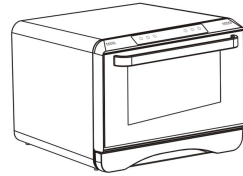


Steam Oven | LE-SG01

Please read this manual carefully when using this product.

Instruction Manual



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Food safety

Food contact material information sheet

Please use this product according to the instructions. This product complies with the requirements of the corresponding national food safety standards. The food contact materials and their compliance standards are as follows:

Food contact materials	Executivestandard	Compliance with standards
Liner (stainless steel sus 304)	GB4806.9	Meets the
Steaming pan, oil pan (stainless steel sus 304)	GB4806.9	Meets the
Baking net, hanging rack (stainless steel sus 304)	GB4806.9	Meets the
Inner glass, lighting shade (glass)	GB4806.5	Meets the
Sealing strip, sealant (silicone rubber)	GB4806.11	Meets the
Inner screw (stainless steel)	GB4806.9	Meets the
Evaporation tray	GB4806.9	Meets the
Dry burning tube (stainless steel)	GB4806.9	Meets the
Water tank (abs)	GB4806.7	Meets the
Rubber tube (silicone rubber)	GB4806.11	Meets the
Temperature sensor (stainless steel)	GB4806.9	Meets the

Note: This series of products contains the above food contact materials, some models may not contain individual materials, please refer to the actual product.



Specifications

Product	Primada Steam Oven
Rated voltage	110V
Rated frequency	50Hz
rated power	1500W
Inner cavity size	384 * 297 * 196 (length * width * height) mm
Body size	460 * 400 * 350 (length * width * height) mm
Body weight	12.5 kg



Safety Instructions (please be sure to)

In order to prevent accidental damage and property damage to users and others, be sure to observe the following.

- In order to strengthen the following precautions, the following signs will be used to distinguish and explain:

	This sign means "there is the possibility of causing death or serious injury."
	This sign means "the possibility of causing injury or damage to property surrounding the goods".

- For the types of content to be observed, the following graphic symbols will be used to distinguish and explain (the following graphical symbolic examples):

	This graphic symbol means "prohibited meaning".
	This graphical symbol means that you must follow the instructions and "force" the execution.

Warning

<ul style="list-style-type: none"> Do not allow children to use this product without permission. Children play as toys. 	<ul style="list-style-type: none"> Do not use chemical liquids or solvents to clean this product.
<ul style="list-style-type: none"> This product is not for commercial use and is for home use only. Not for laboratory experiments or other commercial purposes. 	<ul style="list-style-type: none"> Use only 220v power and do not use multiple outlets to avoid danger. The power cords should not be affected by moisture. If there is any damage, please contact the after-sales service center for replacement.



Safety Instructions (please be sure to follow)

Warning

<ul style="list-style-type: none"> Do not approach fire, water or flammable materials 	<ul style="list-style-type: none"> During to ensure the use life of the machine, do not disassemble the parts.
<ul style="list-style-type: none"> Do not wash the water with the body contact or soak the water directly to avoid the malfunction of the body and the accident. 	<ul style="list-style-type: none"> When not using or going out for a long time, please turn off the power switch before unplugging the power cord, otherwise it is prone to malfunction or danger.
<ul style="list-style-type: none"> When removing the plug, please hold down the plug and then remove it. Do not pull the power cord hard, and please pay attention to whether the hand is dry. 	<ul style="list-style-type: none"> Do not use extension cords and external plugs, and do not share sockets with other appliances to avoid danger.

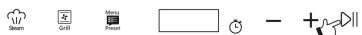


Troubleshooting

Phenomenon	The reason	Exclusion method
Control panel is not lit	1.The steam oven is not connected to the power supply 2.The power cord is not working properly	1. Steam oven connected to the power supply (The door is not closed) 2. Please contact the after-sales service unit for processing
The control panel displays an exception.	1. Control panel damage 2. Damage to electronic components on the board	Please contact the after-sales service unit for processing
Water splashes and splashes out of the oven during cooking	1.The door is not closed 2.Door seal failure put it back in place.	1.Re-close the door 2.Please contact the after-sales service unit for processing
Gas leakage at the door	1.Poor assembly of the seal on the door assembly 2.Door hook damage	Please contact the after-sales service unit for processing
Furnace light is not bright	1.Furnace lamp damage 2.Main computer board is damaged	Please contact the after-sales service unit for processing
Button failure	1.Damage to electronic components on the board 2.Poor internal line contact	Please contact the after-sales service unit for processing
Display codemethod	The reason	Exclusion
E1	Cavity temperature sensor failure	Please contact the after-sales service unit for replacement
E2	Evaporator temperature sensor failure	Please contact the after-sales service unit for replacement

Instructions for use

- 4 After time setting is completed, press [D] key to confirm and start function.



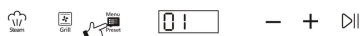
Open the furnace door during work, suspend work, close the furnace door and continue unfinished work.

Menu

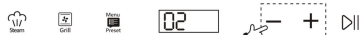
- 1 In standby mode, press and hold [D] Key to, fullscreen lights up.



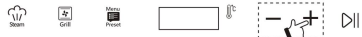
- 2 press [Menu] key, the icon lights up, and the control panel displays [01].



- 3 Press the [+]/[-] keys to select the submenu function.



- 4 press [D]Key, confirm the selection, press [+]/[-] to adjust the temperature/time.



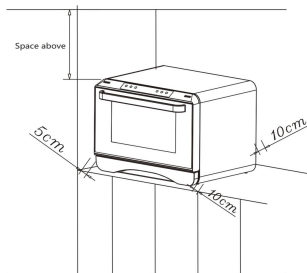
- 5 After the modification is completed, press [D]Key to start the machine.



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Product placement

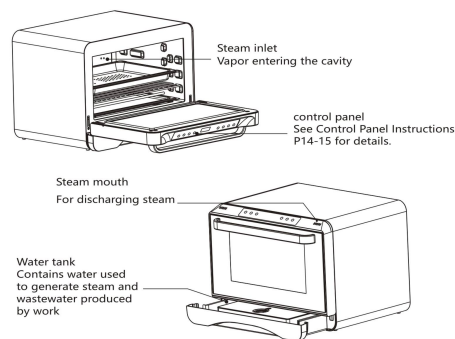
This product must be placed at a distance of more than 85cm from the ground. During normal use, air must be circulated around the product. The top of the product should be kept open, and no obstructions should be placed. The left wall should retain a gap of more than 5cm, and the right wall should be kept 10cm. For the above gap, the back wall needs to retain a gap of more than 10cm. Do not block the vents and keep the environment clean to prevent cockroaches and other reptiles from entering the cavity.



- (a) Do not block the exhaust port, otherwise it may cause product failure. Please carry out maintenance frequently to prevent garbage and dust from blocking the exhaust port.
- (b) Please do not place the product in a hot or humid place, such as a gas stove, a charged area or a sink.
- (c) The product must be laid flat.
- (d) If the indoor humidity is too high, you cannot use this product.
- (e) Do not remove the feet and place them in a stable place.
- (f) Do not expose the door and top of the product to excessive pressure.

7

Name of Various parts



Accessories



8

Instructions for use

Steam, baking

The steam function temperature is set from 50 °C to 115 °C, and the time range is from 5 to 60 minutes. (The steaming function is above 120 °C) [I] [I] flicker. The baking function temperature setting range is from 120 °C to 230 °C, and the time range is from 5 to 60 minutes.

- 1 In standby mode, tap [D] } After the screen is fully illuminated, select [Function] Function The icon is long bright.(Press [D] } Key back to standby)



- 2 After selecting the function, press the [+]/[-] keys to adjust the temperature.



- 3 After the temperature setting is completed, press [D] Key to confirm, the time flashes, press the [+]/[-] keys to adjust the time.



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Control panel description

Display icon

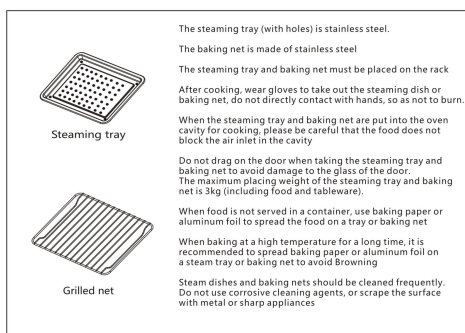
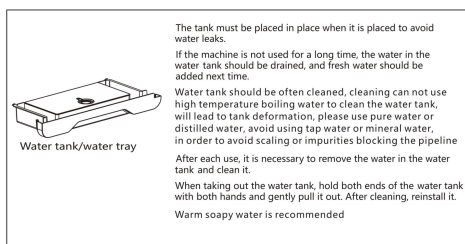
Icon	Function Description	Features
	Water shortage	This icon lights up, indicating that the water tank is low and needs to be filled with water.
	temperature	Shown here is the set temperature the actual temperature inside the chamber.
	time	Showing the remaining working time after the program starts and reach desired temperature.

*On/off lamp
Press the icon during working process to switch on the lamp. After 30 seconds, the lamp will auto switch off.

*Standby mode
1. Long press the start button to return to standby mode.
2. Without choose any program, the oven will return to standby mode after 30 seconds.

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Name of Various parts

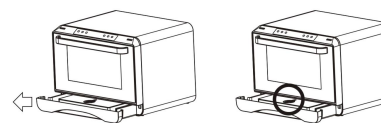


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Water tank use method

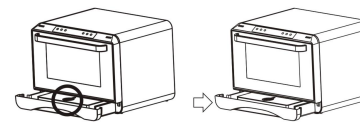
Distilled or purified water is recommended for food hygiene.(The steps are as shown below.)

1. Hold the recessed position in the middle of the tank and pull the tank out in parallel.



2. Remove the silicone plug from the water tank, add water, and fill the water tank with a silicone plug to ensure that the water tank is completely sealed.

3. After confirming the seal, push the tank horizontally back to the original position (the left and right ends must be pushed)

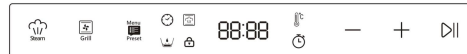


Attention
Please make sure that the water tank cover is leveled in the water tank to prevent the water in the water tank from flowing to the table and affect food cooking.

10

Control panel description

Control panel icon



Icon	Function Description	Features
	Steam	Use steam to cook the food.
	Steam Grill	At the same time, the upper and lower heat pipes and steam are used to cook the food
	Grill	At the same time, the upper and lower heating tubes are used to bake the food.
	Preset menu	Used to select various functions in the preset menu.
	Preset timer	To set the time to wait before process starts
	Decrease	Reduce the value of time or temperature.
	Increase	Increase the value of time or temperature.
	Start / stop	Confirm or start the cooking program/Pause the cooking program/Long press to cancel the cooking program
	Preset timer icon	To show the preset time
	Door lock	Show the opening and closing of the door.

11

Cleaning and maintenance

Attention

- Never use strong detergents, banana water, benzine, abrasive powder and metal brushes to clean any part of the stove.
- Each machine is steam tested in the factory. If it is found that water marks on the inner wall of the new machine is normal, due to water vapor seepage after packaging and transportation.

- Before cleaning the chamber, close the steam oven and unplug the power cord from the outlet.
- Always keep the cavity clean. When food or soup splashes on the inside of the oven, wipe it off with a damp cloth. Hard materials should not be used.
- If the inner wall of the furnace is dirty, use a soft lution. Do not use a rough, abrasive lution.
- It is recommended to use pure water or distilled water for steam oven cooking water. If tap water is used for a long time, scale will be generated on the inner wall of the chamber.
- The water tank should be inspected at least once a month. If necessary, remove the water tank horizontally, scrub it and
- After cooking, the residual water in the water tank and the cavity should be cleaned to avoid bacteria and odor. When cleaning the residual water in the cavity, the cavity should be cooled to avoid being burnt by high temperature.
- Clean each time after cooking. Apply a toothpaste to the top of the cavity with a cleaning cloth or a toothbrush, and then clean the cavity with a cleaning cloth.
- If the control panel is wet, wipe it with a soft dry cloth. Do not wipe the control panel with a rough, abrasive detergent. When wiping the control panel, please cut off the power to avoid misuse.
- If the steam oven is not used for a long time, unplug the power supply, clean the cavity and put it in a dry and ventilated environment without corrosive gas.
- Do not scrape the glass door with a rough cleaning device or sharp metal, as this will cause the glass to break.
- When cleaning food trays and oil pan utensils, please use soft materials (such as cloth materials) to clean, do not use hard materials (such as metal materials), so as not to scratch the vessel and damage the protective layer.

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Safety Instructions (please be sure to follow)

Warning

- If an abnormality (burnt smell, etc.) occurs, stop the operation immediately and unplug the power cord.
- In places near fire sources or up to 40°C, where there are many waste, paper and metal scraps, there are places where flammable gas, moisture, heavy oil, and water will be drenched. Do not use them.
- It is absolutely forbidden to place anything on the oven when baking in the oven.
- Place the oven horizontally on the water platform and do not place the table edge to avoid tipping.
- When the machine is working, the temperature inside the body and the case is high. Do not touch it to avoid burns.
- Do not use the oven near flammable materials such as curtains.

3

Safety Instructions (please be sure to follow)

Warning

- Pay attention to the collection and protection of the power cord: When using and collecting, be careful not to process, break, pull, twist, lengthen, and do not let heavy objects be pressed, so as to avoid damage and accidents caused by damage to the power cord.



- When used for the first time, there is smoke in the cavity. This is a normal phenomenon.
- Do not use the power cord if it is damaged.
- Do not leave the site when using this product.
- To bake more oily ingredients, please cut the block first to avoid accidents caused by grease spray.
- When using the oven, please open the glass door gently to avoid being broken by impact.
- Do not touch the heating tube when baking food to avoid danger.
- The repair service uses the original parts. If any parts that are not approved by the original manufacturer are replaced and the machine or surrounding property is damaged, the company is not responsible for the repair or all damages.

Read it carefully and keep it in a safe place

Before using this product, please check the following items:

- Whether the door and body of the product are damaged or cracked. Do not use it if it is deformed, damaged or cracked.
- The product must be grounded. In case of leakage, the grounding can provide a current loop to avoid electric shock. The power plug must be plugged into the single-phase two-pole grounded socket.
- Read the instructions carefully before use. The products are only suitable for the purposes described in this manual.

4

Use common sense

Use common sense

The following phenomena are normal:

Phenomenon	The reason
Intermittent noise during work	Working sound of circuit components
Water sound during steaming	When the steam function is used for a long time, the condensed water formed by the steam is accumulated in the exhaust pipe of the cavity, and when there is steaming. When the steam passes through the exhaust pipe, the impact condensate forms a wave sound. This is normal.
Steam condenses in the louver	Excess steam in the furnace cavity is rapidly cooled and discharged through the exhaust port during cooking, but a small part of the steam will condense. This is normal at the vents of the blinds.
Voltage fluctuations can affect cooking time and results	When the voltage fluctuates between -10% and +5%, the steam oven can still work, but the voltage is too high. Or the effect of low, the output power is relatively increased or decreased, so the cooking time and effect will change, which is normal.
Steam-related function and a small amount of residual water on the door glass plate after baking some foods with more moisture	During the steam function, some condensation water will be generated in the cavity, and some of it will be evaporated and reseed. However, some of them will collect at the bottom edge of the cavity and will not evaporate, and the exhaust pipe will also

Attention

※ If the steam oven is not working, check:

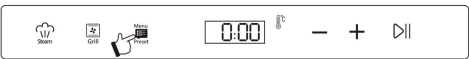
- Whether the power plug is inserted properly.
- Whether the furnace door is closed properly.
- Whether the water tank is in place.
- Whether the household protector trip or burn out.
- There is no food in the oven and the steam oven is started: please open the door immediately and stop working.
- For the health of you and your family, it is recommended that when cooking, please use pure water or distilled water, try not to use tap water or mineral water, in order to avoid scaling or impurities blocking the pipeline

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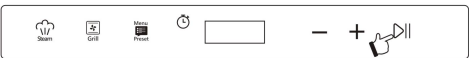
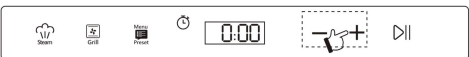
Instructions for use

Preset

- In standby mode, press and hold [D|] After the key is fully illuminated, select the function, set the temperature, set the time, then press and hold [] After the key to "TICK", enter the preset mode, icon [] Light up.



- Press the [+]/[-] keys to change the hour; press [D|] Key, switch to change the time setting.



- Press the [+]/[-] keys to change the minute.



- press [D|] Key, the appointment starts.



16

Safety Instructions (please be sure to follow)

Please read this manual carefully before use. Keep out of the way when using, and pay close attention if there are children approaching. If the power cord is damaged, it must be replaced by our service department or qualified personnel to avoid danger. Unplug if not used. Before using for the first time, clean the grilling net, steaming pan and other accessories with warm water, and wipe the inside of the oven with a soft damp cloth soaked in detergent, and wait until it is completely dry before using. When using the oven, the grilling net is placed on the corresponding shelf on the inside of the electric oven, and then the oil pan is placed under the grilling net to receive the grease dripping when the food with grease is baked. When using a steaming pan, it is best to use aluminum foil to lay the mat to prevent the oil from staining the steaming pan. Since the food left on the steaming pan or the grilling net is easy to cause burning, remember to clean the steaming pan and the grilling net after use. Oven can only be baked with suitable food. Metal objects, paper cards, fabrics, plastics, flammable materials, explosives, etc. should not be placed in the oven for grilling to avoid the risk of fire. If the door or door seal is damaged, it should not be used any more. Please contact the after-sales service station for troubleshooting. Do not damage the door hinges. This product should not be operated by a person who is weak or otherwise (including minors) or who lacks experience and relevant operational knowledge, unless safely used under the supervision of a guardian. Except for qualified maintenance personnel, it is very dangerous for others to perform maintenance operations. Do not disassemble, repair or modify the product without authorization. When you find that the product is not working properly, do not continue to use it. Please contact the after-sales service center for troubleshooting. When there is a crack or gap in the water tank, do not continue to use it to avoid leakage or electric shock caused by water leakage. Do not use when the socket hole is loose or the power cord or power plug is damaged. Do not touch or plug in the power plug with wet hands, which may cause electric shock. Do not knock the control panel, furnace chamber, cabinet, furnace door and other components to avoid malfunction. Do not place the product or power cord in a hot, humid place, such as a gas stove, a live area, or a sink. Do not use a rough scrubbing tool or a sharp metal scraper to clean the door glass, which can cause the glass to rupture. When cooking, the appliance used cannot be operated in the form of an external timer or a separate remote control system. Do not block the exhaust port, otherwise it may cause a fire. Please maintain it frequently to avoid the garbage, dust, etc. blocking the exhaust port. Do not place flammable objects around the product or in the oven cavity to avoid fire. If smoke is found, turn off the appliance switch or unplug the power cord, and keep the door closed to prevent the fire from spreading. Press the Cancel button, then unplug the power cord or turn off the main power switch. Do not use it outside of the intended use of the product manual, for example for drying wool products, which may cause a hazard.

5

Safety Instructions (please be sure to follow)

Uncleaned products can cause deterioration of the surface of the appliance and can affect the life of the appliance, which can lead to dangerous situations. The surface becomes very hot when and after use. The surface of the casing, the exhaust port, the furnace door and the furnace chamber are at a high temperature. In order to avoid burns, please do not touch it with your hands. When the baking function is used for the first time, if white smoke emerges, it is not a malfunction, which is caused by the volatilization of the component protection oil. When stirring during cooking, turning food or taking food after cooking, the temperature of utensils and food is high. Use insulated gloves or pot holders to avoid burns. In the process of using steam, if you need to open the furnace door to stir, flip or re discharge the food, please keep a distance to avoid steam burning your face or hands. When the oven door is open, do not place containers and food on the door.

Instructions

- Before using the vessels of different materials, you should first check whether it is resistant to high temperature. When cooking in plastic or paper packaging, you should observe it to avoid fire.
- Food should be placed in suitable utensils and food should not be cooked directly in the oven cavity.
- After cooking, the surface temperature and internal temperature of the product are very high. Do not clean it immediately. Be sure to clean it after cooling to avoid burns.
- Unplug the power plug before cleaning. Do not use corrosive cleaning agents to avoid damage or corrosion.
- Please regularly remove the dust from the power plug. When not using it for a long time, please unplug the power plug. When unplugging the power plug, do not pull the cord. Please remove the plug by hand.

power supply

This product must use the power supply system separately. Please confirm that the power supply is 220V-50Hz. If this system is not used, the electrical fuse may be blown. It is recommended to use a 10A fuse. High-capacity fuses cannot be used in the circuit.

Grounding instruct

This product must be grounded. In case of leakage, the grounding can provide a current loop to avoid electric shock. The grounding plug provided by this product must be plugged into a single-phase two-pole grounded socket.

※ Attention: Incorrect use of the grounding plug may result in electric shock.

6

Instructions for use

Stea

Preset Menu description

Icon	Function Description	Features
01	Upper grill	Use the top heating tube to bake or heat the food; The temperature setting range is 120-230 °C, and the time setting range is 5-60 minutes.
02	Lower grill	Use the bottom heating tube to bake or heat the food; The temperature setting range is 120-230 °C, and the time setting range is 5-60 minutes.
03	Sterilization	Steam sterilization of cooking utensils, cups, etc; The temperature is set to 100 °C and the time setting range is 5-30 minutes.
04	Keep warm	Keep the chamber in a constant temperature environment; The temperature is set to 50 °C (not adjustable) and the time setting range is 5-60 minutes.
05	Defrost	Quickly thaw frozen food or ingredients; The temperature is set to 60 °C (not adjustable) and the time setting range is 5-60 minutes.
06	Fermentation	Use this feature to ferment dough or other fermentable ingredients; The temperature is set to 20-250 °C (not adjustable) and the time setting range is 5-60 minutes.
07	Steamed rice	Use this function to cook rice; The temperature is set to 180 °C and the time setting is 15 minutes (adjustable).
08	Reheat	Use this function to heat and steam the supermarket refrigerated food; The temperature is set to 110 °C and the time setting is 15 minutes (adjustable).
09	Stewed soup	Use this function to cook soup; The temperature is set to 120 °C and the time setting is 180 minutes (adjustable).
10	Dehydration	Use this function to dry the fruit thinning; The temperature is set to 40 °C-80 °C, and the time setting range is from 1 hour to 12 hours.
11	Steam Grill Chicken Wing	Use the steam grill to cook the food; The setting temperature is 180 and the setting time is 20 minutes (adjustable).
12	Cheese	Use the steam grill to cook the food; The setting temperature is 180 and the setting time is 10 minutes (adjustable).

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