

-FUJIOH-



-FUJIOH-
TABLETOP MULTIFUNCTIONAL
STEAM AND MICROWAVE OVEN
FV-AL10

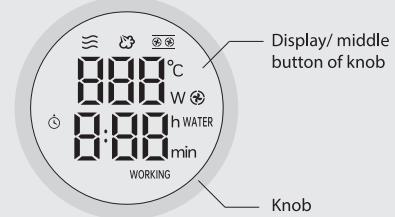
Recipe



The ultimate steam oven for deliciously fresh food, preserving the flavor and nutrients of your meals.

Control Panel Description

DISPLAY ICON DESCRIPTION



DISPLAY ICON	ICON NAME	DESCRIPTION
888 °C	Temperature Icon	Rotate the knob to adjust the temperature, then press on the knob to confirm the temperature.
888 W	Microwave Power Icon	Rotate the knob to adjust the microwave power, then press on the knob to confirm the microwave power.
8:88 min	Working Time Icon	Rotate the knob to adjust the working time, then press on the knob to confirm the working time.
8:88 h min	Delay Time Icon	Rotate the knob to adjust the delay time, then press on the knob to confirm the delay time.
~~~~	Microwave Function Icon	Indicates that the selected function uses microwave function.
~~~~	Steam Function Icon	Indicates that the selected function uses steam function.
~~~~	Bake Function Icon	Indicates that the selected function uses bake function.
WORKING	Status Icon	Show current operating status.
~~~~	Rear Hot Air Icon	Indicates that the selected functions uses rear hot air.
WATER	Water Shortage Icon	Displayed the current water shortage status, please add water to the water tank promptly.

DISPLAY BUTTON



Safety Reminder:

1. Before the first use, all internal and external fixing tapes and packaging must be removed.
2. Please read the relevant safety precautions carefully before use.

BUTTON	FUNCTION	DEFAULT TEMP (°C / W)	DEFAULT TIME (MIN)	TEMP RANGE (°C / W)	TIME RANGE
FERMENT	FERMENT	35	60	30-50	10min-8h
AIR FRY	AIR FRY	200	18	50-230	1min-3h
MICROWAVE	MICROWAVE	900	20s	100-900	10s-90min
BAKE	BAKE	180	20	100-220	1min-3h
STEAM	STEAM	100	20	50-100	1min-2h
STEAM	HIGH TEMPERATURE STEAM	180	20	100-220	1min-2h
	STEAM + MICROWAVE	100	15	80-100	1min-2h
	MICROWAVE + ROAST	180	20	100-220	1min-3h
MICROWAVE-ROAST	MICROWAVE + HOT AIR	180	20	100-220	1min-3h
	MICROWAVE + STEAM + ROAST	180	20	100-220	1min-3h
	AUTO MENU	27 COOKING MENUS + 6 AUXILIARY FUNCTIONS			

MENU

COOKING MENU

- P01 Steamed Sea Bass P14 Yogurt
- P02 Steamed Fish Head with Chili Pepper P16 Baked Sweet Potatoes
- P03 Garlic Cabbage P17 Grilled Lamb Chop
- P04 Steamed Pumpkin With Lily P18 Grilled Beef Kebabs
- P05 Garlic Eggplant P19 Roasted Whole Chicken
- P06 Steamed Hairy Crab P20 Roasted Corn
- P07 Steamed Egg with White Scallop P21 Bread
- P08 Steamed Rice P22 Egg Tart
- P09 Steamed Buns P23 Butter Cookies
- P10 Chicken Soup with Mushrooms P24 European Bread
- P11 Papaya Stewed with Milk P25 Chiffon Cake
- P12 Steamed Quick-Frozen Buns P26 Air-Fried French Fries
- P13 Reheat Bread P27 Honey Chicken Wings
- P28 Dried Fruit Function

AUXILIARY FUNCTIONS

- P15 Fermentation P31 Fully Defrost Meat
- P29 Defrost Frozen Food P32 Descaling
- P30 Partly Defrost Meat P33 Cavity Cleaning



Image is for reference only.

Steamed Sea Bass

🕒 Professional Steaming Function (Steam) / Auto Menu P01

_HEAP Middle Rack | Steam Tray 18 min 100°C

Ingredients:

Sea Bass 500g
Ginger 6pcs
Scallions 6 segments
Soy Sauce 50ml
Oil 50ml

Steps:

1. Clean the sea bass thoroughly and marinate it with oil and black pepper for half an hour.
2. Place ginger and scallions on the bottom of a plate, then place the sea bass on top.
3. Place the plate on the middle rack of the oven using Steam Tray and select Steam Mode under Professional Steam Function, set the temperature to 100°C for 18 minutes / select Auto Menu P01.
4. After taking it out, discard the liquid from the plate, pour in soy sauce, and drizzle with hot oil.



Image is for reference only.

Steamed Fish Head with Chili Pepper

● Professional Steam Function (Steam Mode) / Auto Menu P02

◆ Middle Rack | Steam Tray ⏳ 15 min 🌃 100°C

Ingredients:

Carp Fish Head 1 pcs
Chopped Chili Pepper 3 tablespoons
Ginger Few slices
Steamed Fish Soy Sauce ... 2 tablespoons
Sichuan Peppercorns 1 teaspoon
Oil As needed
Salt As needed
Scallions As needed

Steps:

1. Place the fish head on a plate, add salt, and ginger slices, mix well, and marinate for 10 minutes.
2. Layer ginger slices and scallion segments at the middle of a plate, then place the marinated fish head evenly over the ginger and scallions.
3. Spread a layer of chopped pickled chili evenly over the fish head.
4. Place the plate on the middle rack of the oven by using Steam Tray and select Steam Mode under Professional Steam Function, set the temperature to 100°C, and steam for 15 minutes / select Auto Menu P02.
5. Heat oil in a cold wok, add Sichuan peppercorns, and stir-fry until fragrant.
6. Pour the hot oil with peppercorns over the steamed fish head and serve immediately.



Image is for reference only.

Garlic Baby Cabbage

🕒 Professional Steam Function (Steam Mode) / Auto Menu P03

rack Middle Rack | Steam Tray 14 min 100°C

Ingredients:

Baby Cabbage	400g
Garlic	1pcs
Soy Sauce	30g
Oyster Sauce	10g
Salt	1 teaspoon
Oil	70g

Steps:

1. Cut the baby cabbage in half, then slice each half into 6 pieces. Arrange them evenly on a plate.
2. Mince the garlic into fine pieces, combine with the seasonings, and pour hot oil over the mixture to create a minced garlic sauce.
3. Drizzle the sauce evenly over the baby cabbage.
4. Place the plate on the middle rack of the oven using Steam Tray and select Steam Mode under Professional Steam Function, set the temperature to 100°C for 14 minutes / select Auto Menu P03.



Image is for reference only.

Steamed Pumpkin With Lily

🕒 Professional Steam Function (Steam Mode) / Auto Menu P04

熥 Middle Rack | Steam Tray ⏳ 25 min 🌞 100°C

Ingredients:

Pumpkin 394g
Fresh Lily Bulbs As needed
Red Dates 6 pcs
White Sugar 30g
Water 50ml

Steps:

1. Cut the pumpkin into small chunks and separate the lily bulbs into individual petals.
2. Arrange the pumpkin chunks evenly on a plate, scatter the lily petals on top, and place the red dates over them.
3. Place the plate on the middle rack of the oven using Steam Tray and select Steam Mode under Professional Steam Function, set the temperature to 100°C for 25 minutes / select Auto Menu P04.
4. After steaming, mix the sugar with a small amount of water in a pot and cook until it thickens into a syrup. Drizzle the syrup over the steamed pumpkin.



Image is for reference only.

Garlic Eggplant

Microwave Heating Function + Professional Steam Function
(High Temp Steam Mode) / Auto Menu P05

Oven Base | No Tray Needed 26 min 700W / 150°C

Ingredients:

Eggplant	320g
Ground Beef	200g
Ginger	3 - 5 slices
Garlic	3 - 5 cloves
Spring Onion Bulbs	3 - 5 pcs
Vegetable Oil	1 tablespoon
Soy Sauce	1 tablespoon
Salt	1 teaspoon
Spring Onion (for garnish)	1

Steps:

1. Wash the eggplant and cut it into 1cm wide and 5cm long strips. Soak in salted water and set aside.
2. Finely chop the ginger, garlic, and spring onion bulbs.
3. Marinate the ground beef with vegetable oil, salt, soy sauce, and the chopped ginger, garlic, and spring onion until well-seasoned.
4. Combine the eggplant and marinated beef on a ceramic plate. Mix evenly with the seasonings, then place the plate on the oven base (Note: Do not use a metal plate.).
5. First, select the Microwave Heating Function at 700W for 8 minutes. Then, switch to the High Temperature Steam Mode under the Professional Steam Function and set it to 150°C for 18 minutes or Auto Menu P05.
6. Lastly, sprinkle with chopped spring onions, and serve.



Image is for reference only.

Steamed Hairy Crab

Steam Function (Steam Mode) / Auto Menu P06

Middle Rack | Steam Tray 20 min 100°C

Ingredients:

Hairy Crab 4 (Around 1kg)

Ginger Slices 10 pcs

Steps:

1. Place the ginger slices on the bottom of the plate.
2. Clean the hairy crabs and arrange them over the ginger slices.
3. Select the Steam Mode under the Professional Steam Function and set to 100°C for 20 minutes or Auto Menu P06.



Image is for reference only.

Steamed Egg with White Scallop

🕒 Professional Steam Function (Steam Mode) / Auto Menu P07

熥 Middle Rack | Steam Tray 🕒 14 min 🌡 100°C

Ingredients:

Egg	320g
Room Temperature Water	200g
Clams	16
Ginger Slices	As appropriate
Salt	As needed
Oil	As needed
Soy Sauce	As needed
Scallions	As needed

Steps:

1. Soak the clams in saltwater with a little oil for 1 hour.
2. Bring a pot of water to a boil. Add ginger slices and the clams. Remove them as soon as the shells begin to open.
3. Beat the eggs with a little salt. Add the room temperature water and mix well.
4. Arrange the clams in a shallow plate with the open side facing up. Pour the egg mixture over them.
5. Place the plate on the middle layer of the oven. Select Steam Mode under Professional Steam Function and steam at 100°C for 14 minutes or select Auto Menu P07.
6. Once done, sprinkle with chopped scallions, drizzle with soy sauce, and finish with a splash of hot oil.



Image is for reference only.

Steamed Rice

Professional Steam Function (Steam Mode) / Auto Menu P08

Bottom Rack | Steam Tray 30 min 100°C

Ingredients:

Rice 50g
Water 370ml

Steps:

1. Rinse the rice, then place it into a glass baking dish. Add the water.
2. Place the dish on the bottom level of the oven.
3. Select the Steam Mode under Professional Steam Function and steam at 100°C for 30 minutes or select Auto Menu P08.



Image is for reference only.

Steamed Bun

🕒 Professional Steam Function (Steam Mode) / Auto Menu P09

熥 Middle Rack | Steam Tray ⏳ 15 min 🌞 100°C

Ingredients:

Frozen Meat Bun 12pcs (480g)

Steps:

1. Place the frozen meat buns (no need to thaw) evenly on a Steam Tray.
2. Position the tray on the middle rack of the oven cavity.
3. Select the Steam Mode under Professional Steam Function, set the temperature to 100°C and the time to 15 minutes, then start cooking or select Auto Menu P13 to start.



Image is for reference only.

Chicken Soup with Mushrooms

Microwave Heating Function / Auto Menu P10

Oven Base | No tray is needed 60 min 900W / 300W

Ingredients:

Whole Chicken	800g
Shiitake Mushroom	8 pcs
Ginger	Few slices
Red Date	5 pcs
Room Temperature Water	10 cups
Salt	As needed
Scallions	As needed

Steps:

1. Soak the shiitake mushrooms in water until softened. Reserve the mushroom water for the broth.
2. Rinse the chicken thoroughly and pat dry. Rub salt generously all over the chicken. Let it rest for 10 minutes, then rinse again.
3. Place the prepared chicken into a pot together with shiitake mushroom, reserved mushroom water, ginger and dates. Add water to fully submerge the chicken.
4. Place the pot on the oven base.
5. Select the Microwave Heating Function. Set the power at 900W for 20 minutes and reduce to 300W for another 40 minutes. Alternatively, you may select Auto Menu P10 and start cooking.
6. Once cooked, garnish with chopped scallions and serve.



Image is for reference only.

Papaya Stewed with Milk

Microwave Heating Function / Auto Menu P11

Oven Base | No tray is needed 30 min 900W / 300W

Ingredients:

Papaya	300g
Water	850g
Red dates	As needed
Milk	250g

Steps:

1. Remove the seeds from the papaya and cut it into chunks.
2. Place the papaya into a pot. Add the water and red dates.
3. Place the pot in the oven. First, select the Microwave Heating Function at 900W for 10 minutes. Then, select 300W for 20 minutes. Or select Auto Menu P11.
4. Once cooked, pour in the milk and stir to combine.



Image is for reference only.

Steamed Quick-Frozen Buns

● Professional Steam Function (Steam Mode) / Auto Menu P12

◆ Middle Rack | Steam Tray ⏳ 15 min ⏺ 100°C

Ingredients:

Frozen Bun 12pcs (480g)

Steps:

1. Place the frozen buns (no need to thaw) evenly on a Steam Tray.
2. Position the tray on the middle rack of the oven cavity. Select Steam Mode under Professional Steam Function, set the temperature to 100°C and the time to 15 minutes, then start cooking. Or select Auto Menu P12.



Image is for reference only.

Reheat Bread

🕒 Professional Steam Function (Steam Mode) + Microwave Fast Roasting Function (Roast + Microwave) / Auto Menu P13

熥 Bottom Rack | Baking Tray ⌚ 13 min 🌡 80°C / 170°C

Ingredients:

Bread 6 pcs

Steps:

1. Place the breads on a Baking Tray and place it on the bottom level of the oven.
2. First, select the Steam Mode under Professional Steam Function at 80°C for 8 minutes. Then, switch to the Roast + Microwave Mode under the Microwave Fast Roasting Function and set it to 170°C for 5 minutes or select Auto Menu P13 to start.



Image is for reference only.

Yogurt

Ξ Fermentation Function / Auto Menu P14

Ξ Bottom Rack | Steam Tray ⌚ 8 hour 🌡 40°C

Ingredients:

Whole Milk 750ml
Plain Yogurt 50ml
Fine Sugar 40g

Steps:

1. Sterilize all utensils for making yogurt by rinsing them with boiling water. Let them air-dry completely, ensuring they are free of any oil and moisture.
2. Heat the whole milk to approximately 40°C, then turn off the heat. Add the fine sugar and stir until fully dissolved.
3. Once the milk has cooled to below 40°C, add the plain yogurt as a starter culture. Mix until evenly combined.
4. Transfer the mixture into a yogurt fermentation container. Seal it tightly with a lid or plastic wrap.
5. Place the container on the bottom rack of the oven.
6. Select Fermentation Function, set to 40°C for 8 hours, or select Auto Menu P14 and begin the fermentation.



Image is for reference only.

Baked Sweet Potatoes

≡ Microwave Fast Roasting Function (Roast + Microwave Mode) /
Auto Menu P16

❖ Bottom Rack | Baking Tray ⏳ 40 min ⏺ 230°C

Ingredients:

Sweet Potatoes 3 pcs (About 100g each)

Steps:

1. Wash the sweet potatoes thoroughly and place them on a Baking Tray.
2. Place the tray on the bottom level of the steam oven.
3. Select the Roast + Microwave Mode in Microwave Fast Roasting Function, set the temperature to 230°C for 40 min, or select Auto Menu P16 and start cooking.



Image is for reference only.

Grilled Lamb Chop

🕒 Microwave Fast Roasting Function (Roast + Microwave Mode) /
Auto Menu P17

🔖 Middle Rack | Baking Tray 🕒 25 min 🌃 200°C

Ingredients:

Lamb Chops	5 pcs
Onion	1 pcs
Scallion	3 segments
Ginger	6 slices
Salt	1 teaspoon
Light Soy Sauce	2 tablespoons
Honey	1 tablespoon
Cumin Powder	4 teaspoons
Garlic Powder	2 teaspoons
White Pepper Powder	1 teaspoon
Red Chili Powder	1 teaspoon

Steps:

1. Marinate the lamb chops with scallion, ginger, salt, light soy sauce, and honey for 2 hours.
2. Mix all the powdered spices (cumin powder, garlic powder, white pepper powder, red chili powder) evenly to create a dry rub.
3. Cut the onion into chunks and spread them at the bottom of a Baking Tray. Arrange the marinated lamb chops on top.
4. Evenly coat both sides of the lamb chops with the prepared dry rub.
5. Place the tray on the middle level of the oven. Select Roast + Microwave Mode in Microwave Fast Roasting Function and set the temperature to 200°C for 25 minutes or select the Auto Menu P17.
6. With 10 minutes remaining, flip the lamb chops and continue cooking until done.



Image is for reference only.

Grilled Beef Kebabs

_MICROWAVE FAST ROASTING FUNCTION (ROAST + MICROWAVE MODE) /
AUTO MENU P18

MIDDLE RACK | BAKING TRAY 18 MIN 200°C

Ingredients:

Beef cubes	500g	Light Soy Sauce	2 tablespoons
Onion	Half pcs	Honey	1 tablespoon
Red Bell Pepper	1 pcs	Cumin Powder	4 teaspoons
Scallion	3 segments	Garlic Powder	2 teaspoons
Ginger	6 slices	White Pepper Powder	1 teaspoon
Salt	1 teaspoon	Red Chili Powder	1 teaspoon

Steps:

1. Dice the onion, red bell pepper, and green bell pepper. Soak bamboo skewers in water.
2. Mix all powdered spices (cumin powder, garlic powder, white pepper powder, red chili powder) evenly to create a dry rub.
3. Marinate the beef with the remaining seasonings (scallion, ginger, salt, light soy sauce, honey) for 1 hour.
4. Thread the skewers in sequence with red bell pepper, green bell pepper, beef, and onion.
5. Brush both sides of the skewers with the dry rub, then coat with oil.
6. Place the skewers on the middle level of the oven. Select Roast + Microwave Mode in Microwave Fast Roasting Function and set the temperature to 200°C for 18 minutes or select the Auto Menu P18.
7. With 8 minutes remaining, flip the skewers and continue grilling until done.



Image is for reference only.

Roasted Whole Chicken

● Microwave Fast Roasting Function (Roast + Microwave Mode) /
Auto Menu P19

◆ Middle Rack | Baking Tray ⏳ 45 min ⏺ 230°C

Ingredients:

Whole Chicken	1 (About 1.3kg)
Salt	As needed
Black Pepper	As needed
Onion Powder	1 tablespoon
Butter	Half cup
Celery	1 stalk

Steps:

1. Marinate the chicken with onion powder, salt and black pepper for an hour.
2. Place 3 tablespoons of butter in chicken cavity, arrange dollops of remaining butter on the outside of chicken.
3. Cut celery into 3 or 4 pieces and place in the chicken cavity.
4. Place the chicken on the Baking Tray and place it on the middle level of the oven.
5. Select Roast + Microwave Mode in Microwave Fast Roasting Function and set the temperature to 230°C for 45 minutes or select the Auto Menu P19.



Image is for reference only.

Roasted Corn

Microwave Fast Roasting Function (Roast + Microwave Mode) /
Auto Menu P20

Middle Rack | Baking Tray 25 min 200°C

Ingredients:

Corn Cobs	2 (600g)
Olive Oil	2 tablespoons
Cumin Powder	2 teaspoons
Chili Powder	2 teaspoons
Cheese Powder	1 teaspoon
Salt	1 teaspoon
Black Pepper	1 teaspoon

Steps:

1. Cut each corn cob into 3 segments, then cut each segment into 4 wedges.
2. Mix all the seasonings (olive oil, cumin powder, chili powder, cheese powder, salt, black pepper) together to create a flavored oil paste.
3. Arrange the corn wedges in a single layer on a Baking Tray. Brush them evenly with the prepared seasoning paste.
4. Select Roast + Microwave Mode in Microwave Fast Roasting Function and set the temperature to 200°C for 25 minutes or select Auto Menu P20 to start cooking. Serve immediately.



Image is for reference only.

Bread

酵母發酵功能 + 烘焙功能 / 自動菜單 P21

下層托盤 | 烘焙盤 | 2 小時 10 分 | 40°C / 180°C

Ingredients:

Bread Flour	270g
Light Cream	150g
Egg	55g
Milk	20g
Butter	15g
Sugar	40g
Yeast	3g
Salt	3.5g

Steps:

1. Pour bread flour, light cream, egg, sugar, and salt into a stand mixer. Mix at speed 1 until a dough forms.
2. Dissolve the yeast in the milk. Add the yeast mixture and butter to the dough. Mix at speed 3 until a thick membrane forms (the torn edge should be jagged when stretched).
3. Mix at speed 4 for about 10 minutes until a thin membrane forms. Then switch to speed 3 and mix until a "windowpane" is achieved (the stretched dough should be thin and smooth, with a smooth-edged hole when poked).
4. Remove the dough, fold and shape it into a smooth round. Divide it into 3 equal portions (about 175g each).
5. Roll each portion into a strip about 40cm long, then roll it up from top to bottom.
6. Turn the dough roll vertically, then roll it out from the middle and roll it up again from top to bottom.
7. Place the shaped dough rolls sequentially into a loaf pan, ensuring the seam sides face the same direction.
8. Place the loaf pan on the bottom level of the oven. First, select the Fermentation Function at 40°C for 1 hour 45 minutes. Once completed, select the Bake Function at 180°C for 25 minutes. Or select the Auto Menu P21 to start.
9. After baking, remove the bread from the oven and unmold immediately.



Image is for reference only.

Egg Tart

⌚ Bake Function / Auto Menu P22

>equals Middle Rack | Baking Tray ⏳ 20 min ⏺ 195°C

Ingredients:

Milk	100g
Light Cream	170g
Tart Shells	12 pcs
Condensed Milk	10g
Sugar	40g
Whole Egg	1
Egg Yolk	1

Steps:

1. Pour the milk, white sugar, condensed milk, and whole egg into a bowl in order. Stir until the sugar is completely dissolved.
2. Add the light cream and mix until well combined.
3. Strain the egg tart filling through a sieve to ensure a smoother and more tender texture after baking.
4. Arrange the tart shells on a Baking Tray. There is no need to thaw them.
5. Pour the strained filling into the tart shells.
6. Place the tray on the middle level of the oven. Select Bake Function and bake at 195°C for 20 minutes or select the Auto Menu P22 to start baking. Serve immediately.



Image is for reference only.

Butter Cookies

● Bake Function / Auto Menu P23

◆ Middle Rack | Baking Tray ⏳ 20 min ⏺ 170°C

Ingredients:

Cake Flour	230g
Butter	195g
Icing Sugar	75g
Egg (Room Temperature)	75g

Steps:

1. Ensure the butter is fully softened. Add the icing sugar and beat until the mixture turns pale and fluffy.
2. Gradually add the beaten egg and continue beating until fully incorporated.
3. Add the cake flour and use a folding motion to mix until just combined.
4. Fit a piping bag with a piping tip, then fill it with the batter.
5. Line a Baking Tray with parchment paper. Pipe the batter onto the prepared tray.
6. Place the tray on the middle level of the oven. Select Bake Function and bake at 170°C for 20 minutes or select the Auto Menu P23 to start baking. Serve immediately.



Image is for reference only.

European Bread (Page 1)

● Professional Steam Function (High Temp Steam Mode) +
Bake Function / Auto Menu P24

◆ Bottom Rack | Baking Tray ⏳ 30 min 🌞 200°C

Ingredients:

Cake Flour	105g
Bread Flour	245g
Low Sugar Yeast	1.5g
Room Temperature Water	262.5g
Salt	6.3g

Steps:

1. Mix the yeast and water until fully combined.
2. Combine the cake flour and bread flour evenly.
3. Pour the yeast water into the flour mixture. Mix with a spatula until no dry flour remains.
4. Seal the dough and let it rest at room temperature (28°C) for 10 minutes.
5. Add the salt. With wet hands, mix the salt into the dough.
6. Reseal and rest for another 20 minutes. Then, with wet hands, lift and fold the dough from the edges, turning the bowl four times until a rough gluten membrane forms.
7. Gather and remove the dough. Shape it into a smooth ball, transfer to a proofing box, and ferment at 38°C for 2 hours, or until it has tripled to quadrupled in size.

Continued on next page →



Image is for reference only.

European Bread (Page2)

Steps:

8. Lightly flour the dough surface and work surface. Place the dough on the floured surface for shaping.
9. Gently degas and flatten the dough. Fold the top and bottom toward the center, then fold the left and right sides inward in a tri-fold. Roll it up.
10. Dust a banneton evenly with flour. Place the dough into the banneton with the seam side up. Pinch the seam to seal.
11. Proof at 38°C for 1.5 hours.
12. Place an empty Baking Tray in the oven and preheat to 230°C for 20 minutes.
13. Cover the banneton with parchment paper, invert it, and gently remove the dough.
14. Score the dough with a sharp blade.
15. Transfer the dough, along with the parchment paper, onto the preheated Baking Tray.
16. Select the High Temperature Steam Mode under Steam Function and bake at 200°C for 20 minutes. Then, switch to the Bake Function and bake at 200°C for 10 minutes. Or select Auto Menu P24 to start baking.



Image is for reference only.

Chiffon Cake

Bake Function / Auto Menu P25

Bottom Rack | Baking Tray 30 min 130°C / 160°C

Ingredients:

Cake Flour	50g	Corn Oil	30g
Egg	3	Cornstarch	5g
Fine Sugar	15g	Lemon Juice	4 drops
Milk	37.5g		

Steps:

1. Separate the egg yolks and whites. Ensure the bowl for whipping the egg whites is completely clean, dry, and free of any grease or impurities. Wipe the bowl with kitchen paper before use.
2. Whisk the egg yolks with milk and corn oil until well combined.
3. Add the lemon juice to the egg whites. Divide the sugar into 3 equal portions. Add the sugar to the egg whites in three separate additions, whipping at high speed after each addition.
4. With the final portion of sugar, add the cornstarch. Continue whipping at high speed until stiff peaks form. When you lift the whisk, the peaks should stand straight up.
5. Sift the cake flour into the egg yolk mixture. Quickly fold the flour in using an upward motion until just combined.
6. Gently fold in one-third of the whipped egg whites into the yolk batter. Repeat with another third, and finally fold in the remaining egg whites until just incorporated.
7. Pour the batter into the cake mold and tap it gently to remove large air bubbles. Preheat the oven to 130°C for 5 minutes.
8. Place the mold on the bottom level of the oven. First, select the Bake Function and bake at 130°C for 20 minutes. Then, switch to 160°C for 10 minutes. Or select the Auto Menu P25.
9. Once done, remove and let cool.



Image is for reference only.

Air-Fried French Fries

Air Fry Function / Auto Menu P26

Middle Rack | Air Fry Rack 25 min 200°C

Ingredients:

French Fries 200g
Oil As needed

Steps:

1. Line a Air Fry Rack with parchment paper and lightly brush a thin layer of oil on it.
2. Spread the frozen fries on the tray in a single layer, avoiding overlap as much as possible. (Do not thaw.)
3. Lightly coat the surface of the fries with oil.
4. Preheat the oven to 200°C for 5 minutes.
5. Place the tray on the middle level of the oven.
6. Select Air Fry Function and cook at 200°C for 25 minutes or select the Auto Menu P26. Serve immediately.



Image is for reference only.

Honey Chicken Wings

Air Fry Function / Auto Menu P27

Middle Rack | Baking Tray

23 min

190°C

Ingredients:

Chicken Wings	12
New Orleans-style seasoning powder	70g
Minced Garlic	20g
Cornstarch	30g
Honey	As needed
Oil	As needed

Steps:

1. Rinse the chicken wings, then soak them in clean water for 20 minutes. Drain thoroughly.
2. Add the cornstarch and mix until evenly coated. Then, add the remaining seasonings (New Orleans-style seasoning powder, minced garlic) and marinate for 1 hour.
3. Arrange the chicken wings in a single layer on a Baking Tray.
4. Place the tray on the middle level of the oven. Select Air Fry Function and cook at 190°C for 23 minutes or select the Auto Menu P27. Serve immediately.



Image is for reference only.

Dried Fruit

 Air Fry Function / Auto Menu P28

 Bottom Rack | Baking Tray

 5 hr

 90°C

Ingredients:

Orange 2

Steps:

1. Wash the oranges thoroughly and slice them into approximately 0.3cm thick rounds.
2. Arrange the orange slices in a single layer on a Baking Tray.
3. Select the Air Fry Function and set the temperature to 90°C for 5hr or select Auto Menu P28 to start.
4. Once done, remove the orange slices and let them cool completely before storing in a container.

AUXILIARY FUNCTIONS

Fermentation

The default time and power settings are preset but can be adjusted within the ranges listed in the table.

MENU	FUNCTION	DEFAULT TEMP (°C)	DEFAULT TIME (h)	TEMP RANGE (°C)	TIME RANGE
P15	FERMENTATION	40	6	35-50	30min-12hr

Defrost

The default time and power settings are not adjustable. If the food weight is lower or higher than 500 g, you are advised to use the standard Microwave function to manually adjust the time and power.

MENU	FUNCTION	DEFAULT TIME (s)	DEFAULT POWER (w)	WEIGHT (g)
P29	DEFROST FROZEN FOOD	8	300	500
P30	PARTLY DEFROST MEAT	6	300	500
P31	FULLY DEFROST MEAT	10	300	500

* Note: Please select microwave-safe utensils for microwave heating.

Descaling

The default time and temperature are not adjustable, as they are suitable for descaling the water pipe of the oven.

MENU	FUNCTION	TEMP RANGE (°C)	TIME RANGE (min)
P32	DESCALING	60-80	50

Steps:

1. Remove the water tank and pour in 250 ml of descaling agent. Then, place the water tank back into the oven.
2. In standby mode, press the **Menu** button and turn the selector to choose the “**P32**” function. Press the knob to start the Descaling Function.
3. During Stage 1, the display will show “01”. This stage takes approximately 42 minute.
4. After Stage 1 is completed, empty the water tank and refill it with at least 250 ml of clean water. Reinsert the water tank and press the knob to start Stage 2 of the cleaning process.
5. During Stage 2, the display will show “02”. This stage takes approximately 8 minutes.
6. Once the descaling process is completed, clean the oven cavity thoroughly.

Cavity Cleaning

The default time and temperature are not adjustable, as they are optimized for effective cavity cleaning.

MENU	FUNCTION	TEMP RANGE (°C)	TIME RANGE (min)
P33	CAVITY CLEANING	100 - 200	20

* Note: Please remove all the accessories when running the cavity cleaning function.

Steps:

1. Remove the water tank and fill it completely, then place the water tank back into the oven.
2. In standby status, press the **Menu** button and turn to select “**P33**” function, then press to start the Cavity Cleaning Function.
3. The oven will steam the cavity at 100°C for 10 minutes, followed by grilling at 200°C for another 10min.