

-FUJIOH-

Table Top Multifunctional
Steam and Microwave Oven
Instruction Manual

FV-AL1032 W
FV-AL1032 GR

Please read this manual
carefully before using this
appliance.

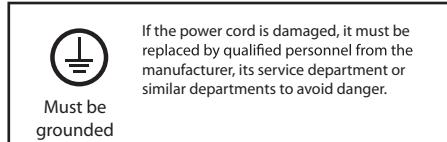
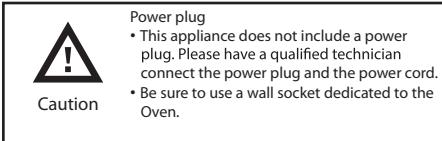
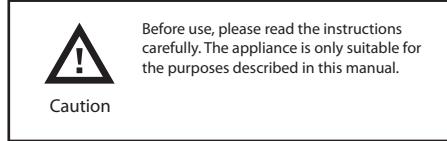
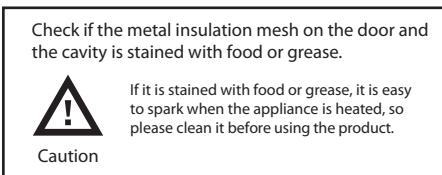
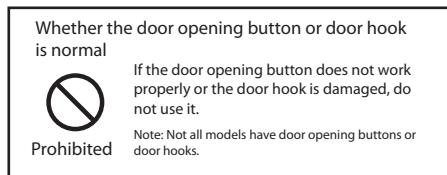
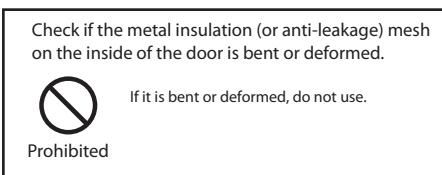
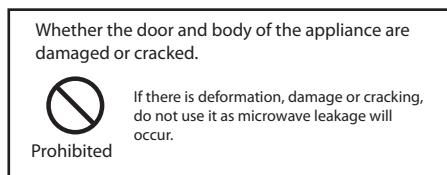
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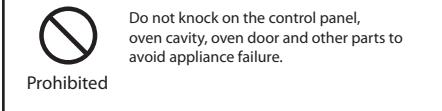
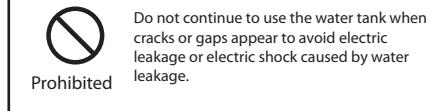
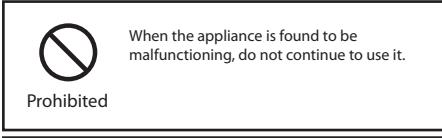
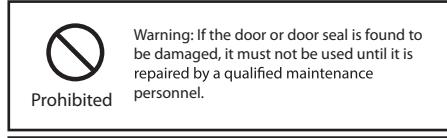
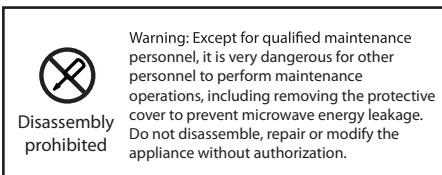
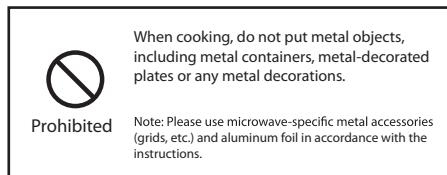
Safety Precautions (1)

Please read the important safety instructions carefully and keep them for future reference

1. Before using, please check the following items:



2. Please take precautions against the following matters, or it may cause microwave leakage, appliance damage or personal injury.



Safety Precautions (2)



Do not use when the socket hole is loose or the power cord or power plug is damaged.

Prohibited



This appliance is only suitable for home cooking and cannot be used for laboratory tests or other commercial purposes.

Prohibited



The appliance cannot be operated under an external timer or independent remote control system.

Prohibited



Do not touch or plug in or unplug the power plug with wet hands, as this may cause electric shock.

No wet hands



Do not place in a hot and humid place. For example, near a gas stove, an electric area or a sink.

Prohibited



Do not block the air intake and exhaust ports, or it may cause a fire. Please maintain regularly to avoid grease or dust blocking the air intake and exhaust ports.

Prohibited



Be sure to clean with a neutral/soft detergent. Do not leave any detergent residue to prevent microwave leakage.

Caution



Warning: Do not use rough abrasives or sharp metal scrapers to clean the glass of the appliance door. If the glass surface door is scratched, it may cause the glass to shatter.

Prohibited



Do not place flammable items around the appliance or in the oven cavity to avoid fire.

Beware of fire



If smoke is found, turn off the appliance switch or unplug the power plug and keep the oven door closed to suppress the spread of flames.

Unplug the power plug or turn off the main power switch in the house.



Must unplug



Do not use for purposes other than those specified in the manual, such as drying items, as this may cause a fire.

Beware of fire



Avoid actions or behaviors that may damage the power cord and power plug, such as immersing the power cord or plug in water, placing the power cord near high temperatures, or forcibly bending, twisting, stretching, pressing or bundling the power cord. Using damaged power cord may cause accidents such as short circuit, electric shock, and fire. The appliance must not be immersed in water.

Electric shock



Do not use this appliance to heat chemical reagents or other non-food appliances to avoid microwave leakage.

Beware of microwaves



If there is white smoke when using the bake function for the first time, it is not a malfunction. This is due to the volatilization of the protective oil of the components due to heat.

Caution



Warning: Do not allow children or other people who are not familiar with the operation of the appliance to use it. Children can only be allowed to use the appliance without supervision if they have been given sufficient instructions so that they can use the appliance in a safe way and understand that improper use may cause danger.

Note: During and after use, the surface of the cabinet, the exhaust vent, the oven door, the heating unit and the cavity are at high temperatures. To avoid burns, please do not touch them with your hands.



Caution

Do not let the aluminum foil packaging touch the inner wall of the oven cavity to avoid sparks during operation and damage to the appliance.

Note: Please use the appliance-specific wire rack, steam tray, baking tray and glass tray according to the requirements specified on the manual.

Safety Precautions (3)

 Caution	The appliance will heat up during use. Be careful to avoid touching the heating unit inside the appliance. Warning: The touchable part may heat up during use. Children should stay away.	 Caution	This appliance is not intended for use by children or persons with physical, sensory or mental impairments unless they are supervised and instructed by a person responsible for their safety regarding the use of the appliance. Children should be supervised to ensure that they do not play with the appliance.
 Caution	When stirring, turning over food during cooking, or taking food after cooking, the temperature of the utensils and food may be very high. Please use heat-insulating gloves or pot clips to avoid burns.	 Caution	When using steam, if you need to open the oven door to stir, turn over or re-arrange food, please keep a distance to avoid steam scalding your face or hands.
 Must unplug	Please unplug the power plug before cleaning. Do not use corrosive detergents to avoid damage or corrosion to the appliance.	 Caution	For electrical appliances that have been used for many years, you should actively contact the relevant after-sales service of the manufacturer for inspection and maintenance to improve the safety of appliance use.
 Caution	During and after cooking, the surface and internal temperature of the appliance may be very high. Do not clean it immediately. Be sure to clean it after it cools down to avoid burns. Children should stay away from it.	Do not cook food directly in the oven cavity	
 Must unplug	Please remove dust from the power plug regularly. When not in use for a long time, please unplug the power plug. Do not hold the wire when unplugging the power plug, hold the plug instead.	 Must	Food must be placed in suitable utensils and used with appliance accessories or placed directly on appliance accessories.
 Must	When taking out the cooked food or stirring and turning it during cooking, you must use pot clips or heat-insulating gloves to avoid burns, because heat will be transferred from the high-temperature food to the container.	 Must	Before using utensils of various materials, confirm whether they can be used for this appliance. Metal packaging bags cannot be used. When heating food wrapped in plastic or paper, pay attention to observation because there is a possibility of fire.
 Caution	Do not start this appliance without food in it, because when there is no food or water in the oven to absorb microwave energy, the microwave energy will continue to reflect in the oven, which will cause the oven temperature to be too high and abnormal. Note: Except as specifically permitted in this manual.	 Caution	The power cord should be kept smooth and not squeezed, curled or pulled by objects to maintain safety of use.
		 Must	Please use distilled water, purified water or filtered water. Do not use mineral water or tap water.

3. When using steam functions, please pay attention to the following matters:

 Prohibited	If there are cracks or gaps in the water tank, do not continue to use it to avoid electric leakage or electric shock caused by water leakage.	 Caution	Factors that affect cooking time include: preferred degree of doneness, starting temperature, altitude, portion, size, food shape and type of container. If you are familiar with the operation of the appliance, you can refer to the above factors and adjust the cooking time appropriately.
 Caution	During steam cooking, if you need to open the oven door to turn over or stir, please keep a distance to avoid steam scalding your face or hands.		

Safety Precautions (4)

4. When using bake functions, please pay attention to the following matters:



Caution

If white smoke comes out when using various bake functions for the first time, this is due to the volatilization of the protective oil of the components due to heat, not a malfunction.



Caution

After baking, the temperature of baking utensils and food may be very high. Please use heat-insulating gloves to take out the food and utensils.



Caution

Warning: When the appliance works in combination mode, children must use it under adult supervision as the temperature may be high. During baking and after cooking, the temperature of the cabinet surface, exhaust vents and oven door may be high. To avoid burns, please do not touch them with your hands.



Caution

The oven cavity must be cleaned after it is completely cooled. When cleaning, please be sure to wipe it carefully with a soft cloth.



Prohibited

Warning: Do not directly heat liquids or other foods in sealed containers, as this may cause an explosion. For example, baby bottles, canned food, sealed glass bottles, etc. When the air pressure increases, bottles and cans may explode.



Prohibited

This appliance cannot be used to heat fresh eggs in shells or cooked eggs, because they may explode during or even after microwave heating. Shelled foods (such as eggs, chestnuts, etc.) and unpierced egg yolks may cause eggs, chestnuts or egg yolks to burst due to pressure, which may easily cause appliance damage, burns, injuries, etc.



Prohibited

Do not use microwaves to fry food to avoid oil splashing and scalding to the user.



Beware of fire

When heating food wrapped in plastic or paper, you should observe carefully because there is a possibility of fire, such as fast food.



Caution

When heating liquid foods such as soups, juices or drinks, the liquid may suddenly boil and splash, causing burns to the user. Because microwave heating of beverages can cause delayed splashing and boiling, you must be careful when taking them out. When cooking, please pay attention to the following points:



Must

Potatoes, apples, red sausages, chicken wings and other foods with skin must be pierced with a fork or knife before cooking to prevent burning, cracking or bursting.



Must

Popcorn must be cooked in a microwave-safe popcorn container. Some microwave popcorn in paper bags can be cooked directly with this appliance. Please follow the instructions and usage on the food packaging. When cooking popcorn, please pay extra attention and never leave the product unattended.



Prohibited

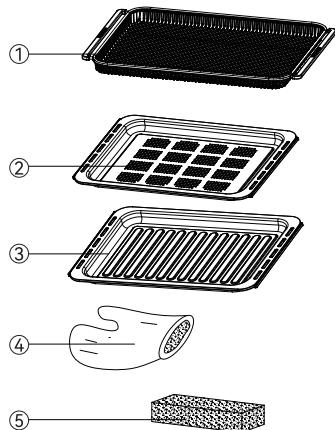
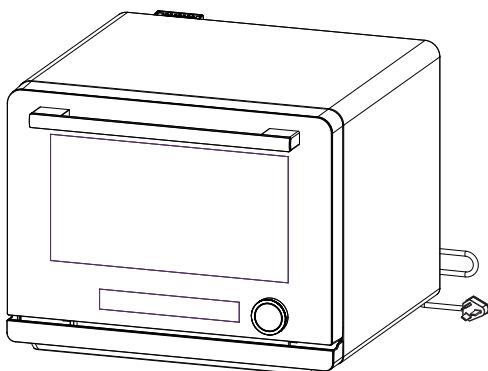
When using the microwave function, it is forbidden to leave the appliance empty or use metal utensils.



When heating liquid foods such as soups, juices or drinks, the liquid may suddenly boil and splash, causing burns to the user. Because microwave heating of beverages can cause delayed splashing and boiling, you must be careful when taking them out. When cooking, please pay attention to the following points:

- (a) Avoid using "straight narrow opening" or thick and slender containers.
- (b) Do not overheat. Otherwise, when taking out the food, the sudden boiling may cause the liquid to splash and scald the user.
- (c) When heating liquid food, the liquid should not be less than 80% full in the container. Microwave heating of beverages will cause delayed splashing and boiling, so be careful when taking it out.
- (d) Stir slightly before and during heating.
- (e) After heating, let the food sit in the oven for a while, stir it slightly and then take it out.
- (f) Bottles and baby food jars should be stirred or shaken, and the temperature of the food in the bottle should be checked before feeding to avoid burns.

Component Description (1)



① Air fry rack

② Steam tray

③ Bake tray

④ Heat insulation gloves

⑤ Absorbent sponge

Notes:

1. The pictures are for reference only. Please refer to the actual appliance.
2. The accessories that come with this appliance are as above. Other cooking utensils mentioned in this manual must be purchased by yourself.

3. Accessory description:

Air fry rack: Used in all modes that use heating tubes and air fry modes, such as "roast" or "air fry" or "hot air" modes. Do not use it for cooking functions with microwaves.

Steam tray: Mainly used for steam functions. Do not use it for cooking functions with microwaves.

Bake tray: Mainly used for "hot air + steam", "full function steam and bake" or "hot air" modes. Or put it on the bottom layer when cooking meat to collect grease dripping during cooking. Do not use it for cooking functions with microwaves.

Heat insulation gloves: Use when taking food or trays out of the oven.

Absorbent sponge: Use to absorb condensed water in the oven cavity.



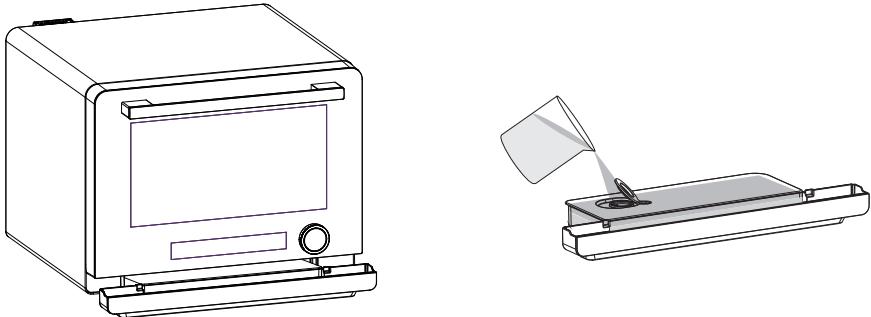
Caution

Note: Before using the microwave function, please check the manual to understand the selection of cooking utensils for each function.

Component Description (2)

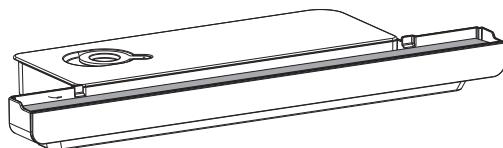
Water Tank Operation Instructions

Before use, please fill the water tank with pure water or distilled water to prevent the appliance from interruptions caused due to lack of water; (water tank capacity: approximately 800mL)

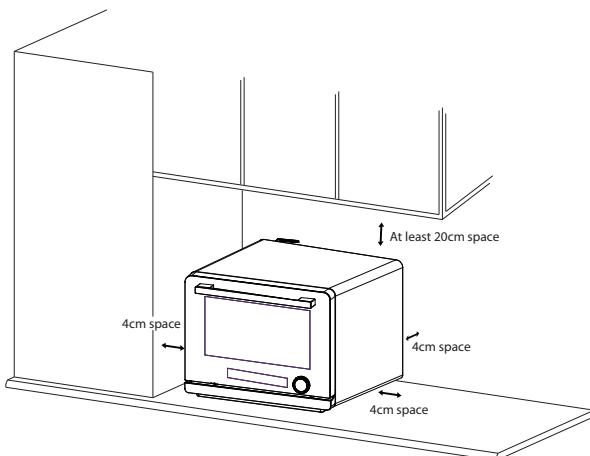


Water Tank Usage Instructions

After each use, the accumulated water in the water tray needs to be cleaned.



Placement Instructions



Position	Space (cm)
Top	20
Left	4
Right	4
Back	4
Front	Open
Bottom	0

Selection of Cooking Utensils

Type of container	Microwave	Microwave, steam + roast	Steam	Bake /steam baking /hot air baking
Heat-resistant glass container	<ul style="list-style-type: none"> For cooking with high temperature such as jam, please use super heat-resistant glass container that can resist sudden cooling and sudden heating. 	<ul style="list-style-type: none"> For cooking with high temperature such as jam, please use super heat-resistant glass container that can resist sudden cooling and sudden heating. 	✓	✓
Non-heat-resistant glass container	<ul style="list-style-type: none"> Carved glass and tempered glass cannot be used. 	<ul style="list-style-type: none"> Carved glass and tempered glass cannot be used. 	✗	✗
Heat-resistant plastic container	<ul style="list-style-type: none"> Please use containers with the [Microwave safe] mark. <p>Note 1: Please note that some container lids have poor heat resistance.</p> <p>Note 2: Strongly sealed lids are prohibited.</p> <p>Note 3: Foods with high oil and sugar content tend to generate high heat and cannot be used in heat-resistant plastic containers.</p>	<ul style="list-style-type: none"> Please use containers with the [Microwave safe] mark. <p>Note 1: Please note that some container lids have poor heat resistance.</p> <p>Note 2: Strongly sealed lids are prohibited.</p> <p>Note 3: Foods with high oil and sugar content tend to generate high heat and cannot be used in heat-resistant plastic containers.</p>	✓	✗
Non-heat-resistant plastic container	<ul style="list-style-type: none"> Containers made of the following materials are susceptible to microwaves and will deteriorate, so they cannot be used (polyethylene, melamine, phenol, urea resin, etc.) <p>Note: Foam trays can only be used when thawing fresh food.</p>	<ul style="list-style-type: none"> Containers made of the following materials are susceptible to microwaves and will deteriorate, so they cannot be used (polyethylene, melamine, phenol, urea resin, etc.) <p>Note: Foam trays can only be used when thawing fresh food.</p>	✗	✗
Ceramic, porcelain	<p>Note: Do not use containers with colored pictures or gold and silver decorations, it may cause color peeling and sparking.</p>	<p>Note: Do not use containers with colored pictures or gold and silver decorations, it may cause color peeling and sparking.</p>	✓	✓
Lacquerware	<ul style="list-style-type: none"> Paint peeling and breaking may occur. 	<ul style="list-style-type: none"> Paint peeling and breaking may occur. 	✗	✗
Metal container such as aluminum	<p>Note: Microwave-specific metal accessories can be used under the guidance of the instructions.</p>	<p>Note: Microwave-specific metal accessories can be used under the guidance of the instructions.</p>	✓	<p>Note: The handles of metal containers are made of resin and cannot be used.</p>
Wood, bamboo, paper container	<ul style="list-style-type: none"> Easy to cause burning. 	<ul style="list-style-type: none"> Easy to cause burning. 	<p>Note: Wooden and bamboo containers and paper products that have been treated with heat resistance can be used.</p>	<p>Note: When the cooking temperature is below 230°C, paper containers that have been treated with heat resistance can be used.</p>
Microwave special plastic wrap	<ul style="list-style-type: none"> It is recommended to use plastic wrap with a heat-resistant temperature of 140°C. <p>Note: It cannot be used for cooking with a lot of oil.</p>	✗	✗	<ul style="list-style-type: none"> Plastic wrap will melt when exposed to high temperatures
Aluminum foil (i.e. household tin foil)	<p>Note: It can sometimes be used to take advantage of the microwave reflection properties (such as defrosting fresh food), but remember that the aluminum foil cannot touch the inner wall of the oven cavity.</p>	<p>Note: When the cooking temperature is below 230°C, paper containers that have been treated with heat resistance can be used.</p>	✓	✓

Specifications

Name	Table Top Multifunctional Steam and Microwave Oven		FV-AL1032 W
Maximum Power	1900W		FV-AL1032 GR
Microwave Input Power	1500W		220- 240V~
Microwave Output Power	900W		50Hz/60Hz
Microwave Operating Frequency	2450MHz		W487xD534xH384 (with handle)
Rated Capacity	32L		W487xD493xH384 (without handle)

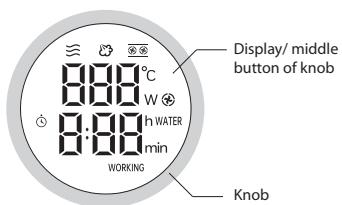
Note:

- ※ Due to appliance improvement or technical update, the parameters are subject to changes without notice. Please refer to the appliance nameplate.
- ※ Each Steam Oven with Microwave must undergo necessary water inlet test before leaving the factory. It is normal if water residue is found after opening the package.

Control Panel Description

• Display description

888 °C	Temperature icon	888 W	Microwave power icon
8:88 min	Working time icon	8:88 h min	Delay time icon
~~~~	Microwave function icon	~~~~	Steam function icon
~~~~	Bake function icon	WORKING	Status icon
~~~~	Rear hot air icon	WATER	Water shortage icon



### • Buttons





## 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.

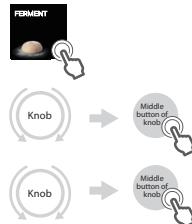
## Conventional Functions (Fermentation/Air Fry/Baking)

Please refer to the icons on the display screen for each function

Example: Fermentation at 35°C for 1h 30min



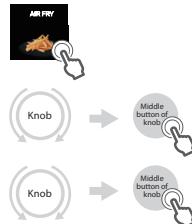
1. Press **FERMENT** to select the fermentation function;
2. Rotate the knob to set the temperature and press the middle button of the knob to confirm;
3. Rotate the knob to set the time and press the middle button of the knob to confirm;



Example: Air fry at 180°C for 1h 30min



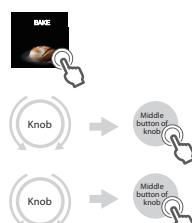
1. Press **AIR FRY** to select the air fry function;
2. Rotate the knob to set the temperature and press the middle button of the knob to confirm;
3. Rotate the knob to set the time and press the middle button of the knob to confirm;



Example: Baking at 200°C for 1h 30min



1. Press **BAKE** to select the baking function;
2. Rotate the knob to set the temperature and press the middle button of the knob to confirm;
3. Rotate the knob to set the time and press the middle button of the knob to confirm;



# Operation Guide

## Professional Steaming Function (Steam/High Temperature Steaming/Steam + Microwave)

Please refer to the icons on the display screen for each function

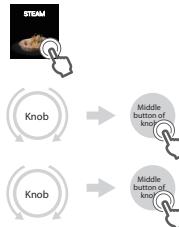
Example: Steam at 90°C for 1h 30min



1. Press **STEAM** to select the desired function (steam);

2. Rotate the knob to set the temperature and press the middle button of the knob to confirm;

3. Rotate the knob to set the time and press the middle button of the knob to confirm;



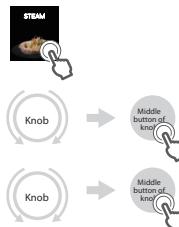
Example: High temperature steaming at 190°C for 1h 30min



1. Press **STEAM** to select the desired function (high temperature steaming);

2. Rotate the knob to set the temperature and press the middle button of the knob to confirm;

3. Rotate the knob to set the time and press the middle button of the knob to confirm;



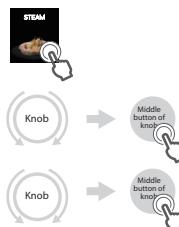
Example: Steam + microwave at 90°C for 1h 30min



1. Press **STEAM** to select the desired function (steam + microwave);

2. Rotate the knob to set the temperature and press the middle button of the knob to confirm;

3. Rotate the knob to set the time and press the middle button of the knob to confirm;



*Note: Please select suitable utensils for microwave heating;

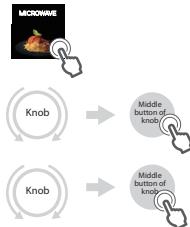
# Operation Guide

## Microwave Heating Function

Example: Microwave heating at 700W for 10sec



1. Press **MICROWAVE** to select the microwave heating function;
2. Rotate the knob to set the power and press the middle button to confirm;
3. Rotate the knob to set the time and press the middle button to confirm;



*Note: Please select suitable utensils for microwave heating;

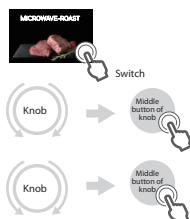
## Microwave Fast Roasting Function (Roast + Microwave/Hot Air + Microwave/Steam + Roast + Microwave)

Please refer to the icons on the display screen for each function

Example: Roast + microwave at 200°C for 1h 30min



1. Press **MICROWAVE-ROAST** to select the desired function (roast + microwave);
2. Rotate the knob to set the temperature and press the middle button to confirm;
3. Rotate the knob to set the time and press the middle button to confirm;

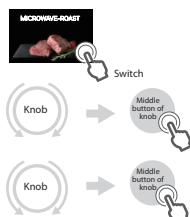


*Note: Please select suitable utensils for microwave heating;

Example: Hot air + microwave at 190°C for 1h 30min



1. Press **MICROWAVE-ROAST** to select the desired function (hot air + microwave);
2. Rotate the knob to set the temperature and press the middle button of the knob to confirm;
3. Rotate the knob to set the time and press the middle button of the knob to confirm;



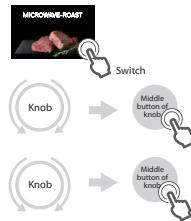
*Note: Please select suitable utensils for microwave heating;

# Operation Guide

Example: Steam + Roast + Microwave at 200°C for 1h 30min



1. Press **MICROWAVE-ROAST** to select the desired function (steam + roast + microwave);



2. Rotate the knob to set the temperature and press the middle button of the knob to confirm;

3. Rotate the knob to set the time and press the middle button of the knob to confirm;

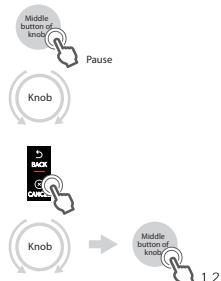
*Note: Please select suitable utensils for microwave heating;

## Temperature (Microwave Power) Time Reset Function

Example: Air frying at 180°C for 1h 30min, adjusted to at 190°C for 1h 20min



1. In the running state, press the middle button of the knob to pause;



2. Rotate the knob to set the time;

3. Press **5 BACK CANCEL** to switch the temperature setting;

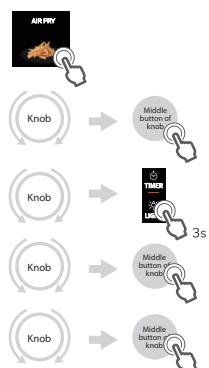
4. Rotate the knob to set the temperature and press the middle button of the knob to confirm;

## Delay function

Example: Start air frying at 180°C for 1h 30min after 2h 30min of delay



1. Press **AIR FRY** to select the required function (air frying);



2. Rotate the knob to set the temperature and press the middle button of the knob to confirm;

3. Rotate the knob to set the time and press and hold **TIME**;

4. Rotate the knob to set the hour value and press the middle button of the knob to confirm;

5. Rotate the knob to set the minute value and press the middle button of the knob to confirm;



# Operation Guide

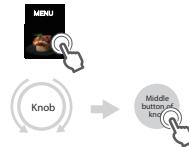
## Auto Menu Function

Example: Smart menu P16



1. Select the auto menu function

2. Rotate the knob to set the value (P16), press the middle button of the knob to confirm;



## Auto Menu List

Menu number	Menu name	Remarks
P01	Steamed sea bass	
P02	Steamed fish head with chilli pepper	
P03	Garlic cabbage	
P04	Steamed pumpkin with lily	
P05	Garlic eggplant	⚠
P06	Steamed hairy crab	
P07	Steamed egg with white scallop	
P08	Steamed rice	
P09	Steamed buns	
P10	Chicken soup with mushrooms	⚠
P11	Papaya stewed with milk	⚠
P12	Steamed quick-frozen buns	
P13	Reheat bread	
P14	Yogurt	
P15	Fermentation	
P16	Baked sweet potatoes	
P17	Grilled lamb chop	

Menu number	Menu name	Remarks
P18	Grilled beef kebabs	
P19	Roasted whole chicken	
P20	Roasted corn	
P21	Bread	
P22	Egg tart	
P23	Butter cookies	
P24	European bread	
P25	Chiffon cake	
P26	Air-fried French fries	
P27	Honey chicken wings	
P28	Dried fruit function	
P29	Defrost frozen food	⚠
P30	Partly defrost meat	⚠
P31	Fully defrost meat	⚠
P32	Descaling	
P33	Cavity cleaning	

*When using the microwave auto menu (marked), please select of suitable utensils for microwave heating;

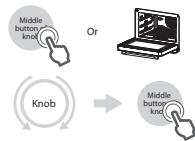
# Operation Guide

## Time Addition Function



**At the end of the work**

1. At the end of the work, press the middle button of the knob or open the oven door;



2. Turn the knob to set the time and press the middle button of the knob to confirm;

## Daily Care and Maintenance

**The following phenomena are normal:**

Phenomenon	Reason
Intermittent noise occurs during the cooking process	Intermittent noise is the sound of the water pump working, which is a normal phenomenon.
Steam condenses at the exhaust vent	During cooking, excess steam in the cavity is discharged through the exhaust port, but a small part of the steam will condense at the exhaust due to the ambient temperature, which is a normal phenomenon.
Voltage fluctuations will affect the cooking effect	When the voltage fluctuates in the range of -10% to +5%, the appliance can still work, but it is affected by the low or high voltage, and the output power is relatively reduced or increased, which will affect the cooking effect but it is a normal phenomenon.

### Note:

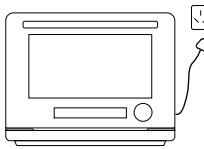
**If the steam oven with microwave does not work properly, check the following:**

- Is the power plug properly plugged in;
- Is the water tank properly placed;
- Is the door properly closed;
- Is the circuit breaker tripped or burned out;

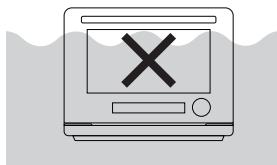
### Tips:

- The exhaust fan will work for 3 minutes to exhaust the heat in the cavity, which is normal;

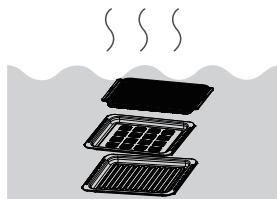
## Cleaning and Maintenance



Unplug the plug and wait for the appliance to cool down completely



It is strictly forbidden to immerse the appliance in water or other liquids



Wash the accessories with warm water, avoid direct cold water rinsing

- Do not use strong detergents, thinner, gasoline, abrasive powder or metal brushes to clean any part of the oven.
- After long-term use, this appliance may have odor in the cavity. If you need to remove the odor, you can place 5-6 pieces of lemon in the cavity, use the normal steam function, set to work for 15-20 minutes at 100°C, and then the odor can be removed.
- Before cleaning the oven cavity, turn off the steam oven and unplug the power cord from the socket.
- Always keep the oven cavity clean. When food or soup spills on the inner wall of the oven, wipe it with a damp cloth. It is not suitable to use hard materials. If the inner wall of the oven is very dirty, you can use a soft detergent. Do not use rough or abrasive detergents.
- It is recommended to use pure water or distilled water for cooking with this appliance. If tap water is used for a long time, scale will be produced on the inner wall of the cavity.
- The water tank should be checked at least once a month, take out the water tank, wipe it dry and put it back in place.
- After cooking, clean the residual water in the water tank.
- The glass surface of the door should be cleaned regularly, and it can be wiped clean with a soft dry cloth.
- If the control panel is wet, please wipe it with a soft dry cloth. Do not use rough and abrasive detergents on the control panel. When wiping the control panel, please cut off the power supply to avoid misoperation.
- If this appliance is not used for a long time, the power plug should be unplugged, and the cavity should be cleaned and placed in a ventilated and dry environment without corrosive gases.
- When this appliance fails, please contact FUJIOH after-sales service; do not disassemble and repair it by yourself to avoid danger.
- Do not use a rough cleaner or sharp metal to scrape the glass oven door, as this will cause the glass to break.
- When cleaning food plates and trays, please use soft materials (such as sponge) to clean them, and do not use hard materials (such as metal wire) to avoid scratching the utensils and damaging the protective layer.
- When handling and discarding this appliance, local environmental management regulations should be followed. For more information on the handling and recycling of this appliance, please consult the waste appliance disposal service station and the relevant management department of the local city.
- The appliance cannot be cleaned with a steam cleaner.

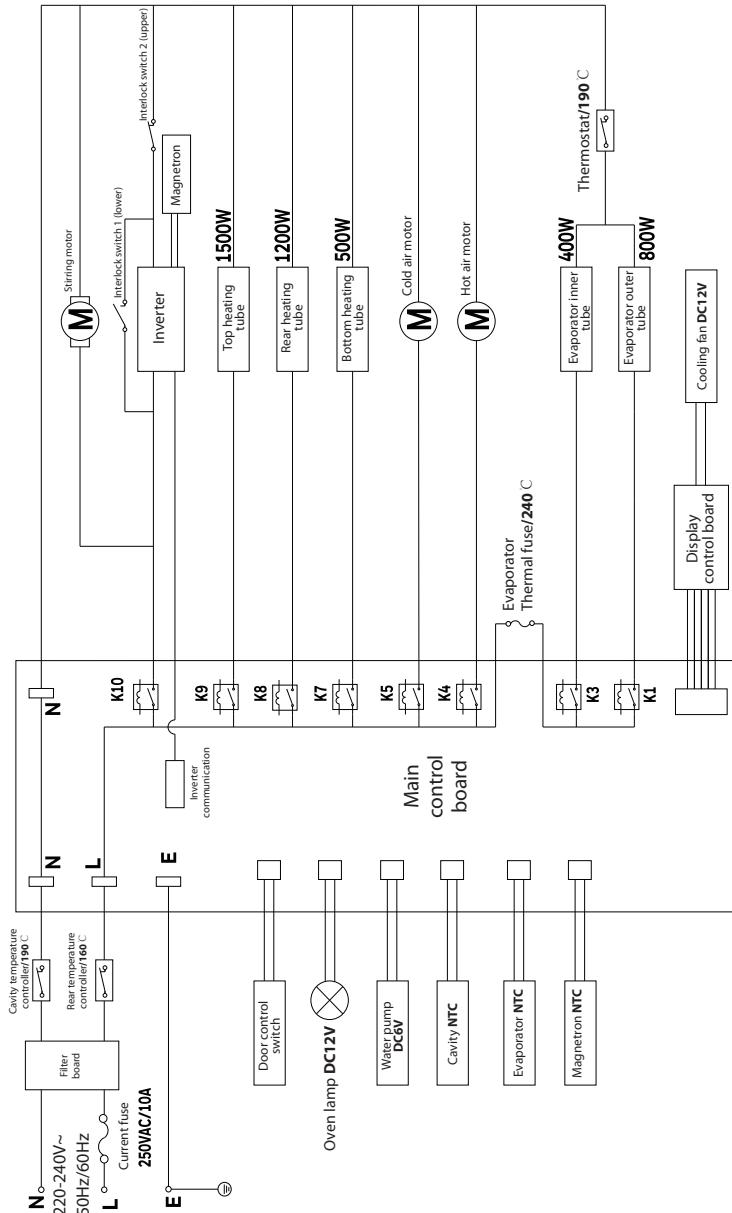
## Troubleshooting

### Fault and treatment method

Fault	Possible causes	Solution
Screen does not turn on	1. The appliance is not connected to the power supply 2. Internal circuit failure of the appliance	1. Check if the user's power supply line is normal 2. Please contact FUJIOH after-sales service
Screen displays is abnormal	1. Display screen is damaged 2. Electronic components of the circuit board are damaged	Please contact FUJIOH after-sales service
Steam or water leaks out of the door during cooking	1. The door cannot be closed tightly 2. The seal of the door is damaged	1. Close the door tightly again 2. Please contact FUJIOH after-sales service
Oven light does not light up.	1. Oven light has blown a fuse 2. The main computer board is damaged or other faults	Please contact FUJIOH after-sales service
Fan motor does not work	1. Motor is damaged 2. The main computer board is damaged or other faults	Please contact FUJIOH after-sales service
Control panel failure	1. The button is poorly assembled or damaged 2. The electronic components of the circuit board are damaged	Please contact FUJIOH after-sales service
Microwave does not heat	1. Food is not placed in the microwave heating area 2. Metal utensils are used 3. The friction of the guide rail is large	1. Place food in the circular area of the oven cavity 2. Use ceramic or glassware 3. Contact after-sales service
No steam is produced	1. The water pipe has bent, blocked or damaged, inserted incorrectly or disconnected 2. Water pump damage 3. Poor sealing of water injection system 4. Faults in control panel or power panel or other faults	Please contact FUJIOH after-sales service

Error code	Cause analysis	Handling method
E5	Evaporation plate sensor open circuit alarm	Please contact after-sales service
E6	Evaporation plate sensor short circuit alarm	Please contact after-sales service
E7	Cavity sensor open circuit alarm	Please contact after-sales service
E8	Cavity sensor short circuit alarm	Please contact after-sales service
E9	Magnetron sensor open circuit alarm	Please contact after-sales service
E10	Magnetron sensor short circuit alarm	Please contact after-sales service
E11	Magnetron sensor over-temperature alarm	Please contact after-sales service
E14	Inverter failure	Please contact after-sales service

# Electrical Schematic Diagram









**Global Website**

**<https://global.fujioh.com>**

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Global Website

**-FUJIOH-**

微蒸烤一体机  
使用说明书

FV-AL1032 W  
FV-AL1032 GR

使用本产品前，  
请仔细阅读本说明书。



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# 产品安全注意事项 (1)

重要的安全说明请仔细阅读并妥善保管以供将来参考

## 1. 使用前请确认以下各项：

产品的门及本体是否有损伤、开裂。



若有变形、损伤或开裂，会发生微波泄漏，切勿使用。

禁止

门内侧金属绝缘（或防泄漏）网板是否弯曲、变形。



若发生弯曲或变形，切勿使用。

禁止

开门按键或门钩是否正常



若开门按键不能正常使用或门钩损坏，切勿使用。

禁止

注：并非所有机种都具有开门按键或门钩。

门上的金属绝缘网板及腔内是否沾上食物或聚积油污。



若沾上食物或积聚油污，在本产品加热时容易产生打火现象，因此请定期清洁。

注意安全



使用前，请仔细阅读说明书，产品只适用于本说明书所说明的用途。

注意安全



产品必须接地使用。万一漏电，接地可以提供电流回路以避免触电。电源插头必须插在单相两极带接地的插座上。

必须接地



如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。

必须接地



电源插头

•本产品不包括电源插头。请有资格的技术人员接好电源插头与电源线。(仅限 FR-SC2090/11)  
•务必使用吸油烟机专用的墙壁插座。

注意安全

## 2. 请注意预防以下事项发生，否则会引起微波泄漏、产品损坏或人身伤害等危险情况。

当本产品进行烹调时，切勿放入金属物体，包括金属容器、金属装饰的碟盘或任何金属类的装饰品等。

禁止

注：微波专用金属附件（网架等）以及铝箔请按照说明书的要求进行使用。

警告：除有资格的维修人员外，其他人员来执行检修操作都是非常危险的，包括拆下防止微波能量泄漏的防护盖等操作。

禁止分解

请勿擅自对产品进行拆卸、修理以及改造。



警告：如果发现门或门封已损坏则不得再使用，直到有资格的维修人员修好为止。

禁止

当发现产品工作不正常时，切勿继续使用。



水箱出现裂纹或缺口时，请勿继续使用，以免引起因漏水而导致的漏电或触电。

禁止

不可敲击控制面板、机壳、炉腔、炉门等部件，以免产品故障。



禁止

## 产品安全注意事项 (2)



插座孔变松时或电源线、电源插头有损坏时, 切勿使用。

禁止



本产品仅适用于家庭烹调, 不能用于实验室试验或其它商业用途。

禁止



产品不能在外接定时器或独立的遥控控制系统的方式下运行。

禁止



切勿用湿手触摸或插拔电源插头, 可能会引起触电。

禁止湿手触摸



不可放置于高温潮湿的地方。例如煤气炉、带电区或水槽旁边。

禁止



请勿堵塞吸气口, 排气口, 否则可能造成火灾。  
请经常保养, 避免垃圾、灰尘等堵塞吸气口、排气口。

禁止



一定要用中性/软性的清洁剂清洁, 不要让清洁剂残留, 以防微波泄露。

注意安全



警告: 不要使用粗糙擦洗剂或锋利的金属刮刀清洁产品门的玻璃。如果产品门的玻璃表面会擦伤, 这样做会导致玻璃粉碎。

禁止



切勿将易燃物品放在产品周围或炉腔内, 以免导致起火。

当心火灾



如发现有烟雾, 应关掉产品开关或拔掉电源插头, 并保持炉门关闭, 以抑制火焰蔓延。

拔去电源插头或关掉屋内电源总开关。



必须拔出插头



切勿用于产品说明书所告知的用途之外, 例如用于烘干物品等, 这样可能会引起火灾。

当心火灾



不清洁产品会致使产品表面劣化, 这会影响产品的寿命, 可能会导致危险的情况。

注意安全



当心触电  
避免可能对电源线和电源插头造成损伤的动作或行为, 如将电源线或插头浸入水中, 将电源线靠近高温处, 或者强行弯折、扭曲、拉伸、重压、捆扎电源线等。因为破损后使用, 可能会引起短路、触电、起火等危险事故。产品不得浸入水中。



切勿使用本产品加热化学试剂或其它非食物制品, 以免引起微波外泄。

当心微波



首次使用烘烤功能时, 如有白烟冒出, 并非是故障现象。这是由于元器件的保护油受热挥发所致。

注意安全



警告: 请勿让儿童等不熟悉产品操作的人员使用。只有在已经提供充分的指导以致于儿童能够采用安全的方法使用产品, 并且明白不正确的使用会造成危险时, 才能允许儿童在无人监控的情况下使用产品。

注意安全

注: 产品使用时及使用后, 机壳表面、排风口、炉门、发热单元以及腔体温度较高, 为了避免烫伤, 请不要用手触摸。



切勿让铝箔包装碰到炉腔内壁, 以免工作时产生打火现象而损坏本产品。  
注: 产品专用网架、蒸盘、烤盘和玻璃盘请按照说明书的要求进行使用。

注意安全

## 产品安全注意事项 (3)



产品在使用期间会发热。注意避免接触产品内部的发热单元。  
警告：在使用时可触及部分可能会发热。儿童应远离。



烹调途中进行搅拌、食物翻转或烹调结束后拿取食物时，器皿及食物的温度很高，请使用隔热手套或锅夹，以免烫伤。



清洁前请拔出电源插头，不可使用具有腐蚀性的清洁剂，以免损坏或腐蚀产品。

必须拔出插头



注意安全

烹调过程中及烹调结束后，产品表面及内部温度很高。切勿立即清洁，务必在其冷却后再进行清洗，以避免发生烫伤。儿童应远离。



必须拔出插头

请定期清除电源插头上的灰尘。长期不使用时，请拔出电源插头。拔除电源插头时不要拉拽电线，请手握插头拔除。



必须

取出烹调完的食物或在烹调途中进行搅拌翻转时，必须使用锅夹或隔热手套，以免烫伤。因为热量会从高温的食物传到容器。



注意安全

切勿在没有放置食物的情况下启动本产品，因为当没有食物或水份在炉内吸收微波能量时，微波能量不停地在炉内反射，会引起炉内温度过高而发生异常。

注：本说明书特别许可的情况除外。



禁止

水箱出现裂纹或缺口时，请勿继续使用，以免引起因漏水而导致的漏电或触电。



注意安全

在蒸气烹调过程中，如需打开炉门进行翻面或搅拌等操作，请注意保持距离，以免蒸气烫伤脸部或手。



注意安全

本产品不打算由儿童或有肢体、感官或精神能力缺陷的人使用，除非有负责他们安全的人对他们进行与产品使用有关的监督和指导。应照看好儿童，确保他们不玩耍本产品。



注意安全

在使用蒸气过程中，如需打开炉门对食物进行搅拌、翻转或重新排放等操作时，请注意保持距离，以免蒸气烫伤脸部或手。



注意安全

使用多年的电器，应主动联系相关业者进行检修及保养，以提高商品使用的安全性。



不能直接在炉腔中烹调食物



必须

食物必须放置在合适的器皿中，并配合产品的附件使用或直接放置在产品附件上使用。



必须

使用各种不同材质的器皿前应先确认是否可用于本产品。金属包装袋不可使用。当加热用塑料或纸包装的食物时，应注意观察，因为有着火的可能。



注意安全

电源线应保持平顺，不得受到物品挤压、曲卷或拉扯，以维护使用安全性。



必须

请使用蒸馏水、纯净水或过滤后的水，不能使用矿泉水或自来水。

影响烹调时间的因素有：所喜欢的生熟程度、开始温度、海拔高度、份量、大小、食物形状和容器的种类等。如果您熟悉产品的操作，则可以适当参照以上因素，调整烹调时间。

## 产品安全注意事项 (4)

### 4. 使用烘烤类功能时,请注意以下事项:



注意安全

首次使用各种烘烤功能时,如有白烟冒出,这是由于元器件的保护油受热挥发所致,并非是故障现象。



注意安全

警告:当产品以组合模式工作,因温度升高,儿童必须在成人的监督下使用。

烘烤烹调时以及烹调完毕后机壳表面、排风口及炉门温度较高,为了避免烫伤,请不要用手触摸。



注意安全

烘烤烹调结束后,烘烤辅助器皿及食物温度很高,请使用隔热手套拿取食物和器皿。



注意安全

清洁炉腔必须待炉腔完全冷却之后方可进行。在清洁时,请务必小心用软布擦拭。

### 5. 使用微波功能 (含微蒸烤组合类功能)时,请注意以下事项:



禁止

警告:不要直接加热装在密封容器内的液体或其他食物,因为这样可能发生爆炸。例如婴儿奶瓶,罐头食品,密闭玻璃瓶等。因为当气压增加,瓶罐可能会爆炸。



禁止

不可用微波煎炸食物,以免发生油滴飞溅,烫伤烹调操作者。



当心火灾

加热塑料或纸包装的食物时,应注意观察,因为有着火的可能,例如快餐食物等。



必须

土豆、苹果、红肠、鸡翅等带皮的食物在烹调前必须用叉或刀穿孔以防止烧焦破裂或爆裂。



必须

烹调爆米花必须用微波专用的爆米花器皿盛载。另外一些纸袋包装的微波爆米花可以直接用本产品烹调。请按照食品制造商的说明指示及用法进行。烹调爆米花时,请加倍注意,切勿离开。



禁止

使用微波功能时,禁止空载,禁止使用金属器皿。

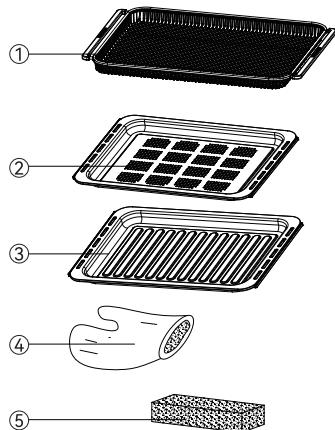
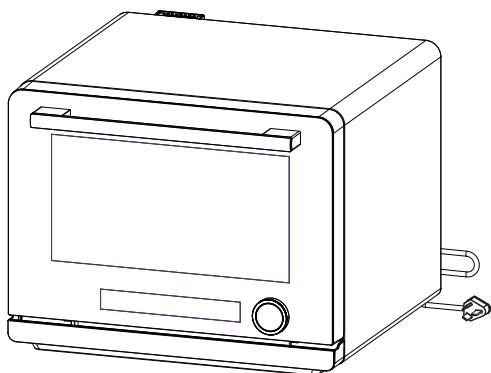


注意安全

当加热汤类、汁类或饮品等液体食物时,可能发生液体突然沸腾而飞溅,导致操作者烫伤。因为微波加热饮料会导致延迟喷溅沸腾,取出时必须小心谨慎。因此,在烹调时,请留意以下各点:

- (a) 避免使用“直身窄口”或壁厚细长的容器。
- (b) 不要过度加热。否则在取出食物时,会由于突然地沸腾,导致液体飞溅而烫伤操作者。
- (c) 液体食物加热时,液体不要少于容器的八成满。微波加热饮料会导致延迟喷溅沸腾,因此取出时必须小心谨慎。
- (d) 加热前以及加热途中请略加搅拌。
- (e) 加热后,先让食物在炉内搁置片刻,略加搅拌后取出。
- (f) 奶瓶和婴儿食品罐应经过搅拌或者摇动,喂食前应检查瓶内食物地温度,避免烫伤。

## 产品部件说明(1)



① 炸篮      ② 蒸盘      ③ 烤盘 (接油盘)      ④ 隔热手套      ⑤ 吸水海绵

### 附注:

- 1.图示仅供参考,请以实物为准
- 2.本产品自带附件参见如上,其它在本说明书内提及到的烹调用具都需自行购买
- 3.附件说明:
  - 炸篮:**用于所有使用加热管加热的模式及气炸模式时使用,如各个"烧烤"或"空气炸"或"热风"等模式使用。切勿用于带有微波的烹饪功能。
  - 蒸盘:**主要用于蒸汽类功能使用,切勿用于带有微波的烹饪功能。
  - 烤盘(接油盘):**主要用于"热风加蒸汽"、"全功能蒸烤"或"热风"等模式时使用。或在烹调肉类时放于底层,盛载烹饪中滴落的油脂。切勿用于带有微波的烹饪功能。
  - 隔热手套:**从蒸烤箱取出食物或托盘时使用。
  - 吸水海绵:**用于吸收炉腔内的冷凝水。

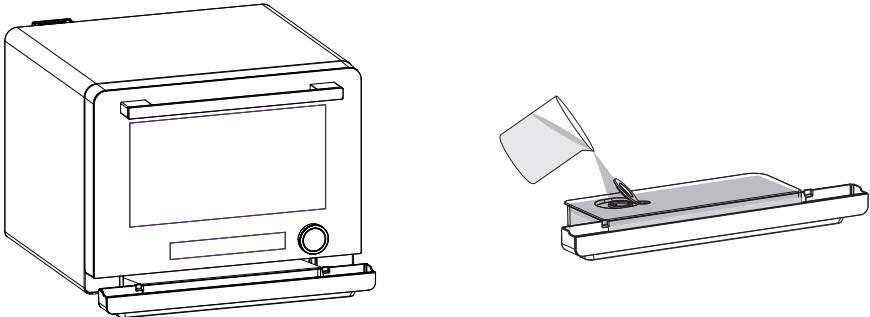


注意: 在使用含有微波类的功能前,客户请查看说明书或咨询在线客服,了解各功能烹调用具的选择。

## 产品部件说明 (2)

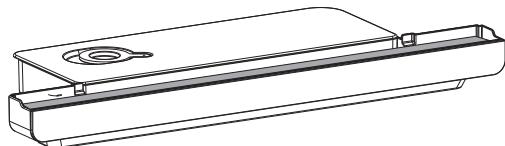
### 水箱操作说明

使用前, 请为水箱加满纯净水或蒸馏水, 以免机器因缺水而停止工作; (水箱容量约: 800mL)

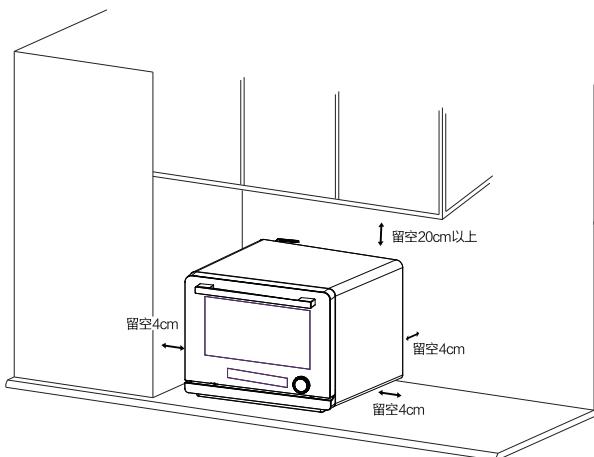


### 接水板操作说明

每次使用后, 需清理积水盘中的积水。



### 放置说明



位置	间隔距离 (cm)
上方	20
左侧	4
右侧	4
后方	4
前方	开放
下方	0

## 烹调用具的选择

容器的种类	微波	微蒸烤组合	蒸汽	烘烤/蒸汽烤/热风烤
耐热性玻璃容器	<ul style="list-style-type: none"> <li>■ 果酱等产生高温的烹调请使用抗突然、突热的超耐热玻璃容器。</li> </ul>	<ul style="list-style-type: none"> <li>■ 果酱等产生高温的烹调请使用抗突然、突热的超耐热玻璃容器。</li> </ul>	✓	✓
不耐热性玻璃容器	<ul style="list-style-type: none"> <li>■ 雕花玻璃、强化玻璃也不能使用。</li> </ul>	<ul style="list-style-type: none"> <li>■ 雕花玻璃、强化玻璃也不能使用。</li> </ul>	✗	✗
耐热性塑料容器	<ul style="list-style-type: none"> <li>■ 请使用有【微波可用】标识的容器。</li> </ul> <p>注1：请注意有的容器盖耐热性较差。</p> <p>注2：密封性好的盖子禁止使用。</p> <p>注3：含高油、高糖份的食物容易产生高热，不能使用耐热性塑料容器。</p>	<ul style="list-style-type: none"> <li>■ 请使用有【微波可用】标识的容器。</li> </ul> <p>注1：请注意有的容器盖耐热性较差。</p> <p>注2：密封性好的盖子禁止使用。</p> <p>注3：含高油、高糖份的食物容易产生高热，不能使用耐热性塑料容器。</p>	✓	✗
不耐热性塑料容器	<ul style="list-style-type: none"> <li>■ 由下列材质制成的容器容易受到微波影响会产生变质，因此不能使用。（聚乙烯、三聚氰氨、酚、尿素树脂等。）</li> </ul> <p>注：只有在解冻生鲜食品时，泡沫制托盘方可使用。</p>	<ul style="list-style-type: none"> <li>■ 由下列材质制成的容器容易受到微波影响会产生变质，因此不能使用。（聚乙烯、三聚氰氨、酚、尿素树脂等。）</li> </ul> <p>注：只有在解冻生鲜食品时，泡沫制托盘方可使用。</p>	✗	✗
陶瓷·瓷器	注：不能使用有彩图、金银装饰的容器会引起颜色剥落、打火等现象。	注：不能使用有彩图、金银装饰的容器会引起颜色剥落、打火等现象。	✓	✓
漆器	<ul style="list-style-type: none"> <li>■ 可能会发生漆脱落、断裂现象。</li> </ul>	<ul style="list-style-type: none"> <li>■ 可能会发生漆脱落、断裂现象。</li> </ul>	✗	✗
铝等的金属容器	注：微波专用金属附件，可在说明书指导下使用。	注：微波专用金属附件，可在说明书指导下使用。	✓	注：金属容器的把手是树脂材料的，不能使用。
木·竹·纸制容器	<ul style="list-style-type: none"> <li>■ 容易引起燃烧。</li> </ul>	<ul style="list-style-type: none"> <li>■ 容易引起燃烧。</li> </ul>	注：木·竹制容器及经过耐热加工处理的纸制品可使用。	注：烹调温度在 230°C 以下时，可以使用经过耐热加工处理的纸制容器。
微波专用保鲜膜	<ul style="list-style-type: none"> <li>■ 建议使用耐热温度为 140°C 的保鲜膜。</li> </ul> <p>注：油多的烹调不能使用。</p>			<ul style="list-style-type: none"> <li>■ 保鲜膜遇到高温会熔化。</li> </ul>
铝箔(即家用锡纸)	注：利用微波反射性质，有时也可使用（比如解冻生鲜食品），但切记铝箔不可触碰炉腔内壁。	注：利用微波反射性质，有时也可使用（比如解冻生鲜食品），但切记铝箔不可触碰炉腔内壁。	✓	✓

## 规格参数

产品名称	微蒸烤一体机	产品型号	FV-AL1032 W
最大功率	1900W		FV-AL1032 GR
微波输入功率	1500W	额定电压	220-240V~
微波输出功率	900W	额定频率	50Hz/60Hz
微波工作频率	2450MHz	外形尺寸	W487xD534xH384(含把手)
额定容量	32L		W487xD493xH384(无把手)

### 注意：

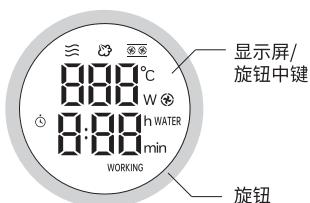
※因产品改进或技术更新，参数如有更改，请以产品的铭牌为准，恕不另行通知。

※每台微蒸烤一体机出厂前须经过必要的进水测试，如打开包装发现有水残留属正常现象，请放心使用。

## 控制面板说明

### · 显示屏说明

888 [°] C	温度图标	888 ^W	微波功率图标
8:88 _{min}	工作时间图标	8:88 ^h _{min}	预约时间图标
~~~~	微波功能图标	~~~~	蒸汽功能图标
⊕⊕	烘烤功能图标	WORKING	状态图标
⟳	后部热风图标	WATER	缺水图标



· 按键



操作指南



安全提醒:

- 1.第一次使用前必须移除内外所有固定胶带及包装物;
- 2.使用前请仔细阅读相关安全注意事项。

常规功能 (发酵 / 空气炸 / 烘焙)

各功能请参考显示屏内图标

例如:发酵35°C 1h30min



1. 按[FERMENT]选择发酵功能；
2. 旋转旋钮设置温度，按旋钮中键确认；
3. 旋转旋钮设置时间数值，按旋钮中键确认；



例如:空气炸 180°C 1h30min



1. 按[AIR FRY]选择空气炸功能；
2. 旋转旋钮设置温度，按旋钮中键确认；
3. 旋转旋钮设置时间数值，按旋钮中键确认；



例如:烘焙200°C 1h30min



1. 按[BAKE]选择烘焙功能；
2. 旋转旋钮设置温度，按旋钮中键确认；
3. 旋转旋钮设置时间数值，按旋钮中键确认；



操作指南

专业蒸制功能 (蒸汽 / 高温蒸 / 蒸汽+微波)

各功能请参考显示屏内图标

例如：蒸汽90°C 1h30min



1. 按 **STEAM** 选择所需功能(蒸汽);
2. 旋转旋钮设置温度, 按旋钮中键确认;
3. 旋转旋钮设置时间数值, 按旋钮中键确认;



例如：高温蒸190°C 1h30min



1. 按 **STEAM** 选择所需功能(高温蒸);
2. 旋转旋钮设置温度, 按旋钮中键确认;
3. 旋转旋钮设置时间数值, 按旋钮中键确认;



例如：蒸汽+微波90°C 1h30min



1. 按 **STEAM** 选择所需功能(蒸汽+微波);
2. 旋转旋钮设置温度, 按旋钮中键确认;
3. 旋转旋钮设置时间数值, 按旋钮中键确认;



* 注：请注意选用合适的微波加热烹调用具；

操作指南

微波加热功能

例如：微波加热 700W 10s



1. 按[MICROWAVE]选择微波加热功能；
2. 旋转旋钮设置功率，按旋钮中键确认；
3. 旋转旋钮设置时间数值，按旋钮中键确认；



* 注：请注意选用合适的微波加热烹调用具；

微波快烤功能 (烧烤+微波 / 热风+微波 / 蒸汽+烧烤+微波)

各功能请参考显示屏内图标

例如：烧烤+微波 200°C 1h30min



1. 按[MICROWAVE-ROAST]选择所需功能(烧烤+微波)；
2. 旋转旋钮设置温度，按旋钮中键确认；
3. 旋转旋钮设置时间数值，按旋钮中键确认；



* 注：请注意选用合适的微波加热烹调用具；

例如：热风+微波 190°C 1h30min



1. 按[MICROWAVE-ROAST]选择所需功能(热风+微波)；
2. 旋转旋钮设置温度，按旋钮中键确认；
3. 旋转旋钮设置时间数值，按旋钮中键确认；



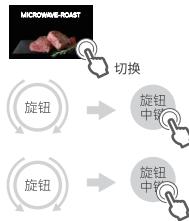
* 注：请注意选用合适的微波加热烹调用具；

操作指南

例如：蒸汽+烧烤+微波 200°C 1h30min



1. 按[MICROWAVE-ROAST]选择所需功能(蒸汽+烧烤+微波);



2. 旋转旋钮设置温度, 按旋钮中键确认;



3. 旋转旋钮设置时间数值, 按旋钮中键确认;



* 注:请注意选用合适的微波加热烹调用具;

温度(微波功率)时间重调功能

例如：空气炸 180°C 1h30min, 调整为 190°C 1h20min



1. 运行状态下, 按旋钮中键暂停;



2. 旋转旋钮设置时间;



3. 按 切换温度设置;



4. 旋转旋钮设置温度, 按旋钮中键确认;



预约功能

例如：预约2h30min后启动空气炸 180°C 1h30min



1. 按[AIR FRY]选择所需功能(空气炸);



2. 旋转旋钮设置温度, 按旋钮中键确认;



3. 旋转旋钮设置时间数值, 长按 键;



4. 旋转旋钮设置小时位数值, 按旋钮中键确认;



5. 旋转旋钮设置分钟位数值, 按旋钮中键确认;



操作指南

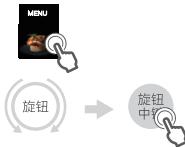
智能菜单功能

例如：智能菜单P16



1. 选择智能菜单功能

2. 旋转旋钮设置数值 (P16)，按旋钮中键确认；



智能菜单列表

菜单编号	菜单名	备注
P01	清蒸鲈鱼	
P02	剁椒鱼头	
P03	蒜蓉娃娃菜	
P04	百合蒸南瓜	
P05	蒜香茄子	△
P06	清蒸大闸蟹	
P07	白贝蒸水蛋	
P08	蒸米饭	
P09	蒸包子	
P10	香菇炖鸡汤	△
P11	牛奶炖木瓜	△
P12	蒸速冻馒头	
P13	翻热面包	
P14	酸奶	
P15	发酵	
P16	烤红薯	
P17	烤羊排	

菜单编号	菜单名	备注
P18	烤牛肉串	
P19	烤全鸡	
P20	烤玉米	
P21	一键面包	
P22	蛋挞	
P23	黄油曲奇	
P24	欧包	
P25	戚风蛋糕	
P26	空炸薯条	
P27	蜜汁鸡翅	
P28	干果功能	
P29	解冻冰鲜	△
P30	半解冻肉类	△
P31	全解冻肉类	△
P32	除垢	
P33	腔体清洁	

* 使用微波类智能菜单时(△标注)，请注意选用合适的微波加热烹调用具；

时间追加功能



工作结束End状态

1. 工作结束End状态, 按旋钮中键或打开炉门;



2. 旋转旋钮设置时间, 按旋钮中键确认;

日常维护与保养

下列现象属于正常现象：

现象	原因
烹调过程出现间歇性噪音	间断性噪音是水泵工作的声音,这是正常现象。
蒸汽凝结在百叶窗排气口	烹调时腔内多余的蒸汽通过排气口排出,但少部分蒸汽由于环境温度,会凝结在百叶窗排气口处,这是正常现象。
电压波动,会影响烹调效果	当电压在-10%至+5%的范围波动时,机器仍能工作,只是受电压偏低或者偏高的影响,输出功率相对降低或者升高,对烹调效果会有影响,这是正常现象。

注意:

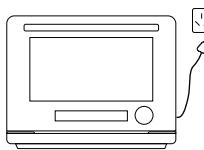
如果微蒸烤一体机不能正常工作应检查以下:

- 电源插头是否插好;
- 水箱是否安置到位;
- 门是否关好;
- 家用保护器是否跳闸或烧断;

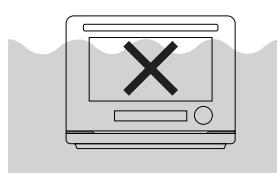
小贴士:

- 排风扇会延时工作3分钟,将腔体内的热量排尽,这是正常现象;

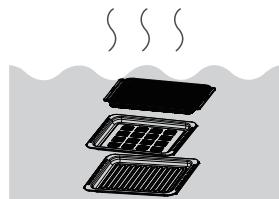
清洁保养



拔出插头,待机器
完全冷却



严禁将机器浸入水中
或别的液体中



用温水清洗附件,避免
直接使用冷水冲洗

切勿使用强洗涤剂、香蕉水、汽油、研磨粉和金属刷来清洗炉子的任何部位。本产品在长时间使用后,腔体内可能会出现异味,如需清除异味,可以在腔体内放置5-6片柠檬,使用普通蒸汽功能,设置100°C工作15-20分钟,结束后即可清除异味。

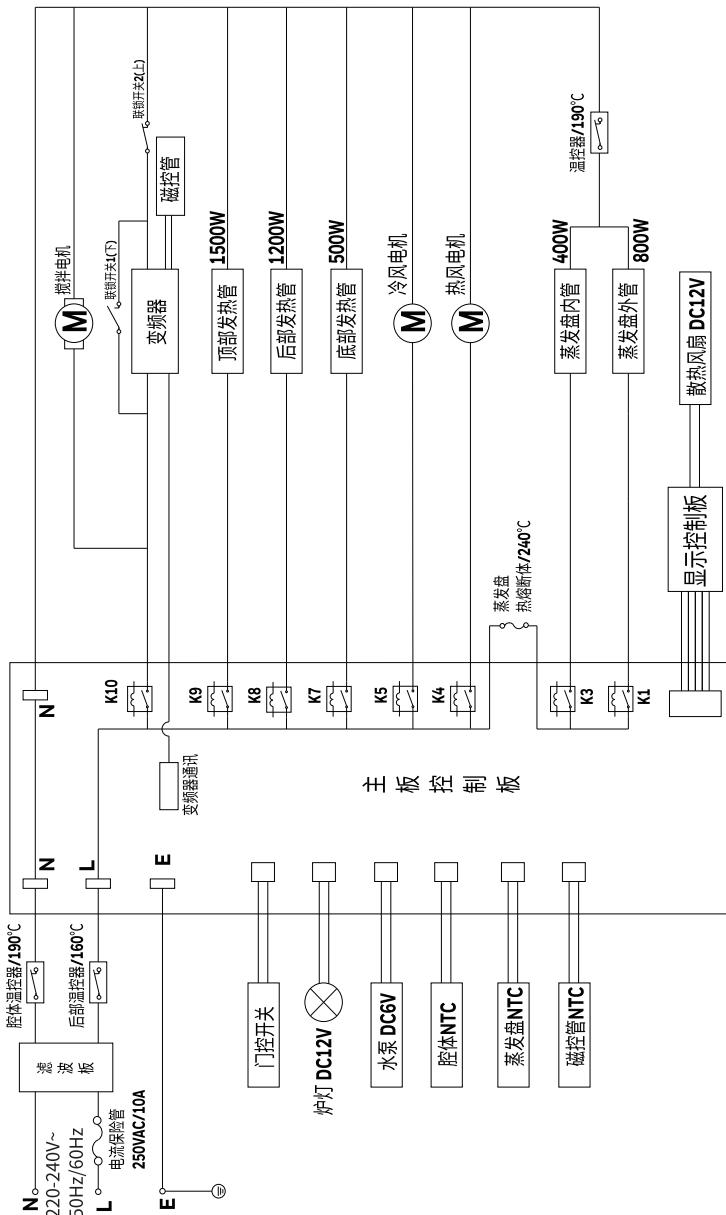
- 清洗炉腔之前,须关闭蒸汽烤箱,并从插座上拔去电源线插头。
- 经常保持炉腔清洁。当食物或汤水溅到炉内壁时,可用湿布擦去。不宜用硬质材料,如炉内壁很脏则可使用软性洗剂,切勿使用粗糙、磨损性的洗剂。
- 本产品烹调用水建议使用纯净水或蒸馏水,若长期使用自来水,腔体内壁上会有水垢产生。
- 水箱至少每月检查一次,取出水箱,擦洗干净后放回原处。
- 烹调完毕,需清理接水板中的残留水。
- 应经常清洁门的玻璃表面,可用软干布擦净。
- 如控制面板被弄湿,请用软的干布抹擦,不能用粗糙、磨损性的洗涤剂来擦控制面板,擦控制面板时,请将电源切断,以免误操作。
- 本产品若长时间不使用,应拔掉电源插头,腔体内清洁干净后放在通风干燥,没有腐蚀性气体的环境中。
- 本产品发生故障时,请联系在线客服;切勿自行拆装维修,以免产生危险。
- 不能用粗糙的清洁器或锋利的金属刮洗玻璃炉门,因为这样会引起玻璃的破碎。
- 在清洁食物盘、托盘器皿时,请用软质材料(比如布类物料)来清洁,勿用硬质物料(比如金属类的铁丝),以免刮伤器皿,破坏保护层。
- 处理并抛弃此产品时,应遵守当地环境管理条例。更多关于此产品的处理、回收、循环使用等信息,请咨询当地废弃家电处理服务站和当地城市的相关管理部门。
- 产品不能使用蒸汽清洁器进行清洗。

故障分析与排除

故障现象及处理方法

故障现象	可能原因	排除办法
显示屏不亮	1、机器没有接通电源 2、机器内部线路故障	1、用户供电线路是否正常 2、请联系在线客服
显示屏显示异常	1、显示屏损坏 2、电路板电子元件损坏	请联系在线客服
烹饪期间，门外漏蒸汽或水	1、门不能关严实 2、门的密封层破坏	1、重新把门关严实 2、请联系在线客服
炉灯不亮	1、炉灯损坏 2、主电脑板损坏或其它故障	请联系在线客服
风扇电机不工作	1、电机损坏 2、主电脑板损坏或其它故障	请联系在线客服
按键失灵	1、按键装配不良或损坏 2、电路板电子元件损坏	请联系在线客服
微波不加热	1、食物未放置在微波加热区域 2、使用金属器皿 3、导轨摩擦力大	1、食物置于微晶板圆形区域 2、使用陶瓷或玻璃器皿 3、联系售后服务
不出蒸汽	1、水管折弯、堵塞或损坏、插反、脱落 2、水泵损坏 3、注水系统密封不好 4、控制板或电源板出现故障或其它故障	请联系在线客服

故障代码	原因分析	处理方法
E5	蒸发盘传感器开路报警	请联系在线客服
E6	蒸发盘传感器短路报警	请联系在线客服
E7	腔体传感器开路报警	请联系在线客服
E8	腔体传感器短路报警	请联系在线客服
E9	磁控管传感器开路报警	请联系在线客服
E10	磁控管传感器短路报警	请联系在线客服
E11	磁控管传感器超温报警	请联系在线客服
E14	变频器故障	请联系在线客服



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