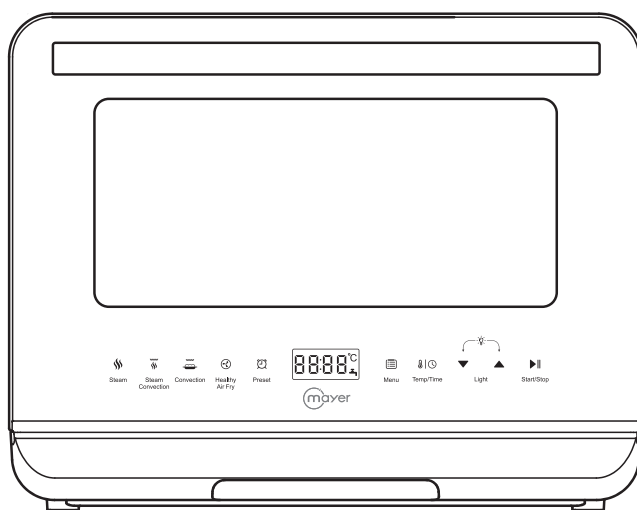




Steam Oven

MMSO2050



STEAM OVEN

Please read this instruction manual thoroughly before operating and keep it for future reference

P/N: 40-52028-00

SAFETY PRECAUTION INFORMATION

Safety & Warning Information

1. Read all instructions before using the appliance.
2. Insert power plug to AC mains securely. Never operate with wet hands or when the plug is wet, otherwise it may lead to electric shock.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience or knowledge, unless they have given supervision or instruction, concerning the use of appliance by a person responsible for their safety.
Children should be supervised to ensure that they do not play with the appliance.
4. The steam oven is for household use only and not for commercial use. Do not use the steam oven outdoor.
5. This appliance is designed to use as described in the manual. Do not use corrosive chemicals or vapor in this appliance. This type of steam oven is specially designed to heat, cook or dry food only, use for industrial or laboratory use will void the warranty.
6. Do not operate the steam oven when it is empty.
7. If the power cord is damaged, it must be replaced by the manufacturer, its authorized service agent or similarly qualified persons in order to avoid a hazard.
8. To reduce the risk of fire in the oven cavity:
 - When food is heated or cooked in disposable containers of plastic, paper or other combustible materials, check the oven frequently to the possibility of ignition of deterioration of food container.
 - Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - If smoke is observed, switch off or unplug the appliance immediately and keep the door closed in order to stifle any flames.
 - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
 - The oven is intended for heating food and beverages. Drying of clothing and heating of warming slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
 - Do not cover Baking Tray or any part of the appliance with metal foil to prevent overheating. The metal foil can be used for wrapping the food to be baked on the baking tray.
9. **WARNING:** Liquid or other food must not be heated in sealed containers since they are liable to explode.
10. The steam oven should be cleaned regularly and any food deposits removed. Failure to maintain the steam oven in a clean condition could lead to deterioration of the surface adversely affect the lifespan of the appliance and possibly result in a hazardous situation.
11. It is recommended to fill the water tank up to the maximum gradation with distilled water. Make sure the water tank is properly inserted in place before operation to avoid lack of water in oven when it works.
12. Avoid opening the oven door frequently during the cooking process to avoid loss of steam.
13. If it is necessary to open the oven door during the cooking process, please keep a reasonable distance from the oven door to avoid close contact with high temperature steam.

14. After the reheating of milk or baby food, please mix the food well and check the temperature before feeding to avoid burn injuries.
15. The steam oven is only used in freestanding.
16. The steam oven shall not be placed in a cabinet.
17. The steam oven shall be placed against a wall.
18. Do not install oven over a range cooktop or other heat-producing appliances. If installed and damaged happened and the warranty would be avoided.
19. The temperature of steam door, outer surface and accessible surface may be high when the appliance is operating. Do not touch with bare hand.
20. The back steam exhaust port will discharge high temperature steam during operation. Do not approach the back exhaust port to avoid scald.
21. **WARNING:** If the door or door seals are damaged, the steam oven must not be operated until it has been repaired by a manufacturer, authorized service agent or similarly qualified persons in order to avoid a hazard.
22. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- 23.



CAUTION! Hot Surface

WARNING: During use the appliances becomes hot. Attention should be taken to avoid touching heating elements inside the steam oven, cooking ranged and outside of steam ovens.

24. Use oven insulated gloves if you take off any heated food.
25. Never remove the distance holder in the back or on the sides, as it ensures a minimum distance from the wall for air circulation.
26. During the process of operation, please keep at least 10cm distance.
27. **CAUTION:** It is dangerous to repair or maintain the appliance by no other than a specialist. This applies to changing the power cord or the lighting as well. Send the appliance in these cases to the nearest service centre.
28. Please turn off the product and unplug the power plug after use.

Cleaning & Maintenance

1. Always switch off the appliance, unplug from the mains and let the appliance cool down when it is not in use, before cleaning and putting on or taking off accessories.
2. Always keep the steam oven interior clean. When food splatters or spilled liquids adhere to steam oven walls, wipe with a damp cloth. Mild detergents may be used if the steam oven gets very dirty. Avoid using spray or other harsh cleaners. They may stain, streak or dull the door surface. Make sure the oven cavity is dried.
3. The outside of the steam oven should be cleaned with a damp cloth. To prevent damage to the operating parts inside the steam oven, water should not be allowed to seep into the ventilation opening.

4. Wipe the door and window on both sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills or spatters. Do not use abrasive cleaner.
5. Always keep the control panel or control knob dry. If it's wet, clean it with a soft, damp cloth. Remind to always keep the steam oven door open when cleaning the control knob to prevent it accidentally turning on.
6. If steam accumulates inside or around the outside of the steam oven door, wipe with a soft cloth. This may occur when the steam oven is operated under high humidity condition. And it is normal.
7. It is important to empty the water tank and water drip tray after each use. You can take out the water tank and water drip tray to clean and put back when fully dried.
8. Open the oven door for 10-15 minutes to air dry the oven cavity and door frame after each use.
9. Always clean the oven door and the sealing ring. Failure to keep the sealing clean may result in damages on the front and adjacent units. Use soft cloth to clean the sealing ring.
10. After operation, use boiled vinegar to clean the oven cavity, and then start steam function for few minutes for further cleaning. Wipe the oven cavity with a dry cloth.
11. If the light bulb burns out, please contact customer service to have it replaced.
12. The steam oven should be cleaned regularly and any food deposits should be removed. Failure to maintain the steam oven in a clean condition could lead to deterioration of surface that could adversely affect the life of the unit and could possibly result in a hazardous situation.
13.  Please do not dispose appliance into the domestic rubbish bin. It should be disposed to the particular disposal centre provided by the municipalities.

Clearing Water Scale

1. If there is a lot of scale on the steam heater or the cavity wall, it should be cleaned in time. You can mix water with citric acid and pour it directly into the steam heater and start the steam function for about 15 minutes. After the cavity is cooled, open the door and wipe it with a rag.
2. If you realize that the steam emission is slower than before or not as smooth or if the steam is found to have white powdery residues, try adding citric acid or white vinegar to the storage tank, and then start the steam oven to remove the scale from the pipe. After performing these steps, normal operation should resume. If the amount of water scale is too high, perform this procedure repeatedly. After the procedure(s), it is recommended to run the oven once again with pure water.
3. If the product does not emit steam at all, it is likely that the pipe has been seriously clogged due to excessive accumulation of scale, so the steam is unable to pass through. Contact the maintenance personnel for repair as soon as possible.
4. It is recommended that the user perform the above mentioned descaling procedure every one and a half to two months.

Grounding Instructions

1. This appliance must connect to a grounded electrical main switch. This steam oven is equipped with a cord having a grounding wire with a grounding plug.
2. In the event of an electrical short circuit, grounding will reduce risk of electric shock by providing an escape wire for the electric.
3. It is recommended that a separate circuit serving only for the steam oven. As using a high voltage is dangerous and may result in a fire or other accident to cause steam oven damage.
4. **WARNING:** Improper use of the grounding plug can result in a risk of electric shock.
5. **Note:**
 - a. If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person.
 - b. Neither the manufacturer nor the dealer can accept any liability for damage to the steam oven or personal injury resulting from failure to observe the electrical connection procedures.

The wires in this cable main are coloured in accordance with the following code:

Green & Yellow = EARTH (E)

Blue = NEUTRAL (N)

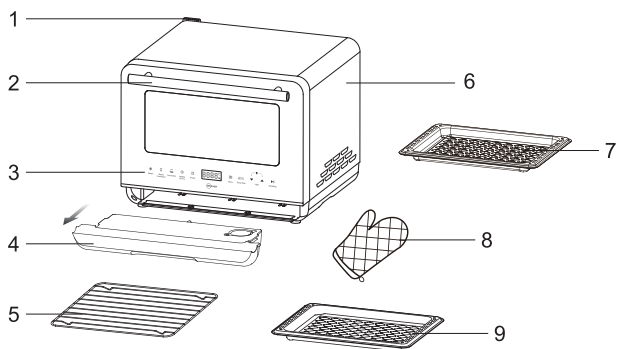
Brown = LIVE (L)

Installation Guide

1. Make sure that all the packing materials are removed from the inside of the steam oven.
2. **WARNING:** Please do not operate the oven on below situations:
 - a) Steam Oven misaligned or bent door.
 - b) Damaged door seals and sealing surface, broken or loose door hinges, latches and dents inside the cavity or on the door.Please contact a qualified service personnel or send to nearest authorized service center if found problem above.
3. This steam oven must be placed on a flat, stable surface to hold its weight and the heaviest food likely to be cooked in the oven.
4. Do not place the oven where heat, moisture, or high humidity are generated, or near combustible materials.
5. For correct operation, the steam oven must have sufficient airflow. Allow 20 cm of space above the top surface of oven, 10 cm at back and 5 cm at both sides. Do not cover or block any openings on the appliance. Do not remove feet.
6. Make sure that the power cord is undamaged and does not place under the oven or over any hot or sharp surface.
7. The socket must be readily accessible so that it can be easily unplugged in an emergency.
8. As there is manufacturing residue or oil remained on the oven cavity or heat element, it usually would smell the odour, even a slight smoke, It is normal case and would not occur after several times use, keep the door or window open to ensure good ventilation.

PARTS IDENTIFICATION

1. Exhaust Vent
2. Door Handle
3. Display Screen
4. Water Tank
5. Grill Rack
6. Machine Body
7. Food Tray
8. Anti-Scald Glove
9. Bake Tray



*Pictures are for illustration purposes only.

SPECIFICATIONS

Model	MMSO2050
Type of Electric Oven	Portable
Heating Function	Convectional and Steam
Voltage	220-240V ~ 50-60Hz
Power	2000W
Gross Capacity	20L
Net Capacity	15.6L
Net Weight	12.5kg
Product Dimension (LxWxH)	440 x 463 x 346mm
Usable Internal Dimension (HxWxD)	165 x 355 x 208mm

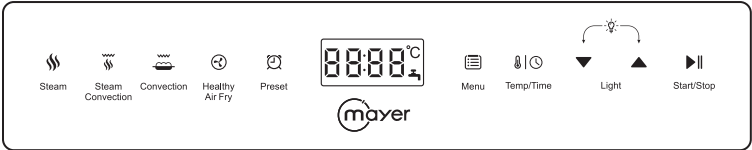
*Specifications are subject to change without prior notice.

OPERATING FEATURES

How to Use

1. Always switch off the appliance, unplug from the mains and let the appliance cool down when it is not in use, before cleaning and putting on or taking off accessories.
2. In standby state, machine will turn to operation mode if user is on press button or open door. Buzzer will have "beep" sound.

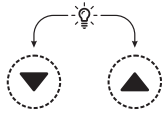
Control Panel



‘Steam’ function, ‘Steam Convection’ function, ‘Convection’ function, ‘Healthy Air Fryer’ function
‘Preset’ Indicator, ‘Display’ Indicator, ‘Menu’ Indicator, ‘Temp/Time’ Indicator, ‘Light’ Indicator,
‘Start/Stop’ Indicator, ‘Decrease/Increase’ Indicator

Control Panel Function

Control Panel Touch Sensor	Operation Instruction
Steam 	1. Press “Steam” 2. Use with “Time/Temp”, “√/∧”, and “Start/Stop” 3. Directly press “Start/Stop” to start cooking, the machine will start working with the default temp. and time.
Steam Convection 	1. Press “Steam Convection” 2. Use with “Time/Temp”, “√/∧”, and “Start/Stop” 3. Directly press “Start/Stop” to start cooking, the machine will start working with the default temp. and time.
Convection 	1. Press “Convection” 2. Use with “Time/Temp”, “√/∧”, and “Start/Stop” 3. Directly press “Start/Stop” to start cooking, the machine will start working with the default temp. and time.
Healthy Air Fryer 	1. Press “Healthy Air Fryer” 2. Use with “Time/Temp”, “√/∧”, and “Start/Stop” 3. Directly press “Start/Stop” to start cooking, the machine will start working with the default temp. and time.
Preset 	1. Press “Preset”, it will blinking, display will show “0:10” and “10” will blinking. 2. Press one of the function buttons. 3. Press “Temperature/Time”, it will show default temperature setting 100°C and start blinking. Press “√/∧” to decrease or increase the temperature. 4. Press again will switch to time setting for cooking, default cooking time is 0:10. Press “√/∧” to decrease or increase the time. 5. Preset timer range: 1min to 24 hours.
Display	Time, temperature and lack of water indicators are displayed.

Control Panel Touch Sensor	Operation Instruction
Menu 	1. Press "Menu" 2. It will show 01 to 50 3. Press "v/^" to adjust the preset menu 4. Press "Start/Stop" to start cooking
Temperature/Time 	1. Display current setting temperature and time 2. Use with "v/^" to adjust time and temperature.
v/^	Press to decrease or increase time and temperature.
Lamp 	Press two buttons together to turn on and off the lamp.
Start/Stop 	1. Press once to start cooking 2. Press another time to pause ongoing procedure 3. Press twice in a row to cancel the cooking mode.

Cooking Tips

Table 1: Introduction for menus

Code	Name	Function	Temp	Time
01	Steamed Fish	Steam	100°C	± 16mins
02	Steamed Egg	Steam	100°C	± 20mins
03	Sweet Potato Rice	Steam	100°C	± 30mins
04	Steamed Vegetables	Steam	100°C	± 15mins
05	Dim Sum	Steam	100°C	± 15mins
06	Steamed Mud Crab	Steam	115°C	± 25mins
07	Bird's Nest	Steam	105°C	± 50mins
08	Chiffon Cake	Convection	130°C	± 50mins
09	Baked Potato	Convection	200°C	± 45mins
10	Pizza	Convection	180°C	± 20mins
11	Grilled Steak	Convection	230°C	± 20mins
12	Roasted Chicken	Convection	230°C	± 40mins
13	Steamed & Bake Sausage	Steam & Conv.	180°C	± 12mins
14	Steamed & Bake Chicken Leg	Steam & Conv.	230°C	± 25mins
15	Steamed & Bake Pork Belly	Steam & Conv.	230°C	± 18mins

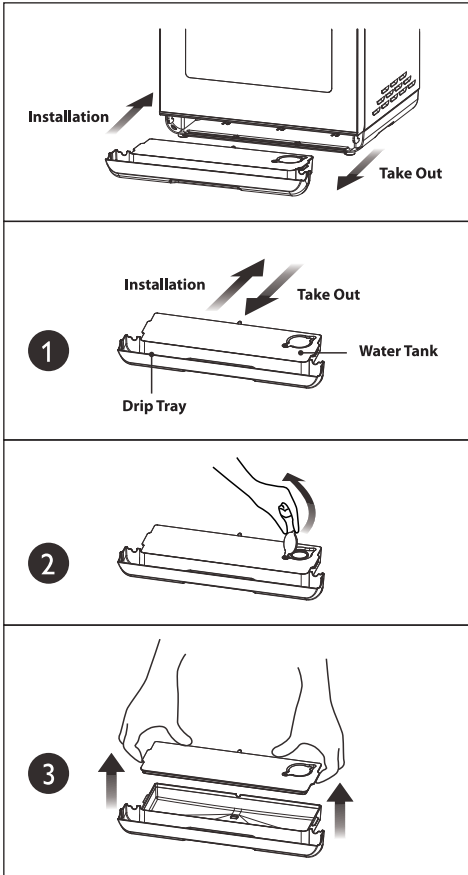
Code	Name	Function	Temp	Time
16	Steamed Pork Ribs with Black Bean Sauce	Steam	115°C	± 20mins
17	Steamed Tofu with Minced Pork	Steam	100°C	± 15mins
18	White Fungus Soup with Lotus Seeds	Steam	100°C	± 60mins
19	Steamed Pork with Vermicelli	Steam	100°C	± 60mins
20	Steamed Egg, Tofu with Shrimp	Steam	100°C	± 12mins
21	Steamed Eggplant	Steam	100°C	± 25mins
22	Double-Steamed Snow Pear with Lily Bulb	Steam	100°C	± 60mins
23	Steamed Scallop with Vermicelli	Steam	100°C	± 12mins
24	Steamed Pumpkin with Garlic	Steam	100°C	± 25mins
25	Steamed Shrimps	Steam	100°C	± 10mins
26	Cookies	Convection	150°C	± 30mins
27	Swiss Roll	Convection	130°C	± 30mins
28	Coconut Bread	Convection	140°C	± 25mins
29	Grilled Corn	Convection	200°C	± 25mins
30	Roasted Nuts	Convection	180°C	± 20mins
31	Barbecue Ribs	Convection	230°C	± 20mins
32	Grilled Meat Skewers	Convection	230°C	± 20mins
33	Grilled Chicken Wings	Convection	230°C	± 20mins
34	Grilled Rice with Vegetable	Steam	100°C	± 50mins
35	Steamed Glutinous Rice with Pork Ribs	Steam	115°C	± 50mins
36	Steamed Luffa with Shrimps	Steam	100°C	± 18mins
37	Steamed Fish Head	Steam	105°C	± 25mins
38	Steamed Fish Fillet	Steam	100°C	± 10mins
39	Lemon Madeleine	Convection	150°C	± 20mins
40	Steamed Pork Patty	Steam	100°C	± 12mins
41	Steamed Pork Slice with Pickled Mustard	Steam	115°C	± 20mins
42	Steamed Chicken with Shiitake Mushroom	Steam	115°C	± 25mins
43	Steamed Pork with Taro	Steam	115°C	± 60mins
44	Steamed Soft-Shell Turtle with Lotus Leaf	Steam	115°C	± 25mins
45	Steamed Abalone	Steam	105°C	± 12mins
46	Dough Fermentation	Steam	40°C	± 60mins
47	Defrost	Steam	50°C	± 60mins
48	Dry	Convection	70°C	± 60mins
49	Tableware Disinfection	Steam & Conv.	105°C	± 15mins
50	Deodorization and Degreasing	Steam	100°C	± 30mins

* Above chart is for suggestion cooking purpose only.

* You may follow own preferences to cook your perfect meal.

* The “±” symbol indicates approximate time. Actual cooking time may vary depending on quantity, food type, and user preference.

Water tank and drip tray Instruction



*Pictures are for Illustration purposes only.

Caution:

1. The water tank cannot use any liquid other than water. Must use purified water or distilled water. Do not use hot water.
2. Before filling water into the water tank, make sure the water tank cover sealing ring is well installed on the top of the water tank.
3. Fill the water tank with water until full and cannot exceed the water tank inlet on the water tank. Make sure the water tank cover close securely. Then push the water tank back to the bottom of the oven until pressed tightly.
4. Must empty the water tank after cooking every time.

Troubleshooting

Problem	Reason	Solution
Nothing appears on the display	Oven is not connected to power; or the main power switch is not turned on	Connect the appliance to power supply; turn on the main power switch
	Defective power cord	Contact customer service
Display is not working normally	Display screen is damaged	Contact customer service
	Parts in circuit board are damaged	
The appliance fails to work	Power supply is not connected properly	Connect the power supply again
	Oven door is not closed properly	Close the oven door again
The appliance fails to work	Water tank is not in correct position	Reposition the water tank
	Circuit board is damaged	Contact customer service
Water or steam leaks from oven door during operation	Oven door is not closed tightly	Close the oven door again
	Door sealing ring is damaged	Contact customer service
Oven lamp fails to light	Lamp is damaged	Contact customer service
	Master PCB is damaged	
Fan fails to work	Fan motor is damaged	Contact customer service
	Master PCB is damaged	
Button fails to work	Control panel is damaged	Contact customer service
	Master PCB is damaged	
Steam emission is slow or unsmooth, or contains white powdery residues	Pipe clogged by water scale	Clear the water scale
No steam produced	Water tube is stuffed or damaged	Contact customer service
	Water tank is not inserted properly in place	Insert the water tank again
	Water pump is damaged	Contact customer service

Error Code

Code	Describe
E-0	High temperature protection of the cavity higher than 280°C
E-1	High temperature protection for evaporation plate at the bottom
E-2	Open circuit protection for cavity sensor
E-3	Short circuit protection for cavity sensor
E-4	Open circuit protection for sensor of evaporation plate
E-5	Short circuit protection for sensor of evaporation plate



Disposal

The product must not be disposed of via normal household waste after its service life, but must be taken to a collection station for recycling of electrical and electronic devices. The symbol on the product, the operating instructions or the packaging indicates such disposal procedures. The materials recyclable in accordance with their respective symbol. By means of re-use, material recycling or any other form of recycling old appliances, you are making an important contribution to the protection of our environment.



Keep the original packaging in a safe place so that you may use it in the event that transportation or shipping of the product becomes necessary.

Warranty & Customer Service

SCAN FOR



e-Warranty

e-Warranty Registration at www.mayer.sg

MAYER MARKETING PTE LTD

Customer Service Hotline: 6542-8383 (Mon - Fri 9:00am to 5:00 pm)

Service Centre Operating Hours:

Mon - Fri: 9:00am to 5:00pm

Sat: 9:00am to 12:00pm

Closed on Sunday & Public Holidays

71 Ubi Crescent, #06-02, Excalibur Centre, Singapore 408571.

SCAN FOR



e-Warranty

e-Warranty Registration at www.khind.com.my/e-warranty.html

KHIND MARKETING (M) SDN. BHD. (199701026923) (442421-A)

No. 2, Jalan Astaka U8/82, Bukit Jelutong, 40150 Shah Alam, Selangor, Malaysia.

Customer Service Hotline: 03-7839 2090 / 018-223 3389 (WhatsApp only)

Service Centre Operating Hours: 8.30am – 6.00pm (Monday - Friday)

Closed on Saturdays, Sundays and Public Holidays

Waranti & Perkhidmatan Pelanggan

IMBAS UNTUK



e-Waranti

Pendaftaran e-Waranti di www.khind.com.my/e-warranty.html

KHIND MARKETING (M) SDN. BHD. (199701026923) (442421-A)

No. 2, Jalan Astaka U8/82, Bukit Jelutong, 40150 Shah Alam, Selangor, Malaysia.

Hotline Perkhidmatan Pelanggan: 03-7839 2090 / 018-223 3389 (WhatsApp sahaja)

Waktu Operasi Pusat Perkhidmatan: 8.30am – 6.00pm (Isnin-Jumaat)

Ditutup pada hari Sabtu, Ahad dan Cuti Umum