

ZOJIRUSHI EU-FB23-BA

ZOJIRUSHI 23L Oven Range Standard Model EU-FB23-BA Instruction Manual

Model: EU-FB23-BA | Brand: ZOJIRUSHI

1. INTRODUCTION

Thank you for purchasing the ZOJIRUSHI 23L Oven Range Standard Model EU-FB23-BA. This appliance is designed to provide versatile cooking and warming capabilities for your kitchen. Please read this manual thoroughly before using the product to ensure safe operation and optimal performance. Keep this manual in a safe place for future reference.

2. SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions carefully before use.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Ensure the appliance is placed on a stable, heat-resistant surface with adequate ventilation. Refer to installation dimensions for clearance requirements.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any manner.
- Close supervision is necessary when any appliance is used by or near children.
- Do not use abrasive cleaners or sharp objects for cleaning the interior or exterior.
- Only use accessories recommended by the manufacturer.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.

3. PRODUCT OVERVIEW

The ZOJIRUSHI EU-FB23-BA oven range features a compact design with a spacious interior, making it easy to use and clean. Key features include an Instant Sensing Infrared Sensor for precise temperature detection, various automatic warming and cooking menus, and a user-friendly dial control.

「**瞬速センシング 赤外線センサー**」で **設定温度にあたためOK※!**

※あたためなど、一部の自動メニューで対応。

1秒ごとに
温度を検知

自動あたため

スタートキーを押すだけ!すばやくあたため。

※5℃刻みで設定可能。詳しくは取扱説明書をご覧ください。



解凍も上手に!
ムラを抑えて
解凍します。



Figure 3.1: Front view of the ZOJIRUSHI 23L Oven Range EU-FB23-BA.



Figure 3.2: The oven range with its convenient pull-out menu board located at the bottom front.

4. SETUP

Before first use, ensure proper placement and initial preparation.

4.1 Unpacking

- Carefully remove the oven range from its packaging.
- Remove all packing materials, including any internal protective films or tapes.
- Check for any damage during transit. If damaged, do not use and contact customer support.

4.2 Placement and Ventilation

Place the oven range on a flat, stable, and heat-resistant surface. Ensure the following minimum clearances for proper ventilation:

- **Back:** 0 cm
- **Left and Right Sides:** 4 cm each
- **Top:** 10 cm or more

Avoid placing the appliance near heat sources or in direct sunlight. Do not block ventilation openings.

4.3 Initial Cleaning

Before first use, wipe the interior and exterior surfaces with a soft, damp cloth. Ensure the appliance is completely dry before plugging it in.

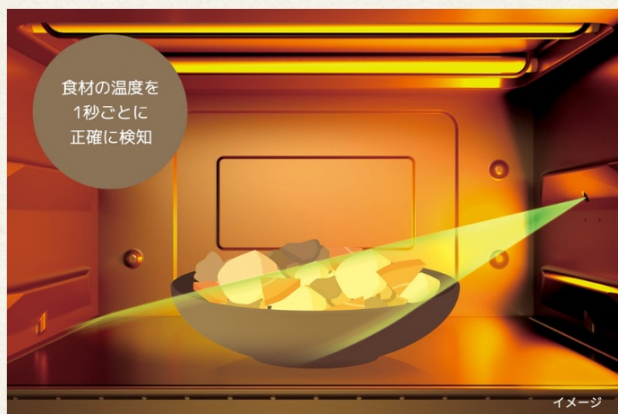
5. OPERATING INSTRUCTIONS

This section details the various functions and how to operate your oven range.

5.1 Automatic Warming

The 'Automatic Warming' function uses the Instant Sensing Infrared Sensor to detect food temperature every second, ensuring food is warmed to the desired temperature. Simply place your food inside and press the start key.

- Temperature can be set in 5°C increments.
- Factory default setting for automatic warming is 70°C.
- Ideal for reheating soups, curries, stews, and other prepared dishes.



瞬速センシング

赤外線センサーで
設定温度にあたためOK※

瞬速センシング 赤外線センサーが
食材の温度を1秒ごとに正確に検知するので
スープやごはん、調理済みのおかずなど、
おいしい温度であたためられます。

※あたためなど、一部の自動メニューで対応

Figure 5.1: Automatic Warming function for dishes like curry and soup.

5.2 Favorite Temperature Menu

This menu allows you to set a specific warming temperature from -10°C to 90°C, offering precise control for various food items.

- Useful for softening hard ice cream or warming baby food to a precise temperature.
- Factory default setting for this menu is 40°C.

「自動あたため」

／＼ こんなときに便利！ ／＼
スタートキーを押すだけで45℃から90℃まで5℃刻みで設定でき、
すぐにあたためて食べたい時に便利です。(工場出荷時は70℃に設定されています)



ふきこぼれを抑え、適温であためられます。



とろみのあるカレーなども、熱くなりすぎずあためられます。

Figure 5.2: Favorite Temperature menu for items like ice cream and baby food.

5.3 Defrost Function

The defrost function allows you to choose between full defrost and half defrost, ensuring even thawing without cooking the food.

- **Full Defrost:** For ground meat and other items that need to be fully thawed and easily separated.
- **Half Defrost:** For items like sashimi that need to be partially thawed for easy slicing.

「お好み温度」メニュー

／＼ こんなときに便利！ ／＼
「自動あたため」より、さらに細かく温度を設定でき、
様々な食材のあたためができます。(工場出荷時は40℃に設定されています)



カチカチのアイスのスプーンがすっと入る固さに
できるので今すぐ食べたい時にも便利です。



忙しい時にもとっても便利。離乳食のあたためにもおすすめです。

-10℃から
90℃まで
5℃刻みで
設定OK

Figure 5.3: Defrost function for ground meat (full defrost) and sashimi (half defrost).

5.4 Oven Cooking

The oven function provides authentic cooking from 100℃ to a high heat of 250℃. This allows for a wide range of recipes.

- When operating at 220℃ to 250℃, the duration is approximately 5 minutes. After this period, the temperature automatically switches to 210℃.

5.5 Grill Cooking

Utilize the grill function for perfectly browned and crispy results. Ideal for dishes like grilled fish.

5.6 Microwave Cooking

The microwave function offers quick and easy cooking for various dishes, making meal preparation efficient even on busy days.

\\ こんなときに便利! //

「解凍」メニュー

全解凍・半解凍が選べ、ムラを抑えて解凍します。



ひき肉などはほぐしやすい固さに解凍。



さしみは包丁で切りやすい固さに解凍。

Figure 5.4: Examples of dishes prepared using oven, grill, and microwave functions.

5.7 Quick Recipes

The oven range includes 55 recipes, with 9 automatic menus, designed for quick and easy preparation. Simply place ingredients and seasonings in a heat-resistant container (approx. 25cm diameter glass bowl recommended) and select the recipe. No need for detailed time or power settings.

- Examples include Shrimp Chili Sauce (approx. 6 minutes for 2 servings) and Potato Omelet (approx. 10 minutes for 2 servings).
- Preparation time is not included. Actual cooking time may vary depending on ingredients, shape, size, and usage environment.

100℃～250℃※の 本格オーブン調理

※220℃での運転時間は約5分。
その後は自動的に210℃に切り替わります。



こんがり焼き上げ グリル調理

焼き魚などの調理もできます。



手軽でカンタン レンジ調理

忙しい日も「レンジ調理」で
さまざまなメニューをカンタン調理。



Figure 5.5: Quick Recipes for fast meal preparation.

5.8 My Temperature Function

The 'My Temperature' function allows you to register up to three frequently used warming temperatures for quick access. This is convenient for dishes you prepare often.



Figure 5.6: The 'My Temperature' button on the control panel.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures hygiene and extends the lifespan of your appliance. The wide and flat interior design makes cleaning easy.

6.1 Interior Cleaning

- After each use, especially after cooking, wipe the interior with a soft, damp cloth to remove food splatters and grease.
- For stubborn stains, use a mild detergent diluted in water. Avoid abrasive cleaners or scouring pads that can damage the interior coating.
- Ensure the interior is dry before closing the door.

NEW

時短でチャチャッとレシピ

耐熱容器※に材料と調味料を入れるだけ。簡単レンジ調理ができる！
※直径約25cmの耐熱ガラス製ボウルを使用。詳しくは、取扱説明書をご覧ください。



えびのチリソース

約6分*
2人分



じゃがいものオムレツ

約6分*
2人分

※ 下ごしらえの時間は含みません。食材の種類や形、量、大きさや使用環境などによって、でき上がりが変わります。

Figure 6.1: Cleaning the wide and flat interior of the oven range.

6.2 Exterior Cleaning

- Wipe the exterior surfaces with a soft, damp cloth.
- Do not use harsh chemicals or solvents.

6.3 Accessories Cleaning

- The included square baking tray (iron enamel, approx. 0.8kg, 386mm x 306mm) should be washed with warm soapy water and dried thoroughly.

7. TROUBLESHOOTING

If you encounter any issues with your oven range, please refer to the following common troubleshooting steps before contacting customer service.

Problem	Possible Cause	Solution
Appliance does not turn on.	Power cord not properly plugged in. Power outage.	Ensure the power cord is securely plugged into a working outlet. Check your household's circuit breaker.
Food is not heating evenly.	Incorrect power setting or cooking time. Food placed incorrectly.	Adjust power level or cooking time according to the recipe or food type. Ensure food is placed centrally and not overcrowded.
Unusual odors or smoke during operation.	Food residue inside the oven. New appliance smell.	Clean the interior thoroughly. Initial use may produce a slight odor, which should dissipate. Ensure good ventilation. If smoke persists, unplug immediately.
Control panel unresponsive.	Temporary electronic glitch.	Unplug the appliance for a few minutes, then plug it back in.

If the problem persists after trying these solutions, please contact ZOJIRUSHI customer support.

8. SPECIFICATIONS

Detailed technical specifications for the ZOJIRUSHI 23L Oven Range Standard Model EU-FB23-BA.

Feature	Specification
Brand	ZOJIRUSHI
Model Number	EU-FB23-BA
Color	Black
Capacity	23 Liters
Product Dimensions (Depth x Width x Height)	45.3 cm x 47.8 cm x 34.9 cm
Product Weight	16.5 kg
Wattage (Microwave)	1000 W
Oven Temperature Range	100°C to 250°C
Sensor Type	Instant Sensing Infrared Sensor, Temperature Sensor
Included Accessories	Square Baking Tray (Iron Enamel, 1 pc, approx. 0.8kg, 386mm x 306mm), Instruction Manual & Recipe Note
Interior Effective Dimensions (Width x Depth x Height)	369mm x 310mm x 175mm (Door opening 39cm)
Power Consumption (Microwave)	1,420W
Power Consumption (Oven Heater/Output)	1,275W / 1,265W

Feature	Specification
Power Consumption (Grill Heater/Output)	1,000W / 1,020W
First Available Date	2025/7/10



Figure 8.1: Detailed specifications including capacity, sensor type, and heating methods.



Figure 8.2: Product dimensions and recommended installation clearances.

9. WARRANTY AND SUPPORT

9.1 Manufacturer's Warranty

This ZOJIRUSHI oven range comes with a **1-year manufacturer's warranty** from the date of purchase. Please retain your proof of purchase for warranty claims. The warranty covers defects in materials and workmanship under normal use.

9.2 Customer Support

For any questions, technical assistance, or warranty claims, please contact ZOJIRUSHI customer support. Refer to the contact information provided on the official ZOJIRUSHI website or in the warranty card included with your product.

