



USER MANUAL

Built-in Oven

Model: AT7010S04

Item Model: AT7TZ010S04

220-240V 50/60Hz 2800W



Welcome to the Family!

Cheers to you for owning a new product!

We are devoted to making high-quality kitchen, home, and personal care products for all our customers. As a respected manufacturer, all our products adhere to rigorous standard, safety, and functionality.

We are dedicated to offering exceptional customer service, which is why we provide a 1-year warranty on this product to guarantee your satisfaction for years to come.

If you have questions or need assistance, please get in touch with us via our website: **www.iamzchef.com**, or email: **info@iamzchef.com**. Problem + order number + a photo or a video attached in the email would help us solve the problem better and faster.

Your thoughts and suggestions matter to us, so please don't hesitate to email them at **info@iamzchef.com**.

The Team

PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY
RETAIN THIS MANUAL FOR FUTURE REFERENCE

Table of contents

Installation Instruction	1	Child Lock	10
Safety Precautions	3	Timer	10
Hints & Tips	4	Alarm	11
Initial Use	4	Oven Light	11
Getting to Know Your Appliance	6	Cleaning & Maintenance	11
Setting the Appliance	9	Troubleshooting	13
Pause	10	Error Codes	14
Temperature Display Toggle	10	Technical Specification	14

Installation Instruction

After unpacking the appliance, ensure there is no visible damage. If it has been damaged during transit, DO NOT USE, contact where you buy immediately.

Safe installation

Follow these safety instructions when installing the appliance.

The safe operation of this appliance can only be guaranteed if it has been installed to a professional standard in accordance with these installation instructions. The installer shall be liable for any damage resulting from incorrect installation.

■ Before starting up the appliance, remove any packaging material and adhesive film from the cooking compartment and the door.

■ To prevent injuries, it is recommended that installers wear gloves while working with oven handles and sheet metal parts.

■ The panel of kitchen equipment adjacent to the oven must be made of heat-resistant materials. Kitchen equipment made of plywood shall ensure that the glue can withstand a temperature of at least 120°C / 248°F. When plastic or glue cannot withstand this temperature, the equipment will melt and deform.

■ Once the oven is placed in the kitchen equipment, the electrical components must be completely insulated. This is a statutory safety requirement.

■ All oven covers must be firmly fixed in place and cannot be removed without using special tools.

■ Remove the back of the kitchen equipment to ensure the full circulation of air around the oven.

■ Ensure there is a clearance of at least 45 mm / 1.77 inch behind the oven.

Electrical connection

Important information

Follow these safety instructions when installing the appliance.

The appliance is designed to be permanently installed with a three-pin power cord.

Electrical connection must only be carried out by licensed specialist staff. An incorrect connection will invalidate the warranty.

If the connection is no longer accessible following installation, an all-pin isolating switch with a contact gap of at least 3 mm / 0.12 inch must be provided.

Connecting the oven to the mains

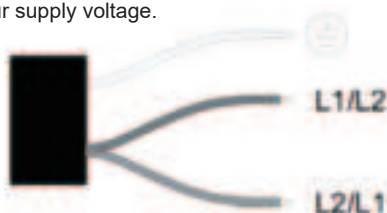
Make sure that the data on the rating plate (V) matches your supply voltage.

Green

Earth wire (E)

Red/Black

Live (L1/L2)



To connect the oven to the mains power supply, do not use adapters, reducers, or branching devices as they can cause overheating and fire.

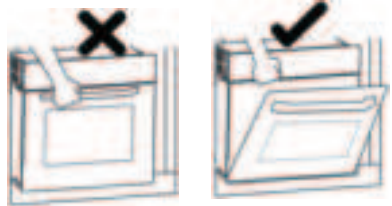
If the cable is damaged or needs to be replaced, this must be done by a qualified electrician with the correct tools.

The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C / 167°F at any point.

Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.

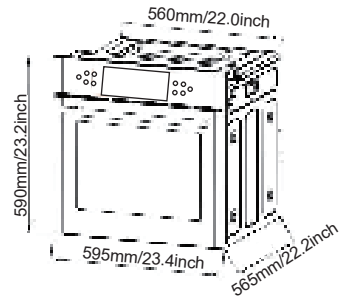
Installing the oven

Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance.



Appliance dimensions

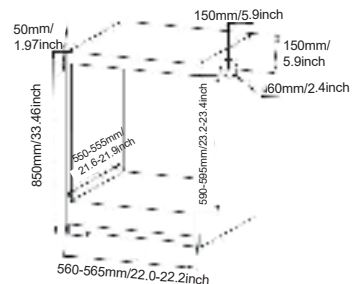
Pay attention to the oven dimension when installed.



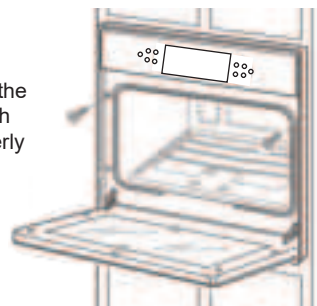
Installation to the Cabinet

This oven can be installed to standard 600 mm / 23.62 inch wide cabinet.

To ensure ventilation, the cabinet should meet the size and distance shown in the figure below.



For SAFETY CONSIDERATION the oven SHALL BE FASTEN to the cabinet with two SUITABLE screws (supplied with the unit) through the holes in the trim (see figure). The unit should be leveled properly before being secured to the cabinet.



Removing the oven

1. Disconnect the appliance from the power supply.
2. Undo the fastening screws.
3. Lift the appliance slightly and put it out completely.

Safety Precautions

Please read this manual carefully. Please keep the instruction and installation manual as well as the appliance certificate in a safe place for later use or for subsequent owners.

■ This appliance is intended for private domestic use and the household environment only. The appliance must only be used for the preparation of food and beverages. The cooking process must be supervised. A short cooking process must be supervised without interruption. Only use the appliance in enclosed spaces.

■ This appliance is intended for use up to a maximum height of 2000 meters above sea level.

■ This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

■ Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating your appliance.

Risk of fire!

■ Combustible objects that are left in the cooking compartment may catch fire. If smoke is emitted, the appliance must be switched off or the plug must be pulled out and the door must be held closed in order to stifle any flames.

■ Loose food remnants, fat and meat juices may catch fire. Before using the appliance, remove the worst of the food residues and remnants from the cooking compartment, heating elements and accessories.

Risk of burns!

■ The appliance and its parts that can be touch become hot during use. Never touch heating elements. Keep children at a safe distance.

■ Always use oven gloves to remove accessories or cookware from the cooking compartment.

■ Open the appliance door carefully. Hot steam may escape when you open the appliance door. Steam may not be visible, depending on the temperature.

Risk of electric shock!

■ Incorrect repairs are dangerous. Repairs may only be carried out by trained engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.

■ Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.

■ A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

Risk of injury!

■ The appliance and its parts that can be touched may have sharp edges. Take care when handling and cleaning.

■ Do not use the sealed tank or container, or unopened canned products in the oven. It may explode caused by over pressure.

Causes of damage

■ Do not use irritating, corrosive cleaners or sharp metal scrapers to clean glass doors of oven.

■ Do not leave sugary food residues (such as jam) in the oven. They may damage the enamel inside the oven.

■ During using the oven, do not cover the bottom of the oven with aluminum foil, tin foil, or place pans and baking tray at the bottom of the oven. They may damage the enamel inside the oven.

During using the oven, if the surface is still very hot, do not water the baking tray directly. The steam may burn out and damage the enamel surface.

Hints & Tips

- Use dark-colored, black-coated or enameled baking tins. These types of baking tin absorb the heat particularly well.
- Open the appliance door as little as possible during operation. This maintains the temperature in the cooking compartment and eliminates the need for the appliance to reheat.
- Remove any accessories that are not being used from the cooking compartment. Accessories that are not being used do not need to be heated.
- Allow frozen food to defrost before cooking. This saves the energy that would otherwise be required to defrost it.
- Preheat the oven before putting foods in it.
- Usually, increasing the temperature won't speed up the cooking process (since the food might be cooked unevenly, with the outside done but the inside still raw).
- For optimal results when cooking on a multi-layer grill, we advise using the Top/Bottom Heating mode for consistent cooking on all levels.

Meat cooking

- Cooking duration for food, particularly meat, changes based on its thickness, quality, and the cook's preferences.
- We suggest using meat thermometers when cooking meat. (The thermometer is not supplied with the oven.)
- Food can be wrapped in aluminum foil for cooking to increase tenderness.

Cake & biscuits cooking

- When baking multiple dishes, do so in succession or in parallel. The cooking compartment is heated after baking the first dish. This reduces the baking time for the second cake.
- To test if the cake is done, stick a metal skewer into the cake at the end of the baking time. If it comes out clean (without batter), the cake is ready.
- If the cake collapses when it comes out of the oven, the next you can extend the time appropriately, if necessary, can also be reduced by about 10 °C for baking.

Thawing

- We suggest frozen food be placed in the uncovered ware.
- When thawing, the food must be take off all the package.
- Spread the food in a single layer to defrost evenly without overlapping.
- A good way to thaw meat is to use a grill, putting the food on the second level and a baking tray on the first to drain the liquid.

Initial Use

Removal of Packaging Components and Cushioning Materials
Before the initial use, remove the packing material according to the picture.

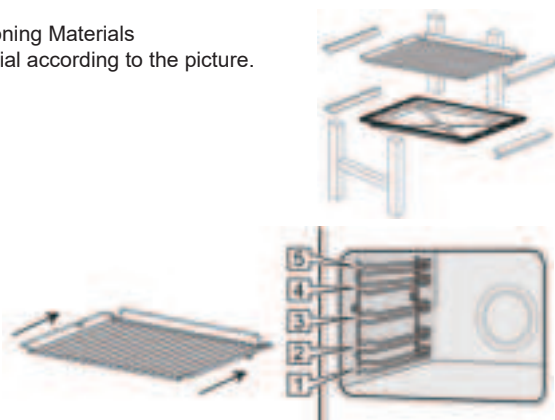
Slide-in racks placement

To safely use the grate or tray, make sure to insert it in the correct direction and position the slide-in racks properly.

Moreover, you can also check the level number indicated in the front of the oven as you open it. (There are five levels in total.)

This prevents food from slipping out when lifted off the grill or tray.

Check that the baking tray is properly positioned and not touching the glass in the oven door before closing it.



Cleaning for the first time

Before using the appliance to cook food for the first time, you must clean the cooking compartment and accessories.

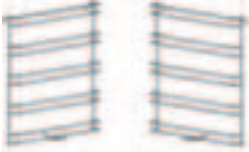
- 1. Wipe the smooth surfaces in the cooking compartment with a soft, damp cloth.
- 2. Press and hold  for 3 seconds to switch the appliance on.
- 3. Press . Use the  and  to choose F--7, and apply the following settings:

Type of heating	Top/Bottom Heating Mode (F--7)
Temperature	Maximum
Cooking time	30 minutes

→ For details, refer to below section *Getting to Know Your Appliance*.

- 4. Start the operation. Ventilate the kitchen when the appliance is heating.
- 5. After 30 minutes, press and hold  for 3 seconds to switch the appliance off.
- 6. Once the appliance has cooled down, use a detergent solution and a dish cloth to clean the smooth surfaces inside the cooking compartment and the accessories.

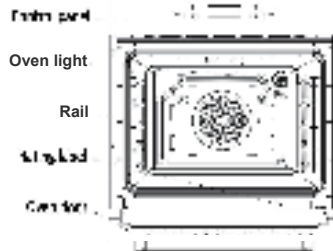
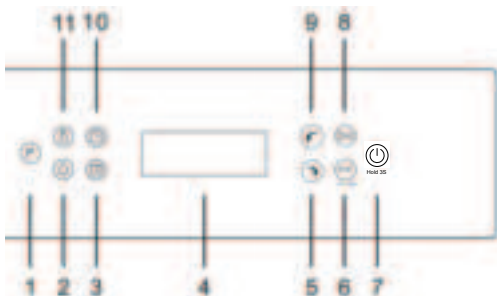
Accessories

Accessories		Use
Grate		● Cake tins ● Ovenproof dishes ● Cookware ● Meat, e.g. roasting joints or steak ● Frozen meals
Enameled baking tray		● Moist cakes ● Baked items ● Bread ● Large roasts ● Frozen meals ● Catch dripping liquids, e.g. fat when grilling food on the slide-in rack
Slide-in racks		Placed inside the oven on both sides. Can be removed for easy cleaning.
Screw assembly		Screws (2) for fastening product.

Getting to Know Your Appliance

Overview

Control panel



1. Function selecting
2. Oven light
3. Alarm
4. Main display screen
5. Decrease*
6. Celsius, Fahrenheit toggle / Child lock
7. Oven ON/OFF button (press and hold for 5 seconds)
8. Start / pause
9. Increase*
10. Timer**
11. Temperature setting

* Use the decrease and increase buttons to choose the heating mode and set the temperature/timer/alarm.

** The Timer button allows you to program both the cooking time (duration) and delay start (countdown). See section *Timer*.

Main Display Screen

Icon	Explanation
	Heating mode See section <i>Heating mode</i>
	Cooking time setting
	Delay start setting
	Clock display
	Hour setting
	Minute setting
	Temperature display
	Function heating
	Preset heating
	Oven light
	Child lock
	Heating mode gear



Icon	Explanation
	Timer display
	Alarm display
	Oven heating
	Progress bar
	Keep warm mode
	Fermentation mode
	Toast mode
	Pizza mode
	Poultry mode

Heating mode selection

Each time by touching the **F** button, it will alternatively display two heating modes:

F = **Function heating**, including 10 heating modes.

Tailored for DIY cooking, this mode is designed to coordinate with the oven's mechanical functions, elevating the cooking experience and enhancing oven control.

P = **Preset heating**, including 8 heating modes.

This mode takes advantage of the programs and functions integrated within the oven, ensuring optimal performance and efficiency.



Function heating

Icon	Type of heating	Default temperature	Heating mode gear	Use
	Defrost	/	F--1	Using air circulation at room temperature is a fast and easy way to thaw frozen food without applying heat. This technique speeds up the defrosting time for ready-made vegetables and buttery foods.
	Double grill	180°C / 356°F	F--2	The inner and outer heating elements at the top of the oven are functioning, allowing for grilling of bigger portions.
	Bottom heating	180°C / 356°F	F--3	The hidden bottom element in the oven gives intense heat perfect for reheating or slow-cooking various dishes like crisp casseroles, stews, pastries, and pizza.
	Bottom air heating	180°C / 356°F	F--4	Prepare dishes such as pizza, quiche, fruit, and cheesecake that require a high level of heat from below to maintain a moist topping and crispy dough. The bottom heating element and the ring-shaped heating element in the back wall heat the cooking compartment.



3D hot air

180°C / 356°F

F--5

Bake or roast on one or more levels.

The fan in the oven evenly circulates heat from the back element, making cooking faster and more efficient.



Top/bottom air heating

180°C / 356°F

F--6

The fan and two heating elements offer consistent heat dispersion, cutting energy use by 30-40%, achieving a crunchy outside and juicy inside, suitable for high-temperature roasting or large meat portions.



Top/bottom heating (convection)

180°C / 356°F

F--7

Traditionally bake or roast on one level. This type of heating is especially good for cakes with moist toppings.

The heat is emitted evenly from above and below.



Circulated air grilling

180°C / 356°F

F--8

The inner and outer heating elements in the top oven, along with the fan, are ideal for grilling large meat portions.



Grill

180°C / 356°F

F--9

Great for grilling small quantities of food and achieving a golden-brown finish. Ensure to place the food directly under the heating element in the center.



Rapid heating

200°C / 392°F

F--10

This function is for heating the oven before cooking.

Preset heating

Icon	Type of heating	Adjustable time range	Heating mode gear	Default temperature	Adjustable operating temperature	Default time (minutes)
	Keep warm	0-6H	P--1	65°C / 149 °F	/	/
	Proof	0-6H	P--2	40°C / 104°F	/	/
	Toast	8-15min	P--3	180°C / 356°F	180-200°C / 356-392°F	10
	Pizza	16-20min	P--4	180°C / 356°F	170-190°C / 338-374°F	18

Icon	Type of heating	Adjustable time range	Heating mode gear	Default temperature	Adjustable operating temperature	Default time (minutes)
	Poultry	40-50min	P--5	190°C / 374°F	180-200°C / 356-392°F	45
	Bread	20-30min	P--6	190°C / 374°F	180-220°C / 356-428°F	25
	Cake	25-35min	P--7	200°C / 392°F	190-210°C / 374-410°F	30
	Beef	25-35min	P--8	180°C / 356°F	175-190°C / 347-374°F	30

Setting the Appliance

This part provides instructions on how to set the appliance.

Switching the oven on and off

The main switch is used to switch the hob on and off.

To switch on: After the power is turned on, the screen shows "OFF" and blinks 4 times, indicating that the oven is starting up. Press and hold the  button for 3 seconds, the oven will switch to stand-by mode.

To switch off: Press and hold the  button for 3 seconds to turn off the displays. This will cancel any ongoing functions and shut down the appliance. The time will be shown on the display.

If no input is detected within 5 minutes, the oven will turn off automatically.

Setting the clock

Before using it, set the clock for displaying the current time.

1. After the power is turned on, press and hold the  timer button for 3 seconds.
2. When the "h" is flashing, touch  or  to set the current hour.
3. After 4 seconds, the "min" would be flashing. Touch  or  to set the current minute.
4. The current time will be accepted if no input is received for 4 seconds.

Setting the heating mode

1. Each time by touching the  button, it will alternatively display two heating modes  and .
- (For details, see above section *Getting to Know Your Appliance -> Heating mode selection*)
2. Touch  or  to scroll through the various heating modes:
- Function heating: F--1 to F--10
- Preset heating: from P--1 to P--8
3. Touch  to confirm the heating mode. The oven light will turn on when the oven is operating.
4. When it's under function heating, touch  and press  or  to set the desired temperature.

Once cooking starts, the progress bar  will indicate the cooking progress.

Note:

1. The temperature range is 35-250°C / 95-482°F.
2. Default temperature: F--2 to F--9 are 180°C / 356°F, and F--10 is 200°C / 392°F.
3. The maximum temperature of F--3 is 200°C / 392°F.
4. When using defrost heating mode , the display will show  but no progress bar, and you can't adjust the temperature.



Stop cooking

To switch off the oven, press and hold the  button for 5 seconds.

⏸ Pause

Pause Function can be used at any time during cooking. It allows to pause the oven and come back at it. When pausing, the oven light will be turned off.

To pause or resume the operation, touch the .

🌡 Temperature Display Toggle

There are two options for the temperature display: Celsius and Fahrenheit.

Temperature is shown in Fahrenheit by default. Touch the  F/C button to switch between Celsius and Fahrenheit.

🔒 Child Lock

You can lock the control panel to prevent unintended use (e.g., by children accidentally switching on the oven).

To lock the controls: Touch and hold the  F/C button for 3 seconds. The buzzer beeps once. The  will be shown on the display indicating the function is activated.

To unlock the controls: Switch on the oven, then touch and hold the  F/C button for 3 seconds. The buzzer beeps once and the  disappears, the function is deactivated.

Even if the control panel is locked, the ON/OFF button remains active. You can thus switch off the oven at any time in an emergency.

🕒 Timer

For an operation, you can set the cooking time (duration) and a delay start (countdown).

Setting the cooking time (duration)

You can set the cooking time for the operation of up to 6 hours.

1. Select the desired heating mode and temperature.
2. Press  timer button once. The  would be shown in the display. Now you can set the cooking time.
3. When the “h” is flashing, touch  or  to set the hour.
4. After 4 seconds, the “min” would be flashing. Touch  or  to set the minute.
5. The set time will be accepted if no input is received for 4 seconds.
6. When the set time is up, the oven ceases functioning and an alarm sounds. The alarm will ring for 2 minutes. You can silence it by pressing  button.
7. After the alarm stops, the oven will turn off automatically.
8. For next use, you will need to press and hold the  for 3 seconds to restart the oven.

Delay start

By setting a delay start (within 24 hours), the oven will activate once the countdown has passed.

1. Select the desired heating mode and temperature.
 2. Press  timer button twice. The  would be shown in the display. Now you can set the countdown of the delay start.
 3. When the “h” is flashing, touch  or  to set the hour.
 4. After 4 seconds, the “min” would be flashing. Touch  or  to set the minute.
 5. The set time will be accepted if no input is received for 4 seconds.
 6. When the set time is up, an alarm sounds, and the oven starts working.
- I.e., current time is 7:00 and the set time is 1 hour. When the display shows 8:00, the oven starts working.

Setting a time program

Coordinate the cooking time setting and delay start feature to program the whole process.

1. Select the desired heating mode and temperature.
2. Follow the above instructions, set the desired cooking time and delay start time separately.

Note:

- Adjust the set time whenever you need to while operating.
- Click  to confirm quickly.

Alarm

Alarm is independent from the timer and from other settings. This function does not automatically cease cooking.

1. Select the desired heating mode and temperature.
2. Press  alarm button. The  would be shown in the display. Now you can set the alarm.
3. When the "h" is flashing, touch  or  to set the hour.
4. After 4 seconds, the "min" would be flashing. Touch  or  to set the minute.
5. The set time will be accepted if no input is received for 4 seconds.
6. When the set time is up, the bell rings.
7. The alarm will ring for 2 minutes. You can silence it by pressing .
8. After the alarm stops, if no input is detected within 5 minutes, the oven will turn off automatically.
9. You may cancel the alarm in advance by touching  twice.

Note:

- Adjust the set time whenever you need to while working.
- This function have a maximum set time of 12 hours and 59 minutes.



Oven Light

Press  to switch the oven light on and off.

When the light is on, the  will be shown in the display.

Note:

- While in cooking or pausing, the oven light could be automated to turn on or off.



Cleaning & Maintenance

The information in this section provides help on how best to care for your oven.

Note:

- Before cleaning, be sure the oven is unplugged and the interior is cool.
- Wear rubber gloves when cleaning the appliance manually.



Remove soils using hot, soapy water. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may cause a dull spot even after cleaning. Remove spillovers and heavy soiling as soon as possible. Regular cleaning will reduce the effort required for major cleaning later.

Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.

Avoid using cleaning products with a chlorine or acidic base.

Avoid using a steam cleaner because the moisture can get into the appliance thus make it unsafe.

Enameled parts

All the enameled parts must be cleaned with a sponge and soapy water or other non-abrasive products. Dry preferably with a microfiber or soft cloth.

Acidic substances like lemon juice, tomato sauce, vinegar, etc. can damage the enamel if left too long.

Painted parts and silk-screen printed surfaces

Clean using an appropriate product. Always dry thoroughly.

Note: These parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.



Stainless steel elements

Stainless steel parts must be rinsed with water and dried with a soft and clean cloth.

For difficult dirt, use a specific non-abrasive product available commercially or a little hot vinegar.

Inside of oven

The oven should always be cleaned after use when it has cooled down.

The cavity should be cleaned using a mild detergent solution and warm water.

Suitable proprietary chemical cleaners may be used after first consulting with the manufacturer's recommendations and testing a small sample of the oven cavity.

Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

Let the oven cool down and pay special attention not to touch the hot heating elements inside the oven cavity.

Oven door

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass. Do not store inflammable material in the oven.

Replacing the oven light

The light used in oven is a special high temperature resistant light (AC 220-240V, 25W).

Therefore, it is necessary to purchase genuine light from authorized distributors.

The replacement steps are as follows:

1. Disconnect the power supply of the power socket.
2. Turn the glass cover counterclockwise. (A)
3. Pull out the bulb without turning it. (B)
4. Insert the new bulb and press it firmly into the socket.
5. After replacing the light, screw the glass cover clockwise.



A



B

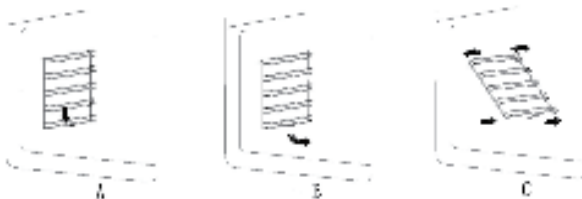
Removing the rails

Removing the rails will help in cleaning the side wall of the oven.

Note: Damage to the enamel can occur if this process is not operated with care.



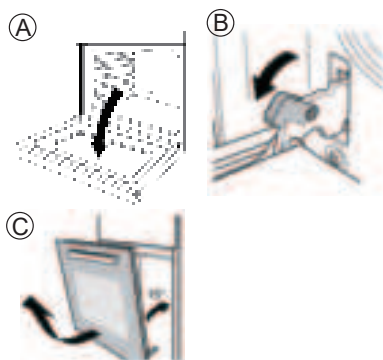
1. Remove all accessories such as grate and baking tray.
2. Slightly push down the hook in rail at the clamping point as shown (A).
3. Swivel the rail inwards to an angle of approx. 45 degrees (B-C).
4. Unhook it at the top and carefully pull it out (C).
5. To re-install after cleaning, follow the steps above in reverse order.



Removing the oven door

To facilitate oven cleaning, it is possible to remove the door.

1. Open the door completely. (A)
2. Lift up and turn the small levers situated on the two hinges. (B)
3. Grip the door on the two external sides, shut it slowly at about 15 degrees. (C)
4. Pull the door towards you, pulling it out of its seat. (C)
5. Rest the door on a soft surface.
6. After cleaning, reassemble the door by following the above procedures backward.



Sensor Probe Replacement

The probe used in the oven is a mechanical physical probe. Do not replace it without authorization. In case of abnormal temperature sensing of the sensor probe, please contact the designated repair shop immediately for replacement.

🔍 Troubleshooting

Problem	Possible causes	What to do
The oven is not working.	The clock may not be set. No power.	Set the clock. Make sure the oven is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section <i>Child Lock</i> for instructions.
A noise can be heard after a cooking program.	The cooling fan remains on after cooking.	This is normal. The fan will off automatically after cooled down.
The interior lighting does not work.	The oven light is defective.	See section <i>Cleaning & Maintenance -> Replacing the oven light</i> .
Cakes and biscuits are browning unevenly		There will always be a slight unevenness. If browning is very uneven check that the correct temperature was set and that the correct shelf level was used.

Error Codes

If an abnormality comes up, the oven will enter the protective state automatically. It will display the corresponding error codes and the buzzer beeps for 2 minutes.

Code	Possible causes	Measures
E1	The sensor is open-circuit.	Contact the after-sales service.
E2	The sensor is short-circuit.	Contact the after-sales service.

The above is the judgment and inspection of common failures.

Please do not attempt to disassemble the unit yourself to prevent any potential dangers or damage to the appliance.

Technical Specification

Model	AT7010S04
Voltage	220-240V
Rated power	2800W
Upper outer ring heat tube	1000W
Upper inner heat tube	1200W
Lower heat tube	1000W
Rear heat tube	1800W
Rated frequency	50/60 Hz
Product size (W×D×H)	595mm×565mm×590mm / 23.4"×22.2"×23.2"
Rated volume	70L

Weight and Dimensions may vary due to improvement. We may change specifications and designs without prior notice.

Manufacturer: Shunde Qingzhou Wanbang Trading Co., Ltd.

Address: ROOM 2901, BUILDING 18, VANKE JINYU RIVERSIDE PLAZA, NO.13 DESHENG MIDDLE ROAD, DALIANG STREET, SHUNDE DISTRICT, FOSHAN CITY, GUANGDONG PROVINCE, CHINA

Contact: Emily Tel: +1 (838) 910 8317 E-Mail: info@iamzchef.com



1-YEAR WARRANTY

Thank you for choosing our product. We sincerely hope that you are satisfied with it.

This product is warranted against any electronic or mechanical defects for a period of 1 year from the date of original purchase by the consumer. Replacement unit/parts will be warranted for the remaining portion of the original warranty period.

Questions? Problems? Concerns?

If you need any help, please feel free to contact us, via our website: www.iamzchef.com or email: info@iamzchef.com. Problem + Order number+ a photo or a video attached in the email would help us solve the problem better and faster. We will get back to you within 24 hours once we received the email.

