

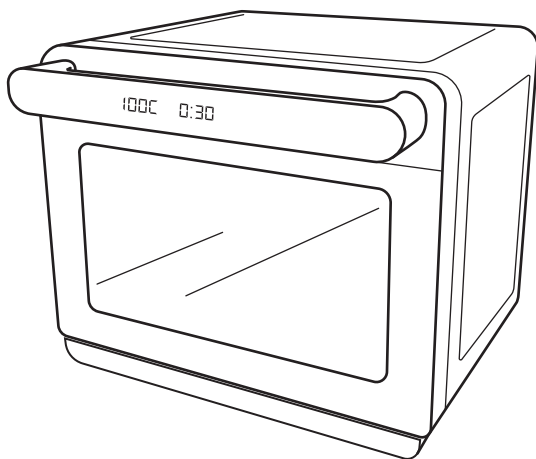
# HETCH®

QUALITY HOME LIVING

## Q9 Superheated Combi Steam Oven 24L

Model No. : SAF-1728-HC

— Quick Guide —



Quality & Safety Certified By :

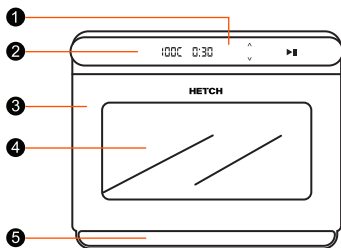


**SCAN ME!**

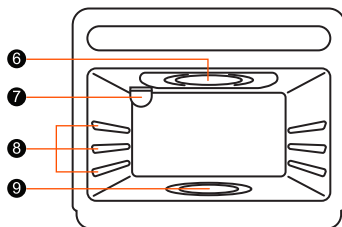


128 Dishes Recipes

## Parts Identifications

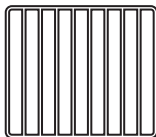


Front view

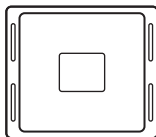


Inner view

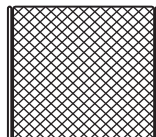
## Accessories Supplied



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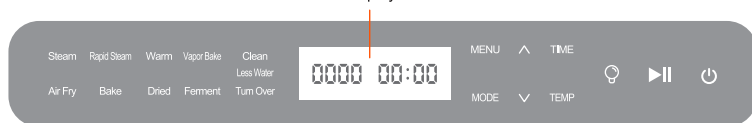
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1. Door Handle
2. Control Panel
3. Door Panel
4. Window
5. Water Container
6. Heating Element

7. Interior Light
8. Shelf Runners
9. Steam
10. Wire Shelf
11. Condensate Tray
12. Rack

## Control Panel

Display





## Operation Instructions

After connecting the power cord, you can start using the steam oven.

Tip: It is suggest to turn ON the range hood when using the steam oven.

First, pull out the water tank from the bottom of the steam oven, open the silicone cover of the water tank, and add purified water. After adding water, close the water tank silicone cover, and push the water tank into the base completely. (When the steam oven starts to work, no more water can be added to avoid danger.)

### A) MODE Selection

Click the  button, then click the "MODE" button, select the menu by repeatedly clicking the "MODE" button. E.g. select the "Steam" function, and then click the  button to start the cooking function. You can click the up and down arrows to adjust the time and temperature according to different menus; long press the arrow to fast forward.

### The Menu Are Shown In The Following Diagram

MODE	Default Temperature	Default Time	Adjustable Temperature	Adjustable Time
STEAM	100°C	30 mins	Non-adjustable	1 min - 60 mins
RAPID STEAM	120°C	30 mins	100 ~ 230°C	1 min - 60 mins
WARM	60°C	1 hour	Non-adjustable	1 min - 12 hours
VAPOR BAKE	190°C	30 mins	100 ~ 230°C	15 mins - 60 mins
CLEAN	100°C	30 mins	Non-adjustable	1 min - 60 mins
AIR FRY	220°C	15 mins	50 ~ 230°C	1 min - 60 mins
BAKE	160°C	30 mins	100 ~ 230°C	1 min - 60 mins
DRIED	60°C	2 hours	50 ~ 120°C	1 min - 12 hours
FERMENT	35°C	1 hour	Non-adjustable	1 min - 12 hours

## **B) PAUSE**

During normal work, click the ►|| button to pause the work and display the pause time. Click again to continue working.

## **C) CANCEL**

When working normally or suspending work, click ⏻ to send out the end prompt sound and cancel the current work, returning to the standby state.

## **D) TIME & TEMPERATURE**

Click "**TIME**" to set the cooking time and click "**TEMP**" again to set the cooking temperature. (Some functions do not support adjusting time and temperature.)

## **E) MENU**

Click on the "**MENU**" button to choose from 128 dishes, from H1 to H128, please scan the QR code for more details.

## **F) TURN OVER**

When the "Turn Over" light flashes on the control panel, it reminds the user to turn over. If you do not need to turn over, you can ignore it, the flashing light will automatically turn off after a few seconds.

## **G) LESS WATER**

When the machine flashes the "Less Water " light, it reminds the user to add water.

## **H) LIGHT**

When you need to check the status of the food, you can click the 🔍 button to check the status of the food; click the 🔍 button again to turn off the light.

## **WARM TIPS:**

Please use normal temperature pure water for the water tank, do not add boiling water, it will damage the machine equipment!

## **After Use**

- Remove the condensate tray and empty it.
- Remove the water container and empty it.
- After each use, clean and dry the whole appliance as described in "Cleaning and care".
- Leave the appliance door open until the oven interior is completely dry.

## **Cleaning And Care**

- Disconnect the steam oven from the electricity supply and allow it to cool down to a safe temperature before cleaning.
- Remove all accessories from the oven compartment.
- Remove the water container.
- Clean the front of the appliance with a solution of warm water and a little washing-up liquid applied with a clean sponge or cloth.
- Using a sponge or absorbent cloth to clean the oven compartment. After cleaning, wipe the surface with a damp cloth to remove any cleaning agent residues.
- Do not use a steam cleaning appliance to clean this steam oven. Pressurised steam could reach the electrical components and cause a short circuit.
- Scratches on the door glass can result in the glass breaking. Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.
- Try to avoid the interior walls being splashed with food or liquids containing salt. If it does happen, wipe these away thoroughly to avoid corrosion on the stainless steel surface.
- Then dry the oven compartment.
- Leave the appliance door open until the oven interior is completely dry.

### **Water container**

- Remove and empty the water container after each use.
- Rinse the water container by hand and then dry it to prevent limescale building up.

### **Accessories**

- Use only genuine original Hetch spare parts. If spare parts or accessories from other manufacturers are used, the warranty will be invalidated, and Hetch cannot accept liability.
- Remove all accessories from the oven compartment.
- Wash the accessories in a mild solution of washing-up liquid and hot water or in the dishwasher.

## Troubleshooting

Problem	Possible Causes & Solution
The oven cannot be started.	<ul style="list-style-type: none"><li>* Turn the main switch off.</li><li>* Remove the plug from the socket and check if the socket has power coming to it.</li><li>* Plug another appliance into the outlet to check if the outlet is working.</li></ul>
No steam.	<ul style="list-style-type: none"><li>* Water tank is empty or not in place.</li><li>* The water tank is not in a correct position.</li><li>* Fill the water tank and properly install it.</li></ul>
Oven does not heat.	<ul style="list-style-type: none"><li>* Door not closed properly.</li><li>* Ensure door is closed properly.</li></ul>

## Specification

Product Model	SAF-1728-HC
Power	1600W
Capacity	24L
Rating	220-240~
Frequency	50/60Hz

# E-WARRANTY

Online Warranty Registration  
[www.hetch.my](http://www.hetch.my)

For full version usage and safety instruction manual,  
please visit [www.hetch.my](http://www.hetch.my)





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