

Product Specification Sheet for FOTILE One Oven

One Oven

One Oven to Cook It All



Model	HYZK26-E1
Product size (mm)	451 (w) X 478 (d) X 355 (h)
Type	Portable unit
Rated Power (w)	2100
Material	White color body, SS handle, Aluminum knobs, 304SS cavity and racks
Display	LED digital display
Capacity	26L, 3 layers
Tray	Grill, Steam & Baking tray
Glass door	3 layers: 2 tempered glass & 1 Low-E
Control Panel	Touch Control, Rotary Knob
Other features:	<ul style="list-style-type: none"> ▪ Steam, Convection, Air Fry, Dehydrate ▪ Fermentation, keep warm ▪ 10 cooking modes ▪ 3 cleaning models ▪ 40 preset cooking programs ▪ 900ml water tank, continues working up to 96minutes ▪ Easy to clean

Product Highlights

1.0 Steam Function

- ✓ 1°C adjustment
- ✓ Temperature range 30°C – 110°C
- ✓ Max working 2 hours
- ✓ Powerful steam generates in 30seconds
- ✓ 2 steam generators (800+400w main; 200W bottom)
- ✓ 900ml water tank, continues working up to 96 minutes
- ✓ Refill water without open the oven door
- ✓ Left over water less than 50ml

Superheated Steam 90°C - 110°C

Suitable for meat, shorten the cooking time



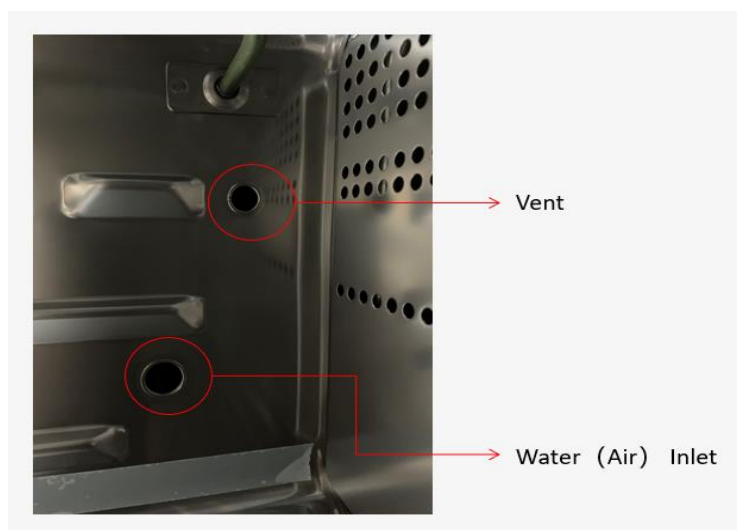
Low Steam 30°C – 90°C

Suitable for steam egg



- ✓ Dynamic Steam Balance Technology

100% fresh steam, avoid tainting by odor



2.0 Convection Bake Function

- ✓ 5°C adjustment
- ✓ Temperature range 60°C – 230°C
- ✓ Max working 3 hours
- ✓ NTC temperature sensors
- ✓ 1000rpm for back fan
- ✓ 4 cooking modes



Convect

60°C – 230°C

Top + Rear + Fan



Bake

60°C – 230°C

Rear + Fan



Broil

100°C – 230°C

Top + Fan

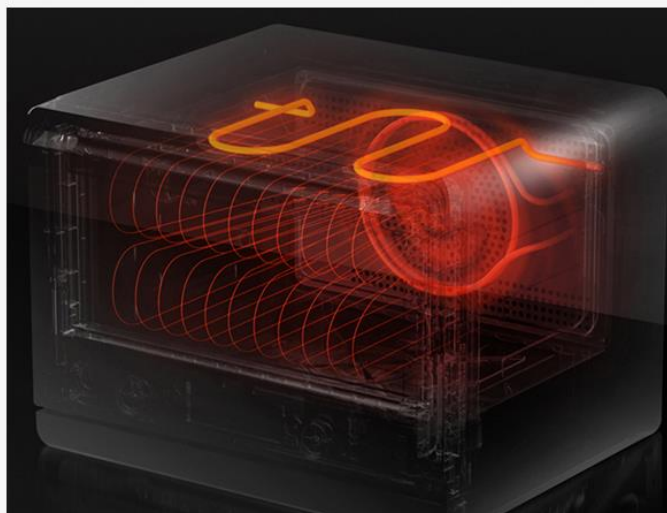


Steam bake

60°C – 230°C

Top + Rear + Fan +
minor steam

- ✓ Uniform temperature (Asymmetrical air outlet design)



Top: 3 U shape heating pipe(800W)



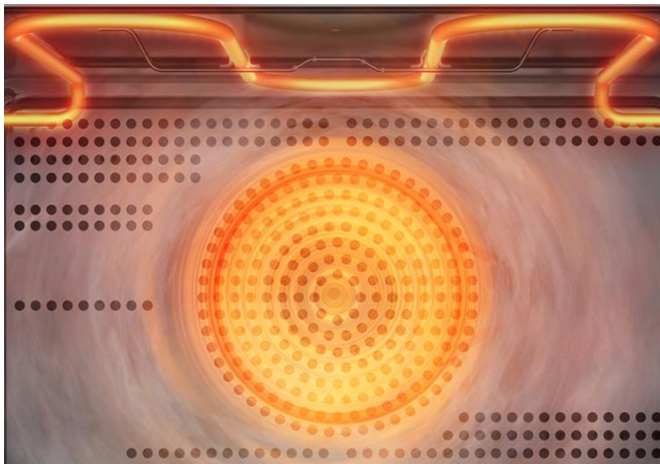
Back: 1 heating pipe(1200W)

3.0 Air Fry Function

- ✓ 5°C adjustment
- ✓ Temperature range 180°C – 230°C
- ✓ Max working 40minutes
- ✓ 2000rpm high speed rotation to remove the water / moisture
- ✓ Oil free cooking

4.0 Dehydrate Function

- ✓ 5°C adjustment
- ✓ Temperature range 60°C – 120°C
- ✓ Max working 5 hours
- ✓ 2000rpm high speed rotation to remove the water / moisture
- ✓ Prevent oxidation of food



5.0 Proof / Fermentation Function

- ✓ 1°C adjustment
- ✓ Temperature range 30°C – 50°C
- ✓ Max working 10hours

6.0 Keep warm Function

- ✓ 1°C adjustment
- ✓ Temperature range 50°C – 100°C
- ✓ Max working 3 hours
- ✓ Keep warm or defrost the food

7.0 Humanized Function: Easy to Clean

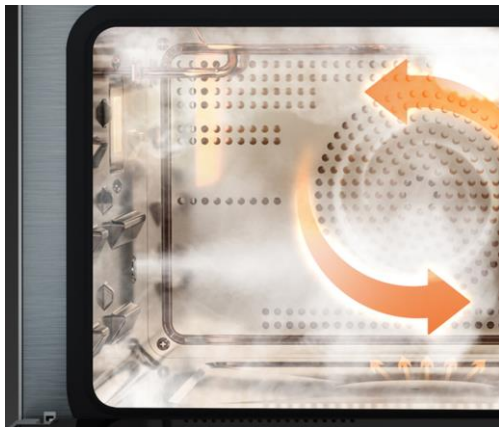
Descaling

- ✓ Reminder after 50 hours of working

2 cycles	Refresh the water	2 cycles
200ml White vinegar 200ml water		500ml water
About 25minutes		About 10 minutes

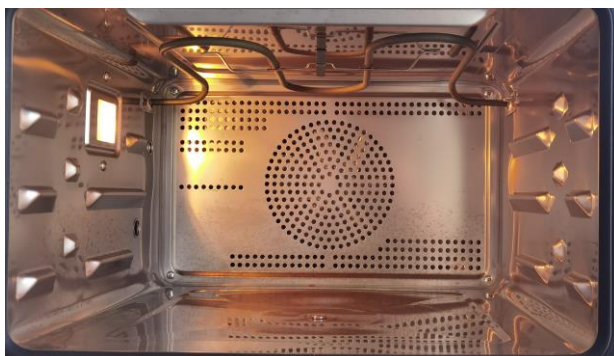
Steam Clean

- ✓ High temperature steam
- ✓ 100°C for 10 minutes
- ✓ Minimize / remove the odor



Ventilation (drying)

- ✓ 120°C - 160°C for 20 minutes



Note:

Time and Temp for 3 cleaning functions above are not adjustable

Product Details

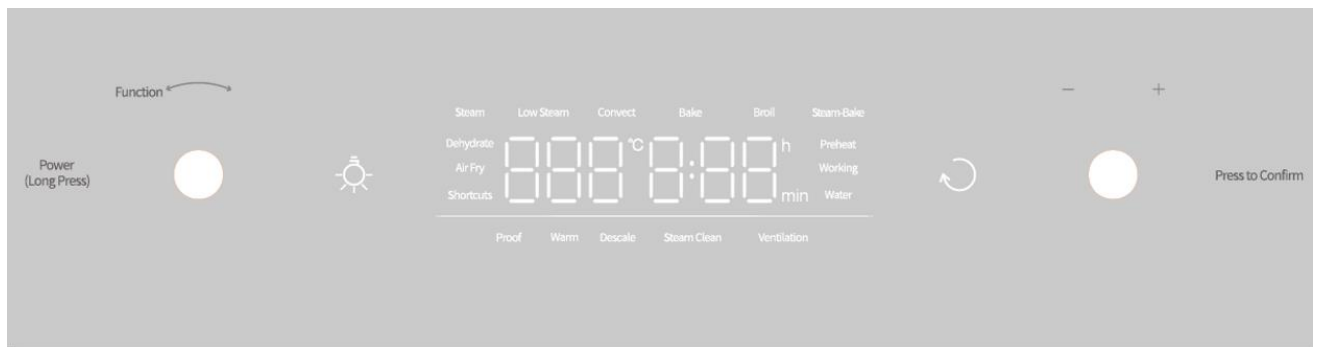
40 preset cooking programs

Cooking Methods	Pre set Menu Number	Dishes	Cooking Methods	Pre set Menu Number	Dishes	Cooking Methods	Pre set Menu Number	Dishes
Steam Cooking	P01	Steamed Branzino	Convection Cooking	P16	Cookies	Dehydration	P31	Lemons
	P02	Steamed Cod		P17	Chiffon Cake		P32	Beef Jerky
	P03	Steamed Scallops		P18	Pastry		P33	Juju/Plums/Raisans
	P04	Steam Crab		P19	Tarts		P34	Farfalle
	P05	Steamed Shrimp		P20	Pizza		P35	Candid Ginger
	P06	Steamed Egg		P21	Roast Meat	Combi Steam & Convection	P36	Roasted Whole Chicken
	P07	Steamed Buns		P22	Pacific Saury		P37	Griled Lamb Chops
	P08	Steamed Rice		P23	Sweet Potato		P38	Baked Tilapia Fillet
	P09	Steamed Dumplings		P24	Moon Cake		P39	Roasted Butternut Squash
	P10	Steamed Mochi		P25	Baked Chestnuts		P40	Artisan Bread
	P11	Steamed Chicken	Air fry	P26	Fries	/	/	/
	P12	Steamed Potatoes		P27	Chicken Nuggets		/	/
	P13	Steamed Corn		P28	Chicken Wings		/	/
	P14	Steamed Broccoli		P29	Korean Barbecue		/	/
	P15	Steamed Asparagus		P30	Fried Shrimp		/	/

Product Material



Panel design



Product Dimension

