



Toshiba ER-SD95HKW User Manual

Smart superheated steam oven

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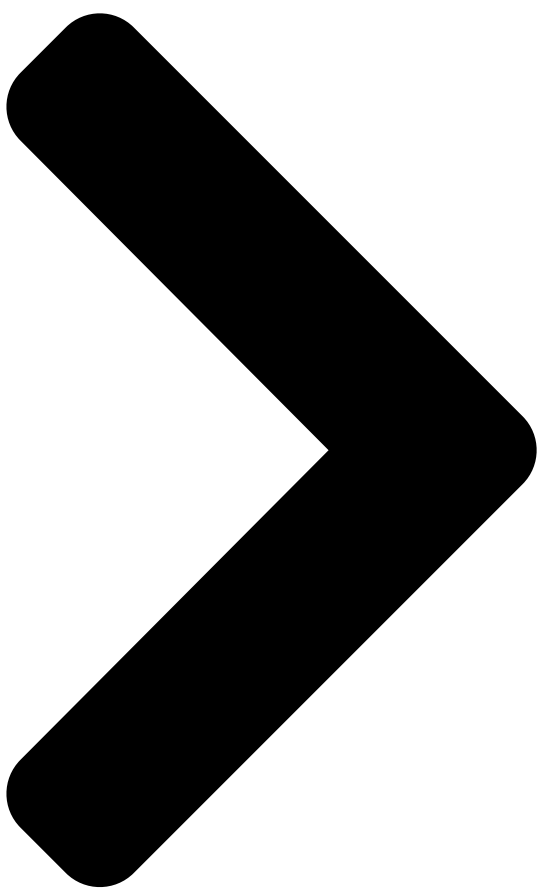
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東芝株式会社

ER-SD95HKW

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Related Manuals for Toshiba ER-SD95HKW

[Oven Toshiba AC25CEW-BS Instruction Manual](#)

(55 pages)

[Oven Toshiba ER-TD5000C Instruction Manual](#)

Superheated steam oven for household appliances (64 pages)

[Oven Toshiba ET-TD7080 Instruction Manual](#)

(56 pages)

[Oven Toshiba AC25CEW-SS Instructions Manual](#)

(68 pages)

[Oven Toshiba TL2-SAC25GZC Instruction Manual](#)

(64 pages)

[Oven Toshiba MS2-TQ20SC\(BK\) Quick Owner's Manual](#)

(14 pages)

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Steam oven with microwave function (40 pages)

[Oven Toshiba AC25CEW-SS Instructions Manual](#)

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(294 pages)

[Oven Toshiba WTR-M25ASS Instruction Manual](#)

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[Oven Toshiba TL2-AC25GZA\(GR\) Instruction Manual](#)

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Summary of Contents for Toshiba ER-SD95HKW

Page 1 本書は、Toshiba ER-SD95HKW の安全に関する注意事項、および基本的な操作に関する事項を説明しています。必ず本書をよく読んでください。2～5 ページ...

Page 3 本書の構成は、2～5 ページ、6～7、1～2 ページ、3～4 ページ、5～6 ページ、7～8、9～11 ページ、12～13 ページ / 14～15 ページ...

Page 4 本書は、Toshiba ER-SD95HKW の安全に関する注意事項、および基本的な操作に関する事項を説明しています。必ず本書をよく読んでください。2～5 ページ...

በመጨረሻ ለመጠቀም የሚያስፈልጉትን መሳሪያዎች በዚህ ሰነድ ይገኛሉ፡፡

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Page 16 የመጨረሻ ስራ ለመጠቀም የሚያስፈልጉትን መሳሪያዎች በዚህ ሰነድ ይገኛሉ፡፡

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□□□□□□ P.10 □□□□ □□ □□ 3 • □□□□□□□□ □□□□ □□□□ □□□□ □□□□ “□” □□□□ □□ • □□□□□□

Page 71 To ensure long-term use Do not leave oil, food residues, and water droplets attached to the oven unattended. At the end of cooking, please wipe and open the oven door to dry it after cooling in the oven. In order to improve cooking efficiency, the sealing in the oven has been strengthened. Therefore, when steam is not used, the steam generated by food may also form water droplets and get stuck in the oven.

[Page 72](#) Name and function of each part * Products are subject to continuous upgrading. In case of any difference between the actual product and the picture below, the former should prevail. Main unit [Front] Vent (Above its back) Oven body Steam outlet Upper heating tube (Built-in at the...

[Page 73](#) Operation interface Display Manual setting button 〇〇 〇〇 〇〇 〇〇〇〇 Display menu number, temperature and time, 〇〇 〇〇〇〇 〇〇 〇〇 〇〇 heating type and operation, etc. 〇〇 〇〇〇〇〇 〇 〇 〇 Set the time and temperature 〇〇 according to cooking requirements 〇〇...

[Page 74](#) Name and function of each part (continued) [Front] Display Handle Operation interface Power cord Power supply plug Water filling box Water collecting box This is a vessel that supplies water to steam. It shall also be installed on the main unit when not in use. This is a container that collects food debris and water The amount of water reduced varies depending on the droplets, steamed water, etc.

[Page 75](#) Please refer to Page 10 for details of the method Water filling box • water collecting box of installing on the main unit and usage. 1 water filling box 1 water collecting box This is a vessel that supplies water to steam. It shall This is a container that collects food debris and water droplets, steamed water, etc.

[Page 76](#) Type and mechanism of heating Baking tray Type of heating • Mechanism of heating Points for cooking and grill cooking Microwave heating The heating time is proportional to the serving size of the food. If the serving When microwaves are size is doubled, also double or slightly irradiated, water molecules less than 2 times the heating time.

[Page 77](#) Please read the safety precautions carefully P.2~5 Baking tray Type of heating • Mechanism of heating Points for cooking cooking and grill Use the upper and lower Please leave a reasonable interval for heating tubes to heat food dishes that may swell in the food. with the heat emitted Please observe the state of food while from the whole oven...

[Page 78](#) Serviceable/unserviceable containers Consult your dealer or container manufacturer for instructions on how to use containers Instructions that are not described here. Type of heating Serviceable containers The following containers shall not be used. • Containers with gold and silver (splashing Pottery, porcelain sparks may occur) •...

[Page 79](#) Do not confuse "microwave" heating with "bake, barbecue" heating. Otherwise, food and containers may smoke or catch fire. Please confirm the type of heating before heating. P.12~13 Unserviceable containers Baking tray and grill Aluminum, enamel, and other metal containers, Non-heat metal meshes, resistant glass and metal rods...

[Page 80](#) Precautions and skills for automatic heating Microwave heating using infrared sensors ("automatic heating") Liquor Heating (rice, dishes) Steam heating Milk • Coffee 3 thawing methods Vegetables Constant temperature heating ※ Infrared sensor refers to a sensor for detecting the surface temperature of food by measuring the amount of infrared radiation emitted by food. Heating is performed while detecting the surface temperature of food, so that food can be heated to a set temperature without being influenced by the initial temperature of food and the weight of the container.

[Page 81](#) Warning Do not use lidded containers for Do not heat less than 100g of microwave cooking with infrared food in automatic cooking mode sensors • When the temperature of food cannot be • The presence of a lid can lead to excessive Prohibit Prohibit detected correctly, it may overheat and lead...

[Page 82](#) Dry burning and deodorization in the oven Heating tube Precautions Open the Turn on the window ventilator • "47 Deodorization" requires heating by a heating tube, so the main unit will get hot. Keep away from heat-resistant articles. • Smoke may occur, but this is not a fault. •...

[Page 83](#) How to heat? Recommendations and guidelines for "heating" Rice and dishes → Press the heating key to start selecting "1 Rice" and "2 Dishes". → Turn the knob to select "3 Steam Heating" Milk • Coffee Liquor Water and other beverages →...

[Page 84: Rice And Dishes Heating](#)

Rice and dishes heating Automatic cooking without time and temperature adjustment After putting in the food, press the "Heating Start" button to heat the food easily. For details on how to use the preservative film, see "Proper Use Tips" (P.21). Warning Warning Do not use automatic cooking mode...

[Page 85](#) Rice and dishes heating Skills for correct use Basic operation P.20 Microwave (infrared sensor) Please Safety precautions (during microwave heating) P.2 ~ 5 read carefully Precautions and tips for automatic heating P.16~17 Do not use a baking tray or grill Do not heat shell eggs or boiled eggs (with and without shell).

[Page 86](#) Instructions to automatic menu Automatic cooking without time and temperature adjustment ★ Explain the basic operation of automatic menus 3~44. ★ For automatic menus 3 ~ 14, 26, 29~31, and 42~44, please refer to "Tips for Correct Use" (P.24~33). ★...

[Page 87](#) Basic Operation Preheating refers to P.39 Menus requiring preheating (e.g. 34 pizza) ※ There is a menu for preheating after putting it in the baking tray. Please refer to the cuisine set. Select menu □□ □□ □□□□ Turning • Select the heating type from the menus (3~44) recorded on □□...

[Page 88](#) Microwave steam heating Skills for correct use Basic operation P.22 Microwave (infrared sensor) Please Safety Precautions P.2~5 read Precautions and tips for automatic heating P.16~17 carefully Steam Steam Heating: Prepare to add water P.10 Do not use Use steam to fully heat shumai, rice, etc. a baking tray or grill •...

[Page 89: Milk And Coffee](#)

Milk • Coffee Skills for correct use Basic operation P.22 Please Microwave Safety Precautions P.2~5 read (Infrared sensor) Precautions and tips for automatic heating P.16~17 carefully Milk • Coffee Do not use a baking tray Heat the milk or coffee in the container. or grill Servings that can be heated at one time...4-1: 1 cup, 4-2: 2 cups.

[Page 90](#) Liquor Skills for correct use Basic operation P.22 Please Safety Precautions P.2~5 Microwave read Precautions and tips for automatic heating P.16~17 (Infrared sensor) carefully Liquor Do not use a baking tray Heat the wine in the bottle by microwave heating mode. or grill Servings that can be heated at one time...Wine bottles 5-1: 1 bottle, 5-2: 2 bottles.

[Page 91](#) Thawing method Skills for correct use Basic operation P.22 Microwave ※ Steam (infrared sensor) ※ Steam is only added in "7 Complete Defrost (Steam)". Do not use Please Safety Precautions P.2~5 a baking tray read Precautions and tips for automatic heating P.16~17 carefully or grill...

[Page 92](#) Boiled vegetables Skills for correct use Basic operation P.22 Please Microwave Safety Precautions P.2~5 read (infrared sensor) Precautions and tips for automatic heating P.16~17 carefully Do not use Microwave heating like boiled vegetables (leaf and root). a baking tray or grill Boiled Leafy Greens: Spinach/Broccoli/Cabbage, etc.

[Page 93](#) Bento Skills for correct use Basic operation P.22 Please Microwave Safety Precautions P.2~5 read carefully Do not use a baking tray or grill Bento: (The standard heating time is about 1 minute and 40 seconds) Heat up bento bought at convenience stores, supermarkets, etc. Servings that can be heated at one time...One-person portion (1 bento) Heating method...

[Page 94](#) Please read Safety Precautions P.2~5 carefully Crispy heating Skills for correct use Basic operation P.22 Crispy Heating (Steam) (default heating time: about Heating Steam tube 10 minutes and 30 seconds) Use heating tubes and steam to heat fried products, barbecue foods, French bread and curry bread, etc.

[Page 95](#) Please read Safety Precautions P.2~5 carefully Fluffy Bread Skills for correct use Basic operation P.22 Fluffy Bread Heating Microwave tube Heat the commercially available breads (butter roll and pickled vegetable Do not use bread) with a heating tube and microwave until they are fluffy. a baking tray or grill Serving size and settings that can be heated...

[Page 96](#) Please read Safety Precautions P.2~5 carefully Pasta (simple) Skills for correct use Basic operation P.22 Pasta (Simple) Microwave Heat by microwave. Do not use Easy to cook

pasta (for one) and macaroni. a baking tray or grill Ingredients (quantity for one time)···100 g of pasta (Italy, macaroni), 400 ml of water Containers used Heat-resistant container (heat-resistance temperature is above 120°C)

[Page 97](#) Please read Safety Precautions P.2~5 carefully Simple Bread Series Skills for correct use Basic operation P.22 Bread (Simple) Heating Microwave * tube French Bread (Simple): Prepare to add water P.10 * Steam is also required for "30 French Bread (Simple)". Pizza (Simple) Shorten the fermentation time with microwave.

[Page 98: Stew](#)

Microwave heating, microwave stewing Do not use a baking tray or grill Adjust the output power and time Time setting standard for manual heating P.45 Example: heating rice (heating for 1 minute under 600W mode) Put the food in Placed in the center •...

[Page 99](#) Warning Do not overheat food Do not overheat beverages, oily food and thick food. Otherwise, it may cause smoke or fire. Prohibit Otherwise, it may suddenly boil when taken out of the oven and Prohibit • Please refer to the time cause burns.

[Page 100](#) Heat to set temperature Microwave heating using infrared sensors to heat food Do not use a baking tray or grill Serving size is based on one person (150g as the basis) Example: softened butter No plastic film or cover required Put the food in Placed in the •...

[Page 101](#) Warning Do not overheat food Do not use lidded containers for microwave cooking with infrared sensors (Page 16) Otherwise, it may cause smoke or fire. The presence of a lid can lead to excessive heating, food fires and Prohibit Prohibit •...

[Page 102](#) Cooking by baking and fermentation Adjust the temperature and time With preheating *There is a menu for preheating after putting it in the baking tray. Please refer to the cuisine set. Do not put any food in the oven * Each time it is pressed, it switches in the following order Choose baking with preheating Baking with...

[Page 103](#) About setting temperature Accessories available With regard to the baking set temperature, measure the central position in the oven according to the thermoelectric thermometer method. (According to JIS measurement method) When the temperature is measured with a commercially available thermometer, the temperature may be inconsistent.

[Page 104](#) Roast cooking Accessories available Adjust time Example: Roast fish in barbecue mode Put the baking tray with food in the oven and select barbecue mode • It is recommended to place it on the upper layer Press 4 times because cooking through the upper heating tube. Each time it is pressed, it switches in the following order Baking with preheating Baking without preheating...

[Page 105](#) Cooking by steam Accessories available Adjust time • "Steam" is cooked at temperatures below 100°C in a procedure suitable for chawanmushi and pudding. • When cooking fresh meat and fish, use the "Microwave Steam" mode or use auto function 22, 23 and 24. Steam cooking by steam and baking.

[Page 106](#) Cooking with superheated steam Adjust the temperature and time With preheating Be prepared to add water without putting any food in the oven. Select superheated steam (with preheating) Each time it is pressed, it switches in the following order Microwave •...

[Page 107](#) Accessories available Superheated steam Cooking with water steam (superheated steam) heated to more than 100°C. Superheated steam is a high temperature phenomenon. It may not be visible to the naked eye, so please pay special attention. Without preheating Instructions • Please read the safety precautions carefully. P.2~5 Prepare to add water and put in food, select superheated steam (without preheating)

[Page 108](#) Cooking by microwave steam Adjust time Do not use a baking tray or grill ★ Time setting standard P.45 Prepare to add water and put in food Prepare to add water and put in food Put it in the center without wrapping •...

[Page 109: Time Setting Standard For Manual Heating](#)

Time setting standard for manual heating Warning Do not overheat food Do not overheat

beverages, oily food and Otherwise, smoke or fire may occur. thick food. • Please set the time conservatively and Otherwise, it may suddenly boil when taken out of the oven observe while heating during cooking.

[Page 110](#) Cleaning and maintenance method Self-cleaning method The button to cleaning and maintenance lies in timeliness and carefulness Warning Before cleaning the main unit, Do not heat when oil, food residues please unplug the power plug and moisture are attached to the and wait for it to cool down.

[Page 111](#) ■ When the odor in the oven cannot be removed after self-cleaning Please deodorize (P.18) to reduce odors. ■ When not in use for a long time After pipe water removal method (P.49), unplug the power plug and carefully clean all components, and then keep them away from moisture and dust.

[Page 112](#) Self-cleaning method (Continued) If dirt and odor are not allowed Method of self-cleaning with steam Use steam to remove dirt from the oven for easy wiping. Wipe the dirt to reduce odor. In addition, if you put in a baking tray that needs to be cleaned of dirt, the dirt can easily fall off. Fill water into the water filling box and install it on the main unit P.10 * To remove the dirt from the baking tray, please put the baking tray in the lower layer of the oven.

[Page 113](#) Every time when using steam Pipe water removal method About self-cleaning of main unit After each cooking, please wipe off the water After cooking, please be sure to remove droplets attached to the oven and door with water from the pipeline. a dry towel after the main unit cools down.

[Page 114](#) About prompt sound (buzzing sound) When performing the following operations or in the following states, a buzzing sound will be given. State Buzzing sound When the button is pressed Beep ~ Beep □ beep □ beep At the end of cooking When the preheating is completed and there are operations Beep □...

[Page 115](#) List of frequently asked questions Page for Question Answer reference Yes. Otherwise, walls and furniture are prone to fire or damage due to too high temperature. • Please leave a distance of more than 30cm above, and 10cm on the left, right and rear sides respectively. There is no Is it necessary to separate from need to leave any gap below.

[Page 116](#) When cooking is not possible (Microwave · steam cooking, etc.) Item For these cases Countermeasures Press "Heating Start" to start When the temperature in the oven (especially at the bottom) is very high, the heating immediately, but infrared sensor may not work normally. Please open the oven door and wait the heating effect cannot be until it cools down before heating.

[Page 117](#) Item For these cases Countermeasures Thaw the food flat on a shallow foam tray or heat-resistant shallow dish covered with kitchen paper. → If the food is placed on a deep foam tray, the edge of the tray will block the monitoring signal and may not be able to measure temperature smoothly or thaw smoothly.

[Page 118](#) When cooking is not possible (Baking and cooking) Item For these cases Countermeasures The baking effect may vary depending on the room temperature, shape, quantity, size, initial temperature and power voltage. Therefore, please observe while heating. When the dough sizes are different, it may be unevenly baked. Therefore, please keep the dough size consistent.

[Page 119](#) When the following is displayed When the displayed content is marked with , it indicates that it is blinking. The following display is not a fault. Please handle as appropriate. Display Reason Countermeasures Close the oven door, and press "Heating Start" Please press the button within 1 min after after more than 1 min to display.

[Page 120](#) Before entrusted maintenance The following symptoms are not faults. Please handle as appropriate. Symptom Cause · troubleshooting method After the power plug is inserted into the socket, • When the oven door is closed, only the power plug is inserted into it still does not display anything and does not the socket and not energized.

[Page 121](#) Symptom Cause · troubleshooting method • Is the cooking method correct? (Please confirm if there are lids, caps, fittings etc.) • Is cooking carried out at a high interior temperature? (Please wait until the temperature in the oven drops) • Is the portion of food and

ingredients appropriate? Poor cooking effect (Cooking may not be smooth when the ingredients and portions recorded in the cuisine collection are not followed.)

[Page 122](#) Specification Smart Superheated Rated voltage 220V ~ 50Hz Product name Steam Oven Rated input (microwave) 1530W Rated output 1000W (microwave) Frequency 2450MHz Rated output (grill) 1350W 810W Rated output (steam) Product size 480 (W) × 390 (D) × 350 (H) mm Effective interior 384 (W) ×...

[Page 124](#) Matter Details...