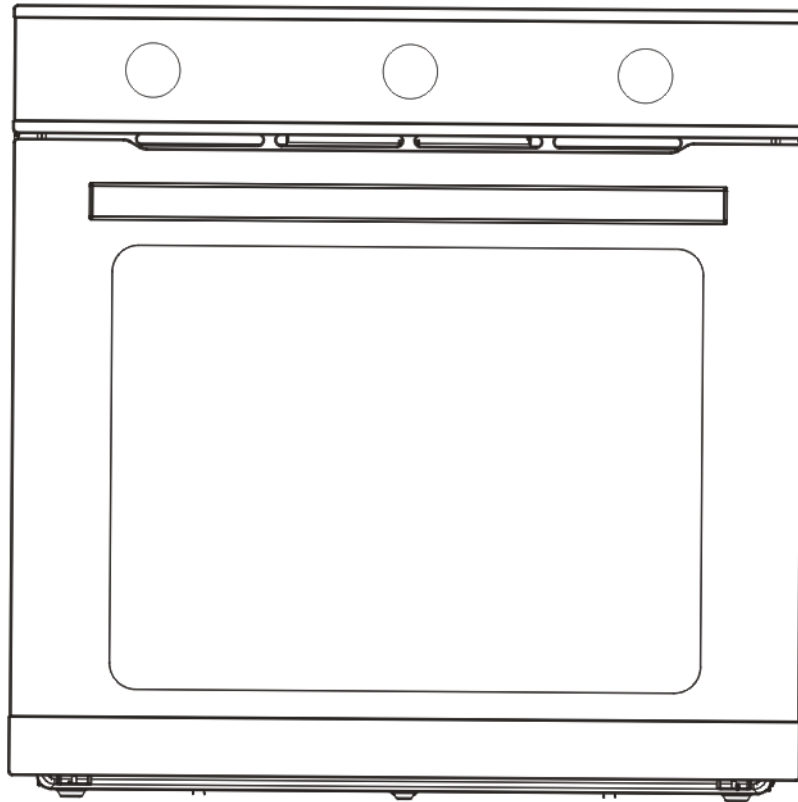
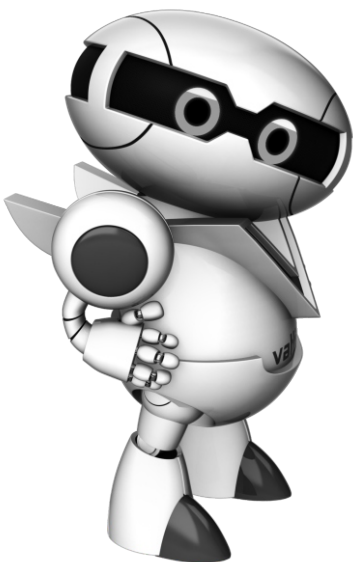


# vatti

## 75 Liters Built-in Electronic Oven Instruction Manual



07549



## **Attention:**

Important

For safety purpose, you should read the instructions carefully before using the appliance for the first time. Save the instruction for future reference.

The appliance is designed for domestic use and may only be installed and operated in accordance with these instructions for use.

If there is any malfunction arise during the operation, please contact with us timely on service :[enquiry@vattimalaysia.com](mailto:enquiry@vattimalaysia.com) . If you contact unauthorized service agent, we will not responsible for your lost.

## **After-sales Service**

### **Warranty for VATTI Products**

Warranty effective only for original buyers, and it is necessary for VATTI products buy only from authorized dealers;

For warranty claim, it is necessary to fill up warranty card properly and completely time of purchase;

Any kind of VATTI product warranty claim based on manufacture defect or poor workmanship under the normal use;

Product warranty period and maintenance are as per VATTI malaysia policy;

In case of providing home service, visit charges will be applicable as per policy;

Those who fall into one of the following situations are not covered by the free maintenance:

- a. Damage caused by improper use;
- b. Damage caused by non-VATTI service outlet installation, disassembly and maintenance;
- c. Cannot provide warranty card or valid purchase certificate, or the warranty card and valid certificate have been altered.
- d. The product model and product serial number on the warranty card or valid purchase certificate do not match the product model and serial number being repaired.
- e. Electric short circuit, voltage fluctuation, poor wiring, wrong use, miss parts, accidental damage and force majeure;
- f. Products that exceed the warranty period;

If the product fails out of the warranty period, VATTI after-sales outlets will also provide you with warm, thoughtful and timely paid services as per policy.

#### **● Aftersales Process**

1. If the product is in fault, contact VATTI malaysia servie:

**enquiry@vattimalaysia.com**

If users take product to unauthorized service network for maintenance, all consequences arising therefrom shall be borne by the user.

2. VATTI service network will response as soon as possible when getting the service information. According to users' feedback, service staff will judge the fault reasons and prepare the spare parts.

## 1、 GENERAL WARNINGS

Dear customers

Thank you for choosing our product. This appliance is easy to use. Please read this handbook carefully before installation and use, to ensure that you will find the correct indications for the best installation, usage and maintenance of the product.

- This appliance is designed for non-professional home usage for adults. Do not allow children to play near it. Keep children away when it is being used in case that they touch the hot surfaces of the appliance.
- Do NOT touch the heating elements inside the oven.
- The appliance should be installed by authorized professionals, who are well aware of the installation regulations.
- Before maintenance or cleaning, disconnect the appliance from the mains and wait for it to cool down.
- Choose or replace the power cable under the guide of professional installers.
- Any repairmen required, please always contact an authorized Technical Customer Service Center and ask for original spare parts. Repairmen by untrained people can lead to damage.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

## 2、 CONNECTION OF THE FEEDING CABLE TO THE MAINS

Connect the feeding cable of the oven to a plug suitable for the input power indicated on the rating plate of the appliance. In the case that the power cable directly connected to the electric box, it is necessary to insert a suitable omnipolar switch or a creepage protection device.

Before connecting to the mains, make sure that:

- The electrical counter, the safety valve, the feeding line and the socket are able to withstand the maximum power input required in the rating plate.
- The supply system is regularly grounded.
- The socket or the omni polar switch can easily be reached after the installation of the oven
- After carrying out the connection to the power supply, keep the cable away from any hot surface of the appliance.
- No reducers flow dividers or adaptors that can cause overheating or burning is in use.

The manufacture is not liable for any direct or indirect damage caused by faulty installation operations that are carried out by unqualified personnel or not complying with the local and general regulations.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

**WARNING** – Accessible parts may become hot during use. To avoid burns young children should be kept away.

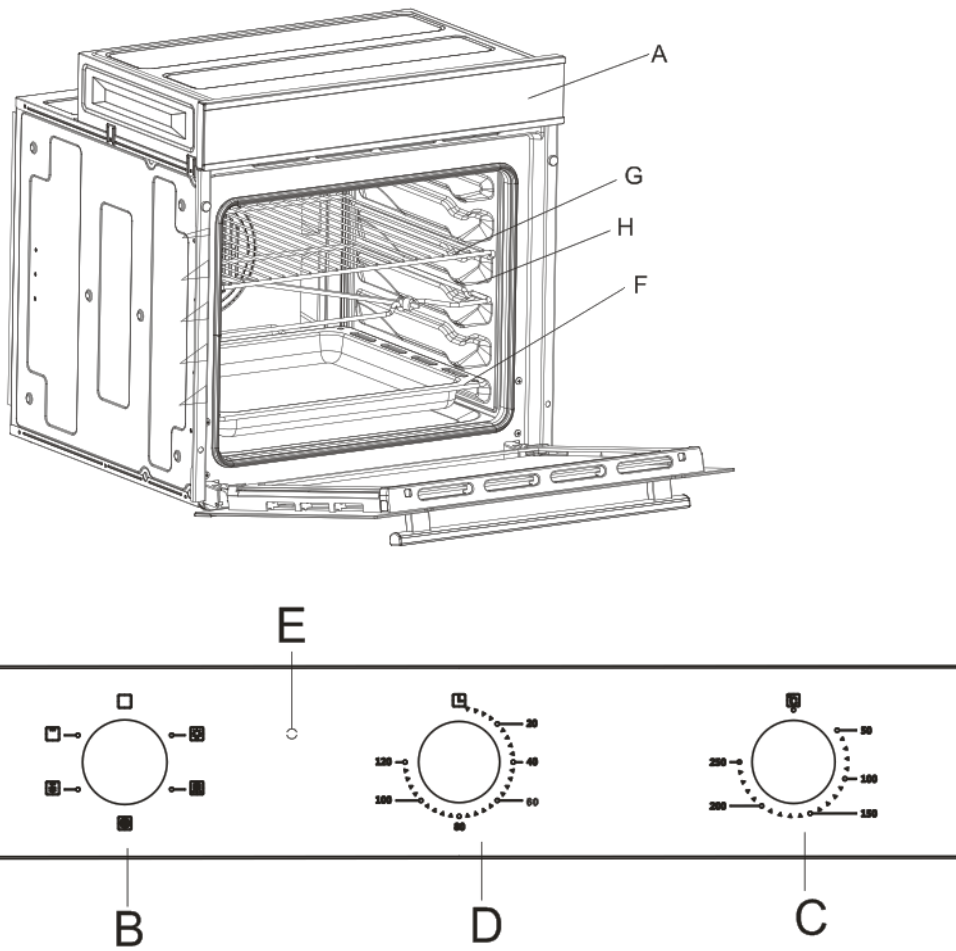
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.



The oven must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance with the instructions.

- Warning: 1. Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electrical shock.
2. Accessible parts may become hot during use. Children should be kept away.
4. 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
5. A steam cleaner is not to be used.
6. Fixed wiring must be protected
7. The door should be situated more than 850 mm above floor after installation of the oven
8. Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rule

**Close up View**



- A. Control panel
- B. Cooking mode selection knob
- C. Cooking temperature selection knob
- D. Time knob
- E. Oven indicator light (when lit, it indicates the oven is heating up to the temperature set).
- F. Dripping pan or baking sheet
- G. Oven Rack

## H. Guides for sliding the racks or dripping pan in and out

### Initially use the oven

This multi-function oven combines the advantages of traditional convection ovens with those of the more modern fan assisted models in a single appliance.

It is an extremely versatile appliance that allows you to choose easily and safely between 5 different cooking modes. The various features offered by the oven are selected by means of selector knob "B" and thermostat "C" situated on the control panel.

Notice:

Some modes feature the pull push knob, to use the special knob, users have to push it out firstly, then turn it around to your desired function/temperature/cooking time. Once the setting is finished, the ovens will start to work no matter knob still stands out or is pushed in the position.

Notice:


This first time you use your appliance, we recommend that you set the thermostat to the highest setting and leave the oven on for about half an hour with nothing in it, with the oven door shut. Then, open the oven door and let the room air in. The odour that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until it is installed.

Notice:

Place the dripping pan provided on the bottom shelf of the oven to prevent any sauce and/or grease from dripping onto the bottom of the oven only when grilling food or when using the rotisserie (only available on certain models). For all other types of cooking, never use the bottom shelf and never place anything on the bottom of the oven when it is in operation because this could damage the enamel. Always place your cookware (Dishes, aluminium foil, etc.) on the grid provided with the appliance inserted especially along the oven guides. This method of cooking uses the lower and circular element while the heat is distributed by the fan reproducing the same conditions of traditional clay wood-fire stoves.


Defrost 

The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food.

"Top" oven 

Pre-set temperature": between 50 C and 250 C. The top heating element comes on.

This mode can be used to brown food at the end of cooking.

Conventional mode 

Pre-set temperature: between 50 C and 250. On this setting, the top and bottom heating elements come on. This is the classic, traditional type of oven which has been perfected, with exceptional heat distribution and reduced energy consumption. The convection oven is still unequalled when it comes to cooking dishes made up of several ingredients, e.g. cabbage with ribs, Spanish style cod, Ancona style stockfish, tender veal strips with rice, etc. Excellent results are achieved when preparing veal or beef-based dishes as well (braised meats, stew, goulash, wild game, ham etc.) which need to cook slowly and require basting or the addition of liquid. It nonetheless remains the best system for baking cakes as well as fruit and cooking using covered casserole dishes for oven baking. When cooking in convection mode, only uses one dripping pan or cooking rack at a

time, otherwise the heat distribution will be uneven. Using the different rack heights available, you can balance the amount of heat between the top and the bottom of the oven. Select from among the various rack heights based on whether the dish needs more or less heat from the top.



#### Fan assisted mode

Pre-set temperature: Between 50 °C and 250 °C. The heating elements, as well as the fan, will come on. Since the heat remains constant and uniform throughout the oven, the air cooks and browns food uniformly over its entire surface. With this mode, you can also cook various dishes at the same time, as long as their respective cooking temperatures are the same. A Maximum of 2 racks can be used at the same time, following the instructions in the section entitled: "Cooking on More Than one Rack". This fan assisted mode is particularly recommended for dishes requiring a gratin finish or for those requiring considerably prolonged cooking times, such as for example: lasagna, pasta bakes, roast chicken and potatoes, etc...

Moreover, the excellent heat distribution makes it possible to use lower temperatures when cooking roast. This results in less loss of juices, meat which is tenderer and a decrease in the loss of weight for the roast. The fan assisted mode is especially suited for cooking fish, which can be prepared with the addition of a limited amount of condiments, thus maintaining their flavor and appearance.

Desserts: the fan assisted mode is also perfect for baking leavened cakes.

Moreover, this mode can also be used to thaw quickly white or red meat and bread by setting the temperature to 80°C. To thaw more delicate foods, set the thermostat to 60°C or using only the cold air circulation feature by setting the thermostat to 0°C.



#### Grill

Pre-set temperature: between 50 °C and 250 °C

The top central heating element comes on.

The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking in the juices to keep them tender. The grill is also highly recommended for dishes that require a high temperature on the surface: beef steaks, veal, rib steak, filets, hamburgers etc...

Some grilling examples are included in the "practical cooking advice" paragraph.



#### Circular element with fan

Pre-set temperature: between 50 °C and 250 °C

This method of cooking uses the circular element while the heat is distributed by the fan, resulting in a faster and more economical operation. To allow different kinds of food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.



#### Full grill

Pre-set temperature: between 50 °C and 200 °C.

The top central heating element and fan come on. This combination of features increases the effectiveness of the unidirectional thermal radiation of the heating elements through forced circulation of the air throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs, lamb chops, chicken in a spicy sauce, quail, pork chops, etc.



## Pizza function

Pre-set temperature: between 50 C and 250 C.

This method of cooking uses the lower and circular element while the heat is distributed by the fan reproducing the same conditions of traditional clay wood-fire stoves.

## Timer(D)

When you want to cook food, you have to turn the time clockwise to desired time after setting of cooking modes and temperature, otherwise, the machine will be not energized.

But pls note the timer will count back automatically until "0" position although the power off suddently, So, you have to set the time again if the food is not cooked well.

## Cooling ventilation

In order to cool down the exterior of the appliance, some models are equipped with a cooling fan which comes on automatically when the oven is hot.

When the fan is on, a normal flow of air can be heard existing between the oven door and the control panel.

## How to keep your oven in shape

Before cleaning your oven, or performing maintenance, disconnect it from the power supply.

To extend the life of your oven, it must be cleaned frequently, keeping in mind that:

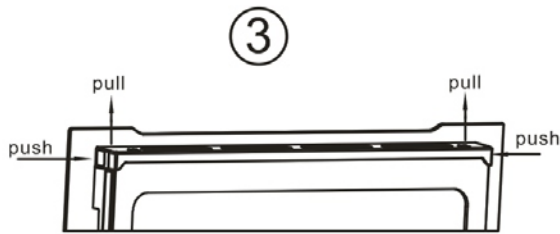
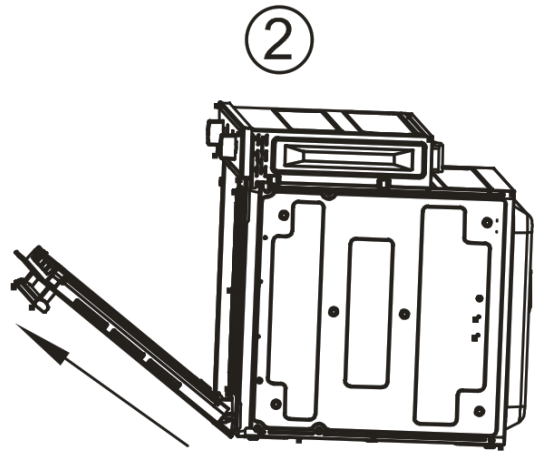
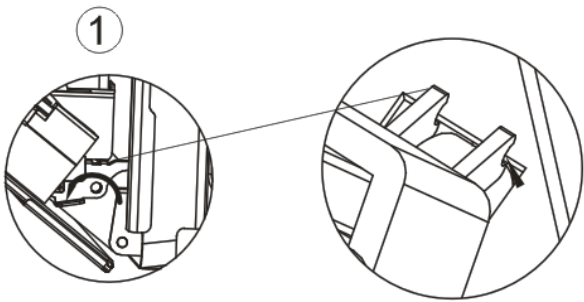
- 1 Do not use steam equipment to clean the appliance.
- 2 The inside of the oven and stainless steel parts should preferably be cleaned after use, when it is slowly cooled to room temperature, with damp soft cloth containing soap; then the soap should be wiped away and the interior dried thoroughly. Avoid using abrasive detergents (for example cleaning powders, etc..) and abrasive sponges for dishes or acids(such as lime scale-remover, etc...) as these could damage the enamel and render stainless steel to get stained. If the grease spots and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet.
- 3 If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.
- 4 There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contact your nearest after-sales service centre. We recommend you avoid using the oven until it has been repaired.
- 5 Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
- 6 Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.
- 7 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.

## How to remove the oven door

For a more thorough clean, you can remove the oven door, proceed as follows:

Open the door fully.;

1. Lift up and turn the small levers situated on the two hinges, be sure the lockers must be on position shown on step.1
2. Pull the door towards you, pulling it out of its seat;
3. Push the latch on both side and pull the bar out.
4. Remove the door glass accordingly
5. Assembly the door by following the above procedures backwards.



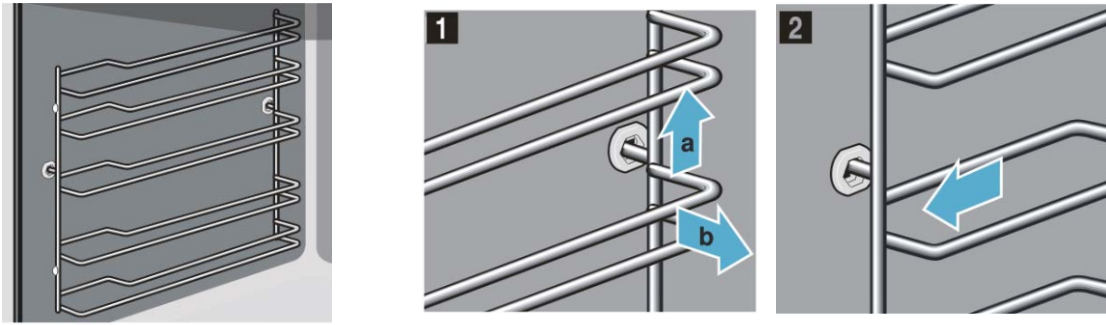
### Replacing side racks(Optional)

Warning: The racks became very hot. Never touch the down. Keep children away from the appliance.

hot racks. Always allow the appliance to cool

### Detaching the racks

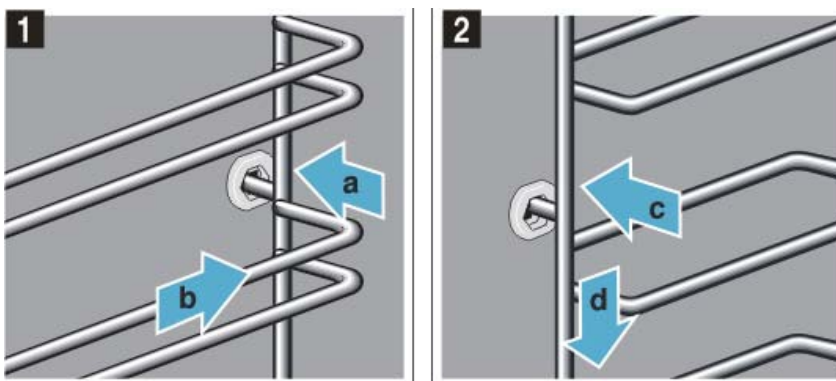
1. Lift the racks at the back and pull out (figure.1)
2. Then pull the whole rack out and take it out(Figure.2)



### Attaching the racks

The racks only fit on the right or left side., ensure the curved rods are at the front.

1. Insert the rail into the rear socket and pull down.(Fig.1)
2. Then insert the rail into the front socket , press it downwards. Ensure the racks are fixed securely.(Fig.2)



### Replacing the oven lamp

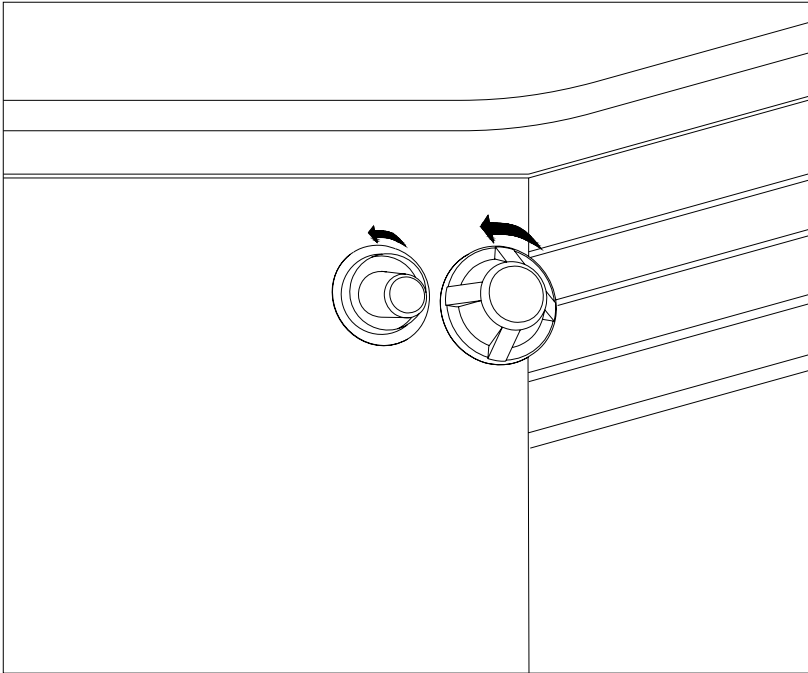
- 1 Warning: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock
- 2 Remove the glass cover of the lamp-holder;
- 3 Remove the lamp and replace with a lamp resistant to high temperature (300C) with the following characteristics:

--Voltage:220-240V

--Wattage 25W

--Lamp-holder type: E14


- 4 Screw the glass cover and reconnect the oven to the mains power supply




### Practical cooking advice

The oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

#### Preheating

If the oven must be preheated (this is generally the case when cooking leavened foods), the “fan assisted” mode  can be used to reach the desired temperature as quickly as possible in order to save on energy. Once the food has been placed in the oven, the most appropriate cooking mode can then be selected.

#### Cooking on more than one rack


If you have to cook on more than one rack at the same time, use only the “fan assisted mode”  which is the only one that is appropriate for this type of cooking.

- 1 the oven is fitted with 5 racks. During fan assisted cooking, use two of the three central racks; the lowest and highest racks receive the hot air directly and therefore delicate foodstuffs could be burnt on these racks.
- 2 As a general rule, use the 2nd and 4th rack from the bottom, placing the foodstuffs that require greater heat on the 2nd rack from the bottom. For example, when cooking meat roasts together with other food, place the roast on the 2nd rack from the bottom and the more delicate food on the 4th rack from the bottom.
- 3 When cooking foodstuffs that require differing times and temperatures, set a temperature that is somewhere between the two temperatures required, place the more delicate food on the 4th rack from the bottom and take the food requiring less time out of the oven first.
- 4 Use the dripping pan on the lower rack and the grid on the upper;


#### Using the grill

This multi-function oven offers you 2 different grilling modes only and exclusively with oven door shut.



Use the “grill” mode , placing the food under the centre of the grill because only the central part of the top heating element is turned on. Use the bottom rack (1st from the bottom), placing the dripping pan provided to collect any sauce and/or grease and prevent the same from dripping onto the oven bottom.

When using this mode, we recommend you set the thermostat to the highest setting. However, this does not mean you can not use lower temperatures, simply by adjusting the thermostat knob to desired temperature.

Setting “fan assisted grill” , is extremely useful for grilling foods rapidly, as the distribution of heat makes it possible not only to brown the surface, but also to cook the bottom part.

Moreover, it can also be used for browning foods at the end of the cooking process, such as adding that gratin finish to pasta bakes, for example.

When using this mode, place the grid on the 2nd or 3rd oven rack from the bottom (see cooking table) then, to prevent fat and grease from dripping onto the bottom of the oven and thus smoke from forming, place a dripping pan on the 1<sup>st</sup> rack from the bottom.

Important: always use the grill with the oven door shut.

This will allow you both to obtain excellent results and to save on energy (approx 10%).

When using this mode, we advise you to set the thermostat to 200 C, as it is the most efficient way to use the grill, which is based on the use of infrared rays. However, this does not mean you can not use lower temperatures, simply by adjusting the thermostat knob to the desired temperature.

### Baking cakes

When baking cakes, always place them in a preheated oven. Make sure you wait until the oven has been preheated thoroughly ( the read light “E” will turn off). Do not open the oven door during baking to prevent the cake from dropping. In general:

Pastry is too dry
Increase the temperature by 10 C and reduce the cooking time

Pastry dropped
Use less liquid or lower the temperature by 10 C

Pastry is too dark on top
Place it on a lower rack, lower the temperature, and increase the cooking time.


Cooked well on the inside but sticky on the outside
Use less liquid, lower the temperature, and increase the cooking time.

The pastry sticks to the pan.
Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

I used more than one level (in the function “ventilated oven”) and they are not all at the same cooking point.
Use a lower temperature setting. It is not necessary to remove the food from all the racks at the same time.



## Cooking pizza

For best results when cooking pizza, use the “fan assisted ” mode. 

- 1 Preheat the oven for at least 10 minutes;
- 2 Use a light aluminium pizza pan, placing it on the grid supplied with the oven. If the dripping pan is used, this will extend the cooking time, making it difficult to get a crispy crust.
- 3 Do not open the oven door frequently while the pizza is cooking.
- 4 If the pizza has a lot of toppings (three or four), we recommend you add the mozzarella cheese on top halfway through the cooking process.
- 5 When cooking pizza on two racks, use the 2nd and 4th with a temperature of 220 C and place the pizzas in the oven after having preheated it for at least 10 minutes.

## Cooking fish and meat




When cooking white meat, fowl and fish, use temperature settings from 180 C to 220 C.






For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea to start with a high temperature setting (200 C-220 C) for a short time, then turn the oven down afterwards.

In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the grid and place the dripping pan beneath it to catch the fat.

Make sure that the grid is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use the low rack heights. For savoury roast (especially duck and wild game), dress the meat with lard or bacon on the top

NB: Cooking times are approximate and may vary according to personal taste. When cooking using the grill or fan assisted grill, the dripping pan must always be placed on the 1st oven rack from the bottom.

Selector knob	Food to be cooked	Weight (in kg)	Cooking rack position from bottom	Preheating time (m)	Thermostat knob setting	Cooking time(m)
traditional Convection 	Duck	1	3	15	200	65-75
	Roast veal or beef	1	3	15	200	70-75
	Pork roast	1	3	15	200	70-80
	Biscuits(short pastry)	-	3	15	180	15-20
	Tarts	1	3	15	180	30-35
Fan assisted convection oven  	Pizza (on 2racks)	1	2-4	15	220	15-20
	Lasagna	1	3	10	200	30-35
	Lamb	1	2	10	180	50-60
	Roast chicken +potatoes	1	2-4	10	180	60-75
	Mackerel	1	2	10	170	40-50
	Plum-cake Cream puffs (on 2 racks)	0.5	2-4	10	190	20-25
	Biscuits(on 2 racks)	0.5	2-4	10	180	10-15
	Sponge cake(on 1 rack)	0.5	2	10	170	15-20
	Sponge cake(on 2 racks)	1.0	2-4	10	170	20-25
	Savory pies	1.5	3	15	20	25-30

Top oven 	Browning food to perfect cooking	--	3/4	15	220	--
Pizza function 	Pizza	0.5	3	15	220	15-20
	Roast veal or beef	1	2	10	220	25-30
	Chicken	1	2 or 3	10	180	60-70
Circular element with fan 	Tarts	0.5	3	15	180	20-30
	Fruitcakes	1	2 or 3	15	180	40-45
	Plum cake	0.7	3	15	180	40-50
	Sponge cake	0.5	3	15	160	25-30
	Stuffed pancakes (on2 racks)	1.2	2 and 4	15	200	30-35
	Small cakes(on2 racks)	0.6	2 and 4	15	190	20-25
	Cheese puffs (on2 racks)					
	cream puffs (on2 racks)	0.4	2 and 4	15	210	15-20
	Biscuits (on 3 racks)	0.7	1and 3and 5	15	180	20-25
	Meringues (on 3 racks)	0.7	1and 3and 5	15	180	20-25
		0.5	1and 3and 5	15	90	180
Grill Or Half grill  	Soles and cuttlefish Squid and prawn kebabs	1	4	10	250	8-10
	Cod filet	1	4	10	250	6-8
	Grilled vegetable	1	3/4	10	250	10
	Veal steak	1	4	10	250	10-15
	Cutlets	1	4	10	250	15-20
	Hamburgers	1	4	10	250	15-20
	Mackerels	1	4	10	250	7-10
	Toasted sandwiches	1	4	10	250	15-20
		0.4	4	10	250	2-3

### For ensuring use the appliance safety

To maintain the efficiency and safety of this appliance, we recommend that you do the following:

- 1 Only call the Service Centers authorized by the manufacturer.
- 2 Always use original spare parts.
- 3 When handling the appliance, we recommend you always use the purpose provided handles recessed into the sides of the oven to prevent harming people or damaging the appliance itself.
- 4 This appliance is designed for non-professional, house-hold use and its functions must not be changed.
- 5 These instructions are only valid for the countries whose symbols appear on the manual and the serial number plate.
- 6 The electrical system of this appliance can only be used safely when it is correctly connected to an efficient earthing system in compliance with current safety standards.
- 7 This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 8 Children should be supervised to ensure that they do not play with the appliance.
- 9 During use the appliance becomes hot. Care should be taken to avoid touching heating elements

inside the oven.

10 the oven is designed for use by adults. DO NOT ALLOW CHILDREN TO GO NEAR OR PLAY WITH IT.

11 Accessible parts may become hot during use. To avoid burns young children should be kept away.

12 When the appliance is in use, the heating elements and some parts of the oven door become extremely hot. Make sure you don't touch them and keep children well away.

The following items are potentially dangerous, and therefore appropriate measures must be taken to prevent children and disabled from coming into contact with them:

- controls and the appliance in general;
- Packaging (bags, polystyrene, nails, etc.);
- the appliance itself, immediately after use of the oven or grill due to the heat generated;
- the appliance itself, when no longer in use (potentially dangerous parts must be made safe).

Avoid the following:

- touching the appliance with wet parts of the body;
- using the appliance when barefoot;
- pulling on the appliance or the supply cable to unplug it from the electrical outlet;
- improper or dangerous operations;
- obstructing the ventilation or heat dissipation slot;
- allowing power supply cables of small appliances to come into contact with the hot parts of the appliance;
- exposing the appliance to atmospheric agents such as rain, or sunlight;
- using the oven for storage purposes;
- using flammable liquids near the appliance;
- using adapters, multiple sockets and/or extension leads;
- attempting to install or repair the appliance without the assistance of qualified personnel.
- WARNING: Accessible parts may become hot during use Young children or infirm persons should be kept away.

Qualified personnel must be contacted in the following cases:

- installation (following the manufacturer's instructions);
- when in doubt about operating the appliances;
- replacing the electrical socket when it is not compatible with the appliance plug.

Service Centers authorized by the manufacturer must be contacted in the following cases:

- If in doubt about the soundness of the appliance after removing it from its packaging;
- if the power supply cable has been damaged or needs to be replaced;
- if the appliance breaks down or functions poorly; ask for original spare parts.

You must do as following:

- only use the appliance to cook food and nothing else;
- check the soundness of the appliance after it has been unpacked.
- disconnect the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance.
- when left unused, unplug the appliance from the electricity mains;
- use oven gloves to place cookware in the oven or when removing it.
- Always grip the oven door handle in the centre as the extremities of the same may be not due to any hot air leaks.
- make sure the knobs D and C are in the "●" position when the appliance is not in use.
- after disconnecting it from the mains when you decide not to use the appliance any longer.
- the manufacturer may not be held responsible for any damage due to: incorrect installation, improper, incorrect and irrational use.

-If the power cord is damaged, it must be replaced by the manufacturer or a qualified service engineer to avoid any risks to safety.

-The appliance is for indoor use only.

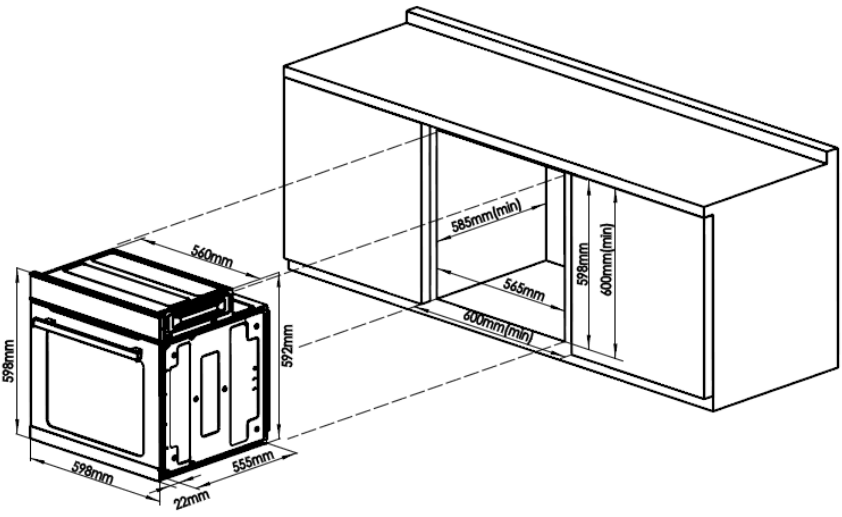
## Installation

The appliance must be installed only by a qualified person in compliance with the instructions provided. The manufacturer declines all responsibility for improper installation which may harm persons and animals and damage property.

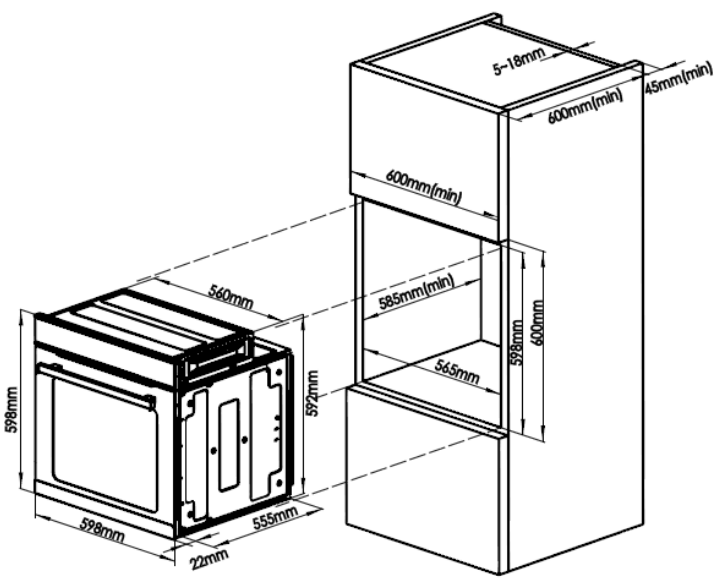
Important: the power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

### Installation of built-in ovens

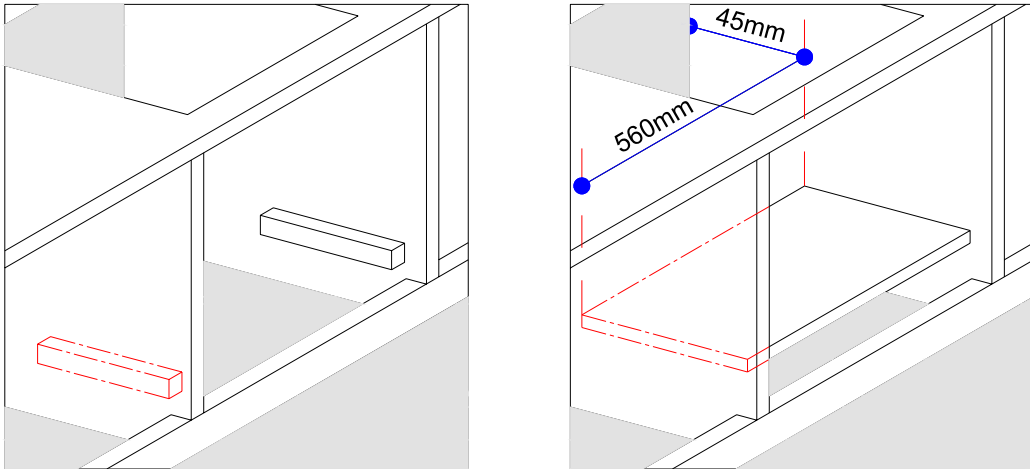
In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate. The figure below gives the dimensions of the cut-out for installation under the counter or in a wall cabinet unit.



N.B.: Installation in compliance with the consumption declaration



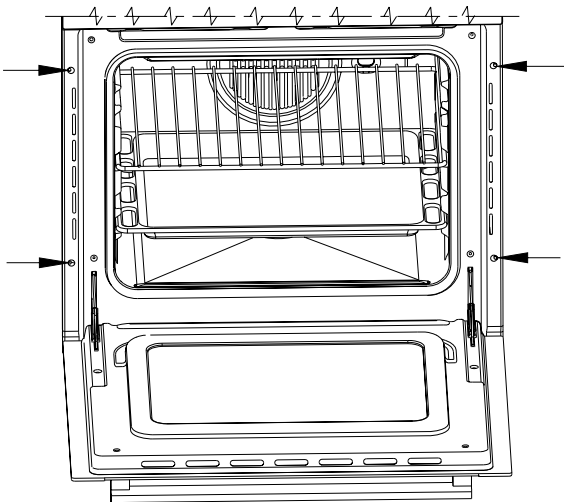
In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed. Installing the oven so that it rests on two strips of wood is preferable. If the oven rests on a continuous, flat surface, there must be an aperture of at least 45x560mm.



The panels of the adjacent cabinets must be made of heat resistant material. In particular, cabinets with a veneer exterior must be assembled with glues which can withstand temperature of up to 100 C. In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.

All parts which ensure the safe operation of the appliance must be removable only with the aid of a tool.

To fasten the oven to the cabinet, open the door of the oven and attach it by inserting the 4 metal screws into the 4 holes located on the perimeter of the frame.



Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.

## Technical specifications.

Inner volum of the oven

75Liters

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Voltage and frequency of power supply:

220-240V 50/60Hz 2000W

(see data plate)

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<CE >

This appliance conforms with the following European Economic Community directives:

-2006/95/EC (Low Voltage) and subsequent modifications ;

-2004/108/EC (Electromagnetic Compatibility) and subsequent modifications

### ENVIRONMENTAL PROTECTION



This product is marked with the symbol on the selective sorting of waste electrical and electronic equipment. This means that this product must not be disposed of with household waste but must be supported by a system of selective collection in accordance with Directive 2002/96/EC. It will then be recycled or dismantled to minimize impacts on the environment, electrical and electronic products are potentially dangerous for the environment and human health due to the presence of hazardous substances.

For more information, please contact your local or regional authorities.

### Note

- a) The product is according to the regulation EU65-2014/EU66-2014.
- b) The installation place must be adequately ventilated, strictly in accordance with the installation dimension of the manufacturer's instructions. Specific refer to point 8.
- c) During maintenance, pay attention to the assembly removing, protect the parts to make the re-installed work can be favoring and avoid damage.
- d) During cooking process, you can observe the food status through the glass door , Don't open the door frequently unless it is necessary.



VATTI (M) SDN BHD  
202101045273 (1445573-P)  
Unit D5-08-01, Pusat Perdagangan Dana 1,  
Jalan PJU 1A/46,47301 Petaling Jaya.  
[enquiry@vattimalaysia.com](mailto:enquiry@vattimalaysia.com)