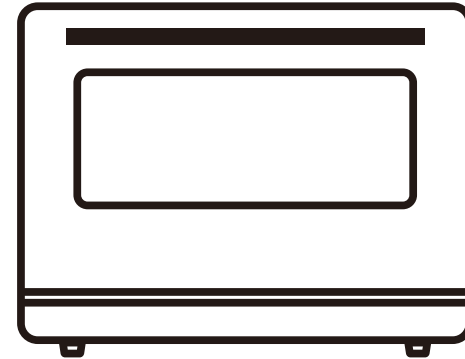
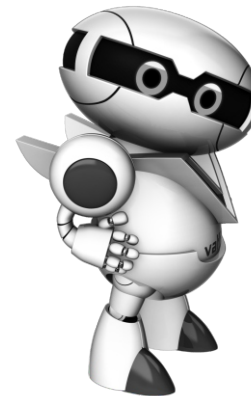


vatti

Instruction Manual Steam oven



Model No.: VA01



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



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 . 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

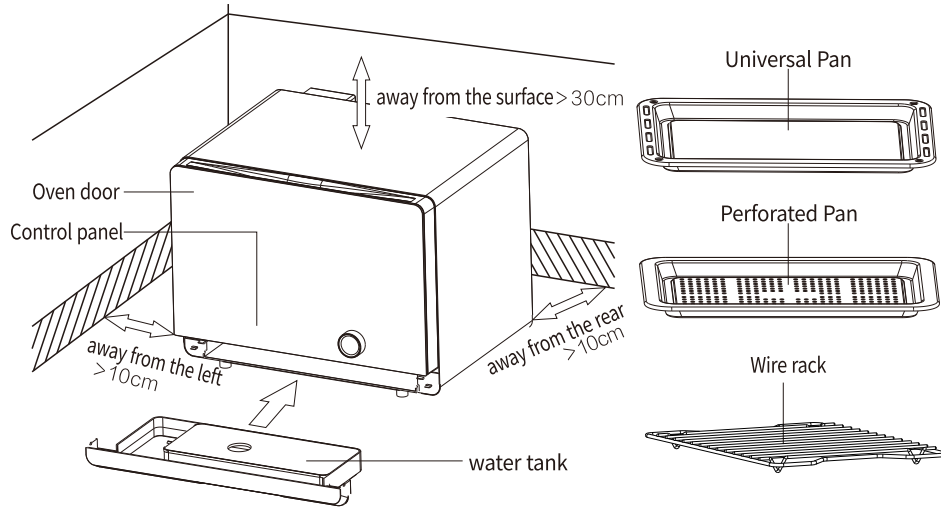
If users take product to unauthorized service network for maintenance, all consequences arising therefrom shall be borne by the user.

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.

Installation & Product structure

Below diagrammatic drawing is a reference to be used to help consumer to identify accessories of this appliance and the distance to keep from any object. If the appliance you received is different from this drawing, please refer to the actual appliance. The picture shown at below in this handbook are purely indicative

Attention: The appliance must be kept and placed following below instruction. The appliance is table top one only, not for built in appliance.



Warning

1. It is important to read this Instruction Manual through carefully in order to avoid to property loss and personal injury caused by improper use
2. The appliance must be installed, and repaired by delegated installation personnel. If the installation, adjustment, or maintenance was operated by other organization, or personnel, it will be possible to cause property loss and personal injury.
3. If any clause in this instruction book is in conflict with national laws, please subject to laws in force.

General attention

Danger

1. When in operation, the door and accessible external surfaces could become very hot. Always use the knobs, handles and buttons. Never touch metal parts or the glass. Use oven gloves if necessary. This electrical appliance operates at high temperatures which could cause burns. Hot steam can escape when you open the appliance door. Steam is not visible at certain temperatures.
2. Do not stand too close to the appliance when opening it. Open the appliance door with caution. Keep children away.

Safety instruction


Danger

3. Take the plug out of the socket before you start cleaning or servicing the appliance to avoid electric shock hazard.
4. This oven is designed to cook food. It must never be used for other purposes or it will cause fire.
5. Keep the appliance away from any gas pipeline. If there was gas pipeline located near to oven, it should be take proper protection on the pipeline to ensure it is no heat affection from the oven, such as wrapping the gas pipeline with iron tube.

Warning

1. Never put any sundries on or in the thermotent;
2. The 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. Place the appliance on a level surface out of reach of children. Or it will cause burn, electric shock or other hazard.
3. Never put air-tight container into appliance to cook, it will cause hazard;
4. When in operation, do not put water onto the door glass to avoid glass explosive.
5. Please connect the power directly to the socket, do not attend to use extension cord of supply the power. Or it will possible cause fire because of bad condition cord;
6. If the appliance has any fault during operation, please stop using it immediately and refer to "Frequently asked Questions and Solutions" to carry out corresponding treatment;
7. Hot steam can escape when you open the appliance door. Steam is not visible at certain temperatures. Do not stand too close to the appliance when opening it. Open the appliance door with caution. Keep children away;
8. Before plugging into the mains, make sure that: The mains voltage corresponds to the voltage indicated on the rating plate. Using qualified air switch or anticreeping switch is necessary to connect the appliance;
9. Avoid to any heavy item pressing the cord;
10. Must keep the appliance and power cord away from any inflammable and explosive dangerous goods. Or it will damage the appliance and cause explosion hazard;
11. The power line must be maintained and replaced by delegated personnel if it was damaged;
12. Please use proper perforated Pan container to avoid fire caused by oil drop;
13. The dishes only allows to be put on the pan. If may cause hazard if they are placed on the button of the cavity directly;
14. There is a heat at the inner side of the handle while appliance was operating, please be caution not to be burn ;
15. The appliance cavity may still at high temperature after the cook was finished. Never clean the cavity before the it is fully cool down or it will cause burn ;
16. The appliance can not be operated with external timer or remote system;
17. Never put or keep the appliance under the water.

Safety instruction

 **Warning**

- 18. This appliance is intended to household used only.
- 19. This appliance can be used by children aged from 8 years and above and person 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 appliances in a safeway and understand the hazards involved.
- 20. Cleaning and user maintenance must not be made by children without supervision.
- 21. Children must not play with the appliance. Cleaning and user maintenance must not be made by children unless they are older than 8 and supervised. Keep the appliance and its power cord out of reach of children less than 8 years.
- 22. If the supply cord is damaged, it must be replaced by the manufacturer, its sevice agent or similarly qualified persions in order to avoid a hazard.

 **Attention**

- 1. Do not attempt to put heavy weights, lay or sit on the oven door;
- 2. Never tough the power cable or plug with wet hand or barefoot condition;
- 3. Never use roughness cloths or sharp metal blade to clean the oven door, or it will cause damage to the glass and easy to explored;
- 4. It is suggest to place the appliance onto firm platform.Never install and operate the appliance under the strong light facility or on plastic shelf, or it will cause the appliance be out of shape or explosive hazard;
- 5. Lift from the bottom of the product and handle it lightly. Never lift with appliance' s handle as supporting point or it will cause appliance damaged;
- 6. Never use steam cleaner;
- 7. The heat element can be only controlled, connected with corresponding control panel system. Or it will potentially cause appliance damaged and danger to user;

Packing List

Please check if below part are all in the package.

NO.	Item	Qty
1	Steam oven	1
2	Universal pan	1
3	Perforated pan	1
4	Wire rack	1
5	User manual	1

Initially use the oven








- 1、Please peel off the film on the glass door (if it has).
- 2、Please clean up the surface and inside of the oven with clean wet cloth.
- 3、Before use the product, please filled up the water tank and use steam mode with 100°C、45 mins to remove odor first.

● **Control panel and display**






















● How to operate

● Default value and adjustable range of each mode

Icon	Functions	Default time	Default temp	Time range	Temp range
	Steam	20min	100°C	1min~3H	60-110°C
	3D Heat	20min	200°C	1min~3H	120-230°C
	Steam&Grill	20min	180°C	1min~3H	120-200°C
	H-disinfect	20min	135°C	1min~3H	100-150°C
	S-disinfect	20min	100°C	1min~3H	Unadjustable
	Keep Warm	30min	60°C	1min~3H	Unadjustable
	Defrost	30min	58°C	1min~3H	Unadjustable

● Function instruction

Icon	Functions	Function Description
	On/Off/Preset	Switch on/off, preset.
	Steam	Using steam to cooking food
	3D Hot air	Using heater to cooking food
	Steam&Grill	Using heater and steam to cooking food
	H-disinfect	Using heat to disinfect tableware (like ceramic or SS tableware)
	S-disinfect	Using steam to disinfect tableware(like plastic tableware)
	Auto Menu	Using the prepared menu to cook food
	Time/Temp	Set time and temperature
	Lamp	Turn on/off lamp
	Increase	Increase time or temperature
	Decrease	Decrease time or temperature
	Keep Warm	Heat food and keep warm
	Defrost	Defrost frozen food
	Pause /Start/unlock	Start or pause the cooking process, or unlock
	Child Lock	If this icon light on, means all icons are locked, can't operate
	Temp indicator	If this icon light on, means it is setting the temp or show the temp
	Time indicator	If this icon light on, means it is setting the time or show the time
	Water indicator	If this icon light on, means need to add water into water tank
	Auto Menu indicator	If this icon light on, means using the auto menu



Usage

1 . On/off/preset

A. Power on, then press to switch on, then enter into function selected, choose the time and temp, then start or preset setting.

B. After selecting function (before start), press for 2S into preset, press to adjust the preset time, then press to start the preset progress, the function will start after preset time.

2 . Steam

Switch on oven, press then press and to adjust the time and temperature, then press to start the Steam process.

3 . 3D Hot air

Switch on oven, press then press and to adjust the time and temperature, then press to start the 3D heat process.

4 . Steam & Grill

Switch on oven, press then press and to adjust the time and temperature, then press to start the Steam & Grill process.

5 . H-disinfect

Switch on oven, put into tableware, press then press and to adjust the time and temperature, then press to start the H-disinfect process.

6 . S-disinfect

Switch on oven, put into tableware, press then press and to adjust the time and temperature, then press to start the S-disinfect process.

7 . Auto Menu

Switch on oven, press then press to select P1-P20 menu, then press to start the progress.

8 . Time/Temp

After select functions, press then press to adjust the time and temperature.

9. Lamp

Under switch on oven, or during any process, press can turn on or turn off the lamp.

10 . Increase

Press to increase the time or temperature or select, keep press it can increase fast.

11 . Decrease

Press to decrease the time or temperature or select, keep press it can decrease fast.

12 . Keep Warm

Switch on oven, press then press to adjust the time, the temperature is 60°C, it can't be adjustabl.

13 . Defrost

Switch on oven, press then press to adjust the time, the temperature is 58°C, it can't be adjustable.

14 . Pause / Start / Unlock

After select function, time and temperature, press to start, during process, press to pause process, after start the process, the control panel will into Child Lock automatically, only lamp button can be operated, press for 2S to unlock.



Warning

- After cooking please open the door gently, in case the steam spill out.
- When the oven is working, the steam will spray out from the outlet, please careful.
- Please regular checking the outlet, make sure it has nothing to blocking it.
- When the oven is working the water pump will have noise, is normal.
- Please wearing glove to put in or take out the food. Do not burn yourselves.

Tips

- Under-cooked food: It is recommended to use a flat utensil on steam tray. Make the food in small pieces is better, and need to adjust the time according to the amount of food.
- Indicating water shortage after adding water: It is not enough water, please add water to the mark of maximum and try again. Also need to confirm whether press the 'Knob' for reset or not.
- Water shortage: When the water level is lower than the mark of minimum, 'Add water' indicator is on, Oven beeps and display keep flashing until add enough water and press 'knob' to reset.
- Automatic standby: During non-preheating or cooking, if there is no operation for more than 10min, the oven will enter standby mode automatically.
- Automatic operation after preheating: If there is no other operation after preheating, the oven will automatically enter the working mode after it beeps for 1min.
- Cooling function: On suspension or end of cooking, the cooling fan will continuously running for more than 10min to ensure safety and product life cycle.
- Lighting delay-closed function: During cooking (including suspension), the lamp is on. When end of cooking, the lamp will delay-closed.

● Auto Menu

Menu	Code	Functions	Position	Accessories
Additional Functions	L01	Frozen food heating	Middle	Perforated pan
	L02	Fermentation		
	L03	Defrost		
	L04	Yoghurt	Bottom	Perforated pan
	L05	Dehydration	Middle	Universal pan
Monday	P01	Steamed grains	Middle	Perforated pan
	P02	Steamed chicken with cordyceps flower		
Tuesday	P03	Steamed ribs with pumpkin	Middle	Perforated pan
	P04	Steamed egg with shrimps & spinach		
Wednesday	P05	Steamed fish heads with tofu	Middle	Perforated pan
	P06	Kebabs with vegetable		Universal pan
Thursday	P07	Steamed perch	Middle	Perforated pan
	P08	Roasted chicken wings in Orleans style		Universal pan
Friday	P09	Stewed beef with tomato and potato	Bottom	Steam Tray
	P10	Steamed clam with garlic and needle mushroom	Middle	
Weekend	P11	Steamed crab	Middle	Steam Tray
	P12	Seafood paella	Middle	Roast Tray
	P13	Barbecued squid		
	P14	Roasted sweet potato		
	P15	Chiffon cake	Bottom	Roast Tray
	P16	Cookies	Middle	Roast Tray
	P17	The Portuguese egg tarts		
	P18	Milk flavor bread		
	P19	Roasted ribs		
	P20	Pizza		

Note: If the cooking amount exceeds the intelligent menu reference, temperature & time can be adjusted in professional mode according to the amount of food, personal taste and cooking experience.

Maintenance

Attentions on cleaning and maintenance

1. After cooking, the waste water in tank must be cleaned in time to prevent excessive water spilling onto table.
2. After steaming, the remaining water in tank must be cleaned in time to prevent water scale or bacteria.

 **Attentions:**

1. Do not use the cleaners containing alkali/soda, acid and chlorine. Also do not use cleaning sprays, dishwasher cleaners and other corrosive cleaners.
2. Do not use hard cleaning tools such as hard brush, clean cloth, steel wire brush, which will scratch the surface of stainless steel.

Method of maintenance

● **Door / Display panel**

For the difficult-cleaned dirt adhering on door, can be cleaned with neutral cleaner and wiped dry with dishcloth. Do not use the steel wire ball, which will scratch the surface of glass.

● **Door sealing**

1. After each cooking, clean the door sealing by sponge with warm water and then wiped dry with cleaning rag.
2. Do not use the cleaners to clean the door sealing as some ingredients in cleaners may corroded the sealing.
3. The door sealing may be perforated or cracked after long-time use. In this case, please replace it with a new door sealing.

● **Stainless steel cavity**

1. After each steaming, please clean the cavity by using a sponge or cloth to wipe off the condensation on the inner wall. It is better to open the door until the cavity fully dry.
2. After each baking, please clean the oven in time after cooling. The oil stains can be wiped with a neutral cleaner and then washed with water.

Caution & Trouble Shooting

 **Warning**

Always switch off and unplug the electrical supply before carrying out any operation on the appliance.

1. Maximum water injection

There is maximum water line mark on the water tank. Suggest injecting water height close to the max water line but not exceed the max water line.

2. Water injection warning

Once the water injection indicator is on and buzz sound is warning, means the water is lower than the min water level and the electrical supply stop work. Please inject water to proper level in time.

3. Container optional suggestion

Choose the container with plenty of holes, not too deep. The proper height of cooking material is 3-5cm, which can ensure the good taste of the food.

4. Burnt smell at the first work

There will be burning smell or smoke occurred at the first time using the oven because of few leftover in the new supply. Suggest firstly inject max water into water tank and start work at least 45mins before cooking.

5. Stop using product for a long time

If the supply is not used for a long period, should clean the inner cavity and dry the remain water to eliminate bacteria, keep the cooking taste well.

6. The default temperature and time of cooking mode.

Each cooking mode has default cooking temperature and time accordingly, the default cooking temperature and time is set base on lots of laboratory tests, normally can meet the majority of cooking demand. If the food is still raw after cooking with default set, user can expand the cooking time or temperature accordingly.

Error code & trouble shooting

Error code	Trouble description	Trouble shooting
Code E1	Temperature probe open/short circuit	Unplug the supply, call after-sales service person.
Code E2	Abnormal waterway	
Code E4	Abnormal heating element	
Code E5	Abnormal electric circuit connect	
Turn on the supply but not work	The socket is dead	
	The control panel wire is not connected	
Keep warning after injecting water	The water level test switch has problem	
Lamp is no work	Lamp wire is not connected	
	Lamp is broken	
Have steam but food is still raw	Temperature sensor has problem	
	Steam pipe is broken	
Control panel is not work	Abnormal control panel system	
Abnormal sound	Rare fan is broken	

Diagram wiring

