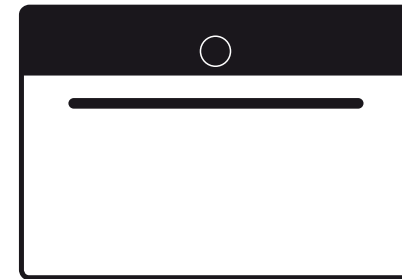


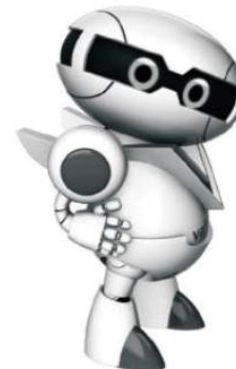
# vatti

## Instruction Manual

### 50L Built-in Steam Oven



Model No.VA03



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)



## 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](mailto: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.

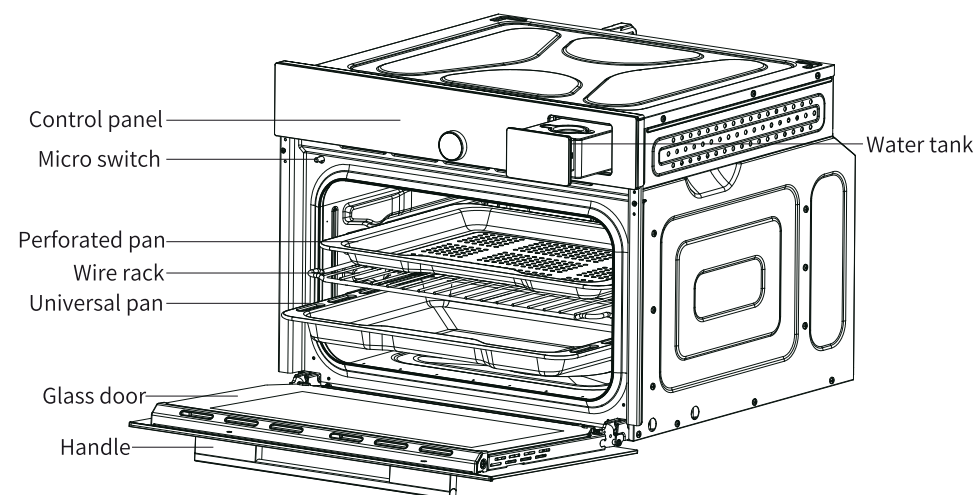
## Content

Product structure diagram .....	02
Product main parameters .....	02
Safety .....	03
Packing list .....	05
Installation .....	06
Installation Method .....	06
Usage .....	07
Attention .....	14
Cooking List .....	15
Maintenance .....	19
Common problems and solutions .....	20
Common fault identification and treatment .....	21
Wiring diagram .....	22
Warranty card .....	23

## Product main parameters

Item	Built-in Steam Convection Oven
Item No.	VA03
Voltage	220V~240V
Frequency	50/60 Hz
Rated Power	2000W
Capacity	50L
Dimension(WxHxD)	595X460X550mm
Install size(WxHxD)	560X450X ≥550mm

## Product structure diagram



## Safety

1. Please read all instructions carefully before using this product, in order to avoid property damage and personal injury due to improper use.
2. This product must be installed and repaired by manufacturer's authorized after-sales personnel only; if consumers entrust personnel not designated by the manufacturer, or if consumers perform the above operations on their own, there may be a risk of personal injury or property loss.
3. If the provisions of this manual conflict with the mandatory provisions of the law, the legal provisions shall prevail.

### DANGER

1. This product will generate heat when in use, DO NOT touch the heating elements inside the oven cavity. When retrieving food container from the oven, user should wear heat-resistant gloves or oven mittens to avoid getting burnt.
2. Keep children away from the product when it is in use, as accessible parts may become hot to the touch.
3. Disconnect the product from the power source before cleaning, maintenance and installation to avoid electric shock.
4. To avoid fire hazard, DO NOT use this product for storing items.
5. DO NOT place this product near gas pipes. Gas pipes installed in the surrounding vicinity of this product must have sufficient safety insulation (such as metal gag pipe sleeve) to ensure the gas pipes will not be affected by the high temperature emitted by this product.

### WARNING

1. DO NOT place objects near the heat vent of this product in order to avoid accidents.
2. DO NOT let persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge use this product without supervision; DO NOT place this product where young children can reach, in order to avoid burns, electric shock or other accidents; when product is operated in combination Mode, the oven will become very hot, and children must not be allowed to use it without adult supervision.
3. DO NOT directly heat food or liquid in sealed container to avoid explosion.
4. When product is in use, and after cooking when the oven door is still hot, DO NOT pour water on the oven door as it may cause the glass to break.
5. Use a separate power outlet for this product; sharing the outlet with other appliances may lead to overheating and fire hazard.

### WARNING

6. If product malfunctions during usage, stop using product immediately, and proceed to "TROUBLE SHOOTING" section.
7. When operating in modes with steam, DO NOT stand near the heat vent; when opening the oven door, be cautious of hot steam in order to avoid burns.
8. Power connection to this product must be equipped with an air switch or leakage protection switch that meets the electrical parameters marked on the product nameplate before it can be connected and used.
9. DO NOT put heavy objects on top of the power cord to avoid accidents.
10. Please keep the product and power cord away from heat-generating objects, flammable and explosive materials, to avoid product damage or fire or explosion hazards.
11. If the power cord is damaged, in order to avoid danger, it must be replaced by professionals from the manufacturer's maintenance department or similar qualified technicians.
12. Please use suitable steaming trays and containers to avoid spilling oil droplets and causing a fire.
13. Please place the cooking container on the shelf correctly, DO NOT place directly on the bottom of the oven cavity to avoid accidents.
14. The oven door surface behind the door handle will get hot, be careful to avoid getting burnt.
15. After cooking, the temperature around the oven cavity is still hot, please wait for the cavity to cool down before cleaning to avoid getting burnt.
16. Children being supervised not to play with the appliance.
17. 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
18. Cleaning and user maintenance shall not be made by children without supervision.
19. Children less than 8 years of age shall be kept away unless continuously supervised.
20. This appliance is intended to household used only.

### ATTENTION

1. Do not use the product door to hang heavy objects, or lean against or sit on the product door to avoid damaging the product.
2. Please do not touch the product or plug/unplug the power plug with wet hands, or when feet are wet or barefooted to avoid electric shock.

**⚠ ATTENTION**

3. DO NOT use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass, as it may scratch the surface and result in shattering of the glass.
4. This product must be placed on a sturdy and level surface. DO NOT install the product under plastic lighting equipment or plastic rack to avoid deformation or explosion hazard.
5. Handle the product with care, and lift from the bottom of the product when transporting and placing it; DO NOT use the oven door handle as a supporting point for transport to avoid damage due to excessive force.
6. DO NOT use steam cleaner to clean this product.
7. To prevent possible hazards, the control panel of the product can only be connected to the specified heating element.
8. This product can only use the temperature sensor probe recommended for this product.

**Packing list**

No.	Parts	Qty
1	Oven	1
2	Wire rack	1
3	Universal pan	1
4	Perforated pan	1
5	Cotton gloves	1
6	Mounting screws	1 (set)
7	Sponge	1
8	Instruction manual	1

**Installation**

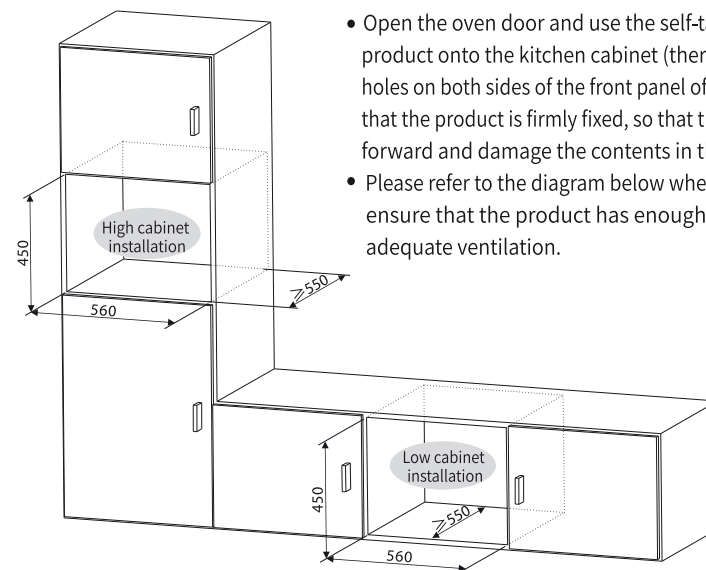
1. In order to ensure that the product can be used safely for a long time, the product must be installed on a perfectly sturdy surface, and the electronic components must be isolated to prevent the possibility of contact with metal accessories.
2. The kitchen cabinet where the product is installed and all adhesives used must be able to withstand a temperature of not less than 90°C to avoid deformation and paint cracking.

**Installation**

3. Before connecting to the power source, make sure:
  - According to regulations, there should be an ground system. The socket and circuit connected to the power supply must be reliably grounded.
  - After installation, the control buttons are easily accessible and operable.
  - After the product is connected to the power source, please check whether the power cord is in contact with heat-prone accessories. If there is contact, move it away to a safe distance.
  - Do not use reducers, shunts and adapters that can cause overheating or self-ignition. The manufacturer is not responsible for any direct or indirect losses caused by incorrect installation or connection of any electronic components. Therefore, all installation and connection operations must be performed by qualified technicians following local regulations.
  - DO NOT connect the ground wire to gas pipes, water pipes, lightning rods and telephone lines to avoid accidents caused by electric shock due to poor grounding. The socket should not be installed in a place exposed to moisture, water or near a heat source.
4. When installing electrical appliances, be sure to wait until the installation is complete before turning on the power source.

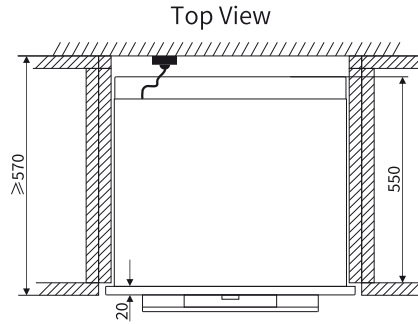
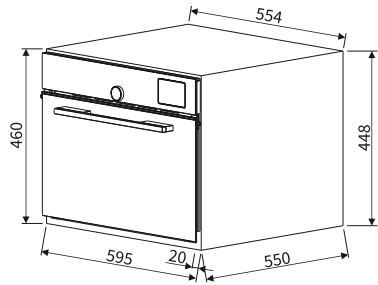
This product is equipped with a power cord approximately 1.2 meters long. Users are required to use a 16A socket, and the socket must be connected to a leakage protection switch.

**Installation Method**

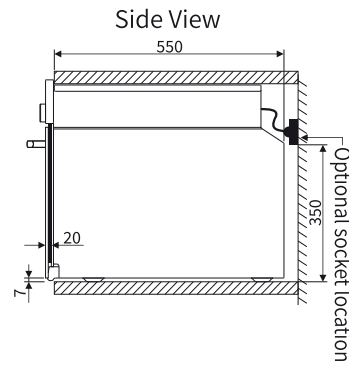
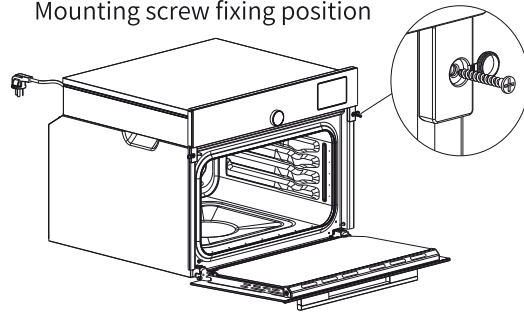


- Open the oven door and use the self-tapping screws to fix the product onto the kitchen cabinet (there are self-tapping screw holes on both sides of the front panel of the product). Make sure that the product is firmly fixed, so that the product will not slant forward and damage the contents in the oven during use.
- Please refer to the diagram below when installing the product, ensure that the product has enough installation space and adequate ventilation.

## Installation Method



Mounting screw fixing position



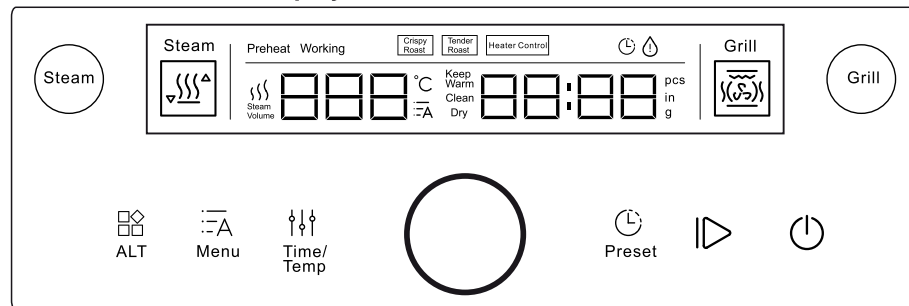
unit:mm

## Usage

### Before Initial Use, please

1. Remove the special film covering the door glass.
2. Thoroughly clean the interior of the product (use moist cloth to wipe the product's interior and exterior).
3. Fill the water tank with water, and run the product in Steam Mode at 100°C for 45 minutes (or above) to remove the new product smell.

### ● Control Panel and display



## Control Key

No.	Symbol	Function description
	Power	Turn product on or off
	Pause/Start	Pause/Start operation During cooking, long-press to return to standby
	Preset	Set preset time
	Adjustment	Press this key to adjust temperature and time
	Menu	Select Preset Recipe Function
	ALT	Select keep warm or self-clean or dry function
	Steam	Select Steam Function
	Grill	Select Grill Function
	Knob	Turn knob to adjust, Press knob to confirm
	Low Water Indicator	Icon lights up when the water tank is low, Refill water innediately
	Steam volume	↳ → ↳ means the low, middle,high steam volume
	Steam volume	Icon lights up when select steam mode
	Preset indicator	Icon lights up means preset the process
	Steam mode indicator	Icon lights up means cookinging in Steam mode
	Grill mode indicator	Icon lights up means cooking in Grill mode
	Crispy roast	Icon lights up means cooking in Crispy roast mode
	Tender roast	Icon lights up means cooking in Tender roast mode

## Control Key

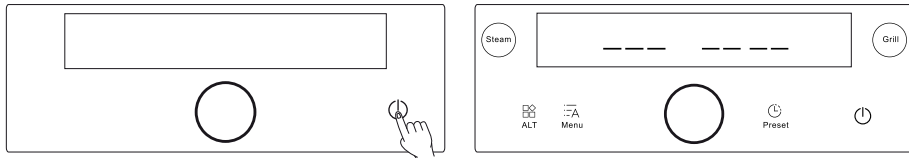
No.	Symbol	Function description
Heater control	Heater control	Icon lights up means up and low heaters is controlled independently
Keep Warm	Keep warm indicator	Icon lights up means the oven is keeping warm the food
Clean	Clean indicator	Icon lights up means the oven is cleaning with steam
Dry	Dry indicator	Icon lights up means the oven is drying the cavity
Menu indicator	Menu indicator	Icon lights up means cooking in a preset recipe
pcs in g	Quantity Selection	In Menu mode, some when these icons light up, user can choose quantity of food being cooked

## Usage

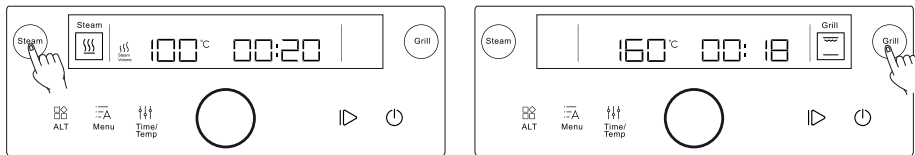
### ● Operation Steps

Activate the product → select the steaming or grilling function → set the temperature → set the time → confirm and start preheating → put the dish in after preheating process → start cooking → end cooking

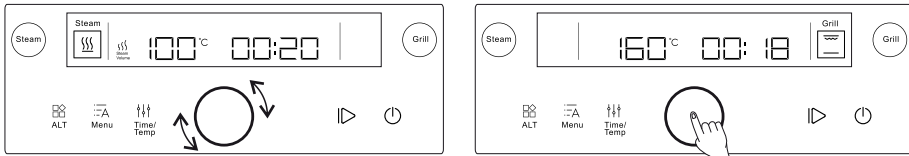
**Step 1: Press** to enter into Standby Mode.



**Step 2: Press** or to select steam, grill function

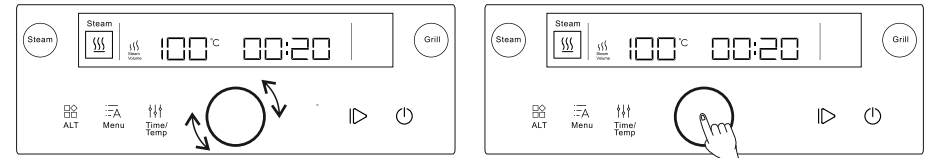


**Step 3: Turn knob to select steam or grill cooking mode.**

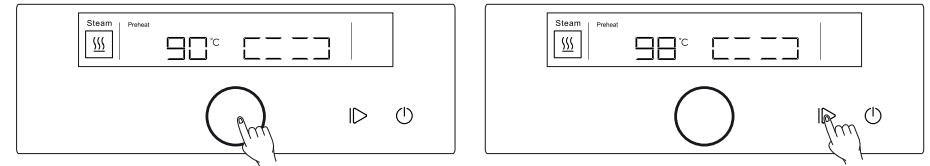


## Usage

**Step 4: Set time, temperature and steam volume** (turn knob to set temperature/time/steam volume, then press knob to confirm if no steam volume of that cooking mode, then no need to set it.)

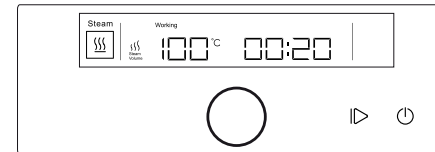


**Step 5: Start to preheat** (press knob or press to start preheat)

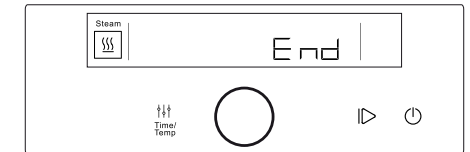


**Step 6: After preheated, put dishes into oven, close the door**(press or no operation buzzer for 1 min, it will automatically start cooking.)

**Step 7: Cooking**

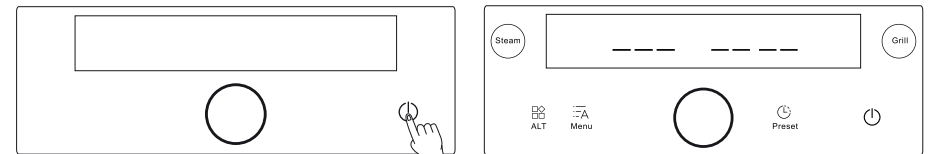


**Step 8: The “End” .**

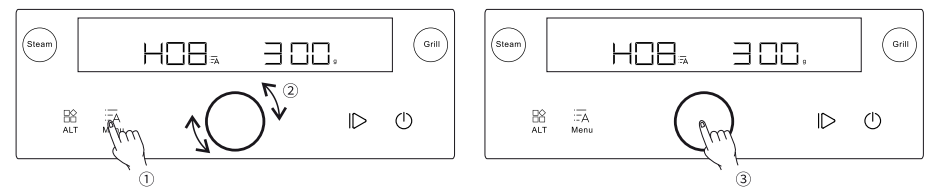


### ● Menu Function

**Step 1: Press** to enter into Standby Mode.

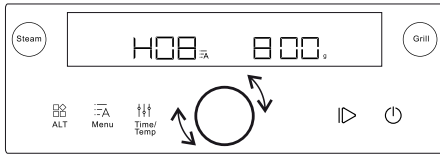


**Step 2: Select menu**(① Press to enter into menu function, ② turn knob to select menu code, ③ press knob to confirm)

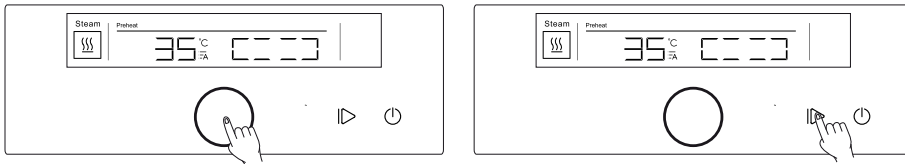


## Usage

**Step 3: Select quantity** (Turn knob to select quantity, if no quantity under this code, pass this step.)

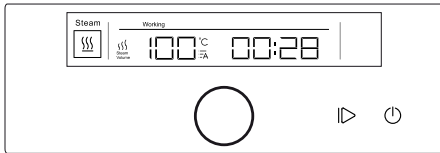


**Step 4: Start preheat** (press knob or press ▶ to start preheat)

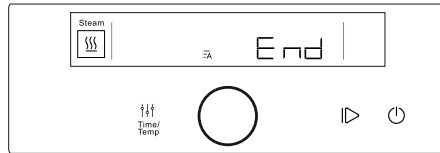


**Step 5: After preheated, put dishes into oven, close the door**(press ▶ or no operation buzzer for 1 min, it will automatically start cooking.)

**Step 6: Cooking**



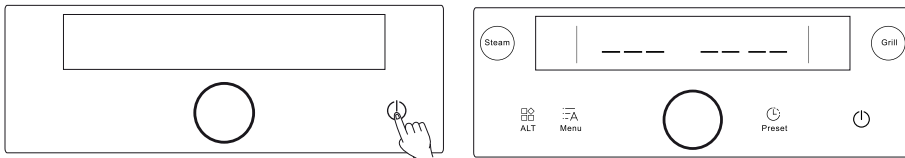
**Step 7: The End**



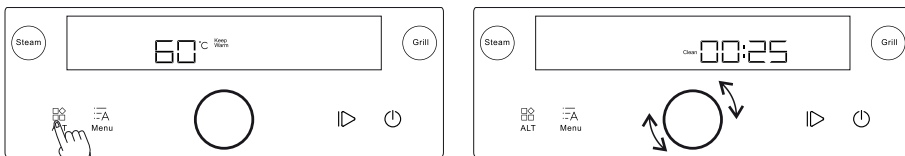
### ● ALT Function

**Reminder:** The excess spillage in the cavity must be removed before using the clean function.

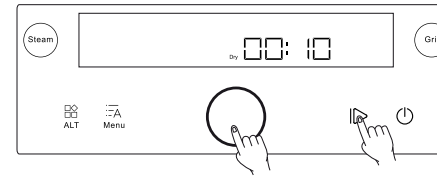
**Step 1: Press ⏻ to enter into Standby Mode.**



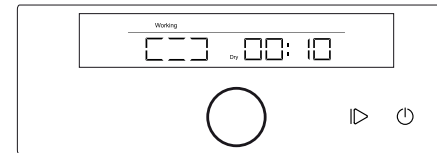
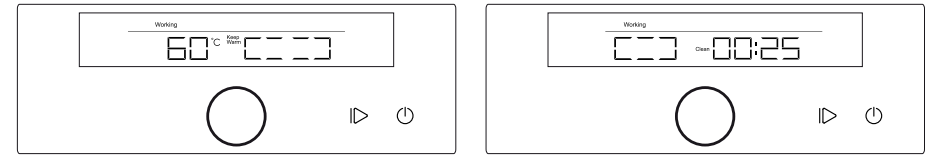
**Step 2: Select additional function** (Press ALT, then turn knob to select Keep warm or Clean or Dry function, press knob to confirm, then press ▶ to start)



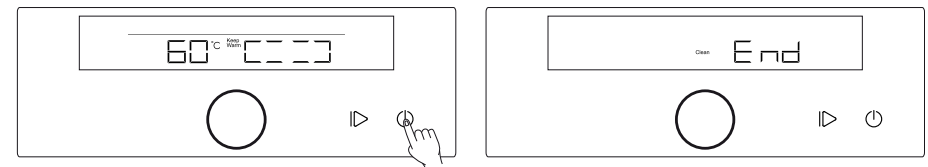
## Usage



**Step 3: Working** (LED Display will show "Working", and simultaneously display working temperature and countdown timer.)

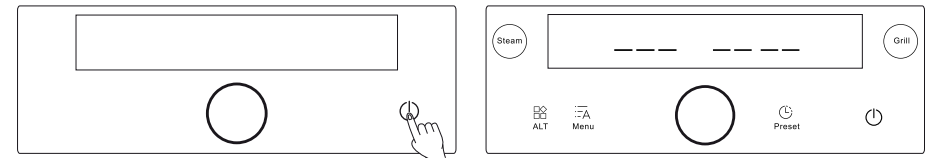


**Step 4: The End** ("Keep warm" mode will automatically end after 8 hours, or manually long press A during working, "Cleaning" and "Drying" modes will automatically end work after the countdown is over)

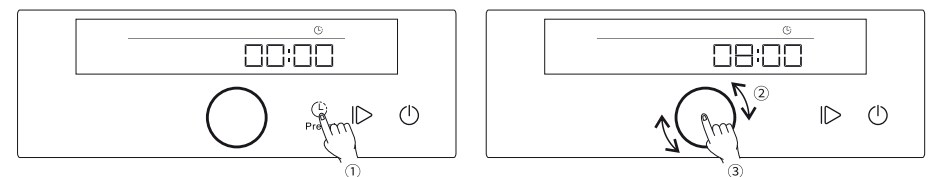


### ● Preset Function

**Step 1: Press ⏻ to enter into Standby Mode.**




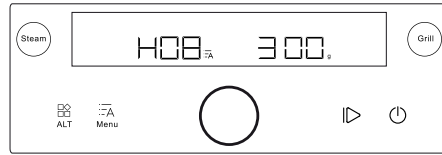
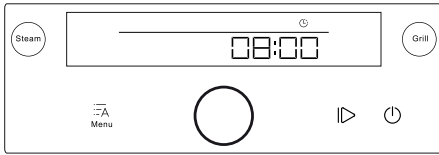
**Step 2: Select preset function and set time** (① Press ⏻ to enter into menu function, ② turn knob to set time, ③ press knob to confirm)



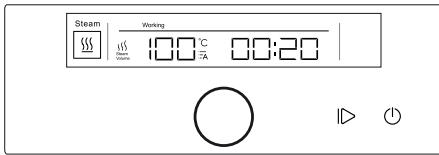


## Usage

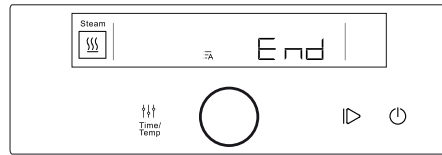
**Step 3: Select cooking mode function** (The function selection and parameter settings are the same as the steam/grill mode and the menu. During the preset time, the icon  will be on)



**Step 4: Cooking**

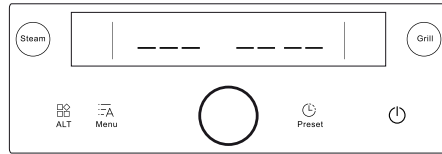
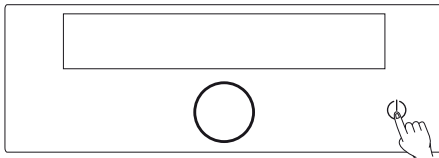


**Step 5: The End.**

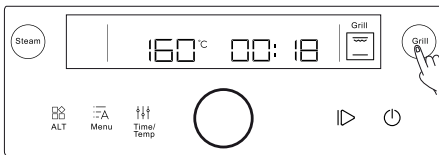


### ● HEATER CONTROL FUNCTION

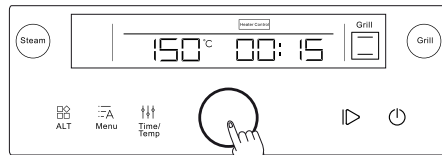
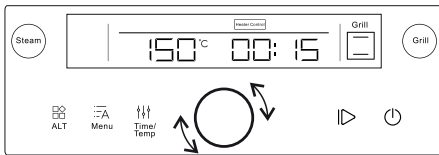
**Step 1: Press  to enter into Standby Mode.**



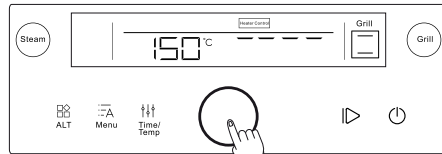
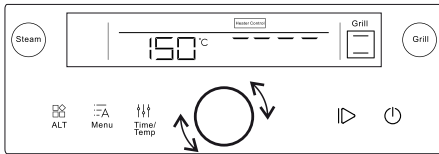
**Step 2: Press .**



**Step 3: Turn knob to select HEATER CONTROL, then press knob to confirm.**

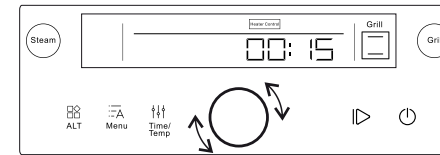



**Step 4: Set temperature of each heater** (Turn knob to set the heater temperature, then press knob to confirm. Same operation to set another heater temperature)

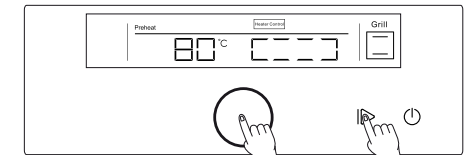



## Usage

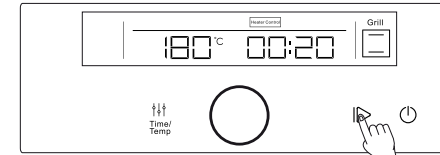
**Step 5: Set time**  
(Turn knob to set the time)



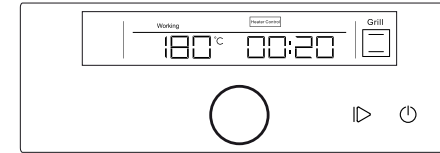
**Step 6: Start to preheat**  
(Press knob or press  to start)



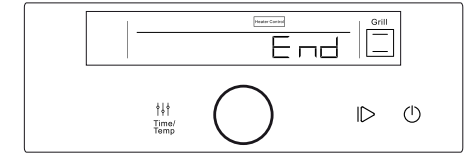
**Step 7: After preheated, put dishes into oven, close the door (press  or no operation buzzer for 1 min, it will automatically start cooking.)**



**Step 8 : Cooking**






**Step 9: The END**



### Attention

When it is working, do not stand in front of the heat vent; when opening the oven door, first press to pause the product, and step back to avoid being burnt by the hot steam; when inserting and removing steam tray or cooking utensil, wear gloves to avoid getting burnt.

### NOTICE FOR USE

- If food is not cooked: It is recommended to use flat containers on the shelf, the food is better in small pieces, and the time needs to be adjusted according to the amount of food;
- If water shortage is still prompted after adding water: The amount of water added is not enough, please add water to the maximum water level mark and try again;
- Water shortage reminder: When the water tank water level is lower than the minimum water level requirement, the screen please add water indicator light is on, the buzzer prompts, and the display area continues to flash, You can end the prompt by adding water to the water tank or long pressing  ;
- Automatic sleep: During non-preheating or cooking, if there is no operation for more than 5 minutes, the product will automatically enter sleep, you can press  to wake up machine;
- Automatic operation after preheating: After the preheating is completed, if there is no operation, the product will automatically enter the working state after beeping for 1 minute;
- Fan delay cooling function: After the work is suspended or finished, the cooling fan will work for more than 5 minutes to ensure safety and product life;
- Light: When cooking, the light is always on; after finishing cooking, it will automatically turn off without any operation within 10 minutes. If you need to turn on or off the light, press and hold .

## Cooking List

### ● Cooking mode

Mode	Function	Default Temp	Temp Range	Default Time	Time Range	Recommend
Steam		60°C	50~90°C	15 min	01~120 min	<ul style="list-style-type: none"> <li>• Garlic shrimp</li> <li>• Steamed Fish</li> <li>• Scallop</li> </ul>
		100°C	91~100°C	20 min		<ul style="list-style-type: none"> <li>• Chicken</li> <li>• Beef ribs</li> <li>• Rolled meat</li> </ul>
		110°C	101~110°C	30 min		<ul style="list-style-type: none"> <li>• Steamed pork</li> <li>• Trotters</li> <li>• Braised beef with carrot</li> </ul>
Grill		160°C	100~230°C	18 min		<ul style="list-style-type: none"> <li>• Butter Cookies</li> <li>• Chiffon cake</li> <li>• Milk toast</li> </ul>
		180°C		25 min		<ul style="list-style-type: none"> <li>• Egg turt</li> <li>• Sweet potato</li> <li>• Fish</li> </ul>
		180°C		30 min		<ul style="list-style-type: none"> <li>• Pineapple Baked Rice</li> <li>• Tin Foil Enoki Mushroom</li> </ul>
		200°C		15 min		Pizza
		180°C		20 min		<ul style="list-style-type: none"> <li>• Korean Roasted Belly</li> <li>• Roasted eggplant with garlic</li> <li>• Black Pepper Bacon</li> </ul>
		180°C		15 min		<ul style="list-style-type: none"> <li>• Onion grilled meat slices</li> <li>• Fish steak</li> </ul>
		150°C		15 min		<ul style="list-style-type: none"> <li>• Vegetable skewers</li> <li>• Grilled sausage</li> </ul>
		150°C		50~150°C	25 min	<ul style="list-style-type: none"> <li>• Bread slices</li> <li>• Food reheating</li> </ul>
		Upper:150°C Lower:150°C		100~230°C	15 min	<ul style="list-style-type: none"> <li>• Meat Floss</li> <li>• Cake Roll</li> <li>• Donuts</li> </ul>
TENDER ROAST		180°C	100~200°C	20 min	<ul style="list-style-type: none"> <li>• Orlean roasted wing</li> <li>• Honey chicken legs,</li> <li>• Grilled Ribs with Sauce</li> </ul>	
CRISPY ROAST		200°C		13 min	<ul style="list-style-type: none"> <li>• Crispy roast chicken</li> <li>• Crispy roast duck</li> <li>• Crispy roasted capelin</li> </ul>	

## Cooking List

Mode	Function	Default Temp	Temp Range	Default Time	Time Range	Recommend
ALT	KEEP WARM	60°C	/	/	/	/
	CLEAN	/		25 min		
	DRY	/		10 min		

The above data is laboratory test data for reference only. The actual cooking effect is related to the food and cooking utensils. Please refer to the actual situation and personal preferences when cooking.

### ● Menu

Function	Code	Dishes	Amount	Level	Ass	Remark
Accessibility	L01	Defrost	300g~800g	2nd	Wire rack, Peforated pan	
	L02	Ferment	200g~700g			
	L03	Yogurt	1L			
	L04	Rice	600g			
	L05	Heat Forzen food	800g			
Steam	H01	Buns	12pcs	2nd	Wire rack, Peforated pan, Universal pan,	100g/pc
	H02	Coarse grains and cereals	1000g			
	H03	Steamed eggs	1pcs	2nd	Wire rack, Peforated pan	
			3pcs			
			5pcs			
	H04	Dried tofu	300g	2nd		
	H05	Tofu	500g			
	H06	Drumsticks	800g			
	H07	Beef tendon	500g	2nd		
			800g			
			1000g			
	H08	Steamed chicken with Pumpkin	300g	2nd		
500g						
800g						
H09	Minced Meat	400g				

### Cooking List

Function	Code	Dishes	Amount	Level	Ass	Remark
Steam	H10	Steamed Beef Slices	300g	2nd	Rack, Peforated pan	
			400g			
			500g			
	H11	Steamed Beef Meatball	500g			
	H12	Chicken with mushroom	300g			
			500g			
			800g			
	H13	Curry chicken wings	500g			
	H14	Steamed Beef Brisket with radish	500g			
			800g			
			1000g			
	H15	Beef Ribs with Black Pepper	400g			
	H16	Crab	6pcs			
			8pcs			
			10pcs			
	H17	Fish Head with Diced Hot Red Peppers	500g			
	H18	Whole fish	400g			
			500g			
	H19	Codfish fillet	300g			
	H20	Prawns with Garlic	500g			
	H21	Scallop	8pcs			
	H22	Quail eggs	400g			
	H23	Garlic vegetables	300g			
	H24	Pumpkin	500g			
	H25	Pumpkin soup	400g			
	H26	Mashed apple	300g			
	H27	Milk custard	500g			
	H28	Steamed cake	6in			
	H29	Siu mai	10pcs			
	H30	Corn pudding	6in			

### Cooking List

Function	Code	Dishes	Amount	Level	Ass	Remark	
Grill	P01	Cranberry soft bread	3pcs	1st	Universal pan	200g of each bread	
	P02	Chiffon cake	5in	1st	Wire rack		
			6in				
			8in				
	P03	Cup cake	14pcs	2nd	Universal pan		
	P04	Egg tart	25pcs				
	P05	Butter cookies	15pcs				
			28pcs				
			35pcs				
	P06	Mini Chinese cookies	35pcs				
	P07	Milk toast	450g	1st	Wire rack		
	P08	Mini biscuits	22pcs	2nd	Universal pan		
	P09	Cake roll	1st	1st	Universal pan Wire rack		
	P10	Chocolate donuts	6pcs		2nd	Wire rack	
						Universal pan	
						Wire rack	
	P11	Cheese Pizza	9in	2nd	Universal pan Wire rack		
	P12	Mushroom & meat pizza	9in				
	P13	Caramel pudding	12pcs				
	P14	Grill Beef Roll	300g			Water stew	
	P15	Stuffed capsicum	600g		Universal pan		
P16	Grill Beef Slices	500g	3rd				
P17	Vegetable Skewers	500g	2nd	Universal pan Wire rack			
P18	Grilled Ribs with Black Pepper	600g					
		1000g					
		1200g					
P19	Roasted duck drumsticks	1000g					
P20	Crispy Roast Chicken	500g	1st	Universal pan Wire rack			
		1000g					
		1250g					
P21	BBQ chicken wings	1000g	2nd				

## Cooking List

Function	Code	Dishes	Amount	Level	Ass	Remark
Grill	P22	Honey Drumstick	1000g	2nd	Universal pan Wire rack	
	P23	Grill beef with enoki mushroom	500g			
	P24	Beef Roll with Enoki Mushroom	500g		Universal pan	
	P25	Grilled fish with basil	1000g			
	P26	Garlic prawns	500g		Universal pan Wire rack	
	P27	Spicy Grilled Squid	500g			
	P28	Grill fish	500g		Universal pan	
	P29	Grill scallops	8pcs			
	P30	Grilled saury with vegetables	4pcs		Universal pan Wire rack	
	P31	Grill fish with vegetable	2pcs			
	P32	Grill mushroom	300g		Universal pan	
	P33	Corn with honey	500g			

The cooking temperature and time in the above menu are for reference only. If the amount of cooked food exceeds the reference amount of the menu, the user can use the professional mode to adjust the temperature and time according to the amount of food, personal taste and cooking experience.

## Maintenance

### Precautions for cleaning and maintenance

- After each use, the water in the water tank must be cleaned up in time to prevent excessive water from overflowing to the cabinet;
- After using the steam mode, please pour out the remaining water in the water tank to prevent the remaining water from forming condensate or breeding bacteria in the water tank.

### Attention

- Do not use cleaners containing alkali/soda, acid or chlorine, nor use cleaning sprays, dishwasher cleaners or corrosive cleaners
- Do not use hard brushes, scouring pads, wire brushes and other hard cleaning tools that will scratch the surface of stainless steel

### Maintenance method

- Door assembly / display panel

The dirt attached to the door that is difficult to clean can be cleaned with a neutral detergent, but not with a steel wire ball to avoid scratching the coating on the glass surface. After cleaning, wipe it dry with a rag.

## Maintenance

- Door seal
  - After each use, please wipe the product seal with a sponge soaked in warm water, and then dry the door seal with a dry cloth;
  - Do not use cleaning agents to clean the door seal tape, because some components in the cleaning agent may corrode the tape
  - The door seal tape may be perforated or cracked due to long-term use. If this happens, please replace it with a new one
- Stainless steel cavity
  - After each use of the steam mode, please clean the cavity, use an absorbent sponge or a rag to wipe off the condensation on the inner wall of the liner. It is best to open the product door to dry the cavity
  - After using the baking mode each time, please clean it up in time after the product has cooled down. The oil stains can be cleaned with a neutral detergent and rinsed with water after scrubbing.

## Common problems and solutions

### Attention

Be sure to shut down and unplug the power plug before repairing

### 1. The highest water level of the water tank

The top of the outside of the water tank is marked with the highest water level line. When adding water to the water tank, please try to add water to the highest water level mark to maximize the cooking time. Do not add water beyond the highest water level to avoid pulling the water tank. The water splashes out.

### 2. Tips for adding water

When the product display panel, please add water indicator light is on and there is a buzzing sound, it means that the water in the water tank is below the minimum water level requirement and the product has stopped working. Please take out the water tank and add water in time.

### 3. About the choice of cooking vessel

When choosing a cooking container, please choose a porous container as much as possible. The depth of the container should not be too deep. The height of the steamed food should be 3~5cm, so that the steam generated by the evaporator can contact the ingredients more and ensure the steamed food taste.

### 4. The first use of the product produces a burnt smell

Since the residue of the new product or thermal fuse isolation will produce odor or smoke after high temperature, it is recommended to fill the water tank and steam for more than 45 minutes when it is used for the first time, and let the product cool before formal cooking.

## Common problems and solutions



### 5. Not used for a long time

If the product is not used for a long time, please clean the inside of the product and use any baking mode to dry the remaining water in the product to avoid bacterial growth and odor.

### 6. About the default temperature and time of the cooking mode of the product

Each cooking mode of the product has a preset cooking temperature and cooking time. The default temperature and time are all data obtained by our engineers through a large number of tests under certain conditions in the laboratory, which can be satisfied under normal circumstances. The vast majority of cooking needs. When you are cooking at the default temperature and time, if you encounter food that is not cooked, you can consider extending the cooking time or increasing the cooking temperature. If this problem still occurs, please contact the after-sales personnel for on-site repair.

### 7. Standby and hibernation

After the product is powered on, the product is in the standby state,  will be on (standby power is less than 1W), and press  in the standby state to wake up the product and enter the work-ready state.

## Common fault identification and treatment

Error Code	Possibility of failure	Solution
E1	The temperature probe is open or shorted	Contact after-sales service
E2	Abnormal waterway	
E4	Abnormal heating component	
E5	Abnormal circuit connection	
The product does not respond after turning on the power	The outlet that supplies the product's power is dead	
	The control board cable is not connected	
Water shortage is still prompted after adding water	Water level detection switch failure	
The light is not on	Light wiring is disconnected	
	The bulb may be damaged	
The product produces steam but the food is not cooked	Temperature sensor failure	
	Cracked steam intake pipe	
Control panel failure	Abnormal of control board circuit	
Abnormal noise	Noise caused by damage of cooling fan	
	Damaged back fan	

## Wiring Diagram

