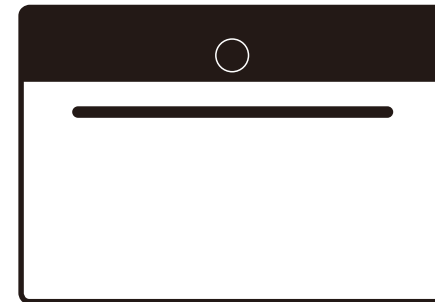
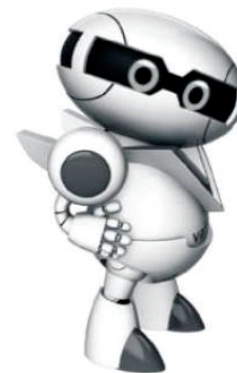


vatti

Instruction Manual Built-in Steam Oven



Model No. VA04



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.

Contents

Content	1
Safety instructions.....	2
Product Structure.....	4
Installation Instructions.....	5
Operating Instructions.....	8
Cleaning & Maintenance.....	19
Troubleshooting.....	21
Technical Specification.....	22
Wire Diagram.....	23

Symble meaning in this intruction:

 Important safety information of person and machine

 Main instructions

Safety Instructions



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 reinstallation 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, to ensure the gas pipes will not be affected by the high temperature emitted by this product.

WARNING

1. All maintenance and repair must be done by professional qualified technicians only. DO NOT attempt to disassemble product by yourself.
2. To avoid accidents. DO NOT put any foreign object inside the heat vent.
3. DO NOT put heavy objects on top of the power cord to avoid accidents.
4. 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.
5. 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.
6. 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.
7. Use a separate power outlet for this product; sharing the outlet with other appliances may lead to overheating and fire hazard.

Safety Instructions



WARNING

- DO NOT directly heat food or liquid in sealed container to avoid explosion. (eg. canned food, sealed glass jar, etc.)
- Please use suitable steaming trays and containers to avoid spilling oil droplets and causing a fire.
- Please place the cooking container on the shelf correctly, DO NOT place directly on the bottom of the oven cavity to avoid accidents.
- 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 steam burns.
- The oven door surface behind the door handle will get hot, be careful to avoid getting burnt.
- 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.
- After cooking is completed, wait until the product completely cools down before cleaning to avoid scalding.
- The steam vent located between the control panel and oven door will emit steam when product is in use. Please be careful not to get scalded. (Dew condensation on the vent is a normal phenomenon.)
- This appliance is for household used only.
- The appliance is not to be used 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. 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.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- Children being supervised not to 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. During use the appliances becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Warning: Accessible parts may become hot during use. Young children should be kept away.

CAUTION

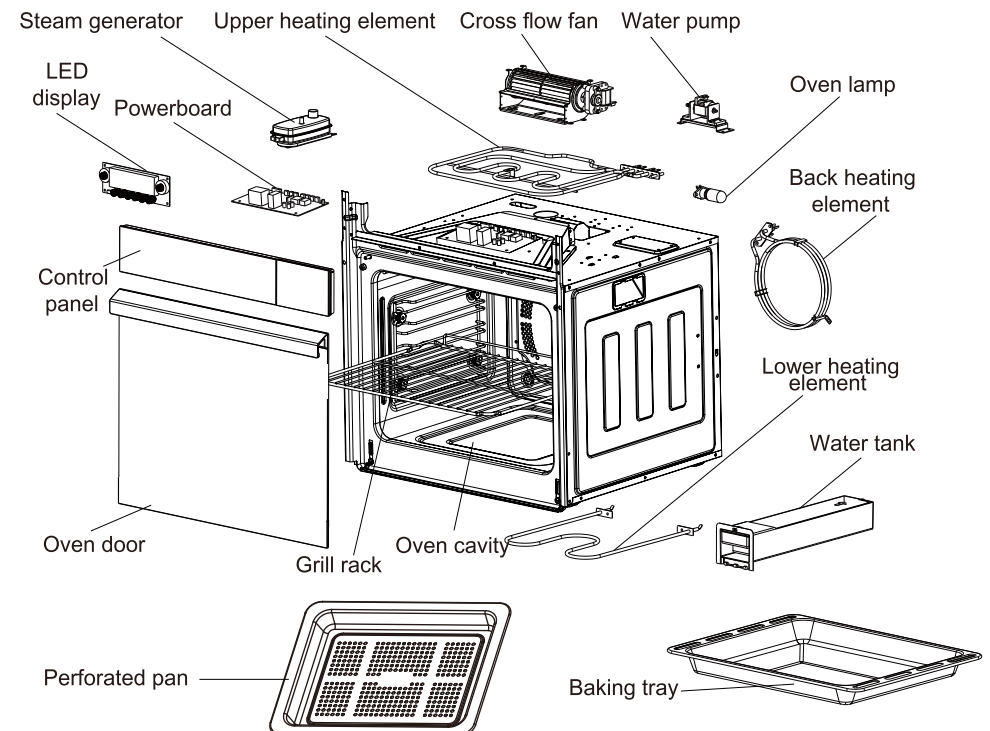
- DO NOT plug/unplug the power plug with wet hands to avoid electric shock.
- This product must be placed on a sturdy and level surface. DO NOT install the product under plastic lighting equipment or plastic rack to avoid deformation or explosion hazard.
- DO NOT use the product door to hang heavy objects, or lean against or sit on the product door to avoid damaging the product.
- DO NOT use steam cleaner to clean this product.

- To prevent possible hazards, the control panel of this product can only be connected to the specified heating element.
- DO NOT use harsh abrasive scrubber or sharp metal scraper to clean the oven door glass, as it may scratch the surface and result in shattering of the glass.
- 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.
- DO NOT operate this product with an external timer or independent remote control system.

Warmly remind

- Before cooking, add water to the MAX level of the water tank and put it fully in place.
- Do not open the door as much as possible during cooling to avoid temperature drop and affect the cooking effect.

Product Structure



Installation Instructions



INSTALLATION REQUIREMENTS

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.
3. Before connecting to the power source, make sure :
 - According to regulations, there should be an earth 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.

Caution

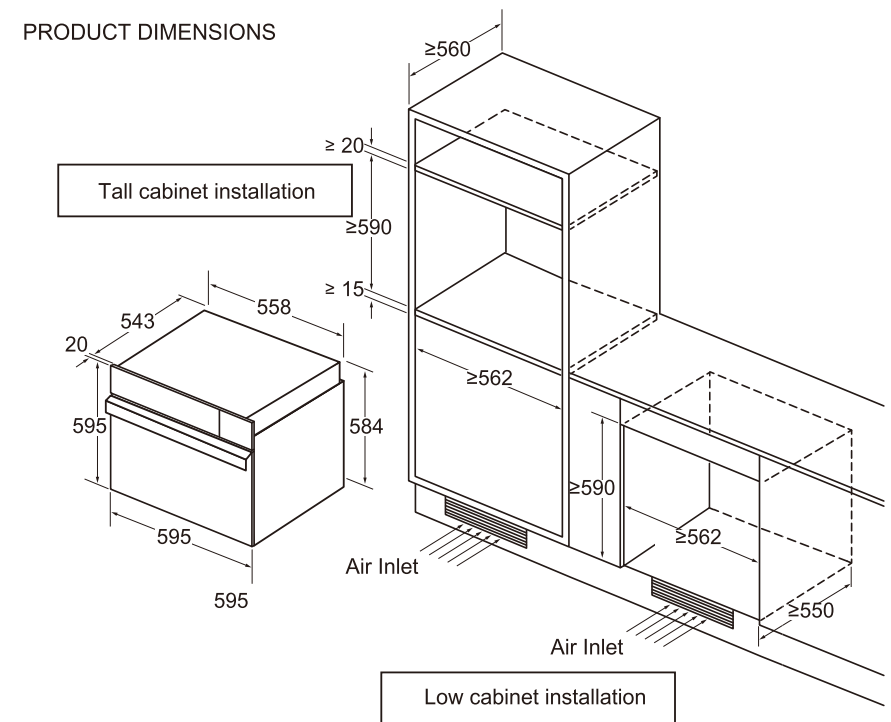
This product is equipped with a 1.2m long power cord. Users are required to use a 16A socket, and this socket must be connected to a leakage protection switch. If the power cord is damaged, it must be replaced by professional maintenance personnel to avoid danger.

Installation Instructions



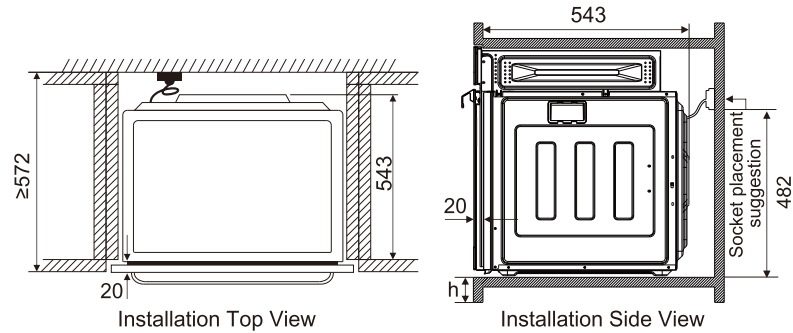
INSTALLATION PROCEDURE

1. 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.
2. Please refer to the diagram below when installing the product.



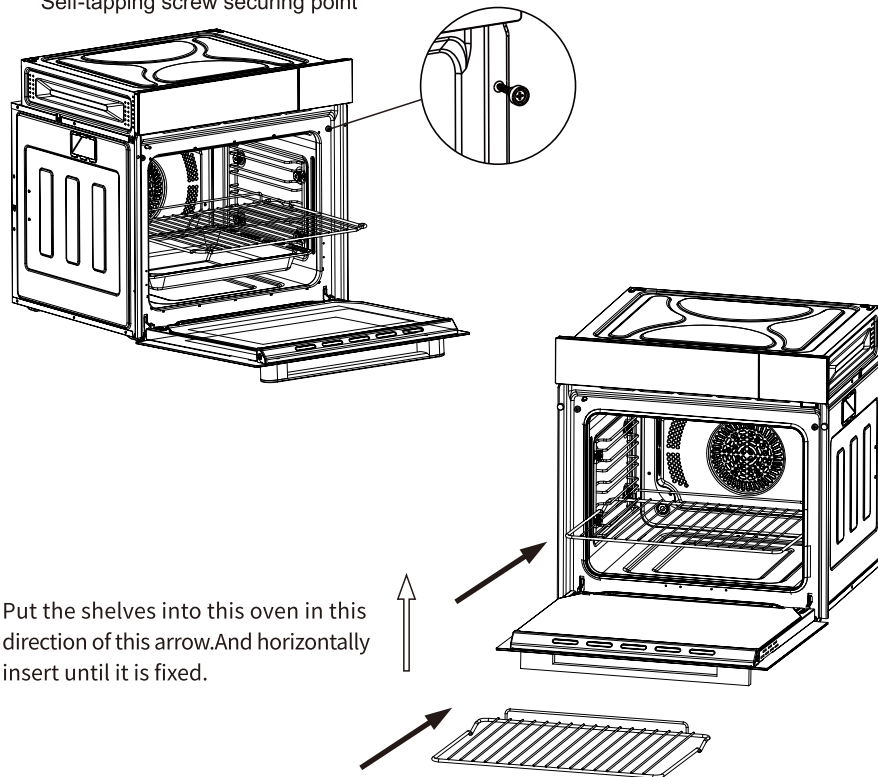
Cabinet Cutout Dimensions (in mm)

Installation Instructions



Cabinet Cutout Dimensions (in mm)

Self-tapping screw securing point



Put the shelves into this oven in this direction of this arrow. And horizontally insert until it is fixed.

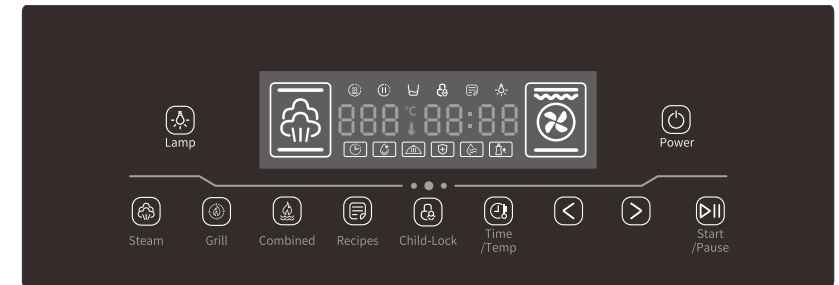
Operating Instructions



BEFORE INITIAL USE:

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 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 VA04



● Control Keys VA04

Icon		Function
	Power	When product is connected power, press this to enter into standby mode
	Start/Pause/Cancel	Start or during cooking, press to pause or restart. Long press 3S will cancel cooking and return to standby mode
	Up	When adjust cooking temp and time, press to increase temp or time (1 step up 1, long press up 5/step), or select recipes code
	Down	When adjust cooking temp and time, press to decrease temp or time (1 step down 1, long press down 5/step), or select recipes code
	Time/Temp	After selecting cooking mode, press "⌚" to enter into adjust time / temp; or long press enter into delay time setting
	Child-lock	Press it to lock, display "🔒" light on, press for 3s to unlock, "🔒" light off (after lock, all keys can't be operated except lamp) or lock automatically 1 min later after cooking process start
	Recipes	Press this key into recipes mode, display "📖" light on, or light off

Operating Instructions



● Control keys VA04

Icon	Function
	Press it into steam grill mode, icon light on
	Press it into grill mode, grill icon light on, press repeatedly to cycle among the 8 grill modes
	Press it into steam mode, icon light on
	Press to turn on/off light, turn on, display “” light on, or light off

● Display Icon VA04

Icon	Function
	Preheating Means the oven is preheating
	Working Means the oven is working in cooking process
	Low water When water is used off, “” will light on, need to add water into water tank
	Delay Delay start cooking
	Defrost Defrost food
	Keep warm Keep food warm
	Steam disinfect For disinfect tableware or baby's tableware
	Drying For dry the cavity or tableware
	Steam self-clean To clean cavity using steam

Operating Instructions



● Operate steps

Activate product → Select cooking mode → Setting time/ temp → Start to cooking



Step 1: Acticate the product

- Connect the power



- Press “” to enter into standby mode

display shows 000 00:00

- If using the steam or combined function, please add water into water tank to MAX level
Suggest: For health, please use the pure water, and pour out water after cooking



Step2: Select cooking mode

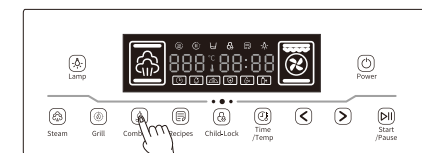
- Press “” into steam cooking mode

Display show “”



- Press “” to select grill mode, press it repeatedly

to cycle among the 8 grill modes, display show the different grill icon “”

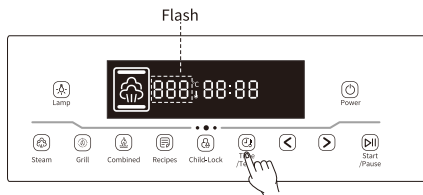


- Press “” into steam grill cooking mode

display show “”

Note: Every mode has the default time and temp, if no need to adjust them, could proceed directly to Step 4

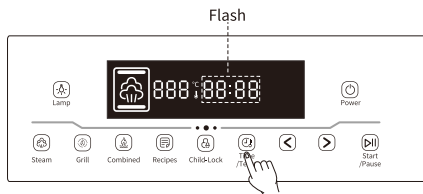
Operating Instructions



Step3: Adjust time/ temp

● Temp:

After select cooking mode, press “” then press “” or “” to adjust temperature (Short press 1°C/step, long press 5°C/step)



● Time:

After setting the temp press “” again to adjust time, then press “” or “” to adjust time (Short press 1min/step, long press 5mins/step)

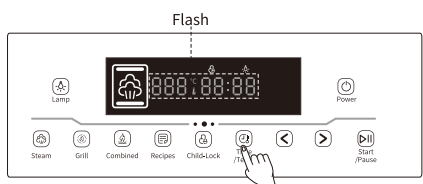
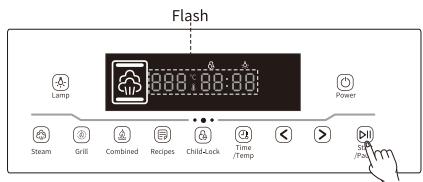


Step 4: Start cooking

- After above steps, press “” to start cooking the oven will start to preheat.
- After preheating, buzzer will buzz. this icon “” will flash. Press “” to start or it will start automatically 1 min later.

Note:

1. If food item is placed in oven before preheating the oven, after preheat, directly press to start cooking. or wait it automatically start cooking after 1 minute.
2. If don't place food, after preheating, open door then place food in, close door, and press to start.



Note:

1. If need to pause cooking, unlock first, then press “”, display flash, press “” back to cooking (During pause could press “” to readjust time /temp, after adjusting, press “”, then cooking with new time/temp) ;
2. If need to cancel cooking, unlock first, then press “” 3s, then oven back to standby mode.

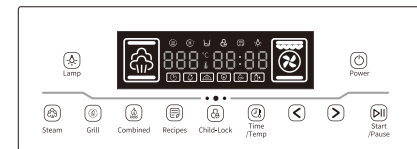
Operating Instructions



Step 5: Cooking finished

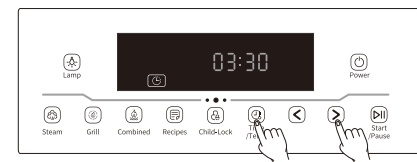
When cooking is finished, buzzer for 10s, display show “End”, press “” back to standby mode

● Operate steps of Delay



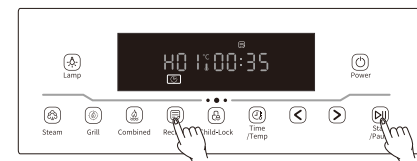
Step 1: Enter into standby mode

- Connect power
- Press “” to enter into standby mode



Step 2: Select delay

- Long press “”, into delay function, press “” or “” to adjust delay time



Step 3: Start delay cooking

- After adjust time, select cooking mode and set cooking time/temp, press “” to start delay cooking. Or press “” to select recipes code, press “” to start delay cooking, during delay time the icon “” will light on



Step 4: Cooking finished

When cooking is finished, buzzer will buzz 10s display show “End”, press “” to standby mode

Operating Instructions



● Operate steps of additional functions



Step 1: Enter into standby mode

- Connect power
- Press “” into standby mode, display show 000 00:00.



Step 2: Select additional function

- Press “”, display show the code L01(defrost), the corresponding icon will light up, press “>” “<” to select other additional functions



Step 3: Start additional function

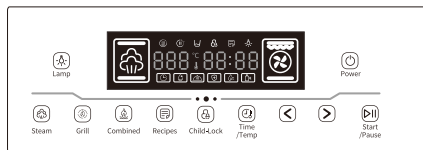
- After select code, press “” to start the additional function



Step 4: The END

- After working, buzzer will buzz 10s, display show “End” press “” back to standby mode

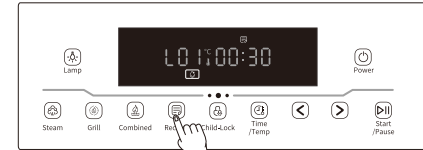
● Operate steps of Recipes



Step 1: Enter into standby mode

- Connect power
- Press “” into standby mode, display show 000 00:00

Operating Instructions



Step 2: Select recipes code

- Press “”, display show “L01”, press again “”, will show recipes code, steam recipes, show “H01”, press “>” “<” to select recipes, (Note: press Recipes key again to turn to other cooking mode recipes)



Step 3: Start cooking

- After select code, press “” to start to cooking the oven will start to preheat.



- After preheating, buzzer will buzz, display will flash place in food, then press “” to start cooking



Step 4: Cooking finished

- When cooking is finished, buzzer will buzz 10s, display shows “End”, press “” back to standby mode

⚠ Caution

- During or immediately after cooking, the product surfaces will be hot, DO NOT let children touch the product to avoid getting burnt.
- During cooking, if user needs to open the oven door, take a step back to avoid getting scalded by the hot air and steam.

Operating Instructions



●Cooking function guide

Function	Mode	Default Time	Default Temp	Time Range	Temp Range
Steam	Steam	00:20	100°C	00:05-03:00	60°C~110°C
Combined	Steam grill	00:20	180°C	00:05-03:00	100°C~250°C
Grill		00:20	180°C	00:05-03:00	100°C~250°C
		00:20	180°C	00:05-03:00	100°C~250°C
		00:20	150°C	00:05-03:00	100°C~250°C
		00:20	180°C	00:05-03:00	100°C~250°C
		00:20	180°C	00:05-03:00	100°C~250°C
		00:20	180°C	00:05-03:00	100°C~250°C
		00:20	120°C	00:05-03:00	100°C~200°C
		00:20	120°C	00:05-03:00	100°C~150°C

Operating Instructions



Mode	Code	Function	Default Time	Default Temp	Time Range	Temp Range
Additional Function	L01	Defrost	00:30	58°C	00:05-03:00	45°C-60°C
	L02	Keep warm	00:50	45°C	00:05-24:00	40°C-60°C
	L03	Steam disinfect	00:30	100°C	00:05-03:00	/
	L04	Drying	00:30	80°C	00:05-03:00	60°C-90°C
	L05	Steam self-clean	00:30	100°C	00:05-03:00	90°C-110°C
	L06	Ferment	00:50	38°C	00:05-24:00	/

Attention:

Preset recipes are for reference only. Cooking time and temperature may vary with actual ingredients and personal preference.

●Recipes

Mode	Code	Recipes	Volume	Position	Accessory	Note
Steam	H01	Crab	500g	middle	steam pan	
	H02	Fish head	500g	middle	steam pan	
	H03	Fish	500g	middle	steam pan	
	H04	Scallop	500g	middle	steam pan	
	H05	Shrimp	500g	middle	steam pan	
	H06	Rice	500g	bottom	steam pan	
	H07	Frozen Bun	6-8pcs	middle	steam pan	
	H08	Dumpling	500g	middle	steam pan	
	H09	Stuffed tofu	500g	middle	steam pan	

Operating Instructions



Mode	Code	Recipes	Volume	Position	Accessory	Note
Steam	H10	Chicken with shitake	500g	middle	steam pan	
	H11	Chicken wings	500g	middle	steam pan	
	H12	Spare rib	500g	middle	steam pan	
	H13	Beef Slice	500g	middle	steam pan	
	H14	Short rib	500g	middle	steam pan	
	H15	Vegetable	500g	middle	steam pan	
	H16	Cake	500g	bottom	steam pan	
	H17	Honey pear	500g	bottom	steam pan	
	H18	Sweet potato, corn	500g	middle	steam pan	
	H19	Sirloin	500g	middle	steam pan	
	H20	Beef Tendon	500g	middle	steam pan	
	H21	Beef Ball	500g	middle	steam pan	
	H22	Chinese sausage	500g	middle	steam pan	
	H23	Eggplant	500g	middle	steam pan	
	H24	Chinese bun	500g	middle	steam pan	
	H25	Egg	500g	middle	steam pan	
	H26	Egg with mushroom	500g	middle	steam pan	
	H27	Pumpkin with honey	500g	middle	steam pan	
H28	Apple puree	500g	middle	steam pan		

Operating Instructions



Mode	Code	Recipes	Volume	Position	Accessory	Note
Steam	H29	Milk custard	500g	middle	steam pan	
	H30	Shaomai	500g	middle	steam pan	
Steam grill	C01	Roast Chichen Breast with Vegetable	500g	middle	Grill rack	
	C02	Roast chicken	500g	middle	Baking tray	
	C03	Roast Tofu	500g	middle	Grill rack	
	C04	Roast Duck	500g	middle	Baking tray	
	C05	Cajun chicken wing	1000-1500g	middle	Grill rack	
	C06	Honey Drumstick	1000-1500g	middle	Grill rack	
	C07	Beef rolls	600g	middle	Grill rack	
	C08	Bread	500g	bottom	Grill rack	
	C09	Steak	500g	middle	Grill rack	
	C10	Duck leg	500g	middle	Grill rack	
	C11	Cod steak	500g	middle	Baking tray Grill rack	
	C12	Tofu	500g	middle	Baking tray Grill rack	
Grill	P01	Grilled Crab Fillet	500g	middle	Grill rack	
	P02	Pepper	500g	middle	Grill rack	
	P03	Oysters	1500g	middle	Grill rack	
	P04	Fish	500g	middle	Grill rack	
	P05	Shrimp	500g	middle	Grill rack	

Operating Instructions



Mode	Code	Recipes	Volume	Position	Accessory	Note
Grill	P06	Squid	500g	middle	Grill rack	
	P07	Sweet potato	500g	middle	Grill rack	
	P08	Vegetable kebab	300g	middle	Grill rack	
	P09	Eggplant	500g	middle	Grill rack	
	P10	Chiffon cake	8in	middle	Grill rack	
	P11	Egg tart	12pcs	middle	Baking tray	
	P12	Butter cookie	600g	middle	Baking tray	
	P13	Toast	300g	middle	Baking tray	
	P14	Caramel pudding	500g	middle	Baking tray	
	P15	Mini walnut crisp cookie	400g	middle	Baking tray	
	P16	Seafood Pizza	8in	middle	Baking tray	
	P17	Cup cake	12pcs	middle	Baking tray	
	P18	Biscuits	500g	middle	Baking tray	
	P19	Chocolate donuts	600g	middle	Baking tray	
P20	Cheese pizza	8in	middle	Baking tray		

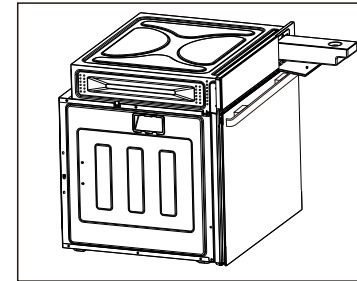
Attention:

Preset recipes are for reference only. Cooking time and temperature may vary with actual ingredients and personal preference.

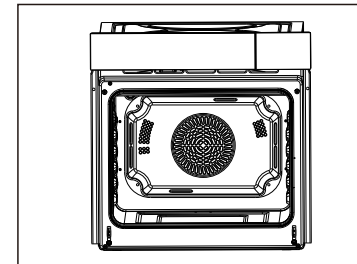
Cleaning & Maintenance



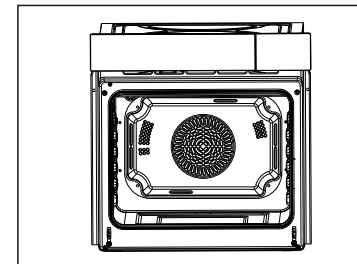
Before maintenance and repair, turn off the product, unplug the power source, and wait till the product has completely cool down.



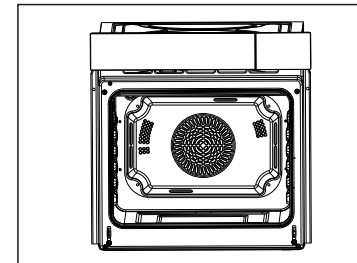
- After each cooking session, empty water tank to avoid residual water causing coagulation or breeding germs.



- After each cooking session, please wipe oven door seal with warm wet cloth, then wipe dry with soft cloth.
- Do not use detergent to wipe the sealing strip, it may corrode the rubber strip.
- Over time, holes or cracks may form on the oven door sealing strip; when this happens, the sealing strip will have to be replaced.



- After each cooking session, please use wet cloth to wipe off stains in the oven cavity, then wipe dry with soft cloth.
- Most cooking stains can be wiped off with cloth soaked in mild detergent or warm water.

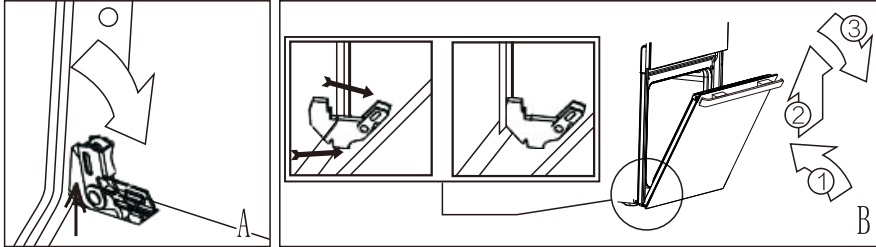


- After each cooking session, please use dry cloth or other tools to clean and dry off residual water collected in the water trough (located at bottom front of the oven cavity).

Cleaning & Maintenance



●Taking Out the Oven Door



1. Open the door completely, lift upwards to unhinge the door.
2. Grasp the door firmly, then slowly close the oven door, When the door is almost shut, the hinge part will come loose from the door frame.
3. Lift to take out the door, and place it carefully on a level surface.

●Re-installing the Oven Door

1. Grasp the door firmly, slide the hinge securely back into the door frame.
2. Open the door completely, press the hinge downwards until it latches onto the frame.
3. Close the oven door and make sure it has latched on securely.

●CLEANING OVEN DOOR GLASS AND DISPLAY PANEL

- Clean oven door and Control Panel regularly. Remove stubborn stains with cloth moistened with neutral detergent.
- DO NOT use hard brush, scouring pad or wire scrubber to clean the product as it may scratch its surfaces. Dry off with clean soft cloth.

●CLEANING THE OVEN CAVITY:

1. Use warm water or neutral detergent, do not use abrasive cleansers.
2. Use soft nylon brush to clean off stubborn stains, do not use steel scourer ball to avoid scratching the product's surfaces.
3. When using cleaners to clean the oven cavity, make sure it is completely rinsed off, then use soft cloth to dry all surfaces completely, and keep the oven cavity dry at all times.

Troubleshooting

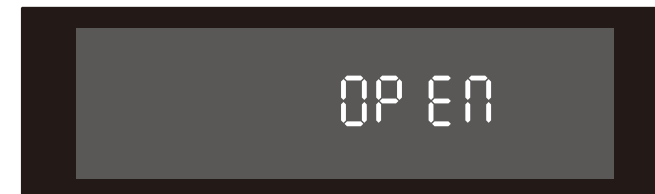


WARNING!

- Before maintenance work, turn off the product and unplug product from power source.
- This product must be installed and repaired by the manufacturer's authorized after-sales personnel only; if consumers entrust personnel not designated by the manufacturer, or if consumers perform reparation work on their own, there may be a risk of personal injury or property loss.



ERROR CODE	POSSIBLE CAUSE	SOLUTION
E1	Temperature Sensor may be open circuit	Contact Customer Service & Repair Centre
E2	Steam generator may be damaged	Contact Customer Service & Repair Centre
E3	Heating elements may be damaged	Contact Customer Service & Repair Centre
E4	Circuitry may be damaged	Contact Customer Service & Repair Centre



“OPEN” Oven door is open during cooking, Close oven door properly

Technical Specifications



Item	Steam oven
Model	VA04
Cavity	70L
Rated Voltage/Frequency	220V-240V/50Hz
Rated Power	3000W
Net Weight	34.5kg
Product Dimensions	H595 x D563 x W595 mm

All information in this manual is for reference only. If there are any errors or missions, the specifications produced by the factory shall prevail. Specifications are subjected to change without prior notice.

Wire Diagram



VA04

