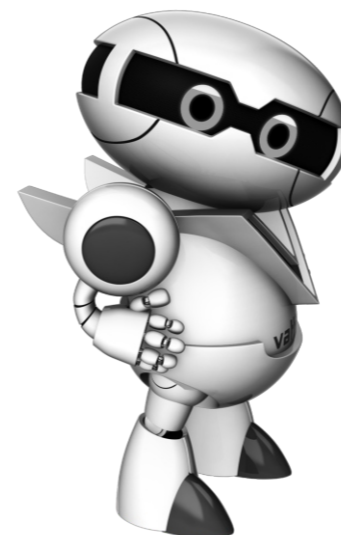


vatti

Instruction Manual Built-in Steam Oven



Model No. Z4501



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

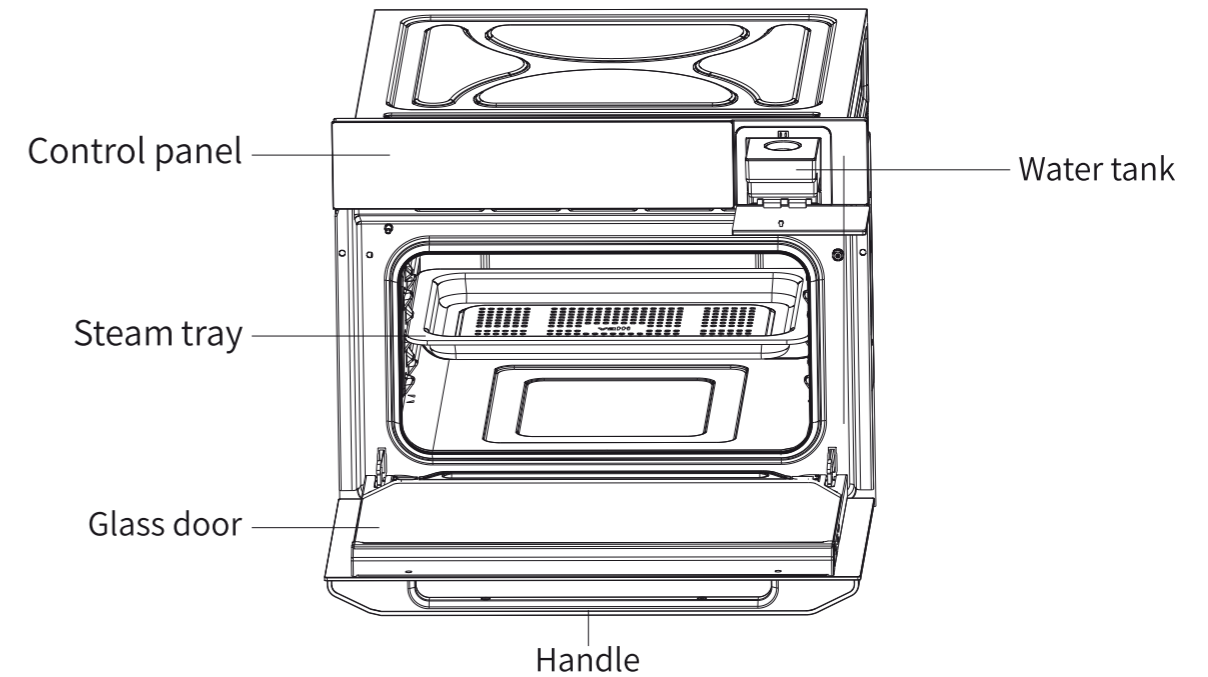
If users take product to unauthorized service network for maintenance, all consequences arising therefrom shall be borne by the user.

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.

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Product structure diagram



Product main parameters

Item	Steam Oven
Item No.	Z4501
Voltage	220V-240V
Frequency	50Hz
Rated Power	1600W
Capacity	42L
Dimension(WxHxD)	595x453x528mm
Build-in Size(WxHxD)	560mm x 450mm x \geq 550mm

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 steam oven cavity. When retrieving food container from the steam 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 to store 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 gas 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 steam 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 steam 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 steam oven door surface will become hot during or after usage, be careful to avoid getting burnt.
15. After cooking, the temperature around the steam oven cavity is still hot, please wait for the cavity to cool down before cleaning to avoid getting burnt.
16. Please keep children away from the appliance at all times.
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 from the appliances at all times.

ATTENTION

1. Do not use the oven handle to hand heavy objects or place any objects on top of the door, or lean against or sit on the product door to avoid damaging the products.
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 steam oven door glass, as it may scratch the surface and the glass may be break.
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	Mounting screws	1 (set)
3	Instruction manual	1
4	Steam tray	1
5	Sponge	1

Installation

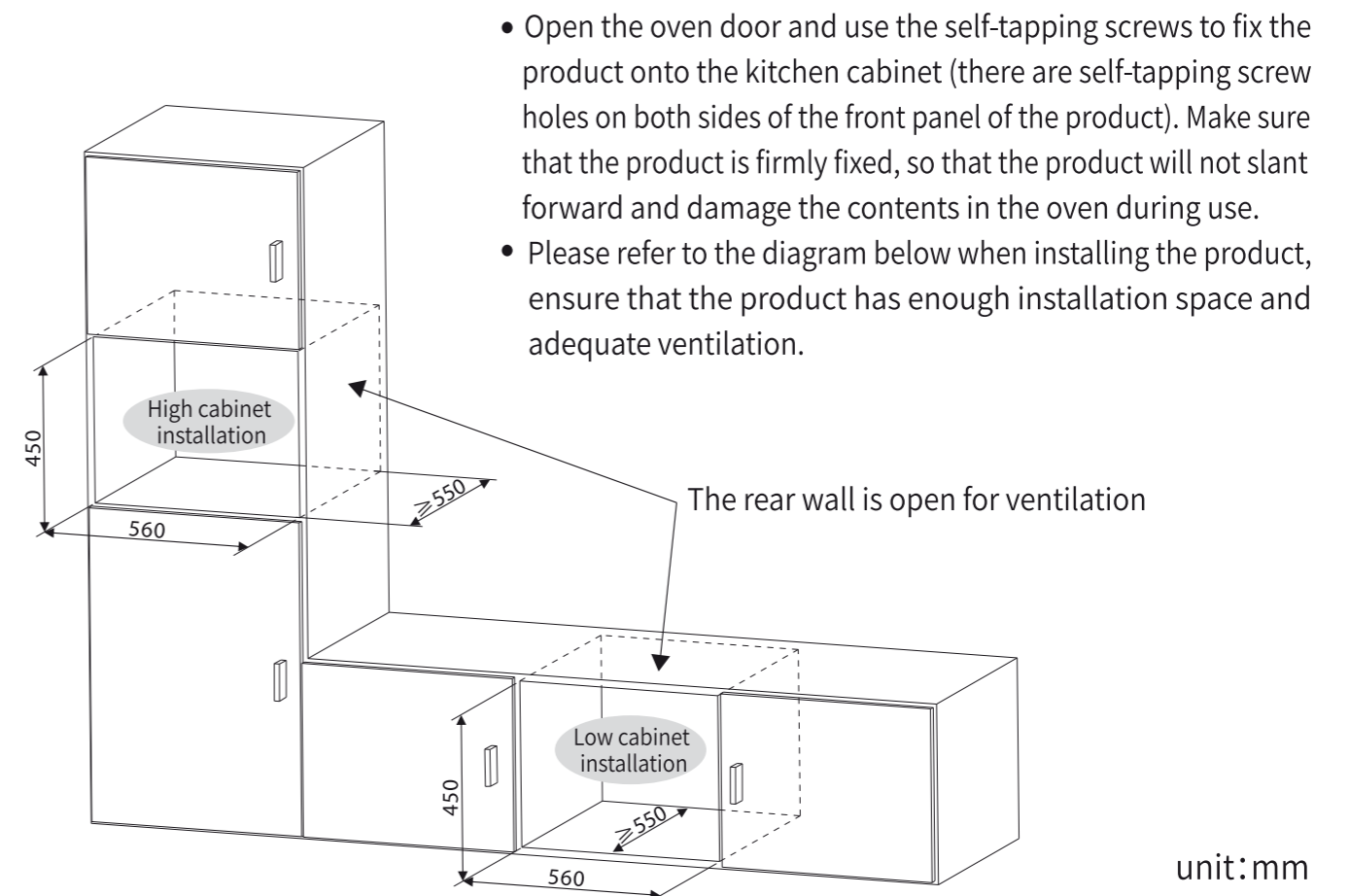
1. In order to ensure that the product can be used safely for a long time, the product must be installed on a perfectly sturdy surface, and the electronic components must be isolated to prevent the possibility of contact with metal accessories.
2. The kitchen cabinet where the product is installed and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

Installation

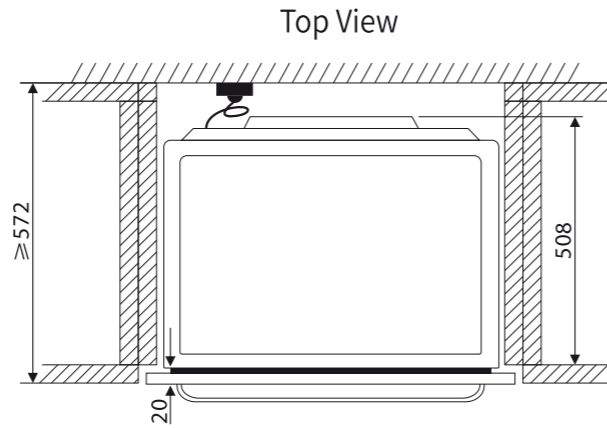
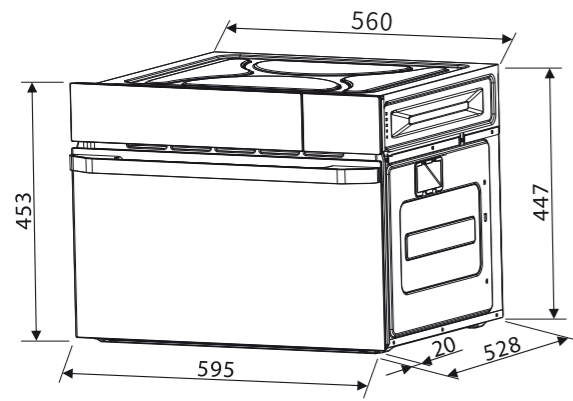
- After the product is connected to the power source, please check whether the power cord is in contact with heat-prone accessories. If there is contact, move it away to a safe distance.
 - Do not use reducers, shunts and adapters that can cause overheating or self-ignition. The manufacturer is not responsible 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 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.

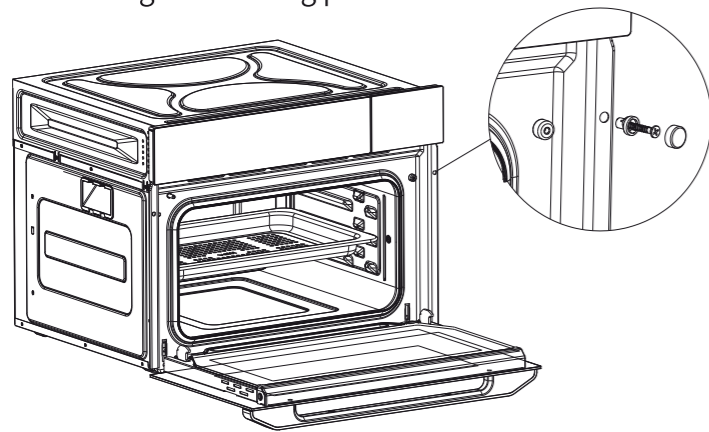
Installation Method



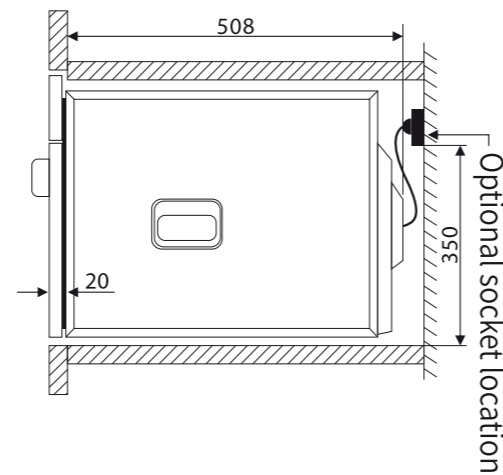
Installation Method



Mounting screw fixing position



Side View

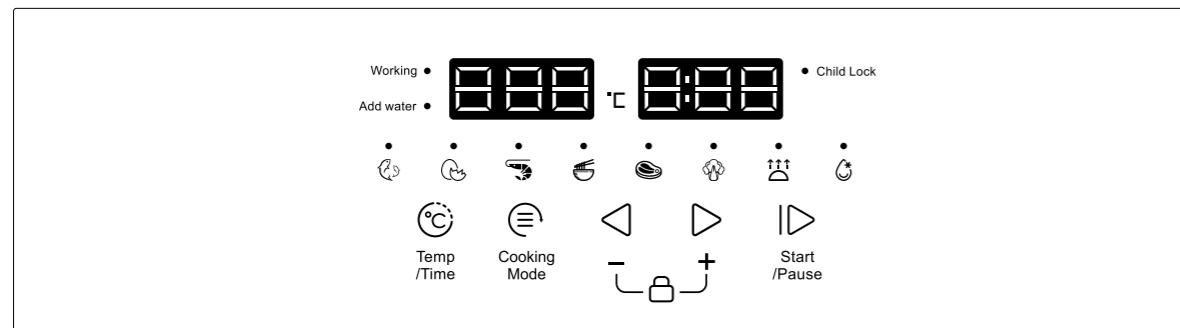


Usage

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

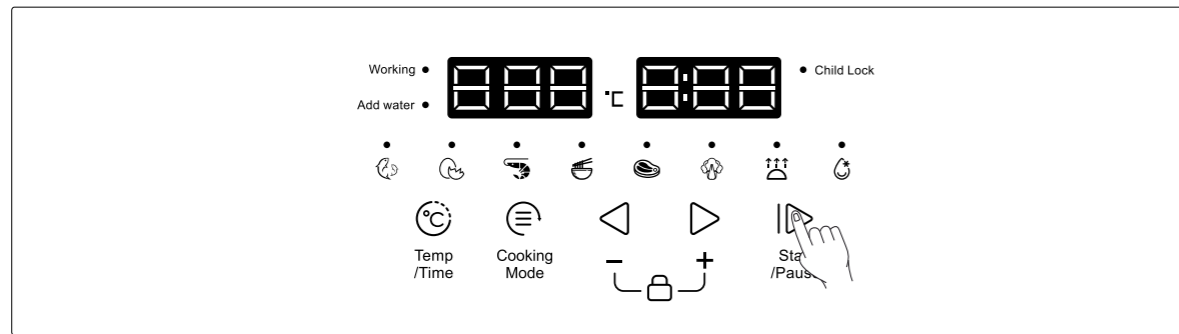
No.	Symbol	Function description
1		Start/Pause Pause/Start operation During cooking, press for 3S to return to standby
2		Cooking mode indicator • • • • • FISH EGG SEAFOOD PASTRY MEAT VEGETABLE FERMENT DEFROST
4		Increases To increase the time and temperature setting
5		Decreases To reduce the time and temperature setting
6		Child lock Press “◀” “▶” at the same time for 3s to lock / unlock
7		Temp/Time Set time and temperature
9	“WORKING” indicator	When this light is on, means the oven is working
10	“ADD WATER” indicator	When this light is on, please add in water to the water container
11	“CHILD LOCK” indicator	When this light is on, means the control panel is locked

Usage

• Operation Steps

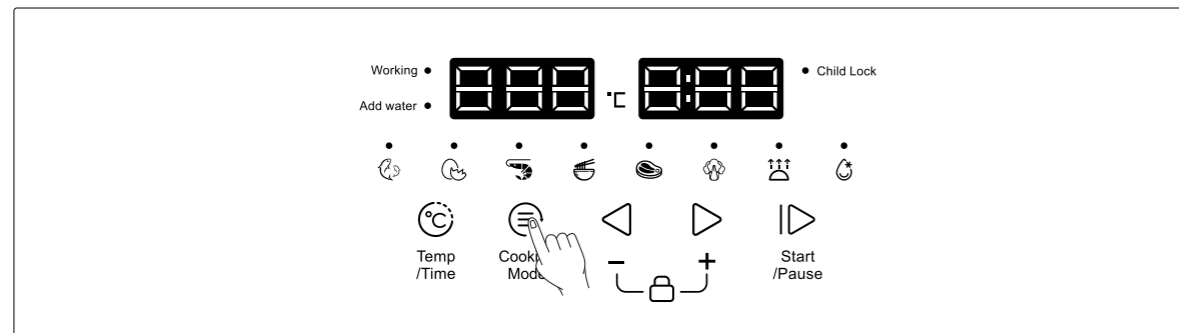
Add water → Select the cooking mode → Set the temperature → Set the time → Start cooking → End cooking

Step 1: Press  to enter into Standby Mode after power on.



Step 2: Select the cooking mode

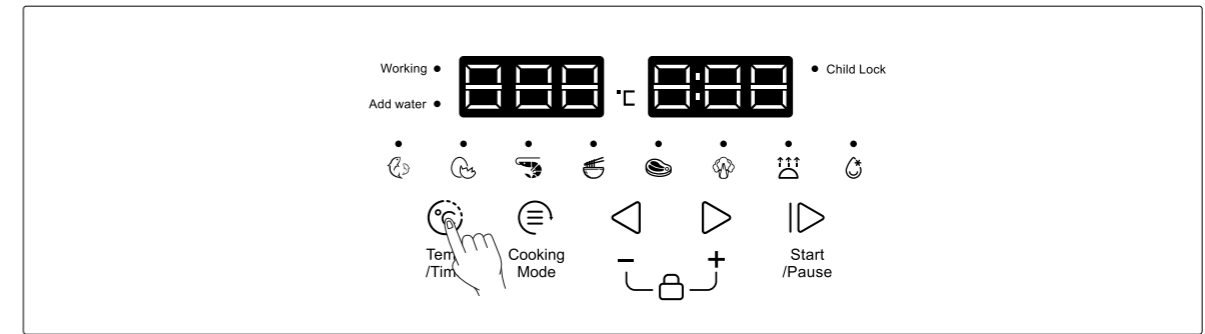
(If don't need to adjust the temperature and time, go directly to step 5)



Usage

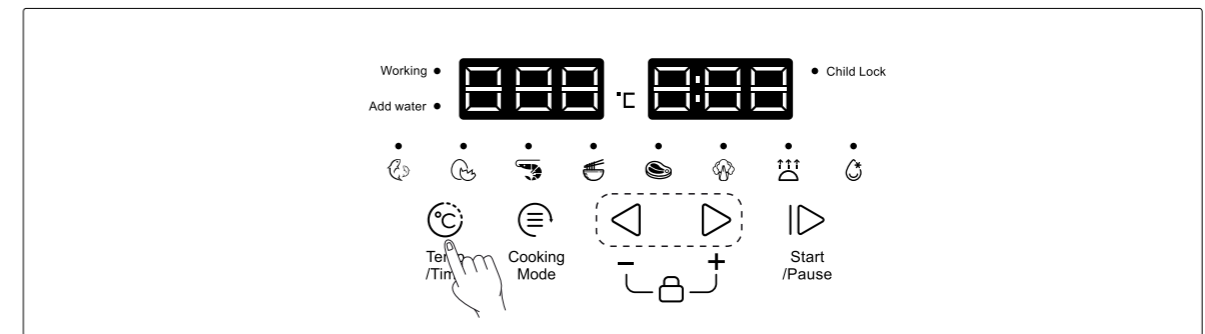
Step 3: Set temperature.


(Press  the temperature flash, press   to adjust the temperature.)

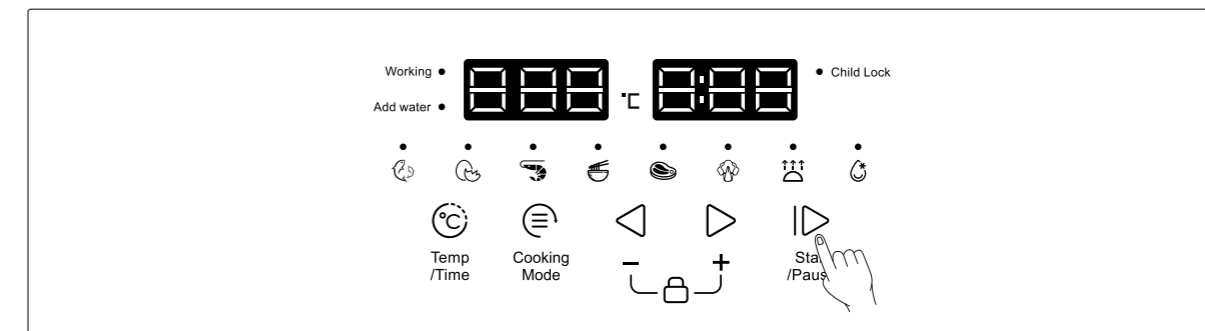


Step 4: Set time.

(Press  the time flash, press   to adjust the time.)

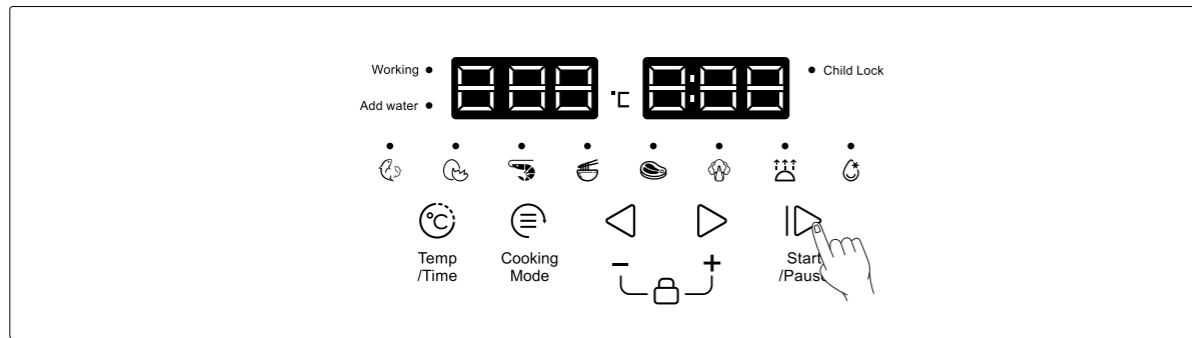


Step 5: Start cooking (Press  to start cooking)



Usage

Step6: The End



- After finished working, display shows END, press to return to standby mode, if there is no operation, it will automatically return to the standby mode after 5 minutes.

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

1. 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;
2. 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;
3. 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 ;
4. 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;
5. 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;
6. 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;
7. Delay lighting: In the working state (including pause), when the product is heating, the light is on; when the product stops heating, the light is turned off after a delay.

Cooking List

Cooking mode

Mode	Function	Default Temp	Temp Range	Default Time	Time Range	Recommend
Steam	Fish	100°C	50~100°C	15min	01~120 min	•Steamed Fish •Chopped Pepper Fish Head
	Egg	100°C		12min		•Eggs •White Shell Steamed Egg •Shrimp Steamed Egg
	Seafood	90°C		12min		•Gralic shramp •Scallop
	Pastry	100°C		15min		•Cranberry Steamed Cake •Steamed buns
	Meat	100°C		15min		•Pork ribs •Chicken
	Vegetable	100°C		10min		•Broccoli •Enoki Mushroom
	Ferment	38°C	30min	Dough		
	Defrost	58°C	40min	Meat		

Maintenance

Precautions for cleaning and maintenance

1. After each use, the water in the water tank must be cleaned up in time to prevent excessive water from overflowing to the cabinet;
2. 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

1. Do not use cleaners containing alkali/soda, acid or chlorine, nor use cleaning sprays, dishwasher cleaners or corrosive cleaners
2. 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.

• Door seal

1. 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;
2. Do not use cleaning agents to clean the door seal tape, because some components in the cleaning agent may corrode the tape
3. 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

1. 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
2. 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.



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 odour.

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
E1	The temperature probe is open or shorted
E2	Abnormal waterway
E3	Abnormal steam generator
E4	Abnormal heating component
E5	Abnormal circuit connection

Wiring diagram

