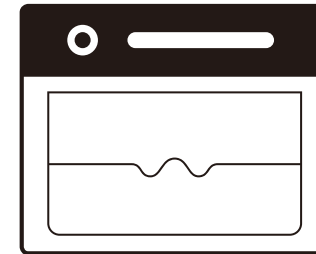


VA05 蒸烤一体机 使用说明书 (内容见页2-页27)

技术要求

- 1、内容正确,图字清晰;
- 2、说明书规格:143mmx210mm,尺寸偏差:±3mm,内页页数:16,页码:27;
(注:内页页数:指内页纸张数量;页码:指印刷下端标注页码)
- 3、材质:双胶纸,封面封底克重120g/m²,内页克重80g/m²;
- 4、具体内容、字体、字号、颜色及排版见“页2—页27”;

vatti



BUILT-IN STEAM OVEN
(VA05)



Instruction manual

PLEASE READ THE INSTRUCTION MANUAL CAREFULLY
BEFORE USING THE PRODUCT AND KEEP IT PROPERLY!



Content

- Product main parameters ----- 02
- Product structure diagram----- 02
- Safety ----- 03
- Packing list----- 05
- Installation ----- 05
- Installation Method ----- 06
- Usage ----- 07
- Attention ----- 18
- Cooking List ----- 19
 - Cooking mode----- 19
 - Recipes----- 20
- Maintenance ----- 24
- Common problems and solutions ----- 25
- Common fault identification and treatment ----- 26
- Wiring diagram ----- 27

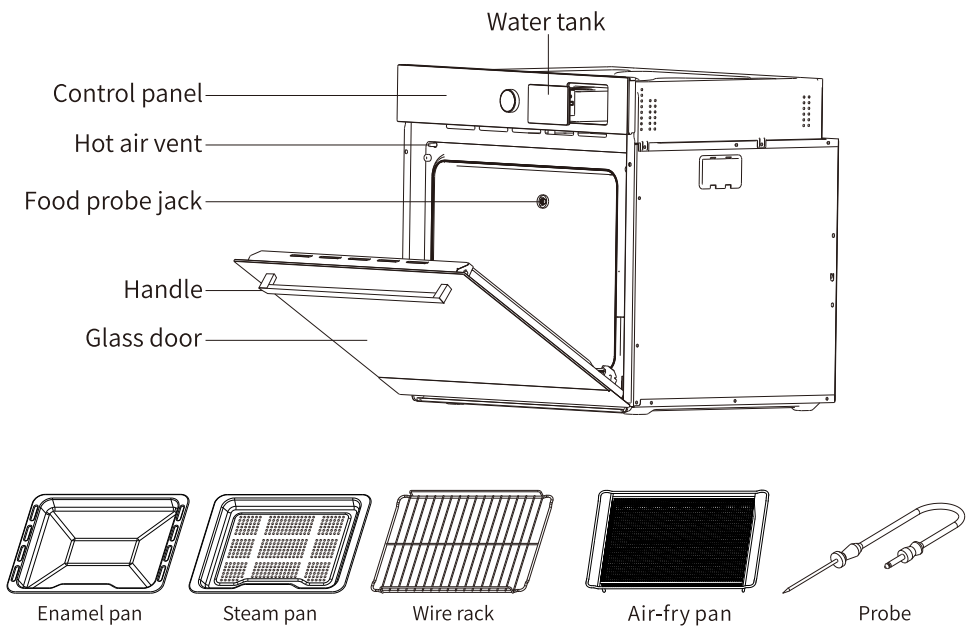


Product main parameters

Item	Built-in Steam Oven
Item No.	VA05
Voltage	220V-240V
Frequency	50Hz/60Hz
Rated Power	2800W
Capacity	70L
Dimension(WXHXD)	595 x 595 x 563 mm
Install size(WXHXD)	560 x 595 x 550 mm

Product structure diagram

The following product model structure diagram is a general simple structure diagram, only for users to identify the location of parts, if the graphics do not match the actual object, please refer to the actual object.





Safety

Attention

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 by 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.



Safety

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.

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.



Safety



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.

Packing list

No.	Parts	Qty
1	Oven	1
2	Wire rack	1
3	Enamel pan	1
4	Steam Pan	1
5	Air-fry pan	1
6	Sponge	1
7	Mounting screws	1 (set)
8	Instruction manual	1
9	Probe	1
10	Bakery Glove	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.



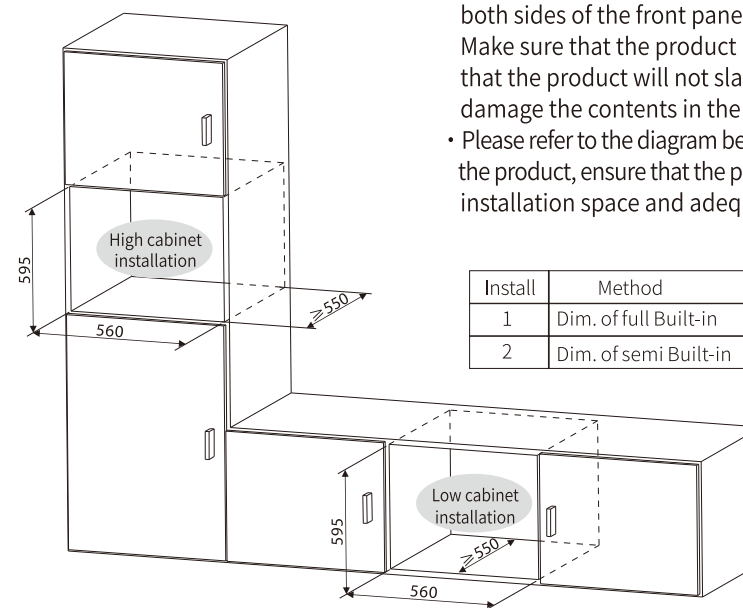
Installation

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

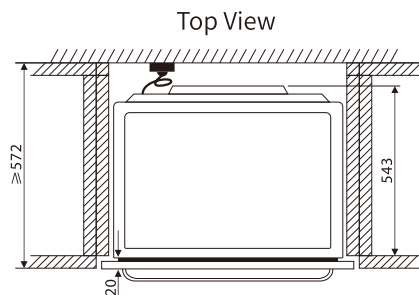
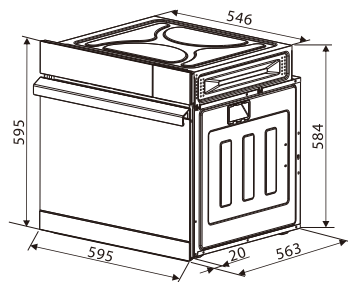
- Open the oven door and use the self-tapping screws to fix the product onto the kitchen cabinet (there are self-tapping screw holes on both sides of the front panel of the product). Make sure that the product is firmly fixed, so that the product will not slant forward and damage the contents in the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



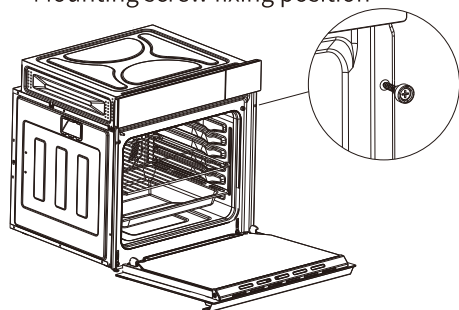
Install	Method	A	B	C
1	Dim. of full Built-in	600	600	≥610
2	Dim. of semi Built-in	562	590	≥560

unit:mm

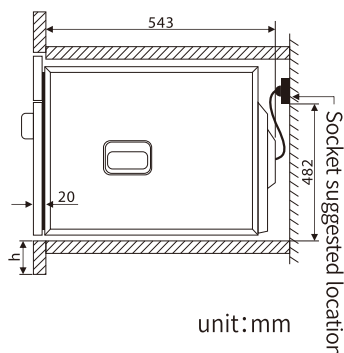
Installation Method



Mounting screw fixing position



Side View



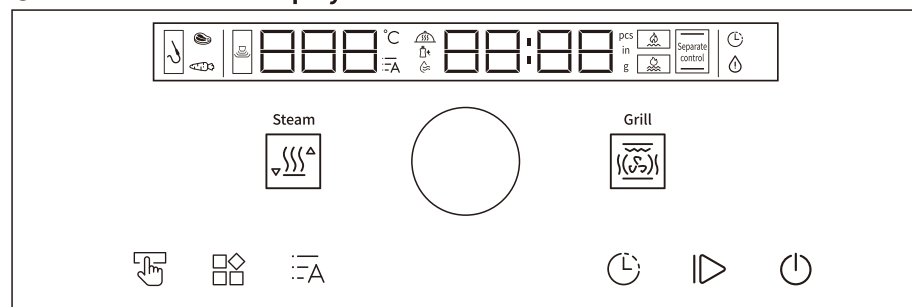
unit: mm

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



Usage

Control Key

Symbol	Name	Function description
	Power	Turn on or off
	Pause/Start	Pause/Start operation During cooking, long-press to return to standby
	Delay start	Set delay start time
	Auto recipes	Auto Recipe Function
	Additional functions	Select keep warm, steam self-clean, dry or food probe function
	Water tank	Press it, the water tank spring out automatically
	Steam	Select Steam Function
	Grill	Select Grill Function
	Knob	1. press to confirm; 2. rotate to adjust time/temp; 3. select the cooking mode
	Low Water Indicator	Icon lights up when the water tank is low, Refill water immediately
	Food probe	Icon lights up when select food probe
	Meat	Icon lights up means the food probe temperature for meat dishes
	Root vegetables	Icon lights up means the food probe temperature for root vegetables
	Multi-dishes steam	Icon lights up means steam multi-dishes
	Auto recipes indicator	Icon lights up means cooking in a auto recipes
	Keep warm indicator	Icon lights up means the oven is keeping warm the food
	Clean indicator	Icon lights up means the oven is cleaning with steam
	Dry indicator	Icon lights up means the oven is drying the cavity
	Quantity Selection	In Menu mode, some when these icons light up, user can choose quantity of food being cooked

Usage

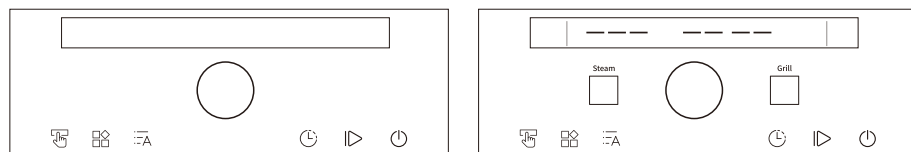
● Control Key

Symbol	Name	Function description
	Crispy roast	Icon lights up means cooking in Crispy roast mode
	Tender roast	Icon lights up means cooking in Tender roast mode
	Separate Heater control	Icon lights up means up and low heaters is controled independently
	Delay start indicator	Icon lights up when use delay start function
	Water indicator	Icon lights up means need to fill water into water tank

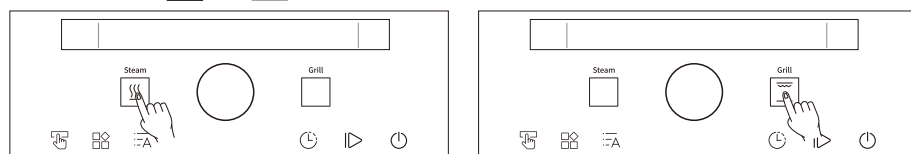
● Normal Operation Steps

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

Step 1: Activate the product (Press to enter into Standby Mode after power on)

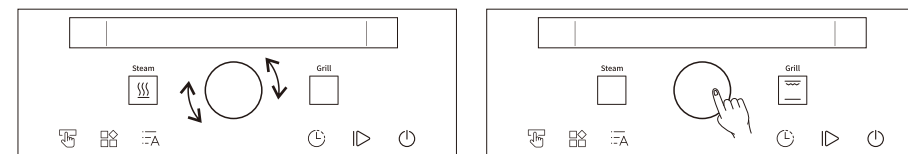


Step 2: Press or to select steam /grill function.

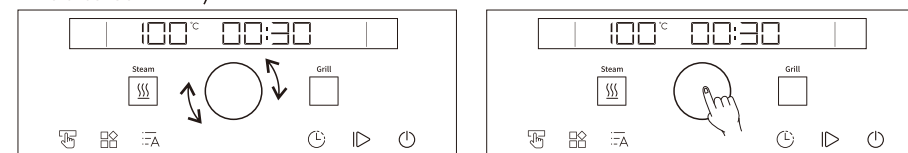


Usage

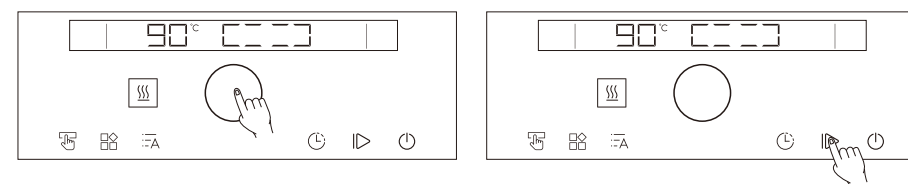
Step 3: Select steam or grill mode(Rotate knob or press to select mode, press knob to go to the next step)



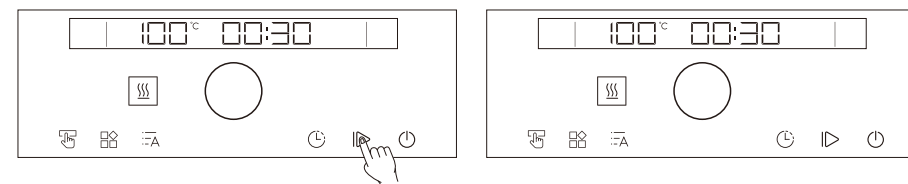
Step 4: Set temperature / time (Rotate knob to adjust temperature / time, press knob to confirm)



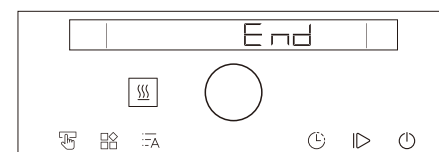
Step 5: Preheat(After adjusting temperature/time, press knob or to preheat.)



Step 6: Start Cooking (After preheat, put dishes in, press or buzzer for 1 min, it will automatically start cooking with no operation, during cooking, press to pause, rotate knob to re-adjust temperature/time, press , then cooking restart with new temperature/time.)



Step 7: The End



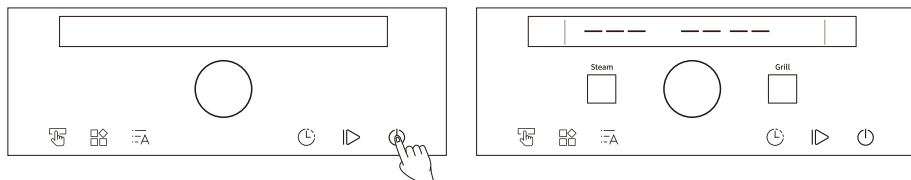
After finished working, display shows END, press to return to standby mode, if there is no operation, it will automatically return to the standby mode after 5 minutes.



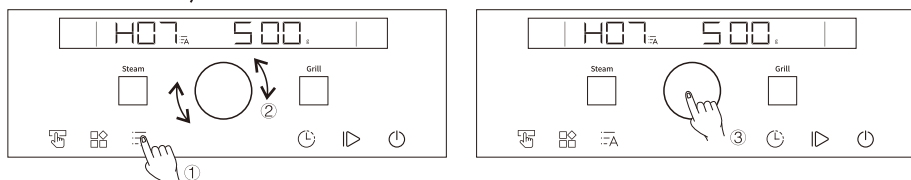
Usage

● Operation of Auto recipes

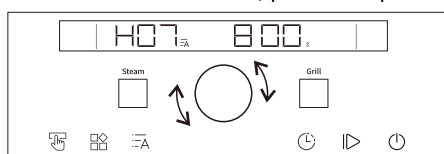
Step 1: Activate the product (Press to enter into Standby Mode after power on)



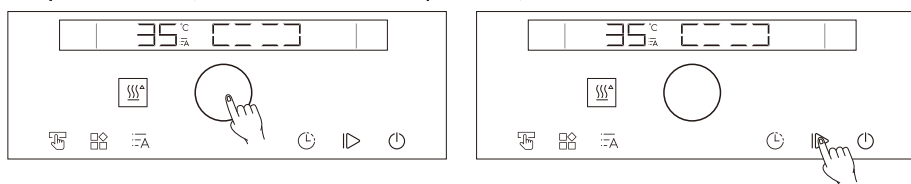
Step 2: Select recipes (① Press , ② rotate knob to select recipes code, ③ press knob to confirm)



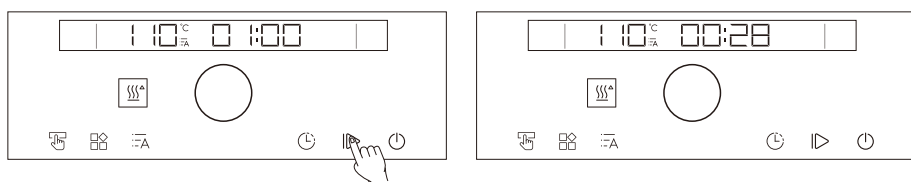
Step 3: Select recipes serving size (Rotate knob to select serving size or if no size indication of this code, please skip to next step)



Step 4: Preheat (Press knob or to preheat.)

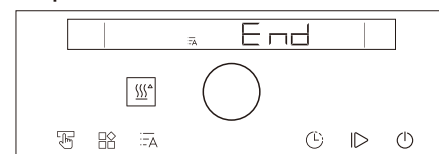


Step 5: Start Cooking (After preheat, put dishes in, press or buzzer for 1 min, it will automatically start cooking with no operation, during cooking, press to pause, rotate knob to re-adjust temperature/time, press , then cooking restart with new temperature/time.)



Usage

Step 6: The End

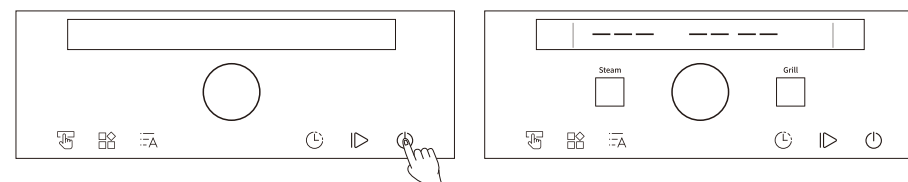


After finished working, display shows END, press to return to standby mode, if there is no operation, it will automatically return to the standby mode after 5 minutes.

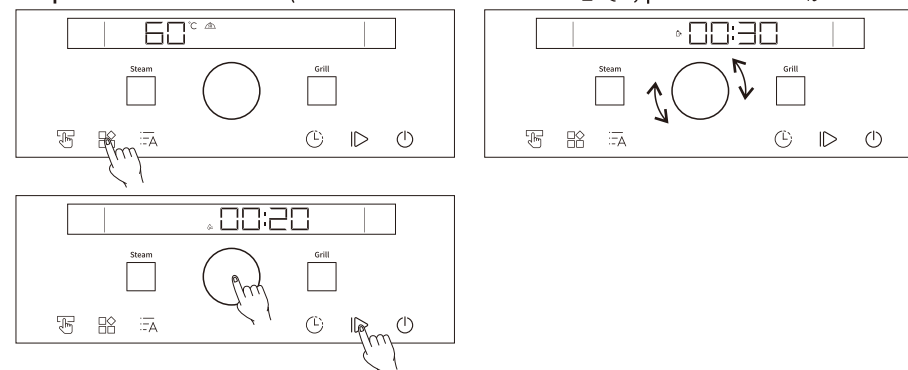
● Operation of Additional function

Warmly remind: Excess spillage in cavity should be removed before using the steam self-clean function

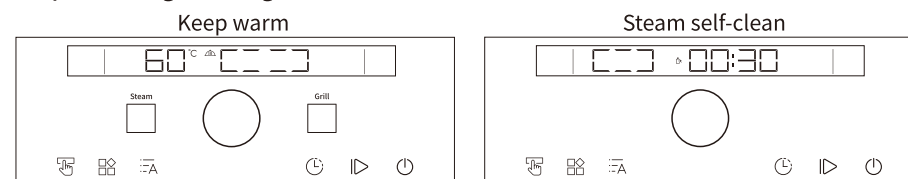
Step 1: Activate the product (Press to enter into Standby Mode after power on)



Step 2: Select functions (Rotate knob to select , , , press knob or to start)



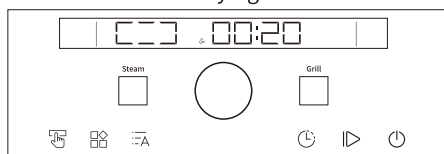
Step 3: During working



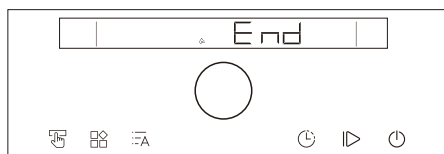
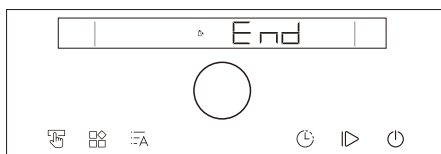
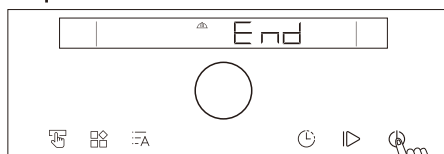


Usage

Drying



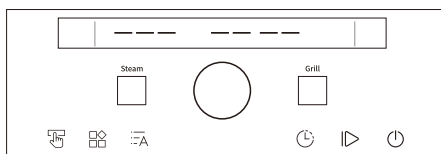
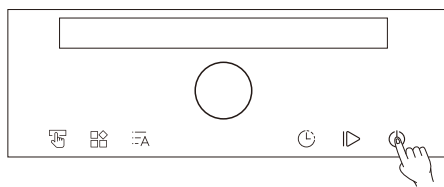
Step 4: The End



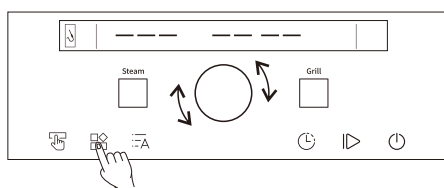
Keep warm function will be END after 8h, or long press to stop, steam self-clean and drying function will be END after countdown .

● Operation of Food Probe

Step 1: Activate the product (Press to enter into Standby Mode after power on)



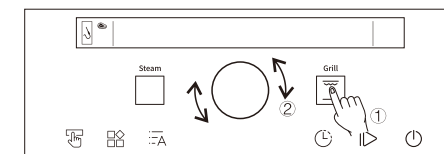
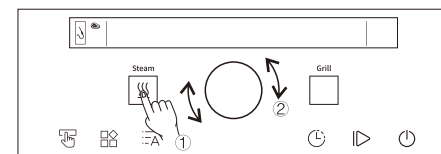
Step 2: Select the food probe (Press , rotate knob to probe function , press knob to confirm)



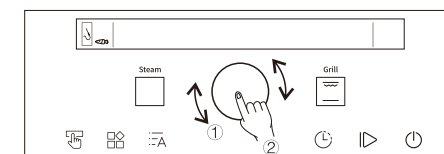
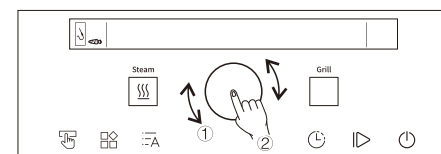
Usage

Step 3: Insert the food probe into its jack and inset probe into the food.

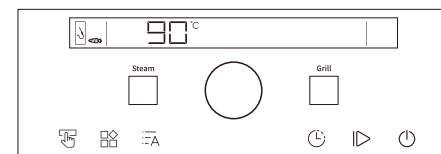
Step 4: Press or , rotate knob to select cooking mode, press knob to confirm.



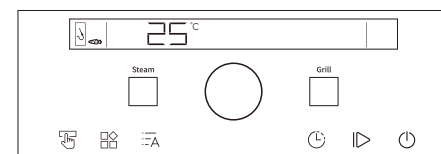
Step 5: Rotate knob to choose the type of dish (meat, roots are optional) , press knob to confirm.



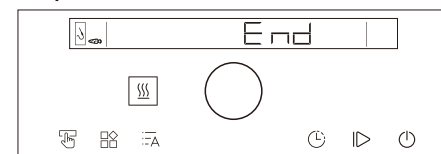
Step 6: Set the temperature of probe, press knob to start cooking.



Step 7: Cooking (during cooking, press to pause, rotate knob to re-adjust temperature/time, press , then cooking restart with new temperature/time.)



Step 8: The End



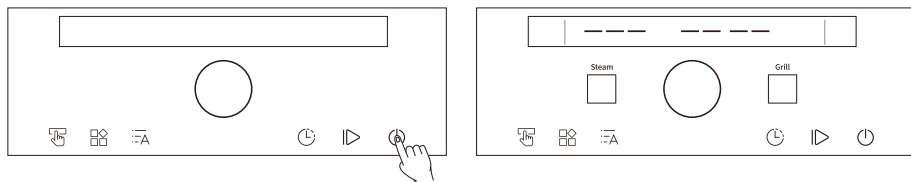
After finished working, display shows END, press to return to standby mode, if there is no operation, it will automatically return to the standby mode after 5 minutes.



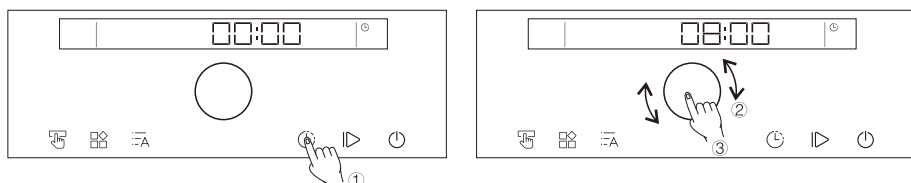
Usage

● Operation of Delay

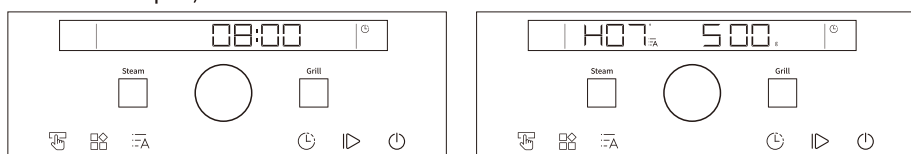
Step 1: Activate the product (Press to enter into Standby Mode after power on)



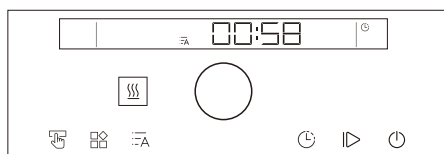
Step 2: Select the delay function and set delay time (Press , rotate knob to set delay time, press knob to confirm)



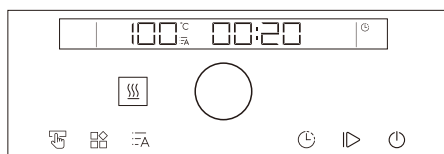
Step 3: Set cooking mode (The operation are the same as above normal operation and auto recipes)



Step 4: Delay countdown

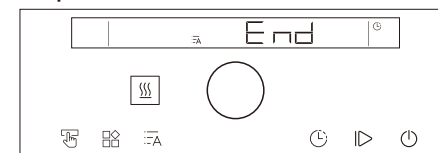


Step 5: Cooking (during cooking, press to pause, rotate knob to re-adjust temperature/time, press , then cooking restart with new temperature/time.)



Usage

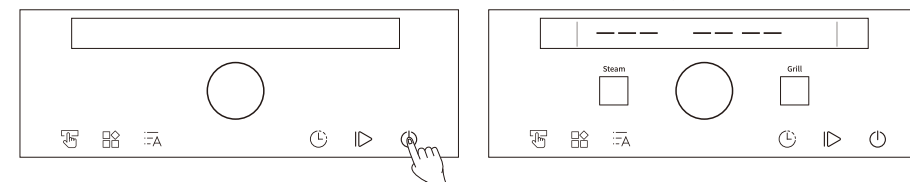
Step 6: The End



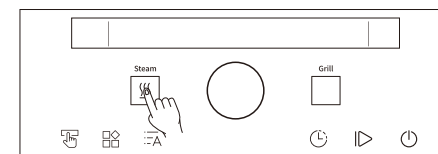
After finished working, display shows END, press to return to standby mode, if there is no operation, it will automatically return to the standby mode after 5 minutes.

● Operation of Multi-dishes steam

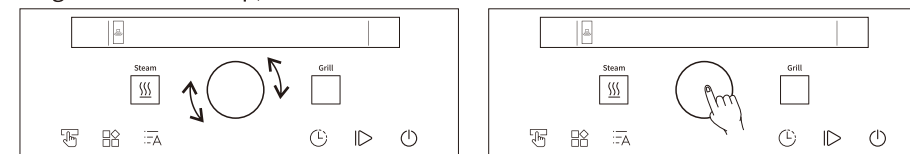
Step 1: Activate the product (Press to enter into Standby Mode after power on)



Step 2: Press

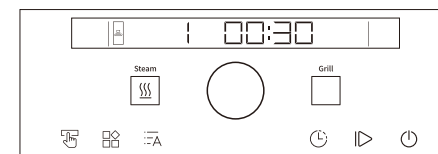


Step 3: Select multi-dishes steam mode (Rotate knob to select mode, press knob to go to the next step)

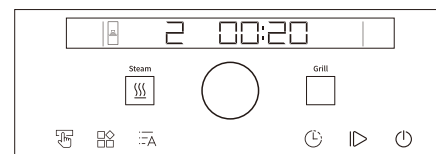


Step 4: Set cooking time of each dishes(max 3 dishes)

① Rotate knob to adjust time of 1st dish, press knob to confirm.

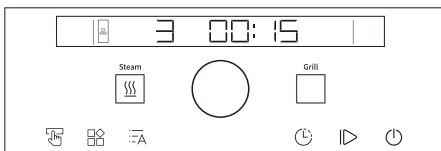


② Rotate knob to adjust time of 2nd dish, press knob to confirm.

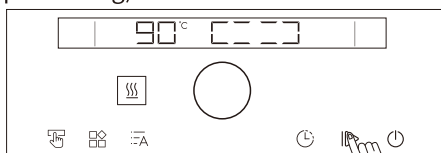
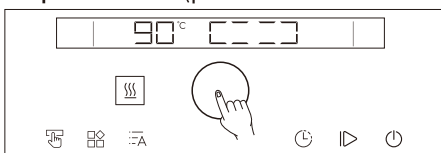


Usage

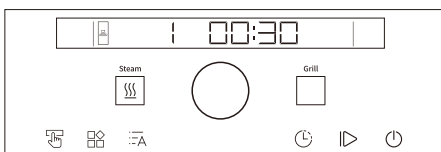
③ Rotate knob to adjust time of 3rd dish.



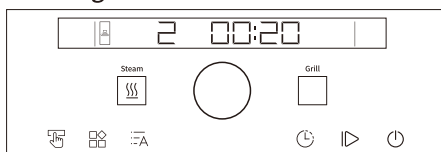
Step 5: Preheat (press knob or ▶ to start preheating)



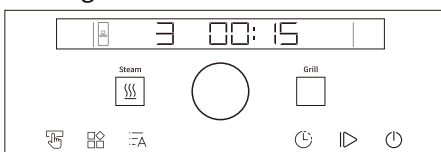
Step 6: Start Cooking of 1st dish.



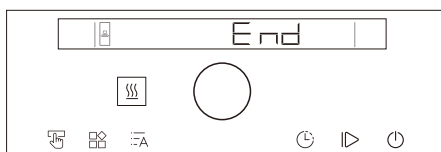
Step 7: Remind put in 2nd dish and cooking.



Step 8: Remind put in 3rd dish and cooking.



Step 9: 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 hot air vent; if need to open the oven door, press ▶ to pause cooking firstly, and step back to avoid being burnt by the hot steam; please wear gloves to avoid getting burnt when inserting and removing steam pan or cooking utensil.

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: 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;
- **Delay lighting:** In working state (including pause), the light is always on; light will be turn off within 10mins after cooking , if need to turn on / off lamp, could long press ☐ .



Cooking List

● Cooking mode

Mode	Function	Default Temp	Temp Range	Time Range	Recommend	
Steam		60°C	50~90°C	01~120min	Garlic shrimp Steamed Fish Scallop	
		100°C	91~100°C		Chicken Pork ribs Rolled meat	
		110°C	101~120°C		Steamed pork Trotters Braised beef with carrot	
		100°C	100°C		Steam 3 dishes at once	
Grill		160°C	100~230°C	01~120min	Butter Cookies Chiffon cake Milk toast	
		180°C			Egg turt Sweet potato Fish	
		180°C			Pineapple Baked Rice Tin Foil Enoki Mushroom	
		200°C			Air-fry	
		180°C			Korean Roasted Belly Roasted eggplant with garlic Black Pepper Bacon	
		180°C			Onion grilled meat slices Fish steak	
		150°C			Vegetable skewers Grilled sausage	
		150°C			50~150°C	Bread slices Food reheating
		Upper: 150°C Lower: 150°C			100~230°C	Pork Floss Cake Roll Donuts
	Tender roast				200°C	100~200°C



Cooking List

● Cooking mode

Mode	Function	Default Temp	Temp Range	Time Range	Recommend
Crispy roast		180°C	100~200°C	01~120min	Crispy roast chicken, Crispy roast duck, Crispy roasted capelin
Additional function	KEEP WARM	60°C	/	/	/
	CLEAN	/			
	DRY	/			

● Recipes (? : in food probe function)

Function	Code	Dishes	Amount	Level	Ass	Remark
Accessibility	L01	Defrost	300g~800g	2nd	Wire rack, Steam pan	
	L02	Ferment	200g~700g			
	L03	Yogurt	1L	3rd		
	L04	Rice	600g			
	L05	Forzen food	800g	2nd		
Steam (staple food)	H01	Homemade Buns	12pcs	2nd	Wire rack, Steam pan, Enamel pan	100g/pc
	H02	Yam/Taro/Potato ?	1000g	3rd	Wire rack, Steam pan	
H03	Steamed eggs	1pcs				
		3pcs				
		5pcs				
H04	Dried tofu	300g				
H05	Stuffed tofu	500g				
H06	Stewed milk	800g				
H07	Beef tendon ?	500g				
		800g				
		1000g				
H08	Milk porridge	300g				
		500g				
H09	Minced meat	800g				
		400g				



Cooking List

● Recipes(? :in food probe function)

Function	Code	Dishes	Amount	Level	Ass	Remark	
Steam	H10	Beef ball	300g	3rd	Wire rack, Steam pan		
			400g				
			500g				
	H11	Egg & meat soup	500g				
	H12	Chicken with mushroom	300g				
			500g				
			800g				
	H13	Curry chicken wings	500g				
	H14	Brised beef with carrot	500g				2nd
			800g				
			1000g				
	H15	Black pepper ribs	400g	3rd			
	H16	Crab	6pcs				
			8pcs				
			10pcs				
	H17	Chopped pepper fish head	500g				
	H18	Fish ?	400g				
			500g				
	H19	Cod steak	300g				
	H20	Garlic shrimp	500g				
	H21	Scallops	8pcs				
	H22	Stuffed mushroom	400g				
	H23	Garlic vegetables	300g				
	H24	Pumpkin	500g				
	H25	Pumpkin soup	400g				
	H26	Mashed apple	300g				
	H27	Milk jelly	500g				
	H28	Steamed cake	6in				
	H29	Rice ball	10pcs				
	H30	Corn cake	6in	2nd			
Bakery	P01	Cranberry soft bread	3pcs	3rd	Enamel pan	200g of each bread	



Cooking List

● Recipes(? :in food probe function)

Function	Code	Dishes	Amount	Level	Ass	Remark			
Bakery	P02	Chiffon cake	5in	1st	Wire rack				
			6in						
			8in						
	P03	Cup cake	14pcs	2nd	Enamel pan				
	P04	Egg tart	25pcs	3rd					
	P05	Butter cookies	15pcs	4th					
			28pcs						
	P06	Mini Chinese cookies	35pcs	3rd	Enamel pan, Wire rack				
	P07	Toast	450g						
	P08	Mini biscuits	24pcs						
	P09	Cake roll	25pcs						
	P10	Donuts	6pcs						
	P11	Cheese filling pizza	9in						
P12	Meat topping pizza	9in							
P13	Caramel pudding	6pcs	Enamel pan				Water bath		
Grill	P14	Crab sticks	300g				4th	Enamel pan	
	P15	Stuffed peppers	600g						
	P16	Beef slice	500g						
	P17	Vegetable Kebab	500g	3rd	Enamel pan, Wire rack				
	P18	Black pepper ribs	600g						
			1000g						
			1200g						
	P19	Duck leg with sauce ?	1000g	2nd					
	P20	Crispy roast chicken ?	500g						
			1000g						
1250g									
P21	Chicken wings	1000g	3rd						
P22	Honey Drumstick ?	1000g							
P23	Beef kebabs	500g							



Cooking List

● Recipes (🔪 :in food probe function)

Function	Code	Dishes	Amount	Level	Ass	Remark
Grill	P24	Lamp chop	500g	3rd	Enamel pan	
	P25	Fish🔪	1000g		Enamel pan, Wire rack	
	P26	Garlic prawns	500g		Enamel pan, Wire rack	
	P27	Spicy squids	500g			
	P28	Crispy capelins	500g		Enamel pan	
	P29	Scallops	8pcs		Enamel pan, Wire rack	
	P30	Saury with vegetables	6pcs	4th	Enamel pan	
	P31	Garlic eggplants	2pcs			
	P32	Mushroom	300g	3rd	Enamel pan	
	P33	Honey corns	500g			



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 hard-to-clean dirt attached to the door 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, dry it 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 cavity. It is best to open the door to dry the cavity;
2. After each use of the baking mode, please clean it up in time after the product has cooled down. The oil stains can be cleaned with a neutral detergent and wipe with wet cloth.



Common problems and solutions

Attention

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

1. The MAX water level of the water tank

There is a MAX water level line on the water tank. please add water to this MAX line to extend the cooking time. Do not fill in water beyond the MAX line to avoid water splashing out when pulling the water tank.

2. Reminder of water shortage

When the water shortage symbol is light on and with beep, cooking is stopped, please add water into water tank.

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 The 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 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.

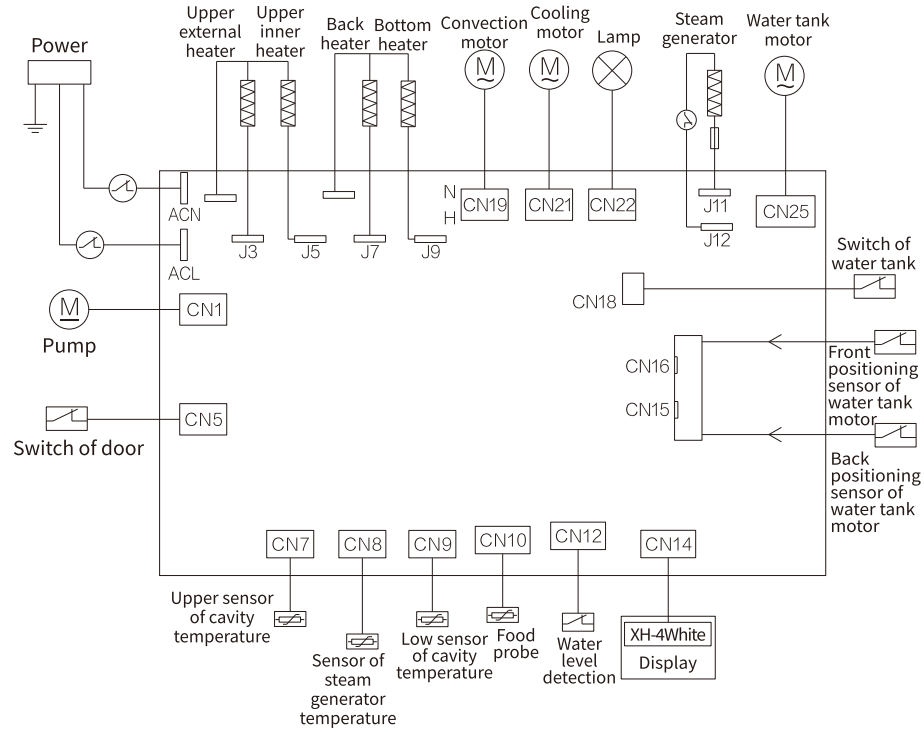


Common fault identification and treatment

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 socket is failure	
	The control board cable is not connected	
Water shortage still reminding after adding water	Water level detection switch is failure	
The lamp cannot turn on	Light wiring is disconnected	
	The lamp may be damaged	
There is steam in cavity but the food is not cooked	Cavity temperature sensor is failure	
	Steam inject pipe is cracked	
Control panel failure	Abnormal of control board circuit	
Abnormal noise	Noise caused by damaged cooling fan	
	Damaged convection fan	



Wiring diagram



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