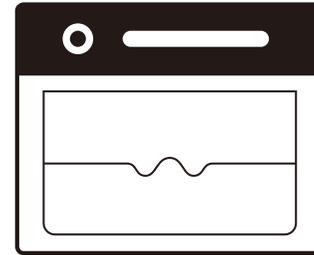


vatti



BUILT-IN STEAM OVEN
(VA06)



Instruction manual

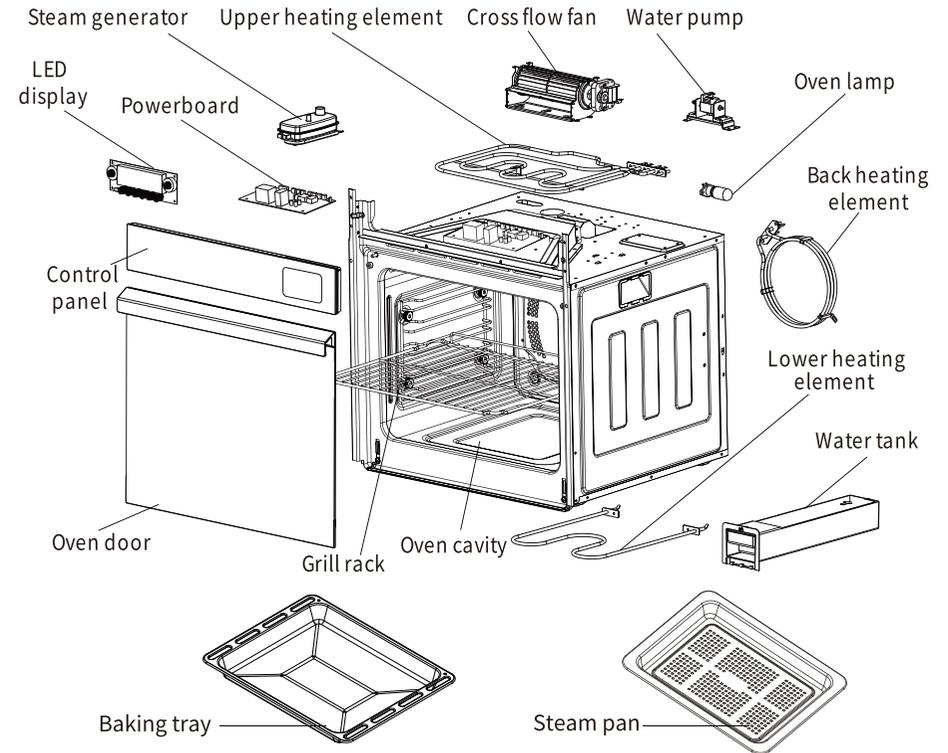
PLEASE READ THE INSTRUCTION MANUAL CAREFULLY
BEFORE USING THE PRODUCT AND KEEP IT PROPERLY!



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Product Introduction



Product main parameters

Product Name	Built-in Combi Steam Oven
Model	VA06
Capacity	70L
Voltage	220V-240V, 50Hz
Power	3000W
Steam Function	1200W



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 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 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.



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 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.



Safety

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.

Accessories List

No.	Parts	Qty
1	Universal pan	1
2	Wire rack	1
3	Steam pan	1
4	Mounting Screws	1
5	Air fry basket	1
6	Small steam pan with holes	1
7	Small steam pan without holes	1
8	Insulation glove	1
9	Sponge	1



Installation Instruction

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.



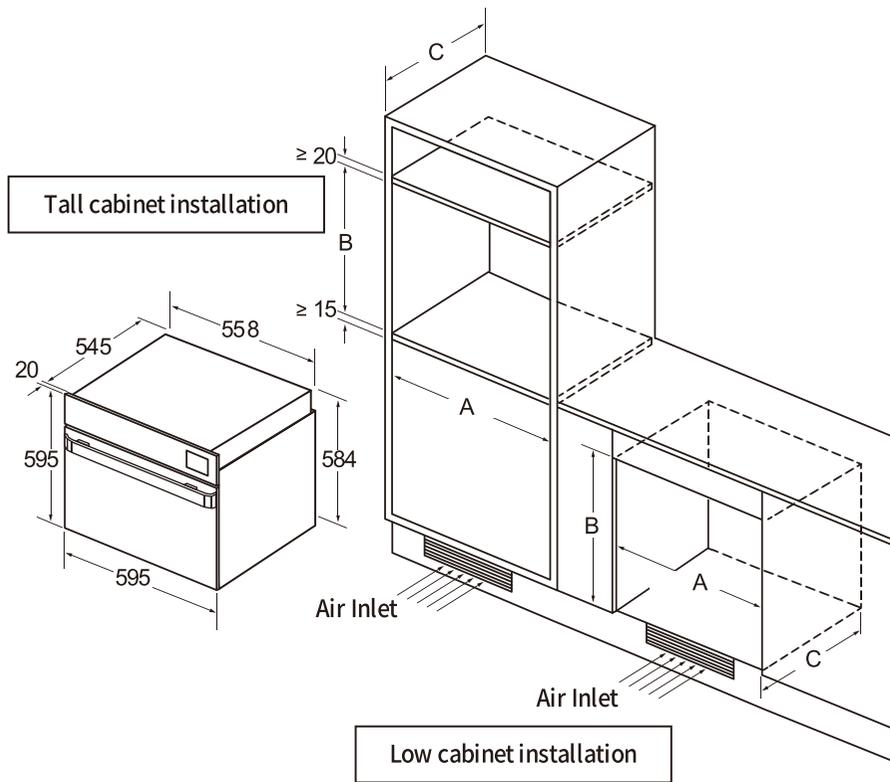
Installation Instruction

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.

PRODUCT DIMENSIONS

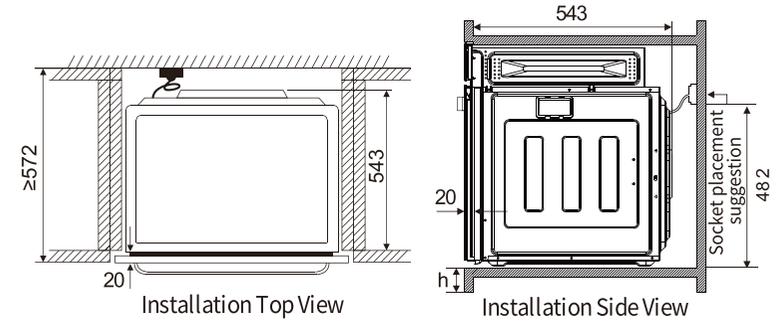
Install	Method	A	B	C
1	Dim. of full Built-in	600	600	≥610
2	Dim. of Semi Built-in	562	590	≥560



Cabinet Cutout Dimensions (in mm)

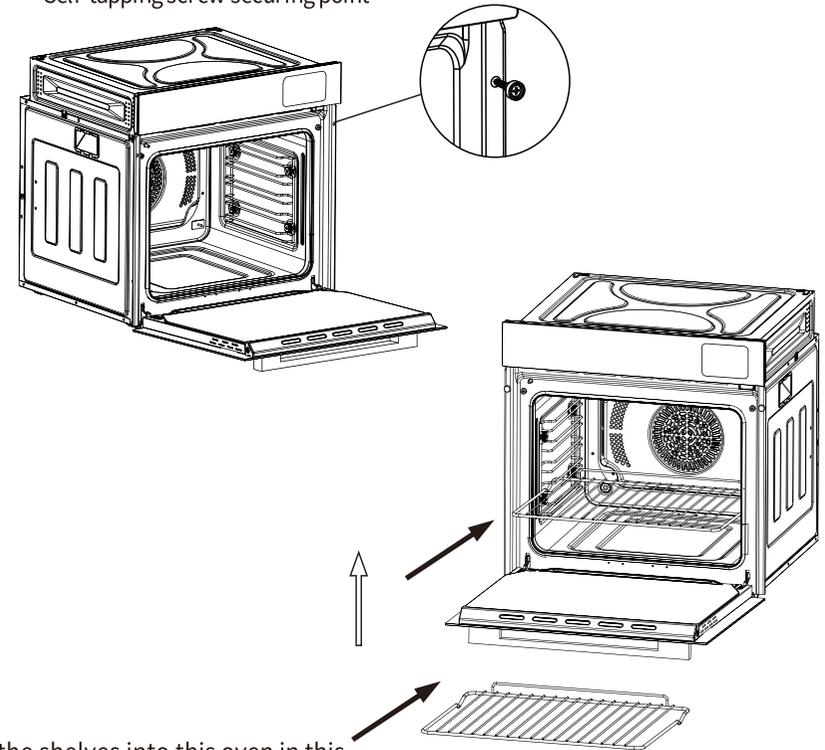


Installation Instruction



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.

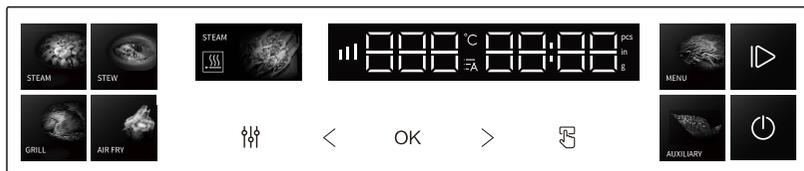


Usage

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



● Control Key

Icon		Function
	Power	Turn on or turn off power
	Pause/Start	Pause/Start operation During cooking, long-press to return to standby
	Water tank	Press it, the water tank spring out automatically
	Up/down	Adjust the value of steam volume, temperature and time
	Additional functions	Confirmation, Press it to confirm what is selected
	Adjustment	Press it to enter into program of adjust the value steam volume, temperature and time
	Auto recipes	Press it to select the recipes function, the icon on display will be shown
	Assisant functions	Press it to select keep warm, steam clean and drying function
	Steam	Select steam functions
	Grill	Select grill functions
	Stew	Select stew functions
	Air Fryer	Select air fryer function
	Steam volume indicator	means low level steam volume, medium level volume and high level steam volume
	Quantity unit indicator	In Menu mode, for some recipes when these icons light up, user can choose quantity of food being cooked



Usage

● Normal Operation Steps

Activate the product → select the cooking mode → set the temperature/time → Start cooking → put the dish in after preheating process → end cooking

Step 1: Activate the product

- Connect the power.
- Press to enter into Standby Mode after power on.



Step 2: Choosing the cooking function

Press STEAM / GRILL / STEW / AIR FRY / MENU / to select cooking function.

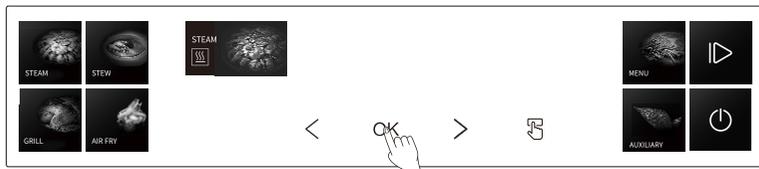




Usage

Step 3: Choosing the cooking mode

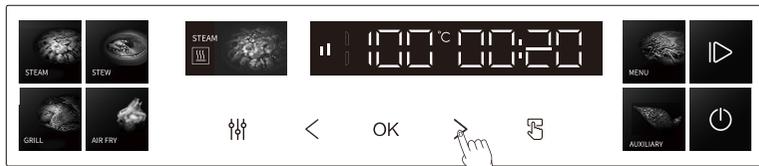
Press < / > to select cooking mode(such as press the STEAM function, then could press < / > to select different cooking mode), then press OK to confirm.



Step 4: Set Steam volume, temperature and time

Press < / > to adjust steam volume, press OK to confirm; press < / > to adjust temperature, press OK to confirm; press < / > to adjust time;

If there is no need to set the steam volume and temperature in this mode, skip to next step directly.



Step 5: Press OK or |D> to start cooking, the oven will be preheated first



Usage

Step 6: After preheating, put dishes into oven, close the door

(press |D> or it will start automatically 1min later with no operation)



Step 7: Cooking



Step 8: The END

(Long press |D> for 5s to return standby mode)



● Operation of MENU

Step 1: Activate the product

● Connect the power.

● Press |U> to enter into Standby Mode after power on.

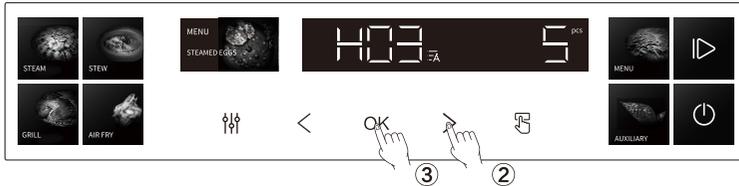




Usage

Step 2: Select the recipe

1. Press **MENU**, display will show L01 (press **MENU** button again, will change to other recipes series, like steam recipes, display will show H01);
2. Press < / > to select the recipes code;
3. Press **OK** to confirm.



Step 3: Select the food quantity

Press to select the quantity, if no require, skip to next step.

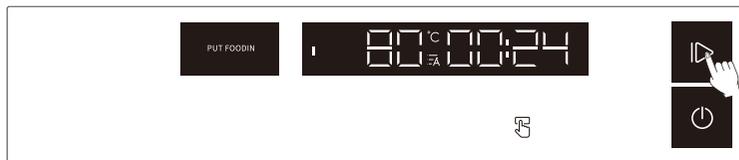


Step 4: Press **OK** or ▶ to start cooking, the oven will be preheated first.



Step 5: After preheating, put dishes into oven, close the door.

(press ▶ or it will start automatically 1min later with no operation)



Step 6: Cooking



Usage

Step 7: The END (Long press ▶ for 5s to return standby mode)



● Operation of AUXILIARY

Step 1: Activate the product

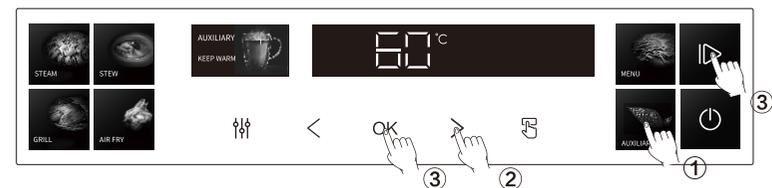
- Connect the power.
- Press ⏻ to enter into Standby Mode after power on.



Step 2: Select the assistant functions

1. Press **AUXILIARY**, display will show keep warm
2. Press **AUXILIARY** or < / > to select the other functions
3. Press **OK** or ▶ to start

Note: Spills in the cavity must be removed before using the steam cleaning function





Usage

Step 3: Working



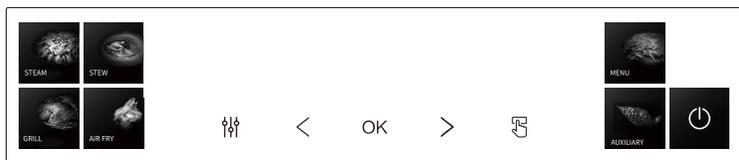
Step 4: The END(The keep warm mode will end automatically after eight hours, and you can press and hold to end during working.)



● Operation of Separate Control

Step 1: Activate the product

- Connect the power.
- Press to enter into Standby Mode after power on.

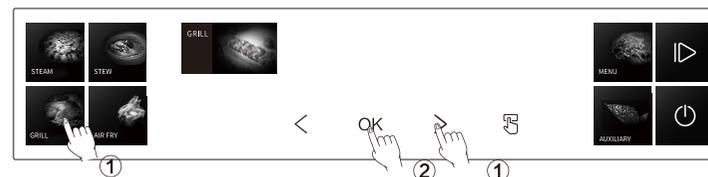


Step 2: Press GRILL



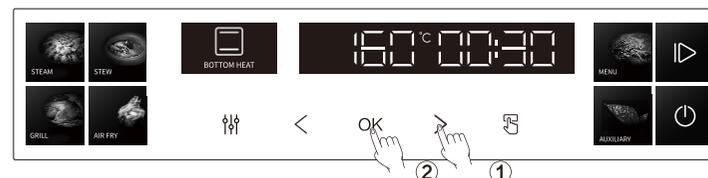
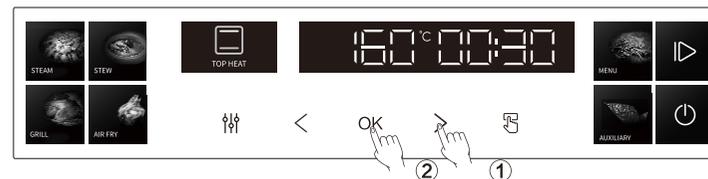
Usage

Step 3: Press GRILL or < / > to select separate control mode, press OK to confirm



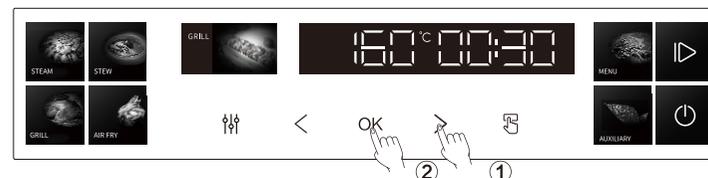
Step 4: Set the temperature of upper heater and bottom heater

- ①. After press OK, the display will show the upper heater temperature, press < / > to adjust value, press OK to confirm;
- ②. Then set temperature of bottom heater with the same steps.

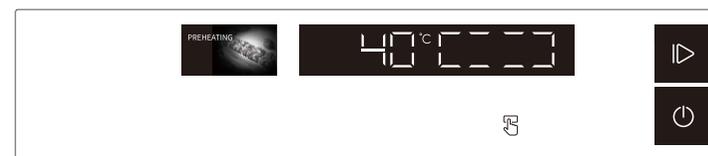


Step 5: Set time

Press < / > to adjust time.



Step 6: Press OK or to start cooking, the oven will be preheated first





Usage

Step 7: After preheating, put dishes into oven, close the door
(press or it will start automatically 1min later with no operation)



Step 8: Cooking



Step 9: The END (Long press for 5s to return standby mode)



● Operation of Multi-dish steam

Step 1: Activate the product

● Connect the power.

● Press to enter into Standby Mode after power on.

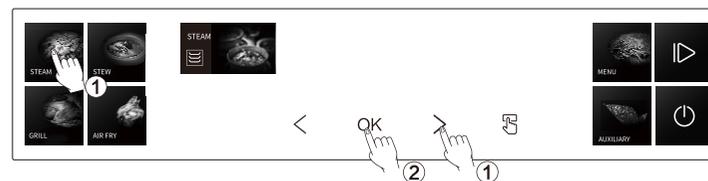


Usage

Step 2: Press STEAM



Step 3: Press STEAM or / to select Multi steam mode, press OK to confirm

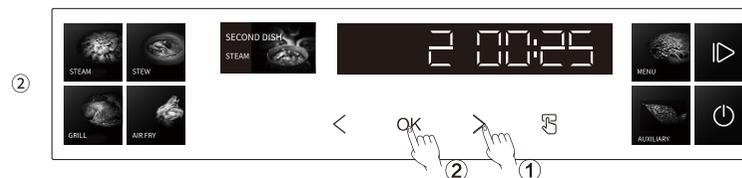
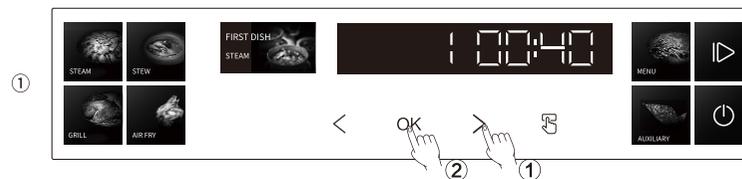
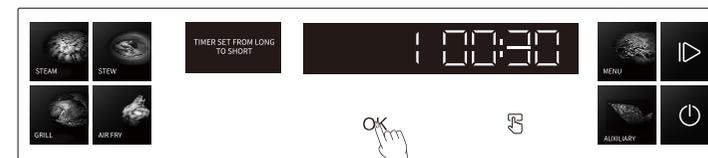


Step 4: Set the time (please set the longest time first)

①. Press / to set time for the first dish, press OK to confirm;

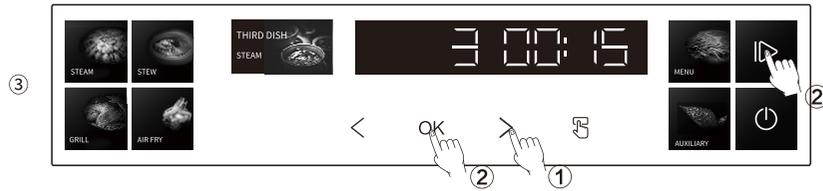
②. Press / to set time for the second dish, press OK to confirm. (if no need the third dish, press to start);

③. Press / to set time for the third dish, press OK or to start cooking.





Usage

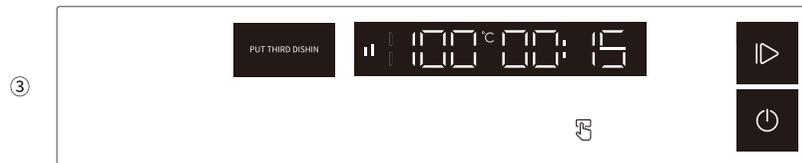
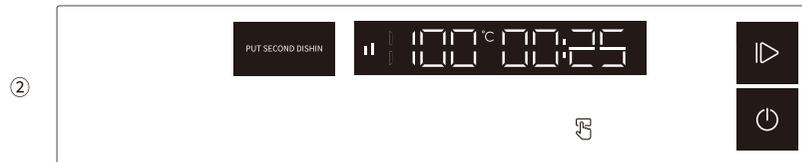
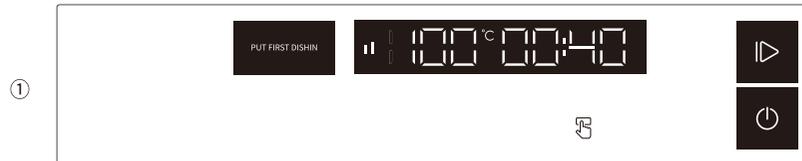


Step 5: Press OK or to start cooking, the oven will be preheated first.



Step 6: After preheating, put dishes into oven, close the door
(press or it will start automatically 1min later with no operation)

- ①.Put into first dish after preheating;
- ②.When the buzzer sounds during the cooking of first dish, put into second dish;
- ③.When the buzzer sounds again during cooking, put into the third dish.



Usage

Step 7: The END(Long press for 5s to return standby mode)



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 cooking 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 **AUXILIARY**



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
		120°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		Butter Cookies Chiffon cake Milk toast
		180°C			Egg turt Sweet potato Fish
		180°C			Pineapple Baked Rice Tin Foil Enoki Mushroom
		200°C			Pizza
		180°C			Korean Roasted Belly Roasted eggplant with garlic Black Pepper Bacon
		150°C	50~150°C		Bread slices Food reheating
		160°C	100~230°C	Pork Floss Cake Roll Donuts	
		200°C		Orlean roasted wing Honey chicken legs, Grilled Ribs with Sauce	
		180°C		Crispy roast chicken, Crispy roast duck, Crispy roasted capelin	



Cooking List

● Cooking mode

Mode	Function	Default Temp	Temp Range
STEW	Porridge	/	/
	Soup		
	Meat		
AIR FRY	Root vegetables	200°C	200~230°C
	Meat	200°C	
AUXILIARY	KEEP WARM	60°C	/
	CLEAN	/	
	DRY	/	

● Auto Menu

Function	Code	Dishes	Amount	Level	Ass	Remark
Additional	L01	DEFROST	300g~800g	2nd	Wire rack, Steam pan	
	L02	FERMENTATION	200g~700g			
	L03	YOGURT	1L	3rd		
	L04	RICE	600g	2nd		
	L05	FROZEN FOOD	800g			
Steam (staple food)	H01	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				
		800g				
H09	MINCED MEAT	400g				



Cooking List

● Auto Menu

Function	Code	Dishes	Amount	Level	Ass	Remark
Steam	H10	MEAT BALLS	300g	3rd	Wire rack, Steam pan	
			400g			
			500g			
	H11	EGG & MEAT SOUP	500g			
	H12	CHICKEN WITH MUSHROOMS	300g			
			500g			
			800g			
	H13	CURRY CHICKEN WINGS	500g			
	H14	BRAISED BEEF WITH CARROTS	500g	2nd		
			800g			
			1000g			
	H15	BLACK PEPPER RIBS	400g	3rd		
	H16	CRAB	6pcs			
			8pcs			
			10pcs			
	H17	FISH HEAD WITH CHOPPED PEPPERS	500g			
	H18	FISH	400g			
			500g			
	H19	COD STEAK	300g			
	H20	GARLIC SHRIMP	500g			
H21	SCALLOPS	8pcs				
H22	STUFFED MUSHROOMS	400g				
H23	GARLIC VEGETABLES	300g				
H24	PUMPKIN	500g				
H25	PUMPKIN SOUP	400g				
H26	APPLE PUREE	300g				
H27	MILK JELLY	500g				
H28	STEAMED CAKE	6in				
H29	RICE BALLS	10pcs				
H30	CORN CAKE	8in	2nd			
Bakery	P01	CRANBERRY SOFT BREAD	3pcs	3rd	Enamel pan	200g of each bread



Cooking List

● Auto Menu

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				
			35pcs				
	P06	MINI CHINESE COOKIES	35pcs	3rd			Wire rack
	P07	TOAST	450g		Enamel pan		
	P08	MINI BISCUITS	24pcs		Wire rack Enamel pan		
	P09	CAKE ROLL	25pcs		Wire rack		
	P10	DONUTS	6pcs		Wire rack Enamel pan		
P11	CHEESE PIZZA	9in	Enamel pan		Water bath		
P12	MEAT PIZZA	9in					
P13	CARAMEL PUDDING	6pcs					
Grill	P14	CRAB STICKS	300g		4th	Enamel pan	
	P15	STUFFED PEPPERS	600g				
	P16	BEEF SLICES	500g				
	P17	VEGETABLE KEBABS	500g	3rd	Wire rack Enamel pan		
	P18	BLACK PEPPER RIBS	600g				
			1000g				
			1200g				
	P19	ROAST DUCK LEG WITH SAUCE	1000g	2nd			
	P20	CRISPY ROAST CHICKEN	500g				
			1000g				
1250g							
P21	CHICKEN WINGS	1000g	3rd				
P22	HONEY BAKED DRUMSTICKS	1000g					
P23	BEEF KEBAB	500g					



Cooking List

● Auto Menu

Function	Code	Dishes	Amount	Level	Ass	Remark
Grill	P24	ENOKI MUSHROOM BEEF ROLLS	500g	3rd	Enamel pan	
	P25	FISH	1000g		Enamel pan, Wire rack	
	P26	GARLIC PRAWNS	500g			
	P27	SPICY SQUIDS	500g			
	P28	CRISPY CAPELINE	500g			
	P29	SCALLOPS	8pcs		Enamel pan	
	P30	GRILLED SAURY WITH VEGETABLES	6pcs	Enamel pan, Wire rack		
	P31	GARLIC EGGPLANT	2pcs	4th		
	P32	MUSHROOM	300g	3rd	Enamel pan	
P33	SWEET CORN	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 pull 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 should be cleaned with a neutral detergent and wipe with wet cloth.



Maintenance

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.



Troubleshooting

Error Code	Possibility of failure	Solution
E1	The temperature probe is open or shorted	Contact after-sales service
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

