

User Manual Book Built – In Steam Oven

Vicino Series

BT 6435

BT 3435

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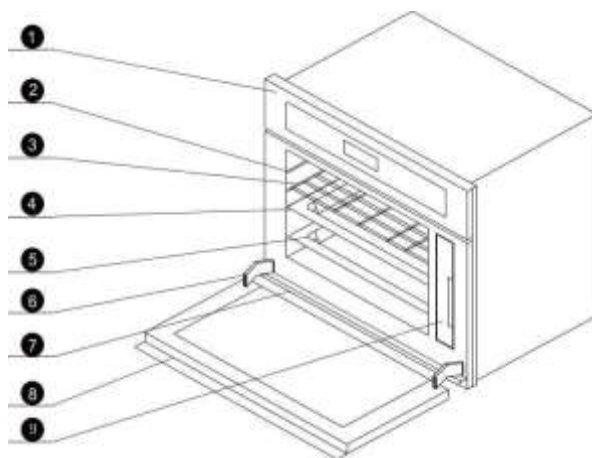
Thisguidebookexplainseverythingyouneedtoknowaboutyournewproduct.PleasecontactourCustomer Care should you need further assistance through www.modena.com.

PART 1 : SAFETY WARNINGS

- Please independently use sockets with rated current above 16A. Reliable grounding must be guaranteed. Please do not use loose or poor contact power sockets, or it easily leads to electric shock, short circuit and fire; if the equipment share one socket with other electric appliances, fire may be caused for abnormal heating.
- When unplugging socket, hold the plug end with a hand to pull it out; do not unplug with the hand holding power cord, otherwise electric shock, short circuit, fire and other dangers will be caused.
- Only professional repair technicians can disassemble, repair and transform the equipment.
- If the equipment is idle for a long time, please unplug the power plug or turn off the power supply of the product.
- During use the appliance 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.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass, since they can scratch the surface, which may result in shattering of the glass.
- This appliance is not intended for use 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 concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

PART 2 : NAME OF PARTS

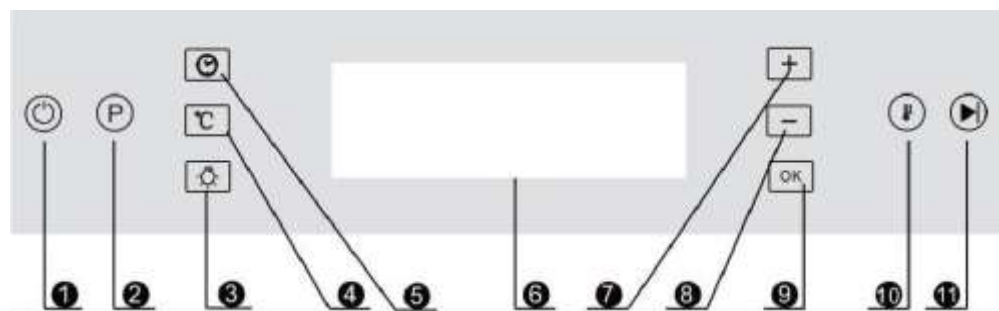
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Notes :

1. Control Panel
2. Shelves Support
3. Steam Tray
4. Steam Plate
5. Oil Receptor Plate
6. Door Hinge
7. Receiving Tank
8. Door
9. Water Tank

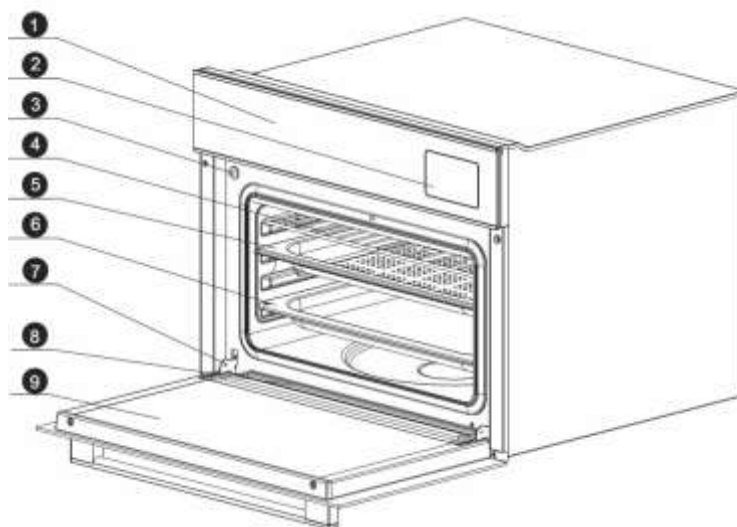
Control Panel



Notes :

1. On / OffKey
2. Program Key
3. Lamp Key
4. Timer Key
5. Temperature Setting Key
6. Display Screen
7. Plus Key
8. Minus Key
9. OK Key
10. Rapid Heat UpKey
11. Start / StopKey

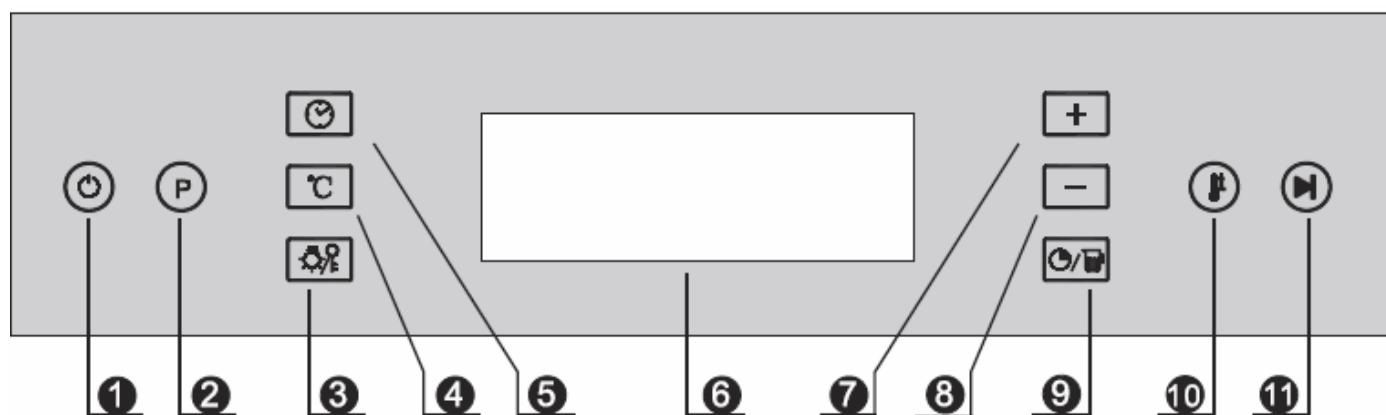
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Notes :

1. Control Panel
2. Water Tank
3. Gate Control Switch
4. Steaming Rack
5. Steaming Plate
6. Oil Receive Tray
7. Door Hinges
8. Water Catcher
9. Door

Panel kontrol



Notes

- | | |
|---------------------------------|---|
| 1 Power On / Off Key | 7 Increase Key |
| 2 Function Selection Key | 8 Decrease Key |
| 3 Lighting Key / Child Lock Key | 9 Presetting Key / Key for opening water tank |
| 4 Temperature Regulating Key | 10 Fast Heating Key |
| 5 Time Setting Key | 11 Start / Stop Key |
| 6 Display Screen | |

PART 3 : INSTALLATION

- Before using the appliance. Please read this guide carefully. This book contains important information regarding safe operation, installation and maintenance of the appliance.
- Please keep this guide book in an easy place to find, so it will be easier if necessary to use at any time. Include this guide book if you are handing the appliance over.
- If you do not understand about the installation of steam oven, you should contact MODENA Call Center to perform the installation.
- Prepare electrical outlet that is easily accessible to your oven power cord.

Important Safety Information

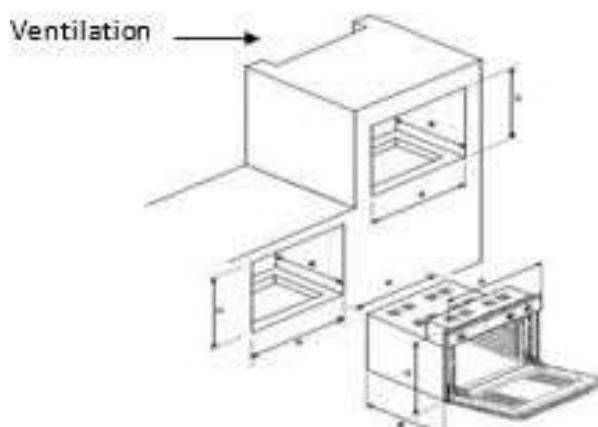
- Please use the rated current of 10A or more separate outlet. The power socket must be grounded. Do not use loose or poor contact power outlet, otherwise it may lead to electric shock, short circuit, or fire. If the outlet is shared with other appliances, there may be abnormal heat that may cause fire.
- When you pull the plug socket, grip the plug ends. Do not pull the power cord when pulling the plug out, otherwise there might be an electric shock, short circuit, fire and other dangerous hazard.
- Do not let the appliance soaked, otherwise there is the risk of a short circuit or electric shock.
- Use AC 187-242V voltage.
- Please remind children not to use the appliance without supervision or play with the appliance. There may be burns, electric shock, or other hazards.
- Unless done by a professional technician, do not disassemble and repair the appliance yourself.
- If you are not using the appliance, unplug the power plug or turn off the power supply.
- When the power cord is damaged, the cord should be replaced by professional technician.

Installation

- Open the box of built-in steam oven, and then take out the built-in oven and put it on a flat surface.
- Keep all packaging materials out of reach of children, as they may cause choking or suffocation hazard.
- The appliance must be installed in accordance with the instructions and installed by skilled and experienced people. Installation errors can be harmful to humans and animals or may damage the property.

Installing The Steam Oven Into Kitchen Set

1. The steam oven can be installed on the kitchen table as long as the table holds up to the oven or is installed at the column.
2. Use the appropriate kitchen set to ensure that the appliance can work well. Frame or panels adjacent to the oven must be made of heat-resistant material.
3. Cabinet with lacquer-coated exterior must be assembled with adhesives that can withstand temperatures up to 100°C.
4. Check if the size of the space in the kitchen to put the oven is set according to the size shown in the picture below.

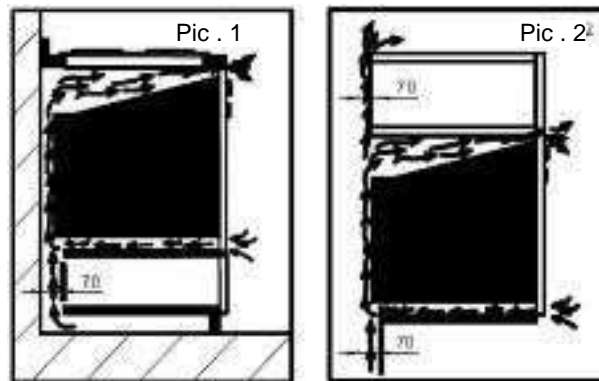


MODEL	A (mm)	B (mm)	C (mm)
BT 3435	560	550	450
BT 6435			

5. Insert oven into the kitchen set space by installing a screw type A into the four holes in the steam oven. Screws can be found on the side of the oven frame.



6. Connect the power plug to the wall outlet and the oven is ready to use.
7. For the most efficient air circulation, the steam oven must be installed in accordance with the dimensions shown in Picture 1-2. Rear panel of the cabinet must be removed so that air can circulate freely. Panel where the oven is installed must have a gap of at least 70 mm at the rear.



Electrical Connections

Steam oven is equipped with a three-pole power cord designed to operate with alternating current at the voltage and frequency written on the table of specifications.

Connect the board power supply cord to the power

Fit a standard plug in accordance with the load shown in the table of specifications. The appliance must be directly connected to the electricity using omnipolar switch with opening contact of at least 3 mm installed between the appliance and the electricity. The switch must be suitable for the load indicated on the label and must comply with the regulation of electrical currents (grounding wire must not be interrupted by the switch). Power supply cord should be positioned so it does not contact with temperature above 50°C at any point. Make sure that the correct electrical connection has been made and is fully compliant with safety regulations.

Before the appliance is connected to a power source, ensure that:

1. The appliance is grounded and the plug is in accordance with the applicable regulations.
2. Electric socket can withstand the appliance's maximum power indicated on the data label (see below).
3. Voltage is in the range between the values indicated on the data label (see below).
4. The electric socket is compatible with the appliance's plug. If the socket is incompatible with the plug, ask the technician to replace it. Do not use extension cords or multiple electric sockets.
5. After mounting the appliance, power supply wiring and outlet should be easily accessible.
6. Cables must not be bent or crushed.
7. Cable must be checked regularly and replaced only by an official technician.
8. The manufacturer disclaims any responsibility, if this safety measures are ignored.

PART 4 : HOW TO USE

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Starting the steam function

Step 1: Press the power key , the display will light up and appliance is in standby mode.

Step 2: Press the Time Set  button twice, cooking time will be shown on the lower left screen.

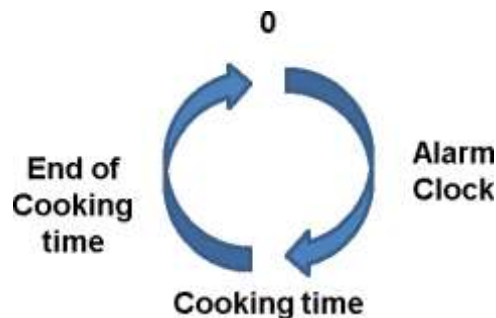
Step 3: Press the key  or  key, set the desired cooking time, then press the "OK" key to confirm.

Step 4: Finally, press the key  to start cooking.

Oven function setting.


Time of day / Alarm Clock / Cooking time / End of time setting






The sequence of cooking modes displayed in the screen as below:






- Time of Day: Press  key for 2 seconds, press  /  to adjust the time, press the key  to confirm
- Alarm Clock: Press  key once time, press  /  to set the cooking time, press  to confirm.
- The display will show the symbol .
- Cooking time "Duration": Press  key twice, press confirm. To set the cooking time, press  / . Press  to confirm.


- End of cooking time "End": after user set the cooking time "Duration", press the  key 3 times to set the end of cooking time. The oven starts as soon as it is reaching the starting time.


For example: The time is 12:00 now, user set the cooking time to 0:30 (hour:min), then press  to set the end of time to 12:40. The oven starts to cook at 12:10, and the display shows the end time of cooking.

- Press the key to switch on the oven. User can select the different cooking modes by continuously pressing the key.
- Temperature can be set by pressing  key then press  /  to set. Then press  to confirm after the cooking mode is selected. Once the cooking mode is fixed, press the key  to start cooking, press repeatedly to switch between start and pause.



Descaling function

Firstly, take out the water tank, inset detergent and fill it with water halfway. Install the tank on the tank support inside the steam oven, close the door, press  button and choose to start the function. Display screen will show  symbol, then choose the descaling function. Set the alarm, then the display will show tap icon .



When the alarm goes off, take out the water tank, refill halfway and reinstall on the tank support. Close the door, press  key, machine will go into second cleaning phase.

When the alarm goes off again, take out the water tank, refill halfway and reinstall it on the tank support. Close the door, press  key, machine will go into third and final cleaning phase.

Rapid heat – up

When the setting temperature exceeds 100 degrees and the pre-heat function hasn't been finished, user can press the key  to start the rapid heat-up mode. The display will show the symbol  continuously.

Child Lock Set

Press  key for 2 seconds. The display will show the Child Lock symbol  continuously.









Press  key for 2 seconds to turn off Child Lock until the symbol disappears.

Temperature setting

In standby mode, Press  key, display will show temperature symbol, press the  /  button to set the temperature, press the  key to confirm.

Cooking modes symbol:

The sequence of cooking modes displayed in the screen as below:

Function	Working parts	Default temperature	Adjustable temperature range
	Fan motor thaw	50°C	20 – 60°C
	Circle heating element + Fan motor	220°C	50-225°C
	Grill	220°C	50-225°C
	Grill element + Fan motor	220°C	50-225°C
	Steam	100°C	40-100°C
	Steam + Grill element + Fan motor	120°C	120-220°C
	Steam + Circle heating element + Fan motor	120°C	120-220°C
	Steam heat plate descaling		

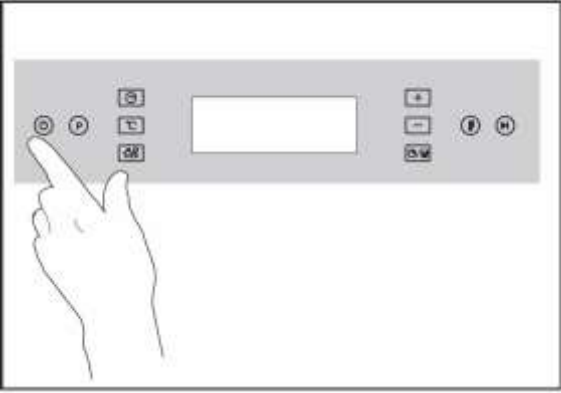
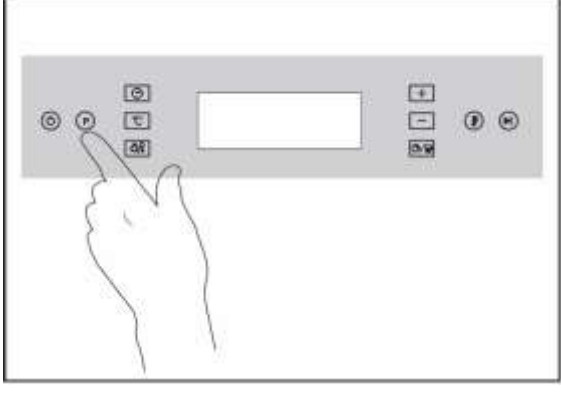
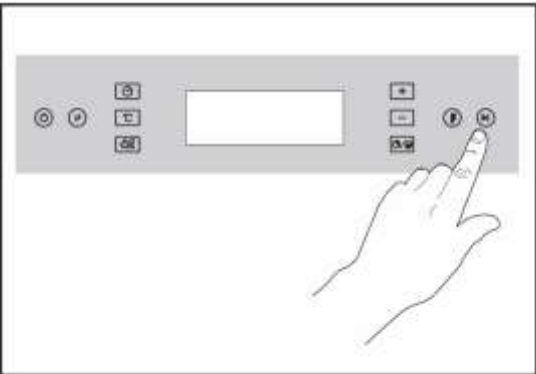
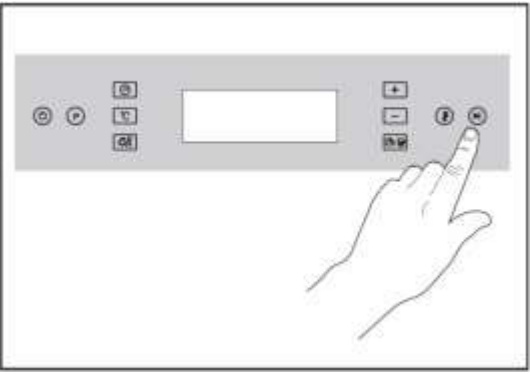
Rapid Heatup

When you select a pure grill and the setting temperature exceeds 100 degrees and the pre – heat function is not yet completed, user can press the key to start the rapid heat-up mode. This function will use circle heating element + total grill heating element + fan with power of 230V / 3050 W

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Quick Start

Enable The Heating Function

	
<p>Step I: Press the power key "●", the display screen is on, and then the machine is standby</p>	<p>Step II: Press "●" key for three times to select the heating function and then the "■" icon will be shown at the top-left corner of the display</p>
	
<p>Step III: Press key "■+", and press key "■-" to increase / decrease the working time, and then press key "■", and then press "■+" "■-" to increase or decrease working temperature</p>	<p>Step IV: Press key "H" to start the baking function</p>

Detailed Instructions

Standard time setting (clock function)












When the equipment is electrified for the first time, or when it is standby, the user can keep pressing the key "", and then the clock on the display screen will flicker. And then the user can press key "" "" to increase or decrease the time on the clock. After adjustment, the time set will take effect 10 s after adjustment without pressing any key.

Turn-off function













Press key "" once during the service of the oven to stop heating.

Automatic baking mode with time length set


Under this mode, the baking time is preset. The equipment will run immediately after setting. And heating will stop automatically after the time length set is past. The operation methods are as follows:




1. Press key "" to make the machine standby;
2. Press key "" to choose the baking mode. The function will be changed by pressing the key every time;
3. Press key "" to make the temperature value flicker, and then press key "" and "" to set the highest temperature of baking;
4. Press key "" to make the minute figure flicker. And then press key "" and "" to set the baking time. Press key "" and "" once for increasing or decreasing 1min, and a long press mains continuous increasing or decreasing.
5. Press key "" to start the baking function;






Automatic baking mode with the baking completion time set (presetting function)





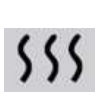




1. Press key "" to make the machine standby;
2. Press key "" to choose the baking mode. The function will be changed by pressing the key every time
3. Press key "" to choose the baking mode. The function will be changed by pressing the key every time;
4. Press key "" to make the minute figure flicker. And then press key "" and "" to set the baking time. Presskey "" and "" once for increasing or decreasing 1min, and a long press mains continuous increasing or decreasing
5. Press key "" and set the baking completion time by pressing "" and "";
6. Press key "" to confirm setting, and the oven will start heating based on the baking completion time

Fast heating function




After the baking function is set, if the temperature is higher than 100°C, the user can press key "" to realize fast heating. The oven will start all the heating pipes to heat foods until the temperature reaches the value set, and then the oven will change to the gear of the function set for heating.

As for the descaling function, take out the water tank by pressing "" and pour a pack of detergent into the water tank and then add half water to the water tank, install the water tank into the water tank base of the electric steaming furnace as well as press "" to select the descaling gear to start working under the standby state and enter the descaling function after the " *
****" icon is shown in the display screen until the

steamer gives an alarm and the "" water shortage icon appears on the right of the display screen. When the water shortage alarm occurs to the electric steaming furnace, press "" to take out the water tank and then add half clean water, install the water tank to the water tank base and enable the cleaning function of the machine for the second cycle by pressing "" key. When the water shortage alarm happens to the electric steaming furnace again, take out the water tank by pressing "" and then add half clean water, install the water tank into the electric steaming furnace and enable the cleaning function of machine for the third cycle by pressing "" key and finally the whole descaling function ends after the time is over.

									
Function	Unfreezing with fan	Back Heating Coil + Fan	Upper Heating Coil	Upper Heating Coil + Fan	Steam	Upper Heating Coil + Fan + Steam	Upper Heating Coil + Steam	Ring Heating Coil + Fan + Steam	Evaporating Pan Descaling
Default Temperature	50°C	220°C	220°C	220°C	100°C	120°C	120°C	120°C	-

Grilling time and grilling mode of various common meats suggested are as shown in the following table:

Mode	Types of Food	Weight (Kg)	Grid on positions from bottom to top	Preheat Time	Adjust Temperature	Cooking Duration (min)
	Pizza	1	2	15	220	25-35
	Mutton	1	2	10	180	40-45
	Chicken	1	2	10	180	60-75
	Chocolate Cake	1.5	3	10	160	50-60
	Carp	1	2	5	160	55-60
	Beef	1.5	4	5	MAX	15-20
	Meat Loaf	1	4	5	MAX	25
	Hamburg	1	3	5	MAX	7
	Mackerel	1.5	2	5	MAX	20-25
	Roast Chicken	1.5	2	5	200	55-60
	Large Squid	1.5	2	5	200	40-45

Suggestions about cooking time of common foods

Species	Weight	Time
Fishes	About 650g	15 minutes
Sea crab	About 500g	25 minutes
Shrimp	About 500g	12 minutes
Drumstick	5, about 650g	30 minutes
Rooster	1, about 1100g	35 minutes
Beef	About 350g	40 minutes
Pork	About 400g	20 minutes
Soup	About 450g	15 minutes
Egg	10 About 650g	15 minutes
Pumpkin	About 850g	20 minutes
Potato	About 550g	30 minutes
Corn	About 550g	30 minutes
Steamed stuffed bun	10	18 minutes
Rice	About 400g	30 minutes

Selecting container materials

Select the appropriate containers depending on the food. Use a non-toxic materials especially those that will endure high temperature, and remove the lid when using the containers with steam oven. It is advised to use provided containers such as steam platter. These are the recommended containers:

- For ingredients such as sweet potatoes, corn, potato, egg, steamed bun, and other relatively large ingredients that does not drip, you can use any suitable containers.
- For ingredients such as prawn, crab, chicken wing, chicken, pumpkin, and others that does need to keep the juice, you can use the steam container.
- For ingredients such as fish, ribs, large chicken or turkey, meat and others, those will need steam penetration to prevent the juice from leaking out. You can use oil container for those ingredients.

PART 5 : MAINTENANCE

WARNING!

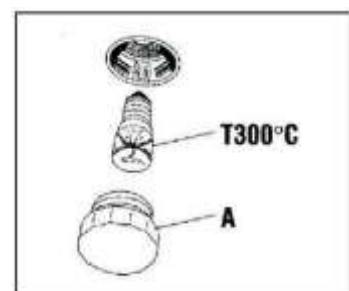
- Wait until the appliance has cooled down before attempting to clean it.
- Disconnect it from the power supply, either by pulling the plug out or switching the power off.
- Do not leave corrosive or acidic substances (lemon juice, vinegar, etc.) on enameled, painted or stainless steel parts.

Cleaning the Steam Oven

- After finished using the steam oven, let the steam oven door open for several minutes to cool down the steam.
- Ideally, the inside of the steam oven should be cleaned after each use.
- Clean the steam oven when the oven is still warm (not hot), so that spilled food on the steam oven surface can be removed easily.
- Do not spray water directly onto the appliance, avoid using strong chemical and abrasive detergent
- Clean the rubber, stainless steel or enameled parts or chrome using a soft sponge and warm soap water or non abrasive cleaning agent. Use special products to remove stubborn stains. After cleaning, dry the appliance until it is completely dry.
- All accessories – except the sliding shelves – can be washed like regular cooking equipment and also safe to put it into a dishwasher.
- Do not use any type of steam cleaners or high-pressure cleaning appliance.

Change the Oven light

- Disconnect the oven from the power supply, either by pulling the plug out or by switching off the power supply.
- Remove the protection glass (A) by turning it counter-clockwise and replace the burnt out bulb with the same type bulb (high-temperature lamp 300°C)
- Replace the burnt out bulb.
- Reinstall the cover protection A.



Cleaning the oven door

Clean the glass with asponge and liquid cleaner, then dry with a soft cloth. Do not use abrasive material or ones with sharp surfaces to prevent from cracking and scratching the glass.

Cleaning the water tank

When cleaning the tank, First remove the tank cap, then use a damp cloth paired with liquid cleaner to scrub the tank interior.

PART 6 : TROUBLESHOOTING

If abnormalities happen when using the appliance, please stop using the appliances and unplug the power cord, then check the table below. Please contact our call center if necessary.

Some of cooking instructions can be found in the table below:

PROBLEM	POSSIBLE CAUSE	RECOMMENDED ACTION
Water alarm	No water inside the tank	Fill the water tank
	Broken pumps	Replace the pumps or notify to the MODENA Call Center.
Control panel cannot be operated	Appliance is in Child Lock mode	Deactivate Child Lock mode
	Broken operation board	Call MODENA Call Center.
Steaming unfamiliar food	Putting the lid on the food	Remove the lid
	No steam generated	Call MODENA Call Center.
The display shows Error Code E2	Broken interior sensor	Call MODENA Call Center.
The display shows Error Code E3 (BT 3435)	Interior sensors over Standard temperature	Unplug the power to cool it down Or Call MODENA Call Center.
The display shows Error Code E4	Broken heating plate sensor	Call MODENA Call Center.
The display shows Error Code E5	Heating plate sensor Over safe temperature	Unplug the power to cool it down Or Call MODENA Call Center.
The display shows Error Code E1	No tank in place or broken tank switch	Install the tank on the tank support Or Call MODENA Call Center.
The display shows Error Code E8 (BT 6435)	The water tank motor breaks down	Call MODENA Call Center.

PART 7 : PRECAUTION ACTION

Advice and precautions

This appliance is designed and manufactured in compliance with international safety standards. Warnings and instructions below are for safety reasons and must be read and followed carefully.

Important Safety Instruction

- The appliance is designed for household and indoors use and is not intended for commercial use or industry.
- Appliance should not be installed in an open area. It is dangerous to let the appliance exposed to rain and typhoon.
- When moving and installing the appliance, always use the handrail available in the sides of the oven.
- Do not touch the side of the appliance with bare feet or wet hands and feet.
- Appliance should be used only by adults in accordance with the instructions in the guide book.
- Do not touch the heating element or a particular part of the oven door when the appliance is used, since some parts might become very hot. Keep children away from the oven and do not touch the hot parts of the electrical wiring directly.
- Make sure other electronic equipments are not in contact with the hot parts of the oven.
- The open space for ventilation and heat dissipation should not be obstructed.
- Always grab the middle part of the oven handle, the end part of the handle could be hot.
- Always wear gloves when placing or removing the cutlery into or out of the oven.
- Do not use aluminum foil to line the bottom oven.

- Do not put flammable materials in to the oven, if the appliance is accidentally turned on, these materials may burn.
- Always turn off the appliance when not in use.
- When you disconnect the power cord, always pull from the plug, do not pull the cord.
- Always unplug the power cord from its source when doing maintenance or repairing appliance. However, if there is damage on the appliance, do not try to fix it yourself. Repairs that carried out by inexperienced person could potentially cause injury or further damage to the appliance. Contact MODENA Call Center for repair.
- Do not lay or lean heavy objects on the oven door.
- Do not let children play with the appliance.
- Appliance are not to be used by people (including children) with a lack of physical, sensory or mental abilities, or lack of experience and knowledge about the products unless they have been given supervision or instruction concerning the usage of the tools by a person responsible for their safety
- Always turn off the oven before removing the oven rack and plates.
- During the cooking process, fats or oils should be treated carefully because this material might cause fire if it reaches certain temperature.
- Frequently check the gas hose, to make sure that gas hose is far from hot surface, and not in bent position. Make sure the outer surface of hose isn't cracked to prevent leakage.
- Always remember that the area round the gas stove can be hot for a long time (around 30 minutes) after you turn off the oven.
- Perform routine service on your built-in oven every 3 (three) months, so abnormalities on your built-in oven can be detected and repaired immediately.

PART 8 : SPECIFICATION

Specifications of this appliance may change without Notice to improve the quality of the product.

MODEL	BT 3435	BT 6435
Oven type	Steam oven + grill	Steam oven + grill
Cooking program	8	8
Color	Black + stainless	Black
Oven capacity (liter)	36	36
Grill	Electric	Electric
Oven	Electric	Electric
Door glass	3 layers	3 layers
Oven Light	Yes	Yes
Thermostat	Yes	Yes
Timer	Yes	Yes
Oven tray	Yes	Yes
Dripping pan	Yes	Yes
Voltage	220 – 240 V / 50 Hz	220 – 240 V / 50 Hz
Lower heater	1740 W	1740 W
Back heater	1650 W	1650 W
Upper/grill Heater	1450 W	1450 W
Product dimension (L x W x H) mm	595 x 540 x 445	595 x 540 x 445
Cut-out dimension (L x W x H) mm	560 x 550 x 450	560 x 550 x 450

