

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

- › [Bimar](#) /
- › [Bimar B400 Digital Steam Oven 40 Liters Instruction Manual](#)

## Bimar B400

# Bimar B400 Digital Steam Oven 40 Liters Instruction Manual

Model: B400 | Brand: Bimar

## 1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Bimar B400 Digital Steam Oven. Please read all instructions carefully before using the appliance and retain this manual for future reference. The Bimar B400 is a versatile 40-liter digital oven featuring steam cooking, conventional baking, and low-temperature cooking functions. It includes a stainless steel interior and 31 preset programs to simplify your cooking experience.

## 2. IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the oven is placed on a stable, heat-resistant surface with adequate ventilation around it.
- Do not immerse the appliance, cord, or plug in water or any other liquid.
- Keep children away from the oven during operation, as surfaces can become very hot. Utilize the Child-Lock function when necessary.
- Do not operate the oven if the power cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way.
- Always use oven mitts when handling hot items from the oven.
- Unplug the oven from the power outlet when not in use and before cleaning.
- Ensure the water tank is correctly filled for steam functions and emptied after use to prevent mineral buildup.

## 3. PRODUCT COMPONENTS AND ACCESSORIES

Familiarize yourself with the parts of your Bimar B400 oven:

- **Control Panel:** Digital display with touch controls for time, temperature, and functions.
- **Oven Door:** Drop-down style door with a safety switch that interrupts functions when opened.
- **Stainless Steel Interior Cavity:** Equipped with an interior light.
- **Water Tank:** Removable tank for steam generation.

### Included Accessories:

- Stainless steel rotisserie spits with handle
- Stainless steel rack

- Baking tray
- Liquid collection tray
- Oven glove



Figure 3.1: Oven interior with door open, highlighting the water tank for steam functions.



Figure 3.2: Oven interior showing the stainless steel rack and cavity.

## 4. SETUP

---

1. **Unpacking:** Carefully remove the oven and all accessories from the packaging. Retain packaging materials for potential future transport or service.
2. **Placement:** Place the oven on a flat, stable, and heat-resistant surface. Ensure there is at least 10 cm (4 inches) of clear space on all sides (back, top, and sides) for proper ventilation. Do not place near flammable materials.
3. **Initial Cleaning:** Before first use, wipe the interior and exterior surfaces with a damp cloth. Wash all accessories (rack, trays, rotisserie) with warm, soapy water, rinse, and dry thoroughly.
4. **Power Connection:** Plug the oven into a grounded electrical outlet. Ensure the voltage matches the specifications on the appliance label.
5. **First Use Burn-Off:** It is recommended to run the oven empty for about 15-20 minutes at 200°C (392°F) to burn off any manufacturing residues. A slight odor or smoke is normal during this process. Ensure the area is well-ventilated.

## 5. OPERATING INSTRUCTIONS

---

### 5.1 Control Panel Overview

The Bimar B400 features an intuitive electronic control panel with a digital display. Use the touch controls to select functions, adjust temperature, and set the timer.

### 5.2 Basic Operation

1. **Power On/Off:** Press the power button (**U**) to turn the oven on or off.
2. **Selecting a Program:** Use the function selection buttons to cycle through cooking modes or preset programs.
3. **Setting Temperature:** Adjust the temperature using the dedicated controls. The thermostat range is 30°C to 230°C.
4. **Setting Timer:** Set the desired cooking time using the timer controls. The maximum timer setting is 2 hours.
5. **Start/Pause:** Press the Start/Pause button to begin or temporarily stop a cooking cycle.

### 5.3 Cooking Modes and Preset Programs

The oven offers various cooking modes and 31 preset programs:

- **Steam Cooking:** Ideal for vegetables, fish, and reheating. Ensure the water tank is filled.
- **Bake + Steam:** Combines conventional baking with steam for moist results, perfect for bread or roasts.
- **Static Bake:** Traditional baking with heat from top and bottom elements.
- **Ventilated Bake:** Uses a fan to circulate hot air for even cooking, suitable for multiple trays.

- **Air Fry:** For crispy results without deep-frying in oil.
- **Low Temperature Cooking:** For delicate dishes or specific preparations.

#### Special Low-Temperature Programs:

- Keep Warm
- Defrost
- Ferment
- Dehydrate

### 5.4 Using the Rotisserie

To use the rotisserie function:

1. Secure the food (e.g., chicken) onto the rotisserie spit.
2. Insert the rotisserie into the designated slots inside the oven.
3. Select the rotisserie function on the control panel.



Figure 5.1: Rotisserie function in use with a chicken.

### 5.5 Child-Lock Function

Activate the Child-Lock function to prevent accidental operation or changes to settings. Refer to the control panel instructions for specific activation and deactivation steps.



Figure 5.2: Example of food cooking on the baking tray.

## 6. MAINTENANCE AND CLEANING

---

Regular cleaning and maintenance ensure the longevity and optimal performance of your oven.

### 6.1 General Cleaning

- Always unplug the oven and allow it to cool completely before cleaning.
- Wipe the exterior with a damp cloth and mild detergent. Do not use abrasive cleaners.
- Clean the stainless steel interior with a soft cloth and a non-abrasive cleaner suitable for stainless steel.
- Wash all removable accessories (rack, trays, rotisserie) in warm, soapy water.

### 6.2 Steam Cleaning and Descaling Cycles

The oven features dedicated steam cleaning and descaling cycles. Refer to the control panel instructions to initiate these programs. Regular descaling is crucial, especially in areas with hard water, to maintain steam function efficiency.

### 6.3 Cleaning the Inner Glass

The inner glass of the oven door can be removed for thorough cleaning between the two panes. Consult the detailed instructions in the full product manual for the correct procedure to remove and re-install the inner glass safely.

## 7. TROUBLESHOOTING

---

If you encounter issues with your Bimar B400 oven, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Oven does not turn on	Not plugged in; power outage; faulty outlet	Check power cord connection; verify power supply; try a different outlet.
Oven not heating	Temperature not set; door not closed properly; safety switch activated	Ensure temperature is set; close door firmly; check for obstructions.
Steam function not working	Water tank empty; tank not inserted correctly; descaling needed	Fill water tank; ensure tank is properly seated; run a descaling cycle.
Display shows an error code	Internal malfunction	Refer to the full manual for specific error codes or contact customer support.

If the problem persists after attempting these solutions, please contact Bimar customer support.

## 8. TECHNICAL SPECIFICATIONS

Feature	Specification
Brand	Bimar
Model Name/Number	B400
Capacity	40 Liters
Power (Wattage)	2400 Watts
Power Source	Electric
Temperature Range	30°C - 230°C
Item Dimensions (D x W x H)	58 cm x 55 cm x 50 cm
Item Weight	25 Kilograms
Material	Metal (Stainless Steel Interior)
Door Material Type	Stainless Steel
Control Type	Touch Control
Door Style	Drop-down Door
Special Features	Top roaster, Automatic On/Off, Steam function, Grill option, LED display, Timer



Figure 8.1: Product dimensions overview.

## 9. WARRANTY AND SPARE PARTS

Bimar ensures the availability of spare parts for this product in the EU for a period of 12 years. For specific warranty terms and conditions, please refer to the warranty card included with your product or contact Bimar customer support.

## 10. CUSTOMER SUPPORT

---

For any questions, technical assistance, or service requests regarding your Bimar B400 Digital Steam Oven, please contact Bimar customer support through their official website or the contact information provided in your product documentation.

You can visit the Bimar store on Amazon for more information: [Bimar Store](#)