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USHA ICHEF STEAM OVEN 18L

Usha iChef Steam Oven 18L Instruction Manual

Model: ICHEF STEAM OVEN 18L (4055ICHEFSO18L08N)

1. Introduction

Thank you for choosing the Usha iChef Steam Oven. This appliance is designed to enhance your cooking experience with its versatile 11-in-1 functions, combining the capabilities of an oven, air fryer, and steamer. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and retain it for future reference.



Image: The Usha iChef Steam Oven highlighting its core functions and features such as 1000W heating element, 800W 3D steam, turbo air circulation, 3-level cooking, 39 pre-set menus, and a 3-layer glass window.

2. Safety Information

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury. This appliance is for household use only.

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse the cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.

- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended household use.
- Ensure proper ventilation around the appliance during operation.
- The appliance features a 3-layer glass window for safety, but surfaces can still become hot. Exercise caution.
- The door sensor ensures safety during operation. Do not attempt to bypass it.

3. Product Overview and Features

The Usha iChef Steam Oven is a versatile kitchen appliance designed for multi-functional cooking. It combines advanced heating and steaming technologies to deliver efficient and healthy meal preparation.

Key Features:

- **11-in-1 Functions:** Air frying, Baking, Roasting, Grilling, Thawing, Slow Cooking, Barbecue, Braising, Toasting, Air Drying, and Steaming.
- **3 Level Cooking:** Allows for simultaneous preparation of multiple dishes.
- **39 Pre-set Menus:** Automated cooking programs for various dishes.
- **1000 W Heating Element:** Powerful convection heating for efficient cooking.
- **800 W 3D Steam:** Ensures even and thorough steaming.
- **Turbo Air Circulation:** For uniform cooking and crisp results in air frying mode.
- **800 ml Large Capacity Water Tank:** Suitable for steam cooking up to 1.5 hours.
- **3 Layer Glass Window:** Enhances insulation and safety during operation.
- **Digital Touch Panel:** Intuitive controls for easy operation.
- **Electronic Temperature Control:** Precise temperature management.
- **Safety with Door Sensor:** Automatically pauses operation when the door is opened.
- **Food Grade SS 304 Inner Cavity:** Durable and safe for food contact.
- **Keep Warm Function:** Maintains food temperature after cooking.
- **Self-Cleaning Function:** Simplifies maintenance.
- **100% Copper Motor:** Ensures durability and efficient performance.



Image: Visual representation of the 11 distinct cooking functions available with the Usha iChef Steam Oven.



Image: Benefits of using the Usha iChef Steam Oven, focusing on health and quality of cooking.



Image: Advanced features of the Usha iChef Steam Oven, such as its digital touch panel and safety mechanisms.

4. Setup

Unpacking:

1. Carefully remove the appliance and all accessories from the packaging.
2. Remove any protective films, stickers, or packaging materials from the unit.
3. Verify that all components listed in the "What's in the Box" section are present. (User Manual is included).

Placement:

- Place the oven on a stable, flat, heat-resistant surface.
- Ensure there is adequate clearance (at least 10-15 cm) on all sides and above the oven for proper ventilation. Do not place it against a wall or under cabinets that could obstruct airflow.

- Keep the appliance away from water sources, direct sunlight, and heat-emitting appliances.

First Use:

1. Before first use, wipe the interior and accessories with a damp cloth and mild detergent. Dry thoroughly.
2. Fill the water tank with clean, potable water for steam functions.
3. Plug the power cord into a grounded electrical outlet.
4. It is recommended to run the oven empty for about 15-20 minutes at a high temperature (e.g., 200°C in convection mode) to burn off any manufacturing residues. A slight odor or smoke may be present during this initial operation; this is normal. Ensure the area is well-ventilated.
5. Allow the appliance to cool completely before its first cooking use.

5. Operating Instructions

The Usha iChef Steam Oven features a digital touch control panel for easy selection of cooking modes, temperature, time, and pre-set menus.

Control Panel Overview:

Familiarize yourself with the touch buttons and display on the front panel. Typically, these include power, mode selection, temperature adjustment, time adjustment, start/pause, and pre-set menu selection.

Cooking Modes:

The oven offers three primary heating modes:

- **Convection Mode:** Utilizes the 1000 W heating element and Turbo Air Circulation for baking, roasting, air frying, and grilling. Ideal for achieving crispy textures.
- **Pure Steam Mode:** Uses the 800 W 3D steam for steaming vegetables, fish, momos, and other delicate foods, preserving nutrients and moisture. Ensure the water tank is filled.
- **Combination Mode (Steam + Fryer Mode):** Combines both convection and steam heating for faster cooking and dishes that are crispy on the outside and moist on the inside.

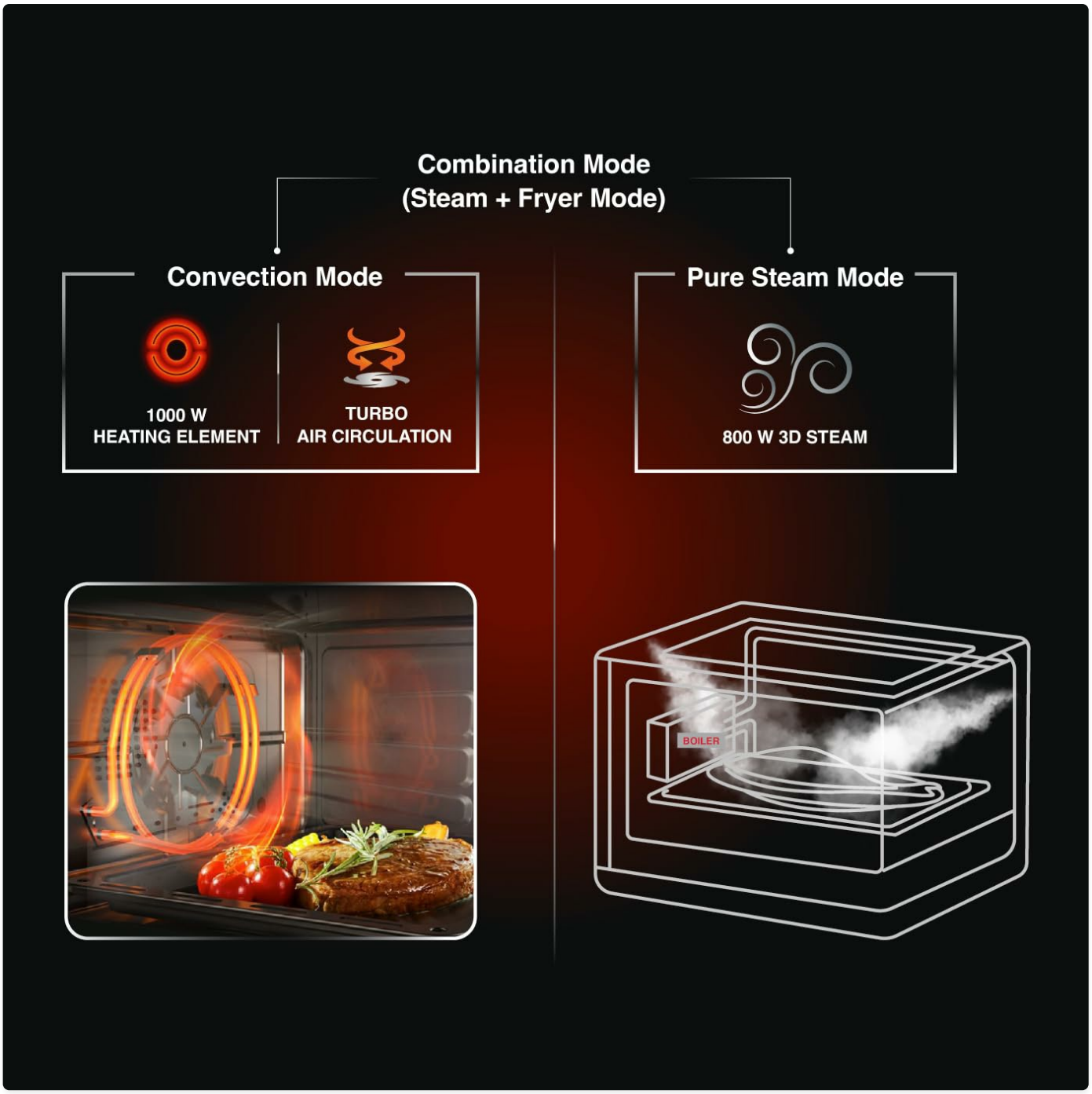


Image: Explanation of the different heating modes: Convection, Pure Steam, and Combination Mode.

Using Pre-set Menus:

1. Press the "Menu" button to browse through the 39 pre-set cooking programs.
2. Use the adjustment buttons (e.g., arrows or dial) to select the desired program.
3. The display will show the recommended temperature and time for the selected menu. These can often be adjusted manually if needed.
4. Press "Start" to begin cooking.

The oven also features specific sub-menus for steam (up to 11), fryer mode (up to 9), and steam + fryer mode (up to 7) for more specialized cooking.

Manual Operation:

1. Select the desired cooking mode (Convection, Steam, or Combination).

2. Adjust the temperature using the temperature control buttons.
3. Set the cooking time using the timer control buttons.
4. Press "Start" to begin cooking.

3 Level Cooking:

Utilize the multiple racks provided to cook different items simultaneously. Ensure proper spacing for air circulation and even cooking. When using steam, ensure all items are suitable for steaming.

Keep Warm Function:

After cooking, the appliance may automatically switch to a "Keep Warm" function or allow manual activation to maintain food at a serving temperature for a predetermined period.

6. Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Usha iChef Steam Oven.

General Cleaning:

1. Always unplug the appliance and allow it to cool completely before cleaning.
2. Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
3. Clean the interior Food Grade SS 304 cavity with a damp cloth and mild detergent. For stubborn stains, a non-abrasive oven cleaner suitable for stainless steel can be used, following the product instructions.
4. The 3-layer tempered glass door can be cleaned with a glass cleaner or a damp cloth.
5. Wash all removable accessories (racks, trays) in warm, soapy water. Rinse thoroughly and dry before storing or reinserting.
6. Empty and clean the water tank regularly, especially after using steam functions, to prevent mineral buildup.

Self-Cleaning Function:

Refer to the specific instructions in the full user manual for activating and utilizing the self-cleaning function. This feature helps to loosen food residues and maintain hygiene within the oven cavity.

7. Troubleshooting

Before contacting customer service, please refer to the following common issues and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure the power cord is securely plugged into a working outlet. Check your home's circuit breaker.
Oven not heating.	Door not closed properly; incorrect mode selected; temperature not set.	Ensure the door is fully closed (door sensor engaged). Verify the correct cooking mode, temperature, and time are set.

Problem	Possible Cause	Solution
No steam produced.	Water tank empty; steam mode not selected.	Fill the water tank with potable water. Ensure Pure Steam or Combination Mode is selected.
Food not cooking evenly.	Overcrowding; improper rack placement; insufficient preheating.	Avoid overcrowding the oven. Use appropriate rack levels. Allow the oven to preheat fully before adding food. Ensure Turbo Air Circulation is active for convection modes.
Unusual odors or smoke during first use.	Manufacturing residues burning off.	This is normal for initial use. Ensure good ventilation. If it persists after the first few uses, contact customer service.

If the problem persists after trying these solutions, please contact Usha customer support.

8. Specifications

Feature	Detail
Brand	USHA
Model Name	ICHEF STEAM OVEN 18L
Model Number	4055ICHEFSO18L08N
Capacity	18 Liters
Product Dimensions (D x W x H)	42.2D x 38.4W x 45.2H Centimeters
Item Weight	14.6 Kilograms
Heating Element Wattage	1000 Watts
3D Steam Wattage	800 Watts
Water Tank Capacity	800 ml
Control Type	Touch Control
Inner Cavity Material	Food Grade Stainless Steel (SS 304)
Door Material	Tempered Glass (3 Layers)
Special Features	3 Level Cooking, 39 Pre-set Menus, Turbo Air Circulation, Auto Cook Menu, Keep Warm Function, Self-Cleaning Function, Electronic Temperature Control, Safety with Door Sensor, 100% Copper Motor.
Included Components	User Manual

9. Warranty and Support

Warranty:

The Usha iChef Steam Oven comes with a**2-year warranty** on the product. This warranty covers manufacturing defects and ensures free home service during the warranty period. Please retain your purchase receipt for warranty claims.

Customer Support:

For any queries, service requests, or technical assistance, please contact Usha International Limited customer support.

- **Manufacturer:** Usha International Limited
- **Address:** Plot No.15, Institution area, Sector -32, Gurugram, Haryana-122 001
- **Telephone:** +91-124-4583106
- You can also visit the official USHA Store on Amazon for more information.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question