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› VAL CUCINA 7-in-1 Steam Convection Oven Instruction Manual

VAL CUCINA VSO30W

VAL CUCINA 7-in-1 Steam Convection Oven

Model: VSO30W

1. INTRODUCTION

Thank you for choosing the VAL CUCINA 7-in-1 Steam Convection Oven. This versatile countertop appliance is designed to enhance your culinary experience with multiple cooking functions including steaming, air frying, baking, sous vide, and fermentation. It also features 29 preset auto menus and a sanitization function. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new oven.



Figure 1: Front view of the VAL CUCINA 7-in-1 Steam Convection Oven, showcasing its sleek design and control panel.

2. IMPORTANT SAFETY INSTRUCTIONS

To ensure safe operation and prevent damage to the appliance or injury to yourself and others, please read and adhere to the following safety guidelines:

- **Read All Instructions:** Familiarize yourself with all operating procedures and safety warnings before using the oven.
- **Proper Placement:** Place the oven on a stable, heat-resistant countertop. Ensure adequate clearance around the appliance for proper ventilation.
- **Electrical Safety:** Connect the oven only to a grounded electrical outlet with the correct voltage (AC/DC power source). Do not immerse the appliance, cord, or plug in water or other liquids.
- **Hot Surfaces:** The oven's exterior and interior surfaces become hot during operation. Use oven mitts when handling hot components. The triple-layer insulated glass door is designed to prevent burns, but caution is still advised.
- **Steam Vent:** The forward extended ForeVent piping system directs steam away from cabinets. Ensure the vent is not blocked during operation.
- **Child Lock:** Utilize the Child Lock function to prevent accidental operation by children.
- **Water Tank:** Only fill the water tank with distilled or filtered water to prevent mineral buildup. Do not operate steam functions without water in the tank.
- **Cleaning:** Always unplug the oven and allow it to cool completely before cleaning. Refer to the maintenance section for detailed cleaning instructions.

- **Do Not Overfill:** Do not overfill the oven with food, as this may impede proper cooking and air circulation.

3. COMPONENTS AND ACCESSORIES

Your VAL CUCINA Steam Convection Oven comes with the following components and accessories:

- **Main Oven Unit:** The primary appliance with the cooking cavity, control panel, and door.
- **Perforated Steam Tray:** Ideal for steaming vegetables, seafood, and other delicate items.
- **Enamel Baking Tray:** Suitable for baking, roasting, and broiling.
- **Air Fry Basket:** Designed for optimal air circulation during air frying, ensuring crispy results.
- **Steam Exhausting Pipe:** Connects to the top vent to direct steam away from overhead cabinets.
- **Integrated Water Tank:** Located at the bottom, used for all steam-related functions.
- **Bulb:** An interior light bulb is included to illuminate the cooking cavity.

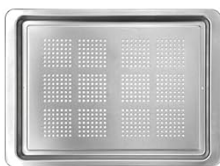


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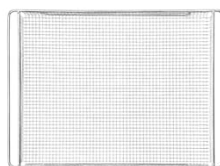
Included Accessories



Perforated Steam Tray



Enamel Baking Tray



Air Fry Basket



Steam Exhausting Pipe



Integrated Water Tank

Figure 2: Visual representation of the included accessories: Perforated Steam Tray, Enamel Baking Tray, Air Fry Basket, and Steam Exhausting Pipe.

4. SETUP

Follow these steps to set up your oven for first use:

1. **Unpacking:** Carefully remove all packaging materials, including any protective films or tapes from the oven and its accessories.
2. **Placement:** Position the oven on a flat, stable, and heat-resistant surface. Ensure there is sufficient space (at least 4 inches) around all sides for proper air circulation. The unique ForeVent piping system helps direct steam away from cabinets, but adequate clearance is still recommended.
3. **Initial Cleaning:** Before first use, wipe down the interior cavity and all accessories with a damp cloth and mild detergent. Rinse and dry thoroughly.
4. **Water Tank:** For steam functions, pull out the integrated water tank located at the bottom front of the oven. Fill it with distilled or filtered water up to the MAX line. Push the tank back into place until it clicks securely.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet.

5. OPERATING INSTRUCTIONS

Your VAL CUCINA oven features a user-friendly design with a 55-degree tilted, high-contrast EasyOnEye display panel and a single EasyNavi knob for viewing, setting, and confirming operations. High-decibel chord alarming ensures you never miss a step.

One Dial Convenience

Control all functions with a single knob.



Figure 3: The EasyNavi single knob control for intuitive operation.

User-friendly Design

Tilted display and clear panel for easy operation.



Figure 4: The 55-degree tilted display panel for easy viewing and operation.

5.1. General Operation

1. **Power On:** Press the power button to turn on the oven. The display will illuminate.
2. **Select Function:** Rotate the EasyNavi knob to scroll through the available cooking functions (Steam, Air Fry, Bake, Sous Vide, Ferment, Auto Menus). Press the knob to select a function.
3. **Adjust Settings:** Once a function is selected, rotate the knob to adjust parameters such as temperature and cooking time. Press the knob to confirm each setting.
4. **Start Cooking:** Press the 'Confirm/Start' button to begin the cooking process.
5. **Pause/Stop:** During cooking, you can press the 'Stop/Cancel' button to pause or cancel the operation.

5.2. Cooking Functions

The oven offers a wide range of cooking modes:

Versatile Cooking Made Easy

Seamlessly perform multiple functions in one unit.

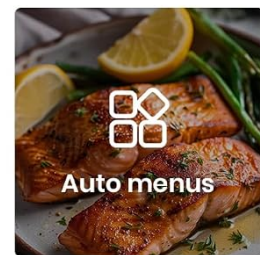
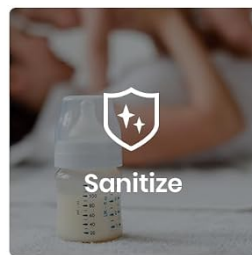


Figure 5: Overview of the versatile cooking functions available on the oven.

- **Steam:** Utilizes Steam-Torrent technology for efficient and healthy cooking, preserving freshness and nutrients. Offers 'Steaming High' and 'Steaming Med' functions. Ensure the water tank is filled.

InstantSteam Up to 266°F In 20 seconds

Perfectly cook dishes in a flash .

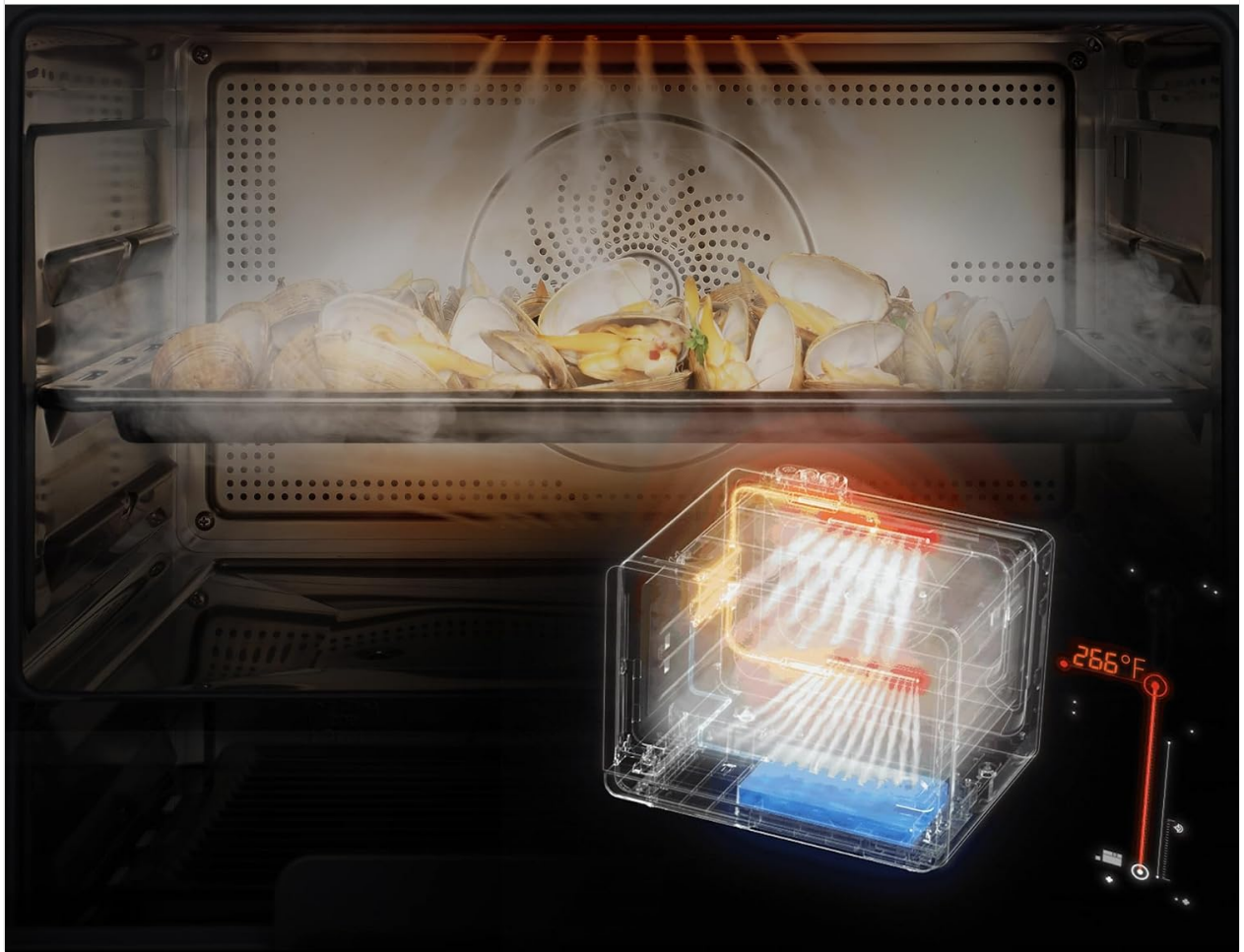


Figure 6: Illustration of the InstantSteam function, reaching up to 266°F in 20 seconds for rapid cooking.

- **Air Fry:** Achieves crispy results with less oil using Encircling-Convection and JetFlow Heating with Graphene. Use the Air Fry Basket for best performance.

JetFlow Heating with Graphene

Enjoy crispy taste, tender and juicy meat, less fat and healthier cooking.

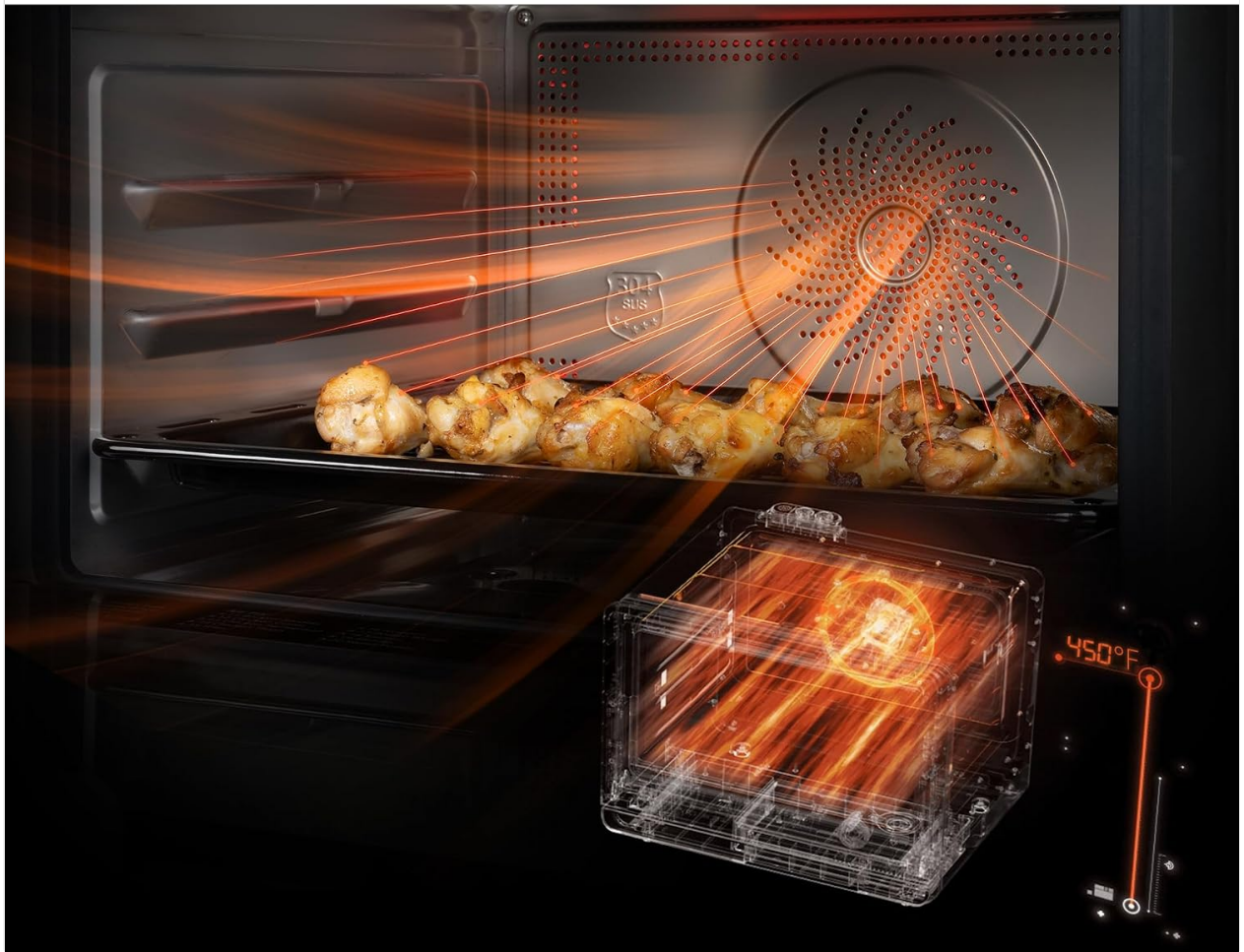


Figure 7: Depiction of JetFlow Heating with Graphene for crispy, tender, and healthier cooking results.

- **Bake:** For traditional baking of various dishes. Use the Enamel Baking Tray.
- **Sous Vide:** Precise temperature control for perfectly cooked meats and other foods.
- **Ferment:** Provides a controlled environment for fermenting dough or other ingredients.
- **Auto Menus:** Access 29 built-in recipes for convenient cooking. Select the desired menu and the oven will automatically set the time and temperature.

5.3. Special Features

- **Delay Start:** Utilize the delay start function to program the oven to begin cooking at a later time, allowing you to prepare meals in advance.

Wake Up to a Ready Meal

Delay start function lets you enjoy a nutritious meal without rushing.



Figure 8: The oven with a meal ready, illustrating the convenience of the delay start function.

- **Cabinet-Safe Steam Vent:** The ForeVent piping system is designed to direct steam away from your kitchen cabinets, protecting them from moisture damage.

Steam-Safe Vent

Protects your cabinets from steam damage.



Figure 9: Comparison showing the effectiveness of the Steam-Safe Vent in directing steam away from cabinets.

6. MAINTENANCE AND CLEANING

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

- **Self-Clean Function:** The oven features a convenient self-clean function that handles deodorization, descaling, and sanitization. Refer to the display menu for activating this cycle.
- **Interior Cleaning:** The food-grade stainless steel cavity is easy to clean. After each use, especially after steam functions, wipe down the interior with a soft, damp cloth to remove any food residue or moisture. For stubborn stains, use a mild, non-abrasive cleaner.
- **Accessories:** The fry basket, perforated pan, and enamel baking pan are also made of food-grade stainless steel and are easy to clean. Wash them with warm, soapy water or place them in a dishwasher if compatible.
- **Exterior Cleaning:** Wipe the exterior surfaces with a soft, damp cloth. Avoid using abrasive cleaners or scouring pads that could damage the finish.
- **Water Tank:** Regularly empty and clean the integrated water tank to prevent mold or mineral buildup.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Oven does not turn on	No power supply; loose plug	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker.
Steam function not working	Water tank empty or improperly inserted	Fill the integrated water tank with water and ensure it is fully pushed into place.
Uneven cooking results	Food overcrowded; improper rack position	Avoid overcrowding the oven. Use the recommended rack position for the selected function. Ensure proper preheating.
Display shows an error code	Internal malfunction	Note the error code and refer to the full troubleshooting section in the comprehensive manual or contact customer support.

For issues not listed here, or if the problem persists, please contact VAL CUCINA customer support.

8. SPECIFICATIONS

- **Brand:** VAL CUCINA
- **Model Name:** Steam Oven Countertop (VSO30W)
- **Color:** Almond Yellow Color
- **Product Dimensions:** 18.3"D x 18.6"W x 14.8"H
- **Item Weight:** 35 pounds
- **Power Source:** AC/DC
- **Control Type:** Knob Control
- **Door Style:** Dropdown Door
- **Door Material Type:** Tempered Glass
- **Finish Type:** Brushed
- **Number of Shelves:** 1
- **Special Features:** Cabinet-Safe Steam Vent, Child Lock, Self Clean
- **UPC:** 860010923320
- **Manufacturer:** VAL CUCINA
- **Manufacture Year:** 2023
- **Date First Available:** May 20, 2024

9. WARRANTY INFORMATION

For detailed information regarding the product warranty, including coverage, duration, and terms and conditions, please refer to the warranty card included with your purchase or visit the official VAL CUCINA website. Keep your proof of purchase for warranty claims.

10. CUSTOMER SUPPORT

If you have any questions, require technical assistance, or need to report an issue with your VAL CUCINA 7-in-1 Steam Convection Oven, please contact our customer support team:

- **Online Support:** Visit the [VAL CUCINA Store on Amazon](#) for FAQs and additional resources.
- **Email/Phone:** Refer to the contact information provided in your product packaging or on the official VAL CUCINA website.

Please have your model number (VSO30W) and purchase date ready when contacting support.

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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.

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