

# VK702 Compact Steam Oven with Grill

Installation, Use and Maintenance



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## Important

This appliance must only be used for the purpose for which it is intended, i.e. domestic cooking. Any other use could be dangerous and may lead to premature failure of the appliance.

The CDA Group Ltd cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that CDA reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

### **User information:**

- Ovens become hot during and immediately after use.
- The oven door can become very hot during operation.
- After use, please ensure that the oven is switched 'Off'.
- Keep children away from the appliance when in use, and immediately after use.
- Keep the oven door closed whilst grilling.

### **Appliance information:**

Please enter the details on the appliance rating plate below for reference, to assist CDA Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes.

Appliance Model	
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Serial Number	
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## **EU Declarations of Conformity:**

This oven has been designed, constructed and marketed in compliance with safety requirements of EU Directive 2014/35/EU (LVD) and requirements of EU Directive 2014/30/EU (EMC).

Parts intended to come into contact with food conform to 1935/2004/EC.

## **IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EU DIRECTIVE 2012/19/EU.**

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin. 

## Important

- Read the user instructions carefully before using the oven for the first time.
- Follow the instructions for first use of the oven.
- Clean the oven regularly.
- Remove spills as soon as they occur.
- Always use oven gloves when removing shelves and trays from the oven.
- Do not allow children near the oven when in use.
- Do not allow fat or oils to build up on the oven shelves, grill pan or oven base.
- Do not place any cooking utensils or plates directly on the oven base.
- Always grill with the oven door closed.
- Do not grill food containing fat without using the grill pan grid.
- Do not cover the pans, grids or the oven walls with aluminium foil.
- Do not use the oven tray for roasting.
- Do not perform maintenance or cleaning of the oven without first switching off the electricity supply. If the oven has recently been used, allow to cool.
- Do not place hot enamel parts in water. Leave them to cool first.
- Do not allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts.
- Do not use abrasive cleaners or powders that will scratch the surface of the enamel or stainless steel.

- Do not attempt to repair the internal workings of your oven.
- Do not cover the oven floor with aluminium foil.

## Before first use

### First use

Before using the oven for the first time we recommend that, with the power supply off, you clean the oven with soapy water. Once done, rinse carefully, remove all accessories from the appliance and then heat on the below programme at maximum temperature for the specified time. A slightly unpleasant smell may be produced, caused by grease remaining on the oven element from the production process.



30 minutes full grill.

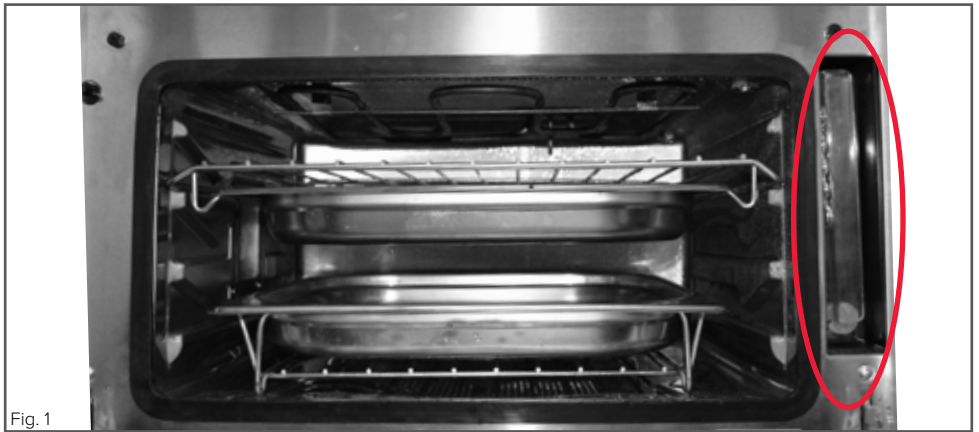
### Please note:

This oven has been fitted with a cooling fan to achieve maximum efficiency and to maintain low surface temperatures. The cooling fan will switch on automatically when the oven switches on. It is normal for the cooling fan to run for an hour or more after use, depending on the duration, temperature and type of cooking programme used.

- The oven light remains on for every cooking function.
- Do not switch off the oven if you have set a programme for semi-automatic or automatic cooking as this will cancel the programme.
- We recommend preheating the grill for 5 minutes before each use.

## Filling the water tank

Before using the steam functions for the first time we recommend that you remove and clean, thoroughly, the water tank in the appliance. The water tank can be found on the right hand side of the appliance when the door is open (circled below).



Fill the tank up to the maximum capacity line and carefully reinsert the tank. The appliance will warn you when the system is out of water by displaying the water shortage symbol (Fig. 3) but we advise you to keep the water tank topped up when possible. Sometimes, when the tank is empty, the water shortage symbol will not have been displayed. This is not a fault and is due to the internal workings of the steam system still containing some water.

If you are leaving the appliance and/or the steam functions to go unused for some time (i.e. whilst on holiday) we recommend emptying and drying the water tank so as to prevent stagnant water.

# Control panel

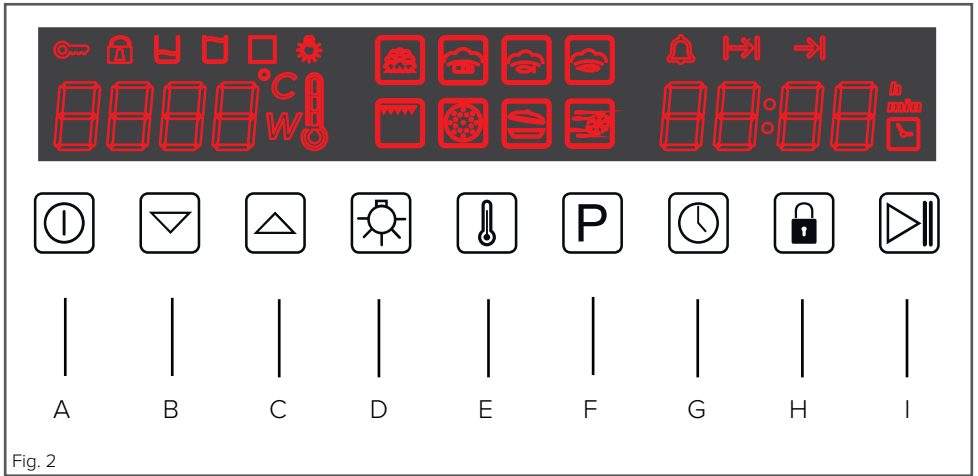


Fig. 2

- |                                 |                              |
|---------------------------------|------------------------------|
| A: On/off sensor                | F: Function selection sensor |
| B: Function down sensor         | G: Clock/Timer sensor        |
| C: Function up sensor           | H: Safety key lock sensor    |
| D: Oven light sensor            | I: Confirm/Pause sensor      |
| E: Temperature selection sensor |                              |

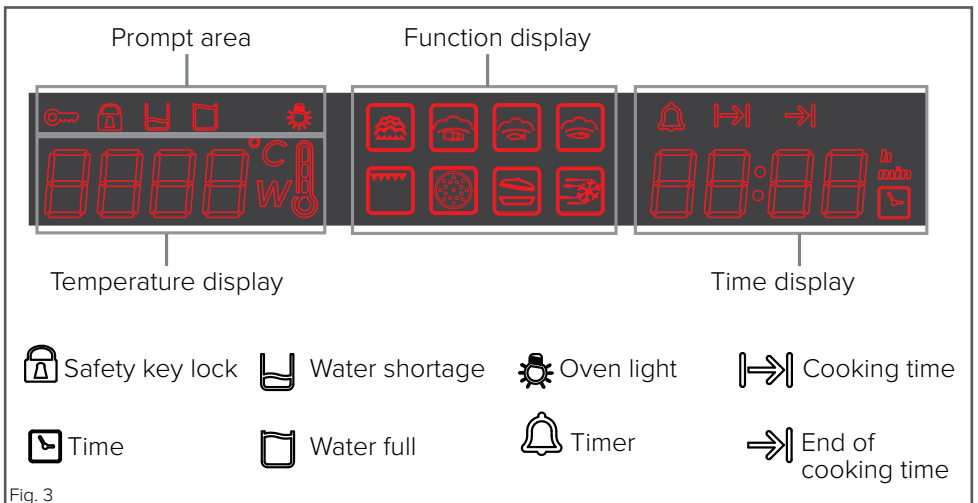


Fig. 3



# Using the touch controls

The touch controls should be used with the flat of your finger, rather than the fingertip.

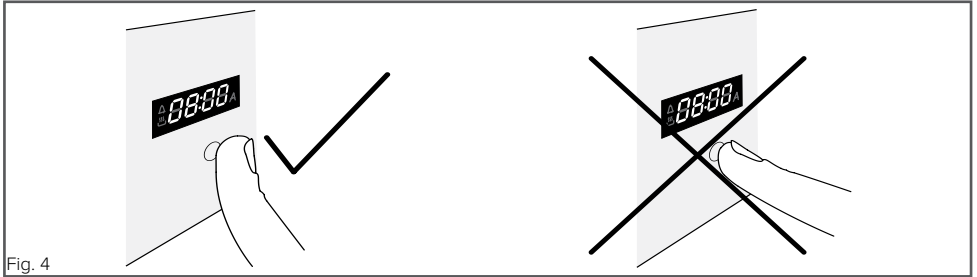




Fig. 4

## Switching the appliance on and off

### To switch the appliance on

Touch and hold the 'on/off' sensor  for approximately 3 seconds and until the appliance beeps. The steam function indicator on the display will illuminate as well as the temperature display.

### To switch the appliance off

Touch and hold the "on/off" sensor  for approximately 3 seconds and until the oven beeps. All displays except for the time display should extinguish.


**Please note:** To switch the appliance off completely, i.e. before cleaning it, you will need to switch it off at the mains isolation switch.

## Setting the clock

Upon first switching on the mains supply to the appliance the clock

will show 0.00. To set the time, simply press the clock/timer sensor (G) so that the clock symbol in the time display flashes. Then, use the function up sensor (C) and the function down sensor (B) to set the time appropriately. Wait 5 seconds or press the confirm/pause sensor (I) to confirm. The oven must be in standby mode to adjust the time.




## Setting the minute minder






Before starting a function, touch the clock/timer sensor (G) until the timer symbol (  ) flashes. Then, use the function up sensor (C) and the function down sensor (B) to set the desired time. Press the confirm/pause sensor (I) to confirm the selection, commence the function and begin counting down.

**Please note:** Once the time has elapsed and the acoustic signal is sounding it can be stopped by pressing the on/off sensor (A) or the clock/timer sensor (G). The following function table indicates which functions allow for the minute minder to be used.

## Selecting a function

A list of functions and their specification is listed below and on page 11.

Icon	Function	Power	Preset temperature (°C)	Preset Time (min)	Adjustable temperature range	Minute minder
	Steam	1100 W	100	30	50-100°C	YES
	Steam - meat	1100 W	100	45	85-100°C	NO
	Steam - fish	1100 W	100	30	85-100°C	NO

	Steam - vegetables	1100 W	100	40	85-100°C	NO
	Top grill	900W	180	60	50-250°C	YES
	Pizza	900W	180	20	50-250°C	YES
	Slow cooking	1100 W	80	180	50-100°C	NO
	Defrost	1100 W	50	30	50-80 °C	NO

### To select a function and begin cooking

With the appliance on, use the function up sensor (C) or the function down sensor (B) to select the desired function. The function's preset temperature will appear in the temperature display area. To adjust the temperature, press the temperature selection sensor (E) whilst the function symbol is flashing and then use the function up sensor (C) or the function down sensor (B) to set the required temperature. When you are ready to begin cooking, press the confirm/pause sensor (I).

### To pause a function

Simply press the confirm/pause sensor (I) whilst the appliance is in use. To resume the function, simply press the confirm/pause sensor (I) once more. Whilst the appliance is paused you can adjust the temperature without affecting the running time of the function, where applicable.

### To change a function (including mid-operation)

You can switch functions (including whilst a function is paused) by pressing and holding the function selection sensor (F) for 5 seconds. Choose a new function and press the confirm/pause sensor (I).

### To stop a function

Simply press and hold the on/off sensor (A) for approximately 2 seconds.

# Semi-automatic cooking

This function allows for a cooking time to be set. When the set time elapses, the oven will switch the set function off and an acoustic signal will sound to alert the user.

## To switch on semi-automatic cooking

- Switch the appliance on, if not already so. Select the desired function, but do not start it.
- Next, press the clock/timer sensor (G) until the cooking time symbol (⏱) is flashing. The time display should show '0.00'.
- Use the function up sensor (C) and the function down sensor (B) to set the desired length of cooking time. When the desired amount is set, press the confirm/pause sensor (I).

The set time will now be saved and the function will deactivate after it. The cooking time symbol (⏱) and the temperature display will flash and an acoustic signal will sound. To cancel the signal and stop the flashing displays, press the on/off sensor (A) and the clock/timer sensor (G) simultaneously. They will stop automatically after 30 seconds.

## To switch off semi-automatic cooking

- Press the confirm/pause sensor (I). Then press the clock/timer sensor (G) until the cooking time symbol (⏱) is flashing.
- Return the time to '0.00' using the function down sensor (B). Press the confirm/pause sensor once this has been done. This is not available on all functions (i.e. those that have a fixed, or no, cooking time).

## Automatic cooking

This function allows for a duration and an end time to be set for cooking. With this, the oven will start cooking automatically due to the set duration determining how long before the end time that the function will activate and begin cooking. For example, if you set the cooking duration to 1 hour, and the end time to 15:30, then the oven will activate the function at 14:30. When the set time elapses, the oven will switch the set function off and an acoustic signal will sound.

### To switch on automatic cooking

- Switch the appliance on, if not already so.
- Set the cooking time as per the section 'Semi-automatic cooking', but do not press the confirm/pause sensor (I). Next, press the clock/timer sensor (G) until the end of cooking time symbol (⇒🕒) is flashing.
- Use the function up sensor (C) and the function down sensor (B) to set the desired end time. When the desired time is set, press the confirm/pause sensor (I). The time remaining until cooking starts will show on the time display.

When the set end time has been reached the end of cooking time symbol (⇒🕒) and the temperature display will flash and an acoustic signal will sound. To cancel the signal and stop the flashing displays, press the on/off sensor (A) and the clock/timer sensor (G) simultaneously. They will stop automatically after 30 seconds.

### To switch off automatic cooking

- Press the clock/timer sensor (G) three times or until the end of cooking time symbol (⇒🕒) is flashing.

- Return the time to '0.00' using the function down sensor (B). Press the confirm/pause sensor (I) once this has been done.

**Please note:** The cooking time can be set between 0 and 10 hours. The end of cooking time can be set to 24 hours ahead of the current time minus the cooking time. If an end of cooking time is set, then this will take priority, for example over the current time, on the time display.

We recommend that you supervise the first few cooks to ensure that the length of the functions and their temperatures suit your requirements. Like this, you can make any necessary adjustments for future functions.

## Safety key lock

This appliance is equipped with a safety key lock to prevent accidental use. The safety key lock can be activated when the appliance is in standby mode (i.e. just the clock displayed) or whilst a function is running.

### **To activate the safety key lock**

Simply press and hold the safety key lock sensor (H) for approximately 5 seconds. The prompt area (fig. 2) will display a padlock symbol. All sensors will now be temporarily disabled. Any touch of the sensors, other than the safety key lock sensor (H) will cause the padlock symbol to flash as a reminder that the control panel is locked.

### **To deactivate the safety key lock**

Simply press and hold the safety key lock sensor (H) for approximately

5 seconds. The padlock symbol in the prompt area should extinguish and the control panel will now be unlocked.

## Interior lighting

The interior lighting will come on automatically when the oven is in use but can be turned on and off as you so wish. The light will also turn on after opening the oven door. The light can be turned on when the oven is in standby without a function in operation. Simply press the oven light sensor (D) to operate the light as necessary. The light bulb symbol in the prompt area (fig. 2) will illuminate to indicate when the interior light is on.

**Please note:** The light will always be on when the 20°C defrost function is used due to it being used to provide gentle heat.

The light can not be operated whilst the safety key lock is active.

## Operating time limiter

Each temperature, when used outside of semi and automatic cooking, has an operating time limiter to help to prevent damage to the internal components of this appliance. After a certain working time at given temperatures the appliance will switch the function off automatically. The temperatures and associated maximum operating times are listed in the table below.

Temperature	Maximum operating hours
20-120 °C	24
121-200 °C	6
201-250 °C	4

**Please note:** The cooking time can be set between 0 and 10 hours. The end of cooking time can be set to 10 hours ahead of the current time. If an end of cooking time is set, then this will take priority, for example over the current time, on the time display.

We recommend that you supervise the first few cooks to ensure that the length of the functions and their temperatures suit your requirements. Like this, you can make any necessary adjustments for future functions.

## Care and maintenance

**It is important, before carrying out any cleaning or maintenance, that you disconnect or switch off the appliance at the mains power supply. If the oven has been in use, let the cavity and any elements cool down sufficiently before any cleaning or maintenance.**

**Remove any shelves and trays if necessary and store safely.**

### Changing the interior light

- If the light has been on recently, allow it to cool before removing it.
- Wearing suitable hand protection, such as gloves, remove the screws around the protective glass cover (fig. 5). Carefully remove the cover. It is advisable to wash and dry the cover and store it somewhere safe where it won't cause nor receive

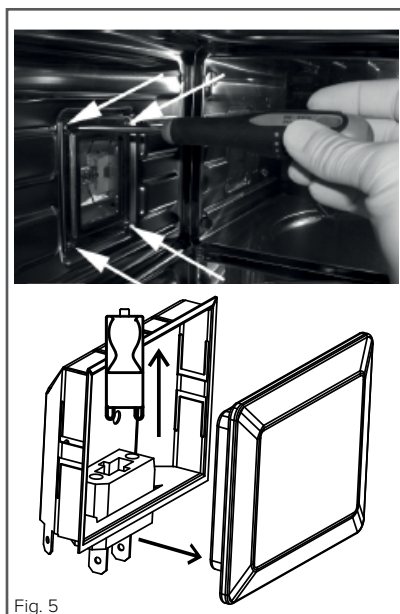


Fig. 5



damage.

- Carefully remove the old bulb and dispose of it safely. Insert the new bulb, ensuring that your hands are still protected. This will also preserve the lifespan of the replacement bulb. The new bulb must be able to withstand high temperature (300°C) and match the following specifications: 230-240V, 50Hz, 25W, G9 fitting.
- Refit the protective cover, taking care not to pinch or crimp the cover gasket, and re-attach the four screws (fig. 5).

## Important

Do not use any other tool, except for a screwdriver, to remove the protective cover as this may damage the lamp assembly or the oven.

To avoid system damage check, regularly, that the water tank is full when using steam functions. An acoustic signal will sound and the water shortage symbol will be displayed to warn when the system has detected a shortage.

## Removing the appliance door

In order to allow for easier access into the oven cavity for cleaning, it is possible to remove the door. Before removing the door, ensure that you have an area prepared in which you can place the removed door. This area should ideally be protected by something like a folded, dirt-free, towel to help prevent damage to surfaces and the door.

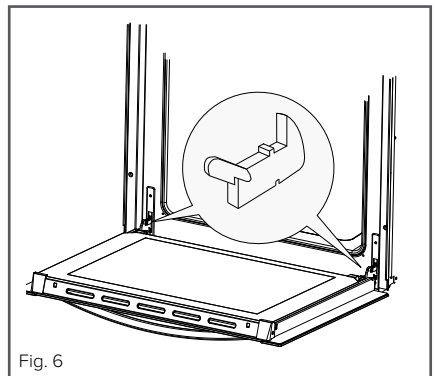


Fig. 6

- Open the door fully
- Lift and tilt the safety catch part of the hinge (fig. 6) so that it is fully extended and points towards the door.
- Close the door most of the way, lift it slightly and then pull it, safely but firmly, towards you.

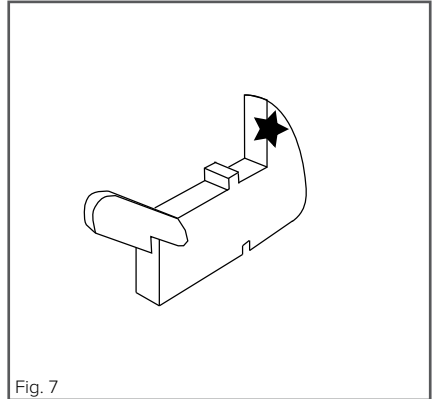


Fig. 7

### Replacing the appliance door

- Hold the door to the appliance in the closed position and manoeuvre the hinges so that the part of the hinge, highlighted by the star in fig. 7, inserts into the hinge slot in the cavity frame.
- Next, ensure the notch on the underside of the hinge sits on the lip of the hinge slot. Open the door fully. Each hinge should be seated in the same way as the hinge in fig. 8. If it is not, follow the steps for removing the door and try replacing it again.
- Finally, lift the safety catch part of the hinges back into place so that they are lying flat against the hinges.

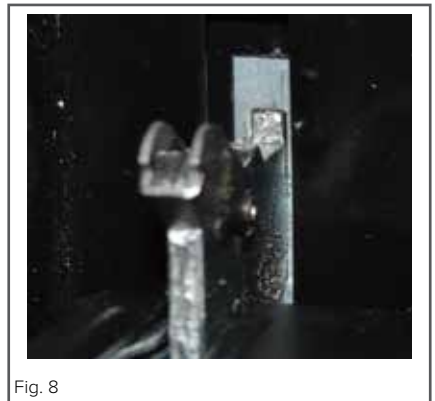


Fig. 8

**Please note:** If the hinge safety catches are not in the correct place then the door and/or appliance may receive damage when attempting to close the door.

## Removing the inner door glass

On the upper edges of the door assembly there are two plastic clips (C in fig. 9). These must be removed by pressing the arrow symbol inwards and then pulling them firmly away from the door assembly in the same direction as the arrows.

Once these clips have been removed, you can lift and remove the inner glass. The glass will be seated in two black rubber grooves and it is important that the glass is placed back into these when reinserting the glass. Take note of which way around the glass was when removed, and reinsert it in the same way. Then, reinsert the clips (C).

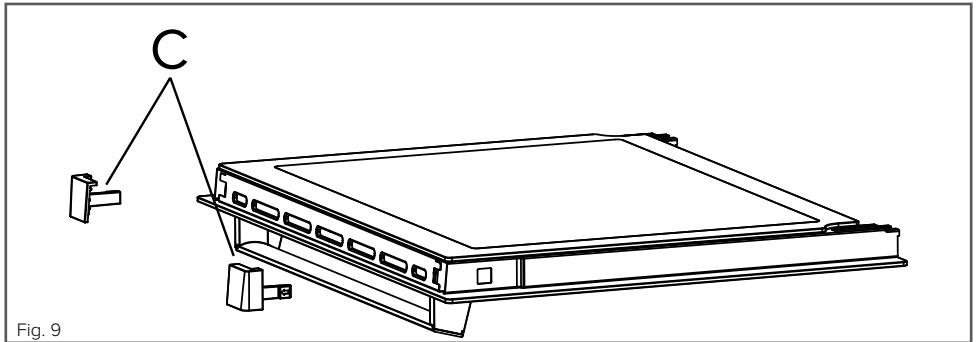


Fig. 9

# Cleaning

## IMPORTANT

- **Before any maintenance is started involving electrical parts, the appliance must be disconnected from the power supply.**
- **If the oven has been in use, let the oven cavity and the heating elements cool down before attempting any maintenance.**
- **Steam cleaners must not be used when cleaning this appliance.**
- **Once care and maintenance is complete, ensure that all parts are correctly replaced before using the oven.**
- **Do not store flammable material in the oven.**
- **Do not allow grease or food particles to build up around the door.**

## The oven exterior

As the oven has a stainless steel or enamel surface, you should use a nonabrasive cleaner. Any abrasive cleaner (including Cif) will scratch the surface and could erase the control panel markings.

## Inside of Oven

It is recommended that the interior of the oven be cleaned after every use using suitable products, especially if any spillage has occurred. The shelves can be removed and washed by hand or in the dishwasher.

## Stainless steel

Stainless steel can be effectively cleaned by simply using a dilute solution of water and mild detergent and drying to a shine with a clean cloth. Proprietary stainless steel cleaners are available. We

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recommend a clean microfibre cloth for cleaning stainless steel surfaces.

## **Grill**

When used regularly, the grill element does not need cleaning as the intense heat will burn off any splashes. The interior ceiling may need regular cleaning, which should be done with warm water, detergent and a sponge. If the grill is not used regularly, it should be run for 10 minutes every month to burn off any splashes, in order to reduce the risk of fire.

## **IMPORTANT:**

**When correctly installed, your product meets all safety requirements laid down for this type of product. However, special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges that could cause injury.**

# Installation

**This appliance must be installed by a suitably qualified person.**

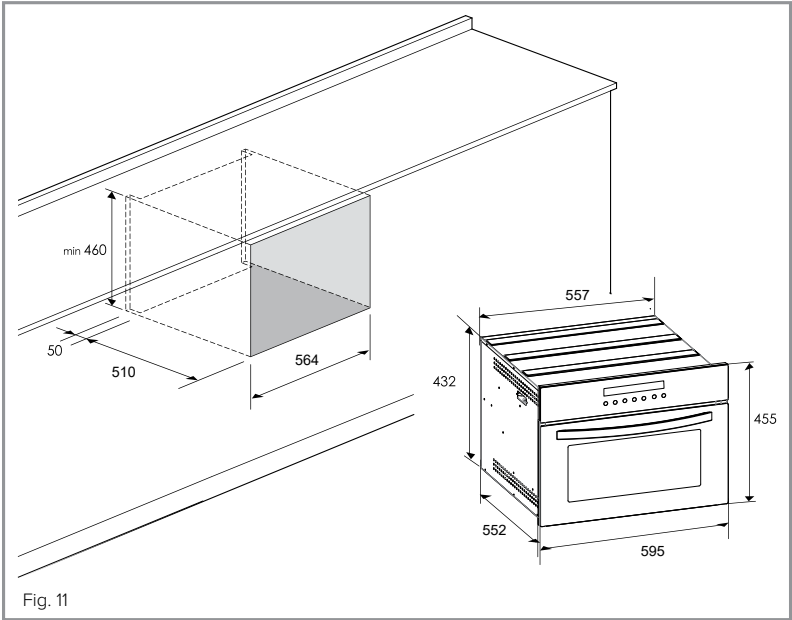
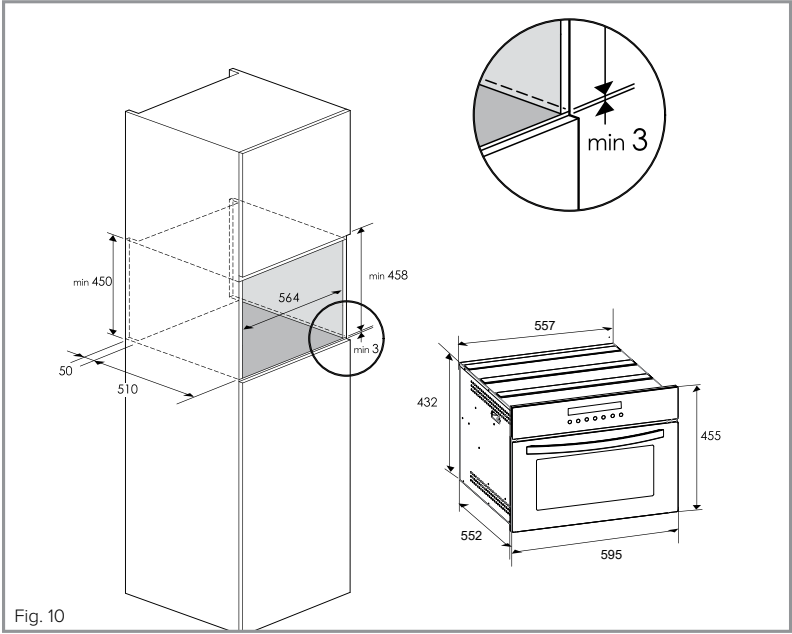
The appliance can be installed under a worktop or in a wall unit (open or closed) with the appropriate dimensions for recessed installation.

Centre the oven in the unit, ensuring that there is as much of a gap as possible, for ventilation purposes, between the appliance and the surrounding unit. The material of the unit supporting the appliance must be heat resistant (or covered with a heat resistant material). For greater stability, attach the oven to the unit with four screws through the holes provided on the side panels.

If the appliance is to be installed under a worktop, ensure the top rail has been removed to provide free airflow around the product.

Do not use your appliance immediately after moving it from a cold location, as condensation may cause a malfunction. Wait approximately 1-2 hours before use.

Installation diagrams are on page 23.



# Mains Electricity Connection

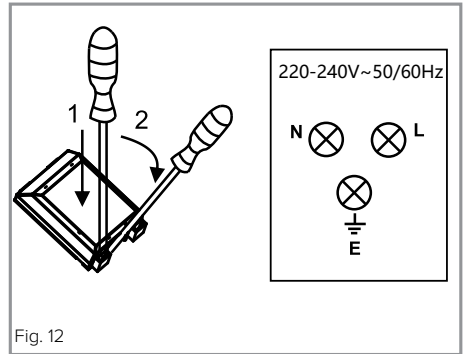
## **Warning! This appliance must be earthed**

This appliance is supplied with a 3 core mains cable; the wires are in accordance with the following code:

**Green and Yellow = Earth**

**Blue = Neutral**

**Brown = Live**



We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.T. and local regulations.

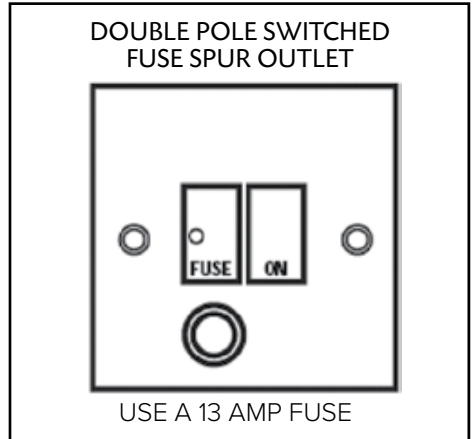
**This appliance is intended to be connected to fixed wiring and is not suitable for connection to a 13A plug.**

This appliance is intended to be connected to fixed wiring by a double pole switch, having a contact separation of at least 3mm in all poles. The switch must be positioned no further than 2m from the appliance.



**Please note:**

- The mains cable must only be replaced by a qualified electrician or service engineer and must be of equivalent or better rating (i.e. 1.5mm<sup>2</sup>, HO5RR-F).
- The current rating of the fuse or circuit breaker protecting this appliance should be marked on the outlet (13A).
- Assembly and electrical connection should be carried out by specialised personnel.
- When installing this product we recommend you seek the help of another individual.
- The mains isolation switch must be accessible after installation.



Mains electrical voltage: **240Vac, 50Hz**

Total rated electrical consumption: **1.19 kW**

# Troubleshooting

If you have any problems with your appliance, you should check the troubleshooting prior to calling CDA Customer Care, to prevent unnecessary service calls and potential cost. Contact details for CDA Customer Care are on the rear cover of this manual.

## **Error code E11 shows, accompanied by an acoustic signal**

This signifies that multiple sensors have been pressed at once or an incorrect sensor has been pressed and held for 5 seconds or more. Wait for the code to clear or switch the appliance off and on.

## **If there is no steam entering the oven cavity**

Check that the water tank is full and that there is no debris or similar items in the tank which may have interfered with the pump mechanism.

## **The water tank is empty, but the water shortage symbol is not illuminated on the display**

This is not a fault and is due to the internal workings of the steam system still containing some water. We recommend always keeping your water tank topped up to avoid damage to the oven.

## **The oven is on, but key presses are not doing anything**

This could be due to the safety key lock being active. See page 14 for information on how to engage and disengage the lock.

## **The oven is on and has cut out mid-function**

This would suggest that the safety cut-out stat has detected that the

appliance has reached an unsafe temperature internally and has switched off the appliance to allow it to cool to a sufficient level.

**The water tank is empty, or nearly empty, but the water full symbol is still illuminated on the display**

This is not a fault and is due to the internal workings of the steam system still containing some water. Only once the tank and internal pump system is empty will the water shortage symbol illuminate.

If any of the above steps do not resolve your issue, please contact CDA Customer Care to arrange a repair. Contact details are below. Please have to hand all the details from your appliance's rating plate which can be found on the appliance's door frame.

**Important:** All repairs must be carried out by qualified service technicians.

**Contact CDA Customer Care**

**A:** Customer Care Department, The CDA Group Ltd, Harby Road,  
Langar, Nottinghamshire, NG13 9HY

**T:** 01949 862 012                      **F:** 01949 862 003

**E:** [customer.care@cda.eu](mailto:customer.care@cda.eu)    **W:** [www.cda.eu](http://www.cda.eu)



Please contact our **Customer Care Department** for Service on the details below

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