

# User Manual Book Built-in Microwave Oven

BV 6435 BV 3435

# **TABLE OF CONTENTS**

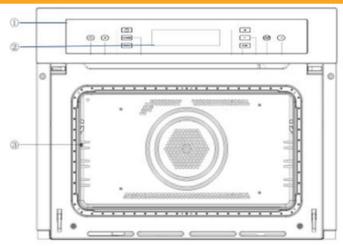
Part 1: Safety Warnings	3
Part 2: Name of Parts	4
Control Panel	4
Display	5
Part 3: Installation	6
Installing the Oven into Kitchen Set	6
Electrical Connections	8
Part 4: How to Use	9
Operation	9
Program/Function	9
Microwave Oven Functions	12
Auto Cooking	15
Defrost Time Table	17
Part 5: Maintenance	17
Cleaning the Oven	17
Changing the Oven Light	18
Removing the Oven Door	18
Inspecting the Seal	18
Part 6: Troubleshooting	19
Part 7: Precaution	20
Advice and Precautions	20
General Safety Instructions	20
Part 8: Specification	22

This guide book explains everything you need to know about your new product. Please contact our Customer Care should you need further assistance through www.modena.com

# **PART 1: SAFETY WARNINGS**

- Please independently use sockets with rated current above 25A. 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.
- Accessible parts may become hot during use. Keep children away from the appliance.
- 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.
- 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**



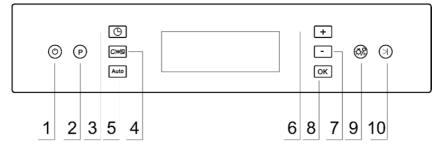
Information:

1 Display screen

2 Control Panel

3 Rack stand

#### **Control Panel**

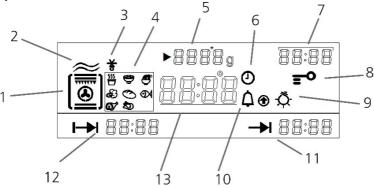


# Information:

- 1 Power Button
- 2 Program Button
- 3 Timer
- 4 Temperature (°C)/Power (Watts)/ Weight (grams)
- 5 Auto Cooking

- 6 Up
- 7 Down
- 8 Select
- 9 Light / Child Lock
- 10 Start / Pause

# Display



#### Information:

- 1 Program / Function
- 2 Microwave
- 3 Defrost
- 4 Auto Cooking
- 5 Temperature / Power / Weight
- 6 Timer
- 7 Time
- **ACCESSORIES**
- Wire Shelf
- The wire shelf allows you to grill food. The shelf should not, under any circumstances, be used with other metal cookware when using the microwave, grill + microwave, or fan + microwave settings.
- Enameled Tray

The enamel tray allows you to cook foods on normal fan heat, convectional cooking, and grilling functions.

- 8 Child Lock
- 9 Light
- 10 Alarm
- 11 End time
- 12 Duration Time
- 13 Temperature





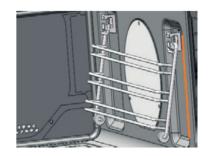
#### The Side Shelf Supports

2 hook-on shelf supports allow you to use the accessories on three levels.

Three cooking levels are available, depending on the method used and the type of food

With the **Grill** setting, the accessories (shelf or glass dish) are placed on the first level for thick foods like roasts and on the third level for thinner foods like chops and sausages.

In the cooking modes functions, the shelf or tray should be used on the first or second levels depending on the item(s) being cooked.



#### **WARNING!**

DO NOT use the Wire Shelf, Enameled Tray, & The Side Shelf with any microwave function. This could damage the shelf or even your microwave oven.

The Side Shelf, Enameled Tray, and Wire Shelf are exclusively intended for grilling or standard convection/fan cooking.

### **PART 3: INSTALLATION**

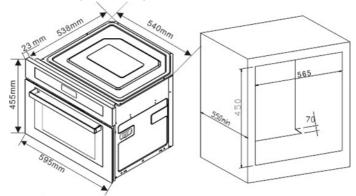
Pull the plug out of the power socket before installation or maintenance process. Installation can only be done according to the guide by a certified professional technician.

MODENA disclaims any responsibility on any human, animal, or property damage due to improper installation.

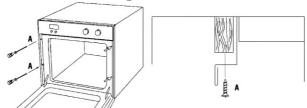
#### Installing the Oven into Kitchen Set

• The kitchen set where the oven will be placed should be heat resistant.

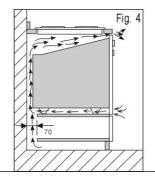
- Use the appropriate kitchen set to ensure that the unit can work well. Frame or panels in contact to the oven must be made of heat-resistant material.
- Cabinet with lacquer-coated exterior must be assembled with adhesives that can with stand temperatures up to 100°C.

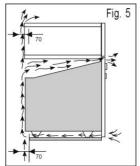


- Put / insert oven into the kitchen set hole by installing a screw type A into the four holes in the oven. Screws can be found on the side of the oven frame.
- For the most efficient air circulation, the oven must be installed in accordance with the dimensions shown in Figure 1-2.



• The back panel of the cabinet should be removed to allow free circulation of air. Panel where the oven is placed should have a free space at least 7cm at the back of the oven.





#### NOTE:

If the oven will be installed together with another oven, follow the instructions on the other oven's guide book.

- The oven will become hot when in use. Be careful and avoid touching the heating elements inside the oven.
- The reachable components can be hot when in use. Keep children away from the oven.
- Do not use abrasive or sharp cleaner to clean the oven door's glass as it may scratch and break the glass.

For a built-in oven, the cabinet should be compatible with the oven.

Furniture panels around the oven must be heat-resistant, especially if the furniture are made of plywood. The plywood adhesive should be resistant to heat of 120°C. Plastic or adhesive that is not heat resistant to the temperature may change the shape or fall off.

To meet the safety measures, after the oven is installed, avoid any contact with components that are connected to electricity.

#### **Electrical Connections**

This oven should be installed properly to secure the electrical appliance's safety. During the installation and

maintenance process, the plug must be detached from the electrical socket; circuit breaker must be turned off or disconnected. Electrical connections should be established and completed before oven is installed on the cabinet.

Make sure that:

- a. The electricity has enough voltage.
- b. The cables are in good condition.
- c. Cables' diameter should meet the requirements of installation.

Electrical cable for the oven should be standardized with 3 pole power cords with the cross-sectional area of 1,5 mm2 (1 current + 1 neutral + arde) that should be connected to a single-phase electric power 220-240V through a CEI 60083 standardized electrical socket with (1 current + 1 neutral + arde) nodes or a device that disconnects all the poles according to general electrical installation requirements.

#### NOTE:

- Grounding cable (green-yellow) is connected to the oven terminal and must be connected to electric power's grounding terminal.
- After the installation process is completed, the electricity from the oven to the power source should be able to be disconnected with an easily accessible plug or using a switch on electric wires where the oven is placed according to installation regulation. Circuit breaker where the oven is installed should have the capacity of 16 ampere.
- If the cable is broken, cable should only be replaced by MODENA or their service agent, or a similar qualified technician to avoid electrical hazard.

MODENA is not taking any responsibilities after any accidents caused by the grounding that is not installed or not functioned properly.

Call a professional electrician if you need some changes on your house's electricity installation.

If problem occurs, remove the plug from the socket or disconnect the circuit breaker in the part of the electrical network where the oven is installed.

# PART 4: HOW TO USE

#### Operation

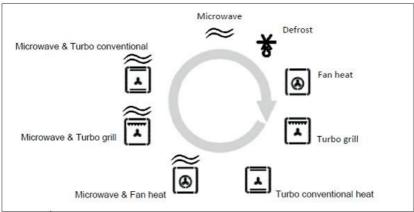
Press the button to turn the oven on. When turned on, the display will light up and the time of day will be shown.

# Program/Function

To select a function, press the P button to toggle through the functions and press OK once you have reached the required function. Press the button to enter the temperature(°C), power(W), or weight(g) mode depending on what function has been selected.

To adjust temperature, power or weight, use the + / - keys followed by oK to confirm.

Once confirmed, press the button to start cooking. The main timer will show the actual temperature, with the set temperature shown above this.



# Light Function 🌣

Press the 9 button once to turn the internal microwave oven light on & off. The lights will automatically turn off after 3 minutes of idle. When the light is activated the 5 symbol will be shown on display.

# Child Lock

Hold the button for 2-3 seconds to activate the child lock. To deactivate, press and hold the button again for 2-3 seconds.

When Child Lock is activated, the **s**own on the display.

#### Alarm setting

To set the Alarm/minute minder, press the button until the symbol starts to flash. Use + / - keys to adjust the time, and then press ok to confirm. If

you want to cancel the alarm, se the alarm time back to '0.00' and press  $\overline{\text{OK}}$  to confirm. When the time is up, the alarm will sound for 90 seconds, and the  $\triangle$  symbol will begin to flash. To stop the alarm, press any button.

# Setting the time

To set the time, turn the oven on, and then press and hold the button for 3 seconds until the time begins to flash. Adjust the time using the + / - keys and then press ok to confirm.

When the oven is first turned on or restarts, the time must be set before using the oven.

# Duration Cooking(0-10hrs) **→**

Once a function and temperature have been selected, press the button for 3 seconds until the time begins to flash. Adjust the time using the keys and then press K to confirm.

Once the time is up, the alarm will sound and the oven will switch off. Press any of the buttons to turn off the alarm + / - , OK and O.

To cancel Duration cooking set the cooking time to '0,00' and confirm.

# End Cooking Time →

Once the Duration cooking time has been set, press (b) twice and the End cooking time should start to flash. Adjust the time to the time you wish cooking to stop and press (oK) to confirm.

Your oven will then work out when to turn on, so that it cooks for the required duration time, and finishes at the required end time. E.g. Duration time set at 30minutes, and the end time set to 18.15, the oven will automatically turn on at 17.45 and cook for 30 minutes on the set function and temperature (start time=End time-Duration time.

# Microwave Oven Functions

Function	Description	Display
~	Microwave — Default power P100 ( power range P10 – P100 )  To adjust the power, press + / - until the correct power is reached followed by OK. Default time is 30 seconds. To adjust the time press the button followed by the + / - and to confirm.  The time will increase in 30 seconds increments ( Max 60 mins ).  Note The Duration time when using the microwave function will display 'minutes:seconds', in all other function it will show ' hours : minutes'.  Finally press to start the program.	© 130 ↔ © 130 ↔
	Defrost – Default weight 1000g (weight range 100 – 2000 g)  To adjust the weight press the CIWI9 button followed by the + / - and OK to confirm.  Finally press to start the program. The default time will be adjusted according to the set weight (See the 'Defrost time table' for more info)	→ 10: 10 → 12: 10
( <u>a</u> )	Fan Heat – Default temperature 200 °C  To adjust the temperature press CIMB followed by △ / ▼ . Press OK to confirm.  The default time is 1.00 hr. To adjust the time, press the ⑤ button followed by the +  and to confirm.  Finally press 対 to start the program.	→ 1501 12:00 ● 421 → 4 → 13:00

Function	Description	Display
	Turbo Grill — Default temperature 200 °C (Temperature range 50 - 220 °C)  To adjust the temperature press the CIMIS button followed by the + / - and OK to confirm.  The default time is 1.00 hr. To adjust the time, press the button followed by the + , - and to confirm.  Finally press > to start the program	→ 150t 12:00 → 13:00
	Turbo Conventional — Default temperature 200°C (Temperature range 50 - 220°C)  To adjust the temperature press the CIWIS button followed by the + / - and OK to confirm.  The default time is 1.00 hr. To adjust the time, press the button followed by the +, - and to confirm.  Finally press to start the program	→ 1500 + 12:00 → 13:00
$\widetilde{\mathbb{S}}$	Microwave & Fan heat — Microwave Default power P50 (power range P10 – P50)  Fan heat default temperature 200 °C (Temperature range 50 – 220 °C)  Press CIMIS once to enter the microwave power mode, and then again to enter the fan heat temperature mode. These can both then be adjusted using the + / - and OK to confirm.  The default time is 1.00 hr. To adjust the time, press the  button followed by the + .  - and to confirm.  Finally press to start the program.	> 1500 12:00 → 13:00 → 13:00

Function	Description	Display
$\widetilde{\widetilde{\blacksquare}}$	Microwave & Turbo Grill – Microwave Default power P50 (Power range P10 – P50) Fan heat default temperature 200 °C (Temperature range 50 - 220°C) Press CIMB once to enter the microwave power mode, and then again to enter the fan heat temperature mode. These can both then be adjusted using the + / - and OK to confirm.  The default time is 1.00 hr. To adjust the time, press the button followed by the + and to confirm.  Finally press to start the program.	
$\widetilde{\mathbb{A}}$	Microwave & Turbo convectional heat — Microwave Default power P50 (Power range P10 – P50)  Fan heat default temperature 200°C (Temperature range 50 - 220°C)  Press CIMB once to enter the microwave power mode, and then again to enter the fan heat temperature mode. These can both then be adjusted using the + / - and OK to confirm.  The default time is 1.00 hr. To adjust the time, press the button followed by the +, and to confirm.  Finally press to start the program.	> 150t 12:00 42° • ↔  → 13:00

# **Auto Cooking**

Example

#### Milk (Auto Program)

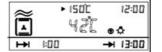
Press the auto program button until the milk symbol is displayed.



Press CIWIS to enter the Weight selection.
use '+' - to adjust the weight and
OK to confirm.

The default time will be adjusted according to the weight selected.

Finally press to start the program.



Symbol	Default Weight	Weight Alternatives (g)	Function	Duration (Minutes)
\$\$\$\$ 	250 -	250	Microwave	2
Milk	250 g	500	Microwave	4
	500g	500	Microwave	19
Soup	300g	800	Microwave	22
	300g	300	Microwave	5
Noodles	300g	600	Microwave	8
		100	Microwave	2
	200g	200	Microwave	4
<b>€</b> 3		300	Microwave	5
Vegetable		400	Microwave	6
		500	Microwave	7
		600	Microwave	8
CO.		100	Microwave	1
9	200g	200	Microwave	2
Bread		300	Microwave	3

Symbol	Default Weight	Weight Alternatives (g)	Function	Duration (Minutes)
		100	Microwave	3
		200	Microwave	5
		300	Microwave	6
		400	Microwave	7
<b>Ø</b>		500	Microwave	8
Fish		600	Microwave	9
	500g	700	Microwave	10
		800	Microwave	11
		900	Microwave	12
		1000	Microwave	13
		200	Microwave	7
		300	Microwave	8
<b>S</b>		400	Microwave	10
<b>W</b>		500	Microwave	12
Meat	500g	600	Microwave	14
		800	Microwave	16
		1000	Microwave	19
		200	Microwave + Grill	15
		400	Microwave + Grill	20
		600	Microwave + Grill	25
		800	Microwave + Grill	30
8		1000	Microwave + Grill	32
Chicken	1000g	1200	Microwave + Grill	35
	10008	1400	Microwave + Grill	40
		1600	Microwave + Grill	46
		1800	Microwave + Grill	52
		2000	Microwave + Grill	56

#### **Defrost Time Table**

The maximum weight for defrost is 2000g. The default defrost time will be adjusted according to different weight selected.

Weight (Grams	Time (Minutes)	Weight (Grams)	Time (Minutes)
100	3	1100	22
200	5	1200	24
300	6	1300	26
400	8	1400	28
500	10	1500	30
600	12	1600	32
700	14	1700	34
800	16	1800	36
900	18	1900	38
1000	20	2000	40

#### **PART 5: MAINTENANCE**

- 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 off the power supply at the mains.
- Do not leave corrosive or acidic substances (lemon juice, vinegar, etc.) on enameled, painted or stainless steel parts.

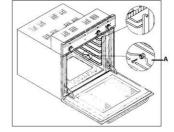
#### Cleaning the Oven

- After finish used the oven, let the oven door is open for a few minutes so that the oven is no hot.
- The inside of the oven should ideally be cleaned after each use.
- Clean the oven if whilst the oven is still warm (no hot), so that the food spillages on the oven surface can be removed easily.
- Clean the rubber, stainless or parts are coated with enamel or chrome using a soft sponge and warm soapy water or liquid detergent that is not abrasive.
   Use special products to remove stubborn stains. After cleaning, dry the unit until it is completely dry.

- All accessories with the exception of sliding shelves can be washed like every day cooking equipment and also safe if washed using a dishwasher.
- Do not use any type of steam cleaners or high-pressure cleaning unit.

# Changing the Oven Light

- Disconnect the oven from the power supply, either by pulling the plug out or by switching off the power supply at the mains;
- Remove the protection glass (A) and replace the burnt out bulb with one of the same type
- Install the cover protection "A".

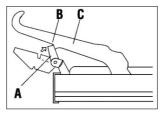


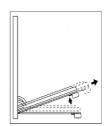
#### Removing the Oven Door

To water down in cleaning oven, door oven earn released by:

- Insert hook A (pic. beside) in hinge slot B.
- Half open the door and, using both hands, pull the door towards you until it becomes unhooked.
- To refit the door, carry out the same operation in reverse, taking care to introduce the two sectors C correctly.

Clean the glass with a sponge and cleaning products are non-abrasive, then dry with a soft cloth. Do not use materials that are abrasive or have sharp surfaces as it can scratch the surface and cause the glass to crack.





# Inspecting the Seal

Check the seals around the doors on a regular basis. If the seal is damaged, contact the service center MODENA for repair or replacement. It is advisable not to use the oven for separately seals have not been replaced or repaired.

# **PART 6: TROUBLESHOOTING**

Make a check against the things below before contacting our Service Center, if there is interference on your gas oven:

Problem	Possible Cause	Recommended Action
The upper crust is dark and the lower part too pale	Not enough heat from the bottom	<ul> <li>Use the natural convection position</li> <li>Use deeper cake tins</li> <li>Lower the temperature</li> <li>Put the cake on a lowershelf</li> </ul>
The lower part is dark and the upper crust too pale	Excessive heat from the bottom	<ul> <li>Use the natural convection position</li> <li>Use lower side tins</li> <li>Lower the temperature</li> <li>Put the cake on a higher shelf</li> </ul>
The outside is too cooked and the inside not cooked enough	Too high temperature	Lower the temperature and increase the cooking time
The outside is too dry even though of the right color	Too low temperature	Increase the temperature and reduce the cooking time.

# **PART 7: PRECAUTION**

#### Advice and precautions

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

# **General Safety Instructions**

- The unit is designed for household use and for use indoors and is not intended for commercial use or industry.
- Unit should not be installed in an open area. Very dangerous to let the unit exposed to rain and typhoon.
- When move and install the unit always use the handrail available in the oven.
- Do not touching the side of the unit with bare feet or wet conditions or wet hands and feet.
- Unit should be used only by adults to prepare the dish accordance with the instructions in the guide book.
- Do not touch the heating element or a particular part of the oven door when the unit is used, since some parts 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 equipment not in contact with the hot parts oven.
- The open for ventilation and heat dissipation should not obstruct.
- Always grasp handle of the oven in the middle, 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 combustible materials in the oven, if the unit is accidentally turned on, these material can burn.
- Always make sure the knob on the position when the unit is not in use.
- When you disconnect the power cord, always pull from the cable head, do not pull the cord.
- Always unplug the power cord from its source when doing maintenance or repairs to the unit. If there is damage on the unit, however, do not try to fix it by yourself. Repairs that carried out by inexperienced person could potentially

cause injury or further damage to the unit. Contact MODENA authorized service center for repair.

- Do not laying or leaning heavy objects on the oven door.
- Do not let the children play with the unit.
- Units are not to be used by people (including children) with a lack of physical abilities, sensory, or mental, or lack of experience and knowledge about these products, unless they have been given supervision or instruction concerning the use of 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 with caution because this material is likely to cause a fire if it reaches a certain temperature..
- When you smell gas, immediately release the regulator from the gas tank, do not light a fire and immediately contact MODENA Service Center.
- 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 so that can be a leakage.
- Always remember that territory around the gas stove can be hot for the long time (around 30 minutes) after you turn off the gas stove.
- Do the routine service on your built-in oven every 3 (three) month, because if the is something wrong on your Built-in oven, you can immediately detect and repair.

# **PART 8: SPECIFICATION**

MODEL	BV 3435	BV 6435	
Oven type	Combination oven (Microwave with convection Oven)	Combination oven (Microwave with convection Oven)	
Installation	Built-in	Built-in	
Cooking program	Universal, automatic, microwave	Universal, automatic, microwave	
Color	Stainless	Black	
Oven capacity (liter)	40	40	
Power levels	10	10	
Oven	Electric	Electric	
Voltage	220 – 240 V / 50 Hz	220 – 240 V / 50 Hz	
Rated Grill power output	2550 W	2550 W	
Rated Microwave power output	1000 W	1000 W	
Rated Combination power output	2550 W	2550 W	
Rated Microwave power input	1500 W	1500 W	
Product dimension (L x W x H) mm	595 x 610 x 455	595 x 610 x 455	
Cut-out dimension (L x W x H) mm	565 x 550 x 450	565 x 550 x 450	
Weight	36 kg	36 kg	

Specifications of this appliance may change without notice to improve the quality of the product. Pictures in this manual are schematic and may not match your product exactly. Values stated on the machine labels or in the documentation accompanying it are obtained in laboratory in accordance with the relevant standards. Depending on operational and environmental conditions of the appliance, values may vary.



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