

User Manual Book Induction Cooker

Series
BV 3435

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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.

SAFETY AND WARNING

Advice and precautions

This unit is designed and manufactured in compliance with international safety standards. Warnings and instructions below are 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 aluminium foil to line the bottom oven.
- Do not put combustible materials in the oven, if the unit is accidentally turned on, these materials 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 repair of the unit. If there is any damage on the unit, however, do not try to fix it by yourself. For repairing that was carried out by an inexperienced technician could potentially cause injury or further damage to the unit. Contact MODENA authorized service center for repair.
- Do not lay 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 physical ability, 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, fat or oil 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 is not cracked so that can be a leakage.
- Always remember that territory around the gas stove can be got 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 there is something wrong on your Built-in oven, you can immediately detect and repair.

ATTENTION!

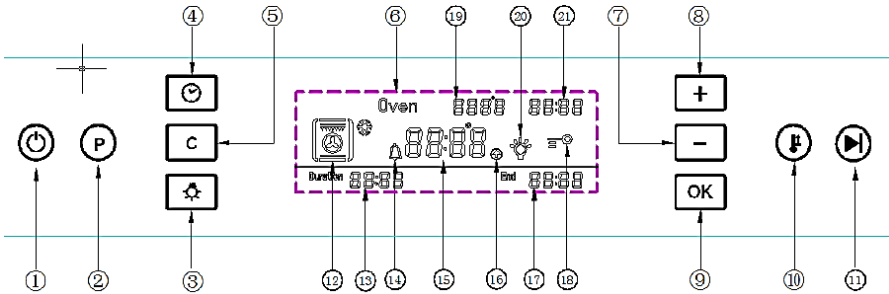
Disposal



When throwing the packaging, review and comply with local regulations concerning waste management for a possible re-cycle. Electronic and electrical products waste be recycled at a special recycling facility. Contact our local waste management agency or retailer for recycling advice.

FEATURES

BO 3435

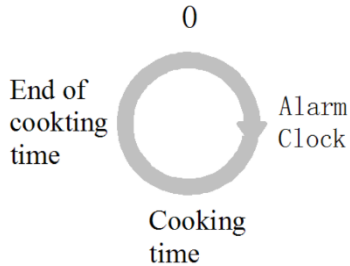


Remark:

- | | |
|-----------------------|--------------------------|
| 1. On/Off Switch | 12. Cooking mode symbol |
| 2. Program button | 13. Cooking time |
| 3. Light button | 14. Alarm symbol |
| 4. Timer button | 15. Time and temperature |
| 5. Temperature button | 16. Heat up symbol |
| 6. Display screen | 17. End cooking time |
| 7. Minus (-) button | 18. Child lock symbol |
| 8. Plus (+) button | 19. Temperature setting |
| 9. OK button | 20. Light symbol |
| 10. Heat up button | 21. Time of day |
| 11. Start/Stop button | |

Over function setting

- Time of day / Alarm clock / Cooking time / End of time setting
The sequence of cooking modes displayed in the screen as below:





1. Time of day: Press ⌚ key for 2 seconds, press + / - to adjust the time, press the key [☒] to confirm.
2. Alarm clock ⏰: Press ⌚ key once, press + / - to set the cooking time, press [☒] to confirm. The display shows the symbol ⏰.
3. Cooking time "Duration": Press ⌚ key twice, press + / - to set the cooking time 00:00 (hour:min), press [☒] to confirm.
4. End of cooking time "End": After user sets the cooking time "Duration", press the key ⌚ 3 times to set the end of cooking time. The oven starts as soon as the start time reaches.




For example: The time is 12:00 now, user sets the cooking time to 0:30 (hour:min), then press ⌚ to set the end of time to 12:40. The oven starts to cook at 12:10, and the display shows the end of cooking process.

- Function setting
 1. Press the key "P" to switch on the oven. User can select the different cooking modes by continuously pressing the key "P".
 2. Temperature can be set by press "C" key then press + / - to set then press [☒] to confirm after the cooking mode is selected. Once the cooking mode is fixed, press the key ▶ to start cooking, press repeatedly to switch between the start and pause.

- Rapid heat – up









When the setting temperature exceeds 100 degrees and the pre-heat function has not been finished, user can press the key  to start the rapid heat-up mode. The display shows the symbol  continuously.

- Child lock set

Press  key for 2 seconds. The display shows the Child lock symbol  continuously. Press  key for 2 seconds once again. Unlock and the symbol disappears.

- Cooking mode symbol

The sequence of cooking modes displayed in the screen as below:

| Function | Working Parts | Default Temperature | Adjustable Temperature Range |
|---|---|---------------------|------------------------------|
|  * | Fan heating thaw | 50°C | 20 – 50°C |
|  | Lower heating element | 220°C | 50–250°C |
|  | Lower heating element + Fan motor | 220°C | 50–250°C |
|  | Total grill element | 220°C | 50–250°C |
|  | Total grill element + Fan motor | 220°C | 50–250°C |
|  | Circle heating element + Fan motor | 220°C | 50–250°C |
|  | Total grill element + lower heating element | 220°C | 50–250°C |
|  | Total grill element + lower heating element + Fan motor | 220°C | 50–250°C |

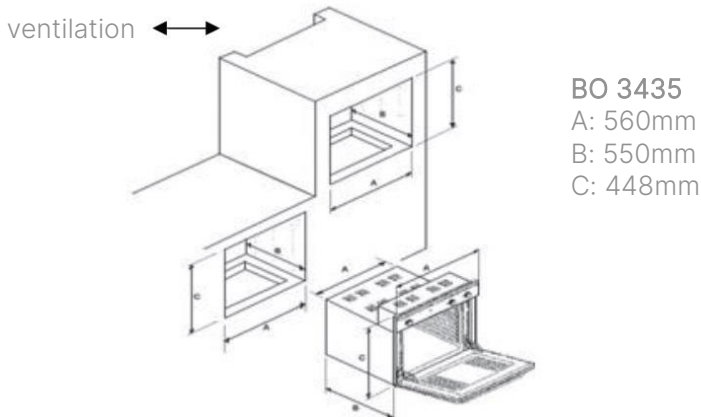
INSTALLATION

Pre-step before installation

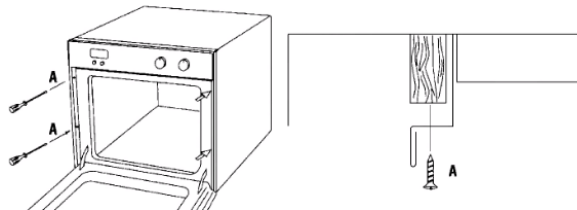
- Before using the unit, please read this guide carefully. This book contains important information regarding to prioritize safe operation, installation, and maintenance unit.
- Please keep this guide book in an easy place to find, so it will be easier if necessary, to use at any time needed. Enclose this guide book, if the unit is hand over.
- If you do not understand about the procedure/installation of household stoves(oven), you should contact MODENA Service Center to perform the installation.
- The air in the room that will put gas appliances should have good ventilation so that airflow moves smoothly (there is circulation). The room will contain combustion gas rather than oxygen if the room has bad airflow circulation. Whereas, it will cause the flame of the stove/burner could not be perfectly work (flame is yellow due to lack of oxygen). Therefore, the room that will be put gas appliances should have good ventilation.
- Prepare electrical outlet that is easily accessible to your oven power cord.
- Open the box of built-in oven. Then, take it out and put on a flat surface.
- Keep all packaging materials out of reach of children, as they may cause choking or suffocation hazard.
- The unit must be installed in accordance with the instruction and installed by skilled and experienced people. Installation errors can be harmful to human and animals or may damage the property.

Installing the oven into kitchen set

- The oven can be installed on the kitchen table as long the table hold up to heat or installed at the column.
- Use the appropriate kitchen set to ensure that the unit can work well. Frame or panels adjacent to the oven must be made of heat-resistant material.
- Cabinet with lacquer r-coated exterior must be assembled with adhesives that can with stand temperatures up to 100°C.
- Check if the size of the hole in the kitchen to put the oven is set according to the size shown in the figure below.

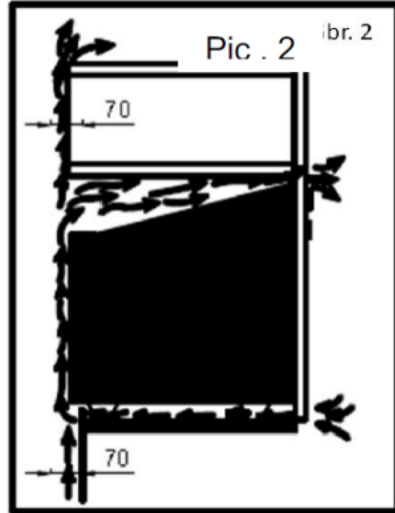
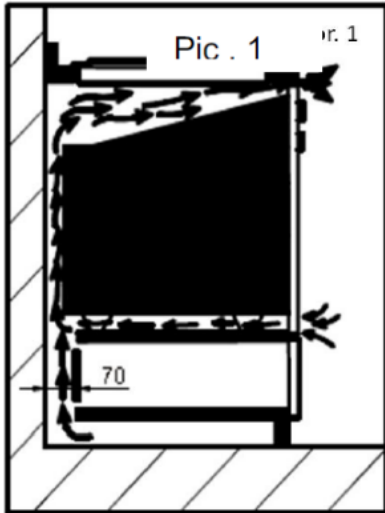


- Put/insert oven into the kitchen set hole by installing a screw type A into the four holes in the oven. Screws can be found on the side of the oven frame.



- Connect the power cord plug to the wall outlet and the oven is ready to use.

- For the most efficient air circulation, the oven must be installed in accordance with the dimensions shown in Figure 1-2. Panel rear of the cabinet must be removed so that air can circulate freely. Panel that install on the oven must have a gap of at least 70mm at the rear.



Electrical connection

Oven is equipped with a three-pole power cord designed to operate with alternating current at the voltage and frequency that written on the table of specifications.

Connect the board power supply cord to the power

First a standard plug in accordance with the load shown in the table of specifications.

The unit must be directly connected to the electricity using omnipolar switch with opening contact of at least 3mm installed between the appliance and the electricity.

The switch must be suitable for the load indicated on the label and must comply with the regulation of electrical currents (earthing wire must not be interrupted by the switch). Power supply cord should be positioned so it does not contact with the higher temperature of 50°C at any point.

Make sure that the correct electrical connection has been made and is fully compliant with safety regulations. Before the appliance connect to a power source, ensure that:

- Earthing/grounded the unit and use a plug-in accordance on the data label (see below).
- Electric socket can withstand with the tool maximum power, which is indicated on the data label (see below).
- The electric socket is compatible with the plug of the appliance. If the socket is incompatible with the plug, ask the technician to replace it. Do not use extension cords or multiple electric socket.
- After mounted the unit, power supply wiring and outlet should be easily accessible.
- Cable must not be bent or crushed.
- Cable must be checked regularly and replaced only by an official technician.
- The manufacture disclaims any duty which should, it this safety measures are ignored.

HOW TO USE

Cooking without fan

1. Natural convection
 - Preheat the oven for 10-15 minutes.
 - Grease the meat with a little oil, put it on the drip-tray and place everything quickly into the oven.
 - In mid-cooking change the meat position, avoiding any further opening of the door, if possible.
2. Grill
 - Preheat the grill for about 5 minutes (till the heating element becomes red).
 - Prepare the meat and place it on a tray to grill, then put on the top tack of the oven.
 - Place the drip tray on the bottom shelf, which previously were given water drip tray height of approximately 0.5cm. this is to prevent oil droplets from cooking, so as not dry quickly and difficult to clean.
 - This function can be further used to grill food with grated extra-grater and make brown food after the cooking process normally.

Cooking with fan

- Defrosting
 - To defrost food, place it still wrapped up in its aluminium or polythene sheet protection on a dish.
 - Place everything on the grid in the oven centre.
 - The door oven must be closed.
- Fan oven
 - It is not necessary to preheat the oven, expect for very short cooking times or food with considerable quantity of liquid (e.g. fruit tartes) to avoid condensation.
 - In case of batch cooking, you can introduce food with approximately equal cooking temperatures (even if the

length of time differs) on two or more shelves without mixing tastes and flavours.

- It is possible to put food into the oven or to take it out of it without heat losses caused by the door opening. Heat will be quickly recovered by means of the fan.
- Cooking temperature are lower than those of the convectional oven (from 20°C to 30°C for pastries and from 30°C-40°C meats) whereas times are longer (50°C-10 minutes)
- Grill with fan
 - It does not need preheating.
 - Cooking must be operated with the door closed. The distance between grill and food should be proportionable to the required results:
 - Nearer for undone meat brown on its surface.
 - Far from it for food perfectly baked inside.
 - The drip-tray with a little water for collecting meat juices has to be placed on the first shelf underneath.

WARNING!

Marinated meat and boneless meat cook quicker than other sorts; cooking progress can be checked by pressing the meat with a fork; if it does not yield, it is properly cooked. Before slicing the meat wait at least 15 minutes, to allow the juice to settle.

Do not place pans directly on to the oven base as the heat which comes from below cannot escape.

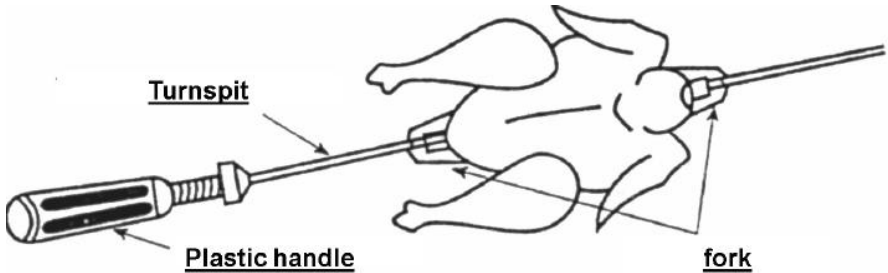
This may cause breakage or cracking of the enamelling.

- Using turnspit

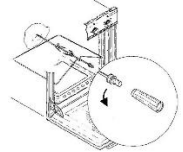
The turnspit (grill) can be used when the upper or bottom oven burner are turned on.

- Turn on the upper or bottom oven burner. To turn on, follow the instruction: *Using the bottom or upper oven burner*. Then wait for a few seconds in order to spread the heat.

- Food/Meat that will be cooked, place into the turnspit and install between both forks.



- Put the tray into the bottom shelves with distances around 0.5cm to prevent oil drop from the food.
- Insert turnspit with the food into the oven by inserting the turns end to the special hole/socket that located on the rear of oven.



WARNING!

After the turnspit is on the right position, removed plastic handle from the grill (see picture)

- Closed the oven door slowly.
- After the meat is ready, turn off the turnspit, and then reset the plastic handle to the turnspit before discharging the turnspit from special hole/socket.

MAINTENANCE

WARNING!

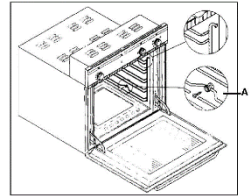
- Wait until the appliance has cooled down before attempting to clean it.
- Disconnect it from the power supply, either by pulling the plug out or switching off the power supply at the mains.
- Do not leave corrosive or acidic substances (lemon juice, vinegar, etc.) or enamelled, painted or stainless-steel 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 steel 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 everyday cooking equipment and also safe if washed using a dishwasher.
- Do not use any type of steam cleaners or high-pressure cleaning unit.

Change the oven light

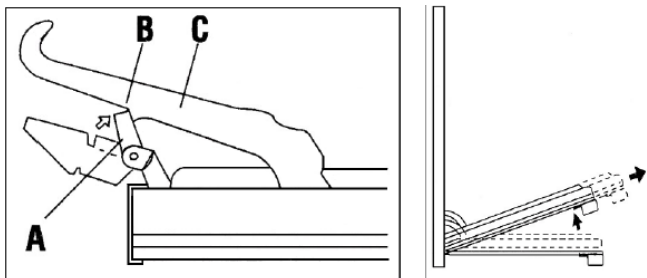
- Disconnect the oven from the power supply, either by pulling the plug out or by switching off the power supply at the mains;
- Remove the protection glass (A)
- Replace the burnt-out bulb with one of the same types.
- Installed the cover protection "A".



Removal of oven door

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

- To make cleaning easier, remove the oven door as follows: insert hook A (see next figures) in hinge clot 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.

Inspect the seal

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

TROUBLESHOOTING

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

Some of cooking instructions can be found in the table below:

| Problem | Causes | Solution |
|--|---------------------------------|---|
| The upper crust is dark and lower part too pale | Not enough heat from the bottom | <ul style="list-style-type: none"> • Use the natural convection position • Use deeper cake tins • Lower the temperature • Put the cake on a lower shelf |
| The lower part is dark and the upper crust too pale | Excessive heat from the bottom | <ul style="list-style-type: none"> • Use the natural convection position • Use lower side tins • Lower the temperature • Put the cake on a higher shelf |
| The outside is too cooked and the inside not cooked enough | Too high temperature | <ul style="list-style-type: none"> • Lower the temperature and increase the cooking time |
| The outside is too dry even though of the right color | Too low temperature | <ul style="list-style-type: none"> • Increase the temperature and reduce the cooking time |

SPECIFICATION

| Model | BO 3435 |
|-------------------------------------|---------------------|
| Oven type | Multifunction (Fan) |
| Cooking program | 8 |
| Color | Diamond black |
| Oven capacity (liter) | 40 |
| Grill | Electric |
| Oven | Electric |
| Convection fan | Yes |
| Turn spit | Yes |
| Door glass | 3 layers |
| Oven light | Yes |
| Thermostat | Yes |
| Timer | Yes |
| Oven tray | Yes |
| Dripping pan | Yes |
| Voltage | 220–240V/ 50Hz |
| Lower heater | 1050W |
| Back heater | 1600W |
| Upper/grill heater | 1400W |
| Product dimension (L x W x H) mm | 595x455x440 |
| Cut-out dimension (L x W x H) mm | 560x550x448 |
| Weight | 28 Kg |

APPENDIX 1

Table for temperature and cooking timing

NOTE:

Specification of this appliance may change without Notice to improve the quality of the product

| Cooking Type | Oven Temperature (°C) | Cooking Time (minutes) |
|----------------------|------------------------------|-------------------------------|
| <i>PASTRY</i> | | |
| Cake | 175 | 40 – 50 |
| Sponge cake | 170 | 30 |
| Fruit tart | 180 – 190 | 20 – 30 |
| Paradise cake | 160 | 40 – 45 |
| Margaret cake | 160 | 40 – 45 |
| Chocolate cake | 160 | 25 – 35 |
| Meringue | 100 | 90 |
| Puff pastry | 200 | 20 |
| <i>MEAT</i> | | |
| Roast beef – 1.5kg | 190 | 20 – 25 |
| Roast veal – 1kg | 150 – 160 | 30 – 35 |
| Roast lamb – 1.5kg | 190 | 30 |
| <i>BIRD</i> | | |
| Roast pigeon | 150 – 160 | 45 |
| Turkey – 2kg | 175 | 180 – 240 |
| Goose – 4kg | 200 | 240 – 270 |
| Duck – 2.5kg | 175 | 90 – 150 |
| Chicken – 1.5kg | 175 | 120 – 150 |
| <i>FISH</i> | | |
| Trout | 200 | 15 – 25 |
| Cod-fish | 190 | 50 |
| <i>OTHER</i> | | |
| Lasagne | 200 | 40 |
| Souffle | 180 – 200 | 20 |
| Pizza | 200 | 20 |

APPENDIX 2

Table for grill time

| Food will be grill | Time (minute) | |
|--------------------|----------------------|----------------------|
| | 1 st side | 2 nd side |
| Sliced meat | 6 | 4 |
| Thick meat | 8 | 5 |
| Small fish | 10 | 8 |
| Big fish | 15 | 12 |
| Sausage | 12 | 10 |
| Grill sandwich | 5 | 2 |
| Small chicken | 20 | 15 |

Ciao! MODENA

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