

ROSIÈRES

RFVS 580X

STEAM OVENS

USER INSTRUCTIONS

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STEAM OVENS INSTRUCTION MANUAL

MODEL:RFVS 580X

Read these instructions carefully before using your steam oven , and keep it carefully.

If you follow the instructions, your oven will provide you with many years of good service.

SAVE THESE INSTRUCTIONS CAREFULLY

By placing the CE () marking on this product , we declare ,on our own responsibility, compliance to all of European safety ,health and environmental requirements stated in the legislation for this product.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE ENERGY

- (a) Do not attempt to operate this oven with the door open since this can result in harmful exposure to energy. It is important not to break or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

ADDENDUM

If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus and lead to a dangerous situation.

Specifications

Model:	RFVS 580X
Rated Voltage:	230V~50Hz
Rated Output Power(Grill):	1200W
Rated Output Power(Convection):	1750W
Rated Input Power(Steam):	1500W
Rated Input Power(Maximum):	3250W
Oven Capacity:	34L
External Dimensions:	595 X 525 X 454 mm
Net Weight:	Approx. 29 kg

IMPORTANT SAFETY INSTRUCTIONS

WARNING

To reduce the risk of fire, electric shock, injury to persons or exposure to excessive steam oven energy when using your appliance, follow basic precautions, including the following:

1. Warning: Liquids and other foods must not be heated in sealed containers since they are liable to explode.
2. Warning: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to energy.
3. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
4. Keep the appliance and its cord out of reach of children less than 8 years.
5. Only use utensils suitable for use in steam ovens.
6. The oven should be cleaned regularly and any food deposits should be removed.
7. Read and follow the specific: "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE ENERGY".

8. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
9. Do not overcook food.
10. Do not use the oven cavity for storage purposes. Do not store items, such as bread, cookies, etc. inside the oven.
11. Remove wire twist-ties and metal handles from paper or plastic containers/bags before placing them in the oven.
12. Install or locate this oven only in accordance with the installation instructions provided.
13. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - by clients in hotels, motels and other residential type environments;
 - farm houses;
 - bed and breakfast type environments.
14. 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.
15. Do not store or use this appliance outdoors.
16. Do not use this oven near water, in a wet basement or near a swimming pool.
17. The temperature of accessible surfaces may be high when the appliance is operating. The surfaces are liable to get hot during use. Keep cord away from heated surface, and do not cover any vents on the oven.
18. Do not let cord hang over edge of table or counter.
19. Failure to maintain the oven in a clean condition

could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

20.The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

21.The 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.

22.Children should be supervised to ensure that they do not play with the appliance.

23.The appliances are not intended to be operated by means of an external timer or separate remote-control system.

24. Accessible parts may become hot during use.

Young children should be kept away.

25.Steam cleaner is not to be used.

26.During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

27.WARNING: The appliance and its accessible parts become hot during use.Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

28.Surface of a storage cabinet can get hot.

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

To Reduce the Risk of Injury to Persons Grounding Installation

DANGER

Electric Shock Hazard
Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

WARNING

Electric Shock Hazard Improper use of the grounding can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a 3-wire

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. If a long cord set or extension cord is used:
 - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - 2) The extension cord must be a grounding-type 3-wire cord.
 - 3) The long cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

CLEANING

Be sure to unplug the appliance from the power supply.

1. Clean the cavity of the oven after using with a slightly damp cloth.
2. Clean the accessories in the usual way in soapy water.
3. The door frame and seal and neighbouring parts must be cleaned carefully with a damp cloth when they are dirty.
4. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

SETTING UP YOUR OVEN

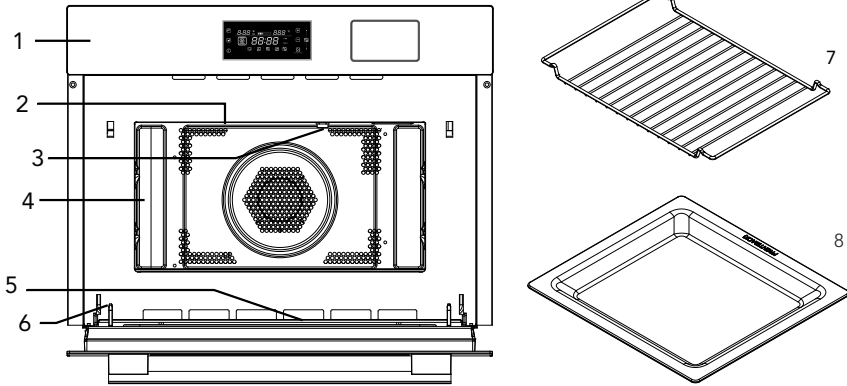
Names of Oven Parts and Accessories

Remove the oven and all materials from the carton and oven cavity

Your oven comes with the following accessories:

Instruction Manual

1



1. Control panel
2. Grill element
3. Light
4. Level
5. Door glass
6. Hinge

7. Grill Rack
8. Grass Pan

Important information about installing

- This appliance is NOT intended for use in a commercial environment.
- Please observe the installation instructions provided and note that this appliance should only be installed by a qualified technician.
- The appliance is fitted with a plug and must only be connected to a properly installed earthed socket.
- In case a new socket is needed, installation and cable connection must only be done by a qualified electrician. If the plug is no longer accessible following installation, a pole disconnecting device must be present on the installation site with a contact gap of at least 3 mm.
- Adapters, multiway strips and extension cords must not be used. Overloading can result in fire.
- If the appliance is not fitted with a supply cord and a plug, the connection equipment must have a contact separation in all poles that provide full disconnection, and the appliance must be incorporated in the fixed wiring in accordance with the wiring rules.

The accessible surface may be hot during operation.



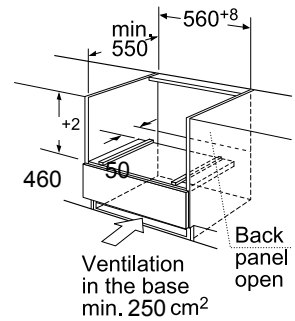
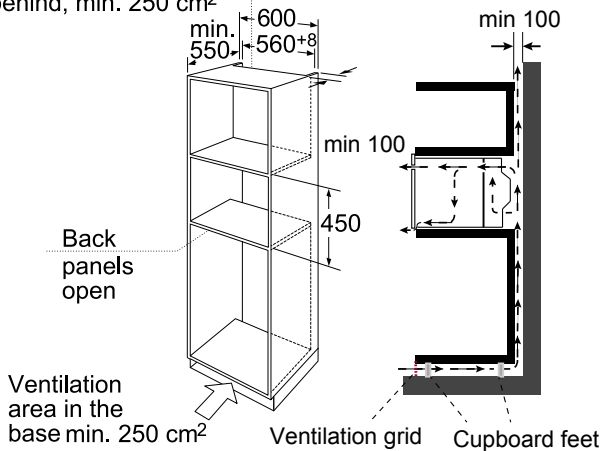
Placement

- Danger! Do not disassemble this appliance. Touching internal components of this appliance can cause serious personal injury or death.
- Place the steam oven on a firm, flat surface.
- Make sure that there is sufficient ventilation around the steam oven. At the rear and sides keep at least 10 cm free.
- Do not cover the air vents.
- The adjustable feet should not be removed.

- Do not place the oven near a heat source.
- Transmitting and receiving equipment such as radios and televisions can affect the operation of the steam oven.

Installation dimensions

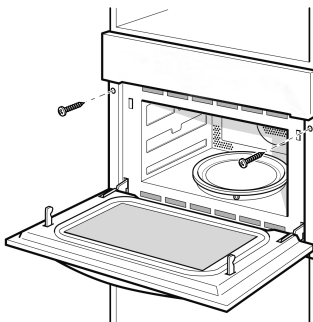
Ventilation openings
behind, min. 250 cm²



Note: There should be gap above the oven.

Building in

- Do not hold or carry the appliance by the door handle. The door handle cannot hold the weight of the appliance and may break off.
1. Carefully push the oven into the box, making sure that it is in the centre.
 2. Open the door and fasten the oven with the screws that were supplied.






BEFORE FIRST USE

Initial cleaning and heating

Removing the steam oven all of the protection foil on the front.

For more information see the "CLEANING". Before the first use of the appliance,

- Remove all accessories and wash out of the oven.
- Electric heating empty containers. New appliances typically smell when first used. Before using the electrical appliance to cook food faster to heat it helps to banish odors.
- Before heating, it is best to wipe the steam oven interior with a damp cloth. In this way, storage and untwisting appliances accumulated in the packaging process in furnace dust or residual packing material can be removed.
- Touch "  " keys. Appliance turn on, "00:00" appears in the display.
START/END
- Touch "  " to choose the convection function.
Recommended temperature will flicker.
- Raise the temperature to maximum temperature. This can be achieved by using adjustment keys to achieve.
- Touch "  " symbol next to the sensor keys. Heat the empty oven for at least an hour.
START/END
When you do this, make sure that the room well ventilated. Close the door to the other room to avoid odor pervaded the House.
- Let the appliance cool down to room temperature. Then solution of neutral detergent mixed with hot water to clean inside the steam oven, then wipe dry with a clean soft cloth.
Keep the door open until completely dry in the oven.

OPERATION

Control Panel



This steam oven uses modern electronic control to adjust cooking parameters to meet your needs better for cooking.

1.Clock Setting

When the steam oven is electrified, "00:00" will flicker, buzzer will ring once.

- 1) Press "**+**" or "**-**" to set the right time(between 00:00 and 23:59.)
- 2) After you have set the right time, press "**▶**" to confirm the setting.

START/END

If no pressing, it will confirm automatically 3 seconds later.

Clock Revise

- 1) In waiting state, press "**F**" to enter into STEAM. Press "**F**" once again to find "CL" at the left corner in the display.
- 2) Press "**+**" or "**-**" to change time
(between 00:00 and 23:59).
- 3) Then press "**▶**" to confirm the setting. "CL" will disappear after setting.












START/END

If no pressing, it will confirm automatically 3 seconds later.












Note:

- 1) When you set the clock, long press "**+**" or "**-**" when adjusting 10MIN, short press time (each time you adjust 1MIN).
- 2) Long press after a period of time, the touch panel will reset automatically, you need to press again.




2. Grill Cooking

- 1) In waiting state, press  to enter steam function. It flickers 100,  indicator lightens, "°C" and "MIN" lightens. Default cooking time "10:00" lightens.
Press  repeatedly to change function.
- 2) Press  repeatedly,  indicator lightens. It means to enter Grill function. "MIN" indicator lights, default grill power "3" flickered, default cooking time "10:00" lightens.
- 3) Press  /  to revise grill power(1,2,3). If no need, go to next step directly.
- 4) Press  to enter the cooking time adjustment state.
Press  /  to select the cooking time (Max. 1hour 30 min), If no need, ignore this step.
- 5) Press  to start cooking.



3. Convection Cooking

- 1) In waiting state, press  to enter steam function. It flickers 100,  indicator lightens. "°C" and "MIN" lightens. Default cooking time "10:00" lightens.
Press  repeatedly to change function.
- 2) Press  repeatedly,  indicator lightens. It means to enter Convection function. "MIN" lightens and default temperature "180" flickers. Default cooking time "10:00" and "°C" lightens.
- 3) Press  /  to select temperature. The temperature are 50,100,105,110,115, 120, 125, 130, 135, 140, 145, 150, 155, 160, 165, 170, 175, 180, 185, 190, 195, 200, 205, 210, 215, 220, 225, 230. Press  to next step.
- 4) When cooking time flicker, press  /  to select cooking time. Max. 5 hours.
- 5) Press  to start cooking.


4. Grill Fan Cooking

- 1) In waiting state, press **F** to enter steam function. It flickers 100,  indicator lightens. "°C" and "Min" lightens. Default cooking time "10:00" lightens. Press **F** repeatedly to change function.
- 2) Press **F** repeatedly,  indicator lightens. It means to enter Grill fan function. "MIN" lightens and default temperature "180" flickers. Default cooking time "10:00" and "°C" lightens.
- 3) Press **+** / **-** to select temperature. The temperature are 35,100,105,110,115, 120,125,130,135,140,145,150,155,160,165,170,175,180. Press **F** to next step.
- 4) When cooking time flicker, press **+** / **-** to select cooking time. Max. 5 hours
- 5) Press  to start cooking.

5. Auto Cook

- 1) In waiting state, press **F** to enter steam function. It flickers 100,  indicator lightens. "°C" and "MIN" lightens. Default cooking time "10:00" lightens. Press **F** repeatedly to change function.
- 2) Press **F** repeatedly, when  indicator lightens, it means to enter Auto Menu function. Then "Kg" "MIN" "0.2" lightens and default mode "P01" flickers, it means to enter non-steam menu. When the mode is "S01", it means to enter steam menu.
- 3) Press **+** / **-** to select menu type (P01-P12 or S01-S36). Press **F** to next step.










Note:

- 1) For non-steam menu (P01-P12), press "**F**" to confirm menu selection and enter the weight of menu selection state automatically, at this point, you can press "**+**" or "**-**", choose the automatic menu weight cooking time display.
- 2) For the steam menu, at this time, the default cooking time will flash, you can press "**+**" or "**-**" to adjust the Cook time menu.
- 3) Press " " button to start cooking.







NOTE:

- 1) After steam auto menu, the water pump will withdraw the water back to water tank, there will be some noise sound.
- 2) After steam auto menu, you need to clean the water on cavity and door panel.










6. Defrost

- 1) In waiting state, press  to enter steam function. It flickers 100,  indicator lightens. "°C" and "MIN" lightens. Default cooking time "10:00" lightens. Press  repeatedly to change function.
- 2) Press  repeatedly, when   indicator lightens, it means to enter Defrost function. Then "Kg" "MIN" lightens, "0.1" flickered and default mode "dEF" lightens.
- 3) Press  /  to select defrost weight (100-1000g).
- 4) Press " " button to start cooking.

7. Lock-out Function for Children


- Lock: In waiting state, press " " and " " for 3 seconds, there will be a long "beep" denoting entering into the children-lock state and " " indicator will light.
- Unlock : In locked state, press " " and " " for 3 seconds, there will be a long "beep" denoting that the lock is released, and " " indicator will disappear.

8. Steam Function

- 1) In waiting state, press  to enter steam function. It flickers 100,  indicator lightens. "°C" and "MIN" lightens. Default cooking time "10:00" lightens. Press  repeatedly change function.
- 2) Press  /  to select steam temperature, the temperature are (100, 90, 80, 70, 60, 50). Press  to next step.
- 3) When cooking time flicker, press  /  to select cooking time. Max. 1 hour and 30 mins.
- 4) Press  to start cooking.

Steam note:

1. Before steam cooking:

Before starting the steam cooking mode, if the tank is short of water, press  button, abnormal buzzer will ring and the screen icon will show " Lo " to remind you to add water.

2. During steam cooking:

During steam cooking mode, if the tank is short of water, abnormal buzzer will ring and the screen icon will show " Lo " directly to remind you to add water.

After adding water, it can work normally.

3. After steam cooking:

1-After steam function is finished , the water in boiler will be withdraw to water tank. This process lasts for about 1 minute.

2-During the process to withdraw the water back to water tank , if the water tank is full , the system will be beeping 10 times to remind you clean up the tank. After the water tank is empty, the system will continue to withdraw water.

Defect codes

Below defect codes may occur during steam functions :

E-06: 1-Water tank is not close well.

E-05: water system abnormal, need to contact for Engineer to check, below is the possibilities.
















1-The water sensor is abnormal.

2-The water pipe is abnormal.





3-The water pump is abnormal.

4-The water tank is abnormal.

9. Convection+Steam Function






- 1) In waiting state, press  to enter steam function. It flickers 100,  indicator lightens. "°C" and "MIN" lightens. Default cooking time "10:00" lightens.
Press  repeatedly to change function.
- 2) Press  repeatedly,  and  lightens. It means to enter Convection +Steam function. Default temperature 180 degree flickers Default Steam proportion L3 lightens.
- 3) Press  /  to select temperature, the temperature are (180,190,200,210,220),
Press  to next step.
- 4) Steam level flicker "L3". Then press  /  to select level and press  to next step.
- 5) Press  /  select cooking time , max. 1 hour and 30 mins.
- 6) Press  to start cooking

10. Display Specification

- 1) During setting program or pause state, press  to enter parameter adjustment state, the parameters will flicker 10 seconds before changing.
- 2) During setting program or pause state, after adjusted for 3 seconds, it will confirm automatically
- 3) When the oven is in setting state or pause state, including auto menu and defrost program, if no operation in 5 minutes, it will enter into the off state.
- 4) The oven lamp will light all the time if the door is open.
- 5) The oven lamp will light all the time if the oven is paused.
- 6) "  " button must be pressed to continue cooking if the oven door is open during cooking process.
- 7) The "  " button can be press in any state to open the water tank.
- 8) During Convection or Grill fan cooking mode, when the set temperature is reached, the buzzer will ring three times and the icon  will flicker 1 minute, then continue the cooking.




11. Auto Scale Removal Function

For best cleaning results, we recommend that you use detergent sodium citrate, which were randomly for descaling steam microwave oven. Follow the manufacturer's instructions on the packaging. Run steam programs on my computer today after 20 hours, the need for descaling.

- 1) Power up the system, remove the water tank, inject 1000ml of fresh water into the water tank, adding a pack of descaling agent.
- 2) Push the tank into the furnace where appropriate.
- 3) In waiting state, press  to enter steam function. It flickers 100,  indicator lightens. "°C" and "MIN" lightens. Default cooking time "10:00" lightens. Press  repeatedly to change function.
- 4) Press  repeatedly, when "CLE" indicator lightens, it means to enter Scale Removal function. "MIN" and default time "20:00" lightens, other icons disappear.
- 5) Press  to start the program.
START/END
- 6) Stay whole 1 minute after the program has finished, take out the water tank and pour the water in the tank. Thoroughly clean the water tank.
- 7) Replace the fresh water, repeat steps 3 to 6.

Note: the descaling process shall not be shut down. If the descaling process shut down before the end, the entire program must be started from step 3.

12. Parameter Adjustment in setting and cooking process

- 1) In the setting of the parameters, if the fault of the parameters is found, you can press  to return to a parameter set state. The corresponding parameters can be reset in the same way as previous step.
- 2) In the cooking process, you can press  to reset the cooking parameters. The corresponding parameters can be reset in the same ways as previous step. The order of parameter adjustment is consistent with the setting state.
- 3) When finish the adjustment during cooking process, it will confirm automatically 3 seconds later if you don't press  to confirm.
START/END

STEAM MENU

MENU	DISPLAY	WEIGHT	TIME	POWER
Trout	S01	200-600g	15:00-30:00	Steam100°C
Salmon Filet	S02	200-600g	15:00-30:00	Steam100°C
Pikeperch	S03	200-600g	15:00-30:00	Steam100°C
Prawns	S04	200-600g	10:00-25:00	Steam100°C
Halibut filet	S05	200-600g	15:00-30:00	Steam100°C
Cockles	S06	200-600g	10:00-20:00	Steam100°C
Cod filet	S07	200-700g	15:00-30:00	Steam100°C
Herring	S08	200-600g	15:00-30:00	Steam100°C
Tuna filet	S09	200-600g	10:00-20:00	Steam100°C
Crab	S10	2 - 6	20:00-35:00	Steam100°C
Chicken leg	S11	4 - 10	25:00-40:00	Steam100°C
Chicken breast	S12	4 - 6	25:00-45:00	Steam100°C
Meatball	S13	200-600g	25:00-45:00	Steam100°C
Chicken wing	S14	4 - 8	15:00-30:00	Steam100°C
Pork filet, whole	S15	200-600g	15:00-30:00	Steam100°C
Sausages	S16	4 - 10	10:00-25:00	Steam100°C
Eggs in Glass	S17	1 - 8	5:00-15:00	Steam100°C
Eggs, hard	S18	1 - 8	10:00-20:00	Steam100°C
Eggs, soft	S19	1 - 8	5:00-15:00	Steam100°C
Rice + water	S20	/	25:00-35:00	Steam100°C
Eggplant/ Aubergine	S21	200-600g	10:00-25:00	Steam100°C
Beans	S22	200-600g	20:00-35:00	Steam100°C
Broccoli	S23	200-600g	10:00-25:00	Steam100°C

Cauliflower	S24	200-600g	15:00-30:00	Steam100°C
Peas	S25	200-400g	15:00-30:00	Steam100°C
Carrots	S26	200-600g	20:00-35:00	Steam100°C
Corn cobs	S27	1 - 10	15:00-30:00	Steam100°C
Bell peppers	S28	200-600g	5:00-20:00	Steam100°C
Hot peppers	S29	200-600g	5:00-20:00	Steam100°C
Mushrooms	S30	200-600g	5:00-20:00	Steam100°C
Leeks	S31	200-400g	5:00-20:00	Steam100°C
Brussels sprouts	S32	200-600g	10:00-25:00	Steam100°C
Celery	S33	200-800g	10:00-25:00	Steam100°C
Asparagus	S34	200-600g	15:00-30:00	Steam100°C
Spinach	S35	200-400g	5:00-20:00	Steam100°C
Courgette	S36	200-600g	10:00-25:00	Steam100°C

NO-STEAM MENU

MENU	DISPLAY	WEIGHT	TIME	POWER
Fresh pizza	P01	200	14:00	PRE-HEAT/200°C conv.
		300	15:00	PRE-HEAT/200°C conv.
		400	16:00	PRE-HEAT/200°C conv.
		500	17:00	PRE-HEAT/200°C conv.
		600	18:00	PRE-HEAT/200°C conv.
Cake	P02	400	45:00	PRE-HEAT /150°C
		500	50:00	PRE-HEAT /150°C
		600	55:00	PRE-HEAT /150°C
Shrip	P03	200	12:00	PRE-HEAT /220°C
		400	14:00	PRE-HEAT /220°C
		600	16:00	PRE-HEAT 220°C
Chocolate cookies	P04	500	18:00	PRE-HEAT /180°C
lemon cookies	P05	400	16:00	PRE-HEAT /200°C
Sausage	P06	200	10:00	PRE-HEAT /220°C
		400	12:00	PRE-HEAT /220°C
		600	16:00	PRE-HEAT /220°C
finger food	P07	200	12:00	PRE-HEAT /220°C
		300	13:00	PRE-HEAT /220°C
		400	14:00	PRE-HEAT /220°C
Bread	P08	100	8:00	Grill Level3
		150	8:30	
		200	9:00	
Oatmeal raisin cookies	P09	600	18:00	PRE-HEAT /180°C
pecan crisps	P10	500	16:00	PRE-HEAT /180°C
peanut chocolate cookies	P11	500	18:00	PRE-HEAT /180°C
Muffin	P12	840 (70g*12)	20:00	PRE-HEAT /180°C

Trouble shooting

Normal	
Steam oven interfering TV reception	Radio and TV reception may be interfered when steam oven operating. It is similar to the interference of small electrical appliances, like mixer, vacuum cleaner, and electric fan. It is normal.
Dim oven light	In low power cooking, oven light may become dim. It is normal.
Steam accumulating on door, hot air out of vents	In cooking, steam may come out of food. Most will get out from vents. But some may accumulate on cool place like oven door. It is normal.
Oven started accidentally with no food in.	It is forbidden to run the unit without any food inside. It is very dangerous.

Trouble	Possible Cause	Remedy
Oven can not be started.	(1) Power cord not plugged in tightly.	Unplug. Then plug again after 10 seconds.
	(2) Fuse blowing or circuit breaker works.	Replace fuse or reset circuit breaker (repaired by professional personnel of our company)
	(3) Trouble with outlet.	Test outlet with other electrical appliances.
Oven does not heat.	(4) Door not closed well.	Close door well.
Glass turntable makes noise when steam oven operates	(5) Dirty roller rest and oven bottom.	Refer to "Maintenance of Oven" to clean dirty parts.



According to Waste of Electrical and Electronic Equipment (WEEE) directive, WEEE should be separately collected and treated. If at any time in future you need to dispose of this product please do NOT dispose of this product with household waste. Please send this product to WEEE collecting points where available.