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USHA® *iChef*®

STEAM OVEN



Instruction Manual



Dear Customer,

Congratulations!

You are now a Proud Owner of an USHA iChef Steam Oven.

Innovatively designed, using only the highest quality material and components for years of trouble free performance.

Please read these instructions carefully before using.

Best Wishes

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**3 LEVEL
COOKING**

39

**PRE-SET
MENUS**



**3 LAYER
GLASS WINDOW**

FREE

**HOME
SERVICE***



Ignite your culinary genius with iChef: intuitive, intelligent, immersive and indulgent. With its cutting edge technology and deep understanding of Indian kitchens, iChef endeavours to transform simple ingredients into a masterpiece at the touch of a button.

The iChef Range



Steam Oven



Blender Heater



Smart Air Fryer (5.5 L)



Smart Air Fryer (5 L)



4 Slice Sandwich Grill



Programmable Electric Kettle



Electric Pressure Cooker



Mixer Grinder 4 Jar



Food Processor

SAFETY INSTRUCTIONS

Danger

1. Do not immerse the power cord, plug or housing in water or under the tap during cleaning, to avoid any damage to the appliance.
2. Avoid any liquid entry into the appliance to prevent from electric shock or short-circuit.
3. Must remove the water tank when water to be added, and ensure the water tank cover is tightened before it is put into the oven.
4. Do not cover the air inlets, air outlets and socket of the appliance during working.
5. When extracting food or utensils from the container, use a fork or wear heat proof gloves to avoid scalding.
6. The appliance will get hot during operation, be careful not to touch the inner wall of the chamber with bare hands.
7. Cleaning the appliance when it is hot, please pay attention to spray steam / water, be careful of scalding.
8. Do not pour oil/scented liquid in to the container as it may cause fire hazard.
9. Do not observe or touch the appliance closely during working, as hot steam may be released, which can cause scalding.

Warning

10. Make sure that your output voltage corresponds the voltage stated on the rating label of the appliance.
11. Make sure that the power supply you provide can carry no less than 12A.
12. Before using, please check the power cord of appliance and the accessories, do not use with any damaged parts.
13. Children should be supervised to ensure that they do not play with the appliance and keep it out of reach of children.
14. Do not let cord hang over the sharp edge of table or counter or touch hot surfaces.
15. Do not plug/unplug the appliance or operate the control panel with wet hands.
16. Do not place or use this appliance on or near tablecloth, curtain, wallpaper and other flammable materials to avoid burning.

17. External power cord connection is not allowed.
18. When the appliance is operating at high temperature, do not put plastic dishes, bowls, protection film or those non-resistant to high temperature materials into it.
19. The appliance should be placed on a horizontal and stable surface when using. Do not place on plastic, board or any other hot-short, easy-wear surface.
20. The water tank cannot be filled with water above the MAX line.
21. Do not place the appliance against wall or another appliance, all around 20cm of space required to remain. Do not place anything on the top of the appliance.
22. Do not leave the Product unattended during operation
23. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instructions concerning the use by a person responsible for their safety.
24. During working, hot steam is released through the air outlets. Keep your hands and face at a safe distance from the steam and the air outlets. When you pull out the steaming plate, rack and baking tray from the container, do not keep your face to the upper part of the container to avoid scalding.
25. If the preset time is too long, the food will be burnt, smoked and released from the air outlet. Plug off immediately and pull out of the container, use a fan to blow the mouth of the chamber for more than 10 minutes, and clean the food and grease from the inside of container, steaming plate, rack and baking tray.
26. After using, turn off the power button, then pull the plug from the socket, avoid pulling the power cord with force.
27. If the supply cord or electrical component is damaged, it must be replaced or repaired by the manufacturer, maintenance department or qualified professional persons in order to avoid a hazard.
28. The appliance cannot be operated by means of an external timer or separate remote-control system.
29. Be careful some adjacent surfaces may become hot during use.

⚠ Caution

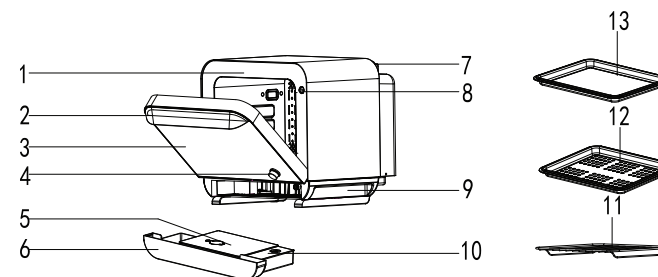
30. Unplug from outlet and let it cool when not in use or before cleaning.
31. Do not use any accessories not provided by manufacturer or its authorized service centre
32. This appliance is for household use only. Not suitable for public kitchens, motels and other non-domestic environments.
33. Clean and dry the container, steaming plate, rack and baking tray before putting the food inside.
34. Always unplug the appliance while not in use.
35. The manufacturer shall not be responsible for any improper use by the customer.
36. You may smell a slight smell and oil fume at the first use, don't be nervous, this is a normal phenomenon, it will disappear slowly during subsequent usage.
37. Clean the nozzle regularly to avoid blockage.
38. Don't unplug the appliance immediately when finish cooking, to avoid the appliance damage due to the appliance inner residual temperature rising.
39. **USE ONLY DISTILLED OR PURIFIED WATER TO FILL THE WATER TANK .**
40. Do not use rough detergent or sharp metal scraper to clean the appliance glass door. If the surface of the glass is scratched, it will cause the glass to break.

Steam Cooking Benefits:

Steam ovens allow you to cook dishes that are full of flavor, while also retaining the nutrients of the ingredients, wonderfully enhancing the texture of your food and giving health and taste to every bite.

KNOW YOUR PRODUCT

1. Product components :



1. Door frame (Fix the whole machine)	2. Door handle used to open/close the door)
3. Glass (Monitor the cooking inside)	4. Knob (Used for adjusting the function)
5. Water tank (Used to store water that produces steam)	6. Condensate tray (Collect excess water during cooking)
7. Air outlet (Used to exhaust excess steam from the air fryer)	8. Door control switch (Ensure that the oven door is closed ,then the appliance can run)
9. Base handle (Used to move the appliance)	10. Water tray (Collect excess water during cooking)
11. Grill rack	12. Steaming plate (Used for loading waterless food to be cooked)
13. Baking tray (Used for loading food with soup / biscuit etc.)	

2. Points to remember while using the steam oven

The following phenomena are normal:

- Air inlet spray water : the frequency of water supply is fast, the air inlet sometimes spray a small amount of water, it's normal.
- The steam condenses at the air outlet : the excess steam in the chamber is quickly cooled and discharged through the exhaust port during cooking, but a small amount of steam will condense at the louver exhaust port, it's normal.
- Voltage fluctuation will affect cooking time and effect: When the voltage fluctuates from -10% to + 5%, the Steam Oven can still work, but it is affected by the higher or lower voltage, and the output power is relatively increased or decreased, so the cooking time and effect will be differ, it's normal.

CONTROL PANEL DESCRIPTION

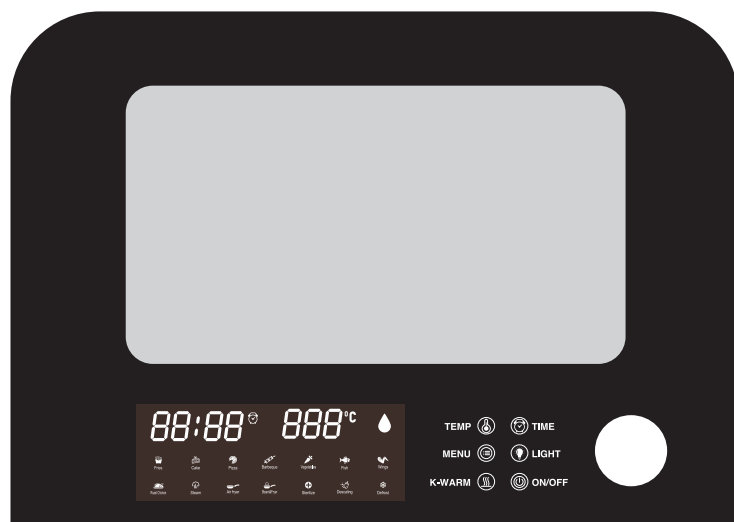


Diagram	Function description	Working mode
88:88	Time	Display the set time while working.
888°C	Temperature	Display the set temperature while working.
	Water shortage	This icon flickers and the buzzer sounds for a long time, indicating that the water tank is short of water.
	(Fries) Automatic menu mode	Automatic menu, can adjust time and temperature during operation.
	(Cake) Automatic ^ mode	Automatic menu, can adjust time and temperature during operation.
	(Pizza) Automatic menu mode	Automatic menu, can adjust time and temperature during operation.
	(Barbecue) Automatic menu mode	Automatic menu, can adjust time and temperature during operation.
	(Vegetables) Automatic menu mode	Automatic menu, can adjust time and temperature during operation.

	Fish mode Automatic menu mode	Automatic menu, can adjust time and temperature during operation.
	(Wings) Automatic menu mode	Temperature and time are not adjustable.
	(Roast Chicken) Automatic menu mode	Automatic menu, can adjust time and temperature during operation.
	(Defrost) Automatic menu mode	Automatic menu, can adjust time and temperature during operation.
	Sterilize mode	Steam sterilization, program default 110°C (display screen does not display temperature).
	Low temperature steaming mode	90°C -130°C adjustable for temperature, 1 minute-60 minutes adjustable for time.
	Barbeque / baking mode	35°C-230°C adjustable for temperature, 1 minute-60 minutes adjustable for time.
	High temperature steaming and baking mode	50°C-220°C adjustable for temperature, 1 minute-60 minutes adjustable for time.
	Descaling mode	This icon lights up, and the buzzer sounds for a long time when choose this mode.
	Temperature button	Press this button, rotate the adjustment knob, to set temperature.
	Menu button	Press this button to enter the built-in menu settings.
	Keep warm button	Press this button, preset 65°C.
	Time button	Press this button, rotate the adjustment knob, to set time.
	Built-in lighting button	Press this button, the built-in light lights up.
	Standby button	Press this button, enter standby mode or off mode.
	Adjustment knob	Rotate to adjust temperature, time, menu, press the knob to start / pause.

Control panel default main menus								
No	Display icon	Display menu code	EN menus	Default time	Default temp	Time range (Minutes)	Temp range	Temp Increment/Decrement
1		Fryer	Fries	0:16	220°C	1~60	180°C~230°C	±5°C
2		Fryer	Cake	0:35	180°C	1~60	170°C~200°C	±5°C
3		Fryer	Pizza	0:12	180°C	1~60	170°C~200°C	±5°C
4		Fryer	Barbeque	0:12	200°C	1~60	180°C~230°C	±5°C
5		Steam	Vegetables	0:10	100°C	1~60	95°C~130°C	±5°C
6		Fryer	Fish	0:15	180°C	1~60	170°C~220°C	±5°C
7		Fryer	Wings	0:15	200°C	1~60	170°C~220°C	±5°C
8		Fryer	Roast Chicken	0:45	180°C	1~60	170°C~220°C	±5°C
9		Steam	Steam	(Pre-set)	(Pre-set)			
10		Fryer	Air fryer	(Pre-set)	(Pre-set)			
11		Combination	Steam&Fryer	(Pre-set)	(Pre-set)			
12		Fryer	Sterilize	1:00	Non adjustable	Non adjustable	Non adjustable	/
13		/	Descaling	0:50	Non adjustable	Non adjustable	Non adjustable	/
14		Fryer	Defrost	1:00	45°C	1 minute~8 hours	35~70°C	±5°C

SubMenus- Pure Steam mode								
No	Display icon	Display menu code	EN menus	Default time	Default temp	Time range (Minutes)	Temp range	Temp Increment/Decrement
16		01	Idli	0:08	130°C	1~60	90°C~130°C	±5°C
17		02	Dhokla	0:20	130°C	1~60	90°C~130°C	±5°C
18		03	Momos	0:15	125°C	1~60	90°C~130°C	±5°C
19		04	Boiled Eggs	0:12	130°C	1~60	90°C~130°C	±5°C
20		05	Poached Eggs	0:15	130°C	1~60	90°C~130°C	±5°C
21		06	Steam Corn	0:15	125°C	1~60	90°C~130°C	±5°C
22		07	Steam Fish	0:18	120°C	1~60	90°C~130°C	±5°C
23		08	Steam Chicken	0:20	125°C	1~60	90°C~130°C	±5°C
24		09	Boiled Potato	0:20	130°C	1~60	90°C~130°C	±5°C
25		10	Moist Heat	0:10	120°C	1~60	90°C~130°C	±5°C
26		11	DIY	0:30	130°C	1~60	90°C~130°C	±5°C

SubMenus- Pure Fryer mode								
No	Display icon	Display menu code	EN menus	Default time	Default temp	Time range (Minutes)	Temp range	Temp Increment/Decrement
27		01	Samosa	0:15	220°C	1~60	180°C~230°C	±5°C
28		02	Nuts	0:08	200°C	1~60	180°C~230°C	±5°C
29		03	Corn on the cob	0:12	220°C	1~60	180°C~230°C	±5°C
30		04	Kebab	0:15	180°C	1~60	180°C~230°C	±5°C
31		05	Garlic Bread	0:08	200°C	1~60	180°C~230°C	±5°C
32		06	Cookies	0:30	150°C	1~60	140°C~190°C	±5°C
33		07	Banana Bread	0:15	180°C	1~60	180°C~230°C	±5°C
34		08	Chicken Nuggets	0:12	220°C	1~60	180°C~230°C	±5°C
35		09	DIY	0:30	200°C	1~60	140°C~230°C	±5°C

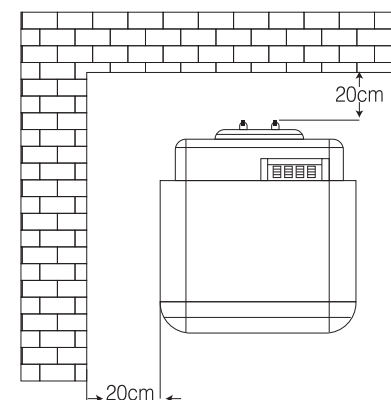
SubMenus- Steam + Fryer Combination mode								
No	Display icon	Display menu code	EN menus	Default time	Default temp	Time range (Minutes)	Temp range	Temp Increment/Decrement
36		01	Meat Patty	0:18	180°C	1~60	180°C~230°C	±5°C
37		02	Meatballs	0:18	180°C	1~60	180°C~230°C	±5°C
38		03	Full Chicken with Skin	0:45	180°C	1~60	180°C~230°C	±5°C
39		04	Baked Vegetables	0:20	180°C	1~60	180°C~230°C	±5°C
40		05	Sweet Potato	0:15	200°C	1~60	180°C~230°C	±5°C
41		06	Malai Tikka	0:15	180°C	1~60	180°C~230°C	±5°C
42		07	DIY	0:30	200°C	1~60	150°C~230°C	±5°C

The above settings are all directional, we can't guarantee the best setting of your ingredients when the origin, shape, size and brand of ingredients are different; You can set it according to the actual situation, the larger the amount of food you cook, the longer time it takes.

- During cooking food, pulling out the container and turning over the food can help to cook more evenly and cook better.
- If the ingredients are not well cooked enough, it can be put back to the container directly and cooked with an appropriate time.
- Marinating ingredients should penetrate into the interior of the food, to taste better and more delicious

OPERATING INSTRUCTIONS

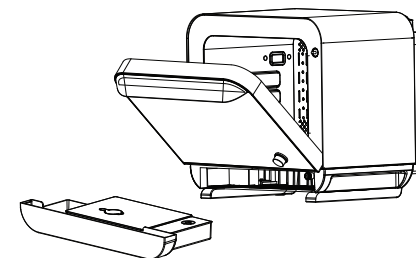
1. After unpacking, the user fastens the partition wall block to the back of the machine. Place the machine on a stable horizontal surface. Leave not less than 20 cm in the back and not less than 10 cm on both sides of the space, and pay attention to keep away from curtains, wall cloth and other combustible materials. As picture shows:



2. Put the corresponding food on the corresponding accessories, and then push into the housing. As picture shows



3. Take out the water tank, empty the condensate tray and water tray, fill the tank with water and tighten the water tank lid, then put it into the host. As picture shows:



Note:

- Different accessories are meant for different cooking accessories.
- After cooking is completed, remove the steaming plate, baking tray, rack or cake plate from the oven with gloves or other anti-scald tools.
- Only when the oven door is closed, can the machine work properly, or the display will flash.

BEFORE FIRST USE

- Remove all packaging materials, place the machine on a stable horizontal surface.
- Clean the baking tray, steaming plate, rack, cake plate and other accessories with hot water, liquid detergent and non-abrasive sponge.
- Fill the tank with water (distilled or purified water).
- Wipe the inside and outside of the appliance with a cloth.
- First use, please don't put any food in the container, fill the tank with purified water, use preset function - "STEAM" to run one cycle, during that time may smell a slight smell and smoke, don't worry, it's a normal phenomenon.

Product operation instructions**1. Power on**

When the product is powered ON, it will make a "Bi" sound, the digital screen and all indicator lights flicker and then turn off, only the "ON/OFF" button indicator light flashes slowly, indicating that the appliance is power ON state (the power ON state is the standby mode), press "ON/OFF" button, all lights on the control panel light up, then press the "MENU" button to enter the function selection interface.

2. Function selection

The Steam Oven defaults to high temperature steaming mode, press the menu button "MENU", turn the knob to the right, select the menu of the interface in turn, which can be selected circularly.

3. Temperature adjustment

Press the "TEMP" temperature button, turn the knob to adjust the temperature. (During working, in addition to the automatic menu, press the temperature button to adjust the temperature, after adjustment, it will enter the working mode automatically or press the start knob).

4. Time adjustment

Press the "TIME" time button, turn the knob to adjust the time. (During working, in addition to the automatic menu, press the time button to adjust the time, after adjustment, it will enter the working mode automatically or press the start knob).

5. Low Temperature Steaming (Steam) Function Introduction

Press the "ON/OFF" button after power ON, all lights on the control panel light up, then press the "MENU" button to enter the function selection interface. Turn the knob to low temperature steaming mode, low temperature steam, other icons light on; press the "temperature" button and the buzzer will ring, low temperature steam icon lights on, other icons are off; rotate the knob to select the required temperature for low temperature steaming, press the "time" button, the buzzer will ring, rotate the knob to select the required time for low temperature steaming, press the knob to start working. The screen displays the set temperature and the remaining time. This function can be used to steam food, such as fish, rice, etc.

6. Baking (Air Fryer) Function Introduction

Press the "ON/OFF" button after power ON, all lights on the control panel light up, then press the "MENU" button to enter the function selection interface. Turn the knob to barbecue / baking mode, barbecue / baking, other icons light on; press the "temperature" button and the buzzer will ring, barbecue / baking icon lights on, other icons are off; rotate the knob to select the required temperature for barbecue / baking, press the "time" button, the buzzer will ring, rotate the knob to select the required time for barbecue / baking, press the knob to start working. The screen displays the set temperature and the remaining time. This function can be used for baking food, such as biscuits, egg tarts, chicken wings, steak, sweet potato, etc.

7. High temperature steaming and baking function (Steam&fryer) introduction

Press the "ON/OFF" button after power ON, all lights on the control panel light up, then press the "MENU" button to enter the function selection interface. Turn the knob to high temperature steaming and baking mode, its icon, other icons light on; press the "temperature" button and the buzzer will ring, high temperature steaming and baking icon lights on, other icons are off; rotate the knob to select the required temperature for high temperature steaming and baking, press the "time" button, the buzzer will ring, rotate the knob to select the required time for high temperature steaming and baking, press the knob to start working. The screen displays the set temperature and the remaining time.

8. Defrost function introduction

Press the "ON/OFF" button after power ON, all lights on the control panel light up, then press the "MENU" button to enter the function selection interface. Turn the knob to defrost mode, the defrost icon flashes, other icons light on; press the "temperature" button and the buzzer will ring, defrost icon lights on, other icons are off; rotate the knob to select the required temperature for defrosting, press the "time" button, the buzzer will ring, rotate the knob to select the required time for defrosting, press the knob to start working. The screen displays the set temperature and the remaining time. This function can be used to thaw frozen food and so on.

9. Sterilize function introduction

Press the “” button after power ON, all lights on the control panel light up, then press the “” button to enter the function selection interface. Turn the knob to disinfect mode, the disinfect icon flashes, other icons light on; press the “time” button and the buzzer will ring, disinfect icon lights on, other icons are off; rotate the knob to select the required time for disinfecting, press the knob to start working. The screen displays the set temperature and the remaining time.

10. Water shortage function introduction

The water tank is short of water, the “” icon flashes, the “Time” flash, work suspend, and the buzzer will ring. Press the “start” button to continue the baking process automatically after adding water (During working, insert the water tank to run directly. Alarm water shortage when just start-up the steam function. After adding water, should press the start knob to continue the baking process).

11. Preset Menu Function introduction

Press the “” button after power ON, all lights on the control panel light up, then press the “” button to enter the preset menu mode. Rotate the selection knob, the menu is cycling on the digital screen. After selecting the desired menu, set the temperature and time, and press the selection knob to start. To cancel the menu, press the knob again, press the menu button and rotate the selection knob to select the menu again.

12. Descaling function introduction

The steam function accumulate to 80hours, and enter the initial interface, the icon “” light up first, other icons are off, reminder the user to clean. Add citric acid into the water tank and pour in more than 600 ml purified water, close the door, press the selection knob directly, the descaling function is started. As the descaling function is divided into three stages: descaling (30 minutes), primary cleaning (10 minutes) and secondary cleaning (10 minutes), the appliance alarm will beep with a "didi" sound after the descaling function working for 30 minutes, at this time, pour out the water from the waste water box and water tank, and add new purified water into the water tank. After putting the water tank into the housing, close the door to start the primary cleaning step, 10 minutes later, the appliance alarm will "didi" sound again, at this time, pour out the water from the waste water box and water tank, and add new purified water into the water tank. After putting the water tank into the housing, close the door to start the secondary cleaning. After the above operation, the descaling is completed.

If the user does not clean, user can turn the knob or press other buttons except the start button to enter the normal initial state. But if the user does not clean, the descaling will still be reminded by next time when it's power on. The buzzer rings for a long time until the user selects this mode or enter the normal operation interface.

Note:

Need unplug after descaling, you can continue to use it only when the appliance cool down, the descaling time is 50 minutes.

13. Preset setting and cancellation (Low temperature steaming without preheating)

Press the “” button after power ON, all lights on the control panel light up, then press the “” button to enter the function selection interface. Turn the knob to preheat mode, the preheat icon flashes, other icons light on; press the “temperature” button and the buzzer will ring, preheat icon lights on, other icons are off; rotate the knob to select the required temperature for preheating, press the “time” button, the buzzer will ring, rotate the knob to select the required time for preheating, press the knob to start working. The screen displays the set temperature and the remaining time. After finish, press the menu button “” to enter the function selection interface

14. Mode change

Long press the selection knob (3 seconds) to cancel the operation, and then turn the knob to change the mode.

15. Lamp function introduction

Press the “” button after power ON, all lights on the control panel light up, press the lamp button “” to turn on the lamp, The lamp can be turned on or off at any time under any operation mode.

16. Keep Warm Function Introduction

Press the “” button after power ON, all lights on the control panel light up, then press the “” button to start the heat preservation function ,press the “temperature” button and the buzzer will ring, the “K-WARM” icon lights on, other icons are off; rotate the knob to select the required temperature for heat preservation, press the “time” button, the buzzer will ring, rotate the knob to select the required time for heat preservation, press the knob to start working. The screen displays the set temperature and the remaining time.

Food	Temperature (°C)	Time (minutes)	Notes
RIBS	200	20	Need adjust the temperature and time with different weight and quantity of food.
FISH	195	20	
PIZZA	180	10	
VEGETABLES	180	13	
CHICKEN	230	35	

CLEANING AND MAINTENANCE

Note:

Do not use any corrosive detergent, gasoline, abrasive powder or metal brush to clean any part of the appliance.

Warm Tips:

The appliance may have some peculiar smell after a long time of use, user can put 5-6 slices of lemon into the chamber, and use the low-temperature steaming function to run 15-20 minutes with 100°C, the peculiar smell can be removed.

1. Turn off the appliance and unplug from the outlet before cleaning.
2. Always keep the chamber clean, when food or soup splashes on the inner wall of the chamber, it can be wiped off with a wet cloth. It is not suitable to clean with hard materials. If the chamber is dirty, please use soft detergent instead of rough and abrasive detergent.
3. Use distilled or purified water when cooking, as minerals in tap-water will cause scaling in the chamber.
4. The water tank shall be inspected at least once a month. Can take out the water tank to clean if necessary, and then put back to its original place.
5. Clean the water tray, water tank and residual water in chamber in time after each use.
6. User should clean the sealing edge of the door with soft dry cloth frequently.
7. If the control panel and knob are wet, please wipe with a soft dry cloth instead of rough and abrasive detergent. When wiping the control panel and knob, please cut off the power supply to avoid mis-operation.
8. If the appliance is not used for a long time, unplug the appliance, clean the chamber, and place it in a ventilated, dry and non corrosive environment.
9. Do not use rough detergent or sharp metal scraper to clean the appliance glass door or its edge, as it may cause damage to the glass.
10. When cleaning the food plates, oil receiving plates and other utensils, please use soft materials (such as cloth materials) to clean. Do not use hard materials (such as metal materials) to avoid scratching utensils and damaging the protective layer.
11. Should comply with the local environmental regulations when disposal of this product is done.
12. If the appliance breaks down, it must be repaired by the designated professional maintenance personnel. It's dangerous for anyone else to repair it.

PRODUCT TECHNICAL SPECIFICATIONS DETAIL

Product name	Steam Oven
Model	iChef Steam Oven
Capacity	18L
Color	White/ Blue
Gross.weight	18.0kg
Net.weight	14.6kg
Rated power	1800 W
Rated voltage and rated frequency	230 V AC / 50 Hz
Temperature control type	Electronic intelligent temperature control
Temperature range	50°C-230°C fermentation :30°C-50°C
Time range	1minute-60 minutes Defrost : 1 minute- 12 hours
Chamber material	SUS304
Lamp	Tungsten lamp
Water tank	800ml
Baking tray size	307mm*238mm*21mm
Steaming tray size	307mm*238mm*21mm
Shelf size	307mm*242mm*15mm
Inner size	305mm*258.5mm*229mm
Outer size	402mmx452mm(including the handle)x383mm
Heating method	Heating tube, Steam generator
Standard accessories	Baking tray, Steaming tray, Grill rack

TROUBLESHOOTING

Problem	Probable cause	Proposed Solution
The product has a prompt sound when does not work, and the screen can display when it is plugged in.	Correct operation not followed.	Read the manual carefully.
	If the components damaged or not.	Please contact Authorized Service Centre
The product has no prompt sound when does not work, and the screen can't display when it is plugged in.	If plug the power cord or not.	Plug the power cord into the socket.
	If the power socket in good contact or not.	Replace the power socket.
	If the components damaged or not.	Please contact Authorized Service Centre
The lamp doesn't light up.	The lamp is damaged.	Please contact Authorized Service Centre
Smoke comes out of the oven for first use.	It's a normal phenomenon, please feel free to use.	For the first use, the grease in the oven must be heated and burned, and there is smoke during this operation.
	The socket without grounded.	Amend the circuit to ensure good indoor grounding.
Peculiar smell.	After a period of use.	Put 5-6 slices of lemon into the appliance, and use the low-temperature steaming function to run 15 minutes-20 minutes with 100°C.
	If the accessories in the chamber are cleaned.	Clean and dry the accessories.
	If there any debris in the chamber.	Remove the debris before using.
	If the power cord is damaged or not.	Keep the power cord away from hot parts, and please contact Authorized Service Centre.
Food is not completely cooked.	The setting mode does not match the required temperature and time of the food.	Set time and temperature based on combining recipes and personal experience.

Error alarm

Display shows Error Code "E1"	Over temperature or short circuit of the furnace NTC.	please contact Authorized Service Centre instead of sales service everywhere
Display shows Error Code "E4"	Open circuit of the furnace NTC.	NTC fall off, please contact Authorized Service Centre.
Display shows Error Code "E2"	Over temperature or short circuit of the evaporator 1 NTC.	Excessive temperature or damage, please contact Authorized Service Centre.
Display shows Error Code "E5"	Open circuit of the evaporator 1 NTC.	NTC fall off, please contact Authorized Service Centre.
Display shows Error Code "E3"	Over temperature or short circuit of the evaporator 2 NTC.	Excessive temperature or damage, please contact Authorized Service Centre.
Display shows Error Code "E6"	Open circuit of the evaporator 2 NTC.	NTC fall off, please contact Authorized Service Centre.

WARRANTY CARD

This appliance has a warranty for 2 years on product against all manufacturing defects from the date of sale. In the event of any complaint, please contact USHA Care at toll-free no. 1800 1033 111.

The warranty is valid only when:

- 1. The appliance has been installed, used and maintained in accordance with the instruction manual.
- 2. The warranty card and cash memo duly signed by the Authorized Dealer are presented with the complaint.
- 3. The appliance has not been opened or tampered with, by any unauthorized person.

This warranty does not apply for:

- 1. Damages due to chipping, peeling, plating and denting.
- 2. Breakage or damage to components made out of Bakelite, Urea, ABS, SAN and such plastic materials, rubber parts and cord.
- 3. Normal wear and tear of parts.
- 4. Damage resulting from accidents, mishandling or negligence on part of the customer. Liability for consequential loss or damage is neither accepted nor implied.

S. No: _____ DATE:, _____

CASH MEMO: _____

OWNER'S NAME & ADDRESS: _____

DEALER'S NAME AND ADDRESS: _____

Dealer Stamp

NOTES

NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.