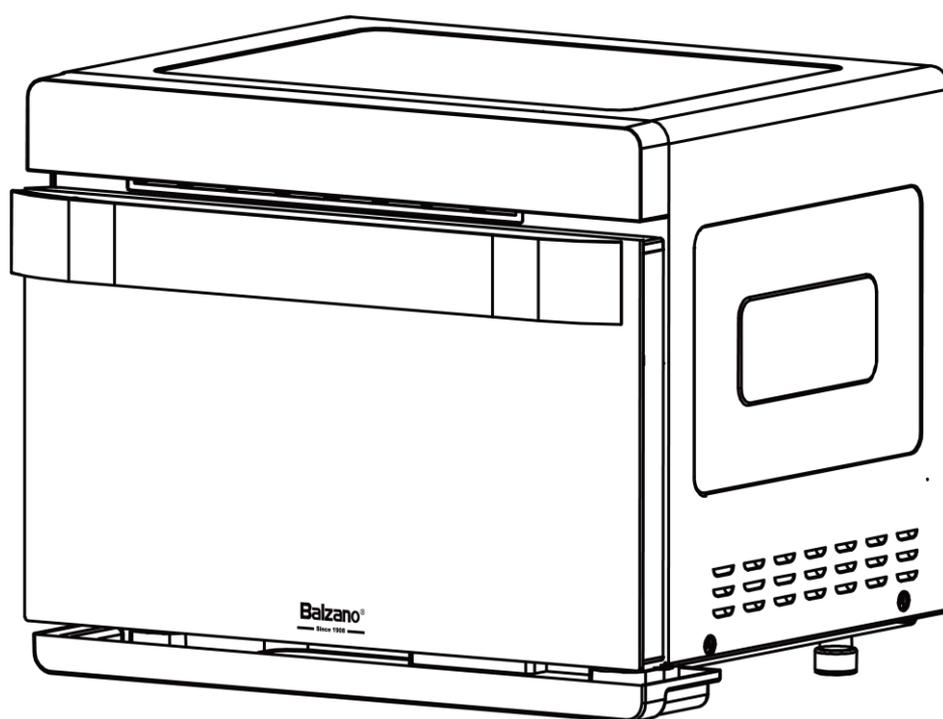


Balzano[®]
— 1908 Italy —

STEAM OVEN

User Manual



Model: ZKX40A1

Please read these Instructions carefully before use and keep them handy for future reference.

Notices for Use

1. Please read the Instructions carefully before the use. This product is designed especially for the home cooking of food and it is not suitable for other public and commercial purposes.
2. Do not touch the steam oven when in use because it may have a very high surface temperature. If it is needed to touch or move the oven, please power off the product first and then use the insulated gloves.
3. The oven cannot be cleaned unless the power plug has been unplugged and the oven is cooled down.
4. The steam oven shall be kept in a dry and flat place with plenty of space around it and a distance of at least 10cm shall be kept away from the surrounding objects when it is used.
5. An overloaded circuit may cause the steam oven to work abnormally when the product is used, and therefore, the steam oven shall use a single circuit.
6. Do not put the steam oven near any flammable object. It shall be kept far away from window curtains, door curtains, wallpapers and similar items to prevent a fire. Do not put any object on the steam oven when in operation.
7. Please clean the door glass of the oven with a soft and wet cloth rather than any sharp cleaning tools to prevent the damage to the door glass.
8. The appliance cannot be operated when connected to an external timer or an independent remote control system.
9. Please do not share an outlet with other high-power electrical devices to avoid the fire caused by the overload of the circuit.
10. Please check whether all cooking utensils are suitable for this product before it is used. It is recommended to hold the food with high-temperature resistant glass or ceramic containers. The capacity of holding the liquid food may not exceed two-thirds of the container.
11. It is required to unplug the appliance from the outlet when the oven will not be used for a long time to avoid any electric leakage or fire caused by aging of insulated rubber lines.
12. The power plug shall be unplugged when changing the lights or cleaning the interior to avoid possible electric shock.
13. The water tank shall not be overfilled with water. Please use it correctly since there is a marked maximum water level scale.
14. Do not put food on the glass door after cooking. It could cause users to burn themselves..
15. Please take out and empty the water tank, drain residual water from the appliance. It must be done after each use of the oven.
16. Do not heat food in a sealed container because it could cause an explosion, such as, sealed bottles, boxed milk, etc. It is necessary to tear the package and drop the food into other vessels for heating.
17. Please put the oven on a counter over 850 millimeter height.

Safety Notes

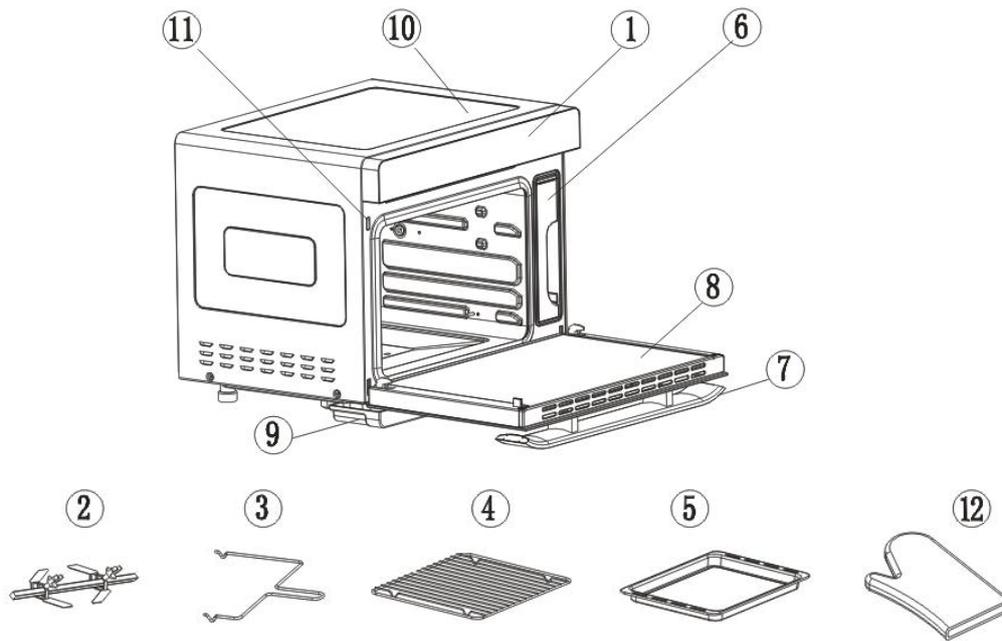
Warning

1. Do not rinse the shell of the product in water because there are electric components in the shell.
2. Do not allow water or other liquids to enter the product to avoid electric shock.
3. This appliance is not to be used 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 in a safe way and understand the hazards involved
4. Children being supervised not to play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
5. Please check whether the voltage of the product matches the voltage of local power supply before the product is connected to the power supply.
6. Do not use this product if the plug, power cord or the product is damaged.
7. If the power cord is damaged, it must be replaced by the manufacturer or its qualified service technicians in order to avoid the danger.
8. Please make sure children do not play this product.
9. Do not use wet hands to insert the plug or operation console of this product.
10. Do not place this product on or near the tablecloths, curtains and other flammable materials.
11. A free space of at least 10cm shall be reserved on the back and two sides and over the product when the product is placed. Do not place any item on the product.
12. The product in use must be watched.
13. A high temperature steam or high temperature airflow will be released when you open its door during or after the operation of the product. A safe distance shall be maintained when the door of the product is opened to avoid the scalding yourself.
14. Do not stuff any foreign matter into door lock switch of the oven door.
15. The recommended temperature probe to this oven must be used.
16. Appliances will heat up during the use. Please pay attention to the heating unit in the oven.
17. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
18. The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children shall be kept away unless continuously supervised.
19. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door, since they can scratch the surface, which may result in shattering of the glass.
20. Steam cleaner is not to be used.
21. **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
22. The appliance must not be installed behind a decorative door in order to avoid overheating.

ELECTROMAGNETIC FIELDS (EMF)

This appliance complies with all requirements relating to electromagnetic fields (EMF).

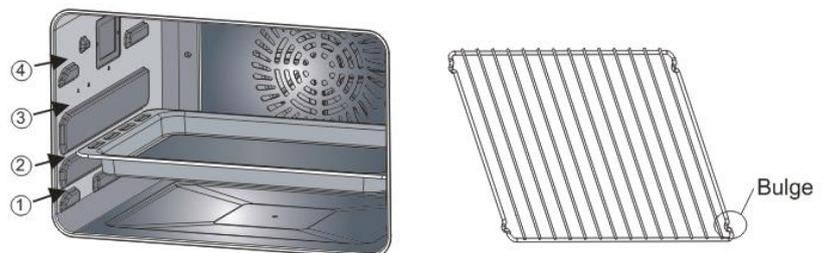
Product Structure



1. Control Panel	7. Oven Handle
2. Chicken Forks	8. Oven Door
3. Fork Handle	9. Drip Tray
4. Wire shelf	10. Oven Body
5. Oil Collector	11. Door Safety Switch
6. Water Tank	12. Insulated Glove

4 Levels to place the wire shelf

Accessory	Quantity
Wire Shelf	1
Oil Collector	1
Fork handle	1
Chicken Forks	1
Insulation Glove	1
Instruction Manual / Recipe	1



Control Panel



Function Key	Function Description
1	 <p>Oven Lamp/Child Lock Key:</p> <ol style="list-style-type: none"> 1. Touch it once, oven lamp is ON; touch it again, oven lamp is OFF. 2. The key turns to child lock by holding it down for three seconds; during operating, hold it down once, it is locked; press it again to unlock.
2	 <p>Setting Key:</p> <ol style="list-style-type: none"> 1. Time delay function – before setting cooking menu, press this key to time delay the startup of cooking time up to 24 hours. 2. Cooking time adjustment – during cooking process, press this key to adjust cooking time (minute column only) from 1 min to 59 mins. (hour column cannot be adjusted)
3	 <p>BACK Key:</p> <p>Press this key to return to the previous status mode during setting process, and press it again to backward again.</p>
4	 <p>Selection Key (Left Arrow):</p> <ol style="list-style-type: none"> 1. Scroll (left direction) through the menu or cooking function modes 2. Decrease the time (downward cycle order). 3. Decrease the temperature (downward cycle order).
5	 <p>ON/OFF Key:</p> <p>Press this key to activate all icons to light up; press again return to the standby status.</p> <p>Press this key to cancel the action during setting or cooking.</p>
6	 <p>Selection Key (Right Arrow):</p> <ol style="list-style-type: none"> 1. Scroll (right direction) through the menu or cooking function modes. 2. Increase the time (upward cycle order). 3. Increase the temperature (upward cycle order).
7	 <p>ENTER Key:</p> <ol style="list-style-type: none"> 1. Start / Pause: during cooking processing, press once to pause; press it again to re-start. 2. Enter: press this key to confirm the selection or start the appliance to begin.

Control Panel Display



Display	Meaning
	Cooking function indicators (9 combinations)
	Time (hh:mm)
	Temperature (number + °C)
	Time delay indicator
	Overtime prompt /
	Flashing for insufficient water or water tank not present
	Prompt for cleaning of water tray
	Child lock indicator
	Prompt for descaling
	High Temperature indicator
	Upper compartment heating
	Bottom compartment heating
	Ferment menu
	Preheat menu

	Making Yogurt menu
	Air Fryer menu
	Dry Fruit and Bake Nuts menu
	Steam menu
	Roast menu
	Bake menu
	DIY menu (manual setting for cooking function, time and temperature)
	Descaling menu

Using for the first time

- Remove any protective wrapping and stickers.
- The appliance has undergone a function test in the factory. Residual water from this testing may have trickled back into the cabinet during transportation.
- Take the water tank out of the steam oven. Rinse the water tank thoroughly by hand using hot water. Do not use any washing-up liquid or detergent.
- Do not clean the water tank in the dishwasher.
- Remove all accessories from the oven compartment.
- Wash the accessories (except insulated glove) in a mild solution of washing-up liquid and hot water or in the dishwasher.
- The interior of the steam oven has been treated at the factory with a conditioning agent. To remove this, clean the oven interior with a mild solution of washing-up liquid and warm water and then dry thoroughly with a soft cloth.

Operating Instructions

A. Initial Use

The appliance enters the full-screen standby interface after a “beep” sound when it is first switched on touching power on . During the setting up process, if there is no activity for three minutes, all current settings will be cancelled and the interface will return to standby status.

B. Menu Selection

In the standby status, press the selection key “>” or “<” to scroll through the menu. Default menu is Steam menu ( is flashing), press selection key “>” or “<” to move right or left to select the desired menu (relating menu icon is flashing), then press ENTER key  to confirm the selected menu.



- 1) Ferment  (default temperature at 40°C, adjustable between 30-50 °C, time adjustable from 5min. to 7 hours).
When this menu is selected, the time display column will show “0:05” and the temperature column display will show 40°C. Press ENTER key  to set the time and temperature (please see “C. Setting Time and Temperature” section).
- 2) Preheat  (no default time, and temperature is not adjustable set as 180°C)
When this menu is selected, the temperature display column will show 180°C and the time display column is light off. Press ENTER key , the appliance begins preheating. When the interior temperature reaches 180°C, it will finish preheating. The control panel will display “END” and the buzzer will beep for 10 times to indicate that the preheating is completed and you can continue the other menu operation.
- 3) Making Yogurt  (default temperature is not adjustable set at 45°C and default time is not adjustable set at 8 hours)
When this menu is selected, the temperature display column will show 45°C and the time display column will show “8:00”. Press ENTER key , the appliance will start and the timer will begin count down.
- 4) Air Fryer  (default time and temperature are not adjustable set at below table)
When this menu is selected, the temperature display column will show “P1” and the time display column will display the required cooking time. Press the selection key “>”, the temperature display column will show “P-2”, “P-3”, “P-4”, ... “P-9” ... “P-1” (order cycle). The corresponding time column will show the required time. Press the ENTER key , the appliance will start and the timer will begin to count down.

Code	P - 1	P - 2	P - 3	P - 4	P - 5	P - 6	P - 7	P - 8	P - 9
Food Style	Chicken Steak	Chicken Wings	Chicken Kebabs	Onion Meatballs	Pita Chips	Chips	Croutons	Mini Pizza	Popcorn Chicken
Cooking Time (Minute)	20	23	18	18	7	13	14	18	15
Cooking Temperature (°C)	210	200	180	210	220	220	140	180	200

- 5) Dry fruits or bake nuts  (default time and temperature are not adjustable set at below table)

When this menu is selected, the temperature display column will show “L-1”, and the time display column will display the required cooking time. Press the selection key “>”, the temperature display column will show “L-2”, “L-3”, “L-4”, ... “L-9”...“L-1” (order cycle). The corresponding time column will show the required time. Press the ENTER key▷||, the appliance will start and the timer will begin to count down.

Code	L - 1	L - 2	L - 3	L - 4	L - 5	L - 6	L - 7	L - 8	L - 9
Food Style	Dry Bananas	Dry Apple	Dry Raisins	Dry Kiwi	Dry Lemon	Almonds	Walnut	Macadamia	Cashew Nut
Cooking Time (Minute)	360	360	420	360	360	10	12	12	12
Cooking Temperature (°C)	65	65	90	65	65	140	160	160	160

- 6) Steam  (default time and temperature are not adjustable set at below table)

When this menu is selected, the temperature display column will show “E-1”, the time display column will show the required cooking time. Press the selection key “>”, the temperature display column will show “E-1”, “E-2”, “E-3” ... “E-9”... “E-1” (order cycle), and the corresponding time column will show the required time. Press the ENTER key▷||, the appliance will start and the timer begins count down.

Code	E - 1	E - 2	E - 3	E - 4	E - 5	E - 6	E - 7	E - 8	E - 9
Food Style	Steam Vegetable	Steam Rice	Steam Fish	Steam Shrimp	Steam Crab	Steam Eggs	Steam Chicken	Steam Papaya	Steam Potatoes
Cooking Time (Minute)	16	50	20	15	30	16	30	35	50
Cooking Temperature (°C)	100	100	100	100	100	100	100	100	100

Note: Fill the tank to its maximum capacity before using the steam function. The water tank indicator “” indicates the water level. When the water tank is full of water, it will light up. When the water tank is insufficient of water, it will flash. All the buttons will be locked and will resume after adding water.

7) Roast  (default time and temperature are not adjustable set at below table)

When this menu is selected, the temperature display column will show “F-1”, the time display column will show the required cooking time. Press the selection key “>”, the temperature display column will show “F-1”, “F-2”, “F-3” ... “F-9”... “F-1” (order cycle), the corresponding time column will show the required time. Press the ENTER key▷||, the appliance will start and the timer begins count down.

Code	F - 1	F - 2	F - 3	F - 4	F - 5	F - 6	F - 7	F - 8	F - 9
Food Style	Roast Chicken	Roast Beef	Roast Potatoes	Roast Salmon	Roast Chicken Legs	Roast Saury	Roast Chips	Roast Shrimp	Roast Sausages
Cooking Time (Minute)	45	12	35	20	26	20	13	15	10
Cooking Temperature (°C)	230	230	200	220	200	220	220	180	200

8) Bake  (default time and temperature are not adjustable set at below table)

When this menu is selected, the temperature display column will show “H-1”, the time display column will show the required cooking time. Press the selection key “>”, the temperature display column will show “H-1”, “H-2”, “H-3”... “H-9”... “H-1” (order cycle), the corresponding time column will show the required time. Press the ENTER key▷||, the appliance will start and the timer begins to count down.

Code	H - 1	H - 2	H - 3	H - 4	H - 5	H - 6	H - 7	H - 8	H - 9
Food Style	Baguette Bread	Wheat Bread	Pizza	Yogurt Cheese Cake	Chiffon Cake	Chocolate Cake	Cookies	Puff	Egg Tart
Cooking (Minute)	16	20	22	60	50	50	14	32	22
Cooking Temperature (°C)	180	180	180	150	150	150	180	180	180

9) DIY  (manual setting cooking function, time and temperature)

When this menu is selected, the “steam” mode icon in the upper left corner will flash on. Press the selection key “>” to scroll through the cooking function mode, as shown in the following table. The selected icon will flash if scrolling to the desired function model. Simply press the ENTER key▷|| to confirm and then to set the cooking time and temperature (details please see “Setting Time and Temperature”)

Display Icon	Cooking Function	Adjustable Time	Adjustable Temperature	Cooking Method
	Steam Mode	5 mins ~ 6 hour 59mins	50°C ~ 100°C	Steaming
	(Convection model + Upper grill mode + Lower grill model)	5 mins ~ 6 hour 59mins	100°C ~ 230°C	
	Upper grill mode			Ferment, Roasting
	Dual grill mode			Dring, Roasting, Baking
	Upper grill mode + Convection fan			
	Back grill convection mode (back grill mode + Convection fan)			Preheat, Airfryer, Dryer, Roast
	Steam + back grill convection mode			Braising, Stewing
	Rotisserie + Back grill convection mode			Airfryer Rotisserie
	Upper grill mode + Rotisserie			Roasting Rotisserie

10) Descaling  (no heating, and default time is not adjustable set at 50 min.)

When this menu is selected, the time display column will show "0:50" and the temperature display column is light off. Press the ENTER key▷||, the appliance will start removing the scale and the timer begins to count down.

C. Setting Time and Temperature (for Ferment menu and DIY menu only)

Timer: after the desired menu (and function model if needed) is selected, confirm by pressing the ENTER key. The hour column of time display will flash, simply press Selection key ">" "<" to adjust the hour, confirming by pressing the ENTER key▷||. The minute column of time display will flash, simply press Selection key ">" "<" to adjust the minute(s), confirming by pressing ENTER key▷||.

Temperature: after the desired time is selected, the temperature display column will flash. Simply press Selection key to adjust the temperature or/and confirming by pressing the ENTER key. Then the appliance will start and the timer begins countdown.

Example: Adjusting the Time and Temperature under Roast menu

- 1) After selecting the roast menu, the time display column will light up, the default time is 30 minutes, the temperature is 180°C.



- 2) Set the timer to 1 hour and 40 minutes. Set the hour first, then set the minute. (Scroll figure by pressing Selection key ">" "<", confirm by pressing ENTER key▷||)



- 3) Set the temperature to 200°C. (Scroll figure by pressing Selection key ">" "<")



- 4) Pressing ENTER key▷|| to start operation

Attention: all functions follow this adjustment order for functions except fixed time and temperature settings.

Note: water tank icon will be displayed when a steam related function is selected, such as steam, high-temperature steam, ferment, defrost, etc. e.g.



D. Other Operation instruction

Oven Lamp – this lamp will be ON for 3 minutes when the oven is opened or after any cooking is finished

Time-Delay – you can delay the startup of cooking up to 24 hours. Before setting up process, press Setting key, the time display column will flash. You can set the desired startup time (see “C. Setting Time and Temperature” section). Please note that once press the Setting key, it can be cancelled by pressing ON/OFF key.

Cooking time adjustment – you can adjust the duration (minute only) during cooking. When it's cooking, press the Setting key, the time display column will flash, then press Selection key to adjust the minute column from 1 to 59 (see “C. Setting Time and Temperature” section)

Backwards of setting – during the setting of menu/time/temperature process, press BACK key, the setting stage will return to previous one.

Cancel / Stop – during any process or setting, press ON/OFF key, the setting / operation is cancelled, the appliance returns to standby status.

Overtime function – you can add the duration once cooking is finished. When a cooking menu is finished, the display will show END. You can add cooking time (1-59mins only) with same cooking function and set temperature. Simply press the Setting key, this icon ☺ will flash, then press Selection key to set the additional time (up to 59 mins) (see “C. Setting Time and Temperature”), confirm by press the ENTER key, the appliance will start and begins countdown.

Pause of operation – during operation, the appliance will pause when the ENTER key is pressed. This will stop the timer countdown, the time display column is flashing. Press the ENTER key again, the appliance will resume and continue the operation until the cooking is completed.

Clearing Water Scale

1. If you realize that the steam emission is slower than before or not as smooth, or if the steam is found to have white powdery residues, try adding citric acid or white vinegar to the storage tank, and then start the steam oven to remove the scale from the pipe. After performing these steps, normal operation should resume. If the amount of water scale is too high, perform this procedure repeatedly. After the procedure(s), it is recommended to run the oven once with pure water.
2. If the product does not emit steam at all, it is likely that the pipe has been seriously clogged due to excessive accumulation of scale, so the steam is unable to pass through. Contact the maintenance personnel for repair as soon as possible.
3. It is recommended that the user performs the above-mentioned descaling procedure every one and a half to two months.

Clean and Maintenance

1. Please turn off the steam oven and unplug the power cord from the outlet before cleaning the interior.
2. Do not clean the bake ware surface with a metal tool or sharp object because there is a non-stick coating on the surface.
3. Please keep the interior clean frequently. When food or grease is splashed onto the inner surface wall, it can be wiped with a damp cloth. Do not clean with a hard substance. If the inner wall of the oven is dirty, user can use a clean cloth with soap to clean.
4. It is recommended to use the pure water or distilled water for the cooking with the steam oven. If the tap water is used for an extended period of time, there will be scaling on the inner walls.
5. The water tank shall be checked regularly. If necessary, the water tank shall be taken out horizontally. The water tank must be cleaned and wiped gently with a soft cloth. After the wiping or cleaning of the inner wall, the water tank shall be put back to its original place.
6. After the cooking is completed, the residual water in the water holder shall be removed.
7. The sealing surface of the oven door shall be cleaned frequently and wiped with a soft dry cloth.
8. If the steam oven is not used for a long time, the outlet plug shall be unplugged. The interior shall be cleaned and then the steam oven shall be placed in a dry environment without corrosive gas.
9. The product must be repaired by a certified technician in case of any failure. Do not disassemble by yourself.
10. Do not clean the glass of oven door with a rough detergent or sharp metal scraper because it may lead to the damaging of the glass.
11. The power cord shall be unplugged when cleaning the interior or replacing the bulb.
12. Do not use the steam cleaner

Troubleshooting

Code	Possible Causes	Solution
Er1	Open circuit for top sensor	Stop operation, open the oven door and allow the interior to cool down for 10 minutes, and then restart it or contact the customer service
Er2	Short circuit for top sensor	Stop operation, open the oven door and allow the interior to cool down for 10 minutes, and then restart it or contact the customer service
Er3	Open circuit for down sensor	Stop operation, open the oven door and allow the interior to cool down for 10 minutes, and then restart it or contact the customer service
Er4	Short circuit for down sensor	Stop operation, open the oven door and allow the interior to cool down for 10 minutes, and then restart it or contact the customer service
Er7	Open circuit for evaporating heater sensor	Contact the customer service for repair
Er8	Short circuit for evaporating heater sensor	Contact the customer service for repair
No display on the screen	<ol style="list-style-type: none"> 1. Check whether the power supply plug is plugged 2. Display panel in poor contact 	<ol style="list-style-type: none"> 1. Re-start 2. Contact the customer service for repair
Oven lamp does not light up	<ol style="list-style-type: none"> 1. Oven lamp is damaged 2. Poor contact 	<ol style="list-style-type: none"> 1. Replace or contact the customer service for repair 2. Contact the customer service for repair
Exhaust fan does not work	<ol style="list-style-type: none"> 1. Poor contact 2. Fan is damaged 	<ol style="list-style-type: none"> 1. Replace or contact the customer service for repair 2. Contact the customer service for repair
No response from the button	PCB is failed or damaged	Contact the customer service for repair
No steam	<ol style="list-style-type: none"> 1. Water pipe is blocked 2. Evaporator heater is damaged 3. Water intake system is damaged 	Contact the customer service for repair
Steam oven does not work	<ol style="list-style-type: none"> 1. Door is not closed tightly 1. Poor contact of door control switch 	<ol style="list-style-type: none"> 1. Re-close the oven door 2. Contact the customer service for repair
Steam leakage from oven door	<ol style="list-style-type: none"> 1. Door is not closed in place 2. Door sealant is off or damaged 3. Door structure is damaged or not assembled in place 	Contact the customer service for repair

❖ If problems persist, contact an approved BALZANO service technician. Always use a certified technician / electrician.

ENVIRONMENT FRIENDLY DISPOSAL



Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

BALZANO products are intended for household use only
BALZANO has policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its model at any time.



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