INDUCTION HARDWARE

Care & Install Guide

Double Wall Oven



Induction Hardware aims to be the industry leader in electric and induction appliances. Every single Induction Hardware product is electric and focused on bringing a better way to cook. We build every product to last and design them to be easy to maintain. Induction technology is the future of cooking.

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INDUCTION
HARDWARE
THE ELECTRIC APPLIANCE COMPANY

30 inch Double Wall Oven

Instruction Manual

Model: WO-D-30



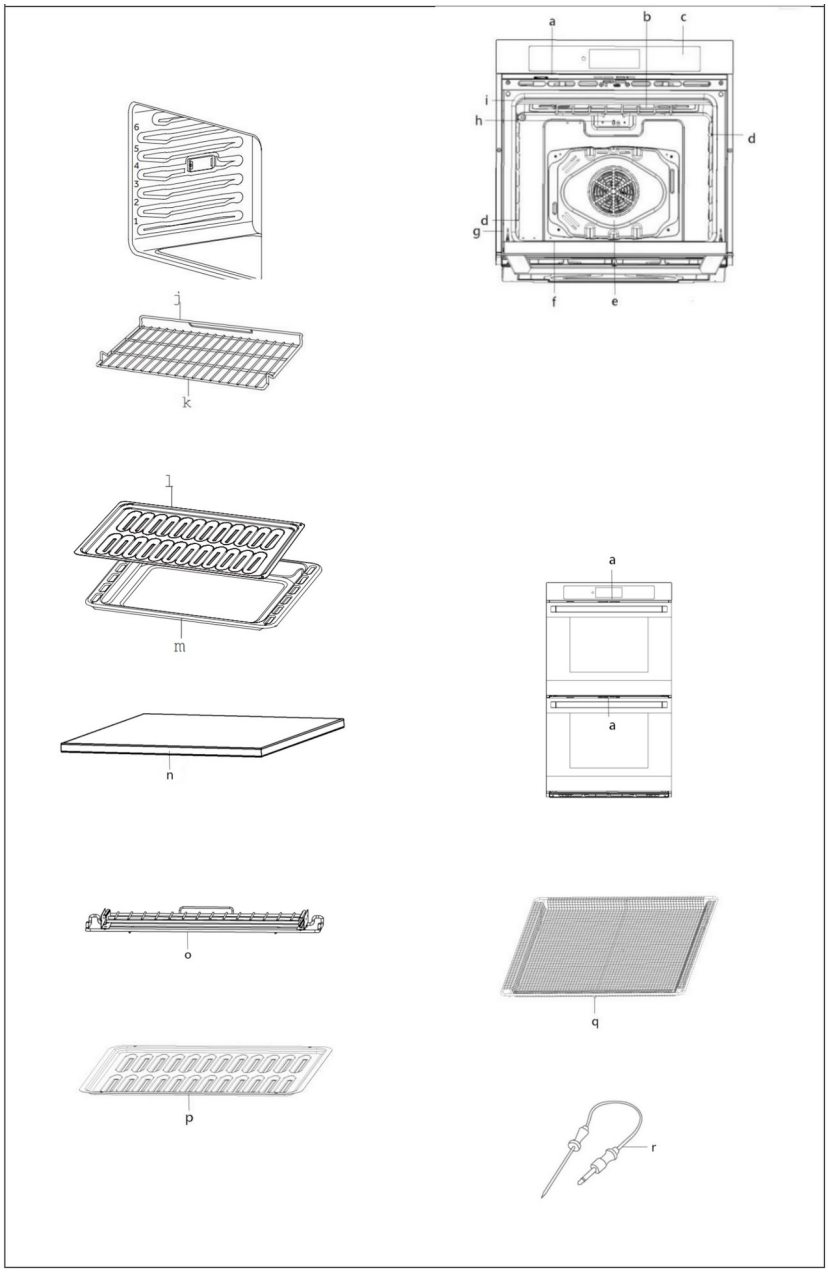
Table of Contents

1. Product Information....4
2. Product Images....5
3. Line Drawings....6
4. Oven Modes....6
5. Mode Overview....7
6. Setup and Installation Instructions....11
7. Control Panel....12
8. Oven operation....13
9. Oven Safety....24
10. Oven Maintenance....27
11. Troubleshooting....29

1. Product Information

Item	Description
Product Type	Double Wall Oven
Control Method	6.86-inch TFT full-touch display
Power Supply	240V VAC, 60 Hz
Maximum Input Load	9600 W

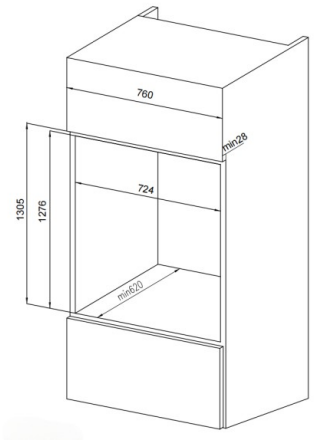
2. Product Images



a.	Ventilation outlet	**j/k.**	Front and rear of the oven rack
b.	Top heating tube	**l.**	Broiling rack
c.	Control panel	**m.**	Broiling grease tray
d.	Halogen lighting	**n.**	Pizza stone
e.	Hot air circulation fan and heating tube	**o.**	Pull-out guide rack
f.	Bottom heating tube (hidden/invisible)	**p.**	Baking tray rack
g.	Model and serial number nameplate	**q.**	Air frying basket
h.	Temperature probe (for upper oven only)	**r.**	Food probe
i.	Door sealing strip		

3. Line Drawings

Installation Cut-out Diagram:



4. Oven modes

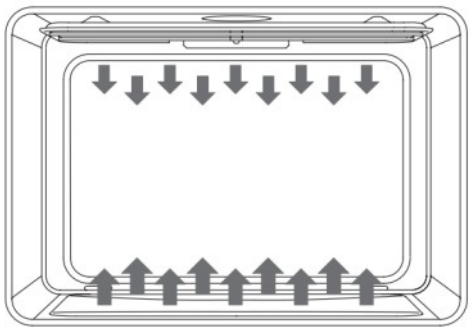
Oven	Working Mode	Sub-Mode	Default Temp (°F)	Adjustable Range	Preheat Stage
Upper Oven	**Bake**		350	170-500	√
	Broil		High	High, Low	×
	Convect Bake		325	170-500	√
	Convect Broil		450	170-550	×
	Convect Roast		325	170-550	√
	Meats		350	170-500	√
	Baked Goods		350	170-500	√
	Others		350	170-500	√
	Special Function	Dehydrate	120	100-160	×
		Proof	100	80-120	×
		Keep Warm	140	140-210	×
	Air Fry		420	300-450	√
	Pro Pizza	Wood Fired	660	None	√
		New York	550		
		Pan	500		
	Self Clean		None	None	×
	Steam Clean		265	None	×

Lower Oven	Bake		350	170-550	√
	Broil		550	450-550	×
	Convect Broil		450	170-550	×
	Convect Roast		325	170-550	√
	Meats		350	170-500	√
	Others		350	170-500	√
	Special Function	Dehydrate	120	100-160	×
		Proof	100	80-120	×
		Keep Warm	140	140-210	×
	Self Clean		None	None	×
	Steam Clean		265	None	×
Note: The preheating stage indicates that this mode has a default preheating function. Users can choose whether to turn on preheating. Once preheating is activated, the oven will first display preheating, and after reaching the temperature, it will begin the countdown display.					

5. Mode Overview

Bake Mode (BAKE)

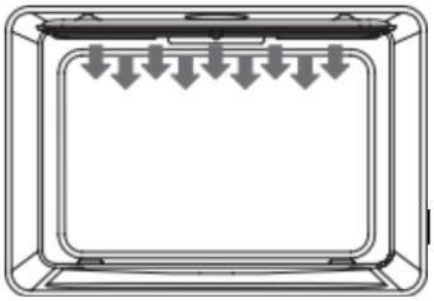
Baking relies on hot air to complete cooking. The heating tubes at the top and bottom of the oven work simultaneously to heat the air inside the chamber, without activating the convection fan for hot air circulation.



Please strictly set the baking temperature, cooking duration, and rack levels according to the recipe requirements. The baking duration may vary due to differences in the initial temperature of the ingredients, the size, shape, and surface material of the baking utensils.

Broil Mode (BROIL)

The oven mode uses direct radiant heat generated by the top heating tube to cook food. The lower the temperature, the slower the cooking speed. For thicker and irregularly shaped meats, fish, and poultry, cooking at a lower oven temperature yields better results.



To achieve the best cooking results, please use a dedicated grilling pan and rack. This accessory can drain food juices, effectively reducing oil splatter and smoke.

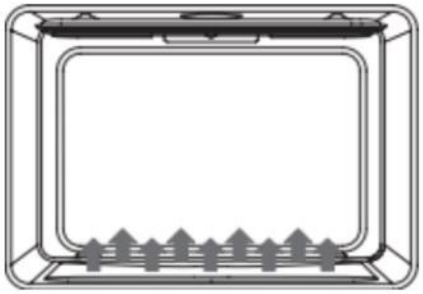
To ensure proper oil drainage, do not wrap the grill grid with aluminum foil. You can lay aluminum foil at the bottom of the grilling pan for easier cleaning later.

Trim excess fat from ingredients to reduce oil splatter. Make a few cuts on the edges of the ingredients where fat remains to prevent curling and deformation during roasting.

For regular grilling, select the high temperature / 550°F grilling mode; for ingredients like poultry that require long cooking times, use the low temperature / 450°F grilling mode to avoid excessive charring on the surface.

Before turning or removing food, pull the grill to the limit stop position. Please use tongs to turn the ingredients to lock in the juices. Thin slices of fish, poultry, or meat do not need to be flipped during cooking.

Keep Warm / Proof Mode



The Keep Warm mode utilizes the heating element at the bottom of the oven to maintain already cooked hot food at a suitable temperature for consumption. The Proof mode activates yeast in a constant temperature environment, preparing the dough for baking; please follow the recipe instructions for operation.

Please do not store food in the oven for extended periods before or after cooking; the storage time should not exceed one hour. Otherwise, it can easily lead to food spoilage, resulting in food poisoning or discomfort.

Before placing food in the warming oven, it must have reached a safe eating temperature. The storage time for food in the warming mode should not exceed 1 hour; bread and baked rice dishes left in the warming mode for long periods can easily dry out excessively. It is recommended to cover them for optimal warming effect.

Convection Mode

WARNING

When the upper oven is set to convection cooking, the fan circulates hot air within the oven cavity. The hot air flows around the food, penetrating the cooler outer layer, thereby speeding up the cooking process.

Convection Fan

During all convection mode operations, the convection fan will operate simultaneously. When the oven is in convection mode, if the oven door is opened, the fan will automatically stop running. The convection fan continues to operate during the preheating period.

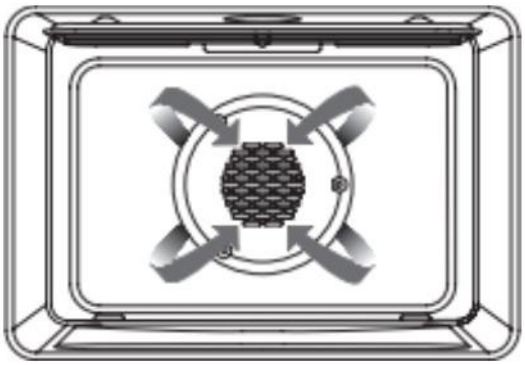
Advantages of Convection Cooking

- Saves time and energy.
- Even browning during baking, resulting in better caramelization and crispiness of the food.
- When roasting meat, it locks in juices and flavors while achieving a crispy and fragrant exterior.
- Bread fermentation results in a softer texture, more even crumb, golden color, and a crispier crust.
- For airy baked goods like cream puffs, soufflés, and meringues, the final product is fluffier and lighter in texture.
- Multiple racks can be used for simultaneous baking, ensuring even heat distribution and consistent results. It can also evenly dry herbs, fruits, and vegetables.
- No specialized baking tools are required.
- The convection broil mode is suitable for grilling thickly cut ingredients, providing outstanding grilling results.

Convection Bake

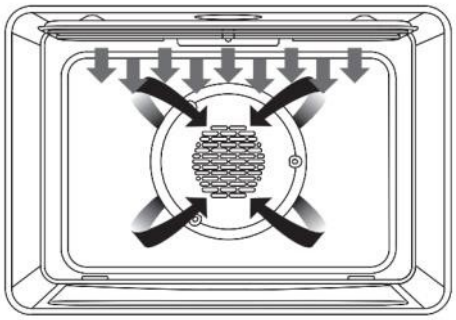
Convection baking is suitable for baking on single or multiple racks simultaneously. When using the convection bake mode, please lower the recipe temperature by 25 degrees Fahrenheit.

Note: Only the upper oven has the Convect Bake function.



Convection Broil

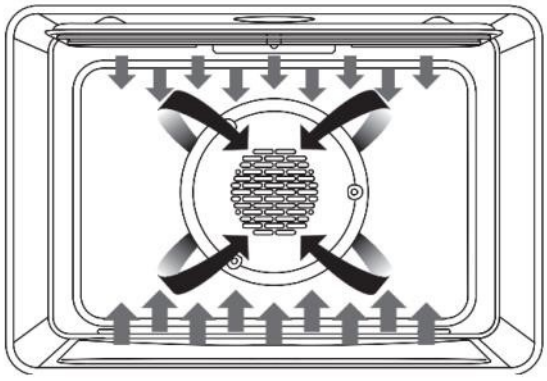
When using the convection broil mode, set the temperature to the regular broil temperature. When the convection broil function is activated, the oven door must be closed. The convection broil mode does not require preheating the oven.



Convection Roast

When using the convection roast mode, set the temperature to the regular roast temperature. The cooking time for convection roasting is reduced by 15%–30% compared to traditional roasting. The convection roast function does not require preheating the oven.

Steam Cleaning Function

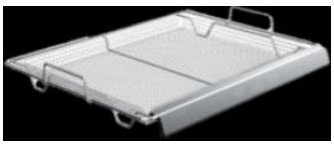


Testing Method: Prepare a steam cleaning solution (85% clean water, 10% white vinegar, 5% dish soap), evenly spray it on the interior of the oven and the glass surface of the oven door, then pour 1.5 ounces of clean water into the bottom panel of the oven.

Enter the function selection interface, scroll up and down the left function list to select “Steam Clean”, and click Start to activate the oven. After running for 40 minutes, turn off the oven, wait for the body to cool down, and wipe clean with a damp cloth.

Air Fry

The air fry function is designed for oil-free frying of certain ingredients. Preheating is required when using the air fry mode. The air fry function is only available in the upper oven.



To achieve the best cooking results, please place the ingredients in the accompanying air fry basket, and then position the fry basket on the center rack of the upper oven. It is recommended to remove other racks during air frying to ensure better cooking results.

Convection Conversion

The convection conversion function can switch traditional cooking modes to convection cooking modes. This function will automatically convert cooking temperature and time, adjusting to recommended operating parameters.

After conversion, the cooking temperature is lower and the cooking time is shorter. Available categories include: meats, baked goods, and other ingredients.

When using the convection conversion function, please input the temperature and time for conventional cooking. The oven door must be closed before setting the convection conversion function.

6. Setup and Installation Instructions

Temperature Guidelines

Important Note: Some cabinetry and building materials may not withstand the high temperatures generated by the oven during baking and self-cleaning modes. Please consult the contractor or cabinet supplier to confirm that the materials used will not discolor, delaminate, or suffer other damage.

Please contact a professional flooring installer to confirm that the floor covering material can withstand temperatures of at least 200°F.

If the oven is installed above carpet, a heat-resistant pad or 1/4 inch thick plywood must be placed under the appliance.

General Installation Requirements

The oven should be installed in a location within the kitchen that is convenient for operation and use.

The embedded installation requires full enclosure protection for the sides and back of the oven.

To prevent burns or fire hazards from reaching over the high-temperature countertop heating components, do not install cabinet storage space above the countertop heating area. If it is necessary to install cabinets above, a range hood or microwave integrated exhaust hood should be added, and the horizontal extension distance of the equipment must exceed the bottom of the cabinet by at least 5 inches to reduce safety risks.

All openings and gaps in the wall and floor where the oven is installed must be sealed and blocked.

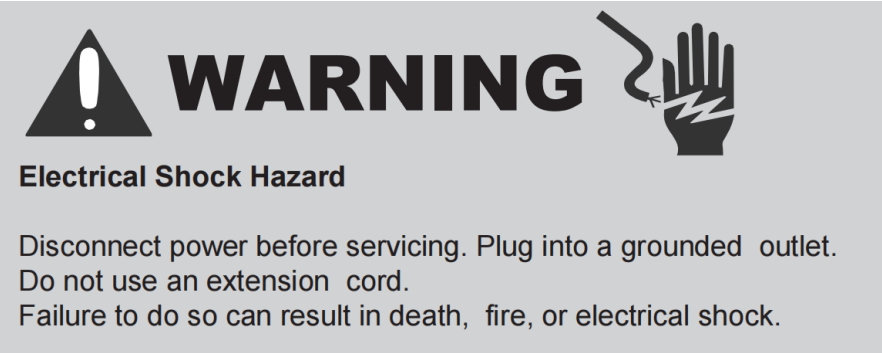
Do not seal and fix the oven to the adjacent cabinets on both sides.

The equipment must be reliably grounded.

Power Supply

Important notice: If connecting to a wall socket, the socket must be of the embedded type. If the socket is located on the floor, either concealed or exposed installation methods can be used.

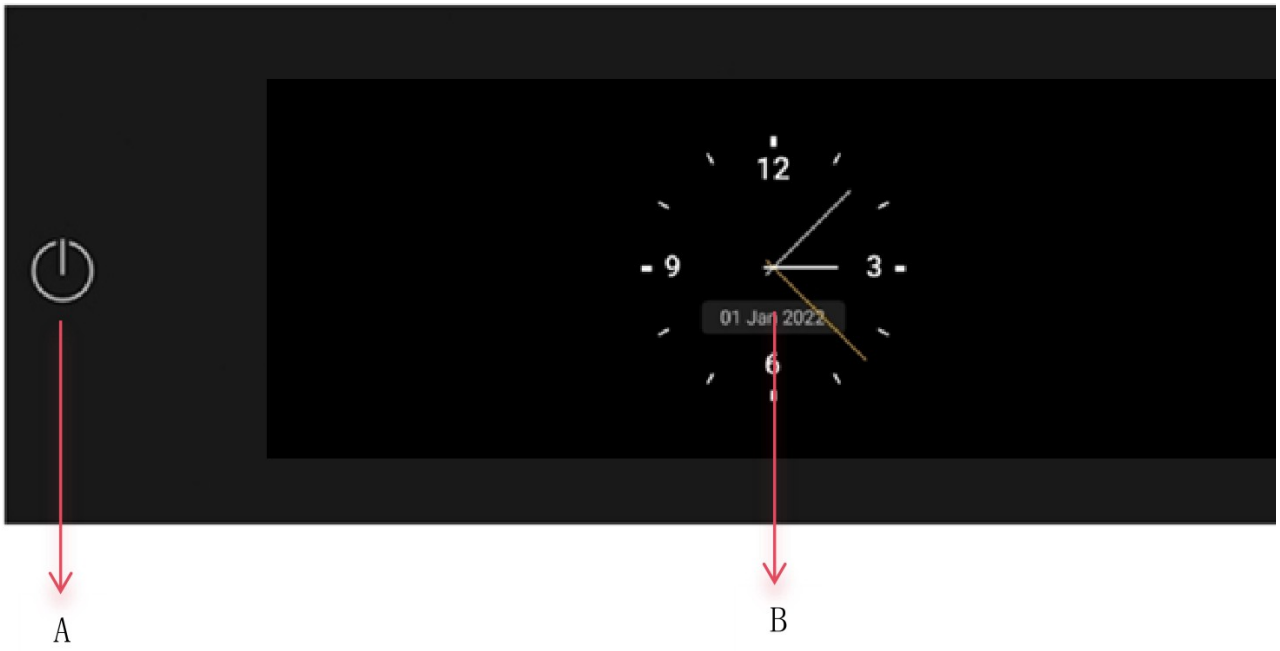
Electrical Requirements



This device is equipped with a CSA international certified power cord suitable for standard 4-hole wall sockets (NEMA 14-50R type). Please ensure that the wall socket is within the connection range of the device's final placement. The use of extension cords is prohibited.

The equipment must be powered according to the rated voltage and frequency indicated on the model/serial number nameplate. This model is designed for dual voltage specifications, compatible with 120/208 volts AC or 120/240 volts AC, 60 hertz, 4-wire single-phase power.

7. Control Panel



A: Power Button

Touching this button will light up the white indicator;

In the non-heating page, a short press of this button can make the display enter the standby page.

In the heating page, a short press of this button can prompt the user with a pop-up message asking whether to exit the current work.

B: Display Screen

Displays the operation page, allowing the user to perform touch operations.

8. Oven operation

Power on

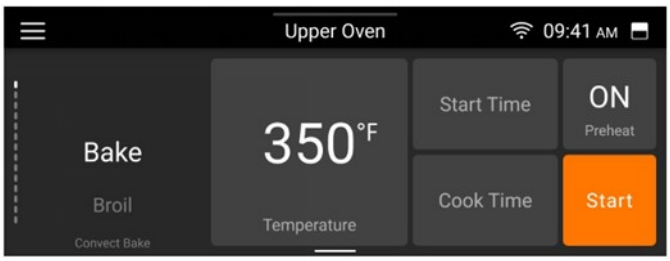
Powering on enters the startup animation. After the startup animation is completed, it goes to the main page. If there is no operation on the panel for more than 2 minutes, the screen will return to standby mode, displaying the clock.

1) Power on startup animation:





2) Enter main page

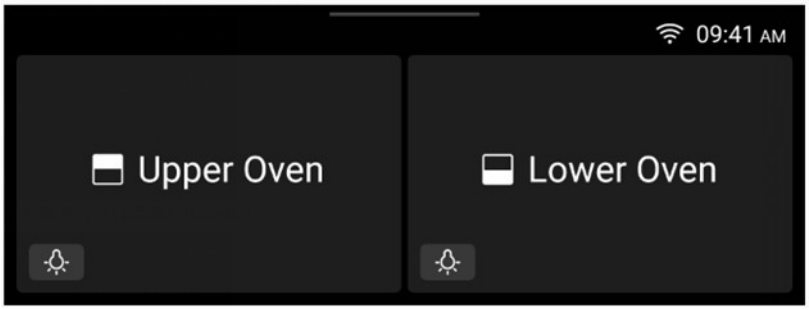


If the user does not touch the screen for 2 minutes, it will automatically enter the standby page displaying the clock. By default, it shows the "analog clock," with the screen displaying the clock and date time.



Function selection

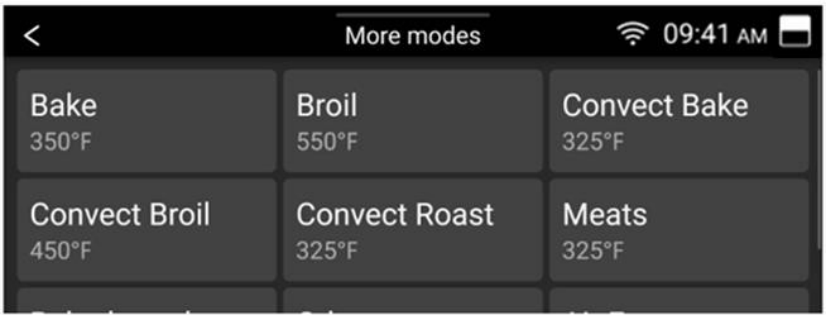
Swipe up on the indicator bar at the bottom of the screen to choose to enter the upper or lower function interface.



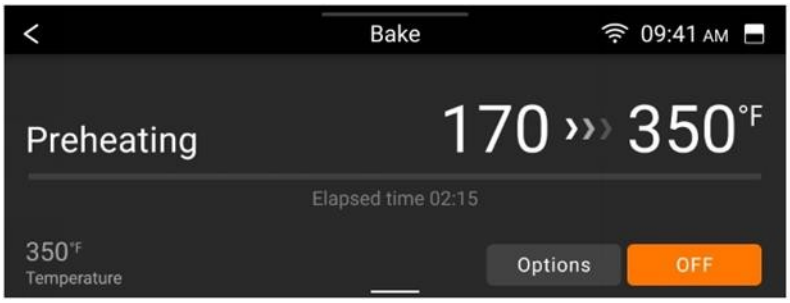
Enter the function selection interface, and select the desired function mode from the left function list by scrolling up and down.



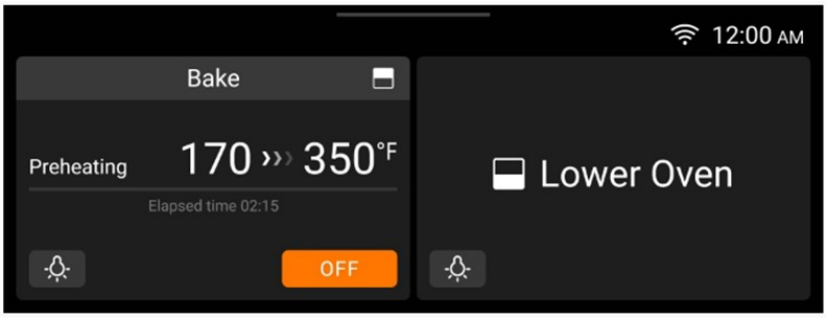
Click the function key in the upper left corner to display the function list for selecting the desired function mode.



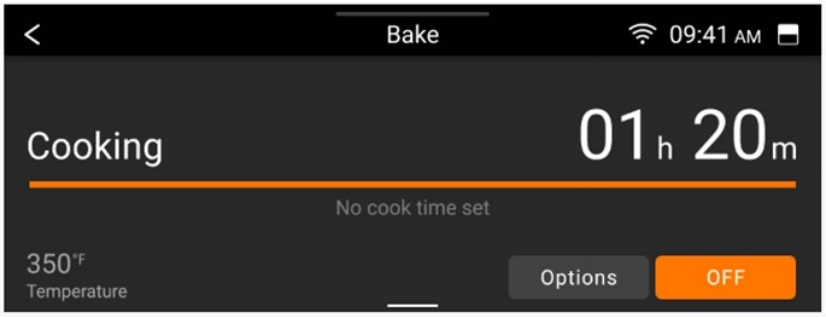
After selecting the mode, touch the Start key to begin working, and the oven will start heating. If the Preheat option is "ON," preheating will begin. In the preheating page, users can view the current temperature of the inner cavity.



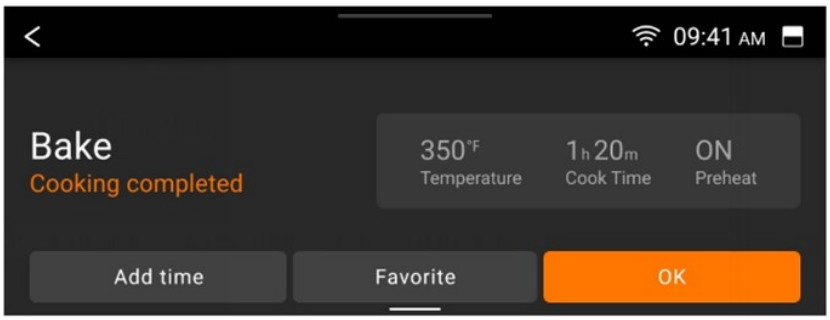
If there is no touch for more than 2 minutes, the screen will display the dual working status interface:



After preheating is complete, it will enter the working state;



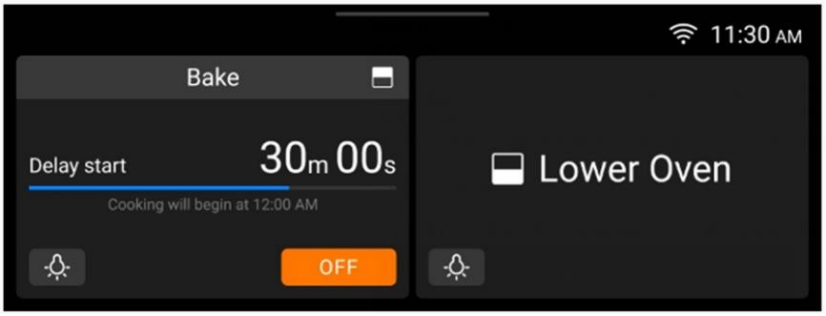
The user can click the OFF key to actively end the work and return to the home page. When the Cook Time ends, a completion page will be displayed, showing information such as the cooking mode, set temperature, and working time for this cooking session.



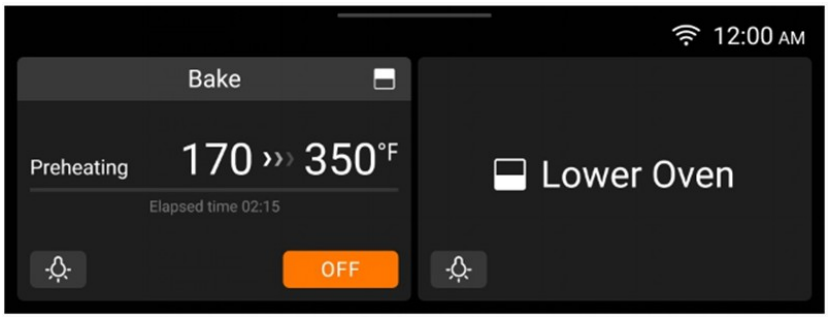
By clicking Add time, users can extend the cooking time. Enter the time, then click the Enter key to start working.

Dual display status

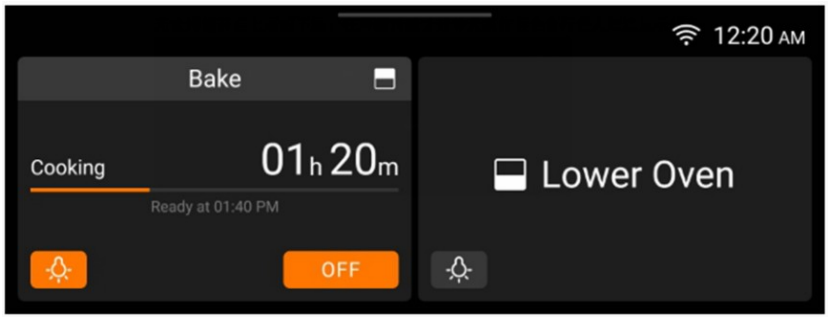
No matter whether the upper or lower layer of the oven is turned on, it will automatically enter dual display mode after 2 minutes of inactivity on the screen. In this page, users can view the oven's operating information. If users want to enter this state, they can simply swipe the bottom indicator bar upwards.



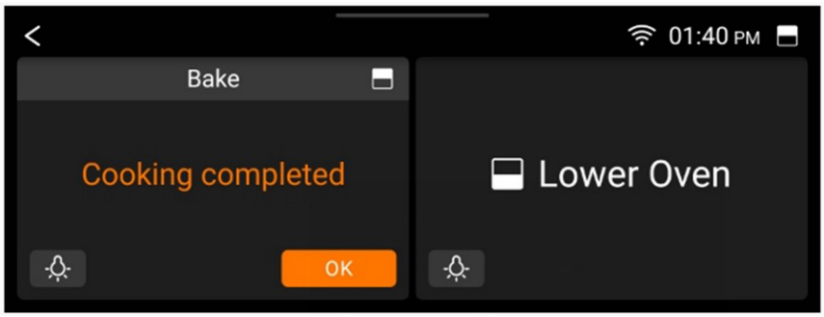
Display reservation function information



Display function operation information



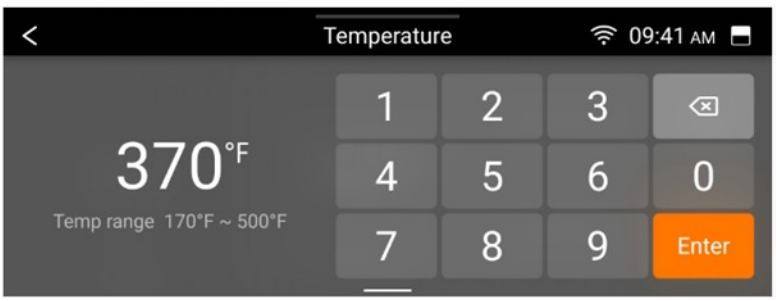
Display function operation information



Display completion information. Users can click on the left window to enter the upper oven homepage or the current working page; the same applies to clicking on the right window.

Set temperature

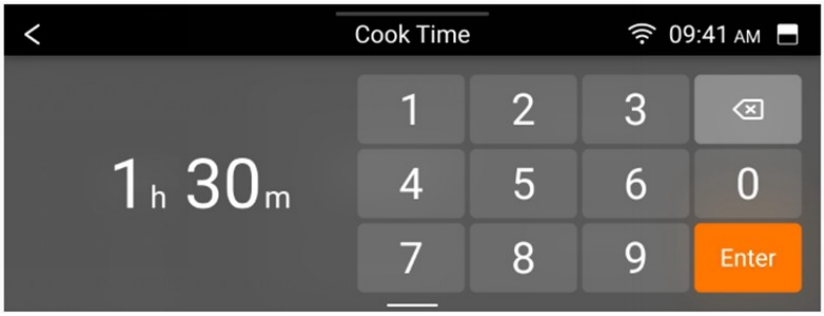
The oven modes have their own default set temperatures, and users can modify the temperature values: Clicking the temperature value icon will take you to the temperature setting page:



Touch the corresponding numeric key to modify the temperature, with the numbers displayed in sequence. For example, to set it to 370℉, input the numbers 3, 7, and 0 in order, and press the "Enter" key to confirm after setting. If the input exceeds the allowable range, the screen will prompt "Input error. Please re-enter."

Set working time

Click on Cook Time to set the working time: The operating time range is (00:00-12:00). If this parameter is not set, the oven defaults to a 12-hour operation; if it exceeds the allowed setting range, the next operation will not be allowed, and the screen will prompt "Input error. Please re-enter."

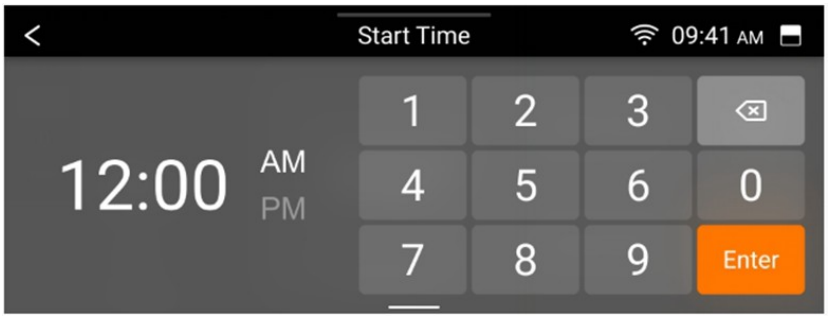


Touch the corresponding number key to modify the time, with the numbers displayed in sequence. For example, to set 1 hour and 30 minutes, input the numbers 1, 3, 0. After setting is complete, press the "Enter" key to confirm and return to the main interface.

After starting the heating, if the countdown time exceeds 1 hour, the display will show hours/minutes; if the countdown time is less than 1 hour, the display will show minutes/seconds.

Set the reservation function

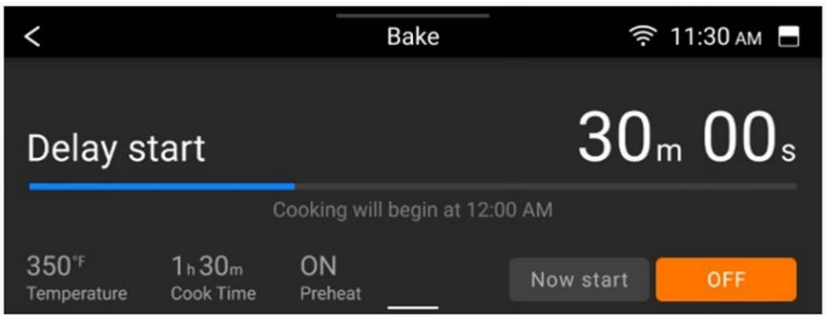
Touch Start Time to set the reservation. If the countdown time exceeds 1 hour, the display will show hours/minutes; if the countdown time is less than 1 hour, the display will show minutes/seconds (the seconds need to subtract the time that has already passed).



After setting is complete, click the Enter key to confirm and return to the main interface:



After setting the reservation, click Start: the oven enters the reservation state:



The interface displays the appointment countdown. At this time, you can click OFF to cancel the appointment and return to the main interface, or you can click Now start to directly start heating;

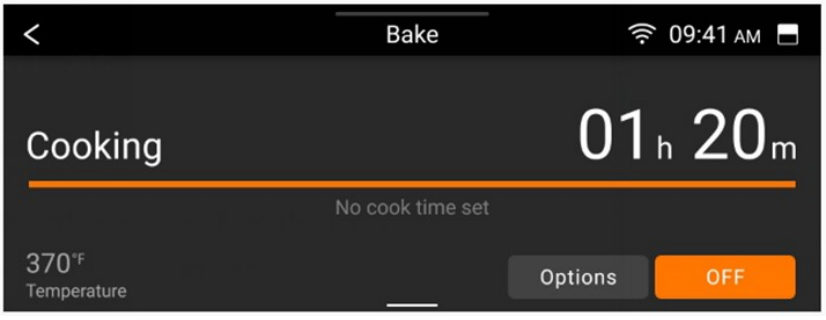
Set Preheat Function

The Bake mode and other modes come with a preheat function. If you want to cancel the preheat function and start heating directly with a countdown, you can switch the "Preheat" function on the home page from "ON" to "OFF" to indicate the cancellation of preheating and start heating directly. Click the Preheat icon to toggle between OFF and ON.



Modify Work Parameters Midway

During the operation of the oven, users can click the Options button to enter the parameter modification page. On this page, you can set the temperature and remaining time.

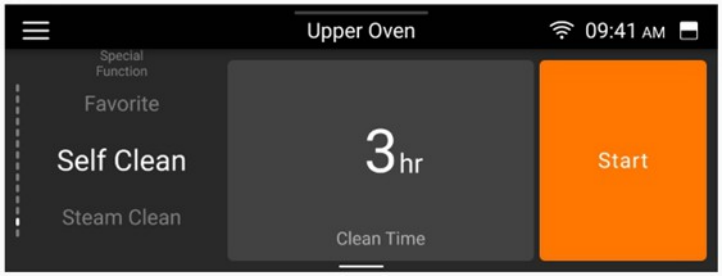


Click OK to return to the working page.



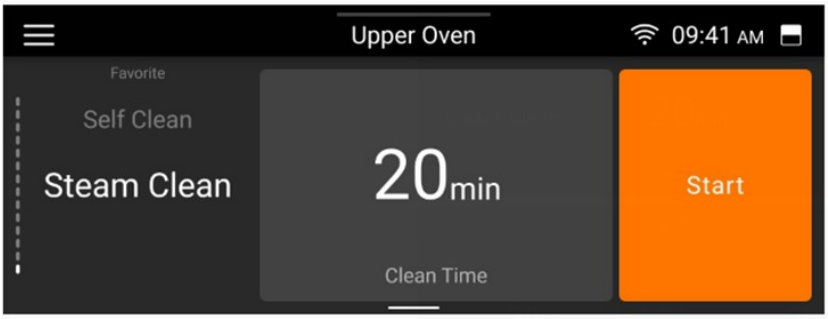
Self Clean Function

The Self Clean function only allows the upper or lower cavity to operate independently. For example, if the upper cavity starts the Self Clean function, the lower cavity is prohibited from running any functions, and vice versa. If any function is running, it will be forcibly closed. Select Self Clean Function:



The default cleaning time is set to 3 hours, and users can choose 2 hours, 3 hours, or 3 hours and 30 minutes. If the oven door is not closed, the oven will not lock and will not start working; if the oven door is closed, it will begin to lock, and after successful locking, heating will start.

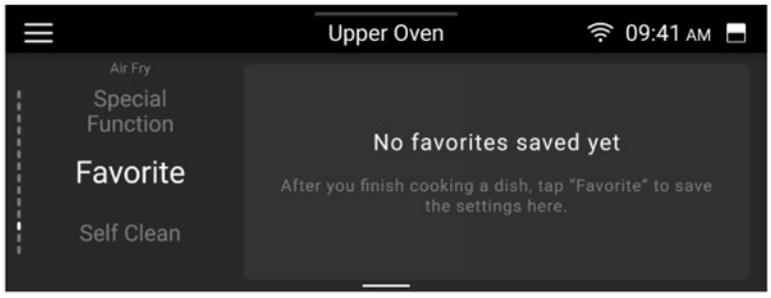
Note: 1) Please empty the items and food inside the oven before activating the function. 2) The Self Clean function cannot be activated when the internal temperature of the oven is above 350℉. Pressing the START button will prompt the user that the internal temperature is too high, and pressing the OK button will close the prompt. 3) If the door lock has not been unlocked completely, attempting to start the regular heating mode will prompt to unlock first.



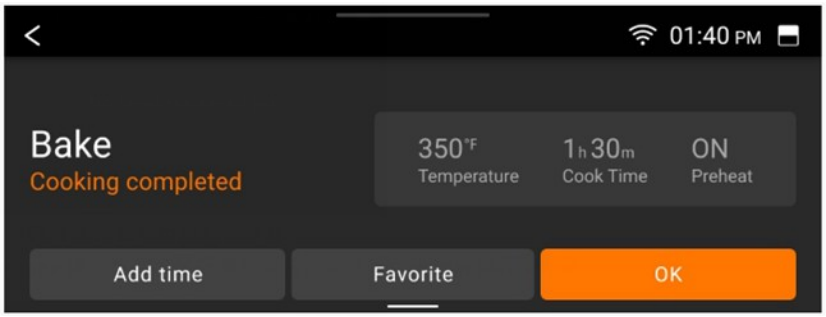
Steam Clean function

Select the Steam Clean function. The default cleaning time is set to 40 minutes, and users can choose 20 minutes, 40 minutes, or 60 minutes.

Favorite mode

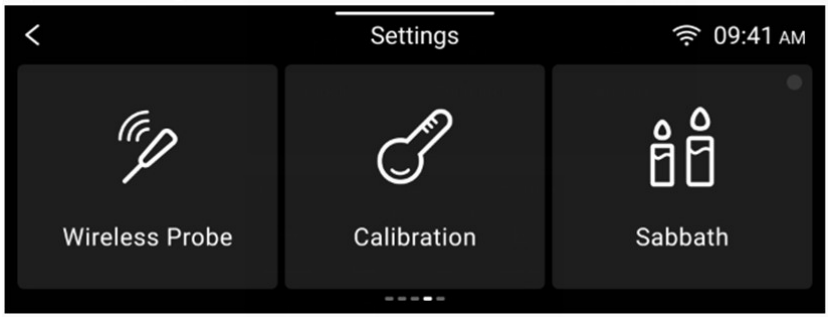


The product initially does not have any saved modes, and users need to add them themselves. Click the Favorite button on the completion page to name this cooking mode, and after naming, click the Join button to add it to favorites.

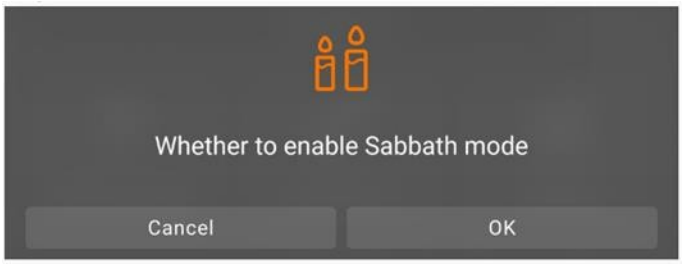


Sabbath mode

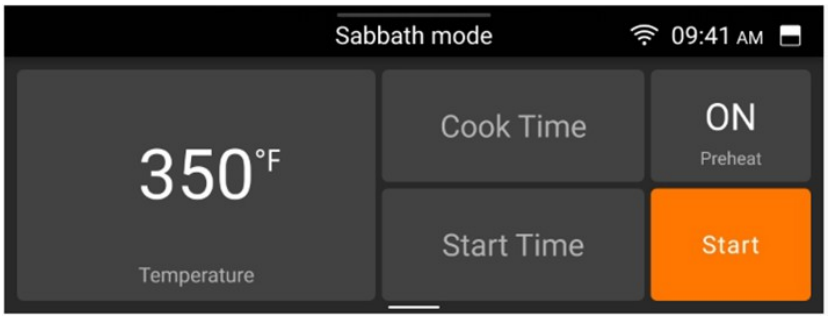
To enable Sabbath mode, the user needs to go to the Settings option and turn it on, as this feature is turned off by default. On the main page, swipe down on the top indicator bar to reveal the dropdown menu, and click the Settings button to enter the settings page.



Click on Sabbath, prompting the user to enable the Sabbath feature, and click the OK button to turn it on. Once Sabbath is enabled, the icon's corner will change from gray to orange. If the user wants to turn off this feature, they can click on Sabbath again, prompting the user to confirm whether to disable the Sabbath feature, and click the OK button to turn it off, changing the icon's corner back from orange to gray.



Once Sabbath is enabled, the main page will only display Sabbath mode, allowing the user to set work parameters and press the Start button to begin; with Sabbath enabled, the lighting cannot be turned on, and the buzzer cannot make sounds.



Food probe function

The probe function is not applicable to the following modes: Broil, Conv Broil, Self Clean, Steam Clean, Warm, Proof, Dehydrate, Air Fry, Pro Pizza. The default set temperature for the probe is 180℉, with a range of 135℉-200℉;

(1) Wired probe: The machine inserts the wired probe, and the screen prompts that it is connected. The Cook Time icon disappears and is displayed as Temp probe, which is used to set the probe temperature. During operation, when the probe temperature reaches the set temperature, the oven operation ends.

(2) Wireless Probe: Enter the Settings and click on Wireless Probe. On the page, click Pair Wireless Probe, and the device will start searching for nearby wireless probes. When a wireless probe is found, the user can manually click on the probe to connect automatically.

(3) The settings for the probe function are described as follows: First, set the oven temperature. After setting the oven temperature, touch Temp Probe to set the probe temperature, which defaults to 180℉. The oven controls baking based on the probe temperature. During preheating, the real-time internal temperature of the oven is displayed, and after preheating, the real-time temperature of the probe is shown. When the set probe temperature is reached, the oven will display the completion page.

(4) Abnormal situations: If the probe is removed during the baking process, the oven function will report an error: Probe removed, please reset! If the probe interface is short-circuited, the oven will report an error: Probe error!

Settings

Touch the Settings button on the dropdown menu page to enter the settings function:

Note: During the heating process of the oven, the Settings button becomes gray and cannot be used.

No.	Configurable Parameter Item	Function Name	Default Value
1	WLAN	Network Connection	/
2	Lightings	Display Brightness	Default maximum brightness
3	Language	Language	Default is English
4	Date and Time	Date and Time	1. Default 12-hour format 2. Automatically set time is enabled by default 3. Default China time zone
5	Sound	Sound	Default is maximum volume

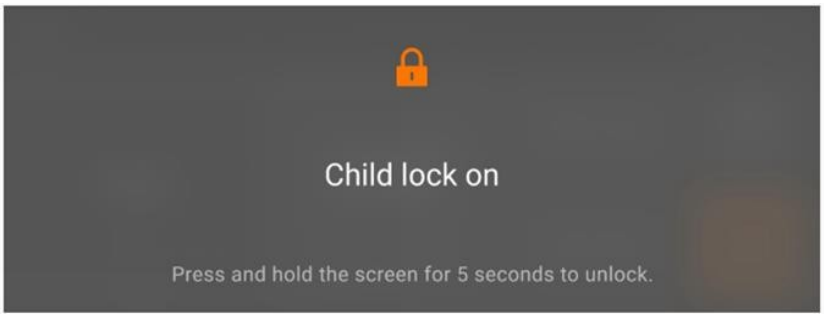
6	Temp Unit	Temperature unit	Default is Fahrenheit
7	Sand by mode	Standby interface	Default is analog clock
8	Standby time	Standby time	Default is 2min
9	Demo mode	Demo mode	Default off
10	Wireless Probe	Wireless Probe	/
11	Calibration	Temperature compensation	/
12	Sabbath	Sabbath	Default off
13	Update	Online Update	/
14	Reset	Restore factory settings	/

Child lock function

Touching the LOCK key in the dropdown menu will activate the child lock function. Users can press and hold the screen for 5 seconds to unlock.

Note: The child lock function cannot be used while the oven is heating; the child lock button will turn gray and become unselectable.

If the screen is not operated for 10 seconds, it will display the home page. Touching the screen will return to the child lock page.

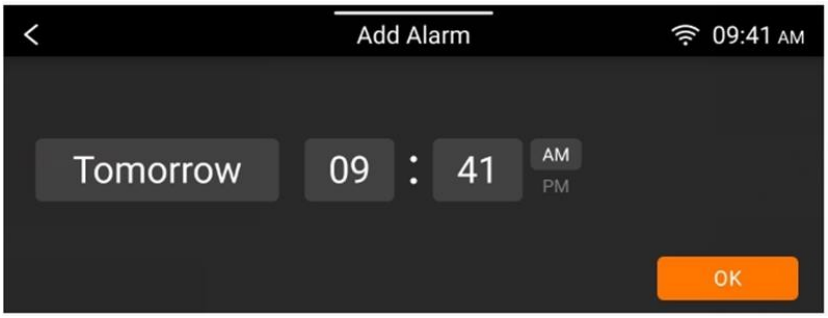


Alarm function

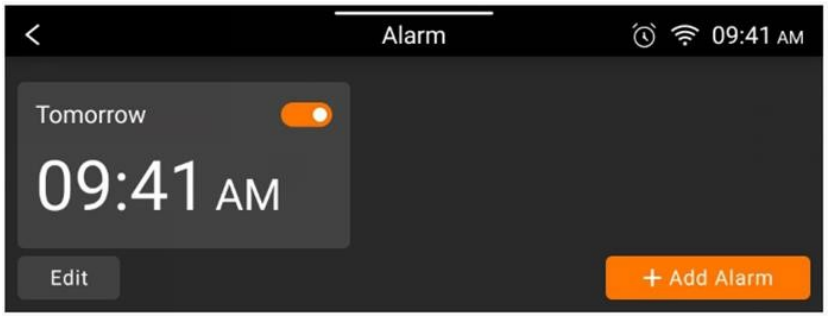
Touch the Clock key in the dropdown menu to set the alarm:



Click Add Alarm to increase the alarm:



Set the desired alarm time, press the "OK" button to confirm after setting, and then turn on the alarm switch to activate it:



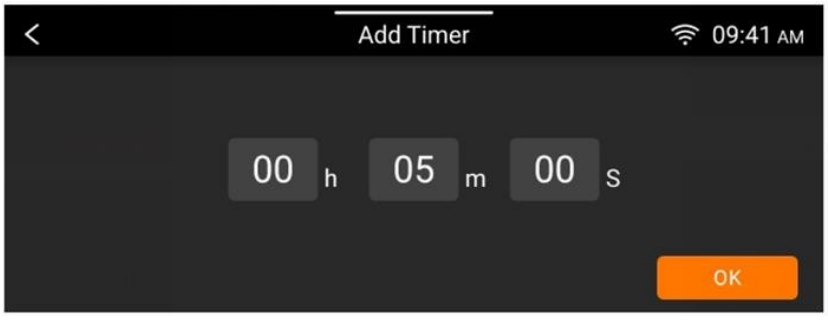
You can also click on the time to enter the details page for modification and deletion.

Timer Function

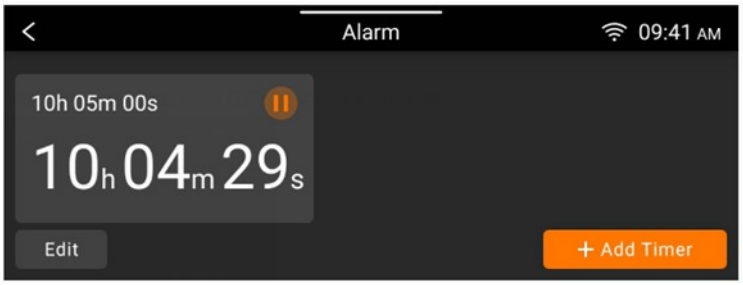
Touch the Clock button in the dropdown menu to set the timer:



Click Add Timer to increase the timer:



Set the desired alarm time, press the "OK" button to confirm after setting, and then turn on the alarm switch to activate it:



You can also click on the time to enter the details page for modification and deletion.

9. Oven Safety

Your safety and the safety of others is paramount. This manual and the product provide important safety information. Please read and follow all safety instructions.

This label is a “Safety Warning Symbol,” which alerts you to potential hazards that could result in injury or death. All safety instructions will accompany this symbol and will include the following terms:



Extreme hazard situation. Failure to follow instructions immediately will result in death or serious injury.



Potential hazard situation. Failure to avoid may result in death or serious injury.



Potential hazard situation. Failure to avoid may result in moderate or minor injury.



All safety instructions will specify: the nature of the potential hazard, methods to reduce the risk, and the consequences of not following the instructions.

Electrical Installation Warning

Installation and maintenance must be performed by qualified installation personnel or professional service organizations. This model can be powered by a 240V or 208V power supply. Before servicing this unit, be sure to

disconnect the power supply. This appliance must be properly grounded. Failure to comply with the above requirements may result in death or serious injury.



Important Safety Instructions



To reduce the risk of fire, electric shock, personal injury, or equipment damage when using the oven, please follow these basic safety precautions:

Proper Installation

This appliance must be installed correctly by qualified technicians and electrically grounded. It can only be connected to a well-grounded outlet. This appliance may only be serviced by qualified maintenance technicians. Please contact the nearest authorized service center for inspection, maintenance, or adjustment. Unless there are explicit recommendations, do not attempt to repair or replace any parts of the oven on your own. Please have it serviced by an authorized service provider. If this appliance is operating abnormally or has been damaged, do not use it until it has been inspected by authorized repair personnel. The installation and placement of this appliance must strictly follow the installation manual. This oven is only for the purposes specified by the manufacturer. If you have any questions, please contact the manufacturer.

Do not cover or block any ventilation openings of this appliance. This appliance is only for the designated purposes described in this manual. Do not use corrosive chemicals, volatile gases, or non-food items inside this appliance. This oven is designed specifically for heating or cooking food and is not intended for industrial or laboratory use. Using corrosive chemicals for heating or cleaning can damage the appliance.

To reduce the risk of fire in the oven chamber:

- Do not store flammable materials inside or near the oven.
- Do not use water to extinguish grease fires. Use a dry powder extinguisher or foam extinguisher to cover the fire.
- It is strongly recommended to have a readily accessible and clearly visible fire extinguisher near all cooking appliances.
- Please do not overcook food. If paper, plastic, or other combustible materials are placed in the oven, be sure to keep a close watch.

- Please do not use the oven cavity for storage. When not in use, do not leave paper products, utensils, or food inside the cavity.
- If items inside the oven catch fire, keep the oven door closed. Turn off the oven and disconnect the circuit at the distribution box.

Ensure that the fan operates normally while the oven is running. If the fan is not working, do not use the oven and contact an authorized service center. It is strictly prohibited to use the oven for room heating.

Personal Safety

Children are prohibited from using this appliance without close adult supervision. Do not allow children and pets to remain unattended in the operating area of the appliance. It is forbidden for children to sit or stand on any part of the oven.

Do not store items of interest to children above the oven. If children climb on the appliance to retrieve items, it may result in serious injury.

To ensure personal safety, please wear appropriate clothing. It is strictly prohibited to wear loose or long-sleeved clothing with dangling parts while using this appliance.

Long hair should be tied up to avoid falling loosely.

Do not touch the heating elements and the internal surfaces of the oven. Even if the heating element darkens in color, it may still be at a high temperature. The internal surface temperature of the oven is extremely high and can cause burns.

During and after use, do not touch the heating element or the internal surface of the oven until they have cooled down sufficiently, and do not allow clothing or other flammable materials to come into contact.

The top and side decorative strips of the oven door may be extremely hot and can cause burns.

Please be careful when opening the door. Slightly open the door first to release hot air and steam before placing or removing food.

Do not heat unopened food containers, as the buildup of internal pressure may cause the container to burst and result in injury.

Be sure to place the rack in the desired position while the oven is cooling; if it is necessary to move the rack at high temperatures, do not let the heat-resistant gloves touch the high-temperature heating element.

Only use dry heat-resistant gloves. Wet heat-resistant gloves coming into contact with hot surfaces may cause burns due to steam. Do not let heat-resistant gloves touch the heating element, and do not use towels or other thick fabrics as substitutes.

Self-Cleaning Oven Safety Information

Before self-cleaning, remove the racks, non-enamel racks, and other cookware, and clear away any large amounts of soft spills.

Select the self-cleaning (CLEAN) function through the oven's touch control display; after starting the self-cleaning program, observe that the door lock icon on the display lights up, confirming that the oven door is automatically locked, fully closed, and cannot be opened, allowing the device to enter normal self-cleaning operation. If the door lock icon does not display or the oven door cannot be properly locked after starting the self-cleaning function, please immediately cancel the self-cleaning program, do not force the self-cleaning mode to operate, do not continue using the device, and promptly contact an authorized service provider for inspection and repair.

Please do not clean the door seal, as it is crucial for sealing; do not wipe, damage, move, or remove the door seal.

It is strictly prohibited to use commercial oven cleaners or any type of oven liner protection coating inside or around the oven.

Only clean the oven parts listed in this manual.

Other surfaces of the appliance may become hot enough to cause burns, such as: oven vents and surrounding areas, oven door, oven door glass.

10. Oven Maintenance

Regular Cleaning

Important Notice: Before cleaning, ensure that all control switches are turned off and the oven has cooled down. Be sure to follow the usage instructions indicated on the cleaner product label.

The entire oven can be safely cleaned with a sponge dampened with soapy water, then rinsed and dried. For stubborn stains, the following recommended cleaning methods can be applied.

- Always choose the mildest cleaner that achieves the desired cleaning effect.
- When wiping the metal surfaces, wipe along the grain direction.
- Use a clean, soft cloth, sponge, or paper towel.
- Rinse thoroughly with as little water as possible to avoid water flowing into the door seams.
- Wipe dry promptly to prevent water spots.

The cleaning agents listed below are only types of applicable products and are not brand endorsements. Please use all products according to the packaging instructions.

Parts	Cleaning Method
Chrome-plated Parts	Clean with warm soapy water, rinse thoroughly, and dry. You can also gently wipe with Soft Scrub®, Bon-Ami®, Comet®, Brillo®, or S.O.S® pads as instructed. You can use Easy-off® or Dow® oven cleaner (cold oven formula), but it may cause the surface to blacken or discolor. The grill can be cleaned in the oven's self-cleaning mode. However, chrome grills will lose their shine and permanently turn a metallic gray.
Fiberglass Woven Parts	Hand cleaning of the seal ring is strictly prohibited.
Glass	First, spray Windex® or Glass Plus® on a cloth, then wipe clean. You can use Fantastik® or Formula 409® to remove grease splatter marks.
Painted Parts	Clean with warm soapy water, or first spray Fantastik® or Formula 409® on a clean sponge or paper towel, then wipe clean. Avoid using powdered cleaners and steel wool.
Enamel Parts	Immediately wipe off acidic spills, such as juice, milk, or tomato juice, with a dry towel. Do not use a wet sponge or towel on high-temperature enamel surfaces. After cooling, clean with warm soapy water, or apply Bon Ami or Soft Scrub cleaner to a damp sponge and wipe. Rinse and dry. For stubborn stains, gently use Brillo or S.O.S. pads. It is normal for enamel materials to develop fine cracks over time due to prolonged heat exposure and food residue.
Reflective Glass	Clean with warm soapy water using a sponge or plastic cleaning brush. For stubborn stains, wipe with white vinegar, Windex® glass cleaner, ammonia, or Bon-Ami® cleaner. Do not use strong abrasive cleaning products.
Stainless Steel Parts	Always wipe in the direction of the grain. First, clean with a sponge soaked in soapy water, then rinse and dry. Alternatively, spray Fantastik® or Formula 409® on a paper towel for

	wiping. Use Stainless Steel Magic® cleaner with a soft cloth for maintenance polishing. Use a soft cloth dampened with white vinegar to remove water spots. Zud® , Cameo® , Bar Keeper's Friend® , or Revere-Ware Stainless Steel Cleaner® can be used to remove discoloration caused by high temperatures.

Probe (if equipped)

Hand clean the probe with detergent and hot water.

⚠WARNING

During the self-cleaning mode, do not touch the oven. During the self-cleaning mode, keep children away from the oven. Failure to comply with the above may result in burns.



This oven features a self-cleaning function, eliminating the need for manual scrubbing of the interior. During the self-cleaning process, the oven will reach extremely high temperatures, incinerating dirt into powdery ash.

Important Notice

Some bird species are extremely sensitive to the smoke produced during the self-cleaning cycle. Exposure to such smoke may result in the death of some birds. Please ensure that birds are moved to another enclosed and well-ventilated room.

Only one oven can be set for self-cleaning at a time.

Smoke or occasional flames during the self-cleaning process are normal, depending on the amount and type of residue left in the oven. If flames persist, please turn off the oven, wait for it to cool down, and then open the oven door to remove excess food debris.

After selecting the self-cleaning program, the door will automatically lock, and the display will show "AUTO LOCK." This prevents the oven door from being accidentally opened while the interior is at high cleaning temperatures.

The oven light does not work during self-cleaning mode.

During self-cleaning, the kitchen should be well-ventilated to reduce odors produced by the self-cleaning process. The odor will gradually diminish with increased usage.

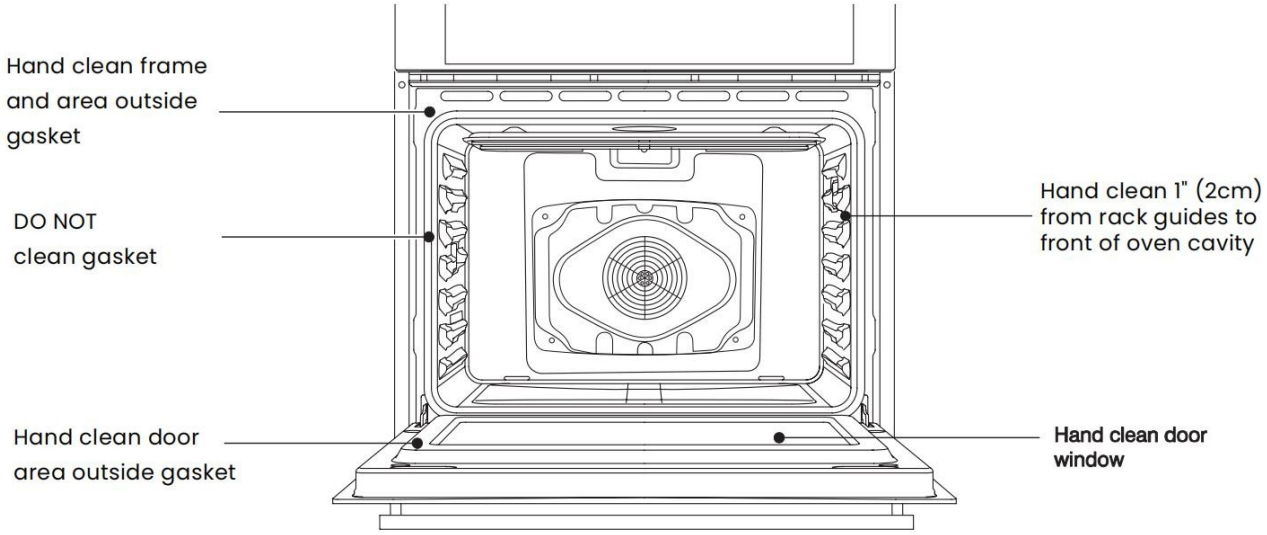
The default self-cleaning duration for the oven is 2.5 hours, which can be adjusted. Recommended cleaning times: 2 hours for light soiling, and 3.0 to 3.5 hours for moderate to heavy soiling.

After reaching the set cleaning time, the self-cleaning mode will automatically stop. When the oven temperature drops to a safe range.

Before self-cleaning

- Remove all cookware and baking utensils.
- Remove non-enamel oven racks. If chrome racks are left in the oven during the self-cleaning process, their shiny surface will be permanently damaged and turn dull. Please refer to the "Oven Cleaning Chart" for proper maintenance.
- Wipe away all softened stains, spills, and grease with a paper towel. Excess grease can cause flames and smoke inside the oven during self-cleaning.
- Ensure that the oven's interior light is turned off, and that the bulb and cover are properly installed.
- Certain areas of the oven (such as the edges of the oven door, the glass of the oven door, the front frame of the oven, and about 1.5 inches inside the frame) do not reach a high enough temperature to burn off dirt during the cleaning cycle and must be manually cleaned before starting the program. You can use a sponge soaked in soapy water, a plastic cleaning brush, or a detergent and hot water solution to wipe these areas, then rinse thoroughly and dry.

Note: Do not wipe the oven door seal.



Self-Cleaning Cycle

Note: Only one oven can be set to the self-cleaning cycle at a time; it is recommended to wait 24 hours before starting the self-cleaning cycle again.

Note: To avoid glass breakage, do not wipe the inner oven door glass with a cold, damp cloth until it has completely cooled down.

11. Troubleshooting

Poor Baking and Broiling

When using the baking, convection baking, or convection broiling functions, if the results are unsatisfactory, there could be many reasons, and it is not necessarily a fault with the oven. Please refer to the table below to identify the causes of the most common issues. Since the size, shape, and material of baking utensils can directly affect baking results, the best solution may be to replace old baking utensils that have become discolored or deformed from long-term use. Please refer to the baking parameter table for the correct rack placement and baking time.

Issue	Action
Uneven browning of food	The oven has not been preheated The bottom of the grill or oven is lined with aluminum foil The baking mold size is larger than the recipe requirements Baking trays are in contact with each other or touching the walls of the oven
The bottom of the food is over-browned	The oven has not been preheated Using glass baking trays or dark-colored or blackened metal baking trays Incorrect placement of the baking rack Baking trays are in contact with each other or touching the walls of the oven
The food is too dry or has shrunk excessively	Oven temperature is too high Baking time is too long Oven door is opened frequently Baking tray size is too large
The food is baking or roasting too slowly	The oven temperature is too low The oven has not been preheated Oven door is opened frequently The aluminum foil is sealed too tightly The baking pan is too small
The cake has a light color, is sunken, and may not be fully baked inside	Insufficient baking time A shiny steel baking pan was used Incorrect placement of the baking rack The temperature setting is too low
The middle of the cake is raised too high, and the top is cracked	Oven temperature is too high Baking time is too long Baking trays are in contact with each other or touching the walls of the oven Incorrect placement of the baking rack The baking pan is too small
The edges of the pie crust are colored too darkly	Oven temperature is too high The edge of the leather is too thin

Oven Malfunction

Malfunction / Phenomenon	Possible Causes	Solutions
Excessive Internal Moisture	The oven is not preheated correctly	When using the baking mode, the oven must be preheated in advance. The hot air baking and hot air grilling modes can remove moisture inside the oven, which is one of the advantages of the hot air function.
Enamel Surface Damage	Improper Assembly and Disassembly of Oven Racks	When disassembling the oven racks, be sure to tilt the racks upward. Do not forcefully push or pull to prevent bumping and scratching the enamel layer.
The oven door is locked and cannot be unlocked even after cooling down.	Power off the device to reset it.	Turn off the oven power at the circuit breaker, wait a few seconds, and then turn it back on. The oven will automatically reset and can be used normally.
The oven cannot heat up.	1. No power supply to the oven. 2. No working mode or temperature set.	1. Turn on the main power (fuse box / distribution box); if the problem persists, please contact a professional electrician. 2. Touch the screen, select the oven working mode, and set the temperature.
The oven bakes unevenly.	1. Incorrect rack placement. 2. Temperature not adjusted for	1. Refer to the previous cooking reference table and use the recommended rack position. 2. When

	convection mode.	using the convection baking mode, reduce the recipe temperature by 25 degrees Fahrenheit.
The oven lighting fixture is malfunctioning.	Loose bulb or burnt-out bulb	Disconnect the power supply of the circuit breaker, wait a few seconds, and then turn it back on to complete the device reset.
The oven light stays on continuously.	The oven door cannot close completely.	Check if there are any foreign objects blocking the oven door; check if the door hinge is deformed or if the door switch is damaged.
The lampshade cannot be removed.	There is a buildup of dirt on the surface of the lampshade.	Before disassembling, wipe the oil and dirt around the lampshade with a clean, dry towel, and then try to disassemble it.
The self-cleaning function is not operating normally.	1. The oven still has residual heat when starting the self-cleaning. 2. The interior of the oven is severely dirty.	1. Wait for the oven to cool completely before starting the self-cleaning program. 2. Before self-cleaning, remove loose debris and large spills; for heavy grease, set the self-cleaning mode to 4 hours for long-lasting effect, see page 35 of the manual.
Clock and timer malfunction	1. Power supply abnormal 2. Clock/timer settings incorrect	1. Power off the circuit breaker and restart to complete the device reset. 2. Refer to the manual for the timer and clock setting instructions to re-debug.
Display shows fault code: Door lock system malfunction	Oven door lock mechanism malfunction	Disconnect the main power (fuse box/circuit breaker), wait a few seconds, and then restore power. The oven will automatically perform a lock self-check program.
Display shows other fault codes	Power reset is required	Turn off the main power (fuse box or circuit breaker), wait a few seconds, and then restore power.
The oven display has no backlight and is not lit	Power reset is required	Turn off the main power supply of the oven (fuse box or circuit breaker), and then reset the circuit to restore power.
After the oven is turned off, the cooling fan continues to operate.	The electronic components of the oven have not fully cooled down.	Once the internal electronic components of the oven have completely cooled down, the cooling fan will automatically stop running, which is a normal phenomenon.



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If you ever need support, our team is always here to help.

www.INDUCTIONHARDWARE.com