INDUCTION HARDWARE

At Induction Hardware, our mission is to make the next generation of appliances around induction electric technology. Everything we make is all electric and focused on building the best appliances for the future. We believe that Induction tech is a massive upgrade in the world of appliances and is the next level in living a healthier, safer and more efficient lifestyle.

Drawer Microwave Oven

Use and Care Manual



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Product Information

Item	Description
Product Type	Drawer Microwave Oven
Control Method	6.86-inch TFT full-touch display
Power Supply	110-120 VAC, 60 Hz
Maximum Input Load	1900 W
Microwave Power	Adjustable from 10% to 100%; 100% corresponds to approximately 900 W microwave power.
Operating Modes	Microwave, Reheat, Popcorn, Beverage, Defrost, Melt, Soften, Simmer, Keep Warm, Potato, Vegetable, Pizza, Slow Cook, Rice, Kids Meal, Steam Clean

Note: For service, have the product model number, serial number, and proof of purchase ready. The model and serial number are subject to the product rating label.

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Safety Instructions

Avoid Possible Exposure to Excessive Microwave Energy

1. Do not operate the microwave oven with the drawer open.
2. Do not defeat, modify, or bypass the safety interlock devices.
3. Do not place objects between the front face of the cavity and the drawer.
4. Keep the drawer sealing surfaces clean. Do not allow food residue or cleaner to accumulate.
5. If the drawer, rails, door seal, or sealing surfaces are damaged, stop using the appliance and contact service personnel.

WARNING: No one except qualified service personnel may disassemble, adjust, or repair the microwave oven.

Important Safety Instructions

- This appliance is intended only for household food heating, cooking, defrosting, keeping warm, and cleaning assistance. It must not be used for industrial, laboratory, or outdoor purposes.
- Do not heat whole eggs in shells, sealed containers, sealed glass bottles, or other items that may burst.
- Close supervision by an adult is required when children use or are near the appliance.
- Do not allow children to play with the appliance, climb on the drawer, touch hot containers, or remove hot food alone.
- Do not climb, sit, or stand on the drawer.
- When the drawer opens or closes automatically, keep fingers, clothing, utensils, and other objects away from the drawer opening and rails.
- For electric drawer models, never forcefully pull or push the drawer. If the drawer is stuck, makes abnormal noise, or cannot open or close, stop operation first and remove visible obstructions. Do not force it.
- Do not leave the appliance unattended when using paper, plastic, or other combustible materials to assist cooking.
- If materials inside the cavity ignite, keep the drawer closed, turn off the microwave oven, and disconnect power at the circuit breaker or fuse.
- Do not use ordinary cooking thermometers. Metal or mercury components may cause arcing or damage.
- After operation, the cavity, containers, food, and drawer front may be very hot. Use oven mitts when removing food, and avoid direct skin contact with hot surfaces.
- Do not operate the control panel or power components with wet hands, and do not splash water directly onto the appliance body, control panel, rails, or ventilation area.
- Do not block the air inlet or outlet. Poor ventilation may cause overheat protection, shutdown, or damage.
- Do not use this appliance to heat deep-fried foods, large amounts of cooking oil, alcohol, highly flammable materials, or non-food items.

CAUTION: Liquids may exceed the boiling point without obvious boiling. When heating water, coffee, tea, milk, or other liquids, stir before and after heating and let stand briefly before removing.

Grounding and Power Supply

This appliance must be properly grounded and connected to a 110-120 VAC, 60 Hz power supply. Installation and power connection must comply with local codes. This unit requires a dedicated 20A circuit.

WARNING: Do not use extension cords or adapter plugs, and do not cut off the grounding terminal.

Radio and Television Interference

Microwave oven operation may cause slight interference to radios, televisions, or similar devices. Try cleaning the drawer sealing surfaces, adjusting the receiving antenna direction, moving the receiving device, or connecting the device to an outlet on a different circuit.

Installation Requirements

Built-in Installation Location

• This appliance is a built-in drawer structure and should be installed in a sturdy, level, dry, and well-ventilated cabinet.

• Cabinet materials and structure must support the appliance weight, food weight, and dynamic load generated by drawer opening and closing. Appliance weight and load-bearing requirements are subject to the rating label or product specification label.

• Do not install directly below a cooktop, near open flames or high-temperature heat sources, in damp areas, outdoors, or where water may splash onto the appliance.

• After installation, the drawer must be level. Tilted installation may cause sticking, abnormal automatic opening/closing, or incomplete closure.

Ventilation and Clearances

• During installation, reserve left, right, rear, top, and bottom ventilation clearances according to the installation dimension drawing.

• Never enclose or cover the air inlet, air outlet, or ventilation passages with cabinet panels, decorative panels, insulation, or other objects.

• If frequent overheat shutdown, odor, abnormal noise, or abnormal appliance temperature rise occurs, stop using the appliance and check the ventilation space.

Power Supply and Cord

• A dedicated circuit and dedicated grounded outlet are recommended. Do not use power strips in series, extension cords, or adapter plugs.

• Keep the power cord away from rails, sharp edges, hot parts, and the drawer movement area to avoid pinching, bending, or pulling.

• Installation and service should be performed by qualified personnel in accordance with local electrical codes.

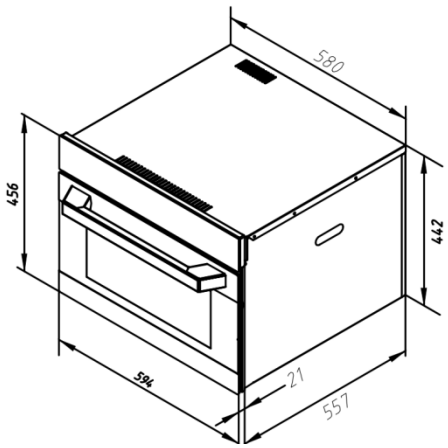
Handling and Removal

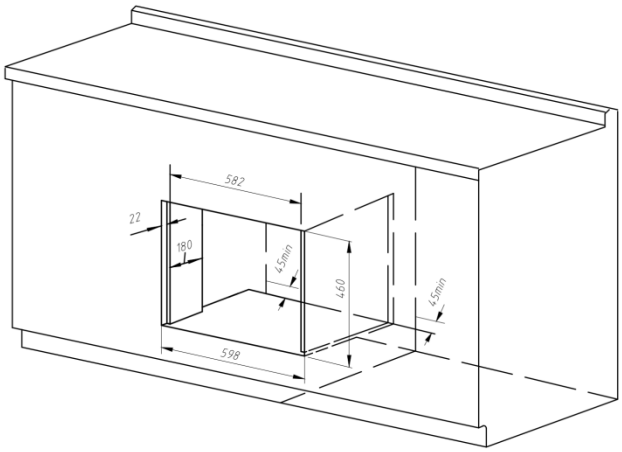
• Before moving, removing, or reinstalling the appliance, disconnect power and secure the drawer to prevent it from sliding out, striking objects, or damaging the rail structure.

• Do not carry the appliance by holding only the drawer front panel or control panel. There are handles on each side you can use to grab and carry where needed.

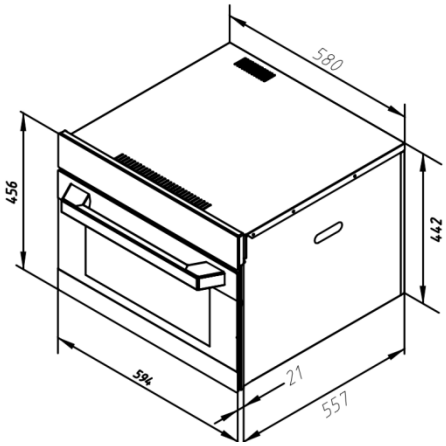
Installation Dimensions

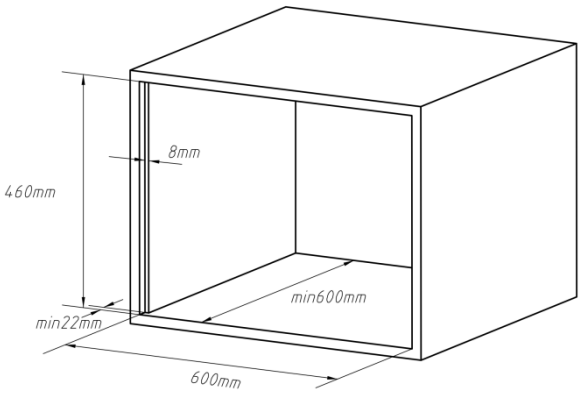
A. Bottom-mount installation diagram





B. Fully built-in installation diagram





Installation Diagram Notes

Position	Items to Confirm
Front	Cutout width and height should match the selected installation method; the clearance around the front panel should be even and must not press against the cabinet.
Side	Cabinet depth must be at least 23.622 inches (600 mm), with space reserved for the power cord, rear ventilation, and appliance insertion.

Bottom	The support surface must be level, flat, and sturdy. Do not allow the front panel or decorative parts alone to bear the load.
Front Clearance	When the drawer is fully open, the front area should be unobstructed. Reserve an operating distance based on approximately 14.96 inches (380 mm) drawer extension.
Ventilation	Do not block top, side, rear, or bottom ventilation paths to avoid overheat protection or shutdown.

Pre-installation Checklist

1. Confirm the installation method: bottom-mount or fully built-in.
2. Check the cutout width, height, and depth according to the selected method.
3. Confirm the cabinet is level and has reliable load-bearing capacity, and that the bottom panel will not sag or deform.
4. Confirm the power source is a dedicated, properly grounded outlet, and that the power cord will not be pinched or contact the drawer movement area.
5. Confirm the air inlet, air outlet, and rear ventilation space are not blocked by cabinet panels or debris.
6. After installation, test drawer opening and closing with no load to confirm there is no sticking, abnormal noise, scraping, or incomplete closure.

Before Use

Before First Use

1. Remove all packaging materials from inside the cavity.
2. Do not remove the mica sheet inside the cavity.
3. Check the drawer, rails, door seal, sealing surfaces, and cavity for damage.
4. If damage is found, do not connect power or use the appliance.
5. Confirm the drawer opens and closes smoothly with no foreign objects blocking it, and confirm the air inlet and outlet are not blocked.

Microwave Cooking Tips

- During microwave operation, food or liquid should be inside the cavity to absorb microwave energy.
- Do not block the vents during cooking. Steam from the vents is normal.
- Start with a shorter heating time and add more time if necessary.
- Place thicker portions of food toward the outside of the container.
- Stir, turn, or rearrange food as needed for more even heating.
- Let food stand as instructed after cooking so heat can continue to distribute.
- Pierce or cut foods with skins, membranes, or dense texture before heating to release steam.
- After heating, check the center temperature of food first, especially meat, poultry, seafood, soups/sauces, filled foods, and children's food.

Suitable Cookware

Suitable	Not Recommended
Glass, ceramic, and plastic containers labeled microwave-safe	Metal cookware, metal baking trays, and aluminum foil trays
Microwave-safe plastic wrap, wax paper, paper towels, and microwave covers	Metal twist ties and tableware with metal trim
Deep, heat-resistant containers with sufficient capacity	Narrow-mouth straight-sided containers for heating liquids
Containers sized for the drawer cavity that do not touch the cavity wall or sealing surfaces	Containers that are too large, too tall, or interfere with drawer closure

Food Safety Tips

Food or Situation	Use Tip
Eggs	Do not heat eggs in shells or whole cooked eggs; they may burst. When cooking eggs, break the yolks and whites first.
Popcorn	Use only popcorn packages labeled microwave-safe and follow package instructions. Do not reheat unpopped kernels.

Potatoes, apples, squash, sausages, and other foods with skins	Pierce or cut before heating to release steam.
Baby Food	After heating, stir thoroughly and check the temperature. Do not heat sealed baby bottles in the microwave oven.
Liquids	Stir before and after heating, and let stand briefly before removing to prevent burns from delayed boiling.

Getting to Know Your Microwave Oven

Main Components

Component	Description
Control Panel and Display	Select functions, enter time and power level, and view on-screen prompts.
Drawer Door	Opens or closes automatically using Open/Close.
Oven Cavity	Turntable-free drawer cavity for microwave-safe containers and food.
Mica Sheet	Protects microwave components. Do not remove it.
Sealing Surface	Keep clean to ensure the drawer closes properly.
Light	Provides illumination when the drawer is open or the oven is operating.
Drawer Rails	Support automatic drawer opening and closing; keep them clean.
Vent	Exhausts heat and steam generated during cooking.

Control Panel



6.86-inch touch-screen home screen illustration

Display/Button	Purpose
Standby key	Short press to enter the clock or standby page; on an operating page, follow the on-screen prompt to exit or return. Press and hold for about 10 seconds to restart the system.
More modes	View all cooking and special functions.
Microwave	Manually set microwave time and power level.

Reheat / Defrost / Simmer / Slow Cook	Enter with default parameters; time or power can be adjusted.
Popcorn / Pizza	Select by weight or number of pieces, then start.
Melt / Soften / Beverage	Select by food or beverage type and weight/capacity, then start.
Special Function	Access Potato, Vegetable, Rice, and Kids Meal.
Favorites	Save and recall frequently used programs.
Clock / Timer / Alarm	Set timer and alarm functions.
Child Lock	Lock the touch screen to prevent unintended operation.
Light / Settings / Auto Door	Lighting, system settings, and automatic drawer opening/closing.

Basic Operation

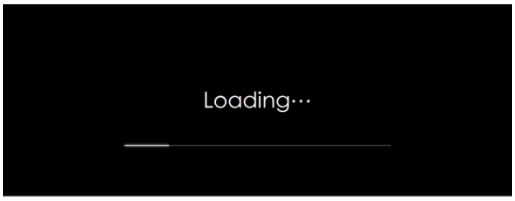
Standby and Home Screen

After power-on, the appliance performs a startup self-check. When not operating, it automatically enters the standby clock page after 2 minutes with no operation; you can also short press the Standby key to enter standby. In standby, short press the Standby key or touch the screen to enter the home screen.

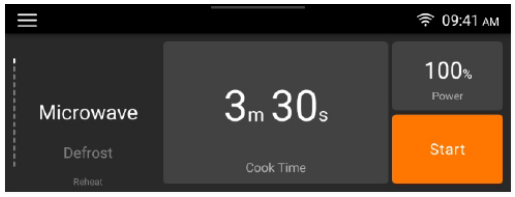
Power-on, standby, and home screen



Power-on, standby, and home screen 1



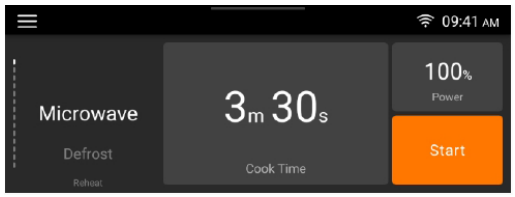
Power-on, standby, and home screen 2



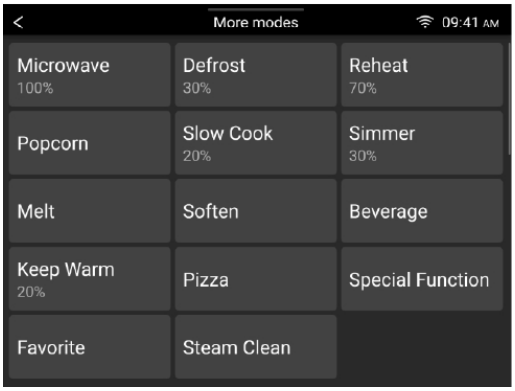
Power-on, standby, and home screen 3



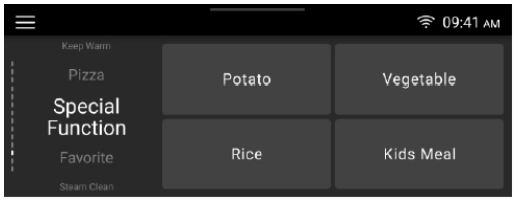
Power-on, standby, and home screen 4



Power-on, standby, and home screen 5



Power-on, standby, and home screen 6



Power-on, standby, and home screen 7

Opening or Closing the Drawer

1. Select Auto Door from the pull-down function bar. The screen displays the automatic open/close function.
2. Short press Auto Door. The icon enters loading status, and the drawer automatically opens or closes.

3. After opening is complete, the icon background lights up; after closing is complete, the icon background turns off.

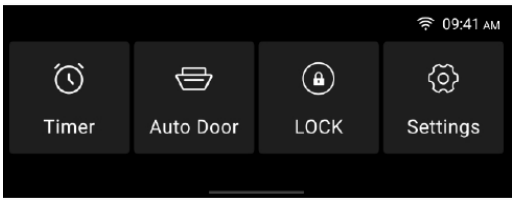
4. If an opening/closing error occurs, the screen displays a prompt. Press OK to try again, or press Cancel to cancel.

5. During drawer movement, keep fingers, utensils, and packaging out of the opening/closing area. Do not force the drawer.

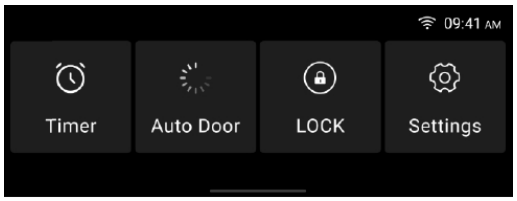
Auto Door screen



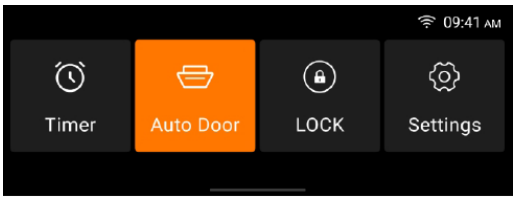
Auto Door screen 1



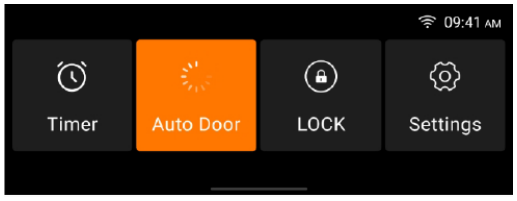
Auto Door screen 2



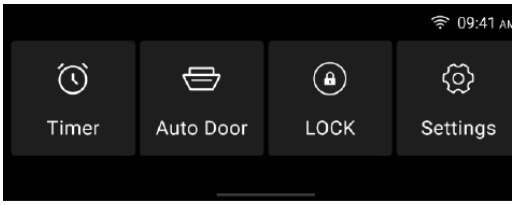
Auto Door screen 3



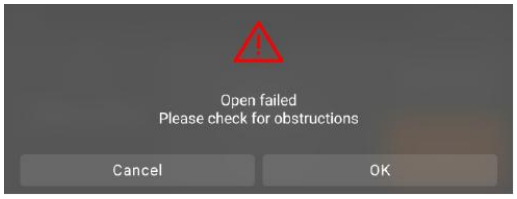
Auto Door screen 4



Auto Door screen 5



Auto Door screen 6



Auto Door screen 7



Auto Door screen 8

Drawer Closure Detection

The appliance will not start heating unless the drawer is fully closed. If the screen displays a close-door, door, or similar prompt, remove any item preventing closure, gently push the drawer until it is fully closed, and then press Start. Opening the drawer in any mode pauses the current operation. After closing the drawer, follow the on-screen prompt to continue.

WARNING: Do not use tape, tools, or any other method to bypass door detection or safety interlocks.

Door prompt screen



Door prompt screen

Placement in the Turntable-free Cavity

• This appliance uses a drawer-type, turntable-free structure. Place food and containers in the center of the cavity and keep containers stable.

• Make sure large cookware does not touch the cavity wall, waveguide cover, lighting area, or sealing surface, and does not prevent the drawer from closing.

• When heating multiple portions, leave space between items and stir, turn, or rearrange them as needed during cooking.

Pause, Cancel, and Adjust

1. Opening the drawer during operation pauses the appliance and stops heating.

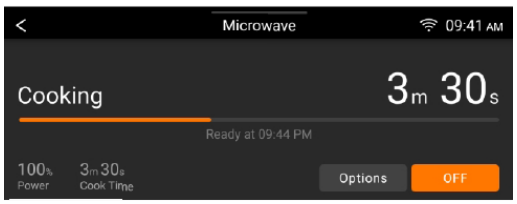
2. Opening the drawer during operation also pauses heating. After placing or removing food, close the drawer promptly. Do not leave it open for an extended time in standby.

3. During operation, short press Options to reset the operating time or microwave power level, then press Start to continue.

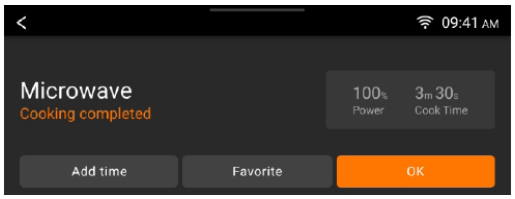
4. After operation ends, press OK to return to the function page, or select Add time to extend the operating time.

5. To exit the current operation, confirm exit according to the on-screen prompt.

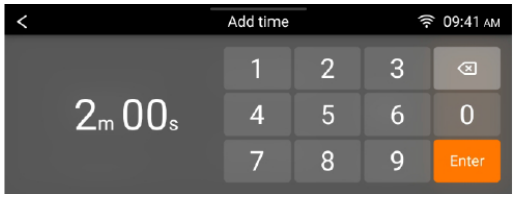
Operation adjustment and add-time screen



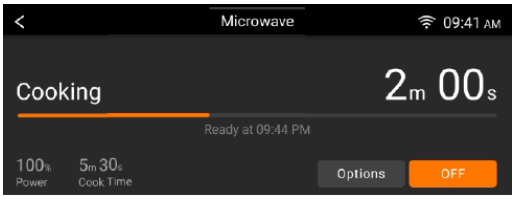
Operation adjustment and add-time screen 1



Operation adjustment and add-time screen 2



Operation adjustment and add-time screen 3



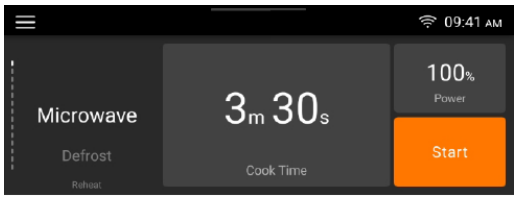
Operation adjustment and add-time screen 4

Manual Microwave Cooking

Setting Time and Power Level

1. Short press Microwave.
2. The default time is 3 minutes 30 seconds, and the default microwave power level is 100%. If no adjustment is needed, press Start to begin.
3. Short press the time area to enter operating time setting. After input, press Enter to confirm and return.
4. Short press the power area to enter microwave power selection. Swipe left or right to select 10%-100% power, then press OK to confirm.
5. Press Start to begin. During operation, short press Options to adjust time or power. After operation ends, press OK to confirm or select Add time to add time.

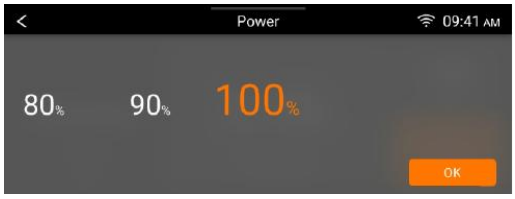
Microwave operation screen



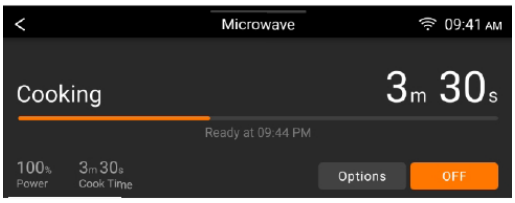
Microwave operation screen 1



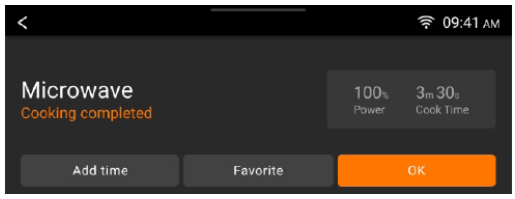
Microwave operation screen 2



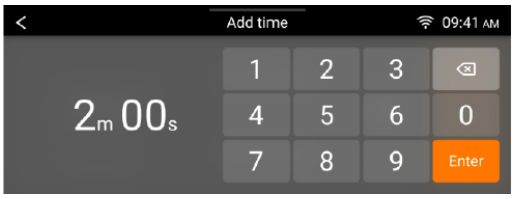
Microwave operation screen 3



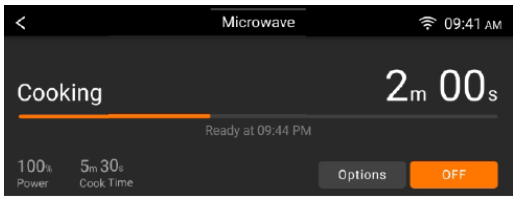
Microwave operation screen 4



Microwave operation screen 5



Microwave operation screen 6



Microwave operation screen 7



Microwave operation screen 8

Power Level	Recommended Use
100%	Fast heating, water, vegetables, popcorn, leftovers.
80%-90%	Beverages and medium-high reheating.

60%-70%	General reheating, dairy, or denser foods.
40%-50%	Melting and gentle heating.
20%-30%	Defrosting, slow cooking, and low-power heating.
10%	Keeping warm.

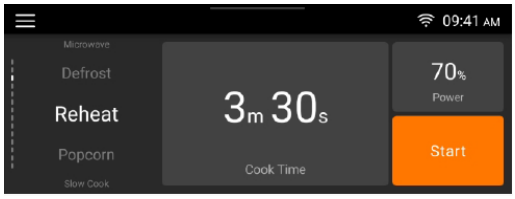
> Note: Actual heating results are affected by food weight, shape, initial temperature, and container. If heating is insufficient, add more time.

Auto Menu

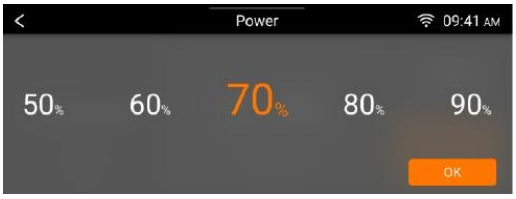
Reheat

Used to heat cooked food. Default time is 3 minutes 30 seconds, and default power is 70%. Adjust time or power according to the on-screen prompt.

Reheat operation screen



Reheat operation screen 1



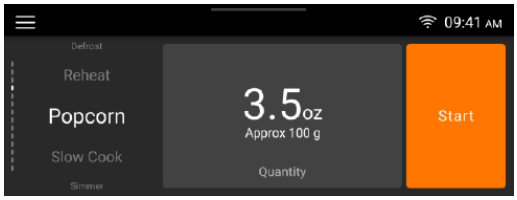
Reheat operation screen 2

Popcorn

WARNING: Stay near the appliance and monitor popcorn while heating. Do not reheat unpopped kernels.

Package Weight	Approx. Weight	Time (min:s)	Power Level
3 oz	approx. 85 g	2:50	90%
3.5 oz	approx. 100 g	3:10	90%
4 oz	approx. 115 g	3:30	90%

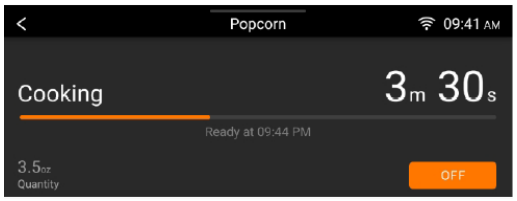
Popcorn operation screen



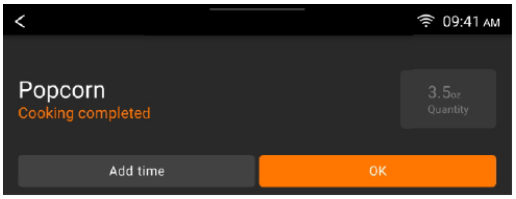
Popcorn operation screen 1



Popcorn operation screen 2



Popcorn operation screen 3



Popcorn operation screen 4

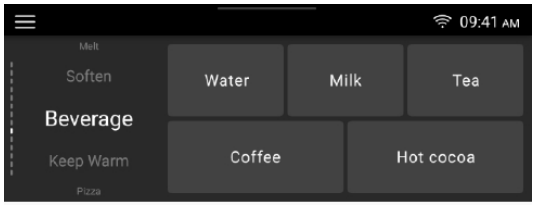
Beverage

CAUTION: After heating beverages, the container and liquid may be very hot. Let stand before removing, and stir before drinking.

Beverage	0.5 cup / approx. 120 ml	1 cup / approx. 240 ml	2 cups / approx. 480 ml	Power Level

Water	0:30	1:00	2:00	80%
Coffee	0:40	1:30	2:30	80%
Tea	0:40	1:30	2:30	80%
Milk	0:50	1:30	2:30	70%
Hot cocoa	1:00	2:00	2:30	70%

Beverage operation screen

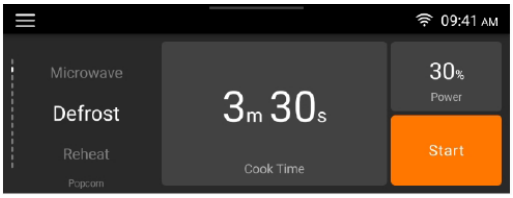


Beverage operation screen

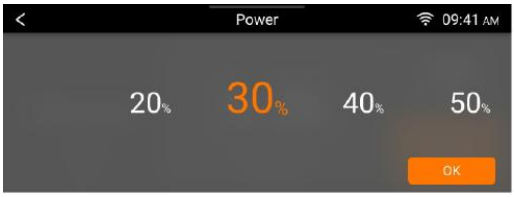
Defrost

Default time is 3 minutes 30 seconds, and default power is 30%. It can be adjusted from 20% to 60%. During defrosting, turn, separate, or remove thawed portions as needed.

Defrost operation screen



Defrost operation screen 1



Defrost operation screen 2

Melt

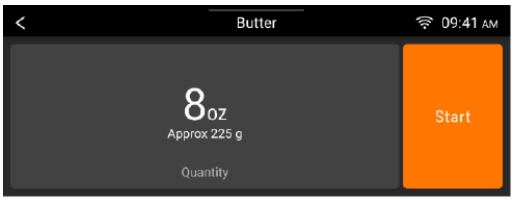
Used to melt butter, margarine, chocolate, cheese, marshmallows, etc. Use a microwave-safe container and stir after heating.

Food	Weight	Power Level	Time (min:s)
Butter	4 / 8 / 12 oz	60%	2:00 / 3:30 / 4:00
Margarine	4 / 8 / 12 oz	50%	2:00 / 3:00 / 4:30
Chocolate	4 / 8 oz	40%	3:30 / 6:30
Cheese	8 / 16 oz	50%	4:00 / 6:00
Marshmallows	5 / 10 oz	40%	4:00 / 6:00

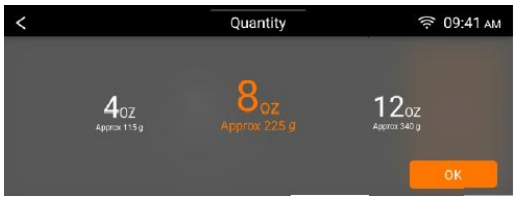
Melt operation screen



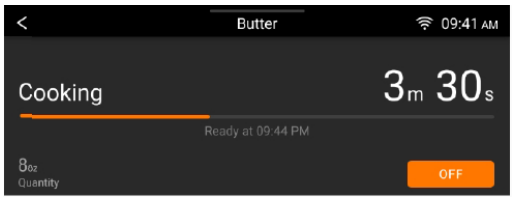
Melt operation screen 1



Melt operation screen 2



Melt operation screen 3



Melt operation screen 4



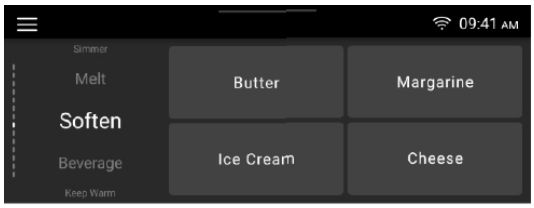
Melt operation screen 5

Soften

Used to soften butter, margarine, ice cream, cheese, etc. Do not cover ice cream when softening.

Food	Weight	Power Level	Time (min:s)
Butter	4 / 8 / 12 oz	20%/20%/40%	2:15 / 4:25 / 1:50
Margarine	4 / 8 / 12 oz	40%	1:30 / 1:50 / 2:10
Ice Cream	8 / 16 / 32 oz	30%	0:13 / 0:18 / 0:22
Cheese	3 / 8 oz	40%	1:30 / 1:30

Soften operation screen

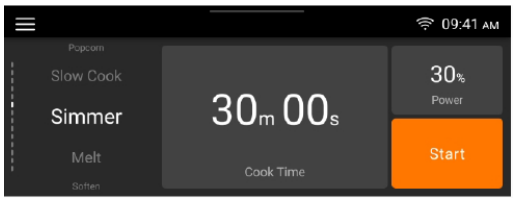


Soften operation screen

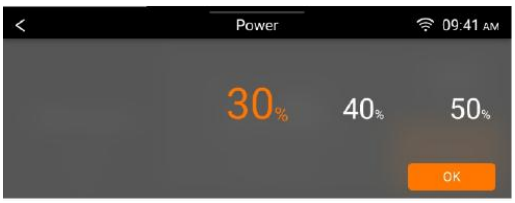
Simmer

Used for slow low-power heating. Default time is 30 minutes, default power is 30%, and 30%, 40%, or 50% power can be selected.

Simmer operation screen



Simmer operation screen 1



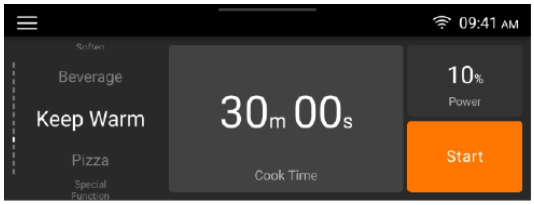
Simmer operation screen 2

Keep Warm

Used to keep cooked food warm for a short time. Default time is 30 minutes and power is 10%; power cannot be adjusted. If you try to adjust the power, the screen displays "Fixed value, Cannot adjust".

CAUTION: For food safety, food should not be left in the oven for more than 1 hour before or after cooking.

Keep Warm operation screen



Keep Warm operation screen

Potato

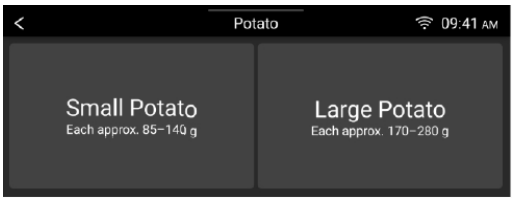
Pierce before cooking. Let stand for 5-10 minutes after cooking.

Type	Quantity	Approx. Weight	Time (min:s)	Power Level
Small Potato	1 piece	approx. 85-140 g	5:30	60%
	2 pieces	approx. 170-280 g	8:30	60%
	3 pieces	approx. 255-420 g	11:00	70%
	4 pieces	approx. 340-560 g	14:30	70%
Large Potato	1 piece	approx. 170-230 g	9:00	70%
	2 pieces	approx. 340-460 g	13:00	70%
	3 pieces	approx. 510-690 g	17:00	80%
	4 pieces	approx. 580-920 g	21:00	80%

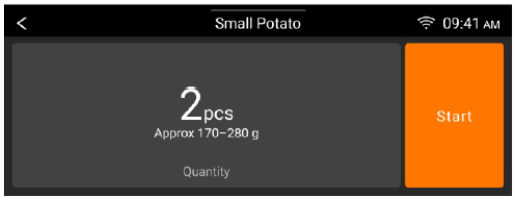
Potato operation screen



Potato operation screen 1



Potato operation screen 2



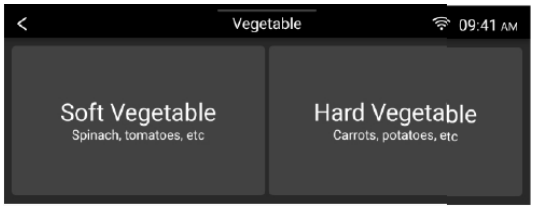
Potato operation screen 3

Vegetable

Select Soft Vegetable or Hard Vegetable. After washing vegetables, place them in a microwave-safe container, cover, or use microwave-safe plastic wrap with a vent.

Type	Recommended Ingredients	Quantity / cup	Weight / g	Heating Time (min:s)	Microwave Power
Soft Vegetable	Spinach, tomato, etc.	1	approx. 50g-100g	3:00	40%
		2	approx. 100-200g	4:30	40%
		3	approx. 150-300g	5:30	50%
Hard Vegetable	Broccoli, carrot, etc.	1	approx. 50g-100g	4:30	70%
		2	approx. 100-200g	6:00	70%
		3	approx. 150-300g	7:00	80%
		4	approx. 200-400g	8:00	80%

Vegetable operation screen



Vegetable operation screen

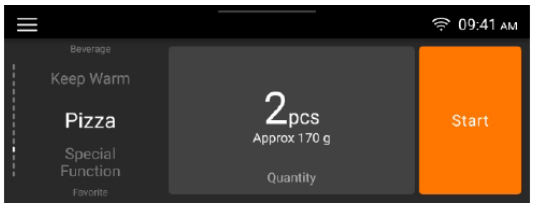
Pizza

Select 1, 2, or 3 slices. It is recommended to place pizza on a microwave-safe plate lined with a paper towel.

Quantity	Approx. Weight	Time (min:s)	Power Level

1 slice	approx. 85 g	2:00	100%
2 slices	approx. 170 g	3:00	100%
3 slices	approx. 255 g	5:00	100%

Pizza operation screen

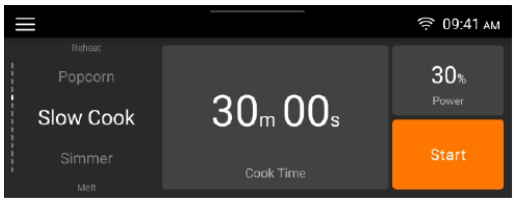


Pizza operation screen

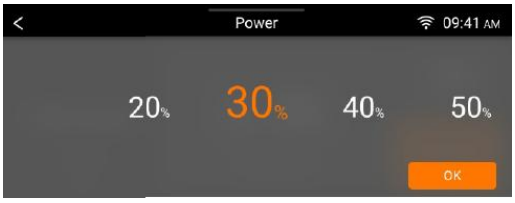
Slow Cook

Used for longer low-power heating. Default time is 30 minutes, default power is 20%, and 20% or 30% power can be selected.

Slow Cook operation screen



Slow Cook operation screen 1



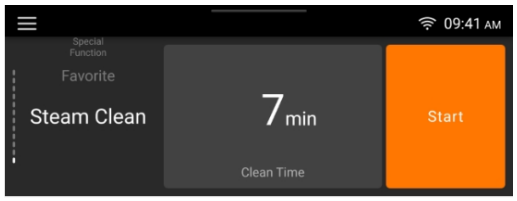
Slow Cook operation screen 2

Steam Clean

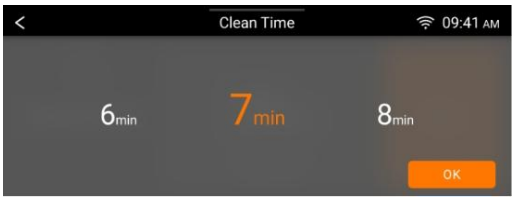
Used to soften light soil inside the cavity. Select 20 / 40 / 60 minutes; default is 40 minutes, with approximately 80% power. Add water according to the on-screen prompt, select the time, and start. After completion, wait for steam to dissipate, then wipe the cavity with a soft cloth.

> **CAUTION: After steam cleaning, water, steam, and cavity surfaces may be very hot.**

Steam Clean operation screen



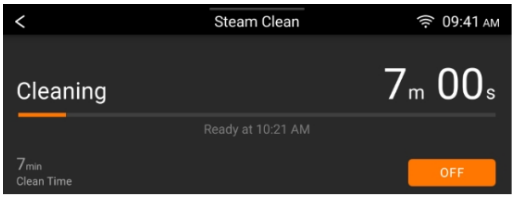
Steam Clean operation screen 1



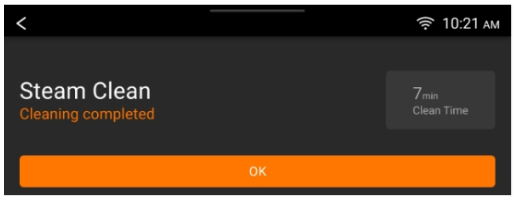
Steam Clean operation screen 2



Steam Clean operation screen 3



Steam Clean operation screen 4



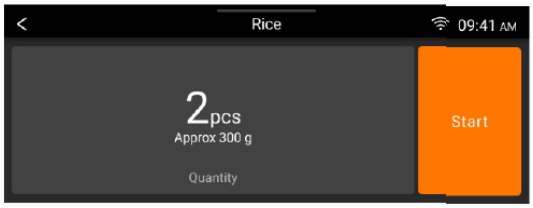
Steam Clean operation screen 5

Rice

Access Rice from Special Function. Use a deep microwave-safe container, add an appropriate amount of water according to rice type and desired texture, and do not overfill.

Rice Amount	Microwave Power	Time (min:s)
150 g	100%	13:00
300 g	100%	25:00
450 g	100%	30:00
600 g	100%	45:00

Rice operation screen



Rice operation screen

Kids Meal

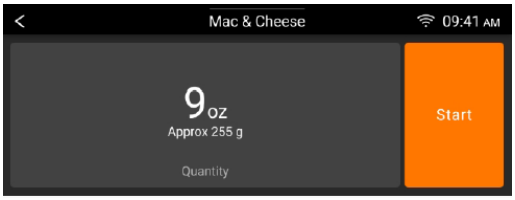
WARNING: Before serving to children, always check the temperature at the center of the food, especially cheese, sauces, and filled foods.

Food	Weight	Power Level	Time (min:s)
Chicken Nuggets	4 / 6 / 8 oz	80%	2:30 / 3:30 / 4:30
Mac & Cheese	6 / 9 / 12 oz	60%	7:00 / 9:00 / 11:00
Corn Dog	2 / 2.5 oz	60%	2:00 / 2:30

Kids Meal operation screen



Kids Meal operation screen 1



Kids Meal operation screen 2

More Functions

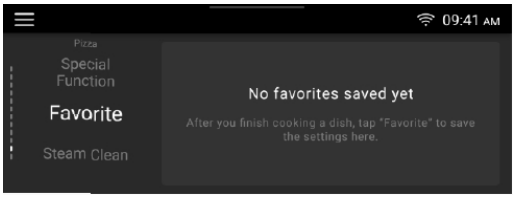
Favorites

In a program that can be saved, short press Favorite to enter a name and save it. Later, enter the Favorites menu to view and quickly recall saved modes. If no function has been saved, Favorites displays an empty-list prompt.

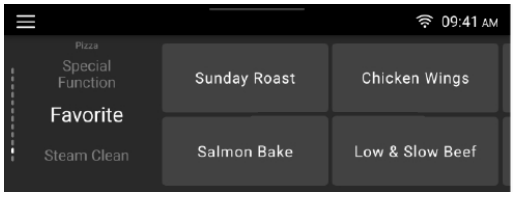
Favorites screen



Favorites screen 1



Favorites screen 2



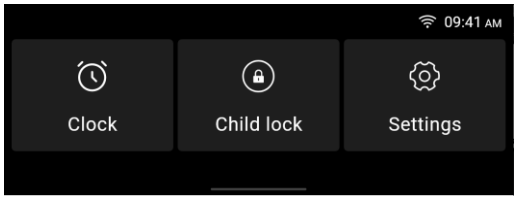
Favorites screen 3

Clock, Alarm, and Timer

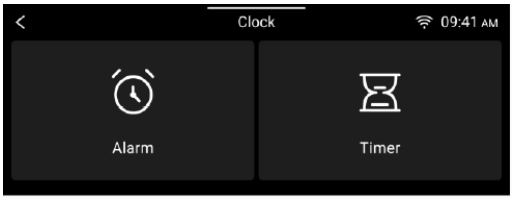
Pull down the screen to open additional functions. Short press Clock to enter the clock page, where you can select Alarm or Timer. Up to 10 alarms can be set, with date, hour, minute, and AM/PM settings. Timer can be used as a kitchen timer.

1. Short press Clock from the pull-down function bar.
2. Select Alarm or Timer.
3. Short press Add Alarm or Add Timer to add an item.
4. Set the time according to the on-screen prompt, then press OK to confirm.
5. To delete an alarm, short press Edit in the alarm list and then operate.

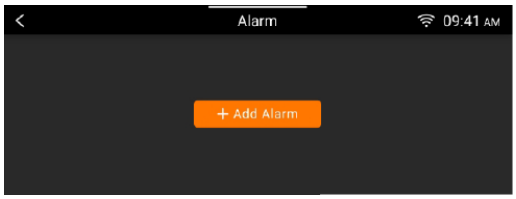
Clock, Alarm, and Timer screen



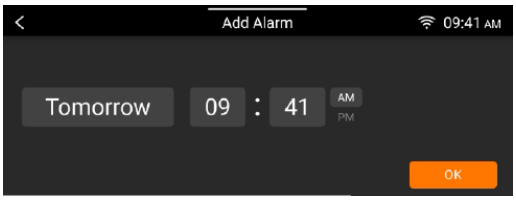
Clock, Alarm, and Timer screen 1



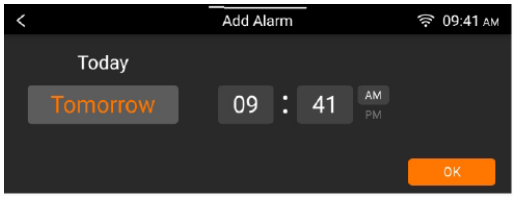
Clock, Alarm, and Timer screen 2



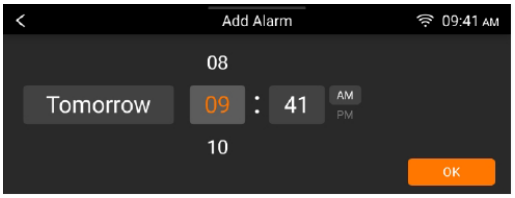
Clock, Alarm, and Timer screen 3



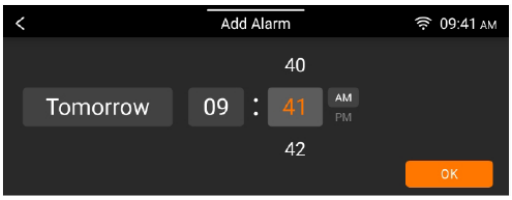
Clock, Alarm, and Timer screen 4



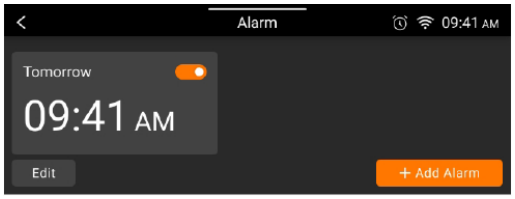
Clock, Alarm, and Timer screen 5



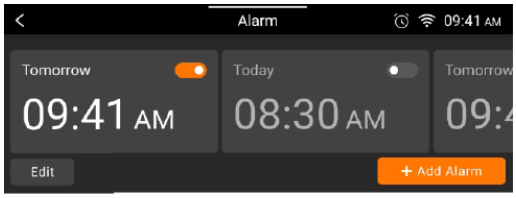
Clock, Alarm, and Timer screen 6



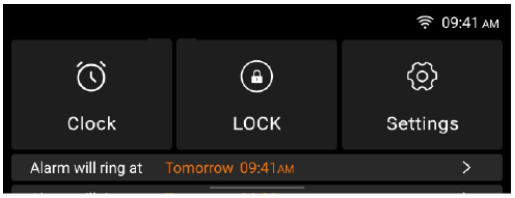
Clock, Alarm, and Timer screen 7



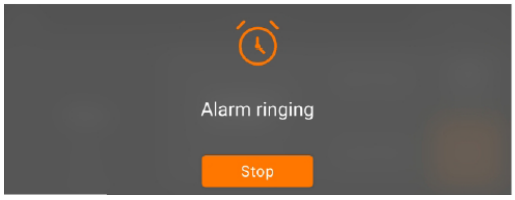
Clock, Alarm, and Timer screen 8



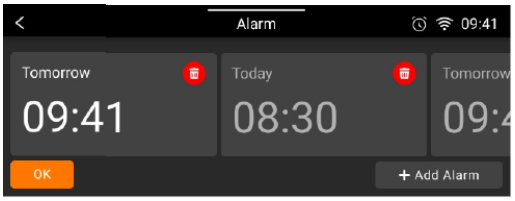
Clock, Alarm, and Timer screen 9



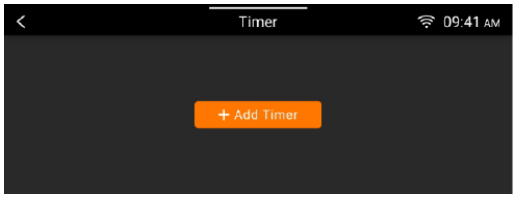
Clock, Alarm, and Timer screen 10



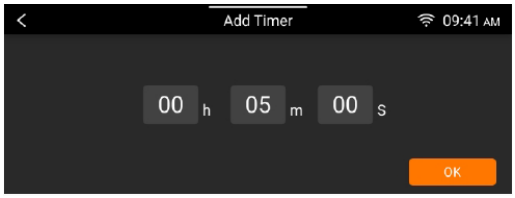
Clock, Alarm, and Timer screen 11



Clock, Alarm, and Timer screen 12



Clock, Alarm, and Timer screen 13

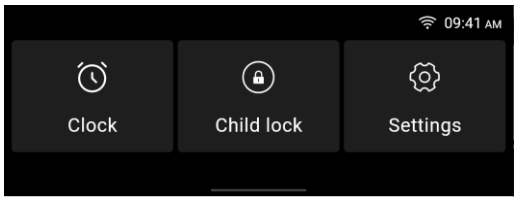


Clock, Alarm, and Timer screen 14

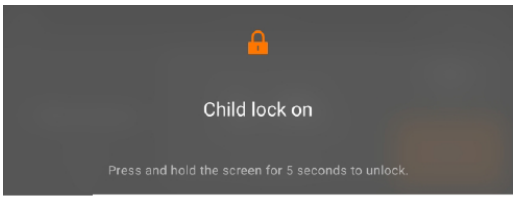
Child Lock

Short press Child Lock from the pull-down function bar to lock the screen. After locking, press and hold the screen for about 5 seconds to unlock and continue operation. Child Lock cannot be selected or is ineffective during operation.

Child Lock screen



Child Lock screen 1



Child Lock screen 2

Light

During operation, the light turns on according to the selected mode. When the drawer is opened, the light turns on automatically; when the drawer is closed, the light turns off automatically. When not operating, if the drawer remains open for about 2 minutes, the light turns off automatically.

System Settings

Short press Settings from the pull-down function bar to enter system settings. There are 10 system setting items; swipe left or right to turn pages.

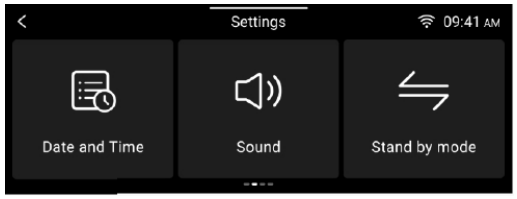
Setting Item	Purpose
WLAN	Connect to a wireless network. After networking, it can be used for automatic time calibration, system updates, and other functions.
Lightings	Adjust screen brightness.
Language	Set the interface language.
Date and Time	Set date and time; after networking, automatic time calibration can be selected.
Sound	Adjust prompt sound volume from 0 to 100%.
Standby mode	Set standby display style.
Standby time	Set automatic standby time. Default is 2 minutes; 2 / 5 / 10 / 15 / 20 minutes can be selected.
DEMO mode	Demonstration operation without heating.

Update	View version information and perform system updates when connected to a network.
Reset	Restore factory settings.

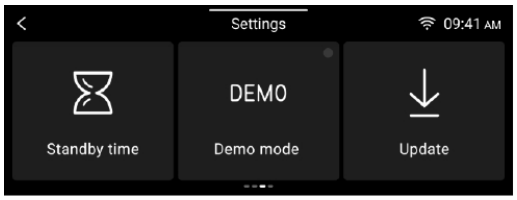
Settings screen



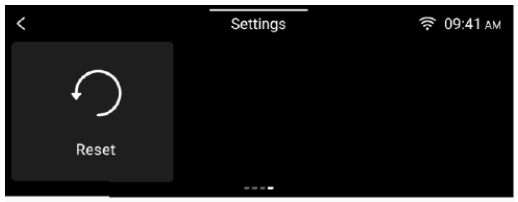
Settings settings screen 1



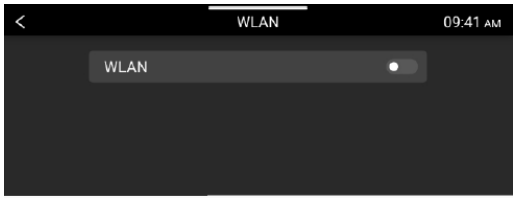
Settings settings screen 2



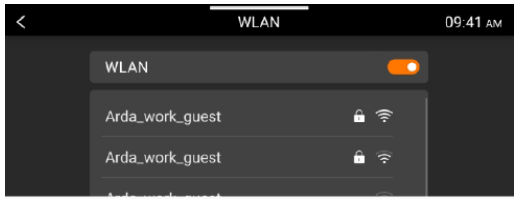
Settings settings screen 3



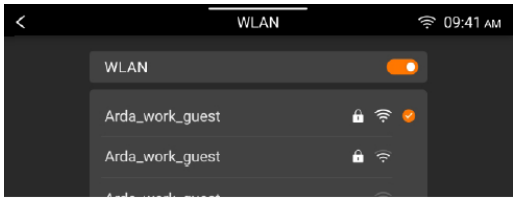
Settings settings screen 4



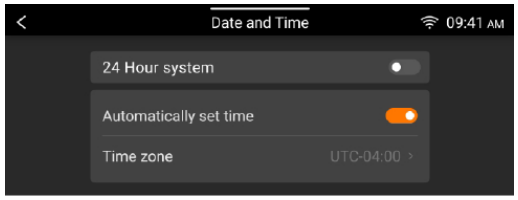
Settings settings screen 5



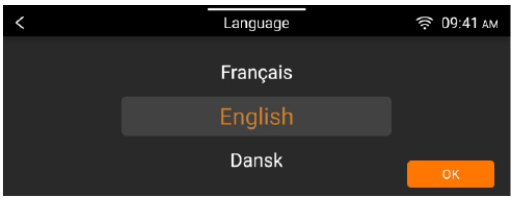
Settings settings screen 6



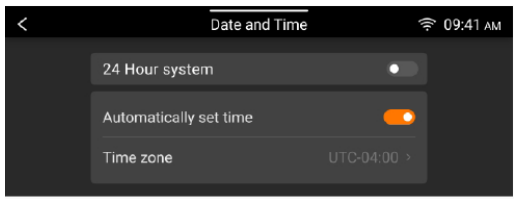
Settings settings screen 7



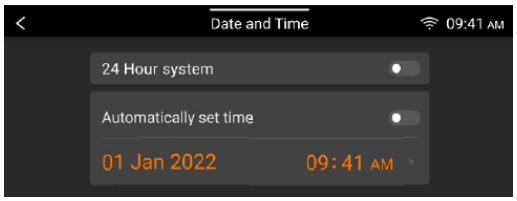
Settings settings screen 8



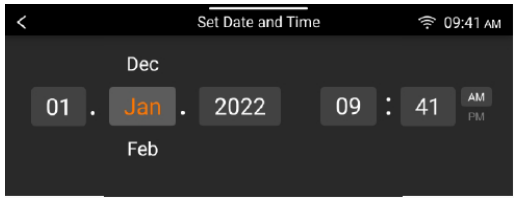
Settings settings screen 9



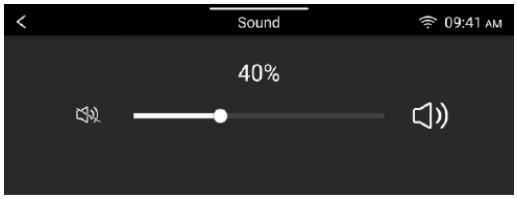
Settings settings screen 10



Settings settings screen 11



Settings settings screen 12



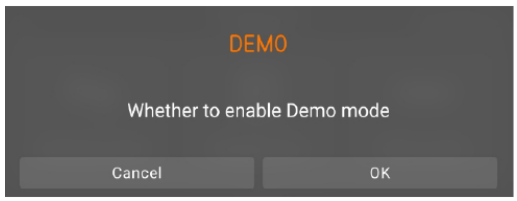
Settings settings screen 13



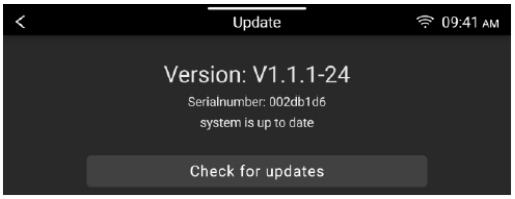
Settings settings screen 14



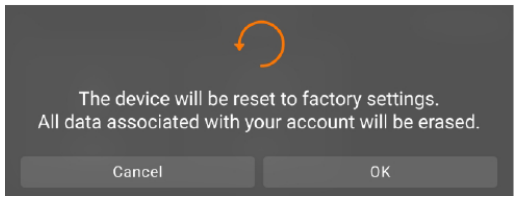
Settings settings screen 15



Settings settings screen 16



Settings settings screen 17



Settings settings screen 18

Sound Prompts

Prompt Sound	Meaning
3 short beeps	Preheating finished
4 short beeps	Operation finished

Cleaning and Care

WARNING: Before cleaning, make sure the microwave oven has stopped operating and has cooled down. It is recommended to lock the control panel before cleaning it.

Cleanable Areas and Areas Not to Be Rinsed

Area	Cleaning Method
Cavity, drawer front, glass, and removable tray	Wipe with a soft damp cloth and mild soapy water, then dry after cleaning.
Control panel, rails, motor area, vents, power cord, and electrical areas	Do not rinse directly, spray wash, or use a steam cleaner. Only wipe exposed surfaces gently with a slightly damp soft cloth.

Exterior Surfaces

Wipe in the direction of the stainless-steel grain. Clean with a soft damp cloth, then dry with a soft dry cloth. Do not spray cleaner directly onto the appliance surface.

Drawer Front and Glass

Wipe both sides of the glass with a soft damp cloth to remove spills and splatter. Do not use abrasive pads or highly corrosive cleaners.

Touch Panel

Gently wipe with a slightly damp soft cloth, then dry with a soft cloth. Do not scrub forcefully.

Cavity and Sealing Surfaces

Wipe the cavity, drawer sealing surfaces, and contact surfaces with a soft damp cloth. Heavier soil can be cleaned with mild soapy water and then wiped clean.

Mica Sheet (Wave Guide)

CAUTION: Do not remove the mica sheet. Wipe off splatter promptly to prevent deposits from overheating, smoking, or catching fire.

Drawer Rails

Regularly remove food crumbs, packaging fragments, and grease from the rails and drawer opening/closing area, and wipe with a soft dry cloth to keep the drawer opening and closing smoothly.

CAUTION: Do not spray oil, apply grease, or disassemble the rails, motor, or drive structure yourself. If persistent sticking, abnormal noise, or incomplete opening/closing occurs, contact after-sales service.

Vent

Regularly clean dust around the air inlet and outlet. Blocked vents may cause overheat protection, shutdown, or shortened product life.

Cavity Deodorizing

If the cavity has an odor, add about 1 cup of water and a small amount of lemon juice or lemon peel to a microwave-safe cup; add a few cloves if needed. Heat briefly until steam is produced, then stop. After the cavity cools, wipe clean with a soft damp cloth.

> **CAUTION: After deodorizing heating, the cup and water may be very hot. Wait for cooling and use oven mitts before removing.**

Operating Environment

Environmental Requirements

- Use this appliance in a dry, ventilated indoor environment without condensation.
- Do not use or store it for long periods in low-temperature condensation, heavy grease, high humidity, outdoors, or locations where it may be exposed to rain.
- If the product is moved indoors from a low-temperature environment, wait until there is no condensation on the surface and the inside has returned to room temperature before powering on.

Fault Code Description

Fault Prompt	Error Description
Temperature sensor open circuit	Temperature sensor open circuit or not installed
Temperature sensor short circuit	Temperature sensor short circuit
Communication fault	Communication fault between display board and power board
Rail motor abnormality (drawer model)	Rail motor communication fault

Troubleshooting

Symptom	Possible Cause	Solution
Appliance does not operate	Power not connected, power outage, circuit breaker tripped, or fuse blown.	Check the power connection and household circuit.
Food is not heated	Drawer not closed, Start not pressed, demo mode active, or time/power too low.	Close the drawer, press Start, turn off demo mode, or add time.
Control panel does not respond	Child Lock is on or appliance has no power.	Press and hold OK to unlock, and check power.
12:00 AM is displayed or the clock flashes	Power interruption.	Reset date and time.
Drawer cannot open or close automatically	Drawer is blocked, debris is in the opening/closing area, power is abnormal, or the automatic opening/closing mechanism is abnormal.	Remove visible obstructions and confirm power before trying again; do not force the drawer. If still abnormal, contact after-sales service.
Drawer sticks or makes abnormal noise	Food crumbs, packaging fragments, grease in the rail area, or abnormal automatic opening/closing mechanism.	The user may clean visible debris and grease. Do not disassemble rails or the drive structure. If the abnormality persists, contact after-sales service.
Drawer cannot close completely	Container is too large, food packaging or foreign object is caught on the sealing surface, or drawer is not level.	Remove obstructions and reposition the container; confirm level installation. If it still cannot close, stop using the appliance.

Frequent overheat shutdown	Vents blocked, insufficient installation ventilation space, or ambient temperature too high.	Clean the vents and check installation space. If shutdowns remain frequent, contact after-sales service.
Steam comes from the vent	Normal cooking phenomenon.	No action required. If smoke, burnt odor, or abnormal high temperature occurs, stop using the appliance immediately.
Fault prompt appears on the screen	Abnormal temperature detection, internal communication, drawer open/close detection, or door control detection.	Stop using the appliance, disconnect power, and contact after-sales service personnel.

Note: User-serviceable actions include closing the drawer firmly again, removing visible debris, wiping sealing surfaces, cleaning vents, and resetting the time. Problems involving the motor, rail deformation, circuits, door control switch, or drive structure must be handled by after-sales service. Do not disassemble the appliance for repair yourself.

Warranty Conditions

- This warranty applies to the original purchaser only, for products installed and used in accordance with this guide.
- Proof of purchase is required for all warranty claims.
- Warranty is void if the product has been modified, repaired by unauthorized personnel, or damaged through misuse, negligence, or failure to follow installation and operating instructions.
- Warranty does not cover damage caused by improper installation, use of non-original parts, or operation in non-residential or commercial settings.
- Warranty will not cover damages caused by environment.

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Thank you for choosing Induction Hardware. If you ever need assistance, our team is here to help.

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At Induction Hardware, our mission is to make the next generation of appliances around induction electric technology. Everything we make is all electric and focused on building the best appliances for the future. We believe that Induction tech is a massive upgrade in the world of appliances and is the next level in living a healthier, safer and more efficient lifestyle.

APPLIANCE SHOWROOM

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