INDUCTION HARDWARE

Care & Install Guide

Single 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 Single Wall Oven

User Manual

Model: WO-S-30



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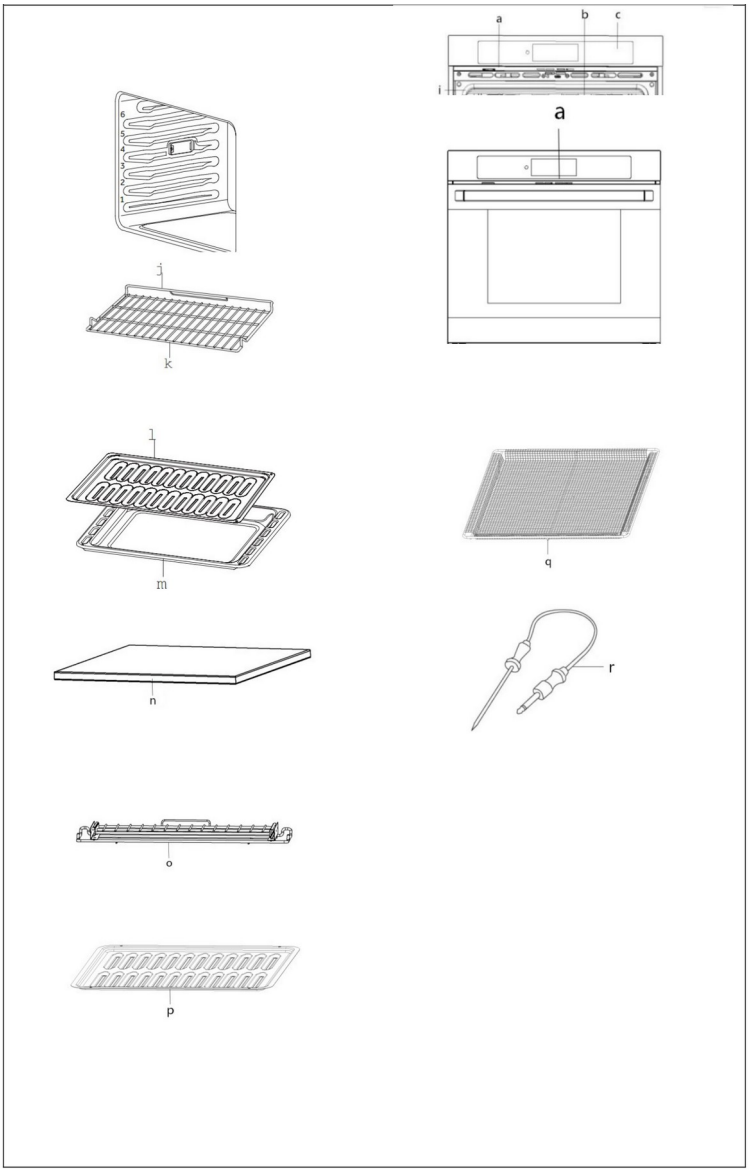
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1. Product Information

Item	Description
Product Type	Single Wall Oven
Control Method	TFT full-touch display
Power Supply	120/208V AC or 120/240V AC, 60 Hz
Maximum Input Load	4800W

2. Product Images

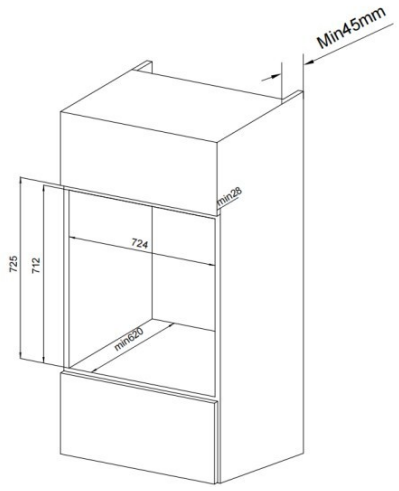


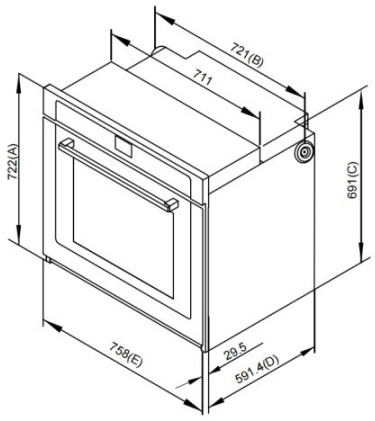
a.	Ventilation outlet
b.	Top heating tube

c.	Control panel
d.	Halogen light
e.	Hot air circulation fan and heating tube
f.	Bottom heating pipe (hidden/invisible)
g.	Model and Serial Number Nameplate
h.	Temperature Probe
i.	Door Seal Strip
j/k.	Front and rear of the oven rack
l.	Broiling rack
m.	Broiling grease tray
n.	Pizza stone
o.	Pull-out rail shelf
p.	Baking tray rack
q.	Air fry basket
r.	Food probe

3. Line Drawings

Installation Cut-out Diagram:





4. Full Specs with Measurements

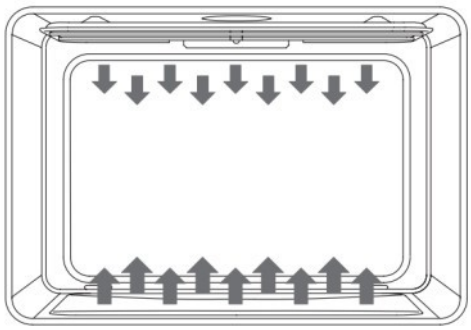
Working Mode	Sub-Mode	Default Temp (°F)	Adjustable Range	Preheat Stage
Bake		350	170-500	√
Broil		High	High, Low	×
Convect Bake		325	170-500	√
Convect Broil		450	170-550	×
Convect Roast		325	170-550	√
Meats		350	170-500	√
Baked Goods		350	170-500	√
Others		350	170-500	√
Special Function	Dehydrate	120	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	×

Note: The preheating stage indicates that this mode has a default preheating function. Users can choose whether to enable preheating. Once preheating is enabled, the oven will first display preheating, and after reaching the temperature, it will start the countdown display.

5. Mode Overview

Bake Mode (BAKE)

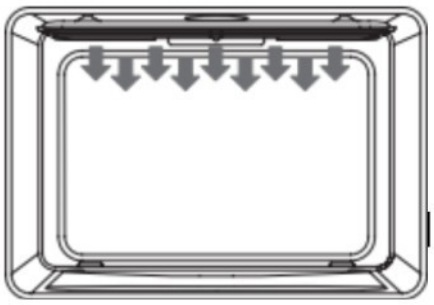
Baking relies on hot air to complete cooking. The heating tubes at the top and bottom of the oven heat the air in the cooking chamber without starting the convection fan for hot air circulation.



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

Broil Mode (BROIL)

Broil mode uses direct radiant heat generated by the top heating element 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 broil temperature yields better results.



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

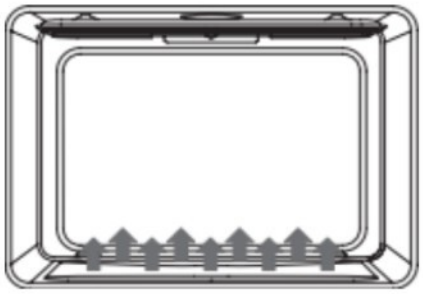
To ensure proper oil drainage, do not wrap the rack grid with aluminum foil. You can lay aluminum foil at the bottom of the broiling pan for easier cleaning later.

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

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

Before turning or removing food, pull the rack to the limit stop. 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 (KEEP WARM/PROOF)



The keep warm mode uses the heating element at the bottom of the oven to maintain already cooked hot food at a suitable constant temperature for consumption. The proofing mode activates yeast in a constant temperature environment to prepare the dough for baking; please follow the recipe instructions for operation.

Please do not store food in the oven for a long time before or after cooking, and the storage time should not exceed one hour. Otherwise, it is easy to cause food spoilage, which may lead to food poisoning or discomfort.

Before placing food in the warming oven, it must reach a safe-to-eat temperature. The food should not be kept warm for more than 1 hour; ingredients like bread and baked rice can easily become overly dry if left in warming mode for an extended period. It is recommended to cover the food to achieve the best warming effect.



Convection Mode (CONVECTION)

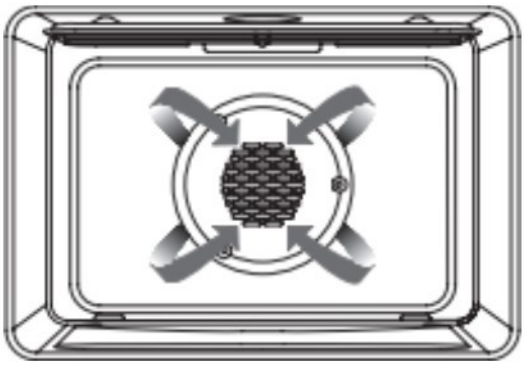
When the oven is set to convection cooking, the fan circulates hot air within the oven cavity. The hot air flows around the food, penetrating the cooler surface, thereby speeding up the cooking process.

Convection Fan (CONVECTION FAN)

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

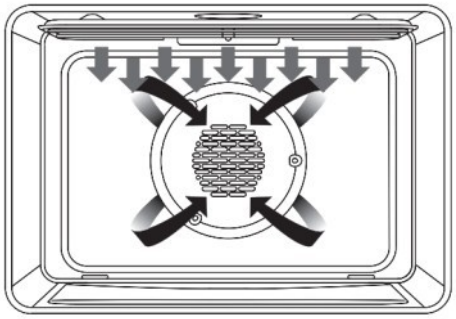
Convection Bake

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



Convection Broil

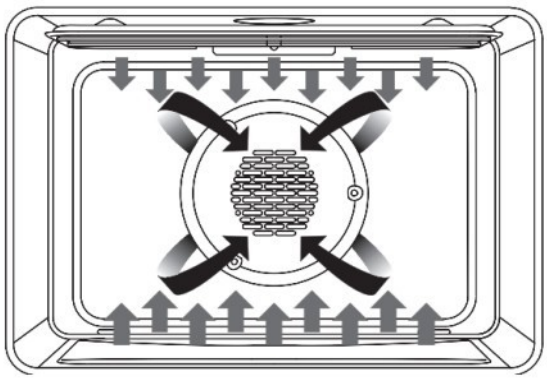
When using the convection broil mode, set it to the regular broil temperature. The oven door must be closed when the convection broil function is activated. Preheating the oven is not necessary for the convection broil mode.



Convection Roast

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

Steam Cleaning Function



Test method: Prepare a steam cleaning solution (85% 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 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, allow it 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.



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

Convection Conversion

The convection conversion function allows switching from traditional cooking mode to convection cooking mode. This function will automatically convert the cooking temperature and time, adjusting to the recommended operating parameters.

After conversion, the cooking temperature is lower and the cooking time is shorter. Categories available 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 Information

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 finish material can withstand temperatures of at least 200°F.

If the oven is installed above a carpet, an insulating pad or 1/4 inch thick plywood must be placed under the equipment.

General Installation Requirements

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

For built-in installations, the sides and back of the oven must be fully enclosed and protected.

To prevent burns or fire hazards from reaching over high-temperature countertop heating elements, do not install cabinet storage space above the countertop heating area. If upper cabinets must be installed, a range hood or microwave-integrated exhaust hood should be added, and the equipment must extend at least 5 inches beyond the bottom of the cabinets to reduce safety risks.

All openings and gaps in the walls and floors where the oven is installed must be sealed and blocked.

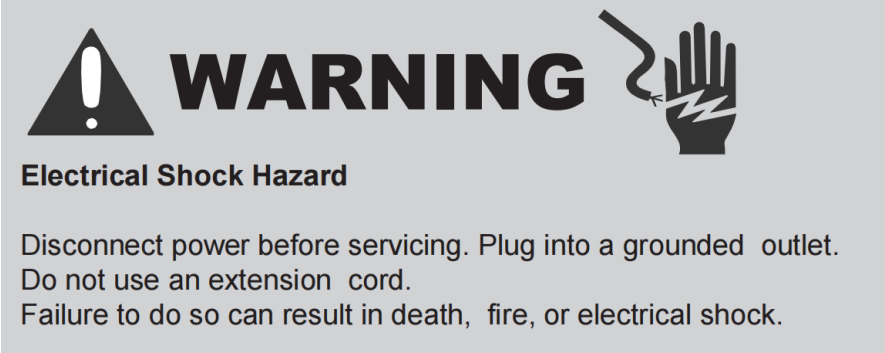
Do not seal or fix the oven to the cabinets on either side.

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 embedded or surface-mounted installation methods can be used.

Electrical Requirements

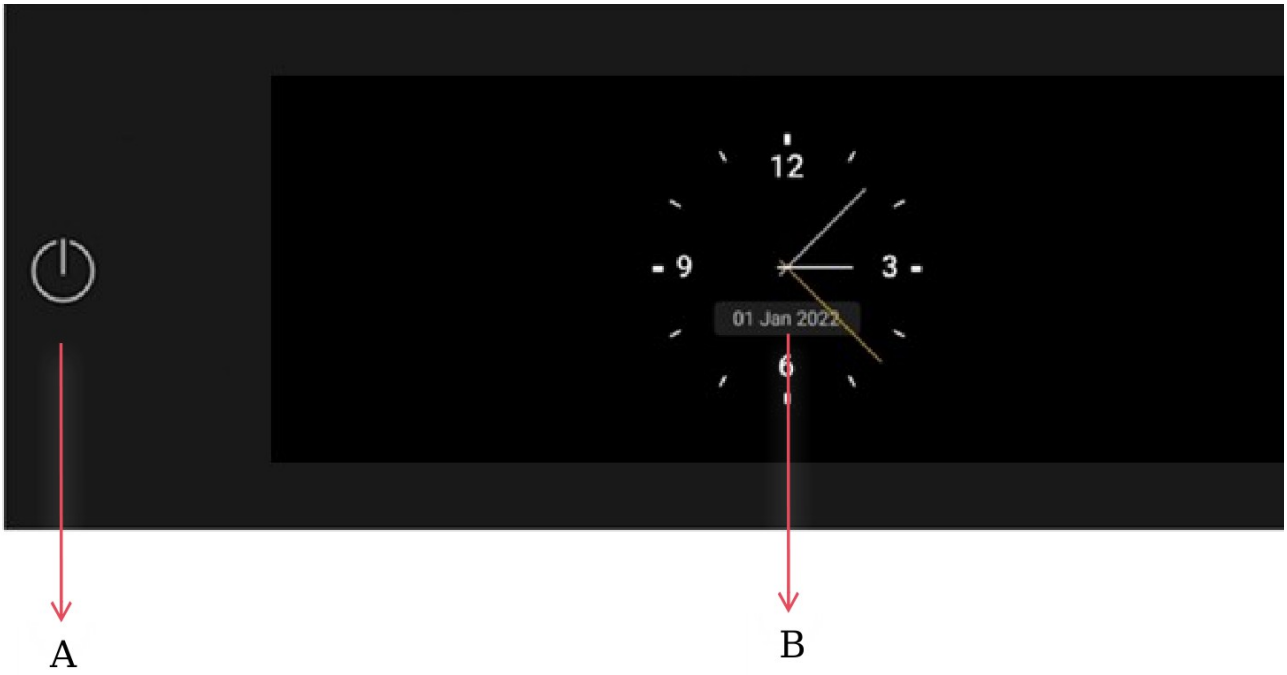


This device is equipped with a CSA international certified power cord suitable for standard 4-hole wall sockets (NEMA 14-50R type). Please ensure that the location of the wall socket is within the connection range of the device's final placement.

The use of extension cords is prohibited.

The device 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 light;

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

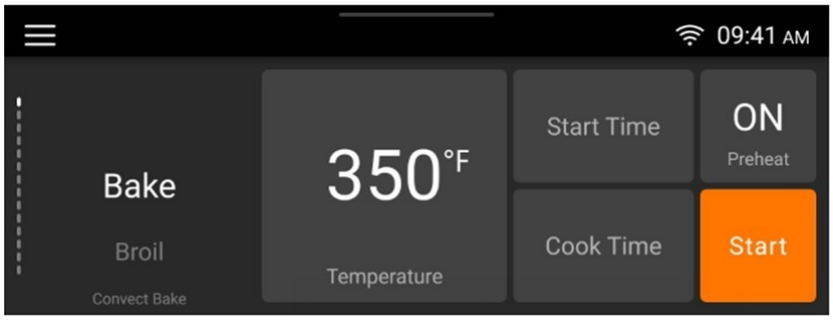
Power on to enter the startup animation. After the startup animation is completed, it will enter the main page. If there is no operation on the panel for more than 2 minutes, the screen will return to standby mode, displaying the clock.

1) Power on startup animation:





2) Enter main page

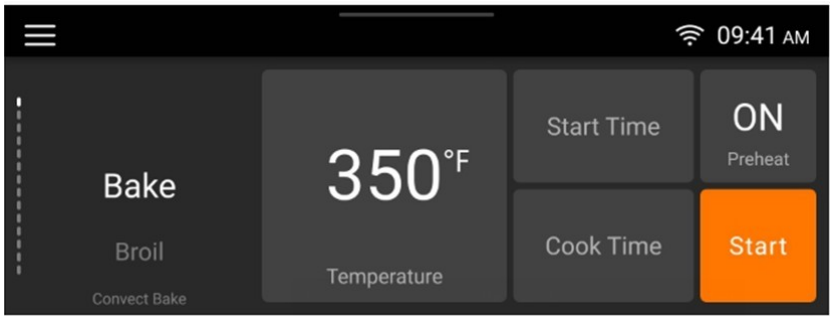


If the user does not touch the screen for 2 minutes, it will automatically enter the standby page displaying the clock. By default, it shows as an "analog clock," displaying the time and date.

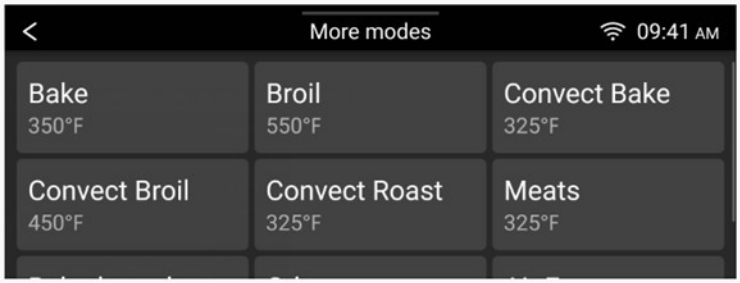


Function Selection

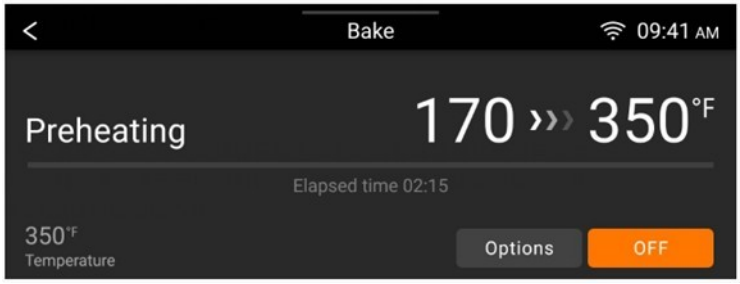
Enter the function selection interface and choose the desired function mode by sliding up and down the function list on the left:



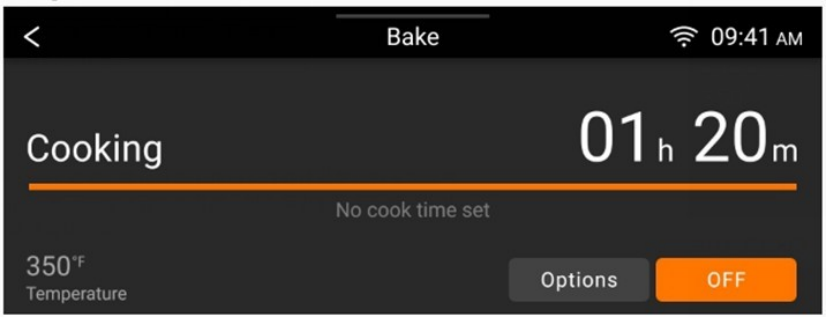
Click the function key in the upper left corner to display the function list for selecting the desired function mode:



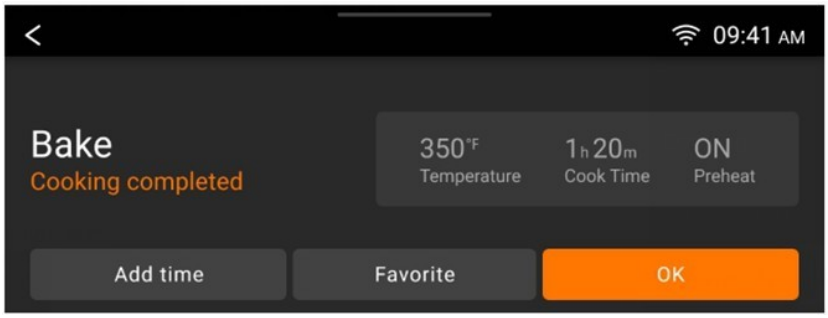
After selecting the mode, touch the Start key to begin operation, and the oven will start heating. If the Preheat option is "ON," preheating will begin. In the preheating page, users can view the current temperature of the inner cavity.



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



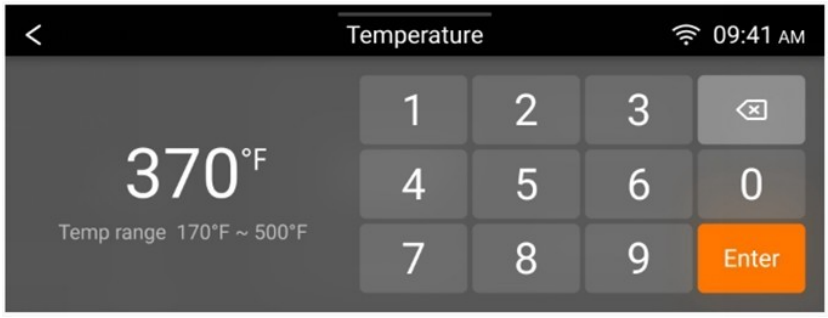
Users can click the OFF key to actively end the operation and return to the home page. When the Cook Time ends, a completion page will be displayed, showing information such as the cooking mode, set temperature, and working time.



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

Set Temperature

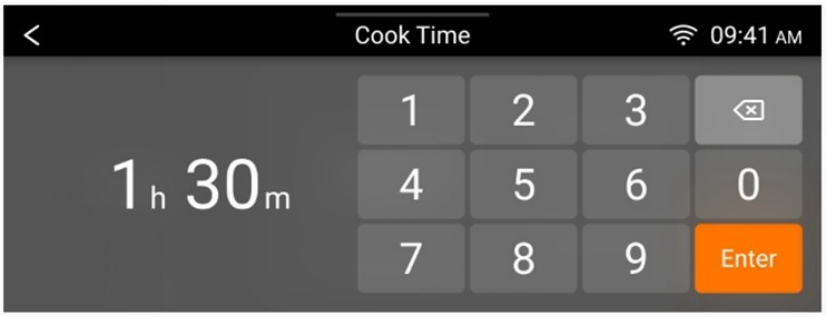
The oven mode has its own default temperature settings, which users can modify: Clicking the temperature value icon will take you to the temperature setting page:



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. After setting, press the "Enter" key to confirm. If the input exceeds the allowable range, the screen will display "Input error. Please re-enter."

Set Working Time

Clicking Cook Time allows you to set the working time: The operating time range is (00:00-12:00). If this parameter is not set, the oven will default to a 12-hour operation. If the input exceeds the allowable range, you will not be allowed to proceed to the next step, and the screen will display "Input error. Please re-enter."



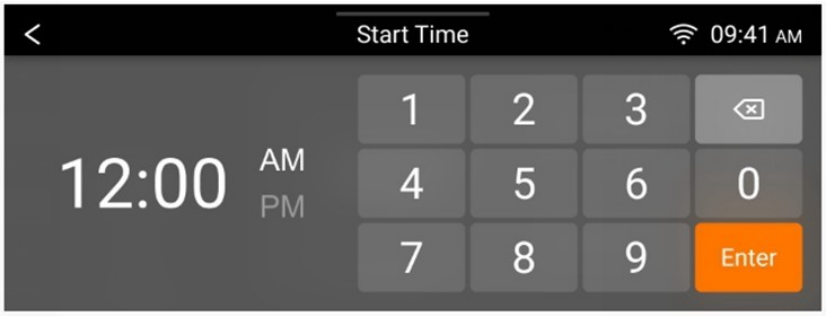
Touch the corresponding numeric key to modify the time, with the numbers displayed in sequence. For example, to set 1 hour and 30 minutes, input the numbers 1, 3, and 0.

After setting, press the "Enter" key to confirm and return to the main interface.

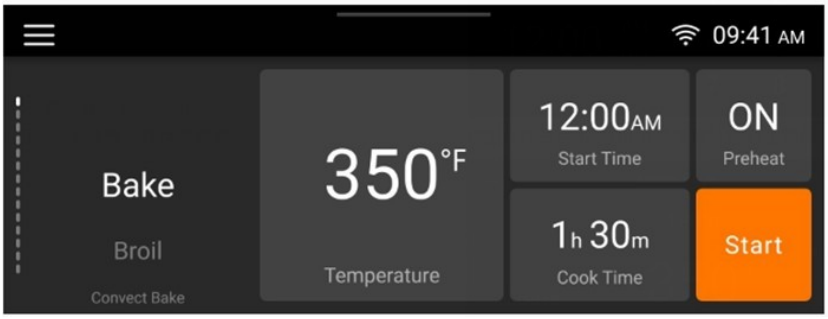
After starting the heating, if the countdown time exceeds 1 hour, the display will show hours/minutes; if the countdown time is less than 1 hour, the display will show minutes/seconds.

Set the Reservation Function

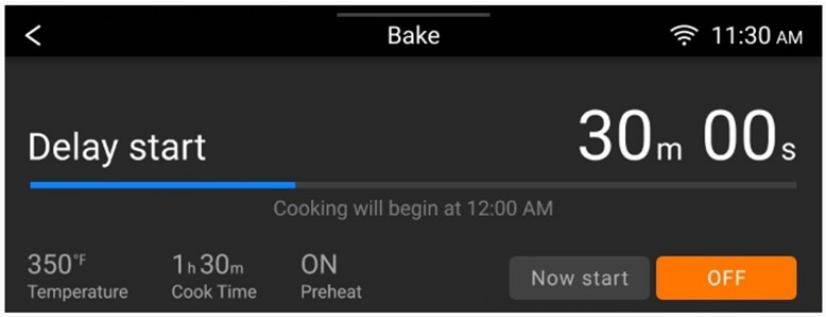
Touch Start Time to set the reservation. If the countdown time exceeds 1 hour, the display will show hours/minutes; if the countdown time is less than 1 hour, the display will show minutes/seconds.



After the settings are completed, press the Enter key to confirm and return to the main interface:



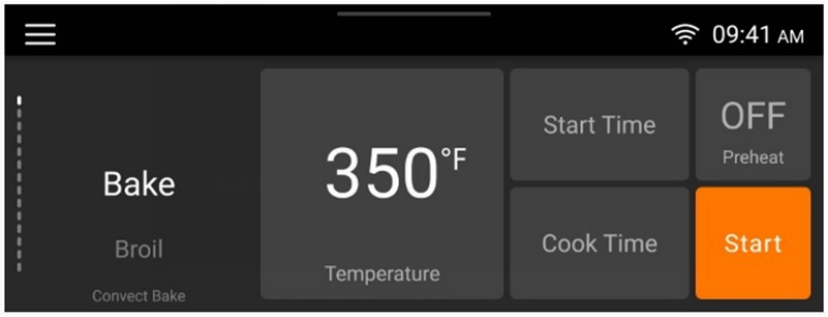
After setting the reservation, click Start: the oven enters the reservation state:



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

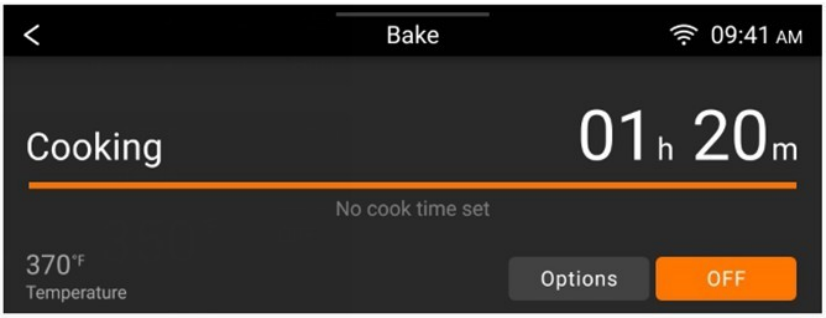
Set the Preheating Function

The Bake mode and other modes have a preheating function. If you want to cancel the preheating function and start heating directly, you can switch the "Preheat" function on the main 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 Working Parameters Midway

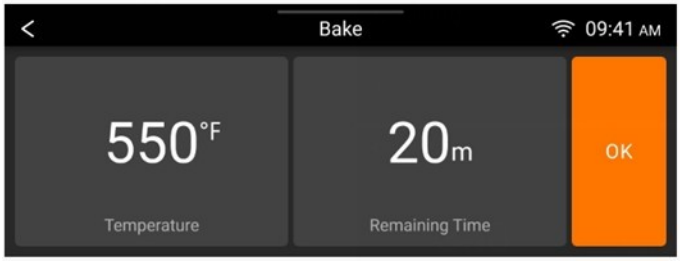
During the operation of the oven, users can click the Options key to enter the parameter modification page. On this page, you can set the temperature and remaining time.



Click OK to return to the work page.

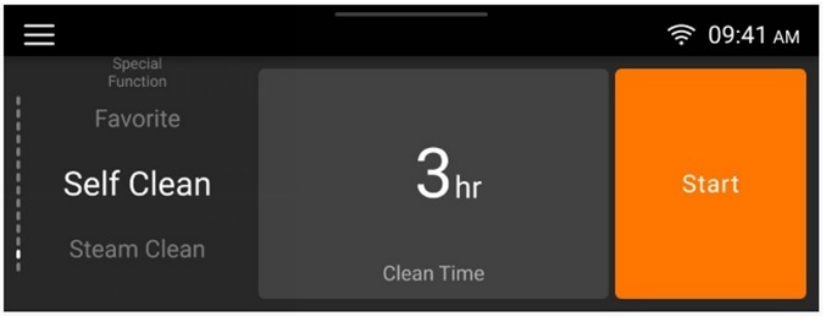
Self Clean Function

Select Self Clean function:



The default cleaning time is displayed as 3 hours. 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.

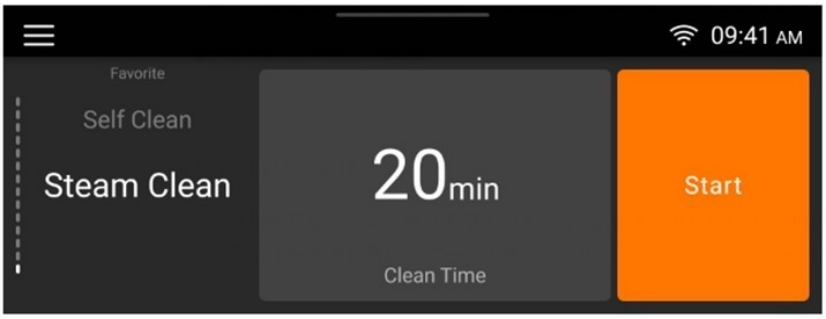


Note: 1) Please empty the items and food inside the oven before activating the function. 2) The Self Clean function cannot be activated when the internal temperature of the oven is above 350℉. Pressing the START button will prompt the user that the internal temperature is too high, and pressing the OK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

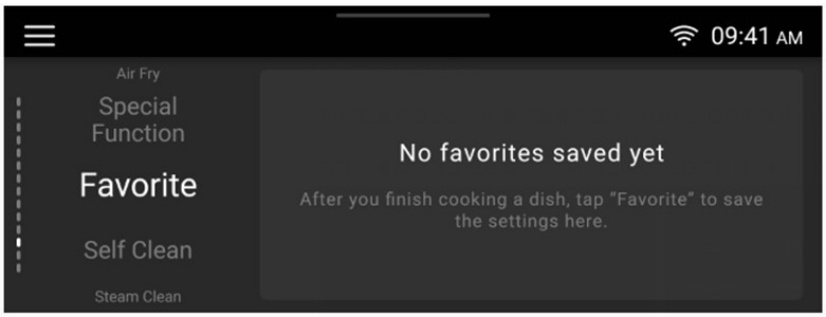
Steam Clean Function

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

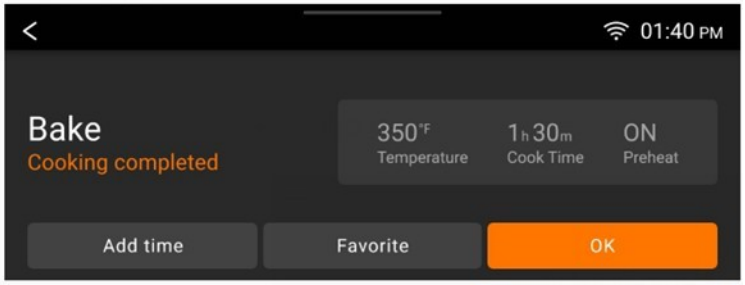
Favorite Mode



The product initially does not have any saved modes and requires users to add them manually.

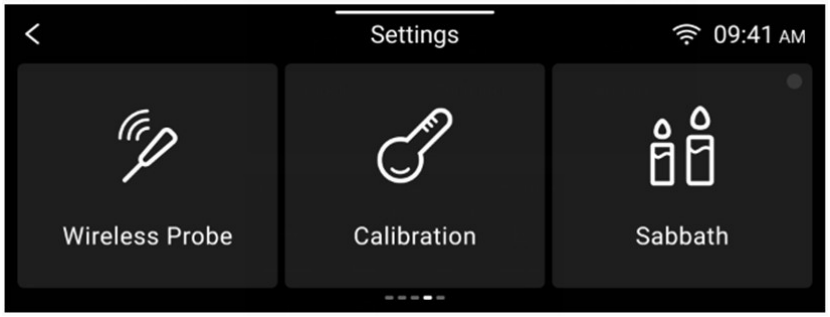


On the completion page, click the Favorite button to name this cooking mode, and after naming, click the Join button to add it to favorites.



Sabbath Mode

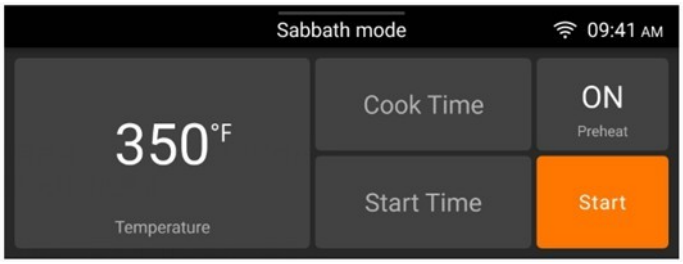
To enable Sabbath mode, users need to go to the Settings option and turn it on, as this feature is off by default. On the main page, swipe down on the top indicator bar to reveal a dropdown menu, and click the Settings button to enter the settings page.



Click on Sabbath, and the system will prompt the user to enable the Sabbath feature. 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 disable this feature, they can click on Sabbath again, prompting whether to turn off the Sabbath feature, and click the OK button to disable it, changing the icon's corner back from orange to gray.



Once Sabbath is enabled, the main page will only display Sabbath mode, allowing users to set working parameters and press the Start button to begin; when Sabbath is enabled, the lighting cannot be turned on, and the buzzer cannot sound.



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 setting temperature for the probe is 180℉, with a settable range of 135℉-200℉;

(1) Wired Probe: The machine is inserted with a wired probe, and the screen prompts that it is connected. The Cook Time icon disappears and displays 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: Go to 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 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, displaying the real-time internal temperature of the oven during

preheating, and showing the real-time temperature of the probe after preheating is complete. 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 will display an error message: Probe removed, please reset! If the probe interface is short-circuited, the oven will display an error message: 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 will turn gray and become unusable.

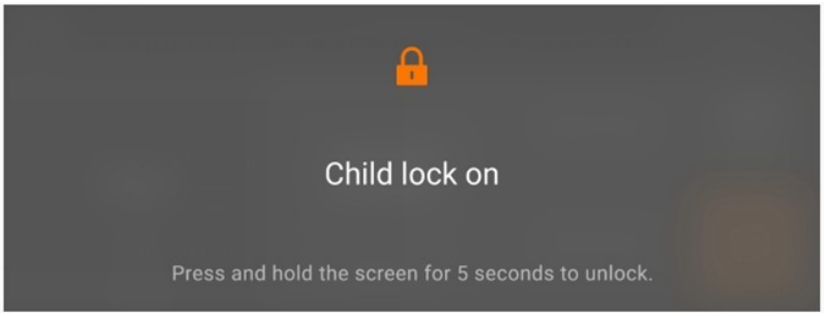
No.	Configurable Parameter Item	Function Name	Default Value
1	WLAN	Network Connection	/
2	Lightings	Display Brightness	Default Maximum Brightness
3	Language	Language	Default is English
4	Date and Time	Date and Time	1. Default 12-hour format 2. Automatically set time is enabled by default 3. Default China Time Zone
5	Sound	Sound	Default is maximum volume
6	Temp Unit	Temperature Unit	Default is Fahrenheit
7	Stand by mode	Standby interface	Default is analog clock
8	Standby time	Standby time	Default is 2min
9	Demo mode	Demonstration function	Default off
10	Wireless Probe	Wireless probe	/
11	Calibration	Temperature compensation	/
12	Sabbath	Sabath	Default off
13	Update	Online Update	/
14	Reset	Restore Factory	/

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 is prohibited during oven heating, and the child lock key will become gray and 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.

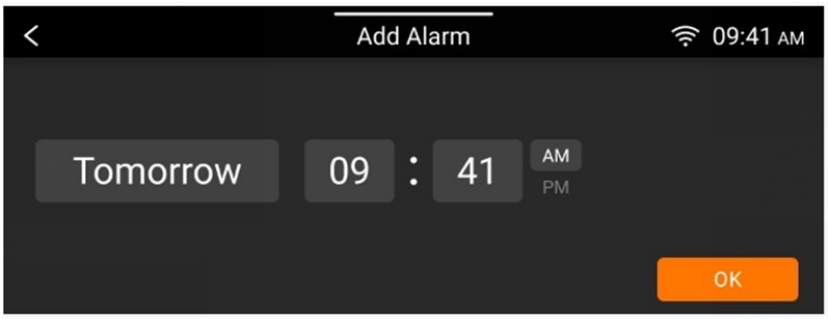


Alarm Function

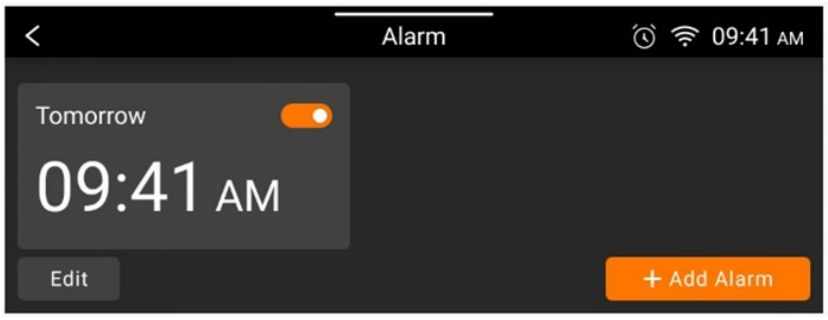
Touch the Clock key in the dropdown menu page to set the alarm:



Click Add Alarm to add an alarm:



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



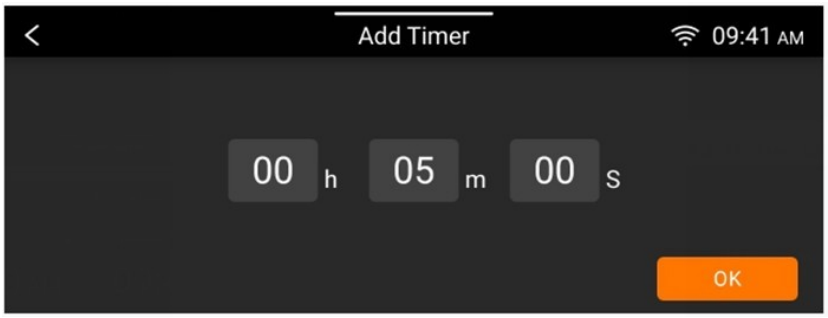
You can also click on the time to enter the details page for modification and deletion.

Timer Function

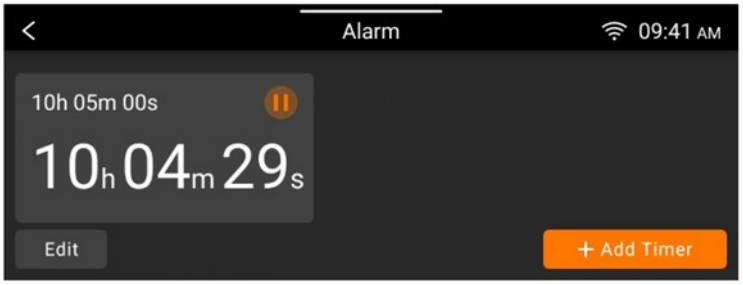
Touch the Clock key in the dropdown menu page to set the timer:



Click Add Timer to add a timer:



Enter the desired alarm time, press the "OK" key 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 that of others is paramount. This manual and the product provide important safety information. Please read and follow all safety tips.

This symbol is a “Safety Warning Symbol,” alerting you to potential hazards that could result in injury or death. All safety tips will accompany this symbol and will be marked with the following wording:



Extremely dangerous situation. Failure to comply with instructions immediately will result in death or serious injury.



Potential hazardous situations. Failure to avoid may result in death or serious injury.



Potential hazardous situations. Failure to avoid may result in moderate or minor injuries.



All safety instructions will specify: potential hazards, methods to reduce risks and consequences of non-compliance with instructions.

Electrical Installation Warning

Installation and maintenance must be performed by qualified 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:

Correct Installation

This appliance must be installed correctly by qualified technicians and properly grounded. It should only be connected to a well-grounded outlet.

This appliance may only be repaired by qualified service technicians. Please contact the nearest authorized service center for inspection, repair, or adjustment.

Do not attempt to repair or replace any parts of the oven yourself unless explicitly recommended. Please have authorized service personnel perform repairs.

If this appliance is operating abnormally or has been damaged, do not use it until it has been inspected by authorized service personnel.

The installation and placement of this appliance must strictly follow the installation manual.

This oven is intended 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 specific 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 in 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 easily accessible and prominently located fire extinguishers near all cooking appliances.
- Do not overcook food. If paper, plastic, or other combustible materials are placed in the oven, be sure to monitor closely.
- 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 in the oven catch fire, keep the oven door closed. Turn off the oven and disconnect the circuit at the electrical panel.

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. Children are prohibited from sitting or standing on any part of the oven.

Please do not store items of interest to children above the oven. If children climb on equipment to reach 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 hanging parts while using this appliance.

Long hair should be tied up to avoid falling loosely.

Please do not touch the heating elements and the internal surfaces of the oven. The heating elements may still be hot even if their color darkens. The internal surface temperature of the oven is extremely high and can cause burns.

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

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

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

Do not heat unopened food containers, as pressure buildup inside 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 while it is still hot, do not let the heat-resistant gloves come into contact with the high-temperature heating elements.

Only use dry insulated gloves. Wet insulated gloves coming into contact with high-temperature surfaces may cause burns due to steam. Do not let insulated gloves touch heating elements, and do not use towels or other thick fabrics as substitutes.

Self-Cleaning Oven Safety Instructions

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

Select the self-clean (CLEAN) function using 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 after starting the self-cleaning function, and the oven door cannot be properly locked, please immediately cancel the self-cleaning program, do not force the self-cleaning mode to operate, refrain from using the device, and promptly contact an authorized service provider for inspection and repair.

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 components listed in this manual.

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

10. Oven Maintenance

Regular Cleaning

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

The entire oven can be safely cleaned with a sponge soaked in soapy water, then rinsed and dried. If stubborn stains remain, the following recommended cleaning methods can be used.

- Always choose the mildest cleaner that can achieve a clean effect.
- When wiping metal surfaces, please wipe along the direction of the grain.
- Use a clean, soft cloth, sponge, or paper towel.
- Rinse thoroughly with as little water as possible, avoiding water from flowing into door gaps.
- Wipe dry promptly to prevent water spots.

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

Parts	**Cleaning Method**
Chrome Parts	Clean with warm soapy water, rinse thoroughly, and dry. You may also gently wipe with Soft Scrub®, Bon-Ami®, Comet®, Brillo®, or S.O.S® pads according to the instructions. Easy-off® or Dow® oven cleaners (cold oven formula) can be used, but 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	Manual cleaning of the seal ring is strictly prohibited.
Glass	First spray Windex® or Glass Plus® on a cloth, then wipe clean. Fantastik® or Formula 409® can be used 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. Never use a wet sponge or towel on a hot enamel surface. 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. The appearance of fine cracks in enamel materials after prolonged exposure to heat and food residues over time is a normal phenomenon.
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

Do not touch the oven during the self-cleaning cycle. Keep children away from the oven during the self-cleaning cycle. Failure to follow the above instructions 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 generates extremely high temperatures that incinerate dirt into powdery ash.

Important Note

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. Be sure to relocate birds to another enclosed and well-ventilated room.

Smoke during the self-cleaning process is normal, depending on the amount and type of residue left in the oven. If the 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 lock will automatically engage, 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 operate in self-cleaning mode.

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

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

The self-cleaning mode will automatically stop once the set cleaning time is reached. When the oven temperature drops to a safe range.

Before Self-Cleaning

- Take out all the tableware and baking utensils.
- Remove the non-enamel oven rack. If the chrome rack is left inside the oven during the self-cleaning process, its shiny surface will be permanently damaged and turn dull dark.
- 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. Use a sponge soaked in soapy water, a plastic cleaning brush, or a detergent and hot water solution to wipe these areas, then thoroughly rinse and dry all areas.

Note: Do not wipe the oven door seal.

Self-Cleaning Cycle

Note: 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 Grilling

When using the baking, hot air baking, or hot air grilling functions, if the results are unsatisfactory, there can be many reasons, and it is not necessarily a fault of 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 blackened or deformed due to long-term use. Please refer to the baking parameter table for the correct rack placement and baking time.

Issue	Measures
Uneven browning of food	Oven not preheated Aluminum foil placed on the rack or bottom of the oven Baking mold size larger than recipe requirements Baking trays touching each other or leaning against the oven walls
Food bottom over-browned	Oven not preheated Use glass baking pans or metal baking pans that are dull or blackened The grill is not positioned correctly Baking trays touching each other or leaning against the oven walls
The food is too dry or has shrunk excessively	The oven temperature is too high The baking time is too long The oven door is opened too frequently The baking tray is too large
The food is baking or roasting too slowly	The oven temperature is too low Oven not preheated The oven door is opened too frequently The aluminum foil is sealed too tightly The baking tray is too small
The cake has a light color, is sunken, and may be undercooked inside.	Insufficient baking time A shiny steel baking pan was used The grill is not positioned correctly The temperature setting is too low
The center of the cake is too high, and the top is cracked.	The oven temperature is too high The baking time is too long Baking trays touching each other or leaning against the oven walls The grill is not positioned correctly The baking tray is too small
The edges of the pie crust are too dark.	The oven temperature is too high The edges of the pie crust are too thin

Oven Malfunction

Malfunction / Phenomenon	Possible Reasons	Solution
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 from the oven, which is one of the advantages of the hot air function.
Enamel surface damage	Improper assembly and disassembly of the oven rack	When disassembling the oven rack, be sure to tilt the rack upwards. 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	Power reset of the device is required	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	1. No power input to the oven 2. No working mode selected 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 heats unevenly	1. Incorrect rack placement 2. Temperature not adjusted in convection mode	1. Refer to the previous cooking reference table and use the recommended rack position. 2. When using the convection baking mode, the recipe temperature should be reduced by 25 degrees Fahrenheit.
The oven light is malfunctioning	Loose bulb or burnt-out bulb	Disconnect the circuit breaker power, wait a few seconds, then reset the power to complete the device reset.
The oven light stays on	The oven door cannot close completely	Check if there are any foreign objects blocking the oven door; inspect whether the door hinges are deformed and if the door control switch is damaged.
The lighting lampshade is non-removable.	The lampshade surface has accumulated dirt.	Before disassembly, wipe the oil and dirt around the lampshade with a clean dry towel, then try to disassemble it again.
The self-cleaning function is malfunctioning.	1. The oven still has residual heat when starting 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 34 of the manual for details.
The clock and timer are malfunctioning.	1. Power supply is abnormal. 2. Clock/timer settings are incorrect.	1. Reset the device by turning off the circuit breaker and restarting. 2. Refer to the manual for the setup instructions for the timer and clock to reconfigure.
Display pops up error code: Door lock system malfunction.	Fault in the oven door lock mechanism	Disconnect the main power supply (fuse box / circuit breaker), wait a few seconds, and then restore power. The oven will automatically perform a lock self-check program.
Other fault codes appear on the display	Power reset is required	Turn off the main power supply (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 oven main power supply (fuse box or circuit breaker), and then restore power.
The cooling fan continues to run after the oven is turned off	The electronic components of the oven have not cooled down sufficiently.	After the internal electronic components of the standby body have completely cooled down, the cooling fan will automatically stop running, which is a normal phenomenon.

12. Disassembling the Oven Door

For daily use of the oven, there is no need to disassemble the oven door. However, if disassembly is necessary, please follow the instructions in this section.

Important Note

Before disassembling the oven door, please ensure that the oven has cooled down and disconnect the power supply.

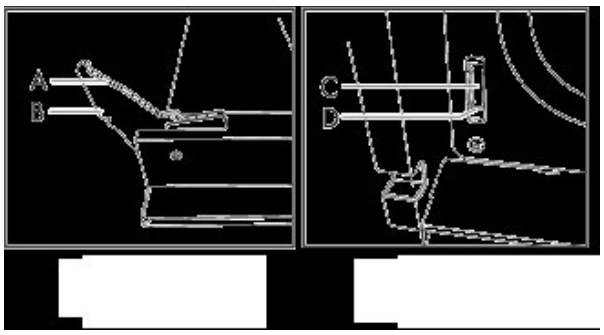
The oven door is heavy and fragile, with a glass front. To prevent glass breakage, always hold the sides of the oven door with both hands when disassembling, and do not grip the door handle.

Before disassembly, please ensure that both control levers are securely in place.

Do not forcefully open or close the oven door.

Disassembling the Oven Door Panel

1. Fully open both side panels, and rotate the hinge clips on the left and right sides from the locked position (left image) to the unlocked position (right image).



A. Hinge Bracket

2. Hold the door panel with both hands and close it to about a half-open position, keeping the hinges parallel to the ground. Pull the door panel straight out horizontally to completely detach the hinges from the left and right bottom slots. Place the removed oven door panel on a flat surface covered with protective mats for proper storage.



A. Upper hinge arm B. Groove C. Slot D. Limit protrusion

Reinstalling the Oven Door Panel

1. Lift the door panel with both hands and move it to the front of the oven, aligning the hinges with the left and right bottom slots of the body.

2. Keep the hinges parallel to the ground (the door panel in a half-closed position) and insert the hinges straight into the slots. When the door panel is properly installed, a "click" locking sound will be heard.

3. Push the hinge clips on both sides back to the locked position.

4. Open and close the door panel to test if the switch operates smoothly. If there are any issues with opening and closing, please disassemble and reinstall again.

5. Slowly open and close the door panel to confirm that it is installed correctly and securely.



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