INDUCTION HARDWARE

USE & INSTALLATION MANUAL
V1 · SEPTEMBER 10, 2026

COOKING & VENTILATION · OVER THE RANGE

OVER THE RANGE CONVECTION MICROWAVE

30″ · 900 W microwave · 1,450 W true convection · integrated 2-speed vent hood

MW-OTR-30-SS — STAINLESS STEEL



SHOWROOM

INDUCTIONHARDWARE.COM
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SUPPORT

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RECORD HERE

MODEL & SERIAL

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Read this **before** you cook or cut.

INDUCTION HARDWARE

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SAVE THESE INSTRUCTIONS

Read this manual completely before using the microwave, and keep it with the appliance. Followed properly, this manual will give you many years of good service from the unit.



Two appliances, **one opening.**

INDUCTION HARDWARE

ELECTRICAL & POWER — NAMEPLATE DATA

Model	**MW-OTR-30-SS**
Rated voltage	**120 VAC · 60 Hz**
Microwave input power	**1,500 W**
Microwave output power	**900 W**
Convection heater	**1,450 W**
Microwave frequency	**2,450 MHz**
Supply connection	**3-wire grounded cord & plug**
Radio compliance	**FCC Part 18**

COOKING & VENTILATION

Type	**Convection microwave + vent hood**
Microwave power levels	**11 (0–100%)**
Convection range	**100–425 °F**
Turntable	**Removable · reversible · on/off**
Vent fan	**2-speed · auto thermal on**
Cooktop light	**High / Low / Off**
Grease filters	**2 · removable, washable**
Included accessories	**Turntable + support, 2-level rack, baking rack, baking tray**

DIMENSIONS, VENTILATION & CERTIFICATION

Overall W × D × H	**29.9″ × 15.0″ × 16.4″**
Product weight (net)	**63.9 lbs**
Cavity capacity	**42 L**
Package W × D × H	**33.6″ × 19.6″ × 21.0″**
Shipped weight (gross)	**69.4 lbs**
Maximum airflow	**300 CFM**
Duct size & configurations	**Rectangular or 6" round**
Recirculating filter kit	**Charcoal filter + oil filter**
Circuit rating (amps)	**12.5 A**
Plug configuration	**NEMA 5-15P**
Safety certification	**UL / cUL**
Additional finishes	**Stainless steel (SUS430)**



ONE FINISH

Stainless steel, 30″ only.

A true convection oven, a 900 W microwave and a two-speed vent hood in the depth of a wall cabinet — the only unit in the range that does all three.

Read all of this **first.**

PRECAUTIONS AGAINST EXCESSIVE MICROWAVE ENERGY

(a) Never operate the oven with the door open — it can expose you to microwave energy. Do not defeat or tamper with the safety interlocks.

(b) Place nothing between the oven front face and the door, and do not let soil or cleaner residue build up on the sealing surfaces.

(c) Do not operate a damaged oven. The door must close properly, with no damage to the door (bent), hinges and latches (broken or loose), or seals and sealing surfaces.

(d) The oven must not be adjusted or repaired by anyone other than properly qualified service personnel.

WARNING — TO REDUCE THE RISK OF BURNS, SHOCK, FIRE OR INJURY

1 Read all instructions before using the appliance.

2 Follow the microwave-energy precautions at left and the grounding instructions on page 5.

3 This appliance must be grounded. Connect only to a properly grounded outlet.

4 Install or locate this appliance only in accordance with the provided installation instructions.

5 Whole eggs and sealed containers — closed glass jars, for example — can explode and must not be heated in this oven.

6 Use the appliance only as described in this manual. No corrosive chemicals or vapors. It is designed to heat, cook or dry food, not for industrial or laboratory use.

7 Hot contents can cause severe burns. Do not allow children to use the microwave, and use caution when removing hot items.

8 Do not operate the appliance with a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.

9 Service by qualified personnel only. Contact the nearest authorized service facility.

10 Do not cover or block any openings on the appliance.

11 Do not store outdoors or use near water — a sink, wet basement, pool or similar location.

12–14 Do not immerse cord or plug in water. Keep the cord away from heated surfaces, and do not let it hang over the edge of a table or counter.

15 Clean the door and oven surfaces that meet on closing with mild, non-abrasive soap on a sponge or soft cloth.

16 · TO REDUCE THE RISK OF FIRE IN THE OVEN CAVITY

Do not overcook food. Attend the appliance carefully when paper, plastic or other combustible materials are placed inside to facilitate cooking.

Remove wire twist-ties from paper or plastic bags before placing a bag in the oven.

If material inside the oven ignites, keep the door closed, turn the oven off and disconnect the power cord, or shut off power at the fuse or breaker panel.

Do not use the cavity for storage. Do not leave paper products, cooking utensils or food in the cavity when it is not in use.

17 · SUPERHEATED LIQUIDS

Water, coffee or tea can be overheated beyond the boiling point without appearing to boil. Visible bubbling is not always present when the container is removed. Disturbing the container or inserting a utensil can then make very hot liquid boil over suddenly. To reduce the risk of injury:

Do not overheat the liquid.

Stir the liquid before and halfway through heating.

Do not use straight-sided containers with narrow necks.

After heating, let the container stand in the oven a short time before removing it.

Use extreme care when inserting a spoon or other utensil into the container.

18–25 · OVER-THE-RANGE INSTALLATION

Do not operate any heating or cooking appliance beneath this appliance other than the cooking surface it is installed above.

Do not mount the unit over or near any portion of a heating or cooking appliance other than the cooking surface below it.

Do not mount over a sink.

Do not store anything directly on top of the appliance surface when it is in operation.

Clean ventilation hoods frequently. Grease must not be allowed to accumulate on the hood or filters.

When flaming foods under the hood, turn the fan on.

Use care when cleaning the vent-hood filter. Corrosive cleaning agents such as lye-based oven cleaners may damage the filter.

Suitable for use above both electric and gas cooking equipment.

DANGER — ELECTRIC SHOCK HAZARD

Touching internal components can cause serious personal injury or death. Do not disassemble this appliance.

Grounded, or **not plugged in.**

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. The appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if there is any doubt about whether the appliance is properly grounded.

If it is necessary to use an extension cord, use only a 3-wire extension cord with a 3-blade grounded plug and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord must be equal to or greater than the electrical rating of the appliance.

WARNING — ELECTRIC SHOCK HAZARD

Improper use of the grounding can result in electric shock. Do not plug into an outlet until the appliance is properly installed and grounded.

POWER SUPPLY CORD

A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord.

Longer cord sets or extension cords are available and may be used if care is exercised.

The marked electrical rating of any cord set or extension cord must be at least as great as the rating of the appliance.

An extension cord must be a grounding-type 3-wire cord.

Arrange a longer cord so it cannot drape over a countertop or tabletop where children can pull on it or it can be tripped over.

ATTENTION ELECTRICIAN

Circuit rating for MW-OTR-30-SS is **12.5 A** with a **NEMA 5-15P** plug. Provide a dedicated, grounded 120 V outlet inside the cabinet above the unit and confirm the circuit before final wiring.

RADIO INTERFERENCE

This device complies with Part 18 of the FCC Rules. Operation of the microwave oven may cause interference to your radio, TV or similar equipment. Where there is interference, it may be reduced or eliminated by:

Cleaning the door and sealing surfaces of the oven.

Reorienting the receiving antenna of the radio or television.

Relocating the microwave oven with respect to the receiver, or moving it further away.

Plugging the microwave into a different outlet so that it and the receiver are on different branch circuits.

This equipment generates, uses and can radiate radio frequency energy. If not installed and used in accordance with the instructions, it may cause harmful interference to radio communications, though there is no guarantee that interference will not occur in a particular installation. If it does cause harmful interference to radio or television reception — which can be determined by turning the equipment off and on — try to correct it by reorienting or relocating the receiving antenna, increasing the separation between equipment and receiver, connecting the equipment to an outlet on a different circuit, or consulting the dealer or an experienced radio/TV technician.

UTENSIL TEST

Certain non-metallic utensils are not safe for microwaving. If in doubt, test the utensil:

1. Fill a microwave-safe container with 1 cup (250 ml) of cold water and place the utensil in question alongside it.
2. Cook on maximum power for 1 minute.
3. Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
4. Do not exceed 1 minute of cooking time.

CAUTION — PERSONAL INJURY HAZARD

Tightly closed utensils can explode. Open closed containers and pierce plastic pouches before cooking.

What goes in, and **what never does.**

INDUCTION HARDWARE

MATERIALS YOU CAN USE IN THE MICROWAVE

Browning dish	Follow the manufacturer's instructions. The bottom must sit at least 3/16″ (5 mm) above the turntable; incorrect use may break the turntable.
Dinnerware	Microwave-safe only. Follow the manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove the lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim, and do not use cracked or chipped dishes.
Oven cooking bags	Follow the manufacturer's instructions. Do not close with a metal tie. Make slits to allow steam to escape.
Paper plates & cups	Short-term cooking and warming only. Do not leave the oven unattended while cooking.
Paper towels	Use to cover food for reheating and to absorb fat. Use with supervision, for short-term cooking only.
Parchment paper	Use as a cover to prevent splattering, or as a wrap for steaming.
Plastic	Microwave-safe only, labeled as such. Some containers soften as the food inside gets hot. Boiling bags and tightly closed plastic bags must be slit, pierced or vented as the package directs.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow it to touch the food.
Thermometers	Microwave-safe meat and candy thermometers only.
Wax paper	Use as a cover to prevent splattering and retain moisture.

MATERIALS TO BE AVOIDED IN THE MICROWAVE

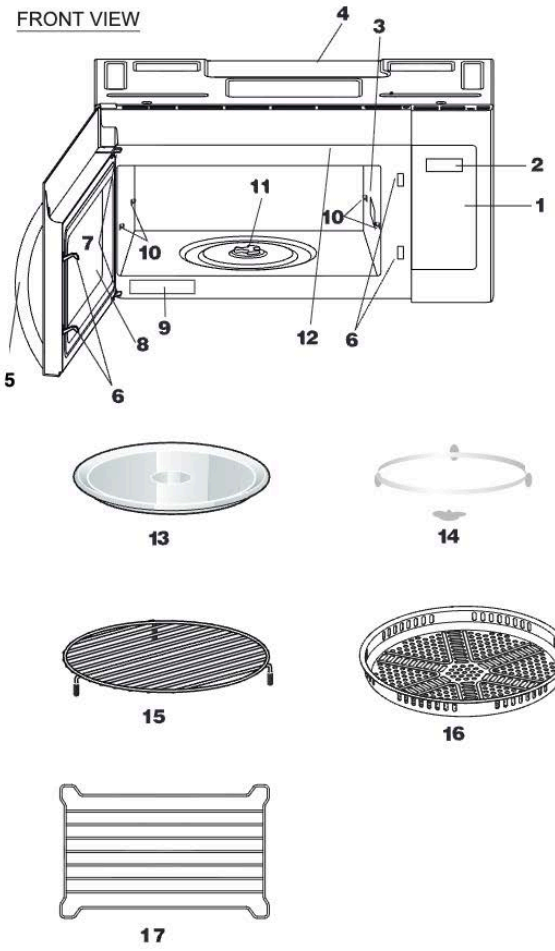
Aluminum tray	May cause arcing. Transfer food into a microwave-safe dish.
Food carton with metal handle	May cause arcing. Transfer food into a microwave-safe dish.
Metal or metal-trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic foam	May melt or contaminate the liquid inside when exposed to high temperature.
Wood	Wood dries out in the microwave and may split or crack.

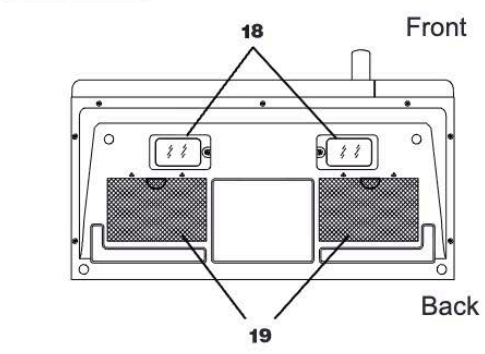
COOKWARE BY MODE

	MICRO	CONVECT	COMBI
Heat-resistant glass & glass-ceramic	**Yes**	**Yes**	**Yes**
Non heat-resistant glass	**No**	**No**	**No**
Metal pans	**No**	**Yes**	**No**
Microwave-safe plastics	**Yes**	**No**	**No**
Heat-resistant plastic	**Yes**	**Yes**	**Yes**
Plastic films & wraps	**Yes**	**No**	**No**
Paper products	**Yes**	**No**	**No**
Straw, wicker & wood	**No**	**No**	**No**

The included baking tray and baking rack are for convection and combination use only. The baking tray cannot be used with the microwave function.

Front view, **bottom view.**





1 Control panel
2 Display
3 Waveguide cover:
DO NOT REMOVE.
4 Ventilation openings
5 Handle
6 Safety door latches
The microwave oven will not operate unless the door is securely closed.
7 Door hinges
8 Microwave oven door with see-through window
9 Rating label
10 Rack holders
11 Turntable motor shaft
12 Microwave oven light
It will light when microwave oven is operating or door is open.
13 Removable turntable
The turntable will rotate clock wise or counter-clockwise. Only remove for cleaning.
14 Removable turntable support
First, carefully place the turntable support on the motor shaft in the center of the microwave oven floor. Place the support ring on the microwave ove floor. Then, place the turntable on the turntable support securely.
15 Rack for 2-level cooking/ reheating
16 Baking Tray
Cannot be used in conjunction with microwave function and can be placed on the baking rack.
17 Baking rack
Do not leave rack in microwave oven unless cooking on rack.
18 Light cover Filter Access Door
19 Grease filters

RECORD THE NAMEPLATE

The rating label (9) carries the model and serial number needed for warranty service. Copy both onto page 32 before the unit goes up.

Every pad, **once.**



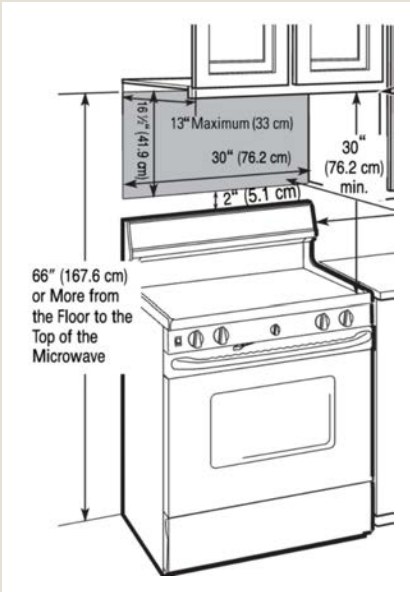
WHAT EACH PAD DOES

Convection Bake/Roast	True convection with or without preheat, 100–425 °F.
Convection +Micro	Combination cooking — Bake or Roast paired with a preset microwave power level.
Defrost	Auto defrost by weight — Meat, Poultry, Fish.
Auto Reheat	Casserole/lasagna, soup/sauce, beverage, pizza.
Auto Cook	Bacon, frozen dinner, rice, frozen breakfast, frozen pizza.
Melt/Soften	Low power to melt butter or chocolate and soften cream cheese or ice cream.
Veggies	Potato, fresh veggies, frozen veggies.
Popcorn	3.3, 3.0 or 1.75 oz commercial bags — one at a time.
Snacks	Cookies, hot dogs, frozen kids meal, meal in a cup, soup.
Number pads 1–9	Time and weight entry; quick-start cooking at 100% power; convection temperature presets 100–425 °F.
START / +30 Sec	Starts a program, and adds 30 seconds during cooking.
STOP / Clear	Erases an entry, cancels the timer, pauses cooking, returns the time of day; press twice to cancel a program. Hold 3 seconds for the child lock.
Clock & Settings	Clock, turntable on/off, weight lb/kg, demo mode.
Power Level	Selects one of eleven microwave power levels; shows the current level while cooking.
Timer On-Off	Kitchen timer up to 99 minutes 99 seconds.
Vent fan	Two-speed hood — High, Low, Off.
Cooktop light	High, Low, Off.

Before you lift **anything.**

INDUCTION HARDWARE

MOUNTING SPACE



The unit mounts to both the wall and the cabinet above. Dimensions below are minimums unless noted.

Opening between cabinets	**30″ (76.2 cm) wide**
Bottom edge of top cabinet above the cooking surface	**30″ (76.2 cm) min**
Floor to top of microwave	**66″ (167.6 cm) or more**
Depth beneath the cabinet	**16½″ (41.9 cm)**
Top cabinet depth including doors	**13″ (33 cm) max**
Clearance above the backsplash	**2″ (5.1 cm)**
Electrical	**120 V AC · 60 Hz · 15 A**
Branch circuit	**Dedicated 20 A · single grounded outlet**

DEEPER CABINETS

If the top cabinet depth including its doors is more than 13″, space the unit out from the wall on material rated to carry 150 lb so the top vent can draw and discharge freely. Adjust the top cabinet template by the same amount.

CAUTION — STRUCTURAL LOAD

The mounting surface must support the cabinet load plus the 63–85 lb (28.5–38.5 kg) weight of this product plus oven loads of up to 50 lb (22.7 kg) — a total of 113–135 lb (51.3–61.2 kg).

CAUTION — WHERE IT MAY NOT GO

This product cannot be installed in island or peninsula cabinet arrangements. It must be mounted to **both** a top cabinet **and** a wall, and never over a sink or a second cooking appliance.

CAUTION — BEFORE YOU BEGIN

Remove the house fuse or open the circuit breaker before starting, to avoid severe or fatal shock. The installer must perform a ground continuity check on the outlet box before installation; if the box is not properly grounded or does not meet the electrical requirements, have a qualified electrician correct it first.

SEQUENCE OF WORK

1. Unpack the oven and remove the mounting plate — page 13.
2. Find the studs and mark the centerline of the 30″ opening.
3. Position and align the mounting plate for your cabinet type — page 14.
4. Choose the exhaust route: outside top, outside back or recirculating — page 15.
5. Prepare the top cabinet and, for back exhaust, the rear wall opening.
6. Configure the blower and damper for the chosen route before lifting.
7. Hook the oven onto the plate, secure it to the cabinet and connect the duct.
8. Fit the filters, restore power and run the operational check — page 25.

TWO PEOPLE

For easier installation and personal safety, two people should install this product. Do not grip the door handle or heat shield during the lift, and leave the cardboard spacers between heat shield and door in place until the unit is mounted.

Parts, **tools**, and what to check.

HARDWARE PACKET — IN THE CARTON

Wood screws ¼″ × 2″	2
Toggle bolts with wing nuts 3/16″ × 3″	2
Self-aligning machine screws ¼″-28 × 3¼″	3
Nylon grommet (metal cabinets)	1

The installation hardware is supplied in a packet with the unit. Check every item before starting; some extra parts are included.

ADDITIONAL PARTS

Top cabinet template	1
Rear wall template	1
Installation instructions	1
Use & care manual	1
Grease filters (packed separately)	2
Exhaust adaptor	1

DAMAGE — SHIPMENT OR INSTALLATION

If the unit is damaged in shipment, return it to the store where it was bought for repair or replacement. Damage caused by the customer is the customer's responsibility. Damage caused by an installer other than the customer is settled between customer and installer.

TOOLS YOU WILL NEED

- #1 Phillips screwdriver · pencil · scissors to trim the templates
- Ruler or tape measure and straight edge · carpenter square (optional)
- Level
- Stud finder, or a hammer to sound out the framing
- Electric drill with 3/16″, ½″ and 5/8″ bits
- Saw — saber, hole or keyhole
- Tin snips, to cut the damper corners or the rear knockout webs if required
- Duct and masking tape
- Gloves and safety goggles
- Filler blocks or scrap wood, for recessed bottom-cabinet installations

TEMPLATES

Top cabinet template — locates the two outer support screws, the centre screw, the power cord hole and, for top exhaust, the adaptor cutout.

Rear wall template — positions the bottom mounting plate and locates the horizontal exhaust outlet. Trim it along the dotted line before use.

DO NOT CUT THE CORD

Never cut, deform or remove any prong from the three-prong grounding plug, and do not use an extension cord for a permanent installation. Where a two-prong receptacle is found, have a qualified electrician replace it with a properly grounded three-prong receptacle.

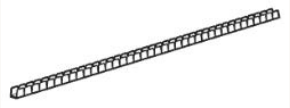
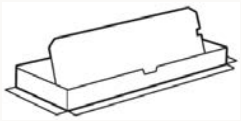
KEEP THE PAPERWORK

Keep these installation instructions for the local electrical inspector's use, and leave the use & care manual with the appliance.

Check the packet **before you start.**

INDUCTION HARDWARE

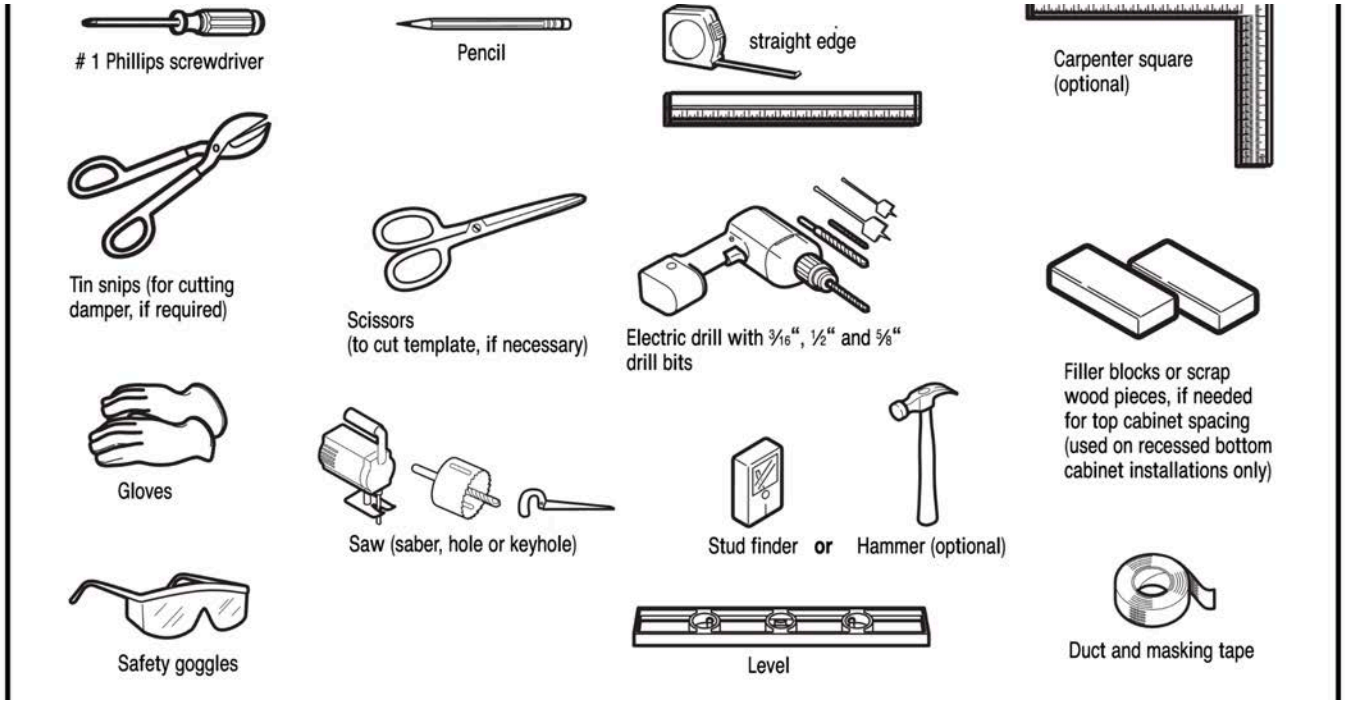
PARTS INCLUDED · HARDWARE PACKET & ADDITIONAL PARTS

PART	DESCRIPTION	QTY
	Wood screws ¼″ × 2″	**2**
	Toggle bolts with wing nuts 3/16″ × 3″	**2**
	Self-aligning machine screws ¼″-28 × 3¼″	**3**
	Nylon grommet — for metal cabinets	**1**
	Rear wall template	**1**
	Installation instructions · use & care manual	**1 each**
	Grease filters — packed separately	**2**
	Exhaust adaptor	**1**

Some extra parts are included — check every item against this list before starting, and keep both templates with the manual for future service. Tool list and drill-bit sizes are on page 10.

Everything the **install needs.**

TOOLS YOU WILL NEED

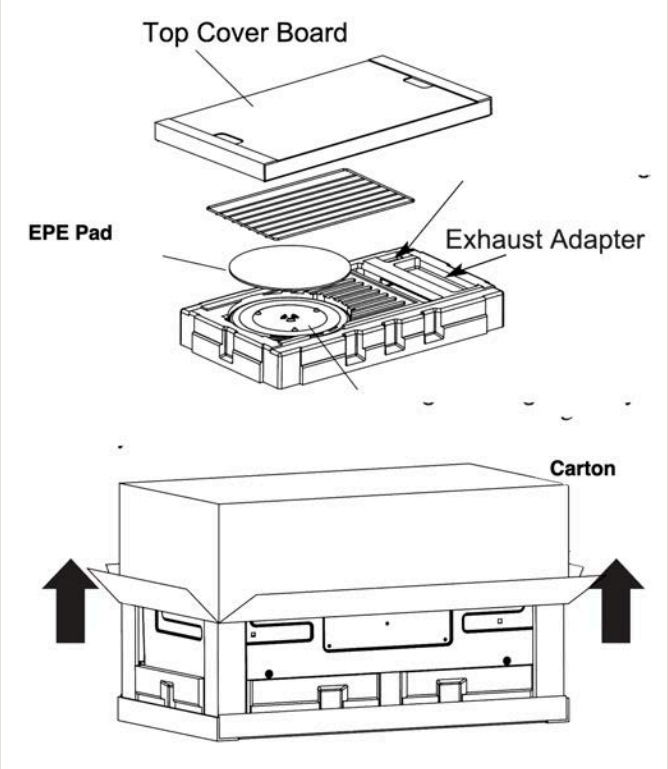


The full tool list, with drill-bit sizes, is on page 10. Filler blocks are only needed on recessed bottom-cabinet installations, and tin snips only if the damper corners or the rear knockouts have to be cut.

Unpack it, then find the **framing**.

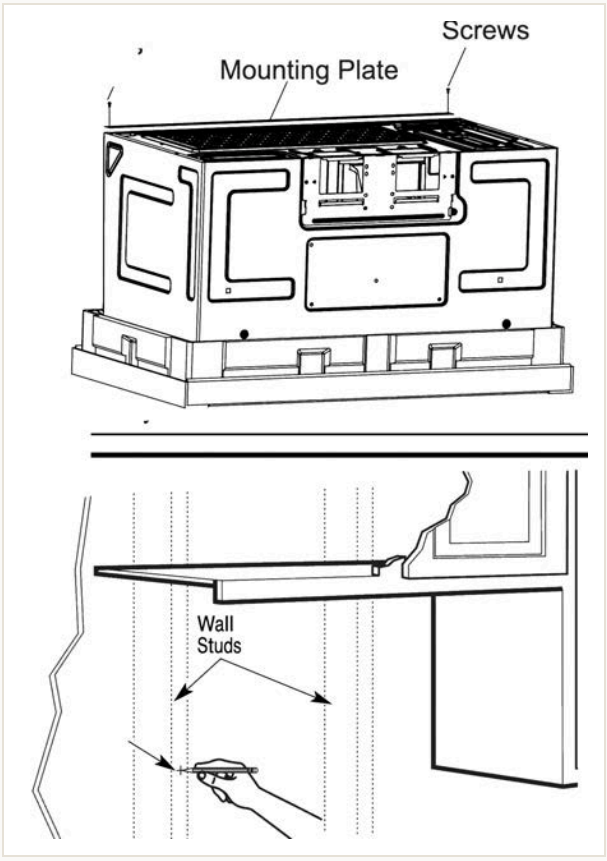
INDUCTION HARDWARE

REMOVING THE OVEN FROM THE CARTON



1. Remove the top cover board, paperwork, exhaust adapter, turntable ring, shelf, filters and glass tray. Leave the small hardware bag and the front Styrofoam in place.
2. Fold all four carton flaps back against the sides, then roll the oven and carton over onto the top side — the oven rests in the Styrofoam.
3. Pull the carton up and off the oven.

REMOVING THE MOUNTING PLATE · FINDING THE STUDS



4. Cut the middle of the outer protective plastic bag to remove the mounting plate.
5. Remove the screws from each end of the mounting plate — the plate doubles as the rear wall template and as the mount. Reinstall the screws in the holes they came from.

A. Locate the studs with a stud finder, or tap lightly across the mounting surface with a hammer and listen for a solid sound.

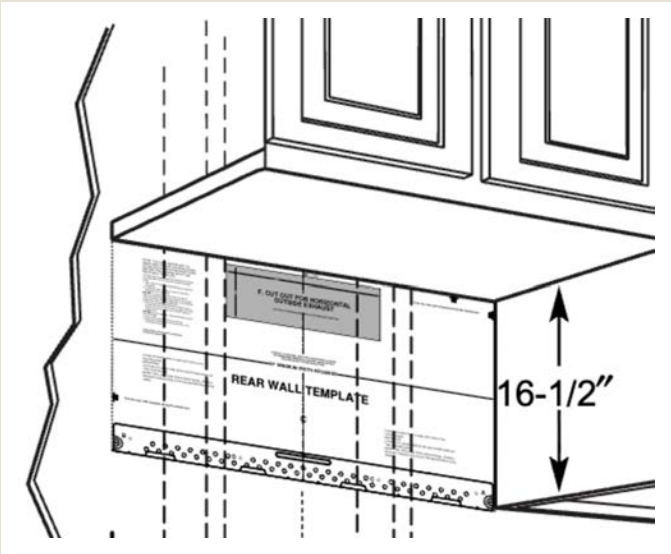
B. Probe the wall with a small nail to find both edges of the stud, mark halfway between them, and draw a line down the stud centre. Adjacent studs should be 16″ (40.6 cm) or 24″ (61 cm) from that mark.

AT LEAST ONE STUD

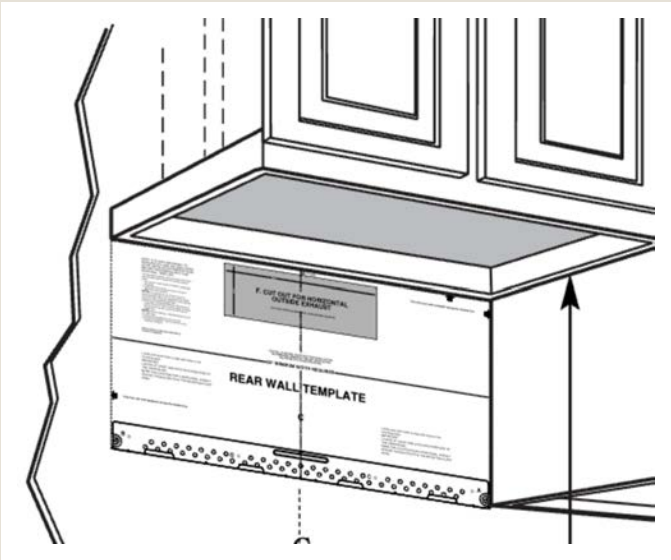
The microwave must be connected to at least one wall stud with a wood screw. Toggle bolts alone will not carry the load.

Three cabinets, **three plate positions.**

DETERMINING WALL PLATE LOCATION



FLAT BOTTOM CABINET · 16½″ DROP



FRAMED RECESSED BOTTOM · 30″ TO COOKTOP

For a recessed bottom with a front overhang, the plate drops by the depth of the overhang.

1. Draw a vertical line on the wall at the centre of the 30″ wide space.
2. Tape the rear wall template to the wall, matching the centreline and touching the bottom of the cabinet. Check it with a level, then draw a horizontal line along the bottom of the template.
3. Find a wall stud in area E of the mounting plate. Drill a 3/16″ hole into the wood stud for a wood screw, and a 5/8″ hole for a toggle bolt in one other location — hole A or hole B.
4. Mark two additional, evenly spaced toggle-bolt locations in the mounting plate area, then remove the template from the wall.

DO NOT MOUNT THE PLATE YET

Drill the holes, then set the mounting plate aside. It is attached to the wall in Step 4, once the exhaust route is chosen. Wear gloves — the plate edges are sharp.

CABINET TYPE DECIDES THE POSITION

Flat bottom cabinet — tape the template so it touches the cabinet bottom and align the mounting tabs with the cabinet bottom.

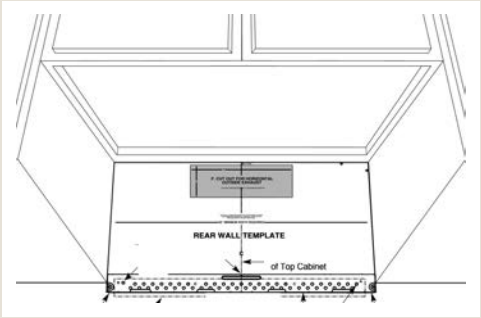
Framed recessed bottom — match the centreline and touch the bottom of the cabinet frame.

Front overhang only, no back or side frame — the plate drops below the cabinet bottom by the depth of the overhang, in three steps:

1. Measure the inside depth of the front overhang.
2. Draw a horizontal line on the back wall an equal distance below the cabinet bottom as that inside depth.
3. Align the mounting tabs with that horizontal line — not touching the cabinet bottom — so the microwave hangs level.

The microwave must be level. Check the cabinet bottom with a level and remove any decorative trim that interferes.

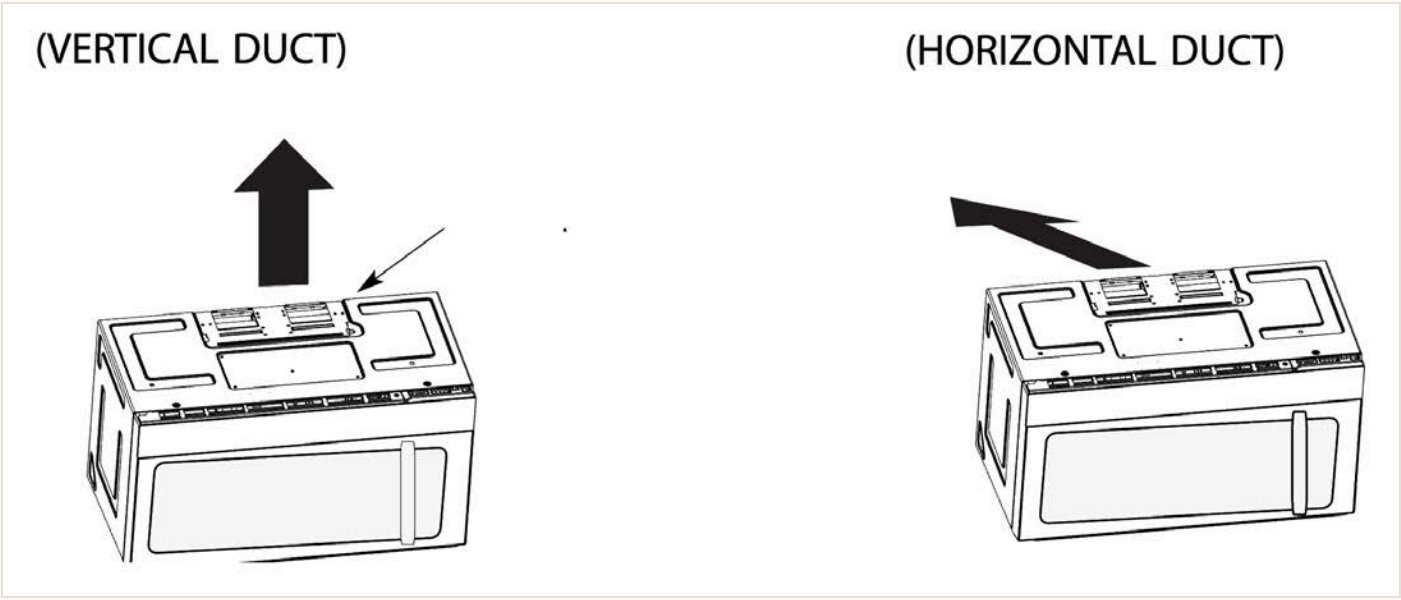
ALIGNING THE WALL PLATE



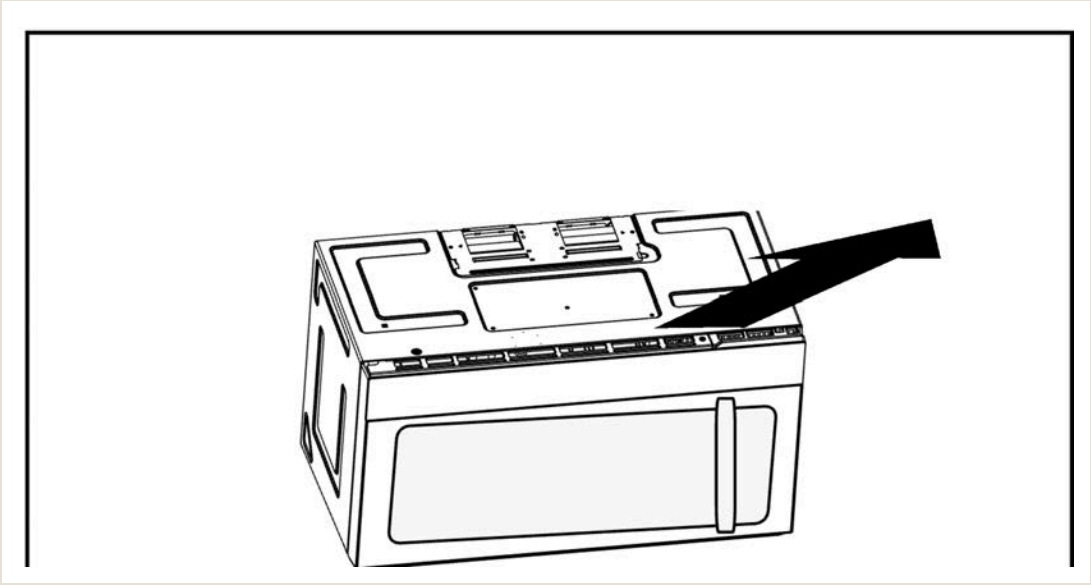
Top, back, or **back into the room.**

INDUCTION HARDWARE

A · OUTSIDE TOP EXHAUST · B · OUTSIDE BACK EXHAUST



C · RECIRCULATING (NON-VENTED DUCTLESS)



The exhaust adaptor mates with standard 3¼″ × 10″ (8.2 × 25.4 cm) rectangular duct. A round duct requires a rectangular-to-round transition adaptor; 5″ (12.7 cm) or 6″ (15.2 cm) round duct is acceptable.

The unit leaves the factory assembled for recirculating exhaust, with a disposable charcoal filter fitted on some models.

Choose the route before mounting: outside top exhaust — page 18 · outside back exhaust — page 22 · recirculating — page 24.

SIZING THE RUN

Use the equivalent-length worksheet on page 16 and the two worked examples on page 17 before ordering duct. Vent by the most direct route, with as few elbows as possible, and make sure the dampers swing freely.

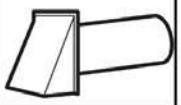
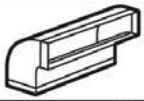
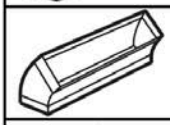
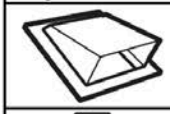
BACK EXHAUST NEEDS PLANNING

Align the outlet with the space between studs, or leave enough space between studs when the wall is built.

Count the run, **not the metres.**

INDUCTION HARDWARE

EQUIVALENT LENGTH WORKSHEET

DUCT PIECES		EQUIVALENT LENGTH	x	NUMBER USED	=	EQUIVALENT LENGTH
	Rectangular-to-Round Transition Adaptor*	5 Ft. (1.5 m)	x	( )	=	Ft. or m
	Wall Cap	40 Ft. (12.2 m)	x	( )	=	Ft. or m
	90° Elbow	10 Ft. (3 m)	x	( )	=	Ft. or m
	45° Elbow	5 Ft. (1.5 m)	x	( )	=	Ft. or m
	90° Elbow	25 Ft. (7.6 m)	x	( )	=	Ft. or m
	45° Elbow	5 Ft. (1.5 m)	x	( )	=	Ft. or m
	Roof Cap	24 Ft. (7.3 m)	x	( )	=	Ft. or m
	Straight Duct 6" (15.2 cm) Round or 3¼" x 10" (8.2 x 25.4 cm Rectangular)	1 Ft. (0.3 m)	x	( )	=	Ft. or m
				Total Ductwork	=	**Ft. or m**



* **IMPORTANT:** If a rectangular-to-round transition adaptor is used, the bottom corners of the damper will have to be cut to fit, using the tin snips, in order to allow free movement of the damper.

Equivalent lengths of duct pieces are based on actual tests and reflect requirements for good venting performance with any vent hood.

Add the equivalent lengths of every transition and fitting to the length of all straight duct sections. The total must stay under **120 equivalent feet (36.5 m)** of 3¼" × 10" rectangular or 6" round duct. Vent by the most direct route with as few elbows as possible, and make sure the dampers swing freely.

IF A TRANSITION ADAPTOR IS USED

Cut the bottom corners of the damper with tin snips so the damper can move freely. Worked examples for both routes are on page 17.

Two runs, **worked through.**

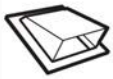
OUTSIDE TOP EXHAUST — EXAMPLE ONLY

EXTERNAL EXHAUST DUCTING

OUTSIDE TOP EXHAUST (EXAMPLE ONLY)

The following chart describes an example of one possible ductwork installation.



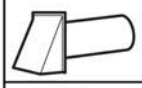
DUCT PIECES		EQUIVALENT LENGTH	x	NUMBER USED	=	EQUIVALENT LENGTH
	Roof Cap	24 Ft. (7.3 m)	x	(1)	=	24 Ft. (7.3 m)
	12 Ft. (3.6 m) Straight Duct (6"/15.2 cm Round)	12 Ft. (3.6 m)	x	(1)	=	12 Ft. (3.6 m)
	Rectangular-to-Round Transition Adaptor*	5 Ft. (1.5 m)	x	(1)	=	5 Ft. (1.5 m)
Equivalent lengths of duct pieces are based on actual tests and reflect requirements for good venting performance with any vent hood.				**Total Length**	=	**41 Ft. (12.4 m)**

*** IMPORTANT:** If a rectangular-to-round transition adaptor is used, the bottom corners of the damper will have to be cut to fit, using the tin snips, in order to allow free movement of the damper.

OUTSIDE BACK EXHAUST — EXAMPLE ONLY

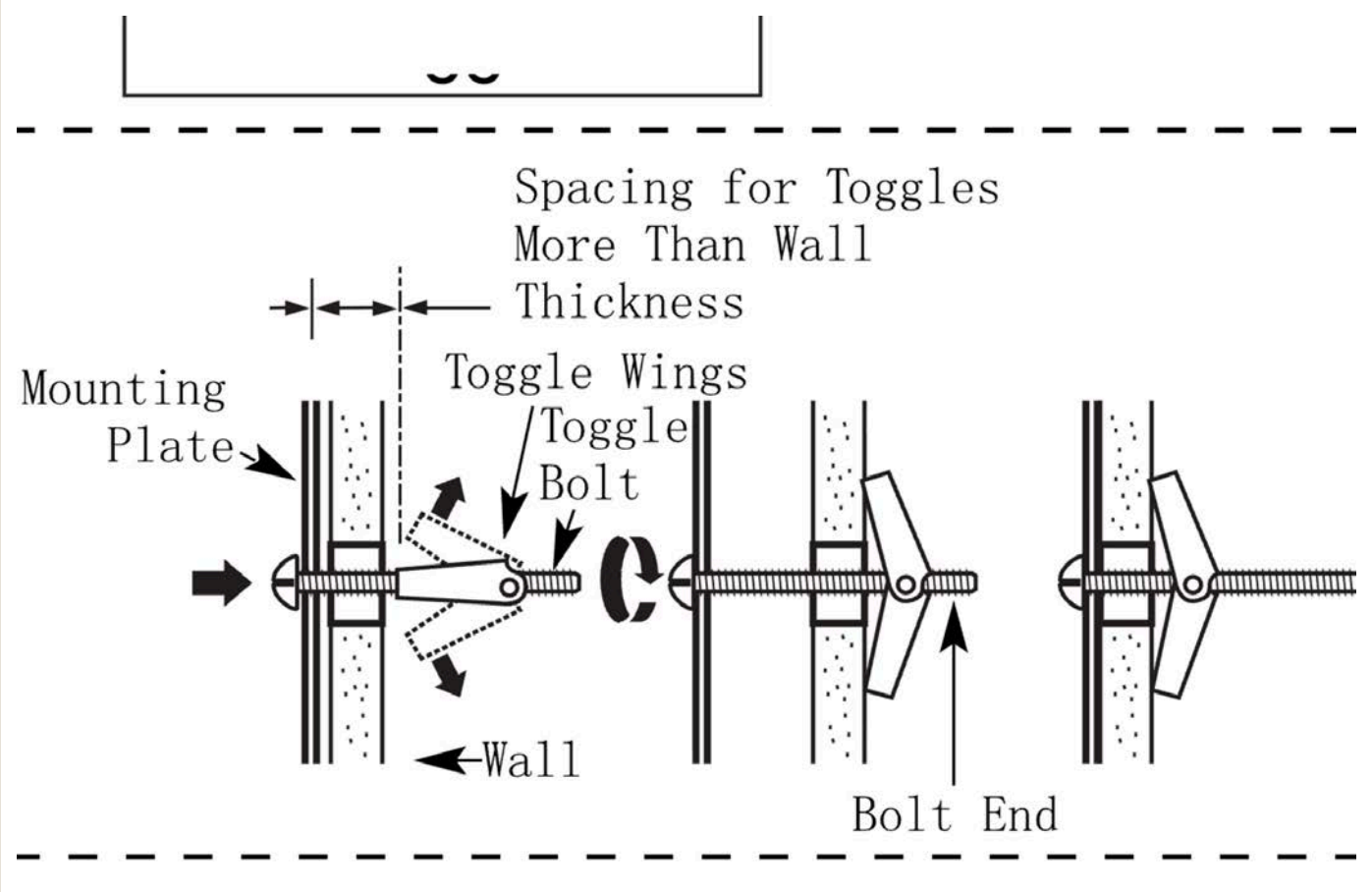
The following chart describes an example of one possible ductwork installation.



DUCT PIECES		EQUIVALENT LENGTH*	x	NUMBER USED	=	EQUIVALENT LENGTH
	Wall Cap	40 Ft. (12.2 m)	x	(1)	=	40 Ft. (12.2 m)
	3 Ft. Straight Duct (3¼" x 10"/8.2 x 25.4 cm Rectangular)	3 Ft. (0.9 m)	x	(1)	=	3 Ft. (0.9 m)
	90° Elbow	10 Ft. (3 m)	x	(2)	=	20 Ft. (6 m)
Equivalent lengths of duct pieces are based on actual tests and reflect requirements for good venting performance with any vent hood.				**Total Length**	=	**63 Ft. (19.1 m)**

NOTE: For back exhaust, care should be taken to align exhaust with space between studs, or wall should be prepared at the time it is constructed by leaving enough space between the wall studs to accommodate exhaust.

Vertical duct — **plate, cabinet, blower.**



A1 · ATTACH THE MOUNTING PLATE TO THE WALL

1. Remove the toggle wings from the bolts.
2. Insert the bolts into the mounting plate through the holes designated for drywall, then thread the wings back on ¾″ (19 mm) onto each bolt — the spacing behind the plate must be more than the wall thickness.
3. Place the plate against the wall and insert the toggle wings into the wall holes. At least one wood screw must go into a stud.
4. Tighten all bolts, pulling the plate away from the wall to help them set.

BEFORE TIGHTENING

Make sure the bottom of the mounting plate touches the bottom of the cabinet when pushed flush to the wall, and that the plate is centred under the cabinet. Avoid pinching fingers between the plate and the wall.

A2 · PREPARE THE TOP CABINET

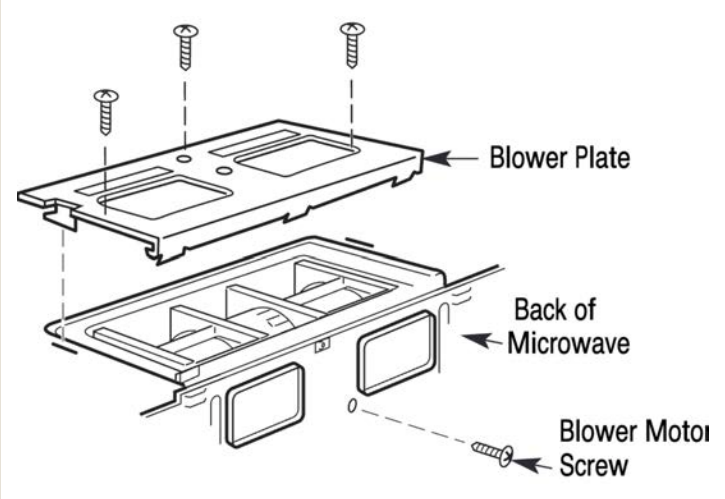
Read the instructions on the top cabinet template and tape it underneath the top cabinet.

Drill the support-screw holes, a hole large enough for the power cord, and the cutout for the exhaust adaptor.

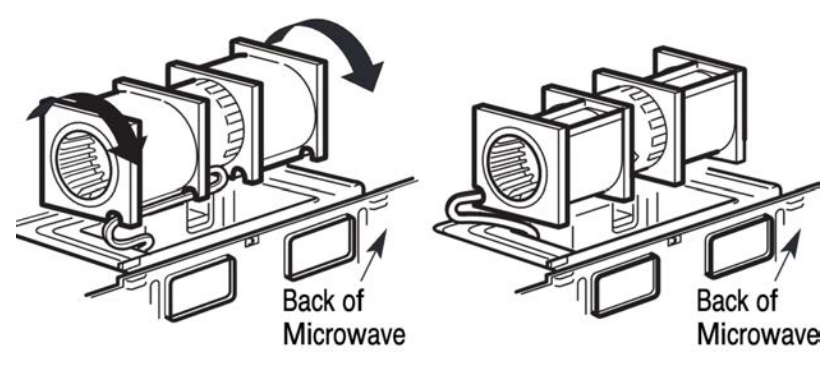
Wear safety goggles when drilling into the cabinet bottom.

Beneath smooth, flat cabinets, follow the top cabinet template instructions for power cord clearance.

Top exhaust, **continued**.



A3 · BLOWER PLATE AND MOTOR SCREWS



A3 · ROLLING THE BLOWER 90°

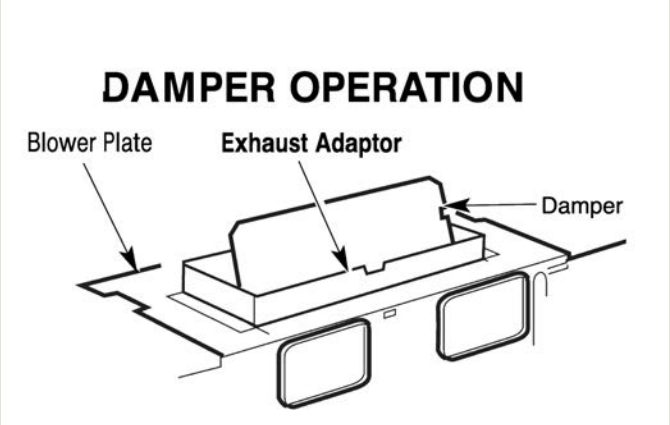
A3 · CONFIGURE THE BLOWER FOR TOP EXHAUST

1. Stand the microwave upright, top facing up. Remove the screw holding the blower plate, then remove and save the screw holding the blower motor.
2. Carefully pull the blower unit out — the wires extend far enough to work with.
3. Roll the blower unit 90° so the fan blade openings face out of the top of the microwave.
4. Place the blower unit back into the opening.
5. Secure the blower unit with the screw removed in step 1, tight.
6. Refit the blower plate with its screw, tight.
7. Slide the exhaust adaptor into the guides of the blower plate and push until it seats in the locking tabs, with the damper hinge at the top and the damper swinging freely.

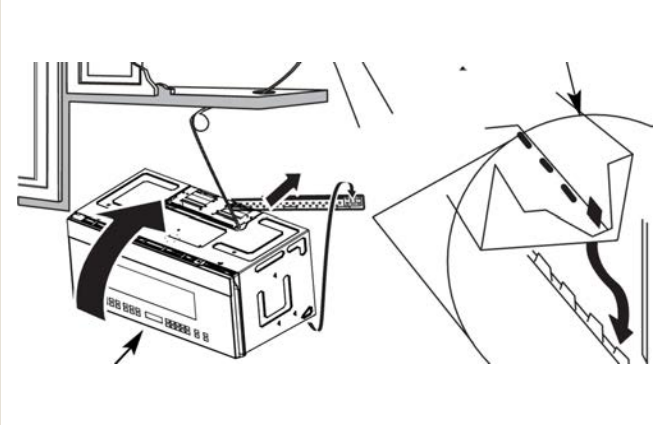
WIRING

Do not pull or stretch the blower wiring. Make sure the wires are routed clear, secured, and not pinched, and that the blower motor and blower plate screws are tight — loose screws cause vibration.

Damper and **lift.**



A4 · DAMPER OPERATION



A5 · HOOKING THE OVEN ONTO THE MOUNTING PLATE

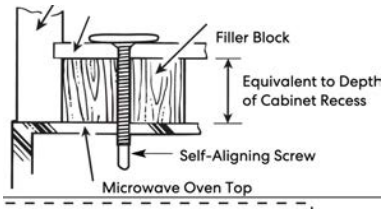
A4 · CHECK DAMPER OPERATION

1. Remove the tape securing the damper in the exhaust adaptor and check that it pivots easily.
2. The damper must swing fully open and fall closed under its own weight — never tape or wire it in place.

DURING THE LIFT

Do not grip or use the door handle or heat shield, and do not remove the cardboard spacers between heat shield and door. Thread the power cord through the cabinet hole and keep it tight — never lift the oven by the cord. Use the nylon grommet in a metal cabinet. Use filler blocks equal to the depth of the cabinet recess where the cabinet front hangs below the cabinet bottom shelf; without them, overtightened screws can damage the case.

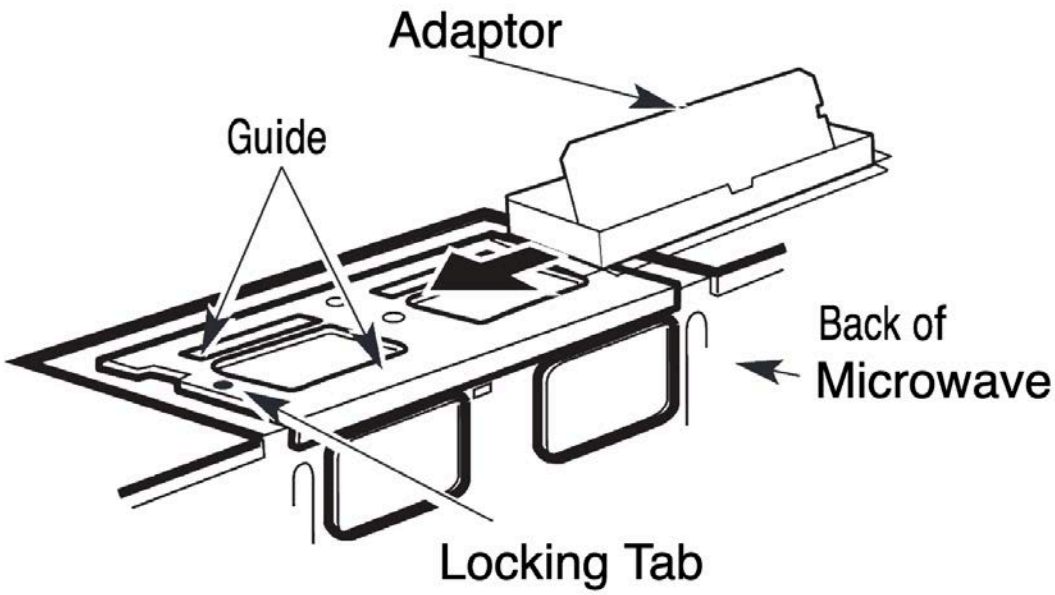
A5 · MOUNT THE MICROWAVE OVEN



FILLER BLOCK IN A RECESSED CABINET

1. Two people: lift the microwave, tilt it forward and hook the slots at the back bottom edge onto the four lower tabs of the mounting plate.
2. Rotate the front of the oven up against the cabinet bottom.
3. Insert a self-aligning screw through the centre cabinet hole, two full turns after the threads engage — tightened fully later. Keep the cord tight and unpinched.
4. Insert two self-aligning screws through the outer top cabinet holes and turn each two full turns.
5. Tighten the outer two screws, holding the oven against the wall and cabinet, then tighten the centre screw.
6. Install the grease filters as described in the use & care section.

Adaptor and **ductwork.**



A6 · ADAPTOR INTO THE BLOWER-PLATE GUIDES

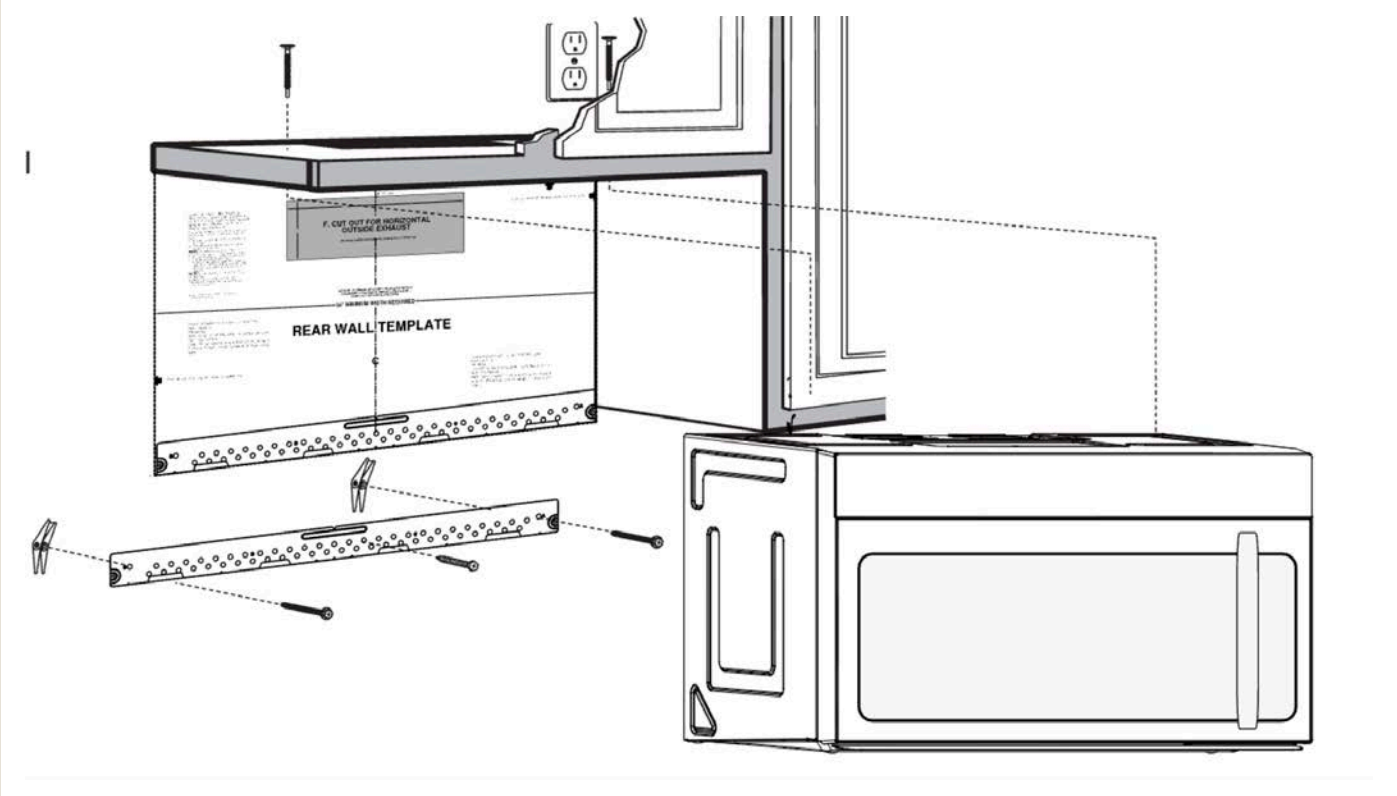
A6 · ADJUST THE EXHAUST ADAPTOR

Open the top cabinet and slide the exhaust adaptor front-to-back or side-to-side as needed to line up with the house duct.

A7 · CONNECT THE DUCTWORK

1. Extend the house duct down to meet the exhaust adaptor.
2. Seal the duct joints with furnace duct tape rated for high temperature.

Horizontal duct — **through the wall.**



B1 · PREPARE THE REAR WALL · B2 · REMOVE THE BLOWER PLATE

B1 Read the instructions on the rear wall template, tape it to the rear wall, and cut the opening it locates for outside exhaust.

B2 Remove and save the screw holding the blower plate, then lift the blower plate off.

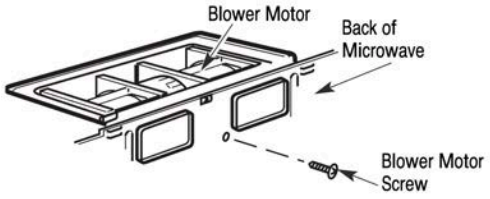
B3 Attach the mounting plate to the wall with toggle bolts and at least one wood screw into a stud — same method as page 18.

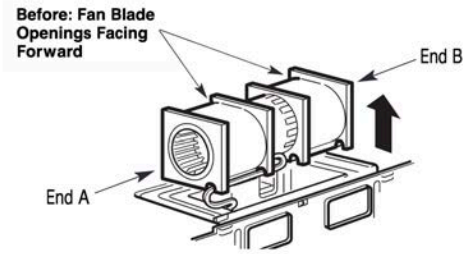
B4 Tape the top cabinet template under the top cabinet and drill the support-screw holes and the power cord hole. No adaptor cutout is needed for back exhaust.

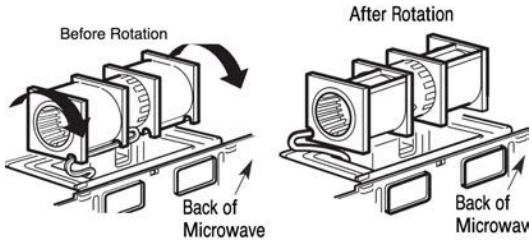
KNOCKOUT PLATES (SOME MODELS)

Snip all four webs on each knockout panel at the back of the unit and remove the metal knockouts for rear airflow. Remove any sharp edges left behind.

Back exhaust, **continued**.







B5 · CONFIGURE THE BLOWER FOR BACK EXHAUST

1. Remove and save the screw that holds the blower motor to the microwave.
2. Carefully pull out the blower unit — the wires extend far enough to work with.
3. Roll the blower unit 90° so the fan blade openings face out of the back of the microwave.
4. Rotate the blower unit counterclockwise 180°, so end A and end B swap.
5. Gently lift the wires out of their grooves and reroute them through the grooves on the other side of the blower unit.
6. Place the blower unit back into the opening — its exhaust openings must match the openings on the rear of the oven — and secure it with the original screw.
7. Refit the blower plate in its original position with its screw, tight.
8. Slide the exhaust adaptor into the guides at the top centre of the back of the oven and push until it seats in the lower locking tabs, with the damper hinge at the top and the damper swinging freely.

B6 Mount the oven as on page 21, then install the grease filters.

Ductless — **filtered back into the room.**

INDUCTION HARDWARE

C1–C4 · PLATE, CABINET, BLOWER PLATE, LIFT

C1 Attach the mounting plate to the wall with toggle bolts and at least one wood screw into a stud. Before tightening, check that the bottom of the plate touches the cabinet bottom when pushed flush to the wall and that it is centred.

C2 Read the top cabinet template, tape it under the top cabinet and drill the support-screw holes and the power cord hole. Adjust the template if the unit is spaced out from the wall for a cabinet deeper than 13″.

C3 Stand the microwave upright, top facing up, and check that the blower plate is correctly installed — recirculating units keep the blower in its factory orientation and the adaptor is not fitted.

C4 Two people: hook the oven onto the four lower tabs of the mounting plate, rotate the front up against the cabinet bottom, then secure it with the centre and two outer self-aligning screws and tighten. Install the grease filters.

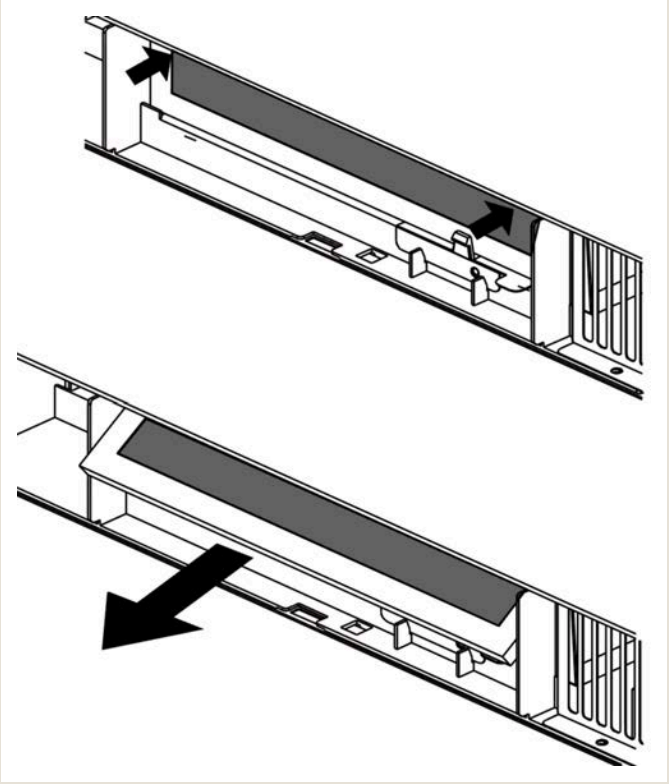
CABINETS DEEPER THAN 13″

If the top cabinet depth including its doors is more than 13″, space the unit out from the wall on material rated to carry 150 lb so the top vent can draw and discharge properly.

SAME LIFT RULES APPLY

Do not grip the handle or heat shield, leave the cardboard spacers in place, use the nylon grommet in metal cabinets and filler blocks where the cabinet front hangs below the bottom shelf.

C5 · INSTALL OR CHANGE THE CHARCOAL FILTER



Push the top of the filter inwards, then draw it forward out of the cavity.

1. Unplug the microwave oven or disconnect power.
2. Open the microwave door and remove the two vent mounting screws on top of the microwave with a #1 Phillips screwdriver.
3. Remove the vent.
4. Remove the charcoal filter by pushing the top of the filter inwards, then pulling it forward out of the unit.
5. Slide the top of the new charcoal filter into the top of the filter cavity, then press the bottom of the filter into position.
6. Reinstall the vent — slide the bottom into place, push the top into position and slide it right — and replace the two vent mounting screws.
7. Close the door, then plug in the microwave or reconnect power.

FACTORY-FITTED ON SOME MODELS

The charcoal filter is factory installed on some models. Models with a recirculation filter access door are changed through that door instead; check the use & care section for your unit and for replacement filters.

Power on, **then prove it.**

BEFORE YOU USE THE MICROWAVE

1. Confirm the oven has been installed according to these instructions.
2. Remove all packing material from the microwave oven.
3. Install the turntable ring and glass tray in the cavity.
4. Replace the house fuse or turn the breaker back on.
5. Plug the power cord into the dedicated 15–20 A grounded outlet in the cabinet above.
6. Read the use & care sections of this manual before cooking.
7. Fill out the product registration card and send it in.

KEEP THESE INSTRUCTIONS

Keep the installation instructions and this manual for the local electrical inspector's use, and leave them with the appliance.

GROUND BEFORE USE

Ensure a proper ground exists before use. If the receptacle or circuit is in any doubt, have a qualified electrician check it.

OPERATIONAL CHECK

1. Confirm the unit is installed according to these instructions.
2. Remove all packing materials from the oven.
3. Replace the house fuse or turn the circuit breaker back on.
4. Plug the power cord into the receptacle.
5. Read the operating instructions before testing the product.
6. Run the exhaust fan at its highest speed and confirm it is drawing by holding a tissue to the filter — it should stick.
7. On vented installations, confirm the outdoor exhaust flapper has opened.
8. Set the microwave for 1 minute with a cup of water in the cavity and confirm it operates normally.
9. Confirm the cooktop light works at both levels, and that the vent fan switches off cleanly.

HAND OVER TO THE OWNER

Record the model and serial number from the rating label on page 32.

Show the owner the filter removal and cleaning routine.

Leave the templates and hardware packet with the manual for future service.

Clock, time cook, **power**.

SETTING THE CLOCK

1. Press **Clock & Settings** once.
2. Enter the time on the number pads — for 10:59, press 1, 0, 5, 9.
3. Press **START / +30 Sec** to confirm.

An invalid entry is refused — in 2:89, the 8 cannot be entered. If START is not pressed, or there is no operation for five minutes, the setting is discarded.

SPEEDY COOKING

In standby, press a number pad to cook at 100% power for that many minutes — press 2 for two minutes, and cooking begins after two seconds.

Press **START / +30 Sec** in standby to cook at 100% power for 30 seconds. Each further press adds 30 seconds, to a maximum of 99:99. During cooking, the same pad adds 30 seconds — except in auto menu and defrost.

TIME COOK

1. Enter the cook time on the number pads — for 5 minutes 30 seconds, press 0, 5, 3, 0.
2. Press **Power Level** repeatedly to reach the level you want — three presses for 80%.
3. Press **START / +30 Sec**. The time counts down.

If no power level is selected, the oven cooks at PL-HI (100%).

MULTI-STAGE COOKING

Some recipes want different power at different stages. You can program two stages in one cycle — for example a 3-minute stage at 80% followed by a 7-minute stage at 50%: enter 0-3-0, press Power Level three times, enter 0-7-0, press Power Level six times, then START.

A "0" power second stage gives standing time inside the oven. Microwave cooking must be set as the first stage. Auto menu and defrost cannot be used as a stage.

ELEVEN POWER LEVELS

POWER LEVEL PRESSES	APPROXIMATE POWER
× 1	**100% (PL-HI)**
× 2	**90% (PL-90)**
× 3	**80% (PL-80)**
× 4	**70% (PL-70)**
× 5	**60% (PL-60)**
× 6	**50% (PL-50)**
× 7	**40% (PL-40)**
× 8	**30% (PL-30)**
× 9	**20% (PL-20)**
× 10	**10% (PL-10)**
× 11	**0% (PL-0)**

Lower power levels lengthen the cooking time and suit cheese, milk and long slow cooking of meats.

USING THE RACK

The rack lets several foods cook or reheat at once. For best results, though, use the turntable on and cook with an auto menu without the rack. With the rack in, set time and power manually. Leave space around and between dishes, and at least once during the cycle reposition the food — swap dishes between rack and turntable, or stir them. A lower power level improves uniformity.

AVOID

- Storing the rack in the oven when it is not in use
- Popping popcorn with the rack in the oven
- Using any browning dish on the rack
- Using an auto menu with the rack
- Cooking directly on the rack — use microwave-safe cookware

"FOOD" ON THE DISPLAY

If no cycle is selected within five minutes of placing food in the oven, the display shows "Food." Open and close the door to clear it.

The **auto menus.**

AUTO COOK

FOOD	AMOUNT
1. Bacon	**1–3 slices**
2. Frozen dinner	**10 oz**
3. Rice	**1 cup**
4. Frozen breakfast	**12 oz**
5. Frozen pizza (convection with preheat)	**12 oz**

Use medium or long grain rice; cook instant rice to the package directions. Press Auto Cook to step to the menu you want, then START.

AUTO REHEAT

Casserole / lasagna	**10.5 oz**
Soup / sauce	**1 cup**
Beverage	**1–2 cups**
Pizza	**8 oz**

For beverage, press Auto Reheat to the beverage menu, press START once — "ENTER 1-2 CUP" appears — press 1 or 2, then START.

POPCORN

Press once	**3.3 oz**
Press twice	**3.0 oz**
Press three times	**1.75 oz**

Pop only one package at a time, and follow the manufacturer's instructions if you use a microwave popcorn popper. Never pop popcorn with the rack in the oven.

MELT / SOFTEN

Melt butter	**1 or 2 sticks**
Melt chocolate	**2, 4 or 8 oz**
Soften cream cheese	**3 or 8 oz**
Soften ice cream	**Pint or 1.5 quart**

AUTO MENUS AND THE RACK

Auto menus assume the turntable is on and the rack is out. Neither an auto menu nor defrost can be a stage of a multi-stage program.

VEGGIES

Press Veggies once for Potato (1–4), twice for fresh, three times for frozen, then START.

Fresh veggies	Broccoli, brussels sprouts, cabbage, cauliflower (florets or whole), spinach, zucchini, sliced carrots, corn on the cob, green beans, winter squash (diced or halved). Wash and place in a casserole. Add no water if just washed. Cover with a lid for tender veggies, plastic wrap for tender-crisp. Stir after cooking if possible, and let stand covered 2 to 5 minutes.
Frozen veggies	Place in a casserole and add 1–4 tbsp water. Cover with a lid for tender, plastic wrap for tender-crisp. Stir after cooking, and let stand covered 2 to 5 minutes.
Potato	Add no water. Cover with a lid or plastic wrap. Let stand covered 3 minutes after cooking.

SNACK MENU

For foods that take a short time. Press Snacks to step to the menu, press START to confirm, enter the portion where asked, then START.

1. Chocolate chip cookies	12 cookies. Follow the package directions for the crisping disk. Press START to preheat to 350 °F, put the food in, then press START again. Let stand covered 2 to 5 minutes.
2. Hot dogs	1–6 pieces. Place each hot dog in a bun and wrap in a paper towel or napkin.
3. Frozen kids meal	8.8 oz. Remove the outer wrapping and follow the package directions for covering. Let stand covered 1 to 3 minutes.
4. Meal in a cup	2.39 oz. For individual portions of canned food in a small microwaveable container, usually 6 to 8 oz. Remove the inner metal lid and replace the outer lid. Stir and let stand 1 to 2 minutes.
5. Soup	1 cup. Stir the liquid briskly before and after heating to avoid eruption.

A real oven, **above the range.**

CONVECTION WITH PREHEATING

1. Place the round wire rack in the oven.
2. Press **Convection Bake/Roast**, then the number pad for the temperature — 8 for 400 °F.
3. Press **START** to begin preheating. When preheating completes the oven signals and displays the temperature; after twelve seconds without operation it beeps once as a reminder.
4. Open the door and place the food in the oven within 30 minutes.
5. Enter the cook time — 0-5-0-0 for 5 minutes — and press **START**.

CONVECTION WITHOUT PREHEATING

Press **Convection Bake/Roast**, press the temperature pad, enter the cook time, then press **START**. The time counts down immediately.

MICRO + CONVECT — COMBINATION

Press **Convection +Micro** once for Bake or twice for Roast, press the temperature pad, enter the cook time, then press **START**. The oven pairs the convection temperature with a fixed microwave power level, listed at right.

COOKWARE NOTES

Metal pans are for convection only — never in microwave or combination modes.

Heat-resistant glass and glass-ceramic work in all three modes.

Paper, plastic wrap and microwave-safe plastics are microwave-only.

The baking tray goes on the baking rack, and never in a microwave cycle.

Do not leave the rack in the oven unless you are cooking on it.

TEMPERATURE PADS

PAD	TEMPERATURE
1 / 2 / 3	**100 / 200 / 250 °F**
4 / 5 / 6	**300 / 350 / 360 °F**
7 / 8 / 9	**370 / 400 / 425 °F**

COMBINATION — BAKE

KEY	BAKE °F	MICROWAVE SETTING
Default	**325**	**PL-10**
2	**250**	**PL-10**
3	**300**	**PL-10**
4	**325**	**PL-10**
5	**350**	**PL-10**
6	**375**	**PL-10**
7 / 8	**400**	**PL-10**

COMBINATION — ROAST

KEY	ROAST °F	MICROWAVE SETTING
Default	**350**	**PL-30**
5	**300**	**PL-30**
6	**325**	**PL-30**
7	**350**	**PL-30**
8	**375**	**PL-30**
9	**400 / 425**	**PL-30**

Combination cooking suits roasts and casseroles — microwave energy carries the heat inward while convection air browns the surface.

HOT SURFACES

In convection and combination modes the cavity, door, racks and tray get genuinely oven-hot. Use mitts, and keep children away from the door.

CONVECTION COOKING GUIDE

Type-by-type temperature and time guidance for biscuits, breads and cakes is supplied with the recipe card in the carton. Follow package or recipe temperatures where they differ.

By **weight**, not by guess.

THREE SETTINGS

Defrost × 1 — Meat	**0.1 to 6.0 lb**
Defrost × 2 — Poultry	**0.1 to 6.0 lb**
Defrost × 3 — Fish	**0.1 to 6.0 lb**

Press **Defrost** to the category, enter the weight in pounds and tenths — 1 then 2 for 1.2 lb — and press **START**. The oven beeps partway through: turn, separate or rearrange the food, remove thawed portions, then press START to resume.

WEIGHT CONVERSION

OUNCES	DECIMAL WEIGHT
1.6 / 3.2 / 4.0	**.10 / .20 / .25 ¼ lb**
4.8 / 6.4 / 8.0	**.30 / .40 / .50 ½ lb**
9.6 / 11.2 / 12.0	**.60 / .70 / .75 ¾ lb**
12.8 / 14.4 / 16.0	**.80 / .90 / 1.0 one pound**

Enter the net weight, without the container. Between two decimal values, choose the lower.

MANUAL DEFROST

If the food is not on the chart, or is outside the weight limits, defrost manually. Allow about 4 minutes per pound for raw or previously cooked frozen food. Stop the oven periodically to remove or separate thawed portions, and add a minute at a time until done. Food in a plastic container should be defrosted only long enough to transfer it to a microwave-safe dish.

DEFROSTING TIPS

Remove all metal twist-ties, and replace them with string or elastic bands. Remove foil wrapping and place the food in a suitable container.

Open cartons before placing them in the oven, and slit or pierce plastic pouches and skinned foods such as sausage.

Shallow packages defrost faster than a deep block; bend plastic pouches for even defrosting.

Shield wings, leg tips, fish tails and warming areas with small pieces of foil, kept clear of the oven walls, top and bottom.

Separate pieces as they begin to thaw, and remove them as they finish.

Always underestimate the time. If the food is still icy in the center, return it for more defrosting, and let it stand afterwards.

DEFROST CHART — WHAT TO DO AT THE BEEP

FOOD	AT THE BEEP
Ground beef, bulk	Remove thawed portions with a fork, turn over, return the remainder. Freeze in a ball shape; do not defrost less than 1/4 lb.
Ground beef patties	Separate and rearrange. Depress the center when freezing; do not defrost patties under 2 oz.
Steaks & roasts	Turn over and cover warm areas with aluminum foil. Round steak, tenderloin, pot roast, chuck roast, rib roast, rolled rump roast, boneless loin roast.
Stew beef & lamb cubes	Remove thawed portions with a fork, separate the remainder and return it to the oven.
Chops, ribs, hot dogs, sausage links	Separate and rearrange.
Whole chicken, up to 6 lb	Turn over breast side down and cover warm areas with foil. Place breast-side up in a microwave-safe dish, finish by immersing in cold water, and remove giblets when partially defrosted.
Cut-up chicken, Cornish hens, turkey breast	Separate and rearrange, or turn over and cover warm areas with foil. Finish by immersing in cold water.
Fish fillets & steaks	Turn over and separate when partially thawed. Carefully separate fillets under cold water.
Whole fish	Turn over. Cover head and tail with foil, and do not let the foil touch the sides of the oven.
Shellfish	Crab meat — break apart and turn over. Lobster tails — turn over and rearrange. Shrimp and scallops — separate and rearrange. Run cold water over to finish.

Place all foods in a microwave-safe dish. Irregular or large, fatty cuts should have the narrow or fatty areas shielded with foil at the start of the sequence.

Run the hood **early.**

VENT FAN

The fan pad controls the two-speed vent hood. From off, the first press runs the fan on High, the second on Low, and the third turns it off.

AUTOMATIC THERMAL PROTECTION

If the range or cooktop below gets too hot, the vent fan turns on by itself to protect the microwave, and may stay on for up to an hour to cool it. While that is happening the fan pad will not switch the fan off.

Start the hood before the pan gets hot — capture is much easier than recovery once steam has filled the room. Turn the fan on when flaming foods, and leave it running a few minutes after cooking to clear what is still airborne.

COOKTOP LIGHT

The light pad controls the cooktop light. From off, the first press is High, the second Low, and the third turns it off. The light runs independently of the blower and works well as task light over the cooking surface.

KITCHEN TIMER

Press **Timer On-Off**, enter up to 99 minutes 99 seconds, then press it again to start. The timer counts down even with the door open, and can run while the oven is cooking — press Timer On-Off once during cooking to see the remaining time, again to cancel it. When only the timer is running, one press cancels it.

CHILD LOCK

Hold **STOP / Clear** for three seconds to lock the controls; the display shows LOCK. Hold it three seconds again to unlock. Use this to prevent children from turning the oven on accidentally.

CLOCK & SETTINGS MENU

Press × 1	**Clock**
Press × 2	**Turntable On / Off**
Press × 3	**Weight lb / kg**
Press × 4	**Demo mode**

Press Clock & Settings repeatedly to scroll to the setting you want, then press START to confirm. With no operation for three seconds, the oven returns to standby.

TURNTABLE ON / OFF

Press Clock & Settings twice, then START, to flip the turntable state. If you start cooking within five minutes the turntable follows your setting; otherwise it returns to on. Auto menus and defrost always run with the turntable on.

WEIGHT LB / KG

Press Clock & Settings three times, then START, to toggle between pounds and kilograms. Repeat to change back.

DEMO MODE

Press Clock & Settings four times, then START, to turn demo mode on. In demo mode the programming functions run in a rapid countdown with no cooking power — useful on a showroom floor. Repeat the sequence to turn it off.

INQUIRING WHILE COOKING

Clock & Settings	**Shows the current time**
Timer On-Off	**Shows remaining timer**
Power Level	**Shows the current power level**

NEVER STORE ANYTHING ON TOP

Do not store anything directly on top of the appliance surface while it is in operation, and keep the ventilation openings clear.

STOP / CLEAR DOES FIVE THINGS

Erases a programming mistake, cancels the timer and the end-of-cooking signal, pauses the oven temporarily, returns the time of day to the display, and — pressed twice — cancels a program during cooking.

Clean the **filters**, first.

INDUCTION HARDWARE

CARE

1. Clean the vent hood frequently. Grease must not accumulate on the hood or filters — a performance and a fire issue.
2. Use care cleaning the grease filters — lye-based oven cleaners will damage them.
3. Clean the door and mating oven surfaces with mild, non-abrasive soap on a soft cloth.
4. Wipe spills with a damp towel while the cavity is still warm — spilled food causes arcing.
5. Remove the turntable and its support for cleaning. Never remove the waveguide cover.
6. Work the stainless face with the grain using mild detergent, and never an abrasive pad.
7. Do not store the rack or the baking tray in the oven when they are not in use.

BEFORE FIRST USE

Remove all packaging and film before the unit is run warm.

Seat the turntable support on the motor shaft, then the turntable.

Confirm both grease filters are fitted and the light cover latched.

Set the clock, and run each fan and light setting.

On a ducted install, confirm the damper opens outside.

PARTS & ACCESSORIES

Grease filters — 2, included and replaceable

Turntable, turntable support and 2-level rack — included

Baking rack and baking tray — included, convection and combination use only

Charcoal filter kit for recirculating installation

Duct, transition and damper — supplied by the installer

TROUBLESHOOTING

TROUBLE	POSSIBLE CAUSE	POSSIBLE REMEDY
Oven will not start	Cord not plugged in; door open; wrong operation set.	Plug into the outlet; close the door and try again; check the instructions.
Arcing or sparking	Avoided materials used; oven operated empty; spilled food in the cavity.	Use microwave-safe cookware only; never run the oven empty; clean the cavity with a wet towel.
Unevenly cooked foods	Avoided materials used; food not fully defrosted; unsuitable time or power; food not turned or stirred.	Use microwave-safe cookware; defrost completely; correct the time and power level; turn or stir the food.
Overcooked foods	Cooking time or power level not suitable.	Use the correct cooking time and power level.
Undercooked foods	Avoided materials used; food not fully defrosted; ventilation ports restricted; unsuitable time or power.	Use microwave-safe cookware; defrost completely; check the ventilation ports are clear; correct the time and power level.
Improper defrosting	Avoided materials used; unsuitable time or power; food not turned or stirred.	Use microwave-safe cookware; correct the time and power level; turn or stir the food.
Weak capture at the hood	Loaded grease filters, closed damper or crushed duct.	Clean the filters, then check the damper opens and the duct run is clear.
Fan runs on its own	Automatic thermal protection has started the fan.	Normal. It may run up to an hour and cannot be switched off until it finishes.

If the oven still does not work properly, contact the nearest authorized service center. Do not disassemble the appliance.

LIFETIME INDUCTION-CLAD WARRANTY

Parts and repair support for as long as you own the appliance. Register the model and serial from the rating label, then call (775) 898-7562 or email info@inductionhardware.com.

FOR YOUR RECORDS

Keep this manual with the **receipt**.

Thank you for purchasing your over-the-range convection microwave. This manual contains important information regarding the proper installation, use, and maintenance of your appliance. Following this manual will ensure that your product will work at its peak performance and efficiency.

Please write down the model number and serial number below for future reference. Both numbers are located on the rating label and are needed to obtain warranty service. You may also want to staple your receipt to this manual, as it is the proof of your purchase and may also be needed for service under warranty.

MODEL NUMBER

SERIAL NUMBER

DATE OF PURCHASE

INSTALLER / COMPANY

BEFORE CONTACTING CUSTOMER SERVICE

If you received a damaged product, immediately contact the retailer or dealer that sold you the product.

Read and follow this instruction manual carefully to help you install, use and maintain your unit.

Read the troubleshooting section of this manual — it will help you diagnose and solve common issues.

CONTACT US

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