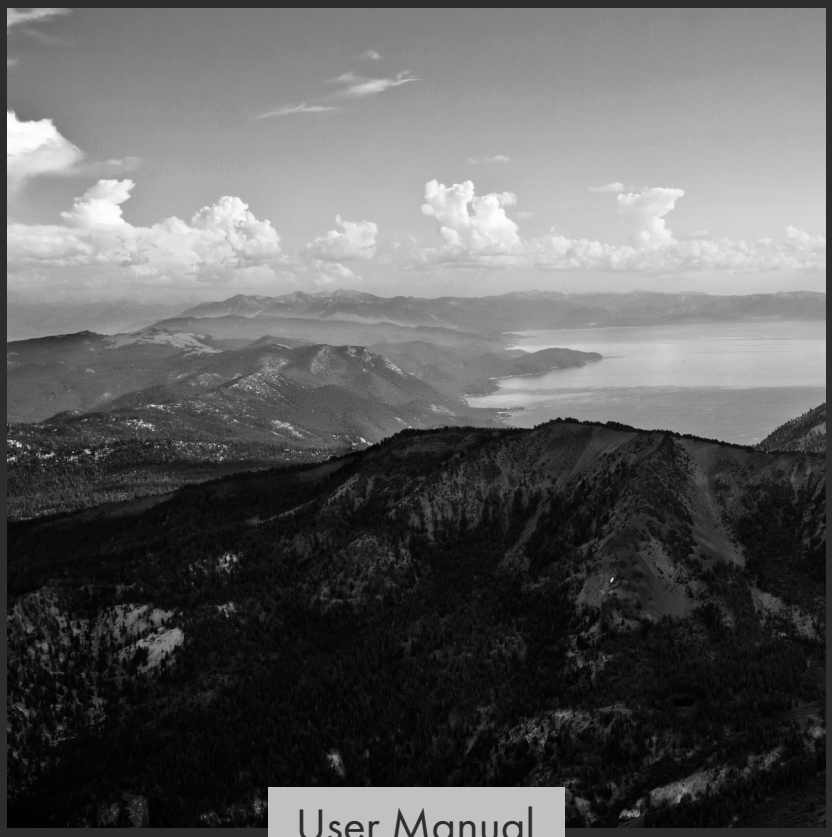
ZLINE

ATTAINABLE **LUXURY®**



User Manual

MICROWAVE OVEN

www.zlinekitchen.com



ZLINE Kitchen and Bath provides Attainable Luxury, where the kitchen and bath of your dreams is never out of reach. Through our unique designs and unparalleled quality, we're dedicated to providing you an elevated experience in the heart of your home. With an endless selection of features and finishes, our inspiration is your reality.

ZLINE
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ZLINE is fueled by a passion for innovation; A relentless pursuit of bringing the highest end luxury designs and professional features into everyone's homes. Because we continually strive to improve our products, we may change specifications and designs without prior notice.

⚠ WARNING: This product can expose you to chemicals including nickel, which is known to the State of California to cause cancer. For more information, go to www.P65Warnings.ca.gov.

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IMPORTANT SAFETY INSTRUCTIONS

Before operation, please read and follow these important instructions for the safety of your home and the people living in it.

When using electrical appliances, basic safety precautions should be followed, including the following:

- Install or locate this appliance only in accordance with the provided installation instructions.
- This appliance is intended to be used in households and similar applications such as: staff kitchen areas in shops, offices, and other working environments; by clients in hotels, motels, and other residential type environments; farm houses; and bed and breakfast type environments.



WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- Do not attempt to operate this oven with the door open. This can result in harmful exposure to microwave energy.
- It is important not to break or tamper with the safety interlocks.
- Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the:
    - Door (bent or broken)
    - Hinges and latches (broken or loosened)
    - Door seals and sealing surfaces (dirty or eroding)
- The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

IMPORTANT SAFETY INSTRUCTIONS

- If the oven is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the oven and lead to a dangerous situation.
- Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or defrost food. It is not designed for industrial or laboratory use.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Heavily soiled seal: If the seal is very dirty or eroded, the appliance door will no longer close properly during operation. The fronts of adjacent units could also be damaged. Always keep the seal clean.
- This appliance can be used by children if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. Keep the appliance and its cord out of reach of children without supervision.
- If the electrical cord is damaged, it must be replaced by the manufacturer or a similarly qualified professional in order to avoid a hazard.
- Do not immerse cord or plug in water.
- Keep cord away from heated surface.
- Do not let cord hang over edge of table or counter.
- Do not cover or block any openings on the appliance.

IMPORTANT SAFETY INSTRUCTIONS

- Do not store this appliance outdoors. Do not use this product near water — for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar location.
- To reduce the risk of fire inside the oven:
    - Do not overcook food. Carefully oversee appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
    - Remove wire twist-ties from paper or plastic bags before placing bag in oven.
    - If material inside of the oven ignites, keep oven door closed, turn oven off, and disconnect power cord or shut off power at the fuse or circuit breaker panel.
    - Do not use the microwave for storage purposes. Do not leave paper products, cooking utensils, or food inside when not in use.
- If smoke is emitted, switch off and unplug the appliance and keep the door closed in order to stifle any flames.
- Care should be taken not to displace the turntable when removing containers from the appliance.
- Some products, such as whole eggs and sealed containers — for example, closed glass jars — can explode and should not be heated in this oven.



WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.

IMPORTANT SAFETY INSTRUCTIONS

- Liquids such as water, coffee, or tea may be heated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUID SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID. To reduce the risk of injury to persons:
    - Do not overheat the liquid.
    - Stir the liquid both before and halfway through heating it.
    - Do not use straight-sided containers with narrow necks.
    - After heating, allow the container to stand in the microwave oven for a short time before removing the container.
    - Use extreme care when inserting a spoon or other utensil into the container.
- Do not operate any heating or cooking appliance beneath the appliance. (Exception: A microwave oven made for use above another heating appliance.)
- Do not mount unit over or near any portion of heating or cooking appliance. (Exception: A microwave oven made for use above another heating appliance.)
- Do not mount over sink.
- Do not store anything directly on top of the appliance surface when the appliance is in operation.
- Oversized food or oversized metal utensils should not be inserted in the oven as they may create a fire or risk of electric shock.
- The appliance shall not be cleaned with a steam cleaner.

IMPORTANT SAFETY INSTRUCTIONS

- Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts, increasing the risk of electric shock.
- Do not use paper products when appliance is operated in the convection or baking mode.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.
- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- Only use utensils that are suitable for use in microwave ovens.
- The contents of feeding bottles and baby food jars must be stirred or shaken and the temperature checked before consumption in order to avoid burns.
- The oven should be cleaned regularly and any food deposits removed since they may explode even after microwave heating has ended.
- The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloths, and similar items may lead to risk of injury, ignition, or fire.



WARNING: The appliance and its accessible parts become hot during use. Surface of a storage drawer can get hot. Care should be taken to avoid touching heating elements. Metallic containers for food and beverages are not allowed during microwave cooking.

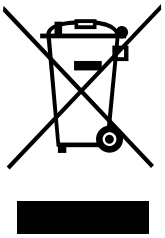
- The appliance is intended to be used built-in.
- The appliance must not be installed behind a decorative door in order to avoid overheating.

IMPORTANT SAFETY INSTRUCTIONS

- Using metal, aluminum, or other non-microwave-safe objects with the microwave function can cause sparks. Sparks can irreparably damage the glass on the inside the of the door.
- Never pour water inside the hot cooking compartment. This will cause steam. The temperature change can cause damage.
- Do not store moist food in the cooking compartment for long periods.
- Do not use the appliance to store food. This can lead to corrosion.
- Do not open the door to assist with cooling down food. The door must remain closed.
- Do not trap anything in the appliance door. Even if the door is only slightly ajar, the fronts of adjacent units may be damaged over time.
- Do not operate the microwave without food inside. Doing so may lead to power overloading. Never switch on the appliance unless there is food in the cooking compartment.
- Do not stand or place anything on the open appliance door. Do not place ovenware or accessories on the appliance door.
- When transporting the appliance, do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

IMPORTANT SAFETY INSTRUCTIONS

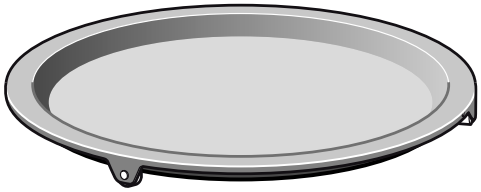
ENVIRONMENTALLY-FRIENDLY DISPOSAL



Dispose of packaging in an environmentally-friendly manner. This appliance complies with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

OPERATION

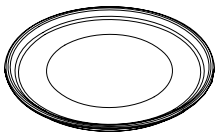
TURNTABLE AND GRILL RACK



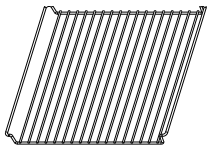


Food that particularly requires a lot of heat from underneath can be prepared directly on the metal turntable.

- The turntable can turn clockwise or counterclockwise.
- Place the turntable on the drive in the center of the cooking compartment. Ensure that it is properly fitted.
    - Never use the microwave without the turntable.
    - The turntable can withstand up to 11 pounds.
    - The turntable must turn when using all types of heating.



The appliance also comes with a ceramic turntable that can be placed on the metal turntable for stabler cooking.



A reversible wire grill rack is included for maximum convection performance. For best results, place rack face down for baking or roasting and face up for grilling.



The rack can remain inside the microwave during the microwave function as long as it is placed properly in the rack holders.

Before using the accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth.

OPERATION

HANDLE INSTALLATION

Note: The Allen/hex key needed to remove the handle is only included with Autograph Edition handles (Champagne Bronze, Gold, and Matte Black).

Autograph Edition handles



1. Locate the holes on the underside of each handle base.
2. Using a 7/64" Allen/hex key, loosen both the left and right set screws.
3. Carefully remove the handle. If installing an Autograph Edition handle, carefully place the new handle on the mounting studs. Then, using the Allen/hex key, tighten the left and right set screws until the handle is firmly in place.

OPERATION

RADIO INTERFERENCE

- Operation of the microwave oven may cause interference to your radio, TV, or similar equipment.
- When there is interference, it may be reduced or eliminated by taking the following measures:
    - Clean the door and sealing surface of the oven.
    - Reorient the receiving antenna of the radio or TV.
    - Move the microwave oven away from the receiver.
    - Plug the microwave oven into a different outlet so the appliance and receiver are on different branch circuits.

Note: This device complies with part 18 of the FCC Rules.

UTENSILS FOR USE IN MICROWAVE MODE



CAUTION: Personal Injury Hazard

- Tightly-closed utensils could explode. Closed containers should be opened and plastic pouches should be pierced before cooking.
- Carefully review the instructions on page 11 regarding what utensils to NOT use while using the microwave function.
- Please note there may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.

UTENSIL TEST

Fill a microwave-safe container with 1 cup of cold water along with the utensil in question.

1. Cook on maximum microwave cooking power for 1 minute.
2. Carefully feel the utensil. If the utensil is warm, do not use it for microwave cooking.
3. Do not exceed 1 minute cooking time.

OPERATION

MATERIALS YOU CAN USE WHILE MICROWAVE COOKING	
UTENSILS	GUIDE
Browning dish	Follow manufacturer's instructions. The bottom of browning dish must be at least 3/16" above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove 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. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer's instructions. Do not close with metal twist tie. Make slits to allow steam to escape.
Paper plates and cups	Use for short term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer's instructions. Some plastic containers soften as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced, or vented as directed by package. Use only to cover food during cooking.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and candy thermometers).
Wax paper	Use as a cover to prevent splattering and retain moisture.

MATERIALS TO BE AVOIDED WHILE MICROWAVE COOKING	
UTENSILS	GUIDE
Aluminum tray	Use of metal or aluminum while microwave cooking may cause arcing (sparks inside the unit). Transfer food into microwave-safe dish.
Food carton with metal handle	
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	Plastic foam may melt or contaminate food/liquid inside when exposed to high temperatures.
Wood	Wood will dry out when used in the microwave oven and may split or crack.

OPERATION



TOUCH KEYS AND DISPLAY	
AUTO DEFROST	Select auto defrost programs
FROZEN FOODS	Start cooking programs for frozen convenience foods
SENSOR COOK	Select sensor cook programs
SENSOR REHEAT	Select sensor reheat programs
POPCORN	Cook popcorn
BEVERAGE	Heat beverages
PIZZA	Select pizza programs
AUTO MENU	Select auto menu programs
BROIL HIGH-LOW	Set broil modes (high/low)
POWER LEVEL	Set power level for microwave operation
CONVECTION	Select bake cook programs Select roast cook programs
PREHEAT	Select preheat programs
TEMP. WEIGHT	Set temperature or weight of cooking
TIME	Set Time for cooking time
PANEL LOCK	Activate/deactivate childproof lock
CLOCK	Set time of day
0 - 9	Use the number keys to enter customized values
START / ENTER +30 seconds	Confirm entered values/start cooking mode Add 30 seconds
CLEAR / OFF	Clear entered value/turn appliance off

PARAMETER ADJUSTMENT	
Auto menu	Select 8 automatic programs.
Weight	Set the weight of cooking.
Time	Set the time of cooking.

OPERATION

CHILDPROOF LOCK

The oven has a childproof lock to prevent children from switching it on accidentally. The oven will not react to any settings. The timer and clock also cannot be set when the childproof lock has been switched on.

SWITCHING ON THE CHILDPROOF LOCK

1. No cooking time should be set.
2. Touch and hold the **Panel Lock** key for approximately 3 seconds. The lock symbol appears in the display. The childproof lock is activated.

SWITCHING OFF THE CHILDPROOF LOCK

Touch and hold the **Panel Lock** key for approximately 3 seconds. The lock symbol on the display goes out. The childproof lock is deactivated.

CHILDPROOF LOCK WITH OTHER COOKING OPERATIONS

When other cooking programs have been set, the childproof lock is not operational.

COOLING FAN

- Your appliance has a cooling fan. The cooling fan switches on during operation. The hot air escapes above the door.
- The cooling fan continues to run for a certain time after operation.



WARNING: Do not cover the ventilation slots. Otherwise, the appliance will overheat.

- The appliance needs to remain cool during microwave operation. The cooling fan may continue to run even when the microwave operation has completed.
- Condensation may appear on the door window, interior walls, and floor. This is normal and does not adversely affect microwave operation. Wipe away the condensation after cooking.

OPERATION

SETTING THE CLOCK

1. Once the appliance is connected, "12:00" will be displayed as the time of day. To set the correct time, proceed as follows:
2. Touch **Clock**.
3. Enter the correct time using the number keys.
   Example: To set the clock to 12:41, type in 1 2 4 1.
4. Touch **Start/Enter** to confirm.

CHANGING THE CLOCK

1. Touch **Clock** in waiting state.
2. Enter the correct time using the number keys.
3. Touch **Start/Enter** to confirm.

SETTING THE TIME-SETTING OPTIONS

Your oven has various time-setting options. You can use the **Clock** key to call up the menu and switch between the individual functions.

SETTING THE COOKING TIME

1. The cooking time for your meal can be set on the oven. When the cooking time has elapsed, the oven switches itself off automatically. This means that you do not have to interrupt other work to switch off the oven. The cooking time cannot be accidentally exceeded.
2. The oven starts. The cooking time counts down in the display.
3. The cooking time has elapsed
4. An audible signal sounds. The oven stops heating.

OPERATION

HEATING UP THE OVEN

To remove the new oven smell, heat up the microwave when it is empty and closed. One hour with **Convection** at 350°F is ideal. Ensure that no packaging remnants have been left inside the oven.

1. Touch **Convection** once to enter bake mode.
2. Enter the numbers **3 5 0** with the number keys.
3. Touch **TIME** to adjust cooking time.
4. Enter the numbers **6 0** with the number keys.
5. Touch **Start/Enter** to start cooking.

The oven light turns on and the appliance starts heating.

SETTING CONVECTION MODE

Example: Roast 350°F for 20 minutes

1. Touch **Convection** once to enter bake mode. Touch **Convection** twice to enter roast mode.
2. Enter the numbers **3 5 0** with the number keys.
3. Touch **TIME** to adjust cooking time.
4. Enter the numbers **2 0** with the number keys.
5. Touch **Start/Enter** to start cooking.

OPENING THE OVEN DOOR DURING OPERATION

Operation is suspended. After closing the door, touch the **Start/Enter** key. Operation continues.

CANCELING OPERATION

1. Touch **Clear/Off** to cancel the active oven mode. The appliance turns off and the clock is displayed.
2. The cooling fans may continue to run for awhile and then switch off automatically.

OPERATION

RAPID PREHEATING

With rapid preheating, your oven reaches the set temperature particularly quickly.

1. To ensure optimal cooking, only put your food in the cooking compartment when the preheating phase is complete.
2. Touch the **PREHEAT** key.
3. Enter the temperature setting with the number keys. The input temperature should be within 100°F to 450°F .
4. Touch the **Start/Enter** key. The oven begins to heat up.

THE PREHEATING PROCESS IS COMPLETE

A signal sounds. Put your dish in the oven. Set the cooking mode you need.

CANCELING RAPID PREHEATING

- While setting the rapid preheating function, touch **Clear/Off** to cancel the function.
- During rapid preheating, touch **Clear/Off** to cancel the function. You can also open the door to cancel the function.

Note: You can open the door to put food inside only after you hear a notification and see the preheating icon blinking.

SUITABLE MICROWAVE OVENWARE

Suitable dishes are heat-resistant ovenware made of glass, oven heat resistant silicon cookware, glass ceramic, porcelain, ceramic or heat-resistant plastic. These materials allow microwaves to pass through.

UNSUITABLE MICROWAVE OVENWARE

Metal ovenware is unsuitable when using the microwave function. Metal does not allow microwaves to pass through. Food in covered metal containers will remain cold.

OPERATION

OVENWARE TEST

Do not switch on the microwave unless there is food inside. The following ovenware test is the only exception to this rule. Perform the following test if you are unsure whether your ovenware is suitable for use in the microwave:

- Heat the empty ovenware at maximum power for 1/2 to 1 minute.
- Check the temperature occasionally during that time.
    - The ovenware should still be cold or warm to the touch.
    - The ovenware is unsuitable if it becomes hot or if sparks are generated.

MICROWAVE POWER SETTINGS

- You can select from 10 different microwave power levels. If you do not set a power level, the microwave will automatically operate at the highest power level 10.
- The table on the next page provides suggested power levels for various types of food that can be prepared in the microwave.

OPERATION

POWER LEVEL	MICROWAVE OUTPUT	USE FOR
10 High	100%	Boiling water Cooking ground meat Making candy Cooking fresh fruit and vegetables Cooking fish and poultry Preheating browning dish Reheating beverages Cooking bacon slices
9	90%	Reheating meat slices quickly Sautéing onions, celery, and green peppers
8	80%	All reheating Cooking scrambled eggs
7	70%	Cooking breads and cereal products Cooking cheese dishes Cooking muffins, brownies, and cupcakes Cooking whole poultry
6	60%	Cooking pasta
5	50%	Cooking meat Cooking custard Cooking spare ribs, rib roast, and sirloin roast
4	40%	Cooking less tender cuts of meat Reheating frozen packaged foods
3	30%	Thawing meat, poultry, and seafood Cooking small quantities of food Finish cooking casseroles, stew, and some sauces Melting chocolate
2	20%	Softening butter and cream cheese
1	10%	Softening ice cream Raise yeast dough

OPERATION

SETTING THE MICROWAVE

1. Enter the desired cook time with the number keys. The timer display will fill in from right to left.

   Example: To set a microwave time of 20 minutes and 30 seconds, enter the numbers 2 0 3 0.
2. You can start microwave operation with the default power level 10 by touching **Start/Enter** or you can set a different power level.
3. Touch **Power Level**. Enter the desired power level using the number keys.
4. Touch **Start/Enter** to start microwave operation. The microwave timer will start to count down.

EXPRESS COOKING

1. In waiting state, touch **number keys 1 to 9** to start microwave cooking at level 10 from 1 to 9 minutes.
2. If the door is closed, the oven will start to cook after 2 seconds.

OPENING THE OVEN DOOR DURING OPERATION

Operation will be immediately suspended. After closing the door, touch the **Start/Enter** key to continue operation.

CANCELING OPERATION

1. Touch **Clear/Off** to cancel the active oven mode. The appliance turns off and the clock is displayed.
2. The cooling fans may continue to run for awhile and then switch off automatically.

OPERATION

SPEEDY MICROWAVE COOKING

1. Use the **Start/Enter** key to quick-start your microwave at the highest power level. You can touch the key repeatedly to increase the microwave time in increments of 30 seconds.
2. Touching this key during microwave operation will add 30 seconds to the remaining microwave time.
3. A signal will sound when the cooking time has elapsed.

MULTI-STAGE COOKING

1. Enter the desired cook time with the number keys.
2. Touch **Power Level**.
3. Enter the desired power level for the first stage of cooking using the number keys.
4. Touch **Power Level**.
5. Enter the desired power level for the second stage using the number keys.
6. Touch **Start/Enter**.
7. Enter the desired cook time with the number keys.
8. Touch **Start/Enter** to start microwave operation.
9. The buzzer will sound 3 times when the first stage of cooking is finished and enter to the second stage.

OPERATION

AUTOMATIC PROGRAMS

SETTING A PROGRAM

1. When setting a program, the temperature selector must be in the off position.
2. Touch **Auto menu**.
3. Touch **Auto menu** repeatedly to scroll through the full Auto menu.
4. Touch the **number keys** to adjust weight of food.
5. Touch **Start/Enter** to start cooking.

OPENING APPLIANCE DOOR DURING OPERATION

Opening the appliance door during operation will interrupt the current mode. Close the appliance door and then touch **Start/Enter** to resume operation.

CANCEL OPERATION

Touch **Clear/Off** to cancel the active oven mode. The appliance turns off and the clock is displayed. The cooling fans may continue to run for awhile and then switch off automatically.

AUTO MENU		
PROGRAM	WEIGHT RANGE	FOOD PLACEMENT
1- Chicken Breasts	0.5 - 3.0 lbs	Wire rack, facing down
2 - Chicken Thigh	0.5 - 3.0 lbs	Wire rack, facing down
3 - Whole Poultry	1.5 - 4.5 lbs	Turntable
4 - Beef Roast	0.5 - 3.25 lbs	Turntable
5 - Pork Tenderloin	1.0 - 3.0 lbs	Wire rack, facing down
6 - Pork Chops	0.5 - 3.0 lbs	Wire rack, facing down
7 - Meatloaf	1.0 - 3.25 lbs	Turntable
8 - Fish Fillets	0.5 - 2.0 lbs	Wire rack, facing down

OPERATION

DEFROSTING PROGRAMS

You can use the 2 defrosting programs to defrost ground meat and meat pieces.

1. Touch **Auto Defrost** once or twice to choose "**GROUND MEAT**" or "**MEAT PIECES**."
2. Enter the weight of the food you want to defrost using the number keys.
3. Touch **Start/Enter** to start defrosting.

PREPARING FOOD

1. Use food that has been frozen at -0.4 °F and stored in portion-sized quantities that are as thin as possible.
2. Take the food to be defrosted out of all packaging and weigh it. You need to know the weight to set the program.
3. Liquid will be produced when defrosting meat or poultry. Drain off this liquid when periodically turning meat and poultry and under no circumstances use it for other purposes or allow it to come into contact with other foods.

MICROWAVE OVENWARE

Place the food in a microwaveable shallow dish, e.g. a ceramic or glass plate, but do not cover. When defrosting chicken and chicken portions, an audible signal will sound on two occasions to indicate that the food should be turned.

RESTING TIME

The defrosted food should be left to stand for an additional 10 to 30 minutes until it reaches an even temperature. Large pieces of meat require a longer standing time than smaller pieces. Flat pieces of meat and items made from minced meat should be separated from each other before leaving to stand. After this time, you can continue to prepare the food, even though thick pieces of meat may still be frozen in the middle. The giblets can be removed from poultry at this point.

PROGRAM NO.	DEFROST	WEIGHT RANGE IN LBS
1	Ground meat	0.50 - 2.00
2	Meat pieces	0.50 - 3.00

OPERATION

POPCORN

- Do not leave oven unattended while popping corn. Popcorn may ignite and cause fire.
- Never set the microwave power too high. Always place the popcorn bag on the ceramic turntable or on a microwave-safe plate on top of the metal turntable.
- The popcorn feature lets you pop 3 different bag sizes of commercially packaged microwave popcorn. Use the following table to determine the setting to use:
- **NOTE**: Popcorn times may vary by brand and/or type.

BAG SIZE	TOUCH POPCORN KEY
1.2 oz	1 time
2.5 oz	2 times
3.5 oz	3 times

SETTING POPCORN MODE

1. Clear any previously set programs prior to choosing the mode. Touch **Clear/Off.**
2. Touch **Popcorn.** The cook time is displayed.
3. Touch **Popcorn** repeatedly or touch number key 1 to 3 to choose the desired weight.
4. Touch **Start/Enter**.
5. The microwave timer starts counting down.
6. When the microwave time has elapsed, a beep will sound. The appliance turns off and the clock is displayed.

OPERATION

BEVERAGE

The beverage feature heats 0.5 to 2 cups of a beverage. Use the table below to determine the setting to use.

AMOUNT	TOUCH BEVERAGE KEY
0.5 cups (about 4 oz.)	1 time
1 cup (about 8 oz.)	2 times
1.5 cups (about 12 oz.)	3 times
2 cups (about 16 oz.)	4 times

SETTING BEVERAGE MODE

1. Touch **Beverage**. The cook time is displayed.
2. Touch **Beverage** repeatedly or touch **number key 1 to 4** to choose the desired amount.
3. Touch **Start/Enter.**
4. The microwave timer starts counting down. When the microwave timer has elapsed, a beep will sound. The appliance turns off and the clock is displayed.

FROZEN FOODS

SETTING FROZEN FOODS

1. Clear any previously set programs prior to choosing the mode. Touch **Clear/Off.**
2. Touch **Frozen Foods**.
3. You can change the temperature by using the number keys. You can enter a temperature between 200 and 450° F.
4. Touch **TIME** to adjust cooking time.
5. Touch **Start/Enter** to start cooking.

OPERATION

OPENING APPLIANCE DOOR DURING OPERATION

Opening the appliance door during operation will interrupt the current mode. When you close the appliance door, operation will be resumed.

CANCEL OPERATION

1. Touch **Clear/Off** to cancel the active oven mode. The appliance turns off and the clock is displayed.
2. The cooling fans may continue to run for awhile and then switch off automatically.

PIZZA

You can use the Pizza mode to bake three different types of pizza:

MODE NO.	PIZZA TYPE	BAKE ON
1	Frozen pizza	Metal turntable
2	Fresh pizza	Metal turntable
3	Microwave pizza	Ceramic turntable

PIZZA TIPS

- Check pizza before minimum time elapses, as pizza may cook faster compared to a traditional oven.
- For fresh pizza, use a pizza paddle for sliding the pizza on and from the metal turntable.
- If using a pizza paddle, sprinkle the paddle liberally with cornmeal for ease in transferring the dough to the metal turntable.
- Maximum size is 12 inches for fresh and frozen pizzas.
- Avoid using a pizza stone as it can damage the oven.
- The metal turntable can be used for cutting pizza into slices. Remove the turntable from the oven after the pizza is baked.

OPERATION

SETTING PIZZA MODE FOR FRESH OR FROZEN PIZZA

- You can set a temperature range from 375 to 450° F for fresh and frozen pizza modes.
- You can bake fresh or frozen pizza directly on the metal turntable.

1. Clear any previously set programs prior to choosing the mode. Touch **Clear/Off.**
2. Touch **Pizza**.
3. Touch **Pizza** repeatedly to scroll through all pizza modes.
4. Touch **Start/Enter**.
5. You can change the temperature by using the number keys. Touch **Start/Enter** to confirm.
6. The microwave oven starts preheating.
7. The set temperature is reached once the preheat bar has filled up completely and a beep sounds.

OPENING APPLIANCE DOOR DURING OPERATION

Opening the appliance door during operation will interrupt the current mode. When you close the appliance door, operation will be resumed.

SETTING PIZZA MODE FOR MICROWAVE PIZZA

1. Place the microwave pizza on the ceramic turntable and put it in the oven following package directions.
2. Touch **Pizza**.
3. Touch the **number key 3** or touch **Pizza** repeatedly until **MICROWAVE PIZZA** is displayed.
4. Touch **Start/Enter.**
5. When sensing is complete, a beep will sound and the calculated cook time will start to count down. After the cook time has elapsed, a beep will sound. The appliance turns off and the clock is displayed. Do not open the door during the sensing process, or the program will be canceled.
6. Once the calculated cook time is displayed, you can open the door to turn or rearrange the food. Touch **Start/Enter** to resume operation.

OPERATION

OPENING APPLIANCE DOOR DURING OPERATION

Opening the appliance door during operation will interrupt the current mode. Close the appliance door and then touch **Start/Enter** to resume operation.

SENSOR COOKING

You can select two sensor cooking modes. Sensor cooking allows you to cook many of your favorite foods without selecting cooking times and power levels. The microwave oven automatically determines the required cooking time for each food item. For best results for cooking by sensor, follow these recommendations:

- Food cooked with the sensor system should start from normal storage temperature.
- Metal turntable, ceramic turntable, and outside of container should be dry.
- Foods should always be covered loosely with microwavable plastic wrap, wax paper, or lid.
- Do not open the door or touch **Clear/Off** key during sensing time. When sensing time is over, the oven beeps once and the remaining cooking time will appear in the display. At this time you can open the door to stir, turn or rearrange the food.

SENSOR REHEAT

The Sensor Reheat feature lets you reheat dinner plates or casseroles (8-16 oz.) for your cooking convenience.

SETTING SENSOR REHEAT

1. Touch **Sensor Reheat**.
2. Touch **Start/Enter**. **Sensing** is displayed. The microwave operates during sensing.
3. When sensing is complete, a beep will sound and the calculated cook time will start to count down. Do not open the door during the sensing process, or the program will be canceled.
4. Once the calculated cook time is displayed, you can open the door to stir, turn, or rearrange the food. Touch **Start/Enter** to resume operation.
5. When sensor reheat is finished, a beep will sound and the appliance turns off.

OPERATION

REHEAT COOKING SUGGESTIONS		
FOOD	DIRECTIONS	QUANTITY
Dinner plate	Use only pre-cooked, refrigerated foods. Cover plate with vented plastic wrap or waxed paper, tucked under plate. If food is not hot enough after heating with the Reheat feature, continue heating using manual time and power level setting. Contents: • 3-4 oz. meat, poultry or fish (up to 6 oz. with bone) • 1/2 cup starch (potatoes, pasta, rice, etc.) • 1/2 cup of vegetables (about 3-4 oz.)	1 serving (1 plate)
Casserole, Pasta	Cover plate with lid or vented plastic wrap. If food is not hot enough after heating with the Reheat feature, continue heating using manual time and power level setting. Stir foods once before serving. Contents: • Casserole: refrigerated foods (such as beef stew or lasagna) • Pasta: canned spaghetti and ravioli, refrigerated foods	1 to 4 servings

SENSOR COOK

Sensor Cook allows you to cook many of your favorite foods without selecting cooking times and power levels. The microwave oven automatically determines the required cooking time for each food item.

OPERATION

SETTING SENSOR COOK

1. Clear any previously set programs prior to choosing the mode. Touch **Clear/Off.**
2. Touch **Sensor Cook**.
3. Select the desired program. For Ground Meat, touch **Sensor Cook** repeatedly to scroll through all **Sensor Cook** modes.
4. Touch **Start/Enter**.
5. The program will start sensing with the microwave operating.

SENSOR COOK PROGRAM	QUANTITY	COOKING TIPS
1 - Baked Potato	1 - 4 potatoes (8 - 32 oz.)	Pierce skin with a fork. Do not cover. After cooking, allow to stand wrapped in foil for 5 minutes.
2 - Ground Meat	8 - 24 oz. (0.5 - 1.5 lbs)	After cooking, allow to stand, covered, for 3 - 4 minutes.
3 - Fresh Vegetables	4 - 16 oz. (0.25 - 1 lbs)	No water is needed if vegetables have just been washed. Add 2 tablespoons of water per 8 ounces of fresh vegetables.
4 - Fish/Seafood	8 - 20 oz. (0.5 -1.25 lbs)	Roll thin edges underneath. Arrange in a ring around microwaveable dish.
5 - Frozen Entrees	10 - 20 oz.	Follow package instructions for venting, cutting plastic film, etc.

When sensing is complete, a beep will sound and the calculated cook time will start to count down.

Do not open the door during the sensing process, or the program will be canceled.

1. Once the calculated cook time is displayed, you can open the door to stir, turn or rearrange the food. Touch **Start/Enter** to resume operation.
2. When sensor cook is finished a beep will sound and the appliance turns off.

OPERATION

OPENING APPLIANCE DOOR DURING OPERATION

Opening the appliance door during operation will interrupt the current mode. Close the appliance door and then touch **Start/Enter** to resume operation.

CANCEL OPERATION

1. Touch **Clear/Off** to cancel the active oven mode. The appliance turns off and the clock is displayed.
2. The cooling fans may continue to run for awhile and then switch off automatically.

BROIL

The Broil feature uses intense heat radiated from the upper element.

SETTING BROIL MODE

1. Clear any previously set programs prior to choosing the mode. Touch **Clear/Off.**
2. Touch **Broil HIGH-LOW**.
3. Touch **Broil HIGH-LOW** again to change to **Broil HIGH-LOW** mode.
4. Enter the desired cooking time with the number keys.
5. Touch **Start/Enter** to start operation.

OPERATION

Note: Always use a broil pan when cooking in Broil mode.

BROIL: Place pan of food on the wire rack with the recess facing up.

FOOD	OVEN TEMP	COOKING TIME (MINS)	INTERNAL TEMP	COOKING TIPS
Hamburgers 3/4" - 1" thick, medium	High	Side 1: 9-11 Side 2: 10-12	160°F	Use pan that allows fat to drain away from the food. High fat meat causes more spattering.
Lamb chops 1", medium	High	Side 1: 9-11 Side 2: 10-12	160°F	Use pan that allows fat to drain away from the food. Slit fat to prevent curling.
Sausage Fresh	High	Side 1: 9-11 Side 2: 8-10	160°F	Use pan that allows fat to drain away from the food.
Steaks 3/4"-1", medium rare	High	Side 1: 9-11 Side 2: 10-12	145°F	Use pan that allows fat to drain away from the food. Slit fat to prevent curling.
Steaks 3/4"-1", medium	High	Side 1: 9-11 Side 2: 10-12	160°F	Use pan that allows fat to drain away from the food. Slit fat to prevent curling.
Toasting bread	Low	3-5	-	Check at minimum time.
Top browning casseroles	Low	3-5	-	Use only metal or glass ceramic dishes such as CorningWare®.

OPERATION

BROIL: Place pan(s) of food on the wire rack with the recess facing up.

FOOD	OVEN TEMP	COOKING TIME (MINS)	INTERNAL TEMP	COOKING TIPS
Chicken breasts, bone-in	Low	Side 1: 9-11 Side 2: 10-12	170°F	Start breast side down.
Fish fillet 3/4" to 1"	Low	11-15	145°F	No turning of fish. Turn thin ends under. Brush with olive oil or butter to prevent sticking.

CONVECTION: Preheat the oven before adding foods. Once the oven is preheated, place the food in the oven quickly to minimize loss of heat. Place pans of food on the wire rack with the recess facing down.

FOOD	OVEN TEMP	COOKING TIME (MINS)	COOKING TIPS
Biscuits	350°F	13 - 20	A dark or dull baking sheet will result in a browner, crisper crust.
Cake 13" x 9"	350°F	23 - 28	For a tender, light golden brown crust, use light, shiny metal bakeware.
Cookies	350 - 375°F	8 - 14	A dark or dull baking sheet will result in a browner, crisper crust.
Cornbread	425 - 450°F	25 - 30	Use a square baking pan.
Cupcakes	350°F	18 - 21	Ideal for ready-made mixes. Prepare according to package directions.
Dinner rolls	400°F	12 - 18	Use with fresh or frozen dinner rolls.
Fresh fruit pie	375°F	50 - 60	A dark or dull baking pie pan will result in a browner, crisper crust.
Muffins	400°F	10 - 18	Ideal for ready-made mixes. Prepare according to package directions.
Roasted vegetables	425 - 450°F	15 - 20	Use dark or dull metal pan. Stir once.
Shortcakes	450°F	10 - 18	Best for individual shortcakes. Use dark coated pan.

OPERATION

COOKING SEAFOOD IN YOUR MICROWAVE

Be sure to place fish on a microwave-safe roasting rack in a microwave-safe dish. Be sure to always cook fish until it flakes easily with a fork. Use a tight cover to steam fish; a lighter cover of wax paper or paper towel provides less steaming. And be sure not to overcook fish; check it at a minimum cooking time before cooking longer.

SEAFOOD	POWER LEVEL	COOKING TIME	DIRECTIONS
Fish steaks up to 1 1/2 lbs	Medium high (7)	7–11 min/lb	Arrange fish on roasting rack with meaty portions toward the outside of rack. Cover with wax paper. Turn over and rearrange halfway through cook time. Cook until fish flakes easily with fork. Let stand 3–5 mins.
Fish fillets up to 1 1/2 lbs	Medium high (7)	7–11 min/lb	Arrange fillets in a baking dish. Cover with wax paper. If over 1/2" thick, turn over and rearrange halfway through cook time. Cook until fish flakes easily with fork. Let stand 2–3 mins.
Shrimp up to 1 1/2 lbs	Medium high (7)	7–11 min/lb	Arrange shrimp in a baking dish without overlapping or layering. Cover with wax paper. Cook until firm and opaque, stirring 2 or 3 times. Let stand 5 mins.

OPERATION

COOKING EGGS AND VEGETABLES IN YOUR MICROWAVE

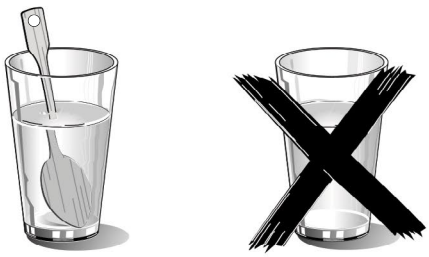
- Never cook eggs in the shell and never warm hard-cooked eggs in the shell; they can explode.
- Always pierce yolk on whole eggs to keep them from bursting.
- Cook eggs just until set; they will become tough if overcooked.
- Cooking scrambled eggs is safe.
- Always place vegetables like asparagus and broccoli with the stem ends pointing toward the edge of the dish and the tips toward the center.
- When cooking cut vegetables, always cover the dish with a lid or vented microwavable plastic wrap.
- Whole, unpeeled vegetables such as potatoes, sweet potatoes, squash, eggplant, etc., should have their skin pricked in several locations before cooking to prevent them from bursting.
- For more even cooking, stir or rearrange whole vegetables halfway through the cook time.
- Most of the time, the denser the food, the longer the required standing time. For example, a baked potato should stand for 5 minutes before serving, while a dish of peas may be served immediately.

HEATING FOOD



WARNING: Risk of scalding

There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only moves a little, the hot liquid can suddenly boil over and spatter. When heating liquids, always place a wooden spoon or chopstick in the container. This will prevent delayed boiling.



OPERATION

ACRYLAMIDE IN FOOD

Which foods are affected? Acrylamide is mainly produced in grain and potato products that are heated to high temperatures, such as potato crisps, chips, toast, bread rolls, bread, or fine baked goods (biscuits, gingerbread, cookies).

Tips for keeping acrylamide to a minimum when preparing food:

- Keep cooking times to a minimum.
- Cook meals until they are golden brown, but not too dark. Large, thick pieces of food contain less acrylamide.
- Max. 400°F in Top/bottom heating or max 350°F in convection cooking or baking mode.

ENERGY AND ENVIRONMENT TIPS

Below are some tips on how to save energy when baking and roasting and how to dispose of your appliance properly.

SAVING ENERGY

- Only preheat the oven if this is specified in the recipe or in the operating instruction tables.
- When convection cooking, use dark, black, lacquered or enameled baking tins. They absorb the heat particularly well.
- Open the oven door as infrequently as possible while you are cooking, baking, or roasting.
- It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.
- For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

MAINTENANCE AND CLEANING

CARE AND CLEANING

- Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.
- Never clean the appliance immediately after switching off, as you risk being burned. Let the appliance cool down.
- Microwave energy may escape if the cooking compartment door or the door seal is damaged, which can be a serious health risk. Never use the appliance if the cooking compartment door or the door seal is damaged. If you see damage, contact ZLINE at 1-614-777-5004.
- Slight differences in color on the front of the appliance are caused by the use of different materials, such as glass, plastic, and metal.
- Shadows on the door panel that look like streaks are caused by reflections made by the oven light.
- Unpleasant odors, e.g. after fish has been prepared, can be removed very easily. Add a few drops of lemon juice to a cup of water. Place a wooden spoon into the container to prevent delayed boiling. Heat the water for 1 to 2 minutes at maximum microwave power.
- When cleaning surfaces of the door and oven that come together when closing the door, use only mild, nonabrasive soaps or a kitchen-safe cleaner applied with a sponge or soft cloth.

CLEANING AGENTS

- To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Do not use:
    - Sharp or abrasive cleaning agents
    - Metal or glass scrapers to clean the glass in the appliance door
    - Metal or glass scrapers to clean the door seal
    - Hard scouring pads and sponges
    - Cleaning agents with high concentrations of alcohol
- Wash new sponge cloths thoroughly before use.
- Allow all surfaces to dry thoroughly before using the appliance again.

MAINTENANCE AND CLEANING

CLEANING GUIDE	
Appliance front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaners or metal or glass scrapers for cleaning.
Appliance front with stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch, and albumin (e.g. egg white) immediately. Corrosion can form under such residues. Special stainless steel cleaning agents can be obtained at appliance stores and other vendors. Do not use glass cleaners or metal or glass scrapers for cleaning.
Cooking compartment	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such residues. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist shops. Do not use glass cleaners or metal or glass scrapers for cleaning.
Recess in cooking compartment	Damp cloth: Ensure that no water seeps through the turntable drive into the appliance interior.
Door panels	Glass cleaner: Clean with a dish cloth. Do not use a glass scraper.
Seal	Hot soapy water: Clean with a dish cloth, do not scour. Do not use a metal or glass scraper for cleaning.

TROUBLESHOOTING

ISSUE	POSSIBLE CAUSE	TROUBLESHOOTING
The appliance does not work	Faulty circuit breaker	Look in the fuse box and check that the circuit breaker for the appliance is in working order.
	Plug not plugged in	Plug in the plug.
	Power interrupted	Check outlet.
The appliance does not work. 🔒 appears in the display panel.	Childproof lock is active.	Deactivate the childproof lock (page 13).
0:00 is in the display panel.	Power cut	Reset the clock (page 14).
The microwave does not switch on.	Door not fully closed.	Check whether food residue or debris is trapped in the door.
It takes longer than before for the food to heat up in the microwave.	The selected microwave power level is too low.	Select a higher power level (page 18).
	A larger amount than usual has been placed in the appliance.	Double the amount of food equals almost double the cooking time.
	The food was colder than usual.	Stir or turn the food during cooking.
Turntable grates or grinds.	Dirt or debris in the area around the turntable drive.	Clean the rollers under the turntable and the recess in the oven floor thoroughly.
A particular operating mode or power level cannot be set.	The temperature, power level, or combined setting is not possible for this operating mode.	Choose permitted settings.

TROUBLESHOOTING

ISSUE	POSSIBLE CAUSE	TROUBLESHOOTING
E 1 appears in the display panel.	The thermal safety switch-off function has been activated.	Call customer service at 1-614-777-5004.
E2 appears in the display panel.	The thermal safety switch-off function has been activated.	
E4 appears in the display panel.	Humidity sensor error	
E 17 appears in the display panel.	Rapid heating has failed	

Need to purchase a part or accessory for your ZLINE product? Visit ZLINEparts.com, ZLINE's official parts distribution partner.

WARRANTY

COVERAGE

ZLINE Kitchen and Bath microwave parts will be warrantied for two years from the original purchase date for the original purchaser of the product.

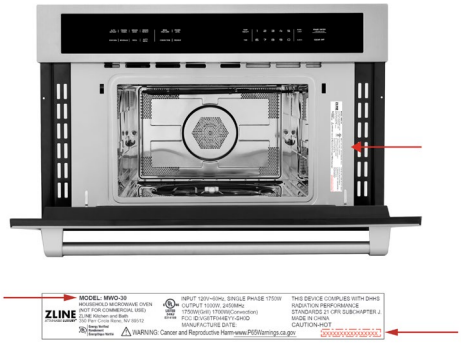
TERMS

This warranty applies only to the original purchaser of the product installed for normal residential use. This is defined as a single-family, residential dwelling in a non-commercial setting. Commercial settings include but are not limited to: schools, churches, hotels, restaurants, vacation rentals such as Airbnb, day care centers, private clubs, fire stations, common areas in multi-family dwellings, nursing homes, food service locations, and institutional food service locations such as hospitals or correction facilities. This warranty is non-transferable and will not be extended based on the date of installation. The warranty applies only to products installed in the contiguous United States and the District of Columbia. Warranty shall not apply and ZLINE Kitchen and Bath is not responsible for damage resulting from negligence, improper maintenance, misuse, abuse, alteration of or tampering with the appliance, accident, natural disaster, improper electric supply, unauthorized service or repair, improper installation, or installation not in accordance with the instructions contained in the manual or with local government codes.

WHAT IS NOT COVERED

1. Installation or start-up damages or problems caused by improper installation or use.
2. Damage related to unauthorized service or unauthorized parts.
3. Installation in any commercial or non-residential application.
4. Aesthetic damage, scratches, or natural wear caused by normal use.
5. Second-hand, open box products, or products purchased from an unauthorized retailer.

WARRANTY



The rating tag shows the model and serial number of your microwave. The tag is located on the right side of the microwave. The tag is visisble when the microwave door is open. Do not remove permanently affixed labels, warnings, or plates from the product. This will void the warranty.

SERVICE

For warranty service, please contact our Customer Service team at 1-614-777-5004 or visit www.zlinekitchen.com/contact to utilize our online Customer Experience Portal.

3.5.0

www.zlinekitchen.com

1-614-777-5004

contact@zlinekitchen.com

ZLINE

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