INDUCTION HARDWARE

USE & INSTALLATION MANUAL
V2 · SEPTEMBER 2026

COOKING · MICROWAVE DRAWERS

SMART DRAWER MICROWAVE

24″ and 30″ — flush built-in, four finishes each

MWD-24 · MWD-30 — SS / BS / VEGA / ORION



SHOWROOM

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RECORD HERE

MODEL & SERIAL

Two widths, one **standard**.

INDUCTION HARDWARE

At Induction Hardware our mission is to make the next generation of appliances around induction electric technology. Everything we make is all electric and focused on building the best appliances for the future. **Induction technology is the future of cooking.**



2.1 cu. ft.
USABLE CAPACITY · BOTH WIDTHS

1,500 W
MAXIMUM INPUT LOAD

900 W
MICROWAVE OUTPUT AT 100%

6.86″ TFT
FULL-TOUCH DISPLAY · 16 MODES

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For service, have the product model number, serial number and proof of purchase ready. Both numbers are on the product rating label.

Two widths. One **drawer**.

INDUCTION HARDWARE

COMMON TO BOTH WIDTHS

Product type	**Drawer microwave oven**
Configuration	**Built-in drawer**
Control method	**6.86″ TFT full-touch display**
Usable capacity	**2.1 cu. ft.**
Cavity	**Turntable-free**
Power supply	**110–120 VAC, 60 Hz · 17 A**
Branch circuit	**Dedicated 20 A, grounded**
Maximum input load	**1,500 W**
Microwave power	**10–100%; 100% ≈ 900 W**
Minimum cabinet depth	**23.622″ [600 mm]**
Drawer extension	**Approx. 14.96″ [380 mm]**
Certification	**CSA**

OPERATING MODES — 16

Microwave, Reheat, Popcorn, Beverage, Defrost, Melt, Soften, Simmer, Keep Warm, Potato, Vegetable, Pizza, Slow Cook, Rice, Kids Meal, Steam Clean — plus Favorites for recalling your own programs.

BY WIDTH

	MWD-24	MWD-30
Nominal width	**24″**	**30″**
Overall W	**23.4″**	**29.9″**
Overall D	**18.7″**	**22.9″**
Overall H	**17.9″**	**18.0″**
Cutout W	**See drawing**	**28.75″**
Cutout D min.	**23.625″**	**23.625″**
Cutout H	**See drawing**	**17.375″**
Internal drawer	**See drawing**	**17.5 × 16 × 8″**
Package W × D × H	**27.1 × 20.9 × 27″**	**33.8 × 21.3 × 27″**



POWER CONNECTION

Cord and **NEMA 5-15P** three-prong plug pre-installed. Provide a dedicated, properly grounded 110–120 V outlet inside the cabinet, clear of the drawer travel. No extension cords, no adapter plugs, and never cut off the grounding terminal.

FINISHES AND SKUS

Stainless Steel	**MWD-24-SS · MWD-30-SS**
Signature Black Stainless	**MWD-24-BS · MWD-30-BS**
Vega — gold on stainless	**Celestial Edition**
Orion — gold on black stainless	**Celestial Edition**

FOUR FINISHES. ONE STANDARD.



STAINLESS STEEL



BLACK STAINLESS



VEGA EDITION



ORION EDITION

Read this **first.**

WARNING — EXCESSIVE MICROWAVE ENERGY

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

AVOID EXPOSURE TO EXCESSIVE ENERGY

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

GROUNDING AND POWER SUPPLY

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

WARNING

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

RADIO AND TELEVISION INTERFERENCE

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

IMPORTANT SAFETY INSTRUCTIONS

For household food heating, cooking, defrosting, keeping warm and cleaning assistance only — never industrial, laboratory or outdoor use.

Do not heat whole eggs in shells, sealed containers, sealed glass bottles or other items that may burst.

Close adult supervision is required when children use or are near the appliance.

Do not allow children to play with the appliance, climb on the drawer, touch hot containers or remove hot food alone.

Do not climb, sit or stand on the drawer.

When the drawer opens or closes automatically, keep fingers, clothing, utensils and other objects away from the drawer opening and rails.

Never forcefully pull or push the drawer. If it is stuck, makes abnormal noise, or cannot open or close, stop operation and remove visible obstructions. Do not force it.

Do not leave the appliance unattended when using paper, plastic or other combustible materials to assist cooking.

If materials inside the cavity ignite, keep the drawer closed, turn off the oven, and disconnect power at the breaker or fuse.

Do not use ordinary cooking thermometers — metal or mercury components may cause arcing or damage.

After operation the cavity, containers, food and drawer front may be very hot. Use oven mitts and avoid direct skin contact.

Do not operate the control panel with wet hands, and do not splash water onto the body, panel, rails or ventilation area.

Do not block the air inlet or outlet. Poor ventilation may cause overheat protection, shutdown or damage.

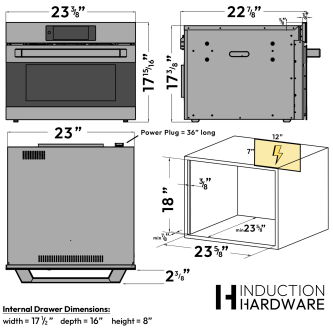
Do not heat deep-fried foods, large amounts of cooking oil, alcohol, highly flammable materials or non-food items.

CAUTION — DELAYED BOILING

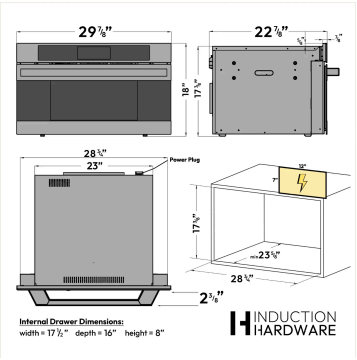
Liquids may exceed the boiling point without obvious boiling. When heating water, coffee, tea, milk or other liquids, stir before and after heating and let stand briefly before removing.

Matched sheets, two **widths.**

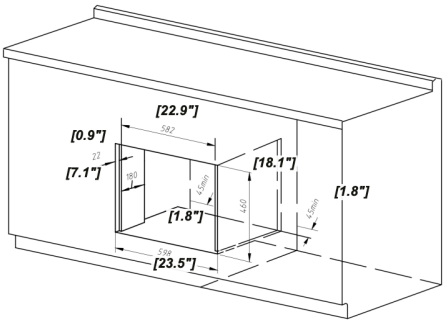
MWD-24 — DIMENSIONS & CUTOUT



MWD-30 — DIMENSIONS & CUTOUT

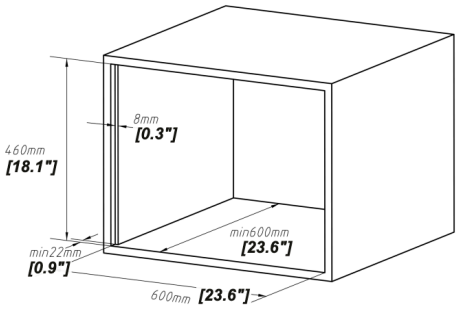


INSTALLATION DIAGRAMS — MILLIMETERS [INCHES]



A · BOTTOM-MOUNT INSTALLATION

582 mm [22.9″] · 598 mm [23.5″] · 460 mm [18.1″] · 180 mm [7.1″] · 22 mm [0.9″] · 45 mm min. [1.8″]



B · FULLY BUILT-IN INSTALLATION

600 mm [23.6″] W · 460 mm [18.1″] H · 600 mm min. [23.6″] D · 8 mm [0.3″] · 22 mm min. [0.9″]

INSTALLATION DIAGRAM NOTES

Front	Cutout width and height must match the installation method chosen. Clearance around the front panel should be even and must not press against the cabinet.
Side & bottom	Cabinet depth at least 23.622″ [600 mm], with room for the cord, rear ventilation and insertion. The support surface must be level, flat and sturdy — the front panel must not bear the load.
Front clearance	Reserve unobstructed operating distance for approximately 14.96″ [380 mm] of drawer extension.
Ventilation	Do not block top, side, rear or bottom ventilation paths — blocked paths cause overheat protection or shutdown.

LOCATION, CORD AND HANDLING

Install in a sturdy, level, dry, well-ventilated cabinet that can carry the appliance and drawer load. Never directly below a cooktop, near flames, in damp areas or outdoors.

The drawer must sit level — tilted installation causes sticking or incomplete closure. Keep the cord clear of rails and hot parts, and carry the unit by its side handles only.

PRE-INSTALLATION CHECKLIST

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

Right dish, right **food.**

BEFORE FIRST USE

1. Remove all packaging materials from inside the cavity.
2. Do not remove the mica sheet inside the cavity.
3. Check the drawer, rails, door seal, sealing surfaces and cavity for damage.
4. If damage is found, do not connect power or use the appliance.
5. Confirm the drawer opens and closes smoothly with nothing blocking it, and that the air inlet and outlet are clear.

MICROWAVE COOKING TIPS

Food or liquid should be inside the cavity to absorb microwave energy.

Do not block the vents during cooking. Steam from the vents is normal.

Start with a shorter heating time and add more if necessary.

Place thicker portions of food toward the outside of the container.

Stir, turn or rearrange food as needed for more even heating.

Let food stand as instructed after cooking so heat can continue to distribute.

Pierce or cut foods with skins, membranes or dense texture before heating to release steam.

After heating, check the center temperature first — especially meat, poultry, seafood, soups and sauces, filled foods and children's food.

SUITABLE COOKWARE

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

FOOD SAFETY TIPS

Eggs	Do not heat eggs in shells or whole cooked eggs — they may burst. When cooking eggs, break the yolks and whites first.
Popcorn	Use only packages labeled microwave-safe and follow the package instructions. Do not reheat unpopped kernels.
Foods with skins	Potatoes, apples, squash, sausages and similar foods must be pierced or cut before heating to release steam.
Baby food	After heating, stir thoroughly and check the temperature. Do not heat sealed baby bottles in the microwave oven.
Liquids	Stir before and after heating, and let stand briefly before removing to prevent burns from delayed boiling.



Open, set, **close.**

MAIN COMPONENTS

Control panel & display	Select functions, enter time and power level, and view on-screen prompts.
Drawer door	Opens or closes automatically using Auto Door.
Oven cavity	Turntable-free drawer cavity for microwave-safe containers and food.
Mica sheet	Protects microwave components. Do not remove it. **Do not use** if there is food on the mica sheet. Wipe it down gently with a cloth to remove debris.
Sealing surface	Keep clean to ensure the drawer closes properly.
Light	Illuminates when the drawer is open or the oven is operating.
Drawer rails	Support automatic drawer opening and closing. Keep them clean.
Vent	Exhausts heat and steam generated during cooking.

CONTROL PANEL — 6.86″ TOUCH SCREEN

Standby key	Short press for the clock or standby page. Press and hold about 10 seconds to restart the system.
More modes	View all cooking and special functions.
Microwave	Manually set microwave time and power level.
Reheat / Defrost / Simmer / Slow Cook	Enter with default parameters; time or power can be adjusted.
Popcorn / Pizza	Select by weight or number of pieces, then start.
Melt / Soften / Beverage	Select by food or beverage type and weight, then start.
Special function	Access Potato, Vegetable, Rice and Kids Meal.
Light / Settings / Auto Door	Lighting, system settings, and automatic drawer opening and closing.

STANDBY AND HOME SCREEN

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

OPENING OR CLOSING THE DRAWER

1. Select Auto Door from the pull-down function bar.
2. Short press Auto Door. The icon enters loading status and the drawer opens or closes automatically.
3. After opening, the icon background lights up; after closing it turns off.
4. If an opening or closing error occurs, press OK to try again or Cancel to cancel.
5. During drawer movement keep fingers, utensils and packaging out of the way. Do not force the drawer.

WARNING — DRAWER CLOSURE DETECTION

The appliance will not start heating unless the drawer is fully closed. Do not use tape, tools or any other method to bypass door detection or the safety interlocks.

PLACEMENT, PAUSE AND ADJUST

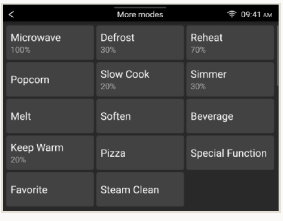
Place food and containers in the center of the turntable-free cavity and keep them stable.

Large cookware must not touch the cavity wall, waveguide cover, lighting area or sealing surface, and must not prevent the drawer from closing.

Opening the drawer during operation pauses the appliance and stops heating. Close it promptly after placing or removing food.

During operation, short press Options to reset the time or power level, then press Start. After operation ends, press OK to return to the function page, or Add time to extend it.

ON SCREEN



MORE MODES

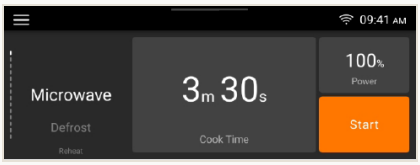


DRAWER OPEN — PAUSED

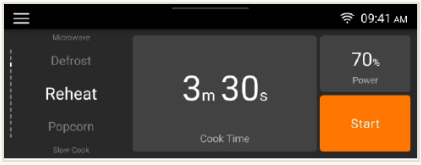
Sixteen modes, one **screen.**

INDUCTION HARDWARE

Every mode is reached from the home screen or the **More modes** list; Potato, Vegetable, Rice and Kids Meal sit under **Special Function**. Charts with the full weights, times and power levels follow on pages 9 and 10.



Microwave
Set time and power by hand, 10–100%. Default 3:30 at 100%.



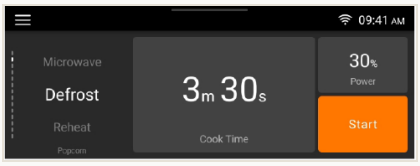
Reheat
Warms already-cooked food. Default 3:30 at 70%.



Popcorn
Choose the bag size — 3, 3.5 or 4 oz — and start. Stay nearby.



Beverage
Water, coffee, tea, milk or hot cocoa by the cup.



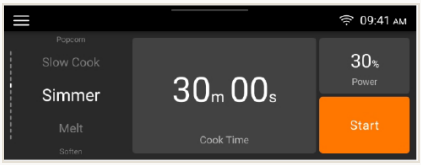
Defrost
Default 3:30 at 30%, adjustable 20–60%. Separate thawed portions as you go.



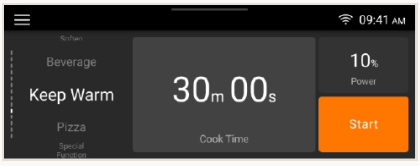
Melt
Butter, margarine, chocolate, cheese or marshmallows by weight.



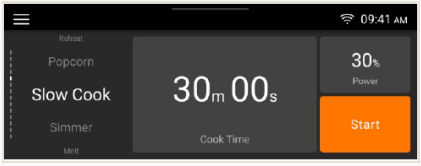
Soften
Brings butter, margarine, ice cream or cheese to working temperature.



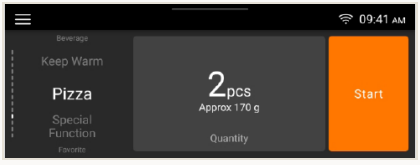
Simmer
Long low-power hold. Default 30 min at 30%; 30, 40 or 50%.



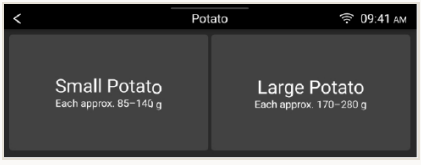
Keep Warm
30 min at 10%, fixed. Do not hold food more than 1 hour.



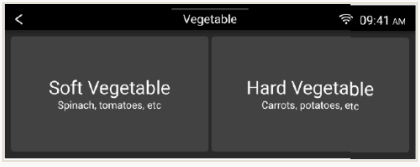
Slow Cook
Default 30 min at 20%; 20 or 30% selectable.



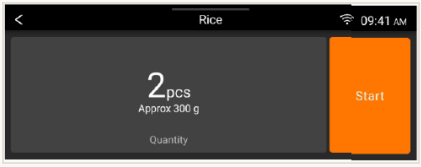
Pizza
One to three slices at 100%, on a paper-towel-lined plate.



Potato
Small or large, one to four pieces. Pierce first, then stand 5–10 min.



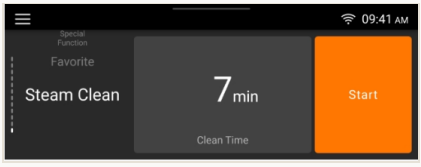
Vegetable
Soft or hard, one to four cups. Cover, or vent the plastic wrap.



Rice
150 to 600 g at 100%, in a deep container. Do not overfill.



Kids Meal
Nuggets, mac & cheese or corn dogs. Always check the center temperature.



Steam Clean
20, 40 or 60 min at about 80%. Add water when prompted, then wipe out.

Time and **power**.

SETTING TIME AND POWER LEVEL

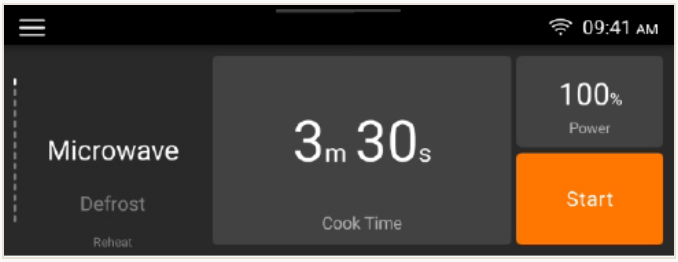
1. Short press Microwave.
2. The default time is 3 minutes 30 seconds at 100% power. If no adjustment is needed, press Start.
3. Short press the time area to enter operating time setting. After input, press Enter to confirm and return.
4. Short press the power area, swipe to select 10–100% power, then press OK.
5. Press Start. During operation, short press Options to adjust time or power.

POWER LEVELS

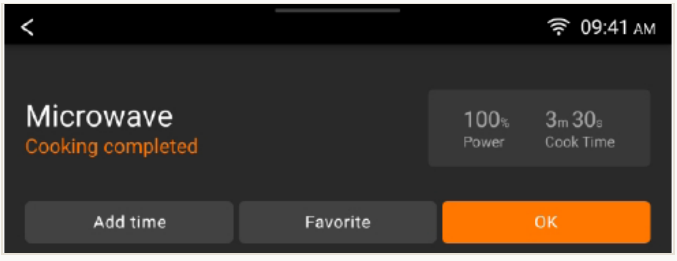
100%	Fast heating, water, vegetables, popcorn, leftovers
80–90%	Beverages and medium-high reheating
60–70%	General reheating, dairy, denser foods
40–50%	Melting and gentle heating
20–30%	Defrosting, slow cooking, low-power heating
10%	Keeping warm

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

MICROWAVE OPERATION SCREENS



TIME & POWER, READY TO START



COOKING COMPLETED · ADD TIME

REHEAT

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

POPCORN

> **Warning** — stay near the appliance and monitor popcorn while heating. Do not reheat unpopped kernels.

Package	Approx.	Time	Power
3 oz	85 g	**2:50**	90%
3.5 oz	100 g	**3:10**	90%
4 oz	115 g	**3:30**	90%

BEVERAGE

Beverage	0.5 cup	1 cup	2 cups	Power
Water	0:30	1:00	2:00	80%
Coffee	0:40	1:30	2:30	80%
Tea	0:40	1:30	2:30	80%
Milk	0:50	1:30	2:30	70%
Hot cocoa	1:00	2:00	2:30	70%

> **Caution** — after heating beverages the container and liquid may be very hot. Let stand before removing, and stir before drinking.

DEFROST

Default time 3 minutes 30 seconds at 30% power, adjustable from 20% to 60%. During defrosting, turn, separate or remove thawed portions as needed.

Melt to **kids meal.**

INDUCTION HARDWARE

MELT — USE A MICROWAVE-SAFE CONTAINER, STIR AFTER HEATING

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

SOFTEN — DO NOT COVER ICE CREAM

Food	Weight	Power	Time
Butter	4 / 8 / 12 oz	20 / 20 / 40%	**2:15 / 4:25 / 1:50**
Margarine	4 / 8 / 12 oz	40%	**1:30 / 1:50 / 2:10**
Ice cream	8 / 16 / 32 oz	30%	**0:13 / 0:18 / 0:22**
Cheese	3 / 8 oz	40%	**1:30 / 1:30**

POTATO — PIERCE BEFORE COOKING, STAND 5–10 MIN

Type	Pieces	Approx.	Time	Power
Small	1	85–140 g	**5:30**	60%
Small	2	170–280 g	**8:30**	60%
Small	3	255–420 g	**11:00**	70%
Small	4	340–560 g	**14:30**	70%
Large	1	170–230 g	**9:00**	70%
Large	2	340–460 g	**13:00**	70%
Large	3	510–690 g	**17:00**	80%
Large	4	580–920 g	**21:00**	80%

VEGETABLE — COVER, OR VENT THE PLASTIC WRAP

Type	Cups	Weight	Time	Power
Soft — spinach, tomato	1	50–100 g	**3:00**	40%
Soft	2	100–200 g	**4:30**	40%
Soft	3	150–300 g	**5:30**	50%
Hard — broccoli, carrot	1	50–100 g	**4:30**	70%
Hard	2	100–200 g	**6:00**	70%
Hard	3	150–300 g	**7:00**	80%
Hard	4	200–400 g	**8:00**	80%

PIZZA

1 slice · 85 g	**2:00 · 100%**
2 slices · 170 g	**3:00 · 100%**
3 slices · 255 g	**5:00 · 100%**

Place pizza on a microwave-safe plate lined with a paper towel.

RICE — 100% POWER

150 g	**13:00**
300 g	**25:00**
450 g	**30:00**
600 g	**45:00**

Use a deep microwave-safe container. Do not overfill.

KIDS MEAL

Chicken nuggets · 4 / 6 / 8 oz	**2:30 / 3:30 / 4:30 · 80%**
Mac & cheese · 6 / 9 / 12 oz	**7:00 / 9:00 / 11:00 · 60%**
Corn dog · 2 / 2.5 oz	**2:00 / 2:30 · 60%**

Warning — before serving to children, always check the temperature at the center of the food, especially cheese, sauces and filled foods.

SIMMER, SLOW COOK, KEEP WARM, STEAM CLEAN

Simmer — default 30 minutes at 30%; 30, 40 or 50% may be selected.

Slow Cook — default 30 minutes at 20%; 20 or 30% may be selected.

Keep Warm — 30 minutes at 10%, fixed. For food safety, food should not be left in the oven more than 1 hour before or after cooking.

Steam Clean — 20 / 40 / 60 minutes at approximately 80%; default 40. Add water as prompted, then wipe the cavity once steam has dissipated. Water, steam and cavity surfaces may be very hot.

Note. Heating foods that are high in iron can cause sparks.

Favorites, clock, **settings.**

FAVORITES

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

CLOCK, ALARM AND TIMER

1. Short press Clock from the pull-down function bar.
2. Select Alarm or Timer. Up to 10 alarms can be set with date, hour, minute and AM/PM.
3. Short press Add Alarm or Add Timer to add an item.
4. Set the time as prompted, then press OK to confirm.
5. To delete an alarm, short press Edit in the alarm list.

CHILD LOCK AND LIGHT

Short press Child Lock from the pull-down function bar to lock the screen. Press and hold the screen about 5 seconds to unlock.

Child Lock cannot be selected, and is ineffective, during operation.

The light turns on according to the selected mode, and automatically when the drawer opens.

When not operating, if the drawer stays open about 2 minutes, the light turns off automatically.

SOUND PROMPTS

3 short beeps	**Preheating finished**
4 short beeps	**Operation finished**

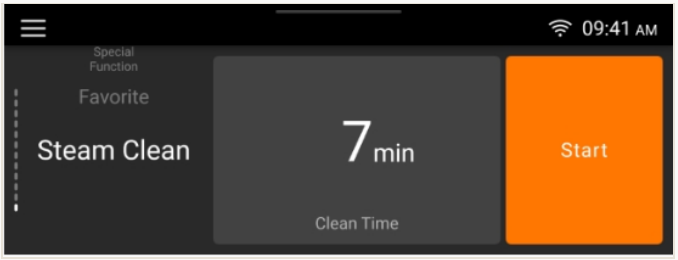
SYSTEM SETTINGS — 10 ITEMS

Short press Settings from the pull-down function bar. Swipe left or right to turn pages.

WLAN	Connect to a wireless network for automatic time calibration, system updates and other functions.
Lighting	Adjust screen brightness.
Language	Set the interface language.
Date and time	Set date and time; after networking, automatic calibration can be selected.
Sound	Adjust sound volume from 0 to 100%.
Standby mode	Set standby display style.
Standby time	Display timeout — default 2 minutes; 2 / 5 / 10 / 15 / 20 minutes selectable.
DEMO mode	Demonstration operation without heating.
Update	View version information and perform system updates when connected to a network.
Reset	Restore factory settings.



STEAM CLEAN



Wipe it, don't **rinse it.**

WARNING

Before cleaning, make sure the microwave oven has stopped operating and has cooled down. Lock the control panel before cleaning it.

CLEANABLE AREAS, AND AREAS NOT TO BE RINSED

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

SURFACE BY SURFACE

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

Drawer front and glass — wipe both sides to remove spills and splatter. No abrasive pads, no highly corrosive cleaners.

Touch panel — wipe gently with a slightly damp soft cloth, then dry. Do not scrub forcefully.

Cavity and sealing surfaces — wipe with a soft damp cloth; heavier soil with mild soapy water, then wipe clean.

Celestial Edition Gold handles — wipe dry only. No stainless polish, no solvent.

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

CAUTION — MICA SHEET (WAVEGUIDE)

Do not remove the mica sheet. Wipe off splatter promptly to prevent deposits from overheating, smoking or catching fire. Do not use if there is food and debris on this sheet. Clean it first then use like normal.



DRAWER RAILS

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

CAUTION

Do not spray oil, apply grease, or disassemble the rails, motor or drive structure yourself. If persistent sticking, abnormal noise or incomplete opening and closing occurs, contact customer service.

CAVITY DEODORIZING

If the cavity has an odor, add about 1 cup of water and a small amount of lemon juice or lemon peel to a microwave-safe cup; add a few cloves if needed. Heat briefly until steam is produced, then stop. After the cavity cools, wipe clean with a soft damp cloth. The cup and water may be very hot — wait for cooling and use oven mitts before removing.

OPERATING ENVIRONMENT

Use this appliance in a dry, ventilated indoor environment without condensation.

Do not use or store it for long periods in low-temperature condensation, heavy grease, high humidity, outdoors, or where it may be exposed to rain.

If the product is moved indoors from a low-temperature environment, wait until there is no condensation on the surface and the inside has returned to room temperature before powering on.

ACCESSORIES & PARTS

Cabinet mounting rails and fixings — included

Trim kit — where specified by cabinet type

Matched IH suite finishes — see page 3

Replacement drawer seal — service part

If something is **wrong**.

FAULT CODE DESCRIPTION

Fault prompt	Error description
Temperature sensor open circuit	Temperature sensor open circuit or not installed
Temperature sensor short circuit	Temperature sensor short circuit
Communication fault	Communication fault between display board and power board
Rail motor abnormality	Rail motor communication fault

TROUBLESHOOTING

Symptom	Possible cause	Solution
Appliance does not operate	Power not connected, power outage, circuit breaker tripped or fuse blown.	Check the power connection and household circuit.
Food is not heated	Drawer not closed, Start not pressed, demo mode active, or time/power too low.	Close the drawer, press Start, turn off demo mode, or add time.
Control panel does not respond	Child Lock is on, or the appliance has no power.	Press and hold the screen about 5 seconds to unlock, and check power.
12:00 AM shown, or clock flashes	Power interruption.	Reset date and time.
Drawer cannot open or close automatically	Drawer blocked, debris in the opening and closing area, abnormal power, or abnormal automatic mechanism.	Remove visible obstructions and confirm power before trying again. Do not force the drawer. If still abnormal, contact customer service.
Drawer sticks or makes abnormal noise	Food crumbs, packaging fragments or grease in the rail area, or abnormal automatic mechanism.	Clean visible debris and grease. Do not disassemble rails or the drive structure. If it persists, contact customer service.
Drawer cannot close completely	Container too large, food packaging or foreign object caught on the sealing surface, or drawer not level.	Remove obstructions and reposition the container; confirm level installation. If it still cannot close, stop using the appliance.
Frequent overheat shutdown	Vents blocked, insufficient installation ventilation space, or ambient temperature too high.	Clean the vents and check installation space. If shutdowns remain frequent, contact customer service.
Steam comes from the vent	Normal cooking phenomenon.	No action required. If smoke, burnt odor or abnormal high temperature occurs, stop using the appliance immediately.
Fault prompt appears on the screen	Abnormal temperature detection, internal communication, drawer detection or door control detection.	Stop using the appliance, disconnect power, and contact customer service.

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

SECTION 11 · FOR YOUR RECORDS

Keep this manual with the **receipt**.

INDUCTION HARDWARE

Thank you for purchasing your drawer microwave. This manual contains important information regarding the proper installation, use and maintenance of your appliance. Following this manual will ensure that your product works 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 of the unit 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 on page 13 — it will help you diagnose and solve common issues.

WARRANTY CONDITIONS

This warranty applies to the original purchaser only, for products installed and used in accordance with this guide.

Proof of purchase is required for all warranty claims.

Warranty is void if the product has been modified, repaired by unauthorized personnel, or damaged through misuse, negligence, or failure to follow installation and operating instructions.

Warranty does not cover damage caused by improper installation, use of non-original parts, or operation in non-residential or commercial settings.

Warranty does not cover damage caused by environment.

LIFETIME INDUCTION-CLAD WARRANTY

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

CONTACT US

Website	**www.inductionhardware.com**
Phone	**(775) 898-7562**
Email	**info@inductionhardware.com**
Address	**12920 Old Virginia Road, Suite 160 Reno, Nevada 89521, USA**

INDUCTION HARDWARE

Thank you for choosing Induction Hardware.
The Future of Cooking is Now.

Thank you for being part of the Induction Hardware community.

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

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