INDUCTION HARDWARE

CARE & INSTALL GUIDE
2026 · V2.0

COOKING · WALL OVENS

30″ BUILT-IN WALL OVEN

Single and double — true European convection to a genuine 660°F.

WO-S-30 SINGLE · WO-D-30 DOUBLE — STAINLESS STEEL · BLACK STAINLESS · VEGA · ORION



APPLIANCE SHOWROOM

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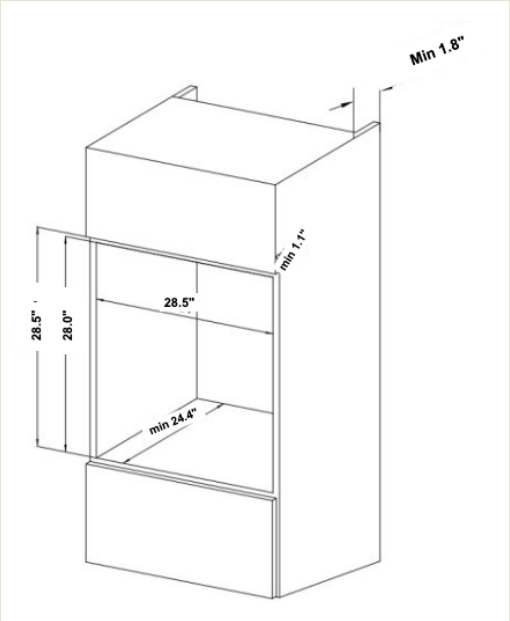
THE FUTURE OF COOKING

ALL-ELECTRIC, BY DESIGN.
ENGINEERED IN LAKE TAHOE, NEVADA.

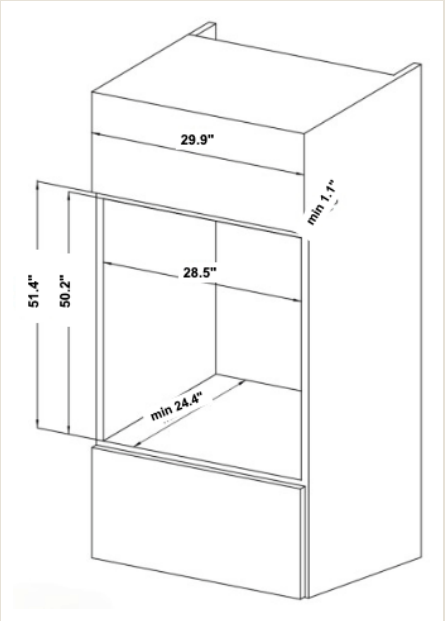
Single, or **double**?

INDUCTION HARDWARE

Induction Hardware aims to be the industry leader in electric and induction appliances. Every single Induction Hardware product is electric and focused on bringing a better way to cook. We build every product to last and design them to be easy to maintain. **Induction technology is the future of cooking.**



WO-S-30 · SINGLE
One 5.0 cu ft convection cavity carrying all five cooking modes · 240V · 25A



WO-D-30 · DOUBLE
Two independent cavities at two temperatures · all five modes upper · 240V · 50A

TABLE OF CONTENTS

Quick Start Guide	**3**
Product Information & Specifications	**4**
Parts & Accessories	**5**
Line Drawings & Dimensions	**6**
Oven Modes — Temperature & Preheat	**7–8**
Mode Overview	**9–11**
Setup & Installation	**12**
Electrical Requirements	**13**
Electrical Connection — 4-Wire	**14**
Control Panel	**15**
Oven Operation	**16–18**
Cleaning Cycles & Special Modes	**19–20**
Settings, Child Lock, Alarm & Timer	**21**
Oven Safety	**22–24**
Oven Maintenance	**25–26**
Troubleshooting	**27–28**
Removing the Oven Door	**29**
For Your Records & Contact	**30**

Five appliances. **One** oven.

The oven you bake in is also the pizza oven, air fryer, dehydrator and proofing box you would otherwise buy separately. True European convection bakes and roasts from 170°F to 550°F, and Pro Pizza takes the cavity to a genuine 660°F. On the double, all five modes live in the upper oven; the lower is a full convection oven with bake, broil, convect roast, dehydrate and proof.

FIRST FIVE STEPS

1. Confirm the cabinet is cut to the dimensions on page 6 and that a four-wire supply is run into the opening for hardwiring.
2. Have the oven installed and grounded by qualified personnel — two people minimum for the single, three for the double.
3. Remove every piece of packing, tape and rack protector from each cavity, and check the accessories against the list on page 5.
4. Power on, set the clock, connect to Wi-Fi and let the oven take its first over-the-air update.
5. Run one empty Convect Bake cycle at 400°F to clear manufacturing residue, then fit the probe and confirm it reads.

USING THE TOUCH DISPLAY

The display responds to touch, so no pressure is needed. Power on runs a short start-up animation and then opens the main page; after two minutes without a touch the screen returns to standby and shows the clock. Keep the glass clean and dry.

WHAT EACH MODE IS FOR

Convection	170–550°F. Even roasting and baking on any of the six rack positions.
Pro Pizza	To 660°F with wood-fired, New York and pan settings. Preheat the stone with the cavity.
Air Fry	Full-cavity crisping with little or no oil. Use the supplied basket on the center rack.
Dehydrate	Low, even heat for fruit, herbs and jerky. Spread thin and leave air gaps.
Proof	A stable warm box for rising dough, and Keep Warm for holding plates.

INCLUDED IN THE BOX

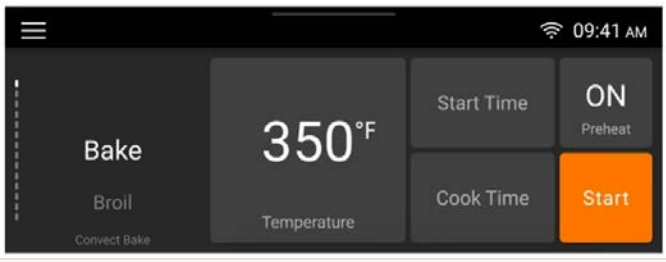
Pizza stone · air-fry basket · broiling rack and grease tray

Two telescoping oven racks · pull-out rail shelf · baking tray rack

Wired food probe — wireless probe pairs from Settings

READ THE SAFETY SECTION FIRST

Oven Safety begins on page 22. Installation and maintenance must be performed by qualified personnel or a professional service organization, and the appliance must be properly grounded.



THE MAIN PAGE — MODE LIST, TEMPERATURE, COOK TIME, PREHEAT AND START

Two configurations, one **standard.**

INDUCTION HARDWARE

ITEM	SINGLE — WO-S-30	DOUBLE — WO-D-30
Product type	**Single wall oven**	**Double wall oven**
Control method	**TFT full-touch display**	**6.86″ TFT full-touch display**
Power supply	**120/208V or 120/240V AC, 60 Hz**	**120/208V or 120/240V AC, 60 Hz**
Maximum input load	**4800 W**	**9600 W**
Dedicated circuit	**240V · 25A**	**240V · 50A**
Supply connection	**Hardwired, four wires**	**Hardwired, four wires**
Cut-out W × H × D	**28½ × 28 × 24⅜″**	**28½ × 50¼ × 24⅜″**
Cavity capacity	**5.0 cu ft**	**5.0 cu ft upper**
Weight	**142 lb**	**247 lb**
Full mode set	**Single cavity**	**Upper cavity**

COMMON TO BOTH

Nominal width	**30″ built-in**
Temperature range	**170–550°F**
Pro Pizza maximum	**660°F**
Racks	**2 · 6 positions · telescoping**
Self Clean	**2 / 3 / 3.5 hr**
Steam Clean	**20 / 40 / 60 min**
Control	**Wi-Fi + OTA updates**
Food probe	**Wired and wireless**
Certification	**ETL listed**

COOKING MODES

Bake · Broil

Convect Bake · Convect Broil · Convect Roast

Meats · Baked Goods · Others (convection conversion)

Pro Pizza — wood-fired 660°F, New York 550°F, pan 500°F

Air Fry — full cavity, basket included

Special Function — Dehydrate · Proof · Keep Warm

Self Clean · Steam Clean

FOUR FINISHES

Single or double, every wall oven comes in Stainless Steel, Signature Black Stainless, Vega and Orion with identical internals. The Celestial Editions add a hand-polished gold treatment — Vega on stainless, Orion on black stainless. Choose the surface; the performance never changes.

ATTENTION ELECTRICIAN

The two configurations have **different** circuit requirements. Single: 240V, 25A. Double: 240V, 50A. Both are hardwired with four wires. Confirm against the rating plate before energizing.

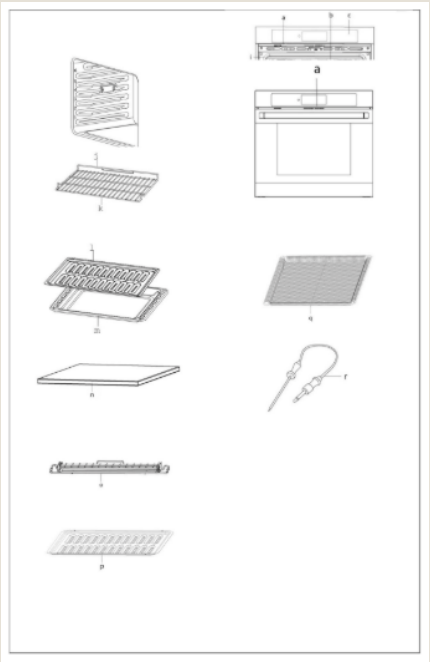
LIFETIME INDUCTION-CLAD WARRANTY

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

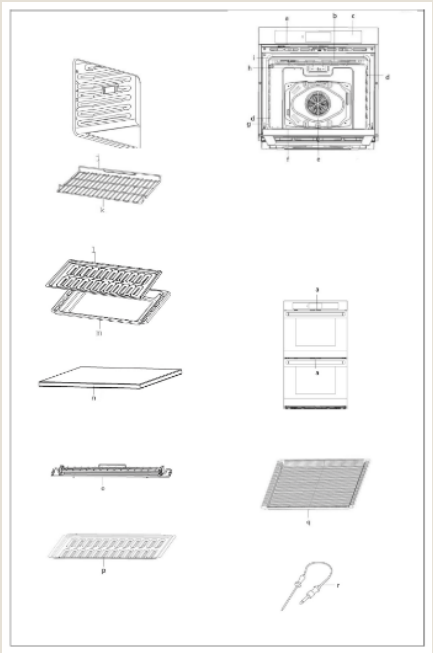
Know every **part.**

INDUCTION HARDWARE

SINGLE — WO-S-30



DOUBLE — WO-D-30



COMPONENT KEY

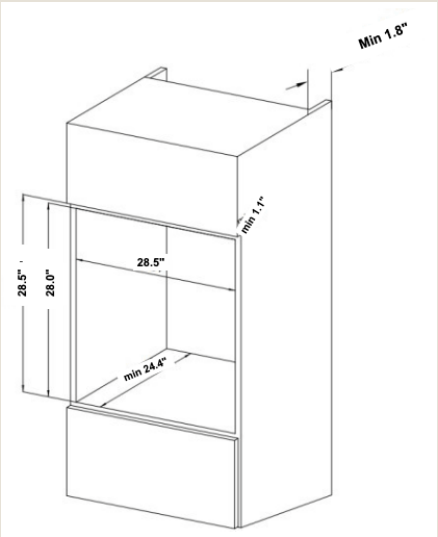
a	Ventilation outlet
b	Broil element
c	Control panel
d	Halogen lighting
e	Hot air circulation fan and convection element
f	Bake element (hidden)
g	Model and serial number nameplate
h	Temperature probe (double: upper oven only)
i	Door sealing strip
j / k	Front and rear of the oven rack
l	Broiling rack
m	Broiling grease tray
n	Pizza stone
o	Pull-out rail shelf
p	Baking tray rack
q	Air fry basket
r	Food probe

RECORD THE NAMEPLATE

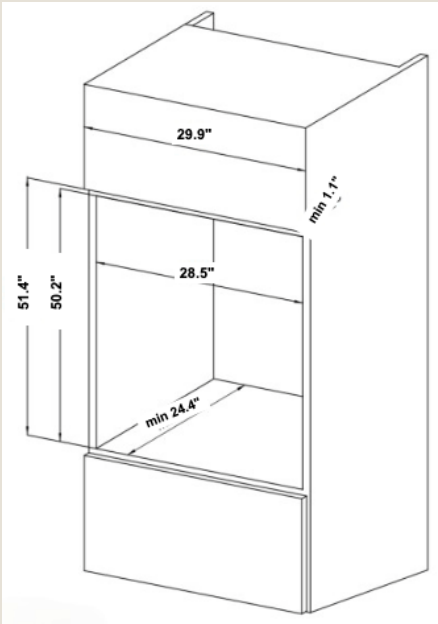
The model and serial number nameplate (g) is needed for warranty service. Copy both numbers onto page 30 before the oven goes into the cabinet.

One cabinet **cut-out**.

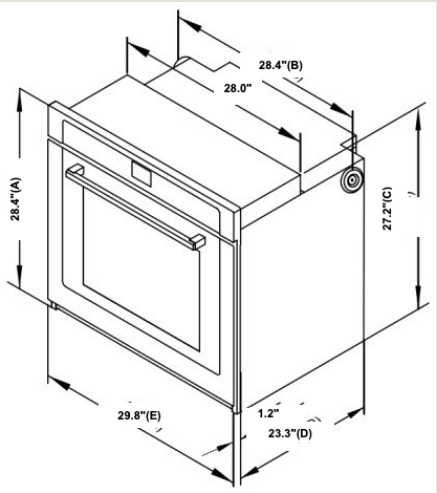
CUT-OUT — SINGLE



CUT-OUT — DOUBLE



PRODUCT ELEVATION



DRAWINGS DIMENSIONED IN INCHES · MINIMUM 1.8″ REAR SERVICE GAP · VERIFY ON SITE BEFORE CUTTING

CABINET OPENING

DIMENSION	SINGLE	DOUBLE
Opening width	**28½″**	**28½″**
Opening height	**28″**	**50¼″**
Opening depth	**24⅜″**	**24⅜″**
Rear service gap	**1.8″ min**	**1.8″ min**
Load on cabinet	**142 lb**	**247 lb**

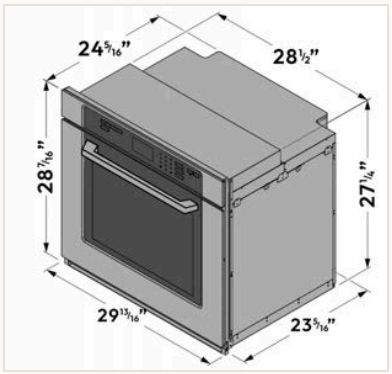
CUT ONCE

Both configurations take the same 28½″ wide opening — only the height changes. Cut to these figures, not to the product dimensions, and confirm the cabinet structure carries the oven weight on its own before the unit goes in.

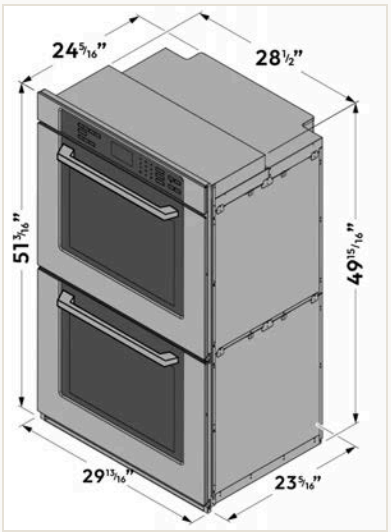
VENTILATION

Keep the rear gap clear and leave the trim vents unobstructed. Do not pack insulation against the case, and do not seal the oven to the cabinets on either side.

OVERALL DIMENSIONS



WO-S-30 · SINGLE



WO-D-30 · DOUBLE

Single oven and **upper** cavity.

The single oven and the upper cavity of the double carry the full mode set. A tick in the preheat column means the mode has a default preheating stage, which you can leave on or switch off — with preheating on, the display shows preheat progress first and starts the countdown once the set temperature is reached.

WORKING MODE	SUB-MODE	DEFAULT TEMP	ADJUSTABLE RANGE	PREHEAT
Bake	—	350°F	170–500°F	**Yes**
Broil	—	High	High, Low	No
Convect Bake	—	325°F	170–500°F	**Yes**
Convect Broil	—	450°F	170–550°F	No
Convect Roast	—	325°F	170–550°F	**Yes**
Meats	—	350°F	170–500°F	**Yes**
Baked Goods	—	350°F	170–500°F	**Yes**
Others	—	350°F	170–500°F	**Yes**
Special Function	Dehydrate	120°F	100–160°F	No
	Proof	100°F	80–120°F	No
	Keep Warm	140°F	140–210°F	No
Air Fry	—	420°F	300–450°F	**Yes**
Pro Pizza	Wood Fired	**660°F**	None	**Yes**
	New York	550°F	None	No
	Pan	500°F	None	No
Self Clean	—	None	None	No
Steam Clean	—	265°F	None	No

CONVECTION CONVERSION

Meats, Baked Goods and Others convert a conventional recipe to convection automatically, lowering the temperature and shortening the time. Enter the conventional figures and close the door before setting the conversion.

PROBE RESTRICTIONS

The food probe does not work with Broil, Convect Broil, Self Clean, Steam Clean, Keep Warm, Proof, Dehydrate, Air Fry or Pro Pizza.

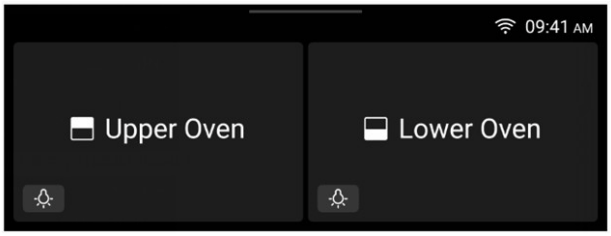
The double's **lower** cavity.

The lower cavity of the WO-D-30 is a full convection oven in its own right, running at its own temperature at the same time as the upper. It does not carry Convect Bake, Air Fry or Pro Pizza — those live in the upper oven only.

MODE	DEFAULT	RANGE	PREHEAT
Bake	350°F	170–550°F	**Yes**
Broil	550°F	450–550°F	No
Convect Broil	450°F	170–550°F	No
Convect Roast	325°F	170–550°F	**Yes**
Meats	350°F	170–500°F	**Yes**
Others	350°F	170–500°F	**Yes**
Dehydrate	120°F	100–160°F	No
Proof	100°F	80–120°F	No
Keep Warm	140°F	140–210°F	No
Self Clean	None	None	No
Steam Clean	265°F	None	No

CHOOSING A CAVITY

Swipe up on the indicator bar at the bottom of the screen to choose the upper or lower cavity, then set the mode, temperature and time for that cavity as normal. Each cavity keeps its own settings and its own countdown.



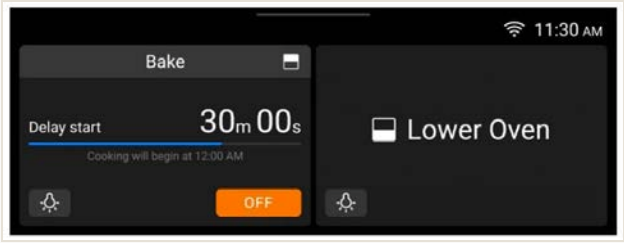
CAVITY PICKER — EACH HALF CARRIES ITS OWN LIGHT CONTROL

DUAL DISPLAY STATUS

Whichever cavity is running, the screen returns to dual display after two minutes without a touch, showing both cavities side by side — delay start, preheating, cooking or completed. Tap either window to open that cavity's page, or swipe the bottom bar up to reach it deliberately.

ONE CLEANING CYCLE AT A TIME

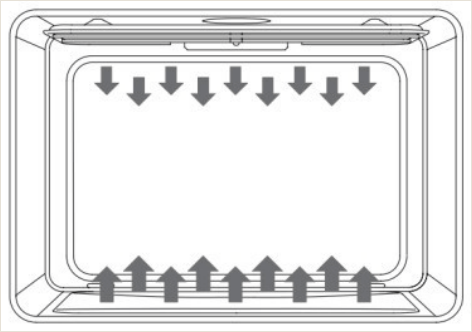
Self Clean runs in one cavity only. If the upper cavity starts Self Clean the lower is locked out of every function, and the reverse — anything already running is forced to stop.



Bake, broil, **keep warm.**

BAKE

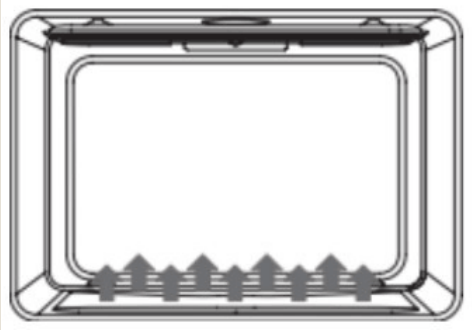
Baking relies on hot air to complete cooking. The broil element and the bake element heat the air in the cooking chamber without starting the convection fan. Set the temperature, cooking time and rack level strictly according to the recipe — baking time varies with the starting temperature of the ingredients and the size, shape and surface material of the bakeware.



BAKE — HEAT FROM TOP AND BOTTOM, FAN OFF

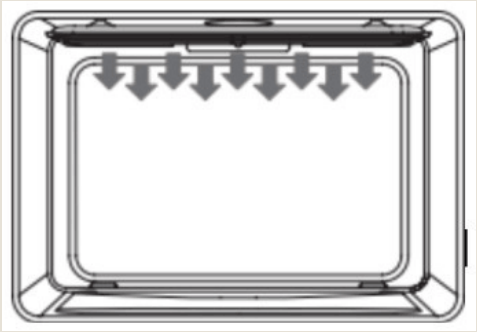
KEEP WARM & PROOF

Keep Warm uses the bottom element to hold cooked food at a steady serving temperature. Proof activates yeast in a constant-temperature environment to prepare dough for baking — follow the recipe.



BROIL

Broil uses direct radiant heat from the top element. The lower the temperature the slower the cooking — thicker and irregularly shaped meat, fish and poultry come out better at a lower broil temperature.



BROIL — DIRECT RADIANT HEAT FROM THE TOP ELEMENT

BROILING WELL

Use the dedicated broiling pan and rack — it drains juices and cuts splatter and smoke.

Never wrap the rack grid in aluminum foil; oil must drain. Foil may line the bottom of the pan for easier cleaning.

Trim excess fat, and cut the edges where fat remains so the food does not curl or deform.

Use High / 550°F for regular broiling; Low / 450°F for poultry and anything needing a long cook, to avoid charring the surface.

Pull the rack to its limit stop before turning or removing food, and use tongs to lock in the juices. Thin slices of fish, poultry or meat need no turning.

ONE HOUR MAXIMUM

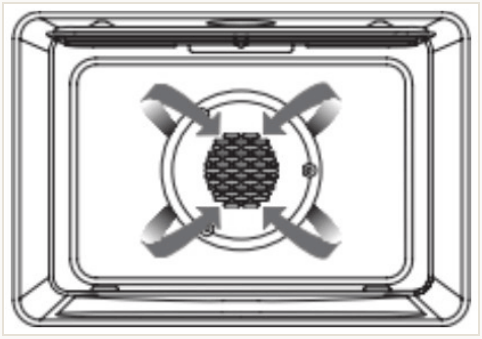
Do not store food in the oven before or after cooking for more than an hour — spoilage can cause food poisoning. Food must already be at a safe eating temperature before it goes in to be kept warm, and bread and baked rice dry out quickly. Cover the food for the best result.

RACK POSITION MATTERS

Six rack positions are available. Trays that touch each other or the cavity walls brown unevenly — leave a gap around every tray so air can move, and never line the rack or the cavity floor with foil.

True European **convection.**

In convection cooking the fan circulates hot air within the cavity. The air flows around the food, penetrating the cooler outer surface and speeding up the cooking process. The fan runs during every convection mode, including the preheat period, and stops automatically if the door is opened.



CONVECT BAKE — FAN ONLY. UPPER OVEN ON THE DOUBLE

CONVECT BAKE

Suitable for baking on single or multiple racks at the same time. Reduce the recipe temperature by 25°F when using Convect Bake. On the double wall oven, Convect Bake is available in the upper oven only.

CONVECT BROIL

Set the regular broil temperature. The oven door must be closed while Convect Broil runs, and no preheat is needed. It suits thickly cut ingredients.

CONVECT ROAST

Set the regular roasting temperature. Cooking time falls 15–30% against traditional roasting, and no preheat is needed.

WHAT CONVECTION GIVES YOU

Saves time and energy.

Even browning, with better caramelization and a crisper surface.

Roasted meat holds its juices and flavor behind a crisp exterior.

Bread rises to a softer texture with an even crumb, golden color and crisper crust.

Airy bakes — cream puffs, soufflés, meringues — come out lighter.

Several racks can bake at once with even heat, and herbs, fruit and vegetables dry evenly.

No specialised bakeware is required.

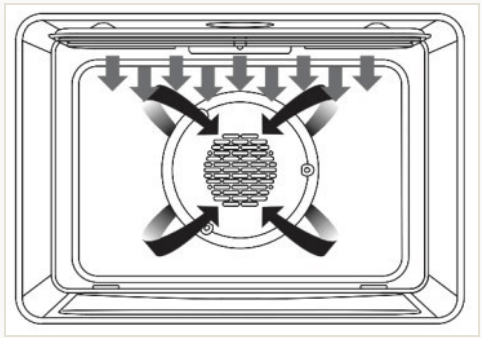
Convect Broil handles thick cuts better than radiant broiling alone.

CONVECTION CONVERSION

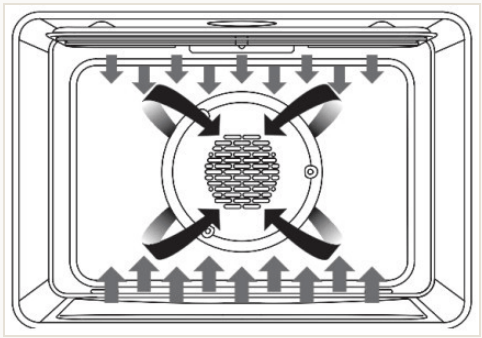
Convection conversion switches a traditional cooking mode to its convection equivalent, converting temperature and time automatically to the recommended parameters — the temperature comes down and the time shortens. Categories are Meats, Baked Goods and Others. Enter the conventional temperature and time, and close the oven door before setting the conversion.

MINUS 25 DEGREES

The single most useful habit with this oven: when a recipe was written for a conventional oven and you are using Convect Bake, take 25°F off the stated temperature.



CONVECT BROIL — TOP ELEMENT WITH THE FAN RUNNING



STEAM CLEAN — ALL ELEMENTS WITH THE FAN RUNNING

Air fry, pizza, **steam clean.**

AIR FRY

Air Fry is designed for oil-free frying of certain ingredients, and preheating is required. Place the food in the supplied air fry basket and put the basket on the center rack; remove the other racks for the best result. On the double wall oven, Air Fry is available in the upper oven only.



THE SUPPLIED AIR FRY BASKET — CENTER RACK, OTHER RACKS REMOVED

PRO PIZZA

Three settings, each with a fixed temperature: Wood Fired at 660°F, New York at 550°F and Pan at 500°F. Wood Fired preheats by default — let the pizza stone come up to temperature with the cavity rather than putting it into a hot oven cold.

SETTING	TEMPERATURE	PREHEAT
Wood Fired	660°F	Yes
New York	550°F	No
Pan	500°F	No

660°F IS GENUINELY HOT

Everything inside the cavity — stone, racks, glass and the door trim — reaches Pro Pizza temperature. Use dry heat-resistant gloves, open the door slowly to release the heat, and keep children away from the front of the oven.

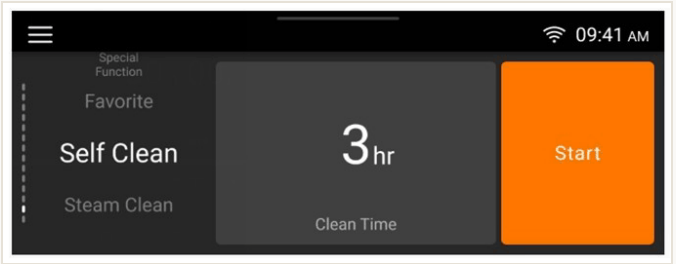
STEAM CLEAN

Steam Clean loosens light soil at 265°F without the heat of a full Self Clean, in 20, 40 or 60 minutes.

1. Mix a cleaning solution of 85% clean water, 10% white vinegar and 5% dish soap.
2. Spray it evenly over the cavity interior and the inner face of the door glass.
3. Pour 1.5 fl oz of clean water into the bottom panel of the cavity.
4. Open the function list, scroll to Steam Clean and press Start.
5. After the cycle, switch the oven off, let the body cool and wipe the cavity clean with a damp cloth.

SELF CLEAN

Self Clean incinerates soil into a powdery ash at high temperature, in 2, 3 or 3.5 hours. Full instructions, including everything that must come out of the cavity first, are on page 26.



SELF CLEAN — PICK THE CYCLE LENGTH, THEN START

Before the oven **goes in.**

TEMPERATURE GUIDANCE

Some cabinetry and building materials will not withstand the temperatures the oven reaches in baking and self-cleaning. Ask the contractor or cabinet supplier to confirm the materials will not discolour, delaminate or otherwise be damaged.

Have a professional flooring installer confirm the floor finish will take at least 200°F.

Where the oven is installed above carpet, a heat-resistant pad or ¼″ plywood must be placed under the appliance.

GENERAL INSTALLATION REQUIREMENTS

Install the oven where it is convenient to operate and use.

Built-in installation requires the sides and back of the oven to be fully enclosed and protected.

Seal and block every opening and gap in the wall and floor where the oven is installed.

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

The appliance must be reliably grounded.

HANDLING AND SETTING THE OVEN

A Both configurations take the same 28½″ wide cabinet opening — only the height changes, 28″ for the single and 50¼″ for the double.

B The cabinet must carry 142 lb for the single or 247 lb for the double on its own structure. Two people minimum to set the single; three for the double.

C Never lift or maneuver the oven by the door handle. Support it under the case.

D Leave the 1.8″ minimum gap behind the case clear, and do not pack insulation against the oven or block the trim vents.

E Check the door has clear swing before the cabinet face is trimmed — a tall oven in a narrow galley can foul an opposite run.

F Installation and maintenance must be performed by qualified personnel or a professional service organization.

POWER SUPPLY POSITION

Site the junction box so the four-wire supply reaches the final position of the oven without strain, and so it stays accessible after the oven is set into the cabinet.

CABINETS ABOVE A COOKING SURFACE

To prevent burns or fire from reaching over hot countertop cooking elements, do not build cabinet storage above the cooking area. If upper cabinets are unavoidable, add a range hood or microwave-integrated exhaust hood projecting at least 5″ beyond the bottom of the cabinets.

CUT TO THE DRAWINGS

Cabinet opening dimensions and the installation cut-out drawings are on page 6. Verify them on site before cutting — the product dimensions are not the cut-out dimensions.

Grounded, dedicated, **correct**.

⚠ WARNING — ELECTRICAL SHOCK HAZARD

Disconnect power before servicing. Hardwire to a grounded four-wire supply. Do not use a cord or extension cord. Failure to do so can result in death, fire or electrical shock.

SUPPLY REQUIREMENTS

ITEM	SINGLE	DOUBLE
Supply voltage	**240V / 208V**	**240V / 208V**
Frequency	**60 Hz**	**60 Hz**
Dedicated circuit	**25 A**	**50 A**
Maximum input load	**4800 W**	**9600 W**
Supply connection	**Hardwired, four wires**	**Hardwired, four wires**
Service	**4-wire single-phase**	**4-wire single-phase**

THE SUPPLY CONNECTION

The oven is hardwired to the branch circuit with four wires — two hot, neutral and ground — in a junction box within reach of the oven's final position. **Cords and extension cords are prohibited.**

ELECTRICAL INSTALLATION WARNING

Installation and maintenance must be performed by qualified personnel or a professional service organization. This model can be powered by a 240V or 208V supply. Before servicing the unit, disconnect the power supply. This appliance must be properly grounded. Failure to comply with these requirements may result in death or serious injury.

ALSO REQUIRED

The oven must be hardwired to a well-grounded four-wire supply, and only by a qualified technician.

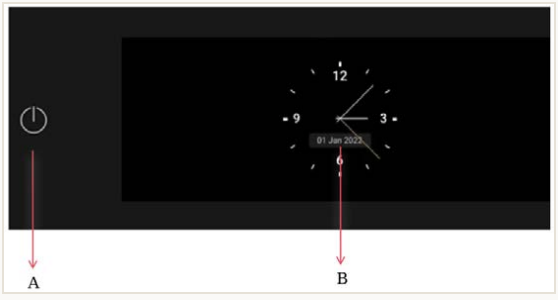
Do not derate the circuit — a double wall oven on a 25 A supply will trip under Pro Pizza or Self Clean load, or when both ovens are used.

Keep the supply wires clear of the case vents and clear of the door swing; they must not be pinched behind the oven.

If the supply wiring is damaged it must be replaced by the manufacturer, its service agent or a similarly qualified person.

DUAL VOLTAGE

This model is designed for dual voltage — 120/208V AC or 120/240V AC, 60 Hz, four-wire single-phase. Power the appliance according to the rated voltage and frequency shown on the model and serial number nameplate.



FIRST POWER-ON — THE PANEL WAKES TO THE STANDBY CLOCK

4-wire connection, **ungrounded neutral.**

⚠ WARNING — 4-WIRE CABLE FROM HOME ELECTRICAL SUPPLY

Use the 4-wire cable from the home electrical supply in the U.S. where local codes do not allow grounding through neutral, on new branch circuit installations (1996 NEC), in mobile, manufactured and recreational vehicles, in new construction, and everywhere in Canada.

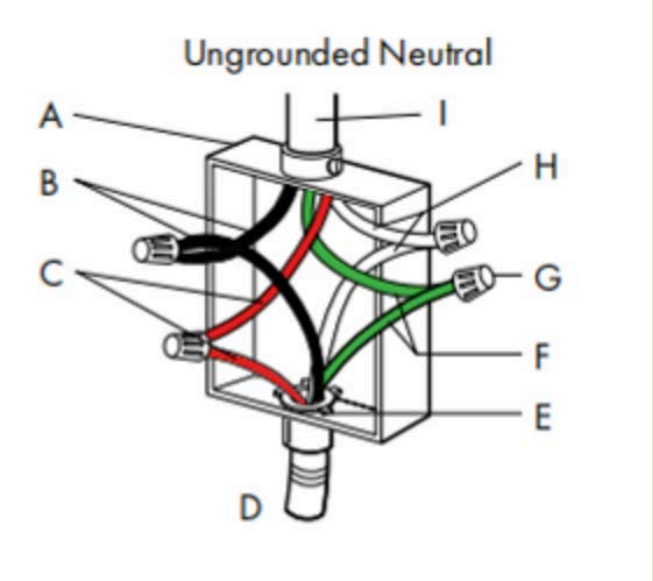
MAKING THE CONNECTION

1. Disconnect power at the breaker.
2. Connect the two black wires (B) together using a UL listed wire connector.
3. Connect the two red wires (C) together using a UL listed wire connector.
4. Untwist the white wire (H) from the green or bare ground wire (F) coming from the oven.
5. Connect the two neutral white wires (H) together using a UL listed wire connector.
6. Connect the ground green or bare wire (F) from the oven cable to the ground green or bare wire in the junction box using a UL listed wire connector.
7. Install the junction box cover.

CONDUIT CONNECTOR

The oven cable enters the junction box through a UL listed or CSA approved conduit connector (E). Do not let the cable bear on the box edge, and leave no exposed conductor outside the connector.

JUNCTION BOX — 4-WIRE SUPPLY

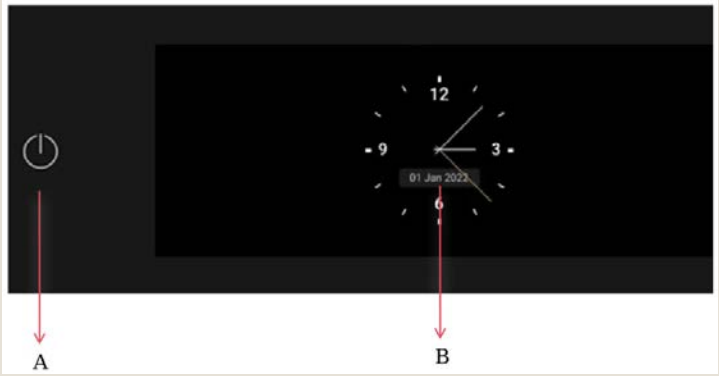


UNGROUNDED NEUTRAL — NEUTRAL AND GROUND KEPT SEPARATE

LEGEND

A	Junction box
B	Black wires
C	Red wires
D	Cable from oven
E	UL listed or CSA approved conduit connector
F	Ground (green or bare) wires
G	UL listed wire connector
H	Neutral (white) wires
I	Home electrical supply

One button, one **screen.**



A — POWER BUTTON · B — DISPLAY SCREEN

A · POWER BUTTON

Touching the button lights the white indicator.

On a non-heating page, a short press sends the display to the standby page.

On a heating page, a short press asks whether to exit the work in progress.

B · DISPLAY SCREEN

The full-touch TFT screen carries every operation page. The double wall oven uses a 6.86″ panel with an indicator bar at the bottom for choosing between the upper and lower cavities.

STANDBY

Two minutes without a touch returns the screen to standby, which shows an analogue clock with the time and date by default. Both the standby face and the standby delay can be changed in Settings.

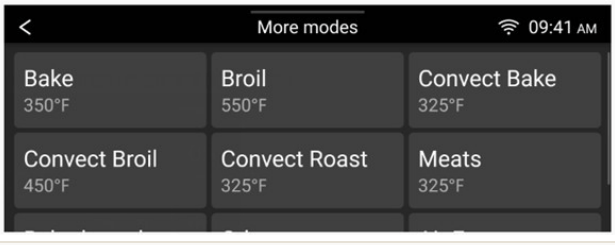
THE DROP-DOWN MENU

Swipe down on the top indicator bar to reveal the drop-down menu and its four controls.

Settings	Wi-Fi, brightness, language, clock, sound, units, standby, probe, calibration, Sabbath, update, reset — page 21.
Lock	Child lock. Press and hold the screen five seconds to release.
Clock	Alarms and the kitchen timer — both independent of any cooking countdown.
Light	Cavity light. Each cavity of the double has its own.

GRAYED OUT WHILE HEATING

Settings and the child lock cannot be opened while the oven is heating.



MORE MODES — TAP THE FUNCTION KEY AT TOP LEFT TO OPEN THE FULL GRID

Starting a **cook.**

POWER ON

Powering on runs the start-up animation and then opens the main page. Two minutes without a touch returns the screen to standby, showing the clock.

SELECTING A FUNCTION

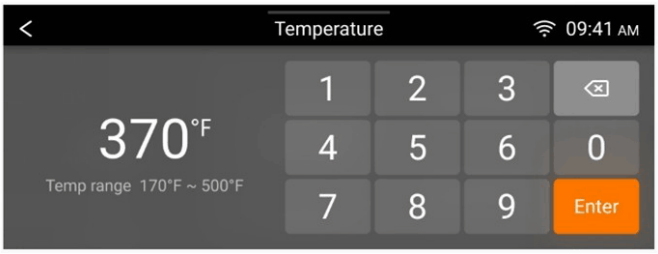
1. **Double only:** swipe up on the bottom indicator bar and choose the upper or lower cavity.
2. Scroll the function list on the left to the mode you want, or tap the function key at the top left to open the full grid of modes.
3. Set the temperature and, if you want the oven to stop by itself, the cook time.
4. Leave Preheat ON, or tap it to OFF to start heating straight into the countdown.
5. Touch Start. With preheat on, the page shows the rising cavity temperature and the elapsed time; the countdown begins once the set temperature is reached.

ENDING A COOK

Touch OFF at any time to end the work and return to the home page. When the cook time runs out, a completion page shows the mode, set temperature and working time. Add time extends the cook — enter the extra time and press Enter to resume. Favorite saves the settings; OK closes the page.

SETTING THE TEMPERATURE

Every mode has a default temperature you can change. Tap the temperature value to open the keypad, then enter the digits in order — for 370°F, press 3, 7, 0 — and press Enter to confirm. Outside the allowable range the screen shows “Input error. Please re-enter.”



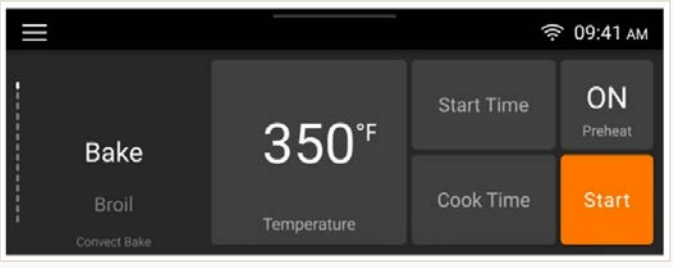
THE PERMITTED RANGE FOR THE CHOSEN MODE IS SHOWN UNDER THE VALUE

SETTING THE COOK TIME

Tap Cook Time and enter the digits the same way — for 1 hour 30 minutes, press 1, 3, 0. The range is 00:00 to 12:00; left unset, the oven defaults to twelve hours of operation. Once heating starts, a countdown over an hour reads in hours and minutes, and under an hour in minutes and seconds.

CHANGING SETTINGS MID-COOK

Touch Options on the working page to reach the parameter page, where the temperature and the remaining time can both be reset. Click OK to return to the working page.



THE MAIN PAGE — EVERYTHING A COOK NEEDS ON ONE SCREEN

THE FAN KEEPS RUNNING

The cooling fan may continue after the oven is switched off. It stops by itself once the electronics have cooled — this is normal and needs no action.

Delay start and **preheat.**

DELAY START

1. Touch Start Time and enter the clock time at which cooking should begin, then press Enter to return to the main page.
2. Set the mode, temperature and cook time as usual, then press Start. The oven enters the delayed state.
3. The page counts down to the start and names the time cooking will begin. A countdown over an hour reads in hours and minutes, under an hour in minutes and seconds.
4. Now start begins heating immediately; OFF cancels the delay and returns to the main page.

PREHEAT

Bake and most other modes carry a preheat stage. Tap the Preheat icon on the main page to toggle it between ON and OFF; with it OFF the oven starts heating straight into the countdown. Which modes preheat by default is set out in the tables on pages 7 and 8.

DON'T DELAY-START RAW FOOD FOR LONG

A delayed start leaves food sitting in an unheated cavity. Keep the delay short with meat, poultry, fish, dairy and anything else perishable.

FOOD PROBE

The probe cooks to a temperature rather than to a time. Default 180°F, settable 135–200°F (internal temperature of food). Set the oven temperature first, then touch Temp Probe to set the probe target — the oven controls the cook from the probe reading and ends the cycle when the target is reached.

Wired — plug the probe in and the screen confirms the connection. The Cook Time tile becomes Temp Probe.

Wireless — open Settings, tap Wireless Probe, then Pair Wireless Probe. Tap the probe in the list when it is found.

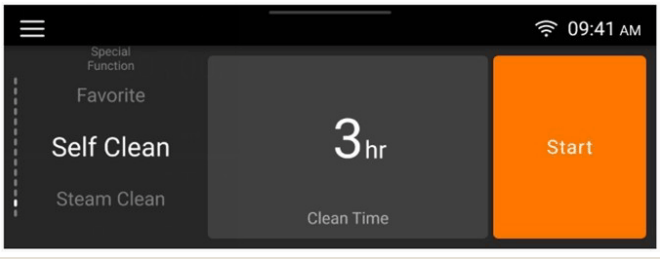
During preheat the page shows the cavity temperature; afterwards it shows the live probe temperature.

Pull the probe out mid-cook and the oven reports “Probe removed, please reset!”

A short circuit at the probe socket reports “Probe error!”

NOT WITH THESE MODES

The probe does not work with Broil, Convect Broil, Self Clean, Steam Clean, Keep Warm, Proof, Dehydrate, Air Fry or Pro Pizza. On the double wall oven the temperature probe serves the upper cavity only.



OPTIONS CHANGES TEMPERATURE AND REMAINING TIME MID-COOK

Favorites and **Sabbath.**

FAVORITE

The oven ships with no saved modes — you add your own. When a cook finishes, tap Favorite on the completion page, name the mode, then tap Join to add it. Saved modes appear under Favorite in the function list, ready to run again with the same temperature, time and preheat setting.

SABBATH MODE

Sabbath mode is off by default. Swipe down the top indicator bar, open Settings and tap Sabbath; confirm with OK and the corner of the icon turns from gray to orange. Tap Sabbath again and confirm to switch it off.

With Sabbath enabled the main page shows Sabbath mode only. Set the working parameters and press Start.

The cavity light cannot be switched on while Sabbath is enabled.

The buzzer is silent — no tone sounds at the end of a cycle.

ALARM

1. Touch the Clock key in the drop-down menu to open the alarm page.
2. Tap Add Alarm, set the day and time, and press OK.
3. Switch the alarm on with its toggle. Tap the time to edit or delete it.

TIMER

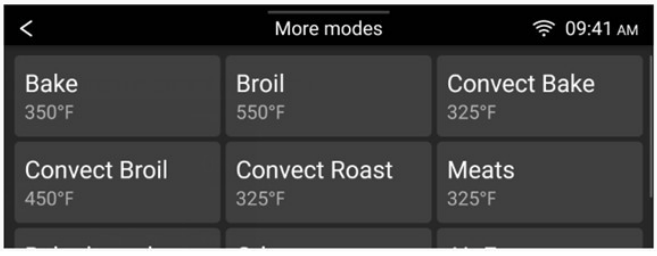
1. Touch the Clock key and switch to the timer page.
2. Tap Add Timer, set hours, minutes and seconds, and press OK.
3. Switch it on to run the countdown; pause, edit or delete it from the same card.

INDEPENDENT OF THE COOK

Alarms and timers are kitchen reminders. They do not switch a cavity off — only the cook time set on the working page ends a cycle.

CHILD LOCK

Tap LOCK in the drop-down menu to lock the screen; press and hold anywhere on the screen for five seconds to release it. The lock cannot be engaged while the oven is heating. If the screen is left untouched for ten seconds it shows the home page — touch it again to return to the child lock page.



SAVED FAVORITES JOIN THE FUNCTION LIST ALONGSIDE THE STANDARD MODES

Running **Self Clean.**

STARTING THE CYCLE

1. Empty the cavity completely — see page 26 for everything that must come out.
2. Scroll the function list to Self Clean. The default cycle is 3 hours; 2 hours, 3 hours and 3 hours 30 minutes can be chosen.
3. Close the door and press Start. The oven locks the door, and heating begins once locking succeeds — with the door open it will neither lock nor start.
4. The display shows AUTO LOCK for the duration. The cavity light does not work during Self Clean.
5. The cycle stops itself at the set time and the door unlocks once the cavity has cooled to a safe temperature.

THREE NOTES

Self Clean will not start while the cavity is above 350°F. Pressing START warns that the internal temperature is too high; OK closes the prompt.

If the door lock has not fully released, starting a normal heating mode prompts you to unlock first.

On the double, Self Clean runs in one cavity at a time. Starting it in one locks the other out of every function.

CHOOSING A CYCLE LENGTH

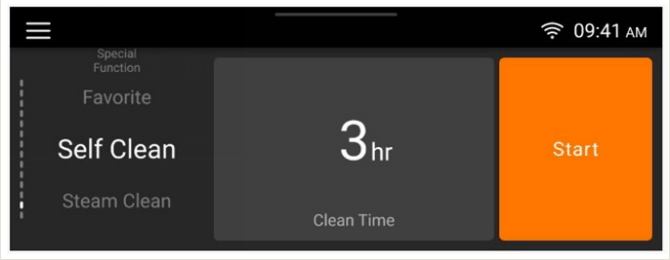
SOIL LEVEL	RECOMMENDED CYCLE
Light	**2 hours**
Moderate to heavy	**3 to 3.5 hours**
Between cycles	**Wait 24 hours**

STEAM CLEAN

Steam Clean is the gentler option for routine soil: 20, 40 or 60 minutes at 265°F, with the default 40 minutes. Prepare the cavity as described on page 11 — spray the solution, add 1.5 fl oz of water to the bottom panel, run the cycle, then wipe out once the body has cooled.

⚠ WARNING — DURING THE CYCLE

Do not touch the oven during Self Clean and keep children away from it. Some surfaces reach temperatures well above normal cooking heat and will cause burns.



SELF CLEAN — CHOOSE THE CYCLE LENGTH, THEN START

MOVE BIRDS OUT OF THE ROOM

Some bird species are extremely sensitive to the smoke produced by a self-cleaning cycle, which can be fatal to them. Move birds to another enclosed, well-ventilated room before starting.

Dehydrate, proof, **hold.**

SPECIAL FUNCTION

Dehydrate, Proof and Keep Warm sit together under Special Function in the mode list. None of the three preheats, and all three are available in both cavities of the double wall oven.

MODE	DEFAULT	RANGE
Dehydrate	120°F	100–160°F
Proof	100°F	80–120°F
Keep Warm	140°F	140–210°F

DEHYDRATING WELL

Slice thinly and evenly — uneven pieces finish at different times.

Leave air gaps between pieces and between trays so air can move.

Convection dries herbs, fruit and vegetables evenly across several racks at once.

COOKING GUIDANCE

Convect Bake	Take 25°F off the recipe temperature. Suits single or multiple racks.
Convect Roast	Regular roasting temperature; expect 15–30% less time. No preheat needed.
Convect Broil	Regular broil temperature, door closed, no preheat. Best for thick cuts.
Air Fry	Preheat, basket on the center rack, other racks out.
Pro Pizza	Bring the stone up to temperature with the cavity, not after it.

BAKEWARE

Size, shape and surface material change the result directly. Dull or blackened metal browns bases faster than shiny steel.

Replace old bakeware that has blackened or deformed — it is a common cause of poor results.

Never line the rack or the cavity floor with aluminum foil.

Do not heat unopened food containers — internal pressure can burst them.

NEVER A ROOM HEATER

The oven is designed for heating and cooking food. It is not for industrial or laboratory use, and it must never be used to heat a room.

OPEN THE DOOR SLOWLY

Open the door a little first to release hot air and steam before putting food in or taking it out. The top and side trim of the door can be hot enough to burn.

Every **setting**, and its default.

INDUCTION HARDWARE

Swipe down the top indicator bar and touch Settings. The button grays out and cannot be used while the oven is heating.

NO.	PARAMETER	FUNCTION	DEFAULT
1	**WLAN**	Network connection	—
2	**Lightings**	Display brightness	Maximum brightness
3	**Language**	Display language	English
4	**Date and Time**	Clock and calendar	12-hour format · set automatically · check the time zone on first use
5	**Sound**	Buzzer volume	Maximum volume
6	**Temp Unit**	Temperature unit	Fahrenheit
7	**Standby mode**	Standby interface	Analogue clock
8	**Standby time**	Delay before standby	2 minutes
9	**Demo mode**	Showroom demonstration	Off
10	**Wireless Probe**	Pair a wireless probe	—
11	**Calibration**	Temperature compensation	—
12	**Sabbath**	Sabbath mode	Off
13	**Update**	Over-the-air update	—
14	**Reset**	Restore factory settings	—

SET THE CLOCK FIRST

Check the date, time and time zone on first power-on — the delay-start and alarm functions depend on them. Automatic time setting is enabled by default and works once the oven is on Wi-Fi.

CALIBRATION

Temperature compensation trims the cavity temperature if the oven reads consistently high or low against a reliable thermometer. Adjust in small steps, and re-test one mode at a time.

Your safety comes **first.**

Your safety and the safety of others is paramount. This manual and the product both carry important safety information — please read and follow all of it. The safety warning symbol alerts you to a potential hazard that could result in injury or death, and every safety instruction it accompanies is marked with one of the three signal words below.

⚠ DANGER

An extremely dangerous situation. Failure to follow the instructions immediately **will** result in death or serious injury.

⚠ WARNING

A potentially hazardous situation. Failure to avoid it **may** result in death or serious injury.

⚠ CAUTION

A potentially hazardous situation. Failure to avoid it may result in moderate or minor injury.

Every safety instruction states the nature of the hazard, how to reduce the risk, and what happens if the instruction is not followed.

CORRECT INSTALLATION

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

It may only be repaired by qualified service technicians. Contact the nearest authorized service center for inspection, repair or adjustment.

Do not attempt to repair or replace any part of the oven yourself unless it is explicitly recommended here.

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

Installation and placement must strictly follow the installation instructions.

Use the oven only for the purposes specified by the manufacturer. If you have any questions, contact us.

INTENDED USE

Do not cover or block any ventilation opening.

Do not use corrosive chemicals, volatile gases or non-food items inside the appliance. Corrosive chemicals used for heating or cleaning will damage it.

This oven is designed specifically for heating and cooking food. It is not for industrial or laboratory use.

Ensure the fan operates normally while the oven runs. If it is not working, stop using the oven and contact an authorized service center.

It is strictly prohibited to use the oven to heat a room.

SAVE THESE INSTRUCTIONS

Keep this manual with the appliance for future reference, and make it available to anyone who installs, uses or services the oven.

⚠ WARNING — ELECTRICAL INSTALLATION

Installation and maintenance must be performed by qualified personnel or a professional service organization. This model can be powered by a 240V or 208V supply. Before servicing, disconnect the power supply. This appliance must be properly grounded. Failure to comply may result in death or serious injury.

REDUCE THE RISK

The pages that follow cover fire risk in the cavity, personal safety around a hot oven, and the specific precautions for self-cleaning. Read all three before first use.

Fire, and **hot surfaces.**

TO REDUCE THE RISK OF FIRE IN THE CAVITY

Do not store flammable materials in or near the oven.

Do not use water on a grease fire. Smother it with a dry powder or foam extinguisher.

Keep an accessible, clearly visible fire extinguisher near all cooking appliances.

Do not overcook food. Watch closely if paper, plastic or other combustible material is placed in the oven.

Do not use the cavity for storage. When the oven is not in use, leave no paper, utensils or food inside.

If something inside catches fire, **keep the door closed**, switch the oven off and disconnect the circuit at the electrical panel.

PERSONAL SAFETY

Wear appropriate clothing. Loose or long-sleeved clothing with hanging parts must not be worn while using the appliance, and long hair should be tied back.

Do not touch the heating elements or the internal surfaces. An element may still be extremely hot even after its color darkens, and cavity surfaces reach temperatures that cause burns.

During and after use, keep clothing and other flammable materials away from the elements and internal surfaces until they have cooled.

The decorative strips on the top and sides of the door can be extremely hot.

Open the door slightly first to release hot air and steam before putting food in or taking it out.

Do not heat unopened food containers — pressure build-up may burst them.

Set the racks in the position you want while the oven is cool. If a rack must be moved while hot, keep the gloves away from the elements.

Use dry heat-resistant gloves only. Wet gloves on a hot surface cause steam burns, and towels or bulky cloths are not substitutes.

⚠ WARNING — CHILDREN

Children must not use this appliance without close adult supervision. Do not leave children or pets unattended in the operating area, and never let a child sit or stand on any part of the oven. Do not store items of interest to children above the oven — climbing up to reach them can cause serious injury.

OTHER HOT SURFACES

Surfaces beyond the cavity can also get hot enough to burn — the oven vent and the area around it, the door, and the door glass.

Self-cleaning **safely.**

BEFORE YOU START

Remove the oven racks, any non-enamel racks and all other cookware, and clear away large soft spills.

Select Self Clean on the touch display. Watch for the door lock icon to light, confirming the door is locked and cannot be opened.

If the lock icon does not appear, or the door will not lock, cancel the program immediately. Do not force the cycle, stop using the appliance and contact an authorized service provider.

Do not clean the door seal. It is critical to sealing — do not wipe, damage, move or remove it.

Commercial oven cleaners and oven liner protection coatings are strictly prohibited inside or around the oven.

Clean only the oven components listed in this manual.

WHAT TO EXPECT

The cycle reaches extremely high temperatures and incinerates soil into a powdery ash — no scrubbing is needed.

Smoke, and occasional flame, is normal and depends on how much residue is left inside. If flames persist, switch the oven off, let it cool, then open the door and remove the excess food debris.

The display shows AUTO LOCK for the duration, preventing the door being opened while the cavity is at cleaning temperature.

The oven light does not operate during Self Clean.

Ventilate the kitchen well to reduce the odor. It diminishes with use.

The cycle stops itself at the set time, and the door releases once the cavity has cooled to a safe range.

BIRDS

Some bird species are extremely sensitive to the smoke produced during a self-cleaning cycle and exposure can be fatal. Move birds to another enclosed, well-ventilated room.

⚠ WARNING — DURING THE CYCLE

Do not touch the oven during the self-cleaning cycle, and keep children away from it. Failure to follow these instructions may result in burns.

CHROME RACKS

A chrome rack left inside during Self Clean loses its finish permanently and turns a dull metallic gray. Take every non-enamel rack out first.

Cleaning, part by **part.**

Before cleaning, make sure every control is off and the oven has cooled. Always follow the usage instructions on the cleaner's own label. The whole oven can be safely cleaned with a sponge dampened in soapy water, then rinsed and dried; for stubborn stains use the methods opposite.

FIVE HABITS

Always choose the mildest cleaner that will do the job.

Wipe metal surfaces along the direction of the grain.

Use a clean, soft cloth, sponge or paper towel.

Rinse with as little water as possible, keeping water out of the door seams.

Wipe dry promptly to prevent water spots.

PROBE

Hand clean the food probe with detergent and hot water. Never put it through a cleaning cycle.

CLEANING CHART

PART	CLEANING METHOD
Chrome parts	Warm soapy water, rinse thoroughly and dry. Soft Scrub, Bon-Ami, Comet, Brillo or S.O.S pads may be used gently as instructed. Cold-oven-formula cleaners such as Easy-Off or Dow can be used but may blacken or discolour the surface. Racks may go through Self Clean, but chrome racks lose their shine permanently and turn metallic gray.
Fiberglass woven parts	Hand cleaning of the seal ring is strictly prohibited.
Glass	Spray Windex or Glass Plus onto a cloth, then wipe. Fantastik or Formula 409 removes grease splatter.
Painted parts	Warm soapy water, or spray Fantastik or Formula 409 onto a clean sponge or paper towel and wipe. Avoid powdered cleaners and steel wool.
Enamel parts	Wipe acidic spills — juice, milk, tomato — off immediately with a dry towel. Never put a wet sponge or towel on hot enamel. Once cool, clean with warm soapy water, or Bon Ami or Soft Scrub on a damp sponge; rinse and dry. Brillo or S.O.S pads gently for stubborn stains. Fine cracks appearing in enamel over years of heat and food residue are normal.
Reflective glass	Warm soapy water with a sponge or plastic brush. For stubborn stains use white vinegar, Windex, ammonia or Bon-Ami. No strong abrasives.
Stainless steel	Always wipe with the grain. Clean with a soapy sponge, rinse and dry, or spray Fantastik or Formula 409 onto a paper towel. Stainless Steel Magic on a soft cloth polishes; white vinegar on a soft cloth lifts water spots. Zud, Cameo, Bar Keeper's Friend or Revere-Ware Stainless Steel Cleaner remove heat discolouration.

BRAND NAMES ARE EXAMPLES

The products named opposite indicate the *type* of cleaner suitable for each surface; they are not endorsements. Use every product according to its packaging instructions.

CELESTIAL EDITION FINISHES

Vega and Orion gold trim is wiped dry only — no stainless polish, no solvent, no abrasive. Clean gently around the nameplate.

What to clean **by hand**.

BEFORE SELF-CLEANING

Take out all cookware and baking utensils.

Remove the non-enamel oven racks. A chrome rack left in during the cycle is permanently dulled.

Wipe away all softened stains, spills and grease with a paper towel — excess grease causes flame and smoke inside the cavity.

Make sure the cavity light is off and the bulb and cover are properly fitted.

Hand-clean the areas that never reach cleaning temperature, listed opposite, using a soapy sponge, a plastic brush or a hot detergent solution; rinse and dry thoroughly.

DO NOT WIPE THE DOOR SEAL

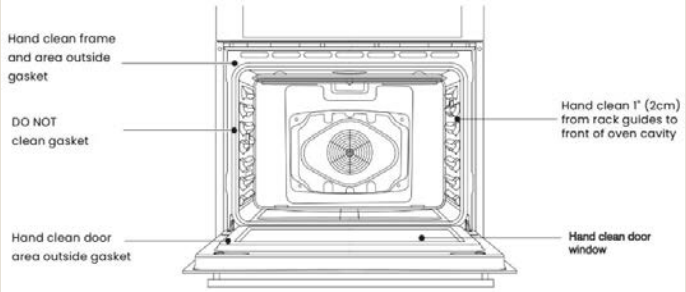
The gasket must not be wiped, moved, damaged or removed. It is what seals the cavity during a cleaning cycle.

TWO CYCLE NOTES

Wait 24 hours before running a second self-cleaning cycle. On the double, only one cavity can self-clean at a time.

To avoid breaking the glass, do not wipe the inner door glass with a cold damp cloth until it has cooled completely.

HAND-CLEAN ZONES



FRAME, DOOR AREA OUTSIDE THE GASKET, DOOR WINDOW, AND 1" (2 CM) FROM THE RACK GUIDES TO THE CAVITY FRONT — THE GASKET ITSELF IS NEVER CLEANED

WHY THESE AREAS

The edges of the door, the door glass, the front frame of the oven and roughly 1.5" inside the frame never get hot enough during a cleaning cycle to burn soil off. Anything left there stays there, so clean these areas before the cycle rather than after.

HEAVY GREASE

For a badly soiled cavity, clear the loose debris and large spills first, then run the longest cycle. Two shorter cycles a day apart are gentler on the finish than one very long one.

When the baking **disappoints.**

Unsatisfactory results in Bake, Convect Bake or Convect Broil usually have a cause other than a fault. Because the size, shape and material of bakeware affect results directly, replacing old trays that have blackened or deformed is often the fix. Check the causes below against what you are seeing.

WHAT YOU SEE	LIKELY CAUSES
Uneven browning	Oven not preheated · aluminum foil on the rack or cavity floor · baking mold larger than the recipe requires · trays touching each other or the cavity walls
Bases over-browned	Oven not preheated · glass, dull or blackened metal trays · rack in the wrong position · trays touching each other or the cavity walls
Food too dry or shrunken	Temperature too high · baking time too long · door opened too often · tray too large
Baking or roasting too slowly	Temperature too low · oven not preheated · door opened too often · foil sealed too tightly · tray too small
Cake pale, sunken, underdone	Insufficient baking time · shiny steel tin used · rack in the wrong position · temperature set too low
Cake domed and cracked on top	Temperature too high · baking time too long · trays touching each other or the walls · rack in the wrong position · tin too small
Pie crust edges too dark	Temperature too high · pastry edges too thin

THREE QUICK CHECKS

Did the oven finish preheating before the food went in? Is there a clear gap around every tray? Was the temperature reduced by 25°F for Convect Bake?

EXCESS MOISTURE IN THE CAVITY

Bake needs a proper preheat. The convection modes drive moisture out of the cavity as they run — one of the advantages of hot-air cooking.

If the oven **misbehaves**.

INDUCTION HARDWARE

SYMPTOM	POSSIBLE CAUSE	WHAT TO DO
Enamel surface damaged	Racks fitted or removed roughly	Tilt the rack upwards when removing it. Never force or drag it — that is what chips and scratches the enamel.
Door still locked after cooling	Power reset required	Switch the oven off at the breaker, wait a few seconds, then switch it back on. The oven resets itself and can be used normally.
Oven will not heat	No power, or no mode / temperature set	Turn on the main power at the fuse box or panel; if the problem persists, call a professional electrician. Otherwise touch the screen, select a mode and set a temperature.
Oven heats unevenly	Rack position, or no convection adjustment	Use the recommended rack position, and reduce the recipe temperature by 25°F in Convect Bake.
Cavity light not working	Loose or burnt-out bulb	Disconnect power at the breaker, wait a few seconds and restore it to reset the appliance. If the light stays out, call service.
Cavity light stays on	Door not closing fully	Check for anything obstructing the door, and whether the hinges are deformed or the door switch damaged.
Lamp cover will not come off	Grease build-up around the cover	Wipe the oil and dirt from around the cover with a clean dry towel, then try again.
Self Clean not working	Residual heat, or a very dirty cavity	Let the oven cool completely first. Remove loose debris and large spills before starting, and use the longest cycle for heavy grease.
Clock or timer wrong	Abnormal supply, or settings incorrect	Reset the appliance at the breaker, then set the clock and timer again as described on pages 18 and 21.
Error: door lock system malfunction	Fault in the door lock mechanism	Disconnect the main power at the fuse box or breaker, wait 5 minutes and restore it. The oven runs a lock self-check automatically.
Any other fault code	Power reset required	Turn the main power off, wait five minutes and restore it. Note the code down before calling support if it returns.
Display dark, no backlight	Power reset required	Switch the oven's main supply off at the fuse box or breaker, leave off for 5 minutes then restore power.
Cooling fan runs on after switch-off	Electronics have not yet cooled	Normal. The fan stops by itself once the internal components have cooled down.

⚠ BEFORE YOU CALL

Note down the exact letters and numbers of any code on the display, switch the power to the oven off at the wall, and contact a qualified technician. Do not disassemble the appliance yourself.

Only if you **have to.**

Normal use never requires the door to come off. If it must, follow this section exactly. Before starting, make sure the oven has cooled and the power supply is disconnected. The door is heavy and fronted with glass — always hold it by its sides with both hands, never by the handle, and never force it open or closed.

REMOVING THE DOOR

1. Check both hinge control levers are securely in place, then open the door fully and rotate the hinge clips on the left and right from locked to unlocked.
2. Hold the door with both hands and close it to roughly half open, keeping the hinges parallel to the ground.
3. Pull the door straight out, horizontally, until both hinges leave their slots.
4. Lay the door on a flat surface covered with protective mats.

⚠ TWO HANDS, BY THE SIDES

Gripping the handle to lift the door puts all the load on the glass front. Hold the sides of the door, and have a second person help with the double wall oven.

REFITTING THE DOOR

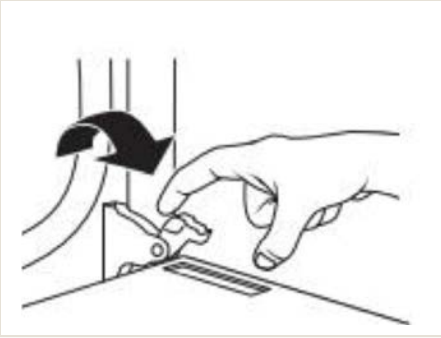
1. Lift the door with both hands and bring it to the front of the oven, aligning the hinges with the left and right slots in the body.
2. Keeping the hinges parallel to the ground and the door half closed, insert the hinges straight into the slots. A click confirms they have locked.
3. Push the hinge clips on both sides back to the locked position.
4. Open and close the door to test the action. If anything binds, remove the door and refit it.
5. Open and close it slowly once more to confirm it is seated correctly and securely before restoring power.

WHILE THE DOOR IS OFF

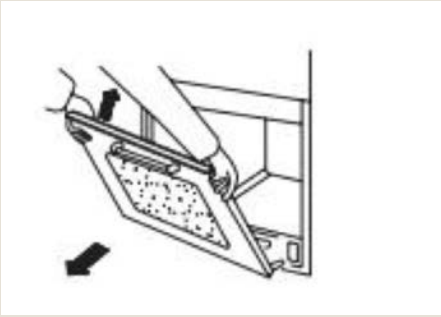
Do not run the oven with the door removed. Refit and test the door before power is restored, and never clean the door gasket while you have access to it.



1 — OPEN THE DOOR FULLY



2 — ROTATE BOTH CLIPS TO UNLOCKED



3 — AT HALF OPEN, PULL STRAIGHT OUT

SECTION 17 · FOR YOUR RECORDS

Keep this manual with the **receipt**.

Thank you for purchasing your wall oven. This manual contains important information regarding the proper installation, use and maintenance of your appliance. Following it will keep the oven working at its peak performance and efficiency.

Please write the model number and serial number below for future reference. Both are on the rating nameplate inside the cavity — item **g** on page 5 — and both are needed to obtain warranty service. You may also want to staple your receipt to this manual, as it is the proof of purchase and may be required for service under warranty.

MODEL NUMBER

SERIAL NUMBER

DATE OF PURCHASE

INSTALLER / COMPANY

BEFORE CONTACTING CUSTOMER SERVICE

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

Read and follow this manual carefully — it covers installation, use and maintenance.

Read the troubleshooting section on pages 27 and 28; it will help you diagnose and solve the most common issues.

CONTACT US

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Email	**info@inductionhardware.com**
Address	**12920 Old Virginia Road, Suite 160 Reno, Nevada 89521, USA**

LIFETIME INDUCTION-CLAD WARRANTY

Parts and repair support for as long as you own the oven. Register the model and serial number, then call or email us — laser welds, imported glass, no fine print.

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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