INDUCTION HARDWARE

USE & INSTALLATION MANUAL
V2 · AUGUST 2026

COOKING · PRO SERIES RANGES

30″ PRO SERIES INDUCTION RANGE

Cast-metal knobs · 5.0 cu ft true convection oven · no app, no subscription

IR-PRO-30-SS — STAINLESS STEEL



SHOWROOM

INDUCTIONHARDWARE.COM
12920 OLD VIRGINIA ROAD, SUITE 160
RENO, NEVADA 89521

SUPPORT

(775) 898-7562 · MON–FRI 9–4 PST
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RECORD HERE

MODEL & SERIAL

One width, one **standard**.

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.**



IR-PRO-30-SS
MODEL · STAINLESS STEEL

5.0 cu ft
TRUE CONVECTION OVEN

30″
STANDARD CABINET OPENING

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The essentials, **done right.**

INDUCTION HARDWARE

PRODUCT & ELECTRICAL

Overall W × D × H	**30 × 27.3 × 36.4″**
Installation	**Freestanding**
Power	**240V · 50A · front control**
Plug	**NEMA 14-50P, cord included**
Package W × D × H	**35 × 30 × 46″**
Anti-tip bracket	**Included · mandatory**
Product weight	**210 lb (ship 300 lb)**
Certification	**ETL**
Warranty	**Lifetime Induction-Clad**

COOKTOP & OVEN

Induction elements	**4 · to 3,700W boost**
Left front element	**1,800 / 2,100W · 9″ dual**
Left rear element	**1,200 / 1,500W · 6.9″ dual**
Right rear element	**2,300 / 3,700W · 9″ dual**
Right front element	**1,200 / 1,500W · 6.9″ dual**
Power levels	**1–9 plus Boost (P), 5 min**
Oven temperature range	**170–500°F (77–260°C)**
Oven light	**25 W G9 appliance bulb**
Glass	**Hardened ceramic**
Oven capacity	**5.0 cu ft true convection**
Oven elements	**2,000W upper / 1,500W lower**
Racks	**2 full-width, 304 stainless**
Boil time, 1 L	**88 sec (gas ~4:00)**



Read and obey all **safety messages.**

INDUCTION HARDWARE

WARNING · TIP-OVER HAZARD

A child or adult can tip the range and be killed. Install the anti-tip bracket to the floor or wall per these instructions, then slide the range back so the rear foot is engaged in the slot of the bracket. Re-engage the bracket if the range is moved. **Do not operate the range without the anti-tip bracket installed and engaged.** Failure to follow these instructions can result in death or serious burns to children and adults.



CHECKING THE BRACKET IS INSTALLED

1. Slide the range forward.
2. Look for the anti-tip bracket securely attached to the floor and wall.
3. Slide the range back so the rear foot sits under the anti-tip bracket.

CALIFORNIA PROPOSITION 65

This product can expose you to chemicals including lead and lead compounds, known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

Warning: never use this appliance as a space heater to heat or warm the room — doing so may result in carbon monoxide poisoning and overheating of the oven.

Warning: never cover any slots, holes or passages in the oven bottom, and never cover an entire rack with materials such as aluminum foil. This blocks airflow through the oven and may cause carbon monoxide poisoning; foil linings can also trap heat and create a fire hazard.

Caution: do not store items of interest to children in cabinets above the range or on the back guard — children climbing to reach them could be seriously injured.

Do not leave children alone or unattended where the range is in use, and never allow them to sit or stand on any part of it.

Wear proper apparel — loose-fitting or hanging garments should never be worn while using the range.

User servicing: do not repair or replace any part of the range unless specifically recommended in this manual. Refer all other servicing to a qualified technician.

Do not store flammable materials in the oven or near surface units.

Do not use water on grease fires — smother the flame, or use a dry chemical or foam-type extinguisher.

Keep pot holders dry; moist or damp pot holders on hot surfaces may cause steam burns. Do not use a towel or other bulky cloth.

Do not touch surface units or areas near them — they may be hot even though dark in color, during and after use.

Never leave surface units unattended at high heat settings; boil-over causes smoking and greasy spillovers that may ignite.

Turn utensil handles inward so they do not extend over adjacent surface units.

When opening the door, stand to the side of the range and let hot air or steam escape before removing or replacing food.

Do not heat unopened food containers — pressure build-up may cause the container to burst.

Keep oven vent ducts free from obstructions, and place oven racks while the oven is cool.

Proper installation: the range must be electrically grounded per local codes, or in their absence the National Electrical Code ANSI/NFPA 70 (in Canada, the Canadian Electrical Code), by a qualified technician.

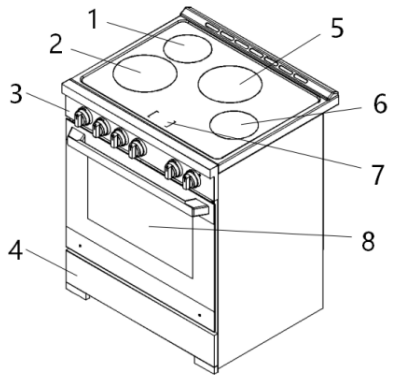
Disconnect the electrical supply before servicing the appliance.

Clean ventilating hoods frequently so grease cannot accumulate on the hood or filter, and turn the fan on when flambé cooking under the hood.

READ AND SAVE THESE INSTRUCTIONS

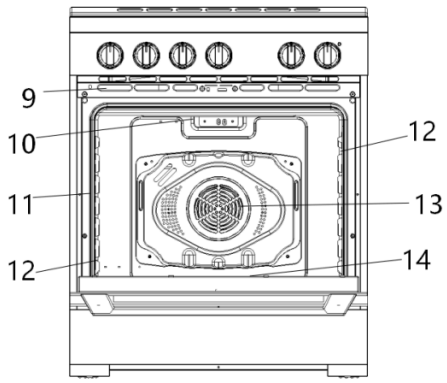
Know the range **part by part.**

COOKTOP & EXTERIOR



1	Left rear element	1200 / 1500 W · 6.9″ dual
2	Left front element	1800 / 2100 W · 9″ dual
3	Control panel	—
4	Kick plate	—
5	Right rear element	2300 / 3700 W · 9″ dual
6	Right front element	1200 / 1500 W · 6.9″ dual
7	Hot surface indicator lights	—
8	Oven door window	—

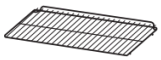
OVEN CAVITY



9	Oven vent	
10	Broil element	
11	Door gasket	
12	Oven light	
13	Convection fan	
14	Bottom element	Not visible

IN THE BOX

6× KNOBS
Stainless steel sets supplied, with 6× matching bezels.



2× RACKS
Full-width 304 stainless

1× ANTI-TIP BRACKET
With fixings — installation is mandatory.

Into a standard **30″ opening.**

ELECTRICAL



POWER CONNECTION

The range ships with a **NEMA 14-50P** cord fitted and ready for use. Provide a dedicated 240V · 50A circuit terminating in a NEMA 14-50R receptacle, positioned clear of the case.

240V · 50A DEDICATED

The Pro Series draws the same 240V · 50A service as the Luxury Series. A 30A circuit will not run it. Anti-tip bracket fitting is mandatory on any freestanding range.

INSTALLATION SEQUENCE

A Confirm the opening is a true 30″ and the floor is level where the feet will land. The case is 27.3″ deep, so it sits proud of a 24″ base cabinet.

B Have the dedicated 240V · 50A circuit and NEMA 14-50 receptacle in place before delivery, positioned clear of the case.

C Two installers minimum: 210 lb net, 300 lb on the pallet. Never lever the range on its door.

D Fit the anti-tip bracket to the wall or floor, then walk the range back until the bracket engages the rear foot.

E Level the cooktop with a spirit level on the glass, front to back and side to side, before the first use.

F Check each knob turns cleanly against its stop and the oven door closes to an even reveal.

ROUGH-IN

Circuit	**240V · 50A dedicated**
Receptacle	**NEMA 14-50**
Anti-tip bracket	**Mandatory**
Side & rear clearances	**Standard 30″ opening, level floor**
Hood height above cooktop	**Min. 23″ above the glass**

SHIPS IN THE BOX

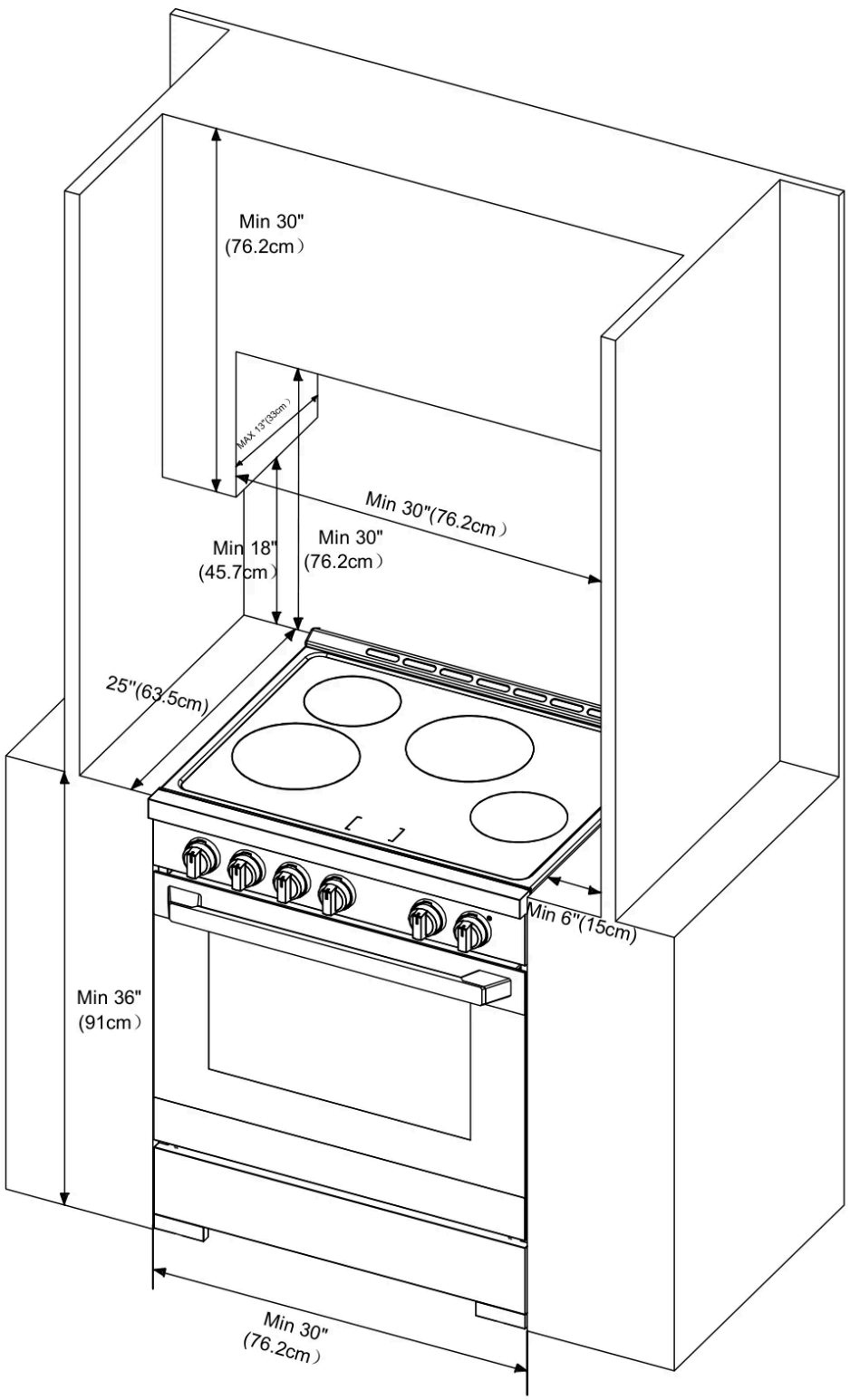
- Range with cast-metal knobs fitted
- Two full-width 304 stainless racks
- Anti-tip bracket and fixings
- Leveling feet, fitted

ATTENTION INSTALLER

No spec-sheet PDF exists for this line; every figure here comes from the live product record. Clearances are not published — confirm with support before finishing a wall or setting an adjacent cabinet.

30″ Pro Series Range — clearances

INDUCTION HARDWARE

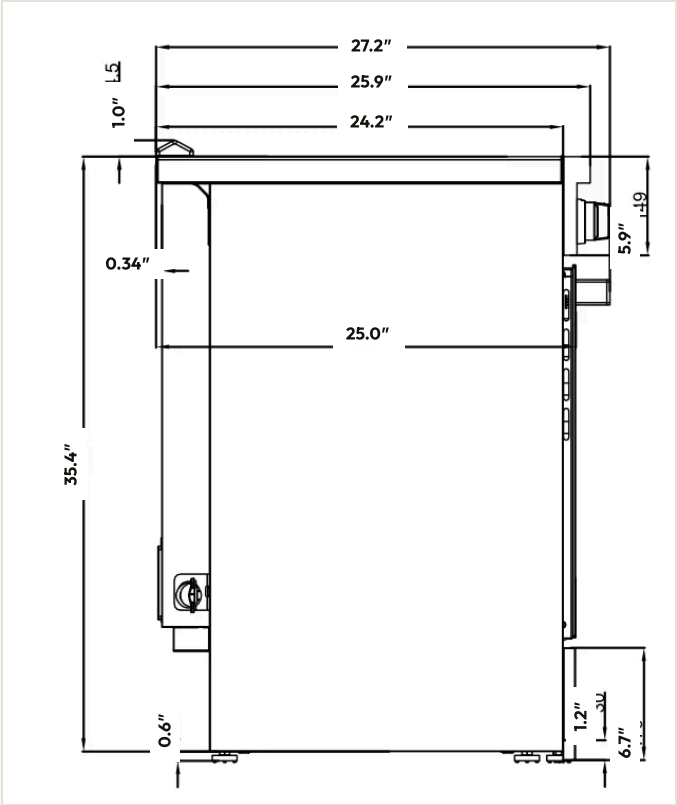


Minimum clearances shown. 30″ (76.2 cm) opening width and 30″ (76.2 cm) from the cooktop to any surface above it — 18″ (45.7 cm) to the underside of upper cabinets at the sides, 6″ (15 cm) side clearance to combustible walls, 25″ (63.5 cm) case depth and 36″ (91 cm) counter height. Verify on site before cutting.

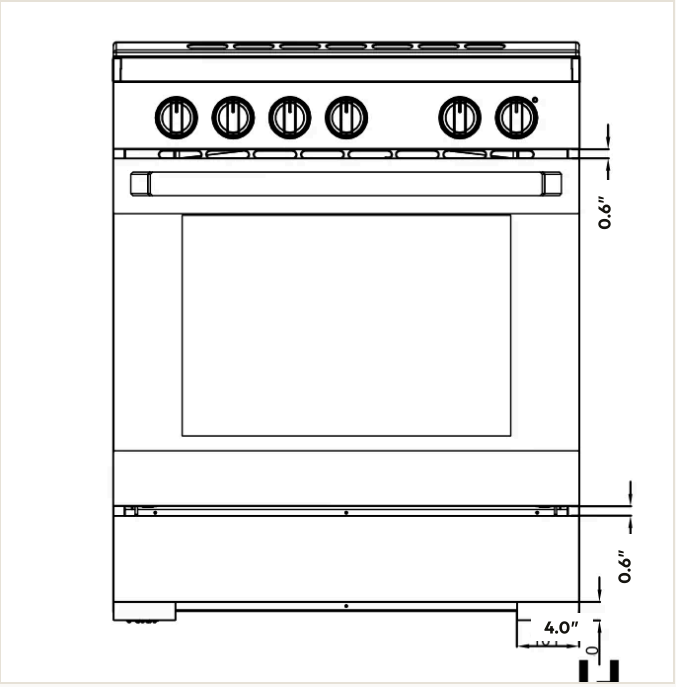
30″ Pro Series Range — **dimensions**

INDUCTION HARDWARE

SIDE ELEVATION



FRONT ELEVATION

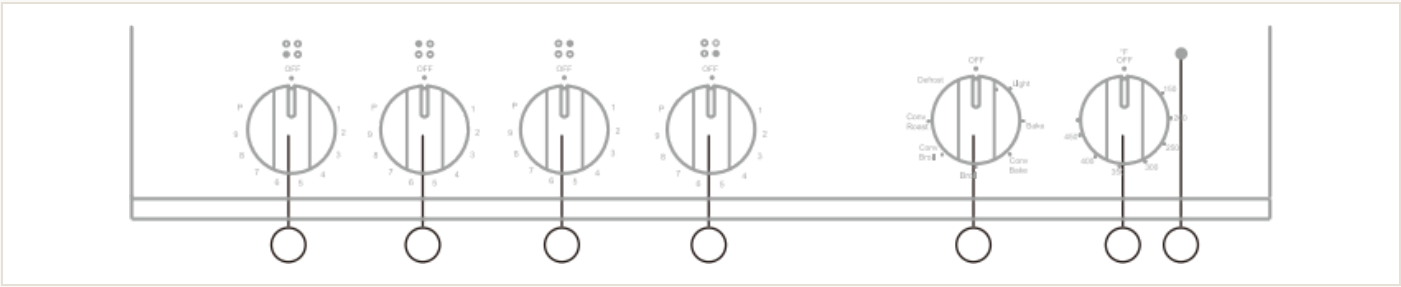


All dimensions converted to inches from the vendor drawing and rounded to one decimal place. Overall 30 × 27.3 × 36.4″ including handle and rear rail; 35.4″ to the top of the cooktop glass with the leveling feet at their lowest setting.

KEY DIMENSIONS

Overall depth, handle to rear	**27.2″ (690 mm)**	Height to cooktop glass	**35.4″ (900 mm)**
Case depth	**25.9″ (658 mm)**	Rear rail height	**5.9″ (149 mm)**
Depth to door face	**24.2″ (615 mm)**	Kick plate height	**6.7″ (170 mm)**
Body depth at the plinth	**25.0″ (636 mm)**	Foot inset from the front	**4.0″ (101 mm)**

Six knobs, **no menus.**



A	Left front element	Power levels 1–9 plus Boost (P)
B	Left rear element	Power levels 1–9 plus Boost (P)
C	Right rear element	Power levels 1–9 plus Boost (P) — 3,700 W power burner
D	Right front element	Power levels 1–9 plus Boost (P)
E	Oven settings	Bake · Broil · Convection Bake · Convection Broil · Convection Roast · Defrost
F	Temperature	170–500°F (77–260°C), Max for broil
G	Light indicator	Lights when the set oven temperature is reached

COOKTOP USE

1. Place a suitable pan on the zone you wish to use. To test cookware, hold a magnet to the base — if it sticks, the pan will work on induction. A non-induction pan will not work on this range.
2. Make sure the base of the pan and the surface of the zone are clean and dry, then turn the control knob clockwise. The indicator for that zone shows the power level selected.
3. Adjust the level up or down by turning the knob clockwise or anticlockwise. Levels run 1–9 plus Boost (P), and can be changed at any time.

BOOST (P)

1. Turn the knob clockwise all the way to “P”. Boost stays on for five minutes, after which the zone returns to level 9 automatically.
2. To cancel boost, turn the knob anticlockwise to “9”. Two zones can run boost at the same time, except the right rear power burner.

INDICATORS

H	Hot surface	The zone is too hot to touch. It clears when the surface has cooled to a safe temperature.
U	No pan	The zone is switched on but no suitable pan is detected.
P	Boost	Boost is active on that zone.

PROTECT THE GLASS

Do not leave a hot lid on the cooktop — as the glass cools, trapped air can break the ceramic when the lid is lifted.

Clean sugary spills immediately; cooled sugar adheres to the glass and causes pitting and permanent marks.

Do not slide cookware across the glass — aluminum and copper bases and rough finishes leave marks.

Do not cook popcorn in prepackaged aluminum containers on the cooktop.

Keep anything that could melt — plastic, foil — off the entire cooktop.

Never use the cooktop as a cutting board, and never cook food directly on the glass.

Bake, broil, **convect**, defrost.

BEFORE FIRST USE

1. Make sure the oven door is closed.
2. Rotate the cooking feature knob to Bake.
3. Rotate the temperature knob to 500°F (260°C).
4. Let the empty oven run for 30 minutes, then open the door to let it cool. Any odor is the evaporation of substances used to protect the oven in storage.

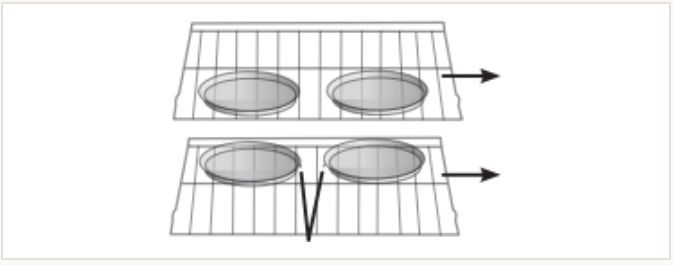
> **IMPORTANT**
>
> Do not place anything — dishes, foil or oven trays — on the bottom of the oven while it is in operation, to avoid damaging the enamel.

PREHEATING

Turn the cooking functions knob to the mode you want, then set the temperature. The higher the temperature, the longer the preheat. The oven deliberately overshoots the set point to offset the heat lost when the door opens, so cooking begins at the proper temperature. Do not open the door while preheating — when the set temperature is reached, the indicator light on the control panel comes on.

RACK PLACEMENT

Racks 6 & 5	Toasting or broiling
Racks 4 & 3	Most baked goods
Racks 2 & 1	Roasting
Racks 5–2	Multiple-rack baking



When baking on two racks, stagger the pans — two at the front of the upper rack, two at the rear of the lower — and leave 1″–1½″ of air around each pan.

OVEN SETTINGS

Bake. Cooking with heated air. Both upper and lower elements are used; the fan runs only during preheating. Settable from 170°F (77°C) to 500°F (260°C). Use one rack, and leave 1″–1½″ between bakeware and the oven walls. Reduce the temperature 25°F (15°C) when using heatproof glass. Dark or nonstick pans brown faster; insulated bakeware runs slightly longer. Never line any part of the oven with foil.

Broil. Direct radiant heat. Keep the door closed; if you inspect the food, open no more than two inches. Use a two-piece broiler pan with a grid (not supplied) for drainage, do not cover the grid with foil, and trim excess fat to reduce spattering. Thicker and unevenly shaped cuts cook better at lower broil temperatures.

Convection Bake. Adds the fan to circulate heated air, so both temperature and time may be reduced — drop the recipe temperature by 25°F (15°C), and by a further 25°F when using heatproof glass. Best in low-sided, uncovered pans. Do not convert custards, quiches, pumpkin pie or cheesecake — use plain Bake for those.

Convection Broil. Adds the fan to the broil element; bring the rack to the middle of the cavity for even cooking. Use your normal broiling temperature, do not preheat, keep the door closed, use the two-piece broil pan, and turn meats once halfway through.

Convection Roast. Use your normal roasting temperature; roasting time runs 15–30% shorter than conventional and no preheat is needed. Roast in a low-sided, uncovered pan. Tuck poultry wings behind the back and tie the legs loosely. Stuffing must reach 165°F (75°C). Rest under loose foil 10–15 minutes before carving.

Defrost. Uses warmth from the oven light and air movement from the fan, with no heating elements, to thaw ready-made dishes, cream-filled dishes and produce at room temperature. Place food centrally on the middle racks.

Bake and **broil.**

Times assume a preheated oven and are a starting point — ingredient temperature, pan size, shape and finish all change the result.

BAKE — PREHEATED OVEN

FOOD ITEM	RACK	TEMP. °F (°C)	TIME (MIN)
Cupcakes	2	350 (175)	19–22
Bundt cake	1	350 (175)	40–45
Angel food cake	1	350 (175)	35–39
Pie — 2 crust, fresh, 9″	2	375–400 (190–205)	45–50
Pie — 2 crust, frozen fruit, 9″	2	375 (190)	68–78
Sugar cookies	2	350–375 (175–190)	8–10
Chocolate chip cookies	2	350–375 (175–190)	8–13
Brownies	2	350 (175)	29–36
Yeast bread loaf, 9 × 5	2	375 (190)	18–22
Yeast rolls	2	375–400 (190–205)	12–15
Biscuits	2	375–400 (190–205)	7–9
Muffins	2	425 (220)	15–19
Frozen pizza	2	400–450 (205–235)	23–26
Fresh pizza	2	425 (220)	15–18

BROIL

FOOD AND THICKNESS	RACK	SETTING °F (°C)	DONENESS	SIDE 1 (MIN)	SIDE 2 (MIN)
Beef steak, ¾″–1″	5	Max (290)	Medium rare / medium / well	5–7 / 6–8 / 8–10	4–6 / 5–7 / 7–10
Hamburgers, ¾″–1″	4	Max (290)	Medium / well	8–11 / 10–13	6–9 / 8–10
Chicken breast, bone-in	4	450 (235)	Well done	10–12	8–10
Chicken thigh	4	Max (290)	Very well done	28–30	13–15
Pork chops, 1″	5	Max (290)	Well done	7–9	5–7
Sausage, fresh	5	Max (290)	Well done	5–7	3–5
Ham slice, ½″	5	Max (290)	Well done	4–6	3–5
Fish fillets, 1″, buttered	4	450 (235)	Well done	10–14	Do not turn
Lamb chops, 1″	5	Max (290)	Medium rare / medium / well	5–7 / 6–8 / 7–9	4–6 / 4–6 / 5–7
Garlic bread, 1″ slices	4–3	Max (290)	—	2–2:30	4–6

Convection broil and **roast.**

CONVECTION BROIL

FOOD AND THICKNESS	RACK	SETTING °F (°C)	DONENESS	SIDE 1 (MIN)	SIDE 2 (MIN)
Beef steak, 1½″ or more	4	450 (235)	Medium rare / medium / well	9–12 / 11–13 / 18–20	8–10 / 10–12 / 16–17
Hamburgers, more than 1″	4	Max (290)	Medium / well	8–11 / 11–13	5–7 / 8–10
Chicken quarters	4	450 (235)	Well done	16–18	10–13
Chicken halves	3	450 (235)	Well done	25–27	15–18
Chicken breasts	4	450 (235)	Well done	13–15	9–13
Pork chops, 1¼″ or more	4	450 (235)	Well done	12–14	11–13
Sausage, fresh	4	450 (235)	Well done	4–6	3–5

CONVECTION ROAST

FOOD	WEIGHT (LB)	OVEN TEMP. °F (°C)	RACK	TIME (MIN/LB)	INTERNAL TEMP. °F (°C)
Beef rib roast	4–6	325 (160)	2	16–20 / 18–22	145 (63) medium rare · 160 (71) medium
Beef rib eye roast, boneless	4–6	325 (160)	2	18–22	145 (63) medium rare · 160 (71) medium
Rump, eye, tip, sirloin, boneless	3–6	325 (160)	2	16–20	145 (63) medium rare · 160 (71) medium
Beef tenderloin roast	2–3	400 (205)	2	15–20	145 (63) medium rare
Pork loin roast	5–8	350 (175)	2	16–20	160 (71) medium
Pork shoulder	3–6	400 (205)	2	20–25	160 (71) medium
Chicken, whole	3–4	375 (190)	2	18–21	180 (82)
Turkey, not stuffed	12–15	325 (160)	1	10–14	180 (82)
Turkey, not stuffed	16–20	325 (160)	1	9–11	180 (82)
Turkey, not stuffed	21–25	325 (160)	1	6–11	180 (82)
Turkey breast	3–8	325 (160)	1	15–20	170 (77)
Cornish hen	1–1½	350 (175)	2	45–75 total	180 (82)
Lamb, half leg	3–4	325 (160)	2	22–27	160 (71) medium · 170 (77) well
Lamb, whole leg	6–8	325 (160)	1	28–33	160 (71) medium · 170 (77) well

CHECK TWICE

Confirm the internal temperature of meat or poultry by inserting the thermometer in a second position. Large poultry may need to be covered with foil for part of the roasting time to prevent over-browning.

Clean it **cool.**

INDUCTION HARDWARE

Before cleaning, make sure all controls are off and the oven and cooktop are cool. Always follow the label instructions on cleaning products. Start with soap, water and a soft cloth or sponge unless noted otherwise, and never use abrasive cleaning products.

Porcelain enamel exterior	Glass cleaner, mild liquid cleaner or a nonabrasive pad. Clean acidic spills such as vinegar and tomato once the appliance is cool. Clean gently around the model and serial plate — scrubbing can remove the numbers.
Stainless steel exterior	Liquid detergent or all-purpose cleaner, rubbed in the direction of the grain; rinse well and dry with a soft lint-free cloth. Stainless polish, or vinegar for hard-water spots. No soap-filled scouring pads, abrasive cleaners, cooktop cream, steel wool or gritty cloths.
Oven door exterior	Glass cleaner applied to the cloth or sponge, never directly on the panel.
Control panel	Glass cleaner on a soft cloth or sponge, never sprayed on the panel. No abrasive cleaners or steel wool.
Control knobs	Pull the knobs straight out to remove; wash with soap and water or in the dishwasher, and refit with the knobs in the Off position. Do not soak.
Oven cavity	Mild detergent and warm water once the oven cools. Do not use oven cleaners.
Oven racks	A steel-wool pad may be used on the racks only.

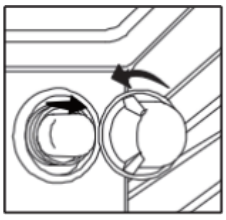
CERAMIC GLASS COOKTOP

1. Remove residue with a cooktop scraper held at about 45° to the glass, while the cooktop is still warm but not hot. Wear an oven mitt, and let the glass cool completely before step 2.
2. Apply a few dime-sized drops of cooktop cleaner to the affected areas and rub with a nylon cooktop pad. Let the cleaner dry to a white haze.
3. Polish with a clean, dry cloth or paper towel. Smudges from aluminum-bottomed pans lift with a cloth dampened in vinegar.

NEVER ON THE GLASS

Steel wool, abrasive powder cleansers, chlorine bleach, rust remover or ammonia.

REPLACING AN OVEN LIGHT



The oven light is a standard 25 W (G9) appliance bulb. Disconnect the power, turn the bulb cover anticlockwise to remove it, take out the burned-out bulb, fit the new bulb, replace the cover and reconnect the power. Do not touch the bulb with bare fingers — wear gloves or use a tissue.

ELECTRICAL SHOCK HAZARD

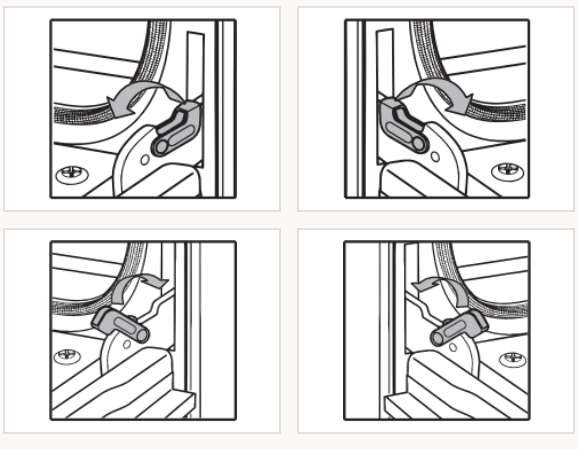
Make sure the oven and lights are cool and the power is off before replacing a bulb. The glass lenses must be in place when the oven is used and handled carefully to avoid breakage. Failure to do so could result in death, electric shock, cuts or burns.

OVEN DOOR REMOVAL

The door is heavy and fronted with glass. Use both hands, grasp only the sides, and work several hours after use with the range off and fully cool. Never force the door open or closed.

To remove: open the door completely, lift the hinge latch on each side, close the door as far as it will go, then grasp both outside edges, lift, and pull the bottom of the door out of the hinge receivers while pushing the top closed.

To refit: insert both hanger arms into the hinge receivers, open the door slowly until it sets into place, then move the hinge latches back into the locked position and check the door opens and closes freely.



Knobs, heat, **convection.**

INDUCTION HARDWARE

COOKTOP

1. One knob per element. Turn to set level; the element only fires once a magnetic pan sits on the zone.
2. Use boost for the pot you want boiling, not for the pan you want seared — 3,700W will scorch oil in seconds.
3. Flat, magnetic cookware only. A warped base loses contact and the zone will cycle or drop out.
4. The glass takes heat back from the pan. Treat the hot-surface indicator as live until it clears.

OVEN

1. Four modes: Bake, Broil, Convect and Defrost. There is no Air Fry, Pizza, Dehydrate or Proof on this range.
2. True convection moves air across the cavity — drop conventional recipe temperatures slightly and check earlier.
3. Two full-width racks; leave a hand's width of air around a tray so the fan can work.
4. Broil with the door closed and the pan on the upper rack, under the 2,000W upper element.

CARE — NO SELF-CLEAN

This oven has no pyrolytic cycle. Wipe spills while the cavity is warm, not cold.

Ceramic glass: a dedicated cooktop cream and a plastic scraper — never an abrasive pad.

Pull the knobs to clean behind them; dry fully before refitting.

Stainless takes a mild detergent worked with the grain.



IF SOMETHING IS WRONG

Zone will not fire	No-pan detection. Check the base is magnetic, flat and covers the zone.
Zone cycles on and off	Normal power sharing at high settings, or a warped pan base.
Buzzing pan	Light cookware at high power. It is the pan, not the range.
Uneven baking	Trays too close together or the range is not level. Check the glass with a level.
Fault codes	Knob-controlled range — no code display. Diagnose from the troubleshooting charts on page 15, then call support.

SAFETY

Anti-tip bracket must be engaged before the range is used.

Child lock, auto shut-off and no-pan detection are fitted — know where the lock is.

Do not stand on or load the open oven door.

Keep cards, phones and anything magnetic clear of a live element.

Never leave oil heating unattended, least of all on boost.

LIFETIME INDUCTION-CLAD WARRANTY

Standard on the Pro Edition — parts and repair support for as long as you own the range, with no app and no subscription. Register the model and serial, then call (775) 898-7562 or email info@inductionhardware.com.

PARTS & ACCESSORIES

Two full-width 304 stainless racks — included

Cast-metal knob set — fitted, individually replaceable

Anti-tip bracket kit — included

Matched 30″ DC range hood — sold separately

Induction cookware — sold separately

Check these **first.**

Before contacting customer service, check the charts below — poor results are often caused by the material, shape or size of the bakeware in use.

BAKING & ROASTING

ISSUE	LIKELY CAUSES
Food browns unevenly	Oven not preheated · foil on the rack or oven bottom · utensil too large for the recipe · pans touching each other or the oven walls
Food too brown on the bottom	Oven not preheated · glass, dull or darkened metal pans · incorrect rack position · pans touching each other or the walls
Food dry or shrunk excessively	Oven temperature too high · baking time too long · door opened frequently
Baking or roasting too slowly	Oven temperature too low · incorrect rack position · pan size too large
Piecrust pale on the bottom or soggy	Baking time not long enough · shiny steel pans · incorrect rack position · oven temperature too low
Cakes pale, flat, not done inside	Oven temperature too low · incorrect baking time · cake tested too soon · door opened too often · pan too large
Cakes high in the middle, cracked on top	Oven temperature too high · baking time too long · pans touching · incorrect rack position · pan too small
Piecrust edges too brown	Oven temperature too high · edges of the crust too thin

COOKTOP

SYMPTOM	CAUSE	SOLUTION
Elements and controls do not work	Fuse blown or breaker tripped; no power to the cooktop	Replace the fuse or reset the breaker. If it continues, have an electrician check the supply.
Elements do not heat properly	Improper cookware	Select flat, magnetic cookware. If it continues, call for service.
Elements cycle off at the highest setting	Temperature limiters are shutting the element off above the maximum allowable temperature	Normal, especially during rapid heat-up. The element cycles back on once it has cooled.
Glass looks see-through or reddish	Under bright light the transparent quality of the glass shows the chassis, sometimes with a red tint	Normal property of black ceramic glass.

OVEN

SYMPTOM	CAUSE	SOLUTION
Oven is not heating	No power to the oven	Replace the fuse or reset the breaker; if it continues, call an electrician.
Oven will not accept settings	The oven door is open	Close the door — mode and temperature cannot be set with the door open, and the elements stay off until it is closed.
Oven is not cooking evenly	Wrong bakeware or rack position	Use the recommended rack position and reduce the recipe temperature 25°F (15°C) in Convection Bake.
Cooling fan runs after the oven is off	The electronic components have not yet cooled	The fan stops automatically once they have cooled.
Oven light not working	Bulb loose or burned out	Reinsert or replace the bulb; touching it with bare fingers shortens its life.
Oven light stays on	Door not closing completely	Check for an obstruction, a bent hinge or a broken door switch.
Lens cover will not come off	Soil build-up around the cover	Wipe the area with a clean dry towel before attempting removal.
Excessive moisture	Bake mode used without preheating	Preheat first; Convection Bake and Convection Roast clear moisture from the cavity.
Porcelain chips	Racks knocking the porcelain interior	Tilt racks upward when removing and refitting, and never force them.

Keep this manual with the **receipt.**

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

Please write down the model number and serial number below for future reference. Both numbers are located on the rating label 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 operation, care & service section of this manual — it will help you diagnose and solve common issues.

CONTACT US

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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.

www.INDUCTIONHARDWARE.com