THOR
KITCHEN®

USE + CARE MANUAL

30 Inch Professional Electric Double & Single Wall Ovens

TEW30ED

30 INCH PROFESSIONAL ELECTRIC DOUBLE WALL OVEN

TEW30ED

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KITCHEN®

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IMPORTANT SAFETY TIPS

Read and follow all instructions before using your oven to prevent the risk of fire, electrical shock, personal injury or damage when using the oven. This guide does not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems you do not understand.

SAFETY PRECAUTIONS

- Be sure your appliances is properly installed and grounded by a qualified technician.

- Do not repair or replace any part of this appliance unless specifically recommended in this use and care manual.

- All servicing of this appliance should be carried out by a qualified technician.

- Always disconnect the power to the appliance before servicing by unplugging power cord, removing fuse or switching off the circuit breaker.

DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN WHEN IN USE

Heating elements may be hot to the touch even though they are dark in color and not glowing. Interior surface of the oven become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable material contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns. Use caution around oven vent openings and surfaces near vent opening, oven doors, and window of oven door.

USE CARE WHEN OPENING DOOR.

Let hot air or steam escape before you remove or place food in the oven.

DO NOT HEAT UNOPENED FOOD CONTAINERS.

There will be a build up of pressure in sealed food container when heated. This can lead to container bursting and resulting in injury.

SAVE THESE INSTRUCTIONS

Safety PRECAUTIONS (Cont.)

• Keep oven vent / ducts unobstructed

The oven vent becomes hot during oven use. Never block this vent and never place plastic or heat sensitive items on or near the oven vent .

Oven vent opening

Note:

For proper operation vent trim must be installed below the oven door to correctly channel cooling air flow for oven.

WARNING

• **NEVER** use this appliance for warming or heating the room.
• **DO NOT** use water on grease fires.

Should an oven fire occur, DO NOT open the oven door. Turn off the oven. Once the fire has consumed all oxygen in the oven the fire will go out on its own.   If it does not use an ABC type Fire extinguisher.

• Use dry pot holders only.

Moist or damp pot holder on a hot surface may result in steam burns. Do not allow pot holders or clothing contact heating elements. Do use towels or other bulky cloths to pick up hot items. Use dry pot holder or equivalent .

• **Wear appropriate apparel when operating appliance**.

Loose fitting or hanging garments should never be worn while using the appliance.

• **Be certain all packing materials are removed from the appliance before operating**.

Keep all plastics, clothing , paper and other flammable products away from parts of the oven that become hot.

• **DO NOT Force the oven door open.** This can damage the automatic door locking system.

Wait for the oven to fully cool before trying to open the door. When opening the door after Self Clean stand to the side of the door and allow hot air and steam to escape, the oven may still be very hot.

• DO NOT use steel wool pads. Steel wool will scratch the stainless steel surfaces as well as rack and oven interior.

• DO NOT use harsh etching, abrasive cleaner or sharp metal scraper to clean the oven surfaces or glass. Damage will result to the product.

• Use caution when removing the oven door. Oven door is HEAVY. DO NOT lift the oven door by the handle or carry the door by the handle.

SAVE THESE INSTRUCTIONS

ELECTRICAL SAFETY

- **Protective Liners.** DO NOT use aluminum foil or any other material to line the oven bottom. This include silicone liners. Doing so will cause permanent damage to the oven interior.
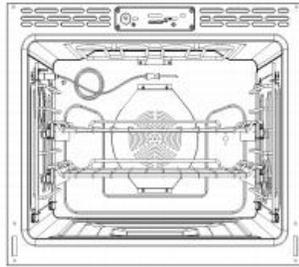
- **DO NOT** place aluminum foil directly on the oven bottom.

- **DO NOT line the oven walls, racks, bottom, or any other part of the oven with Aluminum foil or any other material**. Doing so will result in poor cooking results. The foil will disrupt the heat distribution and result in permanent damage to the oven.

- **Before replacing the oven light bulb switch off the electrical power to the oven at the circuit breaker panel.** Failure to do so can result in severe personal injury , death or electrical shock.

SAFETY DURING USE

- **Oven racks.** Always place the oven rack in the desired position while the oven is cool.
- **Always use pot holder or oven mitts.** When removing food from the oven or handling the oven rack to slide in and out. Hot cookware and racks can cause burns.
- **Use caution with TIMED COOKING or DELAY TIME COOKING features.** Use the automatic time features when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil, such ingredients as milk, eggs, fish, red meats and poultry should be chilled in the refrigerator first. Even when chilled they should not stand in the oven for more than 1 hour prior to cooking starting.They should be removed promptly once cooking is complete. Eating spoiled foods can result in foodborne illness.
- **Should an oven fire occur**, leave the oven door closed, turn off the oven. If the fire continues use an ABC fire extinguisher.
- **DO NOT use water to put out a fire.**
- **DO NOT use the broiler pan with out the grid in place.DO NOT cover the Grid with Aluminum foil.**

SAVE THESE INSTRUCTIONS

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CHILD SAFETY

- **Children should be kept away from the oven.**
- **Children should not be left alone or unattended in the area where the oven is in use.**
- **DO NOT leave small children unattended near the appliance**, During the self cleaning cycle , the outside of the oven can become very hot to the touch.

SAFETY WHEN CLEANING

- **Do not clean the door gasket.** The door gasket is essential for a good seal between the oven body and the door. Do not use cleaners or push or rub on the door gasket.
- **Do Not use oven cleaners.** No commercial oven cleaner or oven liner protective coatings of any kind should be used in or around any part of the oven.
- **Before self-cleaning the oven**, remove the broiler pan, all oven racks, meat probe, and any other utensils from the oven cavity..
- **Never keep pet birds in the kitchen.** The health of birds is extremely sensitive to the fumes released during an oven self clean cycle. Fumes may be harmful or fatal to birds. Move birds to a well ventilated room.
- **Important instructions.** In the event of a failure during the self clean cycle an "F" and number error code will be displayed. Record this number for the service technician. Shut down the power to the oven. Contact a qualified service technician.
- **Make sure oven light lens and any interior surface is cool prior to cleaning** or wiping down interior surfaces to prevent thermal shock.

- **DO NOT block the oven vent during operation.** Blocking of the oven vents can cause the oven to over heat and trip safety thermal protectors on the oven. Air flow should never be blocked from exhausting out the bottom of the wall oven.
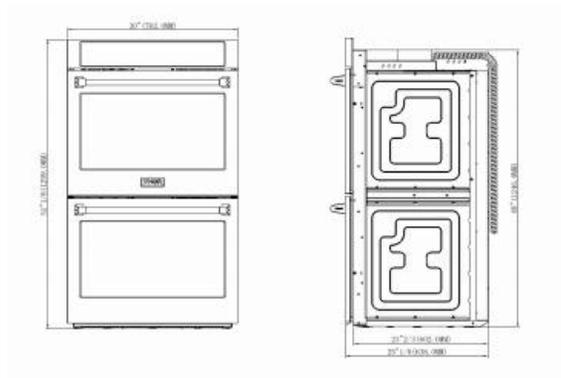
SAVE THESE INSTRUCTIONS

INSTALLATION INSTRUCTIONS
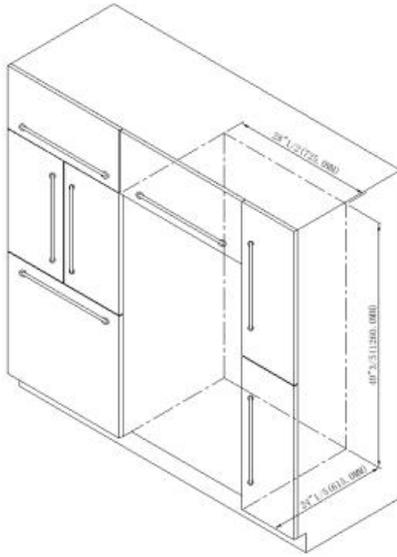
- **Platform must support min 220lbs.**

	Description	30" double
	Cut out width	28 1/2" Min
		28 5/8" Max
	Cut out height	49 3/5" Min
		50 3/5" Max
	Clearance from cutout-top	1"
	Clearance from cutout-bottom	1"
	Clearance from cutout-side edges	1"
	Junction box location	9 1/2" from right side

IMPORTANT NOTE

This installation must be completed by a qualified installer or technician. Proper installation is the responsibility of the installer and product failure due to improper installation is NOT covered by manufacturer warranty.

1. Before beginning.

Remove all packing material from the oven exterior and interior. This includes any tape, bags, zip ties and polystyrene packing materials.

2. Installation requirements

Measure the existing cabinet opening and compare them to the cutout dimensions below. If cabinet dimension meet below specs then little to no cabinet work is required. If cabinet cut outs do not fall with specification below then cabinet work will be required prior to installation.

• Cabinet base must be able to support 400Lbs for double wall ovens, and level.
• Junction box for electrical connections must be mounted flush to rear wall for proper clearances.
• Kitchen cabinets in contact with the oven must be heat resistant up to 194°F (90°C). Front and surrounding cabinets heat resistant a min of 158°F (70°C).
• Front frame of cabinet should be at least ¾" thick to support mounting screws for oven.

Dimension	Description	30" Double
A	Cut Out Width	28 1/2" Min.
		28 5/8" Max.
B	Cut Out Height	49 3/5" Min.
		50 3/5" Max.
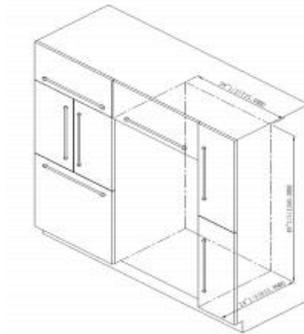
3. Remove oven door and racks from oven.

• Open door fully.
• Flip hinge locks towards door, Move from position A to Position B on both hinges.
• Close the door until it is resting on hinge locks.
• Grasp the door on both sides (do not lift by the handle). Lift the oven door upward until the hinges are free and clear of the hinge receptacles. Store the door in a safe location.

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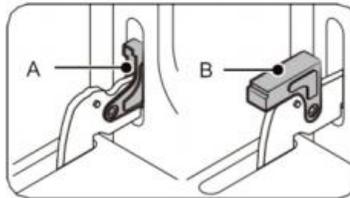
INSTALLATION INSTRUCTIONS

4. Move oven close enough to the opening so electrical connections can be made.
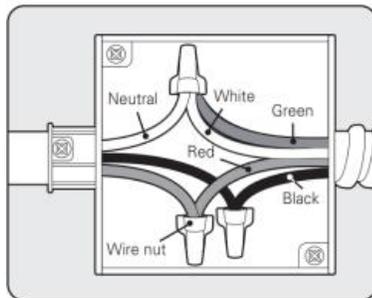
IMPORTANT NOTE

The wall oven must be hardwired (direct wired) to an approved junction box. A plug and receptacle is NOT PERMITTED. DO NOT shorten the flexible conduit. Conduit must be securely connected directly to a junction box with cable connector. You will need to purchase an appropriate conduit connector to complete the connection to the junction box.

Wire connections should be made by an electrician or qualified technician only following all local codes.

3-Wire circuit connection	4-Wire circuit connection

**To connect to a three wire circuit follow below steps.**

1. Connect the oven ground (Green or bare copper wire) and Neutral (white) wire to the home branch circuit neutral (white) wire, using a UL approved wire nut appropriate for wire gauge.
2. Connect the oven Red wire to the branch circuit Red (L2) wire using an approved UL wire nut appropriate for wire gauge.
3. Connect the oven Black wire to the branch circuit Black (L1) using a UL approved wire nut appropriate for the wire gauge.
4. Install junction box cover.

To connect to a Four wire circuit follow below steps.

1. Separate the oven Ground and (white) Neutral wire.
2. Connect the oven ground (Green or bare copper wire) wire to the home branch circuit Ground (Green or bare copper) wire, using a UL approved wire nut appropriate for wire gauge.
3. Connect the oven (White) wire to the branch circuit White (Neutral) wire using an approved UL wire nut.
4. Connect the oven Black wire to the branch circuit Black (L1) using a UL approved wire nut.
5. Connect the oven Red wire to the branch circuit Red (L2) wire using a UL approved Wire nut.
6. Install junction box cover.
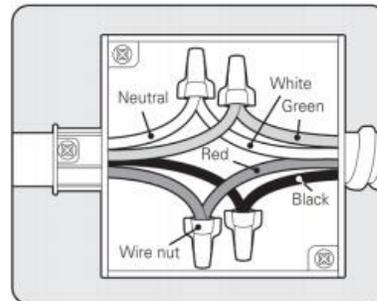
5. Install oven into the cabinet.

• With the assistance of a helper, lift the oven into place and slide it into the cabinet.When sliding the oven in push by the door frame and not by the Stainless steel side trims.

• Align the oven so it is centered in the opening.

• Use the mounting holes on the oven's side trim as a guide to pre-drill pilot holes for the provided screws.

• Using the 4 provided mounting screws secure the oven to the cabinet.

• Reinstall the oven door.

• Turn on power to oven.

6. Check operation

• Power on oven.

• Set the oven to Broil and let it run for a few minutes; heat should be felt at the top of the oven.

• Set the oven to Bake and let it run for a few minutes; heat should be felt from the bottom of the oven.

• Set the oven to Conv. Bake, and the convection fan should be visible turning on the back of the oven wall.

NOTE

It is normal for a small amount of smoke and odor to be present during the intimal break in of the oven.

INSTALLATION INSTRUCTIONS

Mounting Handle
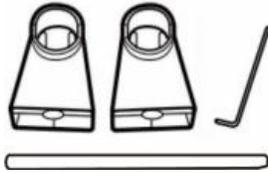
Door Handle parts

1. Insert the tubular handle in to the handle holder end caps.
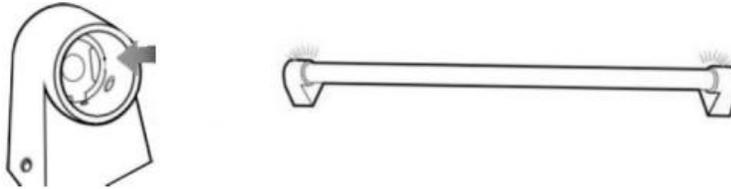
2. While holding the two handle end caps in place on the tubular handle, align the handle end cap opening up with the studs on the door. Slide handle holders on to the door studs.
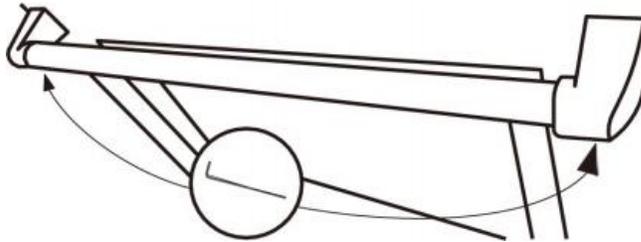
While holding the door handle assembly in place on the door studs use the supplied Allen wrench to tighten the set screws on the under side of each handle holder.
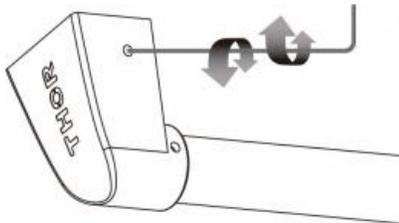
Overview

What's included with your oven

1*Broil Pan Cover   1*Broil Pan   4*Slide Racks   2*Temp probe

BEFORE YOU BEGIN

Remove all rack accessories. Make sure there is no packing material remaining in the oven. Clean the oven thoroughly before using it for the first time. Then set the oven to Bake, set temperature for 400 °F and run for 1 hour. Then set unit to broil and run for an additional 30 min on Broil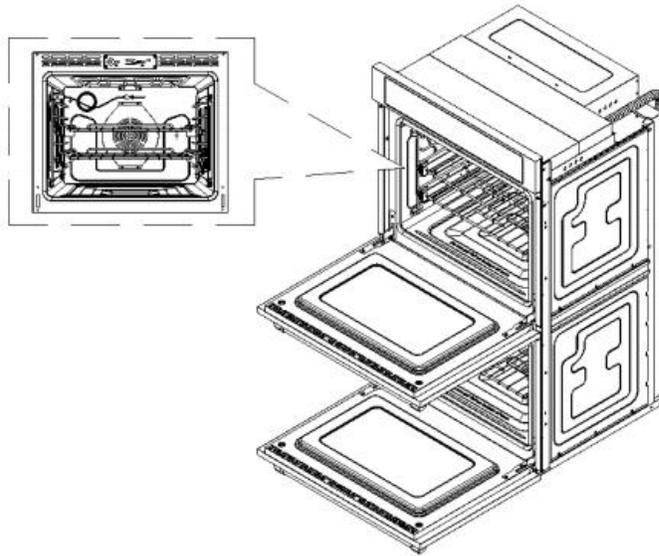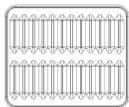. There will be a distinctive odor. This is normal. You may see a light smoke from oven vent area and inside the oven as the manufacturing and protective coating oils are burned off. Ensure your kitchen is well ventilated during this conditioning period.

Energy saving tips

• During cooking, the oven door should remain closed except when you turn food over.
Do not open the door frequently during cooking to maintain the oven temperature and to save energy.

• If cooking time is more than 30 minutes, you can switch the oven off 5-10 minutes before the end of the cooking time to save energy. The residual heat will complete the cooking process.

• To save energy and reduce the time needed for reheating the oven, plan oven use to avoid turning the oven off between cooking one item and the next.

• Whenever possible, cook more than one item at a time.

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN.
For satisfactory use of your oven, become familiar with the various features and functions of the oven as described below. Detailed instructions for each feature and function follow later in this user manual.

TIMER	UPPER	LOWER	11:59 AM
Bake	Convection Bake	Multi-Rack Bake	Broil
SETTINGS (🔒Press 3 sec.)			LIGHT

TIMER	UPPER	LOWER	11:59 AM
Convection Roast	Warm	Pizza	Air Fry
SETTINGS (🔒Press 3 sec.)			LIGHT

TIMER	UPPER	LOWER	11:59 AM
Proof	Self Clean		
SETTINGS (🔒Press 3 sec.)		DEMO	LIGHT
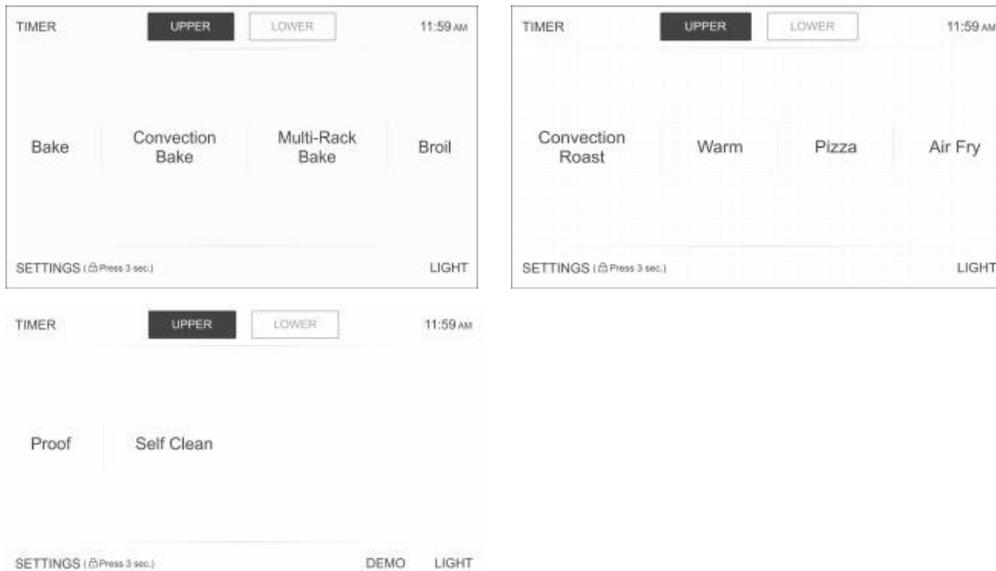
Double Wall Oven Main Menus

When using both cavities to cook, the control will allow you to switch back and forth between the upper and lower oven to review the cycle selection for each. When viewing the cooking mode screen you can access the alternate cavity by pressing on the button at the top of the screen.

TIMER	OFF	UPPER 325°F	LOWER	11:59 AM
		BAKE		
		350°F	COOK TIME	
		PREHEAT TO 300°F	10 : 00	
		CANCEL		
SETTINGS (🔒Press 3 sec.)				LIGHT

• When using both cavities to cook,you can press OFF to turn off another oven.

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OPERATING THE OVEN

Upper Oven and Lower Oven

You can set separate modes in each oven. The selected oven will appear above the cooking modes.

Bake

This option allows the user to access the traditional bake mode.

Convection Bake

Circulates the oven heat evenly and continuously for faster cooking of some foods.

Multi-Rack Bake

Multi-rack cooking in a convection oven is most beneficial around the holidays. With a convection oven, it's easy to utilize and great for cooking your food faster.

Broil

Broil can be selected to access Broil Low and Broil High. See the Cooking Modes section for more information.

Convection Roast

Uses a convection fan to gently brown meats and poultry and seal in the juices.

Keep Warm

Keep Warm will keep cooked food warm for serving up to 3 hours after cooking has finished.

Pizza

Pizza is specially designed to cook the perfect pizza.

Air Fry

Uses hot air for great tasting crispy results without all the oil.

Proof

Create the perfect oven environment for activating yeast in homemade bread.

Self Clean

This self-cleaning oven uses high temperatures (well above cooking temperatures) to burn off leftover

grease and residue completely or reduce them to a finely powdered ash that you can wipe away with a damp cloth.

Child Lock

Press and hold **SETTINGS** for three seconds to turn off the control panel to prevent the oven from accidentally being turned on.Panel stay locked until you turn this function off.

SETTINGS

Press the **SETTINGS** to access the Settings. See the Settings section for more information.

Oven Light

To turn on or off the **LIGHT** on the right bottom of panel, press the Oven light.Both cavity lights will be   illuminated.

TIMER

Set or cancel the **TIMER** on the right bottom of panel.

Clock

You can press the clock display in the top of the right panel to set the clock.

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Setting the clock

The Clock must be set to the correct time of day for the automatic oven cooking functions to work properly.
• The time of day cannot be changed during timed cooking, delay-timed cooking, or a self-cleaning cycle.

How to set the clock

1. Touch **SETTINGS** ,then touch **Clock** to set the clock.
2. You can choose between a **12-hour** or **24-hour** display. The default is 12-hour.
3. Select **AM** or **PM**. (Skip this step if you are setting the clock to 24 hour display mode.)
4. Touch the number to set the current time of day.
5. Touch **OK** to save the changes.

Setting the kitchen timer

The kitchen timer serves as an extra timer that will beep when the set time has elapsed. It does not start or stop cooking functions. You can use the kitchen timer with any of the other oven functions.

How to set the timer

1. Touch **TIMER** .

2. Touch number keys to set the hours and minutes. The timer can be set for any amount of time from 1

minute to 24 hours. If you make a mistake, touch delete , and then enter the amount of time again.

3. Touch **OK** to complete the setup.

4. When the set time has elapsed, the oven will beep and the display will show End until you touch Timer

to clear setting. You can cancel the timer at any time by touching.

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OPERATING THE OVEN

Control Lockout

Control Lockout lets you lock the buttons on the touch pad so they cannot be activated accidently. You can only activate Control Lockout when the oven is in stand by mode.

How to activate the Control Lockout

1. Cancel or turn off all other functions.

2. Touch and hold **SETTINGS** for three seconds on the bottom of control panel.
The padlock icon along with the current time will be displayed.

• All other functions must be canceled before you activate Control Lockout.

How to unlock the controls

Press and hold the Lock icon for three seconds.The padlock icon will clear from the display.

Cook Time

In Timed Cooking mode, the oven turns on immidiately and cooks for the length of time you select. At the end of the cooking time, the oven turns off automatically.

• You can use the timed Cooking only with another cooking operation.

How to set the oven for Timed Cooking

1. Select the preferred cooking operation , e.g. **Bake.** Enter the temperature desired, for example, 400 °F, using the number pad (The default temperature is 350 °F).

2. Touch **COOK TIME** on the right top of cooking panel. Using the number pad enter hours/minutes you want the oven to cook for.You can set the cooking time for a minimum of 1 minutes up to a maximum of 10 hours.

3. Tough START to begin preheating. The temperature display will start to change once the oven temperature reaches 100 °F until to the set temperature,then the buzzer sounds six times to indicate that the preheating is complete.(Cooking time does not include preheating time.)

• When timed Cooking is done, the oven will stop working and the buzzer will sound,and pop-up window indicates that cooking is complete.

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CAUTION

Use caution with the Time Cooking or Delay Start features. You can use these features to cook cured or frozen meats and most fruits and vegetables. For food that can easily spoil such as milk, eggs, and unfrozen or fresh fish, meat, or poultry, chill them in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed . Eating poiled food can result in sickness from food poisoning.

Delay Start

With Delay Start, the oven's timer turns the oven on at a preset time.

How to set the oven for Delay Start

1. Position the oven racks and place the food in the oven cavity.

2. Select the desired cooking function, e.g.Bake.

3. Enter the desired cook temperature using the numeric key.

4. Enter the cooking time using the numeric key.

5. Touch the **DELAY START** on the right bottom of cooking panel. Use the numeric key to enter the hours and

min of delayed time before starting.   Example if the current time is 3pm and you want the oven to turn on at

5pm the delay time would be set for 2 hours.

6. Touch **START**. The oven will automatic turn on after the Delay Start time has elapsed.

Turning the light on and off

• The oven light turns on automatically when the door is opened.
• You can turn the oven light on and off manually by touching the light button on top of the control panel.
• The oven light turns off automatically when the door is closed.

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OPERATING THE OVEN

Minimum and maximum settings

All the features listed in the table below have minimum and maximum time or temperature settings. A beep will sound each time a pad on the control panel is pressed and the entry is accepted. An error tone will sound in the form of a long beep if the entered temperature or time is below the minimum or above the maximum setting for the feature.

| Feature	Min.Temp./Time	Max.Temp./Time	Default
Bake	175°F(79℃) 0:01 hr/min	550°F(288℃) 10:00 hr/min	350°F(177℃)
Convection Bake	175°F(79℃) 0:01 hr/min	550°F(288℃) 10:00 hr/min	325°F(163℃)
Multi-Rack Bake	175°F(79℃) 0:01 hr/min	550°F(288℃) 10:00 hr/min	325°F(163℃)
Broil Hi/Lo	Lo 400°F(204℃)	Hi 550°F(288℃)	Hi 550°F(288℃) 3:00 hr/min
Convection Roast	175°F(79℃) 0:01 hr/min	550°F(288℃) 10:00 hr/min	325°F(163℃)
Pizza	175°F(79℃) 0:01 hr/min	550°F(288℃) 10:00 hr/min	425°F(218℃)
Proof	80°F(27℃) 0:01 hr/min	95°F(35℃) 10:00 hr/min	80°F(27℃)
Air Fry	175°F(79℃) 0:01 hr/min	550°F(288℃) 10:00 hr/min	425°F(218℃)
Keep Warm	0:01 hr/min	3:00 hr/min	175°F(79℃)
Self Clean	3:00 hr/min	5:00 hr/min	3:00 hr/min
Probe	100°F(38℃)	210°F(99℃)	150°F(66℃)
Sabbath	175°F(79℃) 0:01 hr/min	550°F(288℃) 74:00 hr/min	350°F(177℃)

Oven Rack Positions
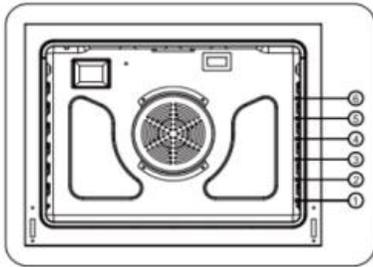
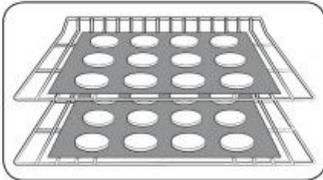| Type of Food	Rack Position
Broiling of Hamburgers.	6
Broiling meats or small cuts of poultry and fish.	3 to 5
Bundt Cakes, Pound Cakes, Frozen Pies, and Casseroles.	4 or 3
Angel Food Cakes, Small Roast	2
Turkey, large Roast, Hams Fresh Pizza	1

Rack and Pan Placement
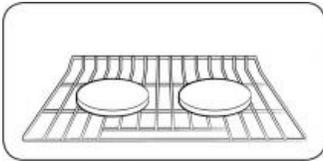
Single Oven Rack
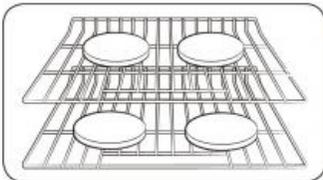
Multiple Oven Rack

Multiple Oven Rack

Centering baking pans in the oven as much as possible will produce better results. If baking with more than one pan, place the pans so each has at least 1" to 2" of air space around it. When baking on a single oven rack, place the oven rack in position 3 or 4.

When baking cakes and cookies on multiple racks, place the oven racks in position 3 and 5. Using Multiple Oven Racks. Using the convection fan will provide best air movement with multi level rack cooking.

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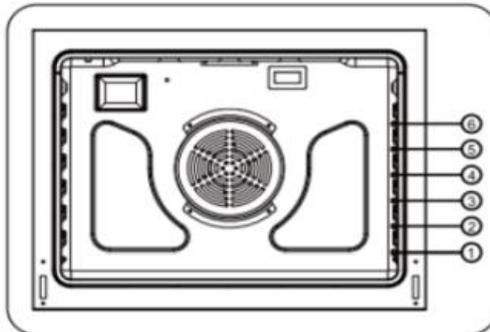
OPERATING THE OVEN

Before using the racks

Each rack has stops that need to be placed correctly on the supports. These stops will keep the rack from coming completely out.

REMOVING THE RACKS

1. Pull the rack straight out until it stops.

2. Lift up the front of the rack, and then pull it out.

REPLACING THE RACKS

1. Place the end of the rack on the support.

2. Place the front end up and push the rack in.
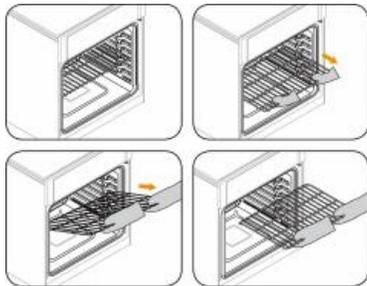
CAUTION

- Do not cover a rack with aluminum foil or place aluminum foil on the oven

  bottom. This will hamper heat circulation, resulting in poor baking, and may damage the oven bottom.

- Arrange the oven racks only when the oven is cool.

Baking

The oven can be programmed to bake at any temperature from 175 °F to 550 °F. Baking temperature and

time will vary depending on the ingredients and the size and shape of the baking pan used. Dark or nonstick

 coatings may cook faster with more browning.

How to set the oven for baking:

1. Touch **Bake**.

2. Enter the temperature you want using the number key, eg. 3, 5, 0.

3. Press START to begin preheating. The temperature display will update as the oven temperature reaches 100°F and continues to rise to the set temperature. When preheating is complete, the buzzer will sound six times. To cancel baking at any time, press CANCEL.

4. When the cooking time ends, the oven will stop operating, the buzzer will sound, and a pop-up window will

indicate that cooking is complete. (Note: Cooking time does not include preheating.)

• To change the cooking temperature, touch the temperature value in the center of the display screen to

update it, then press START. The oven will operate with the new new settings.

 • To change the cooking temperature, touch the temperature value in the center of the display screen to update it, then press START. The oven will operate with the new new settings.

• If oven door is left open for more than one min the heating elements will turn off.

OPERATING THE OVEN

• Place food in the oven after preheating if the recipe calls for it. Preheating is very important for good results when baking cakes, cookies, pastry and breads. After the oven has reached he desired temperature, the buzzer will sound.

• If you are using an oven thermometer inside the oven cavity, the temperature shown on the thermometer may differ from the actual set oven temperature. Mechanical hanging thermometers respond slowly and may take up to 45 minutes to match the digital display reading. This is normal.

Convection Baking
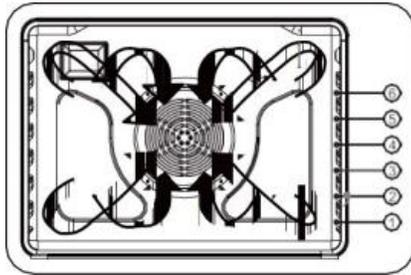
By using the Convection Bake, you will be able to cook faster. Convection baking uses a fan to circulate the oven's heat evenly and continuously within the oven. This improved heat distribution allows for even cooking and excellent results while using multiple racks at the same time. Foods cooked on a single oven rack will generally cook faster and more evenly with convection baking. Multiple oven rack cooking may have slightly increased cooking times for some foods, but the overall result is time saved. Breads and pastries brown more evenly. You can program the oven for convection baking at any temperature between 175 °F and 550 °F.

Tips for convection baking

The amount of time you save will vary depending on the amount and type of food you are cooking. When baking cookies or biscuits, you should use pans with no sides or very low sides to allow the heated air to circulate around the food. Using a pan with a dark finish will produce faster cooking times.

When using convection baking with a single rack, place the oven rack in position 3 or 4. If cooking on multiple racks, place the oven racks in position 3 and 5. When baking a cake, using the bake mode (not the convection bake mode) will produce better results.

How to set oven to Convection bake:

1. Touch **Convection Bake** . Default temp is 325°F.

2. Enter the desired cooking temperature using the numeric keys. (Note: When using a standard

baking recipe in Convection Bake mode, reduce the cooking temperature by 25°F while keeping the

cooking time unchanged.) For example, if a standard recipe specifies 350°F with a 12 to 15-minute bake

time, set the convection oven temperature to 325°F and maintain the 12 to 15-minute cook time.

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3. Press START to begin preheating. The temperature display will update as the oven temperature reaches 100°F and continues to rise to the set temperature. Once preheating is complete, the buzzer will sound six times. To cancel cooking at any time, press CANCEL..

4. When the cooking time ends, the oven will stop operating, a buzzer will sound, and a pop-up window will indicate that cooking is complete. (Note: Preheating time is not included in the cooking time.)

• To adjust the cooking temperature, tap the temperature value in the center of the display screen to update it, then press START. The oven will operate with the updated settings.

• To adjust the cooking time, tap COOK TIME on the right side of the display screen to update it, then press START. The oven will operate with the updated settings.

• The convection fan turns off when the oven door is opened to minimize heat loss. If the oven door remains open for more than one minute, the heating elements will shut off.

Convection roasting

Convection roasting is good for cooking large tender cuts of meat uncovered. Heat comes from the top heating element. The convection fan circulates the heated air evenly over and around the food. Meat and poultry are browned on all sides as if they were cooked on a rotisserie. The heated air seals in juices quickly for moist and tender results while, at the same time, creating a rich golden-brown exterior.

How to set the oven for convection roasting:

1. Touch **Convection Roast** . Enter the temperature you want, eg. 400 °F, using the number key.

2. Press START to begin preheating. The temperature display will update as the oven temperature reaches 100°F and continues to rise to the set temperature. Once preheating is complete, the buzzer will sound six times. To cancel cooking, press CANCEL.

3. When the cooking time ends, the oven will stop operating, a buzzer will sound, and a pop-up window will indicate that cooking is complete. (Preheating time is not included in the cooking time.)

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• To change the cooking temperature, tap the temperature value in the center of the display screen to update it, then press START. The oven will operate with the new settings.

• To adjust the cooking time, tap COOK TIME on the right side of the display screen to update it, then press START. The oven will operate with the updated settings.

• The convection fan turns off when the oven door is opened to minimize heat loss. If the oven door remains open for more than one minute, the heating elements will shut off.

Broiling

Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven. The high heat cooks quickly and gives a rich, brown outer appearance. Broil mode is best for meats, fish, and poultry up to 1" thick.

Always preheat the oven for 5-10 minutes before broiling.Cooking time cannot be set in Broil mode, and the default maximum working time is 3 hours.

How to set the oven for broiling:

1. Tap Broil to display "BROIL HIGH." Tap "HIGH" to switch to "LOW."

2. Press START to begin broiling. Broil one side until the food is browned, then turn it over and broil the other side.

3. Press CANCEL to stop cooking.

Note: If oven door is left open for more than one min the heating elements will turn off.
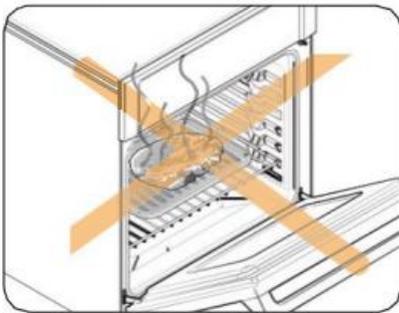
CAUTION !

Always broil with the oven door closed. Use care when opening the door. Let hot air from steam escape before you remove food.

OPERATING THE OVEN

Using Warm

Warm will keep cooked food warm for serving up to 3 hours after cooking has finished. After 3 hours, the feature will shut off automatically. You can use the Warm feature without any other cooking oper- ations or you can set it to activate after a timed or delay timed cooking operation. The cooking temp- erature is 175 °F by defualt and cannot be set.

You should not use this feature to reheat cold food.

How to use Warm:

1. Touch **Warm.**

2. Touch **START.**

3. Touch **CANCEL** to cancel at any time to turn the feature off.

How to set the oven to activate Warm after Time Cooking

1. Set the oven for Time Cooking (refer to Timed Cooking section).

2. Tap Warm before pressing START to begin cooking.

3. To cancel the feature at any time, press CANCEL.

•To adjust the cooking time, tap COOK TIME on the right side of the display screen to update it, then press START.

• If the oven door is left open for more than one minute, the heating elements will turn off.

Pizza Cooking

The Pizza function is specially designed for cooking pizza. It heats from both the top and bottom to brown food more evenly. This system is designed to give the optimal cooking performance for pizza by automatically selecting a combination of the broil and bake heating systems.

OPERATING THE OVEN

How to use Pizza:

1. Touch **Pizza** . Default temp is 425°F

2. Enter the desired cooking temperature using the numeric key.

3. Touch **START.**The oven is starting to preheat,and the temperature display will start to

change once the oven temperature reach 100 °F until to the set temperature,then the buzzer

sounds six times to indicate that the preheating is complete. If you want to cancel cooking,

touch **CANCEL** to cancel cooking.

4. When the cooking time arrives,the oven will stop working and the buzzer will sound ,and pop -up

window indicates that cooking is complete.(Cooking time does not include preheating time.)

• If you want to change the cooking temperature,you need touch the temperature

value in the middle of the display screen to update,then touch **START**,The oven to work with new

settings.

• If you want to change the cooking time,you need touch **COOK TIME** in the right of the

display screen to update,then touch **START**,The oven to work with new settings.

• If oven door is left open for more than one min the heating elements will turn off.

Proof

Bread Proof provides an optimal temperature for the bread proofing process and up to 10 hours.

How to use proofing:

1. Touch **Proof**. Default temp is 80°F.Touch 80°F for 95°F.

2. Touch **START** to proofing.

3. Touch **CANCEL** to cancel cooking.

• If you want to change the cooking time,you need touch **COOK TIME** in the right of the display screen to update,then touch **START**,The oven to work with new settings.

• If oven door is left open for more than one min the heating elements will turn off.

NOTE: Use rack position 4 for Bread Proof. If the oven temperature is above 125°F(52°C), Proof will not work properly. Do not use Proof to warm food. The proofing temp cannot keep food warm.

Air fry

The Air Fry feature uses hot air for crispier and healthier frozen or fresh foods without any (or less than normal) oil compared to convection modes.

The Air Fry feature works best for single rack baking with packaged and convenience foods. Make sure that you remove the packaging from food before cooking it. You can program for temperatures between 350° F and 550° F. Leave the oven light off when baking.

1. Arrange the food on the rack.

2. Touch **Air Fry**. The default temperature is 425° F. If the default temperature is the temperature you want, skip to step 4.
3. (Optional) Press the numbers for the temperature you want.

4. Touch **START** to cooking. If you want to cancel cooking, touch **CANCEL** to cancel cooking.

5. When the cooking time arrives,the oven will stop working and the buzzer will sound ,and pop-up window indicates that cooking is complete.

• If you want to change the cooking temperature,you need touch the temperature value in the middle of the display screen to update,then touch **START,**The oven to work with new settings.

• If you want to change the cooking time,you need touch **COOK TIME** in the right of the display screen to update,then touch **START**,The oven to work with new settings.

• If oven door is left open for more than one min the heating elements will turn off.

Note:

• Place a baking sheet or tray on the rack below the Air fry tray for getting any drippings. This will help to reduce splatter and smoke.

• Before using a baking sheet, check the maximum allow able temperature of baking sheet.

• Air fry is designed for a single oven rack. Place food on rack position 3 for best results.

• For cooking fresh or home made foods spread the oil over a larger area more evenly, crisping up the food more effectively.

Air fry tray

Tray or Baking sheet

Air Fry Try recommended placement
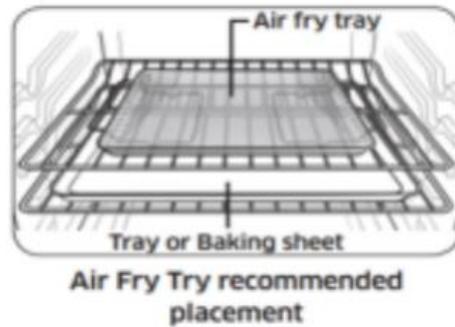
Using the Temp Probe

For many foods, especially roasts and poultry (beef, chicken, turkey, pork, lamb, etc), measuring the internal temperature is the best way to determine if the food is properly cooked.

The Temp Probe lets you cook meat to the exact internal temperature you want, taking the guess work out of determining whether a piece of meat is done or not.
This function can be used with Bake, Convection Bake or Convection Roast.

After the internal temperature of the food reaches 75°F, the increasing internal temperature will be shown in the display.
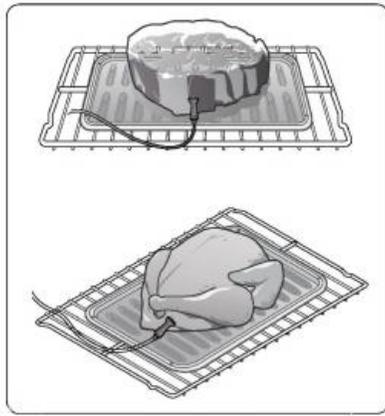
How to use the Temp Probe:

1. Preheat the oven to desired oven temperature in the desired mode.

2. Insert the probe into the thickest area of food. When making bread, cook for approximately 10 minutes before inserting the probe.

3. When preheat is complete, insert the probe into the probe receptacle. Close the oven door.

4. Enter the temperature of the probe according to the pop-up prompt.

5. Touch **START** to cooking. If you want to cancel cooking,you can touch **CANCEL** to cancel

cooking.

6. When the probe temp arrives,the oven will stop working and the buzzer will sound ,and pop

-up window indicates that cooking is complete.

• If you want to change the probe or cooking temperature,you need touch the temperature value in the middle of the display screen to update,then touch **START**,The oven to work with new settings.

• If oven door is left open for more than one min the heating elements will turn off.

How to use the temp probe into the meat:

Insert the probe completely into the meat as shown in the illustrations. It should not touch bone, fat, or gristle.

If you do not fully insert the probe into the meat, the Temp Probe function will not work correctly because the probe will sense the oven tempera-ture, not the temperature of the meat.

For bone-in meats, insert the probe into the cen-ter of the lowest and thickest portion of the piece.

For whole poultry (turkey, large chickens, etc.),

insert the probe into the thickest part of the inner thigh, parallel to the leg.

CAUTION

To protect the Temp Probe's tip, be careful not to insert the probe so that the tip protrudes through the surface of the meat. Make sure that the tip is in or near the center of the meat.

CAUTION

• Do not store the probe in the oven.

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- Do not leave the probe inside the oven during a self clean or broiling cycle you can permanently damage the probe and it will no longer work.

- To avoid breaking the probe's tip, defrost your food oompletely.

- Do not use tongs when inserting or removing the probe. Tongs can damage the probe.

- Use the Temp Probe for Temp. Probe function cooking only. Do not use the Temp Probe for any other purpose.

- If you remove the Temp Probe while the Temp. Probe function is operating or insert the Temp Probe while baking or cooking normally, cooking will stop after 1 minute.

- If you use the probe to cook frozen food, there are times when it cannot be detected.

Temp Probe table

Available Temperatures	100 to 200 °F

Type of Food		Internal Temperature
Beef / Lamb	Rare	120°
	Medium	130°
	Well Done	140°
Pork		160°
Poultry		165°

Note: If you cover meat with foil and allow to rest for 10 minutes after cooking , the internal temperature will rise a additional 5 to 10 ° degrees.

Removing the Temp Probe
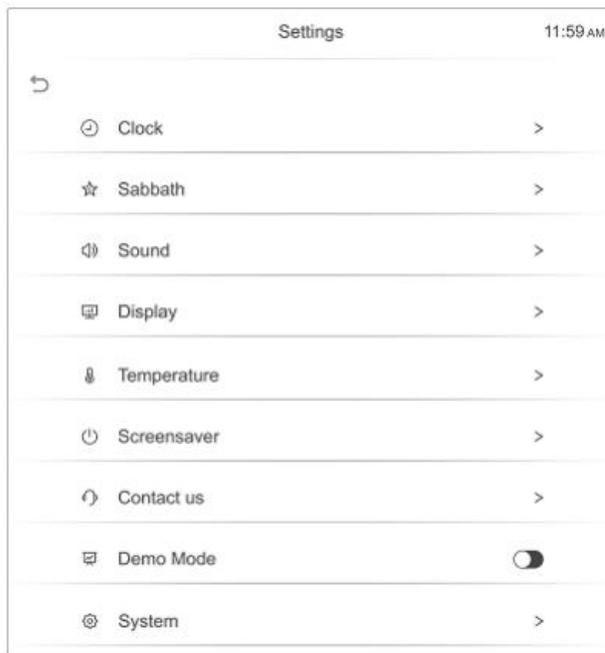Remove the temp probe plug from the socket.

CAUTION

After cooking, the Temp Probe is hot enough to cause burns.

OPERATING THE OVEN

Settings

There are numerous settings that are accessed by pressing **SETTINGS** in the bottom left corner of the main screen.

Sabbath Feature

Sabbath mode disables the oven lights (the oven light will not turn on when the door is opened), all sounds (the control will not beep when the screen is pressed),Convection modes,Broil modes,Warm, Proof,and all time functions.Sabbath mode can only beused with traditional Bake.This feature confor -ms to Jewish Sabbath requirements.

How to use Sabbath mode:

1. Touch **SETTINGS**, swipe to **Sabbath** mode. You can select Upper Oven or Lower Oven.Set Cook temperature,Cook time and Delay start time with selected Oven.
2. Touch **START.**
3. The oven will continue to cook at the preset temp and time.The oven can stay in this mode for a max of 74 hours.

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OPERATING THE OVEN

4. The oven can be turned off at any time by pressing the **CANCEL** key one time.

NOTE
• If a power outage occurs during when the oven is in Sabbath Mode, the unit will return to Sabbath Mode when power is restored.
• The cooking temperature and cooking time cannot be updated during Shabbat.

Sound

Adjust the volume of the oven controls.

1. Touch **SETTINGS** in standby swipe to **Sound** .

2. Toouch **Mute** to turn off the sound,or touch **+ and -** to adjust the sound.

Display

Adjust the brigthness of the display.

1. Touch **SETTINGS** in standby swipe to **Display.**

2. Touch **+ and -** to adjust display brightness level.

Manual temperature calibration

The temperature in the oven has been calibrated at the factory. When first using the oven, be sure to fol-low recipe times and temperatures. If you think the oven is too hot or too cool, you can correct the te-mperat ure in the oven. Before correcting, test a recipe by using a temperature setting that is higher or lower tha n the recommended temperature. The baking results should help you to decide how much of an adjustment is needed.

Oven temp can be adjusted up or down by 30°F from factory default setting.

1. In standby mode touch the **SETTINGS**, swipe to **Temperature.**

2. Enter the adjustment you want by repeatedly press **+ or -** in the Adjust Temperature option.

NOTE
This adjustment will not affect the broiling or the self-cleaning temperatures.
The adjustment will be retained in memory after a power failure.

Change temperature display from Fahrenheit to Celsius

The oven has been preset at the factory to display in Fahrenheit.

1. Touch **SETTINGS** in stand by mode, swipe to **Temperature.**

2. Touch (Fahrenheit) or (Celsius) as you need in the Temperature Unit.

Screensaver

Set the length of time before the display sleeps.

1. Touch **SETTINGS** in standby swipe to **Screensaver** mode.
2. Adjust the timing for the screen saver.

Demo Mode

1. Touch **SETTINGS** in standby swipe to **Demo Mode**.
2. Click the demo mode switch to turn on the demo mode,then DEMO
will display in the bottom left of the display screen.

• This option is for use by retail establishments for display purposes only.
  (The heating element does not operate).

Restore factory

This function returns all settings to the factory defaults.

Caution: All stored data will be deleted.

1. Touch **SETTINGS** in standby,swipe to **System**,then touch**Restore factory**.

2. If you want to reset data to the factory defaults, touch **Restore** then touch **YES** key to restone factory.

SELF CLEANING THE OVEN

This self cleaning oven uses high temperatures to burn off left over grease and cooking residue and completely reduce them to a fine powdered ash that can be wiped away with a damp cloth after cycle has completed and oven has cooled.

How to run a self clean cycle:

1. Select the **Self Clean** option, enter can select a 3 hour normal clean, a 5 hour heavy clean .

2. Make sure oven racks have been removed, Self cleaning oven rack will do nonreversible damage to the chrome coating and will not be covered un MFG warranty.

3. Touch **START** to start self cleaning.

Delayed self clean cycle

1. Select Self Clean option, 3 or 5 hour cycle see above.

2. Select **DELAY START**.

3. Enter the hours and min of desired delay using the number key. Example if you wish to delay the start 2hrs 30min then enter 2:30 in key.
4. Touch **START**. The door will automatically lock .
5. The Self clean will start automatically after the preset time has elapsed.

NOTE:
• If one oven is used in any mode, the other oven can not enter self-clean mode.

• Its is recommended to have kitchen windows open or to run a ventilation hood fan during the self clean cycle.
• All racks and broil pan and any cookware must be removed from the oven prior to running clean cycle.
• Wipe up debris from the oven floor and remove any large spills.

• Self clean cycle will only clean areas where the heat can reach, Areas along the door frame, gasket area and inner door will have to be cleaned by hand after cleaning cycle has finished.

• During self-clean, exterior surfaces may get hotter than usual, so children should be kept away. If canceled, the door stays locked until the unit cools to a safe temperature level.

Turning a unit off during self-clean is discouraged. Damage can occur if self-clean does not complete.

• During self-clean,the other oven cannot be used.

• After self clean complete,the oven door will keep lock and stay locked until the clean cycle ends and oven temperature has cooled below 500°F (260°C)。

REPLACING OVEN CAVITY LIGHT BULB

- Turn off power to the oven at the circuit breaker.
- Make sure the oven cavity is cool to the touch, do not attempt to change light bulb when the oven is hot.
- Grasp oven light lens cover and unscrew the light lens by turning it Counter clock wise direction.
- Remove the light lens an set aside.
- Remove light bulb from the socket by pulling the light bulb towards front of the oven.
- Replace the oven light bulb with a 120Vac 40watt G9 base Halogen light bulb. Do not handle the halogen bulb with bare hand, use a cloth or glove when removing and inserting bulb.
- Screw light lens back on by turning clockwise.
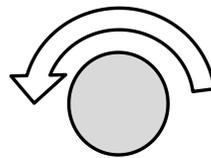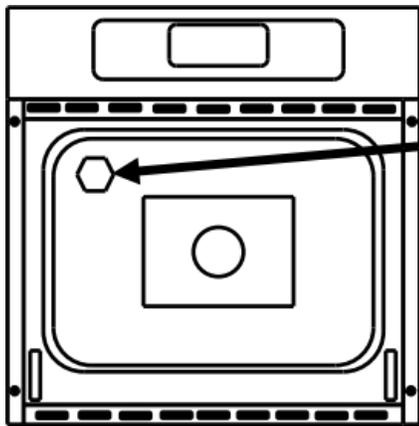
Turn oven light lens counter clockwise to unscrew.
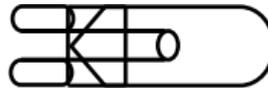
Replace light bulb with 120Vac 40 watt G9 base halogen bulb.

CLEANING THE OVEN EXTERIOR

For general cleaning, use a soft cloth with hot soapy water. For more difficult soils and built up grease apply liquid detergent directly onto the soil.   Let detergent sit for 30 to 60 min and then rinse with a damp cloth. Do not use abrasive cleaners as they can scratch oven surfaces.

CLEANING STAINLESS STEEL SURFACES

• DO NOT use steel wool or any other abrasive type material to clean the stainless steel surfaces it will cause scratching to the surface.

• Use a stainless steel cleaner or stainless steel polish cleaner with a soft cloth.

• Clean the stainless steel by moving the cloth in the direction of the grain of the Stainless steel panel being cleaned. Note do not clean using swirling motions or going across the grain.

• After cleaner has dried buff with a soft dry micro fiber towel moving the towel with the grain of the stainless steel.

CLEANING THE BROILER PAN AND GRID

• Broil pan and grid can be cleaned by washing in hot soapy water, For burnt on material allow pan and grid to soak in hot water to soften material.

CLEANING THE OVEN DOOR

• Use soap and water with a dish cloth to thoroughly clean.

• Glass cleaner can be used on the exterior glass only

• Do not spray or allow water near the oven vents at the top and bottom of the door, Doing so will allow liquid between the layer of the glass inside the door. This will cause streaking and spotting on the inside of the glass.

• Do not clean the oven door gasket, doing so will cause damage to the gasket.

TROUBLESHOOTING

Troubleshooting

THOR Kitchen works hard to ensure that you don't have problems with your new eclectic wall oven. If you run into unexpected trouble, look first for a solution in the tables below. If you're still having trouble after trying the suggested solution, call THOR Kitchen at 1-877-288-8099.

Problem	Possible solution
Oven control beeps and displays **F** and number	• The electronic control has detected a fault . • Press the Cancel key to clear display. • Reprogram cycle and try again, If error continues turn off power to the oven for 5 min via the circuit breaker. After 5 min turn power on and retry. • If error continues contact qualified service technician
No power / No display	• Power outage, Check other items in the house such as lights. • Check house circuit breaker,Turn off the circuit breaker to the oven and reset back to the on position.
Oven cavity light doesn't turn on	• Replace oven cavity light bulb.
Food is not baking or roasting properly	• Oven control was not set correctly - go to the Operating the oven section of the user manual. • Rack position being used is not correct - Go to the Operation the oven section of the user manual . • Incorrect cookware or cookware of improper size being used- Go to the operating the oven section of user manual. • Temperature adjustment needed. See Operating the oven manual temp adjustment section.
food is not Broiling correctly	• Oven controls improperly set.- Make sure Broil function is selected. • Improper rack position being used.See Operating the oven broiling section. • Using cook ware not suited for broiling.Use the broil pan that came with the oven

Problem	Possible solution
Oven smokes during broiling	• Food product is placed to close to broil element. • Rack position is incorrect. • Food product not properly prepared, Remove excess fat from cuts of meats, Trim fatty edges to prevent curling. • Incorrect cookware used, use the supplied broiler pan to allow the grease to drip below the slots. • Grease has build up on oven cavity surfaces. Regular cleaning isrequired when doing heavy amounts of broiling due to grease splatter.
Oven temp is to hot or too cold	• Oven temp sensor off set needs to be adjusted. • See manual temp adjust.Oven Temp can be increased or decreased by 35 deg.
Cracking / popping sounds	• This is a normal sound, as metal heat and cool there is expansion and contraction sounds during the heating process.
Oven is not clean after a self clean	• Oven control not set correctly or for long enough of a cleaning cycle. Heavy soil 5hr , Normal soil 3 hours. • Soil level in oven is to high, Self clean more frequently. • Clean up heavy spill over before starting the clean cycle. • Oven may need a second self clean cycle if heavily soil was present during previous self clean.
Excessive smoking during self clean cycle	• Excessive soil in oven cavity. • Cancel cleaning cycle, Open windows and turn on exhaust hood to remove smoke. Allow oven to cool and door to unlock. Clean up excessive soil from cavity and restart self clean cycle.
Burning or oily odor emitting from the oven and vents	• This is normal for a new oven and will dissipate with use. • Run the oven prior to first use following the seasoning process outlined in the BEFORE YOU BEGIN section of owners manual

TROUBLESHOOTING

Problem	Possible solution
Cooling fan run's after the oven is turned off	• This is normal, the cooling fan will continue to run until the oven has cooled below 165°F. Once it has cooled below this temperature it will automatily turn off.
Warm air is exhausting out below the door	• This is normal, the oven cooling fan will draw cool air in thru the oven door and this air will be cycled over the top and back of the oven.The warm air will be exhausted out the bottom vent of the oven into the kitchen.

Error Code

Error Code	Error Description	Solutions
F1E1	Communication failure between display board and main control board	
F1E2	The softwave version is inconsistent between the two main control boards of the double wall oven	
F3E1	An open or short circuit fault occurs on the oven temperature sensor	
F3E2	The oven temperature rises failure when the oven is heated	Restart the oven,If the problem persists, disconnectall power to your oven for at least 30 seconds,then reconnect the power.If this does not solve the problem,call for service.
F3E3	The oven temperature overheat	
F3E4	The PCB board temperature sensor is faulty	
F3E5	The PCB board temperature overheat	
F3E6	Food probe failure	
F3E7	The thermostat overheats	
F4E1	The MCU self-test fails	
F5E1	Oven door lock failure	
F5E2	Oven door switch detection failure	
F6E1	The Hall of the heat dissipation fan is faulty	

WARRANTY AND SERVICE

Warrant & Service

This product has been manufactured by Thor, 4651 E Airport Drive, Ontario, CA 91761.
For Customer Service, please call (877) 288 - 8099

For the most up to date warranty and service policy, please refer to our website WWW.THOR
Kitchen.COM/WARRANTY-REGISTRATION

For in-warranty service requests, please visit our website at WWW.THOR Kitchen.COM/
SERVICE

Please Note: You must provide proof of purchase or installation date for any in warranty service
requests.

We Stand Behind the Quality of Our Appliances.

Reliability and customer satisfaction are our top priorities. We offer a solid two-year warranty on both parts and labor. Enjoy professional-grade performance with the confidence that we've got you covered.

Warranty Registration Made Easy.

01 Scan the QR Code or visit thorkitchen.com/register-your-product.

02 Input your purchase and product information and select register.

03 That's it. You're all set. Enjoy!

Questions: service@thorinternational.com

WARRANTY

PARTS