



Installation and User Manual

Model:

NP-SiTngs



Important information

Please fill in the information below

Model number:

Serial number:

Date of installation:

P/N: 912070253

Note!

Product specifications or technical parameters are subject to change without prior notice.

REV-E

2025.09

IMPORTANT SAFETY INSTRUCTIONS

To purchasers, owners and restaurant managers, please read these warnings carefully and post them in a prominent position for your reference.

Safety symbols



Indicates a high level of risk which, if not avoided, could result in death or serious injury.



Indicates a risk level of medium which, if not avoided, could result in death or serious injury.



Indicates a low-level hazard which, if not avoided, may result in light or moderate injury.



Electric hazard!

Be careful. Life is at risk. Failure to comply may result in electrical shock



Important!

Used to highlight particularly important information.



1. The appliance and this manual is not applicable to individuals with physical, sensory and intellectual impairments, or those lacking experience and knowledge (including children). Inexperienced operators may cause property damage, personal injury or death;
2. Children should be properly supervised to ensure they do not play with the appliance;
3. Note: To avoid danger caused by the incorrect reset of the thermal circuit breaker, the appliance should not be powered by an external switch device, such as a timer, or connected to a circuit that is regularly switched on and off according to its function;
4. If the power cord is damaged, to avoid danger, it must be replaced by a technician authorized by the manufacturer or a person with similar qualifications who can repair the power cord. The power cord must be oil-resistant, and the sheathed power cord must not be lighter than ordinary chloroprene rubber or other synthetic rubber power cords (code 60245 IEC 57);
5. This equipment must be grounded. The grounding wire must be connected to the corresponding grounding terminal (see "Power Installation Instructions");

-
6. Warning: To avoid burns, do not use containers with liquids or cooking food that becomes a fluid through heating at heights that are easy to observe;
 7. Warning: When opening the cooking compartment door, hot steam may be emitted;
 8. This appliance is for commercial use, such as in restaurants, cafeterias, hospital kitchens, and commercial enterprises such as bakeries and butcher shops, but not for continuous large-scale food production;
 9. Warning! If the door or sealing strip is damaged, this stove is not allowed to be used until it is repaired by a trained maintenance personnel;
 10. Warning! Anyone other than trained maintenance personnel is dangerous to perform maintenance operations, including removing the protective cover that prevents microwave energy leakage, etc.;
 11. Warning! Do not directly heat liquids or other food in sealed containers, as this may cause an explosion;
 12. Warning! Microwaving beverages will cause delayed boiling splashes, so be careful when removing them;
 13. Warning! The contents of baby bottles and baby food cans should be stirred or shaken before consumption, and their temperature should be checked to avoid burns;
 14. The minimum height of the free space above the top of the microwave oven shell required. See Chapter 2 - Installation;
 15. Only suitable utensils can be used in the microwave oven. See the table below - matching utensils;
 16. When heating food packaged in plastic or paper, pay attention to observing the microwave oven, as there is a possibility of fire;
 17. If smoke is detected, cut off the appliance switch or unplug the power cord, and keep the oven door closed to suppress the spread of flames;
 18. The microwave oven cannot be used to heat eggs with shells or whole cooked eggs, as this may cause an explosion when heated by microwaves;
 19. Details of cleaning the door seal, cavity and adjacent components are specified in Chapter 5 - Cleaning;
 20. The microwave oven should be cleaned regularly and all food residues removed;

-
- 21. Not cleaning the microwave oven will cause the appliance surface to deteriorate, which will affect the lifespan of the appliance and may lead to dangerous situations;
 - 22. This microwave oven can only use the temperature sensor probes recommended for this microwave oven;
 - 23. This microwave oven should not be cleaned with water spraying;
 - 25. The appliance cannot be cleaned with a steam cleaner.

 WARNING

1. This equipment is for indoor use only. Do not use it outdoors.
2. Installation and positioning of the equipment should be carried out in accordance with the provided installation instructions.
3. The equipment should not be placed near water sources or used in damp areas.
4. Do not immerse the power cord or plug in water, and keep the power cord away from heat sources.
5. Do not suspend the power cord on a table with sharp edges, and do not allow it to be pressed by objects.
6. Do not block the ventilation ports of the equipment, such as the cooling and ventilation ports, filter screens, steam outlets, etc.
7. Do not damage the control panel, doors, door seals, and other components. If the door seal is damaged, have a qualified technician perform the repair.
8. Please stop using the equipment in the following situations: the equipment door is stuck and cannot be closed normally / the power cord is damaged / the equipment does not work properly / the equipment has a malfunction and stops operating.
9. The cooking furnace of the equipment cannot be used to store items.
10. Do not hang clothes, dishcloths, etc. on any part of the equipment.
11. Do not operate the equipment without power.
12. Before putting paper bags or plastic bags into the furnace, remove all metal sealing parts from the bags and pay attention to the operation of the equipment.
13. Before heating liquid food with microwave or combined functions, stir the liquid first and then heat to avoid boiling over.
14. When using convection heating or combined functions, please open the packaging of the food to be processed.
15. Do not heat baby bottles and containers for baby food in the equipment.
16. Do not heat alcoholic beverages, such as brandy and rum, as alcoholic foods are prone to overheat and catch fire.
17. Food cannot be fried in the equipment.
18. The equipment cannot be used for drying cotton and linen products.
19. Food packaged in flammable plastics or paper must be transferred to a microwave oven/equipment-specific containers before heating and cooking.
20. For foods with skins, such as potatoes, apples, sausages, etc., make some small holes on the skins before heating.
21. Do not heat food in completely sealed containers because the steam generated during heating can cause the container to explode.
22. Remove excess grease before grilling or when removing the container filled with food from the furnace.
23. Avoid the risk of fire in the furnace: Do not overheat the food.
24. If the items in the furnace catch fire, do not open the furnace door, turn off the equipment, and cut off the power supply of the equipment.

25. If glassware in the equipment breaks due to an accidental reason, check to ensure that there are no glass fragments in other foods in the equipment. If in doubt, discard all the food in this equipment.

26. Close the equipment after use every day.

27. Like other electrical appliances, the equipment should undergo a comprehensive inspection of electrical connection lines at least once a year.

28. Follow the operation guidelines in the relevant chapters of the manual for cleaning the inside of the equipment and the door seals. Otherwise, the equipment may pose risks of fire, leakage, etc.



Prevent microwave exposure

1. DO NOT open the door during operation, it will cause microwave exposure.
2. DO NOT leave anything between the door seal, must not have any cleansers or other residues on the door seal surface;
3. DO NOT use this device if there is a breakdown. Check and ensure the door can be closed properly, because it is very important and should be checked frequently
 - a) Check the door if it is not deformed;
 - b) Check the door hinges and clasp for cracks and loose;
 - c) Check the door seals and door seal surface is intact.
4. Only qualified service technician is allowed for repair.



WARNING

This is an A-grade product. In an household environment, it may cause electromagnetic interference. Therefore, users may require some appropriate supplementary measures to be taken.

The instruction manual is to ensure your personal safety and extend the life of your equipment.

 WARNING

Chart of Suitable Containers

Manufacturer will list a few containers that allowed under specific conditions below, please check carefully and be aware before use.

Heat-resistant containers		
Tempered glass	✓	Containers with metal ornaments CANNOT be used
Glass ceramics	✓	
Ceramic (enamel, pottery, ceramics)	✓	
Metal plate		
Specialized Metal plate from the manufacturer (cannot use all the other metal containers)	✓	Only on the rack inside the chamber DON'T COOK FOOD DIRECTLY ON FLOOR OF OVEN.
Plastic containers		
Special plastic containers suitable for oven use	✓	Not able to be used when temperature reach a certain heat. Please refer to the manual of manufacturer
Tableware		
Do not use flammable container(paper /cardboard)	X	
Foil Paper	X	
Other containers		
Sealing tap, label	X	When heating, the food MUST NOT have any cooking utensils in it
Tableware	X	
Temperature Senor	X	

CONTENTS

1. Important safety instructions	9
1.1 Introduction	9
1.2 Maintenance	9
1.3 Assistance	9
1.4 Safety	9
1.5 Handle the equipment correctly	10
2. Installation	11
2.1 Receipt Note	11
2.2 Installation requirements	11
2.3 The location and position of the oven	12
2.4 Power supply	13
2.5 Power supply installation	14
3. Equipment parameters	17
3.1 Product parameters table	17
4. Operation	18
4.1 Oven construction	18
4.2 USB Connection	19
4.3 Operation Instruction	19
4.3.1 Power On	19
4.3.2 Operation Interface	19
4.3.3 Menu Cooking	22
4.3.4 Custom Cooking	23
4.3.5 Menu Settings	26
4.3.6 System Setting	29
4.3.7 Manager Setting	29
5. Cleaning	32
5.1 Cool Down	32
5.2 Cleaning Tools	32
6. Trouble shooting	33

1. Important safety instructions

1.1 Introduction

The speed oven range of ovens is designed to provide customers with fast, energy-efficient, easy-to-operate cooking solutions that allow them to handle peak meal times with ease. The speed oven combines microwave, hot air impingement and smart cooking technologies to deliver fast cooking without compromising on food quality, while saving energy and reducing space requirement.

Combined baking and roasting cooking ensures that you get high quality food while significantly reducing cooking time. You can save and store the precise cooking parameters in the oven's control panel and extract the program at any time for precise repeat operations.

Multi-stage cooking programs: each of which can be flexibly set to the corresponding parameters---e.g., heating time, temperature, air speed, surface heat and microwave energy level; are available in a wide variety of combinations to ensure that the ingredients are cooked to the highest quality.

1.2 Maintenance

Like other catering equipment, the speed oven requires care and maintenance.

Maintenance and cleaning requirements are contained in this manual and must be a routine part of the operation run at all times, with proper maintenance performed on this equipment daily, weekly, monthly, quarterly, and annually to ensure its safe and continued operation. Proper maintenance will also extend the life of the appliance, thereby reducing the cost of use.

1.3 Assistance

Please contact our distributors for any assistance you may need, or contact the manufacturer.

1.4 Safety

Safety is an important feature of our products. Correct installation, operation and maintenance are the only way to ensure safety.

1.5 Handle the equipment correctly



If the symbol to the left appears on the product or on the description, it means that the product cannot be disposed of with other household waste at the end of its useful life. To prevent possible harm to the environment or personal safety caused by uncontrolled waste disposal, please recycle this type of waste separately from other waste to promote recycling of resources. Home users can consult the retailer that sold this product or the relevant local government department for an environmentally recycling method for this product. Commercial users need to consult the supplier and check the relevant terms of the purchase contract, this product can not be disposed of with other commercial waste.

2. Installation

This chapter provides installation methods for equipment.



Important!

The installation of this equipment needs to be completed by trained and qualified professionals.



DANGER!

DO NOT drill holes in the machine casing with a pistol drill or screws, etc., as this may damage the structure or cause electric shock.

2.1 Receipt Note

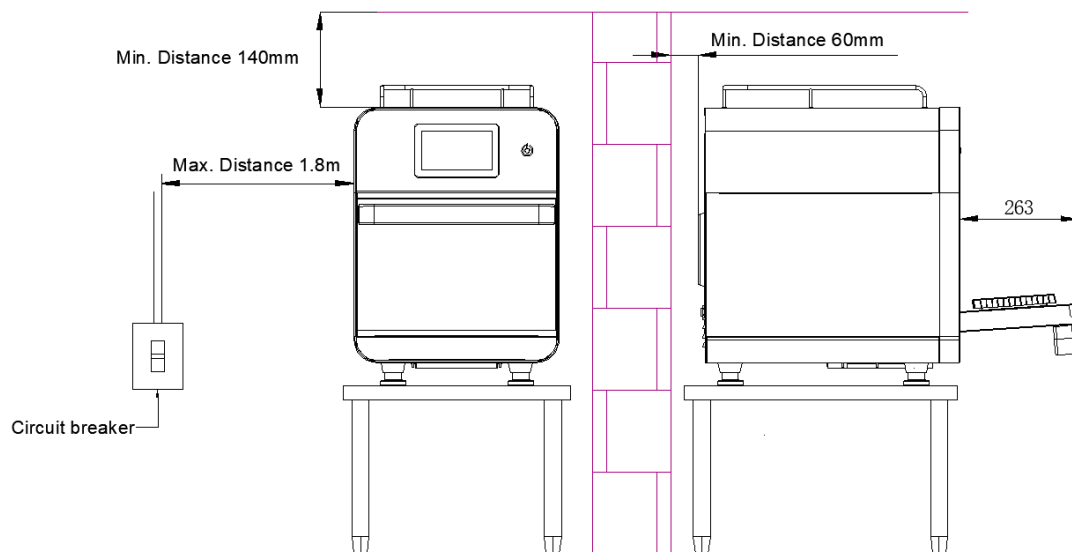
1. Upon receipt, check whether there is any significant damage on appearance. If yes, contact with Transport Company.
2. Unpack the packaging materials and check for damage. If any is found, please file a claim immediately.
3. When removing the equipment from the shipping pallet and when handling it, keep the equipment on the ground horizontally, DO NOT allow the full weight of the equipment to rest on one of the adjustable feet, the structure may bend or be damaged if too much weight or force is applied to it;
4. Check the accessories that come with the oven to make sure you have received all accessories for your equipment. If any missing accessories, contact the dealer from whom you purchased the equipment.
5. Using the cover of this manual, record the following for warranty or future reference:
 - 1) Factory model number;
 - 2) Factory serial number on the inside door of each equipment;
 - 3) date of installation.

Once you have completed the above instructions, you are ready to install the unit.

2.2 Installation requirements

While it is possible to install and set up your new equipment, it is highly recommended that you have this work done by a qualified professional. Qualified professionals will ensure that the installation is safe and complies with local or national building, electrical and fire protection regulations. When there is a conflict between the instructions in this manual and the local or national norms or regulations, the installation and operation shall comply with the norms or regulations of the site where the equipment is installed.

2.3 The location and position of the oven



- ✓ Choose a place away from heat sources. Do not place in an area where has a grill, fryer, griddle, etc. If there is a heat source such as a stove next to the oven, an heat insulated panel above the height of the oven must be provided.
- ✓ Place the oven on a non-slip, non-combustible platform that is level and stable and can support the entire weight of the oven. A clearance of at least 60 mm must be left behind the equipment and at least 140 mm of space must be reserved at the top for the cooling of the equipment.
- ✓ There must be sufficient clearance at the front of the oven to allow the door to be opened and closed.
- ✓ The air inlet to the equipment is below the door and it is very important that the temperature of the air stream entering the equipment is as low as possible, if the incoming air stream has been preheated by the cooker, oven, grill, griddle, fryer etc. this will reduce the performance of the equipment and therefore shorten the life of the equipment.
- ✓ Do not attach any markings, stickers, or labels to the equipment without the permission of the manufacturer.
- ✓ Incorrect installation may invalidate the warranty of the appliance.

 CAUTION!

1. Handle the oven properly, complying with national or local regulations regarding handling heavy objects, **DO NOT CARRY THE DOOR HANDLE AS THE FOCAL POINT**. Otherwise it will damage the oven or cause injury. Our company will not be liable for any claims arising from falling of the oven, and not responsible for such injury that may cause.
2. When the oven not being used, cut off the power supply, store the oven in a dry, cool place, do not stack up the oven.

2.4 Power supply

Select the appropriate power cord and circuit breaker refer to [table 2-1 below](#).

Model No.	Rated Voltage	Rated Power	Circuit breaker	Power Cord
NP-SiTngs	240V 1N~ 50Hz	3.5kW	20A	Single-phase: 3*1.5 mm ²

Table 2-1



The electrical wiring of the equipment must be connected to a separate power supply according to the electrical parameter of the device by a qualified electrical technician.



Connecting the equipment to the wrong power source may damage the equipment and void the warranty.



The electrical connection of this equipment must comply with local and national regulations and rules.



This product must be grounded, or it may cause electric shock or even death. When connecting the ground wire, ensure that the power cord is connected to the ground wire terminal when acted upon by external forces. There is a ground bolt in the electrical box of the appliance, see the common symbol below.



Equipotential

The appliance is equipped with an equipotential connection bolt to which a balanced connection lead must be connected to provide adequate protection against potential differences. This bolt is located at the rear of the appliance and has the following generic symbol next to it.



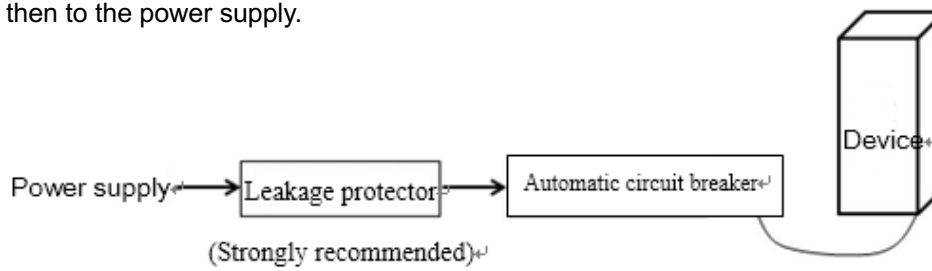
2.5 Power supply installation

Please follow the following requirements for power supply installation:

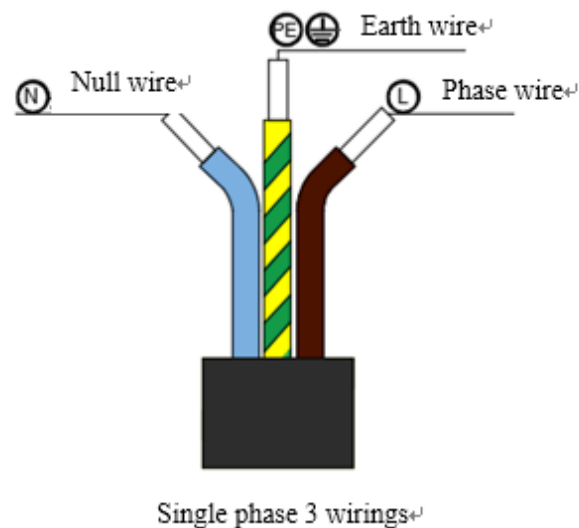
- ✓ Power cord specification: select the power cord in accordance with the parameters [in Table 2-1 above](#);
- ✓ Circuit breakers: select circuit breakers in accordance with the parameters [in Table 2-1 above](#);
- ✓ Leakage protector:  **It is highly recommended to install leakage protector, and the rated leakage action current of the leakage protector should be 30mA, and the rated leakage action time should not exceed 0.1s;**

At least choose electrical signal sensitive standard type (B class standard) circuit breaker. Jump signal will occur when user open a freezer, fridge and other equipment (includes microwave oven). Strongly recommend Circuit Breaker (C class standard), which is designed for products like this oven. While there are many ovens, each must connect to a suitable capacity Circuit Breaker.

-
- ✓ Power Cable Connection: The connection for single-phase power is shown below. Please use the power cord to connect the unit to the automatic circuit breaker first and then to the power supply.



The connection of single-phase power supply is shown as the following figure.





When connecting the power cord, make sure the connection of each core wire is firm and the power cord is locked tightly. Even if the power cord is affected by external forces, the wiring terminals should not be loose, otherwise it may cause danger. The supply cord shall be oil-resistant sheathed cable, not lighter than that of ordinary neoprene or other equivalent synthetic rubber sheathed cord. If the power cord is damaged, it must be replaced with one of the same specifications



When the length of the power cord is insufficient, please REPLACE with a new power cord with sufficient length. DO NOT CONNECT TWO POWER CORDS TOGETHER FOR EXTENSION



The electrical circuits of the equipment must be connected to a separate power supply circuit by qualified electrical installers. Each equipment must be fitted with a double-way insulated switch with an appropriate rated capacity and contact spacing more than 3mm.



If the power supply is outside, please pay attention to the water proof and dust proof measures.



To avoid the risk due to worn power cord, bushing must be installed at the outlet of the power cord and at the hole through which the power cord passes.

Consult a qualified electrician if doubt exists on electric connection and power supply requirement.

3. Equipment parameters

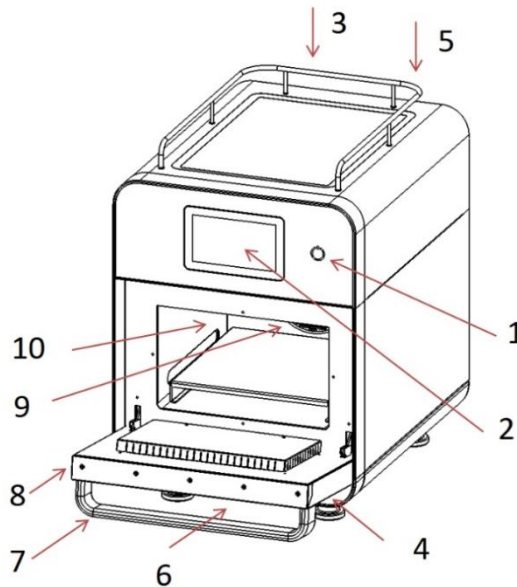
3.1 Product parameters table

Model	NP-SiTngs
Dimension(mm)	450*647*612 (Without top rack)
	450*647*660 (With top rack)
Chamber(mm)	317*315*188
Capacity(L)	18
Net Weight(KG)	60.5
Rated Power(kW)	3.5
Voltage(V)	240V 1N~
Frequency	50Hz
Controller	7" Touch Screen
Menu Storage	250+
Cooking stage	10
Cooking Mode	Microwave + Hot Air Impingement
*Microwave power (KW)	1.5
Hot air power(KW)	3.0
Microwave output range	0-100%
Wind grades	5%-100% (5% per grade)
Max. Temperature(°C)	280°C
IPX Rating	IPX3
Power Cord	Single-phase: 3*1.5 mm ²
* The microwave input power is an approximation	

4. Operation

4.1 Oven construction

The following diagram outlines some of the key operating characteristics of your equipment. For more information on these features, please continue to the back of this manual



No.	Features
1	Turn On/ Off Power switch-- Touch screen will be light up, after power on. Notice: Turn off switch does not mean cut off internal power supply;
2	Touch Screen controller-- Control the temperature and cooking program.
3	Rating plate-- Locate at the back, it contains product model, series number, and power specification.
4	USB connector-- Easy to alter menus in product, there is a USB connector underneath the front door.
5	The vent-- Locate at the back. The air flow is used to cool the internal components and the steam discharged from cooking chamber. Do not block the vent, it won't cause the microwave leakage into the environment.
6	Air filter-- Locate underneath the oven door. It plays an important part in air circulation, so DO NOT block the air filter;
7	The door handle-- the oven door can be opened and closed when the handle is pulled down and pushed up from the outside;
8	Door-- The door body comes with three safety interlocking micro switches that are well made and resistant to energy loss. DO NOT place heavy objects on the door body.

9	Convection fan etc.-- Convection fan, grease filters and catalytic converters; Grease filters must be kept clean and free of debris, etc.
10	Chamber-- Made of stainless steel. Please follow the instructions in the "cleaning and maintenance" section of this manual.

4.2 USB Connection

It located at the bottom of the oven or inside the front bottom panel.

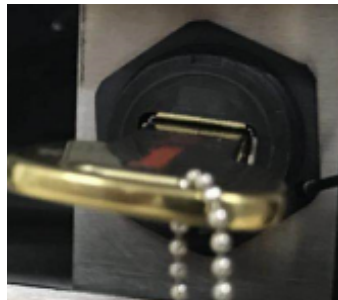
Step 1: Take off air filter

Turn the air filter to the left or right to open the air filter;

Step 2: U Disk Type

Use the correct USB type: USB2.0, FAT32 format.

Step 3: Insert U disk to download or upload recipe, picture, etc.



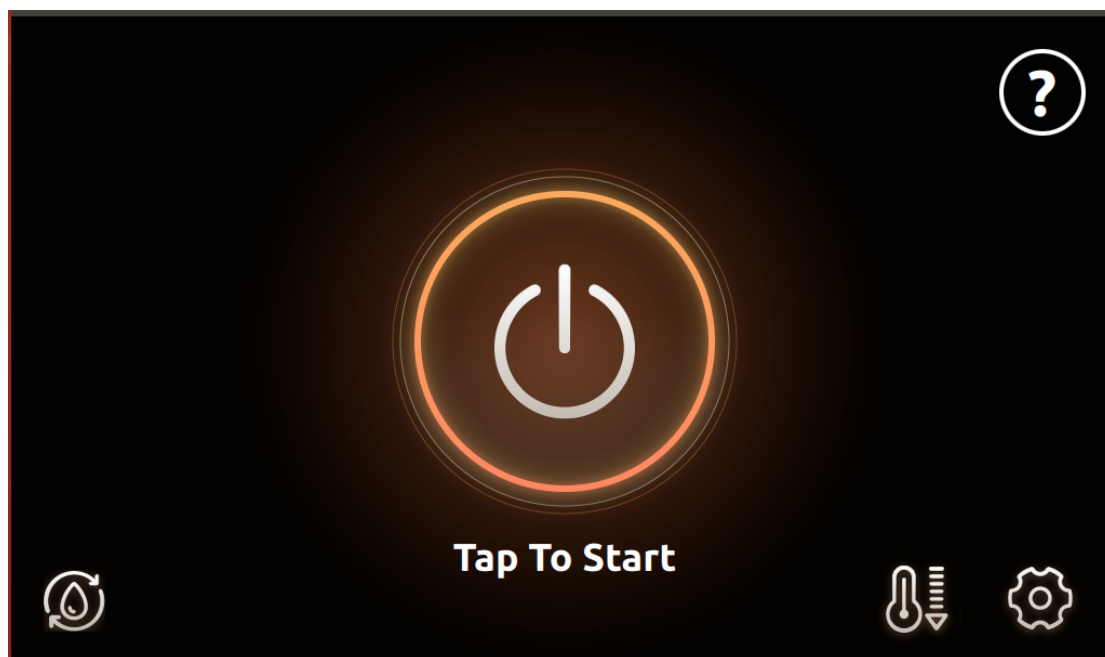
4.3 Operation Instruction

4.3.1 Power On

1. Connect the main power supply of the equipment;
2. Turn on the power switch of the equipment. After turning on the power switch, the power indicator light will light up and the computer board will start up and enter the shutdown state.

4.3.2 Operation Interface

1. Turn on the power switch, the computer board screen lights up and enters the shutdown interface as follows:



Query Button: Click the button to query the serial number and software version number.



Cleaning Guidance Button: Click the button to view the cleaning guidance instructions. For detailed cleaning methods, please refer to [5 Cleaning](#).



Preheat Button: Long press the button to set the preheat temperature, or enter the password if the menu password is set.



Cooling Button: Click the button to enter the cooling mode. When the temperature of the inner chamber is higher than the set cooling temperature (default 70°C), the blower continues to rotate to accelerate the cooling of the chamber, and it is recommended to open the door to accelerate the cooling. At this time the screen shows the actual temperature of the inner chamber.

When the temperature drops to the set cooling temperature, the system automatically returns

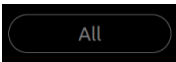
to the power-up page, or you can terminate the cooling by clicking the  key halfway through.

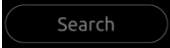


Setting Button: Click the setting button to enter system setting interface, refer to the [4.3.6 System Settings](#) for setting operation.

-
2. Click  enter the preheating mode, the screen displays the actual temperature of the inner chamber, and when it is preheated to the set temperature (default 170°C), it enters the main interface of the power-on as follows:



 Click on the icon to select the category and the screen displays a menu of the current category.

 Click on the icon to enter text to search the relevant menu.

 Click the icon, the left side of the icon shows the actual temperature of the furnace chamber for 5 seconds.

When the system is in the main interface of power-on, if the temperature of the chamber is lower than the set preheating temperature, it will automatically enter the

preheating state, at this time, the temperature icon turns orange  until the chamber temperature reaches the preheating temperature.

 Custom Mode Key: Click the key to enter custom cooking, refer to [4.3.3 Custom Cooking](#) Operation.

 Setting button: Click the button to enter the system setting interface, refer to [4.3.6 System Settings](#).



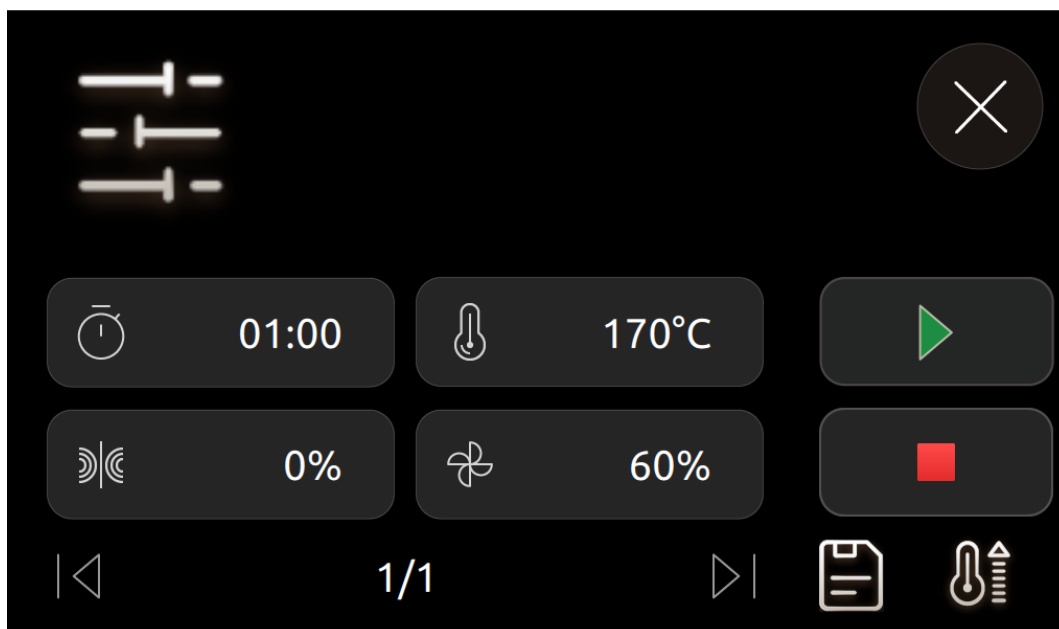
Shutdown key: Long press the shutdown key to enter the cooling mode, and then enter the shutdown interface after the chamber cools down to below the set cooling temperature.

Click on any menu folder, the screen displays the menu in the corresponding folder.
Click any menu, refer to [4.3.4 Menu Cooking](#) for menu cooking.

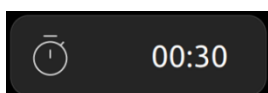
4.3.3 Custom Cooking



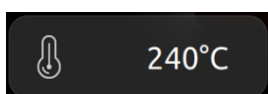
Click the button and enter the menu password “312488”. Enter custom cooking mode to adjust cooking parameters at will, suitable for testing dishes. The interface is as follows:



LEFT/RIGHT BUTTONS: Click on the buttons to check the parameters of each cooking stage.



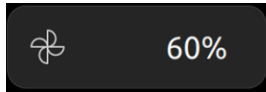
Cooking Time Setting: click the button to modify cooking time.
Adjustable range: 00:00-20:00.



Cooking temperature setting: click the button to modify the cooking temperature, Adjustable range: 25°C-280°C.



Microwave intensity setting: click the button to adjust the microwave intensity, Adjustable range: 0%-100%.



Cooking wind speed setting: click the button, you can adjust the wind speed, Adjustable range: 10%-100%.



Click on the button to display the real-time temperature of the chamber on the left side of the button.



Click the button to return to main interface.



After setting done, click the button to start custom cooking



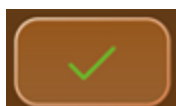
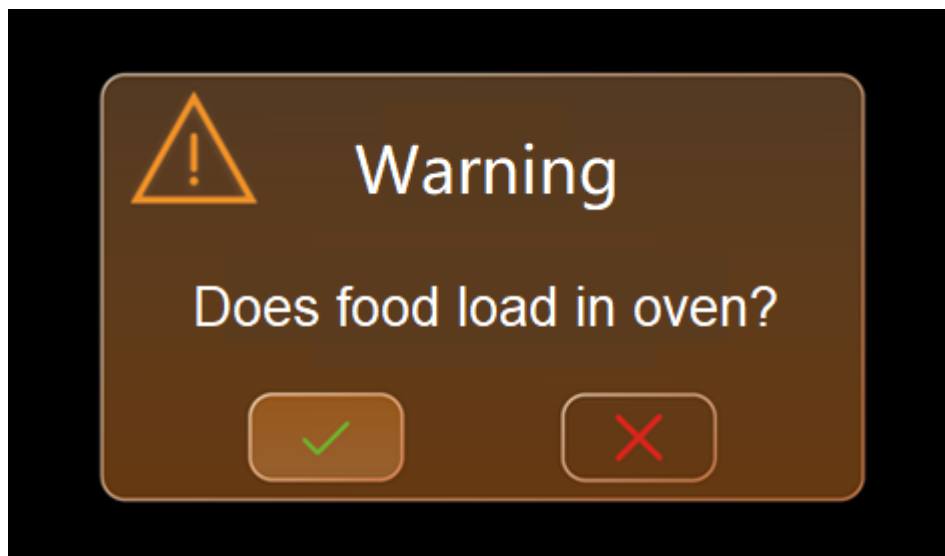
In the process of cooking, you can click the button to end current cooking.



When you finished setting, you can click the button to save the menu. To save the menu, you need to enter the menu password. Default menu passcode: 312488

4.3.4 Menu Cooking

1. Click on any menu to enter the menu interface. The device will prompt you to confirm food placement.
(To disable the food-loading prompt, set the "Load Food Enable" option to "No" in the manager setting. The system will no longer ask for confirmation before cooking.



2. Click to start cooking the selected menu.



Pause/Start button: during cooking, press to pause cooking, then press again to continue cooking.

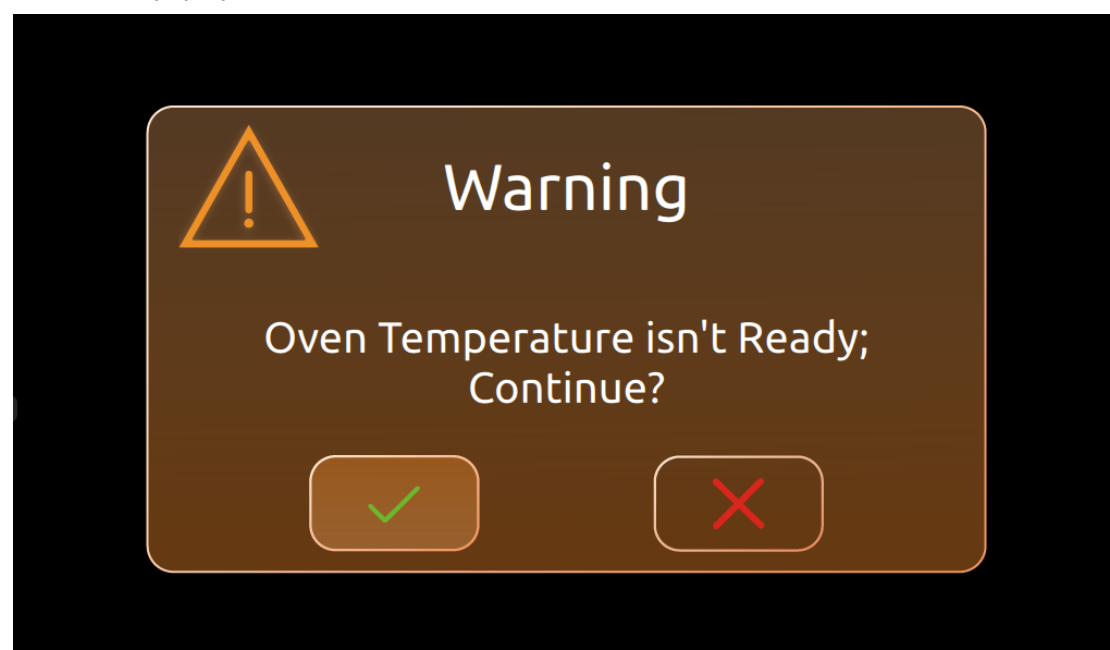


Stop button: Press the button to end cooking.



: Microwave work sign.

If the cooking temperature does not reach the menu setting temperature, the following prompt window will pop up:

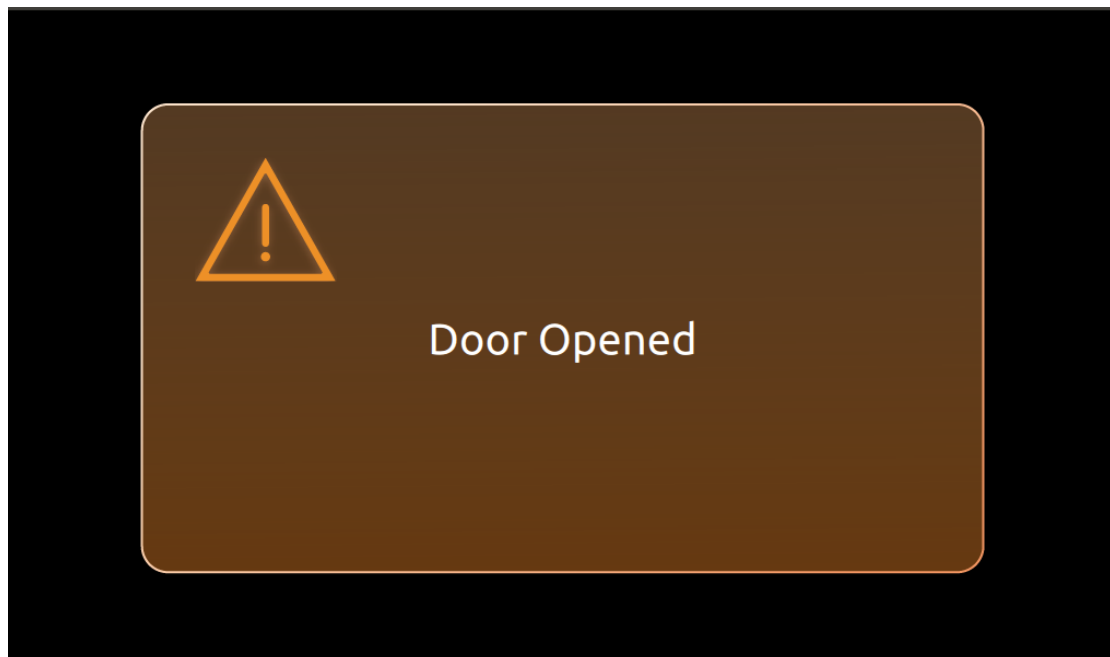


Click  to continue cooking, click  to cancel the cooking.

3. When cooking is finished, the Cooking Completion screen will pop up, open / close the door or press the key  to return to the main interface.as follows:

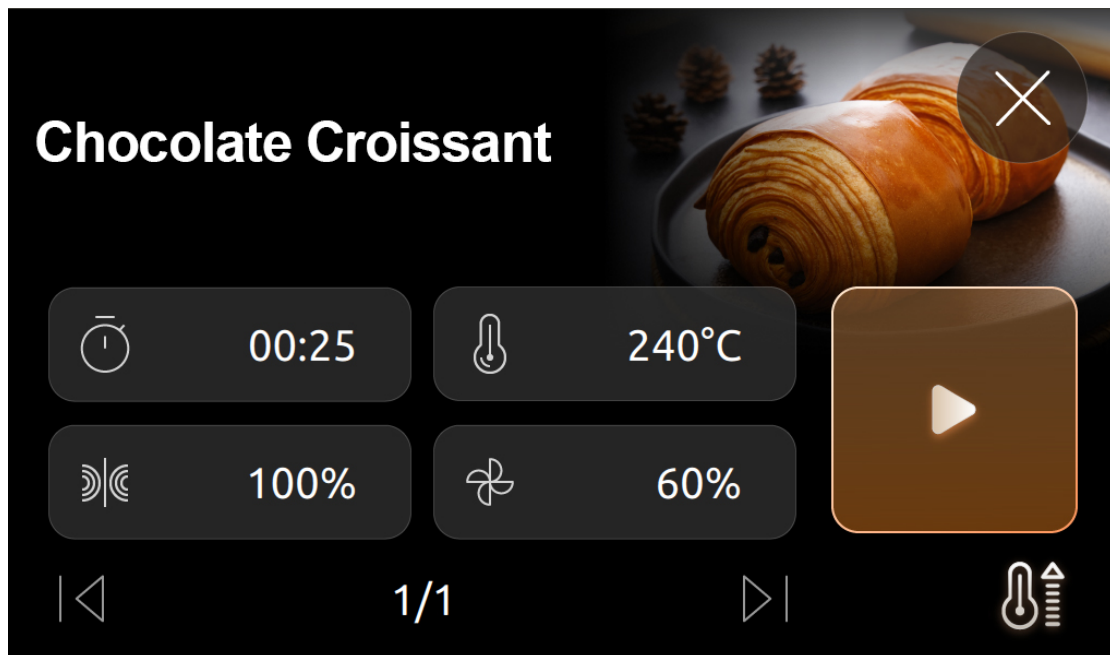


4. When the door is open, the "Door open" warning window will pop up as follows:



 **Caution:** Opening the oven door during cooking will terminate the cooking program, the appliance will sound a warning alarm and display "Door Open", the appliance will continue to operate when the door is closed.

5. To display recipe details, set the “Show Recipe Detail” option to “YES” in the manager settings. Once enabled, selecting any menu on the main interface will display its specific parameters, as shown below:

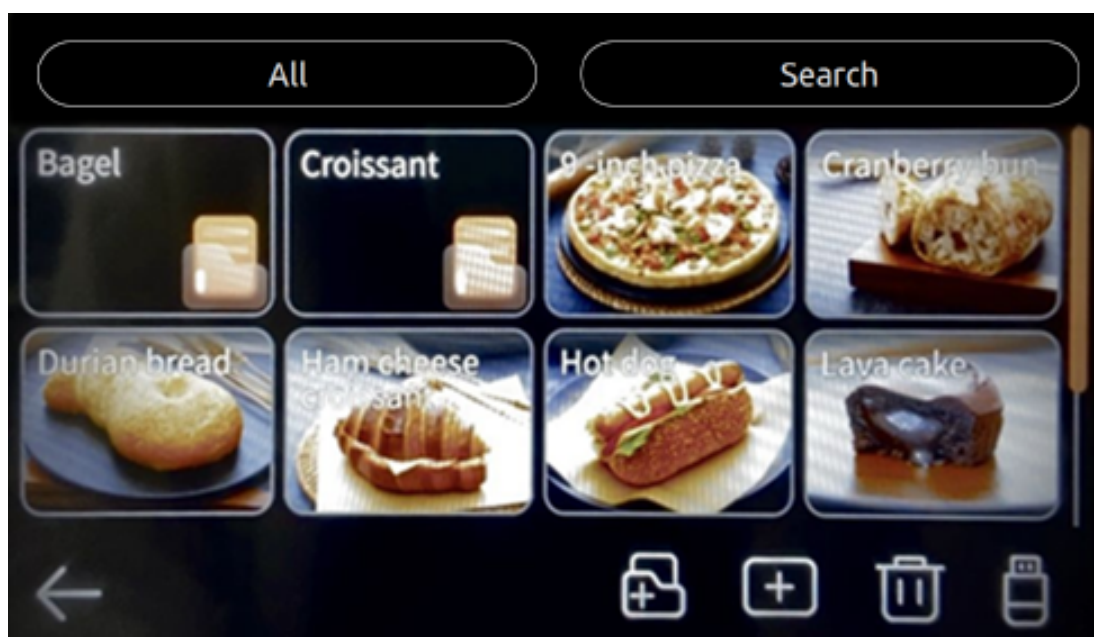


On this screen, refer to [4.3.3 Custom Cooking](#) to adjust cooking parameters for the current session only (change will not be saved to the menu).

4.3.5 Menu Settings

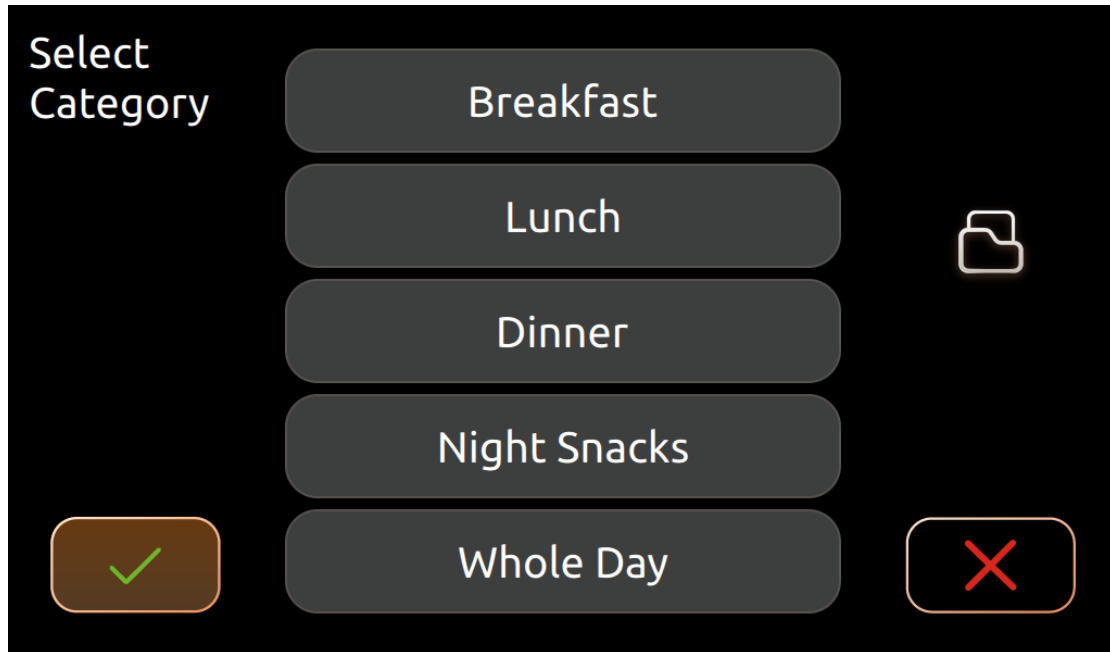
In the power off interface or the main interface of power on, click the  key to enter the setting interface, the interface is as follows:

Click "Menu", enter the password "312488" to enter the menu setting interface as below:





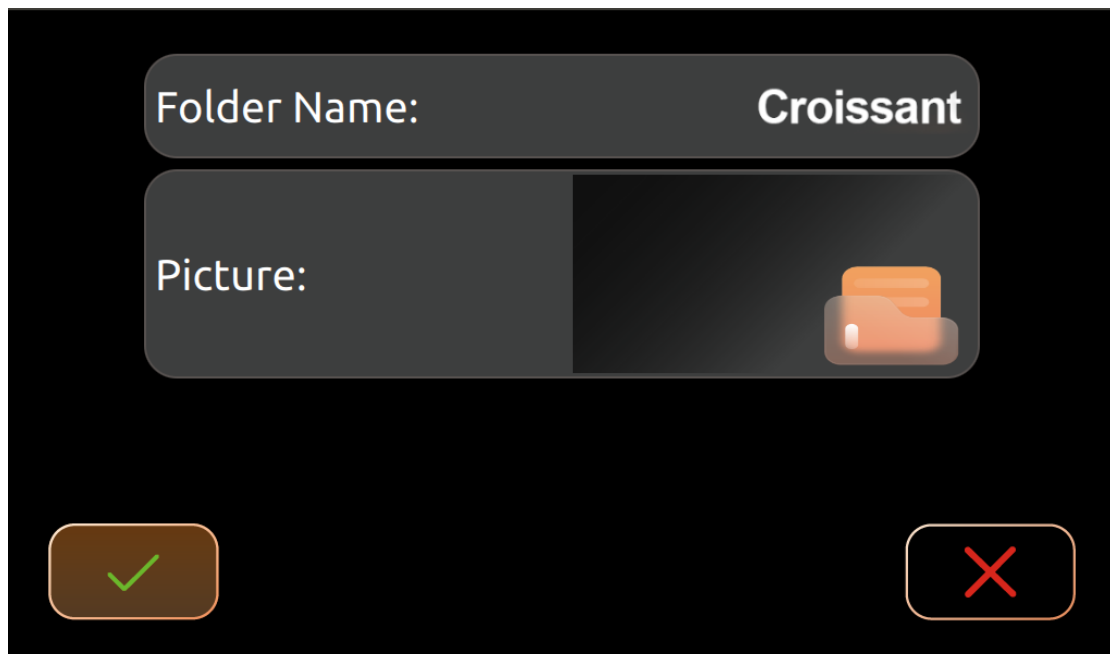
Click the button and select "Edit" at the bottom to change the name of each category.



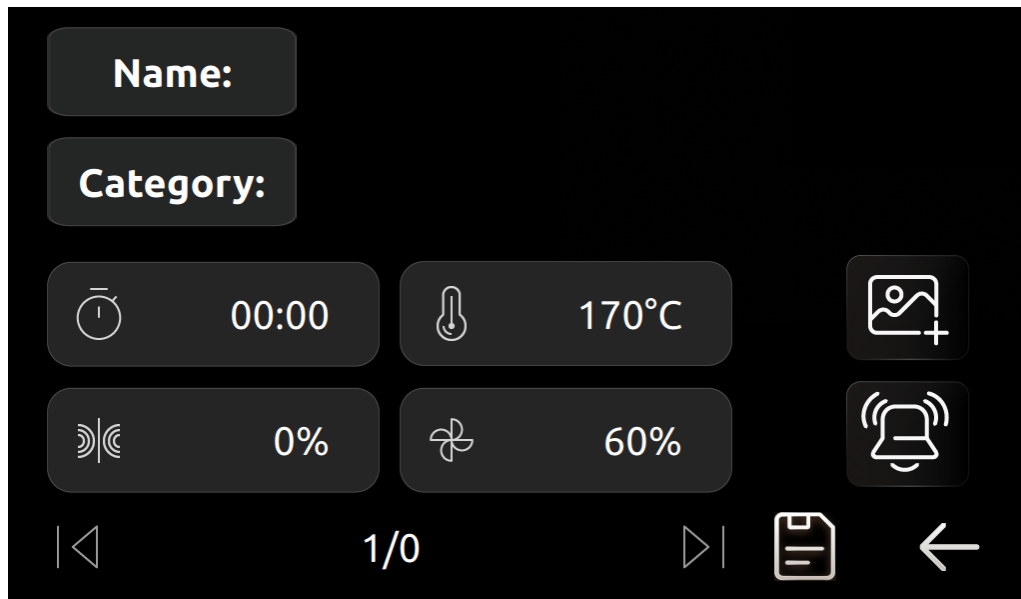
In this interface, click  to edit the name and image of current folder.



: New folder function, click and build a new folder, you can edit the folder name and picture. As below:



: Create a new menu, click to enter the New Menu interface as follows:



Click **Name** button, keyboard pop up, edit the menu name.

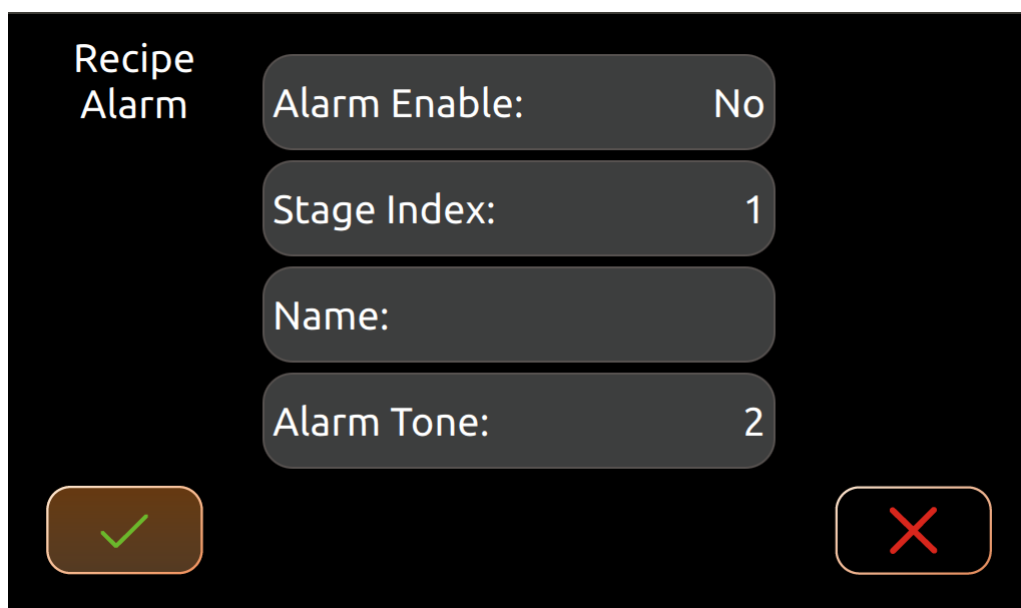
Click **Category** button to select a menu category, and click the folder icon  to select whether the menu should be placed in a folder or not.

Refer to [4.3.3 Menu Cooking](#) for the setting method of Time, Temperature, Microwave Intensity and Wind Speed.

Click  button to add cooking stages, up to 10 stages can be set in one menu.

Click  button to select menu image.

Click  button to set the end-of-cooking alarm message for each stage, as shown below:



When you have finished setting the menu parameters, click  to save menu.



Delete button: Click the button and then click the menu to be deleted to delete the corresponding menu.

Click the button, then tap the “ALL” button that appears at the bottom of the screen to quickly delete all menus.



Menu read / write button: Click the button to write the menu to USB or read the menu from USB.

4.3.6 System Settings

In the power off interface or power on main interface, tap the key  to enter the setting interface.

Project name	Function
System Information	Click for serial number and software version number
Language	Language switching, support 11 languages, they are English, Chinese, German, French, Polish, Spanish, Italian, Dutch, Ukrainian, Swedish, and Russian.
Date	Click to set the system date
Time	Click to set the system time
System Passcode	Click to set System Password Once the password is enabled, you will have to enter the password if you want to access the system pages. Please remember your password after setup !
Energy Save Mode	The system can be set to automatically enter the energy save mode after 0-30 minutes of idle time.

4.3.7 Manager Settings

In the power off interface or power on main interface, tap the key  to enter the setting interface.

Click "Manager", enter the password: ***** (please contact your dealer or manufacturer to get the password authorization) to enter the manager setting interface.

Project name	Function
Copy Appliance From USB	Reading stored administrative settings from a USB flash drive
Copy Appliance To USB	Save the current administration settings to a USB flash drive
Screen Brightness	Click the button to adjust the screen brightness. The numbers 1 to 7 on the right correspond to the screen brightness increasing in sequence
Sound Volume	Click the button to adjust the volume. The numbers 1 to 7 on the right correspond to increasing sounds in sequence
Beep Done	Click on the button to select the type of beep for cooking completion
Beep Error	Click the button to adjust the type of alarm prompt sound
Preheat Temperature	Click to set the preheat temperature, the default is 170°C
Door Open Compensation Time	Click to set the door opening compensation time during cooking, the default value is 00:00
Produce Cook Count	Click on the button to check the number of times each product has been cooked
Edit Recipe Image	Click the button to enter the menu picture management, you can delete the menu picture. When connecting U disk, you can add menu picture from U disk. Requirements for menu pictures: format: PNG, size: within 500kb, use English letters or numbers for picture names (no special symbols), recommended picture resolution: 474*316.
Recipe Passcode	Click Set Recipe Passcode to turn off the menu password as well. Once the password is enabled, you need to enter the password if you want to access the menu page Please remember your password after setup !
Manage Passcode	You can also turn off the manage passcode by clicking Set Manage Passcode. Once the password is enabled, you must enter the password if you want to access the manage page Please remember your password after setup !
Temp Unit	Click to set the temperature display unit, °C / °F switching
Restore Factory Default	Click this key to restore all Settings and menus to the factory default Settings. Please operate with caution!
Recipe Barcode Scanner	Click to set the scanning mode of the on/off recipe. After enabling the recipe scanning mode, you can set a barcode for the recipe. Scanning the barcode will directly lead you to the cooking interface of the corresponding recipe

Project name	Function
Load Food Enable	Default state: "Yes", When set to "No", prompt window "Does food load in oven?" will not pop up.
Back To Main Screen	Default status is "Yes", after menu cooking is completed, return to the main interface. When set to "No", the menu will return to the corresponding folder of the menu after cooking.
Screen Dim Time	Click to set the automatic dimming time of the screen brightness. The screen will only dim when the device is idle
Show Recipe Detail	The default setting is "No". When set to "Yes", click on the menu on the main interface to enter the menu parameters interface, where you can adjust the cooking parameters for this cooking session.
IO Firmware Update From USB	It is used when upgrading the IO board
Wi-Fi Settings	When connecting to the IOT, set the Wi-Fi parameters
MQTT Server	When connecting to the IOT, set the server parameters
Read Network Setting From USB	Read the stored network Settings from the USB flash drive
Write Network Setting To USB	Save the current network Settings to a USB flash drive

5. Cleaning

In order to ensure oven's high efficiency, chamber, air filter and oil filter need to be cleaned every day.

Daily cleaning can make sure it reach hygiene standard, keep equipment intact, improve operating efficiency and extend life of the unit.

5.1 Cool Down



WARNING !

Always cool the unit before performing cleaning operations.



WARNING !

Equipment temperatures can reach up to nearly 280°C, which can lead to personal injury if not adequately cooled.



1. At Stand-by mode, press  , device enter rapid cooling process.
2. Open oven door. When temperature drops to 70°C automatically exit the rapid cooling mode.
3. Cool down cavity to 70°C, and leave door open for at least 10 minutes.

 **Note!** Do not clean oven during its cooling. The whole process approximately requires 30 minutes.

5.2 Cleaning Procedures



Click  button on the shutdown interface to view the cleaning guidance instructions to view detailed cleaning methods.

You may follow the steps below for cleaning:

1. Prepare Personal Protective Equipment (PPE) and approved cleaner. (Non-corrosive oven use cleanser, heatproof gloves, rubber gloves, non-abrasive nylon scrub pad, cleaning cloths and rags, goggles and dust masks).
2. Wear PPE, spray an approved oven cleaner onto a sponge and wipe onto the sides of the inside of the oven, the back, the base and the oven door.
3. Wipe off the cleanser with a clean wet cloth. Dry with a clean dry cloth again.
4. Wipe the outside of the oven with a clean sanitized cloth.



Caution: DO NOT use caustic cleanser on any parts of the oven, if not it will result in permanent damage to this oven.

6. Trouble shooting

Although we have made every effort to ensure the continuous and efficient operation of your equipment, failure is inevitable. Before calling the fault repair service, check it according to the following table, some problems are very easy to eliminate.

Symptom	Possible reason	Treatment
Oven has not electricity	Main power is disconnected	Turn on the main power and restart the oven
	Oven plug cord has not plug in	Check if it is plugged in
	Hi-limiter is tripped	Hi-limiter locates at the back of oven, reset it and reboot the oven
Oven does not heat up	The door is not closed properly.	Clear barrier, close the door properly.
	Does not switch on oven	Switch on oven and preheat
Close door but it still pop up "Door Open" notice	Food block the door from closing	Clean barrier, close the door properly.
	Did not close the door properly	Repeat open and close to check if it is properly close
	Door interlock switch is malfunction	Call for service support
The foods are not cooked well or up to standard	Oven is dirty (a lot of grease, carbon and food debris will wear down microwave)	Follow cleaning instruction to clean up
	Choose wrong menu	Check if have chosen the correct menu or program
	Food was not at the right initial condition (Frozen or chilled)	Make sure it is at the suggested condition before put into oven
	Food SPEC is not correct	Ensure food weight and size are standard
Shown temperature probe is broken	Temperature probe is malfunction	Call for service support
Cooking temperature is low	Check whether the hot air injection port, air return port and air filter of the	Cleaning daily to ensure they are not blocked, no food residue attached on the heater

Symptom	Possible reason	Treatment
	chamber are blocked or not.	⚠️ Note: there is no warranty for glass or ceramic oven parts.
	Oven did not heat up completely	Heat up oven to preset temperature and leave it idle for 5 minutes
	Heating element is malfunction	Call for service support
Magnetron is too hot	Cool air did not enter into oven	Remove substance and dust that are blocking at inlet
Motor high temperature	Cool air did not enter into oven	Remove substance and dust that are blocking at inlet