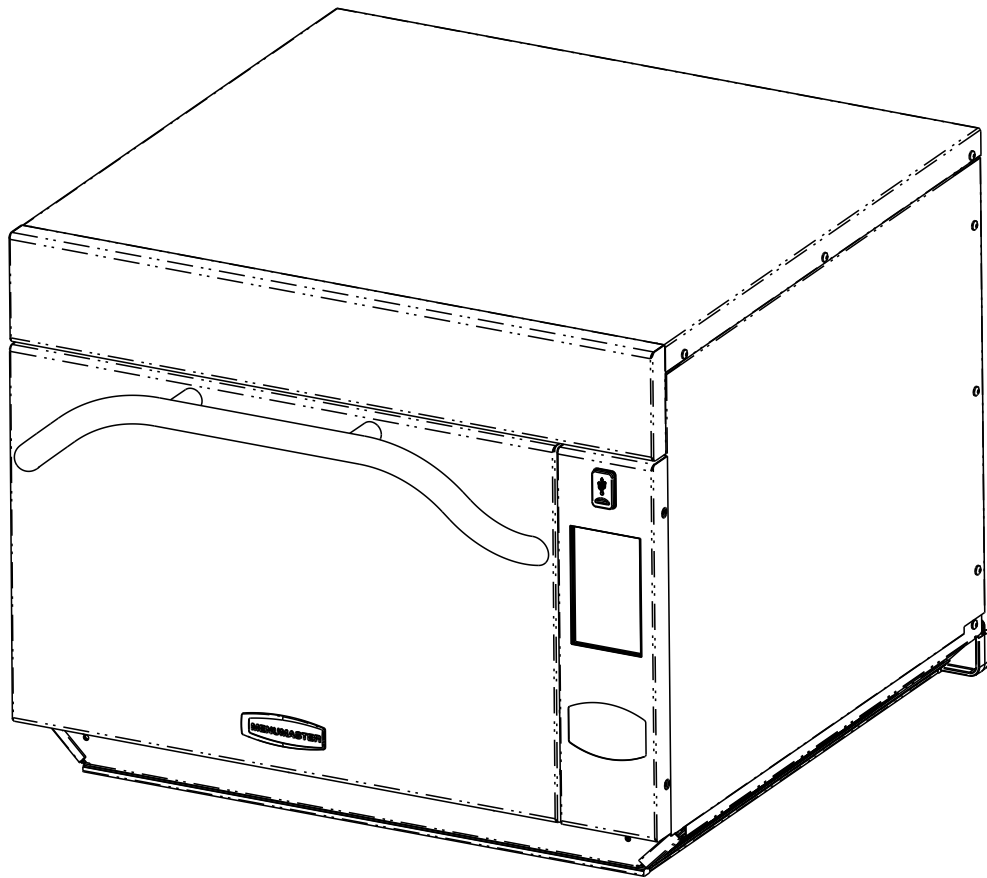


Owner's Manual

HIGH SPEED COMMERCIAL COMBINATION OVEN



Keep these instructions for future reference. If the equipment changes ownership, be sure this manual accompanies equipment. Please refer to the **SAFETY INSTRUCTIONS** for important safety information prior to using this oven.



Model Identification

When contacting ACP, provide product information. Product information is located on oven serial plate. Record the following information:

Model Number: _____
Serial or S/N Number: _____
Date of installation: _____
Dealer's name and address: _____

Any questions or to locate an authorized ACP servicer, call ACP ComServ Service Support.

- **Inside** the U.S.A. or Canada, call toll-free at 866-426-2621.
- **Outside** the U.S.A. and Canada, call 319-368-8120.
- **Email:** commercialservice@acpsolutions.com

Warranty service must be performed by an authorized ACP servicer. ACP also recommends contacting an authorized ACP servicer, or ACP ComServ Service Support if service is required after warranty expires.

Before using your oven, please take the time to read the Safety Instructions which shipped with the oven.

WARNING

To avoid risk of electrical shock or death, this oven must be grounded and plug must not be altered.

Grounding/Earthing Instructions

Oven MUST be grounded. Grounding reduces risk of electric shock by providing an escape wire for the electric current if an electrical short occurs. This oven is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.



Consult a qualified electrician or servicer if grounding instructions are not completely understood, or if doubt exists as to whether the oven is properly grounded.

Do not use an extension cord.

If the product power cord is too short, have a qualified electrician install a three-slot receptacle. This oven should be plugged into a separate circuit with the electrical rating as provided in product specifications. When the combination oven is on a circuit with other equipment, an increase in cooking times may be required and fuses can be blown.

External Equipotential Earthing Terminal *(export only)*

Equipment has secondary earthing terminal. Terminal provides external earthing connection used in addition to earthing prong on plug. Located on outside of oven back, terminal is marked with symbol shown below.



Features



1 Door Handle

Ergonomically designed for one handed operation.

2 Unit Serial Number

Located on the lower left hand side and back of the oven.

3 Air Filters

The oven has two air filters. Each are located on the lower sides of the oven. To remove, simply slide out.

4 Touch Screen Display

Display provides user interface. Use for time input, programming and oven operation.

5 ON/OFF Key

Use to turn oven on.

6 USB Port / Protective Cover

The oven is equipped with an USB Data Port. Use with standard flash drives.

7 Porcelain IR Element Cover

The oven is equipped with a porcelain infra-red element cover to enhance operator safety and simplify oven maintenance.

Installation

STEP 1 - Unpack Oven

- Inspect oven for damage such as dents in door or inside oven cavity.
- Report any dents or breakage to source of purchase immediately.
Do not attempt to use oven if damaged.
- Remove all packing materials from oven interior.
- If oven has been stored in extremely cold area, wait a few hours before connecting power.

STEP 2 - Place Oven on Counter

- Recommended countertop surface depth is 26" (66 cm).
- Do not install oven next to or above source of heat, such as pizza oven or deep fat fryer. This could cause oven to operate improperly and could shorten life of electrical parts.
- Do not block or obstruct oven filters. Allow access for cleaning.
- Install oven on level countertop surface.
- Outlet should be located so that plug is accessible when oven is in place.

STEP 3 - Install Rack

- Install oven rack
 1. Oven cavity must be cool to touch.
 2. Place rack in oven with rear guard positioned toward the back of the oven.
- **DO NOT** cook food directly on floor of oven.

STEP 4 - Oven Operation

Preheating the Oven

This oven can be set to a preheat temperature between 200°F (95°C) and 520°F (270°C).

1. Oven must be plugged in.
2. Touch the green "Power" icon
3. The preheat temperature of the oven will appear in the display.



Touch the power key again to interrupt preheating, or touch the blue menu icon to access user options.



TURNING THE OVEN OFF

At the end of the day, turn the oven off by touching the green ON / OFF icon on the screen. The oven will begin cooling down.

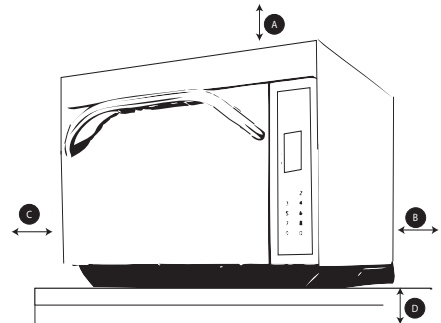
Or, you may touch the blue menu icon and then touch the "Standby" option.

The oven fan will continue to run to cool the oven. The oven Cooling Mode Icon appears and stays on until the oven temperature is below 200°F (95°C). To avoid damage to the convection motor do not turn off power by unplugging the unit or shutting off the power breaker until the fan stops.

WARNING

Excessive Weight Hazard

Use two or more people to move and install oven.
Failure to do so can result in back or other injury.



Oven Clearances

- A—For North American (UL/CSA) models, allow at least 2" (5.1 cm) of clearance around top of oven. Proper air flow around oven cools electrical components. With restricted air flow, oven may not operate properly and life of electrical parts is reduced.
- B—There is not an installation clearance requirement for the back of the oven.
- C—Allow at least 1" (2.54 cm) of clearance around sides of oven.
- D—Install combination oven so oven bottom is at least 3 feet (91.5 cm) above floor.

WARNING

To avoid risk of electrical shock or death, this oven must be grounded and plug must not be altered.

General User Instructions

COOKING TIPS

1. Metal containers can be used in the AXP with a height no more than 2 inches. Different types of metal conduct heat at different speeds. Aluminum heats faster than stainless steel. Avoid using silicone pans and accessories.
2. Stage cooking aids in retaining the quality of frozen and delicate foods. Finishing baked goods at 0% Microwave, Fan and IR (Radiant) is a great way to get the added browning and crisping without over cooking.
3. Take advantage of the accessories:
 - a. Non-Stick Basket (SB10 or TB10): Aids in browning and crisping of food. Also makes cleaning up easier. Great for breaded products like chicken fingers, fries, mozzarella sticks, jalapeno poppers.
 - b. Baking Sheet (1/4 size): Great for foods that do not need directed heat from the radiant element, and for foods that may drip any grease or seasoning.
 - c. Oven Paddle (PA10): Aids in removal of sandwiches and pizza from Convection Express™ and AXP ovens.
 - d. Pizza Screen: Great browning and crisping for toasted sandwiches & pizzas, or any food that needs directed heat from the radiant element.
 - e. Ceramic Dish: Great for foods that need to be contained such as ready-to-serve foods, cut vegetables or soups.
 - f. Pizza Stone(ST10X): Aids in crisping and browning breads and pizzas.
 - g. Panini Grill Accessory (GR10 or JR10): Aids in adding grill marks on a product.
4. The most frequently used oven temperature is 520° F (270° C). Reduce the oven temperature if the product is cooked for an extended period of time.
5. Line the sheet pan with parchment paper for easy removal of food after heating and cleaning.
6. Muffin tins work great for individual cakes & brownies. Spray with cooking spray prior to cooking for easy removal of food after heating.
7. Frequent cleaning prevents unnecessary buildup that may affect the oven performance.
8. Use a cleaner such as ACP Oven Cleaner (CL10) & Oven Shield (SH10) or another cleaning product that does not contain ammonia, phosphates, chlorine, sodium hydroxide or potassium hydroxide as they can damage critical oven parts and may void the warranty on those parts.
9. Items will be hot when finished cooking. Be sure to use oven mit, tongs or pizza paddle to safely remove items from the oven.











WHEN TO USE STAGE COOKING

Stage cooking enables you to use up to four different cooking cycles or stages to be used consecutively without repeated input from the user.

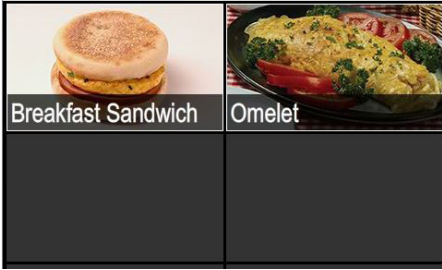




Example:

| | | | |
|--|-------------|--------|----------------|
| Egg Rolls(Frozen), Total Cook Time: 1:30 | Temperature | 520° F | |
| | Time | 1:00 | Stage 2 :30 |
| | Microwave | 100% | 90% |
| | Fan | 80% | 60% |
| | IR | 100% | 100% |

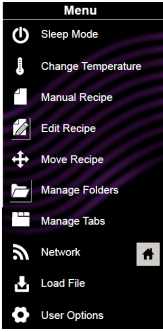
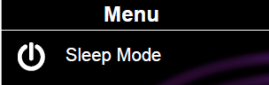
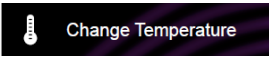
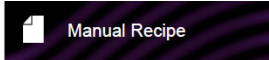


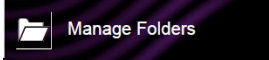
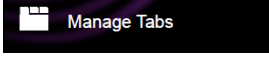
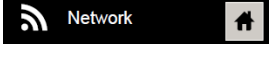
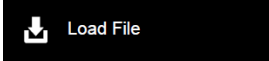
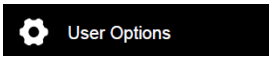
Touch Screen Icon Descriptions

| | |
|---|---|
|  | <p>Power On Icon</p> <ul style="list-style-type: none"> • Press to preheat oven.(Fan will continue to run if temperature is over 200°F / 95°C). |
|  | <p>Menu Icon</p> <ul style="list-style-type: none"> • Press to access a menu screen for manually editing recipes, changing user options, etc. |
|  | <p>Home Icon</p> <ul style="list-style-type: none"> • Press to return to the home screen |
|  | <p>Time Entry</p> <ul style="list-style-type: none"> • Indicates the time entry column in manual entry |
|  | <p>Microwave Power Entry</p> <ul style="list-style-type: none"> • Indicates the microwave power entry column in manual entry |
|  | <p>Fan Power Entry</p> <ul style="list-style-type: none"> • Indicates the fan power entry column in manual entry |
|  | <p>Infra-Red Power Entry</p> <ul style="list-style-type: none"> • Indicates the infra-red power entry column in manual entry |
|  | <p>Save Icon</p> <ul style="list-style-type: none"> • Press to save a change or manually programmed recipe and return to the main screen |
|  | <p>Green Checkmark Icon</p> <ul style="list-style-type: none"> • Press to begin cooking after manually entering a recipe • Save |
|  | <p>Back Icon</p> <ul style="list-style-type: none"> • Press to return to previous screen |
|  | <p>Delete Icon</p> <ul style="list-style-type: none"> • Press to delete |

Touch Screen Icon Descriptions

| | |
|---|--|
|  <p>Breakfast Sandwich Omelet</p> | <p>Programmed Recipe Icon</p> <ul style="list-style-type: none">• Press to begin the cook cycle for the desired recipe |
|  | <p>Pause Icon</p> <ul style="list-style-type: none">• Press to pause a cook cycle |
|  | <p>Stop Icon</p> <ul style="list-style-type: none">• Press to stop and return to the main screen |
|  | <p>Tab Icons</p> <ul style="list-style-type: none">• Used to organize programmed recipes Example: AM or PM menus |
|  | <p>Folder Icons</p> <ul style="list-style-type: none">• Used to organize programmed recipes Example: Pizza folder - cheese pizza, pepperoni pizza, etc. |

Touch Panel Menu Descriptions

| | |
|---|---|
|  | <p>Menu Screen</p> <ul style="list-style-type: none"> • Scroll up or down to choose from different categories |
|  | <p>Standby/Sleep Mode</p> <ul style="list-style-type: none"> • Cools oven temperature and turns oven off |
|  | <p>Change Temperature</p> <ul style="list-style-type: none"> • Changes current oven temperature |
|  | <p>Manual Recipe</p> <ul style="list-style-type: none"> • Manually enter settings for a recipe |
|  | <p>Edit Recipe</p> <ul style="list-style-type: none"> • Change current oven temperature |
|  | <p>Move Recipe</p> <ul style="list-style-type: none"> • Move/reorganize individual programmed recipes |
|  | <p>Manage Folders</p> <ul style="list-style-type: none"> • Add or edit recipe folders |
|  | <p>Manage Tabs</p> <ul style="list-style-type: none"> • Add or edit recipe tabs |
|  | <p>Network</p> <ul style="list-style-type: none"> • Connect the oven to Wi-Fi |
|  | <p>Load File</p> <ul style="list-style-type: none"> • Transfer a XML file to the oven via USB flash drive |
|  | <p>User Options</p> <ul style="list-style-type: none"> • Modify a variety of user options such as key beep, temperature, etc. |

General User Instructions

The home screen on the oven displays recipe options. Scroll up and down with your finger to navigate through onscreen menus and recipes. After the oven has preheated, the menu appears. The high speed oven comes preprogrammed with several menu items to simplify cooking.

Standard preprogrammed menu items include:

1. Sandwich
2. Panini
3. Pizza
4. Fries
5. Baked Pasta
6. Wings
7. Quesadilla
8. Salmon
9. Potato
10. Shrimp

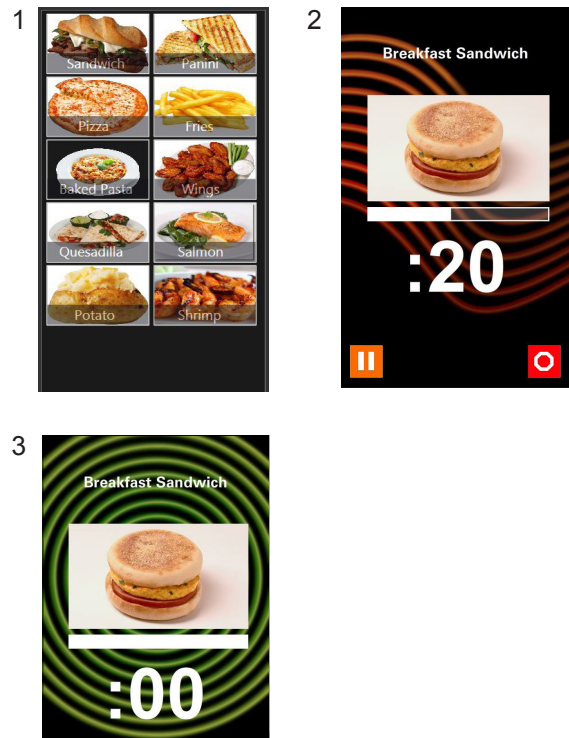


Cooking with Preprogrammed Pads

1. After oven has preheated to the desired temperature, open the oven door, place food in oven and close door
2. Scroll to choose desired food item from the menu and touch the food item you wish to cook. The cook cycle will begin and the screen will show the remaining amount of time left in the cook cycle

Note: If the preheat temperature is different than menu item preset temperature, the control will interrupt the cook cycle

3. At the end of the cooking cycle, the oven beeps and displays the animation at right



Manual Cooking

Note: Manual cooking must be enabled in user options, see page 18)

Use manual cooking when a specific entered time and cooking power levels are desired. It's very useful when you are experimenting with new food items. Maximum cook time is 100 minutes. Microwave, fan and IR can be set to 11 different power levels between 0-100% with 10% increments.



1. After the oven has preheated to a desired temperature (200-520°F / 95-270°C), touch the blue menu icon.
2. Touch the "Manual Recipe" option.
3. To change the cooking temperature for the recipe from the standard default temperature, touch the temperature icon at the top and input a new temperature. Two frequently used temperatures will appear at the top for quick selection. Touch the green checkmark after inputting a temperature.



4. For Stage 1, enter the cooking time by touching the time entry box (up to 60 minutes). Enter the time using the number pad that will appear, then touch the "OK" icon.



4. Select the desired microwave power by touching the microwave power entry box. Choose from options ranging from 0% - 100% in increments of 10.



5. Select the desired fan speed by touching the fan speed entry box. Choose from options ranging from 0% - 100% in increments of 10.



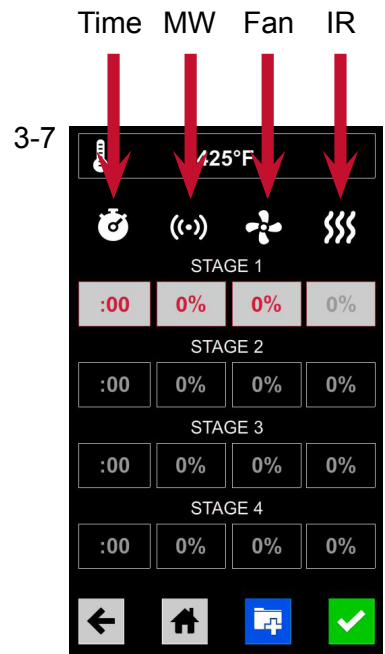
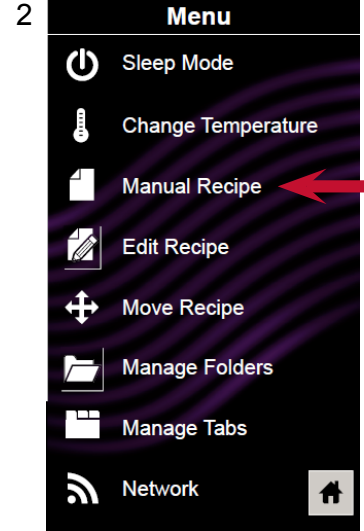
6. Select the desired infra-red power by touching the infra-red power entry box. Choose from options ranging from 0% - 100% in increments of 10.

7. Repeat steps 2-6 for each cooking stage, if more than one cooking stage is necessary.



8. Open the oven door and place the food in the oven, then touch the green checkmark icon to begin cooking.

The display will return to the manual input screen at the end of the cycle. See instructions on page 11 to save and create a new menu item from manual cook.



Manual Oven Programming

Save a Menu Item from Manual Cook:



1. Complete steps 1-7 on page 10 at the manual cooking screen.

2. To save the settings and create a menu item, touch the blue save icon



3. Choose a background color and image to customize the menu item and then touch the right arrow to move to the next screen.



4. Name the recipe and then touch the green checkmark to save.

5. Next, you may touch, hold and drag menu items to reorganize them. Touch the green checkmark to complete this step and save the menu item.

Manually Edit an Existing Menu Item:



1. Touch the blue menu icon at the bottom of the screen.

2. Touch the “Edit Recipe” option.

3. Touch the desired recipe to be edited. The control will prompt you to the manual editing screen, where you may revise the cooking settings.



To delete the menu item, touch the orange garbage can icon. Touch the green checkmark to confirm, or touch the “X” to dismiss.



4. **Note:** Skip this step if you do not want to cook anything.

Open the oven door and place the food in the oven, then touch the green checkmark icon to begin cooking with the revised menu item settings. The display will return to the manual input screen at the end of the cook cycle.



5. Touch the right arrow icon to save any changes made to cook settings and move to the next screen.



6. If desired, choose a different background color and then touch the right arrow to select an image at the next screen. Then touch the right arrow to move to the next screen.

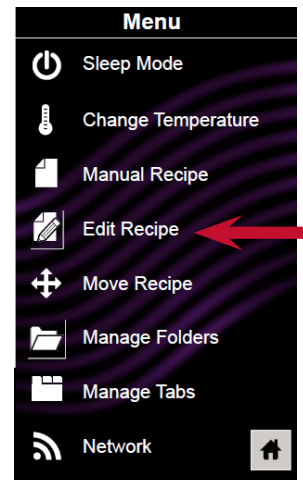


7. If desired, change the name of the recipe and then touch the green checkmark to save the menu item.

WHAT IS STAGE COOKING?

Stage cooking enables several different cooking cycles, or stages, to be used consecutively without repeated input from the user. Stage cooking can be set to defrost food initially, then cook it, and then keep the food warm until serving time. The total cooking time for all combined stages cannot exceed 100 minutes.

2



Note: You may also create and edit recipes using the ACP Web App.

Move a Recipe:

1. Touch the blue menu icon at the bottom of the screen.
2. Touch the “Move Recipe” option.
3. Touch, hold and drag recipes to different locations on the screen

Move a recipe into a folder: Touch, hold and drag the recipe to the folder.

Move a recipe out of a folder: Touch, hold and drag the recipe to the top of the screen

Oven Programming - USB Flash Drive



1. Touch the blue menu icon at the bottom of the screen.
2. Scroll down and touch the “Load File” option
3. When prompted, insert the flash drive into the USB port

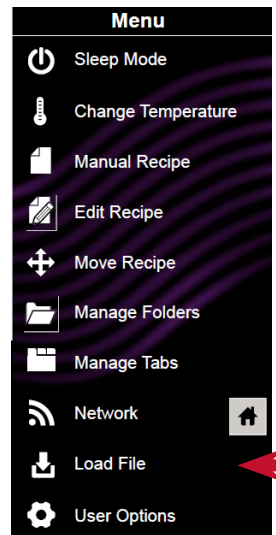
Note: You must first create the XML file in the ACP Web App. See the Web App User Guide for instructions on how to do this.

4. Touch the desired XML file to be uploaded.



5. Once the file has uploaded, touch the “Home” icon to return to the main screen. Settings and menu items should now be loaded and ready to use.

2



Oven Programming - Ethernet



1. Make sure the ethernet cord is plugged into the back of the oven. Touch the blue menu icon at the bottom of the screen.
2. Touch the “Network” option.
3. Select the desired internet network and enter the network’s password.

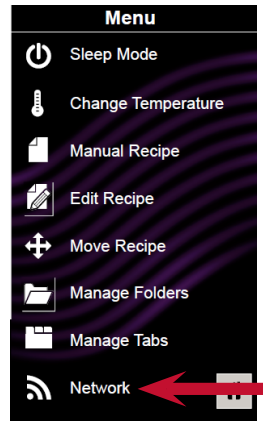
Oven Programming - Wi-Fi

Connect an Oven to a Network:



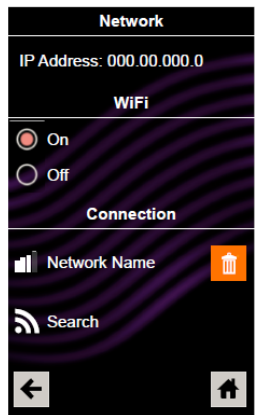
1. Touch the blue menu icon at the bottom of the screen.
2. Touch the “Network” option.
3. Enable Wi-Fi capability by touching the “On” option.
4. Select the desired Wi-Fi network and enter the network’s password. If the network does not immediately appear, touch “Search” to locate the Wi-Fi network from the oven.

2



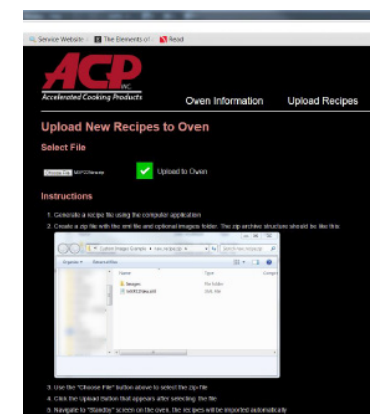
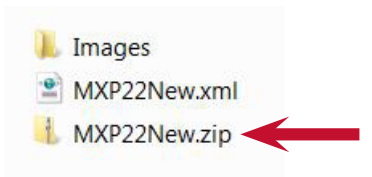
Connect a Computer to an Oven Via Wi-Fi:

4. Connect a computer to the same Wi-Fi network and enter the password.
5. An IP address will appear on the oven control once it has connected to the Wi-Fi network. Open an internet browser window on the computer and type in the IP address exactly as it appears on the oven screen.
6. Enter your log-in information:
Username: ACP_MXP
Password: Express
7. The oven and computer are now connected.



Transfer Recipe Information via Wi-Fi/Ethernet:

1. After connecting the computer to the oven and logging in, click on the “Upload Recipes” tab.
2. Upload the zipped XML file (created in the ACP Web App) by following the instructions on the page, then click the green checkmark.
3. Once the file has been fully uploaded, a message will appear that says “Upload Successful! The recipes will be imported when the oven enters standby mode.”
4. To cycle the oven through standby mode, touch the blue menu icon and then select “Standby.” Once the oven is in standby mode, touch the green power icon to enter the home screen. Menu items and settings should be uploaded and ready to use.



Manual Oven Programming - Folders

Manually Create a Recipe Folder:

Note: You may also create folders in the ACP Web App.



1. Touch the blue menu icon at the bottom of the screen.
2. Touch the "Manage Folders" option in the menu screen.



3. Touch the grey folder icon at the bottom of the screen to create a new folder.



4. Select a color for the folder and then touch the right arrow icon.

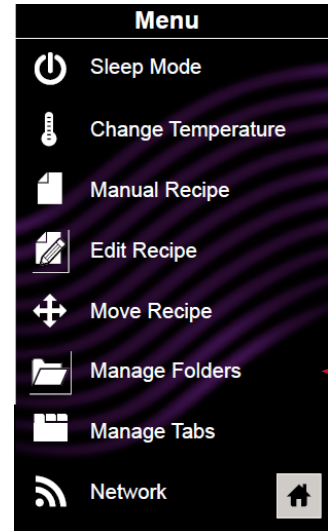


5. Type in a name for the folder, then touch the green checkmark icon.



6. Confirm that your new folder appears on the main screen, then touch the green checkmark icon one more time to save the new folder.

2



Manually Edit an Existing Recipe Folder:

Note: You may also make folder changes in the ACP Web App.



1. Touch the blue menu icon at the bottom of the screen.
2. Touch the "Manage Folders" option in the menu screen
3. Touch the desired folder to be edited.



Delete the folder: Touch the orange garbage can icon. When prompted with a message that says, "Are you sure you want to delete the folder?" touch the checkmark to confirm. Or, touch the "X" to dismiss.



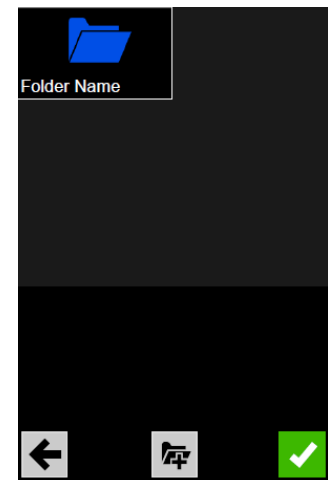
4. If desired, select a different color for the folder. Touch the right arrow icon to move to the next screen.



5. Type in a new name, if desired. Then touch the green checkmark icon.



6. Touch the green checkmark icon one more time to save the revised folder.



Manual Oven Programming - Tabs

Manually Create a Recipe Tab:



Note: You may also add recipe tabs in the ACP Web App.

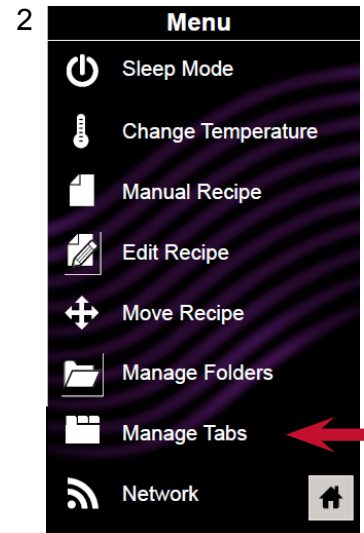
1. Touch the blue menu icon at the bottom of the screen.
2. Touch the “Manage Tabs” option in the menu screen.



3. Touch the “Add Tab” option



4. A new tab will appear at the top of the screen.
5. Touch the home icon to return to the main screen.



Manually Edit an Existing Recipe Tab:



Note: You may also make tab changes in the ACP Web App.

1. Touch the blue menu icon at the bottom of the screen.
2. Touch the “Manage Tabs” option in the menu screen.
3. Touch the desired tab to be edited.

Change the image on the tab: Touch the “Choose Icon” option. Select an image and then touch the green checkmark icon.



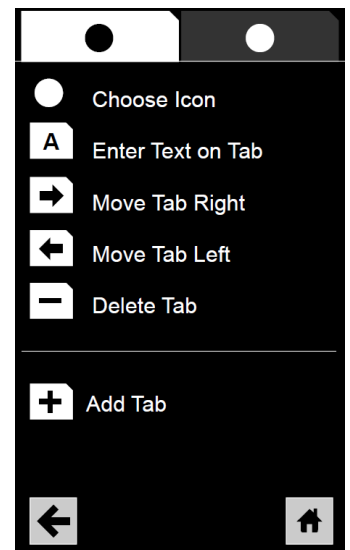
Add text to the tab: Touch the “Enter Text on Tab” option. Enter the desired text and touch the green checkmark to save.

Relocate the tab: Touch the “Move Tab Right” or “Move Tab Left” option.

Delete the tab: Touch the “Delete Tab” option.



4. After changes have been made, touch the home icon to save and return to the main screen.



AXP Care and Cleaning

Daily Cleaning Recommendations:

Follow the recommendations below for proper maintenance of the AXP oven. Please note: The use of caustic cleaning products or those containing ammonia, phosphates, chlorine, sodium or potassium hydroxide (lye) can damage critical oven parts. Do not use water pressure type cleaning systems. Use of unapproved cleaning agents will void the terms of the warranty.

Recommended Cleaning Supplies:

Damp towel, plastic scouring pad, ACP Oven Cleaner (Item CL10) and ACP Oven Shield Oven Protectant (Item SH10).



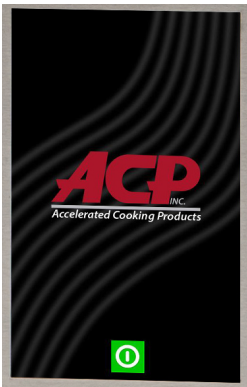
WARNING

Wear protective gloves and protective glasses when cleaning the oven. To prevent burns, handle utensils, accessories, and door with care. Allow oven, utensils, and accessories to cool before cleaning. Oven, utensils, and accessories become hot during operation.

I. For a new oven, before using it for the first time:

When oven is clean, spray damp towel with ACP Oven Shield (SH10) and wipe all interior surfaces. Do not remove Oven Shield. Turn oven on and pre-heat to start cooking.

II. Daily Cleaning:



1. Shut oven off by pressing ON/OFF button. The fan will run for a few minutes to cool the oven interior faster. Let the oven interior reach room temperature before cleaning.

Note: To accelerate cool down time of oven, put a tray filled with ice in oven cavity after shutting the oven down.

2. Remove rack, pizza stone and other accessories from the cavity once it has cooled.

3. Wear rubber gloves and safety glasses. Spray oven door and cavity with ACP Oven Cleaner (CL10). Avoid spraying into perforations. Allow cleaner to soak for 2 minutes.

4. Clean Oven Interior. Clean the oven door and interior using a plastic scouring pad on metal portions of the oven. White ceramic covers on both sides of the oven turn to a yellow/tan color after usage. Gently clean the ceramic covers and red sealant, apply only gentle pressure while cleaning. If needed, repeat steps 4 and 5.



Clean perforated area with a damp towel sprayed with cleaner.



5. Wipe Oven Interior. Using a damp clean towel, wipe the oven interior, then rinse the towel and wring dry. Repeat 2-3 times to remove remaining oven cleaner and particles from the oven.



6. Spray Oven Shield. When oven is clean, spray a thin layer of ACP Oven Shield (CL10) on all interior surfaces. Place rack back in oven. Do not remove Oven Shield.



7. Clean Oven Exterior. Clean exterior door and other surfaces with a clean cloth, sponge or nylon pad using a mild detergent and warm water solution.

AXP Care and Cleaning

III. WEEKLY CLEANING



1. Clean Air Filter

Remove the air filters located on each side of the oven at the base. Wash filter in a mild detergent solution made with warm water. Rinse and dry thoroughly. Replace filters by sliding back into the side locations.

Attention: Included with the oven is a “Best Practices” cleaning poster. Please display the cleaning poster in a prominent location close to the oven.

Best Practices:

Clean oven daily.

Use non-caustic cleaner.

Remove food from oven at end of cycle.

Use only accessories that are both high temperature oven-safe and microwave-safe.

Wash rack with warm, soapy water and air dry.

Clean pizza stone by using a **plastic** scraper to remove baked on particles.

Sides of metal cookware should be no more than 1 1/2" (3.8 cm) tall.

Place cookware in center of oven rack, not touching oven sides.

DO NOT:

DO NOT use caustic cleaning products or those containing ammonia, phosphates, chlorine, sodium or potassium hydroxide (lye).

DO NOT use a water-pressure type cleaning system.

DO NOT cook foods with plastic wrap on them.

DO NOT use abrasive scouring pads to clean ceramic side covers and the red sealant surrounding each cover.

DO NOT wash or immerse pizza stone.

DO NOT operate oven without a load (empty) in microwave mode.

Any chemical questions please refer to Chemco's MSDS' for ACP Oven Cleaner and ACP Oven Shield Protectant or contact ACP, Inc. ComServ Customer Service.



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User Options

There are several options you can change to customize the operation of the oven for your business. The table below shows these options; the factory setting is shown in bold type.

Access User Options:



1. Touch the blue menu icon at the bottom of the screen.

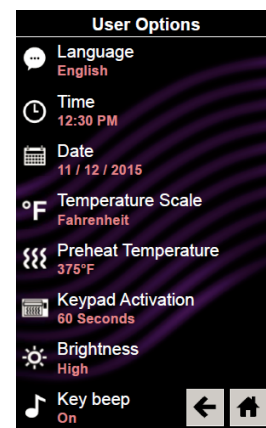
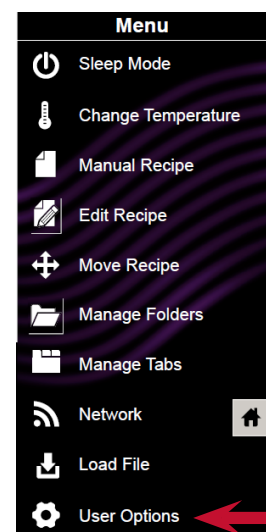
2. Scroll down and touch "User Options."



3. Use this menu to modify oven settings. Touch the left arrow to return to the menu after making each change.

Note: You may also make user options changes in the ACP Web App.

| User Option | Standard Default |
|-------------------------------------|---|
| Language | English , Chinese (Mandarin), Japanese, Korean, Russian, German, French, Italian, Polish, Danish, Greek, Latin, Swedish, Portuguese, Spanish, Thai, Lao, Dutch, Vietnamese, Arabic, Ukrainian, Filipino, Norwegian, Hindi, Bengali |
| Temperature Format | Celsius Fahrenheit |
| Preheat Temperature (200°F - 520°F) | 520°F |
| Keypad Activation | 30 seconds 60 seconds 2 minutes |
| Brightness | Low Med High |
| Keybeep | On Off |
| Volume | Low Medium High |
| End of Cycle Beep | Three Beeps (Once) Three Beeps (Repeating) Continuous Until Door is Opened |
| Allow Manual Cook | On Off |
| Manual Program Save | On Off |
| Password Required | On Off |
| Open Door Behavior | Reset Timer Pause Cook Cycle |
| Clean Filter Reminder | Every 7 Days Every 30 Days Every 90 Days Off |
| Preheat Warning | On Off |
| Auto Shut Off | 2 Hours 4 Hours 8 Hours Off |



Before Calling for Service

WARNING

To avoid electrical shock which can cause severe personal injury or death, do not remove outer case at any time. Only an authorized servicer should remove outer case.

This is a Class A product. In a domestic environment this product may cause radio interference in which case the user may be required to take adequate measures.

| Problem | Possible Cause |
|---|---|
| Oven does not operate | Confirm oven is plugged in. Confirm oven is connected to a grounded circuit. Check fuse or breaker. |
| Oven operates intermittently | Check air filters and discharge air vents |
| If oven does not accept entries when pad is pressed | Make sure oven is preheated. Open and close door, press pad again. |
| Oven fan turns on while oven is not preheating or cooking | Normal operation |
| When I turn the oven OFF, the display is still lit. | Normal operation |
| Clean Filter displays | This is normal and will appear for 24 hours. |
| Frozen oven display | Oven display needs to reset. Unplug oven. Wait 5 seconds. Plug back in. |