

MICROWAVE OVEN

USER MANUAL

TR923X7ZE-SS0D00



SmartHome



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& activate product

Warning notices: Before using this product, please read this manual carefully and keep it for future reference. The design and specifications are subject to change without prior notice for product improvement. Consult with your dealer or manufacturer for details. The diagram above is just for reference. Please take the appearance of the actual product as the standard.

THANK YOU LETTER

Thank you for choosing Midea! Before using your new Midea product, please read this manual thoroughly to ensure that you know how to operate the features and functions that your new appliance offers in a safe way.

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SAFETY INSTRUCTIONS

Intended Use

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance on arrival to make sure everything is intact to ensure safe operation. If you find any damage, please contact the retailer or dealer. Please note modifications or alterations to the appliance are not allowed for your safety concern. Unintended use may cause hazards and loss of warranty claims.

Explanation of Symbols



Danger

This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.



Warning of electrical voltage

This symbol indicates that there is a danger to life and health of persons due to voltage.



Warning

The signal word indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.



Caution

The signal word indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.



Attention

The signal word indicates important information (e.g. damage to property), but not danger.



Observe instructions

This symbol indicates that a service technician should only operate and maintain this appliance in accordance with the operating instructions.

Read these operating instructions carefully and attentively before using/commissioning the unit and keep them in the immediate vicinity of the installation site or unit for later use!

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- a. Do not attempt to operate this oven with the door open since open door operation can result in harmful exposure to microwave energy.
It is important not to defeat or tamper with the safety interlocks.
- b. Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- c. Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
 - (1) DOOR (bent)
 - (2) HINGES AND LATCHES (broken or loosened)
 - (3) DOOR SEALS AND SEALING SURFACES
- d. The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

ADDENDUM

If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus and lead to a dangerous situation.

IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, injury to persons or exposure to excessive microwave oven energy when using your appliance, follow basic precautions, including the following:

▲ WARNING

- Read all instructions before using the appliance.
- Read and follow the specific: "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on page 04.
- This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on page 08.
- Install or locate this appliance only in accordance with the provided installation instructions.
- Some products such as whole eggs and sealed containers - for example, closed glass jars - are able to explode and should not be heated in this oven.
- Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
- **HOT CONTENTS CAN CAUSE SEVERE BURNS. DO NOT ALLOW CHILDREN TO USE THE MICROWAVE.** Use caution when removing hot items.
- Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.

- This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair, or adjustment.
- Do not cover or block any openings on the appliance.
- Do not store this appliance outdoors. Do not use this product near water - for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar location.
- Do not immerse cord or plug in water.
- Keep cord away from heated surface.
- Do not let cord hang over edge of table or counter.
- When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps, or detergent applied with a sponge or soft cloth.
- To reduce the risk of fire in the oven cavity:
 - 1). Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - 2). Remove wire twist-ties from paper or plastic bag before placing bag in oven.
 - 3). If material inside of the oven ignites, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
 - 4). Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
- Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present.

THIS COULD RESULT IN VERY HOT LIQUID SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.

To reduce the risk of injury to persons:

- 1) Do not overheat the liquid.
 - 2) Stir the liquid both before and halfway through heating it.
 - 3) Do not use straight-sided containers with narrow necks.
 - 4) After heating, allow the container to stand in the microwave oven for a short time before removing the container.
 - 5) Use extreme care when inserting a spoon or other utensil into the container.
- Oversized food or oversized metal utensils should not be inserted in a microwave/toaster oven as they may create a fire or risk of electric shock.
 - Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.
 - Do not use paper products when appliance is operated in the toaster mode.
 - Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
 - Do not cover racks or any other part of the oven with metal foil. This will cause over-heating of the oven.

**SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY
(NOT FOR COMMERCIAL USE)**

GROUNDING INSTALLATION

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance 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.

⚠ WARNING

Improper use of the grounding can result in a risk of electric shock.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounded plug, and 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.

⚠ DANGER

Electric Shock Hazard:

Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

▲ WARNING

- Electric Shock Hazard:
Improper use of the grounding can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.
- A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- Longer cord sets or extension cords are available and may be used if care is exercised in their use.
If a long cord or extension cord is used:
 - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - 2) The extension cord must be a grounding-type 3-wire cord.
 - 3) The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

RADIO INTERFERENCE

- Operation of the microwave oven may cause interference to your radio, TV or similar equipment.
- When there is interference, it may be reduced or eliminated by taking the following measures:
 - 1) Clean door and sealing surface of the oven.
 - 2) Reorient the receiving antenna of radio or television.
 - 3) Relocate the microwave oven with respect to the receiver.
 - 4) Move the microwave oven away from the receiver.

5) Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.

- Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.
- This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.
- Note: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:
 - Reorient or relocate the receiving antenna.
 - Increase the separation between the equipment and receiver.
 - Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
 - Consult the dealer or an experienced radio/TV technician for help.

- This device complies with part 18 of the FCC Rules.
- This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with minimum distance 20cm between the radiator & your body.
- This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

UTENSILS

CAUTION

Personal Injury Hazard:

- Tightly-closed utensils could explode. Closed containers should be opened and plastic pouches should be pierced before cooking.
- See the instructions on "Materials you can use in microwave oven or to be avoided in microwave oven."
- There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.
- When using microwave function after using high temperature baking function (airFry, combi, bake), should pay attention to the high temperature inside the cavity and do not place plastic containers immediately to avoid melting of plastic containers at high temperature. Please put ceramic, glass or other temperature-resistant containers, or open the door to dissipate the heat, and wait for the cavity to dissipate the heat for 30 minutes to cool down before placing plastic containers.

Utensil Test:

- Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
- Cook on maximum power for 1 minute.
- Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
- Do not exceed 1 minute cooking time.

Materials you can use in microwave oven

Utensils	Remarks
Browning dish	Follow manufacturer's instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper plates and cups	Use for short-term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and candy thermometers).
Wax paper	Use as a cover to prevent splattering and retain moisture.

Materials to be avoided in microwave oven

Utensils	Remarks
Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.
Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.
Metal or metal-trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic foam	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
Wood	Wood will dry out when used in the microwave oven and may split or crack.

SPECIFICATION

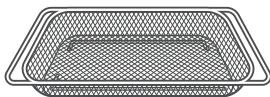
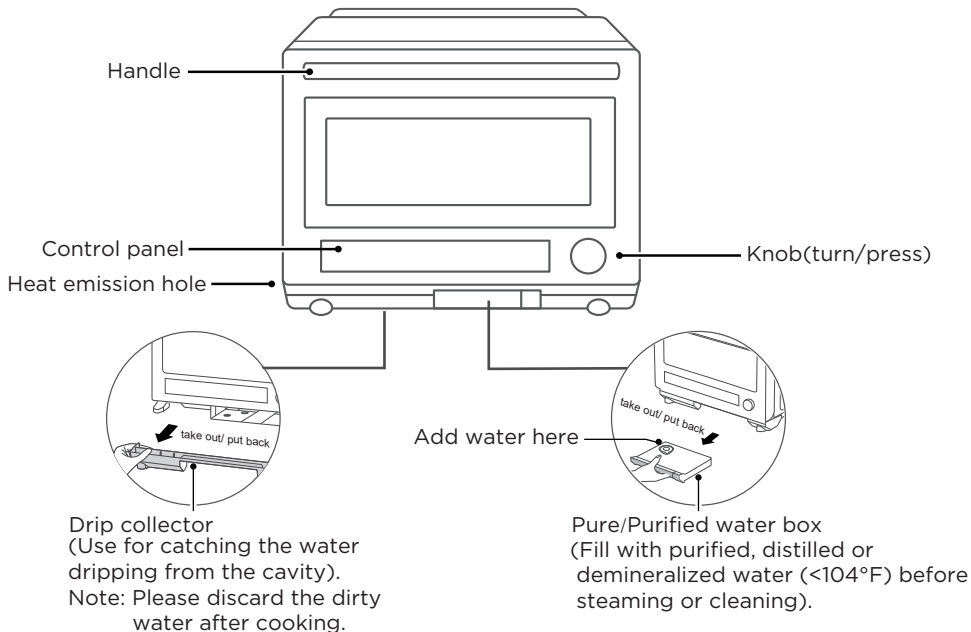
Model	TR923X7ZE-SS0D00
Rated Voltage/Frequency	120VAC 60Hz
Microwave Input	1200 W
Microwave Output	900 W
Combi.	1500 W
Bake	1500 W
Steam	1500 W
Air fry	1500 W
Contain FCC ID	2ADQOMWB-SWB01
Contain IC	12575A-WB01

PRODUCT OVERVIEW

NAMES OF OVEN PARTS AND ACCESSORIES

In case of any differences between the appliance and the pictures in this manual, the product shall prevail.

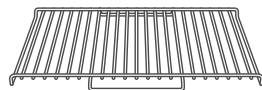
Remove the oven and all materials from the carton and oven cavity.
Your oven comes with the following accessories:



Air fry Basket
(Can't be used for microwave cooking)
Place in the cavity slot, use for Air fry cooking.



Baking tray
(Can't be used for microwave cooking)
Place in the cavity slot, use for cooking foods that will drip during cooking.



Grill rack
(Can't be used for microwave cooking) Place directly on the bottom surface of the oven cavity or on the baking tray, use for grilling, baking, and steam cooking.

Tips:

Air fry basket: Use to air fry nuggets, fries, and other crispy foods.

(scrape large food particles before putting in a dishwasher).

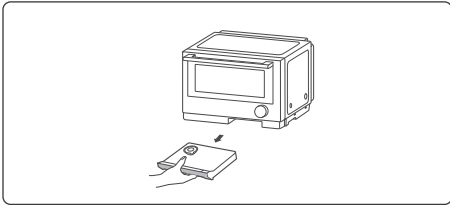
Baking tray: Use to steam vegetables, bake chocolate chip cookies, air fry salmon, combi air fry chicken.

Grill rack: Use to steam corn on the cob, steam lobster.

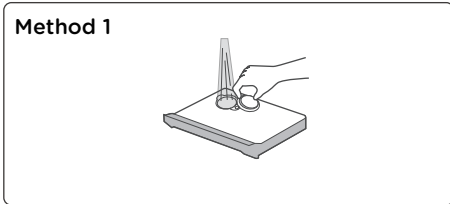
CLEANING AND CARE

Water Box

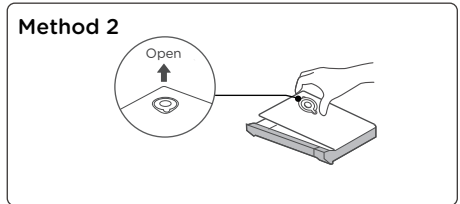
1. Adding water



Take Out: Hold the water box and pull straight toward you.

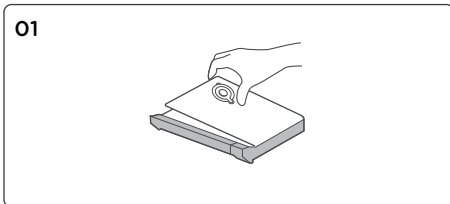


Uncover the rubber lid, fill with purified water, cover the rubber lid and ensure good fitting.

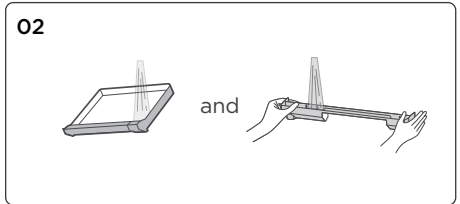


Uncover the water lid to clean or remove the remaining water.

2. Cleaning



Uncover the water lid to clean or remove the remaining water.



Rinse the inside of the water box and drip collector with water.

PRODUCT INSTALLATION

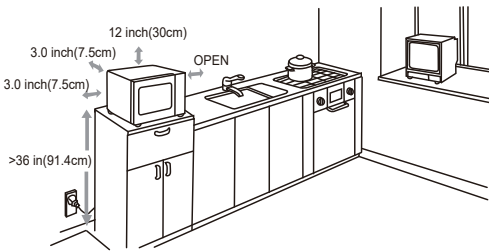
Countertop Installation

Remove all packing material and accessories. Examine the oven for any damage such as dents or broken door. Do not install if oven is damaged.

Cabinet: Remove any protective film found on the microwave oven cabinet surface. Do not remove the Waveguide cover that is attached to the oven cavity to protect the magnetron.

INSTALLATION

1. Select a level surface that provide enough open space for the intake and/or outlet vents.



A minimum clearance of 3.0 inches (7.5cm) is required between the oven and any adjacent walls. One side must be open. The minimum installation height is 36 in(91.4cm).

- (1) Leave a minimum clearance of 12 inches (30cm) above the oven.
- (2) Do not remove the legs from the bottom of the oven.

- (3) Blocking the intake and/or outlet openings can damage the oven.
 - (4) Place the oven as far away from radios and TV as possible. Operation of microwave oven may cause interference to your radio or TV reception.
2. Plug your oven into a standard household outlet. Be sure the voltage and the frequency is the same as the voltage and the frequency on the rating label.

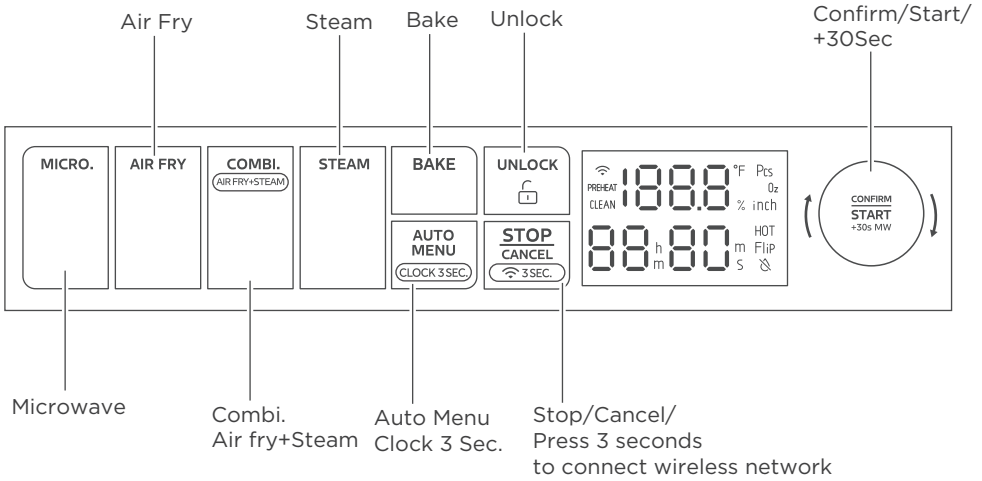
WARNING: Do not install oven over a range cooktop or other heat-producing appliance. If installed near or over a heat source, the oven could be damaged and the warranty would be void.

The accessible surface may be hot during operation.

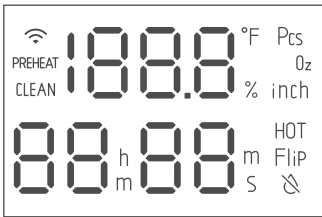


OPERATION

Control Panel





Screen Display Guide





- 📶 : Indicates wireless connectivity status.
- PREHEAT: Illuminates when the oven is preheating.
- CLEAN: When lit up, indicates a reminder to run the Auto Menu 30 “Evaporating Flume Cleaning”.
- °F/Pcs/Oz/%/inch: Indicates currently used metric.
- HOT: Indicates oven temperature exceeding 150°F.
- Flip: Use auto menu 25, it will light to remind you turn the food over.
- 💧 : Indicates low water level in the water box.

OPERATION



1. Standby Mode

- (1) Upon plugging the microwave oven into an outlet, the screen will display “00:00”, accompanied by a sound signal.
- (2) “0” on the display indicates the appliances is in standby mode. If there is no activity within 1 minute, the screen will turn off.
- (3) To enter power-saving mode while in standby mode, press the “” once.
- (4) If cooking settings are configured and the “” is not pressed within 5 minutes, the oven will return to standby mode, and the setting will be invalidated.

2. Setting the Clock

- (1) The clock goes into setting mode upon plugging the appliance.
- (2) Turn the knob to adjust the hour figures.
- (3) Press “” to confirm.
- (4) Turn the knob to adjust the minute figures.
- (5) Press “” to confirm. The clock is set.

Notes



- (1) The clock displays in a 12-hour format.
- (2) After the step 4, if “” is not pressed, the setting is invalid.
- (3) To reset the clock in standby mode, press and hold “” for three seconds. Then, repeat steps 1 through 5.

3. Microwave Cooking


5 power levels are available.

Power	100%	80%	50%	30%	10%
Display	100%	80%	50%	30%	10%



OPERATION

- (1) In standby mode, press “ **MICRO.**” once to switch to microwave function. The screen will display default settings: 100% power and 30 seconds settings.
- (2) Turn the knob to set the power level, “10%, 30%, 50%, 80%, and 100%” are available.
- (3) Press “  ” to confirm.
- (4) Turn the knob to set the cooking time, the maximum value is 90 minutes.
- (5) Press “  ” to start cooking.



Note

Pressing “  ” during microwave operation adds 30 seconds to the cooking time.

4. Air-Fry with Preheat




- (1) In standby mode, double-press “ **AIR FRY** ” to switch to air fry with preheat function, The screen will display the default temperature of 350°F.
- (2) Turn the knob to set the temperature, 10 options are available, including 225°F, 250°F, 275°F, 300°F, 325°F, 350°F, 375°F, 400°F, 425°F, 450°F.
- (3) Press “  ” to start preheating.
- (4) When preheating is completed, the oven will sound. Open the door and place the food in the oven, and then close the oven door.
- (5) Turn the knob to set the cooking time. The maximum time value is 90 minutes.
- (6) Press “  ” to start cooking.

5. Air-Fry without Preheat

- (1) In standby mode, press the “ **AIR FRY** ” to switch to air fry without preheat function. The screen will display the default temperature of 350°F.
- (2) Turn the knob to set the temperature, 10 options are available, including 225°F, 250°F, 275°F, 300°F, 325°F, 350°F, 375°F, 400°F, 425°F, 450°F.
- (3) Press “  ” to confirm.
- (4) Turn the knob to set the cooking time, the maximum value is 90 minutes.
- (5) Press “  ” to start cooking.




OPERATION

6. Combination with Preheat


- (1) In standby mode, double-press “” to switch to combination cook with preheat function. The screen will display the default temperature of 425°F will display.
- (2) Turn the knob to set the temperature, 10 options are available, including 225°F, 250°F, 275°F, 300°F, 325°F, 350°F, 375°F, 400°F, 425°F, 450°F.
- (3) Press “” to start preheating.
- (4) When preheating is completed, the oven will sound. Open the door and place the food in the oven, and then close the oven door.
- (5) Turn the knob to set the cooking time, the maximum value is 90 minutes.
- (6) Press “” to start cooking.

7. Combination without Preheat

Combination without Preheat uses steam for cooking. Fill the water box with distilled/purified/demineralized water before initiating cooking.

- (1) In standby mode, press “” to switch to combination cook without preheat function. The screen will display the default temperature of 425°F.
- (2) Turn the knob to set the temperature, 10 options are available, including 225°F, 250°F, 275°F, 300°F, 325°F, 350°F, 375°F, 400°F, 425°F, 450°F.
- (3) Press “” to confirm.
- (4) Turn the knob to set the cooking time, the maximum value is 90 minutes.
- (5) Press “” to start cooking.

8. Steam Function

- (1) In standby mode, press “**STEAM**” to switch to steam function. The screen will display default temperature of 200°F.
- (2) Turn the knob to set the temperature, 6 options are available, including 125°F, 150°F, 175°F, 200°F, 225°F, 250°F.
- (3) Press “” to confirm.

OPERATION

(4) Turn the knob to set the cooking time, the maximum value is 90 minutes.

(5) Press “  ” to start cooking.

Notes

(1) After steam cooking has finished, remove any remaining water from the cavity and clean the door pane.


(2) Empty the water box after each use of the steam cooking function.

9. Bake with Preheat

(1) In standby mode, double-press “ **BAKE** ” to switch to bake with preheat function.

The screen will display the default temperature of 300°F.

(2) Turn the knob to set the temperature, 10 options are available, including 225°F, 250°F, 275°F, 300°F, 325°F, 350°F, 375°F, 400°F, 425°F, 450°F.

(3) Press “  ” to start preheating.

(4) When preheating is completed, the oven will sound. Open the door and place the food in the oven, and then close the oven door.

(5) Turn the knob to set the cooking time, the maximum value is 90 minutes.

(6) Press “  ” to start cooking.

10. Bake without Preheat

(1) In standby mode, press “ **BAKE** ” to switch to bake without preheat function.

The screen will display the default temperature of 300°F.

(2) Turn the knob to set the temperature, 10 options are available, including 225°F, 250°F, 275°F, 300°F, 325°F, 350°F, 375°F, 400°F, 425°F, 450°F.




(3) Press “  ” to confirm.

(4) Turn the knob to set the cooking time, the maximum value is 90 minutes.

(5) Press “  ” to start cooking.

OPERATION

11. Auto Menu

- (1) In standby mode, press “  ” once and then the screen will display “01”.
- (2) Turn the knob to choose the menu you need. 32 auto menus are available.
- (3) Press “  ” to confirm.
- (4) Turn the knob to set the cooking time/the weight of the food.
- (5) Press “  ” to start cooking.

Auto Menu chart

No.	Menu	Display	Settings	Recommended Scenarios
01	French Fries	16 oz	20-30 mins Air fry 450°F	Utensil: Air fry Basket Position: Upper
02	Frozen Pizza	16 oz	Preheat Air fry 450°F+ 10-16 mins Air fry 450°F	Utensil: Air fry Basket & Grill Rack Position: Lower
03	Baked Tilapia Fillet	12 oz	Preheat Air fry 450°F+ 4-8 mins Air fry 450°F	Utensil: Baking tray/ foil/parchment paper Position: Lower
04	Baked Chicken Breast	16 oz	Preheat Air fry 375°F+ 15-23 mins Air fry 375°F	Utensil: Air fry Basket Position: Upper
05	Chicken Nuggets	16 oz	12-20 mins Air fry 450°F	
06	Chicken Cutlets	9 oz	12-18 mins Air fry 450°F	Utensil: Air fry Basket Position: Lower
07	Chicken Parmesan	9 oz	10 mins Air fry 450°F+ 2-10 mins Bake 450°F	
08	Potato Wedges	16 oz	28-42 mins Air fry 450°F	
09	Baked Sweet Potato	25 oz	Preheat Air fry 450°F+ 40-60 mins Air fry 450°F	Utensil: Baking Tray, foil Position: Lower
10	Onion Rings	10 oz	8-12 mins Air fry 450°F	Utensil: Air fry Basket Position: Lower
11	Baked Salmon Fillet	13 oz	Preheat Combi.450°F+ 6-9 mins Combi.450°F+ 5-8 mins Air fry 450°F	Utensil: Baking Tray, foil Position: Upper

OPERATION




No.	Menu	Display	Settings	Recommended Scenarios
12	Roast Chicken	72 oz	Preheat Combi.400°F+ 24-36 mins Combi.400°F+ 24-36 mins Air fry 450°F	Utensil: Baking tray, Grill rack Position: Lower
13	Steamed Garlic Shrimp	10 oz	12-18 mins Steam 250°F	Utensil: Baking tray Position: Lower
14	Steamed Lobster Tail	4 oz	8-12 mins Steam 250°F	Utensil: Grill rack, Baking tray Position: Lower
15	Steamed Asparagus	6 oz	8-14 mins Steam 250°F	Utensil: Baking tray Position: Lower
16	Steamed Vegetables	24 oz	10-16 mins Steam 250°F	
17	Steamed Corn on the Cob	20 oz	12-18 mins Steam 250°F	Utensil: Grill rack, Baking tray Position: Lower
18	Steamed Jasmine Rice	16 oz	40-60 mins Steam 250°F	Utensil: Baking tray, Glass pan/ oven proof pan Position: Lower
19	Steamed Tilapia Fillet	7 oz	8-12 mins Steam 250°F	Utensil: Baking tray, Grill rack Position: Lower
20	Chocolate Chip Cookies	5 oz	Preheat Bake 350°F+ 10-16 mins Bake 350°F	Utensil: Baking tray, Parchment paper/ foil (optional) Position: Lower
21	Blueberry Muffins	12 oz	Preheat Bake 400°F+ 12-18 mins Bake 400°F	Utensil: Baking tray, Muffin mold Position: Lower
22	Biscuits	8 oz	Preheat Bake 350°F+ 11-17 mins Bake 350°F	Utensil: Baking tray, Foil Position: Lower
23	Banana Bread	24 oz	Preheat Bake 350°F+ 48-72 mins Bake 350°F	Utensil: Baking tray, Grill rack Loaf pan Position: Lower
24	Cheese Cake	17 oz	Preheat Bake 350°F+ 24-36 mins Bake 350°F	Utensil: Baking tray, 6 inch cake mold Position: Lower
25	Defrost	4-52 oz	Microwave	Utensil: Ceramic flat bottom plate Position: Cavity floor

OPERATION

No.	Menu	Display	Settings	Recommended Scenarios
26	Ferment	--	5s-12h Bake 75-115°F	Utensil: Loaf pan Position: Cavity floor
27	Keep Warm	--	5s-2h Bake 140°F	--
28	Cavity Deodorization	--	3-10mins Fan	
29	Cavity Cleaning	--	10-30 mins Steam 212°F	
30	Evaporating Flume Cleaning	--	20 mins	
31	Deep Cleaning	--	15-30 mins Steam 212°F	
32	Cavity Drying	--	5s-90 mins Air fry 266°F	

12. More Functions

12-1 Defrost by Weight





- (1) In standby mode, press “  ” once and then the screen will display “01”.
- (2) Turn the knob left to choose the menu 25, “25” will display.
- (3) Press “  ” to confirm the menu.
- (4) Turn the knob to set the weight. The range of weight is 4 to 52 oz.
- (5) Press “  ” to start defrosting.

Note




The 'Flip' icon will remain illuminated, and a sound signal to remind you to turn the food over during defrosting. If no action is taken, the oven will continue operating.

OPERATION

12-2 Ferment

- (1) In standby mode, press “  ” once and then the screen will display “01”.
- (2) Turn the knob to choose the menu 26, “26” will display.
- (3) Press “  ” to confirm the menu.
- (4) Turn the knob to set the temperature. The range of temperature is 75°F-115°F.
- (5) Press “  ” to confirm the temperature.
- (6) Turn the knob to set the time, the maximum value is 12 hours.
- (7) Press “  ” to start cooking.

12-3 Keep Warm/Cavity Deodorization




- (1) In standby mode, press “  ” once and then the screen will display “01”.
- (2) Turn the knob to choose the menu 27/28.
- (3) Press “  ” to confirm.
- (4) Turn the knob to set the time. In the keep warm function, the maximum value is 2 hours.
In the cavity deodorization function, the maximum value is 10 minutes.
- (5) Press “  ” to start.

Notes

- (1) Keep warm: Keeps the food warm.
- (2) Cavity Deodorization: Removes any odors from the oven by running fans.

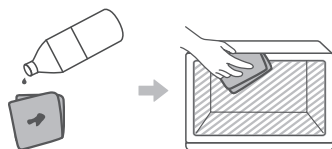
12-4 Cavity Cleaning

Cleaning the cavity regularly to lengthen its service life.

- (1) In standby mode, press “  ” once and then the screen will display “01”.
- (2) Turn the knob to choose the menu 29.
- (3) Press “  ” to confirm.
- (4) Turn the knob to set the time, the maximum value is 30 minutes.
- (5) Press “  ” to start cleaning.

OPERATION

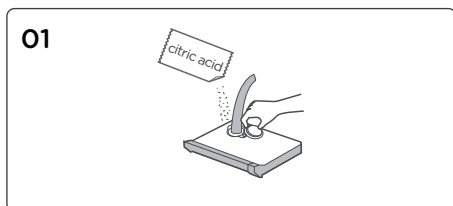
Notes



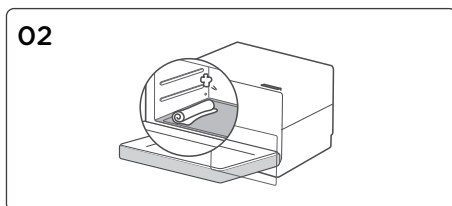
- (1) Before operating, wipe the residue from the cavity and keep the water box full of water.
- (2) Remove any remaining stains with a damp cloth or rag.

12-5 Evaporating Flume Cleaning

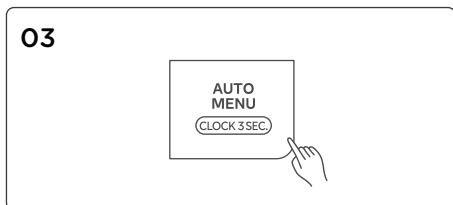
It is recommended to clean the evaporating flume once a month for optimal performance and cleanliness.



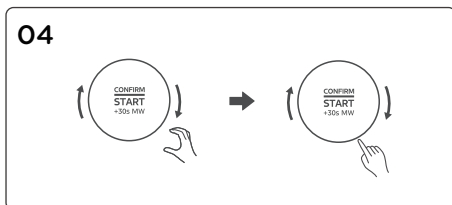
Take out the water box, add about 10g of food-grade citric acid, fill up with pure water to dissolve it, and put the water box back.



Put a dry towel on the left side of the oven cavity, on the steam outlet. Close the oven door.




Press “ **AUTO MENU** ” once and then the screen will display “01”



Turn the knob to choose the menu 30 and then press “ **CONFIRM START +30s MW** ” to start cleaning.

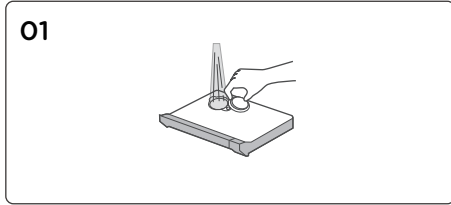
Notes

If the water level in the water box is low, the “  ” indicator will light up. Empty the water box, dry the oven cavity, and clean the towel. Refill the water tank with water and place the towel under the steam outlet again. Press the “ **CONFIRM START +30s MW** ” button to resume the cleaning cycle.

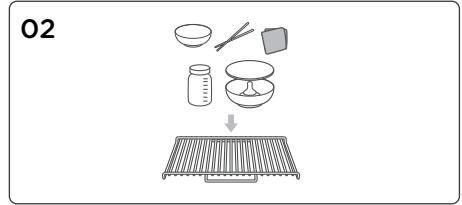
OPERATION

12-6 Deep Cleaning

Preparation before Deep Cleaning

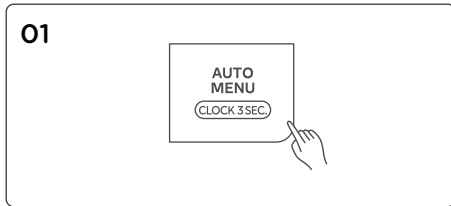


Uncover the rubber lid, add a proper amount of purified water, cover the rubber lid and ensure good fitting.

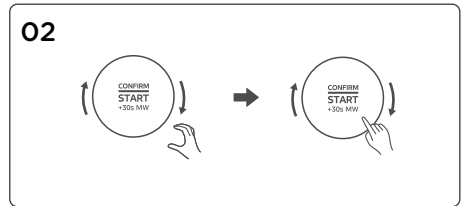


Put all utensils on the grill rack. (Nipples should be removed from baby feeding bottles)

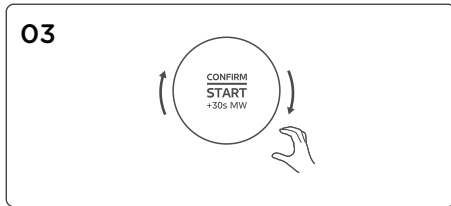
Deep Cleaning Operation



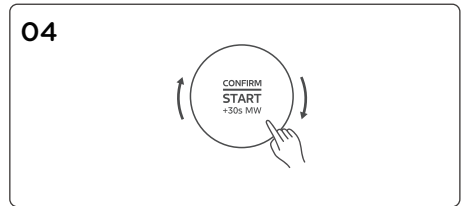
Press “ **AUTO MENU** ” once and then the screen will display “01”



Turn the knob to choose the menu 31 and then press “ **CONFIRM START** ” to confirm the menu.



Turn the knob to set the time, the maximum value is 30 minutes.



Press “ **CONFIRM START** ” to start cleaning.

12-7 Cavity Drying

(1) In standby mode, press “ **AUTO MENU** ” once and then the screen will display “01”

(2) Turn the knob left to choose the menu 32, “32” will display.

(3) Press “ **CONFIRM START** ” to confirm the menu.

(4) Turn the knob to set the time, the maximum value is 90 minutes.

(5) Press “ **CONFIRM START** ” to start drying.

OPERATION

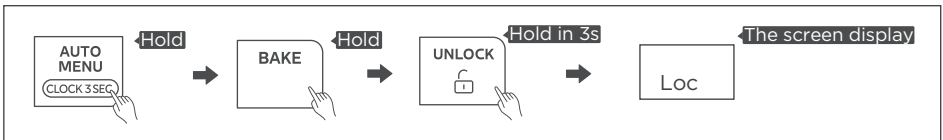
13. Safety Lock

The Safety Lock function disables the oven controls to prevent children from accidentally turning the oven on.

To activate the lock:

The safety lock function is enabled by default when the power is turned on. Starting a cooking process activates the door lock, and if the door is not unlocked within 30 minutes after cooking.

To activate the safety lock function, press and hold "AUTO MENU" (CLOCK 3SEC), "BAKE", and "UNLOCK" in sequence within 3 seconds. The screen will display "Loc", indicating that the safety lock function is now activated.



To deactivate the lock:

You can choose to permanently deactivate the safety lock function.

To deactivate the safety lock function, press and hold "AUTO MENU" (CLOCK 3SEC), "BAKE", and "UNLOCK" in sequence within 3 seconds. The screen will display "ULoc", indicating that the safety lock function is now deactivated.

To unlock the door:

Press a "UNLOCK" button.

Safety lock will automatically engage the door lock during cooking and/or within 30 minutes after cooking is complete.

Notes

- (1) When the door is locked, the "UNLOCK" button is fully illuminated. If the door is not locked, the "UNLOCK" button is dimmed, indicating the door can be opened.
- (2) The door will unlock automatically 30 minutes after cooking is complete.
- (3) The oven remembers your safety lock setting even if you turn off the power or unplug the oven.


OPERATION


14. Wireless Connection


Connecting to Wireless

Make sure your oven is in standby mode. (The oven is on but not currently cooking.)

Press and hold “  ” for 3 seconds.

The screen will display “AP” and “  ” will begin flashing slowly. This indicates the oven is searching for a wireless network.


If the connection is successful, the “  ” will light up steadily.

If the connection fails, an error code (N1-N5) will appear on the screen, and the “  ” will continue to flash slowly. The oven will automatically return to standby mode after 30 seconds.

Error Code Chart

Internet Connectivity Problems	Display	Operational Advice
Wireless signal is weak, unable to connect to the router.	N1	Try to move your device closer to the router.
Unable to detect the router.	N2	Confirm if the wireless network name is correct.
The wireless password is incorrect.	N3	Enter the correct wireless password.
Failed to connect to the router, even though the signal is strong and the password is correct	N4	Contact customer support.
At the network setup stage, I can successfully connect to the router, but there is a timeout issue when trying to connect to the server.	N5	Please check if the home broadband connection is functioning properly

Disconnecting from the Wireless Network

In standby mode, press and hold “  ” for 8 seconds, “--” will flash during disconnection, if the link has been removed successfully, “8888” will display and return to standby mode after 3 seconds. If it fails, “FFFF” will display, the oven will return to standby mode after 3 seconds.

TROUBLE SHOOTING

Check your problem by using the chart below and try the solutions for each problem. If the microwave oven still does not work properly, contact the nearest authorized service center

Trouble	Possible Cause	Remedy
Oven will not start	<ul style="list-style-type: none"> a. Electrical cord for oven is not plugged in. b. Door is open. c. Wrong operation is set. 	<ul style="list-style-type: none"> a. Plug into the outlet. b. Close the door and try again. c. Check instructions.
Arcing or sparking	<ul style="list-style-type: none"> a. Materials to be avoided in microwave oven were used. b. The oven is operated when empty. c. Spilled food remains in the cavity. 	<ul style="list-style-type: none"> a. Use microwave-safe cookware only. b. Do not operate with oven empty. c. Clean cavity with wet towel.
Unevenly cooked foods	<ul style="list-style-type: none"> a. Materials to be avoided in microwave oven were used. b. Food is not defrosted completely c. Cooking time, power level is not suitable. d. Food is not turned or stirred. 	<ul style="list-style-type: none"> a. Use microwave-safe cookware only b. Completely defrost food. c. Use correct cooking time, power level. d. Turn or stir food.
Overcooked foods	Cooking time, power level is not suitable.	Use correct cooking time, power level.
Undercooked foods	<ul style="list-style-type: none"> a. Materials to be avoided in microwave oven were used. b. Food is not defrosted completely c. Oven ventilation ports are restricted. d. Cooking time, power level is not suitable. 	<ul style="list-style-type: none"> a. Use microwave-safe cookware only b. Completely defrost food. c. Check to see that oven ventilation ports are not restricted. d. Use correct cooking time, power level.
Improper defrosting	<ul style="list-style-type: none"> a. Materials to be avoided in microwave oven were used. b. Cooking time, power level is not suitable. c. Food is not turned or stirred. 	<ul style="list-style-type: none"> a. Use microwave-safe cookware only b. Use correct cooking time, power level. c. Turn or stir food.

TROUBLE SHOOTING

Trouble	Possible Cause	Remedy
After cooking, there is still the sound of the fan (whir sound).	The cooling fan has a delayed blowing function, which is used for cooling and is not a malfunction.	This is under normal circumstances, there is no need for any special treatment and food can be retrieved normally. Please do not unplug while the fan is operating.
Spark inside the oven cavity	The microwave and grill functions have been used with metal containers (including aluminum foil, tin foil, containers with gold edges/decorations, and glazed containers).	For microwave function, do not use metal containers, including aluminum foil and tin foil, containers with gold decoration/glazed. Please refer to the instruction manual for the selection of containers.
	There is dirt inside the oven, and the microwave will concentrate on the unclean area, causing sparks.	Wipe off the dirt.
There is static electricity when touching	The socket has no grounding wire.	Check if the socket has a grounding wire.
Noise during heating	The "popping" sound emitted by the oven due to thermal expansion and contraction.	No action is needed, this is normal circumstances.
	The oven has not been cleaned for a long time and has accumulated a lot of grease.	Use a clean towel to wipe the heating element and oven clean.
Smells	The smell of the new machine.	There may be a slight odor when first using it. It is recommended to use the "cavity deodorization" trick to eliminate the odor (see page 24).
Smoking	For the first-time use, there may be a smoky odor from the anti-rust oil on the metal grill.	Please use the barbecue function to burn it off for 30 minutes before cooking for the first time.
	The oven has oil stains, food residue, and other debris that has not been cleaned in a timely manner.	Use a clean towel to wipe the heating tube and oven clean.

TROUBLE SHOOTING

Trouble	Possible Cause	Remedy
There is no respond after power wire is plugged in	The machine is in power-saving mode	Open the oven door to activate it.
	There is a problem with the socket	Replace with another socket.
	The plug is not inserted properly	Insert the plug firmly.
	The main circuit breaker has tripped	Check if the circuit breaker has tripped.
There is no respond after pressed the button	When selecting a new function, the currently selected mode is not cleared.	Press the "Pause/Cancel" button to clear the current state.
	In order to save energy, the machine enters power-saving mode after being powered on or in standby for a period of time.	Opening the oven door will restore it.
	It may be mistakenly assumed that a key has been touched when the touch force is too small.	Press the button with a little force.
	Press outside the effective key area.	The effective button area is in the center of the text.
Slow heating	Not selecting high heat heating.	Select maximum heat heating.
Unable to generate steam or display "low water" warning	The water tank is not installed properly.	Please install the water tank properly.
	The water tank is empty.	Please add purified water to the water tank.
F01	The oven temperature is higher than the selected function operating temperature range.	Please wait for the oven to cool down and the F01 to disappear before using it again.
High temperature	Oven temperature higher than 150°F.	Under normal circumstances, be careful of burns.

TROUBLE SHOOTING

Trouble	Possible Cause	Remedy
There are water droplets inside the door.	Some of the water vapor in the oven will condense on the inner surface of the door.	Wipe it with a dry cloth.
There is white powder around the steam outlet.	The white powder belongs to the scale of tap water and is harmless.	Under normal circumstances, please use pure water.
The casing is very hot.	After prolonged heating, the temperature of the casing will increase.	Under normal circumstances, be careful of burns.
The food is not hot enough.	The heating time is too short.	Please extend the heating time appropriately.
	When heating continuously or heating a small amount of food, the temperature inside the oven will rise. In order to protect the product, the output power will be reduced, which is not a malfunction.	Please lower the temperature appropriately before using it again.
Display "Descaling".	The steam function has been used for more than 30 hours.	Please initiate menu 50 for descaling.
When using steam, there is a sound of water pumping.	The intermittent pumping sound during the working process is caused by the water pump.	No action is needed, this is normal circumstances.
When using steam, the sound of exhaust is loud.	This is because there is a large amount of steam, and during the process of exhaust, there is high pressure which creates the sound.	No action is needed, this is normal circumstances.



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说明书变更点记录

1. 童锁详细步骤+图示;
2. 待机模式解释, 预热描述;
3. 增加水盒加水、加柠檬酸详细指引;
4. 增加消毒杀菌、清除水垢、腔体清洁贴心功能的详细操作示意;
5. 增加自动菜单推荐附件及层级;
6. 增加常见故障指引;
7. 增加了面板介绍、屏幕内symbol介绍。

2023.11.13

1. P13型号页电频电压更改前: 120 V ~60Hz
变更后: 120 VAC ~60Hz
2. P16安装图地面到放置的高度变更前: 91.6cm
变更后: >36 in(91.4cm)
- 3.P05 警告语第7条变更为: HOT CONTENTS CAN CAUSE SEVERE BURNS. DO NOT ALLOW CHILDREN TO USE THE MICROWAVE. Use caution when removing hot items.

2023.11.27

1. P24自动菜单表格对应的31菜单变更前: Utensil Sterilization
变更后: Deep Cleaning;
2. P27的自动菜单31变更前: Utensil Sterilization
变更后: Deep Cleaning;
所有对应的菜单描述P27同步更改。

2023.12.1

- P26-27功能点13-5和13-6操作步骤按自动菜单单词变更前: press;
变更后: Press

2023.12.5

- P16 变更前: The minimum installation height is 3.0ft(91.6cm)
变更后: The minimum installation height is 36 in (91.4cm).

2024.3.4

P11增加器皿说明: When using microwave function after using high temperature baking function (AirFry, combi. bake), should pay attention to the high temperature inside the cavity and do not place plastic containers immediately to avoid melting of plastic containers at high temperature. Please put ceramic, glass or other temperature-resistant containers, or open the door to dissipate the heat, and wait for the cavity to dissipate the heat for 30 minutes to cool down before placing plastic containers.

2024.6.3

- 1.P17控制面板丝印变更，对应的操作部分丝印也变更；
- 2.P17显示屏取消单位kg.g;
- 3.P18微波功能单位显示改成%，对应的操作显示也变更
4. P18取消按确认键快速启动功能。
5. 全文语句优化；
6. P14 加水，纯净水温度变更为104°F