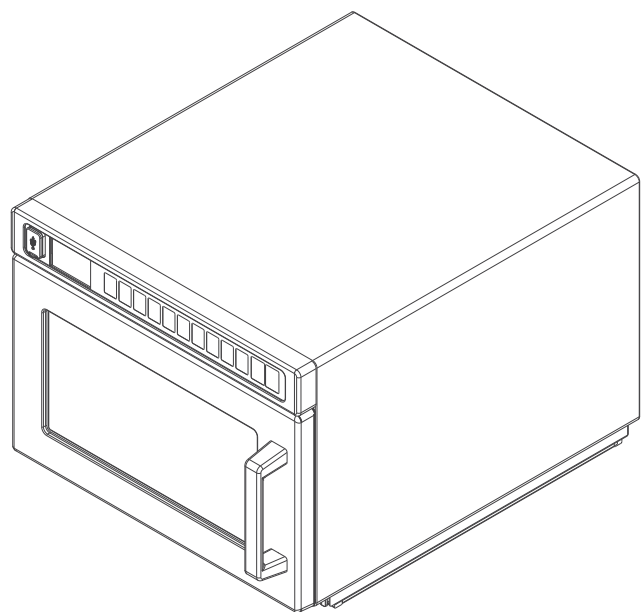# Owner's Manual

HEAVY DUTY COMMERCIAL COMPACT MICROWAVE OVEN
[0.6 Cubic Foot (17 Liter)]

CULITEK

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

TABLE OF CONTENTS

IMPORTANT SAFETY INSTRUCTIONS
⚠ RECOGNIZE THIS SYMBOL AS A SAFETY MESSAGE

⚠ WARNING

To reduce the risk of burns, electrical shock, fire, or personal injury when using electrical equipment, basic safety precautions should be followed:

1. **READ** all instructions before using equipment.
2. **READ AND FOLLOW** the specific **"PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY"**.
3. This equipment **MUST BE GROUNDED**. Connect only to properly **GROUNDED** outlet. See **"GROUNDING/ EARTHING INSTRUCTIONS"**.
4. Install or locate this equipment **ONLY** in accordance with the installation instructions in this manual.
5. 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.
6. Use this equipment ONLY for its intended use as described in this manual. **DO NOT** use corrosive chemicals or vapors in this equipment. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
7. As with any equipment, **CLOSE SUPERVISION** is necessary when used by **CHILDREN.**
8. **DO NOT** operate this equipment if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This equipment, including power cord, must be serviced **ONLY** by qualified service personnel. Special tools are required to service equipment. Contact nearest authorized service facility for examination, repair, or adjustment.
10. **DO NOT** cover or block filter (if applicable) or other openings on equipment.
11. **DO NOT** store this equipment outdoors. **DO NOT** use this product near water – for example, near a kitchen sink, in a wet basement, a swimming pool, or a similar location.
12. **DO NOT** immerse cord or plug in water.
13. Keep cord **AWAY from HEATED** surfaces.
14. **DO NOT** let cord hang over edge of table or counter.
15. See door cleaning instructions on page 17-page 18. Cleaning and user maintenance shall not be made by children without supervision.
16. To avoid risk of fire in the oven cavity:
    a. **DO NOT** overcook food. Carefully attend oven when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
    b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
    c. If materials inside the oven ignite, keep oven door **CLOSED**, turn oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
    d. **DO NOT** use the cavity for storage. **DO NOT** leave paper products, cooking utensils, or food in the cavity when not in use.
17. For commercial use only.
18. It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of any cover which gives protection against exposure to microwave energy.
19. If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
20. Appliance is not to be used by children 8 years and below or persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction.
21. Children being supervised not to play with appliance.
22. Only use utensils that are suitable for use in microwave oven.
23. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
24. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
25. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
26. The appliance should not be cleaned with a water jet (for appliances intended to stand on the floor and which are not at least IPX5).
27. The appliance is **NOT** to be cleaned with water jet or steam cleaner.
28. Liquids or other foods must not be heated in sealed containers since they are liable to explode.
29. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

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 too 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.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS
⚠ **RECOGNIZE THIS SYMBOL AS A SAFETY MESSAGE**

⚠ CAUTION

To avoid risk of personal injury or property damage, observe the following safety instructions:

General Use:

1. **DO NOT** use regular cooking thermometers in oven. Most cooking thermometers contain mercury and may cause an electrical arc, malfunction, or damage to oven.

2. Never use paper, plastic, or other combustible materials that are not intended for cooking.

3. When cooking with paper, plastic, or other combustible materials, follow manufacturer's recommendations on product use.

4. **DO NOT** use paper towels which contain nylon or other synthetic fibers. Heated synthetics could melt and cause paper to ignite.

5. To avoid surface deterioration, keep the oven in a clean condition. Infrequent cleaning could adversely affect the life of the appliance and possible result in a hazardous situation.

6. Clean oven regularly and remove any food deposits.

Heating Foods and Liquids:

7. Liquids such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID. To reduce the risk of injury to persons:
   a. **DO NOT** overheat the liquid.
   b. Stir the liquid both before and halfway through heating it.
   c. **DO NOT** use straight-sided containers with narrow necks.
   d. After heating, allow the container to stand in the microwave for a short time before removing it.
   e. Use extreme care when inserting a spoon or other utensil into the container.

8. **DO NOT** deep fat fry in oven. Fat could overheat and be hazardous to handle.

9. **DO NOT** cook or reheat eggs in shell or with an unbroken yolk using microwave energy. Pressure may build up and erupt. Pierce yolk with fork or knife before cooking.

10. Pierce skin of potatoes, tomatoes, and similar foods before cooking with microwave energy. When skin is pierced, steam escapes evenly.

11. **DO NOT** heat sealed containers or plastic bags in oven. Food or liquid could expand quickly and cause container or bag to break. Pierce or open container or bag before heating.

12. **DO NOT** heat baby bottles in oven.

13. Baby food jars shall be open when heated and contents stirred or shaken before consumption, in order to avoid burns.

14. Never use oven to heat alcohol or food containing alcohol as it can more easily catch fire if overheated.

Additional Microwave Oven Safety Instructions:

15. **DO NOT** operate equipment without load or food in oven cavity.

16. Use only popcorn in packages designed and labeled for microwave use. **Popping time varies depending on oven wattage. DO NOT** continue to heat after popping has stopped. Popcorn will scorch or burn. **DO NOT** leave oven unattended.

17. **DO NOT** use metal utensils in oven.

18. **DO NOT** use aluminum foil in oven

19. To avoid pacemaker malfunction, consult physician or pacemaker manufacturer about effects of microwave energy on pacemaker.

20. An authorized servicer MUST inspect equipment annually. Record all inspections and repairs for future use.

SAVE THESE INSTRUCTIONS

Grounding and Installation

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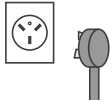
Oven MUST be grounded. Grounding reduces risk of electric shock by providing an escape wire for the electric current if an electrical short occurs. This oven is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

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 (available on Culitek's website at **culitekequipment.com**) and the oven's serial plate / rating label. When the 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 at right

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

Installation

Unpacking 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.
- A protective film is used to prevent scratching of the outer case during transportation. Peel off the film from the exterior of the oven before installation.
- The warning label provided with the oven must be placed in a conspicuous location near the oven.

Radio Interference
Microwave operation may cause interference to WiFi network, radio, television, or a similar oven. Reduce or eliminate interference by doing the following:
- Clean door and sealing surfaces of oven according to provided instructions.
- Place WiFi network, radio, television, etc. as far as possible from oven.
- Use a properly installed antenna on radio, television, etc. to obtain stronger signal reception.

Oven Placement
- 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 counter-top surface.
- Outlet should be located so that plug is accessible when oven is in place.

OVEN CLEARANCES
A. 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.
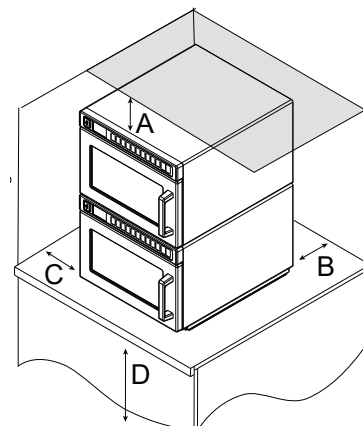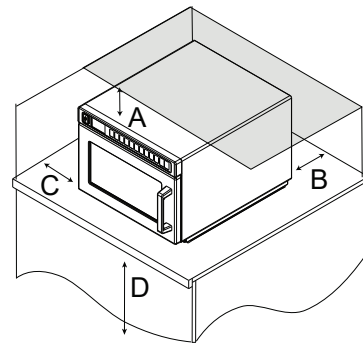D. Install oven so oven bottom is at least 3 feet (91.5 cm) above floor.
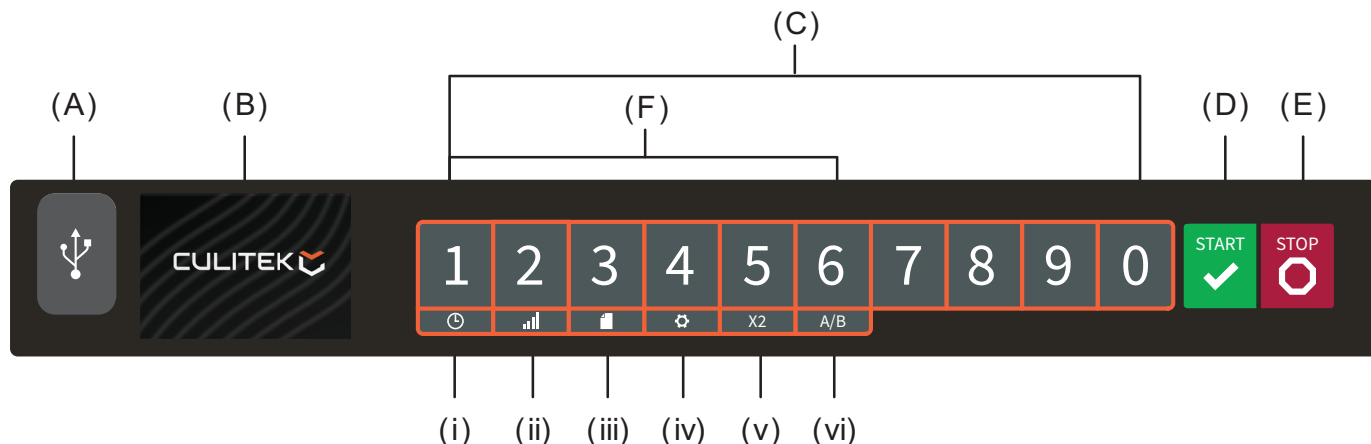
> ⚠ **WARNING**
>
> **Excessive Weight Hazard**
>
> Use two or more people to move and install oven. Failure to do so can result in back or other injury

Control Panel and Features

Control Panel Features

(A) **USB PORT**
Standard USB flash drive compatible. Allows for import/export of programmed settings and user options, and to update firmware.

(B) **DISPLAY**
2.8" Color LCD Display

(C) **NUMBER KEYPADS**
Used to operate preset cooking programs; enter settings; navigate through display; and/or activate secondary keypad functions.

(D) **START/OK KEYPAD**
Begins cooking in Manual Time Entry Mode. Restarts an interrupted cooking cycle. Used to save settings and entries. Toggles through pages in Programming and User Option Modes.

(E) **STOP/RESET KEYPAD**
Interrupts operation, and/or exits modes and menus

(F) **SECONDARY FUNCTION KEYPADS**
To activate, press and hold corresponding number keypad for 0.75 seconds.
Note: Press and hold time can be set between 0.75 – 2 seconds by factory option.

(i) **Manual Time Entry Mode** (keypad "1")
Allows the operator to heat without changing the preset program keypads.

(ii) **Power Level** (keypad "2")
Use to set microwave power level between 0% to 100% in 10% increments (1 = 10% power, 2=20%, 3=30%, etc.) while in Manual Time Entry Mode.
Used to edit COOK FACTOR while in Programming Mode.

(iii) **Programming Mode** (keypad "3")
Edit preset programs and/or create new programs for customized cooking.

(iv) **User Options** (keypad "4")
Allows the user to customize various oven settings.

(v) **X2 - Double Quantity Cooking** (keypad "5")
Increases a preset cook time by a percentage of the original cook time, also know as a COOK FACTOR. Used for cooking multiple servings of foods.

(vi) **Menu A/B** (keypad "6")
Toggles menu selection between two sets of programmed cook settings. "Menu A/B" function only available when factory option ALLOW AB MENU is enabled
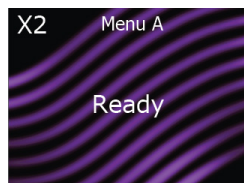
General Display Screens

READY SCREEN
Indicates oven is ready to operate. The operator may press keypads to begin preset programs or to activate secondary keypad functions.
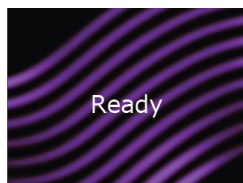
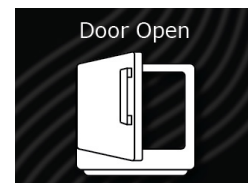- *Menu A/B disabled*
- *Quantity X2 disabled*

- *Menu A open*
- *Quantity X2 enabled*

STANDBY SCREEN

DOOR OPEN SCREEN

Cooking & Programming Features

Programming Features

STAGE COOKING
Allows operator to use up to four different cooking cycles or stages consecutively without repeated input from the operator. For example, stage cooking could be set to defrost food initially, then cook it, and then keep the food warm until serving time.

PRESET PROGRAM KEYPADS
Oven can store between 10 to 200 cooking programs in memory. Available quantity varies based on "Digit Entry" User Option, and "Menu A/B" factory setting

Note: To change "Digit Entry" options, see "User Options" section in this manual.
"Menu A/B" only available when factory option ALLOW AB MENU is enabled

DIGIT ENTRY USER OPTION	AVAILABLE COOKING PROGRAMS	
	IF "MENU A/B" IS DISABLED	IF "MENU A/B" IS ENABLED
1 *Single Digit*	10 programs (0-9) **(10 total cooking programs)**	2 menu sections (A or B) ↳ 10 programs per menu (0-9) and (0-9) **(20 total cooking programs)**
01 *Double Digit*	100 programs (00-99) **(100 total cooking programs)**	2 menu sections (A or B) ↳ 50 programs per menu (00-49) and (00-49) **(100 total cooking programs)**
1 *Folders*	10 folders (0-9) ↳ 10 programs per folder (0-9) **(100 total cooking programs)**	2 menu sections (A or B) ↳ 10 folders per menu (0-9) and (0-9) ↳ 10 programs per folder (0-9) and (0-9) **(200 total cooking programs)**

QUANTITY PROMPT *(select models)*
*Note: Only available when factory option ALLOW QUANTITY PROMPT is enabled **and** "Quantity Prompt" is enabled in "User Options"*
Allows operator to select preset program keypad(s) for a menu item, followed by the quantity of items to be heated. Cook times and settings can be customized for quantities 1-9.

Methods of Cooking & Programming

COOKING WITH PRESET PROGRAM KEYPADS
Allows operator to quickly activate saved cooking sequences using 1-2 keypad strokes

MANUAL TIME ENTRY COOKING
Allows operator to heat without changing the preset program keypads

MANUAL KEYPAD PROGRAMMING
Allows operator to use keypads to edit preset programs and/or create new programs for customized cooking.

USB PROGRAMMING UPLOADS
Allows operator to load program settings and user options using a standard USB flash drive

Operation

Interrupting Operation
Open oven door or press STOP/RESET keypad to interrupt operation. Display continues to show countdown time. Close door and press START/OK keypad to resume oven operation.

Canceling Mistakes
If oven is not cooking, press STOP/RESET keypad to clear display.
If oven is cooking, press STOP/RESET keypad once to stop oven, then again to clear display.

If oven door is open and time shows in display, close oven door and press STOP/RESET keypad to clear display.

Operating Preset Program Keypads

From the factory, this oven comes preprogrammed with several cooking sequences in memory. To heat using a preset program, press number keypad(s). Oven will start to heat automatically.

1. Open oven door, place food in oven, and close oven door.
   - READY screen is displayed
   - If keypad is not pressed within 60 seconds, open and close oven door again.

2. Press desired number keypad(s)
   - **Single Digit Keypad Cooking**: press a single keypad (0-9)
   - **Double Digit Keypad Cooking**: press the two keypads, in order, of the double digit number for the desired cooking sequence (00-99)
   - **Folders**: press one keypad to open folder (0-9), followed by keypad for desired cooking sequence (0-9)
   Note: To change Digit Entry option see User Options section in this manual

3. Oven operates and time counts down.
   - Display shows the program name and counts down cooking time.
   - If additional cooking time is required, press preset keypads before or after cooking cycle ends.

4. At the end of the cooking cycle, the oven beeps. Carefully remove food from oven.

X2 - DOUBLE QUANTITY COOKING *(optional)*
Press and hold number keypad "5"/ X2 to toggle double quantity feature ON.
- "X2" appears at top center of screen when enabled.

Press desired number keypad(s).
- Display shows the program name and counts down cooking time for two quantities.
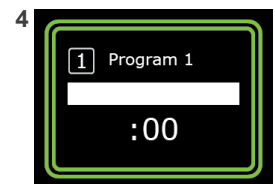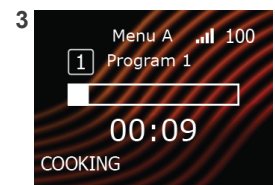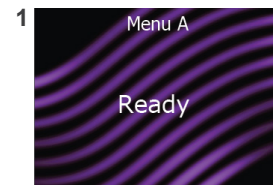

MENU A/B *(select models)*
Press and hold number keypad "6" to toggle between A and B menus.

Quantity Prompt *(select models)*

1. Press desired number keypad(s)
   - ENTER QUANTITY screen is displayed

2. Enter desired quantity using keypad 1-9
   - Display shows the program name and counts down cooking time. Quantity is displayed in top left corner.
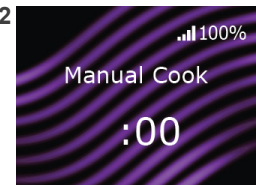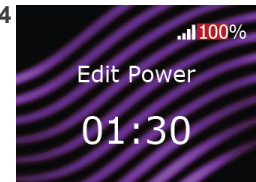
Operation

1 ⏱
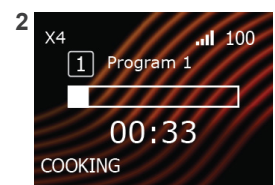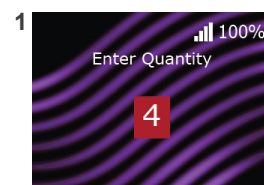
Manual Time Entry Mode

Allows operator to heat without changing the preset program keypads.
From READY or DOOR OPEN screen:

1. Open oven door, place food in oven, and close door
   - READY screen is displayed. Fan and light operate
   - If keypad is not pressed within 60 seconds, open and close oven door again

2. Press and hold number keypad "1"/ TIME ENTRY
   - MANUAL COOK screen is displayed

3. Press number keypads to enter desired cook time

4. Press and hold number keypad "2"/ POWER LEVEL to change power level.
   - Press number keypads to enter % microwave power ("1"=10%, "2"=20%,etc.)
     For 100% power level, press and hold number keypad "2"/ POWER LEVEL

5. Press START/OK keypad to begin cooking
   - Oven operates and display counts down cooking time

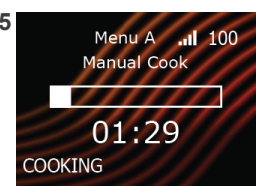6. At the end of the cooking cycle, the oven beeps. Carefully remove food from oven.

2

.ıll 100%

Manual Cook

:00

4

.ıll 100%

Edit Power

01:30

5

Menu A   .ıll 100
Manual Cook

01:29

COOKING

1 ⏱ **1** ⏱

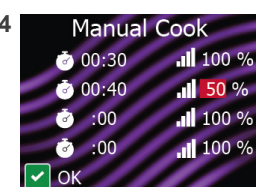## Manual Time Entry with Multiple Stages

Stage cooking allows consecutive cooking cycles (stages) without interruption.
Up to four different cooking cycles can be entered.

1. Follow "Manual Time Entry Mode" steps 1-4 above to enter settings for stage one.

2. **To enter additional cooking stages:** Press and hold number keypad "1"/ TIME ENTRY
   - MANUAL COOK STAGE entry screen is displayed

3. **To enter cook time** for *Stage Two:* Press number keypad "2"
   - Press number keypad(s) to enter cook time
   - Press START/OK keypad

4. **To enter power level** for *Stage Two:* Press number keypad "6"
   - Press number keypad(s) to enter % microwave power ("1"=10%, "2"=20%,etc.)
     For 100% power level, press and hold number keypad "2"/ POWER LEVEL
   - Press START/OK keypad

5. **To enter additional cooking stages:** Repeat steps 3-4 for each additional stage,
   substituting corresponding number keypads for each stage.
   Example: For stage three, press number keypad "3" to edit cook time, and press number keypad "7" to edit power level.

6. Press START/OK keypad to begin cooking

2

Manual Cook

1 ⏱ 00:30	5 .ıll 100%
2 ⏱ 00:40	6 .ıll 100%
3 ⏱ :00	7 .ıll 100%
4 ⏱ :00	8 .ıll 100%

✅ Cook

3-4

Manual Cook

⏱ 00:30   .ıll 100 %
⏱ 00:40   .ıll 50 %
⏱ :00   .ıll 100 %
⏱ :00   .ıll 100 %

✅ OK

Programming Display Screens

Programming Mode Screen

Indicates oven is in programming mode. The operator may press keypads to open program and/or folder locations.

Note: Screens may vary based on "Digit Entry" User Option, and "Menu A/B" factory setting
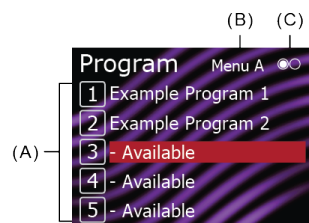
(A) **PROGRAM/FOLDER LOCATIONS**
Numbers represent programmed cooking sequences and available memory locations. Unused locations are labeled "- Available." First available location is highlighted. Operator may press keypads to view and edit locations.

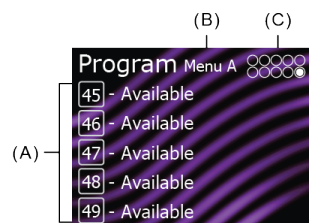(B) **MENU A/B DISTINCTION** *(select models)*
Displays active menu section. Operator may press and hold number keypad "6" to toggle between A and B menus.
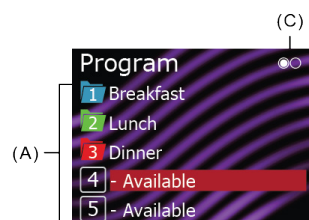
(C) **MULTIPLE PAGES**
Radio button icons indicate page number. Display automatically toggles to the next page every 2 seconds. Operator may press START/OK keypad to manually toggle between pages.

(B) (C)

Program	Menu A	◉◯
1 Example Program 1		
2 Example Program 2		
3 - Available		
4 - Available		
5 - Available		

- *Single Digit Entry*
- *Menu A shown*
- *Page 1 of 2 shown*
- *"3" is first available location*

(B) (C)

Program	Menu A	◯◯◯◯◯ ◯◯◯◯◉
45 - Available		
46 - Available		
47 - Available		
48 - Available		
49 - Available		

- *Double Digit Entry*
- *Menu A shown*
- *Page 10 of 10 shown*

(C)

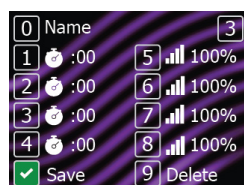| Program	◉◯
1 Breakfast	
2 Lunch	
3 Dinner	
4 - Available	
5 - Available	

- *Folder Digit Entry*
- *Menu A/B disabled*
- *Page 1 of 2 shown*
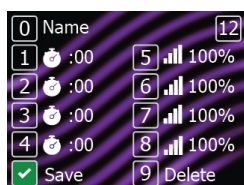- *"4" is first available location*

Program Entry Screen

Displays while a program or folder location is open. Stored location is represented by number at top right corner of screen

0 Name	3
1 ⏱ :00	5 📶 100%
2 ⏱ :00	6 📶 100%
3 ⏱ :00	7 📶 100%
4 ⏱ :00	8 📶 100%
✓ Save	9 Delete

- *Single Digit Entry*
- *Location "3"*

0 Name	12
1 ⏱ :00	5 📶 100%
2 ⏱ :00	6 📶 100%
3 ⏱ :00	7 📶 100%
4 ⏱ :00	8 📶 100%
✓ Save	9 Delete

- *Double Digit Entry*
- *Location "12"*

"Program Entry" Keypad Functions

KEYPAD	FUNCTION
1	Edit cook time - Stage 1
2	Edit cook time - Stage 2
3	Edit cook time - Stage 3
4	Edit cook time - Stage 4
5	Edit power level - Stage 1
6	Edit power level - Stage 2
7	Edit power level - Stage 3
8	Edit power level - Stage 4
9	Delete Program
0	Edit Program Name
START	Save
STOP	Exit

Edit Name Screen

Displays while editing name of program or folder. Operator may press number keypads to enter a name. To cycle through available characters, press the same keypad within 1 second.

Edit Name	3
Example Program 3_	
1 NUM	4 ABCD	7 EFGH
2 SYM	5 IJLK	8 MNOP
3 QRST	6 UVW	9 XYZ
✓ Save	⊘ ←	0 _
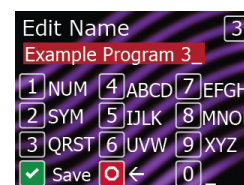
"Edit Name" Keypad Functions

KEYPAD	TEXT FUNCTION
1	1234567890
2	.,&!?'()/~@#$%^*-+
3	QRSTqrst
4	ABCDabcd
5	IJLKijlk
6	UVWuvw
7	EFGHefgh
8	MNOPmnop
9	XYZxyz
0	(space)
START	(save and exit)
STOP	(backspace)

Programming

3 Manual Programming Mode

Allows operator to edit preset programs and/or create new programs for customized cooking.
Note: *Manual Programming must be enabled in User Options*

From READY or DOOR OPEN screen:

1. Press and hold number keypad "3"/ PROGRAM
   - Oven will display list of preset program and available locations
   - The first available location will be highlighted. If no locations are available, the first preset program on the first page will be highlighted.
   - Display automatically toggles to the next page of program locations every 2 seconds. Select the START pad to manually toggle to next page.

2. Press number keypad(s) to open the desired program location
   - PROGRAM ENTRY screen is displayed.

3. **To edit name:** Press number keypad "0"
   - EDIT NAME screen is displayed
   - Press number keypads to enter program name.
   - Press START/OK keypad to save and return to program entry screen.

4. **To edit cook time** for *Stage One:* Press number keypad "1"
   - Press number keypads to enter cook time
   - Press START/OK keypad to save and return to program entry screen

5. **To edit power level** for *Stage One:* Press number keypad "5"
   - Press number keypads to enter % microwave power ("1"=10%, "2"=20%,etc.) For 100% power level, press and hold number keypad "2"/ POWER LEVEL
   - Press START/OK keypad to save and return to program entry screen

6. **To save and exit programming mode:** Press START/OK keypad

Manually Programming Multiple Stages

Stage cooking allows consecutive cooking cycles (stages) without interruption.
Up to four different cooking cycles can be programmed

1. Follow "Manual Programming Mode" steps 1-5 above.

2. Repeat steps 4-5 for each additional stage, substituting corresponding number keypads for each stage.
   Example: *For stage two, press number keypad "2" to edit cook time, and press number keypad "6" to edit power level.*

3. **To save and exit programming mode:** Press START/OK keypad
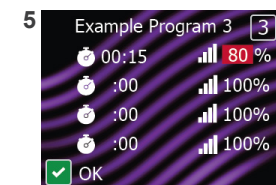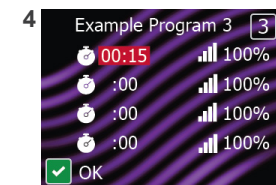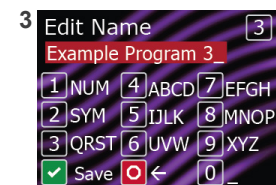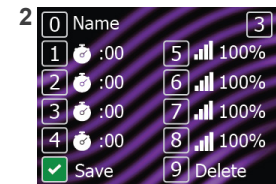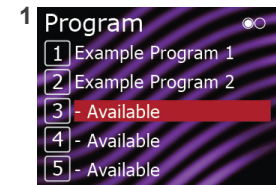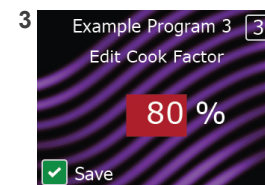
Programming

Quantity X2 Programming

This feature allows a preset percentage of original cook time, called a *cook factor*, to be added to a cook sequence. Default cook factor is 80% unless otherwise stated.

EDIT THE COOK FACTOR

From READY or DOOR OPEN screen:

1. Press and hold number keypad "3"/ PROGRAM

2. Press number keypad(s) to open the desired program location
   • PROGRAM ENTRY screen is displayed

3. Press and hold number keypad "2" / POWER LEVEL
   • EDIT COOK FACTOR screen is displayed
   • Press number keypads to enter cook factor between 10 - 100%
   • Press START/OK keypad to save and return to program entry screen

Folders Programming *(optional)*

Note: Folders must first be enabled in User Options> DIGIT ENTRY.

NAVIGATE FOLDERS
• **To open folder:** Press number keypad to open the desired folder
• **To exit folder:** Press STOP/RESET keypad

CREATE FOLDERS
Note: Desired keypad location must be empty "- Available" before creating a folder.
From READY or DOOR OPEN screen:

1. Press and hold number keypad "3"/ PROGRAM
   • Oven will display list of preset program and available locations
   • The first available location will be highlighted. If no locations are available, the first preset program on the first page will be highlighted.
   • Display automatically toggles to the next page of program locations every 2 seconds. Select the START pad to manually toggle to next page.

2. Press an "- Available" keypad from 0-9.
   • PROGRAM ENTRY screen is displayed

3. **To edit name:** Press number "0" keypad. Press number keypads to enter name. Press START/OK keypad to save name.

4. **To save folder:** Press START/OK keypad.
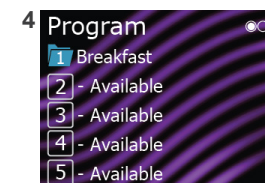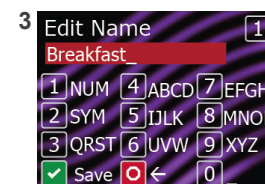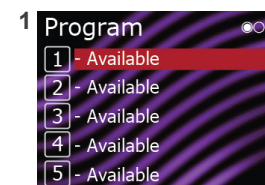
DELETE FOLDERS
From READY or DOOR OPEN screen:

1. Press and hold number keypad "3"/ PROGRAM to enter programming mode.

2. Press and hold the number keypad corresponding to folder to delete it.
   • Contents of a deleted folder will be moved to the top level

USB Flash Drive

Export Menu via USB Flash Drive

Note: *Before beginning, "PIN Code" must be enabled in User Options*

From READY or DOOR OPEN screen:

1. Insert flash drive into the USB port

2. Press and hold keypad number "4"/ USER OPTIONS
   • PIN Code prompt appears

3. Press keypads 1-3-5-7-9 to enter SERVICE MODE

4. Press corresponding number keypad to select "Export to USB"
   • EXPORTING… screen appears. Oven beeps once export is complete
   • Settings, menu items, and oven usage data will be loaded on USB Flash Drive

5. Press STOP/RESET keypad to exit SERVICE MODE. Remove USB Flash Drive

Import Menu via USB Flash Drive

Note: *Menu file must be .xml format; must be the only .xml file on the flash drive. Menu file must be saved at the top level (root directory) of the flash drive, and cannot be located inside any folders.*

From READY or DOOR OPEN screen:

1. Insert flash drive into the USB port

2. Press and hold keypad number "4"/ USER OPTIONS
   • If prompted, enter the PIN Code and press START/OK keypad

3. Press START/OK keypad to scroll through pages of user options until "Load File" appears

4. Press corresponding number keypad to select "Load File"
   Caution: *Uploading a new file will overwrite existing items on oven. To ensure items are not lost, first backup files by exporting to USB drive.*
   • IMPORTING… screen appears.
   • IMPORT COMPLETE screen displays once import is complete
   • Settings and menu items will now be loaded on oven and ready to use

5. Press STOP/RESET keypad to exit USER OPTIONS. Remove USB Flash Drive

ENABLE/DISABLE PIN CODE

From READY or DOOR OPEN screen:

1. Press and hold keypad number "4"/ USER OPTIONS
   • If prompted, enter the PIN Code and press START/OK keypad

2. Press START/OK keypad to scroll through pages of user options until "PIN Code" appears.

3. Press corresponding number keypad to open "PIN Code" options

4. To change the setting, press corresponding number keypad

5. Press STOP/RESET keypad to exit User Options Menu

7 Updating Firmware

Note: *Firmware files must be loaded on USB flash drive. Must be saved at the root directory of the flash drive, and cannot be located inside any folders.*

1. From READY screen, Press and hold keypad number "7".
   • PIN Code prompt appears

2. Press keypads 1-3-5-7-9 to enter SERVICE MODE

3. Press and hold keypad number "7".
   • Firmware update screen appears

4. Insert flash drive into the USB port

5. Press press START/OK keypad to begin update

Troubleshooting:

If firmware fails to load: press and hold the STOP/RESET keypad while plugging in the oven.
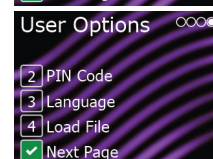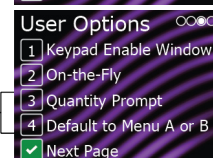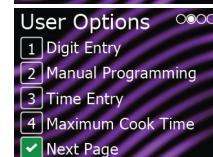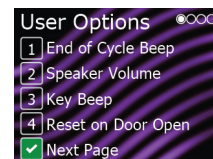
User Options

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

4 ⚙ Access and Modify User Options
From READY or DOOR OPEN screen

1. Press and hold keypad number "4"/ USER OPTIONS.
   If prompted, enter the PIN Code and press START/OK keypad
   - USER OPTIONS screen is displayed

2. Press the START/OK keypad to scroll through pages of user options

3. To access an individual user option, press the corresponding number keypad
   - To change the setting, press corresponding number keypad
   - To return to User Options Menu, press START or STOP/RESET

4. Press STOP/RESET keypad to exit User Options Menu

User Options ◉○○○
1. End of Cycle Beep
2. Speaker Volume
3. Key Beep
4. Reset on Door Open
✔ Next Page

User Options ○◉○○
1. Digit Entry
2. Manual Programming
3. Time Entry
4. Maximum Cook Time
✔ Next Page

User Options ○○◉○
1. Keypad Enable Window
2. On-the-Fly
3. Quantity Prompt
4. Default to Menu A or B
✔ Next Page
*

User Options ○○○◉
2. PIN Code
3. Language
4. Load File
✔ Next Page

STANDARD DEFAULT PER MODEL (FACTORY SETTINGS IN BOLD)
Factory setting may vary by model

SETTING	DISPLAYED OPTIONS	DESCRIPTION
End of Cycle Beep	3 Seconds Continuous Burst	3 second continuous beep Continuous beep until door is opened 5 beep bursts until door is open
Speaker Volume	Low **Medium** High	Sets volume to low **Sets volume to medium** Sets volume to high
Key Beep	**On** Off	**Allows beep when keypad is pressed** Prevents beep when keypad is pressed
Reset on Door Open	End Cook Cycle **Pause Cook Cycle**	Cancels heating time count down after door is opened during cycle. **Allows oven to resume heating time countdown after door is opened during cycle**
Digit Entry	**Single Digit** Double Digit Folders	**Allows 10 (0-9) preprogrammed items** Allows 100 (00-99) preprogrammed items Allows 10 folders (0-9), each with 10 preprogrammed items
Manual Programming	**On** Off	**Allows use of manual time entry and preprogrammed keypads** Allows use of preprogrammed keypads only
Time Entry	**On** Off	**Manual time entry/cooking allowed** Manual time entry/cooking not allowed
Maximum Cook Time	**10 minutes** 60 minutes	**Allows 10 minutes of heating time** Allows 60 minutes of heating time
Keypad Enable Window	15 seconds 30 seconds **1 minute** 2 minutes	15 seconds after oven door is opened, keyboard disabled 30 seconds after oven door is opened, keyboard disabled **1 minute after oven door is opened, keyboard disabled** 2 minutes after oven door is opened, keyboard disabled
On-the-Fly	**On** Off	**Allows pushing additional keypads to add or change time in the middle of a cook cycle** Disables pushing any additional keypads during a cook cycle
Quantity Prompt*	On **Off**	Prompts the user for portion quantity multiplier (1-9) upon selecting a preset program **Allows user to cook individual portions and/or use X2 quantity multiplier feature**
Default to Menu A or B*	**Menu A** Menu B	**Menu A displayed by default** Menu B displayed by default
PIN Code	**Off** On Set PIN Code	**PIN Code not required to access User Options** PIN Code required to access User Options PIN Code required. Create new 4 digit PIN Code
Language	Bengali, Chinese (Mandarin), Danish, Dutch, **English**, Filipino, French, German, Greek, Hindi, Italian, Japanese, Korean, Laotian, Norwegian, Polish, Portuguese, Romanian, Russian, Spanish, Swedish, Thai, Ukrainian, Vietnamese	
Load File	N/A	Detects USB flash drive and imports .xml format menu file

* Available on select models only (only displayed in User Options menu if factory option is enabled)

Cooking Guidelines

The Culitek Microwave Oven can make your job easier. You'll cook ahead and pre-portion more. You'll also spend less time preparing special-order dishes.

To be sure of consistently good results, you'll want to remember a few simple guidelines.

Food Variables

Microwave cooking can be directly affected by different food variables.

The **shape** of foods can greatly affect the amount of cooking time. Foods that are flat and thin heat faster than foods which are chunky. For example, a casserole will cook faster in a flat dish, rather than if heaped in a small dish. Foods cut into small pieces will cook faster than large-shaped foods. Pieces should be of a uniform size and shape for more uniform cooking, or the smaller pieces will cook faster. The greatest amount of cooking takes place within 3/4" (1.9 cm) of the food's surface. The interior of large food items, or dense foods, is heated by the heat conducted from the outer food layer. The most uniform cooking occurs in flat, doughnut-shaped foods. For best results, cook foods together which have similar sizes and shapes.

The **quantity or volume** of a food can affect the amount of cooking time. As the volume of the food is increased, the time required to cook or heat the item increases almost proportionately. If twice the amount of food is placed in the oven, it will take almost twice as long to cook. To determine the time for larger quantities, multiply the individual serving time by the increased amount, then reduce the total cooking time by about 20%.

The **density** of foods can greatly affect the amount of cooking time. Porous foods, such as breads, cakes or pastries, will heat much more quickly than dense meats of the same size. Porous foods absorb microwaves quickly throughout. Meats absorb microwaves mostly at the exterior surface, and the interior is heated by conduction, increasing the cooking time. Meats can be cooked in a sauce, if desired. Due to the moisture content, a sauce will heat rapidly. The heat will transfer to the meat, so the meat will heat faster due to heat by conduction as well as by microwaves.

The **starting temperature** of foods affects the amount of cooking time. Each temperature degree that the food item is to raise must be supplied with a definite amount of energy. Lower initial starting temperatures require more energy and more time to cook. Therefore, refrigerator temperature foods require a longer cooking time than do room temperature foods. Foods already slightly warm will heat very quickly in the oven.

The **moisture content** of foods affects the amount of cooking time. The higher the moisture content is in a food the longer the amount of cooking time.

The **salt, fat, and sugar content** of foods affects the amount of cooking time. Foods containing high salt, fat, and sugar levels heat very quickly and may reach much higher temperatures than foods having low salt, fat, and sugar levels. Foods having lower salt, fat, and sugar levels require longer cooking times.

The **arrangement** of food within a microwave oven cavity affects the way in which the food cooks. A "round" arrangement is best. Use round utensils whenever possible. Also, arrange foods such as baked potatoes in a circle, rather than in rows, for cooking. When only one food item is being cooked, place it in the center of the oven glass shelf for cooking.

Manipulation of Foods

Sometimes recipes suggest manipulating or moving food during cooking. There are several forms of manipulation:

Stirring is required less often in microwave cooking than in conventional cooking. In conventional cooking, you use a spoon to move food up from the bottom of a pan to evenly distribute the heat. In microwave cooking, you still stir to redistribute the heat within some foods, but you need to stir from the outside of a dish toward the inside or center. If a recipe states to stir once or twice during cooking, stir at approximately even intervals. For example, in a 12-minute cooking period, if a recipe states to stir twice, stir after 4 minutes of cooking and again, after 8 minutes of cooking. However, it is not necessary to be precise. Stir only when necessary. When using lower power levels or settings, less stirring is required. Some examples of foods which may require stirring are puddings, some casseroles, some sauces, some soups, and some egg dishes. Some foods can't be stirred. These foods are rearranged or turned.

Some foods can't be stirred and should be **repositioned or rearranged** during cooking. Some examples include baked potatoes, cupcakes (in custard cups), chicken pieces, and others. Rearranging allows for more even cooking of foods. Foods which are cooked, covered, or which are cooked using lower power levels, usually require little rearranging.

There are actually **two types of turning**. Turning is done when foods cannot be stirred. Foods which are cooked, covered, or which are cooked at lower power levels usually require little turning.

Turning foods over: Turning foods over is done to distribute heat. Meat and poultry are two types of foods which are sometimes "turned over." Examples include roasts, turkeys and whole chickens. Small meat items such as poultry pieces may need to be turned over when in casseroles, or when in a browning skillet.

Rotating or turning dishes: There are a few foods which cannot be stirred, rearranged or turned over. Therefore, the actual cooking dish is turned or rotated. A half-turn means to grasp the dish and turn the portion of the dish that faces the oven door around, until it faces the back of the oven. Examples of foods which are sometimes turned or rotated in a cooking dish include cakes, quiches, or soufflés. When cooking foods at lower power levels or Settings, less turning of the cooking dishes is required.

Microwave Utensils

Never use cooking containers or covers with any metal content. This includes all metal and enameled metal-core ware, foil, and metal-trimmed containers. Suitable cooking containers include those made of paper products, glass, china, cloth, and wicker baskets.

RECOMMENDED	NOT RECOMMENDED
Glass/Ceramic	Aluminum foil
Natural fiber cloth	Grocery bags
Non-recycled paper	Recycled paper
Plastic	Lead crystal
Wood	Newspapers
	Metal
	Metallic trimmed china

UTENSIL CHECK TEST
Use the following test to check utensils for microwave safeness.
1. Place glass measuring cup of water next to empty dish to be tested in microwave oven.
2. Heat on full power for one minute.
3. Check temperature of dish and water.
   - If dish remains cool and water is hot, dish is microwave safe.
   - If dish is slightly warm, use for short term cooking.
   - If dish is hot and water is cool, do not use. Dish remains cool if not absorbing microwaves and microwaves are being absorbed by water. Dish becomes hot if absorbing microwaves.

Cooking Hints

Cover foods for faster, more even cooking. Glass lids, plastic wrap, plate covers or other paper products may be used. Do not seal. Instead, allow for steam-venting at all times.

Pierce pouches, plastic wrap covers and all foods with a thin skin or membrane, such as potatoes, squash, tomatoes, eggs, etc. This prevents an eruption in the oven and allows for expansion and/or the escape of steam.

Foods should be carefully plated. For best results, arrange food such as vegetables or casserole-type items evenly around the edge of the plate with slightly less depth in the center. The edges of food items should not overlap or overhang the rim of the container. Cover meats with gravy or au jus and moisten all dry foods other than bread or pastry items.

Do not stack food or plated dishes in your oven. Instead, when cooking more than one serving or platters, all plates should be placed at the same level in the oven, with space between all containers.

Cooking Instructions

Steaming Tips

1. **Cooking Vessels**
   a. Always heat or cook food items in covered containers to accomplish:
      - Retention of steam for efficient cooking and to keep foods moist
      - Even cooking results and temperatures
      - A cleaner oven interior and prevention of food splatters
   b. Ceramic, paper, china, styrofoam, glass and plastic are suitable materials for use in microwave ovens.
      A high temperature resistant amber pan is recommended for ALL items, especially those high in fat or sugar content, as these ingredients get hot very quickly.

2. **Food Temperature**
   a. To reach a mandatory serving temperature, frozen foods require a longer cook time than refrigerated items.
   b. Refrigerated items:
      - Items stored at 40°F (4°C) in the refrigerator should be covered while heated; except breads, pastries or any products with a breaded coating, which should be heated uncovered to avoid softening.
   c. Room temperature items:
      - Foods held at room temperature, such as canned items or vegetables, will require less time to heat than refrigerated items.
   d. Conventionally prepared foods should be slightly undercooked to prevent overcooking when rethermed by microwave steaming.
   e. After a steaming cycle has been completed, internal food temperatures continue to slightly rise due to the presence of steam.

3. **Structure of Food**
   a. Food items that are high in fat, sugar, salt and moisture attract and quickly absorb microwave energy, allowing for a shorter cook time.
   b. Items high in protein or fiber require a longer cook time, due to a slower absorption of microwave energy.

4. **Quantity**
   a. As the mass of food increases, so will the necessary cook time.

Refer to and comply with all USDA/FDA Food Code guidelines when cooking or heating food items.

Care and Cleaning

Microwave energy is attracted to any food source in the oven. Food splatters or spills can affect heating performance,and can also cause oven damage. To prevent damage to oven, keep the microwave oven clean and remove any food debris.
Follow the recommendations below for proper maintenance of oven.

WARNING: NOT FOLLOWING APPROVED OVEN CLEANING INSTRUCTIONS MAY VOID YOUR OVEN WARRANTY

⚠ **Do NOT** use abrasive cleaners or cleaners containing ammonia, citrus, phosphates, chlorine, sodium or potassium hydroxide (lye). The use of caustic cleaning products or those containing ammonia, citrus, phosphates, chlorine, sodium or potassium hydroxide (lye) can damage critical oven parts.
Use of unapproved cleaning agents will void the terms of the warranty.

⚠ **Never** pour water into microwave oven bottom.

⚠ **Do NOT** use water pressure type cleaning systems.

⚠ **Do NOT** operate oven without the antenna shield and air filter in place.

⚠ **Never** turn on or operate oven during cleaning procedure. Always unplug oven before cleaning.

⚠ The appliance is **NOT** to be cleaned with water jet or steam cleaner.

⚠ **WARNING**

To avoid electrical shock which can cause severe personal injury or death, unplug power cord or open circuit breaker to oven before cleaning.

Wear protective gloves and protective glasses when cleaning the oven.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

Daily Care and Cleaning

INTERIOR, EXTERIOR, AND DOOR

1. Unplug Oven

2. Remove any food debris

3. Clean microwave oven with mild detergent in warm water using soft sponge or cloth. Wring sponge or cloth to remove excess water before wiping equipment.

4. If desired, boil a cup of water in microwave oven to loosen soil before cleaning.

CONTROL PANEL

5. Open oven door to deactivate oven timer.

6. Clean with mild detergent in warm water using soft sponge or cloth. Wring sponge or cloth to remove excess water before wiping equipment.

ANTENNA/SPLATTER SHIELD
The antenna shield (or splatter/grease shield) is a vital part of the oven's design.
Clean the shield in place to prevent food splatter/debris from building up on the oven ceiling

7. Unplug Oven

8. Clean antenna shield with mild detergent in warm water using soft sponge or cloth. Wring sponge or cloth to remove excess water before wiping equipment.

9. **FOR STUBBORN DEBRIS,** it may be necessary to remove antenna shield for deeper cleaning.
   a. Unplug Oven to stop antenna from rotating
   b. Remove antenna shield
      • Press the front 2 tabs and pull down
      • Remove the shield by inclining at a 45 degree angle
   c. Clean shield in warm water with mild detergent. Rinse with water.
   d. Dry thoroughly
   e. Reinstall shield
      • Position shield with "This Side Up" facing up and legible
      • Insert shield into cavity at an angle
      • Insert the back 2 pins, then push the front up into position
   f. Check for proper installation
      • After assembly, the 4 pins need to be inserted through the holes.
      • Using finger, pull downward on shield to assure all pins are engaged in cavity holes and shield is securely installed.
   g. Reconnect power to oven.
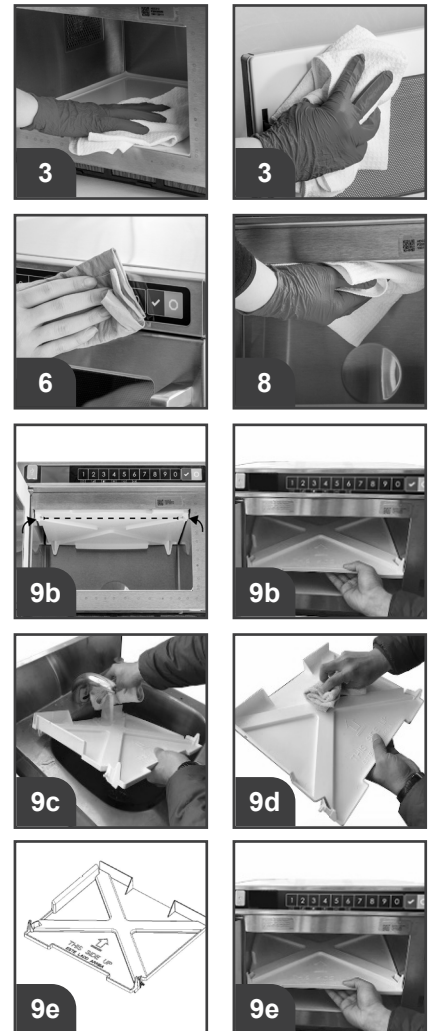
Care and Cleaning (continued)

See previous page for detailed Daily Care and Cleaning recommendations.

Weekly Care and Cleaning

AIR FILTERS

Filter is located below oven door. Clean air intake filter weekly for proper airflow.

⚠ **IMPORTANT:** To avoid overheating and oven damage, clean air filter regularly.

⚠ **CAUTION: Do NOT** operate oven without filter in place.

1. Unplug Oven.

2. Grasp filter tabs and pull forward. Filter will release from retaining clips.

3. Wash filter in hot water and mild detergent. Rinse and dry thoroughly.

4. To reinstall, place bottom of filter in clips and push top of filter into position.

Remove air filter to clean

Monthly Care and Cleaning

DISCHARGE AIR VENTS

Check monthly for a buildup of cooking vapors along intake and discharge louvers on bottom and back of oven. Clean air vents with damp cloth to ensure proper airflow. Dry thoroughly.

Discharge Air Vents

Before Calling for Service

Record all inspections and repair for future reference.

<table>
<tr><td colspan="2" align="center">⚠ WARNING</td></tr>
<tr><td colspan="2">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.</td></tr>
</table>

SYMPTOM	POSSIBLE CAUSE
Oven fan runs and light remains on after cook cycle has completed	Fan cools oven components. It is normal for fan to run 60 seconds
Oven fan runs while oven is not cooking	Normal operation
Oven does not operate	Confirm oven is plugged in. Check fuse or circuit breaker. Confirm oven is plugged into dedicated circuit. Confirm oven is on grounded and polarized circuit. Contact electrician to confirm.
If oven does not accept entries when keypad is pressed	Open and close oven door. Press keypad again.
If oven malfunctions	Unplug oven, wait for 1 minute, and plug in oven.
Oven operates intermittently	Check air filters and discharge area for obstructions
Oven operates, but does not heat food	Place one cup cool water in oven. Heat for one minute. If water temperature does not rise, oven is operating incorrectly and a servicer should be called.
"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.
"INVALID ENTRY" alert	Cook time is zero or unset. Enter correct cook time.
"Exceeds Maximum Cook Time" alert	Total cook time exceeds the maximum allowable. Check cook times per stage. Check User Option>Maximum Cook Time

CONTACT INFORMATION

Any questions or to locate an authorized service provider to perform warranty service:

1. Locate the model and serial number on the service plate.
2. Call Culitek Service Support. **Phone: 1-800-436-9472**

CULITEK

Commercial Service
800-436-9472

Warranty service must be performed by an authorized Culitek servicer. Culitek also recommends contacting an authorized service provider for support after warranty has expired.

For full product documentation visit:
culitekequipment.com

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Part No. 20290301
Original Instructions