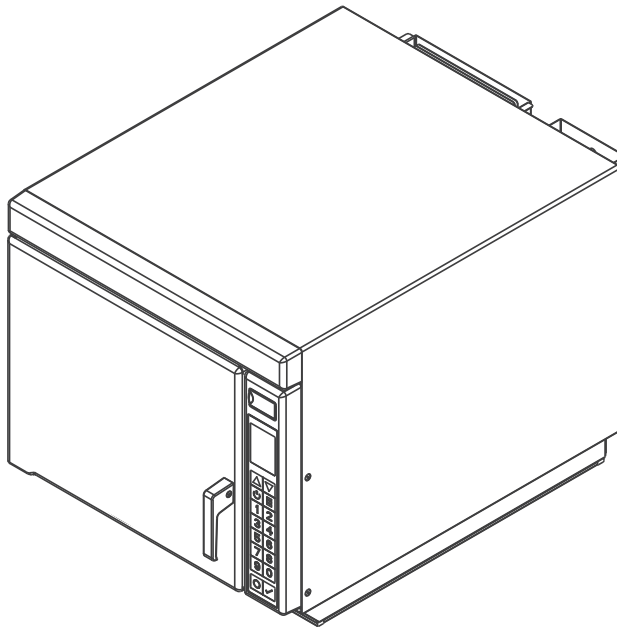


Owner's Manual

HIGH SPEED COMMERCIAL COMBINATION OVEN



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

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IMPORTANT SAFETY INSTRUCTIONS

RECOGNIZE THIS SYMBOL AS A SAFETY MESSAGE

WARNING

When using electrical equipment, basic safety precautions should be followed to reduce the risk of burns, electrical shock, fire, or injury to persons including the following.

1. READ all instructions before using equipment.
2. READ AND FOLLOW the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on this page.
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. Liquids or other foods, must **NOT** be HEATED in sealed containers since they are liable to explode.
6. Eggs in their shell and whole hard-boiled eggs should **NOT** be HEATED in microwave ovens since they may explode even after microwave heating has ended.
7. 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.
8. This appliance is **NOT** intended for use by persons(including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety
9. **CHILDREN SHOULD BE SUPERVISED** to ensure that they **DO NOT** play with the appliance
10. 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;
11. See door cleaning instructions on *page 18* of this product safety manual.
12. **DO NOT** heat baby bottles in oven. Baby food jars shall be open when heated and contents stirred or shaken before consumption, in order to avoid burns.
13. **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.
14. 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.
15. **DO NOT** cover or block louvers or other openings on equipment.
16. **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.
17. **DO NOT** immerse cord or plug in water.
18. Keep cord **AWAY** from HEATED surfaces.
19. **DO NOT** let cord hang over edge of table or counter.
20. For commercial use only.

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

WARNING

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, due to the possibility of ignition.
- 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.

WARNING

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:

- i. DO NOT overheat the liquid.
- ii. Stir the liquid both before and halfway through heating it.
- iii. DO NOT use straight-sided containers with narrow necks.
- iv. After heating, allow the container to stand in the microwave oven for a short time before removing the container.
- v. Use extreme care when inserting a spoon or other utensil into the container.

CAUTION

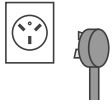
To avoid personal injury or property damage, observe the following:

- 1. DO NOT deep fat fry in oven. Fat could overheat and be hazardous to handle.
- 2. 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.
- 3. Pierce skin of potatoes, tomatoes, and similar foods before cooking with microwave energy. When skin is pierced, steam escapes evenly.
- 4. DO NOT operate equipment without load or food in oven cavity.
- 5. Microwave popcorn should not be popped in oven.
- 6. DO NOT use regular cooking thermometers in oven. Most cooking thermometers contain mercury and may cause an electrical arc, malfunction, or damage to oven.
- 7. DO NOT use metal utensils in oven.
- 8. DO NOT use aluminum foil in oven.
- 9. Never use paper, plastic, or other combustible materials that are not intended for cooking.
- 10. When cooking with paper, plastic, or other combustible materials, follow manufacturer's recommendations on product use.
- 11. DO NOT use paper towels which contain nylon or other synthetic fibers. Heated synthetics could melt and cause paper to ignite.
- 12. 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.
- 13. To avoid pacemaker malfunction, consult physician or pacemaker manufacturer about effects of microwave energy on pacemaker.
- 14. An authorized servicer **MUST** inspect equipment annually. Record all inspections and repairs for future use.

SAVE THESE INSTRUCTIONS

Grounding & 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



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.

Radio Interference

- Microwave operation may cause interference to radio, television. Reduce or eliminate interference by doing the following:
- Clean door and sealing surfaces of oven according to instructions in "Care & Cleaning" section.

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.
- If provided, place warning label in a conspicuous place close to oven.
- Outlet should be located so that plug is accessible when oven is in place.

OVEN CLEARANCES

- Allow at least 4" (10 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.
- There is not an installation clearance requirement for the back of the oven.
- Allow at least 1" (2.54 cm) of clearance around sides of oven.
- Install oven so oven bottom is at least 3 feet (91.5 cm) above floor.

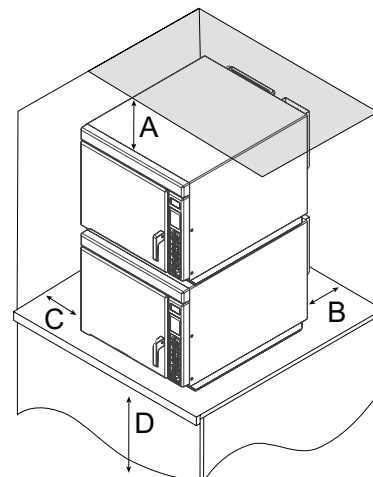
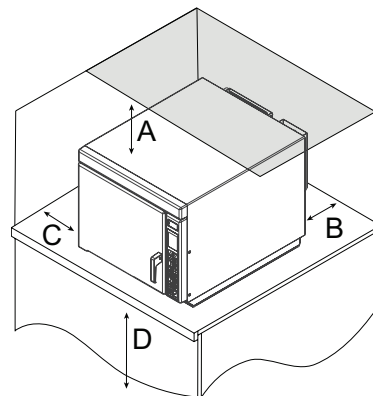
⚠ WARNING

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

⚠ 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



Cooking Tips

Oven Temperature

- Oven can be preheated to the following temperature range:
 - 200°–475°F (95°–250°C)
- The most frequently used oven temperature is 475°F (250°C).
- Use only one temperature for all your menu items to avoid cooking inconsistency.
- Reduced oven temperature may be needed for baking or if product is cooked for an extended period of time.

Microwave Settings

- 11 different power levels (0% lowest to 100% highest) control intensity of microwave energy.
- Microwave energy cooks the food and increases the internal food temperature.
- Food containing high water, fat and salt content raises its temperature faster with high microwave power level.
- Decreasing microwave power is recommended when product is thick and takes longer to cook to avoid drying out food.

Stage Cooking

Allows operator to use up to four different cooking cycles or stages consecutively without repeated input from the operator. Stage cooking aids in retaining the quality of frozen and delicate foods. It can be set to defrost food initially, then cook it, and then finish with more toasting/browning.

Note: Combined total cook time cannot exceed 20:00

Example: Pizza

Total Cook Time:3:45		
Temperature: 475°F (250°C)		
STAGE	TIME	% MW POWER
1	1:00	80%
2	1:30	30%
3	1:15	50%
4	-	-

Stage one thaws and begins cooking process. Stage two continues cooking process without drying out pizza crust. Stage three increases the internal temperature of the pizza.

Best Practices

- Remove food from oven at end of cycle. Items will be hot when finished cooking. Use oven mitt, tongs, or pizza paddle to safely remove items from oven.
- Place cookware in center of oven rack, not touching oven sides.
- Clean oven daily. See "Care & Cleaning" on page 18 of this manual for full instructions.

Cooking Utensils and Containers

ONLY use accessories that are both high temperature oven-safe and microwave-safe.

FOR CONVECTION AND/OR COMBINATION COOKING:

- Maximum metal pan height: 1½ inches (38mm). Assure pans do not contact oven or door surfaces during cooking.
- Different types of metal conduct heat at different speeds. Aluminum heats faster than stainless steel.
- Line pans with parchment paper for easy removal of food after heating and cleaning.

RECOMMENDED	NOT RECOMMENDED
Parchment Paper	Aluminum and/or metal foil
Pizza Stone	Grocery bags
1/4-size Aluminum Sheet Pan (height ≤ 1½ in. (38mm))	Recycled paper
12in (30cm) Pizza Screen	Lead crystal
Ceramic Dish	Newspapers
High-temperature glass	Metallic trimmed china
	Plastic wrap

FOR MICROWAVE-ONLY COOKING:

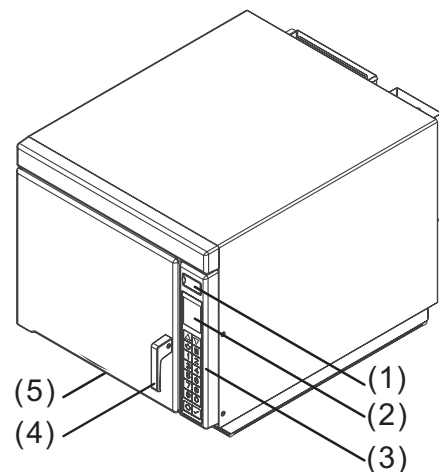
- Do NOT use cooking containers or covers with metal content. This includes all metal and enameled metal-core ware, foil, and metal-trimmed containers.

RECOMMENDED	NOT RECOMMENDED
Glass/Ceramic	Aluminum and/or metal foil
Parchment Paper	Grocery bags
	Recycled paper
	Lead crystal
	Newspapers
	Metal
	Metallic trimmed china
	Plastic wrap

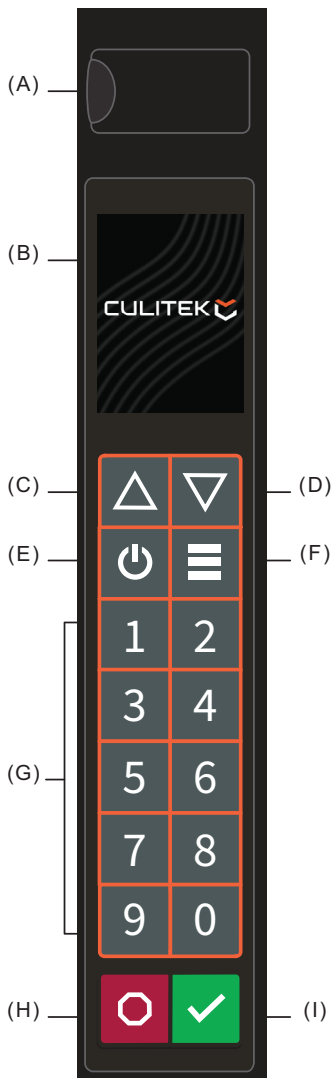
Oven & Control Panel Features

Oven Features

- (1) **USB PORT / PROTECTIVE COVER**
- (2) **DISPLAY**
- (3) **CONTROL PANEL**
- (4) **DOOR HANDLE**
Ergonomically designed for one handed "Lift and Pull" operation.
- (5) **AIR INTAKE FILTER (not pictured)**
Non-removable air intake filter.
- (6) **OVEN RACK (not pictured)**
The oven is equipped with a removable stainless steel oven rack. 2 available installation positions.
- (7) **UNIT SERIAL NUMBER (not pictured)**
Located inside the door and on the back of the oven.



Control Panel Features



- (A) **USB PORT**
Standard USB flash drive compatible. Allows for import/export of recipes and user options, and to update firmware.
- (B) **DISPLAY**
2.8" (71 mm) Color LCD Display
- (C) **UP KEYPAD**
Scrolls up through editable fields and pages.
- (D) **DOWN KEYPAD**
Scrolls down through editable fields and pages.
- (E) **POWER ON/OFF KEYPAD**
Preheats oven. Begins cool-down process.
- (F) **MENU KEYPAD**
Opens Main Menu screen to access features including: adjust preheat temperature; edit recipes; manual cook mode; adjust date/time settings; change user options; load menu files; enter service mode; and/or activate microwave-only cooking.
- (G) **NUMBER KEYPADS**
Used to operate preset recipes; enter settings; and navigate through display.
- (H) **STOP/RESET KEYPAD**
Interrupts operation, and/or exits modes and menus.
- (I) **START/OK KEYPAD**
Begins cooking in Manual Time Entry Mode. Restarts an interrupted cooking cycle. Used to save settings and entries.

Cooking & Programming Features

Cooking Energies and Options

CONVECTION ENERGY Convection cooking utilizes both a convection element and fan to evenly distribute heated air throughout the oven cavity. The circulating air surrounds food in an envelope of evenly heated air. Consistent temperatures cook food evenly and reduce cooking time. By default, convection power is enabled. While enabled, oven will maintain a minimum convection temperature of 200°F (95°C) to ensure drier air and more even cooking.		MICROWAVE ENERGY Microwave cooking uses high frequency energy waves to heat the food. When cooking, microwave energy causes food molecules to move rapidly. This rapid movement between the food molecules creates heat, which cooks the food. Oven generates microwave energy while cooking screen countdowns and displays power level greater than 0%.
Convection-Only Cooking To operate with convection-only, use cook settings with 0% microwave power level.	Combination Cooking: Convection with Microwave The combination of both energies uses the speed of microwave energy and browning of convection cooking to yield high quality food faster. To operate with combination cooking, set convection temperature between 200°– 475°F (95°– 250°C). and set microwave power level between 10 – 100%.	Microwave-Only Cooking Microwave-Only mode allows operator to disable convection power and cook using only microwave energy. To operate with microwave-only, see <i>page 15</i> .

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 can be set to defrost food initially, then cook it, and then finish with more toasting/browning.

PRESET RECIPE KEYPADS

Oven can store between 10 to 100 recipes in memory.

Available quantity varies based on “Digit Entry” User Option.

Note: To change Digit Entry options, see “User Options” section in this manual.

DIGIT ENTRY USER OPTION	AVAILABLE RECIPES
1 Single Digit	10 recipes (0-9) (10 total recipes)
01 Double Digit	100 recipes (00-99) (100 total recipes)
1 Folders	10 folders (0-9) ↳ 10 recipes per folder (0-9) (100 total recipes)

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 recipe keypad(s) for a menu item, followed by the quantity of items to be heated. Cook times and settings can be customized for each recipe in quantities 1-9.

Methods of Cooking & Programming

COOKING WITH PRESET RECIPE KEYPADS

Allows operator to quickly activate saved cooking sequences using 1-2 keypad strokes

MANUAL COOKING

Allows operator to heat without changing the preset recipe keypads

MANUALLY EDIT/CREATE NEW PRESET RECIPES

Allows operator to use keypads to edit preset recipes and/or create new recipes for customized cooking.

USB MENU IMPORT AND EXPORT

Allows operator to import and export recipe settings and user options using a standard USB flash drive

General Oven Screens

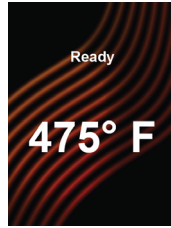


STANDBY



WARMING UP

Indicates oven is preheating. Target preheat temperature is displayed above the current rising temperature.



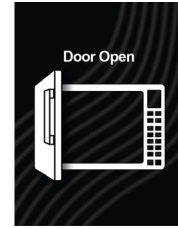
READY

Indicates oven is ready to operate. The operator may press keypads to begin preset recipes or MENU keypad for more options.



COOLING DOWN

Indicates oven is cooling down. Will display until oven reaches internal temperature of 200°F (95°C).

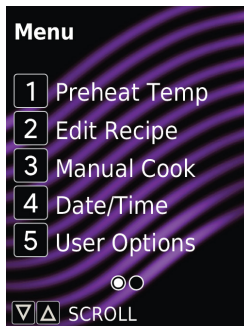


DOOR OPEN

Menu

Press MENU (≡) keypad to access list of menu features and functions. To scroll between pages: Press UP/DOWN (▲▼) keypads. To access features, press corresponding number keypad.

Note: If PIN Code is enabled, your unique 4 digit pin code will be required to access MENU screen



MENU - PAGE 1 OF 2

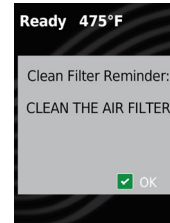
"Menu" Page 1

- (1) **PREHEAT TEMPERATURE**
Allows the operator to change the preheat temperature between 200°– 475°F (95°– 250°C).
- (2) **EDIT RECIPE**
Allows the operator to edit or create new preset recipes/folders for customized cooking.
- (3) **MANUAL COOK**
Allows the operator to heat without changing the preset recipe keypads.
- (4) **DATE/TIME**
Allows the operator to set Date and Time settings for their local time.
- (5) **USER OPTIONS**
Allows the operator to customize various oven settings.

"Menu" Page 2

- (1) **LOAD FILE**
Allows the operator to upload recipe settings and user options using a standard USB flash drive.
- (2) **SERVICE MENU**
Allows authorized service technicians to access usage data, troubleshoot, and update firmware.
Note: Service PIN code required for access.
- (3) **ENTER MW ONLY**
Allows operator to disable convection power and cook using only microwave energy.

Clean Filter Reminder (optional)



Air filters and vents must be cleaned regularly to prevent overheating of oven.

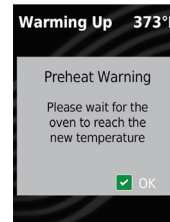
When enabled, clean filter reminder message will display once the designated time period has lapsed.

Complete steps to "Clean Air Filter" on page 18. Cleaning

the air filters will not shut off message. Message will automatically stop displaying after 24 hours. To clear the message, Press START/OK keypad.

Note: To adjust frequency of Clean Air Filter Reminder, see "User Options" section in this manual.

Preheat Warning (optional)



If "Preheat Warning" is enabled, and oven temperature differs from default preheat temperature, the control will interrupt cook cycle and display warning message, "Please wait for the oven to reach the new temperature."

To exit warning, press START/OK keypad. Once oven has preheated to desired temperature, you may begin cook cycle.

Note: To enable/disable Preheat Warning, see "User Options" section in this manual.

General Oven Operation



Power-ON Oven, Preheat

Press POWER ON/OFF (⏻) keypad to begin preheating. WARMING UP screen will display. READY screen will display once oven reaches the specified preheat temperature.



Power-OFF Oven, Cool-Down

Press POWER ON/OFF (⏻) keypad to begin cooling down the oven. COOLING DOWN screen will display and oven fan will continue to run. STANDBY screen will display once temperature is below 200°F (95°C).



1 Edit Oven Preheat Temperature

This oven can be set to a preheat temperature between 200°– 475°F (95°– 250°C). It is recommended to set to the most commonly used temperature for the oven. Factory default setting is 475°F (250°C).

1. Press MENU (≡) keypad.
 - If prompted, enter PIN Code and press START/OK keypad.
 - MENU screen will display.
2. Press number "1" keypad to access "Preheat Temp".
 - PREHEAT TEMP screen will display.
3. Press number keypads to enter desired temperature.
4. **To save changes:** Press START/OK keypad.
5. **To discard changes:** Press STOP/RESET keypad.



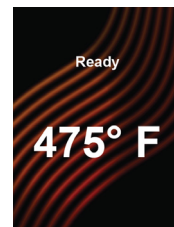
4 Set Date and Time

This oven maintains a data log which is used to diagnose and troubleshoot errors. An accurate date and time are important for the data log. To set date and time:

1. Press MENU (≡) keypad.
 - If prompted, enter PIN Code and press START/OK keypad.
 - MENU screen will display.
2. Press number "4" keypad to access "Date/Time".
 - DATE AND TIME screen will display.
3. **To edit date and time fields:** Press corresponding number keypad.
 - Active editable field is highlighted in red.
 - Editable fields include:
 - (1) Day
 - (2) Month
 - (3) Year
 - (4) Hours
 - (5) Minutes
 - (6) AM/PM/24
4. Press UP/DOWN (▲▼) keypads to scroll to correct setting per field.
5. **To save and exit:** Press START/OK keypad.
6. **To discard changes:** Press STOP/RESET keypad.



WARMING UP



READY



COOLING DOWN



STANDBY



Interrupt Operation

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



Cancel Mistakes

If oven is not cooking, press STOP/RESET keypad to clear display.
If oven is cooking, press STOP/RESET keypad twice to stop and clear display.

Manual Cook Mode

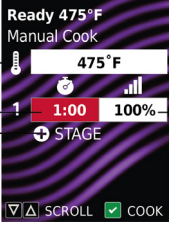
Manual Cook Screens

MANUAL COOK ENTRY

Displays while operator is entering cook settings in Manual Cook mode.

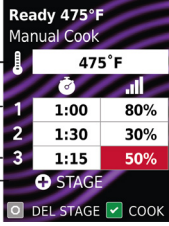
Active editable field is highlighted in red.

To navigate to editable fields: Press UP/DOWN (▲▼) keypads.



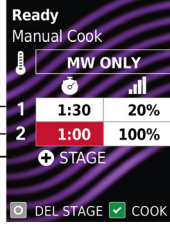
(A) 475°F
(B) 1
(C) 1:00
(D) 100%

MANUAL COOK ENTRY
1 cooking stage used.
Stage 1 Cook Time field is highlighted/editable.



(A) 475°F
(B) 3
(C) 1:15
(D) 50%

MANUAL COOK ENTRY
3 cooking stages used.
Stage 3 Power Level field is highlighted/editable.



(A) 475°F
(B) 2
(C) 1:00
(D) 100%

MANUAL COOK ENTRY
In MW-Only Mode**.
2 cooking stages used.
Stage 2 Cook Time field is highlighted/editable.

"Manual Cook" Editable Fields:

- (A) **OVEN TEMPERATURE****
Between 200°–475°F (95°–250°C). Defaults to oven preheat temperature.
- (B) **COOK TIME (PER STAGE)**
Combined total cook time cannot exceed 20:00.
- (C) **%MW POWER LEVEL (PER STAGE)**
Percent microwave power from 0-100% in 10% increments (keypad "0" = 0%, keypad "1"=10%, keypad "2"=20%, etc.)
For 100% power level, press any number keypad twice.
- (D) **ADD A STAGE**
Up to four stages can be entered.

3 Manual Cooking

Allows operator to heat without changing the preset recipe keypads.

Note: Oven must be preheated before combination or convection cooking.

From READY or DOOR OPEN screen:

- Open oven door, place food in oven, and close door.
 - READY screen will display.
- Press MENU (≡) keypad.
 - If prompted, enter PIN Code and press START/OK keypad.
 - MENU screen will display.
- Press number "3" keypad to access "Manual Cook".
 - MANUAL COOK ENTRY screen will display.
- To navigate to editable fields:** Press UP/DOWN (▲▼) keypads.
 - Active editable field is highlighted in red.
 - Editable fields include:
 - Oven Temperature**
 - Cook Time (per stage)
 - %MW Power Level (per stage)
 - Add a Stage
- Press number keypads to enter desired settings per field.
- To add additional cooking stages:** Press DOWN (▼) keypad until "+ STAGE" is highlighted.
 - A new row of Cook Time and %MW Power Level fields will display
 - Repeat steps 4–6 for each additional stage.
- Press START/OK keypad to begin cooking.
 - Oven operates and display counts down cooking time.
- At the end of the cooking cycle, the oven beeps. Oven interior and cooking dish will be hot. Carefully remove food from oven.

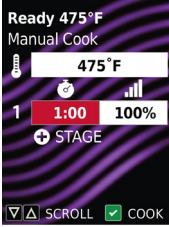
** If Microwave-Only Mode is enabled, then Oven Temperature will read "MW ONLY" and will not be an editable field. See page 15 for details.



1 Ready
475°F



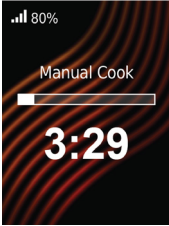
2 Menu
1 Preheat Temp
2 Edit Recipe
3 Manual Cook
4 Date/Time
5 User Options
3



3 Ready 475°F
Manual Cook
475°F
1 1:00 100%
+ STAGE



6 Ready 475°F
Manual Cook
475°F
1 1:00 80%
2 1:30 30%
3 1:15 50%
4 :00 100%
DEL STAGE COOK



7 Manual Cook
3:29



8 Manual Cook
:00

Operating Preset Recipe Keypads

Operating Preset Recipe Keypads

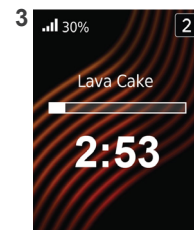
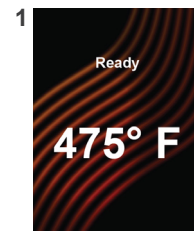
This oven can store up to 10 or 100 recipes in memory. To heat using a preset recipe, press number keypad(s). Oven will start to heat automatically.

Note: Oven must be preheated before combination or convection cooking.

From READY or DOOR OPEN screen:

1. Open oven door, place food in oven, and close oven door.
 - READY screen is displayed.
2. Press desired number keypad(s):
 - **Single Digit Keypad Cooking:** Press a single keypad (0-9).
 - **Double Digit Keypad Cooking:** Press two keypads, in order, of the double digit number for the desired recipe (00-99).
 - **Folders:** Press one keypad to open folder (0-9), followed by keypad for desired recipe (0-9).

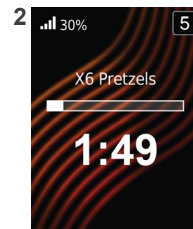
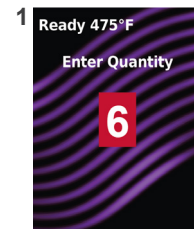
Note: To change Digit Entry option see "User Options" section in this manual
3. Oven operates and time counts down.
 - Display shows recipe name, and counts down cooking time.
 - If additional cooking time is required, press preset keypad(s) before or after cooking cycle ends.
4. At the end of the cooking cycle, the oven beeps. Oven interior and cooking dish will be hot. Carefully remove food from oven.



Operating Preset Recipe Keypads with Quantity Prompt (select models)

Allows operator to select preset recipe keypad(s) for a menu item, followed by the quantity of items to be heated (1-9).

1. Press desired number keypad(s).
 - ENTER QUANTITY screen is displayed.
2. Enter desired quantity using keypad 1-9.
 - Display shows the recipe name and counts down cooking time.
 - Quantity is displayed before the recipe name. (X1, X2, X3, etc.)



Edit Recipe Screens

Edit Recipe List Screens

Indicates oven is entering "Edit Recipe" mode. The operator may press keypads to open recipe and/or folder locations.

Note: Screens may vary based on Digit Entry option in "User Options"

(A) RECIPE/FOLDER LOCATIONS

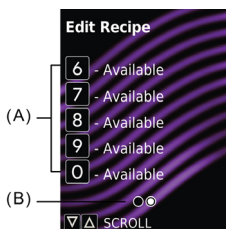
Numbers represent programmed recipes and available memory locations. Unused locations are labeled "- Available." Operator may press keypad(s) to view and edit locations.

(B) MULTIPLE PAGES

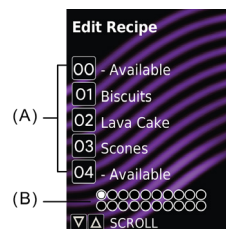
Radio button icons indicate page number. Operator may press UP/DOWN (▲▼) keypads to scroll between pages.

(C) PARENT FOLDER LOCATION

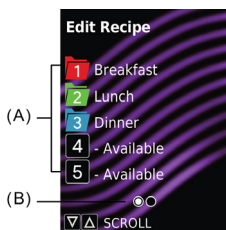
If folder location is opened, the contents of the selected folder are displayed. Parent folder location is displayed above the first recipe on each page.



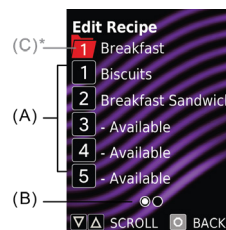
EDIT RECIPE LIST
Single Digit Entry.
Page 2 of 2 shown.



EDIT RECIPE LIST
Double Digit Entry.
Page 1 of 20 shown.



EDIT RECIPE LIST
Folders Digit Entry.
Top level.
Page 1 of 2 shown.



EDIT RECIPE LIST
Folders Digit Entry.
Folder 1 is open.
Folder 1 contents shown.
Page 1 of 2 shown.

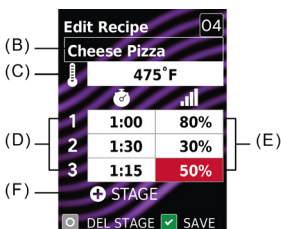
Edit Recipe Entry Screens

Displays while a recipe or folder location is open.

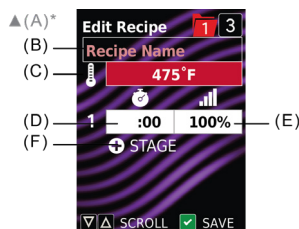
Stored location is represented by number at top right corner of screen.

Active editable field is highlighted in red.

To navigate to editable fields, press UP/DOWN (▲▼) keypads.



EDIT RECIPE ENTRY
Double Digit Entry.
Recipe Location "04" shown.
Stage 3 Power Level field is highlighted/editable.



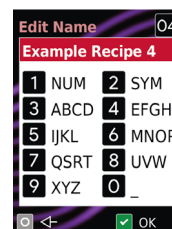
EDIT RECIPE ENTRY
Folders Digit Entry.
Recipe Location "3" within Folder "1" shown.
Oven Temperature field is highlighted/editable.

Edit Name Screens

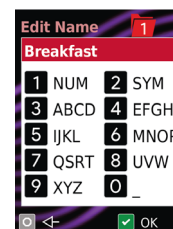
Displays while editing name of recipe or folder*.

Operator may press number keypads to enter a name. To cycle through available characters:

Press same keypad within 1 second.



EDIT RECIPE NAME
Double Digit Entry.
Location "04" shown.



EDIT FOLDER NAME*
Folders Digit Entry.
Location "1" shown.

"Edit Recipe Entry" Editable Fields:

(A) MAKE FOLDER/ FOLDER NAME*

See "Edit Recipe Mode: Folders" on page 14 for details.

(B) RECIPE NAME

See "Edit Name Screens" section.

(C) OVEN TEMPERATURE

Between 200°– 475°F (95°– 250°C). Defaults to oven preheat temperature.

(D) COOK TIME (PER STAGE)

Combined total cook time cannot exceed 20:00.

(E) %MW POWER LEVEL (PER STAGE)

Percent microwave power from 0-100% in 10% increments (keypad "0" = 0%, keypad "1"=10%, keypad "2"=20%,etc.) For 100% power level, press any number keypad twice.

(F) ADD A STAGE

Up to four stages can be entered.

"Edit Name" Keypad Functions

KEYPAD	DESCRIPTION	TEXT FUNCTION
1	NUM	1234567890
2	SYM	.,&!?'()/~@#\$\$%^*+.
3	ABCD	ABCDabcd
4	EFGH	EFGHefgh
5	IJKL	IJKLijkl
6	MNOP	MNOPmnop
7	QRST	QRSTqrst
8	UVW	UVWuvw
9	XYZ	XYZxyz
0	_	(space)
START	OK	(save and exit)
STOP	<-	(backspace)

* Make Folder and Folder Name are only available when User Options>Digit Entry>Folders is enabled and location is in top level (0-9) of Edit Recipe List. See page 14 for details.

Edit Recipe Mode



2

Edit or Create New Recipes

Allows the operator to edit or create new preset recipes/folders for customized cooking. This oven can be programmed to store up to 10 or 100 preset recipes in memory.

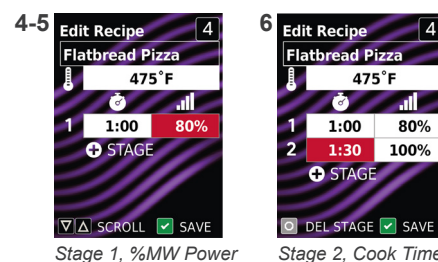
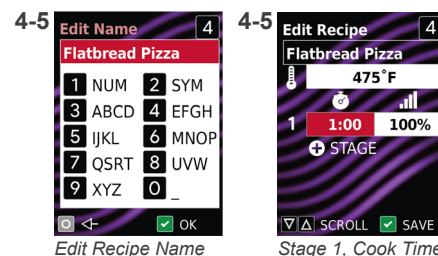
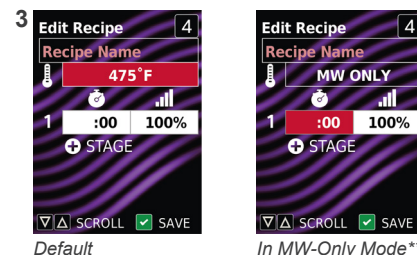
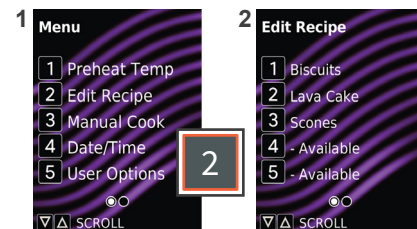
- Press MENU (≡) keypad.
 - If prompted, enter PIN Code and press START/OK keypad.
 - MENU screen will display.
- Press number "2" keypad to access "Edit Recipe".
 - EDIT RECIPE LIST screen is displayed with list of preset recipes, folders, and/or available locations.
 - To scroll between pages of recipes: Press UP/DOWN (▲▼) keypads.
- Press number keypad(s) to open the desired recipe/folder location.
 - EDIT RECIPE ENTRY screen will display.
- To navigate to editable fields:** Press UP/DOWN (▲▼) keypads.
 - Active editable field is highlighted in red.
 - Editable fields include:
 - Make Folder and Folder Name*
 - Recipe Name
 - Oven Temperature**
 - Cook Time (per stage)
 - %MW Power Level (per stage)
 - Add a Stage
- Press number keypads to enter desired settings per field.
- To add additional cooking stages:**

Press DOWN (▼) keypad until "+ STAGE" is highlighted.

 - A new row of Cook Time and %MW Power Level fields will display.
 - Repeat steps 4–6 for each additional stage.
- To save and exit:** Press START/OK keypad.
- To discard changes:** Press STOP/RESET keypad.

* Make Folder and Folder Name are only available when User Options>Digit Entry>Folders is enabled and location is in top level (0-9) of Edit Recipe List. See page 14 for details.

** If Microwave-Only Mode is enabled, then Oven Temperature will read "MW ONLY" and will not be an editable field. See "Microwave-Only Mode" section on page 15 for details.



Edit or Create New Recipes with Quantity Prompt (select models)

Cook times and settings can be customized for each recipe in quantities 1-9.

To edit the settings of a specific recipe/quantity:

- Complete steps 1–3 in "Edit or Create New Recipes".
 - ENTER QUANTITY screen is displayed.
- Enter desired quantity using keypad 1-9.
 - EDIT RECIPE ENTRY screen will display.
 - Quantity is displayed before the recipe name. (X1, X2, X3, etc.)
- Complete steps 4–7 in "Edit or Create New Recipes".

Edit Recipe Mode: Folders

Allows operator to organize recipes in folders. Folders can only be located in the top level (0-9) of EDIT RECIPE LIST. Folders cannot be created within folders.

Note: Folders must first be enabled in User Options>Digit Entry>Folders.

Navigate Existing Folders

From EDIT RECIPE LIST screen:

- **To open folder:** Press number keypad to open the desired folder.
- **To exit folder:** Press STOP/RESET keypad.

Create New Folders

1. Press MENU (≡) keypad.
2. Press number "2" keypad to access "Edit Recipe".
 - EDIT RECIPE LIST screen will display.
 - To scroll between pages of recipes: Press UP/DOWN (▲▼) keypads.
3. Press a number keypad to open the desired recipe/folder location.
 - EDIT RECIPE ENTRY screen will display.
4. Press UP (▲) keypad to navigate to Recipe Name field.
 - EDIT RECIPE NAME screen will display.
5. **To make folder:** Press UP(▲) keypad to access MAKE FOLDER screen.
 - MAKE FOLDER screen will display.
 - Press START/OK keypad to make folder.
 - EDIT FOLDER NAME screen will display.
6. **To enter folder name:** Press number keypads to enter folder name.
7. **To save folder:** Press START/OK keypad.
 - Folder will now be visible on EDIT RECIPE LIST screen.

Edit or Create New Recipes Within Folders

1. Complete steps 1–2 in "Create New Folders" section above.
2. Press a number keypad to open the desired folder location.
 - EDIT RECIPE LIST screen is displayed with contents of the selected folder. Parent folder location is displayed above the first recipe on each page.
 - To scroll between pages of recipes: Press UP/DOWN (▲▼) keypads.
3. Press a number keypad to open the desired recipe location within the folder.
 - EDIT RECIPE ENTRY screen is displayed, with parent folder location displayed to the left of the current recipe location.
4. To create recipe: Complete steps 4–7 in "Edit or Create New Recipes" on page 13.

Edit Folder Name

From EDIT RECIPE LIST screen:

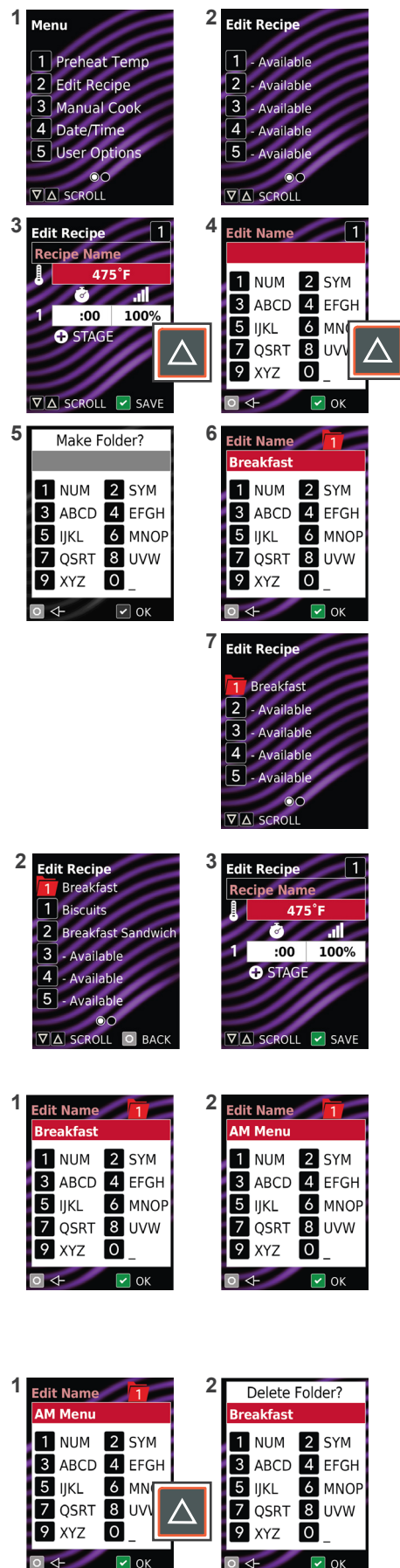
1. Press and hold number keypad of corresponding folder.
 - EDIT FOLDER NAME screen will display.
2. Press number keypads to edit folder name.
3. To save changes and exit folder: Press START/OK keypad.

Delete Folder

Caution: Deleting a folder will make its contents inaccessible.

From EDIT RECIPE LIST screen:

1. Press and hold number keypad to corresponding folder.
 - EDIT FOLDER NAME screen will display.
2. Press UP (▲) keypad.
 - DELETE FOLDER screen is displayed.
3. To delete folder: Press START/OK keypad.
4. Press START/OK keypad again to exit EDIT RECIPE NAME screen.
5. To save changes and exit: Press START/OK keypad.



Microwave-Only Mode

Microwave-Only Mode (MW-Only Mode) allows operator to disable convection power and cook using only microwave energy.

3 Enter MW-Only Mode

Oven must cool-down before microwave-only mode can be enabled.

1. If oven is preheated, Press POWER ON/OFF (⏻) keypad to begin cooling-down the oven.
 - COOLING DOWN screen will display until oven temperature is below 200°F (95°C).
 - Once cooled, STANDBY screen will display.
2. Press MENU (≡) keypad.
 - If prompted, enter PIN Code and press START/OK keypad.
 - MENU screen will display.
3. Press DOWN (▼) keypad to scroll to second page of MENU.
4. Press number "3" keypad to activate "Enter MW Only".
 - Oven will now be in Microwave Only Mode.
 - "Enter MW Only" item on MENU screen will change to "Exit MW Only".
5. To exit MENU: Press STOP/RESET keypad.
 - READY: MW ONLY screen is displayed.

Exit MW-Only Mode

Press POWER ON/OFF (⏻) keypad to exit microwave-only mode and begin preheating the oven. WARMING UP screen displays. READY screen will display once oven reaches the specified preheat temperature.

Manual Cook in MW-Only Mode

1. Oven must be in MW-Only Mode first. See *"Enter MW-Only Mode"*.
2. Complete steps in *"Manual Cooking" on page 10*.
 - Oven Temperature will read "MW ONLY" and will not be an editable field.

Operating Preset Recipe Keypads in MW-Only Mode

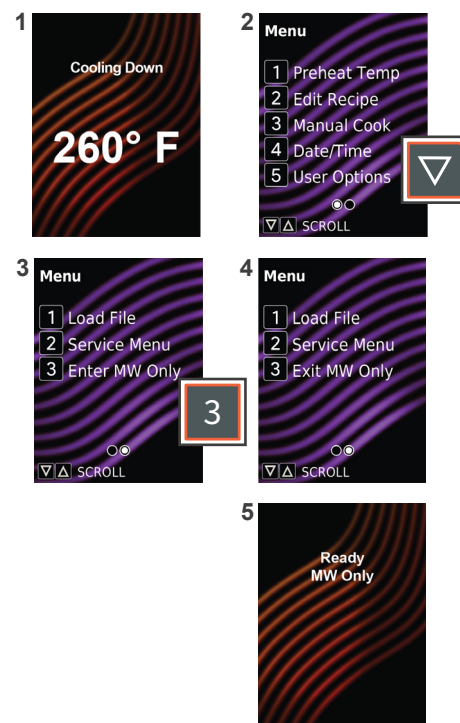
This oven can store up to 10 preset "MW-Only" recipes in memory.

1. Oven must be in MW-Only Mode first. See *"Enter MW-Only Mode"*.
2. Complete steps in *"Operating Preset Recipe Keypads" on page 11*.

Edit Recipe in MW-Only Mode

This oven can be programmed to store up to 10 preset "MW-Only" recipes in memory.

1. Oven must be in MW-Only Mode first. See *"Enter MW-Only Mode"*.
2. Complete steps in *"Edit or Create New Recipes" on page 13*.
 - Oven Temperature will read "MW ONLY" and will not be an editable field.



USB Flash Drive



Import Menu from USB Flash Drive

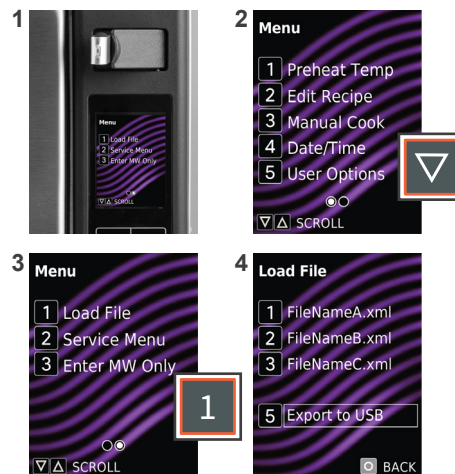
Note: Menu file must be .XML format. Menu file must be saved at the root directory of the flash drive, and cannot be located inside any folders.

1. Flip open USB port protective cover. Insert flash drive into the USB port.
2. Press MENU (≡) keypad.
 - If prompted, enter PIN Code and press START/OK keypad.
 - MENU screen will display.
3. Press DOWN (▼) keypad to scroll to second page of MENU.
4. Press number "1" keypad to access "Load File".
 - LOAD FILE screen displays with list of .XML files on the root directory of the flash drive, and an option to "Export to USB".
 - If more than 4 recipes files are on the flash drive: Press UP/DOWN (▲▼) keypads to scroll through pages of files.
5. To load a file: Press corresponding number keypad.
 - If upload was successful: "Loaded OK" will display. Settings and menu items will be loaded on the oven.
 - If upload failed: "Error Loading" will display.
6. Press STOP/RESET keypad to exit. Remove USB Flash Drive.

TROUBLESHOOTING:

USB flash drive must be inserted prior to selecting "Load File."

- Press STOP/RESET keypad to exit LOAD FILE screen. Insert flash drive and retry transfer.
 - ↳ If the error persists: Open USB flash drive on computer and verify that menu file is in .XML format and saved in the root directory of the flash drive. Retry transfer.
 - ↳ If the error persists: Unplug oven from outlet and plug-in oven. Retry transfer.



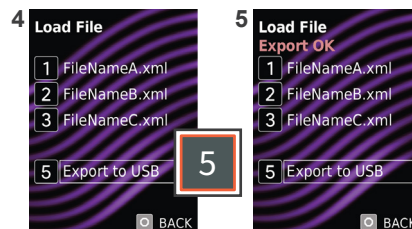
Export Menu to USB Flash Drive

1. Flip open USB port protective cover. Insert flash drive into the USB port.
2. Press MENU (≡) keypad.
 - If prompted, enter PIN Code and press START/OK keypad.
 - MENU screen will display.
3. Press DOWN (▼) keypad to scroll to second page of MENU.
4. Press number "1" keypad to access "Load File".
 - LOAD FILE screen displays with list of .XML files on the root directory of the flash drive, and an option to "Export to USB".
5. Press number "5" keypad to access "Export to USB". Oven will begin to export to USB flash drive.
 - If export was successful: "Export OK" will display. Settings, menu items, and oven usage data will be loaded on USB Flash Drive.
 - If export failed: "Export Failed" will display.
6. Press STOP/RESET keypad to exit. Remove USB Flash Drive.

TROUBLESHOOTING:

USB flash drive must be inserted prior to selecting "Export to USB."

- Insert flash drive and retry transfer.



Update 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. Flip open USB port protective cover. Insert flash drive into the USB port.
2. Press MENU (≡) keypad.
3. Press DOWN (▼) keypad to scroll to second page of MENU.
4. Press number "2" keypad to access "Service Menu".
 - PIN Code prompt appears.
5. Press keypads 1-3-5-7-9 to enter SERVICE MENU.
6. Press and hold number "7" keypad for 3 seconds to initiate firmware update.

TROUBLESHOOTING:

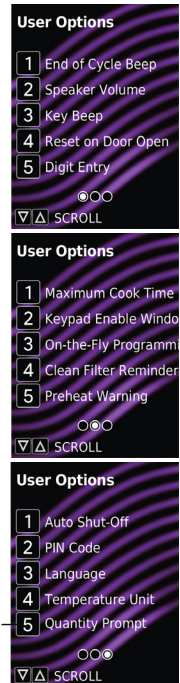
If firmware fails to load: Press and hold STOP/RESET keypad while plugging in the oven.

User Options

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

5 Access and Modify User Options

- Press MENU (≡) keypad.
 - If prompted, enter PIN Code and press START/OK keypad.
 - MENU screen will display.
- Press number "5" keypad to access "User Options".
 - USER OPTIONS screen will display with list of customizable settings.
 - To scroll between pages of settings: Press UP/DOWN (▲▼) keypads.
- To access available options for a setting: Press corresponding number keypad.
 - The currently selected option is highlighted in red.
- To change a setting: Press corresponding number keypad.
 - The newly selected option is highlighted in red.
- To save changes:** START/OK keypad.
- To exit:** Press STOP/RESET keypad.



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	Off Low Medium High	Sets volume to off Sets volume to low Sets volume to medium Sets volume to high
Key Beep	Off On	Prevents beep when keypad is pressed Allows 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 recipes Allows 100 (00-99) preprogrammed recipes Allows 10 folders (0-9), each with 10 preprogrammed recipes
Maximum Cook Time	10 minutes 20 minutes	Allows 10 minutes of heating time Allows 20 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 Programming	Off On	Disables pushing any additional keypads during a cook cycle Allows pushing additional keypads to add or change time in the middle of a cook cycle
Clean Filter Reminder	Off Every 7 Days Every 30 Days Every 90 Days	Oven will not display "Clean Filter Message" Oven will display "Clean Filter Message" every 7 days Oven will display "Clean Filter Message" every 30 days Oven will display "Clean Filter Message" every 90 days
Preheat Warning	Enabled Disabled	Oven will display warning message if recipe temperature does not match oven temperature Oven will not display temperature warning message
Auto Shut-Off	Never 2 Hours 4 Hours 8 Hours	Oven will not automatically shut-off After 2 hours of inactivity, oven will automatically shut-off After 4 hours of inactivity, oven will automatically shut-off After 8 hours of inactivity, oven will automatically shut-off
PIN Code	Off On Set PIN Code	PIN Code not required to access Menu or User Options PIN Code required to access Menu and User Options PIN Code required. Create new 4 digit PIN Code
Language	Chinese (Mandarin), Danish, Dutch, English , Filipino, French, German, Greek, Italian, Japanese, Korean, Norwegian, Polish, Portuguese, Romanian, Russian, Spanish, Swedish, Ukrainian, Vietnamese	
Temperature Unit	Fahrenheit Celsius	Temperatures are displayed in Fahrenheit for 60Hz models Temperatures are displayed in Celsius for 50Hz models
Quantity Prompt**	On Off	Prompts the user for portion quantity multiplier (1-9) upon selecting a preset recipe Allows user to cook individual portions

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

Care & Cleaning

Convection and microwave energies are attracted to any food source in the oven. Moisture, spills, and grease can affect heating performance and may cause oven damage. To prevent damage to oven, clean oven frequently and remove any food debris. Follow the recommendations below.

⚠ CAUTION: 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 warranty.

⚠ Do NOT use water pressure type cleaning systems.

⚠ ALWAYS unplug oven before cleaning.

⚠ Do NOT spray any cleaning solution directly onto back-wall perforations.

RECOMMENDED CLEANING SUPPLIES:

Damp towel, plastic scouring pad, mild liquid dishwashing detergent, rubber gloves, safety glasses, microfiber cloth.

Daily Care and Cleaning

PREPARE OVEN

1. Press Power ON/OFF keypad to power-off oven. The fan will run to cool the oven interior faster. Allow oven to cool down to 200°F (95°C) (Approximately 10–15 minutes with the door open and 45–60 minutes with the door closed).
2. Once cooled, carefully remove oven rack and other accessories from the cavity.

CLEAN OVEN RACK AND ACCESSORIES

3. Clean the oven rack with liquid dishwashing detergent such as Dawn®, and a non-abrasive sponge or soft bristle brush. Allow to air-dry.
4. For other accessories, please refer to instructions included in original packaging.

CLEAN OVEN INTERIOR

5. Remove baked-on particles using a plastic scouring pad.
6. **CLEAN AND WIPE OVEN INTERIOR:** Wipe the oven interior with mild detergent using a damp clean towel. Wring sponge or cloth to remove excess water before wiping equipment. Rinse towel and wring dry. Repeat 2–3 times to remove remaining detergent and debris.
7. Reinstall oven rack in oven.

CLEAN OVEN EXTERIOR

8. **CLEAN EXTERIOR DOOR AND SURFACES** with a clean cloth, sponge or nylon pad; using a mild detergent and warm water solution.
 9. **CLEAN CONTROL PAD AND SCREEN** with a dry or damp microfiber cloth.
- ⚠** Do NOT use Windex or other harsh chemicals. Do NOT spray liquid on the screen.

Weekly Cleaning

CLEAN AIR FILTER

Air filter is located below oven door.

10. Wipe louvers using a damp clean towel.

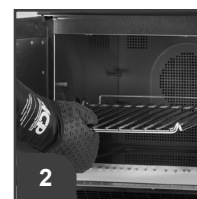
⚠ WARNING

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

To prevent burns, handle utensils, rack, accessories, and door with care. Allow oven, utensils, rack, and accessories to cool before cleaning. Oven, utensils, and accessories become hot during operation.

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.



Before Calling for Service

Record all inspections and repair for future reference.

WARNING

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

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

SYMPTOM	POSSIBLE CAUSE
Oven fan turns on while oven is not preheating or 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.
"CLEAN FILTER" shows in display.	This is normal and will appear for 24 hours. • Complete steps to "Clean Air Filter" on page 18. • To clear the message, Press START/OK keypad.
If oven does not accept entries when keypad is pressed	Make sure oven is on and preheated. Open and close oven door. Press keypad again. Check User Option>Digit Entry.
"EXCEEDS MAXIMUM COOK TIME" shows in display.	Total cook time exceeds the maximum allowable. • Check cook times per stage. • Check User Option>Maximum Cook Time.
"INVALID ENTRY" shows in display.	PIN Code entered is incorrect, or cook time is zero or unset. • Correct entry. Retry.
"OVEN HOT!" shows in display.	Cavity temperature exceeded the limit. • Wait for 30 minutes for cavity to cool down. ↳ If error continues to show in display: Unplug oven, wait for 1 minute. Plug-in oven. ↳ If the error persists, please call for service.
"ERROR 7: RTD OUT OF RANGE" shows in display.	RTD was exposed to momentary spike. • Unplug oven, wait for 1 minute. Plug-in oven. ↳ If the error persists, please call for service.
"ERROR 5: STUCK KEY" shows in display.	A keypad is actuated continuously or there is an issue with the keypad. • Ensure the keypad is not in contact with anything. ↳ If the error persists, please call for service.

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**



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.