



ZLINE



MICROWAVE OVEN

Installation Guide
and Users Manual



This product can expose you to chemicals including nickel, which is known to the State of California to cause cancer, and birth defects or other reproductive harm.

*For more information go to
www.P65Warnings.ca.gov.*

Even though the materials used in all ZLINE Kitchen and Bath products conform to all federal government regulations and all national product standards, California's Prop 65 requires all businesses to provide a "clear and reasonable warning" if one or more listed chemicals may be present in the product, even if that chemical is present in trace quantities



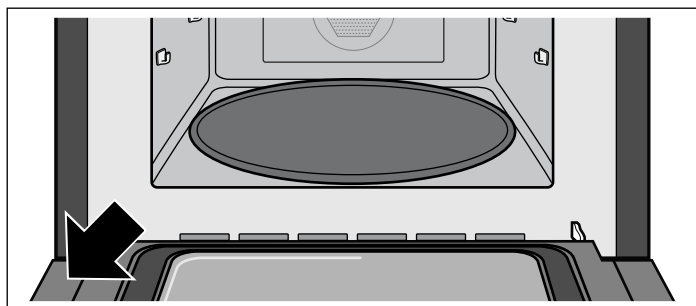
ZLINE

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PRODUCT SPECIFICATIONS

Rated Voltage:	120V - 60Hz
Rated Output Power:	1000W
External Dimensions:	23.4"W x 17.9"H x 22.4"D
Net Weight:	Approx 78 lbs



The data plate shows the model and serial number. Refer to the data plate on the appliance when requesting service. The data plate can be found on the inside of the appliance door.

Important Appliance Information

Model Number

Serial Number

Date of Purchase

Date Installed

Installer

PRECAUTIONS

- Do not attempt to operate this oven with the door open. This can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.
- Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a professional.
- If the oven is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the oven and lead to a dangerous situation.



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

- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. Keep the appliance and its cord out of reach of children less than 8 years.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. (For appliances with type Y attachment.)
- **WARNING:** It is hazardous for anyone other than a professional to carry out any service or repair operation that involves the removal of any cover which gives protection against exposure to microwave energy.
- **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- Only use utensils that are suitable for use in microwave ovens.
- If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

IMPORTANT SAFETY INSTRUCTIONS

- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- Eggs in their shell and whole hardboiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
- The oven should be cleaned regularly and any food deposits removed since they may explode, even after microwave heating has ended.
- Only use the temperature probe recommended for this oven. (For ovens provided with a facility to use a temperature-sensing probe.)
- The microwave oven must be operated with the decorative door open. (For ovens with a decorative door.)
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices, and other working environments; by clients in hotels, motels, and other residential type environments; farm houses; bed and breakfast type environments.
- Care should be taken not to displace the turntable when removing containers from the appliance. (For fixed appliances and built-in appliances being used equal or higher than 900mm above the floor and having detachable turntables. This is not applicable for appliances with horizontal bottom hinged door.)
- The appliance shall not be cleaned with a steam cleaner.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth, and similar may lead to risk of injury, ignition, or fire.
- **WARNING:** The appliance and its accessible parts become hot during use. Surface of a storage drawer can get hot. Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- Metallic containers for food and beverages are not allowed during microwave cooking.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- The appliance is intended to be used built-in.
- The appliance must not be installed behind a decorative door in order to avoid overheating. (This is not applicable for appliances with decorative door.)

IMPORTANT SAFETY INSTRUCTIONS



WARNING

Visible bubbling or boiling when the container is removed from the microwave oven is not always present. This could result in very hot liquid suddenly boiling over when the container is disturbed.

- **WARNING:** When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.
- **Creation of sparks:** Metal - e. g. a spoon in a glass - must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could irreparably damage the glass on the inside of the door.
- **Water in the hot cooking compartment:** Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage.
- **Moist food:** Do not store moist food in the closed cooking compartment for long periods.
- **Do not use the appliance to store food.** This can lead to corrosion.
- **Cooling with the appliance door open:** Only leave the cooking compartment to cool with the door closed. Do not trap anything in the appliance door. Even if the door is only slightly ajar, the fronts of adjacent units may be damaged over time.
- **Heavily soiled seal:** If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.
- **Operating the microwave without food:** Operating the appliance without food in the cooking compartment may lead to overloading. Never switch on the appliance unless there is food in the cooking compartment.
- **Using the appliance door for standing on or placing objects on:** Do not stand or place anything on the open appliance door. Do not place ovenware or accessories on the appliance door.
- **Transporting the appliance:** Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.
- **Microwave popcorn:** Never set the microwave power too high. Use a power setting no higher than 600 watts. Always place the popcorn bag on a glass plate. The disc may jump if overloaded.
- **Liquid that has boiled over** must not be allowed to run through the turntable drive into the interior of the appliance. Monitor the cooking process. Choose a shorter cooking time initially and increase the cooking time as required.

USERS MANUAL

GROUNDING INSTRUCTIONS



Before you plug in an electrical cord or turn on power supply, make sure all controls are in the OFF position.

Electric Shock Hazard

- Improper grounding can result in a risk of electric shock. Consult a qualified electrician if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.
- Do not use an extension cord. If the power supply cord is too short, have a qualified electrician install an outlet near the appliance.
- Do not cut or remove the ground prong. It must be plugged into a matching grounding type receptacle to avoid electrical shock. If there is any doubt as to whether the wall receptacle is properly grounded, the check with a qualified electrician.
- Before installing, turn power OFF at the service panel. Lock service panel to prevent power from being turned ON accidentally.
- Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable codes.

GROUNDING INSTRUCTIONS

- This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.



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

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



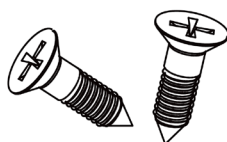
DANGER:
Electric Shock Hazard

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

PARTS AND TOOLS

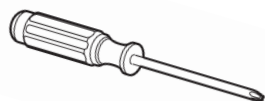
Before starting on the installation, prepare all the necessary tools and parts required to install the microwave. This will save installation time and simplify the installation process.

Included

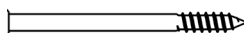


Philips head screws

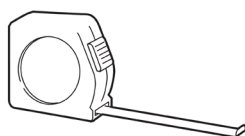
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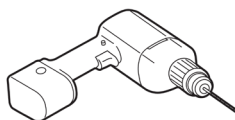
Phillips screwdriver



1/8" drill bit

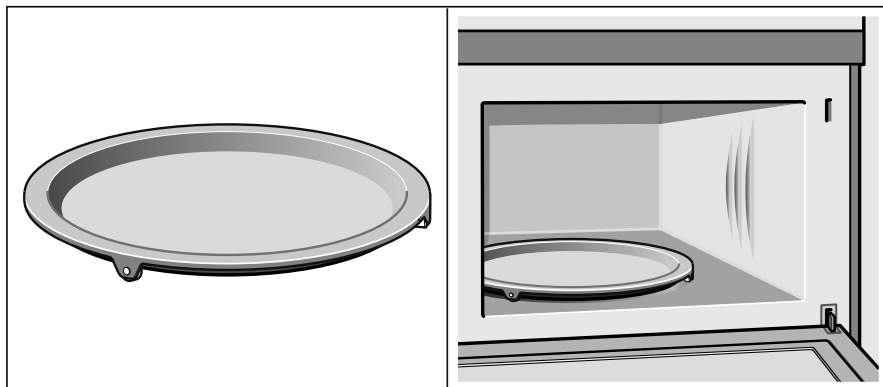


Tape measure



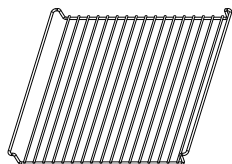
Electric drill

ACCESSORIES



Turntable

- Food which particularly requires a lot of heat from underneath can be prepared directly on the turntable.
- The turntable can turn clockwise or anti-clockwise.
- Place the turntable on the drive in the centre of the cooking compartment. Ensure that it is properly fitted.
 - Never use the microwave without the turntable.
 - The turntable can withstand max. 5 kg.
 - The turntable must turn when using all types of heating.



Grill Rack

INSTALLATION REQUIREMENTS

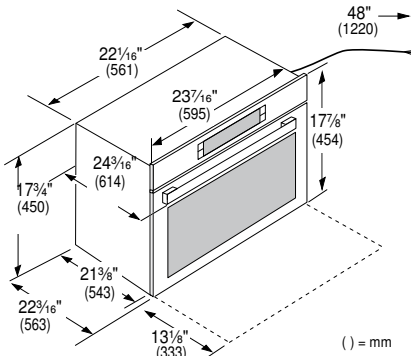


Figure 1

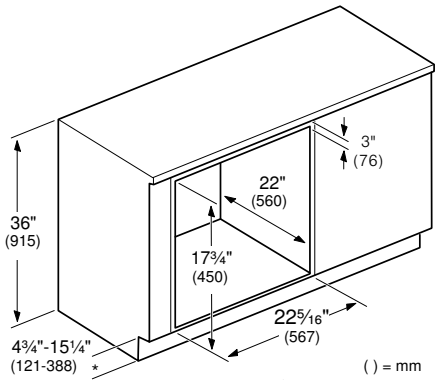
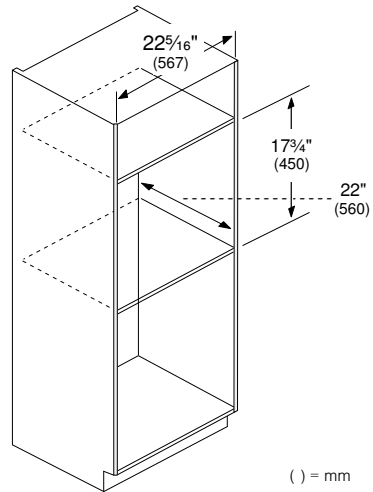


Figure 2

General cabinet requirements:

- 1/4" (6.4 mm) space between the side of the appliance and an adjacent wall or cabinet door when installed at the end of a cabinet run.
- The cabinet base must be flat and capable of supporting the weight of your appliance when in use. *Figure 3*
- The appliance door will overlap the furniture below by approx 3/16" (5 mm) when opened.
- There must be an air gap of at least 0.24" (6 mm) between the appliance and the cabinet walls when the appliance is installed, i.e. 0.12" (3 mm) each side. *Figure 2*

Cabinet Dimensions



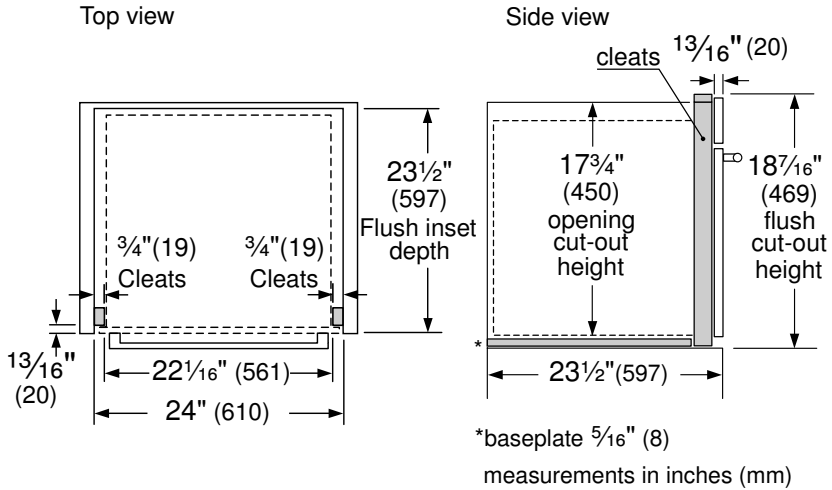
NOTICE: The cabinet base must be flat and capable of supporting a weight of at least 142 lbs (64.1 kg).

Figure 3

INSTALLATION REQUIREMENTS

Flush installation also requires:

- Two side cleats to be attached inside the cabinet frame, recessed from the front
- A $5/16"$ (8 mm) baseplate underneath the unit body.

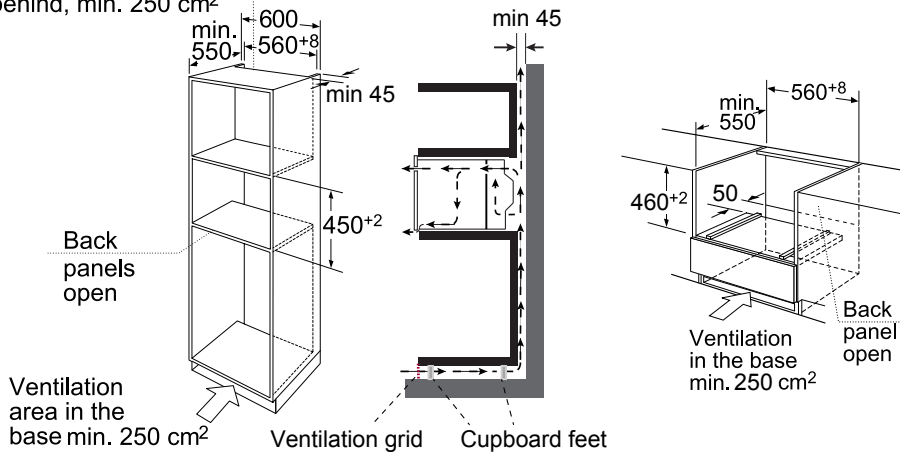


INSTALLATION REQUIREMENTS

- This appliance is not designed to be used as a tabletop appliance or inside a cupboard.
- The fitted cabinet must not have a back wall behind the appliance.
- A gap of at least 45 mm must be maintained between the wall and the base or back panel of the unit above.
- The fitted cabinet must have a ventilation opening of 250 cm² on the front. To achieve this, cut back the base panel or fit a ventilation grille.
- Ventilation slots and intakes must not be covered.
- The safe operation of this appliance can only be guaranteed if it has been installed in accordance with these installation instructions.
- The units into which the appliance is fitted must be heat-resistant up to 90°C.

Ventilation openings

behind, min. 250 cm²

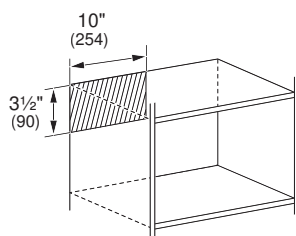


WARNING:

Note: There should be a gap above the oven.

INSTALLATION REQUIREMENTS

- The outlet can be located anywhere within the shaded area. Anywhere within the shaded area, the minimal distance between the appliance and the wall is 13/4 in (45 mm).



Electrical Requirements:

- A three prong grounded outlet
- 120 V, 60 Hz, AC only
- 20 Amp electrical supply with a fuse or a circuit breaker

Electric Installation

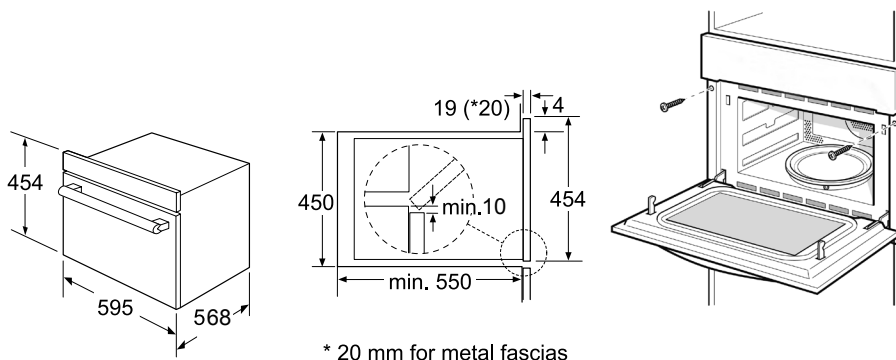
- This product must be connected to a supply circuit of the proper voltage and frequency.
- Wire size must conform to the requirements of the National Electric Code or the prevailing local code for this rating.
- The power supply cord and plug should be brought to a separate 20-amp branch circuit single grounded outlet. The outlet box should be located inside the cabinet above the appliance.
- The outlet box and supply circuit should be installed by a qualified electrician and conform to the National Electrical Code or the prevailing local code.
- The voltage used must be the same as specified on this microwave oven. Using a higher voltage is dangerous and may result in a fire or oven damage. Using a lower voltage will cause slow cooking.
- The manufacturer is not responsible for any damages resulting from the use of the oven with any voltage other than specified.

Model	Connection	Circuit Requirements
MWO-24	NEMA 5-20	120 V, 20 Amps 60 Hz

INSTALLATION REQUIREMENTS

Building In

- Carefully push the microwave into the cabinetry, making sure that it is in the center.
- Do not kink the connecting cable.
- Open the door and fasten the microwave with the screws that were supplied.



WARNING:

The gap between the worktop and the appliance must not be closed by additional battens.

Electrical connection

- The appliance is fitted with a plug and must only be connected to a properly installed grounded socket.
- Only a qualified electrician who takes the appropriate regulations into account may install the socket or replace the connecting cable. If the plug is no longer accessible following installation, an all-pole isolating switch must be present on the installation side with a contact gap of at least 3 mm. Contact protection must be ensured by the installation.

INSTALLATION REQUIREMENTS

Install Appliance

- The appliance is heavy. It is advisable to install it with a second person.

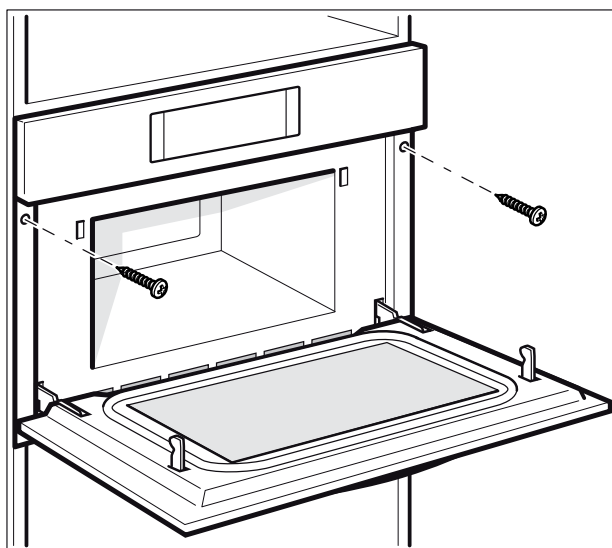
Mount to Cabinet

- Fully insert the appliance and center it. Do not kink the electrical cable.
- Screw the appliance into place.



WARNING:

The appliance is heavy. It is advisable to install it with a second person.



INSTALLATION REQUIREMENTS



Symbol	Function
AUTO DEFROST	Select Auto Defrost programs
FROZEN FOODS	Start cooking programs for frozen convenience foods
SENSOR COOK	Select Sensor Cook programs
SENSOR REHEAT	Select Sensor Reheat programs
POPCORN	Cook popcorn
BEVERAGE	Heat beverages
PIZZA	Select pizza programs
AUTO MENU	Select auto menu programs
BROIL HIGH-LOW	Set Broil modes (Hi/Lo)
POWER LEVEL	Set power level for microwave operation
PREHEAT	Select pheheat programs
TEMP. WEIGHT	Set Temp. or weight of cooking
TIME	Set cooking time
PANEL LOCK	Activate/deactivate child lock
CLOCK	Set time of day
0 - 9	Use the number keys to enter customized values
START / ENTER +30 seconds	Confirm entered values/Start cooking mode Add 30 seconds
CLEAR / OFF	Clear entered value /turn appliance off
CONVECTION	Select Convection programs

parameter	function
Auto menu	Select 8 automatic programmes.
Weight	Set the weight of cooking.
Time	Set the time of cooking.
Microwave	Select microwave power. 100W, 200W, 300W, 400W, 500W, 600W, 700W, 800W, 900W, 1000W

INSTALLATION REQUIREMENTS

Auto menu	Select 8 automatic programmes.
Weight	Set the weight of cooking.
Time	Set the time of cooking.
Microwave	Select microwave power. 100W, 300W, 500W, 700W and 900W

Cooling fan

- Your appliance has a cooling fan. The cooling fan switches on during operation. The hot air escapes above the door.
- The cooling fan continues to run for a certain time after operation.



Do not cover the ventilation slots. Otherwise, the appliance will overheat.

- The appliance remains cool during microwave operation. The cooling fan will still switch on. The fan may run on even when microwave operation has ended.
- Condensation may appear on the door window, interior walls and floor. This is normal and does not adversely affect microwave operation. Wipe away the condensation after cooking.

Setting the clock

1. Once the appliance is connected, "12:00" will be displayed as the time of day. To set the correct time, proceed as follows:
2. Touch **Clock**.
3. Enter the correct time using the number keys.
Example: To set the clock to 12:41 type in 1 2 4 1.
4. Touch **Start/Enter** to confirm.
+30 seconds

Heating up the oven

1. To remove the new oven smell, heat up the microwave when it is empty and closed. One hour with **Convection** at 350°F (180°C) is ideal. Ensure that no packaging remnants have been left in the oven cavity.
2. Touch **Convection** once to enter bake mode.
3. Enter the numbers **3 5 0** with the number keys.
4. Touch **TEMP./ WEIGHT** to adjust cooking time.
5. Enter the numbers **6 0** with the number keys.
6. Touch **Start/Enter** to start cooking.
+30 seconds
7. The oven light turns on and the appliance starts heating.

Setting Convection mode

Example: Roast 350°F for 20 minutes

1. Touch **Convection** twice to enter roast mode.
2. Enter the numbers **3 5 0** with the number keys.
3. Touch **TEMP./ WEIGHT** to adjust cooking time.
4. Enter the numbers **2 0** with the number keys.
5. Touch **Start/Enter** to start cooking.
+30 seconds

OPERATION

Opening the oven door during operation

Operation is suspended. After closing the door, touch the **Start/Enter** key. Operation continues. **+30 seconds**

Cancelling operation

1. Touch **Clear/Off** to cancel the active oven mode. The appliance turns off and the clock is displayed.
2. The cooling fans may continue to run for awhile and then switch off automatically.

Rapid Preheating

1. With rapid preheating, your oven reaches the set temperature particularly quickly.
2. To ensure an oven cooking result, only put your food in the cooking compartment when the preheating phase is complete.
3. Touch the **PREHEAT** key.
4. Enter the temperature setting with the number keys. The input temperature should be within 100 to 450°F .
5. Touch the **Start/Enter** key. The oven begins to heat up. **+30 seconds**

The preheating process is complete

A signal sounds. Put your dish in the oven. Set the cooking mode you need.

Cancelling rapid preheating

1. During setting the rapid preheating function, touch the **Clear/Off** can cancel the function.
2. During rapid preheating, touch **Clear/Off** can cancel the function. You can also open the door to cancel the function.



WARNING:

Only when you can hear alarm and preheating icon is blinking you can open the door and put food inside.

OPERATION

Suitable ovenware

- Suitable dishes are heat-resistant ovenware made of glass, glass ceramic, porcelain, ceramic or heat-resistant plastic. These materials allow microwaves to pass through.
- You should only use ovenware with decorative gold or silver trim if the manufacturer guarantees that they are suitable for use in microwaves.

Unsuitable ovenware

- Metal ovenware is unsuitable. Metal does not allow microwaves to pass through. Food in covered metal containers will remain cold.

Ovenware test

- Do not switch on the microwave unless there is food inside. The following ovenware test is the only exception to this rule. Perform the following test if you are unsure whether your ovenware is suitable for use in the microwave:
 - Heat the empty ovenware at maximum power for 1/2 to 1 minute.
 - Check the temperature occasionally during that time.
 - The ovenware should still be cold or warm to the touch.
 - The ovenware is unsuitable if it becomes hot or sparks are generated.



WARNING:

Creation of sparks: metal – e.g. a spoon in a glass – must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could destroy the glass on the inside of the door.

OPERATION

Microwave power settings

- You can select from 11 different microwave power levels. If you do not set a power level, the microwave will automatically operate at the highest power level 10.
- The table below provides suggested power levels for various types of food that can be prepared in the microwave.

Power level	Microwave output	Use for
10 High	100%	Boiling water Cooking ground meat Making candy Cooking fresh fruit & vegetables Cooking fish & poultry Preheating browning dish Reheating beverages Cooking bacon slices
9	90%	Reheating meat slices quickly Saute onions, celery & green peppers
8	80%	All reheating Cooking scrambled eggs
7	70%	Cooking breads & cereal products Cooking cheese dishes Cooking muffins, brownies & cupcakes Cooking whole poultry
6	60%	Cooking pasta
5	50%	Cooking meat Cooking custard Cooking spare ribs, rib roast & sirloin roast

OPERATION

Power level	Microwave output	Use for
4	40%	Cooking less tender cuts of meat Reheating frozen packaged foods
3	30%	Thawing meat, poultry & seafood Cooking small quantities of food Finish cooking casseroles, stew & some sauces Melting chocolate
2	20%	Softening butter & cream cheese
1	10%	Softening ice cream Raise yeast dough
0	0%	Cooling down the food

Setting the microwave

1. Enter the desired cook time with the number keys. The timer display will fill in from right to left.
Example: To set a microwave time of 20 minutes and 30 seconds, enter the numbers 2 0 3 0.
2. You can start microwave operation with the default power level 10 by touching
3. **Start/Enter** or you can set a different power level. Touch **Power Level**.
+30 seconds
4. Enter the desired power level using the number keys.
5. Touch **Start/Enter** to start microwave operation. The microwave timer will start to
+30 seconds
count down.

Express cooking

1. In waiting state, touch **number keys 1 to 9** to start 100% microwave cooking in 1 to 9 minutes.
2. If the door is closed, the oven will start to cook automatically after 2 seconds.

Change Power Level

1. You can change the power level at any time during microwave operation.
2. Touch **Power Level**.
3. Enter the desired power level with the number keys.
4. Touch **Start/Enter**. Microwave operation continues with the new power level.
+30 seconds

OPERATION

Opening the oven door during operation

Operation is suspended. After closing the door, touch the **Start/Enter** key. Operation continues. **+30 seconds**

Cancelling operation

1. Touch **Clear/Off** to cancel the active oven mode. The appliance turns off and the clock is displayed.
2. The cooling fans may continue to run for awhile and then switch off automatically.

Speedy microwave cooking

1. Use the **Start/Enter** key to quick-start your microwave at the highest power level. **+30 seconds**
You can touch the key repeatedly to increase the microwave time in increments of 30 seconds.
2. Touching this key during microwave operation will add 30 seconds to the remaining microwave time.
3. A signal will sound when the cooking time has elapsed. Microwave operation has finished.

Multi-stage cooking

1. Enter the desired cook time with the number keys.
2. Touch **Power Level**.
3. Enter the desired power level using the number keys.
4. Touch **Power Level**.
5. Enter the desired power level using the number keys.
6. Touch **Start/Enter**. **+30 seconds**
7. Enter the desired cook time with the number keys.
8. Touch **Start/Enter** to start microwave operation. **+30 seconds**
9. The buzzer will sound 3 times when the first stage cooking is finished and enter to the second stage.

Automatic programmes

Setting a programme

1. When you have selected a programme, set the oven. The temperature selector must be in the off position.
2. Touch **Auto menu**.
3. Touch **Auto menu** repeatedly to scroll through all Auto menu .
4. Touch the number keys to adjust weight of food.
5. Touch **Start/Enter** to start cooking.
+30 seconds

Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. Close the appliance door and then touch **Start/Enter** to resume operation.
+30 seconds

Cancel operation

Touch **Clear/Off** to cancel the active oven mode. The appliance turns off and the clock is displayed. The cooling fans may continue to run for awhile and then switch off automatically.

Auto Menu

Program	Weight range	Food placement
1 - Chicken Breasts	0.5 - 3.0 lbs	Wire rack, facing down
2 - Chicken Thigh	0.5 - 3.0 lbs	Wire rack, facing down
3 - Whole Poultry	1.5 - 4.5 lbs	Turntable
4 - Beef Roast	0.5 - 3.25 lbs	Turntable
5 - Pork Tenderloin	1.0 - 3.0 lbs	Wire rack, facing down
6 - Pork Chops	0.5 - 3.0 lbs	Wire rack, facing down
7 - Meatloaf	1.0 - 3.25 lbs	Turntable
8 - Fish Fillets	0.5 - 2.0 lbs	Wire rack, facing down

Defrosting programmes

1. You can use the 2 defrosting programmes to defrost ground meat and meat pieces.
2. Touch **Auto Defrost** once or twice to choose "GROUND MEAT" or "MEAT PIECES".
3. Enter the weight of the food you want to defrost using the number keys.
4. Touch **Start/Enter** to start defrosting.
+30 seconds

Preparing food

1. Use food that has been frozen at -18 °C and stored in portion- sized quantities that are as thin as possible.
2. Take the food to be defrosted out of all packaging and weigh it. You need to know the weight to set the programme.
3. Liquid will be produced when defrosting meat or poultry. Drain off this liquid when turning meat and poultry and under no circumstances use it for other purposes or allow it to come into contact with other foods.

Ovenware

- Place the food in a microwaveable shallow dish, e.g. a China or glass plate, but do not cover.
- When defrosting chicken and chicken portions, an audible signal will sound on two occasions to indicate that the food should be turned.

Resting time

- The defrosted food should be left to stand for an additional 10 to 30 minutes until it reaches an even temperature. Large pieces of meat require a longer standing time than smaller pieces. Flat pieces of meat and items made from minced meat should be separated from each other before leaving to stand.
- After this time, you can continue to prepare the food, even though thick pieces of meat may still be frozen in the middle. The giblets can be removed from poultry at this point.

Programme no.	Defrost	Weight range in lbs
1	Ground meat	0.50 - 2.00
2	Meat pieces	0.50 - 3.00

OPERATION

Popcorn



Do not leave oven unattended while popping corn. Popcorn may ignite and cause fire.

The popcorn feature lets you pop 3 different bag sizes of commercially packaged microwave popcorn. Use the following table to determine the setting to use:

Bag size	Touch Popcorn key
1.2 oz.	once
2.5 oz.	twice
3.5 oz.	3 times

Setting Popcorn mode

1. The appliance must be turned off.
2. Touch **Popcorn**. The cook time is displayed.
3. Touch **Popcorn** repeatedly or touch number key 1 to 3 to choose the desired weight.
4. Touch **Start/Enter**.
5. The microwave timer starts counting down.
+30 seconds
6. When the microwave time has elapsed, a beep will sound. The appliance turns off and the clock is displayed.

Beverage

The beverage feature heats 0.5 to 2 cups of a beverage. Use the table below to determine the setting to use.

Amount	Touch Beverage key
0.5 cups (about 4 oz.)	once
1 cup (about 8 oz.)	twice
1.5 cups (about 12 oz.)	3 times
2 cups (about 16 oz.)	4 times

OPERATION

Setting Beverage mode

1. Touch **Beverage**. The cook time is displayed.
2. Touch **Beverage** repeatedly or touch **number key 1 to 4** to choose the desired amount.
3. Touch **Start/Enter**.
+30 seconds
4. The microwave timer starts counting down. When the microwave timer has elapse, a beep will sound. The appliance turns off and the clock is displayed.

Frozen Foods

Setting Frozen Foods

1. The appliance must be turned off.
2. Touch **Frozen Foods**.
3. You can change the temperature by using the number keys. You can enter a temperature between 200 and 450° F (100 - 230°C).
4. Touch **TEMP./WEIGHT** to adjust cooking time.
5. Touch **Start/Enter** to start cooking.
+30 seconds

Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. When you close the appliance door, operation will be resumed.

Cancel operation

1. Touch **Clear/Off** to cancel the active oven mode. The appliance turns off and the clock is displayed.
2. The cooling fans may continue to run for awhile and then switch off automatically.

OPERATION

Pizza

You can use the Pizza mode to bake three different types of pizza:

Mode no.	Pizza type	Bake on
1	Frozen pizza	Metal tray
2	Fresh pizza	Metal tray
3	Microwave pizza	Ceramic tray

Pizza tips

1. Check pizza before minimum time, pizza may cook faster compared to a traditional oven.
2. For fresh pizza use a pizza paddle for sliding the pizza on and from the metal turntable.
3. If using a pizza paddle, sprinkle the paddle liberally with cornmeal for ease in transferring the dough to the metal turntable.
4. Maximum size is 12 inches for fresh and frozen pizzas.
5. Avoid using a pizza stone as it can damage the oven.
6. The metal turntable can be used for cutting pizza into slices. Remove the turntable from the oven after the pizza is baked.

Setting Pizza mode for fresh or frozen pizza

1. The appliance must be turned off.
2. You can set a temperature range from 375 to 450° F (190 to 230°C) for fresh and frozen pizza modes.
3. You can bake fresh or frozen pizza directly on the metal tray turntable.
4. Touch **Pizza**.
5. Touch **Pizza** repeatedly to scroll through all pizza modes.
6. Touch **Start/Enter**.
+30 seconds
7. You can change the temperature by using the number keys. Touch **Start/Enter** to confirm.
+30 seconds
8. The microwave oven starts preheating.
9. The set temperature is reached once the preheat bar has filled up completely and a beep sounds.

OPERATION

Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. When you close the appliance door, operation will be resumed.

Setting Pizza mode for microwave pizza

1. Place the microwave pizza on the ceramic tray and put it in the oven following package directions.
2. Touch **Pizza**.
3. Touch the **number key 3** or touch **Pizza** repeatedly until **MICROWAVE PIZZA** is displayed.
4. Touch **Start/Enter**.
+30 seconds
5. When sensing is complete, a beep will sound and the calculated cook time will start to count down. After the cook time has run out a beep will sound. The appliance turns off and the clock is displayed.



WARNING: Do not open the door during the sensing process, or the program will be cancelled.

6. Once the calculated cook time is displayed, you can open the door to stir, turn or rearrange the food. Touch **Start/Enter** to resume operation.
+30 seconds

Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. Close the appliance door and then touch **Start/Enter** to resume operation.
+30 seconds

OPERATION

Sensor cooking

You can select two sensor cooking modes. Sensor cooking allows you to cook many of your favorite foods without selecting cooking times and power levels. The microwave oven automatically determines the required cooking time for each food item.

- Food cooked with the sensor system should start from normal storage temperature.
- Turntable tray, ceramic tray and outside of container should be dry.
- Foods should always be covered loosely with microwavable plastic wrap, wax paper or lid.
- Do not open the door or touch **Clear/Off** key during sensing time. When sensing time is over, the oven beeps once and the remaining cooking time will appear in the display. At this time you can open the door to stir, turn or rearrange the food.

Sensor Reheat

The Sensor Reheat feature lets you reheat dinner plates or casseroles (8-16 oz.) for your cooking convenience.

Setting Sensor Reheat

1. Touch **Sensor Reheat**.
2. Touch **Start/Enter**. **Sensing** is displayed. The microwave operates during sensing.
+30 seconds
3. When sensing is complete, a beep will sound and the calculated cook time will start to count down.



Do not open the door during the sensing process, or the program will be cancelled.

4. Once the calculated cook time is displayed, you can open the door to stir, turn or rearrange the food. Touch **Start/Enter** to resume operation.
+30 seconds
5. When sensor reheat is finished, a beep will sound and the appliance turns off.
6. Cover with vented plastic wrap or wax paper.
7. Reheat food on a microwavable dinner plate.

OPERATION

Reheat cooking suggestions

Food	Directions	Quantity
Dinner plate	Use only pre-cooked, refrigerated foods. Cover plate with vented plastic wrap or waxed paper, tucked under plate. If food is not hot enough after heating with the Reheat feature, continue heating using manual time and power level setting. Contents: <ul style="list-style-type: none"> • 3-4 oz. meat, poultry or fish (up to 6 oz. with bone) • 1/2 cup starch (potatoes, pasta, rice, etc.) • 1/2 cup of vegetables (about 3-4 oz.) 	1 serving (1 plate)
Casserole, Pasta	Cover plate with lid or vented plastic wrap. If food is not hot enough after heating with the Reheat feature, continue heating using manual time and power level setting. Stir foods once before serving. Contents: <ul style="list-style-type: none"> • Casserole: refrigerated foods (such as beef stew or lasagna) • Pasta: Canned spaghetti and ravioli, refrigerated foods 	1 to 4 servings

Sensor Cook

Sensor Cook allows you to cook many of your favorite foods without selecting cooking times and power levels. The microwave oven automatically determines the required cooking time for each food item.

Sensor Cook programs

Sensor Cook Program	Quantity	Cooking tips
1 - Baked Potato	1 - 4 potatoes (8 - 32 oz.)	Pierce skin with a fork. Do not cover. After cooking, allow to stand wrapped in foil for 5 minutes.
2 - Ground Meat	8 - 24 oz. (0.5 - 1.5 lbs)	After cooking, allow to stand, covered, for 3 - 4 minutes.
3 - Fresh Vegetables	4 - 16 oz. (0.25 - 1 lbs)	No water is needed if vegetables have just been washed. Add 2 tablespoons water per 8 ounces of fresh vegetables.
4 - Fish/Seafood	8 - 20 oz. (0.5 - 1.25 lbs)	Roll thin edges underneath. Arrange in a ring around microwaveable dish.
5 - Frozen Entrees	10 - 20 oz.	Follow package instructions for venting, cutting plastic film, etc.

Setting Sensor Cook

- The appliance must be turned off.
Example: Set **Sensor Cook** for Ground Meat.
- Touch **Sensor Cook**.
- Select the desired program from the label at the oven cavity. For Ground Meat, touch the **number key 2** or touch **Sensor Cook** repeatedly to scroll through all **Sensor Cook** modes.
- Touch **Start/Enter**.
+30 seconds
- The program will start sensing with the microwave operating.

OPERATION

When sensing is complete, a beep will sound and the calculated cook time will start to count down.



Do not open the door during the sensing process, or the program will be cancelled.

1. Once the calculated cook time is displayed, you can open the door to stir, turn or rearrange the food. Touch **Start/Enter** to resume operation.
+30 seconds
2. When sensor cook is finished a beep will sound and the appliance turns off.

Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. Close the appliance door and then touch **Start/Enter** to resume operation.
+30 seconds

Cancel operation

1. Touch **Clear/Off** to cancel the active oven mode. The appliance turns off and the clock is displayed.
2. The cooling fans may continue to run for awhile and then switch off automatically.

Broil

The Broil feature uses intense heat radiated from the upper element.

Setting Broil mode

1. The appliance must be turned off.
2. Touch **Broil HIGH-LOW**.
3. Touch **Broil** again to change to **Broil low** mode.
4. Enter the desired cooking time with the number keys.
5. Touch **Start/Enter** to start operation.
+30 seconds



Always use a broil pan when cooking in Broil mode.

Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. When you close the appliance door, operation will be resumed.

Cancel operation

1. Touch **Clear/Off** to cancel the active oven mode. The appliance turns off and the clock is displayed.
2. The cooling fans may continue to run for awhile and then switch off automatically.

Setting the time-setting options

Your oven has various time-setting options. You can use the **Clock** key to call up the menu and switch between the individual functions.

Setting the cooking time

1. The cooking time for your meal can be set on the oven. When the cooking time has elapsed, the oven switches itself off automatically. This means that you do not have to interrupt other work to switch off the oven. The cooking time cannot be accidentally exceeded.
2. The oven starts. The cooking time counts down in the display.
3. The cooking time has elapsed
4. An audible signal sounds. The oven stops heating.

Setting the clock

1. Touch **Clock**.
2. Enter the correct time using the number keys. Example: To set the clock to 12:41 type in 1 2 4 1.
3. Touch **Start/Enter** to confirm.
+30 seconds

Changing the clock

1. Touch **Clock** in waiting state. The actual time disappear and then the time will blink in the display.
2. Enter the correct time using the number keys.
3. Touch **Start/Enter** to confirm.
+30 seconds

Cooking eggs in your microwave

- Never cook eggs in the shell and never warm hard-cooked eggs in the shell; they can explode.
- Always pierce yolk on whole eggs to keep them from bursting.
- Cook eggs just until set; they will become tough if overcooked.
- Cooking scrambled eggs is safe.
- Always place vegetables like asparagus and broccoli with the stem ends pointing towards the edge of the dish and the tips toward the center.
- When cooking cut vegetables, always cover the dish with a lid or vented microwavable plastic wrap.
- Whole, unpeeled vegetables such as potatoes, sweet potatoes, squash, eggplant, etc., should have their skin pricked in several locations before cooking to prevent them from bursting.
- For more even cooking, stir or rearrange whole vegetables halfway through the cook time.
- Most of the time, the denser the food, the longer the required standing time. For example, a baked potato should stand for 5 minutes before serving, while a dish of peas may be served immediately.

Heating food



Risk of scalding!

- There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only moves a little, the hot liquid can suddenly boil over and spatter. When heating liquids, always place a spoon in the container. This will prevent delayed boiling.



Acrylamide in foodstuffs

Which foods are affected?

Acrylamide is mainly produced in grain and potato products that are heated to high temperatures, such as potato crisps, chips, toast, bread rolls, bread, fine baked goods (biscuits, gingerbread, cookies).

Tips for keeping acrylamide to a minimum when preparing food	
General	Keep cooking times to a minimum. Cook meals until they are golden brown, but not too dark. Large, thick pieces of food contain less acrylamide.
Baking biscuits Oven chips	Max. 200 °C in Top/bottom heating or max. 180 °C in 3D hot air or hot air mode. Max. 190 °C in Top/bottom heating or max. 170 °C in 3D hot air or hot air mode. Egg white and egg yolk reduce the formation of acrylamide. Distribute thinly and evenly over the baking tray. Cook at least 400 g at once on a baking tray so that the chips do not dry out.

Energy and environment tips

Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly.

Saving energy

- Only preheat the oven if this is specified in the recipe or in the operating instruction tables.
- Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.
- Open the oven door as infrequently as possible while you are cooking, baking or roasting.
- It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.
- For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.

This appliance complies with European Directive 2002/ 96/EC on Waste Electrical and Electronic Equipment (WEEE). The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.



EXPERT COOKING GUIDE

Broil

- Place pan of food on the wire rack with the recess facing up.

Food	Oven temperature	Cooking time (minutes)	Internal temperature	Cooking tip / Procedure
Hamburgers, ¾" to 1", medium	High	Side 1: 9 - 11 Side 2: 10 - 12	160°F (71°C)	Use pan that allows fat to drain away from the food. High fat meat causes more spattering.
Lamb chops, 1", medium	High	Side 1: 9 - 11 Side 2: 10 - 12	160°F (71°C)	Use pan that allows fat to drain away from the food. Slit fat to prevent curling.
Sausage, fresh	High	Side 1: 9 - 11 Side 2: 8 - 10	160°F (71°C)	Use pan that allows fat to drain away from the food.
Steaks, ¾" to 1", medium rare	High	Side 1: 9 - 11 Side 2: 10 - 12	145°F (63°C)	Use pan that allows fat to drain away from the food. Slit fat to prevent curling.
Steaks, ¾" to 1", medium	High	Side 1: 9 - 11 Side 2: 10 - 12	160°F (71°C)	Use pan that allows fat to drain away from the food. Slit fat to prevent curling.
Toasting bread	Low	3 - 5	-	Check at minimum time.
Top browning casseroles	Low	3 - 5	-	Use only metal or glass ceramic dishes such as Corning Ware®

Convection Broil

- Place pans of food on the wire rack with the recess facing up.

Food	Oven temperature	Cooking time (minutes)	Internal temperature	Cooking tip / Procedure
Chicken breasts, bone-in	Low	Side 1: 9 - 11 Side 2: 10 - 12	170°F (76°C)	Start breast side down.
Fish filets, ¾" to 1"	Low	11 - 15	145°F (63°C)	No turning of fish. Turn thin ends under. Brush with olive oil or butter to prevent sticking.

Convection

- Preheat the oven before adding foods. Once the oven is preheated, place the food in the oven quickly to minimize loss of heat. Place pans of food on the wire rack with the recess facing down.

Food	Oven temperature	Cooking time (minutes)	Cooking tip / Procedure
Biscuits	350°F (175°C)	13 - 20	A dark or dull baking sheet will result in a browner, crisper crust.
Cake, 13"x9"	350°F (175°C)	23 - 28	For a tender, light golden brown crust, use light, shiny metal bakeware.
Cookies	350 - 375°F (175 - 190°C)	8 - 14	A dark or dull baking sheet will result in a browner, crisper crust.
Cornbread	425 - 450°F (220 - 230°C)	25 - 30	Use a square baking pan.
Cupcakes	350°F (175°C)	18 - 21	Ideal for ready-made mixes. Prepare according to package directions.
Dinner rolls	400°F (205°C)	12 - 18	Use with fresh or frozen dinner rolls.
Fresh fruit pie	375°F (190°C)	50 - 60	A dark or dull baking pie pan will result in a browner, crisper crust.
Muffins	400°F (205°C)	10 - 18	Ideal for ready-made mixes. Prepare according to package directions.
Roasted vegetables	425 - 450°F (220 - 230°C)	15 - 20	Use dark or dull metal pan. Stir once.
Shortcakes	450°F (230°C)	10 - 18	Best for individual shortcakes. Use dark coated pan.

EXPERT COOKING GUIDE

Cooking seafood in your microwave

- Be sure to place fish on a microwave-safe roasting rack in a microwave-safe dish. Be sure to always cook fish until it flakes easily with a fork. Use a tight cover to steam fish; a lighter cover of wax paper or paper towel provides less steaming. And be sure not to overcook fish; check it at a minimum cooking time before cooking longer.

Seafood	Power level	Cook time	Directions
Fish steaks up to 1½ lbs.	medium high (7)	7–11 min. /lb	Arrange fish on roasting rack with meaty portions towards the outside of rack. Cover with wax paper. Turn over and rearrange halfway through cook time. Cook until fish flakes easily with fork. Let stand 3–5 mins.
Fish fillets up to 1½ lbs.	medium high (7)	7–11 min. /lb	Arrange fillets in a baking dish, turning any thin pieces under. Cover with wax paper. If over ½ inch thick, turn over and rearrange halfway through cook time. Cook until fish flakes easily with fork. Let stand 2–3 mins.
Shrimp up to 1½ lbs.	medium high (7)	7–11 min. /lb	Arrange shrimp in a baking dish without overlapping or layering. Cover with wax paper. Cook until firm and opaque, stirring 2 or 3 times. Let stand 5 mins.

Care and cleaning



WARNING:

Risk of electric shock! Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.



WARNING:

Risk of burns! Never clean the appliance immediately after switching off. Let the appliance cool down.



WARNING:

Risk of serious damage to health! Microwave energy may escape if the cooking compartment door or the door seal is damaged. Never use the appliance if the cooking compartment door or the door seal is damaged. Contact us at 1-614-777-5004.

- Slight differences in colour on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.
- Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.
- Unpleasant odours, e.g. after fish has been prepared, can be removed very easily. Add a few drops of lemon juice to a cup of water. Place a spoon into the container as well, to prevent delayed boiling. Heat the water for 1 to 2 minutes at maximum microwave power.

Cleaning agents

- To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Do not use
 - Sharp or abrasive cleaning agents,
 - Metal or glass scrapers to clean the glass in the appliance door.
 - Metal or glass scrapers to clean the door seal,
 - Hard scouring pads and sponges,
 - Cleaning agents with high concentrations of alcohol.
- Wash new sponge cloths thoroughly before use.
- Allow all surfaces to dry thoroughly before using the appliance again.

MAINTENANCE

Area	Cleaning agents
Appliance front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaners or metal or glass scrapers for cleaning.
Appliance front with stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such residues. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist shops. Do not use glass cleaners or metal or glass scrapers for cleaning.
Cooking compartment	Hot soapy water or a vinegar solution: Clean with a dish cloth and dry with a soft cloth. If the oven is very dirty: Do not use oven spray or other aggressive oven cleaners or abrasive materials. Scouring pads, rough sponges and pan cleaners are also unsuitable. These items scratch the surface. Allow the interior surfaces to dry thoroughly.
Recess in cooking compartment	Damp cloth: Ensure that no water seeps through the turntable drive into the appliance interior.
Wire racks	Hot soapy water: Clean using stainless steel cleaning agent or in the dishwasher.
Door panels	Glass cleaner: Clean with a dish cloth. Do not use a glass scraper.
Seal	Hot soapy water: Clean with a dish cloth, do not scour. Do not use a metal or glass scraper for cleaning.

Childproof lock

The oven has a childproof lock to prevent children switching it on accidentally. The oven will not react to any settings. The timer and clock can also be set when the childproof lock has been switched on.

Switching on the childproof lock

1. No cooking time should be set.
2. Touch and hold the **Panel lock** key for approx. 3 seconds. The lock symbol appears in the display. The childproof lock is activated.



Switching off the childproof lock

- Touch and hold the **Panel lock** key for approx. 3 seconds. The lock symbol on the display goes out. The childproof lock is deactivated.

Childproof lock with other cooking operations

- When other cooking programmes have been set, the childproof lock is not operational.

TROUBLESHOOTING

Problem	Possible Cause	Solution
The appliance does not work.	<ul style="list-style-type: none"> ● Faulty circuit breaker ● Plug not plugged in. ● Power cut 	<ul style="list-style-type: none"> ● Look in the fuse box and check that the circuit breaker for the appliance is in working order. ● Plug in the plug. ● Check whether the kitchen light works.
The appliance does not work.  appears in the display panel.	<ul style="list-style-type: none"> ● Childproof lock is active. 	<ul style="list-style-type: none"> ● Deactivate the childproof lock (see section: Childproof lock).
 is in the display panel.	<ul style="list-style-type: none"> ● Power cut 	<ul style="list-style-type: none"> ● Reset the clock.
The microwave does not switch on.	<ul style="list-style-type: none"> ● Door not fully closed. 	<ul style="list-style-type: none"> ● Check whether food residue or debris is trapped in the door.
It takes longer than before for the food to heat up in the microwave	<ul style="list-style-type: none"> ● The selected microwave power level is too low. ● A larger amount than usual has been placed in the appliance. ● The food was colder than usual. 	<ul style="list-style-type: none"> ● Select a higher power level. ● Double the amount = almost double the cooking time. ● Stir or turn the food during cooking.
Turntable grates or grinds.	<ul style="list-style-type: none"> ● Dirt or debris in the area around the turntable drive. 	<ul style="list-style-type: none"> ● Clean the rollers under the turntable and the recess in the oven floor thoroughly.

TROUBLESHOOTING

ZLINE customer service is available at 1-614-777-5004.

Problem	Possible Cause	Solution
A particular operating mode or power level cannot be set.	<ul style="list-style-type: none"> The temperature, power level or combined setting is not possible for this operating mode. 	<ul style="list-style-type: none"> Choose permitted settings.
E 1 appears in the display panel.	<ul style="list-style-type: none"> The thermal safety switch-off function has been activated. 	<ul style="list-style-type: none"> Call customer service for information on how to check the temperature sensor.
E 2 appears in the display panel.	<ul style="list-style-type: none"> The thermal safety switch-off function has been activated. 	<ul style="list-style-type: none"> Call customer service for information on how to check the temperature sensor.
E 4 appears in the display panel.	<ul style="list-style-type: none"> Humidity sensor error 	<ul style="list-style-type: none"> Call customer service for information on how to check the humidity sensor.
E 17 appears in the display panel.	<ul style="list-style-type: none"> Rapid heating has failed 	<ul style="list-style-type: none"> Call customer service for information on how to check the humidity sensor or the heating pipe.



ZLINE

KITCHEN AND BATH

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