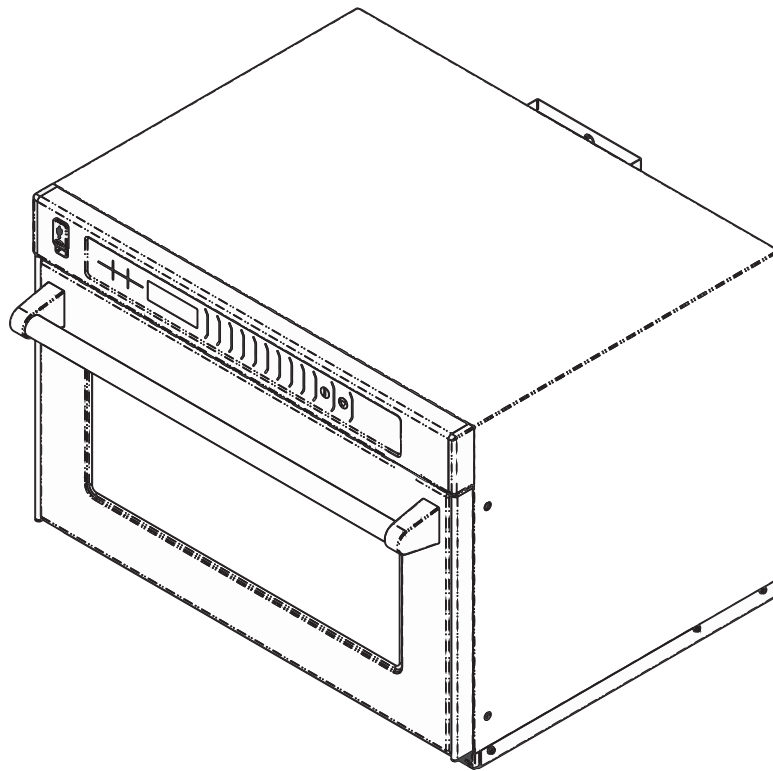


Owner's Manual

COMMERCIAL MICROWAVE OVEN

THIS OVEN IS INTENDED FOR COMMERCIAL USE ONLY



SOLWAVE
AMERI  SERIES

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

TABLE OF CONTENTS

Important Safety Instructions.....	2-3
Grounding and Installation.....	4
Control Panel and Features.....	5
Cooking & Programming Features	6
Using the Oven Control	7
Programming	8
Export Menu via USB Flash Drive.....	9
Import Menu via USB Flash Drive	9
User Options	10
Care and Cleaning	11-12
Cooking Guidelines.....	13
Cooking Instructions.....	15
Before Calling for Service.....	16
Warranty	16-18

IMPORTANT SAFETY INSTRUCTIONS

WARNING

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

1. **READ** all instructions before using equipment.
 2. **READ AND FOLLOW** the specific “**PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY**” on page 1.
 3. This equipment **MUST BE GROUNDED**. Connect only to properly **GROUNDED** outlet. See “**GROUNDED/ EARTHING INSTRUCTIONS**” on page 4.
 4. Install or locate this equipment **ONLY** in accordance with the installation instructions in this manual.
 5. Some products such as whole eggs and sealed containers—for example, closed glass jars—are able to explode and **SHOULD NOT** be **HEATED** in this oven.
 6. Use this equipment **ONLY** for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this equipment. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
 7. **HOT CONTENTS CAN CAUSE SEVERE BURNS. DO NOT ALLOW CHILDREN TO USE THE MICROWAVE.** Use caution when removing hot items
 8. **DO NOT** operate this equipment if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
 9. This equipment, including power cord, must be serviced **ONLY** by qualified service personnel. Special tools are required to service equipment. Contact nearest authorized service facility for examination, repair, or adjustment.
 10. **DO NOT** cover or block filter (if applicable) or other openings on equipment.
 11. **DO NOT** store this equipment outdoors. **DO NOT** use this product near water – for example, near a kitchen sink, in a wet basement, a swimming pool, or a similar location.
 12. **DO NOT** immerse cord or plug in water.
 13. Keep cord **AWAY** from **HEATED** surfaces.
 14. **DO NOT** let cord hang over edge of table or counter.
 15. See door cleaning instructions on page 4. Cleaning and user maintenance shall not be made by children without supervision.
 16. To avoid risk of fire in the oven cavity:
 - a. **DO NOT** overcook food. Carefully attend oven when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - c. If materials inside the oven ignite, keep oven door **CLOSED**, turn oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
 - d. **DO NOT** use the cavity for storage. **DO NOT** leave paper products, cooking utensils, or food in the cavity when not in use.
 17. For commercial use only.
 18. It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of any cover which gives protection against exposure to microwave energy.
 19. If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
 20. Appliance is not to be used by children 8 years and below or persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction.
 21. Children being supervised not to play with appliance.
 22. Only use utensils that are suitable for use in microwave oven.
 23. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
 24. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
 25. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
 26. The appliance should not be cleaned with a water jet or steam cleaner.
 27. Liquids or other foods must not be heated in sealed containers since they are liable to explode.
 28. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- Combination Ovens Only:**
29. **DO NOT** insert oversized foods or oversized utensils in a microwave/convection oven as they may create a fire, an electrical arc, or risk of electrical shock.
 30. **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving risk of electrical shock.
 31. **DO NOT** use paper products not intended for high temperature cooking when equipment is operated in convection or combination mode.
 32. **DO NOT** store any materials, other than manufacturer’s recommended accessories, in this equipment when not in use.
 33. **DO NOT** cover any part of the oven with metal foil. Airflow restriction will cause overheating of the oven.
 34. **DO NOT** spray oven cleaning solutions toward the rear inner cavity surface. This will contaminate and damage the convection heating assembly.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS



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

General Use:

1. **Do not** use regular cooking thermometers in oven. Most cooking thermometers contain mercury and may cause an electrical arc, malfunction, or damage to oven.
2. Never use paper, plastic, or other combustible materials that are not intended for cooking.
3. When cooking with paper, plastic, or other combustible materials, follow manufacturer's recommendations on product use.
4. **Do not** use paper towels which contain nylon or other synthetic fibers. Heated synthetics could melt and cause paper to ignite.
5. To avoid surface deterioration, keep the oven in a clean condition. Infrequent cleaning could adversely affect the life of the appliance and possible result in a hazardous situation.
6. Clean oven regularly and remove any food deposits.

Heating Foods and Liquids:

7. Liquids such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.** To reduce the risk of injury to persons:
 - a. Do not overheat the liquid.
 - b. Stir the liquid both before and halfway through heating it.
 - c. Do not use straight-sided containers with narrow necks.
 - d. After heating, allow the container to stand in the microwave for a short time before removing it.
 - e. Use extreme care when inserting a spoon or other utensil into the container.
8. **Do not** deep fat fry in oven. Fat could overheat and be hazardous to handle.
9. **Do not** cook or reheat eggs in shell or with an unbroken yolk using microwave energy. Pressure may build up and erupt. Pierce yolk with fork or knife before cooking.
10. Pierce skin of potatoes, tomatoes, and similar foods before cooking with microwave energy. When skin is pierced, steam escapes evenly.
11. **Do not** heat sealed containers or plastic bags in oven. Food or liquid could expand quickly and cause container or bag to break. Pierce or open container or bag before heating.

12. **Do not** heat baby bottles in oven.
13. Baby food jars shall be open when heated and contents stirred or shaken before consumption, in order to avoid burns.
14. Never use oven to heat alcohol or food containing alcohol as it can more easily catch fire if overheated.

Additional Microwave Oven Safety Instructions:

15. **Do not** operate equipment without load or food in oven cavity.
16. Use only popcorn in packages designed and labeled for microwave use. **Popping time varies depending on oven wattage.** Do not continue to heat after popping has stopped. Popcorn will scorch or burn. Do not leave oven unattended.
17. **Do not** use metal utensils in oven.
18. An authorized servicer **MUST** inspect equipment annually. Record all inspections and repairs for future use.

Additional Combination Oven Safety Instructions:

19. **Do not** pop popcorn in this oven.
20. **Do not** use metal utensils in oven except when recommended by microwave food manufacturers or recipe requires metal utensils in convection or combination mode. Heat food in containers made of glass or china if possible.
21. Oven temperature is at least 450°F in convection mode. Verify plastic, paper or other combustible materials are recommended by the manufacturer to withstand the maximum oven temperature.
22. Racks, utensils, rack guides, and oven surfaces may become hot during or after use. Use utensils or protective clothing, like pan grips or dry oven mitts, when necessary to avoid burns.
23. **Do not** unplug oven immediately after use. Internal fan must cool oven to avoid damage of electrical components.
24. Caution: To avoid burns, do not use containers loaded with liquid or kitchen products that become liquid by heating at levels above those that can be easily observed.

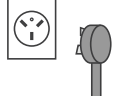
PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- A. **DO NOT** attempt to operate this oven with the door open since open door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- B. **DO NOT** place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- C. **DO NOT** operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
 1. door (bent)
 2. hinges and latches (broken or loosened)
 3. door seals and sealing surfaces.
- D. The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

Grounding and Installation

Grounding/Earthing Instructions

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



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

Do NOT use an extension cord.

If the product power cord is too short, have a qualified electrician install a three-slot receptacle. This oven should be plugged into a separate circuit with the electrical rating as provided in product specifications (available on Solwave's website at www.solwaveovens.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.
- A protective film is used to prevent scratching of the outer case during transportation. Peel off the film from the exterior of the oven before installation.
- The warning label provided with the oven must be placed in a conspicuous location near the oven.

Radio Interference

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

Oven Placement

- Do NOT install oven next to or above source of heat, such as pizza oven or deep fat fryer. This could cause oven to operate improperly and could shorten life of electrical parts.
- Do NOT block or obstruct oven filters. Allow access for cleaning.
- Install oven on clean, flat, and level counter-top surface.
- Outlet should be located so that plug is accessible when oven is in place.
- This oven is required to be sealed to the countertop to establish proper sanitary operation. It is manufactured with a basepan gasket designed to provide this seal.
- Inspect gasket for damage before placing oven on countertop.
- Minimize sliding of oven to prevent damage to gasket.
- When in place, this gasket is intended to prevent liquid spillage on adjacent countertop surfaces from passing under inaccessible portions off the equipment.

OVEN CLEARANCES

- A. Allow at least 7" (17.78 cm) of clearance around top of oven. Proper air flow around oven cools electrical components. With restricted air flow, oven may not operate properly and life of electrical parts is reduced.
- B. There is not an installation clearance requirement for the back of the oven.
- C. Allow at least 1" (2.54 cm) of clearance around sides of oven.
- D. Install oven so oven bottom is at least 3 feet (91.5 cm) above floor.

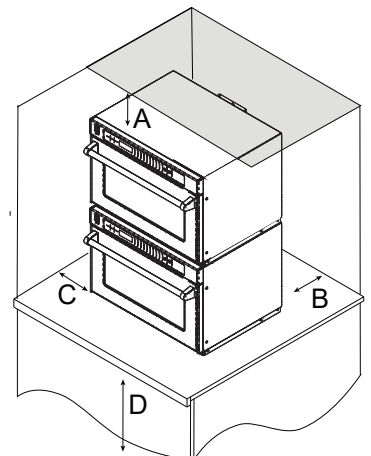
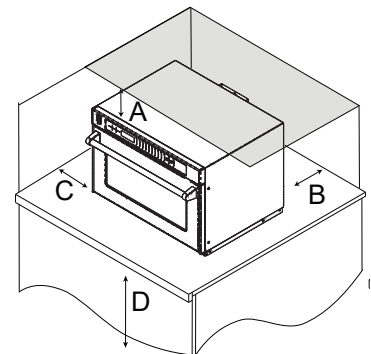
WARNING

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

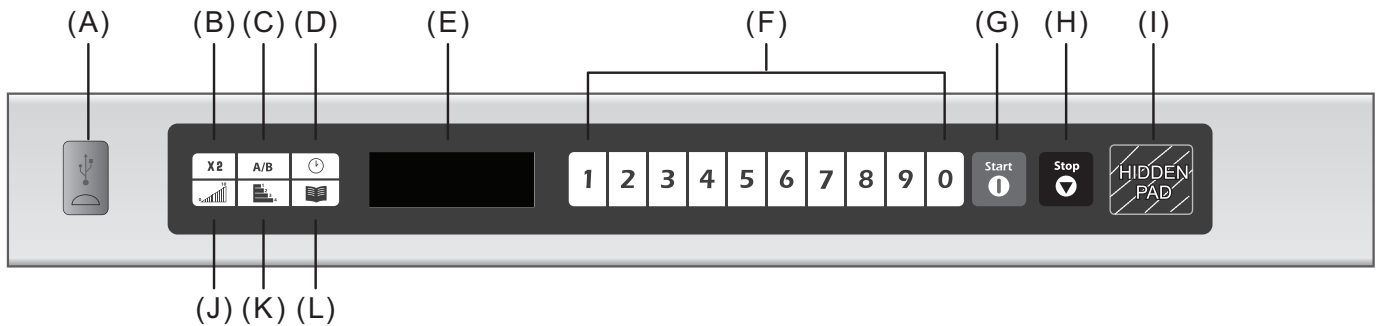
WARNING

Excessive Weight Hazard

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



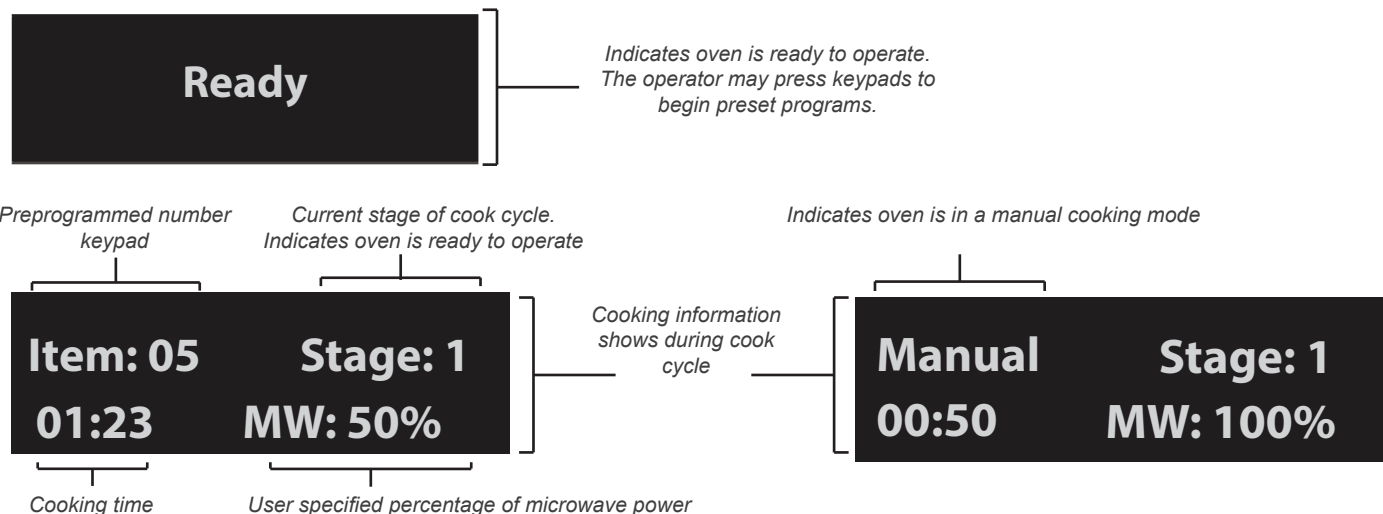
Control Panel and Features



Control Panel Features

- (A) **USB PORT**
Standard USB flash drive compatible. Allows for import/export of programmed settings and user options.
- (B) **X2 - DOUBLE QUANTITY COOKING**
Increases a preset cook time by a percentage of the original cook time, also know as a COOK FACTOR. Used for cooking multiple servings of foods .For instructions on how to use this feature, see "Programmed Keys" on page 7
- (C) **MENU A/B**
Toggles menu selection between two sets of programmed cook settings. Selecting Menu A allows preset programs 0 through 9 to operate using keypads 0 through 9. Selecting Menu B allows preset programs 10 through 19 to operate using keypads 0-9.
- (D) **MANUAL TIME ENTRY MODE**
Allows the operator to heat without changing the preset program keypads.
- (E) **DISPLAY**
- (F) **NUMBER KEYPADS**
Used to operate preset cooking programs and enter settings.
- (G) **START/OK KEYPAD**
Begins cooking in Manual Time Entry Mode.
- (H) **STOP/RESET KEYPAD**
Interrupts operation, and/or exits modes and menus
- (I) **HIDDEN KEYPAD**
The hidden key pad can be used for adjusting oven controls based on user preferences. It is located to the right of the STOP pad. For instructions on how to use this, see "User Options" on page 10.
- (J) **POWER LEVEL KEYPAD**
The power level keypad allows the user to change the microwave power level for different stages of a cook cycle. For instructions on how to program the power level, see "Programming Keys" on page 8
- (K) **STAGE COOKING KEYPAD**
A user can program up to four different stages combining both power levels and time changes per keypad. Each combination is known as a stage. See "Programming Multiple Stages" on page 8 for more information about stage cooking.
- (L) **PROGRAM SAVE KEYPAD**
Programs or settings can be changed and saved based on a user's preference. For instructions on saving changes, see "Programming Keys" on page 8

General Display Screens



Cooking & Programming Features

Programming Features

STAGE COOKING

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

PRESET PROGRAM KEYPADS

Oven can store between 10 to 100 cooking programs in memory.

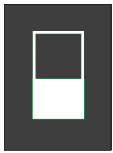
A. Single Digit Keypad Cooking

From the factory, the oven is programmed to store 10 cooking programs (0-9). Each keypad begins a cooking program.

B. Double Digit Keypad Cooking

The oven control can be changed to store up to 100 cooking programs (00-99). Each entry will be assigned a double digit number, for example 01, 05, or 20. When using the double keypad programming, two keypads must be pressed to start the cooking cycle.

Note: To set control to Double Digit Entry, see "User Options" section in this manual



TOP OR BOTTOM ONLY COOKING

Top Only or Bottom Only cooking allows the user to use only the top or bottom of the microwave during a cooking cycle. When "Top Only" is selected, only the top magnetrons operate. When "Bottom Only" is selected only the bottom magnetrons operate. See "Programming Top & Bottom Only Cooking" on page 8 for more information about this feature.

MID-CYCLE COOKING PAUSE

The cooking pause is a feature unique to this series of microwaves. This pause enables extra ingredients to be added, cooking progress to be checked, or for food to sit for a necessary time between cooking cycles. During a mid-cycle cooking pause, the microwave beeps continuously and PROGRAM PAUSED displays until the oven door is opened and closed. To continue the cycle, press the START button. To utilize this feature, see "Programming Mid-Cycle Cooking Pause" on page 9

Methods of Cooking & Programming

COOKING WITH PRESET PROGRAM KEYPADS

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

MANUAL TIME ENTRY COOKING

Allows operator to heat without changing the preset program keypads

MANUAL KEYPAD PROGRAMMING

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

USB PROGRAMMING UPLOADS

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

Microwave Cooking

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.

Is it safe to run a microwave if it is empty?

Running a microwave without a load can cause serious damage to electrical components. When food is placed in the oven, microwave energy generated by the magnetron is absorbed by the food. When no food is in the oven, there is nothing to absorb the energy. The energy bounces around the cavity and is channeled back through the waveguide. This can cause arcing, fire and may burn out the magnetron.

How do you defrost food while using a commercial microwave?

Not all commercial microwaves have the defrost button that is commonly found on a residential microwave. To defrost, simply use 20% microwave power level.

How do you know if a container is microwave safe?

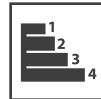
To test if a container is microwave safe, place it in the microwave next to a container of water that is micro-wave safe. Run the microwave for one minute. If the tested container is warm or hot, it is not microwave safe.

Using the Oven Control

Manual Time Entry

To cook food using a specific entered time and power level.

1. Open oven door and place food in oven. Close door.
 - READY displays. Fan and light will turn on.
2. Press TIME ENTRY key.
 - If pad does not work, open and close oven door and try again.
3. Enter cooking time by using the numbered keys.
4. Press POWER LEVEL key to change power level if desired.
 - Press number keypads to enter % microwave power ("1"=10%, "2"=20%, etc.)
5. If stage cooking is desired, press STAGE key and repeat steps 2 through 4.
 - Display changes to cook time and power level for the next stage.
6. Enter cook time and power level as in steps 3 and 4.
 - To add another cooking stage press STAGE key again.
 - Up to four different stages can be programmed.
7. Press START key.
 - Oven operates and time counts down.
8. At end of cooking cycle oven beeps and shuts off.
 - DONE displays.



Interrupting Operation

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

Programmed Keys

To cook food using keys preprogrammed with cooking sequences.

For instructions on programming keypads, see "Programming Keys" on page 8.

1. Open oven door and place food in oven. Close door.
 - READY displays. Fan and light will turn on.
2. Press desired key.
 - For **single key entry**, press only one key.
 - For **double key entry**, press the two keys, in order, of the double digit number for the desired cooking sequence.
 - To change single or double key entry option, see User Options section in this manual.
3. Oven begins to cook.
 - POWER, power level and total cooking time display. If power level does not display, microwave is cooking at full power.
 - For additional cooking time, press preprogrammed key again to begin cooking sequence again.
4. At end of cooking cycle oven beeps and shuts off.

X2 - DOUBLE QUANTITY COOKING (optional)

To increase cooking time by a specific cooking factor when cooking more than one serving. The cooking factor is a percentage of the original cooking time (from 10 to 100%).

X2

1. Open oven door and place food in oven. Close door.
 - READY displays. Fan and light will turn on.
2. Press X2 key.
 - Display will read, "DOUBLE."
 - To clear, open and close the door or press the STOP/RESET Keypad
3. Press desired preprogrammed key or key sequence.
4. Oven begins cooking. Displayed cooking time is the total of original cooking time plus the added time.
 - Amount of time added is a percentage of the original preprogrammed cooking time.

FACTORY PRESET PROGRAMS

KEYPAD	TIME	POWER
1	10 sec.	100%
2	20 sec.	
3	30 sec.	
4	45 sec.	
5	1:00 min.	
6	1:30 min.	
7	2:00 min.	
8	3:00 min.	
9	4:00 min.	
0	5:00 min.	

Factory setting may vary by model

Programming

Programming Keys

Oven is shipped from the factory for single key programming. To change the oven default to allow double key programming, see *User Option* section. To change the amount of time or the power level for a preset key:

1. Open and close oven door.
 - READY displays.
 - If STOP key is pressed before programming is complete, changes are discarded and microwave exits programming mode.
2. Press PROGRAM SAVE key.
 - Programming mode begins
 - "Enter Program to Add/Review" displays
3. Press key to be reprogrammed.
 - Power level and cooking time settings display.
4. Press TIME ENTRY to edit the amount of cooking time.
 - Enter cooking time by using the number keys.
 - Maximum cooking time is 60 minutes.
5. Press POWER LEVEL to edit the level of microwave power.
 - For a lower microwave power, press keys 1 (for 10%) through 9 (for 90%)
 - Press numeric key pad for desired level. Press same numeric key pad again to reset power level to 100%
6. Press PROGRAM SAVE key to save new programming changes to the key.
7. To discard changes, press STOP/RESET before pressing PROGRAM SAVE.



Programming Top & Bottom Only Cooking

1. Push the POWER LEVEL pad.
 - Select and program the preferred microwave power.
2. If the POWER LEVEL pad is pushed a second time, "Top Only" heating option will be selected and displayed.
3. If the POWER LEVEL pad is pushed a third time, "Bottom Only" heating is selected and displayed.
4. If the POWER LEVEL button is pushed a fourth time, the oven resets and both top and bottom will heat.

Top Only Cooking

Manual **Stage: 1**
00:00 **MW: 50%**



Bottom Only Cooking

Manual **Stage: 1**
00:00 **MW: 50%**



Top and Bottom Cooking

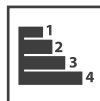
Manual **Stage: 1**
00:50 **MW: 100%**



Programming Multiple Stages

Stage cooking allows consecutive cooking cycles without interruption. Up to four different cooking cycles can be programmed into a memory key. To use stage cooking:

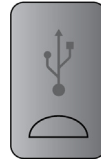
1. Follow steps 1 through 5 above.
2. Press STAGE key.
 - This will begin programming for the next cooking stage
 - Display indicates stage to be programmed
3. Enter cook time and power level as in steps 4 and 5 above.
 - To enter another cooking stage for that key, press STAGE key again.
 - Up to four different stages can be programmed.
4. Press PROGRAM SAVE key to save new programming changes to the key.
 - Total cooking time (all stages totaled) is 60 minutes
5. To discard changes, press STOP/RESET before pressing PROGRAM SAVE.



Programming

Export Menu via USB Flash Drive

1. READY must be in the display. If not, open and close door.
2. Open the oven door completely.
3. Insert USB flash drive.
4. Press and hold the 5 key until "USB" appears on the display.
5. To transfer programming TO the USB flash drive FROM the oven, press the 2 key.
6. Push the START pad to begin transfer.
 - Display will read, "Contacting USB card."
 - Display will then read, "Transferring data from oven to USB"
7. Once programming has been successfully transferred, display will read, "Done - Loaded ___ Programs."
 - Shut the door to clear the display and begin cooking cycle



5

2

Start
1

Import Menu via USB Flash Drive

1. READY must be in the display. If not, open and close door.
2. Open the oven door completely.
3. Insert USB flash drive.
4. Press and hold the 5 key until "USB" appears on the display.
5. To transfer programming FROM the USB flash drive TO the oven, press the 1 key.
6. Push the START pad to begin transfer.
 - Display will read, "Contacting USB card."
 - Display will then read, "Transferring data from USB to oven,"
7. Once programming has been successfully transferred, display will read, "Done - Loaded ___ Programs."
 - Shut the door to clear the display and begin cooking cycle



5

1

Start
1

ERROR CODES:

- **No file:** USB flash drive is empty or does not have the correct file(s) required for operation.

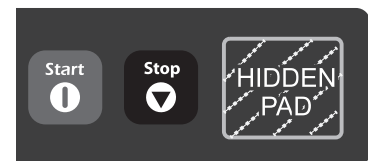
Programming Mid-Cycle Cooking Pause

To add a pause to a programmed cook cycle:

1. Press HIDDEN KEYPAD after entering time or power level.
2. A short beep sounds. This indicates the program is set for a mid-cycle pause.
3. Continue programming pad as desired.

To remove a pause from a programmed cook cycle:

1. Press HIDDEN KEYPAD after entering time or power level.
2. A short beep sounds. This indicates that the mid-cycle has been removed.
3. Continue programming as desired.



Hidden Keypad

User Options

Changing User Options

Options such as single and double pad programming or beep volume can be changed to suit individual preferences.

1. Open and close oven door. READY displays.
2. Press firmly on HIDDEN KEYPAD located to the right of the stop/reset keypad.
 - The display remains the same when hidden keypad is pressed
3. Press PROGRAM SAVE key.
 - The first user option will display. Oven is now in options mode.
4. Press desired number keypad to control changes in options.
 - Current option will display
5. Press the same number keypad again to disable or enable the setting.
 - Each time the keypad is pressed the option will change
 - To change additional options repeat steps 3 and 4
6. Press PROGRAM SAVE to return to READY mode, changes take effect immediately. To exit without saving, press the STOP/RESET keypad.



Hidden Keypad



STANDARD DEFAULT PER MODEL (FACTORY SETTINGS IN BOLD)

Factory setting may vary by model

NUMBERED PADS	DISPLAYED OPTIONS	DESCRIPTION
1 Double Digit Entry	Disabled Enabled	Allows 10 (0-9) preprogrammed pads Allows 100 (00-99) preprogrammed pads
2 Manual Programming	Disabled Enabled	Manual time entry/cooking not allowed Manual time entry/cooking allowed
3 Reset on Door Open	Disabled Enabled	Opening oven door does not reset oven back to READY mode Opening oven door resets the oven back to READY mode
4 Key Beep	OFF ON	Keys do not beep when pressed Keys beep when pressed
5 Speaker Volume	OFF LOW MEDIUM HIGH	Key beep volume OFF Key beep volume LOW Key beep volume MEDIUM Key beep volume HIGH
6 End of Cook Signal	Solid Beep 3 Second Beep 4 Beeps Once 4 Beeps Repeating	Done signal is a continuous beep until reset by user Done signal is a three second beep Done signal is four beeps continuously Done signal is four beeps, four times
7 Keyboard Active	15 Seconds 30 Seconds 60 Seconds 120 Seconds Always	Keypad time entry window is 15 seconds Keypad time entry window is 30 seconds Keypad time entry window is one minute Keypad time entry window is two minutes Keypad time entry window is always active
0 Top or Bottom Cooking	Disabled Enabled	Disables the use of top or bottom only cooking Enables the use of top or bottom only cooking
TIME ENTRY PAD On-The-Fly Cook	Disabled Enabled	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 without stopping
X2 PAD X2 Prompt	Disabled Enabled	Disables X2 prompt Enables X2 prompt
A/B PAD A/B Menus	Disabled Enabled	Disables A/B Menus Enables A/B Menus
POWER LEVEL PAD Return to Menu	A B Last Selected	Return to Menu A Return to Menu B Return to last selected menu
STAGE PAD Clean Filter Message (Frequency)	Disabled Weekly Monthly Quarterly	Oven will not display CLEAN FILTER Oven will display CLEAN FILTER every seven days Oven will display CLEAN FILTER every 30 days Oven will display CLEAN FILTER every 90 days

Care and Cleaning

Microwave energy is attracted to any food source in the oven. Food splatters or spills can affect heating performance, and can also cause oven damage. To prevent damage to oven, keep the microwave oven clean and remove any food debris. **DO NOT allow cooking residues such as grease or fat to remain in oven interior for any length of time.**

Follow the recommendations below for proper maintenance of oven.

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

⚠ Do NOT use abrasive cleaners or cleaners containing ammonia, citrus, phosphates, chlorine, sodium or potassium hydroxide (lye). The use of caustic cleaning products or those containing ammonia, citrus, phosphates, chlorine, sodium or potassium hydroxide (lye) can damage critical oven parts.

Use of unapproved cleaning agents will void the terms of the warranty.

- ⚠ Never** pour water into microwave oven bottom.
- ⚠ Do NOT** use water pressure type cleaning systems.
- ⚠ Do NOT** operate oven without the antenna shield and air filter in place.
- ⚠ Never** turn on or operate oven during cleaning procedure. Always unplug oven before cleaning.
- ⚠ The appliance is NOT** to be cleaned with water jet or steam cleaner.

⚠ WARNING


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

Wear protective gloves and protective glasses when cleaning the oven.

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

Daily Care and Cleaning

INTERIOR, EXTERIOR, AND DOOR

1. Unplug Oven 
2. Remove any food debris
3. Clean microwave oven with mild detergent in warm water using soft sponge or cloth. Wring sponge or cloth to remove excess water before wiping equipment.
4. If desired, boil a cup of water in microwave oven to loosen soil before cleaning.

INTERIOR REMOVABLE SHELF

- ⚠ Do NOT** place removable shelf in dishwasher. **Do NOT** immerse in water. Hand wash only.
 - ⚠ Do NOT** use metal scouring pad or steel wool.
5. Clean shelf with mild detergent in warm water using soft sponge, cloth, or nylon scouring pad. Wring sponge or cloth to remove excess water before wiping equipment. Dry thoroughly before use


CONTROL PANEL

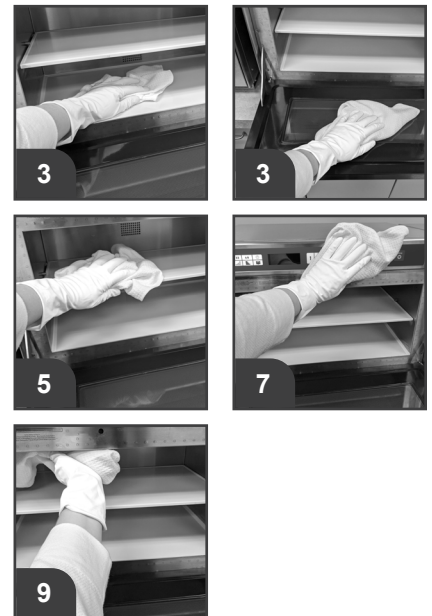
6. Open oven door to deactivate oven timer.
7. Clean with mild detergent in warm water using soft sponge or cloth. Wring sponge or cloth to remove excess water before wiping equipment.

ANTENNA/SPLATTER SHIELD

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

⚠ Do NOT spray cleaning solution directly on the antenna/splatter shield.

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



Care and Cleaning (continued)

See previous page for detailed Daily Care and Cleaning recommendations.


Weekly Care and Cleaning

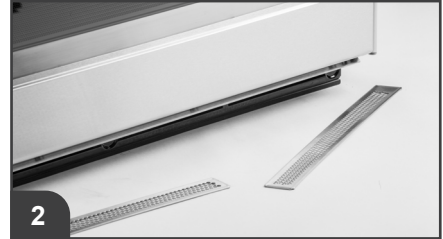
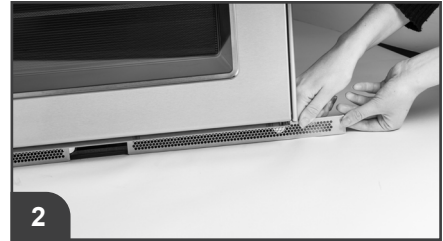
AIR FILTERS

Magnetic air filters are located below oven door. Clean air intake filters weekly for proper airflow.

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

 **CAUTION:** Do **NOT** operate oven without filters in place.

1. Unplug Oven. 
2. Remove the magnetic filters.
3. Wash filter in hot water and mild detergent. Rinse and dry thoroughly.
4. Reinstall the clean air filters.



Monthly Care and Cleaning

DISCHARGE AIR VENTS

Check monthly for any obstructions along the discharge louver on the top, center, back of the oven. Do **NOT** block or obstruct oven filters or louvers. Keep clear to ensure proper airflow.

Cooking Guidelines

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

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

Food Variables

Microwave cooking can be directly affected by different food variables.

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

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

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

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

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

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

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

Cooking Guidelines (continued)

Manipulation of Foods

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

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

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

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

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

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

Microwave Utensils

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

RECOMMENDED	NOT RECOMMENDED
Plastic amber high temperature pans with lids	Aluminum foil
Microwave safe plastic bags for individualized serving portions	Grocery bags
Glass/Ceramic	Recycled paper
Natural fiber cloth	Lead crystal
Non-recycled paper	Newspapers
Plastic	Metal
Wood	Metallic trimmed china

UTENSIL CHECK TEST

Use the following test to check utensils for microwave safeness.

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

Cooking Hints

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

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

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

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

Cooking Instructions

Steaming Tips

1. **Cooking Vessels**

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

2. **Food Temperature**

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

3. **Structure of Food**

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

4. **Quantity**

- a. As the mass of food increases, so will the necessary cook time.

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

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.

SYMPTOM	POSSIBLE CAUSE
Oven fan runs and light remains on after cook cycle has completed	Fan cools oven components. It is normal for fan to run 60 seconds
Oven fan runs while oven is not cooking	Normal operation
Oven does not operate	Confirm oven is plugged in. Check fuse or circuit breaker. Confirm oven is plugged into dedicated circuit. Confirm oven is on grounded and polarized circuit. Contact electrician to confirm.
If oven does not accept entries when keypad is pressed	Make sure oven is on. Open and close oven door. Press keypad again.
Oven operates intermittently	Check air filters and discharge area for obstructions
Oven operates, but does not heat food	Place one cup cool water in oven. Heat for one minute. If water temperature does not rise, oven is operating incorrectly and a servicer should be called.
"Clean Filter" displays	This is normal and will appear for 24 hours.
If oven malfunctions or shows "CALL SERVICE" or an ERROR with a number	Oven control is equipped with a self-diagnostic system. Self-diagnostic system alerts you if there is a error or problem. When electronic control signals a problem, follow steps listed below. 1. Record number shown. 2. Unplug oven, wait for 1 minute, and plug in oven. <ul style="list-style-type: none">• Disconnecting electrical supply may eliminate service code. If failure continues, call for service.
"HOT" displays	Oven's magnetron is overheated. Oven automatically interrupts cooking sequence and turns on cooling fan until normal temperature is reached. When magnetrons cool to normal temperature, oven returns to READY mode.
CALL SERVICE (flashing after cook cycle)	Oven may not be operating at full power. Contact authorized servicer.

Warranty Inquiries and To Make A Claim

For all equipment covered by the replacement warranty, please contact your authorized dealer. Have your model number, serial number, and proof of purchase information ready.

www.WebstaurantStore.com

Please use the online chat feature or email help@webstaurantstore.com. You will need your order number to make an inquiry or claim.

The Restaurant Store

Please contact your local store directly.

www.TheRestaurantStore.com

Please use the online chat feature or email help@therestaurantstore.com. You will need your order number to make an inquiry or claim.

Clark Food Service Equipment, PRO Marketplace, Hometown Provisions

Please contact your account manager directly. If you do not know your account manager, please call: 717-392-7363 for CFSE and Pro Marketplace or 717-464-4165 for Hometown Provisions

For all equipment covered by the Service warranty please contact Ready Kitchen Warranty via one of the below methods. You will need your model number, serial number, and original order number to make an inquiry or claim. Including pictures or video, as well as a description of the problem, will help to expedite claim processing time.

- Email help@ReadyKitchenWarranty.com
- Visit the customer portal at www.ReadyKitchenWarranty.com
- Call 717-381-4844

This warranty is only valid for equipment purchased from an authorized dealer. A list of authorized dealers for your state can be found by going to www.SolwaveOvens.com

For full product documentation visit:
www.solwaveovens.com

Limited Warranty



Solwave warrants its products to be free from defects in material and workmanship for the prescribed time listed below, when purchased from an authorized dealer. This is the sole and exclusive warranty made by Solwave covering your Solwave brand equipment. A claim under this warranty must be made within the prescribed time from the original date of delivery of the equipment. Claims under this warranty may only be made by the original purchaser. Solwave reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Coverage is determined at the time of sale and cannot be modified for previously purchased products.

18 Month Parts and Labor Warranty

All Ameri-Series Microwaves and Steamers are warranted to be free of defects in material and workmanship for a period of 18 months from the date of delivery.

Ameri-Series Steamer model number 180MWASS035 is warranted to be free of defects in material and workmanship for a period of 36 months from the date of delivery.

Solwave will repair, replace, or offer credit for defective units to satisfy warranty obligation.

36 Month Parts-Only Warranty

All Ameri-Series Microwaves and Steamers are backed by an additional 18 months of parts-only coverage (36 total months). Solwave will provide replacement parts and shipping to satisfy warranty obligation. An estimate or other evaluation from a qualified service agency is required to obtain parts.

6 Month Replacement Warranty

Models 180MW1000SS and 180MW1000D are warranted to be free of defects in material and workmanship for a period of 6 months from the date of delivery.

Solwave will replace or offer credit for defective units to satisfy warranty obligation.

Food Truck, Mobile, and Outdoor Commercial Use Warranty

Outdoor, mobile, and food truck customers shall receive 30 days of replacement warranty coverage for all equipment named above, regardless of the prescribed coverage period.

To make a warranty claim, contact your authorized dealer.

Outside of the Contiguous United States Warranty

Products sold into Alaska, Hawaii, other US territories outside of the Contiguous United States, and Canada shall be backed by replacement coverage on items that can ship via normal parcel shipping, excluding the cost of shipping and any applicable duties, taxes, and fees. Items that must ship LTL/common carrier will be provided replacement parts, excluding labor costs, or reimbursed in the form of store credit for the value of the item only, excluding all applicable shipping costs, duties, taxes, and fees, at the place of purchase following appropriate troubleshooting steps. The 30-day food truck, mobile, outdoor, and residential restrictions still apply.

Limited Warranty



Coverage Limitations

This limited warranty does not cover:

- Equipment used for residential or non-commercial purposes.
- Equipment not purchased directly from an authorized dealer.
- Equipment where the serial number plate has been removed or altered.
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency.
- Equipment that was not professionally installed, where applicable. Equipment requiring professional installation shall be named in its documentation and includes but is not limited to any equipment requiring a gas or plumbing connection. Proof of installation may be required to make a warranty claim.
- Damage or failure due to improper installation, improper utility connection or supply, use of unfiltered water (if applicable), and issues resulting from improper ventilation or airflow.
- Incidental or consequential damage of any kind.
- Defects and damage due to improper maintenance (such as rust), wear and tear, abuse, vandalism, or Act of God.
- Excessive use or use outside of the intended design of the equipment, such as use other than with foodstuffs or in excess of the manufacturer's recommendations as stated in the manual.
- Damage caused by improper electrical connection or voltage fluctuations.
- Solwave has the sole discretion on wearable parts not covered under warranty.

This warranty is only valid for straight time labor rates, and does not cover overtime, holiday or off-hour and weekend rates. Cooking Performance Group reserves the right to deny coverage after a service technician is on site based on the above exclusions. Cooking Performance Group and its authorized dealers will not be responsible for service charges incurred on non-warranty matters.

Warranty Inquiries and To Make A Claim

For all equipment covered by the replacement warranty, please contact your authorized dealer. Have your model number, serial number, and proof of purchase information ready.

www.WebstaurantStore.com

Please use the online chat feature or email help@webstaurantstore.com. You will need your order number to make an inquiry or claim.

The Restaurant Store

Please contact your local store directly.

www.TheRestaurantStore.com

Please use the online chat feature or email help@therestaurantstore.com. You will need your order number to make an inquiry or claim.

Clark Food Service Equipment, PRO Marketplace, Hometown Provisions

Please contact your account manager directly. If you do not know your account manager, please call: 717-392-7363 for CFSE and Pro Marketplace or 717-464-4165 for Hometown Provisions

For all equipment covered by the Service warranty please contact Ready Kitchen Warranty via one of the below methods. You will need your model number, serial number, and original order number to make an inquiry or claim. Including pictures or video, as well as a description of the problem, will help to expedite claim processing time.

- Email help@ReadyKitchenWarranty.com
- Visit the customer portal at www.ReadyKitchenWarranty.com
- Call 717-381-4844

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