

COOKING · LUXURY SERIES

LUXURY SERIES INDUCTION RANGE

30" · 36" · 48" · 60" — four widths, four finishes, one platform

S-IR30 · S-IR36 · S-IR48 · S-IR60 — SS / BS / VEGA / ORION



SHOWROOM

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RECORD HERE

MODEL & SERIAL

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RECORD YOUR MODEL

Write the model and serial number from the nameplate on the cover of this manual. You will need both for service and for warranty registration.

Range **safety** instructions.

Your safety and the safety of others matter to us. Safety messages appear throughout this manual and on the appliance itself. Read every one, and follow it. Each message names the hazard, tells you how to reduce the risk of injury, and says what happens if the instruction is ignored.

DANGER

A potentially hazardous situation which, if not avoided, could result in death or serious bodily injury.

WARNING

A potentially hazardous situation which, if not avoided, may result in moderate or minor injury.

CAUTION

A practice that may result in damage to the appliance or to property.

WARNING — TIP-OVER HAZARD

To reduce the risk of the range tipping, it must be secured by the properly installed anti-tip device supplied with it. To confirm the device is installed correctly, slide the range completely forward, look for the anti-tip bracket securely attached to the floor or wall behind the range, then slide the range fully back until the rear leveling foot sits under the bracket. Reconnect the bracket any time the range is moved. Full instructions are on page 13.

WARNING

Never use this appliance as a space heater to warm a room. It overheats and damages the oven, and it is not a safe practice for you or your home.

WARNING

Never cover slots, holes or passages in the oven bottom, and never cover an entire rack with material such as aluminum foil.

CAUTION

Do not store items of interest to children in cabinets above the range or on its back guard. Anyone climbing on the range to reach them can be seriously injured and can damage the appliance. Children should never be left alone or unattended where the range is in use, and should never sit or stand on any part of it. Wear proper apparel — loose clothing should never be worn while cooking.

DANGER

Flammable materials must not be stored in the oven or near surface units. **Do not** use water on a grease fire — use a fire extinguisher.

Important safety instructions.

HOT SURFACES

Do not touch surface units or the areas near them during or immediately after use. A unit can be hot while still dark in color, and the glass around it holds residual heat long enough to burn. The cooktop shows a red **H** while residual heat remains around a zone.

POTHOLDERS

Use dry potholders only. Moist or damp potholders on hot surfaces cause steam burns. Do not let a potholder touch a heating element, and do not use a towel or other bulky cloth.

NEVER LEAVE HIGH HEAT UNATTENDED

Boil-over causes smoking, and greasy spillovers can ignite.

COOKWARE & HANDLES

Only certain glass, glass-ceramic, ceramic, earthenware and glazed utensils survive range-top service without breaking from sudden temperature change. Turn utensil handles inward so they do not extend over adjacent surface units. Wipe spills on a hot cooking area with care — steam burns, and some cleaners give off noxious fumes on a hot surface.

DOORS & DRAWERS

Injuries result from misuse of appliance doors and drawers. Never step, lean or sit on them.

PROPER INSTALLATION

The range must be electrically grounded in accordance with local codes or, in their absence, the National Electrical Code ANSI/NFPA 70. In Canada, ground in accordance with the Canadian Electrical Code. Have the range installed and grounded by a qualified technician. **Always disconnect the electrical supply before servicing the appliance.**

MAINTENANCE

Keep the range area clear of combustible materials, vapours and liquids. Clean ventilating hoods frequently — grease must not be allowed to accumulate on the hood or filter. When flambé cooking, run the vent hood at medium to medium-high and check first that the hood grease traps are empty and clean.

STATE OF CALIFORNIA PROPOSITION 65

Warning: this product contains bisphenol A (BPA), known to the State of California to cause birth defects or other reproductive harm, and lead and lead compounds, 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.



Pick your width.

	30"	36"	48"	60"
Induction elements	5	6	7	7 + griddle
Ovens	1 convection	1 convection	2 convection	2 convection
Total oven capacity	5.1 cu ft	5.6 cu ft	5.1 + 2.6 cu ft	5.1 + 5.1 cu ft
Oven cavity width	24½"	30¼"	12¾" + 24½"	24½" + 24½"
Overall depth to backsplash	27¼"	27¼"	27¼"	27¼"
Overall height, adjustable	35⅞–39¾"	35⅞–39¾"	35⅞–39¾"	35⅞–39¾"
Electrical service	240 V • 50 A	240 V • 50 A	240 V • 50 A	240 V • 50 A
Product weight	229 lb	233 lb	400 lb	480 lb
Shipping weight	315 lb	350 lb	500 lb	580 lb
Overall width	29⅞"	35⅞"	47⅞"	59⅞"

Every oven cavity is 17¼" high × 17" deep. Backsplash rail adds 2⅝" above the cooking surface; the 48" and 60" carry a 2⅝" rear projection. All figures from the Freestanding Range manual, 2026 Q3.

COMMON TO EVERY WIDTH

Installation type	Freestanding
Supply connection	NEMA 14-50
Certification	ETL listed
Control location	Front
Max element power	3700 W with Pboost
Min element power	1500 W simmer
Cooking surface	Hardened ceramic glass
Warranty	Lifetime Induction-Clad

OVEN MODES

True convection	Bake • roast • broil
Pro Pizza	660°F sustained
Air fry	Full-size, oil-free
Dehydrate	95–160°F
Proof	78–82°F
Cleaning	Self-clean

ATTENTION ELECTRICIAN

Every width is served by a dedicated 240 V, 50 A branch circuit terminating in a NEMA 14-50 receptacle. Confirm voltage and frequency against the rating plate before energizing.



STAINLESS STEEL

BLACK STAINLESS

VEGA EDITION

ORION EDITION

FINISHES

Four finishes. One standard.

Every width comes in all four finishes with identical internals. The Celestial Edition adds gold to knobs and handles — Vega on stainless, Orion on black stainless. Choose the surface; the performance never changes.

Built to drop right in.

Two dimensions change with the model. A, the cabinet opening, equals the nominal width. **B**, the recessed area behind the range, is set back 4" from each side of that opening and sets how much wall the electrician has to work with. Everything else on this sheet is common to all four widths.

OPENING BY MODEL

	30"	36"	48"	60"
A • Cabinet opening	30"	36"	48"	60"
B • Recessed area	22"	28"	40"	52"
Cased width of range	29 ⁷ / ₈ "	35 ⁷ / ₈ "	47 ⁷ / ₈ "	59 ⁷ / ₈ "
Height, adjustable	35 ⁷ / ₈ –39 ³ / ₄ " • all widths			

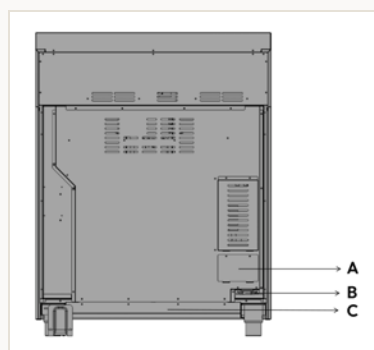
COMMON TO EVERY WIDTH

Floor to countertop surface	36" [91.4 cm]
Countertop depth	25" [63.5 cm]
Base cabinet depth	24" [61.0 cm]
Range depth to backsplash	27 ¹ / ₄ " [69.2 cm]
Electrical zone above floor	5–20" [13–51 cm]
Opening to recessed area, each side	4" [10.2 cm]
Power-cord opening, centered	12" [30.5 cm]
Cooking surface to hood	30–36" [76–91 cm]
Side to combustible surface	Min 6" [15.3 cm]

INSTALLATION NOTES

- A** The range is freestanding and stands on a level, load-bearing floor. Leveling feet give 35⁷/₈" to 39³/₄" of adjustment on every width. Set the cooking surface flush with the counter before the unit is pushed home.
- B** Site the NEMA 14-50 receptacle within the recessed area B, 5" to 20" above the finished floor. The recess is set back 4" from each side of the cabinet opening. The range ships with the plug fitted.
- C** The supplied anti-tip bracket is required. Fix it to the floor (Loc A or B) or the rear wall into a wood sill plate (Loc C); on concrete, drill a 5/32" pilot 2" deep. The rear leveling leg must engage the bracket — never remove it.
- D** Specify a hood at least as wide as the range. IH DC hoods match every width and finish in the line.

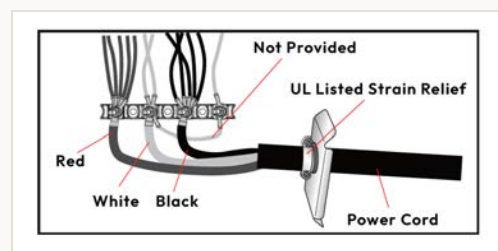
REAR PANEL ACCESS



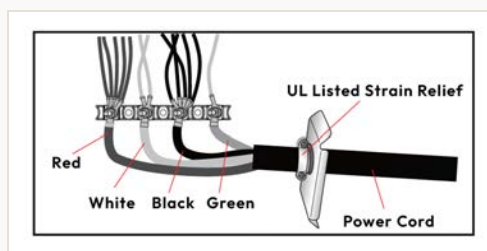
- A** Access panel to electrical supply
- B** Power cord opening
- C** Rear leveling leg — engages the anti-tip bracket

SUPPLY WIRING — MAKING THE ELECTRICAL CONNECTION

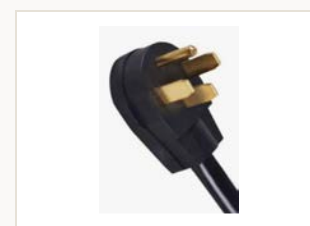
The range ships with a power cord and **NEMA 14-50P plug pre-installed** — plug it into a matching 14-50R receptacle. The 3-wire and 4-wire diagrams below are for reference only, if the range is hardwired instead.



3-wire. Chassis ground bonded to the neutral of the supply cord — permitted only where local code allows it. (Jumper is not included)



4-wire. Separate green equipment ground. The range ships with a NEMA 14-50P plug already fitted.

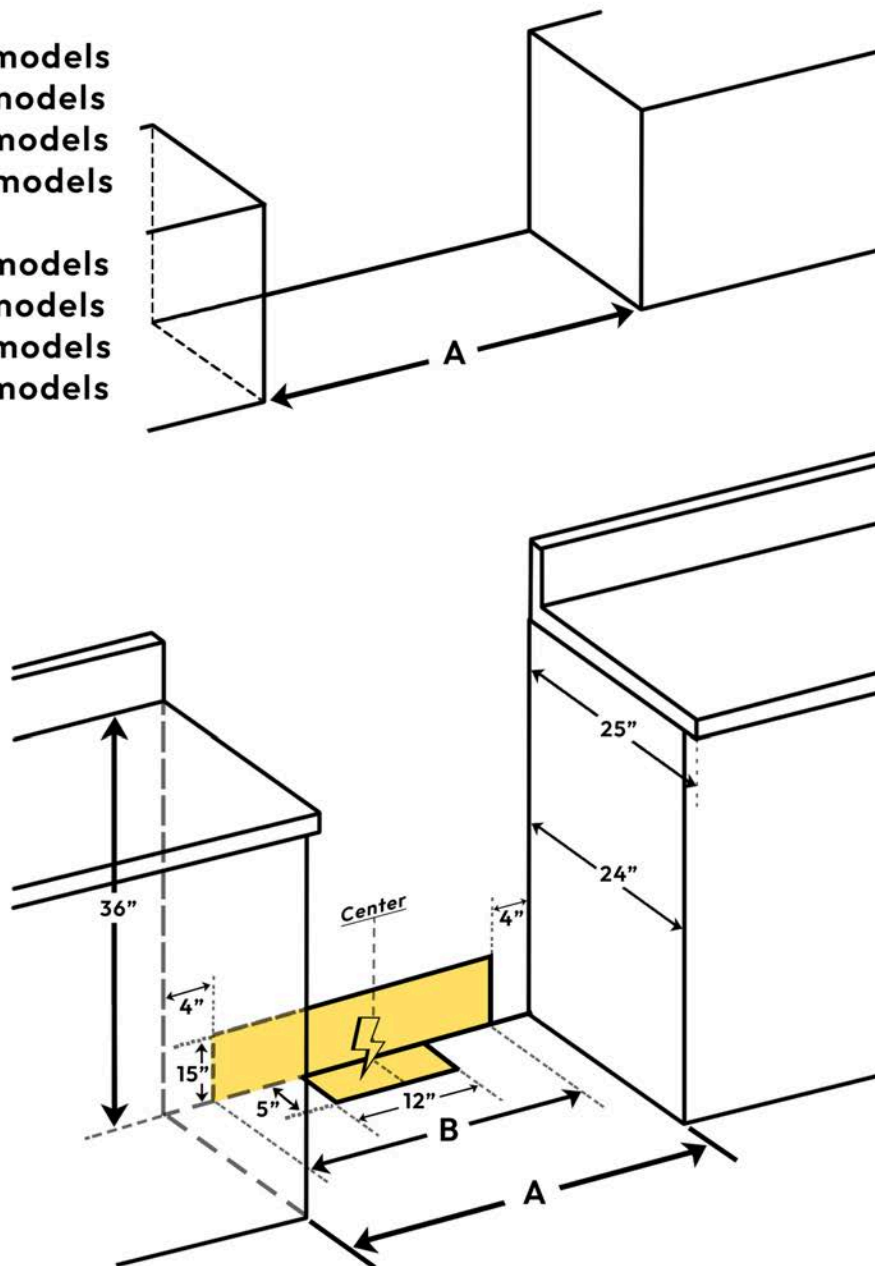


NEMA 14-50P. The fitted plug — two hots, neutral, ground. Match to a 14-50R receptacle.

Range installation **diagram key.**Range Installation
Diagram Key:

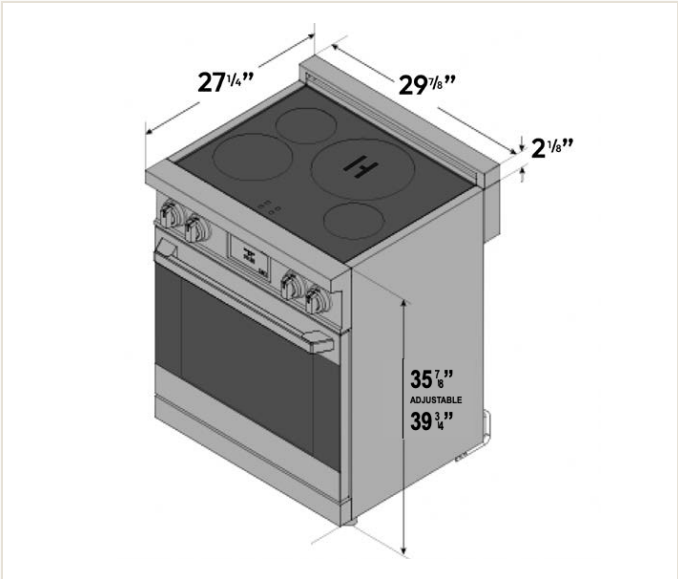
A 30" on 30" models
 36" on 36" models
 48" on 48" models
 60" on 60" models

B 22" on 30" models
 28" on 36" models
 40" on 48" models
 52" on 60" models

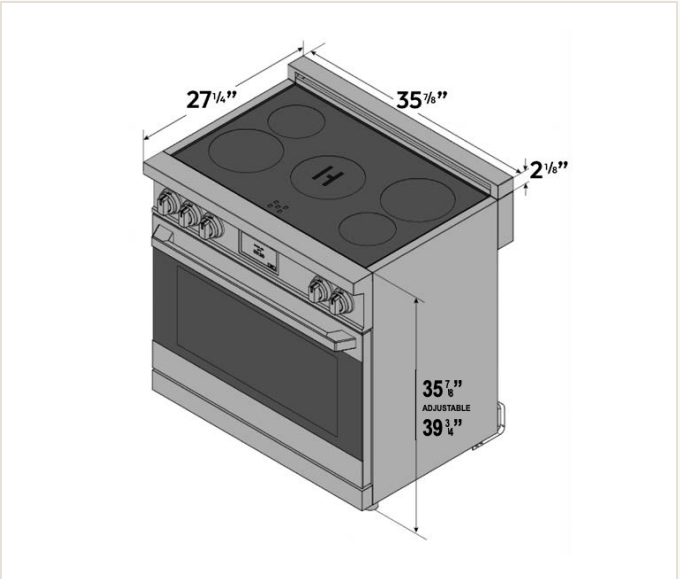


Overall dimensions.

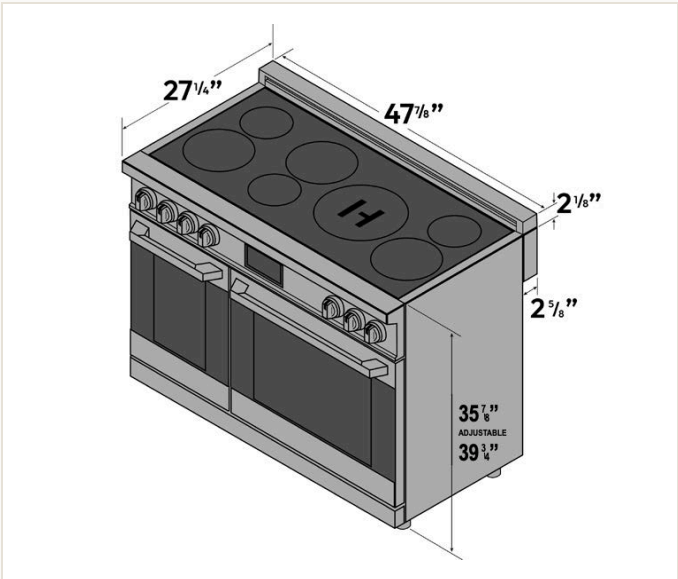
30" • S-IR30



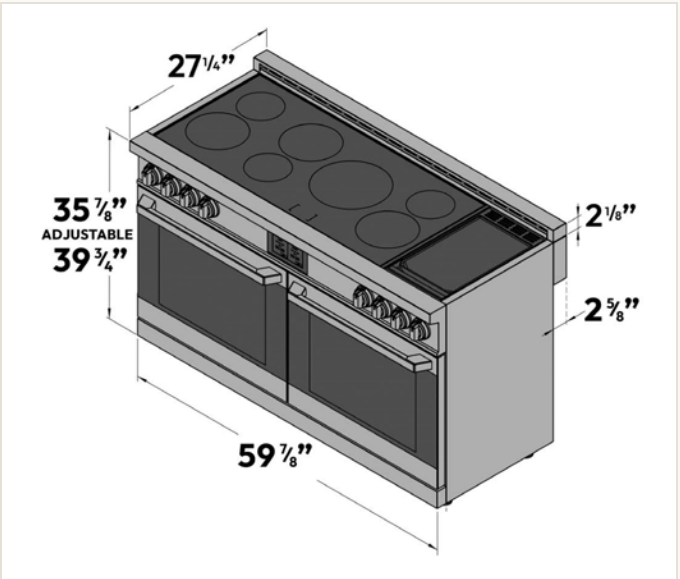
36" • S-IR36



48" • S-IR48



60" • S-IR60



INTERNAL OVEN DIMENSIONS

	Width	Height	Depth
IR30	24½"	17¼"	17"
IR36	30¼"	17¼"	17"
IR48	12¾" • 24½"	17¼"	17"
IR60	24½" • 24½"	17¼"	17"

IR48: small • big oven. IR60: two ovens, both IR30-sized.

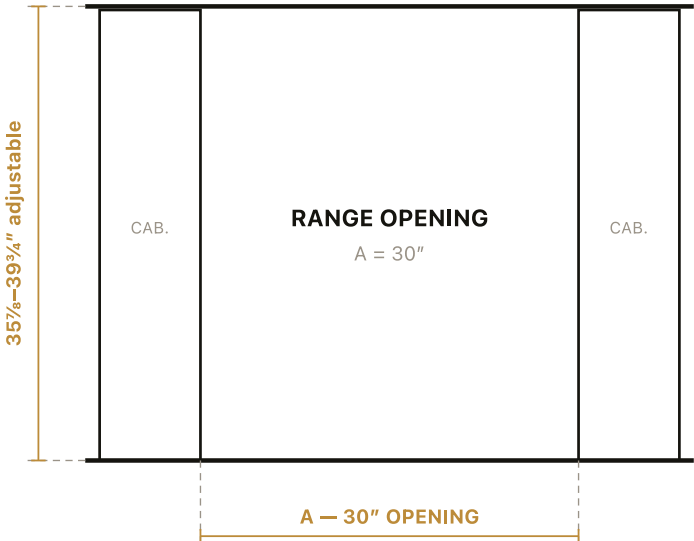
Oven cavities. Every cavity is 17¼" high × 17" deep; only the width changes. Both ovens on the 60" match the IR30 cavity at 24½" wide. Heights shown on the drawings above are the adjustable range set by the leveling feet.

30" Luxury Series Range

FRONT ELEVATION — CABINET OPENING

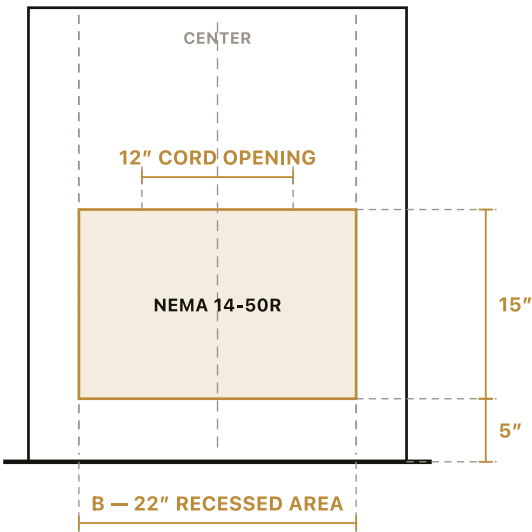
30" Induction Range — installation opening

Freestanding · 240V · 50A dedicated circuit · NEMA 14-50P plug fitted · anti-tip bracket required



REAR WALL — ELECTRICAL ZONE

Receptacle must fall inside the shaded zone — the full width of recessed area B.



Counter depth 25" · cabinet depth 24" · the recessed area is set back 4" from each side of the cabinet opening. Anti-tip bracket: fix to FLOOR (Loc A or B) or REAR WALL (Loc C). The rear levelling leg must engage the bracket. Do not fully remove the rear levelling legs — the bracket uses one of them to secure the range to the floor.

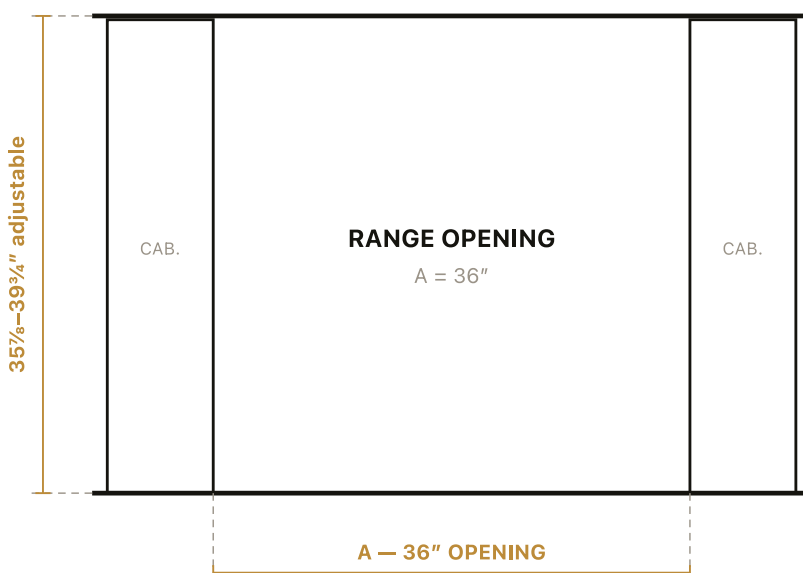
INDUCTION HARDWARE · 30" RANGE INSTALLATION · DIMENSIONS IN INCHES · VERIFY ON SITE BEFORE

36" Luxury Series Range

FRONT ELEVATION — CABINET OPENING

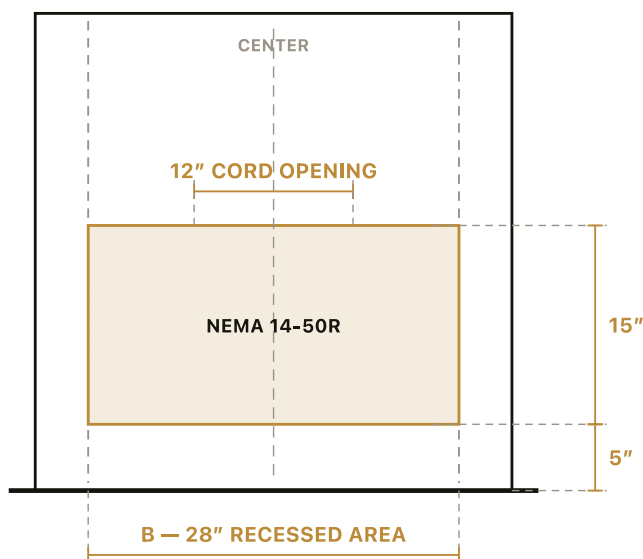
36" Induction Range — installation opening

Freestanding · 240V · 50A dedicated circuit · NEMA 14-50P plug fitted · anti-tip bracket required



REAR WALL — ELECTRICAL ZONE

Receptacle must fall inside the shaded zone — the full width of recessed area B.



Counter depth 25" · cabinet depth 24" · the recessed area is set back 4" from each side of the cabinet opening. Anti-tip bracket: fix to FLOOR (Loc A or B) or REAR WALL (Loc C). The rear levelling leg must engage the bracket. Do not fully remove the rear levelling legs — the bracket uses one of them to secure the range to the floor.

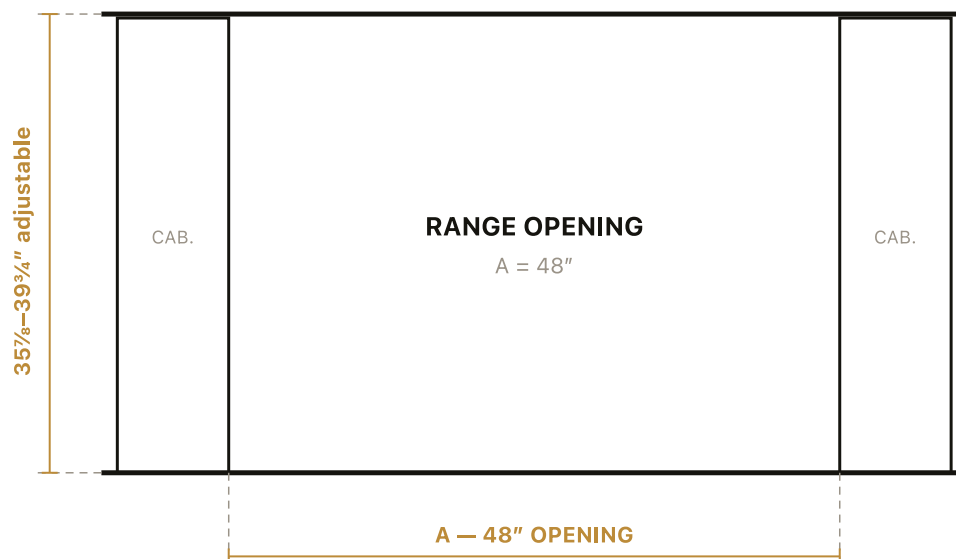
INDUCTION HARDWARE · 36" RANGE INSTALLATION · DIMENSIONS IN INCHES · VERIFY ON SITE BEFORE

48" Luxury Series Range

FRONT ELEVATION — CABINET OPENING

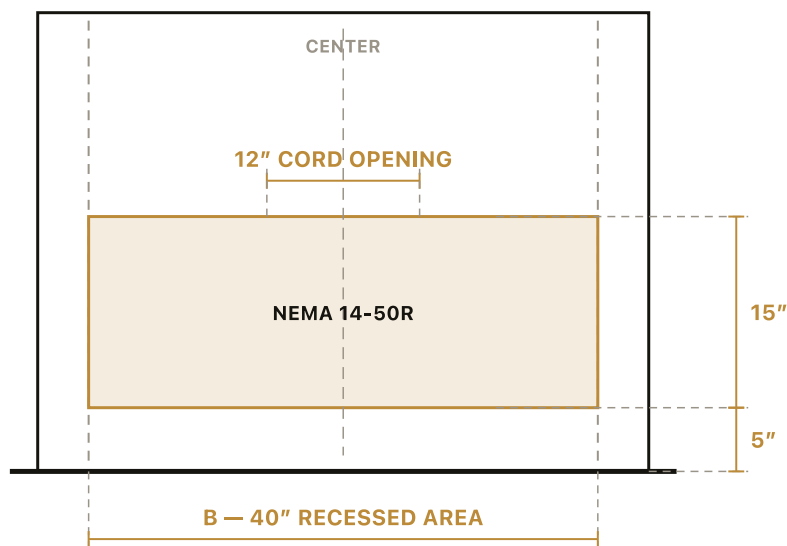
48" Induction Range — installation opening

Freestanding · 240V · 50A dedicated circuit · NEMA 14-50P plug fitted · anti-tip bracket required



REAR WALL — ELECTRICAL ZONE

Receptacle must fall inside the shaded zone — the full width of recessed area B.



Counter depth 25" · cabinet depth 24" · the recessed area is set back 4" from each side of the cabinet opening. Anti-tip bracket: fix to FLOOR (Loc A or B) or REAR WALL (Loc C). The rear levelling leg must engage the bracket. Do not fully remove the rear levelling legs — the bracket uses one of them to secure the range to the floor.

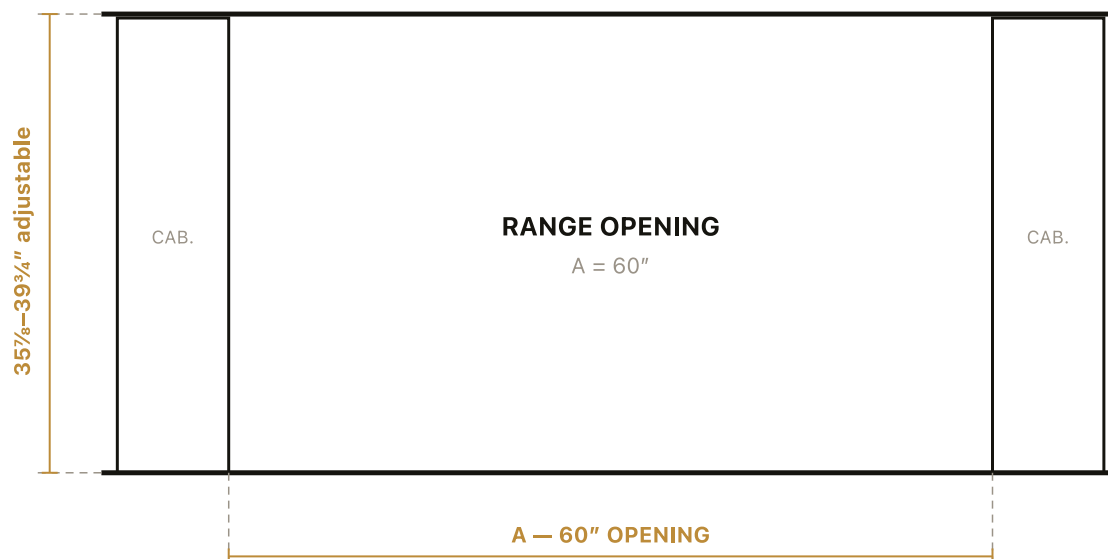
INDUCTION HARDWARE · 48" RANGE INSTALLATION · DIMENSIONS IN INCHES · VERIFY ON SITE BEFORE CUTTING

60" Luxury Series Range

FRONT ELEVATION — CABINET OPENING

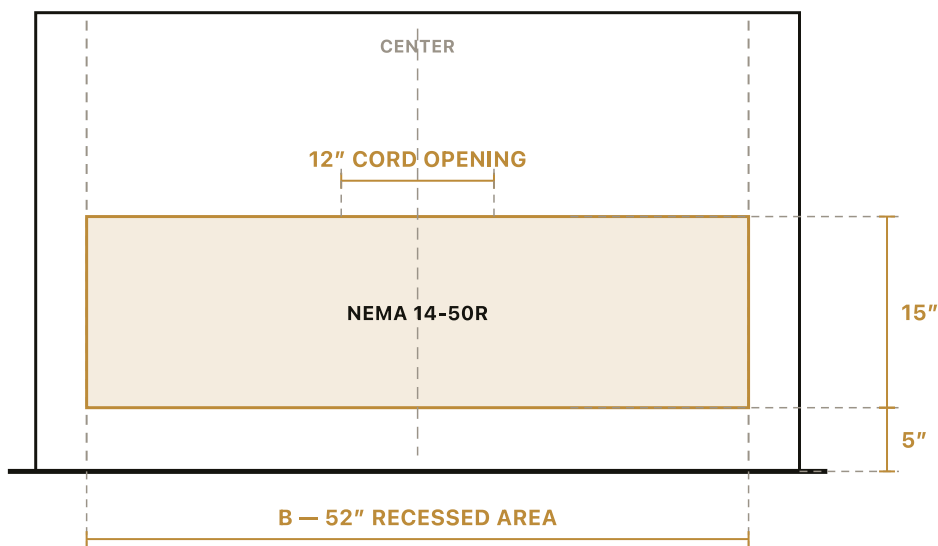
60" Induction Range — installation opening

Freestanding · 240V · 50A dedicated circuit · NEMA 14-50P plug fitted · anti-tip bracket required



REAR WALL — ELECTRICAL ZONE

Receptacle must fall inside the shaded zone — the full width of recessed area B.



Counter depth 25" · cabinet depth 24" · the recessed area is set back 4" from each side of the cabinet opening. Anti-tip bracket: fix to FLOOR (Loc A or B) or REAR WALL (Loc C). The rear levelling leg must engage the bracket. Do not fully remove the rear levelling legs — the bracket uses one of them to secure the range to the floor.

INDUCTION HARDWARE · 60" RANGE INSTALLATION · DIMENSIONS IN INCHES · VERIFY ON SITE BEFORE CUTTING

Anti-tip bracket.

WARNING — TIP-OVER HAZARD

A child or adult can tip the range and be killed or seriously injured. Connect the anti-tip bracket to the rear range leg, and reconnect it any time the range is moved. **Do not** remove the rear leveling legs — the bracket uses the right- or left-hand rear leg to secure the range to the floor. The bracket kit ships with the range and its installation is required.

LOCATE THE BRACKET

- 1 Decide the final location of the range first. Place the bracket on the floor with its back edge against the rear wall. If the range will not reach the rear wall, align the back edge of the bracket with the rear panel of the range in its final position. If the bracket does not touch the rear wall, it **must** be screwed to the floor.
- 2 Position the side of the bracket against the left or right cabinet. With no adjacent cabinet, align it with the side panel of the range. Where the countertop overhangs the cabinet, offset the bracket by the amount of the overhang.
- 3 Mark the pair of holes to be used. Floor installation uses Loc A or Loc B; rear-wall installation uses Loc C.

SECURE THE BRACKET

Wood floor Use the supplied screws through the marked pair of holes, Loc A or B.

Concrete floor Drill a 5/32" pilot hole 2" deep at the center of each marked hole, then fix with the supplied screws.

Rear wall Use two supplied screws at Loc C. The screws **must** enter a wood sill plate. If the wall carries metal studs, use the floor instead.

CHECK THE ENGAGEMENT

Slide the range into place and confirm the rear leveling leg is fully inserted into the bracket. If you cannot see it, slide the range forward, confirm the bracket is still secure, and slide it back.

FIGURE 1 • BRACKET AT THE REAR WALL

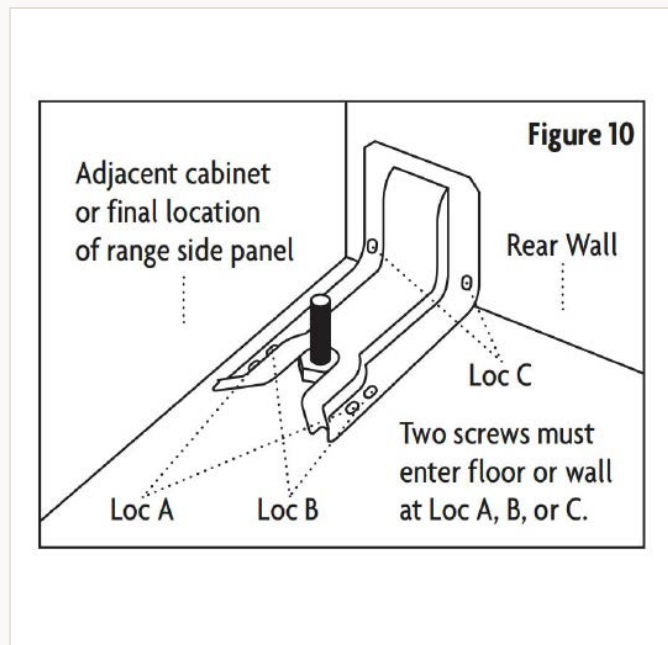
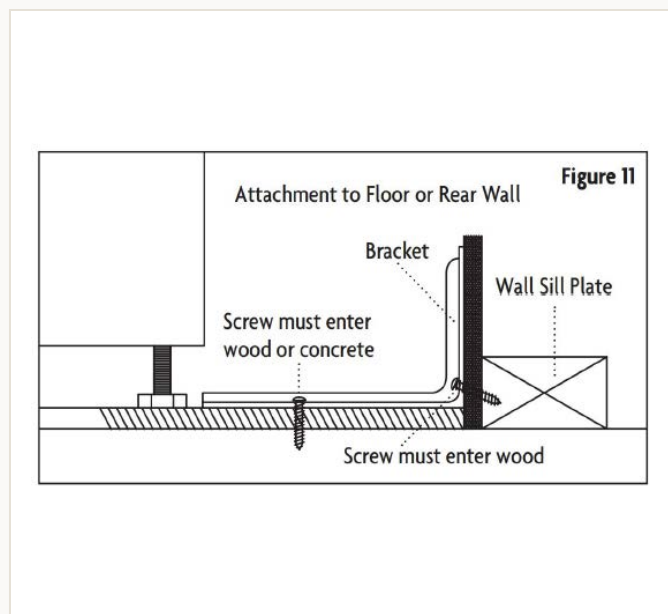


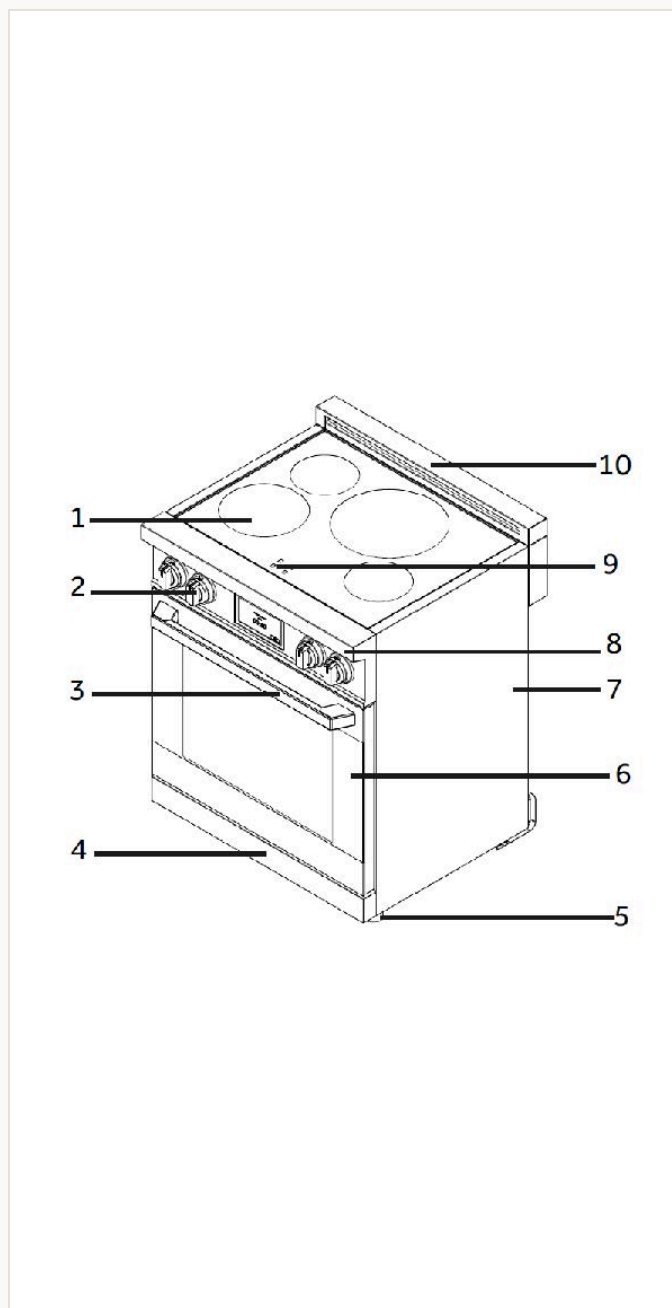
FIGURE 2 • ATTACHMENT TO FLOOR OR REAR WALL



Parts & features.

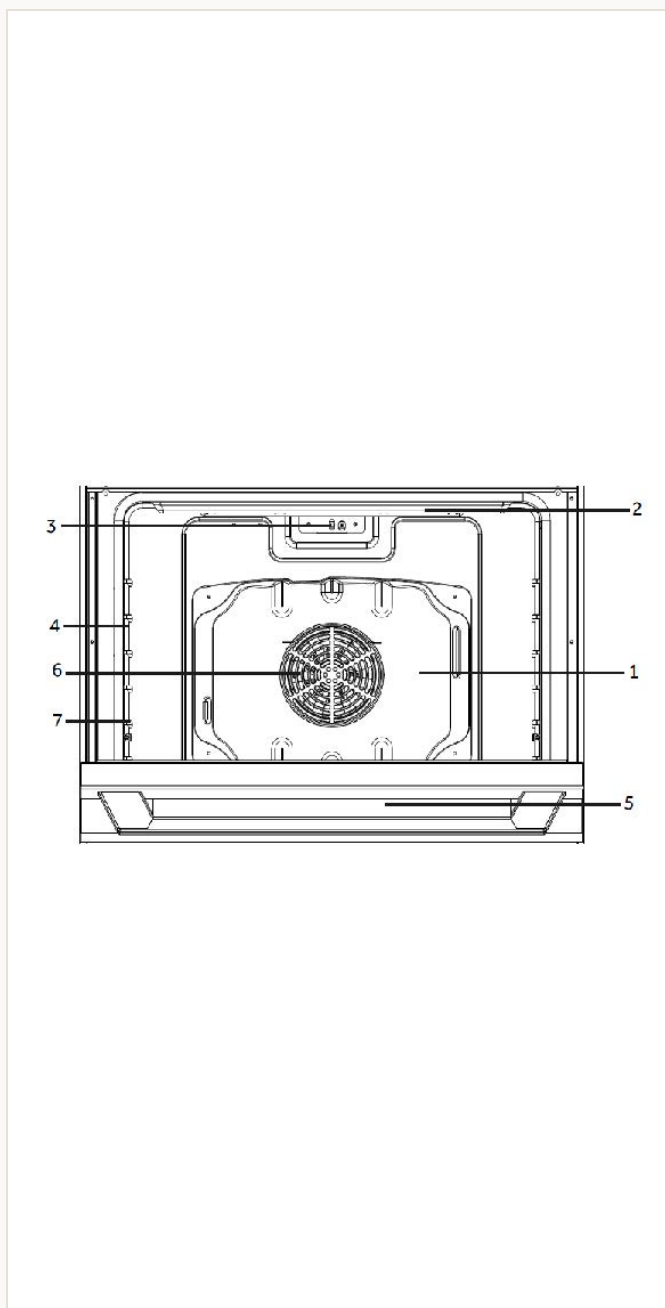
This manual covers every width in the Luxury Series. Your range may have some or all of the items listed, and the location and appearance of a feature may differ from the drawings. 30" range shown.

RANGE EXTERIOR



- | | |
|------------------------------------|------------------------|
| 1 Induction cooktop element | 6 Oven door |
| 2 Knob | 7 Side panels |
| 3 Handle | 8 Control panel |
| 4 Lower panel / kick plate | 9 Indicator |
| 5 Adjustable feet | 10 Backsplash |

OVEN INTERIOR



- | | |
|-------------------------------|---------------------------------|
| 1 Rear heating element | 5 Bottom heating element |
| 2 Top heating element | 6 Convection fan |
| 3 Oven door latch | 7 Oven light |
| 4 Oven rack shelf | Elements 1 and 5 are concealed |

Cooktop use.

GETTING STARTED

- 1 Set an induction-suitable pan on the zone. If a magnet sticks to the base, the pan will work — cast iron, carbon steel and most stainless perform very well.
- 2 Check the glass and the pan base are clean and dry, then turn the corresponding knob clockwise to switch the zone on.
- 3 Turn the knob to set power. Levels run 1–9 plus Boost (P) and can be changed at any time.

ELEMENT SIZES & POWER

Size	Diameter	Standard	Boost
Small	6.3"	1200 W	1500 W
Medium	7"	1800 W	2100 W
Large	10.5"	2300 W	3700 W

DISPLAY SYMBOLS

U	Zone is activated but not in use
H	Residual heat — too hot to touch. Clears when the glass has cooled
P	Boost is active
L	Child lock is engaged
A	Auto Rapidheat is active
1–9	Power level

CHILD LOCK

With every knob in the OFF position, rotate the first and second knobs from the left to the **A** position together and hold for two seconds. Repeat to release. While the lock is engaged the knobs do nothing, and any attempted operation shows **L** for two seconds before the display returns to normal.

On the 48" range the first and second knobs lock the left-hand pair of elements; the third and fourth knobs lock the remaining elements.

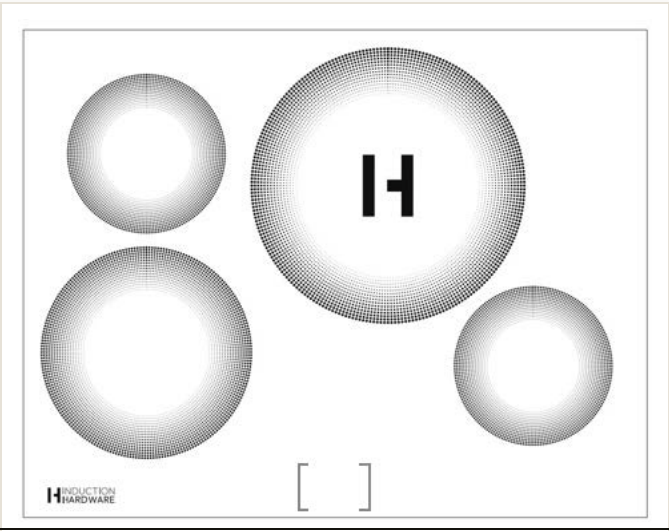
AUTO RAPIDHEAT

Rapidheat brings food or liquid up to heat quickly on level 9, then drops to the level you set. Turn the knob to **A** and hold half a second — the display shows a steady **A** — then turn to the level you want. The number flashes for five seconds before heating starts, after which the display alternates between **A** and that level. When the rapid phase ends the display holds the set level. Rapidheat supports levels 1–8. To cancel, hold the knob at 0 for five seconds. (Only on some models.)

BOOST

Every element has Boost. Rotate the knob to **P** and the display shows **P**. Rotate to P again to drop to level 9, or turn to OFF to shut the element down. Boost runs for a maximum of five minutes per element, then falls back to level 9. Up to three elements can boost at once. If the cooktop is in power-limit mode and the rated total is exceeded, a boosting element steps itself down without showing an error.

ELEMENT LAYOUT



The **teppanyaki** plate.

60" model only. The teppanyaki plate is fitted to the 60" Luxury Series range. It is not available on the 30", 36" or 48" widths, and the plate must not be used on a standard induction element.

WHAT IT IS

A flat steel cooking surface set into the center of the 60" cooktop, driven by its own dedicated heating element and knob. Cook directly on the plate — no pan — for searing, breakfast service, vegetables, seafood and anything you would cook on a flat top.

USING IT

- 1** Seat the plate flat in its recess and check it is clean and dry. Never run the element with the plate removed.
- 2** Turn the teppanyaki knob clockwise and set a power level. Levels 1–9 apply as they do on the elements
- 3** Allow two to three minutes to come up to an even temperature before food goes on. Oil the food, not the plate.
- 4** Turn the knob to 0 when finished. **H** stays in the display until the surface is safe to touch.

POWER LEVELS

Low	Holding cooked food, warming tortillas and breads, melting.
Medium	Eggs, pancakes, delicate fish, vegetables.
High	Searing steak, smash burgers, scallops and quick high-heat work.

WARNING — HOT SURFACE

The plate stays hot long after the element is switched off. Use heat-resistant gloves and long-handled tools, keep children away from the cooktop, and never lift the plate until it is fully cool.

CLEANING

While the plate is still warm — not hot — scrape residue forward with the supplied scraper and wipe it out. Once cool, wash with warm soapy water and a soft cloth, then rinse and dry thoroughly. Do not use steel wool, oven cleaner, bleach or abrasive powders, and never pour cold water onto a hot plate.

DO NOT

Cut on the plate or use metal tools with sharp edges.

Set a pan on the plate — cook on the surface itself.

Line the plate with foil or a mat of any kind.

Run the plate empty at high power for long periods.

Residual heat. The plate holds far more heat than the glass around it. Treat **H** in the display as a live warning until it clears.

Cooking on the **teppan**.

A teppan is a thick flat steel griddle — the whole technique comes from high, even heat and a lot of surface contact.

SETUP

Get it hot — roughly **350–400°F** for most things, **450°F and above** for searing steak. Use a high-smoke-point oil: rice bran, grapeseed, avocado or clarified butter. Two metal spatulas are the only tools you really need.

WHAT COOKS WELL

Steak — ribeye, sirloin, filet. Cube it or cook whole and slice. Hard sear; do not move it for 60–90 seconds a side.

Shrimp and scallops — fast, 1–2 minutes a side. Off the moment they turn opaque.

Chicken thigh — better than breast, and more forgiving.

Vegetables — onion, zucchini, mushrooms, bean sprouts, cabbage, bell pepper. Onions and mushrooms first, sprouts last.

Fried rice — day-old cold rice, pushed thin across the surface so it toasts instead of steaming.

Yakisoba and noodles — tossed with sauce right on the plate.

Okonomiyaki — the savory cabbage pancake, a classic teppan dish.

THE RHYTHM

Cook in order of time: **aromatics → protein sear → vegetables → starch**, moving finished items to the cool zone as you go. Season as you go, not at the end. Sauces — soy, mirin, butter, garlic — go on late; sugar burns fast on steel.

CLEANUP

While the plate is still hot, scrape with the spatula, splash water to deglaze, scrape again, wipe it out, then leave a thin coat of oil. Never use soap on seasoned steel.

SEASONING

There are several ways to season a plate — use whichever technique works best for you, and season after every use. While the plate is still warm, rub the surface with sea salt and a paper towel to lift off the last food particles. Once it is clean, wipe on a little olive oil or a high-temperature cooking oil in a thin layer covering the entire surface.

The two mistakes people make. Crowding the surface, which drops the temperature so everything steams — and fiddling with the food instead of letting it develop a crust.

60" model only. The teppanyaki plate is fitted to the 60" Luxury Series range. Plate operation, power levels and safety are on page 16. Note. Teppan uses electric element to heat and not induction hobs.

Before first use & the touchscreen.

This multi-function oven combines traditional oven modes with fan-assisted convection in one cavity. During any cycle the elements switch off when the door is opened and stay off until it closes — limit door openings to hold temperature.

BURN-IN CYCLE

- 1 Run the range hood to vent fumes and heat.
- 2 Close the oven door — the oven cannot be set with it open.
- 3 Press Bake, set 500°F (260°C), press Start.
- 4 Let it run 30 minutes empty with the door closed.
- 5 Turn the oven off, then open the door to cool.

Any odor during this first run is protective coating burning off in storage residue. After 30 minutes at 500°F the oven is ready to use.

EVERYDAY SEQUENCE

Place bakeware with food on a supplied rack.

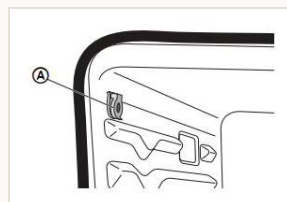
Close the door, press the mode you want, set the temperature, press Start.

Racks fit any of the six positions and have a stop so they cannot be pulled out unintentionally.

Important. Never place dishes, foil or oven trays directly on the oven floor while it is running — the enamel will be damaged.

MEAT THERMOMETER

Use a meat thermometer to determine whether meat, poultry and fish are cooked to the desired degree of doneness. The internal temperature, not appearance, should be used to determine doneness. Insert the meat thermometer probe (if provided) into the socket on the left-hand side of the oven liner.



A — meat thermometer probe socket.

PREHEATING

Bake, Convection Bake and Convection Roast begin preheating when Start is pressed. With all supplied racks in place the oven reaches 350°F (177°C) in roughly 12 to 15 minutes; higher settings take longer. The oven deliberately overshoots the set temperature to offset the heat lost when you open the door, so cooking starts at the right temperature. Do not open the door while preheating — a tone sounds when the oven is up to temperature.

SETTINGS & WIFI

Press the top middle of the touchscreen and swipe down, the same gesture used on a tablet or phone. The panel that appears carries WLAN, screen brightness and language.



WARM & PROOF

Warm holds cooked food at serving temperature. Proof prepares dough by activating the yeast — follow your recipe as the guide.

Bake, broil & convection.

BAKE · 170–550°F

Baking is cooking with heated air. Upper and lower elements heat the cavity with no fan. Press BAKE and 350°F (177°C) appears; press START to accept it or key a temperature first. Temperature can be changed at any point during cooking, and a Cook Time may be set before START. A tone sounds and an elapsed timer starts when the oven is up to temperature — load the food then. Press CANCEL when you are finished.

BAKING GUIDELINES

Bake on a single rack, 1"–1½" (2.5–4 cm) clear between bakeware and oven walls.

Check for doneness at the minimum time in the recipe.

Metal, heatproof glass, glass-ceramic and pottery are all suitable. With heatproof glass, drop the temperature 25°F (15°C).

Dark or nonstick pans cook faster and brown more; insulated pans run slightly slower.

Never line any part of the oven with foil or disposable trays — trapped heat alters performance and damages the finish.

Never use the open door as a shelf.

BROIL · 450–550°F

Broiling cooks by direct radiant heat; the lower the temperature, the slower the cook. Select HI Broil at 550°F (288°C) for most work and LO Broil at 450°F (232°C) for foods that take longer, such as poultry, to avoid over-browning. No preheat is needed — load the food, close the door, press BROIL and START. Use a two-piece broiler pan with a grid, uncovered, so juices drain; trim excess fat and slit the remaining edge fat to stop curling. Pull the rack to its stop before turning food, and use tongs. Remove the pan with the food — drippings bake on if left in a hot oven.

CONVECTION MODES

The fan circulates hot air, penetrating the cooler outer surface of the food so it cooks more evenly, browning and crisping the outside while sealing moisture in. In convection the ring, bake and broil elements and the fan all work together. Open the door and the fan stops immediately, the elements after 30 seconds; both resume when it closes. The fan may also run during preheat in non-convection modes.

CONVECTION BAKE

Reduce the recipe temperature by 25°F (15°C). With heatproof glass, reduce a further 25°F for 50°F (30°C) total.

Cook uncovered in low-sided pans; shiny aluminum gives the best results.

Two-rack baking uses positions 1 and 3. Three-rack uses 2, 3, 4 or 1, 3, 5. All five positions work for cookies, biscuits and appetisers.

Stagger four cake layers so no pan sits directly above another — cakes forward on the upper rack, back on the lower.

Custards, quiches, pumpkin pie and cheesecake do not benefit from convection. Use plain Bake for those.

CONVECTION BROIL

Set the rack before switching on and do not preheat. Enter your normal broiling temperature; the default is 450°F (232°C) with a range of 170–550°F. Use the two-piece broil pan and turn meats once halfway through.

CONVECTION ROAST

Enter your normal roasting temperature; expect the time to run 15–30% shorter than conventional. Default 325°F (163°C), range 170–550°F. Do not preheat. Roast uncovered in a low-sided pan or the two-piece broil pan. Tuck wings behind the back and tie legs loosely on whole birds, and tent large poultry with foil part-way through to stop over-browning. Verify doneness with the probe or a meat thermometer in more than one position — stuffing in poultry must reach 165°F (75°C). Rest under loose foil 10–15 minutes; internal temperature rises another 5–10°F.

Air fry & convection conversion.

AIR FRY

Air fry cooks with high-speed heated air. The oven includes an air fry basket on a telescoping rack — take the basket out when you are not air frying so it lasts.

Default temperature **420°F (216°C)**

Range **300–450°F (149–232°C)**

Default cook time **22 minutes**

Touch Air Fry on the control panel — the icon illuminates — then press Start. Below 170°F (77°C) the display reads **Lo**; above that it tracks the real cavity temperature and then holds steady at the set value. The cook time does not count down during preheat; the countdown starts once the set temperature is reached.



CONVECTION CONVERSION

Enter the temperature and time from a conventional recipe and the oven adjusts both for convection. The door must be closed before a conversion mode is selected, and a Cook Time is required.

Temperature range for both conversion modes is 170–500°F (77–260°C).

BAKED GOODS

- 1 Press BAKED GOODS in the Convection Conversion controls.
- 2 Set the temperature, then press START — “Conv. Baked” appears.
- 3 Key the cook time, then press START. The oven preheats and sounds a tone at temperature.
- 4 At the end of the cook time the oven switches itself off, sounds the end-of-cycle tone and shows “End”.

MEATS

- 1 Press MEATS in the Convection Conversion controls.
- 2 Set the temperature, then press START — “Conv. Meats” appears.
- 3 Key the cook time and press START.
- 4 The oven shuts off at the end of the cook time and shows “End”.

Important. Do not preheat the oven for the Meats conversion mode.

DEHYDRATE & PROOF

Dehydrate runs 95–160°F for fruit, herbs and jerky. Proof holds 78–82°F for dough. Both are selected from the mode list and started the same way as any other mode.

Living with the range.

STANDARD ON EVERY UNIT

Cast-metal knobs, LED-lit with haptic feedback	Standard
WiFi with over-the-air updates	Standard
Meat probe, included	Standard
Telescoping 304 stainless racks	Standard
Soft-close door hinges	Standard
Pizza stone, included	Standard
Air-fry rack & basket, included	Standard
Child lock, auto shut-off, no-pan detection	Standard
Retina-class touchscreen control	Standard

COOKWARE

Induction needs a flat, magnetic base. If a magnet holds to the underside of the pan, the element will drive it. Elements with no pan present will not heat — no-pan detection holds power off until cookware is set down.

BEFORE FIRST USE

Remove all packing, tape and rack protectors from both cavities.

Level the range and set the cooking surface flush with the counter.

Run one empty convection cycle at 400°F to clear manufacturing residue.

Connect to WiFi and let the range take its first over-the-air update.



CARE

- 1 Let the glass cool, then wipe with a damp cloth. Sugar spills come off while the surface is still warm — left to cool, they can mark the glass permanently.
- 2 Stainless and Black Stainless take a mild detergent and a soft cloth, worked with the grain. No abrasive pads, no scouring powder, no bleach.
- 3 Clean gently around the model and serial plate. Abrasives lift the legend and you lose the nameplate.
- 4 Celestial Edition gold knobs and handles are wiped dry only — never with a stainless polish or solvent.
- 5 Run self-clean with racks removed. Door edges, glass, the front frame and about 1.5" inside the frame do not reach cleaning temperature — wipe those by hand.

LIFETIME INDUCTION-CLAD WARRANTY

Parts and repair support for as long as you own the range. Register the model and serial number from the nameplate, then call (775) 898-7562 or email info@inductionhardware.com.

OPTIONAL ACCESSORIES & PARTS

IH induction cookware — sold separately

Matched DC range hood — sold separately

Cleaning.

Before you start. Every control off, oven and cooktop cool. Follow the label instructions on any cleaning product. Start with a little soap, water and a soft cloth or sponge unless noted otherwise, and avoid abrasives. Treat stainless-steel cleaners with care — some are more abrasive than they look, particularly on black stainless.

CERAMIC GLASS COOKTOP

Important. Never use steel wool, abrasive powder cleanser, chlorine bleach, rust remover or ammonia on the glass.

- 1** Lift residue with a cooktop scraper while the glass is still warm but not hot — wear an oven mitt, hold the blade at about 45° and use real pressure. Let the glass cool completely before step 2.
- 2** Apply a few dime-sized drops of cooktop cleaner and work it in with a nylon cooktop pad. Let it dry to a white haze.
- 3** Polish off with a clean, dry cloth or paper towel.

Cooktop cleaner, scraper and pads are sold in most grocery stores. Smudges transferred from pan bottoms come off with a cloth dampened in water and vinegar.

CONTROL KNOBS

Pull knobs straight off the panel to remove, and make sure they are at Off before replacing them. Wash in soap and water or the dishwasher. Do not soak them, and never use steel wool, abrasive cleanser or oven cleaner.

SURFACE BY SURFACE

Porcelain enamel

Glass cleaner, mild liquid cleaner or a non-abrasive pad. Clean acidic spills — vinegar, tomato — as soon as the appliance is cool; they attack the finish. Work gently around the model and serial plate: scrubbing removes the numbers.

Stainless steel

Liquid detergent or all-purpose cleaner, rinsed well and dried with a soft lint-free cloth; stainless polish, or vinegar for hard-water spots. Always rub with the grain. Test any new cleaner somewhere out of sight first. No soap-filled pads, abrasive cleaners, cooktop polishing cream, steel wool, gritty cloths or coarse paper towels — one use can mark the finish.

Oven door exterior

Glass cleaner on a microfibre cloth. Apply to the cloth, never directly to the panel.

Control panel

Glass cleaner on a soft cloth or sponge, applied to the cloth. No abrasive cleaners, steel wool or gritty cloths.

Oven cavity

Mild detergent and warm water once the oven is cool. Avoid oven cleaners — most are too abrasive. Food left on hot porcelain reacts with it and can stain, etch, pit or leave faint white marks.

Oven racks

Cleaning solution and a sponge, which suits baked-on food. Racks only — not the cavity.

Self-cleaning.

IMPORTANT

The self-clean cycle runs at very high temperature, reducing food and grease to a powdery ash. Birds are extremely sensitive to the fumes it gives off and exposure can kill them — move birds to another closed, well-ventilated room. Run the range hood throughout to vent fumes outside.

BEFORE THE CYCLE

Self-clean before the oven becomes heavily soiled. Heavy soil means a longer cycle and more smoke.

Keep the kitchen well ventilated to clear heat, odour and smoke.

Never clean, rub, damage or move the door gasket — the seal depends on it.

Let the oven cool to room temperature first. Above 170°F (77°C) the cycle will not start until it cools.

The oven light does not work during the cycle. Surface elements still do.

When the lock icon shows, the door cannot be opened. Never force it.

PREPARE THE OVEN

Take out the broiler pan, cookware, bakeware and the temperature probe, and remove the racks so they stay shiny and slide easily. Remove any foil — it can burn or melt and damage the cavity. Hand-clean the inside door edge and the 1½" (3.8 cm) band around the inside of the cavity frame with a damp cloth, taking care not to move or bend the gasket; that area never gets hot enough to clean itself. Keep water and cleaner out of the slots in the door frame, and wipe out loose soil to cut smoke.

RUN THE CYCLE

Press Self Clean and 3.5 hours appears; press again for 2 hours, again for 3 hours. Stop at the time you want, close the door and press Start. The door locks, and Self Clean with the lock icon stays on screen until the cycle ends.

Light soil	2 hours
Average soil	3 hours
Heavy soil	3.5 hours

CANCELLING & FINISHING

To cancel, hold Cancel for a couple of seconds; the cycle stops and the lock icon clears a moment later. **The cavity will still be hot.** At the end of a completed cycle the oven beeps and shows End — press Cancel to return to the clock. The cooling fan keeps running after that, and the oven stays hot to the touch. Once it is completely cool, open the door and wipe the cavity with a damp cloth.

WARNING

Do not touch the oven during the self-cleaning cycle, and keep children away from it. Failure to do so can result in burns.



Troubleshooting.

BAKING & ROASTING RESULTS

Poor results usually come from something other than a fault. Because the size, shape and material of bakeware change the outcome directly, replacing pans that have darkened or warped with age is often the fix.

Browning unevenly	Oven not preheated · foil on a rack or the oven floor · pan too large for the recipe · pans touching each other or the walls
Too brown underneath	Oven not preheated · glass, dull or darkened pans · wrong rack position · pans touching
Dry or shrunken	Temperature too high · baked too long · door opened often · pan too large
Cooking too slowly	Temperature too low · oven not preheated · door opened often · dish sealed tightly with foil
Pale or soggy piecrust	Not baked long enough · shiny steel pans · wrong rack position · temperature too low
Cakes pale or flat	Temperature too low · wrong baking time · tested too soon · door opened too often
Cakes cracked on top	Temperature too high · baked too long · pans touching · wrong rack position
Piecrust edges too brown	Temperature too high · crust edges too thin

OVEN & COOKTOP

Oven is not heating	Reset the breaker; if it recurs, call an electrician. Check a temperature has been selected, and that the door is shut — the elements stay off while it is open.
Not cooking evenly	Wrong bakeware or rack position. Refer to the cook charts, and always drop the recipe temperature 25°F (15°C) in Convection Bake.
Display stays off	Power interruption. Switch the supply off at the breaker, then back on. If it persists, call for service.
Controls cannot be set	The door is open. Mode and temperature cannot be set with the oven door open.
Fan runs after switch-off	Normal. It stops once the electronics have cooled sufficiently.
Oven light faulty	Bulb loose or burned out — reseal or replace it. Touching the glass with bare fingers shortens bulb life. If the light stays on, check the door for obstruction and the hinge or door switch.
Elements dead	Blown fuse or tripped breaker — no supply to the cooktop. Have an electrician check the supply.
Elements heat poorly	Improper cookware. Select magnetic, flat-based pans; if it continues, call for service.
Element cycles on and off	Normal. Advanced temperature control cycles the element to hold a refined temperature and extend element life.
Glass looks transparent or red	Normal properties of black ceramic glass under direct or bright light.

Oven door.

REMOVING THE DOOR

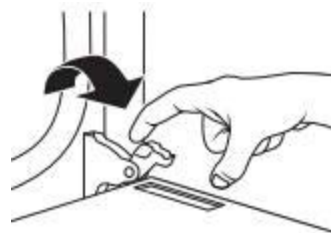
Normal use never requires the door to come off. If it must, work with the oven cool and the power off.

The door is heavy and its front is glass. Use both hands, grasp only the sides, check both hinge levers are secure before lifting, and never force the door open or closed.

- 1 Open the door fully.
- 2 Lift the hinge latch on each side.
- 3 Close the door as far as it will go.
- 4 Grasp both outside edges and lift the door up.
- 5 Keep pushing the top closed while pulling the bottom out of the hinge receivers.

REFITTING THE DOOR

- 1 Insert both hanger arms into the hinge receivers in the frame.
- 2 Open the door slowly — you will feel it set into place.
- 3 Move the hinge latches back to the locked position.
- 4 Check the door opens and closes freely. If not, repeat the removal and refit.



REPLACING AN OVEN LIGHT

The bulb, cover and full procedure are on page 24.

Replacing an oven light.

WARNING — ELECTRICAL SHOCK HAZARD

Make sure the oven and lights are cool and power to the oven has been turned off before replacing the bulb. The lenses must be in place when using the oven — they protect the bulb from breaking. The lenses are glass; handle them carefully to avoid breakage. Failure to do so could result in death, electric shock, cuts or burns.

THE BULB

The oven light is a standard **25 watt (G9) appliance bulb**. Before replacing it, make sure the oven is cool and the controls are turned off.

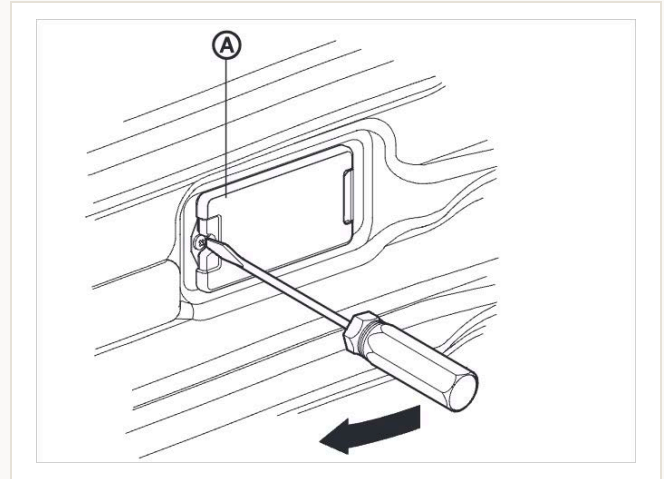
STEPS

- 1 Disconnect power at the main power supply (fuse or breaker box).
- 2 Using a Phillips-head screwdriver, remove the screw, then remove the cover.
- 3 Remove the burned-out bulb from the socket.
- 4 Fit the new bulb, then replace the bulb cover.
- 5 Reconnect power at the main power supply (fuse or breaker box).

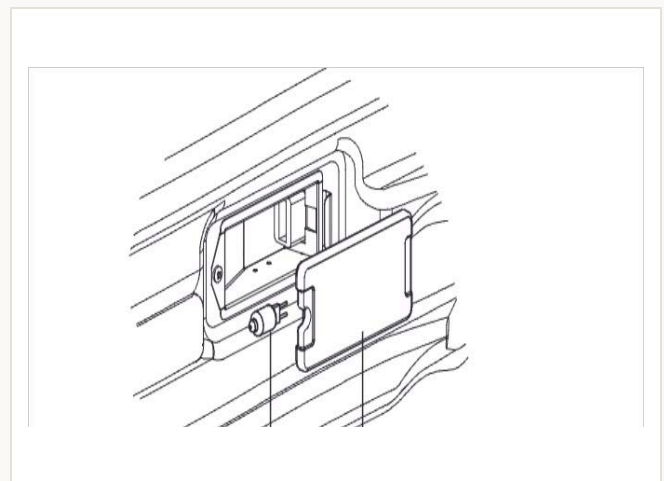
Do not touch the bulb with bare fingers. Skin oils damage the bulb and shorten its life — wear cotton gloves or hold it with a tissue when fitting it.

IF THE LIGHT WILL NOT WORK

A loose or burned-out bulb is the usual cause — reinsert or replace it. If the lens cover will not release, soil built up around it is normally the reason; wipe the area with a clean, dry towel and try again. The oven light does not operate during a Self-Cleaning cycle.



Step 2 • A — light cover. Remove the screw, then draw the cover away from the liner.



Step 3 • A — light bulb, **B** — light cover.

Error codes.

Codes below are for service reference. Anything calling for a module, board or sensor replacement is qualified-technician work — contact support before parts are ordered.

COOKTOP

Code	Meaning	Action
E1	Synchronisation loss	Replace the induction module
E2	Supply overvoltage protection	Confirm supply voltage; then replace the module
E3	Supply undervoltage protection	Confirm supply voltage; then replace the module
E4	Pot sensor open circuit	Check the coil sensor connection; replace sensor, then module
E5	Pot sensor short circuit	Check the coil sensor connection; replace sensor, then module
E6	Pot sensor overheat	Let the plate cool for automatic recovery; replace sensor, then module
E7	IGBT sensor open circuit	Replace the induction module
E8	IGBT sensor short circuit	Replace the induction module
E9	IGBT sensor overheat	Let it cool for automatic recovery; check the module cooling fan; replace the module
EE	Communication fault	Check the communication cable; replace cable, control board, then module
Ed	Thermistor failure	Replace the induction module

TOUCHSCREEN MESSAGES

Message	Action
Oven temperature sensor open or short circuit	Check the sensor wiring for a disconnection; replace the sensor, then the power board
Probe removed, please reset	Check the probe is firmly seated and the socket terminals are tight; replace the probe or power board
Probe used, please reset	Check probe terminal gap and wiring contact; replace the socket or power board
Internal temperature too high, cool it down first	Let the cavity cool or open the door to dissipate heat, then confirm normal heating; replace the sensor, then the power board
Please unlock the door lock first	Check the lock position, the microswitch and its wiring, the lock motor and its thermal protector, and the connections to the PCB
Paused — close the door to resume	Check the door closes properly and the microswitch is depressed and conducting; check its wiring to the PCB; replace switch or power board
Please close the oven door first	As above — door, microswitch, wiring, then replace the switch or power board
Communication failure	Confirm the display board version matches the product and the cable to the PCB is intact; replace cable, display board, then power board
This mode does not support the meat probe	Remove the probe and select the mode again
Screen stuck on “Welcome”	Check the touch flat cable is properly connected; replace the screen assembly
Screen stuck on the IH intro, or an Android process error	Replace the display board

BUILT TO LAST. BACKED THE SAME WAY.

We design our products to be durable and serviceable, and we stand behind them. Your appliance is covered by the Induction Hardware warranty — parts and repair support for as long as you own the range. Register the model and serial number from the nameplate to activate it.

FULL WARRANTY TERMS

inductionhardware.com/pages/warranty-and-service

SERVICE & SUPPORT

(775) 898-7562 · MON-FRI 9-4 PST
INFO@INDUCTIONHARDWARE.COM

SHOWROOM

12920 OLD VIRGINIA ROAD, SUITE 160
RENO, NEVADA 89521, USA

Keep this manual with the receipt.

Thank you for purchasing your Luxury Series induction range. This manual contains important information regarding the proper installation, use, and maintenance of your range. Following this manual will ensure that your product will work at its peak performance and efficiency.

Please write down the model number and serial number below for future reference. Both numbers are located on the rating label behind the oven door and are needed to obtain warranty service. You may also want to staple your receipt to this manual, as it is the proof of your purchase and may also be needed for service under warranty.

MODEL NUMBER

SERIAL NUMBER

DATE OF PURCHASE

INSTALLER / COMPANY

BEFORE CONTACTING CUSTOMER SERVICE

If you received a damaged product, immediately contact the retailer or dealer that sold you the product.

Read and follow this instruction manual carefully to help you install, use and maintain your unit.

Read the troubleshooting section of this manual — it will help you diagnose and solve common issues.

CONTACT US

Website	www.inductionhardware.com
Phone	(775) 898-7562
Email	info@inductionhardware.com
Address	12920 Old Virginia Road, Suite 160 Reno, Nevada 89521, USA



Thank you for choosing Induction Hardware.

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www.INDUCTIONHARDWARE.com