



# SPEED OVEN

# USE AND CARE GUIDE

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GUÍA DE USO Y MANTENIMIENTO

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GUIDE D'UTILISATION ET D'ENTRETIEN

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GUIDA ALL'USO E ALLA MANUTENZIONE

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GIDS VOOR GEBRUIK EN ONDERHOUD

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使用和保養指南



Contents

- 3 Safety Precautions
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Customer Care

The model and serial number are listed on the product rating plate. Refer to page 8 for rating plate location. For warranty purposes, you will also need the date of installation and name of your authorized Wolf dealer. Record this information below for future reference.

If your product ever needs attention, be sure to use a Wolf Factory Certified Service provider.

SERVICE INFORMATION

Model Number
Serial Number
Date of Installation
Certified Service Name
Certified Service Number
Authorized Dealer
Dealer Number

Important Note

To ensure this product is installed and operated as safely and efficiently as possible, take note of the following types of highlighted information throughout this guide:

**IMPORTANT NOTE** highlights information that is especially important.

**CAUTION** indicates a situation where minor injury or product damage may occur if instructions are not followed.

**WARNING** states a hazard that may cause serious injury or death if precautions are not followed.

## IMPORTANT INSTRUCTIONS

### IMPORTANT SAFETY INSTRUCTIONS: READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

- If food being heated begins to smoke, DO NOT OPEN THE DOOR. Turn off and unplug the oven and wait until the food has stopped smoking. Opening the door while food is smoking may cause a fire.
- Only use microwave-safe containers and utensils. Do not leave the oven unattended when using disposable plastic, paper or other combustible food containers due to the possibility of ignition.
- Clean the waveguide cover, the oven cavity, the turntable and turntable support after use. These must be dry and free from grease. Built-up grease may overheat and begin to smoke or catch fire.
- The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- Do not use metallic containers when heating food or beverages.
- This appliance is not intended for use at altitudes above 2000 m.

#### WARNING

Accessible parts may become hot during use. Young children should be kept away.

- The appliance shall not be cleaned with a steam cleaner.
- The microwave oven is intended to be used built-in.
- Care should be taken to not displace the turntable when removing containers from the appliance.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass, since they can scratch the surface, which may result in shattering of the glass.

#### CAUTION

In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

## IMPORTANT INSTRUCTIONS

### TO AVOID THE POSSIBILITY OF INJURY:

#### **⚠ WARNING**

Do not operate the oven if it is damaged or malfunctioning. Check the following before use:

- a) The door; make sure the door closes properly and ensure it is not misaligned or warped.
- b) The hinges and door safety latches; check to make sure they are not broken or loose.
- c) Inside the oven cavity or on the door; make sure there are no dents.
- d) The power supply cord; ensure that it is not damaged.

#### **⚠ WARNING**

If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

- Never adjust, repair or modify the oven yourself.

#### **⚠ WARNING**

It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

- Do not allow grease or dirt to build up on the door seals and adjacent parts. Follow the instructions for Care Recommendations on page 14. Clean the oven at regular intervals and remove any food deposits. Failure to maintain the oven in a clean condition could lead to a deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- Do not attempt to replace the oven lamp yourself or allow anyone who is not authorized to do so. If the oven lamp fails, please consult your dealer or call an authorized service agent.

## IMPORTANT INSTRUCTIONS

### TO AVOID THE POSSIBILITY OF EXPLOSION AND SUDDEN BOILING:

#### **⚠ WARNING**

Liquids and other foods must not be heated in sealed containers since they are liable to explode.

- Microwave heating of beverages can result in delayed eruptive boiling, therefore care has to be taken when handling the container.
- Do not cook eggs in their shells and whole hard boiled eggs should not be heated in microwave ovens since they may explode even after microwave cooking has ended. To cook or reheat eggs which have not been scrambled or mixed, pierce the yolks and the whites, or the eggs may explode. Shell and slice hard boiled eggs before reheating them in the microwave oven.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

- Keep children away from the door to prevent them from burning themselves.
- Never use sealed containers. Remove seals and lids before use. Sealed containers can explode due to a build up of pressure even after the oven has been turned off. Take care when microwaving liquids. Use a wide-mouthed container to allow bubbles to escape.
- Pierce the skin of such foods as potatoes, sausages and fruit before cooking, or they may explode.

#### **To prevent sudden eruption of boiling liquid and possible scalding:**

- Stir liquid prior to heating/reheating.
- It is advisable to insert a glass rod or similar utensil into the liquid whilst reheating.
- Let liquid stand for at least 20 seconds in the oven at the end of cooking time to prevent delayed eruptive boiling.

## IMPORTANT INSTRUCTIONS

### TO AVOID THE DANGER OF FIRE:

- The electrical outlet must be readily accessible so that the unit can be unplugged easily in an emergency. The AC power supply must be 220-240V, 50Hz, with a minimum 1.6kW distribution circuit breaker. It should be possible to isolate the appliance from the supply by incorporating a switch in the fixed wiring in accordance with electrical codes. It is recommended that a separate circuit serving only this appliance be provided. Do not store or use the oven outdoors.
- Do not operate the oven with the door open or alter the door safety latches in any way. Do not operate the oven if there is an object between the door seals and sealing surfaces.

**IMPORTANT:** If you are unsure how to connect your oven, please consult an authorized, qualified electrician.

- Neither the manufacturer nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the correct electrical connection procedure.

### TO AVOID THE POSSIBILITY OF ELECTRIC SHOCK:

- If the power supply cord of this appliance is damaged, it must be replaced with a special cord. The exchange must be made by an authorized service agent.

### TO AVOID THE POSSIBILITY OF BURNS:

- Do not lean or swing on the oven door. Do not play with the oven or use it as a toy. Children should be taught all important safety instructions: use of pot holders, careful removal of food coverings; paying special attention to packaging (e.g. self-heating materials) designed to make food crisp, as they may be extra hot.

## IMPORTANT INSTRUCTIONS

### TO AVOID THE MISUSE BY CHILDREN:

#### **⚠ WARNING**

The appliance and its accessible parts become hot during use. Children less than 8 years of age shall be kept away unless continuously supervised.

#### **⚠ WARNING**

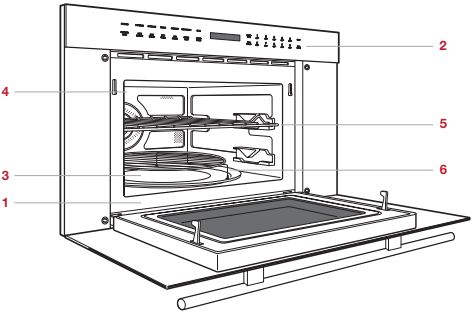
This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential environments; bed and breakfast type environments.

Speed Oven Features

FEATURES	
1	Product Rating Plate
2	Control Panel and Display
3	Turntable
4	Interior Lighting
5	Oven Rack (2)*
6	Oven Riser (2)*

*\*Not used for microwave only cooking.*



Speed Oven (ICBSPO30TE/S/TH shown)

Getting Started

We know you are eager to start cooking, but before you do, please take some time to read this use and care guide. Whether you are an occasional cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation, and care recommendations of your Wolf Speed Oven.

Clean the oven thoroughly with hot water and mild detergent. Rinse and dry with a soft cloth to remove any residual oil and grease left from the manufacturing process. Refer to Care Recommendations on page 14.

Control Panel

The control panel features touch controls and an interactive visual display. Refer to the illustration below.

CONTROL LOCK

The Control Lock feature prevents unwanted oven operation.

To Lock:

- 1 Touch , then touch . "LOCK ON" appears on the control panel display.

To Unlock:




- 1 Touch , then touch . "LOCK OFF" appears on the control panel display.

Oven Operation

CLOCK

The clock must be set prior to use and after a power outage.




Setting the Clock:

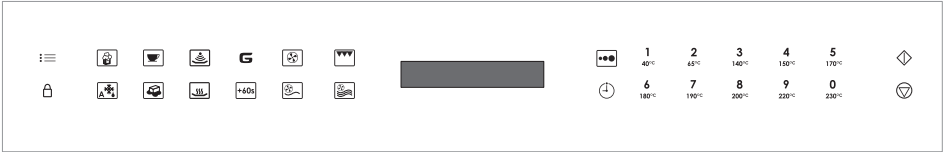
- 1 Touch .
- 2 Touch  once for 12-hour mode or twice for 24-hour mode.
- 3 Use the number pads to enter the time of day, then touch .

TIMER

The timer can be set for a maximum of 99 minutes and 99 seconds. Once a time is set, the countdown appears on the control panel display. The oven chimes, and "END" appears on the display when complete.

Setting the Timer:

- 1 Touch .
- 2 Use the number pads to enter the timer duration.
- 3 Touch  to begin.
- 4 Touch  to cancel.



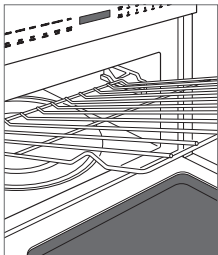
Control panel



## Oven Operation

### OVEN RACKS

To insert an oven rack, tilt the front of the rack upward and insert the back of the rack into the rack guides. Slide the rack back and angle the front of the rack downward to clear the rack stops. Continue to slide the rack back until completely inside the oven. Refer to the illustration below.



Oven rack

## Settings

The Settings feature allows the user to select individual preferences. Preferences must be reset after a power outage.

Touch 1 on the control panel to toggle up or 6 to toggle down to select preferences.


### AUDIBLE SIGNAL

An audible signal chimes with every touch and upon cook time and timer completion.


#### To Eliminate the Signal:

- 1 Touch .
- 2 Touch 6.
- 3 Touch . "SOUND OFF" appears on the control panel display.



#### To Restore the Signal:

- 1 Touch .
- 2 Touch 1.
- 3 Touch . "SOUND ON" appears on the control panel display.



### COOK TIME COMPLETION REMINDER

Upon completion, the oven chimes every ten seconds for the first minute; then every three minutes (for one hour) until  is touched.

#### To Eliminate the Reminder:

- 1 Touch  twice.
- 2 Touch 6.
- 3 Touch . "REMIND SIGNAL OFF" appears on the control panel display.



#### To Restore the Reminder:

- 1 Touch  twice.
- 2 Touch 1.
- 3 Touch . "REMIND SIGNAL ON" appears on the control panel display.



### WEIGHT UNIT

For cooking modes where weight is required, the default unit of measure can be changed from pounds to kilograms.

#### To Change the Unit of Measure to Kilograms:



- 1 Touch  three times.
- 2 Touch 6.
- 3 Touch . "KGS SET" appears on the control panel display.

#### To Change the Unit of Measure to Pounds:

- 1 Touch  three times.
- 2 Touch 1.
- 3 Touch . "LBS SET" appears on the control panel display.

### FACTORY SETTINGS



#### To Restore Factory Settings:

- 1 Touch  four times.
- 2 Touch . "FACTORY SETTINGS RESTORED" appears on the control panel display.



### DEMONSTRATION MODE

Demonstration mode allows operation to be demonstrated without power to the speed oven.

#### To Enter Demonstration Mode:

- 1 Touch  five times.
- 2 Touch 1.
- 3 Touch . "DEMO ON" appears on the control panel display. "DEMO" remains on the display.

#### To Exit Demonstration Mode:


- 1 Touch  five times.
- 2 Touch 6.
- 3 Touch . "DEMO OFF" appears on the control panel display.


Manual Cooking

POWER LEVEL

The speed oven has ten preset power levels.

To Cook Manually at 100% Power:

- 1 Use the number pads to enter the desired cook time.
- 2 Touch .
- 3 The oven chimes and “END” appears on the control panel display when complete.





To cook manually at a power level less than 100%, touch , then use the number pads to select the desired power level. Refer to the chart below.

POWER LEVEL		
POWER LEVEL	High	100%
POWER LEVEL, 9		90%
POWER LEVEL, 8		80%
POWER LEVEL, 7	Medium High	70%
POWER LEVEL, 6		60%
POWER LEVEL, 5	Medium	50%
POWER LEVEL, 4		40%
POWER LEVEL, 3	Medium Low/Defrost	30%
POWER LEVEL, 2		20%
POWER LEVEL, 1	Low	10%


MULTIPLE SEQUENCE COOKING

The speed oven can be programmed for up to four automatic cooking sequences, switching between modes, temperatures, and power levels automatically (e.g. start at 100%, then switch to 50% power).

To Use Multiple Sequence Cooking:

- 1 Touch  and enter the desired power level for the first cooking sequence (for 100%, touch  a second time), then use the number pads to enter the desired cook time.
- 2 Touch , then touch 5, then use the number pads to enter a second cook time.
- 3 Touch .




ADD MINUTE

The Add Minute feature cooks for one minute at 100% by touching . Touch multiple times to increase the cook time. Each touch increases the cook time by one minute. This feature cannot be used with Convection mode or Sensor Cooking.

KEEP WARM

The Keep Warm feature will keep food warm for up to 90 minutes.



To Use Keep Warm:

- 1 Touch .
- 2 Use the number pads to enter the desired keep warm time.
- 3 Touch .
- 4 Touch  to cancel.

POPCORN

The Popcorn feature has two options. Follow directions on the control panel display to select the desired option. Use only popcorn packaged for microwave ovens.



To Use Popcorn:

- 1 Touch  once for regular size packages or twice for snack size packages.
- 2 Touch .

BEVERAGE

The Beverage feature will reheat a beverage or prepare hot water for coffee or tea.



To Use Beverage:

- 1 Touch .
- 2 **To reheat beverage:** Touch 1, then touch 1 or 6 to select the amount in 120 ml increments, up to 480 ml.  
**For hot water:** Touch 2, then touch 1 or 6 to select the amount in 240 ml increments, up to 1.4 L.
- 3 Touch .

MELT/SOFTEN


The Melt/Soften feature will melt butter or chocolate and soften cream cheese or butter.

To Use Melt/Soften:





- 1 Touch .
- 2 **Melt butter:** Touch 1, then touch 1 once for 28 g or twice for 113 g.  
**Melt chocolate (165 g):** Touch 2.  
**Soften cream cheese (250 g):** Touch 3.  
**Soften butter (125 g):** Touch 4.
- 3 Touch .

Manual Cooking

MANUAL CONVECTION

During convection cooking, hot air is circulated throughout the oven to brown and crisp foods quickly and evenly. To view the set temperature during cooking, touch .



To Select Manual Convection:

- 1 Touch . If a temperature other than preset is desired, touch  again, then use the number pads to enter the temperature (e.g. 6 for 180°C).
- 2 Touch  to begin preheat.
- 3 Once preheat is complete, a chime indicates the oven has reached the set temperature. Add food, enter the desired cook time, then touch .

BROIL

The Broil feature uses elements in the top of the oven cavity to provide direct heat to the top of foods for browning. Depending on the food, the high or low riser should be used on the turntable for best results using the Broil feature.

To Select Broil:

- 1 Touch .
- 2 Use the number pads to enter the desired time.
- 3 Touch .

MICRO BAKE AND MICRO ROAST





The speed oven has two preset settings that make it easy to cook with both convection heat and microwave automatically. Microwave-safe or oven-safe bakeware may be used. With the exception of those foods that cook best by convection cooking alone, most foods are well suited to combination cooking using either Micro Bake or Micro Roast. Refer to the chart below.

The temperatures, which range from 40°C to 230°C, can be changed; however, the power level cannot.

COMBINATION COOKING

SETTING	TEMPERATURE	POWER
Micro Bake	150°C	10%
Micro Roast	150°C	30%

To Select Combination Cooking:



- 1 Place the food in the oven.
- 2 Touch  or .
- 3 If a temperature other than the preset is desired, touch , then use the number pads to enter the temperature (e.g. 6 for 175°C).
- 4 Enter the desired cook time.
- 5 Touch .

Sensor Cooking

GOURMET

The Gourmet feature detects moisture and humidity from food as it heats and automatically adjusts the cook time and power level. Fresh vegetables and poultry have two options. Follow directions on the control panel display to select the desired option. Refer to the Gourmet Guide on the following page.

To Select Gourmet:

- 1 Touch , then use the number pads to select the desired food (e.g. 5 for baked potatoes).
- 2 Touch .

REHEAT

The Reheat feature uses a sensor to detect moisture and humidity from food as it reheats, and automatically adjusts the cook time and power level.

To Select Reheat:

- 1 Touch .
- 2 Touch .

Gourmet Guide

NUMBER	FOOD	AMOUNT	METHOD	INSTRUCTIONS
1	<b>Fresh Fruit and Vegetables—Soft</b> Broccoli, Cauliflower, Cabbage, Brussels Sprouts, Spinach, and Zucchini Baked Apples	115 g–1.4 kg 2–4 medium	Microwave	Wash and place in a microwave-safe, non-metallic container. Cover with the lid or plastic wrap (pierce five times). After cooking, stir if possible. Let stand for 2–5 minutes, covered.
2	<b>Fresh Vegetables—Hard</b> Carrots (sliced) Corn on the Cob Green Beans Winter Squash (diced) Winter Squash (halves)	115 g–.9 kg 2–4 pieces 115 g–.9 kg 115 g–.9 kg 1–2	Microwave	Place in a microwave-safe, non-metallic container. Add 30 ml of water for 100 g of vegetables. Cover with the lid for tender vegetables. Use plastic wrap for tender-crisp vegetables. After cooking, stir if possible. Let stand for 2–5 minutes, covered.
3	<b>Frozen Vegetables</b>	115 g–.9 kg	Microwave	Place in a microwave-safe, non-metallic container. Do not add water. Cover with the lid or plastic wrap. After cooking, stir and let stand for 3 minutes, covered.
4	<b>Frozen Entree</b>	225 g–1.4 kg	Microwave	Remove the contents from the package. Remove the outer wrapping and follow the package directions for covering. After cooking, let stand for 1–3 minutes, covered.
5	<b>Baked Potatoes</b>	1–6 medium 200–250 g each	Microwave	Pierce each potato three times per side and place around the perimeter of the turntable. After cooking, remove from the microwave, wrap in aluminum foil, and let stand for 5–10 minutes.
6	<b>Bacon</b>	2–6 slices	Microwave	Place in a paper-towel-lined microwave-safe, non-metallic container. Thick-cut bacon may require additional time to achieve the desired doneness.
7	<b>Hamburgers</b>	2–4 patties 115 g each	Broil and Microwave	Place burgers in a shallow oven-safe, glass container on a riser.
8	<b>Steaks</b>	2 steaks 250 g each	Broil and Microwave	Place steaks in a shallow oven-safe, glass container on a riser.
9	<b>Ground Meat</b>	115 g–.9 kg	Microwave	Place ground meat in a microwave-safe, non-metallic container and slightly separate the meat prior to cooking. Cover with plastic wrap (pierce five times). When the microwave stops, stir and chop the meat to break up large pieces. Cover and touch Start. After cooking, let stand for 2–3 minutes, covered.



NUMBER	FOOD	AMOUNT	METHOD	INSTRUCTIONS
10	<b>Chicken Pieces—Bone-In</b> Wing, Leg, Thigh, Breast	2–4 pieces 125 g each	Broil and Microwave	Place chicken pieces in a shallow oven-safe, glass container on a high riser. After cooking, let stand for 5 minutes. The internal temperature should be at least 75°C for white meat and 80°C for dark meat.
11	<b>Chicken Breasts—Boneless</b>	2–4 pieces 150 g each	Broil and Microwave	Place chicken breasts in a shallow oven-safe, glass container on a high riser. After cooking, let stand for 5 minutes. The internal temperature should be at least 75°C.
12	<b>Fish</b>	115 g–.9 kg	Microwave	Arrange in a ring around a shallow microwave-safe, non-metallic container. Cover with plastic wrap (pierce five times). After cooking, let stand for 5 minutes, covered.
13	<b>White Rice</b>	95–512 g	Microwave	Place the rice into a microwave-safe, non-metallic container and add double the quantity of boiling water. Cover with a lid or plastic wrap (pierce five times). After cooking, stir, cover, and let stand until all the liquid has been absorbed.
14	<b>Cakes</b>	1 cake 229 mm pan	Convection and Microwave	Prepare according to package or recipe directions. Once preheat is complete, place in a 229 mm oven-safe, glass container on the low riser.
15	<b>Cookies</b>	Up to 9 on a 305 mm pan	Convection	Prepare according to package or recipe directions and place on a 305 mm pizza pan on the low riser. Cookies should be approximately 51 mm for best results.

Defrost

AUTO DEFROST

The Auto Defrost feature uses preset settings to defrost select food items. Refer to the Auto Defrost Guide.

To Select Auto Defrost:

- 1 Touch , then use the number pads to select the desired food (e.g. 3 for boneless poultry).
- 2 Use the number pads to enter the weight.
- 3 Touch . After a period of time, the oven will stop so food can be checked.
- 4 Open the door and turn food over.
- 5 Repeat until defrost is complete.

Auto Defrost Guide

NUMBER	FOOD	AMOUNT	INSTRUCTIONS
1	Ground Meat	230 g–1.1 kg	Remove any thawed pieces after each audible signal. Let stand for 5–10 minutes, covered.
2	Steaks, Chops	230 g–1.4 kg	After each audible signal, rearrange. If there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any defrosted meat. Let stand for 10–15 minutes, covered.
3	Boneless Poultry	230 g–9 kg	After each audible signal, rearrange. If there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any defrosted meat. Let stand for 10–15 minutes, covered.
4	Bone-in Poultry	230 g–1.4 kg	After each audible signal, rearrange. If there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any defrosted meat. Let stand for 10–15 minutes, covered.
5	Roast	.9–1.8 kg	Start defrosting with the fat side down. After each audible signal, turn over and shield warm areas with aluminum foil. Let stand for 30–60 minutes, covered.

Care Recommendations

CLEANING

Stainless Steel	Use a nonabrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe the surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.
Door Front	Spray glass cleaner on a cloth to clean.
Control Panel	Use a spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping the control panel. <b>IMPORTANT NOTE:</b> Do not spray cleaners directly on the control panel. To lock the control panel before cleaning, refer to page 8.
Interior	Wipe with a soft damp cloth. Do not use abrasive or harsh cleaners or scouring pads. For heavier soil, use baking soda or a mild soap; rinse thoroughly with hot water. Do not use chemical oven cleaners.
Oven Racks and Risers	Remove for cleaning. Wash in water with mild soap. For stubborn stains, use a mild cleanser and non-abrasive scouring sponge. The racks and risers are dishwasher-safe.
Turntable	Remove for cleaning. Wash in water with mild soap. For stubborn stains, use a mild cleanser and non-abrasive scouring sponge. The turntable is dishwasher-safe.
Waveguide Cover	Located on the inside top of the microwave interior. Carefully wipe with a soft damp cloth. Do not remove the waveguide cover.

Troubleshooting

Oven does not operate.

- Verify power is on.
- Verify electrical power to the oven and home circuit breaker is on.

Food in the oven is not heating.

- Check the controls to verify the proper setting.
- The oven is in Demonstration mode. Refer to page 9 to cancel.

Time on the display counts down very rapidly.

- The oven is in Demonstration mode. Refer to page 9 to cancel.


The interior light does not work.

- Contact Wolf Factory Certified Service.

The touch controls will not operate.

- The control panel lock is on. Refer to page 8 to unlock.

The display flashes.

- Power outage. Touch  and reset the clock. If the oven was in use, reset the cooking function.

Radio or TV interference caused by the oven.

- Verify the oven is on a different electrical circuit, relocate the radio or TV as far away from the oven as possible, or check the position and signal of the antenna.

SERVICE

- Maintain the quality built into your product by contacting Wolf Factory Certified Service.
- When contacting service, you will need the model and serial number of your product. Both numbers are listed on the product rating plate. Refer to page 8 for rating plate location.
- For warranty purposes, you will also need the date of installation and name of your authorized Wolf dealer. This information should be recorded on page 2.