



OFFICINE GULLO  
FIRENZE

# INSTRUCTIONS FOR INSTALLATION AND USE



FIorentina 75 / 90 / 150 / 180

**OGG/OGS 304FC - 2OGG/2OGS 304FC**

**OGG/OGS 366FC - 2OGG/2OGS 366FC**

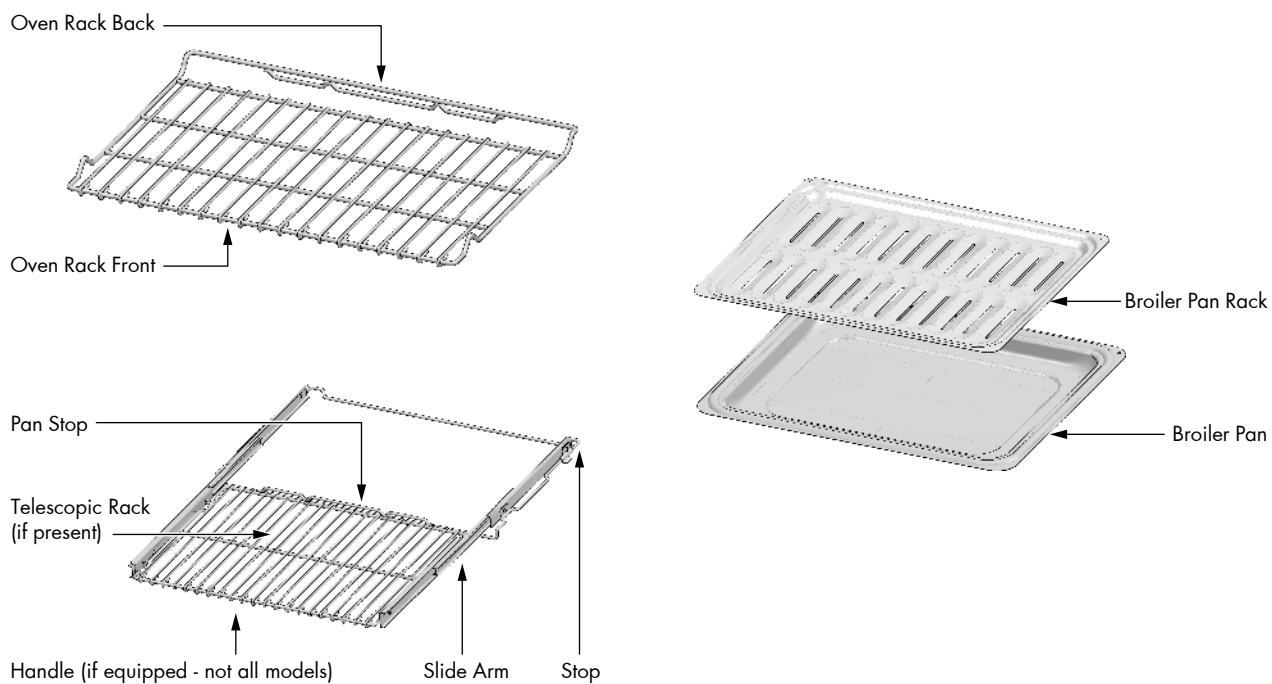
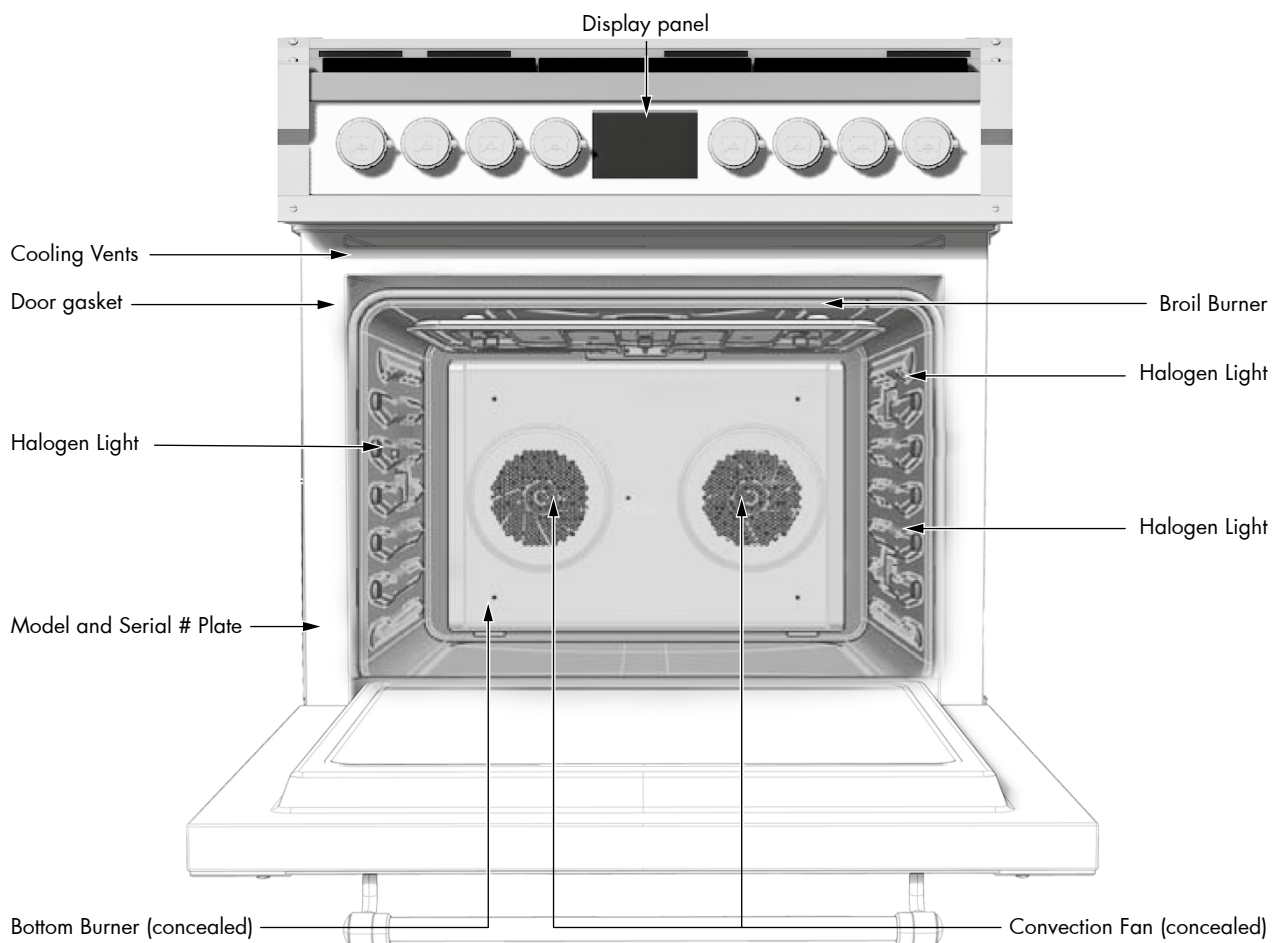
GAS RANGE WITH ELECTRIC OVEN FOR RESIDENTIAL USE



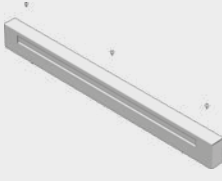

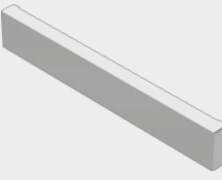
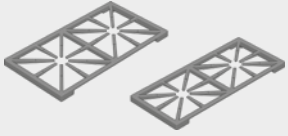

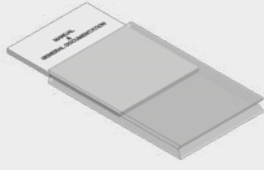


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## FEATURES OF YOUR OVEN



CONTENTS OF YOUR RANGE PACK					
	QTY	DESCRIPTION		QTY	DESCRIPTION
	1	RANGE COOKER		1	FOOT WITH COLLAR
	1	3" BACKSPLASH THREE FIXING SCREWS		1	ANTI TIP FOUR FIXING SCREWS
	1	KICK COVER		3	Psc. FOR 36" RANGE
	3	FEET		1	MANUAL & GENERAL DOCUMENTATION
				1	"INSTRUCTION MANUAL"
				1	GAS CONVERSION KIT

OVEN ACCESSORIES OF YOUR RANGE					
	QTY	DESCRIPTION		QTY	DESCRIPTION
	1	OVEN		1	ENAMELED ROASTING PAN
	2	CHROMED RACKS		1	ENAMELED ROASTING PAN GRATE
	1	TELESCOPIC CHROMED RACK		1	MEAT PROBE

**IMPORTANT:** Save these instructions for the local electrical inspector use.

**INSTALLER:** Please leave this manual with owner for future reference.

**OWNER:** Please keep this manual for future reference.

**Pay attention to these symbols present in this manual:**

 **DANGER**

You can be killed or seriously injured if you don't IMMEDIATELY follow instructions.

 **WARNING**

This is the safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others. You can be killed or seriously injured if you don't follow these instructions.

**READ AND SAVE THESE INSTRUCTIONS.**

**To installer:**

Leave these instructions with the appliance.

**To customer:**

Retain these instructions for future reference.



## IMPORTANT INSTRUCTION

Please read all instructions before using this appliance.

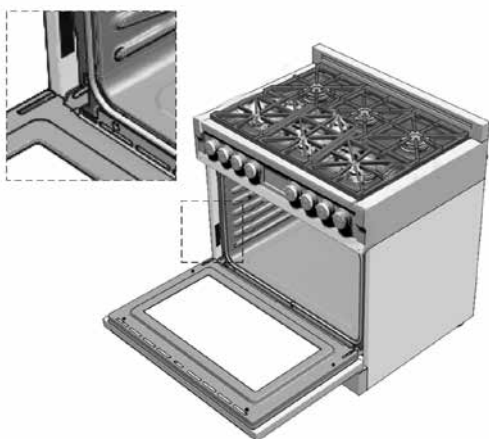


Proper installation is your responsibility. Have a qualified technician install this range.

 **IMPORTANT**

- Observe all governing codes and ordinances.
- Write down the model and serial numbers before installing the range. Both numbers are on the serial rating plate refer to the illustration below.

### LOCATION OF RATING PLATE



## Before Starting Installation

- Check location where range will be installed. The location should be away from strong drafty areas, such as windows, doors and strong heating vents or fans.
- Electrical grounding is required. See "Electrical Requirements"

**NOTE:** This range is manufactured for use with Natural gas or Propane.

To convert to LP (propane) or NG (natural gas), see instructions in the gas conversion kit provided in the literature package. Proper gas supply connection must be available. See gas supply requirements.

 **WARNING**

**Before connecting the appliance to the gas supply line, ensure that its gas setting is appropriate.**

**The type of gas adjusted and shipped from the factory is indicated on the rating plate.**

**IMPORTANT**

The appliance must be connected by qualified technician in accordance with the applicable regulations. The data plate of the oven is still visible after the appliance has been installed. This plate, which is visible when the oven door is open, contains all the identification data of the appliance, as well the type of gas and service pressure for which it has been calibrated.

Follow the instructions and suggestions carefully to ensure the safe and proper use of this product.

**IMPORTANT**

**THIS APPLIANCE IS CONCEIVED FOR DOMESTIC USE ONLY. THE MANUFACTURER SHALL NOT IN ANY WAY BE HELD RESPONSIBLE FOR WHATEVER INJURIES OR DAMAGES ARE CAUSED BY INCORRECT INSTALLATION OR BY UNSUITABLE, WRONG OR ABSURD USE.**

**IMPORTANT**

**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.**

**CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.**

- Do not disassemble any parts prior to having disconnected the Range from the mains.
- Do not use the appliance if any part is broken (for example a glass). Disconnect it from the mains and call service.
- Before using the oven, it is recommended to make it operate at no load at the maximum temperature for an hour to eliminate the insulating material odour.
- In all models, leave the door closed when the grill is used.
- The cooling fan may remain in operation so long as the oven is hot, even after it has been switched off.
- During the use the appliance becomes very hot; don't touch the heating elements inside the oven.
- During the oven operation, the front is heated as well; consequently keep children clear of the oven, especially during self-cleaning.
- Parents and adults should pay particular attention when using the product in presence of children.
- Children should be overseen so as to ensure that they don't play with the equipment.
- Keep children under age 8 away, unless constantly supervised.
- This appliance is not intended for use by persons (including children over age 8) 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.
- Children may not perform cleaning and maintenance unsupervised.

- In order to avoid damage to the oven enamel coat, do not cover the oven muffle sole with any item (e.g. aluminum foil, pans and the likes).
- 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.
- Abrasive detergents and steam cleaning equipment should not be used for cleaning.
- Before performing self-cleaning, take out all accessories (grills, dishes, pans) to avoid damaging them, remove large cooking residues and then close the door, ensuring that it is closed properly.
- The oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- The appliance must not be installed behind a decorative door in order to avoid overheating.

**WARNING**

**Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.**

- Use only the meat probe supplied with the appliance.
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation increasing the level of mechanical ventilation where present.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.

- Do not use cooking vessels or pans on the hotplate that overlap its edges.

**To reduce the risk of burn injuries during cooktop use, observe the following:**

- Children or pets should not be left alone or unattended in an area where appliances are in use.
- Children should never be allowed to sit or stand on any part of the appliance.
- Do not store flammable materials on or near the cooktop.
- When using the cooktop: **DO NOT TOUCH THE BURNER GRATES OR THE IMMEDIATE SURROUNDING AREA.**
- Use only dry potholders; moist or damp potholders on hot surfaces may cause burns from steam.
- Never leave the cooktop unattended when in use.
- Boilovers cause smoking, and greasy spillovers may ignite. A spill on a burner can smother all or part of the flame or hinder spark ignition. If a boilover occurs, turn off burner and check operation. If burner is operating normally, turn it back on.
- During cooking, set the burner control so that the flame heats only the bottom of the pan and does not extend beyond the bottom of the pan.
- Take care that drafts like those from fans or forced air vents do not blow flammable material toward the flames or push the flames so that they extend beyond the edges of the pan.
- Always position handles of utensils inward so they do not extend over adjacent work areas, burners, or the edge of the cooktop.
- Wear proper apparel. Loose fitting garments or hanging sleeves should never be worn while cooking.
- Never let clothing, potholders, or other flammable materials come in contact with hot burners or hot burner grates.
- Use only certain types of glass, heatproof glass ceramic, ceramic, earthenware, or other glazed utensils that are suitable for cooktop use.
- Do not clean the cooktop while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface.

**CAUTION**

Do not allow aluminium foil, plastic, paper or cloth to come in contact with hot burners or grates. Do not allow pans to boil dry.

**CAUTION**

Do not store items of interest to children above the appliance. If children should climb onto the appliance to reach these items, they could be seriously injured.

### To reduce the risk of fire in the oven cavity:

1. Do not store flammable materials in or near the oven.
  2. Do not use water on a grease fire. Smother fire or use a dry chemical or foam-type extinguisher.
  3. It is highly recommended that a fire extinguisher be readily available and highly visible next to any cooking appliance.
  4. Do not overcook food. Carefully attend oven if paper, plastic or other combustible materials are placed inside the oven.
  5. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not being used.
  6. If materials inside the oven should ignite, keep oven door closed. Turn oven off and disconnect the circuit at the circuit breaker box.
  7. Do not block any vent openings.
  8. Be sure the blower fan runs whenever the oven is in operation. If the fan does not operate, do not use the oven. Call an authorized service center.
  9. For personal safety, wear proper clothing. Loose fitting or garments with hanging sleeves should never be worn while using this appliance.
- Tie long hair so that it doesn't hang loose.
  - Do not touch heating elements or interior surfaces of oven.
  - The heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns.
  - During and after use, do not touch or let clothing or other flammable materials contact the heating elements or the interior surfaces of the oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns for example, oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.
  - The trim on the top and sides of the oven door may become hot enough to cause burns.
  - Use care when opening the door. Open the door slightly to let hot air or steam escape before removing or replacing food.
  - Do not heat unopened food containers. Build-up of pressure may cause the container to burst and cause injury.
  - Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let pot holder contact the hot heating elements.
  - Use only dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holder touch hot heating elements. Do not use a towel or other bulky cloth.



### WARNING

- For proper lighting and performance of the burners, keep the igniters clean and dry.
- In the event that a burner goes out and gas escapes, open a window or a door. Wait at least 5 minutes before using the cooktop.
- Do not obstruct the flow of combustion and ventilation air.
- Do not use aluminium foil to line any part of the oven cavity as it will fuse to and ruin the enamel during cooking.
- If the range cookers is near a window, be certain blow over or near the burners; they could catch on fire.

### Safety for the Self-Cleaning Oven

- Make sure that the door is locked and that it cannot be opened once the knob is turned into the CLEAN position and once the icon of the locked door appears. If the door does not lock, turn the cook mode selector to OFF and do not run Self-Clean. Contact Service.
- Do not clean the door gasket. It is essential for a good seal. Care should be taken not to rub, damage, move or remove the door gasket.
- Do not use commercial oven cleaners or oven liner protective coatings of any kind in or around any part of the oven.
- Clean only oven parts listed in this manual.
- Before self-cleaning the oven, remove the broiler pan, oven racks (only when not made of porcelain), other utensils and excess soft spillage.

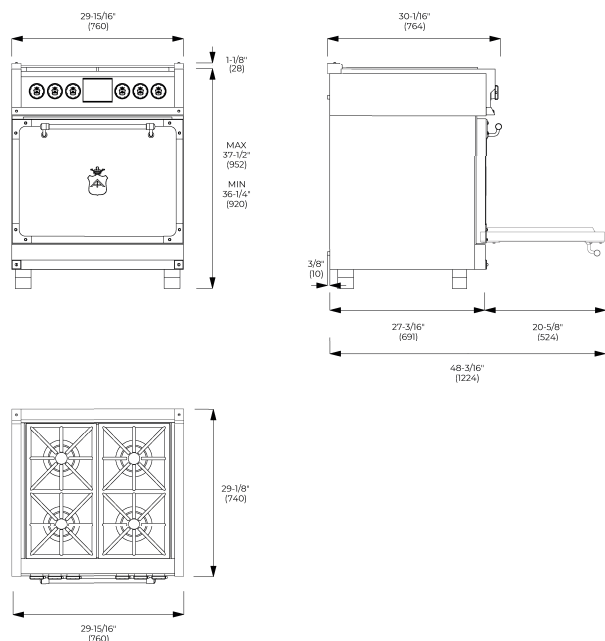


### WARNING

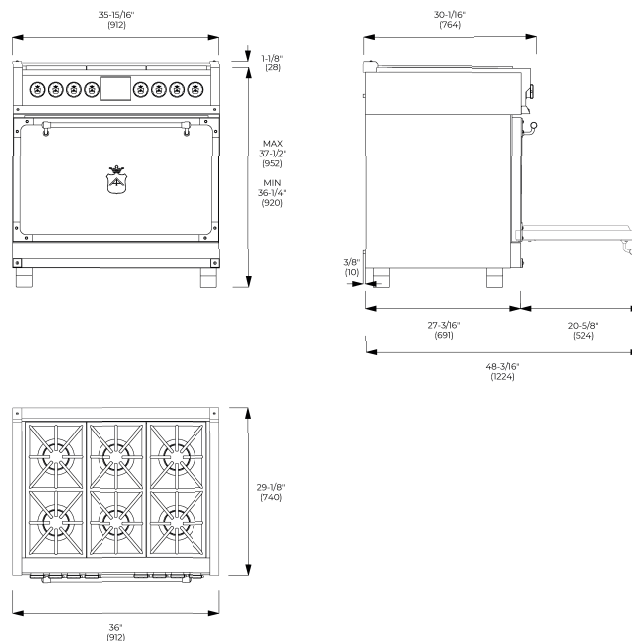
The elimination of soil during self-cleaning generates some by-products which are on this list of substances. To minimize exposure to these substances, always operate this oven according to the instructions in this manual and provide good ventilation to the room during and immediately after self-cleaning the oven.

# PRODUCT DIMENSIONS

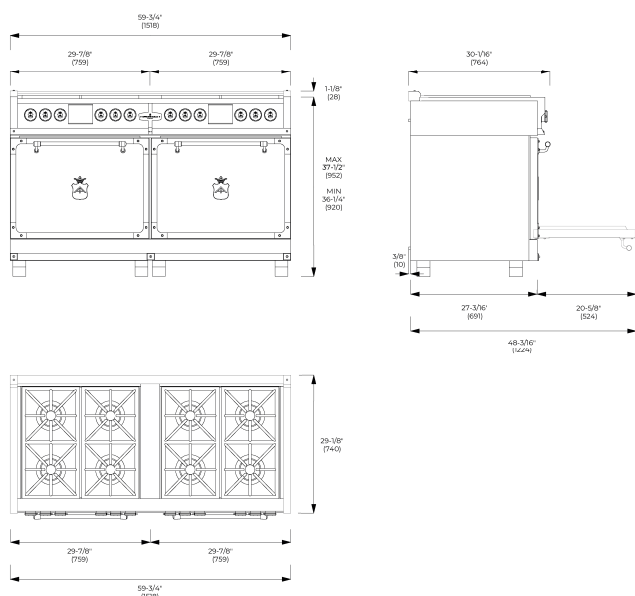
## FIorentina 75



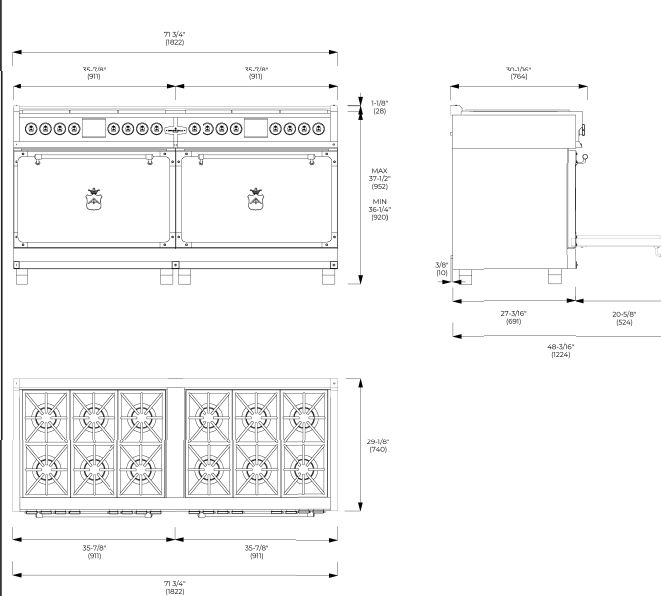
## FIorentina 90



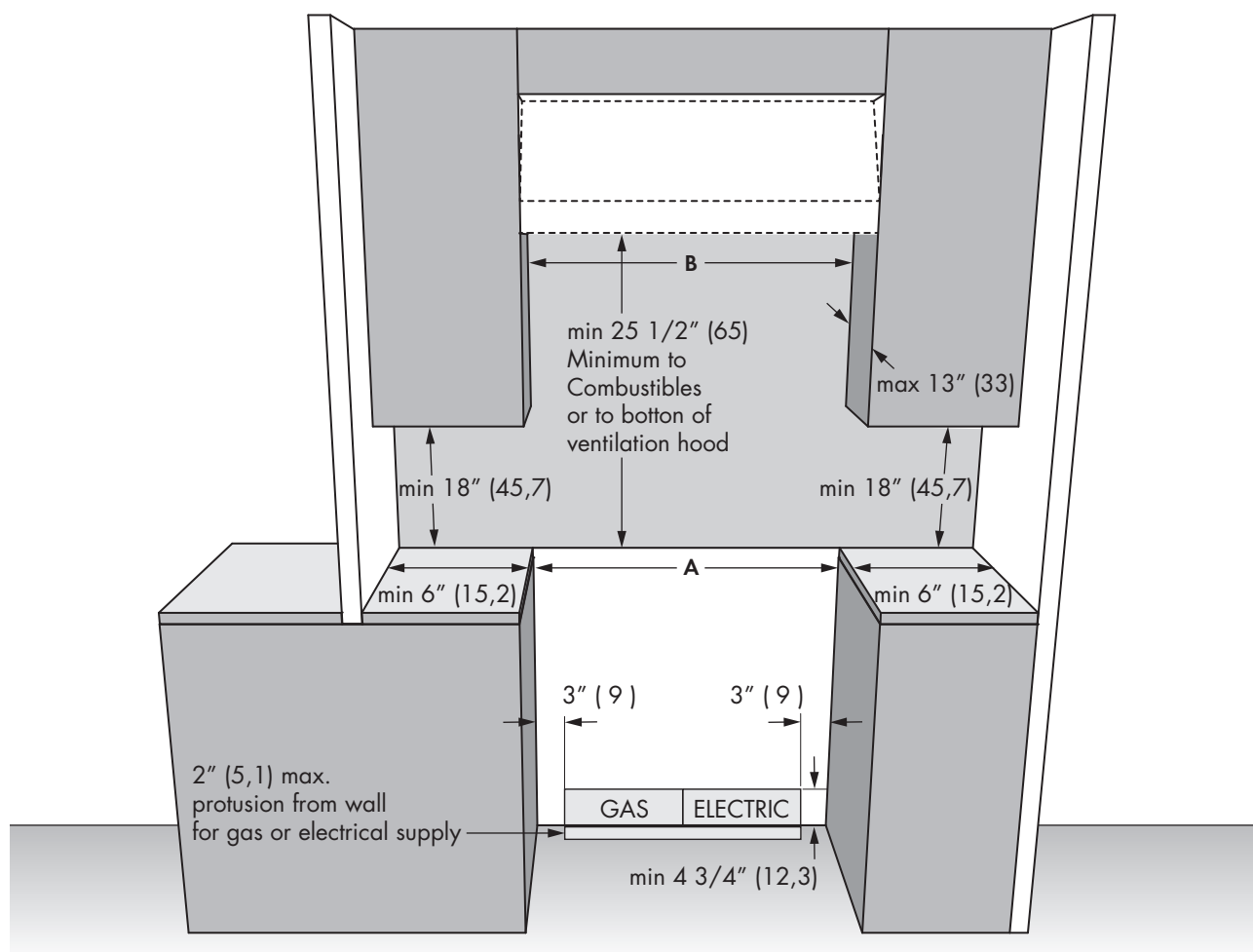
## FIorentina 150



## FIorentina 180



# CUTOUT REQUIREMENTS



The surface of the entire back wall above the range and below the hood must be covered with a noncombustible material.

\* Consult local code for exact location requirements.

OPENING WIDTH	A & B
Fiorentina 75	30" (76)
Fiorentina 90	36" (91.2)
Fiorentina 150 (75+75)	60" (151.8)
Fiorentina 180 (90+90)	72" (182.4)

Minimum clearances:

Above cooking surface (above 36" [91.4 cm])

- Sides - 6" (15.2 cm)
- Within 6" (15.2 cm) side clearance, wall cabinets no deeper than 13" (33.0 cm) must be minimum 18" (45.7 cm) above cooking surface
- Rear - 0" with 9" backguard; 0" with non-combustible rear wall.

Below cooking surface (36" [91.4 cm] and below)

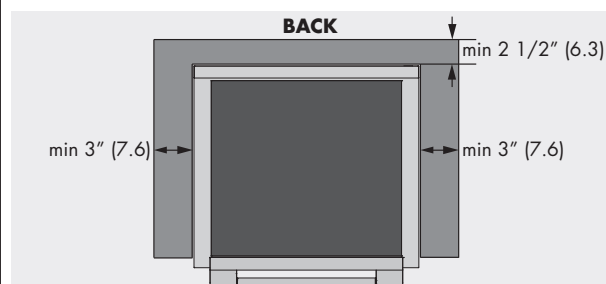
- Install with zero clearance between adjacent combustible construction below the cooking surface and the back and sides of the appliance.

## ADDITIONAL CLEARANCES:

For island installation, maintain 2-1/2 in. minimum from cutout to back edge of countertop and 3 in. minimum from cutout to side edges of countertop (see top view).

For island installation, 12" (30.5) minimum clearance back of range to combustible rear wall above countertop.

## FLUSH ISLAND INSTALLATION



Before moving the range, protect any finished flooring and secure oven door(s) closed to prevent damage.

## Vent hood Combinations:

It is recommended that these ranges be installed in conjunction with a suitable overhead vent hood.

Due to the high heat capacity of this unit, particular attention should be paid to the hood and ductwork installation to assure it meets local building codes.

## WARNING

Air curtain or other overhead hoods, which operate by blowing a downward air flow on to a range, shall not be used in conjunction with ranges with gas cooktop other than when the hood and range have been designed, tested and certified by an independent test laboratory for use in combination with each other.

Clearances to horizontal surfaces above the range, measured to the cooking surface are below. Failure to comply may result in fire hazard.

- A custom hood installation with exposed horizontal combustible surfaces must have an Auto-On feature.
- For other installations with a hood, refer to the hood installation instructions for specific hood clearances.

## CAUTION

These ranges weigh up to 400 pounds (180Kg). Some disassembly will reduce the weight considerably. Due to the weight and size of the range and to reduce the risk of personal injury or damage to the product:

TWO PEOPLE ARE REQUIRED FOR PROPER INSTALLATION.

## Anti-Tip Bracket Installation

## WARNING

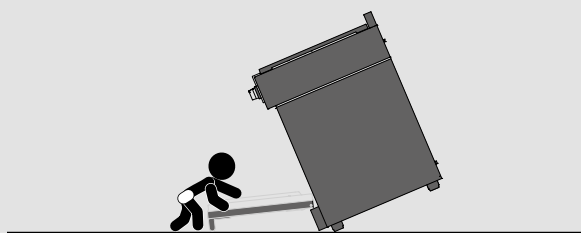
### Tip Over Hazard

A child or adult can tip the range and be killed.

Ensure the anti-tip bracket is engaged when the range is moved.

Do not operate range without anti-tip bracket installed and engaged.

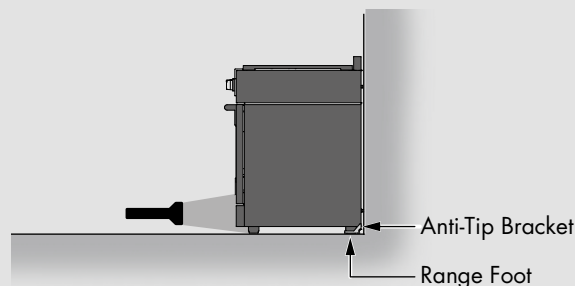
Failure to follow these instructions can result in death or serious burns to children and adults.



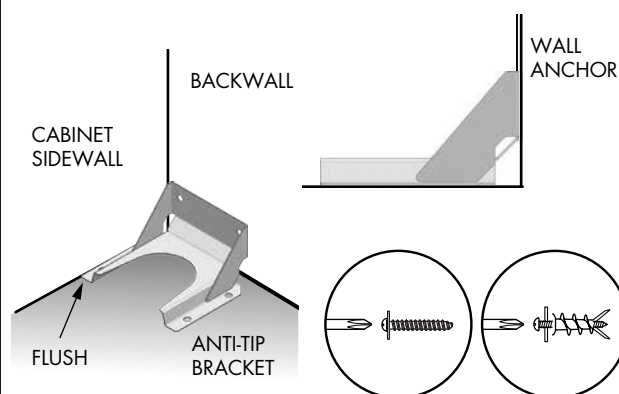
## WARNING

To verify the anti-tip bracket is installed and engaged:

- Slide range forward.
- Look for the anti-tip bracket securely attached to floor or wall.
- Slide range back so rear range foot is under anti-tip bracket.
- See installation instructions for details.



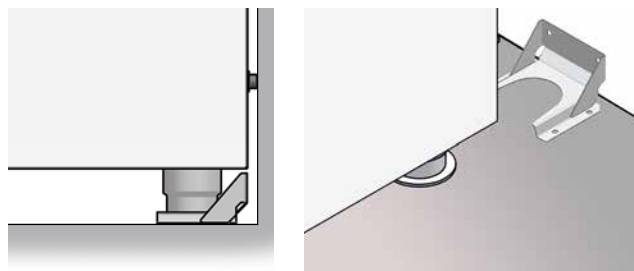
## ANTI-TIP BRACKET INSTALLATION



For Concrete or Cement Construction:

You must use appropriate fastening hardware (not provided).

Secure the bracket to the wall and/or floor with at least 4 wood screws (provided).



The anti-tip bracket should be inserted into the opening on the anti-tip brace on the range.



## WARNING

### Excessive Weight Hazard

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

### Cut Hazard

Beware of sharp edges. Use the polystyrene ends when carrying the product. Failure to use caution could result in minor injury or cuts.

**Do not obstruct the flow of combustion air at the oven vent nor around the base or beneath the lower front panel of the range.** Avoid touching the vent openings or nearby surfaces as they may become hot while the oven is in operation. This range requires fresh air for proper burner combustion. NEVER cover any slots, holes or passages in the oven or cover an entire rack with aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

## CHOOSING RANGE LOCATION

Carefully select the location where the range will be placed. The range should be located for convenient use in the kitchen, but away from strong drafts. Strong drafts may be caused by open doors or windows, or by heating and/or air conditioning vents or fans.



## IMPORTANT NOTE

When installing against a combustible surface, a minimum riser is required for a the range, Follow all minimum clearances to combustible surfaces shown in the illustration on the previous pages.

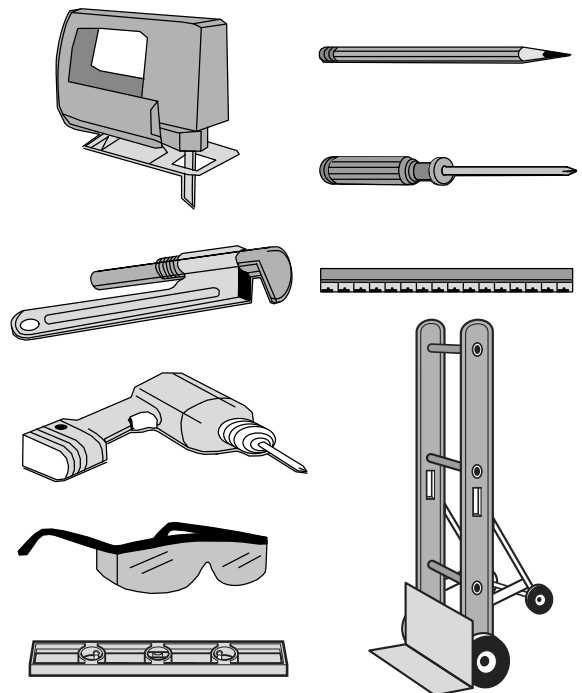
Before moving the range, protect any finished flooring and secure oven door(s) closed to prevent damage.

Do not lift or carry the range door by the door handle.

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of inches beyond the bottom of the cabinets.

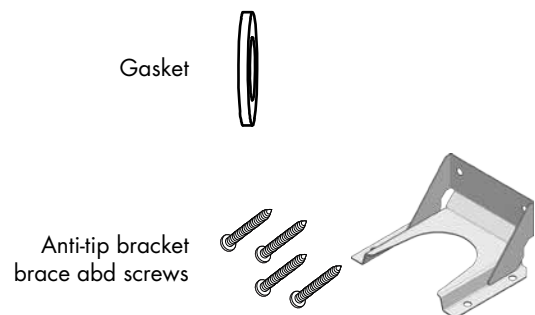
All openings in the wall or floor where the range is to be installed must be sealed.

## TOOLS WILL YOU NEED

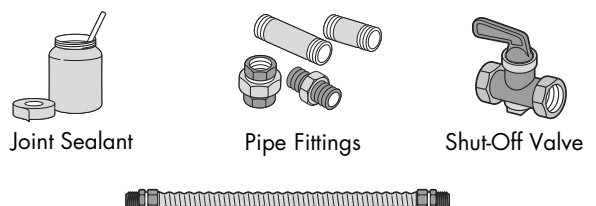


Remove packaging materials and literature package from the cooktop before beginning installation.  
Remove Installation Instructions from the literature pack and read them carefully before you begin

## MATERIALS PROVIDED



## MATERIALS REQUIRED (not provided)



**NOTE:** Purchase new flexible line; do not use previously used flexible gas line.

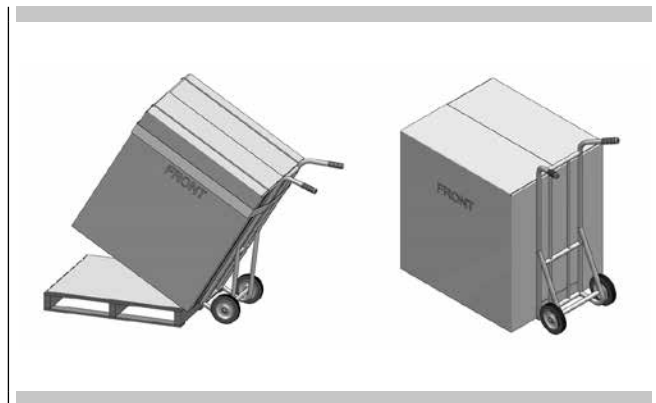
## STEP 1

Cut the banding and remove the appliance from the pallet by a hand-truck inserting the blade under the foam base.



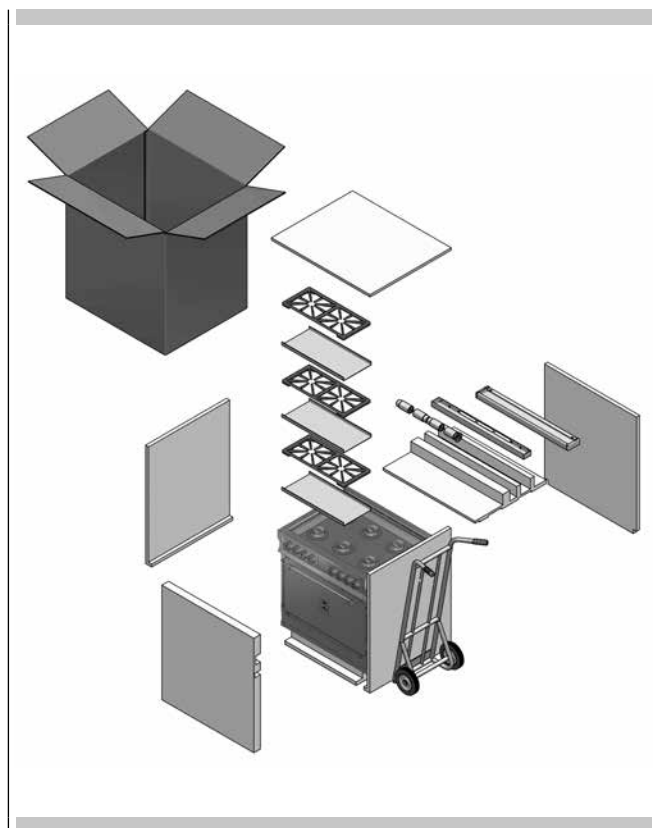
### CAUTION

Stand clear. The ends of the cut banding may snap toward you.



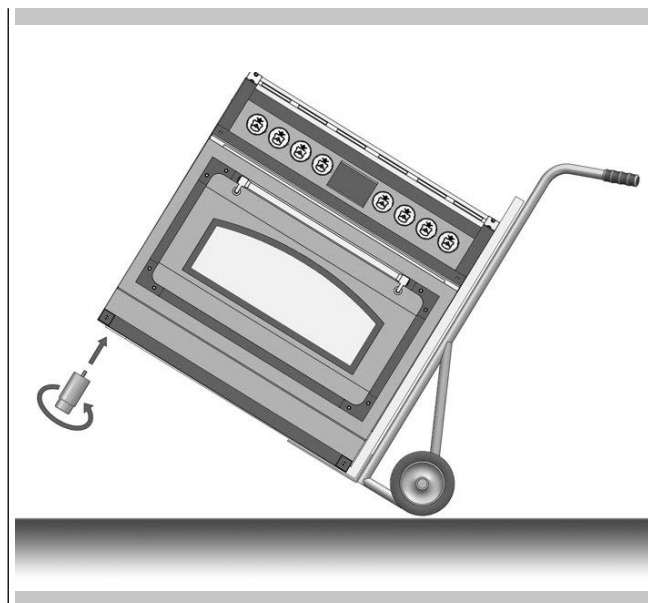
## STEP 2

Remove Installation Instructions from the top of range and read them carefully before you begin.



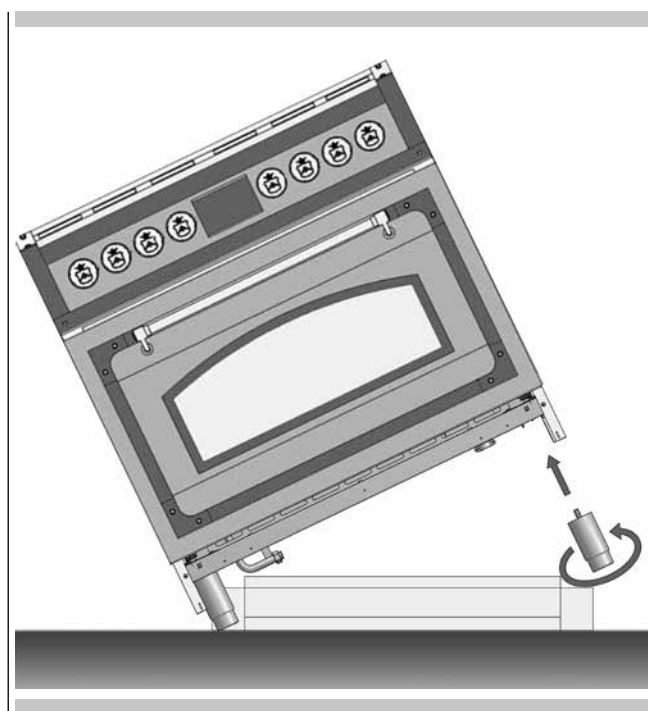
## STEP 3/4

With the foam base still in place, tilt the range laterally and screw in the first pair of legs.



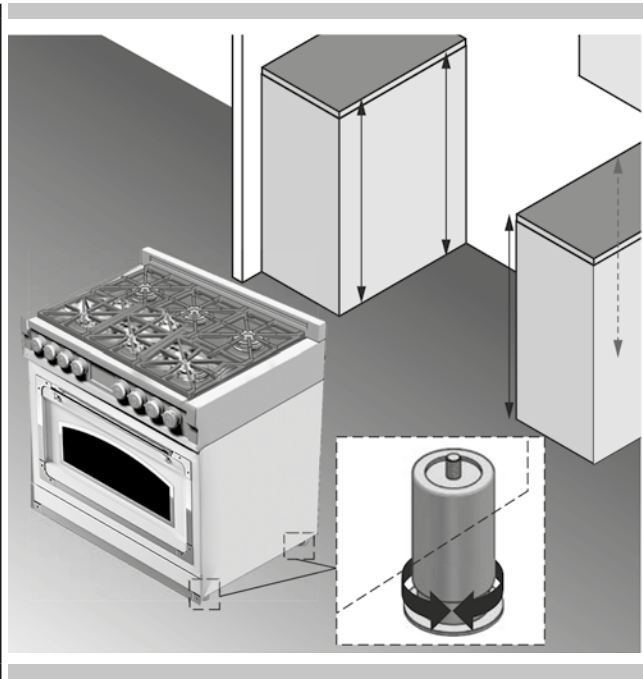
## STEP 5

Pull out the hand-truck, tilt the range laterally and insert the second pair of legs. Remove the base



**STEP 6/7**

After the electrical and gas connections (see the paragraph for instructions) measure the four corners in cutout area to verify if flooring is level. Adjust the leveling legs to the desired height and ensure range is level. Turn the bottom section of each leg counter-clockwise to raise the leg and clock wise to lower it. Ensure floor is protected. Slide unit into place making sure to engage the anti-tip bracket.



## QUALIFIED SERVICE MAN OR GAS APPLIANCE INSTALLER MUST MAKE THE GAS SUPPLY CONNECTION.

Leak testing of the appliance shall be conducted by the installer according to the instructions given.

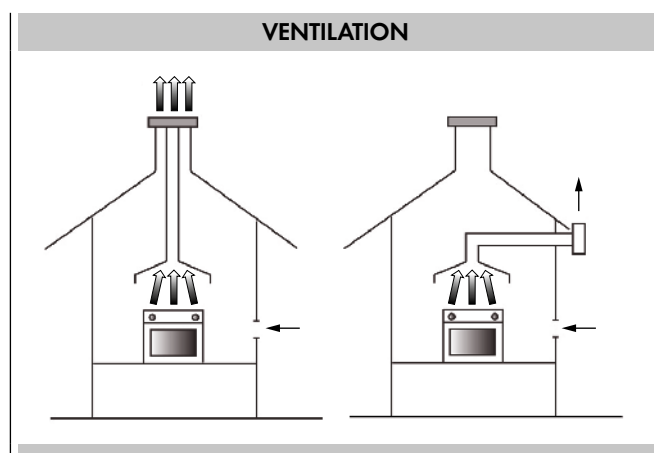
## Instructions for Installation Of The Appliance (Positioning and ventilation requirements)

The regulations covering the installation, maintenance and operation of gas appliances for domestic use are applicable regulations.

An extract of these regulations appears below. For all indications not covered, refer to the above-mentioned regulations.

### Positioning

The products of combustion from cooking appliances must always be discharged into suitable extractor hoods, which must be connected to a chimney, flue or vented directly to outside the building. In situations where it is not possible to install an extractor hood, an electric extractor fan installed in a window or external wall may be used, provided that all requirements of the ventilation regulations are satisfied; the fan should switch on whenever the appliance is in operation.



### Ventilation

It is essential that the room in which gas appliances are installed is adequately ventilated to ensure that all the appliances receive the required quantity of fresh air for combustion.

To ensure an adequate air flow, it may be necessary to create apertures in accordance with the following requirements:

- with cross-sectional area of 6 cm<sup>2</sup> per kW with a minimum cross-sectional area of 100 cm<sup>2</sup> (these apertures may also be created by increasing the gap between the bottom of doors and the floor);
- situated at the bottom of an external wall, preferably opposite the wall on which combustion products are extracted ;
- the positions of the apertures should selected so as to avoid the possibility of their being obstructed and, if made in external walls, they must be protected with grilles, metal meshes, etc. installed on the outside face of the wall.

If an electric extractor fan for the removal of foul air is installed in the room, the apertures provided for air changes must allow a ventilation rate of at least 35 m<sup>3</sup>/h per kW of power installed.

## Gas Connection

The oven is designed to operate with both natural gas (methane) and liquid gas (LPG), and can be easily converted from one type to another following the instructions given in the relative section of this booklet.

Connection to the gas supply must be carried out by qualified technicians and in conformance with the requirements.

If the appliance is to operate with gas bottles (LPG), a pressure regulator conforming to the requirements.

## Rigid Pipe Connection

Connection to the mains gas supply may be made via a rigid pipe firmly attached to the fitting "G", or via a flexible stainless steel continuous-wall hose, conforming with a maximum length of 2 metres.

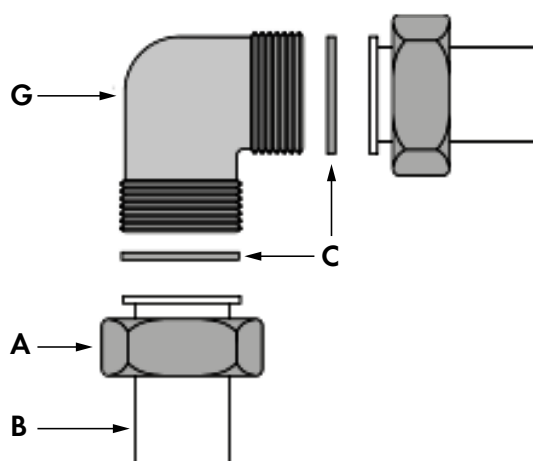
The fitting "G" and seal "C" are supplied with the appliance, and comply with standards.



### IMPORTANT

Use two wrenches to turn the fitting "G" to the required position. When the fitting is in the desired position, firmly tighten nut "A".

## RIGID PIPE CONNECTION



### IMPORTANT

After connecting the appliance to the gas supply (or to the liquid gas bottles) CHECK FOR LEAKS at the union using a solution of soapy water (never use a naked flame).

## Conversion to a Different Type of Gas

Before converting the appliance for operation with a different gas type, check which type of gas it is currently set to operate with (adhesive label (Figure 1) on appliance).

Disconnect the electrical power supply to the appliance; For the correct nozzle diameter, refer to the relative table in this booklet.

## Nozzle Table

The diameters in hundredths of millimetre are stamped on the nozzle.

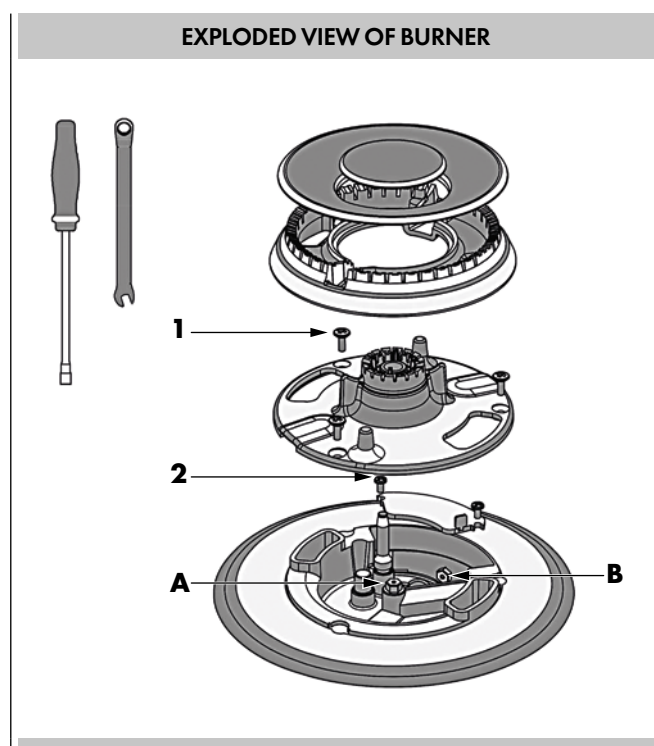
Top burner		LP			
Nominal heat input	kW	4,50	4,50	4,50	4,50
Inner ring injector	size	37	37	34	32
Outer ring injector	size	98	98	94	90
Consumption		328 g/h	328 g/h	328 g/h	328 g/h
Gas family		3+	3B/P	3B/P	3B/P
Gas		"G30 G31"	"G30 G31"	"G30 G31"	"G30 G31"
Gas pressure	mbar	"28...30 37"	30	37	50
	AT				x
	BE	x			
	BG		x		
	CH	x			x
	CY	x	x		
	CZ	x			
	DE				x
	DK		x		
	EE		x		
	ES	x			
	FI		x		
	FR	x			
	GB	x			
	GR	x	x		
	HU		x		
	IE	x			
	IS		x		
	IT	x			
	LT	x	x		
	LU				
	LV		x		
	MT		x		
	NL		x		
	NO		x		
	PL			x	
	PT	x			
	RO		x		
	SE		x		
	SI	x	x		
	SK	x	x		x
	AL	x	x		
	HR		x		
	MK	x	x		
	TR	x	x		

## EN 8 - Conversion to a Different Type of Gas

Top burner		NG									
Nominal heat input	kW	4,50	4,50	4,50	4,50	4,50	4,50	4,50	4,50	4,50	4,50
Inner ring injector	size	55	55	55	58	57	57	59	57	74	57
Outer ring injector	size	143	143	143	147	160	160	135	152	200	165
Consumption		429 l/h	429 l/h	429 l/h	429 l/h	429 l/h	429 l/h	429 l/h	429 l/h	429 l/h	429 l/h
Gas family		2H	2E	2E+	2K	2L	2LL	2H	2S	2Lw	2Ls
Gas		G20	G20	"G20 G25"	G25.3	G25	G25	G20	G25.1	G2.350	G27
Gas pressure	mbar	20	20	"20 25"	25	20	20	25	25	13	20
	AT	x									
	BE			x							
	BG	x									
	CH	x									
	CY	x									
	CZ	x									
	DE		x				x				
	DK	x									
	EE	x									
	ES										
	FI	x									
	FR			x							
	GB	x									
	GR	x									
	HU							x	x		
	IE	x									
	IS										
	IT	x									
	LT	x									
	LU		x								
	LV	x									
	MT										
	NL				x						
	NO	x									
	PL		x							x	x
	PT	x									
	RO		x			x					
	SE	x									
	SI	x									
	SK	x									
	AL	x									
	HR	x									
	MK	x									
	TR	x									

### Replace Injectors (two ring flame burner)

1. Remove the grates and burner caps.
2. Remove aluminium gas spreader.
3. Remove the three screws from the simmer gas spreader (1).
4. Remove the two screws of the injector cover (2).
5. Remove injector (A) by using a 9-32" (7mm) nut driver counter clockwise.
6. Remove injector (B) by using a 9-32" (7mm) box wrench counter clockwise.
7. Install the injectors supplied with this appliance in the appropriate burner. The injectors have small numbers stamped on the side, this number corresponds with the orifice diameter and its correct burner location (refer to illustrations in the section: "Injectors Position").
8. Turn clockwise to tighten (tighten to a torque of 15 to 20 inch-lbs).
9. Replace all parts following the reverse order.
10. Save the injectors removed from the appliances for future use.



## Low Flame Adjustment

### DANGER

Lighting gas burners with a match is dangerous. You should match light the burners only in an emergency. Light a match and hold the flame near the burner you want to light. Wooden matches work best. Push in and turn the control knob slowly. Be sure you are turning the correct knob for the burner you are lighting.

**NOTE:** If the burner does not light within five seconds, turn the knob off and wait one minute before trying again.

### CAUTION

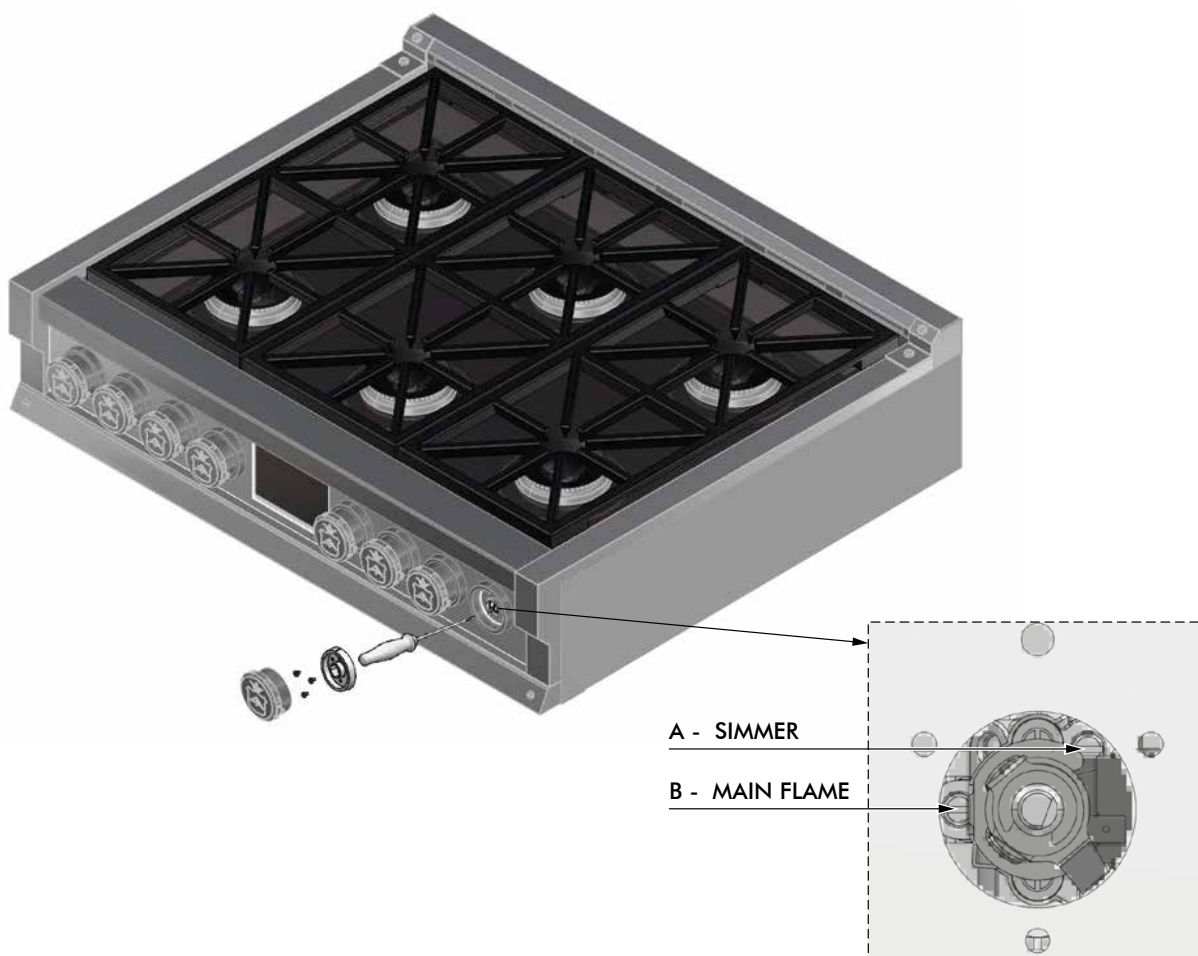
If you attempt to measure the inner cone of the flame, please use caution. Burns could result.

This appliance is shipped from the factory with low and medium flame settings adjusted. If further adjustment is necessary, proceed as follows:

### Adjustment for Burners with one or two flame rings:

1. Light burner and set control knob for low flame.
2. Remove control knob from valve stem.
3. Remove knob seat from control panel.
4. Insert a slender, thin-blade screwdriver into the recess behind the control knob (A or B) and engage blade with slot in adjusting screw.
5. Turn adjusting screw to set flame size:
  - clockwise to reduce
  - counterclockwise to increase
6. Replace control knob when adjustment is completed.

### LOW FLAME ADJUSTMENT



Proper adjustment will produce a stable, steady blue flame of minimum size.

The final adjustment should be checked by turning the knob from high to low several times without extinguishing the flame. This adjustment, at low setting, will automatically provide the proper flame size at medium setting.

After Conversion steps have been completed, check the appearance of each burner's flame at the HI and LO settings, if the flames appear too large or too small review each step to make sure it was completed correctly.

**NOTE:** To obtain the correct minimum setting with LP gas, turn clockwise tightening the valve(s) fully with the thin-blade screwdriver into the recess behind control knob (A and / or B).

## Electric Gas Ignition

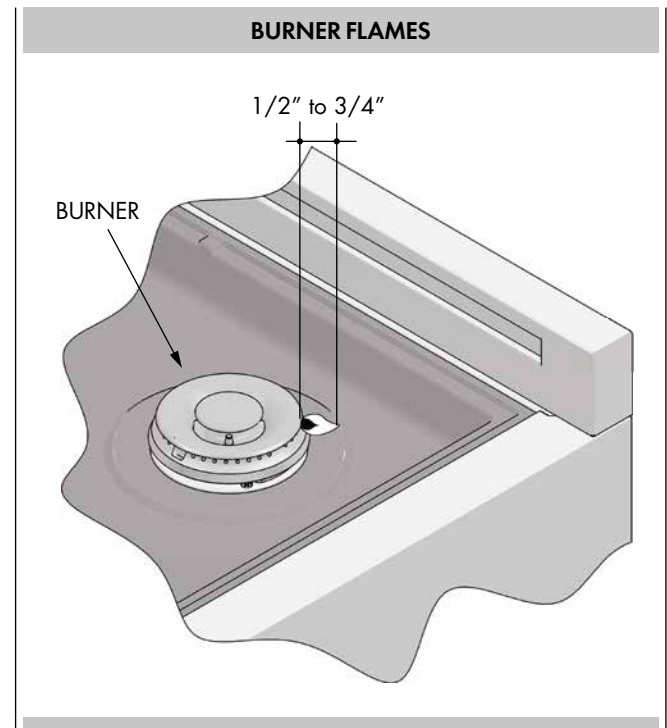
The gas burners use an electric ignition device located near each burner ensures burners ignite automatically.



See Use & Care paragraph for better explanation and its control.

## The Burner Flames

Turn each burner on. Flames should be blue in color with no trace of yellow. The burner flames should not flutter or blow away from the burner. The inner cone of the flame should be between 1/2" and 3/4" long.



## Electricals

ABSORBED POWER	
oven top element:	3500 + 1000W 230V - 3500 + 1000W 240V
oven bottom element:	3000W 230V - 3000W 240V
round element (hot air):	2x1300W 240V or 1x2500W 240V (depending on model)
lamp:	3x25W
hot air fan motor:	2x44W or 1x44W (depending on model)
cooling fan motor:	44W
MAXIMUM ABSORBED POWER:	
(see data plate)	
SUPPLY VOLTAGE:	
(see data plate)	

## Connection to the electrical power mains

### WARNING

This apparatus must be earthed.

The oven is only for domestic use.

The feed voltage and the absorbed power are as indicated on the data plate attached to the left-hand side upright, which can be seen when the oven door is open.

Connecting must be carried out by qualified personnel and in accordance with the regulations currently in force.

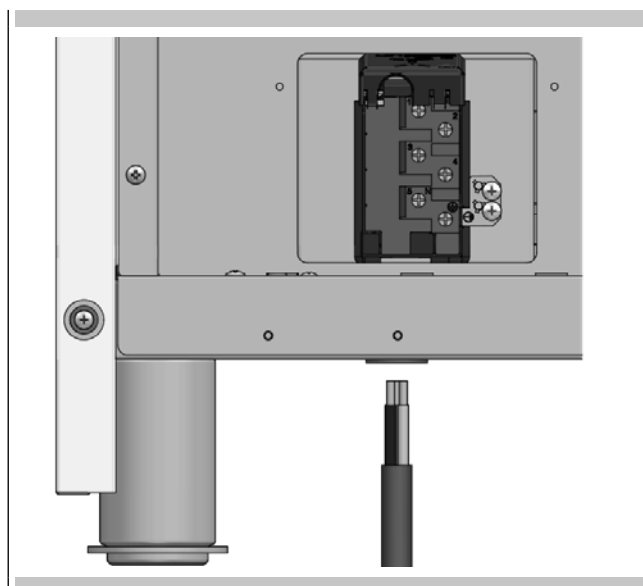
The manufacturer can not be held responsible for any damages to persons or objects caused by failure to observe these instructions.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

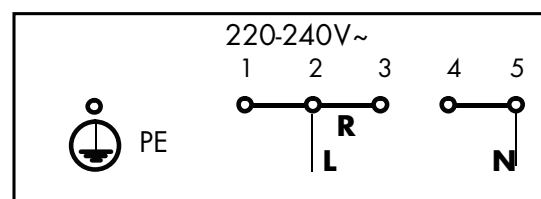
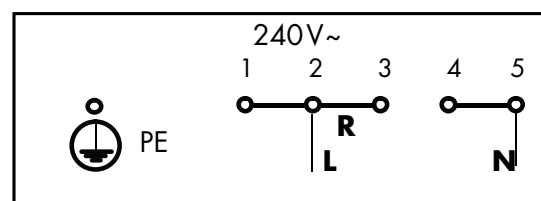
The oven must be connected to the mains through a multipole circuit breaker with a contact-to-contact gap of at least 3 mm, making sure that the earth wire is not disconnected. For connecting use a flexible cable remembering to make it long enough to allow the oven to be removed from its housing unit when maintenance work is required.

The terminal box is located at the rear of the appliance. If a new cable is fitted, route it through the clamp and make the connections as shown in the diagram. The earth wire must be cut longer than the other wires so that it will be the last to break off in the event of the cable being tugged.

Having made the connection, tighten the cable clamp and close the cover of the box.



### CONNECTION DIAGRAM



### CABLE TYPES AND MINIMAL DIAMETERS CABLE TYPES AND MINIMAL DIAMETERS

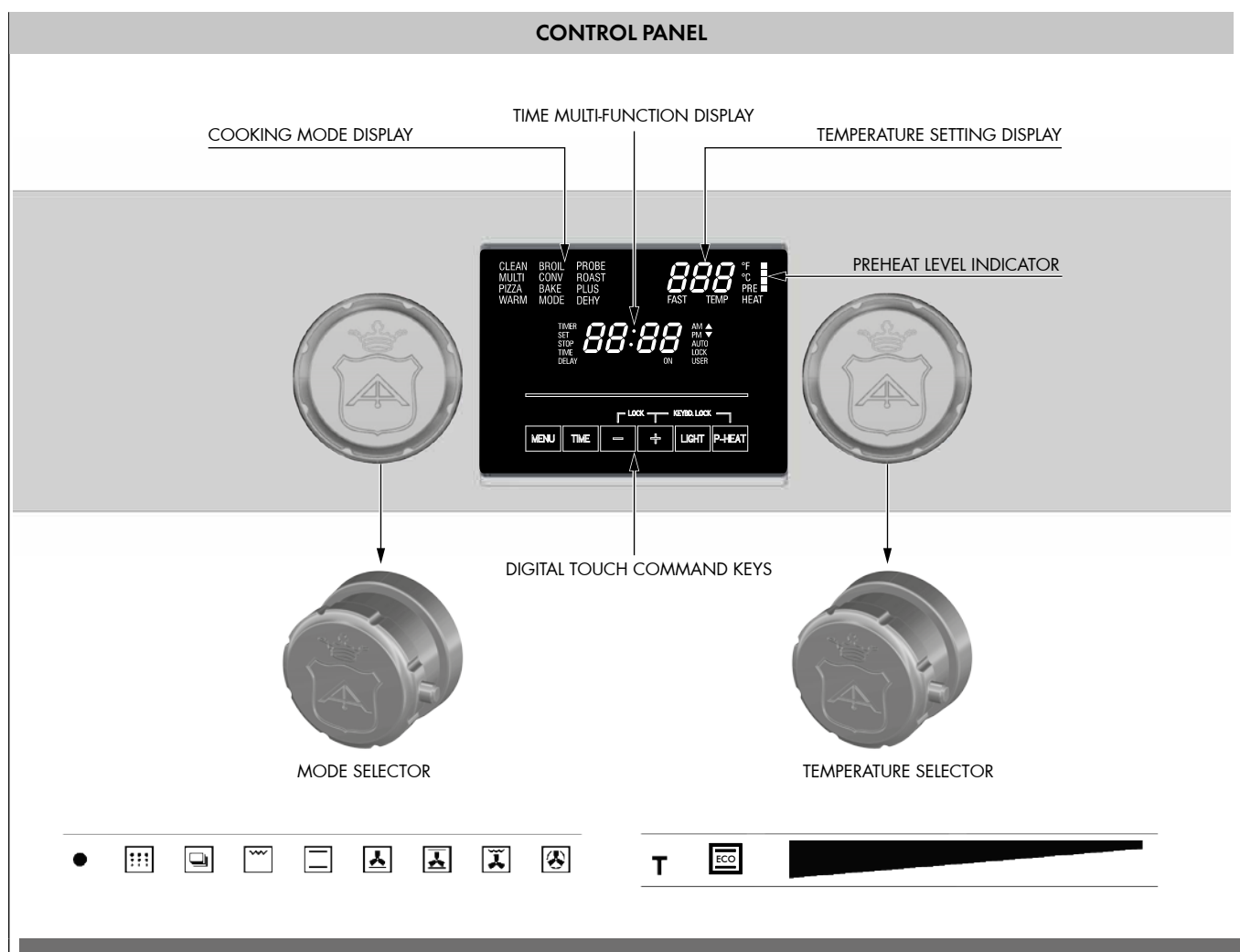
H05RR-F	3x2,5 mm <sup>2</sup>
H05VV-F	3x2,5 mm <sup>2</sup>
H05RN-F	3x2,5 mm <sup>2</sup>
H05V2V2-F	3x2,5 mm <sup>2</sup>

To prevent improper connections leading to damage of electrical components and so voiding the warranty, the following steps must be performed:

1. Check the electrical requirements and make sure you have the correct electrical supply and that the range is properly grounded.
2. Before the range is connected, turn on the power supply.
3. Check power at the junction box wires using a voltmeter having a range of 0-250 VAC. If you have installed the oven for use on 240 Volt supply, you should find that the voltage reading between the black and red wires (Line to Line) should be 220 to 240 Volts.
4. Connect the range to the power supply.
5. Set the clock by following these steps:
  - Press **TIME** key twice until the display shows "SET TIME".
  - Immediately press **+** or **-** keys to set hours.
  - Press **TIME** key again to change minutes.
  - Immediately press **+** or **-** keys to set minutes, hold to change by ten (10) minutes step.
  - Press **TIME** key or wait for a few seconds.

Clock is now set.
6. Test the bake mode by following this step:
  - Move cooking mode knob to "BAKE" position.
  - Cooling fan, oven lights, preheat led will turn on.
  - A beep is sounded when the oven reaches the preset 350 °F (175 °C) and the preheat light turn off.
  - Move the knob back to "OFF" position to stop cooking.
7. To check the other oven functions refer to the "Using the Oven Controls" section.
8. If the oven is working properly, turn off the power supply to the oven.
9. Place the cover on the junction box and make sure the cover is securely fastened and turn on the power to the oven.

The user interface has the following features: display, preheat light indicators, keys for commands, cooking mode and temperature selectors.



## Command Keys

<b>MENU</b>	Touch this key to enable special functions, low temperature modes or to enter special menu. See section: "Selecting the Oven Mode".
<b>TIME</b>	See section: "Setting the Clock and Timer"
<b>-</b>	key to decrease the value.
<b>+</b>	key to increase the value.
<b>LIGHT</b>	Touch to switch the oven lights status.
<b>P-HEAT</b>	When a cooking function has been selected, touch this key to enable the fast preheat mode. The fast preheat is not available for all functions.

## Display

### Time Multi-function Display:

For time of day, minute minder, automatic cooking. AM/PM indication is also present.

Automatic or manual door lock is also indicated here.

### Temperature Setting Display:

Degree unit (°C or °F) indication is present. It shows the temperature set-point for the current cooking mode, in the selected cavity.

### Cooking Mode Display:

Indicates which function has been selected.

## Knobs

**Cooking mode selector**, with eight cooking modes + OFF position.

**Temperature selector** with PRESET and ECO positions + continuous range between MIN and MAX values.

The following illustrations give an overview of what happens in the oven with each mode setting. The arrows represent the location of the heat sources during specific modes. The lower element is concealed under the oven cavity floor. All model configurations are illustrated below. Refer to the configuration applicable to your specific model.

<b>Convection Bake (CONV BAKE)</b>	<b>Bake (BAKE)</b>	<b>Dehydrate (CONV DEHY)</b>
<p>Set temperature: from 170 °F (75 °C) to 550 °F (290 °C) <b>(preset position 325 °F (165 °C))</b></p> <p>Convection Bake cooks with heat from a ring element behind the back wall of the oven. The heat is circulated throughout the oven by the convection fan.</p>	<p>Set temperature: from 170 °F (75 °C) to 550 °F (290 °C) <b>(preset position 350 °F (175 °C))</b></p> <p>Is cooking with heated air. Both the upper and lower elements cycle to maintain the oven temperature.</p>	<p>Set temperature: from 120 °F (50 °C) to 160 °F (70 °C) <b>(preset position 140 °F (60 °C))</b></p> <p>Dehydrating is similar to convection cooking but holds an optimum low temperature while circulating the heated air to remove moisture slowly for food preservation.</p>
<b>Convection Broil (CONV BROIL)</b>	<b>Broil (BROIL)</b>	<b>Pizza (PIZZA)</b>
<p>Set temperature: from 170 °F (75 °C) to 550 °F (290 °C) <b>(preset position 450 °F (230 °C))</b></p> <p>Convection Broil combines the intense heat from the upper element with the heat circulated by the convection fan.</p>	<p>Set temperature: from L1 to L5 <b>(preset position L3)</b></p> <p>Broiling uses intense heat radiated from the upper element.</p>	<p>Set temperature: from 170 °F (75 °C) to 550 °F (290 °C) <b>(preset position 450 °F (232 °C))</b></p> <p>Is a special cooking mode with heated air. The lower elements cycle to cook Pizza.</p>
<b>Convection Roast (CONV ROAST)</b>	<b>Proof (WARM)</b>	<b>Defrost (CONV)</b>
<p>Set temperature: from 170 °F (75 °C) to 550 °F (290 °C) <b>(preset position 325 °F (165 °C))</b></p> <p>Convection Roast uses the upper and lower elements and convection fan.</p>	<p>Set temperature: from 80 °F (25 °C) to 120 °F (50 °C) <b>(preset position 100 °F (35 °C))</b></p> <p><b>Warming (WARM PLUS)</b> Set temperature: from 130 °F (55 °C) to 210 °F (100 °C) <b>(preset position 170 °F (75 °C))</b></p> <p>Proof and Warming use the lower elements to keep foods warm.</p>	<p>Does not used any heating element, only the convection fan is used to defrost foods.</p>

Before using your range for the first time remove all packing and foreign materials from the oven. Any material of this sort left inside may melt or burn when the appliance is used.

### Flashing Symbols or Numbers

Signals an incomplete action that is in progress (locking the door, preheat, etc.) or an incomplete setting expecting further input.

### Beeps

Signals that more information must be entered or confirms the receipt of an entry. Beeps also alert the user to the end of a function or an oven fault.

### Door lock

It's displayed continuously when the door is locked. The symbol flashes when the latch is moving in order to lock or unlock the door. Do not attempt to open the door at this time. Door can be opened when the symbol no longer appears. "AUTO LOCK" appears when the door has been locked automatically due to self-clean mode.

"USER LOCK" is displayed when the door has been locked manually by the user, for example to prevent children from having free access to the oven cavity.

Hold both the **+** and **-** keys for 3 seconds. The latch will lock the door. Repeat the same operation to unlock.

### Locking the keyboard

Hold both the keys indicated by "KEYBD. LOCK" legend for 3 seconds. Commands are now locked and "SENS LOCK" will be displayed every time you touch any keys. Repeat the same operation for 3 seconds to unlock the keyboard.

### Power Failure

After the power returns to the oven, the clock displays the time 12.00<sup>AM</sup>.

### Default Settings

The cooking modes automatically select a suitable temperature when the selector is in the preset position.

These can be changed when a different one is needed.

It's also possible to set a user option in order to save the last used temperature for each cooking mode.

### Failure Number Codes

These codes are displayed when the electronic control detects a problem in the oven or in the electronics.

### Convection Fan

The convection fan operates during any convection mode. When the oven is operating in the convection mode, the fan will turn off automatically when the door is opened. The convection fan always runs during the preheat time.

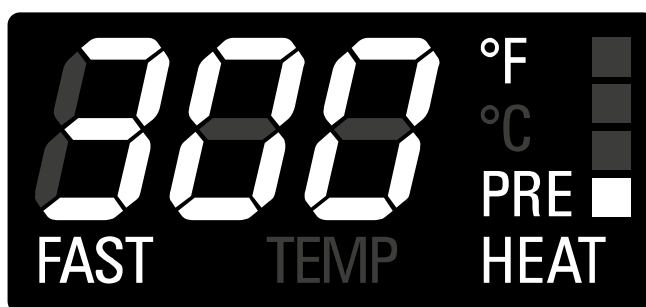
### Preheat and Fast Preheat

Whenever a cooking mode is set and the oven is heating, the "PREHEAT" writing appears in the temperature display: the vertical bar indicates, in four steps, when the oven reaches the 25%, 50%, 75% and 100% thresholds of the set-point temperature.

As soon as 100% is reached, the control beeps an "end of preheat" tone and the "PREHEAT" text disappears.

When it's necessary to heat up the oven rapidly, a Fast Preheat mode is available: it uses the heating elements and the convection fan in a special way, in order to reduce the heating time as long as possible.

After having set one of the cooking functions for which the fast preheat is available, touch the **P-HEAT** key, the "FAST" text is shown in addition to "PREHEAT".



As soon as the set-point temperature is reached, the control beeps an "end of preheat" tone and both "FAST" and "PREHEAT" texts disappear. The oven switches automatically to the desired cooking mode that was initially chosen: put the food inside now.

### Eco

This mode is intended to save energy.

Ideal for frozen or precooked food, and small portions-meals. The preheat time is very short and cooking tends to be slower. It is not recommended for heavy loads e.g. large portions or big meal preparation.

### Preheating the Oven

- Preheat the oven when using the Bake, Convection Bake and Convection Roast modes.
- Use Fast Preheat mode when a shorter time is desired to preheat the oven.
- Selecting a higher temperature does not shorten the preheat time.
- Preheating is necessary for good results when baking cakes, cookies, pastry and breads.
- Preheating will help to sear roasts and seal in meat juices.
- Place oven racks in their proper position before preheating.
- During preheating, the selected cooking temperature is always displayed.
- A beep will confirm that the oven is preheated and the "PREHEAT" text will turn off.

### Operational Suggestions

- Use the cooking charts included in this manual as a guide.
- Do not set pans on the open oven door.
- Use the interior oven lights to view the food through the oven door window rather than opening the door frequently.

### Utensils

- Glass baking dishes absorb heat. Reduce oven temperature 25°F (15°C) when baking in glass.
- Use pans that give the desired browning. The type of finish on the pan will help determine the amount of browning that will occur.
- Shiny, smooth metal or light non-stick / anodized pans reflect heat, resulting in lighter, more delicate browning. Cakes and cookies require this type of utensil.
- Dark, rough or dull pans will absorb heat resulting in a browner, crisper crust. Use this type for pies.
- For brown, crisp crusts, use dark non-stick / anodized or dark, dull metal utensils or glass bake ware. Insulated baking pans may increase the length of cooking time.
- Do not cook with the empty broiler pan in the oven, as this could change cooking performance. Store the broil pan outside of the oven.

### Oven Condensation and Temperature

- It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture may condense on any surface cooler than the inside of the oven, such as the control panel.
- Your new oven has an electronic temperature sensor that allows maintaining an accurate temperature. Your previous oven may have had a mechanical thermostat that drifted gradually over time to a higher temperature. It is normal that you may need to adjust your favorite recipes when cooking in a new oven.

### High Altitude Baking

- When cooking at high altitude, recipes and cooking time will vary from the standard.

### Oven Racks

- The oven has rack guides at six levels as shown in the illustration on Page 2.
- Rack positions are numbered from the bottom rack guide (#1) to the top (#6).
- Check cooking charts for best rack positions to use when cooking.
- Each level guide consists of paired supports formed in the walls on each side of the oven cavity.
- Always be sure to position the oven racks before turning on the oven. Make sure that the racks are level and secure once they are in position.

**Please refer to illustration on Page 2 if there is any question as to which side is the front of the rack.**

- The racks are designed to stop when pulled forward to their limit.



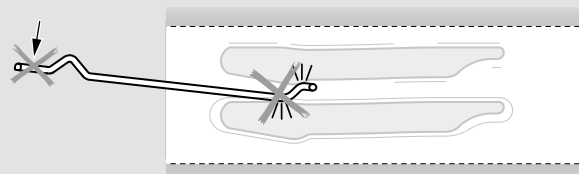
### ATTENTION

Never use aluminum foil to cover the oven racks or to line the oven. It can cause damage to the oven liner if heat is trapped under the foil.



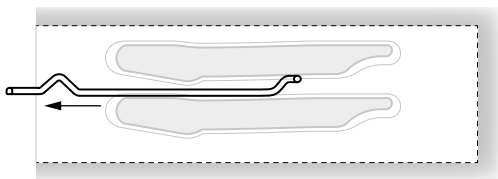
### ATTENTION

**Make sure you do not force it to avoid damage to the enamel.**

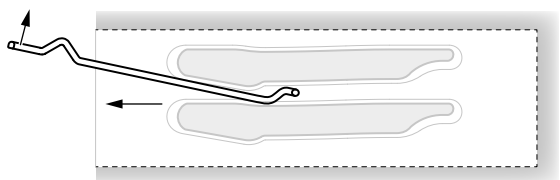


### To remove oven rack from the oven:

1. Pull rack forward

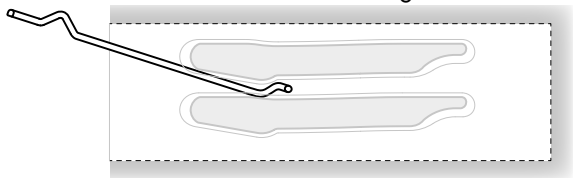


2. Lift rack up at front and then remove it

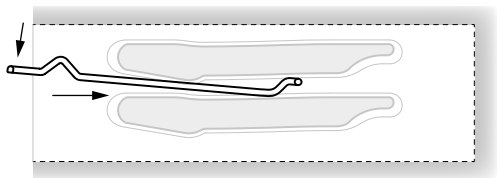


### To replace an oven rack:

1. Place rear of rack between rack level guides



2. While lifting front of rack, slide rack in all the way while lowering the front



### Oven Telescopic Racks

- The telescopic rack allows for easier access to cooking foods for repetitive activities such as basting.. It extends beyond the standard flat rack bringing the food closer to the user.

#### ⚠ ATTENTION

When the rack is outside of the oven, slide arms do not lock. They could unexpectedly extend if the rack is carried incorrectly. **Extending slide arms could cause injury. Rack should only be held or carried by grasping the sides.**

**NOTE:** Always remove the extendable rack before self-cleaning the oven.

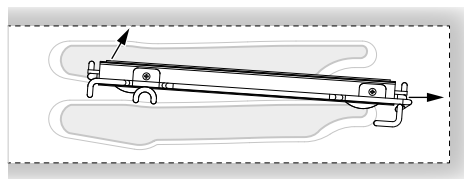
#### ⚠ ATTENTION

To avoid burns, pull rack all the way out and lift pan above handle when transferring food to and from oven.

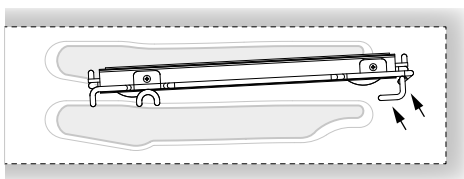
Please refer to illustration on Page 2 if there is any question as to which side is the front of the rack.

### To remove extendable rack from the oven:

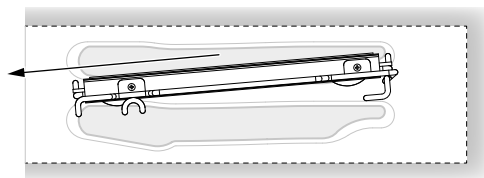
1. Lift of rack slightly and push it towards the back of the oven until the stop releases.



2. Raise back of rack until frame and stop clear rack guide

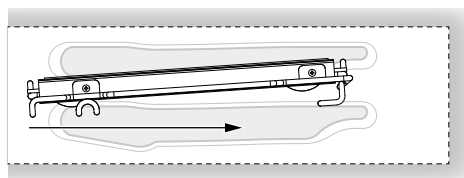


3. Pull rack down and out

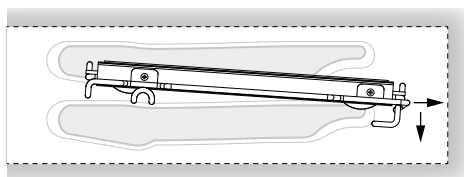


### To replace an extendable rack:

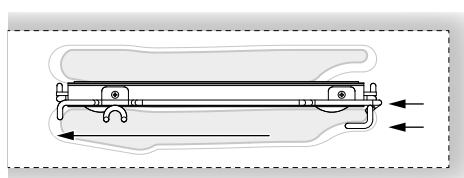
1. Grasp rack firmly on both sides. Place rack (including frame) above desired rack guide



2. Push all the way in until the back of the rack drops into place



3. Pull both sections forward until stops activate. Rack should be straight and flat, not crooked



The time of day is displayed in hours and minutes.

Always set the clock immediately after installation or after a power failure. Once power returns to the oven, the clock displays the time 12:00<sup>AM</sup>. The clock time will appear during all oven operations except when there is the timer or any timed cooking operations running. The oven is preset to a 12-hour clock and indicates <sup>AM</sup> and <sup>PM</sup>.

### To Set the Time of Day

1. Touch **TIME** until the display shows the "SET TIME" writing.
2. Touch **+** or **-** to set the desired time, the hours will begin flashing: continue until the correct hour value and <sup>AM</sup> or <sup>PM</sup> indication is selected.
3. Touch **TIME** again to confirm the hour and minutes will start flashing.
4. Touch **+** or **-** to set the desired minutes value or hold the key to change by 10 minute increments.
5. Touch **TIME** again or wait for 5 seconds in order to confirm the time.

### To Set the Timer












1. Touch **TIME** until the display shows the "TIMER" text.
2. Touch **+** or **-** to set the desired timer value, the hours will begin flashing: continue until the desired value is set.
3. Touch **TIME** again to confirm the hour, now the minutes will start flashing.
4. Touch **+** or **-** to set the desired minutes value or hold the key to change by 10 minute increments.
5. Touch **TIME** again or wait for 5 seconds in order to confirm the time.
6. "TIMER" will be continuously displayed.
7. When the time ends, reminder beeps will sound for 15 minutes or until the **TIME** key is pressed.
8. Timer format is usually HR:MIN, switching into MIN:SEC during the last minute.
9. The displayed value is always rounded to the lower minute. For example: 2:43 is displayed as the timer counts from 2:43:59 to 2:43:00.



**NOTE:** The Time of Day can never be set if any time function is already set: first delete all the active time functions.

## Setting Cooking Mode and Temperature

- The following modes can be selected by moving the cooking mode knob to the desired position.





Setting cooking	
OFF	OFF
	CONVECTION BAKE (CONV BAKE)
	CONVECTION BROIL (CONV BROIL)
	CONVECTION ROAST (CONV ROAST)
	PIZZA (MULTI PIZZA)
	BAKE (BAKE)
	BROIL (BROIL)
	DEHYDRATE(CONV DEHY)
	PROOF (WARM)
	DEFROST (CONV)
	WARMING (WARM PLUS)
	CLEAN

- Select the desired temperature by moving the selector or leave it in the PRESET position if the proposed value is fine. The temperature can be changed by 5°F or 5°C steps.
- Cavity will begin to heat, the "ON" text is displayed when the oven is active, oven lights will turn on.
- "PREHEAT" text will illuminate. Once the oven has preheated, it will beep and switch the text off.
- To change the temperature while cooking, simply turn the temperature knob until the display shows the desired value.
- Move the cooking mode selector to OFF if you intend to stop cooking.





- The triangles in the upper right corner of the display are active when the oven is operating.


## Using **MENU** key to select low temperature functions

Setting cooking	
	DEHYDRATE(CONV DEHY)
	PROOF (WARM)
	DEFROST (CONV)
	WARMING (WARM PLUS)

- Touch **MENU** key to toggle between these four modes.
- The last used is kept in memory for the next time the low temperature operation is selected..

## Setting the ECO cooking mode

- Turn the knob for the cooking mode into the BAKE position  then turn the temperature knob into the ECO position  in order to activate the mode, at this point, the ECO message is displayed.
- Select the desired temperature by turning the knob or leaving it into the preset position if the value is correct. The temperature can be changed in 5°C or 5°F increments.
- Once the cooking is activated, the ECO message and the temperature value alternate on the display.

- NOTES:
- In the energy-saving mode, the internal lights of the oven are off, it is possible however to turn them on using the dedicated key.
  - sometimes, the tangential cooling is turned off so as not to disperse heat inside the cavity.
  - only the BAKE function  is enabled in ECO mode.
  - if the cooking knob is turned in any other cooking function, the ECO mode will be interrupted

## Using Oven Lights

- A single light key activates the lights.
- Oven lights turn on and off automatically when the door is opened and closed.
- When the oven is operating, the lights turn on automatically when a cooking mode is started (except for the ECO mode). Oven lights will turn off automatically when the oven mode is cancelled.
- The lights do not operate in the Self-Clean mode or Sabbath Mode.

- Be sure that the time-of-day clock is displaying the correct time.
- The timed mode turns off the oven at the end of the cook time.

### To Set a Timed Mode

1. Select the cooking mode and the temperature by means of the knobs. The "ON" writing will appear in the display.
2. Touch **TIME** key until the "TIME" text appears in the display.
3. Touch **+** or **-**, the hour digits will begin flashing. Continue to set the desired cooking time. Keep in mind that the time required for the oven to reach the temperature must be included in the set cooking time.
4. Touch **TIME** again, the hours will be confirmed and the minute digits will begin flashing.
5. Touch **+** or **-** to change the minutes. Hold the key to change by 10 minutes steps. Continue to set the desired cooking time.
6. Touch **TIME** once again or wait for a few seconds to confirm the cooking time value.



### To Delay the Start of a Timed Mode

Follow steps 1 through 6.

- Touch **TIME** key until "STOP TIME" will appear in the display.
- The control automatically calculates and displays the initial value, adding the cooking time already set to the time of day.



- Touch **+** or **-**, the hour digits will begin flashing. Continue to set the desired stop time.
- Touch **TIME** again, the hours will be confirmed and the minute digits will begin flashing.
- Touch **+** or **-** to change the minutes. Hold the key to change by 10 minutes increments. Continue to set the desired stop time.
- Touch **TIME** once again or wait for a few seconds to confirm the stop time value.

- With this feature you are setting the time at which you want cooking to be completed. The electronic will then use the cooking length time set in the previous instruction set to automatically calculate when to start the oven. The "DELAY" text is displayed until the start time is reached.



### When a Timed Mode is running

- As soon as the oven begins cooking, the display shows the cooking time and counts down by one minute increments. The oven will cook for the programmed time.
- When the time expires, the oven automatically turns off, the texts "ON" and "TIME" start flashing and an "end of activity" beep sequence sounds. Reminder beeps will sound for up to fifteen minutes or until any key is touched in order alert the user that cooking is complete.

### How to check a time value

- Whenever it's necessary to check a time value that is not displayed, touch the **TIME** key until the desired text is displayed. The value will be shown for 5 seconds.
- Example: if the timer value is displayed and you want to check the cooking time, touch the **TIME** key until "TIME" is displayed to view the cooking time for 5 seconds.



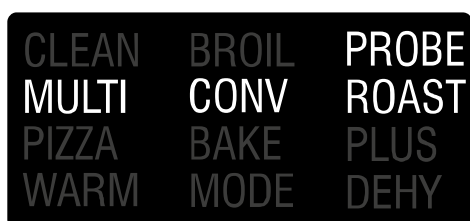
This oven is provided with the meat probe feature to sense the temperature inside meat and stop cooking as soon as the set value is reached.

The following modes can be selected to work with the meat probe:

#### CONVECTION BAKE CONVECTION ROAST BAKE

Other modes are not allowed to start if the probe is inserted . (F13 error code appears).

Once the probe has been inserted in its receptacle and detected by the control, turn the cooking mode knob into a valid position, the PROBE text appears on the cooking mode display along with the selected function.



The meat probe standard temperature (170°F) flashes on the clock module for 5 seconds.

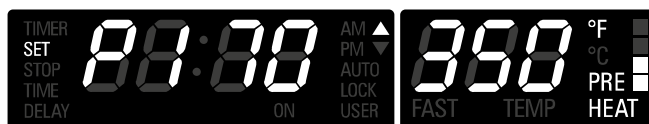
Using the **+** / **-** keys, it's possible to change the probe set.

The standard probe temperature set-point is 170°F.

The allowed range is between 130°F and 210°F. The maximum cavity temperature during cooking with meat probe is 475°F.

The resolution must be 5°F or 2.5°C both for set and actual temperature.

After 5 seconds the value on the display is accepted and the control starts cooking. The actual probe temperature is now shown on the timer display.



Touch **+** or **-** once to check the probe set temperature. When it's flashing touch it again or hold to modify the value. As soon as the set probe temperature is reached, the control beeps indicating the end of cooking and stops the oven.

Always turn the cooking mode to the OFF position after a particular cooking mode has automatically turned off the oven so it is properly reset for the next time it is used.

The PROBE text flashes when the mode is not valid for cooking with probe. If the probe is removed during cooking, or in case of a short or open circuit, a fault message will be displayed.

Automatic time functions are disabled when using the meat probe, only the timer can work.

Baking is cooking with heated air. Both upper and lower elements in the oven are used to heat the air but no fan is used to circulate the heat.

Follow the recipe or convenience food directions for baking temperature, time and rack position. Baking time will vary with the temperature of ingredients and the size, shape and finish of the baking utensil.

### General Guidelines

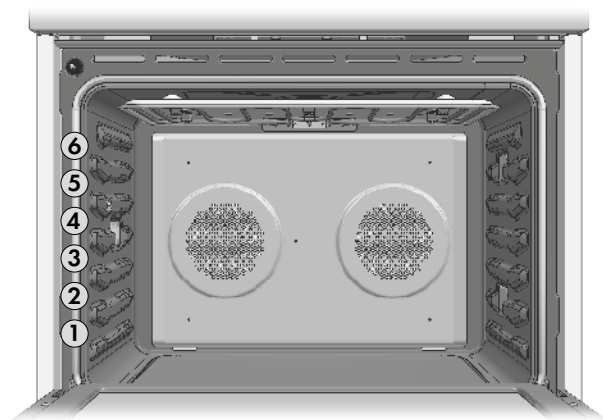
- For best results, bake food on a single rack with at least 1" - 1 ½" (2,5 - 3cm) space between utensils and oven walls.
- Use one rack when selecting the bake mode.
- Check for doneness at the minimum time.
- Use metal bake ware (with or without a non stick finish), heatproof glass, glass-ceramic, pottery or other utensils suitable for the oven.
- When using heatproof glass, reduce temperature by 25°F (15°C) from recommended temperature.
- Use baking sheets with or without sides or jelly roll pans.
- Dark metal pans or nonstick coatings will cook faster with more browning. Insulated bake ware will slightly lengthen the cooking time for most foods.
- Do not use aluminum foil or disposable aluminum trays to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven.
- Avoid using the opened door as a shelf to place pans.
- Tips for Solving Baking Problems are found on Page 39.

BAKE CHART - CONVECTION CAVITY			
FOOD ITEM	RACK POSITION	TEMP. °F (°C) (PREHEATED OVEN)	TIME (MIN)
<b>CAKE</b>			
Cupcakes	2	350 (175)	19 - 22
Bundt Cake	1	350 (175)	40 - 45
Angel Food	1	350 (175)	35 - 39
<b>PIE</b>			
2 crust, fresh, 9"	2	375 - 400 (190 - 205)	45 - 50
2 crust, frozen fruit, 9"	2	375 (190)	68 - 78
<b>COOKIES</b>			
Sugar	2	350 - 375 (175 - 190)	8 - 10
Chocolate Chip	2	350 - 375 (175 - 190)	8 - 13
Brownies	2	350 (175)	29 - 36
<b>BREADS</b>			
Yeast bread loaf, 9x5	2	375 (190)	18 - 22
Yeast rolls	2	375 - 400 (190 - 205)	12 - 15
Biscuits	2	375 - 400 (190 - 205)	7 - 9
Muffins	2	425 (220)	15 - 19
<b>PIZZA</b>			
Frozen	2	400 - 450 (205 - 235)	23 - 26
Fresh	2	475 (246)	15 - 18

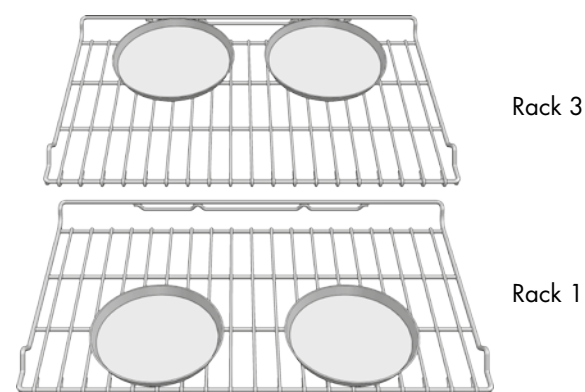
Reduce recipe baking temperatures by 25°F (15°C).

- For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. Use shiny aluminum pans for best results unless otherwise specified.
- Heatproof glass or ceramic can be used. Reduce temperature by another 25°F (15°C) when using heatproof glass dishes for a total reduction of 50°F (30°C).
- Dark metal pans may be used. Note that food may brown faster when using dark metal bake ware.
- The number of racks used is determined by the height of the food to be cooked.
- Baked items, for the most part, cook extremely well in convection. Don't try to convert recipes such as custards, quiches, pumpkin pie, or cheesecakes, which do not benefit from the convection-heating process. Use the regular Bake mode for these foods.
- Multiple rack cooking for oven meals is done on rack positions 1, 2, 3, 4 and 5. All five racks can be used for cookies, biscuits and appetizers.
  - 2 Rack baking: Use positions 1 and 3.
  - 3 rack baking: Use positions 2, 3 and 4 or 1, 3 and 5.
  - When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cakes on front of upper rack and back of lower rack (See graphic at right). Allow 1" - 1 ½" (2.5 - 3cm) air space around pans.
- Converting your own recipe can be easy. Choose a recipe that will benefit from convection cooking.
- Reduce the temperature and cooking time if necessary. It may take some trial and error to achieve a perfect result. Keep track of your technique for the next time you want to prepare the recipe using convection.
- Tips for Solving Baking Problems are found on Page 39.

## RACK POSITION



## MULTIPLE RACK PAN PLACEMENT



### Foods recommended for Convection Bake mode:

Appetizers, Biscuits, Coffee Cakes  
 Cookies (2 to 4 racks), Yeast Breads  
 Cream Puffs  
 Turnovers  
 Casseroles and One-Dish Entrees  
 Oven Meals (rack positions 1, 2, 3)  
 Air Leavened Foods (Soufflés, Meringue, Meringue-Topped Desserts, Angel Food Cakes, Chiffon Cakes)

### Quick and easy recipe tips

Converting from standard BAKE to CONVECTION BAKE:

- Reduce the temperature by 25°F (15°C).
- Use the same baking time as Bake mode if under 10 to 15 minutes.
- Foods with a baking time of less than 30 minutes should be checked for doneness 5 minutes earlier than in standard bake recipes.
- If food is baked for more than 40 to 45 minutes, bake time should be reduced by 25%.

## Convection Bake Chart

Reduce standard recipe temperature by 25 °F (15 °C) for Convection Bake.  
Temperatures have been reduced in this chart.

Convection Bake Chart - CONVECTION CAVITY			
FOOD ITEM	RACK POSITION	TEMP. °F (°C) (PREHEATED OVEN)	TIME (MIN)
<b>CAKE</b>			
Cupcakes	2	325 (160)	20 - 22
Bundt Cake	1	325 (160)	43 - 50
Angel Food	1	325 (160)	43 - 47
<b>PIE</b>			
2 crust, fresh, 9"	2	350 - 400 (175 - 205)	40 - 52
2 crust, frozen fruit, 9"	2	350 (175)	68 - 78
<b>COOKIES</b>			
Sugar	2	325 - 350 (160 - 175)	9 - 12
Chocolate Chip	2	325 - 350 (160 - 175)	8 - 13
Brownies	2	325 (160)	29 - 36
<b>BREADS</b>			
Yeast bread loaf, 9x5	2	350 (175)	18 - 22
Yeast rolls	2	350 - 375 (175 - 190)	12 - 15
Biscuits	2	375 (190)	8 - 10
Muffins	2	400 (205)	17 - 21
<b>PIZZA</b>			
Frozen	2	375 - 425 (190 - 220)	23 - 26
Fresh	2	450 (232)	15 - 18

Convection Bake Chart - DOUBLE CONVECTION CAVITY			
FOOD ITEM	RACK POSITION	TEMP. °F (°C) (PREHEATED OVEN)	TIME (MIN)
<b>CAKE</b>			
Cupcakes	2	325 (160)	16 - 18
Bundt Cake	1	325 (160)	37 - 43
Angel Food	1	325 (160)	35 - 39
<b>PIE</b>			
2 crust, fresh, 9"	2	350 - 400 (175 - 205)	35 - 45
2 crust, frozen fruit, 9"	2	350 (175)	68 - 78
<b>COOKIES</b>			
Sugar	2	325 - 350 (160 - 175)	6 - 9
Chocolate Chip	2	325 - 350 (160 - 175)	8 - 13
Brownies	2	325 (160)	29 - 36
<b>BREADS</b>			
Yeast bread loaf, 9x5	2	350 (175)	18 - 22
Yeast rolls	2	350 - 375 (175 - 190)	12 - 15
Biscuits	2	375 (190)	6 - 8
Muffins	2	400 (205)	13 - 16
<b>PIZZA</b>			
Frozen	2	375 - 425 (190 - 220)	23 - 26
Fresh	2	450 (232)	15 - 18

This chart is a guide. Follow recipe or package directions and reduce temperatures appropriately.

- Do not preheat for Convection Roast.
- Roast in a low-sided, uncovered pan.
- When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string.
- Use the 2-piece broil pan for roasting uncovered.
- Use the probe or a meat thermometer to determine the internal doneness on "END" temperature (see cooking chart).
- Double-check the internal temperature of meat or poultry by inserting meat thermometer into another position.
- Large birds may also need to be covered with foil (and pan roasted) during a portion of the roasting time to prevent over-browning.

#### Quick and easy recipe tips

Converting from standard **BAKE** to **CONVECTION ROAST**:

- Temperature does not have to be lowered.
- Roasts, large cuts of meat and poultry generally take 10-20% less cooking time. Check doneness early.
- Casseroles or pot roasts that are baked covered in CONVECTION ROAST will cook in about the same amount of time.

- The minimum safe temperature for stuffing in poultry is 165°F (75°C).
- After removing the item from the oven, cover loosely with foil for 10 to 15 minutes before carving if necessary to increase the final foodstuff temperature by 5° to 10°F (3° to 6° C)

### Convection Roast Chart - CONVECTION CAVITY

MEATS	WEIGHT (lb)	OVEN TEMP. °F (°C)	RACK POSITION	TIME (min. per lb)	INTERNAL TEMP. °F (°C)
<b>BEEF</b>					
Rib Roast	4 - 6	325 (160)	2	16 - 20 18 - 22	145 (63) medium rare 160 (71) medium
Rib Eye Roast, (boneless)	4 - 6	325 (160)	2	16 - 20 18 - 22	145 (63) medium rare 160 (71) medium
Rump, Eye, Tip, Sirloin (boneless)	3 - 6	325 (160)	2	16 - 20 18 - 22	145 (63) medium rare 160 (71) medium
Tenderloin Roast	2 - 3	400 (205)	2	15 - 20	145 (63) medium rare
<b>PORK</b>					
Loin Roast (boneless or bone-in)	5 - 8	350 (175)	2	16 - 20	160 (71) medium
Shoulder	3 - 6	350 (175)	2	20 - 25	160 (71) medium
<b>POULTRY</b>					
Chicken whole	3 - 4	375 (190)	2	18 - 21	180 (82)
Turkey, not stuffed	12 - 15	325 (160)	1	10 - 14	180 (82)
Turkey, not stuffed	16 - 20	325 (160)	1	9 - 11	180 (82)
Turkey, not stuffed	21 - 25	325 (160)	1	6 - 10	180 (82)
Turkey Breast	3 - 8	325 (160)	1	15 - 20	170 (77)
Cornish Hen	1 - 1½	350 (175)	2	45 - 75 total	180 (82)
<b>LAMB</b>					
Half Leg	3 - 4	325 (160)	2	22 - 27 28 - 33	160 (71) medium 170 (77) well
Whole Leg	6 - 8	325 (160)	1	22 - 27 28 - 33	160 (71) medium 170 (77) well

Convection Roast Chart - DOUBLE CONVECTION CAVITY					
MEATS	WEIGHT (lb)	OVEN TEMP. °F (°C)	RACK POSITION	TIME (min. per lb)	INTERNAL TEMP. °F (°C)
<b>BEEF</b>					
Rib Roast	4 - 6	325 (160)	2	18 - 22 20 - 25	145 (63) medium rare 160 (71) medium
Rib Eye Roast, (boneless)	4 - 6	325 (160)	2	18 - 22 20 - 25	145 (63) medium rare 160 (71) medium
Rump, Eye, Tip, Sirloin (boneless)	3 - 6	325 (160)	2	18 - 22 20 - 25	145 (63) medium rare 160 (71) medium
Tenderloin Roast	2 - 3	425 (220)	2	15 - 20	145 (63) medium rare
<b>PORK</b>					
Loin Roast (boneless or bone-in)	5 - 8	350 (175)	2	18 - 22	160 (71) medium
Shoulder	3 - 6	350 (175)	2	20 - 25	160 (71) medium
<b>POULTRY</b>					
Chicken whole	3 - 4	375 (190)	2	20 - 23	180 (82)
Turkey, not stuffed	12 - 15	325 (160)	1	10 - 14	180 (82)
Turkey, not stuffed	16 - 20	325 (160)	1	9 - 11	180 (82)
Turkey, not stuffed	21 - 25	325 (160)	1	6 - 10	180 (82)
Turkey Breast	3 - 8	325 (160)	1	15 - 20	170 (77)
Comish Hen	1 - 1½	350 (175)	2	45 - 75 total	180 (82)
<b>LAMB</b>					
Half Leg	3 - 4	325 (160)	2	20 - 27 25 - 32	160 (71) medium 170 (77) well
Whole Leg	6 - 8	325 (160)	1	20 - 27 25 - 32	160 (71) medium 170 (77) well

Cooking times are indicative and also depend on the thickness and the starting temperature of the meat before cooking

- Place rack in the required position needed before turning on the oven.
- Use Convection Broil mode with the oven door closed.
- Do not preheat oven.
- Use the 2-piece broil pan.
- Turn meats once halfway through the cooking time (see convection broil chart).

Convection Broil Chart - CONVECTION CAVITY						
FOOD AND THICKNESS	RACK POSITION	BROIL SETTING °F (°C)		INTERNAL TEMP. °F (°C)	TIME SIDE 1 (MIN.)*	TIME SIDE 2 (MIN.)*
BEEF STEAK (1- <del>1</del> <sup>1</sup> / <sub>2</sub> OR MORE)						
Medium rare	4	450	(235)	145 (65)	9 - 12	8 - 10
Medium	4	450	(235)	160 (71)	11 - 13	10 - 12
Well	4	450	(235)	170 (77)	18 - 20	16 - 17
HAMBURGERS (MORE THAN 1")						
Medium	4	550	(290)	160 (71)	8 - 11	5 - 7
Well	4	550	(290)	170 (77)	11 - 13	8 - 10
Poultry						
Chicken Quarters	4	450	(235)	180 (82)	16 - 18	10 - 13
Chicken Halves	3	450	(235)	180 (82)	25 - 27	15 - 18
Chicken Breasts	4	450	(235)	170 (77)	13 - 15	9 - 13
PORK						
Pork Chops (1 <del>1</del> <sup>1</sup> / <sub>2</sub> or more)	4	450	(235)	160 (71)	12 - 14	11 - 13
Sausage - fresh	4	450	(235)	160 (71)	4 - 6	3 - 5

\* Broiling and convection broiling times are approximate and may vary slightly.

Cooking times are indicative and also depend on the thickness and the starting temperature of the meat before cooking.

Convection Broil Chart - DOUBLE CONVECTION CAVITY						
FOOD AND THICKNESS	RACK POSITION	BROIL SETTING °F (°C)		INTERNAL TEMP. °F (°C)	TIME SIDE 1 (MIN.)*	TIME SIDE 2 (MIN.)*
BEEF STEAK (1- <del>1/2</del> OR MORE)						
Medium rare	4	450	(235)	145 (65)	11 - 13	10 - 12
Medium	4	450	(235)	160 (71)	15 - 17	13 - 15
Well	4	450	(235)	170 (77)	16 - 18	13 - 15
HAMBURGERS (MORE THAN 1")						
Medium	4	550	(290)	160 (71)	9 - 11	5 - 8
Well	4	550	(290)	170 (77)	11 - 13	8 - 10
Poultry						
Chicken Quarters	4	450	(235)	180 (82)	18 - 20	13 - 15
Chicken Halves	3	450	(235)	180 (82)	25 - 27	15 - 18
Chicken Breasts	4	450	(235)	170 (77)	14 - 16	10 - 14
PORK						
Pork Chops (1 <del>1/2</del> or more)	4	450	(235)	160 (71)	13 - 15	12 - 14
Sausage - fresh	4	450	(235)	160 (71)	4 - 6	3 - 5

\* Broiling and convection broiling times are approximate and may vary slightly.

Cooking times are indicative and also depend on the thickness and the starting temperature of the meat before cooking.

- Dehydrating can be done using the Dehydrate mode. A lower temperature is used and the circulating heated air slowly removes the moisture for food preservation.
- The Dehydrate mode temperature is pre-programmed at 140°F (60°C).
- The Dehydrate mode temperatures available are 120°F (50°C) to 160°F (70°C).
- Multiple racks can be used simultaneously.
- Some foods require as much as 14-15 hours of time to fully dehydrate.
- Consult a food preservation book for specific times and the handling of various foods.
- This mode is suitable for a variety of fruits, vegetables, herbs and meat strips.
- Drying screens can be purchased at specialty kitchen shops.
- By using paper towels, some food moisture can be absorbed before dehydrating begins (such as with sliced tomatoes or sliced peaches).

Dehydrate Chart			
FOOD	PREPARATION	APPROXIMATE DRYING TIME* (hrs)	TEST FOR DONENESS
<b>FRUIT</b>			
<b>Apples</b>	Dipped in ¼ cup lemon juice and 2 cups water, ¼ slices	11 - 15	Slightly pliable
<b>Bananas</b>	Dipped in ¼ cup lemon juice and 2 cups water, ¼ slices	11 - 15	Slightly pliable
<b>Cherries</b>	Wash and towel dry. For fresh cherries, remove pits	10 - 15	Pliable, leathery, chewy
<b>Oranges Peels and slices</b>	¼ slices of orange; orange part of skin thinly peeled from oranges	Peels: 2 - 4	Orange peel: dry and brittle
		Slices: 12 - 16	Orange slices: skins are dry and brittle, fruit is slightly moist
<b>Pineapple rings</b>	Towel dried	Canned: 9 - 13 Fresh: 8 - 12	Soft and pliable
<b>Strawberries</b>	Wash and towel dry. Sliced ½" thick, skin (outside) down on rack	12 - 17	Dry, brittle
<b>VEGETABLE</b>			
<b>Peppers</b>	Wash and towel dry. Remove membrane of pepper, coarsely chopped about 1" pieces	16 - 20	Leathery with no moisture inside
<b>Mushrooms</b>	Wash and towel dry. Cut of stem end. Cut into 1/8" slices	7 - 12	Tough and leathery, dry
<b>Tomatoes</b>	Wash and towel dry. Cut this slices, 1/8" thick, dry well	16 - 23	Dry, brick red color
<b>HERBS</b>			
<b>Oregano, sage parsley and thyme, and fennel</b>	Rinse and dry with paper towel	Dry at 120°F (60°C) 3 - 5	Crisp and brittle
<b>Basil</b>	Use basil leaves 3 to 4 inches from top. Spray with water, shake off moisture and pat dry	Dry at 120°F (60°C) 3 - 5	Crisp and brittle

## EN 25 - Broil Tips and Techniques

- Place rack in the required position needed before turning on the oven.
- Use Broil mode with the oven door closed.
- Preheat oven for 5 minutes before use.
- Use the 2-piece broil pan.
- Turn meats once halfway through the cooking time (see convection broil chart).

Broil Chart					
FOOD AND THICKNESS	RACK POSITION	BROIL SETTING	INTERNAL TEMP. °F (°C)	TIME SIDE 1 (MIN.)*	TIME SIDE 2 (MIN.)*
<b>BEEF</b>					
Steak (3/4"-1")					
Medium rare	5	5	145 (63)	5 - 7	4 - 4
Medium	5	5	160 (71)	6 - 8	5 - 7
Well	5	5	170 (77)	8 - 10	7 - 9
<b>HAMBURGERS (3/4"-1")</b>					
Medium	4	5	160 (71)	8 - 11	6 - 9
Well	4	5	170 (77)	10 - 3	8 - 10
<b>Poultry</b>					
Breast (bone-in)	4	4	170 (77)	0 - 2	8 - 10
Thigh (very well done)	4	3	180 (82)	28 - 30	13 - 15
<b>PORK</b>					
Pork Chops (1")	5	5	160 (71)	7 - 9	5 - 7
Sausage - fresh	5	5	160 (71)	5 - 7	3 - 5
Ham Slice (3/4")	5	5	160 (71)	4 - 6	3 - 5
<b>SEAFOOD</b>					
Fish Filets, 1"	4	4	Cook until opaque & flakes easily with fork	10 - 14	Do not turn
Buttered					
<b>LAMB</b>					
Chops (1")					
Medium Rare	5	5	145 (63)	5 - 7	4 - 6
Medium	5	5	160 (71)	6 - 8	4 - 6
Well	5	5	170 (77)	7 - 9	5 - 7
<b>BREAD</b>					
Garlic Bread, 1" slices	4	5		2 - 2.30	
Garlic Bread, 1" slices	3	5		4 - 4	

\* Broiling and convection broiling times are approximate and may vary slightly  
Cooking times are indicative and also depend on the thickness and the starting temperature of the meat before cooking.

Food Service Temperature Guidelines from FSIS (USDA food Safety & Inspection Service)			
140°F (60°C)	Ham, precooked (to Reheat)	165°F (74°C)	Stuffing (cooked alone or in bird)
145°F (63°C)	Fresh beef, Veal, Lamb (medium rare)		Leftovers & Casseroles
	Ground Meat & Meat mixtures (Beef, Pork, Veal Lamb)	170°F (77°C)	Fresh beef, Veal, Lamb (well done)
	Fresh beef, Veal, Lamb (medium)		Poultry breast
160°F (71°C)	Fresh Pork (medium)		Fresh Pork (well done)
	Fresh Ham (raw)	180°F (82°C)	Chicken and Turkey (Whole)
	Egg Dishes		Poultry (thighs and wings)
165°F (74°C)	Ground Meat & Meat mixtures (Turkey, Chicken)		Duck and Goose

With either Bake or Convection Bake, poor results can occur for many reasons other than a malfunction of the oven. Check the chart below for causes of the most common problems. Since the size, shape and material of baking utensils directly affect the baking results, the best solution may be to replace old baking utensils that have darkened and warped with age and use.

Check the Baking Charts from Page 31 to 38 for the correct rack position and baking time.

BAKING PROBLEM	CAUSE
Food browns unevenly	<ul style="list-style-type: none"> <li>- Oven not preheated</li> <li>- Aluminum foil on oven rack or oven bottom</li> <li>- Baking utensil too large for recipe</li> <li>- Pans touching each other or oven walls</li> </ul>
Food too brown on bottom	<ul style="list-style-type: none"> <li>- Oven not preheated</li> <li>- Using glass, dull or darkened metal pans</li> <li>- Incorrect rack position</li> <li>- Pans touching each other or oven walls</li> </ul>
Food is dry or has shrunk excessively	<ul style="list-style-type: none"> <li>- Oven temperature too high</li> <li>- Baking time too long</li> <li>- Oven door opened frequently</li> <li>- Pan size too large</li> </ul>
Food is baking or roasting too slowly	<ul style="list-style-type: none"> <li>- Oven temperature too low</li> <li>- Oven not preheated</li> <li>- Oven door opened frequently</li> <li>- Tightly sealed with aluminum foil</li> <li>- Pan size too small</li> </ul>
Pie crusts do not brown on bottom or have soggy crust	<ul style="list-style-type: none"> <li>- Baking time not long enough</li> <li>- Using shiny steel pans</li> <li>- Incorrect rack position</li> <li>- Oven temperature is too low</li> </ul>
Cakes pale, flat and may not be done inside	<ul style="list-style-type: none"> <li>- Oven temperature too low</li> <li>- Incorrect baking time</li> <li>- Cake tested too soon</li> <li>- Oven door opened too often</li> <li>- Pan size may be too large</li> </ul>
Cakes high in middle with crack on top	<ul style="list-style-type: none"> <li>- Baking temperature too high</li> <li>- Baking time too long</li> <li>- Pans touching each other or oven walls</li> <li>- Incorrect rack position</li> <li>- Pan size too small</li> </ul>
Pie crust edges too brown	<ul style="list-style-type: none"> <li>- Oven temperature too high</li> <li>- Edges of crust too thin</li> </ul>

The Special Features function can be used to select the following special oven features:

1. **SAB** → **SABBATH MODE**  
(for religious faiths with "no work" requirements on the Sabbath).
2. **OFS** → **OVEN OFFSET**  
(used to calibrate the oven temperature).
3. **DEG** → **°UNIT**  
(used to select Fahrenheit or Celsius for the display).
4. **HR** → **CLOCK FORMAT**  
(used to set the time of day format as 12:00 AM/PM or 24:00. 12 hour format is default ).
5. **SET** → **PRESET TEMPERATURE**  
(it's possible to save the standard preset temperature per every cooking mode or to keep in memory the last used temperature).

To select special features, follow the steps below:

- Touch and hold **MENU** and **TIME** keys for at least 3 seconds. Clock time disappears and the following display is shown:



- Touch the **+** or the **-** key to scroll all available options described above, until the desired one is found.
- Touch **MENU** key to edit the selected options.
- Change the value by means of **+** or **-** keys.



- Touch the **MENU** key to confirm the option and go back to the selection menu.

- Enter the user option menu holding **MENU** and **TIME** keys for 3 seconds. Scroll the option list (DEG, OFS, HR, SAB), shown by the temperature module, by pressing **+** / **-**, until Sabbath item is found.



- Touch **MENU** to enter edit mode: the selected item switches to the digits on the left and its status in the digits field starts blinking.
- Touch again **+** / **-** keys to set Sabbath mode ON or OFF (Default=OFF). Touch **MENU** to confirm and come back to the option list. Hold **MENU** key for 3 seconds to quit the selection menu and go back to normal operations.
- Once Sabbath mode is set, only BAKE and OFF positions are available in the cooking mode selector. Move the selector to BAKE then set the temperature to the desired value within 5 minutes.
- After 5 minutes, the temperature cannot be shown any more and the display appears as below: Sabbath mode is active.
- Oven lights status cannot be changed during Sabbath time.
- Oven temperature can only be lowered but no information can be displayed.
- The cooling fan must run in Sabbath mode.
- Preheat lights are inhibited during Sabbath mode.
- The buzzer must always be silent, regardless of any fault, end of activity, etc.
- The meat probe can never be used in Sabbath mode.
- Maximum allowed cooking time must be 72 hours.
- The user is allowed to stop the oven manually, also during Sabbath, moving the cooking mode selector to OFF position.
- Heating elements cycling must not depend on the door switch status. Opening or closing the door must not switch the relays directly.

## Self-Cleaning the Oven

This oven features a pyrolytic self-cleaning function that eliminates the difficult and time consuming manual scrubbing of the oven interior. During self-cleaning, the oven uses a very high temperature (approx. 885°F/470°C) to burn away food soil and grease.

- Do not use the cooktop during the oven self cleaning cycle.
- It is common to see smoke and/or an occasional flame-up during the Self-Clean cycle, depending on the content and amount of soil remaining in the oven. If a flame persists, turn off the oven and allow it to cool before opening the door to wipe up the excessive food soil.
- The door latch is automatically activated after selecting the Self-Clean cycle. The "AUTO LOCK" text will appear in the display. This ensures that the door cannot be opened while the oven interior is at cleaning temperatures.
- The oven light does not operate during this mode.
- During Self-Clean, the kitchen should be well ventilated to help eliminate odors associated with Self-Clean. Odors will lessen with use.
- Three hours is the preset length of cleaning.
- The mode automatically stops at the end of the preset time.
- When the oven heat drops to a safe temperature, the automatic door lock will release and the door can be opened.

## Preparing the Oven for Self-Clean

1. Remove all utensils and bake ware.
2. Remove non-porcelain oven racks. If chromed racks are left in the oven during the self-clean cycle, they will permanently lose the shiny finish and change to a dull dark finish. See Oven Cleaning Chart for proper care, Page 50.
3. Wipe up any soft soil spills and grease with paper towels. Excess grease will cause flames and smoke inside the oven during self-cleaning.
4. Review illustration below. Some areas of the oven must be cleaned by hand before the cycle begins. They do not get hot enough during the cleaning cycle for soil to burn away. Use a soapy sponge or plastic scrubber or a detergent-filled S.O.S.® pad. Hand-clean the oven door edge, oven front frame and up to 1-½ " (2-3 cm) inside the frame with detergent and hot water. Do not rub the gasket on oven. Clean the interior of the oven door window by hand. The Rinse all areas thoroughly then dry.
5. Be sure oven interior lights are turned off and the light bulbs and lens covers are in place. See page 45.

### CLEANING THE OVEN



### To Set the Self-Clean Mode

1. Turn the cooking knob into the CLEAN position.
2. CLEAN & TIME appear.
3. The clean time is displayed automatically, its standard value is 3 hours.
4. At the end of the programmed cleaning time, the oven will automatically turn off.
5. To stop the cleaning mode at any moment, move the knob from the cleaning position.

Do not attempt to open the door while the door is locked. The "AUTO LOCK" text will flash until the motor stops. When the text is displayed, the door cannot be opened. Check that the door has been locked and will not open before starting the Self-Clean mode.

If door does not lock, rotate the cooking mode knob into the OFF position and do not start self-clean; contact service.

If the door is in the open position when this mode is selected, the "AUTO LOCK" text will flash until the door is closed. The latch will not move until the door is closed. Do not attempt to reopen the door while the latch is in motion as you could damage the mechanism.

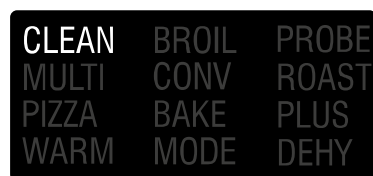
### To Change the Cleaning Time

1. To change the setting from 3 hours, select either 2 hours for light soil or 4 hours for heavy soil immediately before starting.
2. To change the hours, touch the **TIME** key.
3. The hours will flash.
4. Use **+** or **-** keys to change the value.
5. To change the minutes, touch the **TIME** key again.
6. The minutes will flash.
7. Use **+** or **-** keys to change the value. Hold the key to change by 10 minute increments.
8. Touch **TIME** or wait a few seconds to confirm the new value.

### To Delay the Start of Cleaning

1. Follow steps 1 through 7 above.
2. Touch the **TIME** key and verify that "STOP TIME" appears on the display. The hours will begin flashing.
3. Use **+** or **-** keys to change the stop time value.
4. To change the minutes, touch the **TIME** key, the minutes will flash.
5. Use **+** or **-** keys to change the value. Hold the key to change by 10 minutes increments.
6. Touch **TIME** or wait a few seconds to confirm the new value.
7. The latch starts moving to lock the oven door, the display shows "DELAY".
8. When the delay time expires, self-cleaning will start.
9. At the end of the programmed cleaning time, the oven will automatically turn off.
10. "End" will appear on the temperature display, "CLEAN" on the mode display and "TIME" on the clock display will start flashing until the **TIME** key is touched or the knob is moved to the OFF position.

In order to check the cleaning or the stop time during a delayed clean, simply touch the **TIME** key until "TIME" or "STOP TIME" writings are displayed.



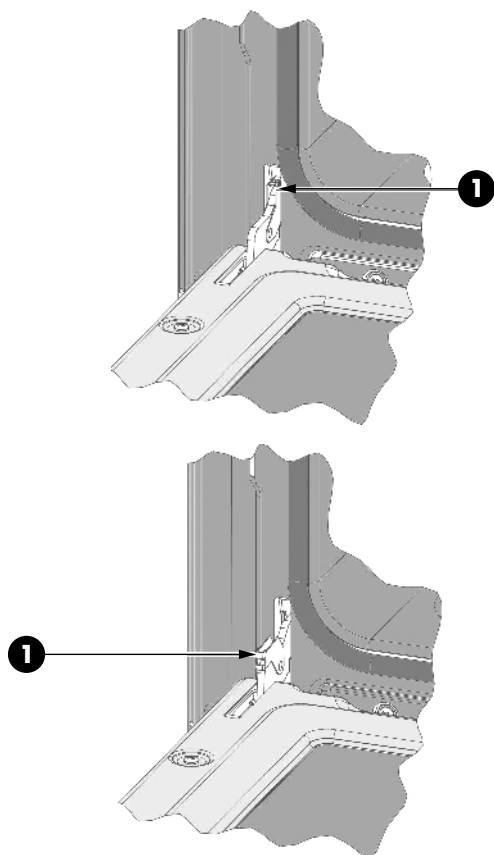
# ATTENTION

- Make sure oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- The oven door is heavy and fragile. Use both hands to remove the oven door. The door front is glass.
- Handle carefully to avoid breakage.
- Grasp only the sides of the oven door. Do not grasp the handle as it may swing in your hand and cause damage or injury.
- Failure to grasp the oven door firmly and properly could result in personal injury or product damage.

## To Remove Door

1. Open the door completely.
2. Flip the hinge security clip on each hinge towards you (1).
3. Hold the door firmly on both sides using both hands and close the door.
4. Hold firmly; the door is heavy.
5. Place the door in a convenient location.

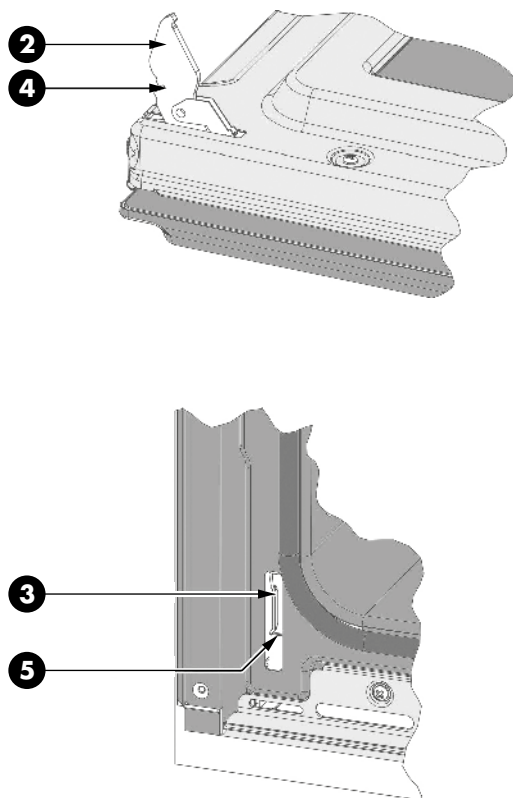
### TO REMOVE THE DOOR



## To Replace Door

1. Insert the upper arms (2) of both hinges into the slots (3). The recesses (4) must hook on the lips (5).
2. Move the hinge security clips (1) back into position.
3. Close and open the door slowly to assure that it is correctly and securely in place.

### TO REPLACE DOOR



- Each oven is equipped with three halogen lights located in the lateral walls of the oven.
- The lights are switched on when the door is opened or when the oven is in a cooking cycle.
- The oven lights are not illuminated during SELF- CLEAN.
- Each light assembly consists of a removable lens, a light bulb as well as a light socket housing that is fixed in place. See figure on this page.
- Light bulb replacement is considered to be a routine maintenance item.

## To Replace a Light Bulb

1. Read WARNING on this page.
2. Turn off power at the main power supply (fuse or breaker box).
3. Remove the lens between screw and glass using a screw driver.
4. Remove the light bulb from its socket by pulling it.
5. Replace the bulb with a new one. Avoid touching the bulb with fingers, as oils from hands can damage the bulb when it becomes hot.
6. The bulb is halogen: use one with the same type checking Voltage and Wattage.
7. Place the lens back on.
8. Replace the rack supports if provided is provided with the oven model.

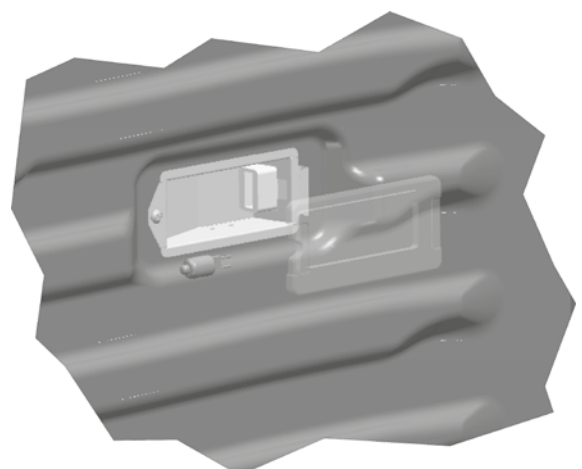
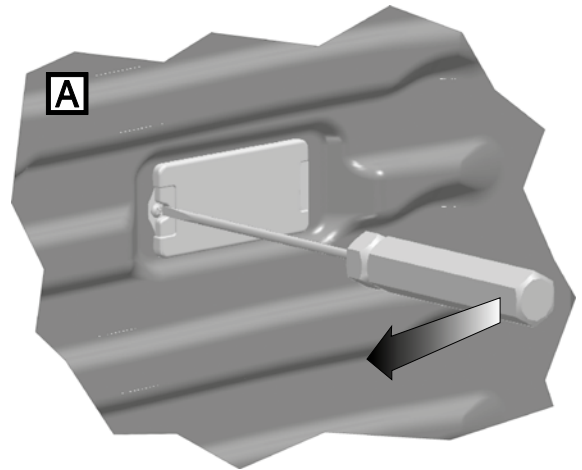
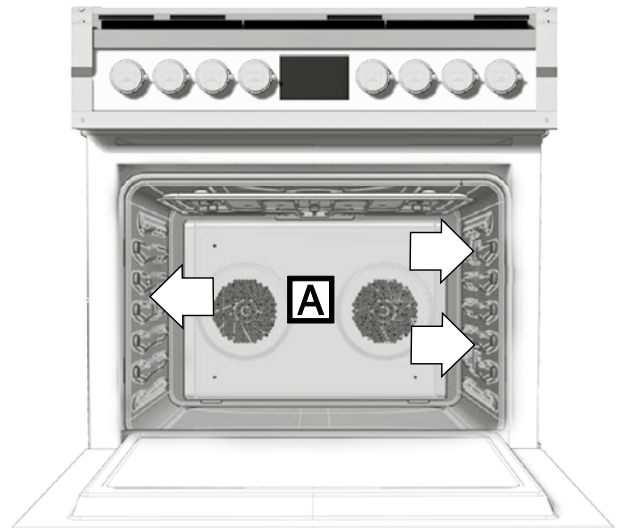
Turn power back on at the main power supply (fuse or breaker box).



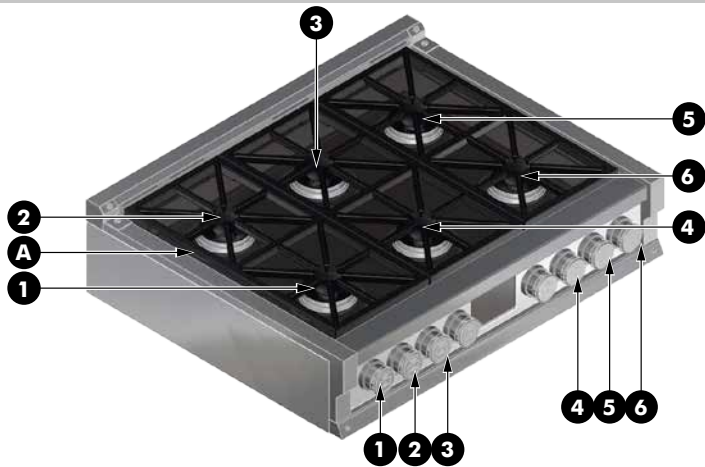
### WARNING

- Make sure the oven and lights are cool and power to the oven has been turned off before replacing the light bulb(s). Failure to do so could result in electrical shock or burns.
- The lenses must be in place when using the oven.
- The lenses serve to protect the light bulb from breaking.
- The lenses are made of glass. Handle carefully to avoid breakage. Broken glass could cause an injury.

### OVEN LIGHT



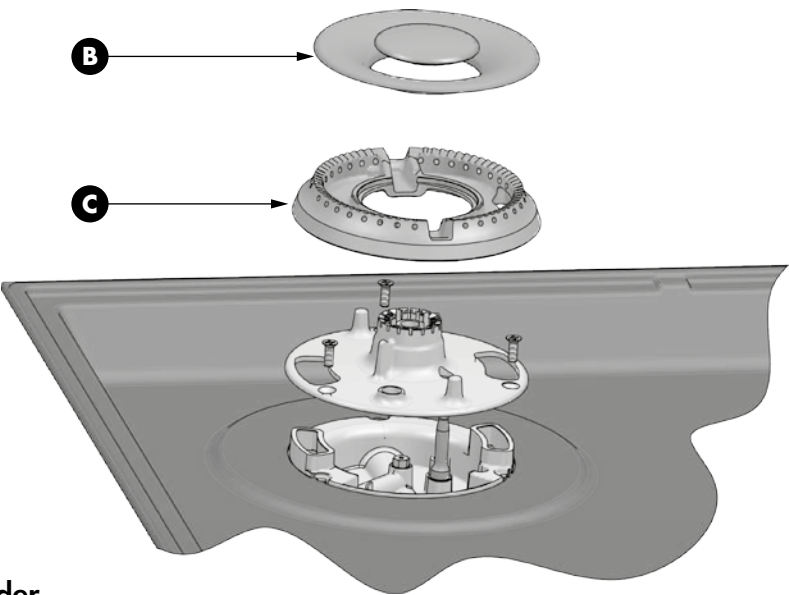
COOKTOP 36"



A - Grates

BURNER OUTPUT RATINGS: BTU/HR MODEL 36"	NG (Natural)	LP (Propane)
1 DOUBLE CROWNS (burner & knob)	15350 (Btu/h) - 4500W/1200 (Btu/h) 350W	15350 (Btu/h) - 4500W/1200 (Btu/h) 350W
2 DOUBLE CROWNS (burner & knob)	15350 (Btu/h) - 4500W/1200 (Btu/h) 350W	15350 (Btu/h) - 4500W/1200 (Btu/h) 350W
3 DOUBLE CROWNS (burner & knob)	15350 (Btu/h) - 4500W/1200 (Btu/h) 350W	15350 (Btu/h) - 4500W/1200 (Btu/h) 350W
4 DOUBLE CROWNS (burner & knob)	15350 (Btu/h) - 4500W/1200 (Btu/h) 350W	15350 (Btu/h) - 4500W/1200 (Btu/h) 350W
5 DOUBLE CROWNS (burner & knob)	15350 (Btu/h) - 4500W/1200 (Btu/h) 350W	15350 (Btu/h) - 4500W/1200 (Btu/h) 350W
6 DOUBLE CROWNS (burner & knob)	15350 (Btu/h) - 4500W/1200 (Btu/h) 350W	15350 (Btu/h) - 4500W/1200 (Btu/h) 350W

BURNER

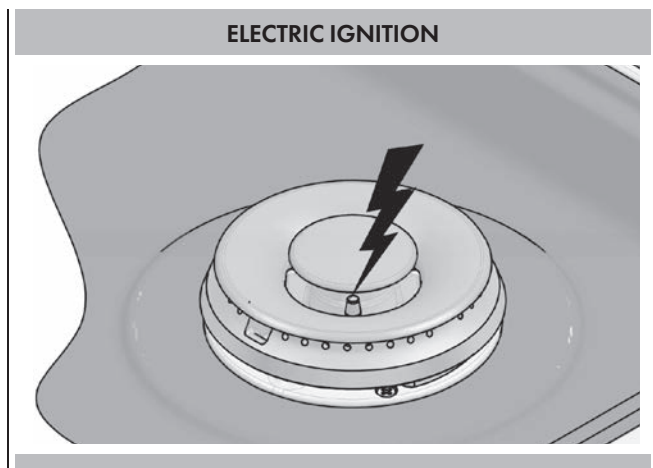


B - Burner Cap  
C - Burner Gas Spreader

## Gas Control Knob Setting

### Electric gas ignition




The gas burner use an electric ignition device located near each burner that ensures burner ignition.



### Models with automatic ignition

The electronic auto ignition, lights the surface burner when the corresponding control knob is turned at any valve rotation allows admits sufficient gas flow to support a flame.

To set:

- Push and turn a knob counter clockwise to any setting, all spark plugs will generate a clicking sound (spark), however only the burner with the control knob adjusted to the    range will produce a flame.



### WARNING

- Do not operate a burner using empty cookware or without cookware on the grate.
- Do not touch the burner when the igniters are clicking (sparking).
- Do not let the burner flame extend beyond the edge of the pan.
- Turn off all controls when not cooking.

Failure to follow these instruction can result in personal injury or fire.

## Gas burners







The gas burners design of these cooktop models, allow a pleasing option for cooking where size, power and simmering are a primary concern.

### Burners with two flame rings




This special burner has two separate flame rings to provide a complete heat regulation from high power to simmering.

#### Dual setting

To set :

1. Push and turn the knob counter clockwise with the main    range, when the burner is turned on, the main flame and the Simmer flame will both ignite and remain on.
2. Set desired temperature within the main    range.

#### Simmer setting

Push and turn the knob clockwise with the    range, when the burner is turned on, the Simmer flame will ignite and remain on. The outer flame ring will go out and temperature adjustment can be made using the inner flame ring only.

#### Turning off the burner

Turn the knob clockwise as far as it will go to the off position. Ensure flame extinguishes fully.



## The Burner Flames

Turn each burner on. Flames should be blue in color with no trace of yellow. The burner flames should not flutter or blow away from the burner. The inner cone of the flame should be between 1/2" and 3/4" long.

## Super Sealed Surface Burners

### ⚠ IMPORTANT

Do not obstruct the flow of combustion and ventilation air around the burner grate edges.

### Burner cap and gas spreader

Always keep the burner cap and gas spreader in place when using a surface burner. A clean burner cap and spreader will help prevent poor ignition and uneven flames. Always clean the parts after a spillover and routinely remove and clean according to the "General Cleaning" section.

### Burner base and injector

Gas must flow freely throughout the injector orifice to light properly. Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the injector orifice opening. Protect it during cleaning.

cleaning agents or any other material to enter the burner ports.

### To Clean gas burner:

### ⚠ IMPORTANT

Before cleaning, make sure all controls are off and the cooktop is cool.

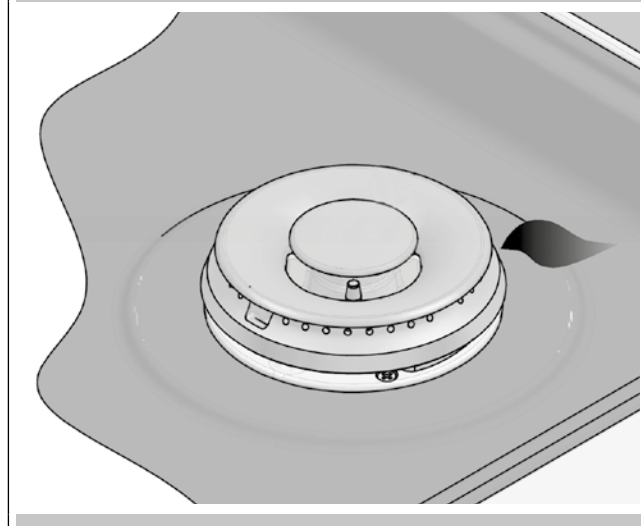
1. Remove the burner cap from the burner base and clean according to cleaning section.
2. Remove the burner spreader.
 

Clean the gas tube opening and burner port according to cleaning section.
3. Clean the burner base with a damp cloth (keep the gas injector area free of cleaning agents and any other material from entering the injector orifice).
4. Replace the burner spreader and cap, making sure the alignment pins are properly aligned with the slots.
5. Turn on the burner.

If the burner does not light, check cap and spreader alignment. If the burner still does not light, do not service the gas burner yourself.

Contact a trained repair specialist.

### ELECTRIC IGNITION



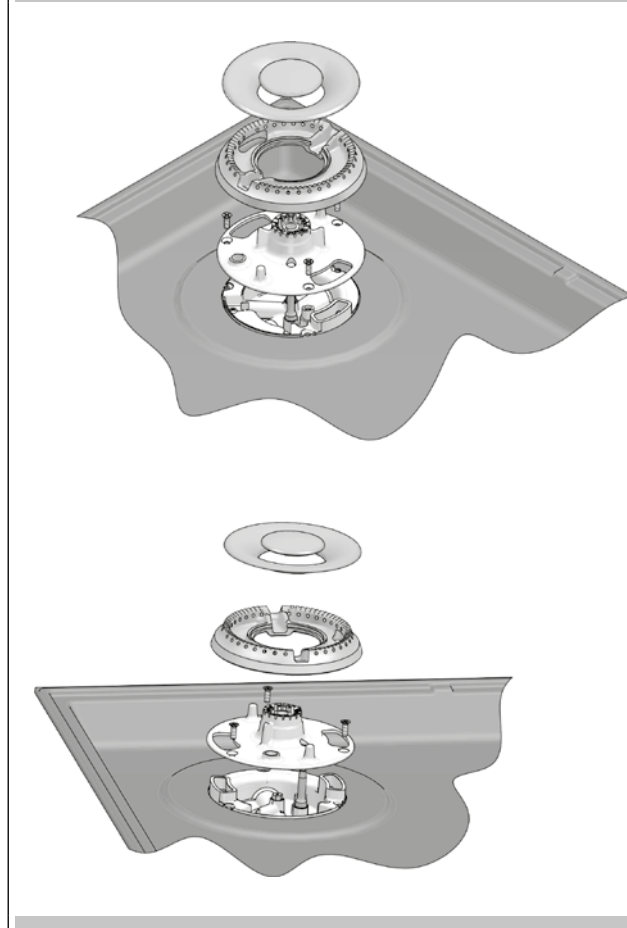
### Be sure when lighting the burner:

- Gas spreader is seated correctly and pin is properly aligned with burner base slot.
- Cap is seated correctly and pin is properly aligned with gas spreader slot.

### Burner ports

Check burner flames occasionally. A good flame is blue in color, not yellow. Keep this area free of soil and do not allow spills, food,

### EXPLODED VIEW OF BURNER



**IMPORTANT:** Never leave empty cookware on a hot surface cooking area, element or surface burner.

Ideal cookware should have a flat bottom, straight sides, a well fitting lid and the material should be of medium-to-heavy thickness. Rough finishes may scratch the cooktop.

Aluminium and copper may be used as a core or base in cookware. However, when used as a base it can leave permanent marks on the cooktop or grates.

Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A nonstick finish has the same characteristics as its base material.

For example, aluminium cookware with a non-stick finish will take on the properties of aluminium.

Use the following chart as a guide for cookware material characteristics.

## Cookware Characteristics

### Aluminum:

Heats quickly and evenly.

Suitable for all types of cooking. Medium or heavy thickness is best for most cooking tasks.

### Cast Iron:

Heats slowly and evenly.

Good for browning and frying. Maintains heat for slow cooking.

### Ceramic or Ceramic glass:

Follow manufacturer's instructions.

Heats slowly, but unevenly. Ideal results on low to medium heat settings.

### Copper:

Heats very quickly and evenly.

### Earthenware:

Follow manufacturer's instructions.

Use on low heat settings.

### Porcelain enamel on steel or cast iron:

See stainless steel or cast iron.

### Stainless steel:

Heats quickly, but unevenly. A core or base of aluminium or copper on stainless steel provides even heating.

## Match Pan Diameter to Flame Size

The flame should be the same size as the bottom of the pan or smaller. Do not use small pans with high flame settings as the flames can lick up the sides of the pan. Oversize pans that span two burners are placed front to rear, not side to side.

### Use Balanced Pans

Pans must sit level on the cooktop grate without rocking. Center pan over burner.

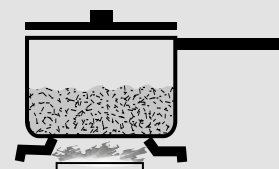
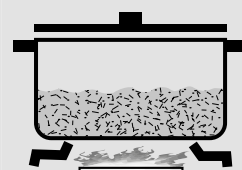
### Use a Lid That Fits Properly

A well-fitting lid helps shorten the cooking time. Flat, heavy bottom pans provide even heat and stability.



## WARNING

### BALANCED PAN



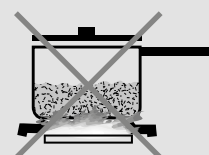
### CONCAVE (HOLLOW)



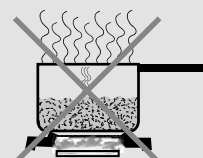
### CONVEX (ROUNDED)



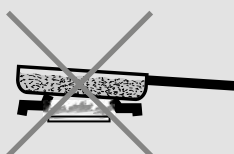
### FLAME TOO LARGE FOR PAN SIZE



### USE LIDS THAT FIT PROPERLY



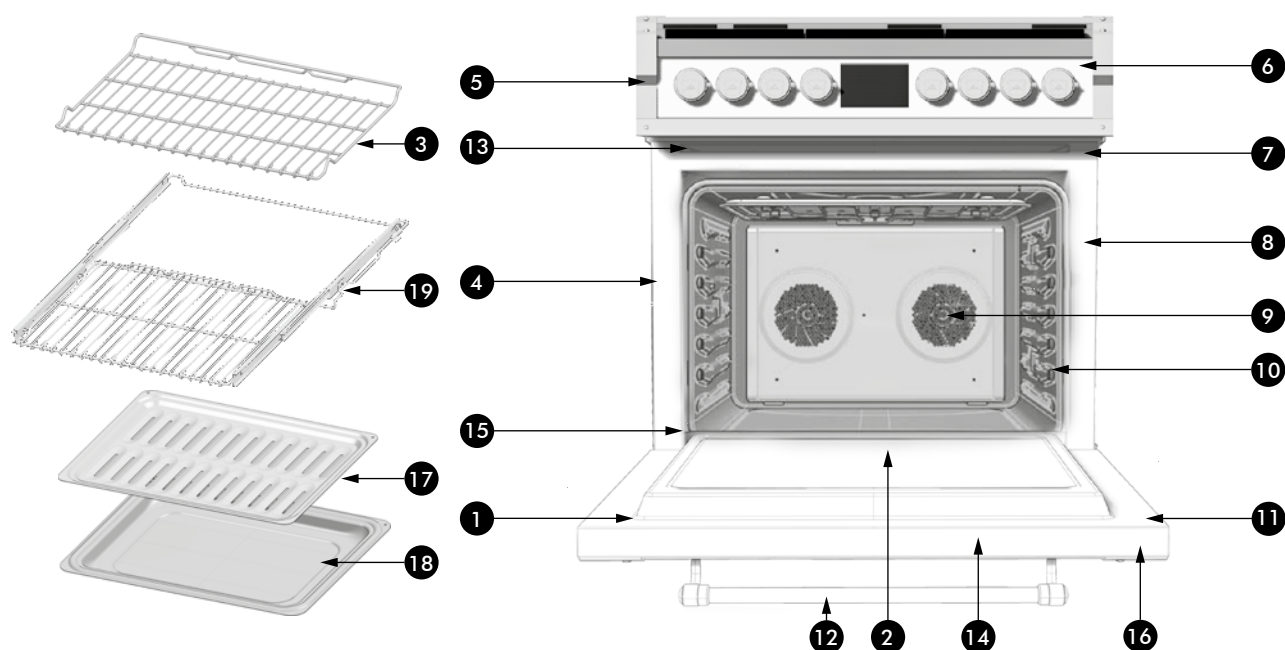
### UNBALANCED PAN



## How to Use the Oven Cleaning Chart

1. Locate the number of the part to be cleaned in the illustration on this page.
2. Find the part name in the chart.
  - Use the cleaning method in the left column if the oven has a colored enamel finish.
  - Use the cleaning method in the right column if the oven is stainless steel.
3. Match the letter with the cleaning method on following page.

### PART LIST



### Cleaning Chart

Part		Cleaning Method		Part		Cleaning Method	
		Enamelled	Stainless Steel			Enamelled	Stainless Steel
1	Door Frame	D	G	11	Interior Oven Door	E	E
2	Interior Door Windows	F	F	12	Door Handle	G	G
3	Removable Oven Racks	A or E	A or E	13	Door Cooling Vent	E	E
4	Slide Trim	G	G	14	Door Front	C&D	C&G
5	Control Panel Trim	G	G	15	Oven Trim	D	D
6	Control Panel	D	G	16	End Caps	D	G
7	Oven Cooling Vents	D	D	17	Broil Pan Rack	E	E
8	Oven Front Frame	E	E	18	Broil pan Bottom	E	E
9	Oven Cavity	E	E	19	Extendable rack	A	A
10	Mesh Gasket	B	B				

The entire oven can be safely cleaned with a soapy sponge, rinsed and dried. If stubborn soil remains, follow the recommended cleaning methods below.

- Always use the mildest cleaner that will do the job.
- Rub metal finishes in the direction of the grain.
- Use clean, soft cloths, sponges or paper towels.
- Rinse thoroughly with a minimum of water so it does not drip into door slots.
- Dry to avoid water marks.

The cleaners listed below indicate types of products to use and are not being endorsed. Use all products according to package directions.

Part		Cleaning Method
A	Chrome Plated	Wash with hot sudsy water. Rinse thoroughly and dry. Or, gently rub with Soft Scrub®, Bon-Ami®, Comet®, Ajax®, Brillo® or S.O.S.® pads as directed. Easy Off® or Dow® Oven Cleaners (cold oven formula) can be used, but may cause darkening and discoloration. Racks may be cleaned in the oven during the self-clean mode. However, chromed racks will lose their shiny finish and permanently change to a metallic gray.
B	Fiberglass Knit	DO NOT HAND CLEAN GASKET.
C	Glass	Spray Windex® or Glass Plus® onto a cloth first then wipe to clean. Use Fantastik® or Formula 409® to remove grease spatters.
D	Painted	Clean with hot sudsy water or apply Fantastik® or Formula 409® first to a clean sponge or paper towel and wipe clean. Avoid using powdered cleansers and steel wool pads.
E	Porcelain	Immediately wipe up acidic spills like fruit juice, milk and tomatoes with a dry towel. Do not use a moistened sponge/towel on hot porcelain. When cool, clean with hot sudsy water or apply Bon-Ami® or Soft Scrub® to a damp sponge. Rinse and dry. For stubborn stains, gently use Brillo® or S.O.S.® pads. It is normal for porcelain to craze (fine lines) with age due to exposure from heat and food soil.
F	Reflective Glass	Clean with hot sudsy water and sponge or plastic scrubber. Rub stubborn stains with vinegar, Windex®, ammonia or Bon-Ami®. DO NOT USE HARSH ABRASIVES.
G	Stainless	Always wipe or rub with grain. Clean with a soapy sponge then rinse and dry. Or, wipe with Fantastik® or Formula 409® sprayed onto a paper towel. Protect and polish with Stainless Steel Magic® and a soft cloth. Remove water spots with a cloth dampened with white vinegar. Use Zud®, Cameo®, Bar Keeper's Friend® or RevereWare Stainless Steel Cleaner®, to remove heat discoloration.
H	Probe (if present)	Clean probe by hand with detergent and hot water. Then rinse and dry. Do not so or clean in dishwasher.

The entire Cooktop can be safely cleaned by wiping with a soapy sponge, then rinsing and drying. If stubborn soil remains, follow the recommended cleaning methods below.

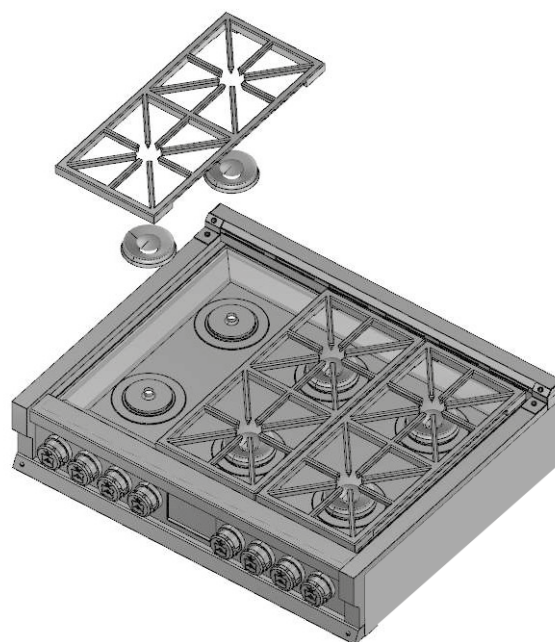
### ⚠ ATTENTION

- Before cleaning, be certain the burners are turned off and the grates are cool.
- Always use the mildest cleaner that will do the job. Use clean, soft cloths, sponges or paper towels.
- Rub stainless steel finishes in the direction of the grain. Wipe area dry to avoid water marks.
- Do not clean removable cooktop parts in any selfcleaning oven.
- After cleaning, place all parts in their proper positions before using cooktop.

The cleaners recommended below and on the following page indicate cleaner types and do not constitute an endorsement of a particular brand.

Use all products according to package directions.

### CLEANING THE COOKTOP



## Cooktop Part / Material Suggested Cleaners

Parts and materials	Suggested cleaners	Suggestions/Reminders
<b>Burner base</b> (Cast aluminium)	Damp cloth.	Keep the gas injector area free of cleaning agents and any other material from entering the injector orifice.
<b>Gas spreader</b> (Cast aluminium)	Detergent and hot water; rinse and dry. Stiff nylon bristle-toothbrush to clean port openings.  Abrasive cleansers: Revere ware® metal polish. Following package direction Use Brillo® or S.O.S.® pads. Rinse and dry.	Rub lightly, in a circular motion. Aluminium cleaners may dull the surface.  To clean port opening, use a tooth brush or straightened paper clip. Take care not to damage / augment the shape of the ports.
<b>Gas spreader</b> (Brass)	Wash them in hot soapy water, rinse, and dry. Use a stiff nylon brush or straight-ended paper clip to clear the notches of a flame spreader.	Rub lightly, in a circular motion. Brass cleaners may dull the surface. To clean port opening, use a tooth brush or straightened paper clip.
<b>Burner cap and grate</b> (Porcelain enamel on cast iron)	Non abrasive cleaners: Hot water and detergent, Fantastic, Formula 409. Rinse and dry immediately. Mild abrasive cleaners: Bon Ami® and Soft Scrub®. Abrasive cleaners for stubborn stains: soap-filled steel wool pad.	The grates are heavy; use care when lifting. Place on a protected surface. Blisters/crazing/chips are common due to the extreme temperatures on grate fingers and rapid temperature changes. Acidic and sugar-laden spills deteriorate the enamel. Remove soil immediately. Abrasive cleaners, used too vigorously or too often, can eventually mar the enamel.

Parts and materials	Suggested cleaners	Suggestions/Reminders
<b>Exterior finish</b> (Porcelain enamel)	Hot sudsy water: rinse and dry thoroughly. Non abrasive cleansers: Ammonia, Fantastic®, Formula 409®. Mild abrasive cleansers: Bon Ami®, Ajax®, Comet®. Liquid cleaners: Kleen King®, Soft Scrub®	Acidic and sugar-laden spills deteriorate the porcelain enamel. Remove soil immediately. Do not use wet sponge or towel on hot porcelain. Always apply minimal pressure with abrasive cleaners.
<b>Control knobs</b> (Stainless Steel)	Hot sudsy water: rinse and dry immediately. If necessary, remove knobs (lift straight up).	Do not soak knobs. Do not use abrasive scrubbers or cleansers. Do not force knobs onto valve shaft. Pull knobs straight away from control panel to remove. When replacing knobs, make sure knobs are in the OFF position. Do not remove seats under knobs.
<b>Exterior finish</b> (Stainless Steel)	Nonabrasive cleaners: Hot water and detergent. Fantastic®, Formula 409®. Rinse and dry immediately. Cleaner polish: Stainless Steel Magic® to protect the finish from staining and pitting; enhances appearance. Hard water spots: Household white vinegar. Mild Abrasive Cleaners: Kleen King® stainless steel liquid cleaner, Cameo® aluminum & stainless steel cleaner, Bon Ami®. Heat discoloration: Bar Keepers Friend®.	Stainless steel resists most food stains and pit marks provided the surface is kept clean and protected. Never allow food stains or salt to remain on stainless steel for any length of time. Rub lightly in the direction of polish lines. Chlorine or chlorine compounds in some cleaners are corrosive to stainless steel. Check ingredients on label before using. Always apply minimal pressure with abrasive cleaners especially on graphics.
<b>Igniters</b> (Ceramic)	Carefully wipe with a cotton swab dampened with water, ammonia or Formula 409®. Gently scrape soil off with a toothpick.	Avoid excess water on the igniter. A damp igniter will prevent burner from lighting. Remove any lint that may remain after cleaning.

Before contacting service, check the following to avoid unnecessary service charges.

Oven Problem	Problem Solving Steps
F03 or F04 Error appears in the display window.	A problem with latch mechanism occurred. Remove power and turn it back on again after a few seconds. The oven should run a latch auto-test. If condition persists, note the code number and contact service.
Other F__ Error appears in the display window.	Remove power and turn it back on again after a few seconds. If condition persists, note the code number and contact service.
The oven display stays OFF	Turn off power at the main power supply (fuse or breaker box). Turn breaker back on. If condition persists, call an authorized service.
Cooling fan continues to run after oven is turned off	The fan turns off automatically when the electronic components have cooled sufficiently.
Oven door is locked and will not release, even after cooling	Turn the oven off at the circuit breaker and wait a few seconds. Turn breaker back on. The oven should reset itself and will be operable.
Oven is not heating	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven. Make sure the oven temperature has been selected.
Oven is not cooking evenly	Check oven calibration. Adjust calibration if necessary (see To Set Temperature, Page 28). Refer to cooking charts for recommended rack position. Always reduce recipe temperature by 25°F (15°C) when baking with Convection Bake mode.
Oven temperature is too hot or too cold	The oven thermostat needs adjustment. See Calibrating Oven Temperature, Page 28.
Oven light is not working properly	Replace or reinsert the light bulb if loose or defective. See Page 45. Avoid touching the bulb glass with bare fingers as finger oil may cause bulbs to burn out prematurely.
Oven light stays on	Check for obstruction in oven door. Check to see if hinge is bent or door switch broken.
Cannot remove lens cover on light	There may be a soil build-up around the lens cover. Wipe lens cover area with a clean dry towel prior to attempting to remove the lens cover.
Oven will not Self-Clean properly	Allow the oven to cool before running Self-Clean. Always wipe out loose soils or heavy spill-over before running Self-Clean. If oven is badly soiled, set oven for a four-hour Self-Clean. See Preparing the Oven to Self-Clean, Page 42.
Clock and timer are not working properly	Make sure there is proper electrical power to the oven. See the Clock and Timer sections on Page 27.
Excessive moisture	When using Bake mode, preheat the oven first. Convection Bake and Convection Roast will eliminate any moisture in oven (this is one of the advantages of convection).
Porcelain chips	When oven racks are removed and replaced, always tilt racks upward and do not force them to avoid chipping the porcelain.
<b>Ignition will not operate</b>	
Is the power supply cord unplugged?	Plug into a grounded 3 prong outlet.
Has a household fuse been blown or has the circuit breaker been tripped?	Replace the fuse or reset the circuit.
<b>Surface burners will not operate</b>	
Is this the first time the surface burners have been used?	Turn on any one of the surface burner knobs to release air from the gas lines.
Is the control knob set correctly?	Push in knob before turning to a setting.
Are the burner ports clogged?	See "Super Sealed Surface Burners" section.
...	

Oven Problem	Problem Solving Steps
<b>Surface burner flames are uneven yellow and/or noisy</b>	
Are the burner ports clogged?	See "Super Sealed Surface Burners" section.
Are the burner caps positioned properly?	See "Super Sealed Surface Burners" section.
Is propane gas being used?	The appliance may have been converted improperly. Contact a service technician.
<b>Surface burner makes popping noises</b>	
Is the burner wet?	Let it dry.
Is the cap and gas spreader positioned correctly?	Make sure the alignment pins are properly aligned see "Super Sealed Surface Burners" section.
<b>Excessive heat around cookware on cooktop</b>	
Is the cookware the proper size?	Use cookware about the same size as the surface cooking area, element or surface burner. Cookware should not extend more than 1 in (2.5 cm) outside the cooking area.
<b>Cooktop cooking results not what expected</b>	
Is the proper cookware being used?	See "Cookware" section.
Is the control knob set to the proper heat level?	See "Setting the Control Knobs" section.

Before contacting service, please check "Troubleshooting." It may save you the cost of a service call.  
If you still need help, follow the instructions below. When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

## Service Data Record

For authorized service or parts information see **WARRANTY**.

For serial tag location see Page 2. Now is a good time to write this information in the space provided below.  
Keep your invoice for warranty validation.

### Service Data Record

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Date of Installation or Occupancy \_\_\_\_\_





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