OFFICINE GULLO
FIRENZE

INSTRUCTIONS
FOR USE AND CARE

FIORENTINA

OGG/OGS 304FCU - OGG/OGS 366FCU
OGG/OGS 486FCU - 2OGG/2OGS 304FCU

RANGE WITH ELECTRIC OVEN FOR RESIDENTIAL USE

Pay attention to these symbols present in this manual:

⚠ 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.

⚠ WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

- WHAT TO DO IF YOU SMELL GAS

- **Do not try to light any appliance.**
- **Do not touch any electrical switch.**
- **Do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

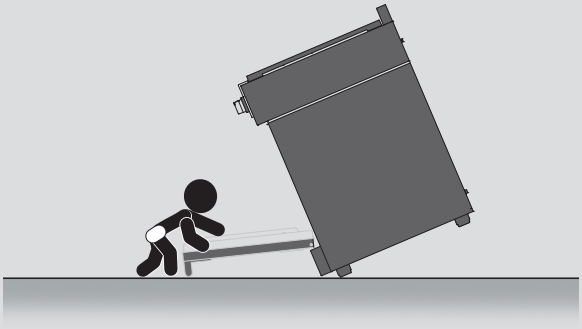
IMPORTANT: Save these instructions for the local electrical inspector use.

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

OWNER: Please keep this manual for future reference.

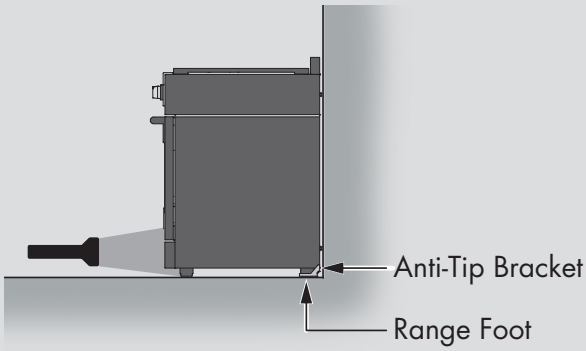
⚠ WARNING

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.



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.



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IMPORTANT INSTRUCTION

General Appliance and Range.
Please read all instructions before using this appliance.

⚠ WARNING

When properly cared for, your new range has been designed to be a safe, reliable appliance. **Read all instructions carefully before using this range. These precautions will reduce the risk of burns, electric shock, fire, and injury to yourself and others. When using kitchen appliances, basic safety precautions must be followed, including the following:**

This appliance must be properly installed and grounded by a qualified technician. Connect only to properly grounded outlet. See "Grounding Instructions" found in the Installation Instructions.

- This appliance should be serviced only by a qualified service technician. Contact the nearest authorized service center for examination, repair or adjustment.
- Do not repair or replace any part of the appliance unless specifically recommended. Refer service to an authorized servicer.
- Do not operate this appliance if it is not working properly or if it has been damaged, until an authorized servicer has examined it.
- Install or locate this appliance only in accordance with the Installation Instructions.
- Use this range only as intended by the manufacturer. If you have any questions, contact the manufacturer.
- Do not cover or block any openings on this appliance.
- Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals, vapors, or nonfood products in this appliance. This type of oven is specifically designed to heat or cook. It is not designed for industrial or laboratory use. The use of corrosive chemicals in heating or cleaning will damage the appliance.
- In the event that personal clothing or hair catches fire, DROP AND ROLL IMMEDIATELY to extinguish flames.

⚠ WARNING

- In the event of a grease fire SMOTHER FLAMES with a close-fitting lid, cookie sheet, or other metal tray, then turn off the gas burner.
- BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.
- Do not use water, including wet dishcloths or towels on grease fires. A violent steam explosion may result.
- NEVER PICK UP A FLAMING PAN. You may be burned.
- ALWAYS have a working SMOKE DETECTOR near the kitchen.
- LEAVE THE HOOD VENTILATOR ON when flambéing food.
- 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.
- NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating the oven.

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 pot holders; moist or damp potholders on hot surfaces may cause burns from steam.
- Do not allow aluminum foil or meat probe to contact heating elements.
- 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.
- Do not allow aluminum foil or meat probe to contact heating elements.

⚠ 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

- Confirm that the door is locked and will not open once both selectors are in CLEAN position and the door lock icon 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 or food.

⚠ 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.
The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects, or other reproductive harm, and requires businesses to warn of potential exposure to such substances.
This product contains a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm. This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, toluene, and soot.

Warnings for Gas and Electric Installation

In case of Propane gas installation
The appliance is produced ready for use with natural gas. It may be converted for use with propane gas using the propane conversion kit supplied with the appliance.
Be sure the unit being installed is correct for the type of gas being used. Refer to the rating plate (see Installation Instructions).

⚠ WARNING

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

⚠ CAUTION

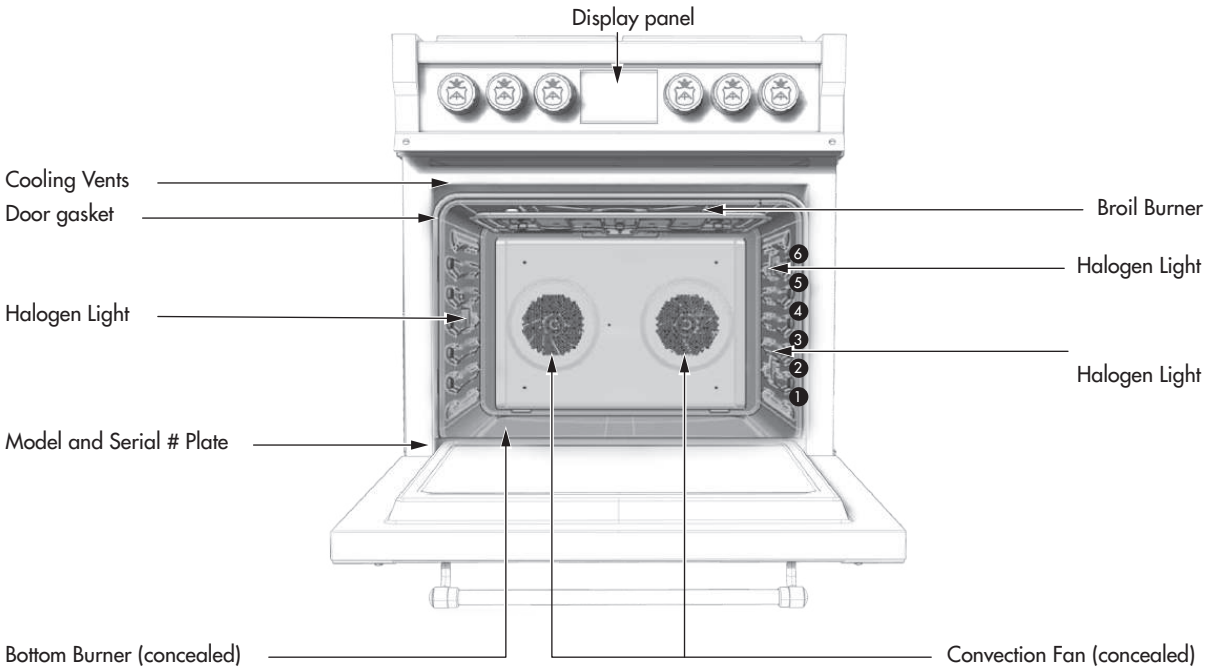
- Always disconnect the electrical supply before servicing this unit.
- For personal safety, this appliance must be properly grounded.
- Do not under any circumstances cut or remove the grounding prong from the power cord plug.

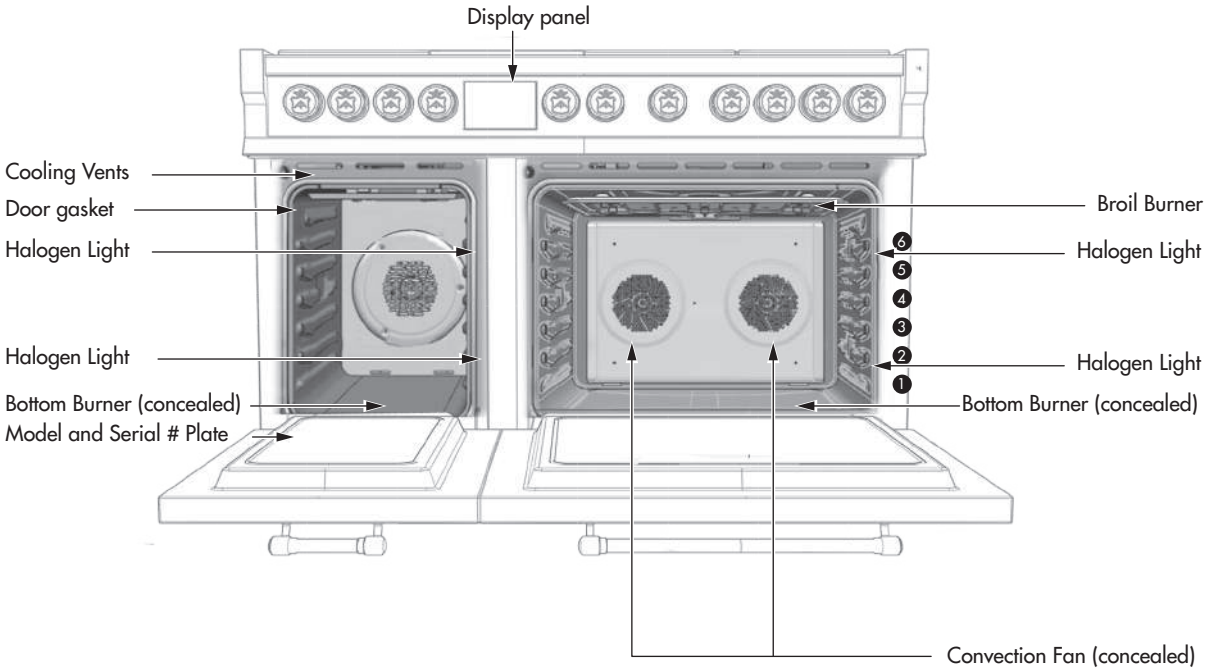
⚠ CAUTION

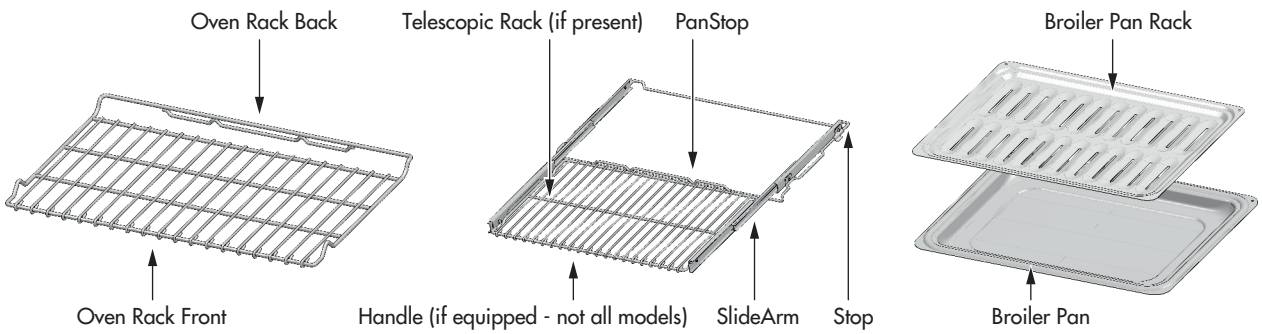
When connecting the unit to propane gas, make certain the propane tank is equipped with its own high pressure regulator. In addition, the pressure regulator supplied with the appliance must be on the inlet gas pipe of this unit.

In case of electrical failure
If for any reason a gas control knob is turned ON and there is no electric power to operate the electronic igniter of the cook top, turn OFF all gas control knobs and wait 5 minutes for the gas to dissipate before lighting the burner manually.
To light the burner manually, carefully hold a lighted match to the burner ports and push and turn the gas control knob to HI until it lights and then turn the knob to desired setting.

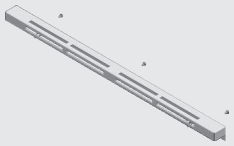
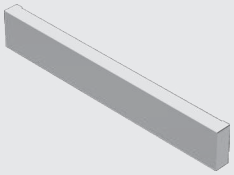
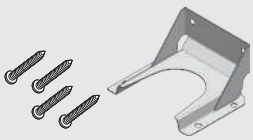
FEATURES OF YOUR OVEN

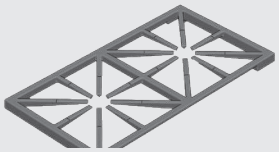
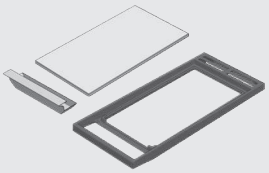
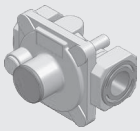
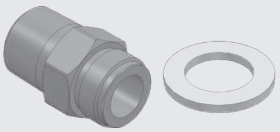
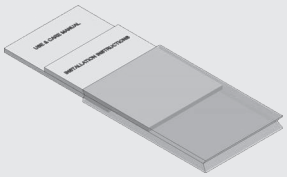




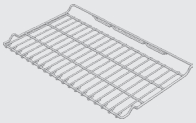
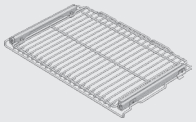
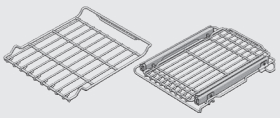


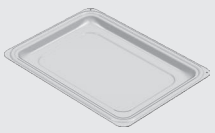
CONTENTS OF YOUR RANGE PACK

	QTY	DESCRIPTION
	1	RANGE COOKER
	1	3" BACKSPLASH THREE FIXING SCREWS
	1	KICK COVER
	3	FEET
	1	FOOT WITH COLLAR
	1	ANTI TIP FOUR FIXING SCREWS

	QTY	DESCRIPTION
		CAST IRON GRATES
	2	Pcs. FOR 30" RANGE
	3	Pcs. FOR 36" - 48" RANGE
	1	GRIDDLE (FOR 48" RANGE)
	1	PRESSURE REGULATOR
	1	NIPPLE
	1	GASKET / WASHER
		MANUAL & GENERAL DOCUMENTATION
	1	"INSTALLATION INSTRUCTIONS"
	1	"USE & CARE"
	1	GAS CONVERSION KIT

OVEN ACCESSORIES OF YOUR RANGE

	QTY	DESCRIPTION
	1 2	OVEN OVENS (FOR 48" RANGE)
	2	CHROMED RACKS
	1	TELESCOPIC CHROMED RACK
	2	CHROMED RACKS

	QTY	DESCRIPTION
	1	ENAMELED ROASTING PAN
	1	ENAMELED ROASTING PAN GRATE
	1	MEAT PROBE

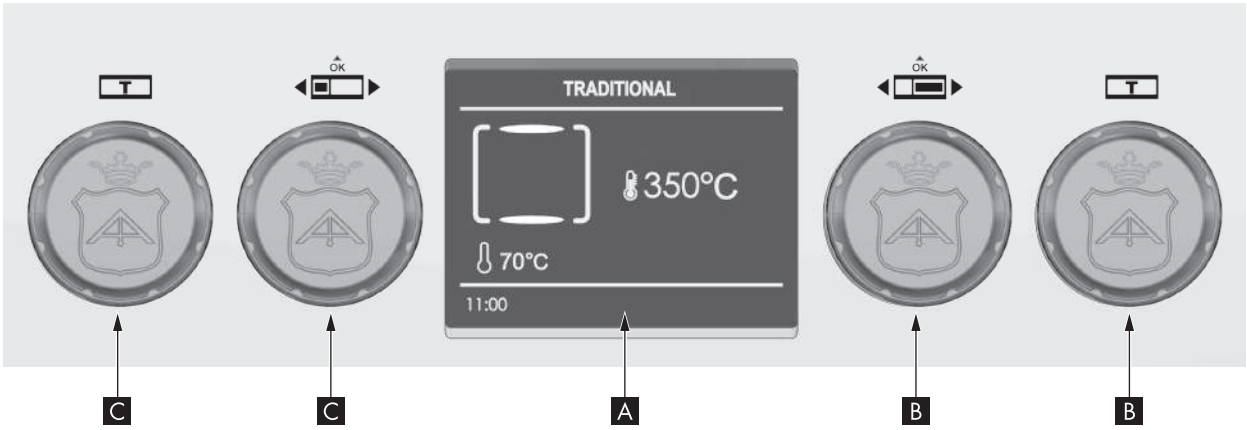
4 - The Control Panels

Your appliance could vary slightly compared to the illustrations below.

A - Display screen

B - Large oven control knobs

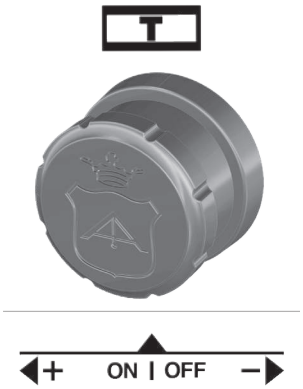
C - Small oven control knobs



Command Knobs

To operate the control knobs, rotate them to left/right press gently. The control will not work if more than one knobs is pressedor rotate at the same time.

ON/OFF & TEMP KNOB

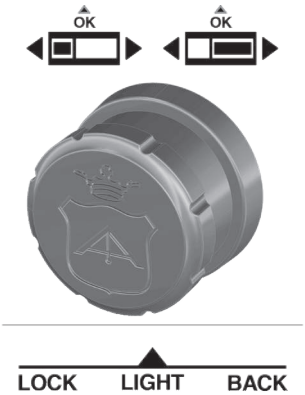


PRESS ON/OFF: Switches the oven ON and OFF.

ROTATE ◀ + : Increase Temperature Setting

ROTATE - ▶ : Decrease Temperature Setting

FUNCTION KNOB



PRESS OK: Confirm the setting and starts cooking operations.

PRESS LIGHT: Switches the oven light ON/OFF only when pressed during a cooking operation.

ROTATE LEFT ◀ : Rotate to move the display selection.

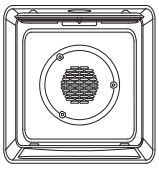
ROTETA RIGHT ▶ : Rotate to move the display selection.

ROTATE BACK (2 sec.): Return to previous display page.

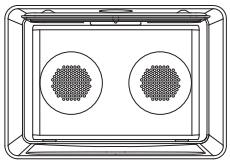
ROTATE LOCK (2 sec.): Simultaneous activation of the door lock and function lock command

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.

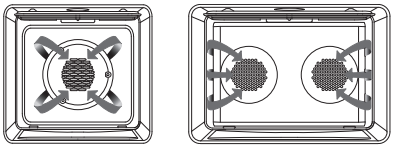
CAVITY STYLES



Convection Cavity



Double Convection Cavity

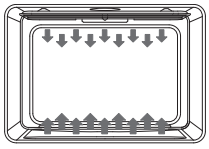


True convection

Set temperature:

from 170 °F (75 °C) to 550 °F (290 °C)
(preset position 450 °F (230 °C)

Convection Bake cooks with heat from one or more ring elements behind the back wall of the oven. The heat is circulated throughout the oven by the convection fan.

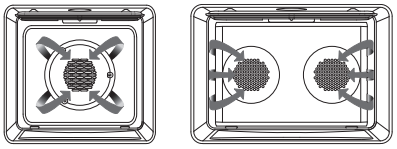


Bake (BAKE)

Set temperature:

from 170 °F (75 °C) to 550 °F (290 °C)
(preset position 350 °F (175 °C)

Is cooking with heated air. Both the upper and lower elements cycle to maintain the oven temperature.

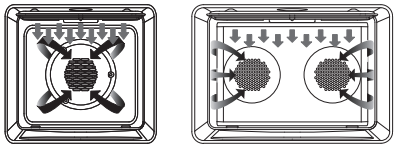


Dehydrate (CONV DEHY)

Set temperature:

from 120 °F (50 °C) to 160 °F (70 °C)
(preset position 140 °F (60 °C)

Dehydrating is similar to convection cooking but holds an optimum low temperature while circulating the heated air to remove moisture slowly for food preservation.

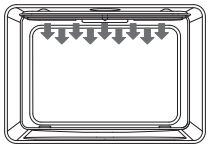


Convection Broil (CONV BROIL)

Set temperature:

from 170 °F (75 °C) to 550 °F (290 °C)
(preset position 450°F (230°C)

Convection Broil combines the intense heat from the upper element with the heat circulated by the convection fan.

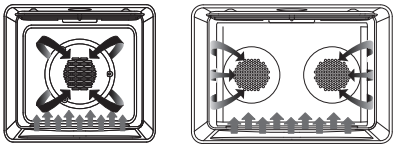


Broil (BROIL)

Set temperature:

from L1 to L5
(preset position L3)

Broiling uses intense heat radiated from the upper element.

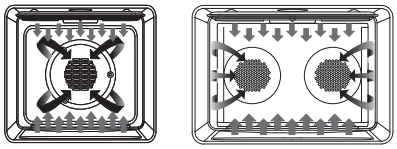


Pizza (PIZZA)

Set temperature:

from 170 °F (75 °C) to 550 °F (290 °C)
(preset position 325 °F (165 °C)

Is a special cooking mode with heated air. The lower elements cycle to cook Pizza.

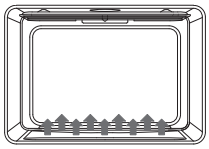


Convection Roast (CONV ROAST)

Set temperature:

from 170 °F (75 °C) to 550 °F (290 °C)
(preset position 325 °F (165 °C)

Convection Roast uses the upper and lower elements and convection fan.



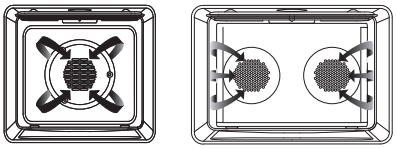
Proof (WARM)

Set temperature:

from 80 °F (25 °C) to 120 °F (50 °C)
(preset position 100 °F (40 °C)

Warming (WARM PLUS)
Set temperature:
from 130 °F (55 °C) to 210 °F (100 °C)
(preset position 170 °F (75 °C)

Proof and Warming use the lower elements to keep foods warm.



Defrost (CONV)

Does not used any heating element, only the convection fan is used to defrost foods.

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

Error codes

This code appears in the event of the electronic control indicating a fault. When the error appears, the current function is blocked. If the type of error is related to a safety function, the oven becomes unusable and every time a start attempt is made, the same error appears (in which case call in the after-sales service), while if the error relates to a minor fault, after being restarted the oven can be used for the functions that do not involve the faulty part (e.g., a heating element).

Beeps

Confirm that the command has been received after a knob has been pressed.
It also indicates that a time function has been completed (e.g. Timer or Timed Cooking). During the execution of a recipe, an acoustic signal warns the user that the oven is waiting for operation by the user (e.g., insert the dish or turn it over).
Beeps also signal an oven fault.

Door Lock

It's displayed steadily 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. A padlock appears when the door has been locked automatically due to self-clean mode.

Power Failure

After the power returns to the oven, the door lock mechanism perform a test run then the clock time and date are displayed.

Default Settings

The cooking modes automatically select a suitable temperature when the cooking mode is selected, these can be changed when a different one is needed.

F Failure Number Codes

These codes are displayed when the electronic control detects a problem in the oven or in the electronics.
The error code is recorded in the Error Log in the Setup menu. This error can be communicated to the service technician so he/she can understand the possible cause of the problem in advance.

Preheat and Fast Preheat

Whenever a cooking made is set and the oven is heating, the preheating starts, during this period, the instantaneous temperature is displayed together with the thermometer icon.
As soon as the 100% is reached, the control sounds an "end of preheat" tone and the current temperature value disappears.
When it's necessary to heat up the oven rapidly, a Fast Preheat mode is available: it use the heating elements and the convenction fan in a special way, in order to reduce the heating time as long as possible. After having set one one of the cooking functions for which the fast preheat is available and set the desired temperature value, than turn the knob to the RIGHT, after entering the functions menu, select the icon ⩓ by means of the knob ◀▶ and confirm by means of the pressing [FUNTIONS] knob. As soon as the set-point temperature is reached, the control sounds a and both "Fast Preheat Icon" and "current temperature" disappear. The oven switches automatically to the desired cooking mode that was previously set: put the food inside now.

Timer

⚠ WARNING

The timer on your oven does not turn the appliance on or off, its only purpose is to alert you through the buzzer.
When you want to turn off the oven automatically, use the end-of-cooking or delayed cooking function.

NOTE: Pressing the OFF knob does not reset or stop the timer.

1. With the oven on, select the ⚙ iconand confirm with the function knob to enter the SETTINGS menu.
2. Select the function 🕒 and set the desired time using the function knob and confirm by means of the pressing functionknob.
3. The time can be set from 1 minute to 12 hours and 59 minutes and, when set, the remaining time is always visible in the bottom status bar until the time expires or is reset.
4. To canel the time set, you must reset the timer by pressing the [FUNTION] Knob fot 2 seconds when you are in timer setting menù.
5. Timer format is usually HR:MIN, switching into MIN:SEC during the last minute.
6. When the time expires, the display shows 00:00 and the buzzer will sound for one minute or until the [FUNCTION] knob is pressed.

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 "detected temperature" will turn off.

Operational Suggestions

- 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.

⚠ WARNING

Keeping appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.

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.
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Oven Condensation and Temperature

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High Altitude Baking

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

120/240 vs. 120/208 Volt Connection

- Most oven installations will have a 120/240 voltage connection.
- If your oven is installed with 120/208 voltage, the preheat time may be slightly longer than with 120/240 voltage.
- The oven is designed to assure the same clean time at 208V. The range ships configured to operate using 120/240 voltage. Refer to the Installation Instructions for how to properly configure the electric oven for optimal performance on 120/208 voltage.

Oven Racks

- The oven has rack guides at six levels as shown in the illustration on Page 6.
- 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 6 if there is any question as to which side is the front of the rack.

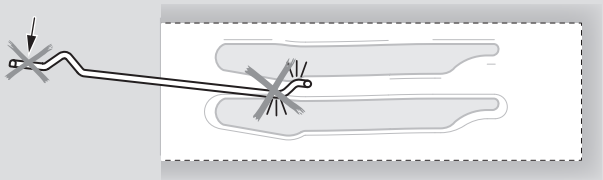
- The racks are designed to stop when pulled forward to their limit.

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.

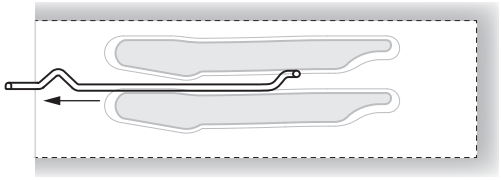
ATTENTION

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

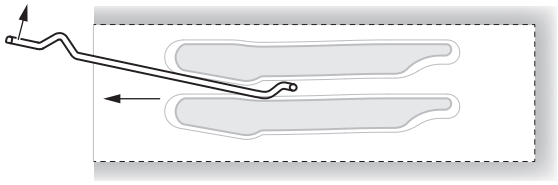


To remove oven rack from the oven:

1. Pull rack forward

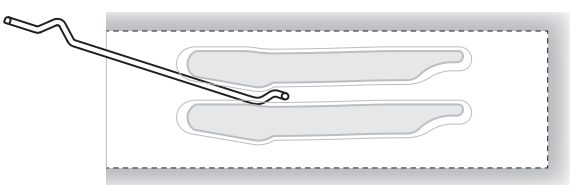


2. Lift rack up at front and then remove it

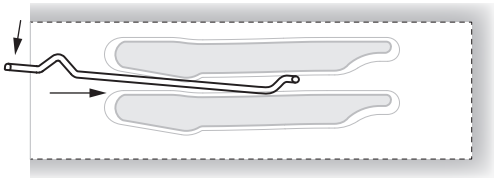


To replace an oven rack:

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.

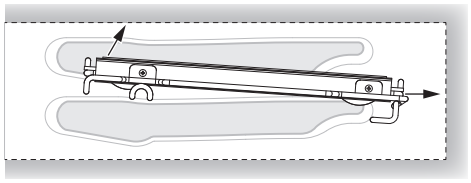
⚠ ATTENTION

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

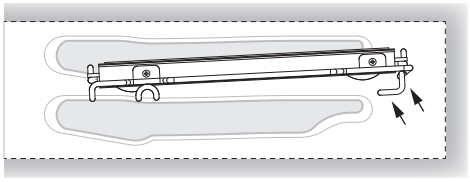
Please refer to illustration on Page 6 if there is any question as to which side is the front of the rack.

To remove extendable rack from the oven:

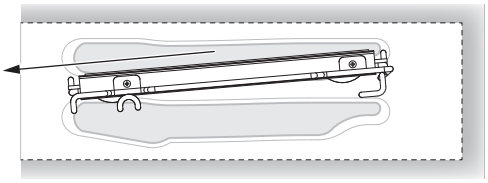
1. Lift of rack slightly and push it towards the back of the oven until the stop releases.



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

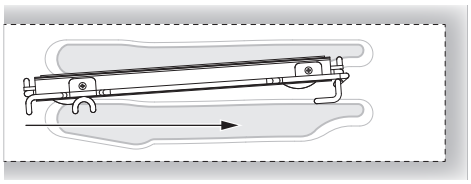


3. Pull rack down and out

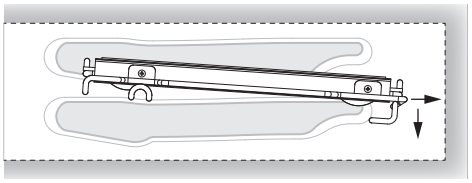


To replace an extendable rack:

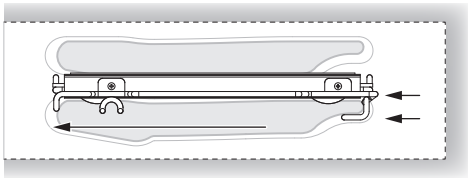
1. Grasp rack firmly on both sides. Place rack (including frame) above desired rack guide



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



Instruction for initial switch-on

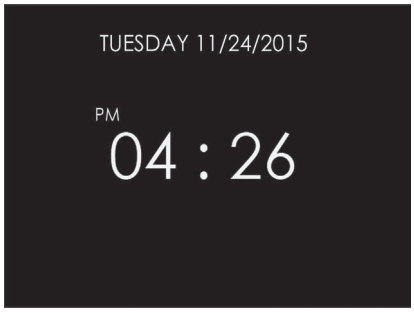
Once the range has been connected to the power supply for the first time, the control atomatically prepares for setting a number of user settings, which remain stored in case of any subsequent switch-on.

NOTE: Both at the first and subsequest connections to the power supply, the door lock mechanism performs a calibration run - **in this phase, always keep the door closed.**

- Language
- Temperature&Weight
- Time
- Data

Refer to the USER SETTING paragraph for setting instructions.

After making the user settings, the control moves automatically to the "Standby" display page.



Oven Cavity Selection (Double Oven)

Once the appliance is switched ON two icons are showed on the top left corner in order to inform the user which cavity is selected and its condition.

- The RED color identifies the oven cavity ON (ACTIVE FUNCTION).
- The WHITE color identifies the oven cavity ON (NOT ACTIVE FUNCTION).
- The GRAY color identifies the oven cavity OFF.
- The frame identifies the Oven selection (SHOWN ON THE DISPLAY).

EXAMPLE 1
LARGE oven: RED icon - ON (active / selected)
SMALL oven: GRAY icon - OFF (not selected)

EXAMPLE 2
LARGE oven: RED icon - ON (active / selected)
SMALL oven: RED icon - ON (active / not selected)

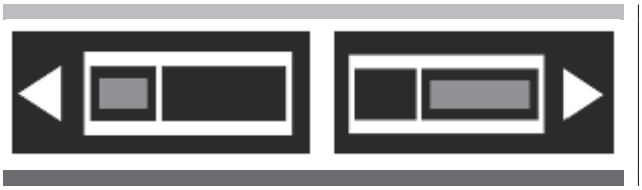
EXAMPLE 3
LARGE oven: RED icon - ON (active / not selected)
SMALL oven: WHITE icon - ON (not active / selected)

EXAMPLE 4
LARGE oven: GRAY icon - OFF (not selected)
SMALL oven: WHITE icon - ON (not active / selected)

NOTE: Press the [ON/OFF] knob to switch the oven ON and press again to switch it OFF. The oven returns to standby mode.

To select the Oven Cavity press the related [FUNCTION] knob for 2 seconds.

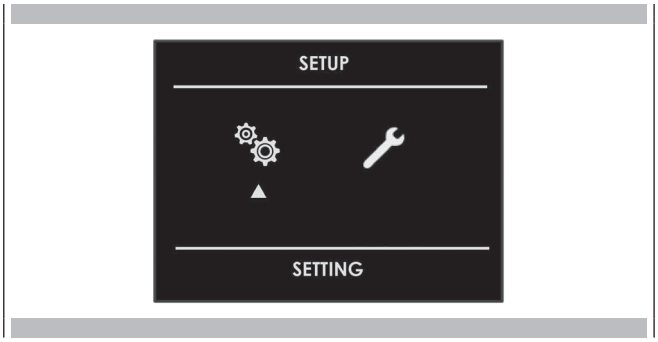
If an oven cavity is OFF and selected while the other is ON, an icon is showed on thedisplaytoadvisethatthe cavity not selected is activated.



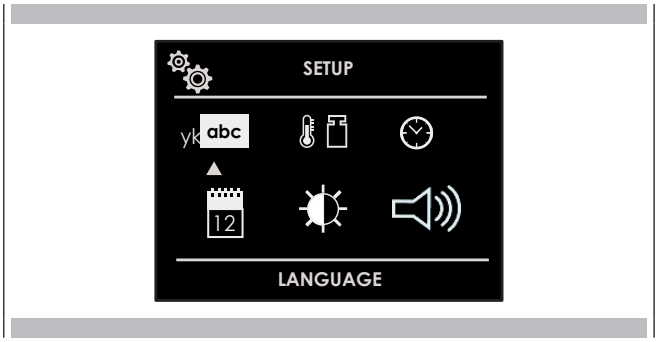
With the oven on, select the iconand confirm with the function knob to enter the SETTINGS menu. This menu permits personalizing the settings of your oven. To make access, no active cooking or any set time functions must be in progress.

NOTE: The Setting menù can never be set if any time function is already set: first delete all the active time functions.

1. Rotate the [FUNCTION] knob to select the sub menu and confirm by means of pressing the [FUNCTION] knob.



2.Use this menu to change the following settings:
Rotate the [FUNCTION] knob to select the setting or change a sub menu from among the six available ones and confirm by means of pressing the [FUNCTION] knob.

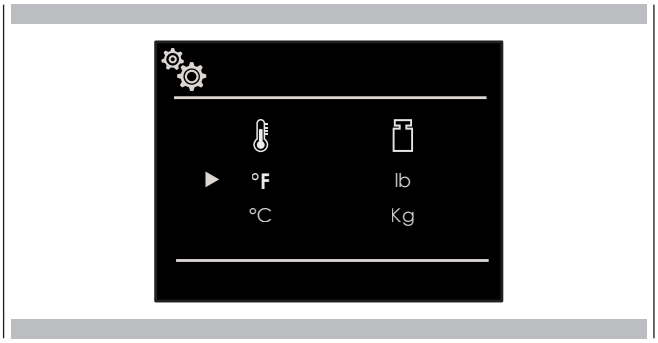


Language

Rotate the [FUNCTION] knob to select a language from among those available, and confirm by means of pressing the [FUNCTION] knob.

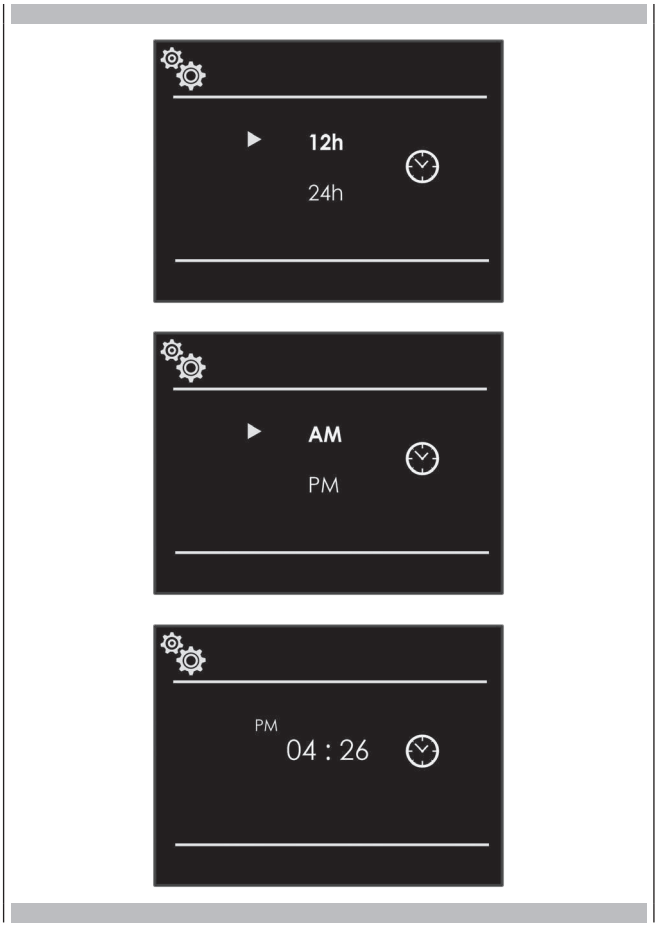
Temperature & Weight

Rotatethe [FUNCTION] knob to selectone of the two temperature options "°C/°F" or weight options Kg/lb and confirm by means of pressing the [FUNCTION] knob.



Time

Rotate the [FUNCTION] knob to select the time format between the options "12h AM/PM or 24h" and confirm by means of pressing the [FUNCTION] knob. Subsequently, set the time of the day using the same procedure.

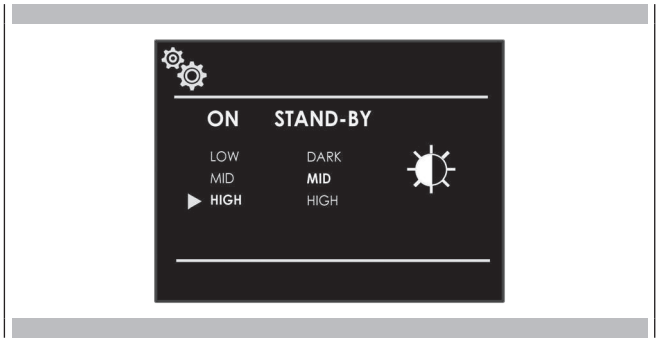


Date

Rotate the [FUNCTION] knob to select the date format from among the options “D.M.Y. – Y.M.D. – M.D.Y.” and confirm by means of pressing the [FUNCTION] knob.

Brightness

Rotate the [FUNCTION] knob to choose which luminosity setting to change between ON or STANDBY, than by means ofrotatingthe [FUNCTION] knobto select therequired degree of luminosity and confirm by means of pressing the [FUNCTION] knob.

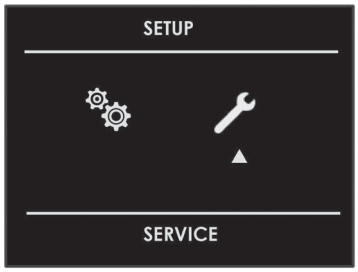


Beeper

Rotate the [FUNCTION] knob to select the required beep level and confirm by means of pressing the [FUNCTION] knob.

With the oven on, select the icon and confirm with the [FUNCTION] knob to enter the SETTINGS menu. This menu permits setting a number of parameters or special functions. It also permits accessing the error events list.

1. Press the [FUNCTION] knob to select the sub menu and confirm by means of pressing the [FUNCTION] knob.



2. Use this menu to change the following settings:
   Press the [FUNCTION] knob to select the item to be set or to be displayed from among the three available ones and confirm by means of pressing the [FUNCTION] knob.

Event Log

The menu permits checking any recorded errors. These codes can be notified to the after-sales service.

Demo

The purpose of this function is to set the DEMO mode, which makes the oven useless forcookingbutautomatically performs a demonstration of functions.

1. Press the [FUNCTION] knob to select the item ON.
2. Confirm by means of pressing the [FUNCTION] knob.
3. Press the [ON/OFF] knob.

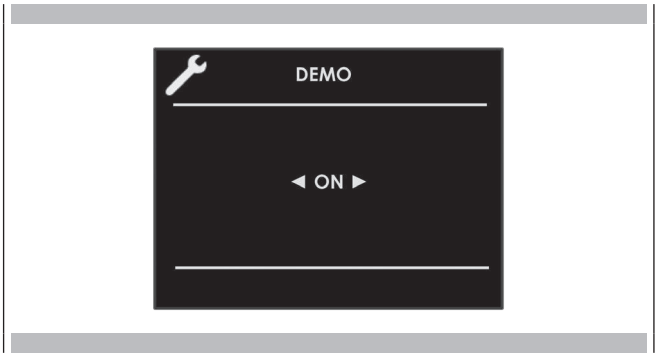
After about 30 seconds, the oven starts to operate in this mode.

To temporarily stop the DEMO function, simply keep any knob pressed for a few second suntil the oven switches to standby.

If the DEMO function is not disabled, it restarts automatically after 30 seconds.

To disable the function, enter the DEMO display page and set OFF. Confirm by means of pressing the [FUNCTION] knob.

NOTE Once set, the function remains enabled even if the oven is disconnected from the power mains.



Switching the oven on and off

IMPORTANT

- After switching off the oven, the cooling fan could continue to operate until the inner parts of the oven have cooled down.

Press the [ON/OFF] knob to switch the oven ON and press again to switch it OFF. The oven returns to standby mode.
To select the Oven Cavity press the related [FUNCTION] knob for 2 seconds.

Selecting the cooking mode

IMPORTANT

- Do not leave the door open for a long time during cooking.
- The door must be kept closed during the BROIL functions.
- Position the grill or grills on an appropriate level.

Functions	
	BAKE
	ROAST
	TRUE CONVEC.
	CONVEC. ROAST
	CONVEC. BAKE
	BROIL
	CONVEC. GRILL
	CONVEC. BROIL
	PIZZA
	CLASSIC PIZZA (On some models)
	DEFROST
	DEHYDRATE

Functions	
	WARM
	WARM PLUS
	SABBATH (On some models)
	SELF CLEAN

Select the appropriate cooking mode according to the food to be cooked using the [FUNCTION] knob and confirm by means of pressing the [FUNCTION] knob.

Changing the cooking mode

To change the cooking mode while the oven is working, rotate [BACK] for 2 seconds. At this point, another cooking mode can be selected from among those available in the group by means of the [FUNCTION] knob.

Changing temperature

IMPORTANT

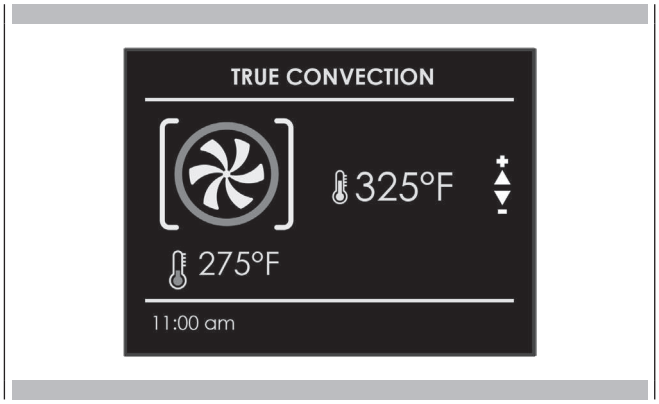
- The BROIL function operates at levels. No temperature can be set because this works at fixed cycles according to the set level from L1 to L5.
- The maximum temperature of the BROIL function is limited according to the set level.
- In all the cooking modes where the temperature is fixed, this is not shown on the screen.
- At the end of a function, the display screen shows the residual compartment heat temperature from the standby page.

1. From the cooking mode display page, the temperature can be changed by means of the [TEMPERATURE] knob.
2. Once cooking has started, the temperature can in any case be changed, at any time, by means of the [TEMPERATURE] knob.

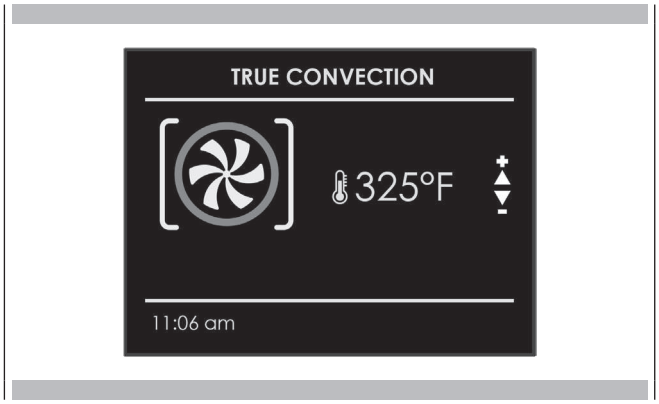
COOKING MODE	ICON	FAST PREHEAT	MEAT PROBE	TEMPERATURE Min.	Preset	Max.
DEFROST				***	***	***
DEHYDRATE				120° F (50° C)	140° F (60° C)	160° F (70° C)
WARM				80° F (25° C)	100° F (40° C)	120° F (50° C)
WARM PLUS				130° F (55° C)	170° F (75° C)	210° F (100° C)
BAKE				170° F (75° C)	350° F (175° C)	550° F (290° C)
ROAST				170° F (75° C)	350° F (175° C)	550° F (290° C)
TRUE CONVECTION				170° F (75° C)	325° F (165° C)	550° F (290° C)
PIZZA				170° F (75° C)	325° F (165° C)	550° F (290° C)
CONVECTION ROAST				170° F (75° C)	325° F (165° C)	550° F (290° C)
CONVECTION GRILL				170° F (75° C)	325° F (165° C)	550° F (290° C)
CONVECTION BAKE				170° F (75° C)	450° F (230° C)	550° F (290° C)
CONVECTION BROIL				170° F (75° C)	450° F (230° C)	550° F (290° C)
BROILL1					400° F (205° C)	
BROILL2					450° F (230° C)	
BROILL3					490° F (255° C)	
BROILL4					520° F (270° C)	
BROILL5					550° F (290° C)	
CLASSIC PIZZA (if present)					590° F (310° C)	
SABBATH (if present)				120° F (50° C)	140° F (60° C)	550° F (290° C)
SELF CLEAN					840° F (450° C)	

Pre-heating phase

While the oven is in pre-heating phase, the instantaneous temperature is displayed underneath the cooking mode icon.



Just as soon as the set temperature is reached, an acoustic signal is heard and the instantaneous temperature indication disappears.

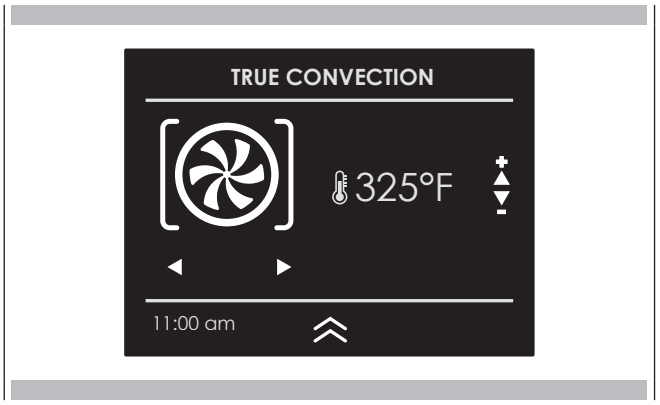


Fast Preheat

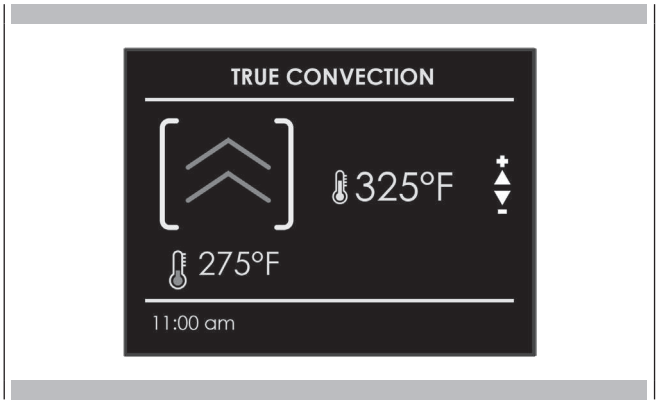
The FAST PREHEAT function permits reaching the desired temperature quicker compared to standard preheating. The function can be enabled for all the cooking modes in the BAKE (except the Sabbath and ECO), CONVECT and PIZZA groups.

To select FAST PREHEAT:

1. Select and start the cooking mode and turn the knob tothe RIGHT.
2. After entering the functions menu, select the icon ⩓ by means of the knob ◁ ▷ and confirm by means of the pressing [FUNCTION] knob. The symbol ⩓ appears in the lower part of the screen.



3. The display page shows the icon of the active functions until the set temperature has been reached. Afterwards, the function switches to automatic in the selected cooking mode.



Using Oven Lights

A single push of the [FUNCTION] knob activates the lights only when pressed during a cooking operation.
Oven lights turn on automatically when the door is opened. When an oven is in use, oven lights turn on automatically when a mode is started. Oven lights will turn off automatically when the oven mode is cancelled.

NOTE: The lights do not operate in the Self-Clean mode.

NOTE: Once switched on, the lights go OFF automatically after 3 minutes. To switch them back ON, press the [FUNCTION] knob or open the door.

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.

⚠ CAUTION

Never leave food in the oven for more than one hour before and after cooking.
This could deteriorate the properties of the food itself.

NOTE The time functions cannot be used if the meat probe is on. The maximum cooking time that can be set is 12 h.

Cook Time

Use the "Cook Time" function to operate the oven for a determinate period of time. The oven starts immediately and switches off automatically once the time has expired.

To Set a Timed Mode

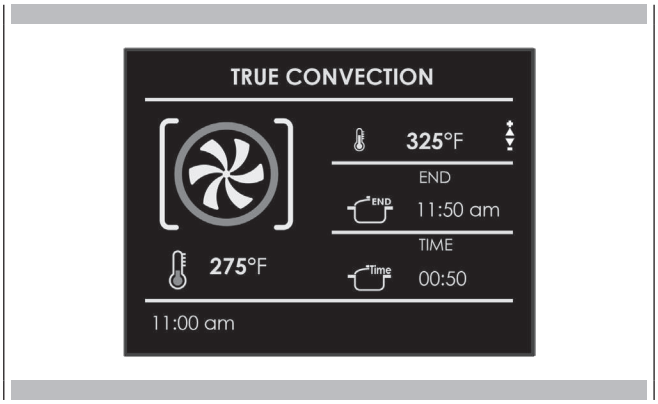
1. Select the cooking mode and temperature.
2. There are two ways to set the function.

a) Select ☞ to set the duration and press [FUNCTION] knob.

b) Select ☞ to set the stop time and press FUNCTION] knob.

3. After selecting one of the two above options, set the time by means of the [FUNCTION] knob and confirm and confirm by means of the pressing [FUNCTION] knob.
4. After pressing the [FUNCTION] knob cooking starts and the time cooking information is shown on the display page.

- Cooking mode
- Temperature
- Cooking time
- End of cooking time



5 After cooking, the oven switches off and an acoustic signal warns that cooking has terminated.

To change the cooking time when the oven is already operating, simply rotate the [FUNCTION]knobtothe riht [LOCK] and enter the new cooking time before pressing the [FUNCTION] knob again.

Stop Time

Use the "Stop Time" function to delay the start of timed cooking. Enter the cooking stop time and the oven will automatically calculate the start time. The oven switches on and off automatically.

To Delay the Start of a Timed Mode

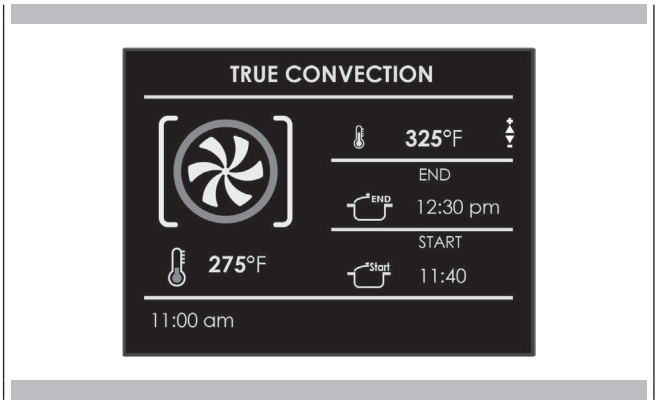
1 First of all set the required timed cooking as indicated in the "COOK TIME" paragraph.

2 Select ☞ to set the stop time and press [FUNCTION] knob.

3 Set the cooking stop time by means of the [FUNCTION] knob and confirm and confirm by means of the pressing [FUNCTION] knob.

4 After pressing the [FUNCTION] knob, the function positions in standby and thepostponedcookingdetailsare shown on the screen.

- Cooking mode
- Temperature
- Cooking stop time
- Cooking start time



- After cooking, the oven switches off and an acoustic signal warns that cooking has terminated.

Tochange the cooking time and stop time when the ovenis already operating, simply rotate the [FUNCTION] knob to the riht [LOCK] and enter the new cooking stop time before pressing the [FUNCTION] knob again.

13 - Setting the Meat Probe (if present)

When roasts, steaks or poultry are being cooked, this is the best way to tell when the food is correctly cooked.
This oven is optionally provided with the meat probe feature to sense the temperature inside meat and stop cooking as soon as the set value is reached.
When the probe is used, the oven automatically checks the cooking time.

NOTE : the food probe is an accessory available only in some versions of the product.
Tenderness, aroma and flavour are the result of precise, functional control.
The food probe is a thermometer which, when inserted into the food, makes it possible to check the internal temperature and use it to establish the end of cooking.
For example, meat may look like it is cooked on the outside, but still be pink on the inside!

The temperature reached by food during cooking is closely linked to problems relating to health and hygiene. Bacteria can be contained in every kind of meat, poultry and fish, as well as raw eggs.
Certain types of bacteria make food go off, while others, such as Salmonella, Campylobacter jejuni, Listeria monocytogenes, Escherichia coli and Staphylococcus aureus can be seriously harmful to human health. Bacteria multiply very quickly above a temperature of 4.4° up to 60°C. Mince is particularly at risk from this point of view.
To prevent bacteria from multiplying, it is necessary to take the following measures:

- Do not defrost food at room temperature, always in the fridge or in the oven using the specific function. In the latter case, cook the food immediately afterwards.
- Stuff chicken just before eating it. Never buy pre-packed ready-stuffed chicken and only buy ready-cooked stuffed chicken when you intend to eat it within 2 hours.
- Marinate food in the fridge, not at room temperature.
- Use a food probe to check the temperature of meat, fish and poultry if they are more than 5 cm thick, to ensure that the minimum cooking temperatures are reached.
- The greatest hazards are posed by poorly cooked chicken, particularly at risk from Salmonella.
- Avoid interrupting the cooking process, i.e., partially cooking food, storing it and completing the cooking process later. This sequence encourages the growth of bacteria due to the "warm" temperatures reached inside the food.
- Roast meat and poultry in the oven at temperatures of at least 165°C.

NB: Use only the meat probe supplied with the appliance.

In any case, we recommend that you consult the following table taken from the National Food Safety Database (USA).

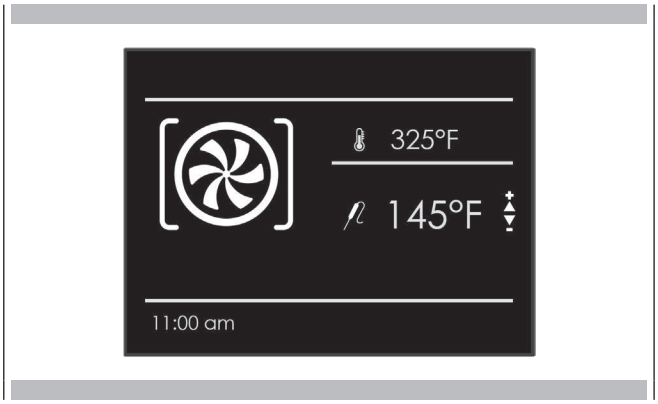
Food	Minimum internal temperature
Mince	
Hamburger	71 ° C
Beef, veal, lamb, pork	74° C
Chicken, turkey	74° C
Beef, veal, lamb	
Roasts and steaks:	
Rare	The cooking temperature for rare meat is not indicated by the NFSD as it is unsafe for health reasons
Medium-rare	63° C
Medium	71 ° C
Well done	77° C
Pork	
Chops, roasts, ribs:	
Medium	71 ° C
Well done	77° C
Fresh ham	71 ° C
Fresh sausages	71 ° C
Poultry	
Whole chicken or chicken pieces	82° C
Duck	82° C
Whole turkey (not stuffed)	82° C
Turkey breast	77° C

⚠ WARNING

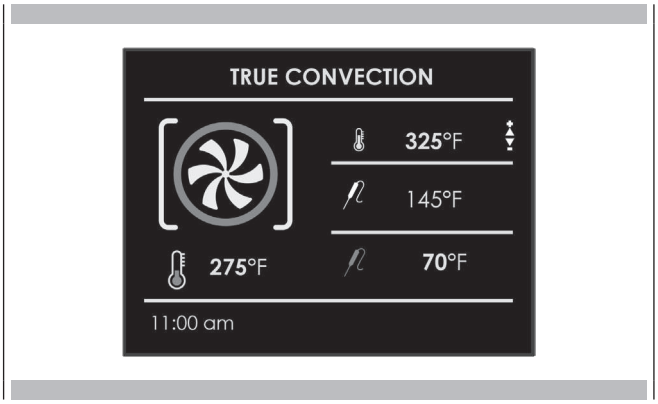
- To avoid burns, use a kitchen glove to fit and remove the meat probe when the oven is hot.
- Always remove the probe using the grip. If it is removed by pulling the cable, it could suffer damage.
- Make sure the food is completely de-frozen when the probe is fitted. Otherwise it could suffer damage.

NOTE The meat probe is not enabled for all functions (meat probe function not available also for Recipes). If it is fitted during one of these functions, a probe removal message appears on the screen.
If the meat probe is accidentally removed during operation, a warning message appears on the screen.
The temperature of the probe can be set between 104°F and 212°F (40°C - 100°C).
The oven stores the last temperature set by the user.

Insert the tip of the probe in the central and thickest part of the meat.
Make sure the probe is not in contact with the fat, bone, oven parts or dishes.
The meat probe is automatically recognised when it is inserted and the icon appears on the screen.
When a cooking mode is started with the probe inserted, the display page for setting the function appears automatically.



1. Set the required probe temperature by means of the [TEMPERATURE] knob.



2. After pressing the [FUNCTION] knob the cooking starts and all probe cooking details appear on the screen.

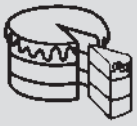
- Cooking mode
- Oven temperature
- Set probe temperature
- Instantaneous probe temperature

Once the set probe temperature is reached, the oven switches off and an acoustic signal warns that cooking has terminated.

NOTE: After cooking has started, the oven temperature can in any case be changed at any time by means of the [TEMPERATURE] knob.

To change the probe temperature, turn the [FUNCTION] knob [BACK] for 2 seconds, then select again the cooking function and change the temperature value.

The Recipe function of your oven gives you the chance to cook food without having to set the oven manually every time. By selecting a "SET" recipe, the cooking mode, the temperature and the time are automatically set according to the recipe selected from the menu.

Recipe List	Type of Food	Food condition	Recipes List	Information displayed
PRESET OR PERSONAL		FRESH	BREAD PIZZA FIRST	TYPE OF ACCESSORY LEVEL POSITION FOOD WEIGHT COOKING TIME PREHEAT REQUIRED (YES/NO)
		FROZEN		
		WHOLE	MEAT	
		IN PEICES		
		WHOLE	POULTRY	
		IN PEICES		
		WHOLE	FISH	
		IN PEICES		
		-	VEGETABLES	
		-		
		-	PIES	
		-		

Select an already-set recipe:

1. Switch the oven, select the icon 📖 and press the [FUNCTION] knob.
2. Using the [FUNCTION] knob select the list between "PRESET" or "PERSONAL" and confirm by means of the same knob.
3. Choose the type of food to be cooked using the [FUNCTION] knob and confirm by means of the same knob.
4. Using the [FUNCTION] knob choose between "FRESH" or "FROZEN" or in other cases between "WHOLE" or "IN PEICES" and confirm by means of the same knob.
5. Select the required recipe by means of the [FUNCTION] knob and confirm by means of the same knob.
6. When the recipe is selected, the following display page appears on the screen:

7. To start the recipe, confirm by pressing the [FUNCTION] knob. During a recipe, a number of acoustic and visual messages will ask you to perform the following operations. Simply follow the instructions on the screen.
8. Upon termination, the oven switches off and an acoustic and visual signal warns that the recipe has terminated.

Saving a personalized recipe:
Once a recipe has been selected, the "Time" and "Weight" setting can be changed and the recipe can be saved among the "PERSONAL" ones.

1. Once a recipe has been selected, rotate the [FUNCTION] knob and and confirm by pressing the same knob.
2. To change the weight, enter the desired weight by means of the [FUNCTION] knob and confirm by pressing the same knob.

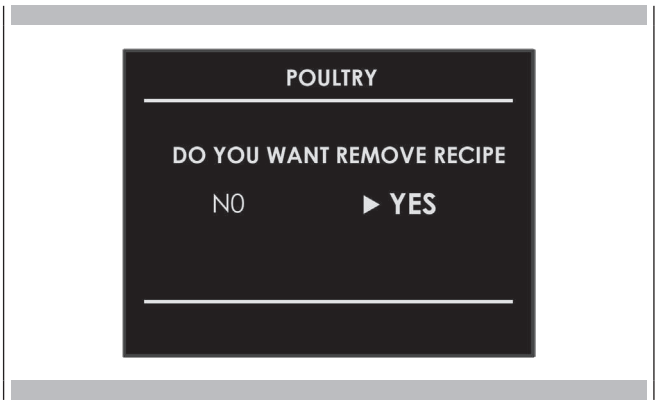
3. The oven switches automatically to the cooking time. To change this time, use the [FUNCTION] knob to set the cooking time and confirm by pressing the same knob.

4. At this point, the recipe can be saved in the list of "PERSONAL" recipes by selecting "SAVE" and confirming by means of the [FUNCTION] knob.

NOTE If the time and weight values are changed and not saved straight away, at the end of the recipe, a message appears which asks whether you want to save it.

5. To start the recipe press the [FUNCTION] knob.

Cancelling a Personalized recipe:
1. To eliminate a recipe from the list of personalized recipes, select the recipe.
2. Rotate the ON/OFF knob to the right and select the choice and confirm with the [FUNCTION] knob.



15 - Classic Pizza (on some models)

The CLASSIC PIZZA was specifically designed so you can bake perfect PIZZAS in just a few minutes.
For perfect results, select the CLASSIC PIZZA to access this special recipe. After you make your settings, Classic Pizza recipes will do the rest, reaching about 650°F (345°C) by turning on the heating elements at 100% of their capacity.
At this temperature, you are guaranteed to have a crispy base and proper cooking of the toppings of your pizza, like at the pizzeria.
The secret to a good pizza is in the simplicity of a well-leavened dough, prepared and cooked well: use a small quantity of good quality toppings.

Recipe List	Type of Food	Food condition	Recipes List	Information displayed
PRESET OR PERSONAL		PIZZA SINGLE THIN PIZZA SINGLE THICK PIZZA DOUBLE THIN PIZZA DOUBLE THICK PIZZA MULTI THICK PIZZA MULTI THICK	COOKING TIME PROPOSED	TYPE OF ACCESSORY LEVEL POSITION COOKING TIME PREHEAT REQUIRED YES/NO)

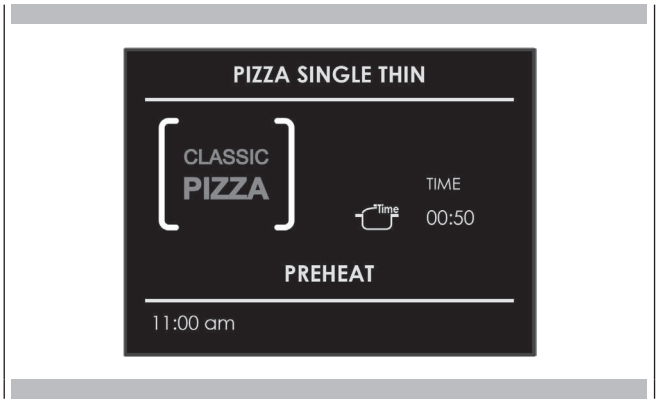
Pizza	Weight Leavened Dough	Diameter
THIN	180 gr	30 cm
THICK	260 gr	30 cm

Selecting an already-set "CLASSIC PIZZA" recipe:

1. Start the oven and select the icon CLASSIC PIZZA and confirm with the [FUNCTION] knob.
2. By means of the [FUNCTION] knob, select the list between "PRESET" or "PERSONAL" and confirm with the same knob.
3. Choose the type of pizza to be cooked by means of the [function] knob and confirm by pressing the same knob.
4. After the recipe has been selected, the following display page appears:

Once a recipe has been selected the "Time" setting can be changed (from 01:00 min/sec to 59:59 min/sec) and the recipe can be saved among the "PERSONAL" recipes ofthe special Classic Pizza function. If so required, the saved recipe can also be cancelled.
If the time is changed and not immediately saved, at the end of the recipe, a message appears to ask whether you want to save it.
(FOR MORE DETAILS ON HOW TO PERFORM THESE STEPS, REFER TO THE INSTRUCTIONS IN THE RECIPE PARAGRAPH).

5. Once confirmed with the [FUNCTION] knob, the oven preheats and when finished, it beeps and the display willtell that it's the right moment to put in the pizzas. Baking automatically starts when you close the door and, from now to the end, there are no other settings or anythingtoturn on; you must simply follow the instructions on the display.



NOTE After the first pizza, you can immediately continue baking other pizzas without having to preheat. If, on request is selected, the recipe is repeated, while if OFF is pressed the recipe terminates.

Tips For A Good Pizza:
Given the high temperatures and short baking time, we recommend that you insert and remove the pizzas quickly so that the door is open for as short a time as possible and the temperature doesn't drop.

Once the beep and display indicate that baking is finished, immediately remove the pizza, since the cooking times are very short and even a few seconds can have a significant effect.

The baking time can be changed based on the type of dough and pizza; changes should be made with the +/- keys before pressing the start key.

At the end of the recipe, you will be asked if you want to save it in your personal recipes.

PIZZA GRILL	OVEN STONE (IF PRESENT)
	Insert before the preheating the oven

16 - Solving Baking Problems

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.

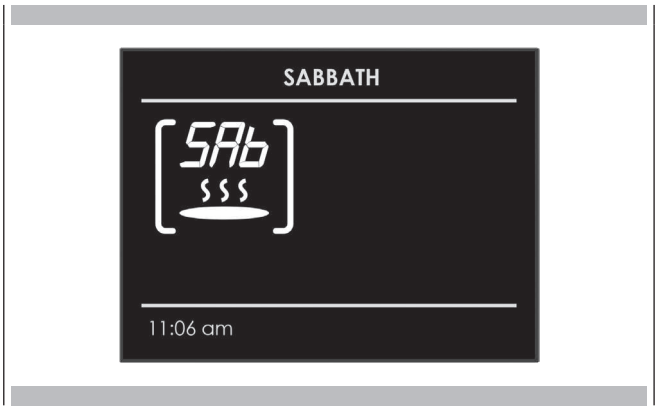
BAKING PROBLEM	CAUSE
Food browns unevenly	- Oven not preheated - Aluminum foil on oven rack or oven bottom - Baking utensil too large for recipe - Pans touching each other or oven walls
Food too brown on bottom	- Oven not preheated - Using glass, dull or darkened metal pans - Incorrect rack position - Pans touching each other or oven walls
Food is dry or has shrunk excessively	- Oven temperature too high - Baking time too long - Oven door opened frequently - Pan size too large
Food is baking or roasting too slowly	- Oven temperature too low - Oven not preheated - Oven door opened frequently - Tightly sealed with aluminum foil - Pan size too small
Pie crusts do not brown on bottom or have soggy crust	- Baking time not long enough - Using shiny steel pans - Incorrect rack position - Oven temperature is too low
Cakes pale, flat and may not be done inside	- Oven temperature too low - Incorrect baking time - Cake tested too soon - Oven door opened too often - Pan size may be too large
Cakes high in middle with crack on top	- Baking temperature too high - Baking time too long - Pans touching each other or oven walls - Incorrect rack position - Pan size too small
Pie crust edges too brown	- Oven temperature too high - Edges of crust too thin

The Sabbath Mode function of your oven complied with Jewish laws. This function allows the oven to perform only the static function.
When the Sabbath function is selected, the following functions are disabled:

- Oven lights
- All the functions except ON/OFF and the temperature setting
- Meat Probe Function
- Timed cooking function
- Timer function
- The icon on the display screen is steady and not animated as in the case of traditional cooking modes.
- Display screen and key acoustic warnings.

To set the Sabbath Mode function, switch ON the oven and select the Sabbath function by means of the [FUNCTION] knob and confirm with the same knob.

The function starts by showing the icon on the display screen.



NOTE The function lasts at most 72 hours.
The temperature can be set at any time from 120°F (50°C) to 550°F (290°C) with a preset of 140°F (60°C). The function can be disabled at any time by pressing the OFF key.

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.
- Only one oven at a time can be set to Self-Clean.
- 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.

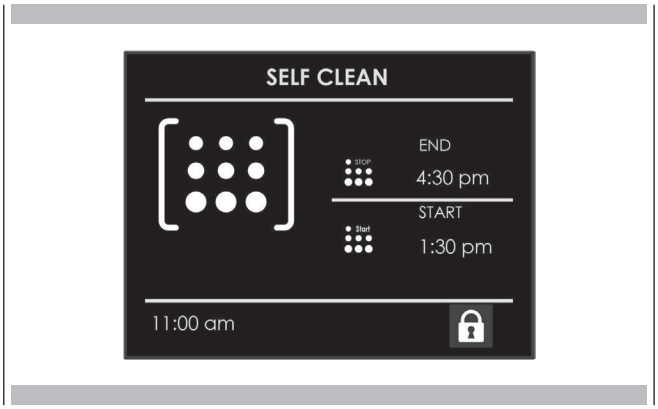
Preparing the Oven for Self-Clean

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 42.
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 33.

CLEANING THE OVEN

To Set the Self-Clean Mode

1. Press the ON/OFF knob and select the icon [⁞⁞] and then confirm with the same knob .
2. A message will appear on the screen prompting simultaneous rotation of the knobs followed by removal of all the objects and accessories from the compartment.
3. Press the [FUNCTION] knob to start door lock and cleaning cycle.
4. The clean time is displayed automatically, its standard value is 3 hours (min. 2h - max 4h).



5. At the end of the programmed cleaning time, the oven will automatically turn off.

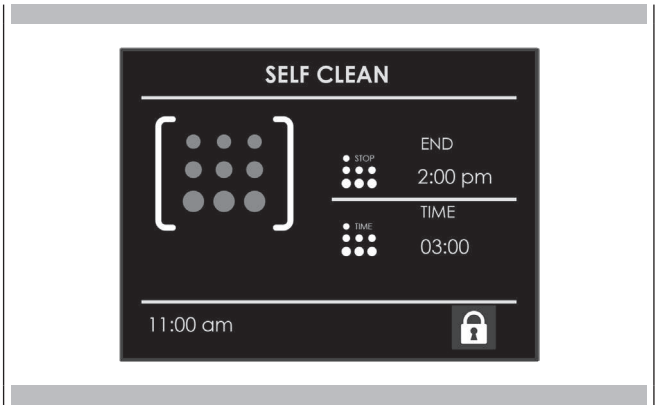
- To stop the cleaning mode at any moment, press ON/OFF knob.
- The Self Cleaning cycle cannot be selected if the door is open.
- If the door is in the open position when the function has already been selected and the [FUNCTION] knob is pressed the latch doesn't move, the "PADLOCK" icon will flash until the door will be closed and the lock motor stops. When the "CLOSED PADLOCK" it is displayed, the door cannot be opened.
- Check that the door has been locked, if door does not lock, press ON/OFF knob and do not start self-clean; phone for service.
- Do not attempt to open the door while the cleaning cycle is running and the door is locked.

To Change the Cleaning Time

1. To change the setting from 3 hours, select 4 either 2 hours for light soil immediately after starting.
2. To change the hours, rotate the [FUNCTION] knob to the RIGHT and select icon, (the hours will flash), use the [FUNCTION] knob to change the value, than confirm by pressing the [FUNCTION] knob.
3. Automatically the minutes will flash, use the [FUNCTION] knob to change the value, than confirm by pressing the [FUNCTION] knob.

To Delay the Start of Cleaning

1. Follow steps 1 through 3 above.
2. Touch the icon and verify that "STOP TIME" appears on the display. The hours will begin flashing, use the [FUNCTION] knob to change the value, than confirm by pressing the [FUNCTION] knob.
3. Automatically the minutes will flash, use the [FUNCTION] knob to change the value, than confirm by pressing the [FUNCTION] knob.



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.

⚠ CAUTION

Keep in mind that the oven door will remain locked until it is safe enough to open. The lock symbol will disappear from the display when the door lock is released.
You will still need to exercise caution when the door lock is released because the inside of the oven may still be hot.

After the self-clean cycle is complete the oven control monitoring the internal temperature and the following messages will be displayed:

- From the 460°C/860°F to 270°C/518°F= "End Self Cleaning"
- From the 270°C/518°F to 50°C/122°F= "Waiting to Clean"
- From the 50°C/122°F to 25°C/77°F= "Remove Residues" (Press ON/OFF key to clear the message).

You may notice a powder ash residue in the bottom of the oven after self-cleaning. This condition is normal. Use a damp cloth or sponge to wipe up the residue after the oven cools down.

Self-cleaning Tips:
If any soil remains in the oven after the self-clean cycle is complete, you may repeat the cycle if you want.
Self-clean the oven regularly to prevent excessive soil build- up. Doing so will make the self-clean cycle work better and reduce smoke and odors.

20 - Do-it-Yourself Maintenance Oven Door Removal

⚠ 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 substantial. Use both hands to remove the oven door. The door front is glass of which there are 4 panes.
- 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.

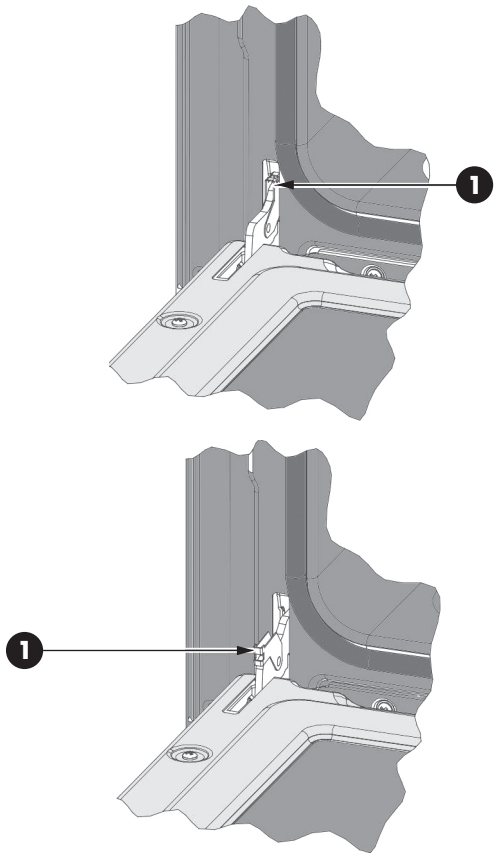
To Remove Door

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 until you feel it stop at the security clip.
4. Hold firmly; the door is heavy. Lift and pull towards you - you may have to play with it a little to feel the hinges disengage from the oven frame.
5. Place the door in a convenient location.

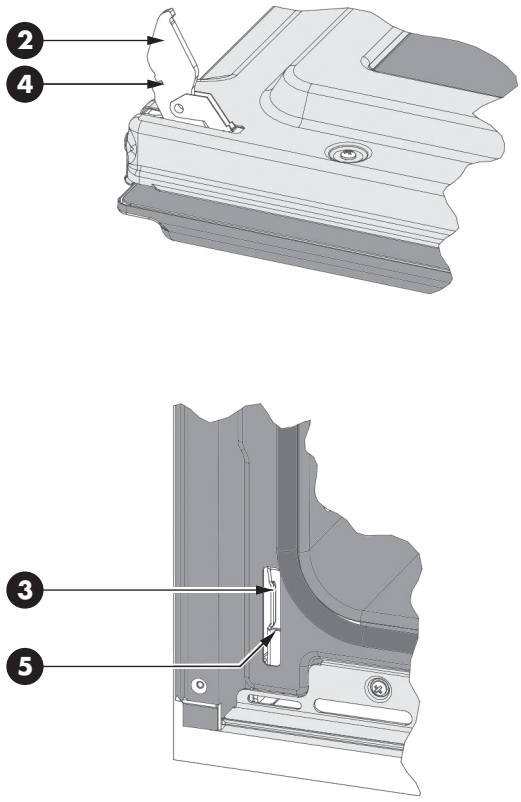
To Replace Door

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. If the security clips cannot be easily moved back to their normal operating position, ie. the clips hit the frame, then the door is not correctly seated. Bring the security clips back out and try to reseat the door - you will feel it clip in / drop slightly when the hinges engage the frame correctly.
3. Close and open the door slowly to assure that it is correctly and securely in place.

TO REMOVE THE DOOR



TO REPLACE DOOR



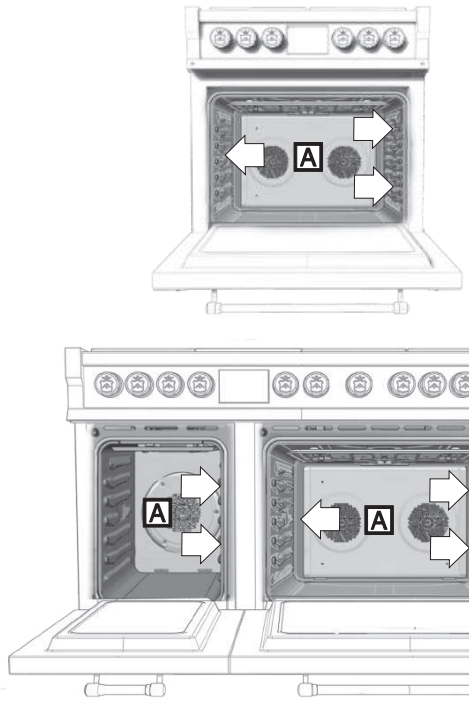
- Each oven is equipped with three halogen lights located in the lateral walls of the oven.
- The lights are switched on when the door is opened or when the oven is in a cooking cycle.
- The oven lights are not illuminated during SELF- CLEAN.
- Each light assembly consists of a removable lens, a light 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.

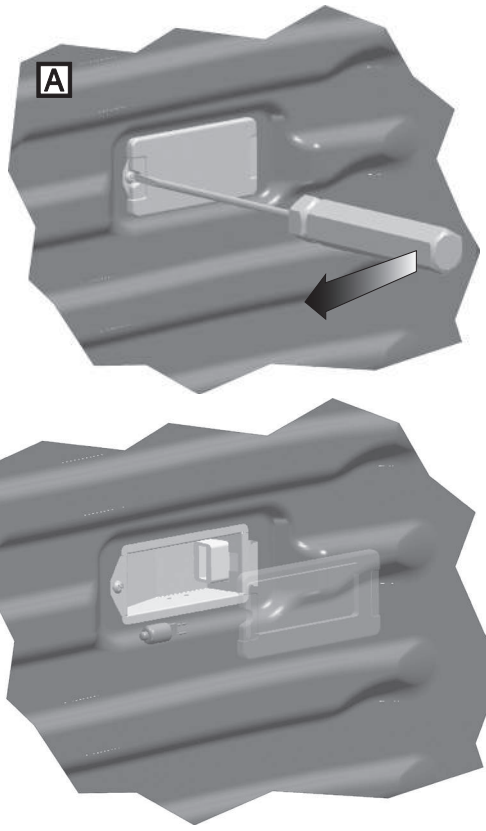
To Replace a Light Bulb

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).

OVEN LIGHT

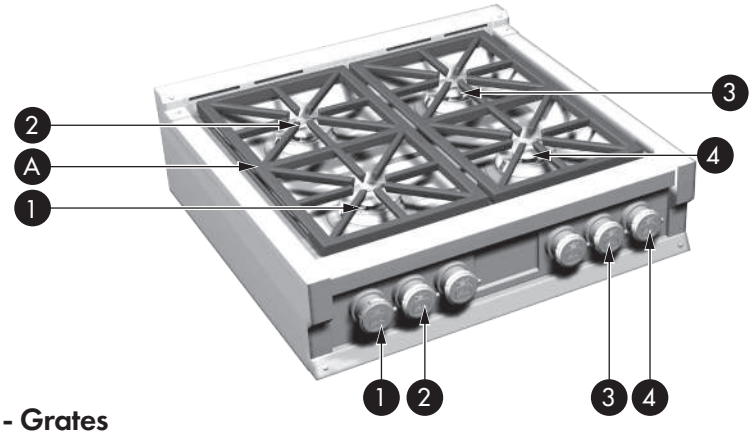




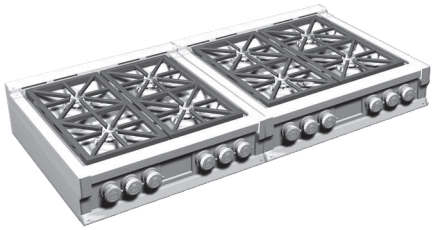
WARNING

- 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.

COOKTOP 30″



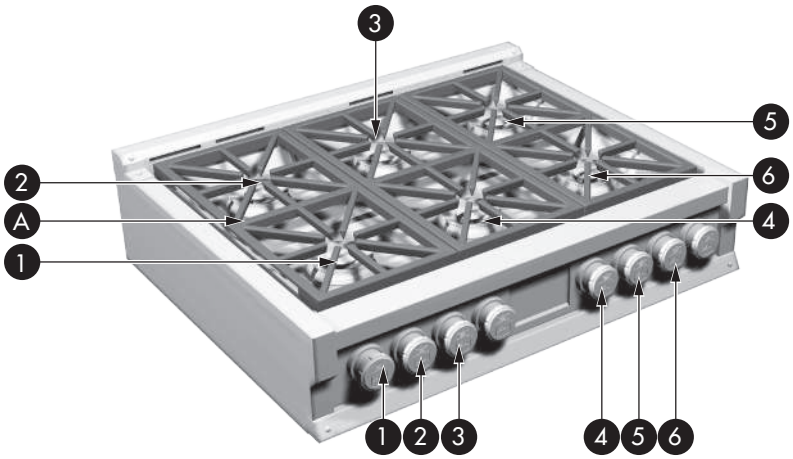
A - Grates



* COOKTOP 60″ (2x30″)

BURNER OUTPUT RATINGS: BTU/HR MODEL 30″	NG (Natural) Gas, 5″ W.C.P	LP (Propane) Gas, 10″ W.C.P.
1 DOUBLE CROWNS (burner & knob)	750 to 18000 Btu/h (220 to 5300W)	750 to 15000 Btu/h (220 to 4400W)
2 DOUBLE CROWNS (burner & knob)	750 to 18000 Btu/h (220 to 5300W)	750 to 15000 Btu/h (220 to 4400W)
3 DOUBLE CROWNS (burner & knob)	750 to 18000 Btu/h (220 to 5300W)	750 to 15000 Btu/h (220 to 4400W)
4 DOUBLE CROWNS (burner & knob)	750 to 20000 Btu/h (220 to 5850W)	750 to 15000 Btu/h (220 to 4400W)

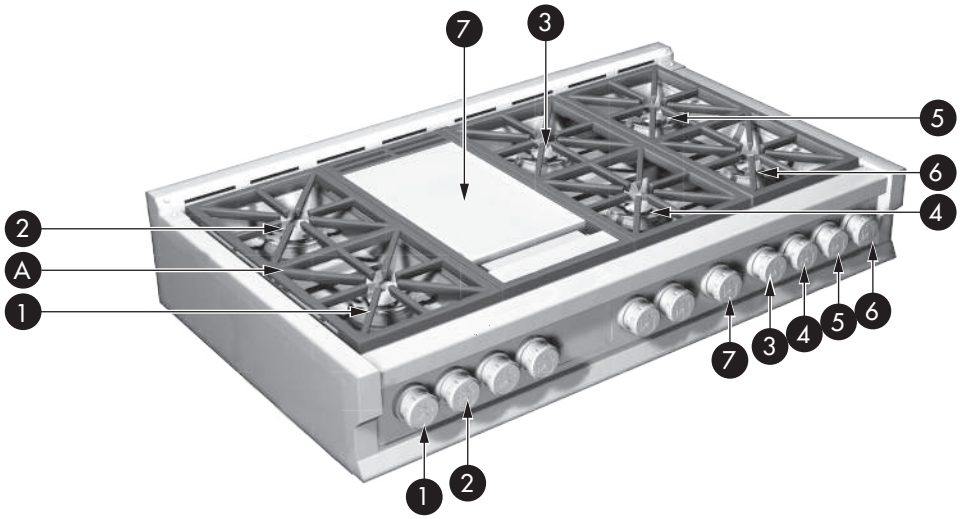
COOKTOP 36″



A - Grates

BURNER OUTPUT RATINGS: BTU/HR MODEL 36″	NG (Natural) Gas, 5″ W.C.P	LP (Propane) Gas, 10″ W.C.P.
1 DOUBLE CROWNS (burner & knob)	750 to 20000 Btu/h (220 to 5850W)	750 to 15000 Btu/h (220 to 4400W)
2 DOUBLE CROWNS (burner & knob)	750 to 18000 Btu/h (220 to 5300W)	750 to 15000 Btu/h (220 to 4400W)
3 DOUBLE CROWNS (burner & knob)	750 to 18000 Btu/h (220 to 5300W)	750 to 15000 Btu/h (220 to 4400W)
4 DOUBLE CROWNS (burner & knob)	750 to 18000 Btu/h (220 to 5300W)	750 to 15000 Btu/h (220 to 4400W)
5 DOUBLE CROWNS (burner & knob)	750 to 18000 Btu/h (220 to 5300W)	750 to 15000 Btu/h (220 to 4400W)
6 DOUBLE CROWNS (burner & knob)	750 to 20000 Btu/h (220 to 5850W)	750 to 15000 Btu/h (220 to 4400W)

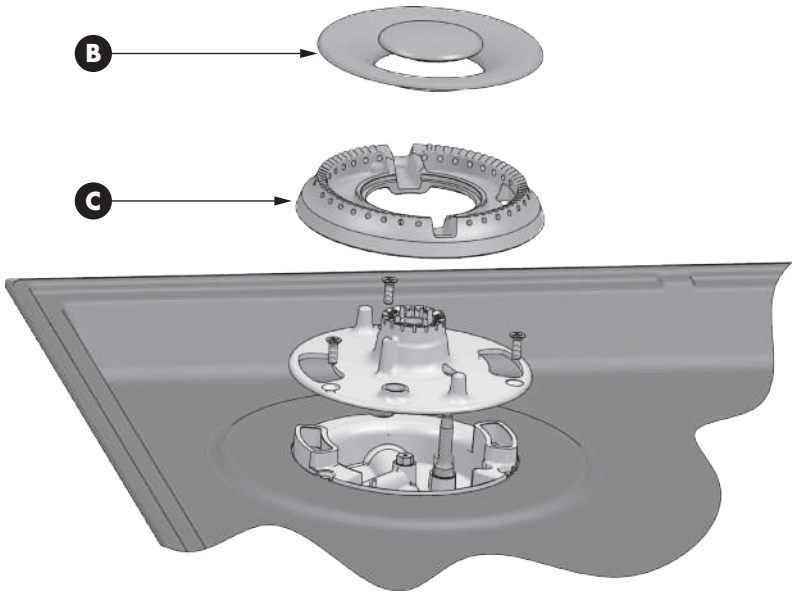
COOKTOP 48"



A - Grates

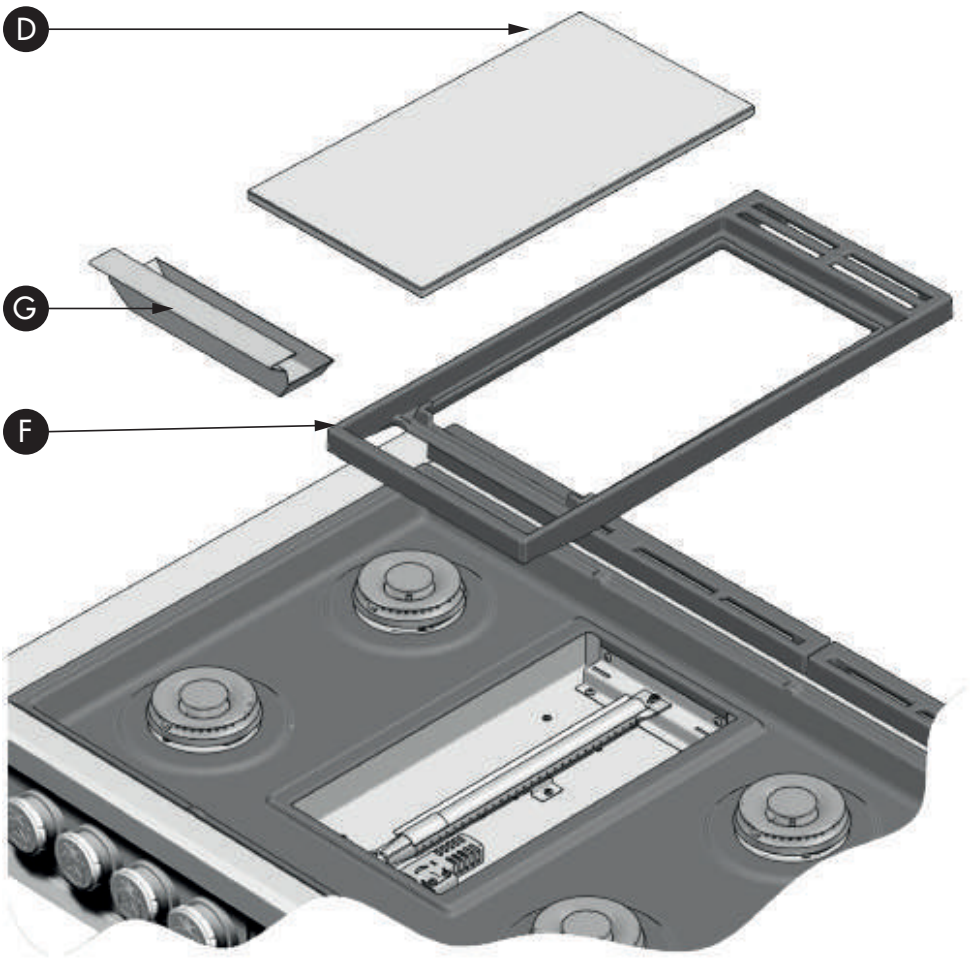
BURNER OUTPUT RATINGS: BTU/HR MODEL 48"	NG (Natural) Gas, 5" W.C.P	LP (Propane) Gas, 10" W.C.P.
1 DOUBLE CROWNS (burner & knob)	750 to 20000 Btu/h (220 to 5850W)	750 to 15000 Btu/h (220 to 4400W)
2 DOUBLE CROWNS (burner & knob)	750 to 18000 Btu/h (220 to 5300W)	750 to 15000 Btu/h (220 to 4400W)
3 DOUBLE CROWNS (burner & knob)	750 to 18000 Btu/h (220 to 5300W)	750 to 15000 Btu/h (220 to 4400W)
4 DOUBLE CROWNS (burner & knob)	750 to 18000 Btu/h (220 to 5300W)	750 to 15000 Btu/h (220 to 4400W)
5 DOUBLE CROWNS (burner & knob)	750 to 18000 Btu/h (220 to 5300W)	750 to 15000 Btu/h (220 to 4400W)
6 DOUBLE CROWNS (burner & knob)	750 to 20000 Btu/h (220 to 5850W)	750 to 15000 Btu/h (220 to 4400W)
7 GRIDDLE (burner & knob)	2000 to 11500 Btu/h (590 to 3370W)	2000 to 11500 Btu/h (590 to 3370W)

BURNER



B - Burner Cap
C - Burner Gas Spreader

GRIDDLE



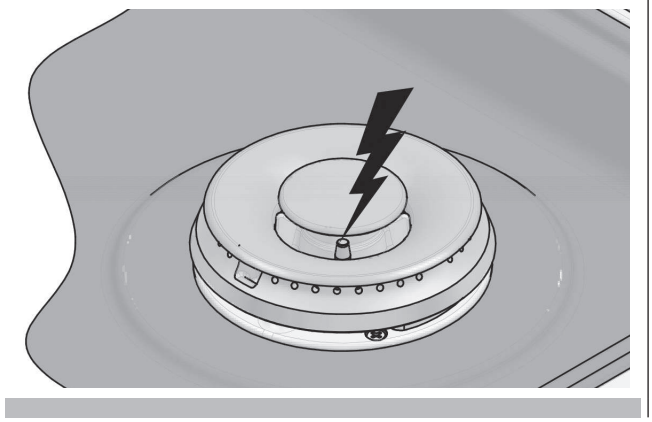
D - Griddle Plate
G - Drip tray
F - Griddle Plate support

Gas Control Knob Setting

Electric gas ignition

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

ELECTRIC IGNITION



Models with automatic re-ignition

The electronic auto re-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.
If any burner flame goes out due to a draft or other condition, the igniter automatically sparks on all burners to relight the flame.

NOTE: this feature is provided as a convenience and is not intended as a safety feature.

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 HI-LO range will produce a flame and reignite automatically if the flame goes out.

⚠ 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.

To set :

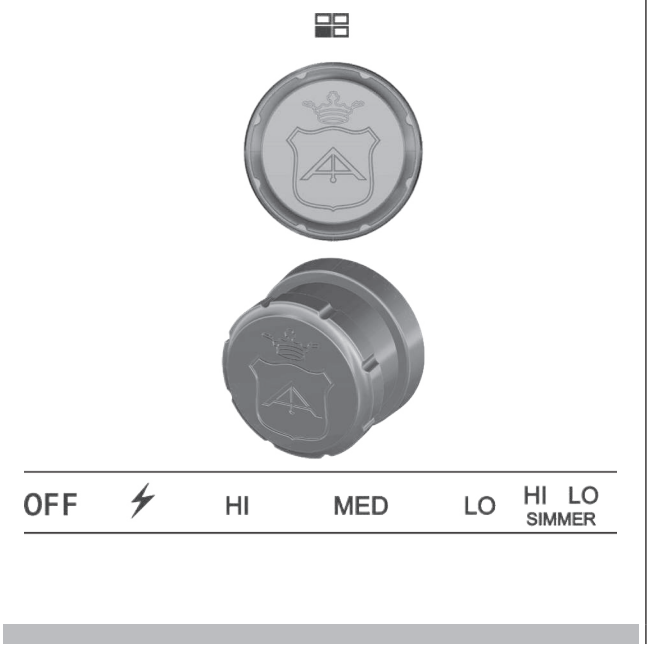
1. Push and turn the knob counter clockwise withing the main HI - LO range, when the burner is turned on, the main flame and the Simmer flame will both ignite and remain on.
2. Set desired temperature within the main HI - LO range.

Simmer setting
Continue turning the knob counter-clockwise to the 'HI-LO SIMMER' range. 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.

KNOB BURNER



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.

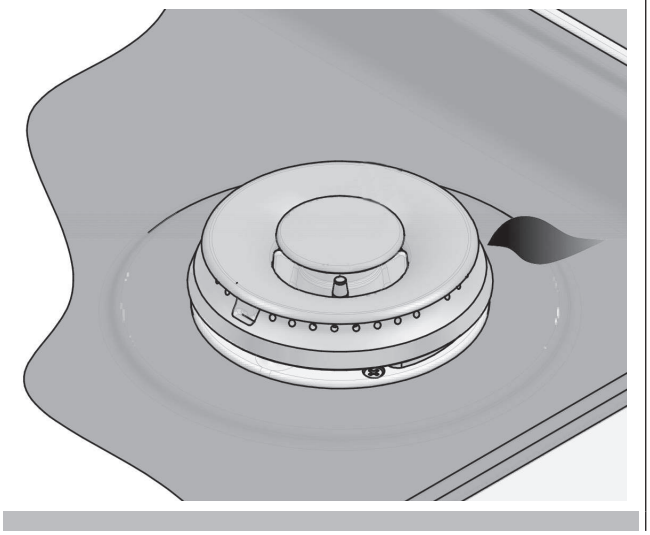
Burner cap and gas spreader

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.

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, 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.

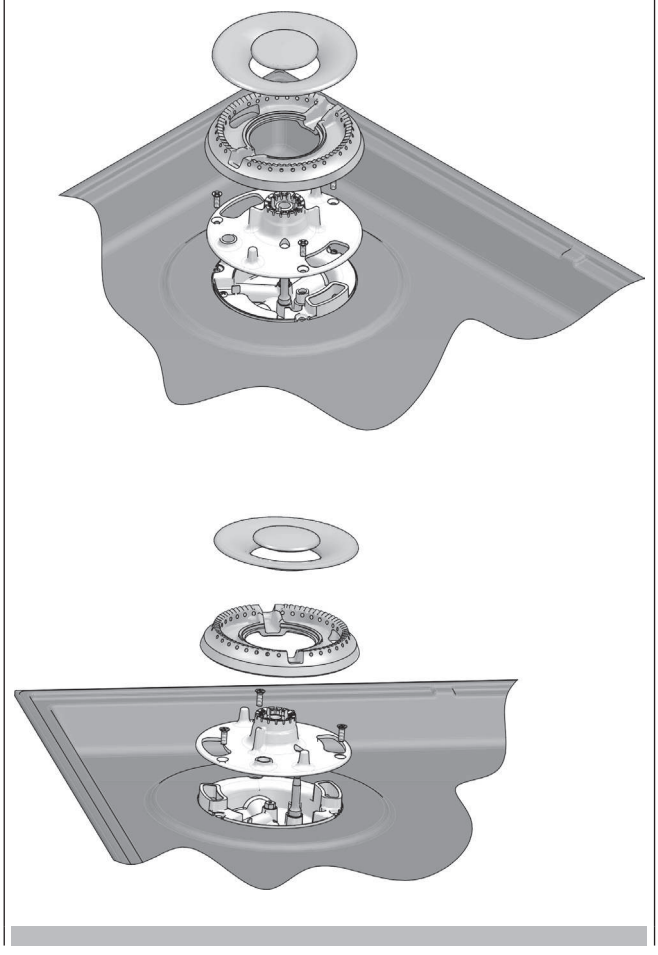
1. Remove the burner cap from the burner base and clean according to cleaning section.
2. Remove the burner spreader.

   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.

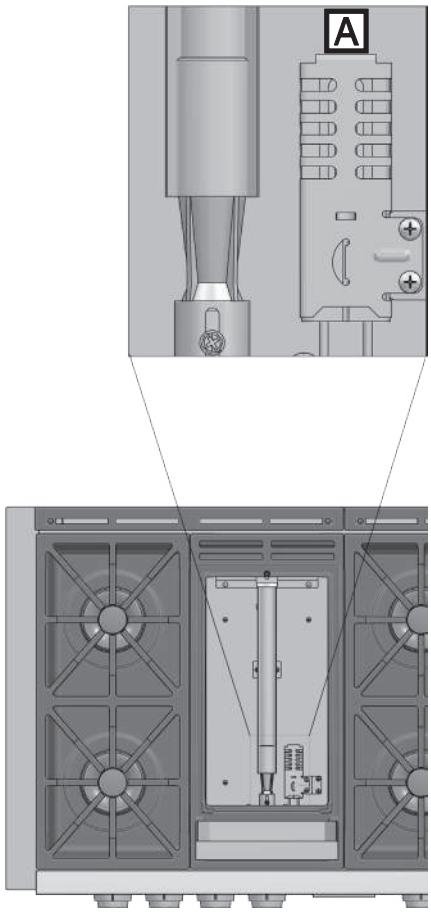
EXPLODED VIEW OF BURNER



Electric gas ignition

The griddle burner uses an electric glow wire located near burner that ensures burner ignition. It is thermostatically controlled to maintain a consistent temperature.
To prevent food from sticking, it is necessary to "season" the griddle prior to use.

ELECTRIC IGNITION



(A) IGNITION GLOW WIRE

To set:

- Turn the knob clockwise: the glow wire system will start and when it will be to the maximum glow, the burner will produce a flame.
- The griddle has a power "ON" light which glows when the griddle thermostat is turned on, and will switch it "OFF" when it will be to the selected temperature.

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

GRIDDLE BURNER KNOB

⚠ ATTENTION

The range must be level for the griddle to operate properly.

⚠ CAUTION

- Do not overheat the griddle. This can damage the coating of the griddle.
- Do not use metal utensils that can damage the griddle surface.
- Always turn off when not in use or lower the heat between cooking loads.
- Do not use the griddle for other purposes, for example, as a cutting board or a storage shelf.
- Do not cook excessively greasy foods. The grease may spill over.
- The griddle may become very hot. Use oven gloves when placing or removing the griddle.
- Do not remove the griddle until the cooktop grates, surfaces, and griddle itself cool down.
- The griddle is quite heavy. Use both hands when placing or removing the griddle.

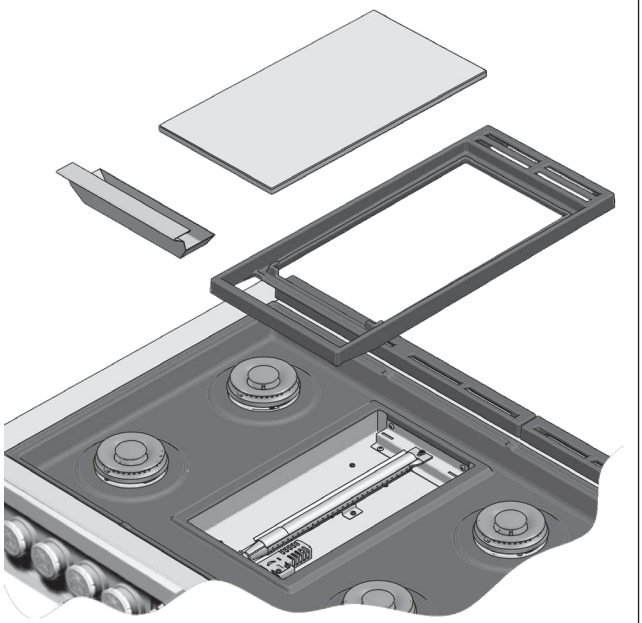
Cooking Tips

- Preheat the griddle plate for about 20 minutes, then set the desired temperature.
- Use liquid cooking oil, cooking sprays, or butter for eggs, pancakes, French toast, fish and sandwiches. This will help reduce sticking. (Only use fats/oils that can tolerate high temperature)
- Pat down wet food items with paper towel to prevent splatters during grilling.
- Remove food particles with a metal spatula during cooking to make the cleanup easier and to avoid including those particles in the food.

Griddle Cooking Chart

Food	°F	°C
Eggs	250 - 300	121 - 149
Bacon	325 - 350	163 - 177
Pancakes	375 - 450	191 - 232
French Toast	425	218
Fish Fillets	300	149
Vegetables	300	149
Burgers	350	177
Steaks	350	177

EXPLODED VIEW OF BURNER GRIDDLE



⚠ IMPORTANT

After each cooking make sure to empty and clean the drip pan and replace it in its proper place under the griddle.
Before cleaning, make sure all controls are off and the griddle is cool.
1. Remove the griddle plate from the burner base and clean according to cleaning section.
2. In case Clean the burner box with a damp cloth (keep the gas injector and glow wire areas free of cleaning agents and any other material).
3. Replace the Griddle plate, paying attention to the correct position.
4. Turn on the burner.
If the burner does not light, wait a couple of minutes an repeat the operation. If the burner still does not light, do not service the gas burner yourself. Contact a trained repair specialist.

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.

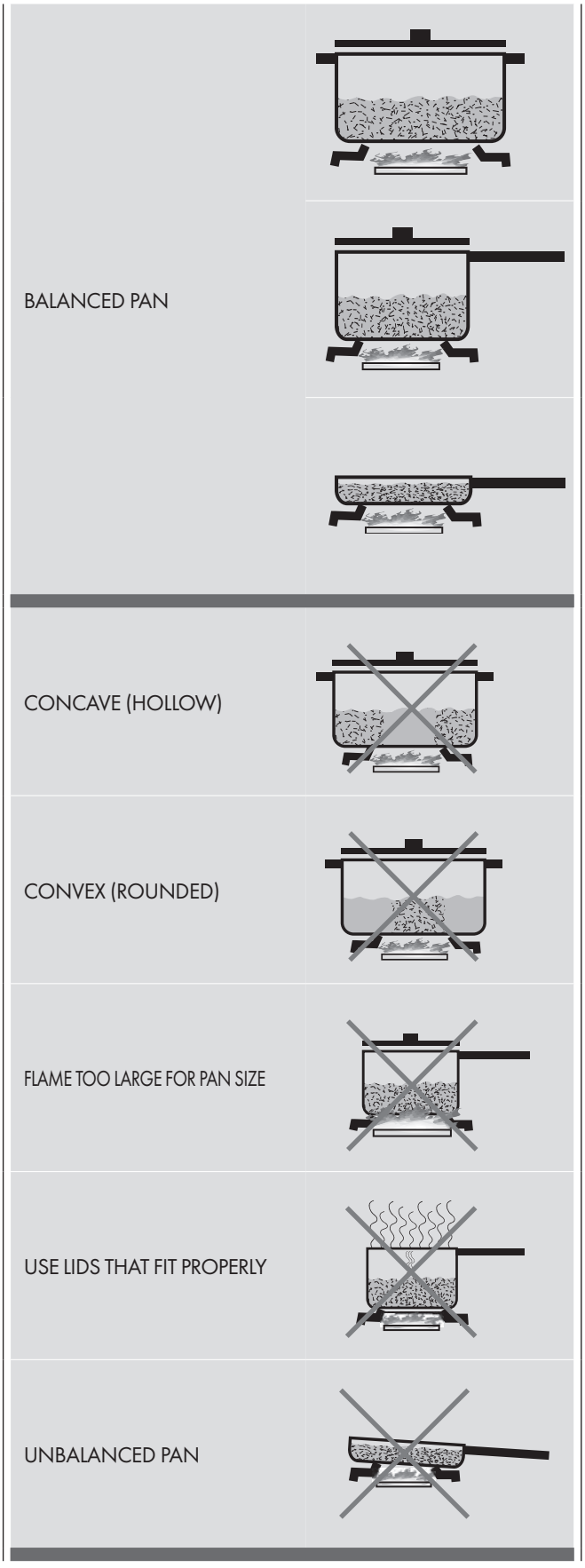
Match Pan Diameter to Flame Size

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.

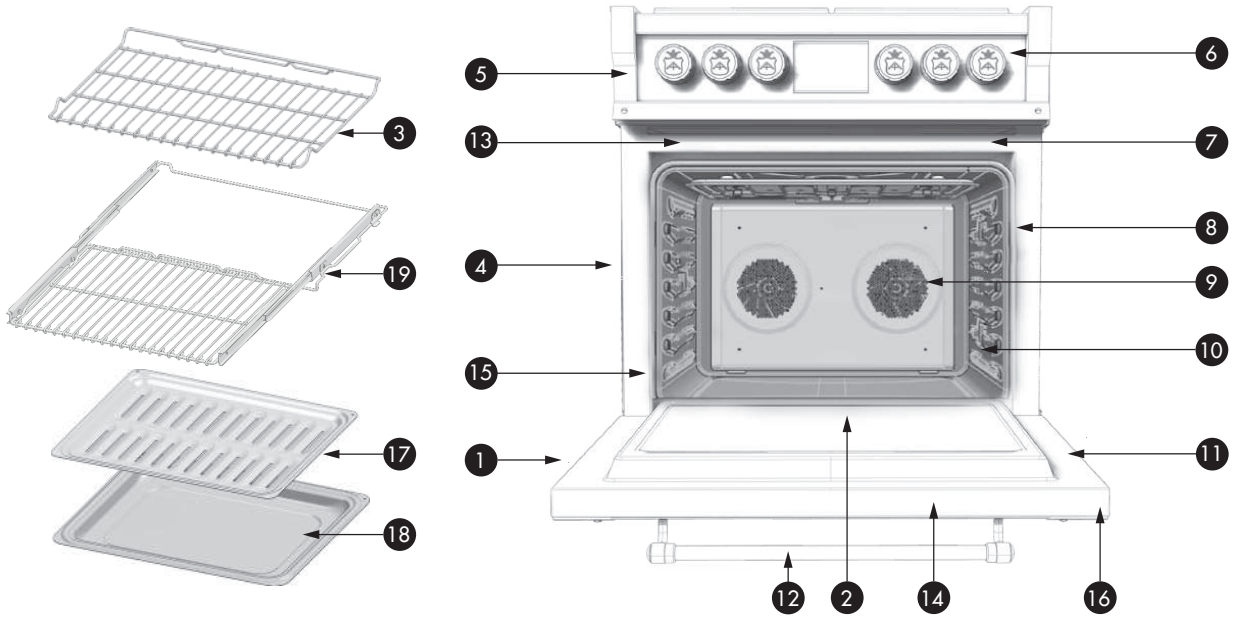
⚠ WARNING



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
1	Door Frame	*	Interior Oven Door	E
2	Interior Door Windows	F	Door Handle	*
3	Removable Oven Racks	A or E	Door Cooling Vent	E
4	Slide Trim	G	Door Front	C+*
5	Control Panel Trim	G / *	Oven Trim	D
6	Control Panel	*	End Caps	*
7	Oven Cooling Vents	D	Broil Pan Rack	E
8	Oven Front Frame	E	Broil pan Bottom	E
9	Oven Cavity	E	Extendable rack	A
10	Mesh Gasket	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.
*I	Burnished brass	No synthetic protective varnishes have been used to obtain the special burnishing effect on the burnished brass details in order to avoid spoiling the beauty of the brass with an artificial patina. The antique finish of the surface is the result of natural oxidation that has simply been accelerated. All the natural antique finish brass surfaces can be cleaned with mild soap and warm water, accompanied by theuse of an abrasive pad (the green color type used fr washing dishes). It is recommended that the metal be rubbed, uniformly applying light pressure, use caution as this will remove some of the patina if rubber excessvily. The brass details should then be dried. Do not use metal polish as this is suitable not to clean the antique finish and could result in loss of the color and patina. Oxidation that may appear over time on the burnished brass surfaces is a normal characteristic of our craft metal working processes.
*L	Chrome plated brass	No synthetic varnishes have been used to obtain the special polish on the chromed plated brass details in order to avoid spoiling the beauty of the chrome with an artificial patina. All the chromed surfaces should be clean as needed with a warm water and mild soap and a soft cloth or micro-fiber. Do not use abrasive pads.
*M	Satin finish nickel plated brass	No synthetic varnishes have been used to obtain the special nickel-plating on the satin finish nickel-plated brass details in order to avoid spoiling the beauty of the nickel plated, satin finished solid brass with an artificial patina. All the nickel-plated and satin finished brass surfaces shoul be cleaned, where necessary, with a soft cloth or micro-fiber cloth, combined with a neutral detergent, if required. Do not use abrasive pads.
*N	Brushed steel	All the brushed steel surfaces should be cleaned using degreasing products or products specifically designed to be used on steel and, where necessary, extra-fine steel wool.
*O	Varnished surfaces	All the brushed steel surfaces should be cleaned using a mild soap and, where necessary, a soft cloth or micro-fiber cloth. Do not use abrasive pads or any other chemical products.

28 - Cleaning the Cooktop

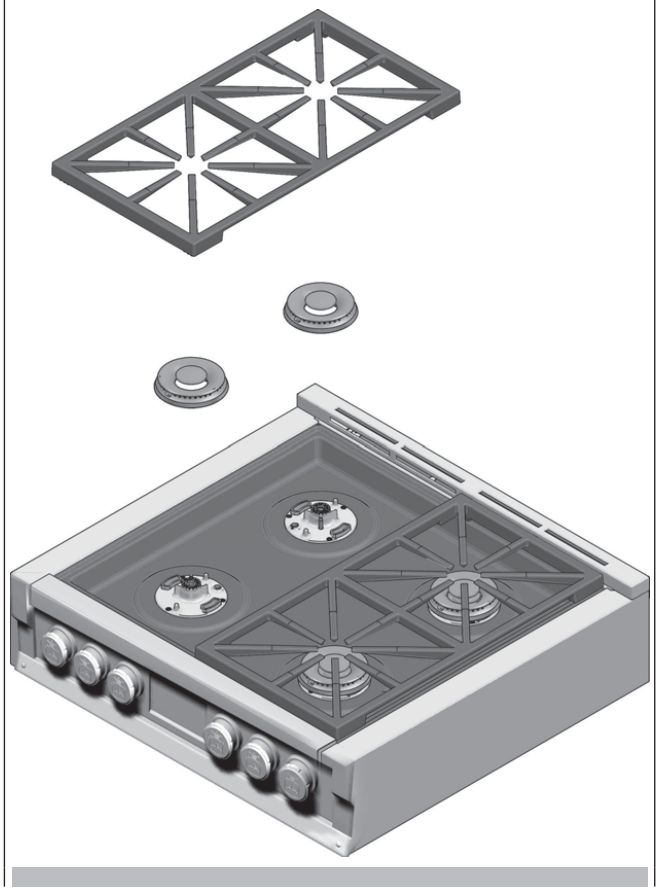
The entire Cooktop can be safely cleaned by wiping with a soapy sponge, then rinsing and drying. If stubborn soil remains, follow the recommended cleaning methods below.

⚠ ATTENTION

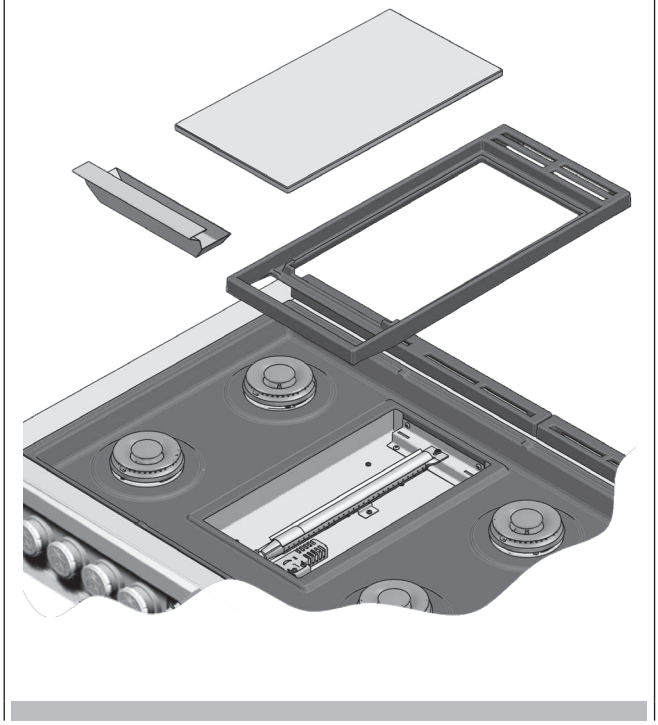
- Before cleaning, be certain the burners are turned off and the grates are cool.
- Always use the mildest cleaner that will do the job. Use clean, soft cloths, sponges or paper towels.
- Rub stainless steel finishes in the direction of the grain. Wipe area dry to avoid water marks.
- Do not clean removable 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



CLEANING THE COOKTOP



Cooktop Part / Material Suggested Cleaners

Parts and materials	Suggested cleaners	Suggestions/Reminders
Burner base (Cast aluminium)	Damp cloth.	Keep the gas injector area free of cleaning agents and any other material from entering the injector orifice.
Gas spreader (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.
Gas spreader (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.
Burner cap and grate (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.
Trilaminate griddle (three layers griddle stainless steel / aluminum)	**Warning: There is a danger of burns when cleaning a cooking surface that is still hot!** Never clean the cooking surface with abrasive powders or aggressive detergents. Clean the cooking surface with ice cubes or cold water.	**After Each Use:** Switch off the appliance and wait for it to cool down to about 195/215°F (90/100 °C) 20/30min. Wipe the griddle with a dry, heavy, coarse cloth to remove any remaining residue and food particles. Place single ice cubes on the cooking surface one after another; simultaneously detach the dirt with the spatula and remove the dirt from the griddle and accumulate in the drip pan. You can also use cold water as an alternative to ice cubes. When the cooking surface is cool, any spots left by egg whites or the acids in foods can be removed with lemon juice and a clean cloth. Rinse thoroughly with a damp cloth. Coat lightly with cooking oil. If the cooking surface was already cool before cleaning, warm it to 100 °C and then switch it off again.
Exterior finish (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.

28 - Cleaning the Cooktop

Parts and materials	Suggested cleaners	Suggestions/Reminders
Control knobs (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.
Exterior finish (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.
Igniters (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.
Drip Pan (stainless steel)	**Allow cooktop to cool before cleaning.** Remove, empty, and clean drip tray.	Clean the drip tray with warm, soapy water. Wipe the area under the drip tray clean. Once dry, put the drip tray back in position. Dishwasher safe stainless-steel grease drip tray.

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 15). 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 15.
Oven light is not working properly	Replace or reinsert the light bulb if loose or defective. See Page 33. 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 30.
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 15.
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.
Ignition will not operate	
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.
Surface burners will not operate	
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.
Surface burner flames are uneven yellow and/or noisy	

Oven Problem	Problem Solving Steps
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.
Surface burner makes clicking noises	
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.
Is the cooking vessel much larger than the allocated grate space?	Remove vessel temporarily, if clicking ceases and then returns when putting the vessel back, it is due to the oversized vessel. You can still continue to cook with the vessel but the clicking will continue until cooking is complete.
Excessive heat around cookware on cooktop	
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.
Cooktop cooking results not what expected	
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 Home Appliances".

For serial tag location see Page 6. 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 _____