

# **Hisense**

Slide-in Electric Range  
Use & Care Guide

**Model:**  
**HER30F5CSS**

For questions about features, operation/performance, parts or service, call:  
**1-855-344-7367**

## Table of Contents

<b>1. Warnings.....</b>	<b>3</b>
<b>2. Welcome.....</b>	<b>3</b>
<b>3. Before youstart.....</b>	<b>3</b>
<b>4. Safety and Warnings.....</b>	<b>3</b>
(1) Safety Symbols.....	3
(2) Electrical Shock Hazard.....	3
(3) Tipping Hazard.....	3
(4) GENERAL SAFETY INSTRUCTIONS.....	4
(5) KEEP FLAMMABLE MATERIALS AWAY FROM THE OVEN.....	4
(6) IN THE EVENT OF A FIRE, TAKE THE FOLLOWING STEPS TO PREVENT INJURY AND FIRE SPREADING.....	4
(7) COOKTOP SAFETY INSTRUCTIONS.....	5
(8) RADIANT COOKTOP SAFETY INSTRUCTIONS.....	5
(9) OVEN SAFETY INSTRUCTIONS.....	5
(10) SELF-CLEANING OVEN SAFETY INSTRUCTIONS.....	6
(11) Safety Tips for Operation.....	6
<b>5. Dimensions and Clearances.....</b>	<b>6</b>
(1) Top Hood and cabinet specifications.....	7
<b>6. Preparing to install the range.....</b>	<b>8</b>
(1) Minimum dimensions.....	8
(2) Connecting the power.....	8
(3) Install oven Knobs.....	8
(4) Install oven handle.....	10
(5) Install rubber pad on back panel.....	10
<b>7. SURFACE UNITS.....</b>	<b>10</b>
(1) How to Set.....	10
(2) Dual Surface Units and Control Knobs (on some models).....	11
(3) Location of the radiant surface elements and controls.....	11
(4) Hot surface indicator.....	11
(5) AFTER COOKING.....	11
(6) About the radiant surface elements.....	11
(7) NOTE.....	11
(8) Using the Warm Zone.....	11
(9) Radiant Glass Cook top.....	12
(10) Cookware for Radiant Glass Cook top.....	12
<b>8. OVEN FUNCTION.....</b>	<b>13</b>
(1) The oven control panel.....	13
(2) Setting the clock.....	13
(3) Setting the kitchen timer.....	13
(4) Time Cooking.....	14
(5) Delay Start.....	14
(6) Turning the light on and off.....	14
(7) Minimum and maximum settings.....	14
(8) Using the oven racks.....	14
(10) Convection baking.....	15
(11) Convection roasting.....	16
(12) Broiling.....	16
(13) Using Keep Warm.....	17
(14) Using Sabbath.....	17
(15) Temp Adjust.....	18
(16) Temp Unit (Fahrenheit or Celsius temperature selection).....	18
(17) Time of Day.....	18
(18) Sound On/Off.....	18
(19) Demo mode.....	18
(20) Control lockout.....	18
<b>9. Clean instruction.....</b>	<b>19</b>
(1) Self-cleaning.....	19
(2) Care and cleaning of the oven.....	20
(3) Care and cleaning of the glass cook top.....	21
<b>10. Troubleshooting.....</b>	<b>22</b>
(1) Installation.....	22
(2) Control Display.....	22
(3) Cook top.....	23
(4) Oven.....	24
(5) Information Code.....	26
<b>11. Replacing the parts.....</b>	<b>28</b>
(1) Removing the oven door.....	28
(2) Replacing the oven door.....	29
(3) Removing and replacing the storage drawer.....	29
(4) Replacing the oven light.....	29
<b>12. Limited Warranty.....</b>	<b>30</b>

## 1. Warnings

These are the most critical warnings summarized below.



- If the instructions in this manual are 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 substances and liquids near this or other appliance,
- Never use this appliance as a space heater to warm a room.
- Installation of this appliance must be done by a qualified, service agency or gas supplier.

## 2. Welcome

Thank you for purchasing your indoor range. We appreciate your business and we recommend that you read this entire Users Manual before operating your new appliance for the first time.

This manual contains instructions on how to properly install and set up your new range, as well as insights into the unique features that our product offers. Please keep this manual for future reference, as it contains answers to questions that you might have as you begin to cook.

Thank you

## 3. Before you start

Make sure that the anti-tip of the range has been properly installed.

Find the model and serial numbers on the CSA label in the bottom right-hand corner of the backboard. Note these numbers down for future reference in the space provided in section 'Warranty and Service'.

Read this guide, taking special note of the 'Safety and Warnings' section.

Remove all the packaging from the oven(s) and cook top. Recycle items that you can. If any adhesive residue is left on surfaces, remove this using dish washing liquid on a soft cloth. Do not use any harsh or abrasive cleaners.

Make sure you follow the instructions under 'First Use' before using your range for cooking. To reduce the risk of fire, electrical shock, injury to persons, or damage when using the appliance, follow the important safety instructions listed below:

## 4. Safety and Warnings

### (1) Safety Symbols

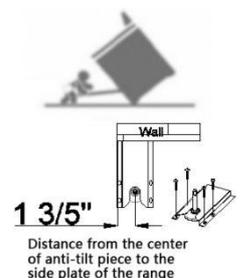
Symbol	Definition
	This will alert you to potential personal or property safety hazards. Obey all safety rules to avoid any property damage, personal injury or death
	WARNING indicates a potentially hazardous situation, which, if not avoided, could result in serious injury or death
	CAUTION indicates a moderate hazardous situation, which, if not avoided, could result in minor or moderate injury
	CAUTION - when used without the safety alert symbol, indicates a potentially hazardous situation, which, if not avoided, could result in property damage
	IMPORTANT used for installation, operation and maintenance information that are not related to safety.

### (2) Electrical Shock Hazard

- ✓ Before removing a faulty oven light bulb, make sure you turn OFF the power to the range at the main fuse or circuit breaker panel. If you don't know how to do this, contact an electrician.



Do not remove the kick panel or the back panel. Due to electrical wires behind it, both panels should only be removed by a qualified technician. This appliance is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded power outlet. Do not under any circumstances cut or remove the grounding. Failure to follow this advice may result in death or electrical shock.



### (3) Tipping Hazard

All ranges can tip and cause injuries to adults and children. To prevent tipping, install the anti-tip device

supplied with your range. Follow all installation instructions.

Install the anti-tip device to the structure and/or the range. Engage the range to the anti-tip device by support leg. Even after the safety device is installed, do not step, lean or sit on the oven door or place any heavy objects on it. Doing so may result in personal injury.

Re-engage the anti-tip device if the range is moved. Do not operate the range without the anti-tip device in place and engaged.

Make sure anti-tip device is installed as follows:

- a. Slide the range forward.
- b. Install the anti-tip device as described in the instruction sheet
- c. Safely tilt the front section of the range and slide the range slowly back against the wall.
- d. The rear pins should slide under the bracket.
- e. Do not use the appliance until it has been secured.
- f. Failure to follow this advice may result in serious injury

#### **(4) GENERAL SAFETY INSTRUCTIONS**

- Use this appliance only for its intended purpose as described in this Owner's Manual.
- Be sure your appliance is properly installed and grounded by a qualified installer in accordance with the provided installation instructions.
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual. All other servicing should be transferred to a qualified technician.
- Before performing any service, unplug the range or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Do not leave children alone. Children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to climb, sit or stand on any part of the appliance.
- Do not store items of interest to children above a range or on the back guard of a range children climbing on the range to reach items could be seriously injured.
- Use only dry pot holders- moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units or heating elements. Do not use a towel or other bulky cloth in place of pot holders.

- Never use your appliance for warming or heating the room.
- Do not touch the surface units, the heating elements or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in colour. During and after use, do not touch, or let clothing or other flammable materials contact the surface units, areas nearby the surface units or any interior area of the oven; allow sufficient time for cooling first. Other surfaces of the appliance may become hot enough to cause burns. Potentially hot surfaces include the cook top, areas facing the cook top, oven vent opening, surfaces near the opening and crevices around the oven door.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Do not use any type of foil or liner to cover the oven bottom or anywhere in the oven, except as described in this manual. Oven liners can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.
- Avoid scratching or impacting glass doors, cook tops or control panels. Doing so may lead to glass breakage. Do not cook on a product with broken glass. Shock, fire or cuts may occur. Contact a qualified technician immediately.
- Clean Only Parts Listed in Manual.

#### **(5) KEEP FLAMMABLE MATERIALS AWAY FROM THE OVEN**

- Do not store or use flammable materials in an oven or near the cook top, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- Never wear loose-fitting or hanging garments while using the appliance. These garments may ignite if they contact hot surfaces causing severe burns.
- Do not let cooking grease or other flammable materials accumulate in or near the range. Grease in the oven or on the cook top may ignite.

Failure to follow this advice may result in fire or personal injury.

#### **(6) IN THE EVENT OF A FIRE, TAKE THE FOLLOWING STEPS TO PREVENT INJURY AND FIRE SPREADING**

- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a

flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.

- If there is a fire in the oven during baking, smother the fire by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- If there is a fire in the oven during self-clean, turn the oven off and wait for the fire to go out. Do not force the door open. Introduction of fresh air at self-clean temperatures may lead to a burst of flame from the oven. Failure to follow this instruction may result in severe burns.

#### **(7) COOKTOP SAFETY INSTRUCTIONS**

- Never leave the surface units unattended at mediator high heat settings. Boilovers cause smoking and greasy spillovers that may ignite.
- Never leave oil unattended while frying. If allowed to heat beyond its smoking point, oil may ignite resulting in fire that may spread to surrounding cabinets. Use a deep fat frying thermometer whenever possible to monitor oil temperature.
- To avoid oil spillover and fire, use a minimum amount of oil when shallow pan-frying and avoid cooking frozen foods with excessive amounts of ice.
- Use proper pan size select cookware having flat bottoms large enough to cover the surface heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.
- When using glass/ceramic cookware, make sure it is suitable for cook top service; others may break because of sudden change in temperature.
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
- Do Not Soak Removable Heating Elements – Heating elements should never be immersed in water.
- Clean Cook-Top With Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

- Do not store items of interest to children in cabinets above a range or on the backguard of a range children climbing on the range to reach items could be seriously injured.
- When preparing flaming foods under a hood, turn the fan on.
- If power is lost to an electric cook top while a surface unit is ON, the surface unit will turn back on as soon as power is restored. In the event of power loss, failure to turn all surface unit knobs to the OFF position may result in ignition of items on or near the cook top, leading to serious injury or death.

#### **(8) RADIANT COOKTOP SAFETY INSTRUCTIONS**

- Use care when touching the cook top. The glass surface of the cook top will retain heat after the controls have been turned off.
- Do not cook on a broken cook top. If glass cook top should break, cleaning solutions and spillovers may penetrate the broken cook top and create a risk of electric shock. Contact a qualified technician immediately.
- Avoid scratching the glass cook top. The cook top can be scratched with items such as knives, sharp instruments, rings or other jewelry, and rivets on clothing.
- Do not place or store items that can melt or catch fire on the glass cook top, even when it is not being used. If the cook top is inadvertently turned on, they may ignite. Heat from the cook top or oven vent after it is turned off may cause them to ignite also.
- Read and follow all instructions and warnings on the cleaning cream label.

#### **(9) OVEN SAFETY INSTRUCTIONS**

- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- Keep Oven Vent Ducts Unobstructed.
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Stand away from the range when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- Do not use the oven if a heating element develops a glowing spot during use or shows other signs of damage. A glowing spot indicates the heating

element may fail and present a potential burn, fire, or shock hazard. Turn the oven off immediately and have the heating element replaced by a qualified service technician.

- Keep the oven free from grease buildup. Grease in the oven may ignite.
- Place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let pot holder contact hot heating element in oven.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Pull the oven rack to the stop-lock position when loading and unloading food from the oven. This helps prevent burns from touching hot surfaces of the door and oven walls.
- Do not leave items such as paper, cooking utensils or food in the oven when not in use. Items stored in an oven can ignite.
- Never place cooking utensils, pizza or baking stones, or any type of foil or liner on the oven floor. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.

#### (10) SELF-CLEANING OVEN SAFETY INSTRUCTIONS

- Do not touch oven surfaces during self-clean operation. Keep children away from the oven during self-cleaning. Failure to follow these instructions may cause burns.
- Before operating the self-clean cycle, remove pans, shiny metal oven racks and other utensils from the oven. Only enameled (not shiny) oven racks may be left in the oven. Do not use self-clean to clean other parts, such as drip pans or bowls.
- Before operating the self-clean cycle, wipe grease and food soils from the oven. Excessive amount of grease may ignite leading to smoke damage to your home.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

- Never keep pet birds in the kitchen. Birds are extremely sensitive to the fumes released during an oven self-clean cycle. Fumes may be harmful or fatal to birds. Move birds to a well-ventilated room.

#### (11) Safety Tips for Operation

Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapour. Do not obstruct the flow of combustion air into the range and ventilation air away from the range.

Ventilation: it is recommended that the unit be set under a powered, vented exhaust hood of sufficient size and capacity.

Before installing the range, you must locate and secure the included anti-tip bracket to the wall for your range.



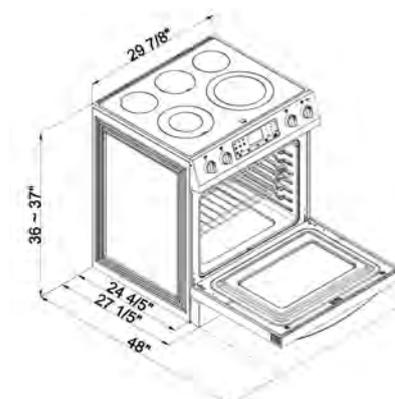
The use of cabinets for storage above the appliance may result in a potential burn hazard. Combustible items may ignite; metallic items may become hot and cause burns. If a cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" (12.7cm) beyond the bottom of the cabinets.



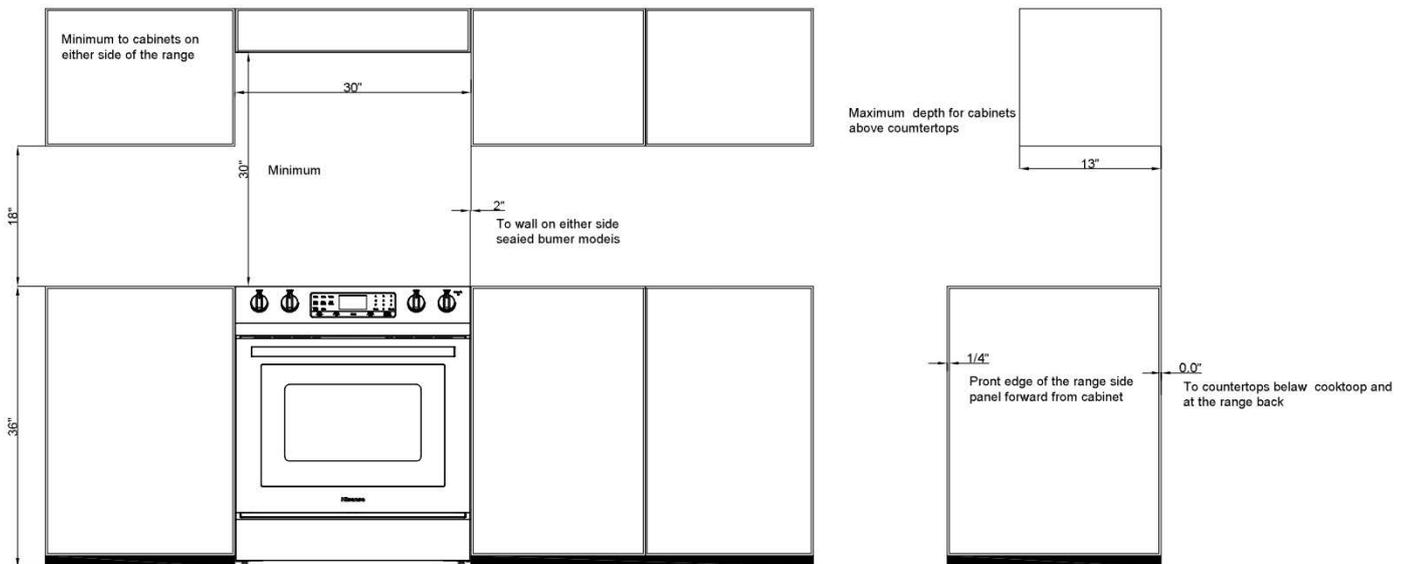
The appliance shall not be used for space heating. This information is based on safety considerations. All openings in the wall behind the appliance and in the floor under the appliance shall be sealed. It is not necessary to install non-combustible materials behind the range below the counter top height.

The minimum distance from the side of the range above the counter top to combustible sidewalls must be at least 10 inches.

#### 5. Dimensions and Clearances

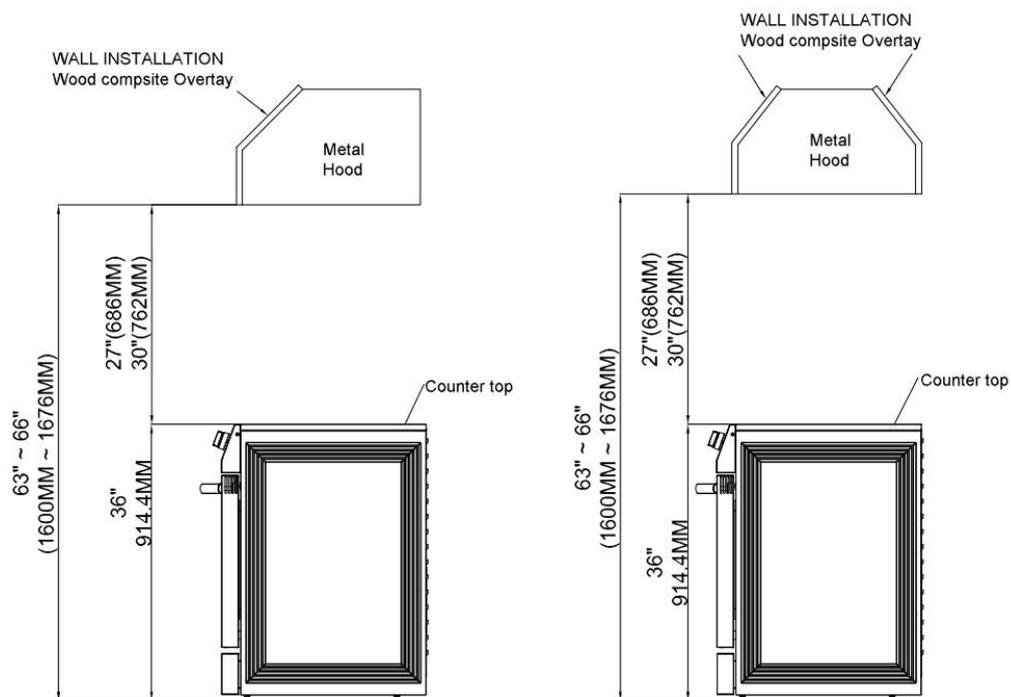


The maximum depth of cabinets installed above cooking tops be 13 in (330mm)



**(1) Top Hood and cabinet specifications**

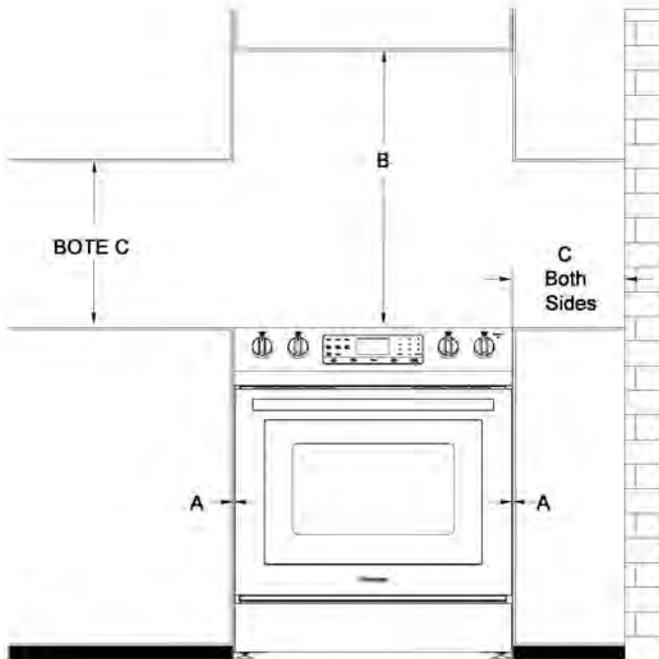
Condition	Minimum clearance allowed
Clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet	30"
cabinet that is protected by not less than: <ul style="list-style-type: none"> <li>● 1/4-inch-thick flame-retardant mill board covered with not less than:                             <ul style="list-style-type: none"> <li>➤ No. 28 MSG sheet steel or</li> <li>➤ 0.015-inch-thick stainless steel or</li> <li>➤ 0.024-inch-thick aluminum or</li> <li>➤ 0.020-inch-thick copper</li> </ul> </li> </ul>	24"



## 6. Preparing to install the range

### (1) Minimum dimensions

#### ★ IMPORTANT



To eliminate the risk of burns or fire caused by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" beyond the bottom of the cabinets

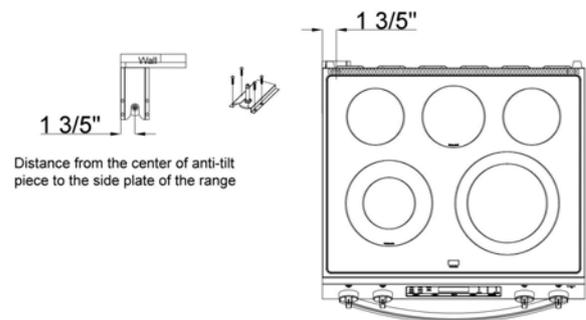
- Make sure the wall covering, countertop, can withstand the heat (up to 200°F) generated by the range.
- Allow 30" minimum clearance between surface units and bottom of unprotected wood or metal cabinet, or allow a 24" minimum when bottom of wood or metal thick flame retardant millboard covered with not less than No 28 MSG sheet metal, (.015"), .015" thick stainless steel, .024" aluminum or .020" copper.
- This appliance has been approved for 0" spacing to adjacent surfaces above the cooktop. However, a 6" minimum spacing to surfaces less than 15" above the cooktop and adjacent cabinet is recommended to reduce exposure to steam, grease splatter and heat.

To reduce the risk of burns or fire when reaching over hot surface elements, cabinet storage space above the cooktop should be avoided. If cabinet storage space is to be provided above the cooktop, the risk can be reduced by installing a range hood that projects at least 5"

beyond the front of the cabinets. Cabinets installed above the cook top must be no deeper than 16"

### (2) Install the anti-tip device

- Adjust the oven size to the correct height, make sure the oven is level
- The center of the notch groove (front end) of the anti-tilt piece is 1 3/5 inches from the outside of the oven;
- Anti-tilt piece is slender and close to the wall
- Use the accessory screws to fix the anti-tilt piece on the floor
- Align the rear foot of the oven with the notch of the anti-tilt piece, and then slide the oven into place to ensure that the rear foot is within the gap between the inclined pieces



### (3) Connecting the power for USA market

#### STEP 1. MEETING ELECTRICAL CONNECTION REQUIREMENTS



#### CAUTION

For personal safety, do not use an extension cord with this appliance. Remove house fuse or open circuit breaker before beginning installation. This appliance must be supplied with the proper voltage and frequency, and connected to an individual properly grounded branch circuit, protected by a circuit breaker or fuse having amperage as specified on the rating plate. The rating plate is located on the right of oven door. We recommend you have the electrical wiring and hookup of your range connected by a qualified electrician. After installation, have the electrician show you where your main range disconnect is located. Check with your local utilities for electrical codes which apply in your area. Failure to wire your oven according to governing codes could result in a hazardous condition. If there are no local codes, your range must be wired and fused to meet the requirements of the National Electrical Code, ANSI/NFPA No.70–Latest Edition.

Effective January 1,1996, the National Electrical Code requires that new construction (not existing) utilize a 4-conductor connection to an electric range. When installing an electric range in new construction, follow Steps for 4-wire connection.

You must use a 4-wire, single-phase A.C. 240/120 Volt, 60 hertz electrical system.

If the electrical service provided does not meet the above specifications, have a licensed electrician install an approved outlet.

Use only a 4-conductor UL-listed range cord. These cords maybe provided with ring terminals on wire and a strain relief device.

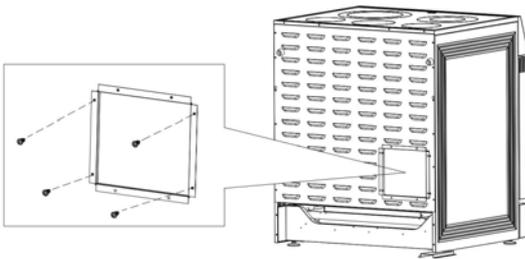
A range cord rated at 50 amps with 125/250 minimum volt range is required. Care should be taken to center the cable and strain relief within the knock out hole to keep the edge from damaging the cable.

 **NOTE**

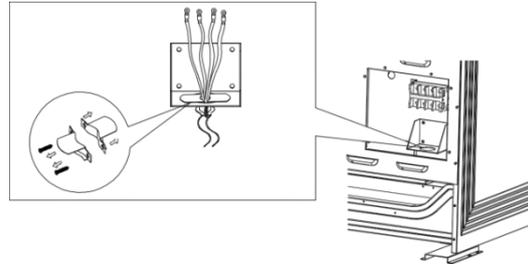
This appliance is manufactured ready to be installed with a 4-wire cord set.

**STEP 2. POWER CORD**

- A. Remove the rear terminal block cover and loosen the 6 screws with a screwdriver. The terminal block will then be accessible. Do not discard these screws.



- B. For power cord installations only, hook the strain relief over the power cord hole located below the rear of the drawer body. Insert the power cord through the strain relief and tighten the device.
  - You must install the power cord with a strain relief.
  - Attach the strain relief to the opening in conduit connection plate.



**STEP 3. 4-WIRE POWER CORD INSTALLATION**

 **WARNING**

Electrical Shock Hazard

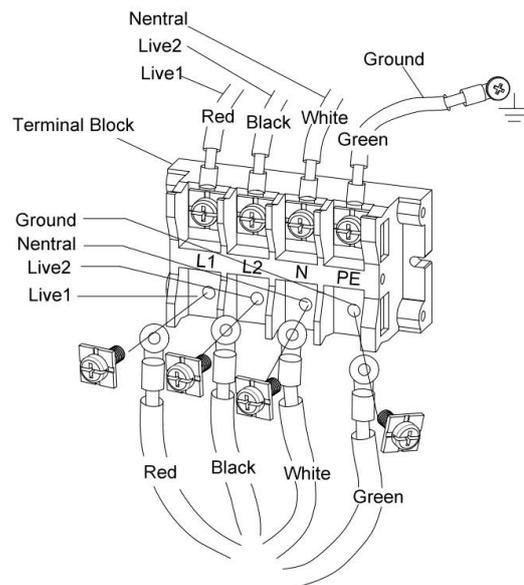
Electrical ground is required on this appliance.

Do not connect to the electrical supply until appliance is permanently grounded.

Disconnect power to the circuit breaker or fuse box before making the electrical connection.

This appliance must be connected to a grounded, metallic, permanent wiring system, or a grounding connector should be connected to the grounding terminal or wire lead on the appliance. Failure to do any of the above could result in a fire, personal injury or electrical shock. See below for more information on electrical grounding.

- A. Remove the 4 lower terminal screws from the terminal block.
- B. Insert the 4 terminal screws through each power cord terminal and into the lower terminals of the terminal block. Be certain that match the wire and terminals by colour.
- C. Tighten screws securely into the terminal block.



 **CAUTION**

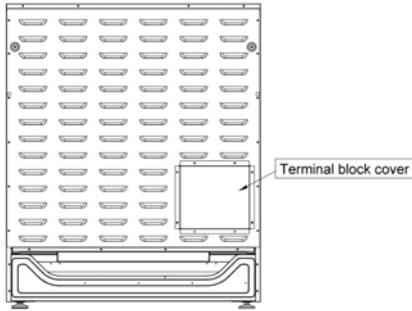
You must check voltage after connecting power cord.

Live 1 - Neutral	120V
Live 2 - Neutral	120 V
Live 1 - Live 2	240 V

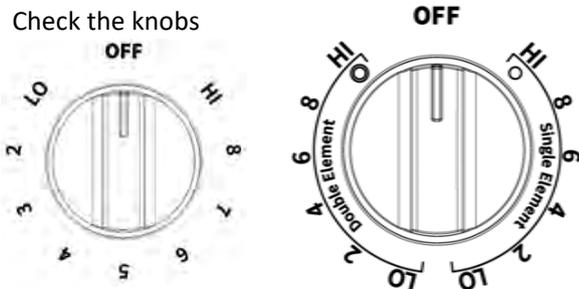
**STEP 4. REPLACING THE TERMINAL BLOCK COVER**

Replace the terminal block cover on the range back and tighten the screw.

**(4) Install oven Knobs**



A. Check the knobs

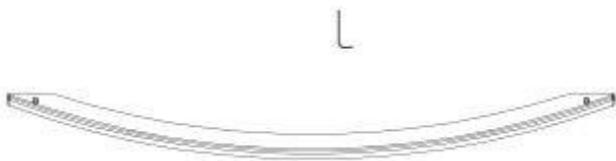


B. See the sheet for the number of each knobs

Model #	Dual Burner Knob	Single Burner Knob
30"	2	2

**(5) Install oven handle**

A. Check your Installation Kits for Door Handles



1 \* Installation Wrench, 1\*Handle

B. Lay the door handle against to the oven door and fit it on the connection part, and use the wrench to get the door handle holder tight

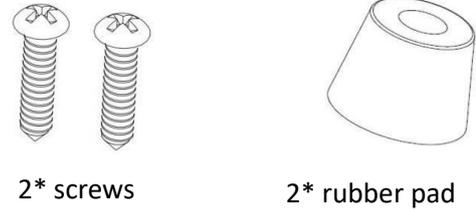


C. 3. Check if the oven door handle is level and stable.

**(6) Install rubber pad on back panel**

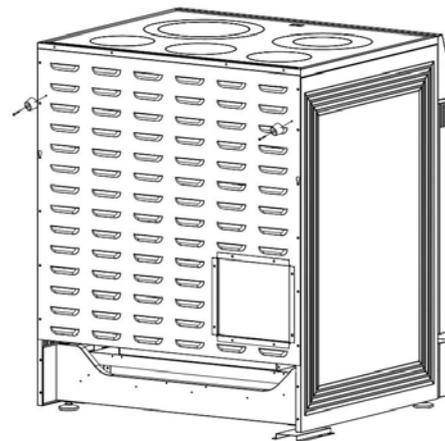
To Prevent the range from being placed too close to the wall, there are 2 plastic pads offered with the user's manual, please find the accessories and follow the below steps:

A. Check the installation kit packed with manual.



2\* screws

2\* rubber pad



B. Install the 2 rubber pads as showed above.

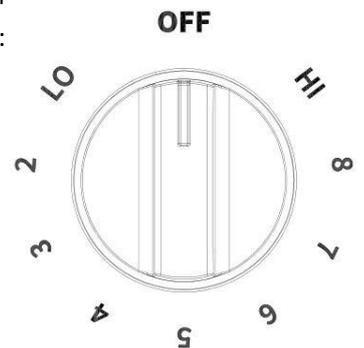
**7. SURFACE UNITS**

**(1) How to Set**

Push the knob in and turn in either direction to the setting you want. A surface ON indicator light will glow when any surface unit is on

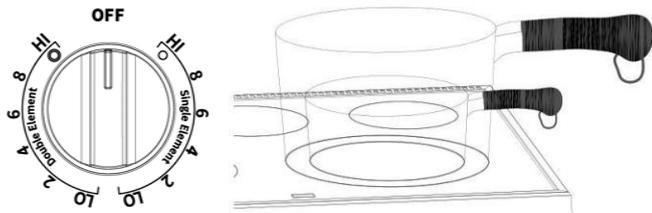
For glass cook top surfaces: A HOT COOKTOP indicator light will:

- come on when the unit is hot to the touch.
- stay on even after the unit is turned off.
- stay on until the unit is cooled to approximately 150°F.



At both OFF and HI the control clicks into position. You may hear slight clicking sounds during cooking, indicating the control is maintaining your desired setting. Be sure you turn the control knob to OFF when you finish cooking.

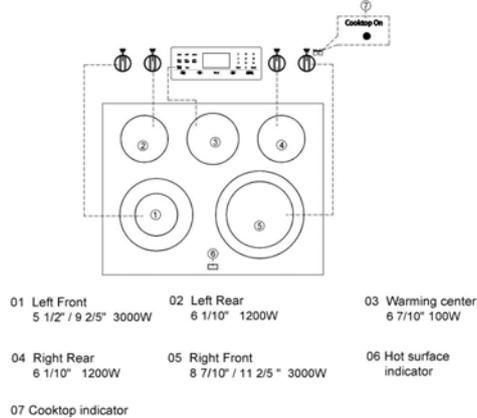
## (2) Dual Surface Units and Control Knobs (on some models)



The surface unit has 2 cooking sizes to select from so you can match the size of the unit to the size of the cookware you are using.

## (3) Location of the radiant surface elements and controls

The radiant control knobs operate the radiant surface elements on the cooktop as shown below.



The cooktop indicator light will be on when any one or more burners are in use, and the cooktop indicator light will be off when all burners are off.

## (4) Hot surface indicator

Comes on when the unit is turned on or hot to the touch. Stays on even after the unit is turned off.

Glows until the unit is cooled to approximately 150 °F

## (5) AFTER COOKING

- Do not touch the surface units until they have cooled down.
- The surface may be still be hot and burns may occur if you touch the glass surface before it has cooled down sufficiently.
- Immediately clean spills on the cooking area to prevent a tough cleaning chore later.
- If cabinet storage is provided directly above the cooking surface, make sure that the items are infrequently used and can be safely stored in an area subjected to heat. Temperatures may be unsafe for items such as volatile liquids, cleaners, or aerosol sprays.

## (6) About the radiant surface elements

The temperature rises gradually and evenly. As the temperature rises, the radiant element will glow red. To maintain the selected setting, the element will cycle on

and off. The heating element retains enough heat to provide a uniform and consistent heat during the off cycle. For efficient cooking, turn off the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.

## (7) NOTE

Radiant elements have a limiter that allows the element to cycle ON and OFF, even at the HI setting. This helps to prevent damage to the ceramic cook top. Cycling at the HI setting is normal and can occur if the cookware is too small for the radiant element or if the cookware bottom is not flat.

## (8) Using the Warm Zone

FOOD POISON HAZARD: Bacteria may grow in food at temperatures below 140°F.

## NOTE

The surface warmer will not glow red like the cooking elements.

➤ Always start with hot food. Do not use warm setting to heat cold food.

➤ Do not use warm setting for more than 2 hours. The WARM ZONE, located in the back center of the glass surface, will keep hot, cooked food at serving temperature. Always start with hot food. Do not use to heat cold food. Placing uncooked or cold food on the WARM ZONE could result in foodborne illness.

To turn the WARM ZONE on, press Warm Zone, press one (Lo), twice (Med) or three times(Hi).

To turn the WARM ZONE off, press the Warm Zone pad.

For best results, all foods on the WARM ZONE should be covered with a lid or aluminum foil. When warming pastries or breads, the cover should be vented to allow moisture to escape.

The initial temperature, type and amount of food, type of pan, and the time held will affect the quality of the food. Always use pot holders or oven mitts when removing food from the WARM ZONE, since cookware and plates will be hot.

NOTE: The surface warmer will not glow red like the cooking elements.

The self-cleaning feature will not operate when the warm center is on.

NOTE: The Cancel pad does not turn off the Warm Zone.

**(9) Radiant Glass Cook top**

The radiant cook top features heating units beneath a smooth glass surface.

NOTE: A slight odour is normal when a new cook top is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.

NOTE: On models with light-coloured glass cook tops, it is normal for the cooking zones to change colour when hot or cooling down. This is temporary and will disappear as the glass cools to room temperature.

The surface unit will cycle on and off to maintain your selected control setting.

It is safe to place hot cookware on the glass surface even when the cook top is cool.

Even after the surface units are turned off, the glass cook top retains enough heat to continue cooking. To avoid overcooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the surface unit until it has cooled completely.

**Cleaning**

- Clean the cook top before using it for the first time.
- Clean your cook top daily or after each use. This will keep your cook top looking good and can prevent damage.



Never cook directly on the glass. Always use cookware.



Always place the pan in the center of the surface unit you are cooking on.



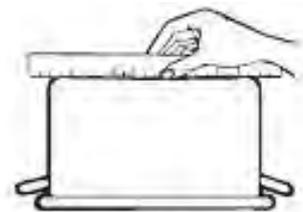
Do not slide cookware across the cooktop because it can scratch the glass—the glass is scratch-resistant, not scratch proof.

- If a spillover occurs while you are cooking, immediately clean the spill from the cooking area while it is hot to prevent a tough cleaning chore later. Using extreme care, wipe the spill with a clean dry towel.
- Do not allow spills to remain on the cooking area or the cook top trim for a long period of time.
- Do not use abrasive cleansing powders or scouring pads which will scratch the cook top.
- Do not use chlorine bleach, ammonia, or other cleansers not specifically recommended for use on a glass- ceramic surface.

**(10) Cookware for Radiant Glass Cook top**

**Preventing marks and scratches**

- Do not use glass cookware. It may scratch the cook top.
- Do not place a trivet or wok ring between the cook top and the pan. These items can mark or scratch the cook top.
- Make sure the cook top and the pan bottom are clean.
- Do not slide metal pans across the cook top.



Check pans for flat bottoms by using a straight edge.



Pans with rounded, curved, ridged or warped bottoms are not recommended.

**Preventing stains**

- Do not use a soiled dish cloth or sponge to clean the cook top surface. A film will remain, which may cause stains on the cooking surface after the area is heated.
- Continuously cooking on a soiled surface can result in a permanent stain.

**Preventing other damage**

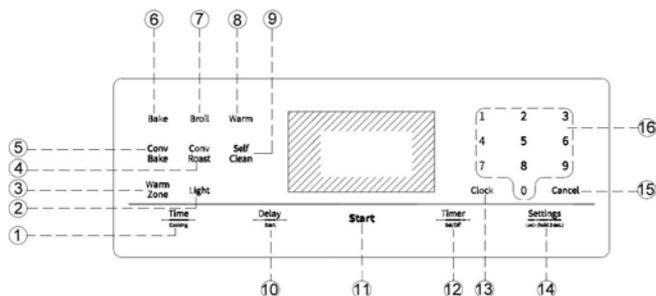
- Do not allow plastic, sugar, or foods with high sugar content to melt onto the hot cook top. Should this happen, clean immediately.
- Do not let a pan boil dry as this will damage the cook top and the pan.

- Do not use the cook top as a work surface or cutting board.
- Do not cook food directly on the cook top. Always use the proper cookware.

## 8. OVEN FUNCTION

### (1) The oven control panel

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN. For satisfactory use of your oven, become familiar with the various features and functions of the oven as described below. Detailed instructions for each feature and function follow later in this user manual.



- ① Time Cooking: Touch and then use the number pad to set the amount of time you want your food to cook. The oven will shut off when the cooking time has run out.
- ② Light: Use to turn the oven light on or off.
- ③ Warm Zone: Use to open the radiant surface keep hot elements.
- ④ Convection Roast: Use to select the Convection Roast function.
- ⑤ Convection Bake: Use to select the Convection Bake function.
- ⑥ Bake: Use to select the Bake function.
- ⑦ Broil: Use to select the Broil function.
- ⑧ Warm: Use to select the warm function to keep cooked foods.
- ⑨ Self Clean: Use to select the Self-cleaning function. While Self-cleaning is running in one oven, you cannot use any other oven functions and cooktop.
- ⑩ Delay Start: Use to set the oven to start automatically at a time you set.
- ⑪ START: Use to start any cooking or cleaning function in the oven.
- ⑫ Timer On/Off: Use to set or cancel the kitchen timer. The Kitchen timer does not start or stop cooking.
- ⑬ Clock: Use to set the time of day.
- ⑭ Settings/Lock(hold 3 sec): Use to set oven functions and lockout.
- ⑮ Cancel: use to cancel a previously entered temperature or time.
- ⑯ Number pad: use to set any function requiring numbers such as the time of day on the clock, the timer,

the oven temperature, the start time, and the length of operation for timed baking. Etc.

### (2) Setting the clock

The time can only be set when the range is in standby mode.

The time of day cannot be changed during timed cooking, delay-timed cooking, or a self-cleaning cycle. You can choose between a 12-hour or 24-hour display. The default is 12-hour.

How to set the Clock

- ① Touch Clock.
- ② Touch Clock to select AM or PM. (Skip this step if you are setting the Clock to 24 hour display mode)
- ③ Touch keys in the number pad to set the current time of day.
- ④ Touch START to save the changes

**NOTE:** Press clock to check the time under heating.

### (3) Setting the kitchen timer

The kitchen timer serves as an extra timer that will beep when the set time has elapsed. It does not start or stop cooking functions. You can use the kitchen timer with any of the other oven functions.

How to set the timer

- ① Touch Timer On/Off.
- ② Touch number keys in the number pad to set the hours and minutes. The timer can be set for any amount or time from 1 minute to 12 hours.
- ③ If you make a mistake, touch Cancel, and then enter the amount of time again.
- ④ Touch START.
- ⑤ When the set time has elapsed, the oven will beep and the display will show End until you touch Timer On/Off. You can cancel the timer at any time by touching Timer on/Off.

### (4) Time Cooking

In Timed Cooking mode, the oven turns on immediately and COOKS for the length of time you select. At the end of the cooking time, the oven turns off automatically.

- ✓ You can use the Timed Cooking only with another cooking operation (Convection Bake, Convection Roast, Bake, keep warm.)

How to set the oven for Time Cooking

- ①. Touch the pad for the cooking operation you want, . eg. Bake.
- ②. Enter the temperature you want, for example, 400 °F, using the number pad. (The default temperature is 350 °F ) .

③ Touch Time Cooking. Enter the number of hours/minutes you want the oven to stay on using the number pad. You can set the cooking time for any amount or time from 1 minute to 12 hours .

④ Touch START to begin cooking. The temperature display will start to change once the oven temperature reaches 100°F .

The oven will continue to cook until the set amount of time has elapsed, then turn off automatically unless you set the Keep Warm feature. (Refer to the Using Keep Warm section on page 30) .

When Timed Cooking is done, the oven will beep 3 times.

### CAUTION

Use caution with the Time Cooking or Delay Start features. You can use these features to cook cured or frozen meats and most fruits and vegetables. For food that can easily spoil, such as milk, eggs, and unfrozen or fresh fish, meat, or poultry, chill them in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed. Eating spoiled food can result in sickness from food poisoning.

#### (5) Delay Start

With Delay Start, the oven's timer turns the oven on and off at times you select In advance.

➤ You can use the Delay Start only With another cooking operation (Convection Bake, Convection Roast, Bake, Broil ).

➤ You can set the oven for a delay start before setting other cooking operations.

How to set the oven for delay start

① Position the oven rack(s) and place the food in the oven.

② 2 Touch the pad for the cooking operation you want, eg. Bake. The default temperature is 350 °F .

③ Enter the temperature you want, eg. 375°F , using the number pad.

④ Set the cooking time If you want. (Refer to the section on the timed cooking feature on page 21).

⑤ Touch Delay Start. Use the number pad to set the time.

⑥ Touch START. The oven will begin to cook.

#### (6) Turning the light on and off

- The oven light turns on and door light turns off automatically when the door is opened.
- The oven light turns off automatically when the door is closed.
- You can turn the oven and door light on and off manually by touching the Light.

#### (7) Minimum and maximum settings

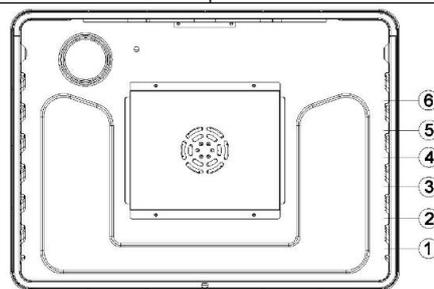
All of the features listed in the table below have minimum and maximum time or temperature settings. A beep will sound each time a pad on the control panel is pressed and the entry is accepted. An error tone will sound in the form of a long beep if the entered temperature or time is below the minimum or above the maximum setting for the feature.

FEATE	MINIMUM	MAXIMUM
 Bake	150 °F (65 °C)	550 °F (285 °C)
 Broil	LO	HI
 Convection Bake	150 °F (65 °C)	550 °F (285 °C)
 Convection Roast	150 °F (65 °C)	550 °F (285 °C)
 Self Clean	2 Hr.	5 Hr.
 Keep Warm	1 Min	3 Hr.

#### (8) Using the oven racks

Oven rack position

Type of Baking	Rack Positions
Cakes and cookies	3 and 5



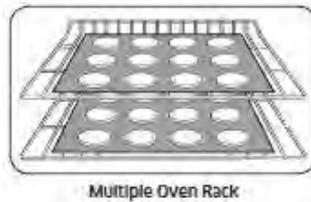
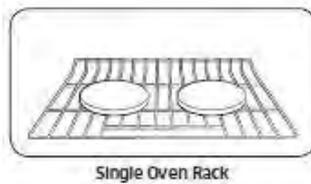
Recommended rack position for cooking

TYPE OF FOOD	RACK POSITION
Broiling hamburgers	6
Broiling meats or small cuts of poultry, fish	3-5
Bundt cakes, pound cakes, frozen pies, casseroles	4 or 3
Angel food cakes, small roasts	2
Turkey, large roast, hams, fresh pizza	1

\* This table is for reference only.

## Rack and Pan placement

Centering baking pans in the oven as much as possible will produce better results. If baking with more than one pan, place the pans so each has at least 1 to 1 ½ inch of air space around it. When baking on a single oven rack, place the oven rack in position 3 or 4.



See the figure on the left.

When baking cakes and cookies on multiple racks, place the oven racks in position 3 and 5.

## Using Multiple Oven Racks

### Before using the racks

Each rack has stops that need to be placed correctly on the supports. These stops will keep the rack from coming completely out.

### REMOVING THE RACKS

- ① Pull the rack straight out until it stops.
- ② Lift up the front of the rack, and then pull it out.

### REPLACING THE RACKS

- ③ Place the end of the rack on the support.
- ④ Tilt the front end up and push the rack in.

### ➤ CAUTION

- Do not cover a rack with aluminum foil or place aluminum foil on the oven bottom. This will hamper heat circulation, resulting in poor baking, and may damage the oven bottom.
- Arrange the oven racks only when the oven is cool.

### (9) Baking

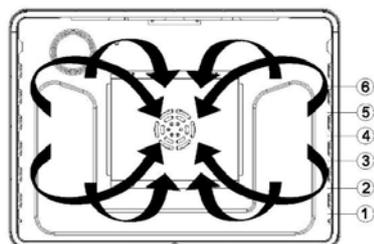
The oven can be programmed to bake at any temperature from 150 °F to 550 °F. Baking temperature and time will vary depending on the ingredients and the size and shape or the baking pan used. Dark or nonstick coatings may cook faster with more browning.

### How to set the oven for baking

- ① Touch Bake.
- ② Enter the temperature you want using the number pad, eg.3.7.5.

- ③ Touch START.

The temperature display will start to change once the oven temperature reaches 100°F.



④ If you want to cancel baking or if you have finished, touch Cancel.

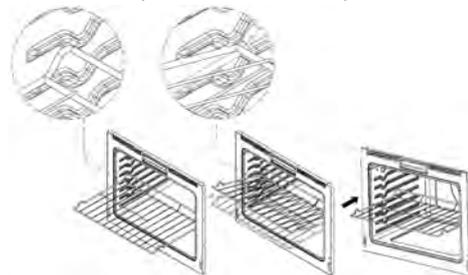
◆ Place food in the oven after preheating if the recipe calls for it. Preheating is very important for good results when baking cakes, cookies, pastry, and breads. After the oven has reached the desired temperature, the oven will beep 3 times.

### ➤ NOTE

If you are using an oven thermometer in the oven cavity, the temperature registered by the thermometer may differ from the actual set oven temperature.

### (10) Convection baking

By using the Convection Bake, you will be able to cook faster. Convection baking uses a fan to circulate the oven's heat evenly and continuously within the oven.



This improved heat distribution allows for even cooking and excellent results while using multiple racks at the same time. Foods cooked on a single oven rack will generally cook faster and more evenly with convection baking. Multiple oven rack cooking may have slightly increased cooking times for some foods, but the overall result is time saved. Breads and pastries brown more evenly. You can program the oven for convection baking at any temperature between 150°F and 550 °F.

### ✧ Tips for convection baking

The amount of time you save will vary depending on the amount and type of food you are cooking. When baking cookies or biscuits, you should use pans with no sides or very low sides to allow the heated air to circulate around the food. Using a pan with a dark finish will produce faster cooking times.

When using convection baking with a single rack, place the oven rack in position 3 or 4. If cooking on multiple racks, place the oven racks in position 3 and 5. When baking a cake, using the bake mode (not the convection bake mode) will produce better results.

How to set the oven to convection baking

1. Touch Bake. Enter the temperature you want, eg. 400 °F, using the number pad.
  2. Touch START.
  3. The temperature display will start to change once the oven temperature reaches 100°F. The oven will beep 3 times when the oven reaches the adjusted oven temperature.
  4. If you want to cancel convection baking or if you have finished, touch Cancel.
- ❖ The convection oven fan shuts off when the oven door is opened.
  - ❖ DO NOT leave the door open for long periods of time while using convection cooking or you may shorten the life of the convection heating element.

➤ **NOTE**

If you leave the oven door open for more than 1 minute when the oven is on, all heating elements will shut off automatically.

➤ **NOTE**

If you are using an oven thermometer in the oven cavity, the temperature registered by the thermometer may differ from the actual set oven temperature.

**(11) Convection roasting**

Convection roasting is good for cooking large tender cuts of meat uncovered. Heat comes from the top heating element. The convection fan circulates the heated air evenly over and around the food. Meat and poultry are browned on all sides as if they were cooked on a rotisserie. The heated air seals in juices quickly for moist and tender results while, at the same time, creating a rich golden brown exterior.

How to set the oven for convection roasting

1. Touch Roast. Enter the temperature you want. eg. 400 °F., using the number pad.
2. Touch START.
3. The temperature display will start to change once the oven temperature reaches 100°F. The oven will beep 3 times when the oven reaches the adjusted oven temperature.
4. If you want to cancel convection roasting or if you have finished, touch Cancel.

- ◆ The convection oven fan shuts off when the oven door is opened.
- ◆ DO NOT leave the door open for long periods of time while using convection cooking or you may shorten the life of the convection heating element.

➤ **NOTE**

If you leave the oven door open for more than 1 minute when the oven is on, all heating elements will shut off automatically.

➤ **NOTE**

If you are using an oven thermometer in the oven cavity, the temperature registered by the thermometer may differ from the actual set oven temperature.

**(12) Broiling**

Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven.

The high heat cooks quickly and gives a rich, brown outer appearance. Broil mode is best for meats, fish, and poultry up to 1" thick.

How to set the oven for broiling

- ① Touch Broil once for HI or twice for LO.
- ② Use LO to cook foods such as poultry or thick cuts of meat thoroughly without over-browning them.
- ③ To start broiling, touch START.
- ④ Broil one side until the food is browned. Turn over and broil the other side.
- ⑤ Touch Cancel once you have finished cooking or if you want to cancel broiling.

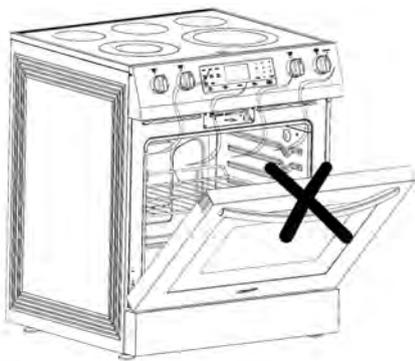
➤ **NOTE**

- ◆ In any oven mode except self-cleaning, the oven will return to standby mode after the door has been opened for 5 minutes

- ◆ If you leave the oven door open for more than 1 minute when the oven is on, all heating elements will shut off automatically.
- ◆ If you are using an oven thermometer in the oven cavity, the temperature registered by the thermometer may differ from the actual set oven temperature.

**CAUTION**

Always broil with the oven door closed. Use care when opening the door. Let hot air or steam escape before you remove food from or put food into the oven.



**(13) Using Keep Warm**

Keep Warm will keep cooked food warm for serving up to 3 hours after cooking has finished.

After 3 hours, the feature will shut off automatically. You can use the Keep Warm feature without any other cooking operations. The keep warm can be set for any amount or time from 1 minute to 12 hours.

You should not use this feature to reheat cold food. How to use Keep Warm

- ① Touch Keep Warm.
- ② Touch START.
- ③ Touch Cancel at any time to turn the feature off.

How to set the oven to activate Keep Warm after a time cooking

- ① Set up the oven for Time cooking. (Refer to Timed Cooking section on page 21)
- ② Touch Keep Warm before touching START to begin cooking.
- ③ Touch Cancel at any time to turn the feature off.

**(14) Using Sabbath**

You can use the Sabbath feature with baking only. The oven temperature may be set higher or lower after setting the Sabbath feature. (The oven temperature adjustment feature should be used only during Jewish holidays.) The display, however, will not change and tones will not sound when a change occurs. Once the oven is properly set for baking with the Sabbath feature active, the oven will remain continuously on until the

Sabbath feature is cancelled. If the oven light is needed during the Sabbath, touch Light before activating the Sabbath feature.

Once the oven light is turned on and the Sabbath feature is active, the oven light will remain on until the Sabbath feature is turned off. If the oven light needs to be off, be sure to turn the oven light off before activating the Sabbath feature.

How to use the Sabbath feature

- ① Touch Bake. The default temperature is 350 °F.
- ② Enter the temperature you want, eg. 375 °F, by using the number pad.
- ③ Touch START. The temperature display will start to change once the oven temperature reaches 100 °F.
- ④ Touch Bake and Broil for three seconds at same time. The panel will display Set SAb.
- ⑤ Touch START. Activate the oven Sabbath function, the panel will display SAb, the oven heating work automatically becomes 74 hours. Once SAb appears in the display, the oven will not beep or display any further changes. You may change the oven temperature once baking has started. Remember that the oven will not beep or display any further changes once the Sabbath feature is engaged.

⑥ You can turn the oven off at any time by touching Cancel. This will turn only the oven off. If you want to deactivate the Sabbath feature, hold down Cancel for 3 seconds. SAb will disappear from the display.

- ◆ Do not attempt to activate any other program feature except BAKE while the Sabbath feature is active. ONLY the following key pads will function correctly with the Sabbath feature on: NUMBER, BAKE, START and Cancel. All other keypads should not be used once the Sabbath feature is activated.

✓ You can change the oven temperature, but the display will not change and tones will not sound when a change occurs. (The oven temperature adjustment feature should be used only on Jewish holidays.) After changing the temperature while the unit is in Sabbath mode, there is a 15 second delay before the unit recognizes the change.

✓ Should you experience a power failure or interruption, the oven will shut off. When power is returned, the oven will not turn back on automatically. SAb will be displayed in the oven

control display, but the oven will not operate. Food may be safely removed from the oven while it is still in the Sabbath mode, however the oven cannot be turned back on until after the Sabbath/ Holidays. After the Sabbath observance, turn off the Sabbath mode. Touch and hold down Cancel for 3 seconds simultaneously to turn the Sabbath mode off. The oven may then be used with all normal functions.

Sabbath mode to allow the oven to reach the set temperature.

#### **(15) Temp Adjust**

The temperature in the oven has been calibrated at the factory. When first using the oven, be sure to follow recipe times and temperatures. If you think the oven is too hot or too cool, you can correct the temperature in the oven. Before correcting, test a recipe by using a temperature setting that is higher or lower than the recommended temperature. The baking results should help you to decide how much of an adjustment is needed.

The oven temperature can be adjusted  $\pm 25^{\circ}\text{F}$  ( $\pm 14^{\circ}\text{C}$ ).

How to correct the oven temperature

- ① Touch SETTING in standby continuously until SET CALI display in panel, touch START to save. Default cook function is BAKE, you can set other function.
- ② Enter the adjustment you want to make using the number pad. (0- 25). If need minus -, touch SETTING again.
- ③ Touch START to save the changes.

#### **➤ NOTE**

This adjustment will not affect the self-cleaning temperatures. The adjustment will be retained in memory after a power failure.

#### **(16) Temp Unit (Fahrenheit or Celsius temperature selection)**

You can program the oven control to display the temperature in Fahrenheit or Celsius. The oven has been preset at the factory to display in Fahrenheit.

How to change the display from Fahrenheit to Celsius or Celsius to Fahrenheit

- ① Touch SETTING in standby continuously until SET  $^{\circ}\text{F}/^{\circ}\text{C}$  display in panel, touch START to save.

- ② Touch SETTING to change between (Fahrenheit) and (Celsius).

- ③ Touch START to save the changes.

#### **(17) Time of Day**

The oven control can be programmed to display time of day in the 12 hour or 24 hour mode. The oven has been preset at the factory to display in the 12 hour mode.

How to change between the 12 and 24 hour time of day display

- ① Touch SETTING in standby continuously until SET 24 H display in panel, touch START to save.

- ② Touch SETTING to change between (12Hr) and (24 Hr).

- ③ Touch START to save the changes.

#### **(18) Sound On/Off**

Using Sound On/OFF, you can set the oven controls to operate silently.

How to turn the sound on or off

- ① Touch SETTING in standby continuously until SET BEEP display in panel, touch START to save.

- ② Touch SETTING to change between (ON BEEP) and (OFF BEEP) .

- ③ Touch START to save the changes.

#### **(19) Demo mode**

This option is for use by retail establishments for display purposes only.

(When Demo mode is on, the heating element is disabled and does not operate.)

How to enable or disable the demo mode

- ① Touch SETTING in standby continuously until SET DISP display in panel, touch START to save.

- ② Touch SETTING to change between (ON DISP) and (OFF DISP).

- ③ Touch START to save the changes.

#### **(20) Control lockout**

This feature lets you lock the buttons on the touch pad so they cannot be activated accidentally. After the lock, only "Cancel" and "SETTING" can operate.

How to activate the control lockout feature

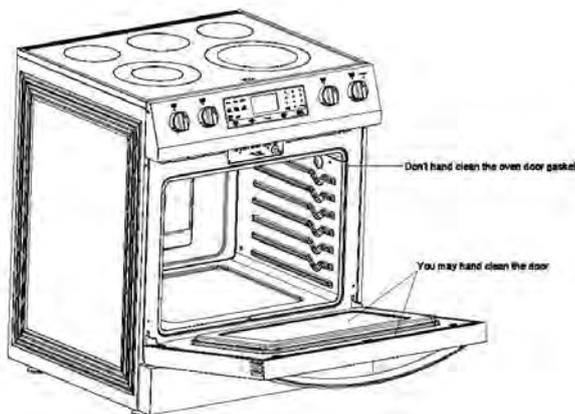
- ① Press SETTING/LOC (Hold 3 sec) for 3 seconds. LoC and the lock icon appear in the display as well as the current time.

- ② After activating the lockout in the non-cleaning function, the oven will lock the door and the screen will display the lock icon. Only Cancel and SETTING/LOC (Hold

3 sec) can be operated, and other buttons are invalid. If the oven is currently heating, press Cancel to stop the oven.

Press SETTING/LOC(Hold 3 sec) 3 sec can cancel the lockout function, and the oven lock will automatically unlock.

③ After the lockout is activated in the self-cleaning function, the lock icon will be displayed on the screen. Only Cancel and SETTING/LOC(Hold 3 sec) can be operated, and other buttons are invalid. You can press Cancel to cancel self-cleaning, and if the temperature in the oven is below 212 °F, the oven door lock will



automatically unlock.

Otherwise the door will remain locked.

How to unlock the controls

1. Press SETTING/LOC(Hold 3 sec) for 3 seconds. LOC and the lock icon will disappear from the display.

## 9. Clean instruction

### (1) Self-cleaning

This self-cleaning oven uses high temperatures (well above cooking temperatures) to burn off leftover grease and residue completely or reduce them to a finely powdered ash that you can wipe away with a damp cloth.

#### ➤ CAUTION

- ◆ During the self-cleaning cycle, the outside of the oven will become very hot to the touch. Do not leave small children unattended near the appliance.

- ◆ Some birds are extremely sensitive to the fumes given off during the self-cleaning cycle of any oven. Move birds to another well-ventilated room.
- ◆ Do not line the oven walls, racks, bottom, or any other part of the oven with aluminum foil. Doing so will result in poor heat distribution, poor baking results, and cause permanent damage to the oven interior. Aluminum foil will melt and adhere to the interior surface of the oven.
- ◆ The oven door locks during self-cleaning. Do not force the oven door open. This can damage the automatic door locking system. Use care when opening the oven door after the self-cleaning cycle is complete. Stand to the side of the oven when opening the door to allow hot air or steam to escape. The oven may still be VERY HOT.

Before a self-cleaning cycle

- We recommend venting your kitchen with an open window or using a ventilation fan or hood during the self-cleaning cycle.
- Remove the wire rack, broil pan, broil pan insert, all cookware, and any aluminum foil from the oven.
- Wipe up debris from the oven bottom.(Fig. 1)
- The silver-colored oven racks can be self-cleaned, but they will darken, lose their luster, and become hard to slide.
- Residue on the front frame of the oven and outside the gasket on the door will need to be cleaned by hand.
- Clean these areas with hot water, soap-filled steel-wool pads, or cleansers such as Soft Scrub. Rinse well with clean water and dry.
- Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, have it replaced.
- Make sure the oven light cover is in place and the oven light is off.

#### ➤ NOTE

Remove oven racks and accessories before starting the self- clean mode.

How to run a self-cleaning cycle

1. Select the length of time for the self-cleaning operation, eg. 3 hours.

Touch Self Clean 2/3/5h once for a 3 hour clean time, twice for a 5 hour clean time, or 3 times for a 2 hour clean time. The default setting is 3 hours.

2. Touch START to start the self-cleaning cycle. The motor-driven door lock will engage automatically.

➤ **NOTE**

You will not be able to start a self-cleaning cycle if the Control Lockout feature is activated or if the oven's temperature is too hot.

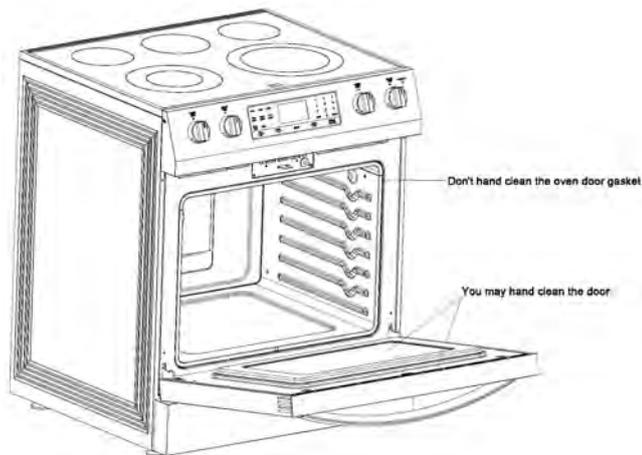
The oven door locks automatically. The display will show the cleaning time remaining. You cannot open the oven door until the temperature drops to a safe/cool temperature.

3. When the self-cleaning cycle is done, End will appear in the display and the oven will beep 3 times.

How to turn off the self-cleaning feature

If you need to stop or interrupt a self-cleaning cycle:

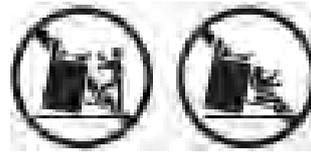
1. Touch Cancel.
2. You will be able to open the oven door once the



oven has cooled down for approximately 1 hour.

After a self-cleaning cycle

- ◆ You may notice some white ash in the oven. Wipe it up with a damp cloth after the oven cools. (If white spots remain, remove them with a soap-illed steel wool pad and rinse thoroughly with a vinegar and water mixture.)
- ◆ If the oven is not clean after one cycle, repeat the cycle.
- ◆ You cannot set the oven for cooking until the oven is cool enough for the door



**(2) Care and cleaning of the oven**

➤ **WARNING**

Be sure all controls are OFF and all surfaces are COOL before cleaning any part of the range.

If your range is moved for cleaning, servicing, or any reason, be sure the Anti-Tip device is re-engaged properly when the range is replaced. If you fail to re-engage the Anti-Tip device, the range could tip and cause serious injury.

Oven Vent



- The oven vent is located below the control box.
- This area could become hot during oven use.
- It is normal for steam to come out of the vent.
- The vent is important for proper air circulation. Never block this vent.

Cleaning painted parts and decorative trim

- ✧ For general cleaning, use a cloth with hot, soapy water.
- ✧ For more difficult residue and built-up grease, apply a liquid detergent directly onto the area and leave for 30 to 60 minutes. Wipe with a damp cloth and dry. Do not use abrasive cleaners on any oven surface. They can be scratched.

Cleaning stainless steel surfaces

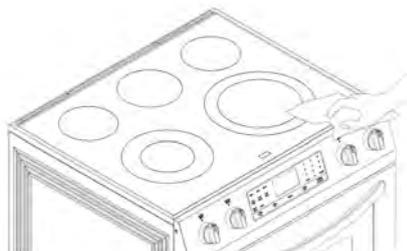
- ① Shake a bottle of Stainless Steel Appliance Cleaner or Polish well.

- ② Place a small amount of stainless steel appliance cleaner or polish on a damp cloth or damp papertowel.
- ③ Clean a small area, rubbing with the grain of the stainless steel if applicable.
- ④ Dry and buff with a clean, dry paper towel or soft cloth.
- ⑤ Repeat as necessary.

➤ **NOTE**

◆ Do not use a steel-wool pad. It will scratch the surface.

◆ If a mineral oil-based stainless steel appliance



cleaner has been used before to clean the appliance, wash the surface with dish washing liquid and water prior to using the Stainless Steel Appliance Cleaner or Polish.

Oven racks

❖ If the racks are left in the oven during a self-cleaning cycle, the finish will be dull.

➤ **NOTE**

Do not clean in a dishwasher.

Oven door

- ◆ Use soap and water to thoroughly clean the top, sides, and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. DO NOT immerse the door in water. DO NOT spray or allow water or the glass cleaner to enter the door vents. DO NOT use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door.
- ◆ DO NOT clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.

**(3) Care and cleaning of the glass cook top**

Normal daily use cleaning

Use only a ceramic cook top cleaner. Other creams may not be as effective. By following these steps, you can maintain and protect the surface of your glass cook top.

- ① Before using the cook top for the first time, clean it with a ceramic cook top cleaner. This helps protect the top and makes cleanup easier.
- ② Daily use of a ceramic cook top cleaner will help keep the cook top looking new.
- ③ Shake the cleaning cream well. Apply a few drops of cleaner directly to the cook top.
- ④ Use a paper towel or a cleaning pad for ceramic cook tops to clean the entire cook top surface.
- ⑤ Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.



➤ **WARNING**

DAMAGE to your glass surface may occur if you use scrub pads other than those recommended. Removing burned-on residue

**Removing heavy, burned-on residue**

1. Allow the cook top to cool.
2. Use a single-edge razor-blade scraper at approximately a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to remove the residue.
3. After scraping with the razor scraper, spread a few drops of ceramic cook top cleaner on the entire burned residue area. Use the cleaning pad to remove any remaining residue. (Do not scrape the seal.)
4. For additional protection, after all residue has been removed, polish the entire surface with the cook top cleaner and a paper towel.

**Removing metal marks and scratches**

1. Be careful not to slide pots and pans across your cook top. It will leave marks on the cook top surface. You can remove these marks by applying ceramic cook top cleaner with a cleaning pad for ceramic cook tops.
2. If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cook top. You should remove this discoloration immediately or it may become permanent.

➤ **WARNING**

Carefully check the bottoms of pans for roughness that may scratch the cook top. Cleaning the cook top seal  
To clean the seal around the edges of the glass, lay a wet



cloth on it for a few minutes, then wipe clean with a nonabrasive cleaner.

**Potential for permanent damage to the glass surface**

1. Sugary spillovers (such as jellies, fudge, candy, syrups) or melted plastics can cause pitting of the surface of your cook top. This is not covered under the warranty. You should clean the spill while it is still hot. Take special care when removing hot substances. Refer to the following section.
2. When using a scraper, be sure it is new and the razor blade is still sharp. Do not use a dull or nicked blade.

**Cleaning sugary spills and melted plastic**

1. Turn off all surface units. Remove hot pans.
2. Wearing an oven mitt, use a single-edge razor-blade scraper to move the spill to a cool area of the cook top. Remove the spill with paper towels.
3. Any remaining spillover should be left until the surface of the cook top has cooled.
4. Don't use the surface units again until all of the residue has been completely removed.

➤ **NOTE**

If pitting or indentations in the glass surface have already occurred, the cook top glass will have to be replaced. In this case, service will be necessary.

**10. Troubleshooting**

**(1) Installation**

Problem	Possible cause	Solution
The range is not level.	The appliance has been installed improperly.	<ul style="list-style-type: none"> <li>● Place the oven rack in the center of the oven. Place a level on the oven rack. Adjust the leveling legs at the base of the range until the oven rack is level.</li> <li>● Insure the floor is level and strong and stable enough to adequately support the range.</li> </ul>
The range is not level.	The floor is sagging or sloping.	Contact a carpenter to correct the situation.
	The kitchen cabinets are not properly aligned and make the range appear to be not level.	Insure the cabinets are square and provide sufficient room for installation.
The appliance must be accessed for servicing and cannot be moved easily.	The kitchen cabinets are not square and too close to the appliance.	Contact a builder or installer to make the appliance accessible.
	Carpet is interfering with movement of the range.	Provide sufficient space so the range can be lifted over the carpet.

## (1) Control Display

Problem	Possible cause	Solution
The display goes blank.	1.A fuse in your home may be blown or the circuit breaker tripped. 2.KSD sudden jump thermostat is overheated and needs to be reset manually.	Replace the fuse or reset the circuit breaker.
The display flashes.	There was a power failure.	Reset the clock.

## (2) Cook top

Problem	Possible cause	Solution
The surface units will not maintain a rolling boil or will not cook fast enough.	You may be using inappropriate cookware.	Use pans which are flat and match the diameter of the surface unit selected.
The surface units will not maintain a rolling boil or will not cook fast enough.	In some areas,the power (voltage)may be low.	Cover the pan with a lid until the desired chest is obtained.
The surface units will not turn on.	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	The cooktop controls are set improperly	Check if the correct control is set for the surface unit you are using
The surface units will not turn on.	Food spillover was not cleaned.	Refer to the section on the care and cleaning of the glass cook top on page 21.
	The surface is hot and the model features a light-colored cook top.	This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.

The surface unit frequently cycles on and off.	Scratches or abrasions on the cook top surface.	Scratches or abrasions on the cook top surface.
The surface unit stops glowing when changed to a lower setting.	This is normal.The unit is still on and hot.	
Scratches or abrasions on the cook top surface.	The cook top is being cleaned improperly.	Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning. Use ceramic glass top cleaning cream. Do not use chemical or corrosive agents. These agents may damage the surface of the product.
	Cookware with rough bottoms was used on the cook top or there were coarse particles (eg. salt or sand) present between the cookware and the surface of the cook top. Cookware has been slid across the cook top surface.	To avoid scratches, follow the recommended cleaning procedures. Make sure cookware bottoms are clean before use, and use cookware with Smooth bottoms.

Brown streaks or specks.	Boil overs have been cooked onto the surface.	Wait until the surface cools down. Then, use a single-edge razor-blade scraper at approximately a 45 ° angle against the glass surface to remove the soil. See the section on the care and cleaning of the glass cook top On page 21.
Areas of discoloration with metallic sheen.	Mineral deposits from water and food have been left on the surface of the cook top.	Remove using a ceramic-glass cooktop cleaning cream. Use cookware with clean, dry bottoms. Clean the cook top with a ceramic cleaning agent regularly every week.
"Cracking" or "popping" sound.	This is the sound of the metal heating and cooling during both the cooking and self-cleaning functions.	This is normal operation, and not a system failure. Use the range as usual.

The oven will not turn on.	The oven will not turn on.	Make sure the electrical plug is inserted into a live, properly grounded outlet.
The oven will not turn on.	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	The oven controls have been set improperly.	See the chapter on operating the oven starting on page 13.
	The oven is too hot.	Allow the oven to cool.
	Incomplete service wiring.	Call for service.
The oven light will not turn on.	Power outage.	Check to see if the house lights will turn on. If required, call your local electric company for service.
	The light bulb is loose or defective.	Tighten or replace the bulb.
	The switch operating the light is broken.	Call for service.

**(3) Oven**

Problem	Possible cause	Solution
---------	----------------	----------

The appliance will not turn on.	The appliance is not completely plugged into the electrical outlet or a fuse in your home may be blown or the circuit breaker tripped.	Make sure the power cord is plugged into a live, properly grounded outlet. Check the fuse and circuit breakers.
The appliance will not turn on.	Incomplete service wiring.	Call for service.
	Power outage.	Check to see if the house lights will turn on. If required, call your local electric company for service.
The oven smokes excessively during broiling.	The oven controls have not been set properly.	Refer to the section on using the broiler starting on page 16.
	The meat has been placed too close to the element.	Reposition the rack to provide proper clearance between the meat and the element. Preheat the broil element for searing.
	The meat has not been properly prepared.	Remove the excess fat from the meat. Cut away fatty edges that may curl, leaving the lean intact.
	Grease has built up on oven surfaces.	Regular cleaning is necessary when broiling frequently.
Food does not bake or roast properly.	The oven controls have not been set correctly.	See the chapter on operating the oven starting on page 13.

Food does not bake or roast properly.	The oven rack has been positioned incorrectly or is not level.	See the section on using the oven racks on page 15.
	Incorrect cookware or cookware of improper size is being used.	
	The oven sensor needs to be adjusted.	See the section on adjusting the thermostat on page 18.
Food does not broil properly	The serving size may not be appropriate.	Use suitable setting size
	The rack has not been properly positioned.	See the broiling recommendation guide on page 16.
	The cookware is not suited for broiling.	Use suitable cookware.
	In some areas, the power (voltage) may be low.	Preheat the broil element for 10 minutes. See the broiling recommendation guide on page 16.
The oven temperature is too hot or too cold.	The oven sensor needs to be adjusted.	See the section on adjusting the thermostat on page 18.

	The oven controls have been set incorrectly.	See the section on self-cleaning on page 19.
	A self-cleaning cycle cannot be started if the oven lockout feature has been activated or if a radiant surface element is on.	Deactivate the oven lockout (see page 19). Make sure all surface elements are turned off.
Excessive smoking during a self-cleaning cycle.	There is excessive soiling in the oven.	Press OFF. Open the windows to rid the room of smoke. Wait until the self-cleaning cycle is cancelled. Wipe up the excessive soil and then start the self-cleaning cycle again.
The oven door will not open after a self-cleaning cycle.	The oven is too hot.	Allow the oven to cool.
Steam is coming out of the vent.	When using the convection feature, it is normal to see steam coming out of the oven vent. As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.	This is normal operation, and not a system failure. Use the range as usual.

A burning or oily odor is coming from the vent.	This is normal in a new oven and will disappear in time.	To speed the process, set a self-cleaning cycle for a minimum of 3 hours. See the section on self-cleaning on page 19.
Strong odor.	An odor coming from the insulation around the inside of the oven is normal for the first few times the oven is used.	Operate the oven empty on the bake setting at 400. F for 1 hour.
Fan noise.	A convection fan may automatically turn on and off.	This is not a system failure but normal operation.
Oven racks are difficult to slide.	The shiny, silver-coloured racks were cleaned in a self-cleaning cycle.	Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel.
The oven door is locked.	The circuit breaker has been tripped or there was a power failure while the oven door was locked.	Activate Control Lockout, and then unlock the control. See the Control Lockout section on page 18.

**(5) Information Code**

**Oven**

Error code symbol	Possible cause	Solution
E0	The temperature sensor PT100 may be damaged and circuit	Replace the temperature sensor PT100.

	open.	
	Poor contact between the connector of the temperature sensor PT100 and the CN20 position of the circuit board.	Replace the connector.
	The IC at the IC5 position of the circuit board may be damaged.	Replace the control board.
E1	The door status detection switch may be damaged.	Replace the switch.
	The door detection switch wire group plug and the connector at the CN16 position of the circuit board may be in poor connection.	Replace the connector.
	The circuit and components of the circuit board may be damaged.	Replace the circuit board.
E2	The display board is broken.	Replace the circuit board.
	The power board is broken.	
	Poor contact between the plug of the wire set and the connector at the CN18 position of the power board.	Replace the connector.
	The plug of the wire set and the connector at the CN2 position of the display board are in poor contact.	
E3	The door detection switch S1 is broken.	Replace the oven door switch in S1

		position.
	The circuit board is broken.	Replace the circuit board.
E4	The circuit and components of the main control circuit board are damaged.	Replace the circuit board.
	The cooling fan is broken.	Replace the cooling fan.
	The terminals of the wire group and the connector at the position of CN3 on the circuit board are loose or have poor contact.	Replace the connector.
	The thermal protector K2 or K3 is broken.	Replace K2 or K3 thermal protector.
	The terminals of the wire group and the connector on the CN7 position of the circuit board are loose or have poor contact.	Replace the connector.
E5	The electronic components of the main control circuit board are broken.	Replace the circuit board.
	The heating tube is broken.	
	AC: 240V without electricity.	
	The thermal protector K2 or K3 is broken.	
E6	The electronic components of the circuit board are broken.	Replace the circuit board.
	The heating tube is broken.	Replace the heating tube.

	The oven door switch is broken, causing the circuit to misjudge that the door is open, so it causes the oven to stop heating.	Replace the oven door switch.
E7	The electronic components of the circuit board are broken.	Replace the circuit board.
	The heating tube is broken.	Replace the heating tube.
	The oven door switch is broken, causing the circuit to misjudge that the door is open, so it causes the oven to stop heating.	Replace the oven door switch.
E8	The electronic components of the circuit board are broken.	Replace the circuit board.
	The latch motor is broken.	Replace the latch motor.
	If it is in the unlocking process, the micro switch at the latch S2 position is broken.	Replace the micro switch at the S2 position of the latch.
	If the door is being locked, the micro switch at the latch S3 position is broken.	Replace the micro switch at the S3 position of the latch.
E9	The electronic components of the circuit board are broken.	Replace the circuit board.
	Abnormality of local AC power 120V/240V frequency 50Hz/60Hz.	Turn off the power for 30 seconds and turn on the power again.
E10	The main control chip SH79F326 is broken internally.	Replace the circuit board.
E11	The NTC thermistor on the main control	Replace the circuit board.

	circuit board is broken.	
E12	The indoor ambient temperature is too high, resulting in excessive temperature rise.	Indoor ventilation cooling.
	NTC thermistor aging failure, resulting in inaccurate temperature.	Replace the circuit board.

**Remark:**

- ① When E5, E6, E7 appears, you can press Cancel to cancel.
- ② E9 is the power supply frequency monitoring: the power supply frequency range is between (38Hz~75Hz), each monitoring time is 5 minutes, if the frequency continuously exceeds the range within 5 minutes, it is a fault; if there is no AC signal for 5S continuously, the fault .

- ③ In the event of E1, E3, E8 failure, you can long press the (START+Num9) key 3S to enter the door lock reset action: the door lock motor turns 3S to stop 2S, and stops after 12 consecutive times, press the Cancel button to stop.

**11. Replacing the parts**

**(1) Removing the oven door**

➤ **CAUTION**

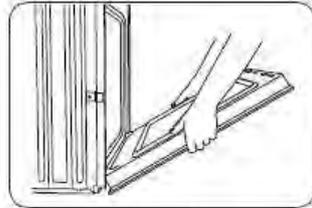
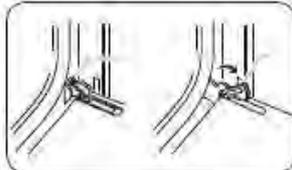
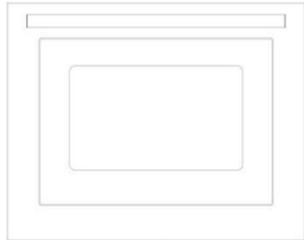
- The door is very heavy. Be careful when removing and lifting the door.
- Do not lift the door by the handle. Use two hands to remove an oven door. For double ovens, repeat the process for each door.

- ④ Prior to removing the oven door, prepare a surface where you will place covered with a soft blanket. You can also use the corner posts from your packaging material.

- ⑤ Open the oven door.
- ⑥ Locate the oven door hinge locks in both corners of the oven door, and then rotate the hinge locks toward the oven door to the unlocked position. If the door hinge lock is not rotated fully (see illustration B on the left for an example of full rotation), you will not be able to remove the door properly.

- ⑦ Partially close the door to engage the door latch locks.

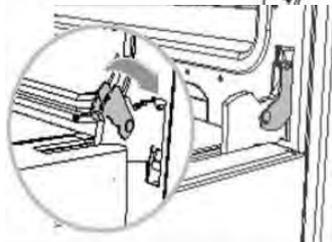
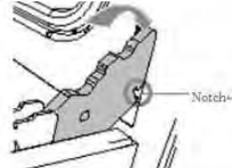
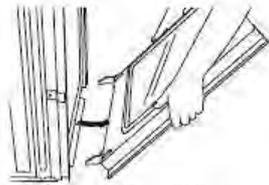
- ⑧ The door will stop at this point.
- ⑨ Using two hands, grasp the edges of the oven door. Lift and pull the oven door toward you and remove. You may need to gently shift the door from side to side as you pull.
- ⑩ Set the oven door aside on the prepared covered work surface with the oven door resting on its handle.



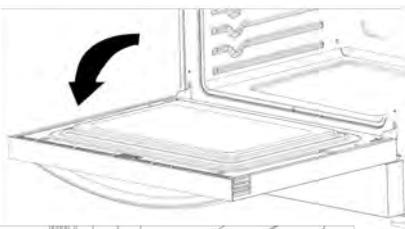
- A. Oven door hinge lock
- B. locked position Oven door hinge lock in unlocked position

**(2) Replacing the oven door**

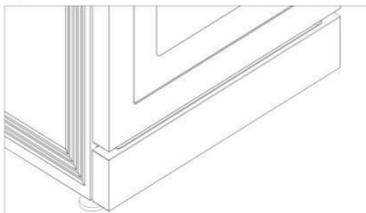
- ① Hold the door firmly in an approximately open position
- ② Insert the hinge tongues into the slots making sure that the notches on both sides drop into place as shown.



- ③ Open the door fully as shown

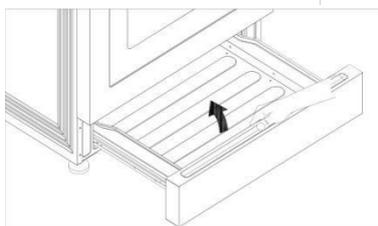


- ④ Fully close the levers on the left and right hinges, as shown, then close the door.



**(3) Removing and replacing the storage drawer**

The storage drawer is a good place to store cookware and



bakeware. Do not store plastics or flammable material in the drawer. Clean the storage drawer with a damp cloth or sponge. Never use harsh abrasives or scouring pads.

**How to remove the storage drawer**

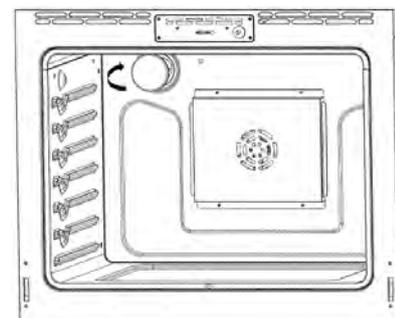
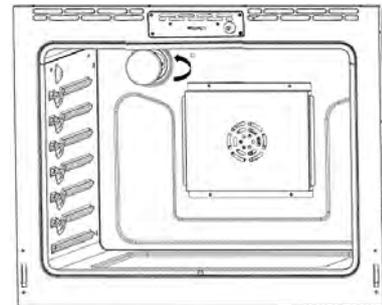
- ① Pull the drawer straight out until it stops.
- ② Tilt the front of the drawer upward and pull the drawer out of your range.

**How to replacing the storage drawer**

- ③ Rest the drawer slides on the range stops.
- ④ Push directly backward until the drawer drops into place.
- ⑤ Slide the drawer all the way into the oven.

**(4) Replacing the oven light**

- ① Make sure the oven and the bulb are cool.
- ② Unplug the range or disconnect the power.
- ③ Rotate the lampshade to the left and remove the lampshade
- ④ Pull out the bulb
- ⑤ Insert the good bulb towards the hole of the lamp holder to ensure the installation
- ⑥ Turn the lampshade to the right and tighten it.



➤ **CAUTION**

Before changing your oven light bulb, disconnect the electrical power to the range at the main fuse or circuit breaker panel. Make sure the oven and the bulb are cool.

## Limited Warranty

This Hisense Cooking Range (the "**Product**") is sold with a one-year limited warranty from the original date of purchase. Hisense will repair or replace (the determination of which will be made by Hisense, in its sole discretion) any parts in this appliance that prove to be defective in materials or workmanship, when the appliance is used and maintained according to the user manual provided with the unit. Cosmetic parts such as doors, knobs, racks and shelves are not covered under warranty.

Cooking Range	One (1) year parts and labour (functional parts only), Cosmetics parts (doors, knobs and shelves not included)
---------------	--

### Exclusions of Warranty

Original serial number has been defaced, removed or altered and cannot be read.

Service calls to correct the installation and instructions on how to use the appliance.

Service call to repair or replace appliance house fuse, resetting the circuit breaker, light bulbs, knob, handles and other cosmetic parts.

Service calls which do not involve malfunction or defects in material or workmanship of the appliance's ordinary household use or used other than in accordance with the provided instructions.

Product use in a commercial setting.

Food loss due to refrigerator or freezer failure.

Damage to the finish of appliance or home during transportation and installation, including but not limited to floors, cabinets, walls, etc.

Damages caused by: Service performed by unauthorized service centers; use of parts other than genuine manufacturer parts or external cause such as abuse, misuse, power supply, accidents, fire and acts of God.

Expenses related to transportation, loss of income for in-home service or making the appliance accessible for service.

Surcharge include but not limited to, after hour, weekend or holiday service calls or mileage expense for service call to remote areas where no service is available.

Damage or repairs to the porcelain igniters, calibrations and normal adjustments after installation and setup, including burner adjustments.

### ON-SITE SERVICE:

Hisense will determine, in its sole discretion, if this Product is eligible for on-site service. To request on-site service, contact Hisense at the contact information below. Hisense will investigate the issue with the Product and determine if the Product is eligible for on-site service. Hisense customer care representatives may determine Product eligibility based on your description of the Product, which may result in a determination that the Product (or part thereof) requires shipment to Hisense's service centre in lieu of on-site service. On-site service may not be available in certain locations where an authorized service provider is not available. An authorized service provider is considered unavailable if the Purchaser's location exceeds eighty (80) Km from the service provider's business address. In the event that on-site service is not available, and Hisense determines that the Product(or part thereof) must be shipped to Hisense's service centre, it will be done so at the expense of Hisense. The Product (or part thereof) returned to Hisense must be properly packaged by you and shipped in original or equivalent packaging. You are responsible for delivering the Product (or part thereof) to a reputable shipper. If Purchaser is unable to secure proper packaging or shipping services, Hisense may, at its sole discretion, provide packaging and shipping, at your expense.

Should Hisense determine that you are eligible for on-site service, you are required to provide our authorized service provider with clear, complete, unobstructed and easy access to the front and rear of the Product. On-site service does not include that the service provider removes, reinstalls or transports the Product (or part thereof). Certain on-site repairs may need to be completed off site, and at Hisense's discretion, require that the Product (or part thereof) be shipped directly to Hisense's service centre. Once Hisense receives the Product (or part thereof) and repairs or replaces it, Hisense will return the repaired/ replaced Product (or part thereof) back to the Purchaser.

### Disclaimer of implied warranties; Limitation of Remedies

Customer's sole and exclusive remedy under this limited warranty shall be product repair or replacement as provided herein. The warranty is valid only in Canada and will be voided if attempts to repair the product by consumer or servicers not authorized by the manufacturer.

Manufacturer shall not be liable for consequential or incidental damages such as property damage and incidental expenses resulting from any breach of this written limited warranty or implied warranty.

**Limitations:**

The express warranties in this limited warranty are in lieu of all other warranties and, except to the extent prohibited by applicable law, Hisense disclaims all other warranties and conditions, express or implied, whether arising by law, statute, by course of dealing or usage of trade, including, without limitation, implied warranties or conditions of merchantability and/or quality, fitness for a particular use or purpose, and/or non-infringement. Hisense does not warrant uninterrupted or error-free operation of this Product. No other entity other than Hisense is authorized to extend, enlarge or transfer this warranty on behalf of Hisense. In no event shall Hisense be liable for any incidental, special, consequential, economic, exemplary or indirect damages of any kind or nature (including, but not limited to: lost profits or damages for loss of time or loss of use or loss of data) arising from or in any way connected to the use or performance of a Product or a failure of a Product, even if Hisense is aware of or has been advised of the possibility of such damages. The remedies described in this limited warranty constitute complete fulfillment of all obligations and responsibilities of Hisense to customers with respect to the Product and shall constitute full satisfaction of all claims, whether based in contract, negligence, strict liability or otherwise.

NO WARRANTIES (WHETHER EXPRESS OR IMPLIED) INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PURPOSE SHALL APPLY AFTER THE EXPRESS WARRANTY PERIOD STATED ABOVE, AND NO OTHER EXPRESS WARRANTY OR GUARANTY GIVEN (BY ANY PERSON, FIRM OR ENTITY WITH RESPECT TO THE PRODUCT) SHALL BE BINDING ON HISENSE. THIS WARRANTY IS THE EXCLUSIVE WARRANTY WITH RESPECT TO THE PRODUCT AND HISENSE IS THE EXCLUSIVE WARRANTY PROVIDER FOR THE PRODUCT. REPAIR OR REPLACEMENT IS THE EXCLUSIVE REMEDY OF THE CONSUMER. HISENSE SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE USE, MISUSE OR INABILITY TO USE THE PRODUCT. NOTWITHSTANDING THE FOREGOING, CONSUMER’S RECOVERY AGAINST HISENSE SHALL NOT EXCEED THE PURCHASE PRICE OF THE PRODUCT SOLD BY HISENSE. THIS WARRANTY SHALL NOT EXTEND TO ANYONE OTHER THAN THE ORIGINAL END USER CONSUMER PURCHASER OF THE PRODUCT AND IS NOT TRANSFERABLE.

This warranty applies to the maximum extent not prohibited by law. Some provinces do not allow limitations on how long an implied warranty lasts, or the exclusion or limitation of incidental or consequential damages or allow limitations on warranties; therefore, the limitations or exclusions stated above may not apply to Purchaser, solely within those specific provinces. This warranty gives you specific legal rights, and you also may have other rights which vary from province to province. This limited warranty is, except for consumer purchasers domiciled in the Province of Quebec, governed by laws of the province in Canada in which the purchaser has purchased the Product. For consumer purchasers domiciled in the Province of Quebec, this limited warranty is governed by the laws of Quebec. In the event that any express or implied term of this warranty is deemed to be void, said term shall be severable from this warranty without invalidating the enforceability of the remainder of this warranty.

Write your warranty information below:  
Model No.:  
Serial No.:  
Date of Purchase:

**Warranty Service and Troubleshooting Information  
for Customers in Canada**

To obtain warranty service and troubleshooting information, contact the  
**Hisense Call Centre.**

Call: 1-855-344-7367 (Monday–Friday from 8 a.m. - 8 p.m. EST) or

Email [canadasupport@hisense.com](mailto:canadasupport@hisense.com) or visit our website [www.hisense-canada.com](http://www.hisense-canada.com)