



OFFICINE GULLO  
FIRENZE

# INSTRUCTIONS FOR USE & CARE



FIorentina

**OGG/OGS 3041CU - OGG/OGS 3661CU**

**OGG/OGS 3861CU - OGG/OGS 38G1CU**

INDUCTION RANGE WITH ELECTRIC OVEN FOR RESIDENTIAL USE

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

**WARNING**

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

**READ AND SAVE THESE INSTRUCTIONS.**

**WARNING**

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

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

**WARNINGS FOR ELECTRIC INSTALLATION**

**WARNING**

- Installation and service must be performed by a qualified installer or service agency.
- **The models may be powered at 240V or 208V.**

**CAUTION**

- Always disconnect the electrical plug from the wall receptacle before servicing this unit.
- For personal safety, this appliance must be properly grounded.

Do not under any circumstances cut or remove the third (ground) prong from the power cord plug.

Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

**Note:** This equipment complies with part 18 of the FCC Rules. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antennae.
- Increase the distance between the equipment and receiver.
- Connect the equipment and receiver.
- Connect the equipment into an outlet or a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

**WARNING**

Persons with a pacemaker or similar medical device should exercise caution when using or standing near an induction unit while it is in operation. The electromagnetic field may effect the working of the pacemaker or similar medical device. It is advisable to consult your doctor or the pacemaker manufacturer about your particular situation.

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

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

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

**WARNING**

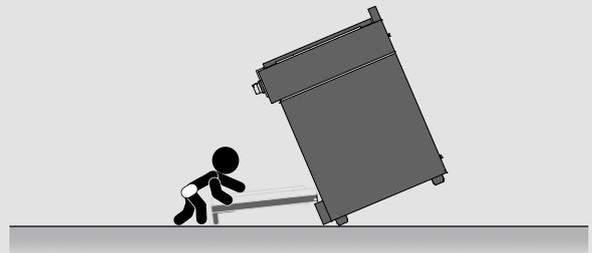
**Tip Over Hazard**

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

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

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

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



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

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

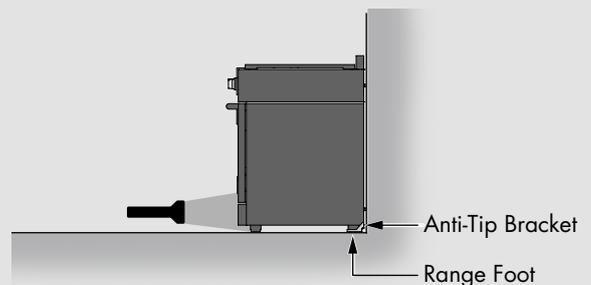


TABLE OF CONTENTS	PAGE
<b>1 - Safety Precautions</b>	<b>3</b>
<b>2 - General Appliance and Range Safety Instructions</b>	<b>5</b>
Safety for the Oven	5
Safety for the Cooktop	5
Safety for the Self-Cleaning Oven	6
Warnings for Electric Installation	6
<b>3 - Features of your Oven</b>	<b>7</b>
<b>4 - The Control Panels</b>	<b>9</b>
Command Knobs	9
<b>5 - Oven Modes</b>	<b>10</b>
<b>6 - General Oven Information</b>	<b>11</b>
Error codes	11
Beeps	11
Door Lock	11
Power Failure	11
Default Settings	11
F Failure Number Codes	11
Preheat and Fast Preheat	11
Timer	11
<b>7 - General Oven Tips</b>	<b>12</b>
Preheating the Oven	12
Operational Suggestions	12
Utensils	12
Oven Condensation and Temperature	12
High Altitude Baking	12
Oven Racks	13
Oven Telescopic Racks	14
<b>8 - Instruction for Use</b>	<b>15</b>
Instruction for initial switch-on	15
<b>9 - User Settings</b>	<b>16</b>
Language	16
Temperature & Weight	16
Time	16
Date	17
Brightness	17
Beeper	17
<b>10 - System Setting</b>	<b>18</b>
Event Log	18
Demo	18
<b>11 - Starting your Oven</b>	<b>19</b>
Switching the oven on and off	19
Selecting the cooking mode	19
Changing the cooking mode	19
Changing temperature	19
Pre-heating phase	21
Fast Preheat	21
Using Oven Lights	21

TABLE OF CONTENTS	PAGE
<b>12 - Time Oven Mode Operation</b>	<b>22</b>
Cook Time	22
Stop Time	22
<b>13 - Setting the Meat Probe (if present)</b>	<b>23</b>
<b>14 - Recipes</b>	<b>25</b>
<b>15 - Classic Pizza (on some models)</b>	<b>27</b>
<b>16 - Solving Baking Problems</b>	<b>29</b>
<b>17 - Sabbath Mode Instructions (on some models)</b>	<b>30</b>
<b>18 - Oven Care and Cleaning</b>	<b>31</b>
Self-Cleaning the Oven	31
Preparing the Oven for Self-Clean	31
<b>19 - Setting The Self Cleaning Mode</b>	<b>32</b>
To Set the Self-Clean Mode	32
To Change the Cleaning Time	32
To Delay the Start of Cleaning	32
<b>20 - Do-it-Yourself Maintenance Oven Door Removal</b>	<b>33</b>
To Remove Door	33
To Replace Door	33
<b>21 - Replacing an Oven Light</b>	<b>34</b>
To Replace a Light Bulb	34
<b>25 - Features of your Cooktop</b>	<b>35</b>
<b>26 - Element and Control Setting</b>	<b>39</b>
Control knobs and power level adjusting	39
Timer function setting	39
<b>27 - Advice on cooking</b>	<b>43</b>
<b>28 - Cooktop Griddle Operation</b>	<b>44</b>
<b>29 - Induction Cooktop Operation</b>	<b>46</b>
Before using the cooktop for the first time	46
Power management (for 36" only)	46
<b>30 - Cookware</b>	<b>48</b>
How INDUCTION heating works	48
Pots and pans and how to use them	48
<b>31 - General Oven Care</b>	<b>50</b>
How to Use the Oven Cleaning Chart	50
Cleaning Chart	50
<b>32 - Oven Finishes / Cleaning Methods</b>	<b>51</b>
<b>33 - Cleaning the Cooktop</b>	<b>52</b>
<b>34 - OVEN Solving Operational Problems</b>	<b>53</b>
<b>35 - Resolution of operational problems COOKTOP</b>	<b>54</b>
<b>36 - Assistance or Service</b>	<b>55</b>



## IMPORTANT INSTRUCTION

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



### WARNING

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

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

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



### WARNING

- **BE CAREFUL TO PREVENT BURNS.** If the flames do not go out immediately, **EVACUATE AND CALL THE FIRE DEPARTMENT.**
- Do not use water, including wet dishcloths or towels on grease fires. A violent steam explosion may result.
- **NEVER PICK UP A FLAMING PAN.** You may be burned.
- **ALWAYS** have a working **SMOKE DETECTOR** near the kitchen.
- **LEAVE THE HOOD VENTILATOR ON** when flambéing food.

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

- **NEVER** use this appliance as a space heater to heat or warm the room.
- Children or pets should not be left alone or unattended in an area where appliances are in use.
- They should never be allowed to sit or stand on any part of the appliance.
- Do not store flammable materials on or near the cooktop.
- Use only dry pot holders; moist or damp potholders on hot surfaces may cause burns from steam.
- Do not allow aluminum foil or meat probe to contact heating elements.
- Never leave the cooktop unattended when in use.
- Always position handles of utensils inward so they do not extend over adjacent work areas, burners, or the edge of the cooktop.
- Wear proper apparel. Loose fitting garments or hanging sleeves should never be worn while cooking.
- Do not clean the cooktop while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface.

**CAUTION**

Do not allow pans to boil dry.

**CAUTION**

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

To reduce the risk of fire in the oven cavity:

1. Do not store flammable materials in or near the oven.
2. Do not use water on a grease fire. Smother fire or use a dry chemical or foam-type extinguisher.
3. It is highly recommended that a fire extinguisher be readily available and highly visible next to any cooking appliance.
4. Do not overcook food. Carefully attend oven if paper, plastic or other combustible materials are placed inside the oven.
5. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not being used.
6. If materials inside the oven should ignite, keep oven door closed. Turn oven off and disconnect the circuit at the circuit breaker box.
7. Do not block any vent openings.
8. Be sure the blower fan runs whenever the oven is in operation. If the fan does not operate, do not use the oven. Call an authorized service center.
9. For personal safety, wear proper clothing. Loose fitting or garments with hanging sleeves should never be worn while using this appliance.

## Safety for the Oven

### WARNING

- Tie long hair so that it doesn't hang loose.
- Do not touch heating elements or interior surfaces of oven.
- The heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns.
- During and after use, do not touch or let clothing or other flammable materials contact the heating elements or the interior surfaces of the oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns for example, oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.
- The trim on the top and sides of the oven door may become hot enough to cause burns.
- Use care when opening the door. Open the door slightly to let hot air or steam escape before removing or replacing food.
- Do not heat unopened food containers. Build-up of pressure may cause the container to burst and cause injury.
- Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let pot holder contact the hot heating elements.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holder touch hot heating elements. Do not use a towel or other bulky cloth.
- Do not allow aluminum foil or meat probe to contact heating elements.

## Safety for the Cooktop

### WARNING

#### Use Proper Pan Size

- This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.

#### Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units

- To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Do not place metallic objects such as knives, forks, spoons, and lids on the cooktop surface since they can get hot.

#### Do Not Cook on Broken Cook-Top

- If cook-top should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

#### 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.

## Safety for the Self-Cleaning Oven

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



### WARNING

**The elimination of soil during self-cleaning generates some by-products which are on this list of substances.**

**To minimize exposure to these substances, always operate this oven according to the instructions in this manual and provide good ventilation to the room during and immediately after self-cleaning the oven.**

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects, or other reproductive harm, and requires businesses to warn of potential exposure to such substances.

This product contains a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm. This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, toluene, and soot.

## Warnings for Electric Installation



### WARNING

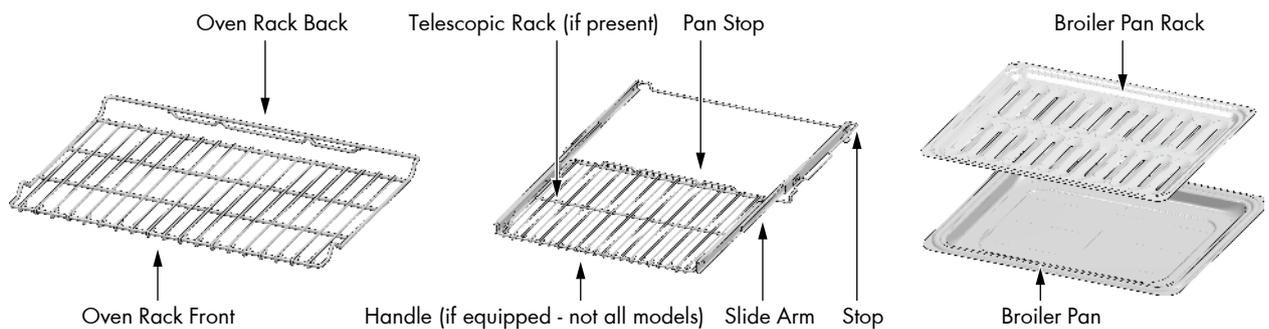
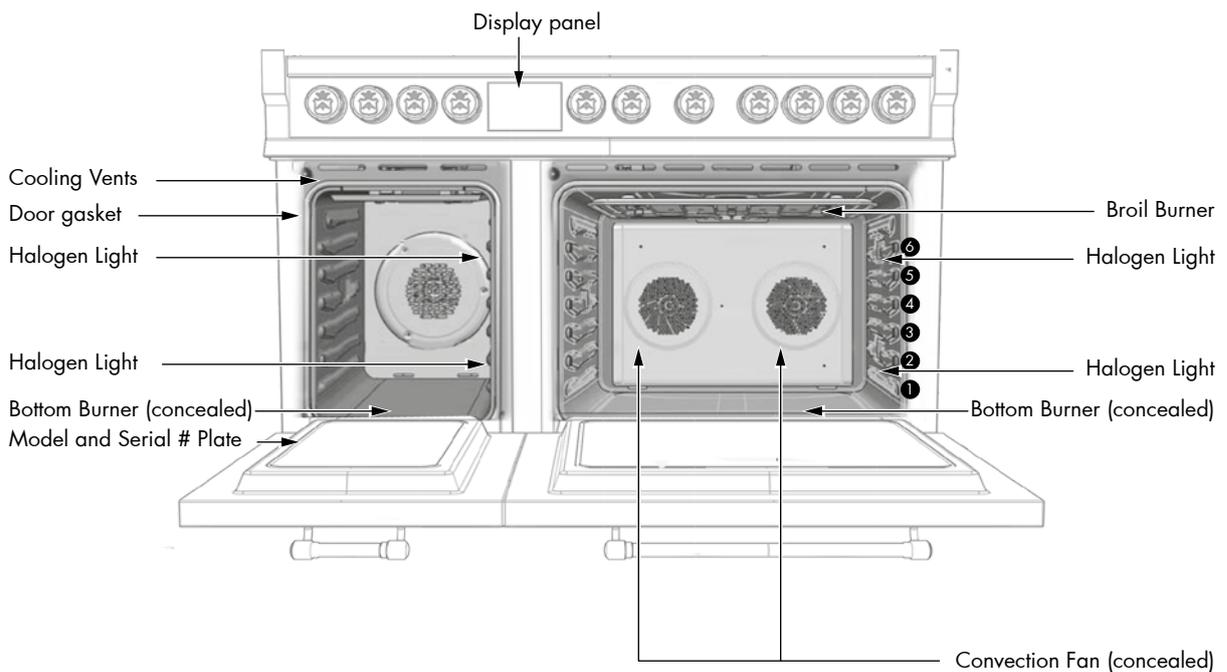
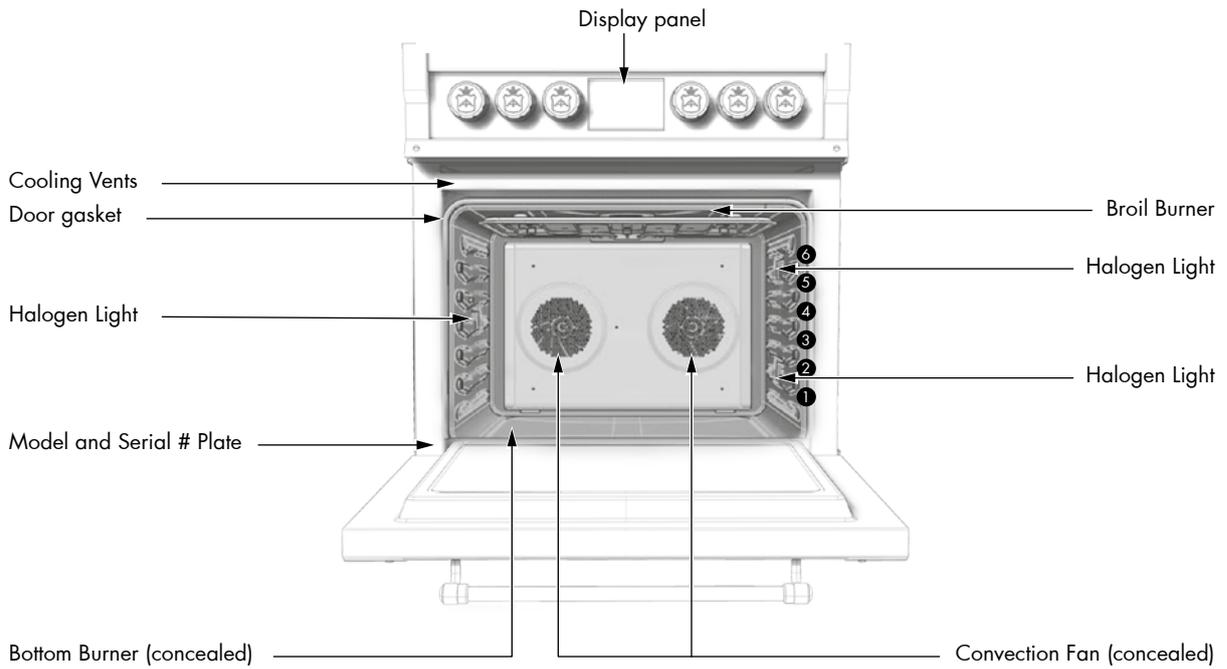
Installation and service must be performed by a qualified installer, service agency or the gas supplier.



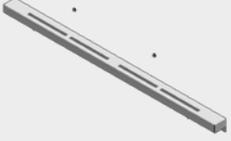
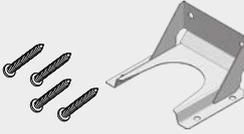
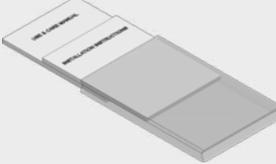
### CAUTION

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

FEATURES OF YOUR OVEN



## CONTENTS OF YOUR RANGE PACK

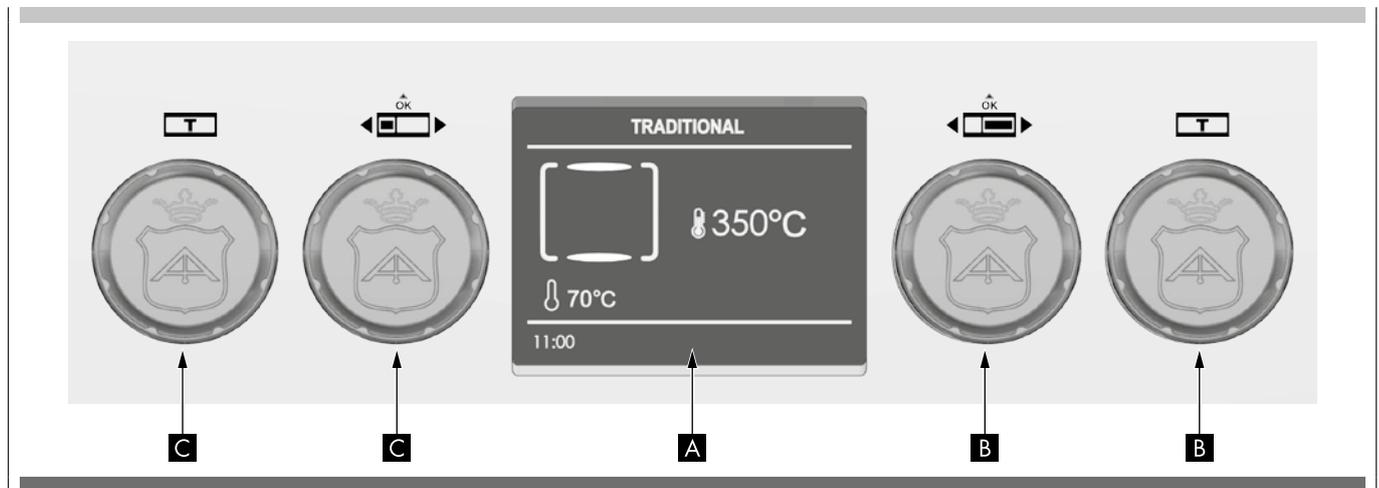
	QTY	DESCRIPTION		QTY	DESCRIPTION
	1	RANGE COOKER		1	FOOT WITH COLLAR
	1	3" BACKSPLASH THREE FIXING SCREWS		1	ANTI TIP FOUR FIXING SCREWS
	1	KICK COVER			MANUAL & GENERAL DOCUMENTATION
	3	FEET		1	"INSTALLATION INSTRUCTIONS"
				1	"USE & CARE"

## OVEN ACCESSORIES OF YOUR RANGE

	QTY	DESCRIPTION		QTY	DESCRIPTION
	1	OVEN		1	ENAMELED ROASTING PAN
	2	CHROMED RACKS		1	ENAMELED ROASTING PAN GRATE
	1	TELESCOPIC CHROMED RACK		1	MEAT PROBE

Your appliance could vary slightly compared to the illustrations below.

- A** - Display screen
- B** - Large oven control knobs
- C** - Small oven control knobs



### Command Knobs

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

**ON/OFF & TEMP KNOB**



The image shows a close-up of a control knob with a crown logo and a shield emblem. Below it is a diagram with a central triangle pointing up, flanked by a left-pointing arrow with a '+' sign and a right-pointing arrow with a '-' sign. The text 'ON | OFF' is centered below the triangle.

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

**ROTATE ◀ + :** Increase Temperature Setting

**ROTATE ▶ - :** Decrease Temperature Setting

**FUNCTION KNOB**



The image shows a close-up of a control knob with a crown logo and a shield emblem. Above it are two 'OK' icons, each with a square in the center and a left-pointing arrow. Below it is a diagram with a central triangle pointing up, flanked by the words 'LOCK', 'LIGHT', and 'BACK'.

**PRESS OK:** Confirm the setting and starts cooking operations.

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

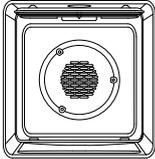
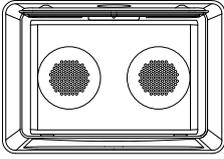
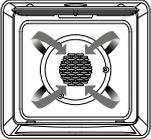
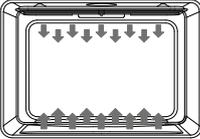
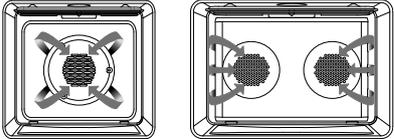
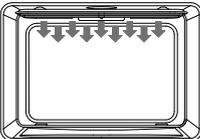
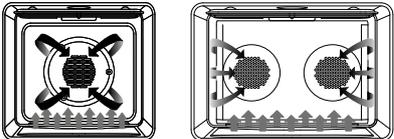
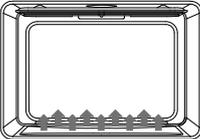
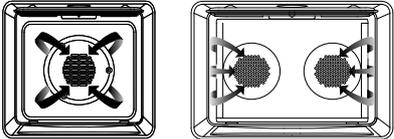
**ROTATE LEFT ◀ :** Rotate to move the display selection.

**ROTATE RIGHT ▶ :** Rotate to move the display selection.

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

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

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

CAVITY STYLES			
 <p><b>Convection Cavity</b></p>		 <p><b>Double Convection Cavity</b></p>	
 <p><b>True convection</b></p>	 <p><b>Bake (BAKE)</b></p>	 <p><b>Dehydrate (CONV DEHY)</b></p>	
<p>Set temperature: from 170 °F (75 °C) to 550 °F (290 °C) <b>(preset position 450 °F (230 °C))</b></p> <p>Convection Bake cooks with heat from one or more ring elements behind the back wall of the oven. The heat is circulated throughout the oven by the convection fan.</p>	<p>Set temperature: from 170 °F (75 °C) to 550 °F (290 °C) <b>(preset position 350 °F (175 °C))</b></p> <p>Is cooking with heated air. Both the upper and lower elements cycle to maintain the oven temperature.</p>	<p>Set temperature: from 120 °F (50 °C) to 160 °F (70 °C) <b>(preset position 140 °F (60 °C))</b></p> <p>Dehydrating is similar to convection cooking but holds an optimum low temperature while circulating the heated air to remove moisture slowly for food preservation.</p>	
 <p><b>Convection Broil (CONV BROIL)</b></p>	 <p><b>Broil (BROIL)</b></p>	 <p><b>Pizza (PIZZA)</b></p>	
<p>Set temperature: from 170 °F (75 °C) to 550 °F (290 °C) <b>(preset position 450 °F (230 °C))</b></p> <p>Convection Broil combines the intense heat from the upper element with the heat circulated by the convection fan.</p>	<p>Set temperature: from L1 to L5 <b>(preset position L3)</b></p> <p>Broiling uses intense heat radiated from the upper element.</p>	<p>Set temperature: from 170 °F (75 °C) to 550 °F (290 °C) <b>(preset position 325 °F (165 °C))</b></p> <p>Is a special cooking mode with heated air. The lower elements cycle to cook Pizza.</p>	
 <p><b>Convection Roast (CONV ROAST)</b></p>	 <p><b>Proof (WARM)</b></p>	 <p><b>Defrost (CONV)</b></p>	
<p>Set temperature: from 170 °F (75 °C) to 550 °F (290 °C) <b>(preset position 325 °F (165 °C))</b></p> <p>Convection Roast uses the upper and lower elements and convection fan.</p>	<p>Set temperature: from 80 °F (25 °C) to 120 °F (50 °C) <b>(preset position 100 °F (40 °C))</b></p> <p><b>Warming (WARM PLUS)</b> Set temperature: from 130 °F (55 °C) to 210 °F (100 °C) (preset position 170 °F (75 °C))</p> <p>Proof and Warming use the lower elements to keep foods warm.</p>	<p>Does not used any heating element, only the convection fan is used to defrost foods.</p>	

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

## Error codes

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

## Beeps

Confirm that the command has been received after a knob has been pressed.

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

Beeps also signal an oven fault.

## Door Lock

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

## Power Failure

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

## Default Settings

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

## F Failure Number Codes

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

The error code is recorded in the Error Log in the Setup menu. This error can be communicated to the service technician so he/she can understand the possible cause of the problem in advance.

## Preheat and Fast Preheat

Whenever a cooking mode is set and the oven is heating, the preheating starts, during this period, the instantaneous temperature is displayed together with the thermometer icon.

As soon as the 100% is reached, the control sounds an "end of preheat" tone and the current temperature value disappears.

When it's necessary to heat up the oven rapidly, a Fast Preheat mode is available: it uses the heating elements and the convection fan in a special way, in order to reduce the heating time as long as possible. After having set one of the cooking functions for which the fast preheat is available and set the desired temperature value, then turn the knob to the RIGHT, after entering the functions menu, select the icon  by means of the knob  and confirm by means of the pressing [FUNCTIONS] knob. As soon as the set-point temperature is reached, the control sounds a and both "Fast Preheat Icon" and "current temperature" disappear. The oven switches automatically to the desired cooking mode that was previously set: put the food inside now.

## Timer



### WARNING

The timer on your oven does not turn the appliance on or off, its only purpose is to alert you through the buzzer.

When you want to turn off the oven automatically, use the end-of-cooking or delayed cooking function.

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

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

## Preheating the Oven

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

## Operational Suggestions

- Do not set pans on the open oven door.
- Use the interior oven lights to view the food through the oven door window rather than opening the door frequently.

## Utensils

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

## Oven Condensation and Temperature

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

## High Altitude Baking

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



### WARNING

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

### Preheating the Oven

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

### Operational Suggestions

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

### Utensils

- Glass baking dishes absorb heat. Reduce oven temperature 25°F (15°C) when baking in glass.
- Use pans that give the desired browning. The type of finish on the pan will help determine the amount of browning that will occur.
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### Oven Condensation and Temperature

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### High Altitude Baking

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

### 120/240 vs. 120/208 Volt Connection

- Most oven installations will have a 120/240 voltage

connection.

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

### Oven Racks

- The oven has rack guides at six levels as shown in the illustration on Page 7.
- Rack positions are numbered from the bottom rack guide (#1) to the top (#6).
- Check cooking charts for best rack positions to use when cooking.
- Each level guide consists of paired supports formed in the walls on each side of the oven cavity.
- Always be sure to position the oven racks before turning on the oven. Make sure that the racks are level and secure once they are in position.

**Please refer to illustration on Page 7 if there is any question as to which side is the front of the rack.**

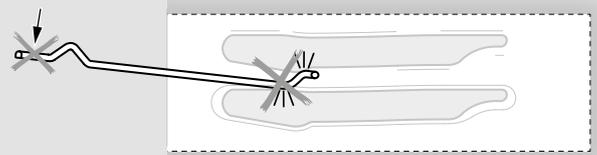
- The racks are designed to stop when pulled forward to their limit.

#### ATTENTION

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

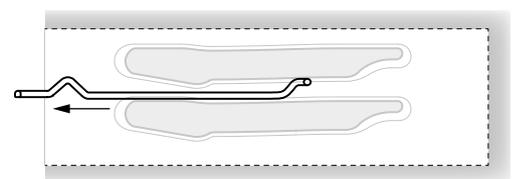
#### ATTENTION

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

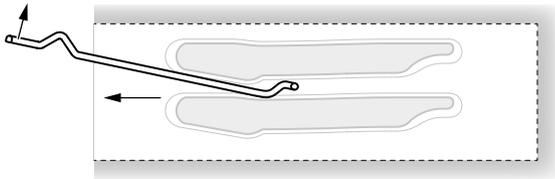


### To remove oven rack from the oven:

1. Pull rack forward

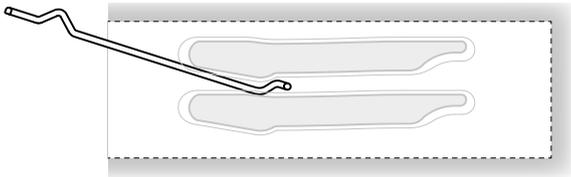


2. Lift rack up at front and then remove it

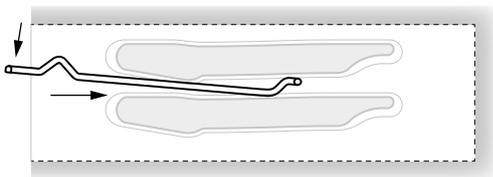


**To replace an oven rack:**

1. Place rear of rack between rack level guides



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



**Oven Telescopic Racks**

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

**ATTENTION**

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

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

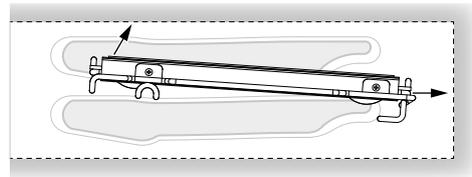
**ATTENTION**

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

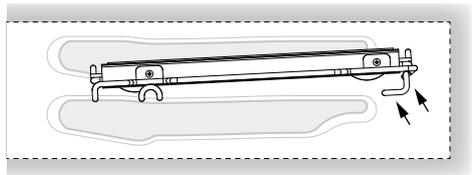
Please refer to illustration on Page 7 if there is any question as to which side is the front of the rack.

**To remove extendable rack from the oven:**

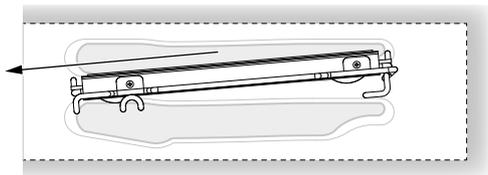
1. Lift of rack slightly and push it towards the back of the oven until the stop releases.



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

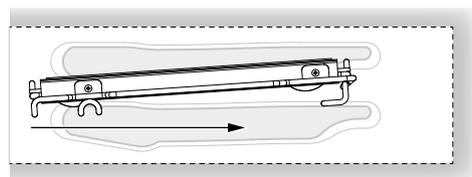


3. Pull rack down and out

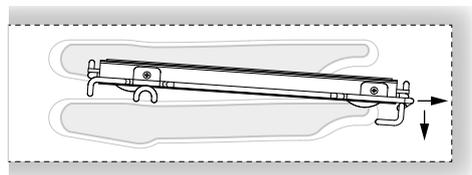


**To replace an extendable rack:**

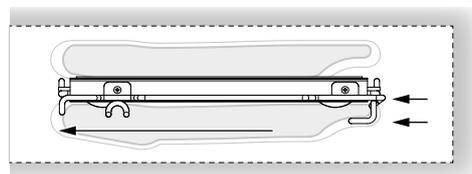
1. Grasp rack firmly on both sides. Place rack (including frame) above desired rack guide



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



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



## Instruction for initial switch-on

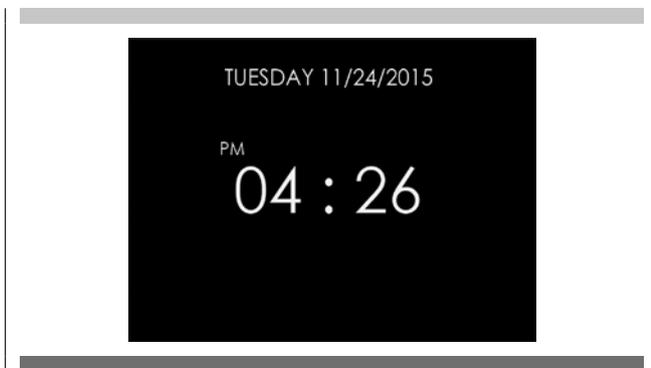
Once the range has been connected to the power supply for the first time, the control automatically prepares for setting a number of user settings, which remain stored in case of any subsequent switch-on.

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

- Language
- Temperature&Weight
- Time
- Data

Refer to the **USER SETTING** paragraph for setting instructions.

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



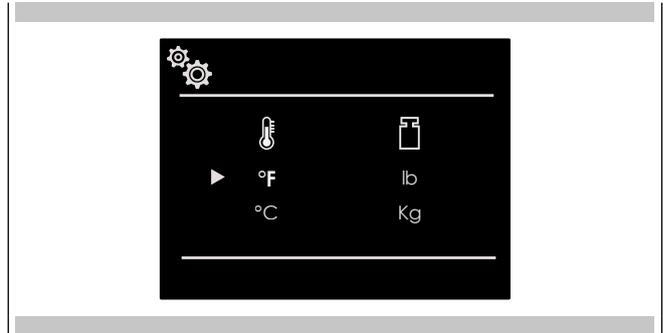
### Language

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



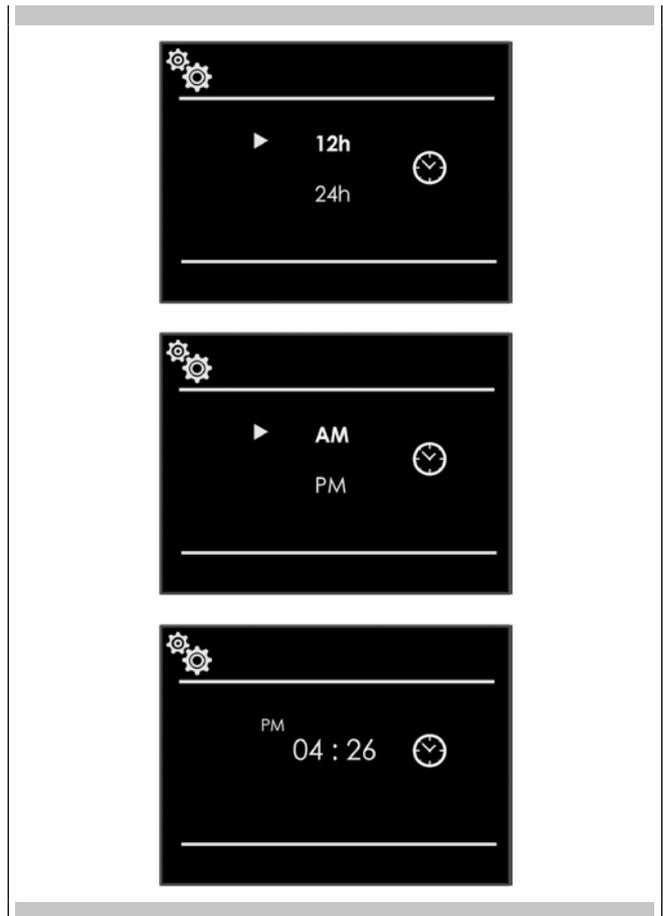
### Temperature & Weight

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



### Time

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



## Date

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



## Beeper

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



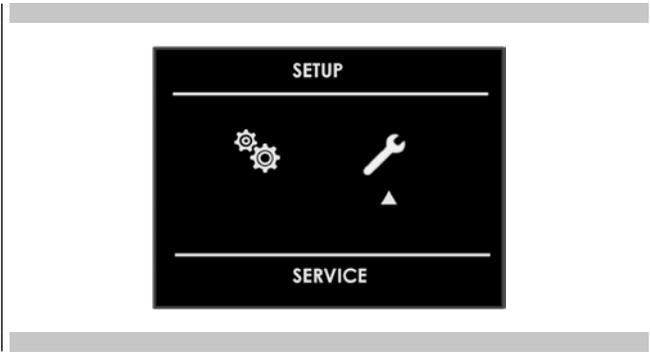
## Brightness

Rotate the [FUNCTION] knob to choose which luminosity setting to change between ON or STANDBY, then by means of rotating the [FUNCTION] knob to select the required degree of luminosity and confirm by means of pressing the [FUNCTION] knob.



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

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

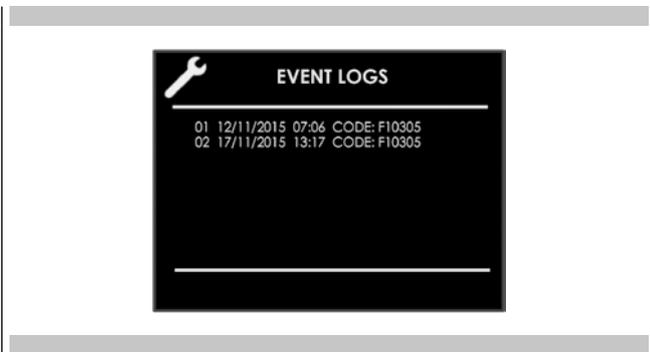


2. Use this menu to change the following settings:  
Press the [FUNCTION] knob to select the item to be set or to be displayed from among the three available ones and confirm by means of pressing the [FUNCTION] knob.



### Event Log

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



### Demo

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

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

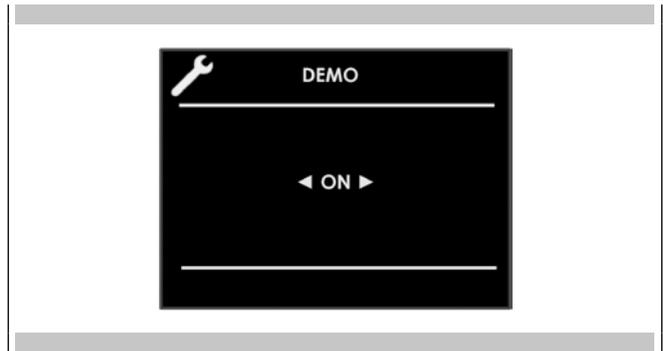
After about 30 seconds, the oven starts to operate in this mode.

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

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

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

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



## Switching the oven on and off

### IMPORTANT

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

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

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

## Selecting the cooking mode

### IMPORTANT

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

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

### Functions

	WARM
	WARM PLUS
	SABBATH (On some models)
	SELF CLEAN

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

## Changing the cooking mode

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

## Changing temperature

### IMPORTANT

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

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

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

## Pre-heating phase

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



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

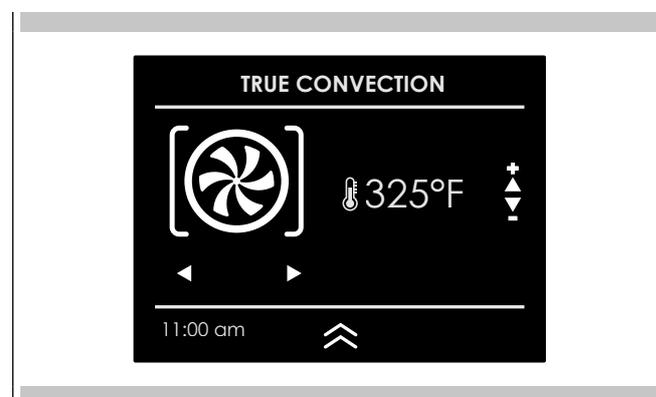


## Fast Preheat

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

### To select FAST PREHEAT:

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



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



## Using Oven Lights

A single push of the [FUNCTION] knob activates the lights only when pressed during a cooking operation.

Oven lights turn on automatically when the door is opened. When an oven is in use, oven lights turn on automatically when a mode is started. Oven lights will turn off automatically when the oven mode is cancelled.

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

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

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

**CAUTION**

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

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

**Cook Time**

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

**To Set a Timed Mode**

1. Select the cooking mode and temperature.
2. There are two ways to set the function.
  - a) Select  to set the duration and press [FUNCTION] knob.
  - b) Select  to set the stop time and press [FUNCTION] knob.
3. After selecting one of the two above options, set the time by means of the [FUNCTION] knob and confirm and confirm by means of the pressing [FUNCTION] knob.
4. After pressing the [FUNCTION] knob cooking starts and the time cooking information is shown on the display page.
  - Cooking mode
  - Temperature
  - Cooking time
  - End of cooking time



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

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

**Stop Time**

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

**To Delay the Start of a Timed Mode**

- 1 First of all set the required timed cooking as indicated in the "COOK TIME" paragraph.
- 2 Select  to set the stop time and press [FUNCTION] knob.
- 3 Set the cooking stop time by means of the [FUNCTION] knob and confirm and confirm by means of the pressing [FUNCTION] knob.
- 4 After pressing the [FUNCTION] knob, the function positions in standby and the postponed cooking details are shown on the screen.
  - Cooking mode
  - Temperature
  - Cooking stop time
  - Cooking start time



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

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

When roasts, steaks or poultry are being cooked, this is the best way to tell when the food is correctly cooked.

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

When the probe is used, the oven automatically checks the cooking time.

**NOTE :** the food probe is an accessory available only in some versions of the product.

Tenderness, aroma and flavour are the result of precise, functional control.

The food probe is a thermometer which, when inserted into the food, makes it possible to check the internal temperature and use it to establish the end of cooking.

For example, meat may look like it is cooked on the outside, but still be pink on the inside!

The temperature reached by food during cooking is closely linked to problems relating to health and hygiene. Bacteria can be contained in every kind of meat, poultry and fish, as well as raw eggs.

Certain types of bacteria make food go off, while others, such as Salmonella, Campylobacter jejuni, Listeria monocytogenes, Escherichia coli and Staphylococcus aureus can be seriously harmful to human health. Bacteria multiply very quickly above a temperature of 4.4° up to 60°C. Mince is particularly at risk from this point of view. To prevent bacteria from multiplying, it is necessary to take the following measures:

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

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

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

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

**WARNING**

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

**NOTE** The meat probe is not enabled for all functions (meat probe function not available also for Recipes). If it is fitted during one of these functions, a probe removal message appears on the screen.

If the meat probe is accidentally removed during operation, a warning message appears on the screen.

The temperature of the probe can be set between 104°F and 212°F (40°C - 100°C).

The oven stores the last temperature set by the user.

Insert the tip of the probe in the central and thickest part of the meat. Make sure the probe is not in contact with the fat, bone, oven parts or dishes.

The meat probe is automatically recognised when it is inserted and the icon  appears on the screen.

When a cooking mode is started with the probe inserted, the display page for setting the function appears automatically.



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



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

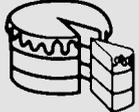
- Cooking mode
- Oven temperature
- Set probe temperature
- Instantaneous probe temperature

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

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

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

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

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

**Select an already-set recipe:**

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



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

**Saving a personalized recipe:**

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

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



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



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



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

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

**Cancelling a Personalized recipe:**

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



The CLASSIC PIZZA was specifically designed so you can bake perfect PIZZAS in just a few minutes.

For perfect results, select the  to access this special recipe. After you make your settings, Classic Pizza recipes will do the rest, reaching about 650°F (345°C) by turning on the heating elements at 100% of their capacity.

At this temperature, you are guaranteed to have a crispy base and proper cooking of the toppings of your pizza, like at the pizzeria.

The secret to a good pizza is in the simplicity of a well-leavened dough, prepared and cooked well: use a small quantity of good quality toppings.

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

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

**Selecting an already-set “CLASSIC PIZZA” recipe:**

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



Once a recipe has been selected the “Time” setting can be changed (from 01:00 min/sec to 59:59 min/sec) and the recipe can be saved among the “PERSONAL” recipes of the special Classic Pizza function. If so required, the saved recipe can also be cancelled.

**If the time is changed and not immediately saved, at the end**

**of the recipe, a message appears to ask whether you want to save it.**

(FOR MORE DETAILS ON HOW TO PERFORM THESE STEPS, REFER TO THE INSTRUCTIONS IN THE RECIPE PARAGRAPH).

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



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

**Tips For A Good Pizza:**

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

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

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

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

**PIZZA GRILL**



**OVEN STONE (IF PRESENT)**



**Insert before the preheating the oven**

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

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

The Sabbath Mode function of your oven complied with Jewish laws. This function allows the oven to perform only the static function.

When the Sabbath function is selected, the following functions are disabled:

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

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

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



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

## Self-Cleaning the Oven

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

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

## Preparing the Oven for Self-Clean

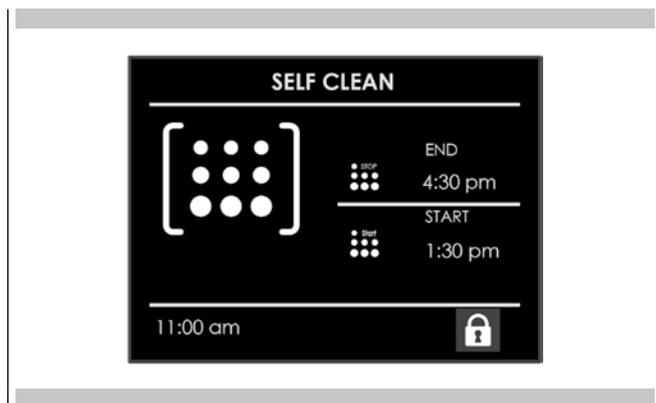
1. Remove all utensils and bake ware.
2. Remove non-porcelain oven racks. If chromed racks are left in the oven during the self-clean cycle, they will permanently lose the shiny finish and change to a dull dark finish. See Oven Cleaning Chart for proper care, Page <?>.
3. Wipe up any soft soil spills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

### CLEANING THE OVEN



### To Set the Self-Clean Mode

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



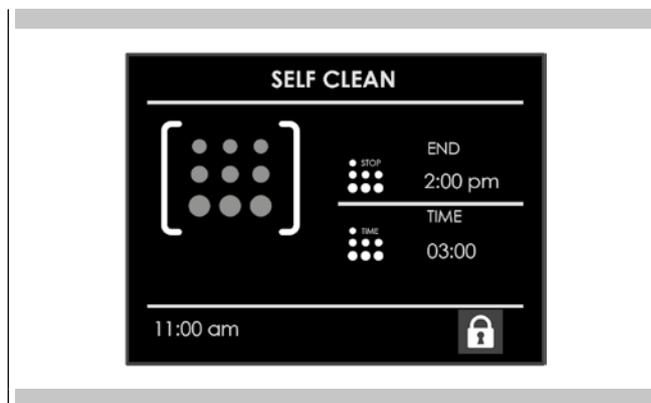
5. At the end of the programmed cleaning time, the oven will automatically turn off.
  - To stop the cleaning mode at any moment, press ON/OFF knob.
  - The Self Cleaning cycle cannot be selected if the door is open.
  - If the door is in the open position when the function has already been selected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

### To Change the Cleaning Time

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

### To Delay the Start of Cleaning

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



8. When the delay time expires, self-cleaning will start.
9. At the end of the programmed cleaning time, the oven will automatically turn off.

### CAUTION

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

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

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

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

### Self-cleaning Tips:

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

**⚠ ATTENTION**

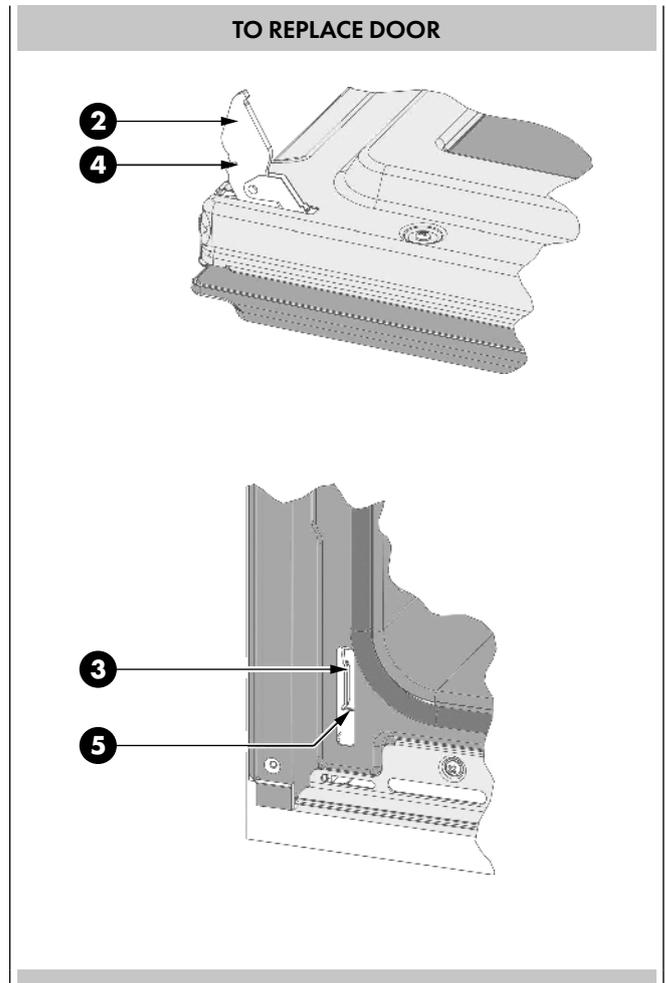
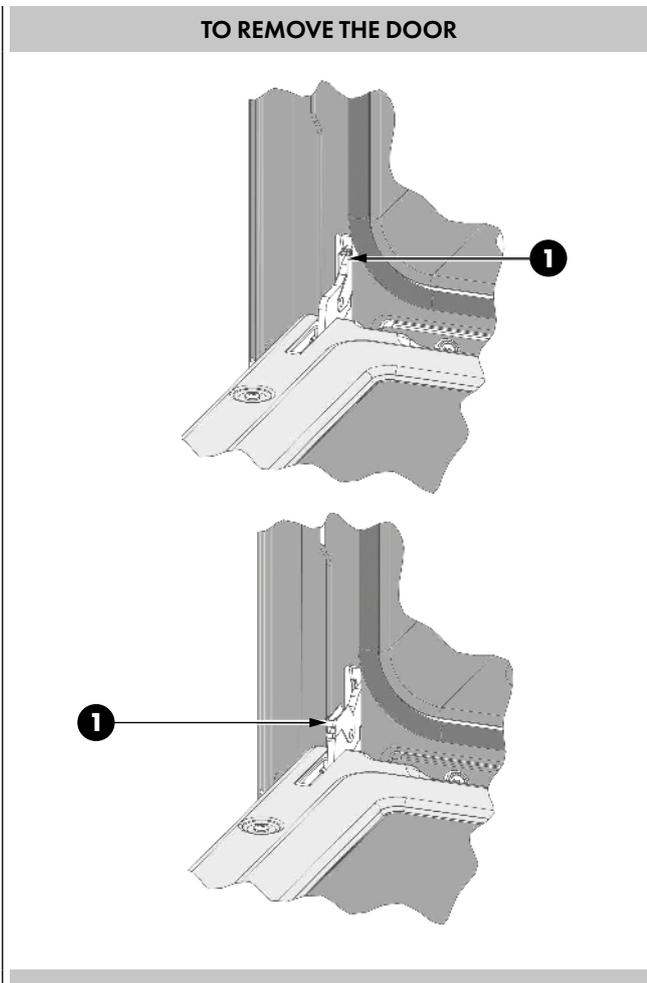
- Make sure oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- The oven door is substantial. Use both hands to remove the oven door. The door front is glass of which there are 4 panes.
- Handle carefully to avoid breakage.
- Grasp only the sides of the oven door. Do not grasp the handle as it may swing in your hand and cause damage or injury.
- Failure to grasp the oven door firmly and properly could result in personal injury or product damage.

**To Remove Door**

1. Open the door completely.
2. Flip the hinge security clip on each hinge towards you (1).
3. Hold the door firmly on both sides using both hands and close the door until you feel it stop at the security clip.
4. Hold firmly; the door is heavy. Lift and pull towards you - you may have to play with it a little to feel the hinges disengage from the oven frame.
5. Place the door in a convenient location.

**To Replace Door**

1. Insert the upper arms (2) of both hinges into the slots (3). The recesses (4) must hook on the lips (5).
2. Move the hinge security clips (1) back into position. If the security clips cannot be easily moved back to their normal operating position, ie. the clips hit the frame, then the door is not correctly seated. Bring the security clips back out and try to reset the door - you will feel it clip in / drop slightly when the hinges engage the frame correctly.
3. Close and open the door slowly to assure that it is correctly and securely in place.

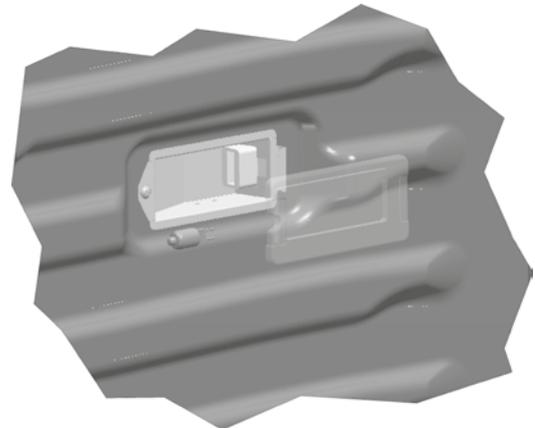
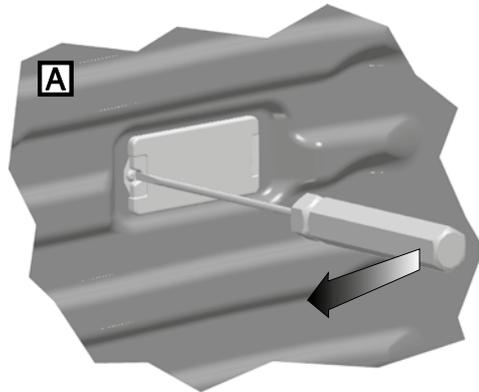
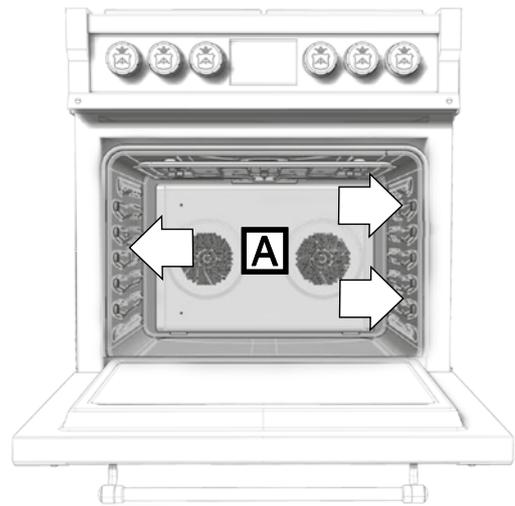


- Each oven is equipped with three halogen lights located in the lateral walls of the oven.
- The lights are switched on when the door is opened or when the oven is in a cooking cycle.
- The oven lights are not illuminated during SELF- CLEAN.
- Each light assembly consists of a removable lens, a light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

**To Replace a Light Bulb**

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

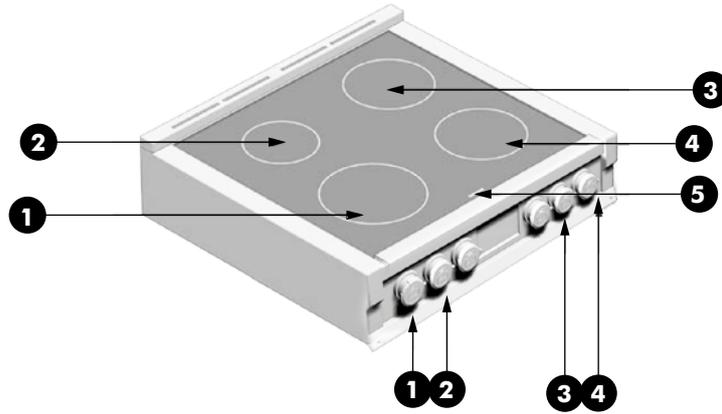
**OVEN LIGHT**



**WARNING**

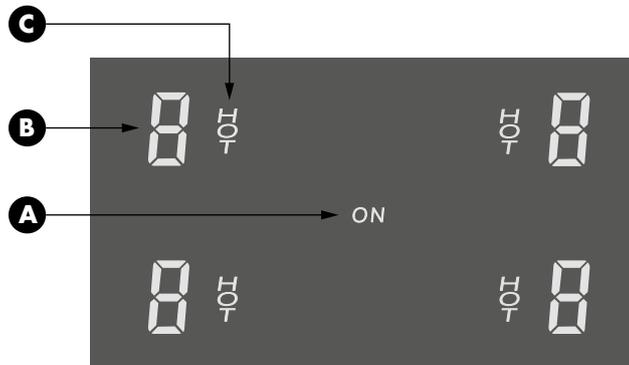
- Make sure the oven and lights are cool and power to the oven has been turned off before replacing the light bulb(s). Failure to do so could result in electrical shock or burns.
- The lenses must be in place when using the oven.
- The lenses serve to protect the light bulb from breaking.
- The lenses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

FEATURES OF YOUR COOKTOP 30"



<b>Position 1</b>	2300W (Boost 3700W) 9" (230mm)	induction element and control
<b>Position 2</b>	1400W (Boost 2200W) 6" 1/2 (165mm)	induction element and control
<b>Position 3</b>	1850W (Boost 3000W) 7" 3/4 (200mm)	induction element and control
<b>Position 4</b>	1850W (Boost 3000W) 7" 3/4 (200mm)	induction element and control
<b>Position 5</b>	Led Display	

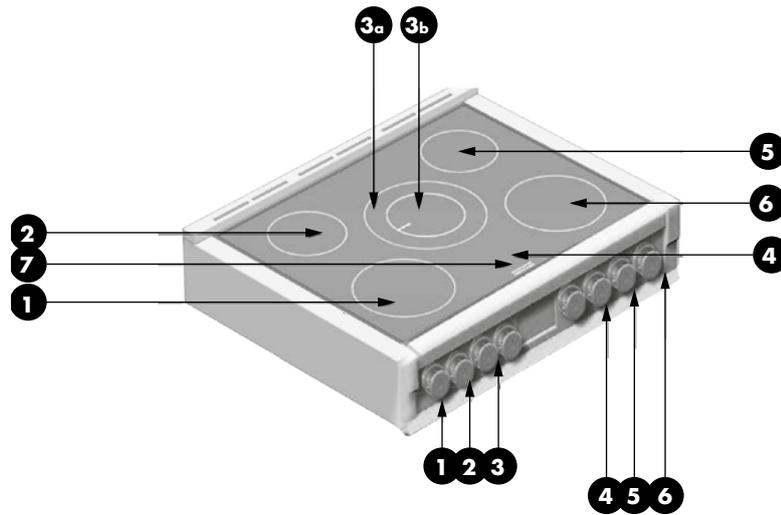
DISPLAY UNIT INDICATIONS



- A - ON display
- B - Power level display
- C - Residual heat display

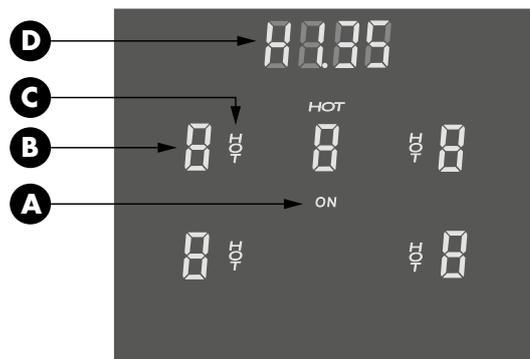
NOTE: power levels are indicative and can vary according to the pan used or the settings made.

FEATURES OF YOUR COOKTOP 36"



<b>Position 1</b>	2300W (Boost 3700W) 9"	(230mm)	induction element and control
<b>Position 2</b>	1850W (Boost 3000W) 7"	(180mm)	induction element and control
<b>Position 3a</b>	3000W (Boost 5500W) 11"	(280mm)	induction element and control
<b>Position 3b</b>	1850W (Boost 2600W) 7"	(180mm)	
<b>Position 4</b>	Timer Display		timer control
<b>Position 5</b>	1850W (Boost 3000W) 7"	(180mm)	induction element and control
<b>Position 6</b>	2300W (Boost 3700W) 9"	(230mm)	induction element and control
<b>Position 7</b>	Led Display		

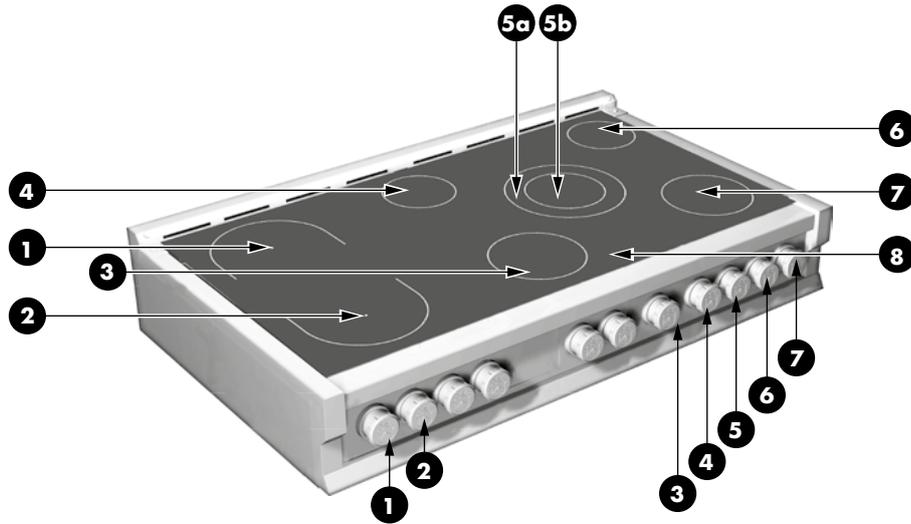
DISPLAY UNIT INDICATIONS



- A - ON display
- B - Power level display
- C - Residual heat display
- D - Timer

NOTE: power levels are indicative and can vary according to the pan used or the settings made.

FEATURES OF YOUR COOKTOP 48" BRIDGE



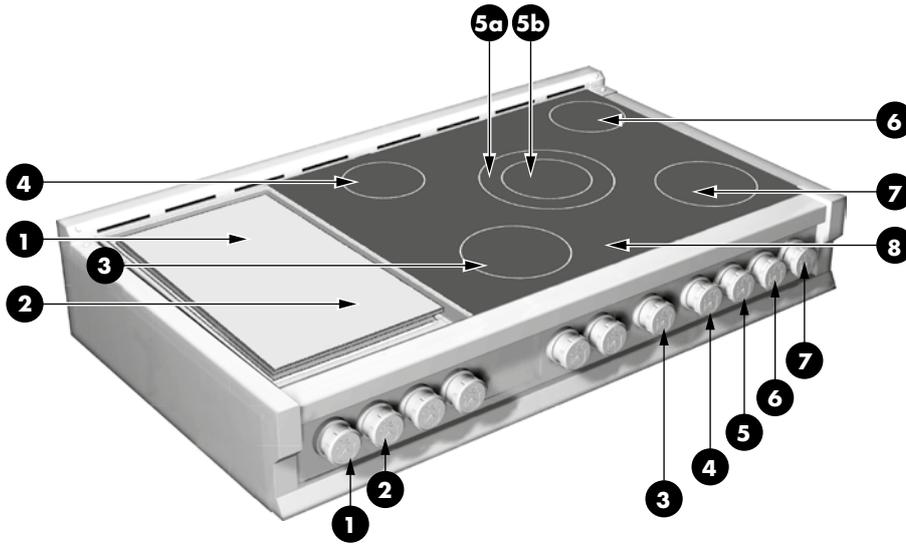
<b>Position 1</b>	1850W (Boost 3000W) 7"	(180mm)	induction bridge element and control
<b>Position 2</b>	1850W (Boost 3000W) 7"	(180mm)	induction bridge element and control
<b>Position 3</b>	2300W (Boost 3700W) 9"	(230mm)	induction element and control
<b>Position 4</b>	1850W (Boost 2600W) 7"	(180mm)	induction element and control
<b>Position 5a</b>	3000W (Boost 5500W) 11"	(280mm)	induction element and control
<b>Position 5b</b>	1850W (Boost 2600W) 7"	(180mm)	induction element and control
<b>Position 6</b>	1850W (Boost 2600W) 7"	(180mm)	induction element and control
<b>Position 7</b>	2300W (Boost 3700W) 9"	(230mm)	induction element and control
<b>Position 8</b>	Led Display		

DISPLAY UNIT INDICATIONS

**A - ON display**  
**B - Power level display**  
**C - Residual heat display**  
**D - Power management indicator**

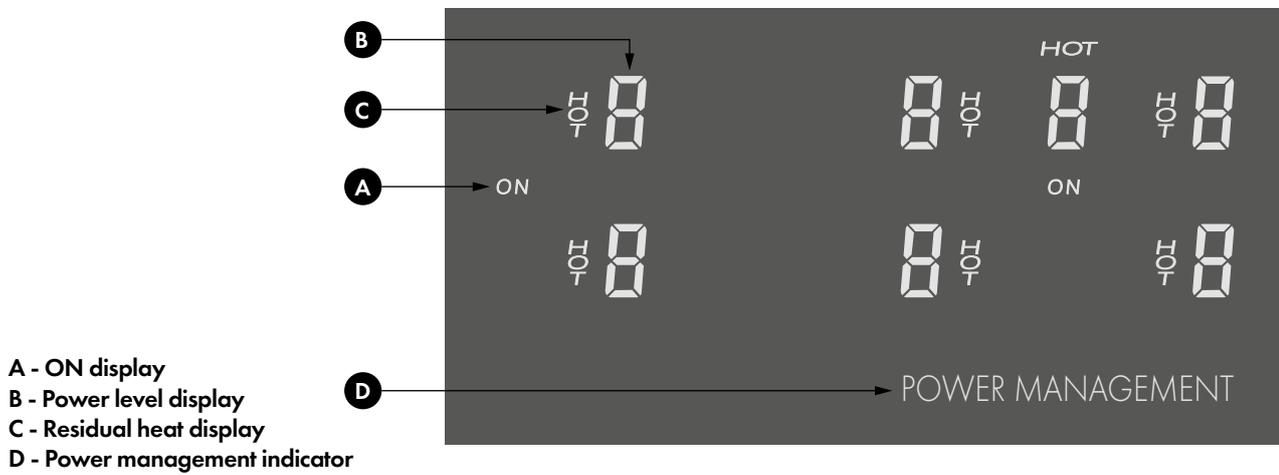
NOTE: power levels are indicative and can vary according to the pan used or the settings made.

FEATURES OF YOUR COOKTOP 48" GRIDDLE



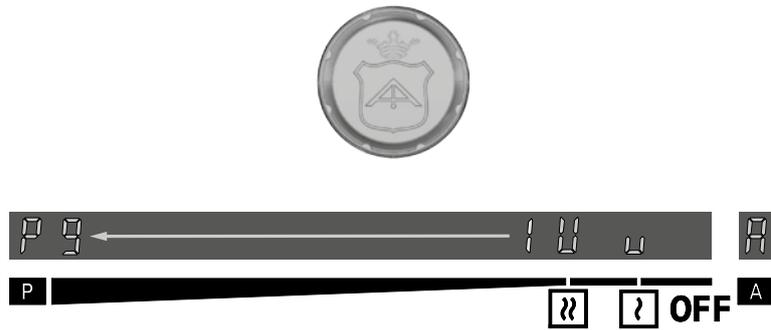
Position 1	1850W (Boost 3000W)		induction griddle element and control
Position 2	1850W (Boost 3000W)		induction griddle element and control
Position 3	2300W (Boost 3700W) 9"	(230mm)	induction element and control
Position 4	1850W (Boost 2600W) 7"	(180mm)	induction element and control
Position 5a	3000W (Boost 5500W) 11"	(280mm)	induction element and control
Position 5b	1850W (Boost 2600W) 7"	(180mm)	induction element and control
Position 6	1850W (Boost 2600W) 7"	(180mm)	induction element and control
Position 7	2300W (Boost 3700W) 9"	(230mm)	induction element and control
Position 8	Led Display		

DISPLAY UNIT INDICATIONS

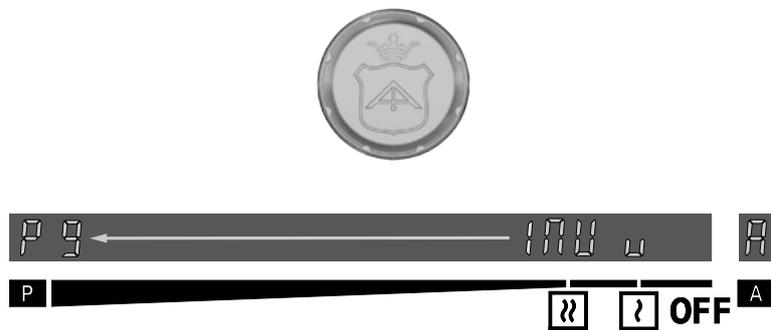


NOTE: power levels are indicative and can vary according to the pan used or the settings made.

## ELEMENT AND CONTROL SETTING



## ELEMENT AND CONTROL SETTING (ONLY ON BRIDGE OR GRIDDLE TWO LEFT ZONES OF 48")



## Control knobs and power level adjusting

The placement of each knob corresponds to the placement of the induction element that it controls.

To turn on any, PUSH and TURN the knob clockwise to the required setting, of the according cooking zone can be increased between a minimum of 1 to a maximum of 9. To reduce the power of the cooking zone again it is necessary to turn the knob anticlockwise.

The current power level is displayed on the display unit of the hob.

## TIMER FUNCTION (FOR 36" ONLY)



## Timer function setting

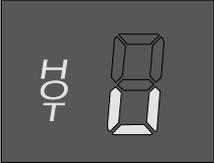
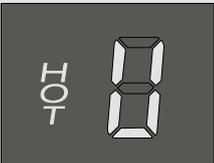
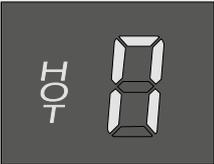
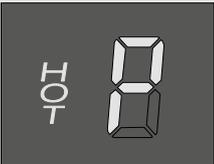
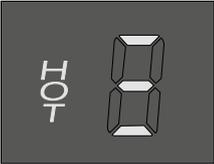
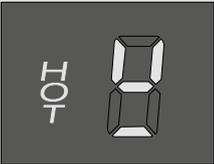
NOTE: the timer is only intended as an acoustic advisor that recalls the attention of the user.

Timers have no effect on the heating elements. Cooking zones must always be stopped manually by rotating the knob in the corresponding [OFF] position.

It's possible to set the timer from 1 to 9h59 minutes: it beeps when the time has run out. This function is always available and is indicated by the clock symbol "H" which is located in the middle of cooktop above the power setting displays.

## Timer setting

- Push the Timer knob until "H000" appears, the first two digits H0 start to blink, turn the knob left/ right in order to set the timer value (Hour), press the knob again to set the minutes following the same procedure, confirm the timer value by pressing the knob.
- Pushing the knob before the time is expired is possible pause it (P is displayed), then restart it by pressing the knob again.
- To delete the timer setting keep pressed the knob for about 3 second until the display value disappears.

	<p><b>Melting function</b></p> <p>If the knob is turned clockwise from zero position the first "power level" reached is the melting function. The according 7 segment display unit shows this "U" symbol. The melting function is used to heat up the bottom of the pot (40°C / 105°F inside the pot). This function is used to melt food. The maximum time for using the melting function is limited to 2 hours.</p>
	<p><b>Warming function</b></p> <p>The warming function is the second "power level" which will be selected when turning the knob clockwise. The according 7 segment display unit shows this "U" symbol. The warming function is used to heat up the bottom of the pot to 70°C / 160°F (65°C / 150°F inside the pot). Using this function the food can be kept warm or it can be used to warm up food gently. The maximum time for using the warming function is limited to 2 hours.</p>
	<p><b>Simmer function - only available on Bridge or Griddle (leftmost zones) of 48" range</b></p> <p>The simmering function is the third "power level" which can be selected when turning the knob clockwise. The segmented display will indicate this setpoint as "Π". The simmering function is used to heat up the bottom of the pot to 95°C / 205°F (90°C / 195°F inside the pot). Use this function for cooking that requires a moderate heat to gently soften foods while slowly combining seasonings and ingredients. This is often used for soups, stews and slow cooking meat. The definition of simmer is to cook a liquid just below the boiling point of 212 °F (100°C). The maximum time for using the warming function is limited to 2 hours.</p>
	<p><b>Booster function</b></p> <p>To activate the boost function press and turn the knob clockwise in overwind position "P" until a beep sounds. The symbol is as shown "P" and will be displayed. After 10 minutes the boost function will be automatically switched off and the "P" is not shown on the display anymore and the induction control will be set automatically at level 9.</p>
	<p><b>Bridge function</b></p> <p>On 48" ranges, the two left zones can be bridged (joined) to function as a single elongated cooking zone. Of the two cooking zones, the rear-left is the "passive cooking zone" and the front-left is the "master cooking zone". To bridge the two zones together: simultaneously turn both zones' knobs clockwise all the way to position "P" (Power Boost) and hold them there for at least 3s. Release both knobs which will spring back to the setting of 9. The knob for the rear zone must remain in this position to maintain the bridge. The display for that zone will show three dashes indicating it is bridged. Now the knob for the front zone can be used to adjust the power level which will affect both zones equally effectively operating as a single zone. If the master control knob is turned to the off position or if the passive (rear) zone knob is adjusted at all the bridge mode will be canceled and each zone will once again operate independently.</p>
	<p><b>Cookware recognition function</b></p> <p>The cooking level of cooking zone can be selected by turning the knob to the according position even if no pot is in place. The output of power starts automatically as soon as an appropriate pot is put on the cooking zone. If no pot is being detected the display changes to the shown "pot missing" symbol after a short time. This symbol will be shown until a appropriate pot is put on the cooking zone or the maximum time of 10 minutes expired. The same applies if the pot is removed during normal cooking. After 10 minutes without detected pot the cooking zone switches off automatically and can only be activated again after returning the knob into the OFF position.</p>



### Automatic Heat Up time function

The purpose of the Automatic Heat-Up time function is to automate raising food to the desired temperature more quickly compared to simply setting the inductor to that setting.

Automatic Heat-Up function will act as a 'fast preheat' for an inductor. It will apply setting 9 wattage in order to achieve your desired lower set temperature more quickly.

It is not recommended to use this function to preheat an empty pot or pan.

Example: you set an inductor to setting 4. It receives a set amount of wattage that is maintained consistently throughout the setting. However, at that wattage it would take quite a bit of time to reach temperature due to the lower wattage input. If you set the inductor at 9 it receives a great deal more wattage which raises the temperature more quickly. How to you get to the temperature of setting 4 but reach it with the speed and wattage of setting 9? Enter Automatic Heat-Up function.

To activate the Automatic Heat-Up time function, press and turn the knob counterclockwise to position "A" on the knob (you will feel a spring-back resistance). Hold it on "A" until the "A" symbol shows on the display of the inductor you are adjusting. It will blink waiting for the next input. Within 10 seconds (while the "A" is flashing) select your desired cooking level from 1 through 8. This function will not work if you set it to melt, keep warm or level 9 after the "A" starts flashing.

This will be the cooking level after the automatic heat-up is complete. During the automatic heat-up period, the inductor's display will alternate between "A" and the selected cooking level. Refer to the table below for the time that Automatic Heat-Up mode will operate at setting 9 before automatically switching to the actual level set.

Once the Automatic Heat-Up function is locked in any adjustment to the knob will cancel the mode and the inductor will simply operate at the set temperature. So, if you feel that the power 9 has run long enough, you can easily cancel the mode by rotating the knob to a new a different setting and back to your original setting if so desired.

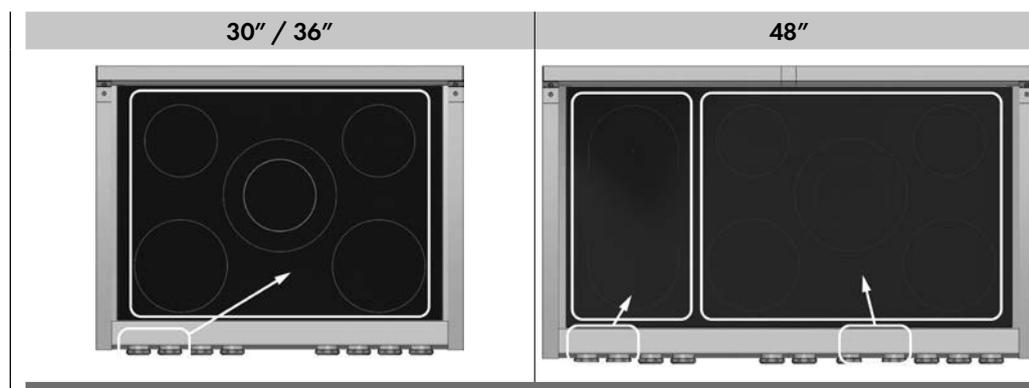
Automatic heat-up	
Level Zone	Time (seconds)
Level 1	48
Level 2	144
Level 3	230
Level 4	312
Level 5	408
Level 6	120
Level 7	168
Level 8	216
Level 9	-

HOT



### Control Lock function

The control lock is a device that protects the appliance from accidental or inappropriate use. With all cooking zones turned off, simultaneously press and turn two knobs counterwise in overwind position "A". They need to be hold in that position for a least 2s until the symbols "L" appear on the displays, then release the knobs.



In order to deactivate the CL function repeat the same procedure as for activating.

After unlocking all knobs have to be turned back in the zero position (if any knob was in a position different from zero). The control is than off and can be operated as expected.

NOTE: If the knobs are not hold in the OWL position for long enough the CL will not be enabled / displayed. If the knobs are hold in that position for more than 30 seconds the input is considered to be invalid and a error message "Permanent use of key" will be displayed (flash symbol ).

HOT



### Residual Heat indication

Cooking zones which are already switched off can still have a hot glass surface. In order to warn and protect users from burning themselves this condition is visualized, the residual heat measurement is done from the temperature sensor of each inductive cooking zone..

When the measured temperature drops below 60°C / 140°F on the glass the symbol indicating the hot surface disappears.

Some traditional methods of cooking, such as double boiler (bain-marie) for creams, sauces, chocolate, etc. are no longer necessary, because now you can cook these directly in the pan, thanks to perfect power regulation and even temperature distribution of the induction system.

You can use the "Booster" function with water and soups until they boil, then use a lower level immediately to avoid too much steam and to save energy.

When frying heat the oil to the highest power level, then turn down if needed to a medium level when adding food to the pan.

Always use pots and pans with a proper lid.

Reduce the selected power in the cooking area in time, in the case of water do not let it boil unnecessarily for too long.

Always choose containers of an adequate size for the amount of food to be cooked. A large pot which is not completely full consumes a lot of energy.

For the best cooking results, metal pots and pans with a flat bottom are recommended. Make sure the bottom of the pan corresponds with the cooking area indicated on the glass.

To save energy cook vegetables and potatoes in a small amount of water. Do not heat empty pans otherwise they may be damaged and can also ruin the glass cooking area.

To prevent food from sticking, it is recommended to “season” the griddle prior to use.

### Seasoning the griddle

The griddle must be cleaned before first use.

Use hot water and mild detergent to remove any manufacturing residues. Rinse and dry.

Turn on the ventilation hood to first or second speed.

Turn both griddle control knobs to level 9 for 10 minutes. After 10 minutes, turn the knobs to OFF and allow to cool down to the point it is safe to touch.

While the surface is slightly warm, pour a small amount of peanut or vegetable oil on a paper towel and spread evenly on the cooking surface of the griddle plate.

Turn up the speed of your hood and then turn the griddle control knobs to level 9. Heat until the oil on the griddle begins to smoke, then turn the knobs to OFF and allow to cool.

Once cool, wipe off any excess oil.

### Griddle care

Scrape grease from the griddle surface into the grease collection trench after each use. When the surface has cooled, wipe with a paper towel to remove excess grease or oil.

After each use, reapply a small amount of peanut or vegetable oil on a paper towel and spread evenly.

Occasionally remove the seasoning. Pour 1/2 cup (100 ml) warm water and 1 teaspoon (5 ml) griddle cleaner onto the griddle and scrape residue into the grease collection trench, then empty absorbing the grease and residues. Follow the directions of the griddle cleaner.

When dry, reapply a small amount of oil for seasoning.

### ATTENTION

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

### CAUTION

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

### Griddle operation

Turn on ventilation of the hood.

Turn both griddle control knobs to the desired temperature.

In order to pre-heat the griddle, set level 9 for 10 minutes and then reduce it to level 5 or 6.

### Cooking Tips

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

### GRIDDLE Temperature for Cooking

Level Zone	°F (°C) Without Food	Time	
		Preheat L9	No Preheat
Melting	100 (37)	--	--
Warming	160 (70)	--	--
Simmer	260 (125)	--	-
1	175 (80)	1 min	75 min
2	250 (120)	3 min	70 min
3	325 (160)	4 min	55 min
4	400 (205)	5 min	50 min
5	475 (245)	5 min 30 sec	70 min
6	575 (300)	6 min 30 sec	40 min
7	600 (315)	8 min 30 sec	23 min
8	600 (320)	9 min 30 sec	15 min
9	Use L9 just to preheat the Griddle		

Here are some suggestions for getting the most out of your griddle. Similar to the reasoning behind the Automatic Heat Up time function for individual inductors; we suggest that you use level 9 to quickly heat up the griddle to the desired temperature you ultimately wish to cook at. If you've ever cooked with gas, you will already be familiar with this technique whereby you preheat your pan at a higher setting and then reduce the flame when it comes time to add oils and food for cooking. The table below shows the time it will take to get the griddle heated to a particular temperature when set at 9 versus when simply set to the cooking temperature.

We strongly caution against leaving the griddle set at 9 beyond the 5 setting time in the table of 5 min 30 sec. Cooking on a griddle that is too hot will actually burn food (rather than sear or cook it) and take cooking oils beyond their smoking point which will result in poor tasting food.

Refer to the smoking point for various cooking oils and use them with the griddle settings accordingly:

Type of Fat	Smoke Point
Safflower Oil	510°F/265°C
Light/Refined Olive Oil	465°F/240°C
Soybean Oil	450°F/230°C
Peanut Oil	450°F/230°C
Clarified Butter	450°F/230°C
Corn Oil	450°F/230°C
Sunflower Oil	440°F/225°C
Vegetable Oil	400-450°F/205-230°C
Beef Tallow	400°F/205°C
Canola Oil	400°F/205°C
Grapeseed Oil	390°F/195°C
Lard	370°F/185°C
Avocado Oil (Virgin)	375-400°F/190-205°C
Chicken Fat (Schmaltz)	375°F/190°C
Duck Fat	375°F/190°C
Vegetable Shortening	360°F/180°C
Sesame Oil	350-410°F/175-210°C
Butter	350°F/175°C
Coconut Oil	350°F/175°C
Extra-Virgin Olive Oil	325-375°F/165-190°C

## Griddle Cooking Chart

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

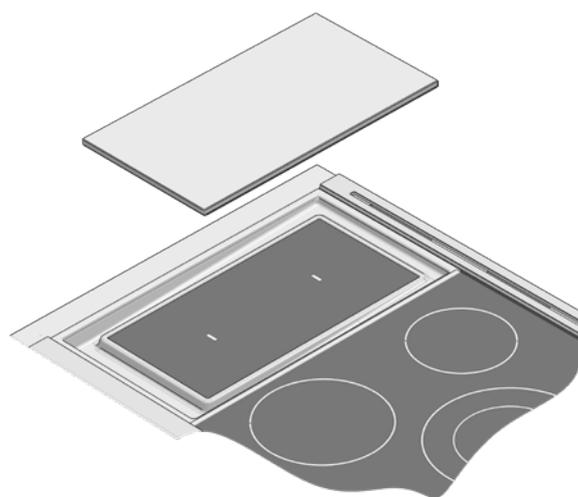


### ATTENTION

After each cooking make sure to empty and clean the trench. Before cleaning, make sure all controls are off and the griddle is cool.

1. Remove the griddle plate and clean according to cleaning section.
2. Replace the Griddle plate, paying attention to the correct position.
3. Turn on the griddle.

### EXPLODED VIEW OF GRIDDLE



## Using the inductors without the griddle in place

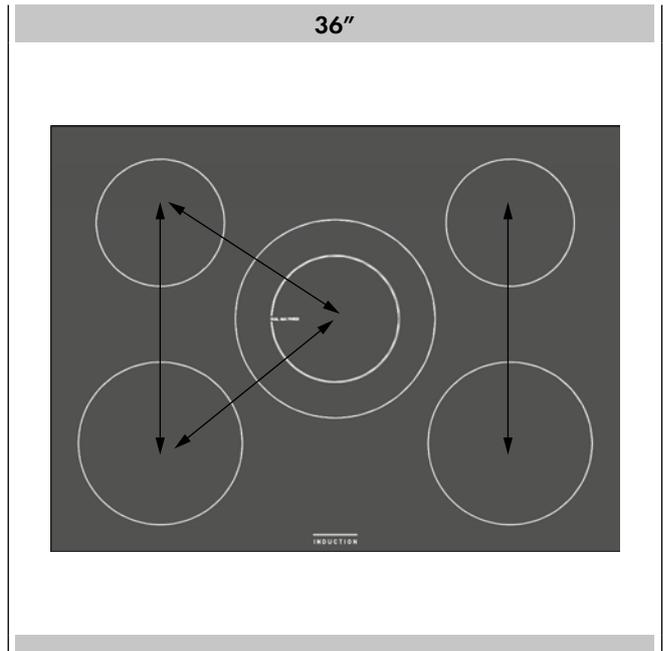
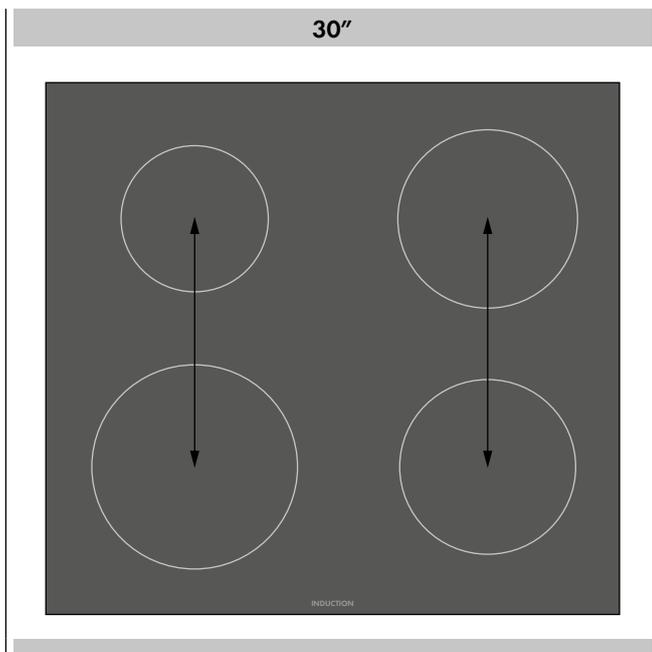
If so desired, the trilaminate griddle can be removed to reveal a glass surface that can also be used as two additional cooking zones operating independently (as with the other zones in the main cooktop area) or as a bridged zone (refer to the instructions on how to operate these inductors in bridged mode). Note: the effective cooking area, whose center is each denoted by a dash on the glass, is round. If using individual pots or pans on these zones, make sure they are of a size that will not extend beyond the glass so as to prevent any damage to the metal frame that protects the edges of the glass and supports the griddle when it is in place.

**Before using the cooktop for the first time**

- All products are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, and grease which may have remained from the manufacturing process.
- Clean your glass top before the first time you use it. A thorough cleaning with a glass top cleaner is recommended. It only takes a minute and puts a clean, shiny coating on the glass top before its initial use.
- There may be a slight odour during the first several uses: this is normal and will disappear.
- Optimum cooking result depends on the proper cookware being selected and used.
- The cooking surface will hold the heat and remain hot over 20 minutes after the elements have been turned off.
- The glass ceramic cooking surface is a durable material resistant to impact but not unbreakable if a pan or other object is dropped on it.
- Do not allow pans to boil dry. This can damage the pan, element and /or cooktop.
- Do not slide cookware across cooking surface it may scratch the glass

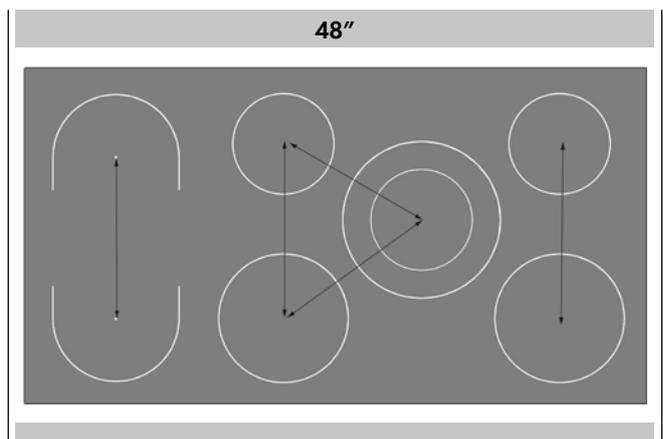
**Power Sharing**

One generator controls 2 elements, or two/three cooking zones within a heating section share the power of one generator. Power Sharing is activated when both elements in the same cooking zone are activated and one element is set for Boost (P). The element that is not set for Boost will change to a lower power level. This is called Power Sharing: The latest set cooking level has priority.



**Power management (for 36" model only)**

The 36" range features a power limitation system. In the unusual case where 4 or 5 inductors of the cooktop are being used on high (L9 or Boost) and the oven is then also turned on, the power is reduced automatically on the cooktop in order to keep the total consumption of the range below 50A. However, it is unlikely that this level of power will be needed during daily cooking activities and this power limiting event may never be encountered. When the demand falls below 50A again full power capabilities will be restored to the cooktop.



**Power management system (for 48" models only)**

Considering all the power consuming features of this appliance, the theoretical potential cumulative power draw could exceed the required circuit breaker rating of 50 amps. We must stress that under normal expected daily usage, the probability of this ever happening is exceptionally low. Such a power draw would require that both ovens are operating and all surface elements have been set to their maximum settings simultaneously. This model is equipped with a Fulgor Milano proprietary power management system that will prevent the tripping

of circuit breakers in the event of an extreme power use scenario. The system is designed so in the event that 50 amps total draw is exceeded for several minutes, it will enter into 'POWER MANAGEMENT' mode in which case 4 of the 5 surface induction elements of the main cooking area will be temporarily reduced in their setting in accordance to the following diagram and description: the rear inductors' settings will be reduced by 4 or 5 levels and the front inductors will be reduced by 1 or 2 levels. The amount of reduction will be determined by the current power draw at the time the system is engaged. Additionally, any active BOOST and AUTOMATIC HEAT UP functions in this region will be turned OFF to reduce power draw.



You will note that the symbol 'POWER MANAGEMENT' will illuminate on the cooking surface during this time. Functionality of the ovens and of the two left-most induction elements will remain unaffected and the central double induction element will still be able to maintain a power level setting of 9. Once the total power draw drops below 42 amps for 30 seconds, the cooktop will return to its full operational ability and previous settings will be restored automatically except for BOOST or AUTOMATIC HEAT UP which would need to be re-initiated if so desired. Again, it is highly unlikely you will ever see the Power Management system engaged during normal daily use.



## IMPORTANT

### Automatic Switch OFF

The induction hob has an automatic device which limits the duration of use.

Depending on the chosen cooking level a maximum operation time limitation is defined, the safety device will be activated only if no change of cooking level is done. If this maximum operating time is exceeded on a cooking zone this cooking zone is being switched off, a short beep sounds and if the zone is hot the "residual heat" symbol is showed.

In order to reactivate this cooking zone the control knob has to be turned back into OFF position.



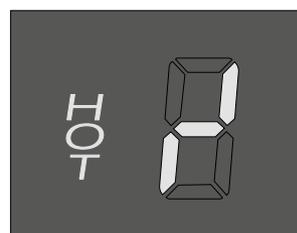
## IMPORTANT

### Overheating status of cooking zone

If the hob is used on full power for a long period, the electronics could have trouble cooling down if the room temperature is high. To avoid excessively high temperatures forming in the electronics, the power to the cooking zone is managed automatically to protect itself.

### Permanent use of keys

#### FAULT MESSAGE



If the knobs have been kept rotated in the "A" or "P" positions for more than 30 seconds a fault message will appear on the display.

### Cookware "noise"

When using adjacent elements that are set at certain power level settings, magnetic fields may interact and produce a low whistle or intermitted "hum". Pans that completely cover the element ring will produce less noise. A low "humming" noise is normal particularly on high settings. These noise can be reduced or eliminated by lowering or raising the power level settings of one or both of the elements.

The less ferrous material there is in a piece of cookware, the noisier and less efficient it will be - to the point where the cookware may not be detected intermittently or at all. Try to avoid "induction compatible" cookware that is "cladded". Very little of the material in the base of the cookware has the ferrous material needed for effective operation of an induction cooktop. The ideal cookware would be solid stainless steel or cast iron (can be porcelainized).

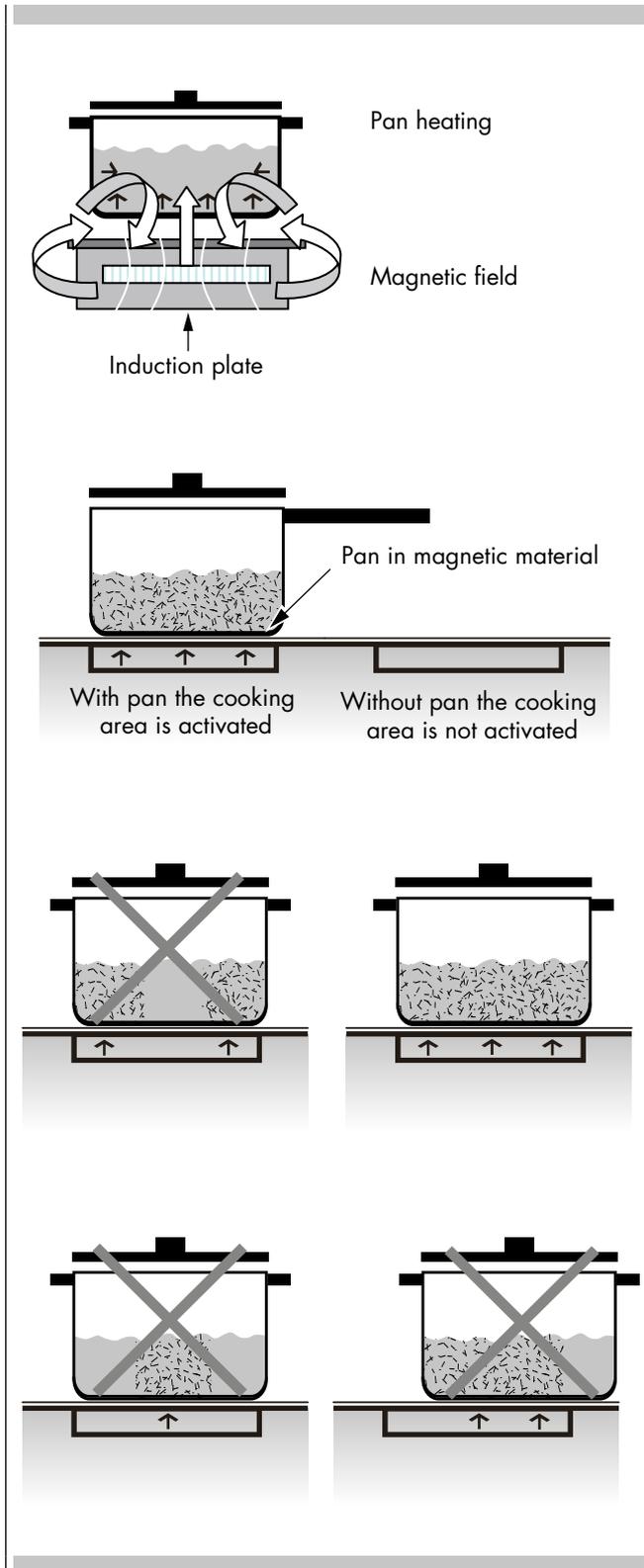
If you are experiencing difficulty with a particular pot or pan, test the same inductor using an all stainless steel or cast iron pot or pan. If the steel or cast iron pot / pan works fine then the issue is with your other cookware, not the appliance.

Non-stick cookware is terrible on induction as non stick cookware is primarily aluminum which is not induction compatible.

The more ferrous material there is in the cookware, the better and quieter the cooktop will operate.

## How INDUCTION heating works

There is an electronic circuit inside the induction hob which powers and commands a coil. This creates a magnetic field which activates when it comes into contact with suitable pots and pans (**magnetic material**). The pan on the hob warms up instantly, while the hob remains cold. There is no loss of heat. The heat generated in the pan lets you cook quickly, saving time and energy.



## Pots and pans and how to use them

### ATTENTION

There is an electronic circuit inside the induction hob must be made of ferromagnetic material. They can be made of enameled steel, cast iron or special pans of stainless steel for induction.

To make sure a pan is suitable, try using a magnet to see if it sticks to the bottom of the pan. Never use normal thin steel nor anything containing even just an amount of glass, terracotta, copper or aluminum.

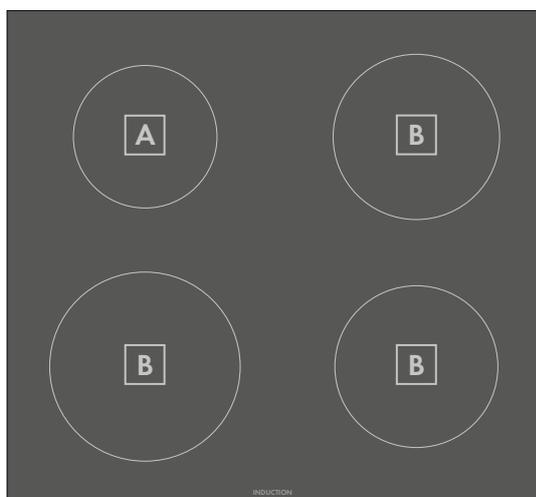
The display of the cooking area will show if the pan is suitable, if the power Indicator flashes the pan is not suitable or the diameter of the bottom is too small for the diameter of the cooking area.

The pots and pans must be placed precisely in the middle of the cooking area.

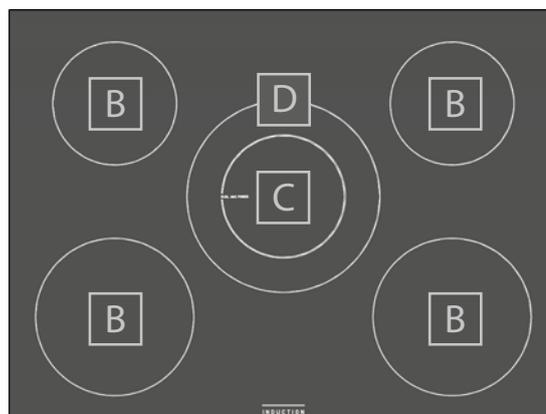
In some cooking areas an internal diameter is indicated, with a lighter outline.

## COOKING AREAS

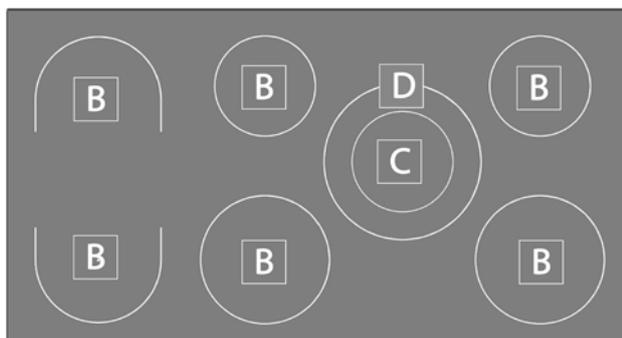
30"



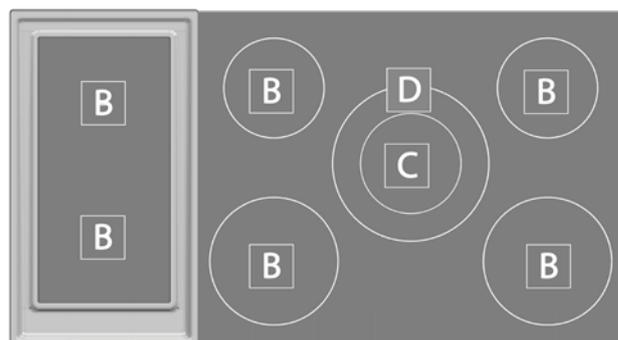
36"



48" BRIDGE



48" GRIDDLE



Use the minimum size pan shown for each cooking element.

Diameter pan size		
A	3" 3/4 ( 9,5 cm)	minimum diameter pan size
B	5" 3/4 (14,5 cm)	minimum diameter pan size
C	4" 7/8 (12,5 cm)	minimum diameter pan size
D	9" 7/8 (25,0 cm)	minimum diameter pan size

**NOTE: Dual Size Surface Cooking Area (C- D)**

The dual size surface cooking area contains two cooking areas. If the size of the pan is the same as the single size surface cooking area, the cooking area will work as a single size cooking area. If the size of the pan is the same as the dual size surface cooking area, the dual size cooking area will activate automatically.

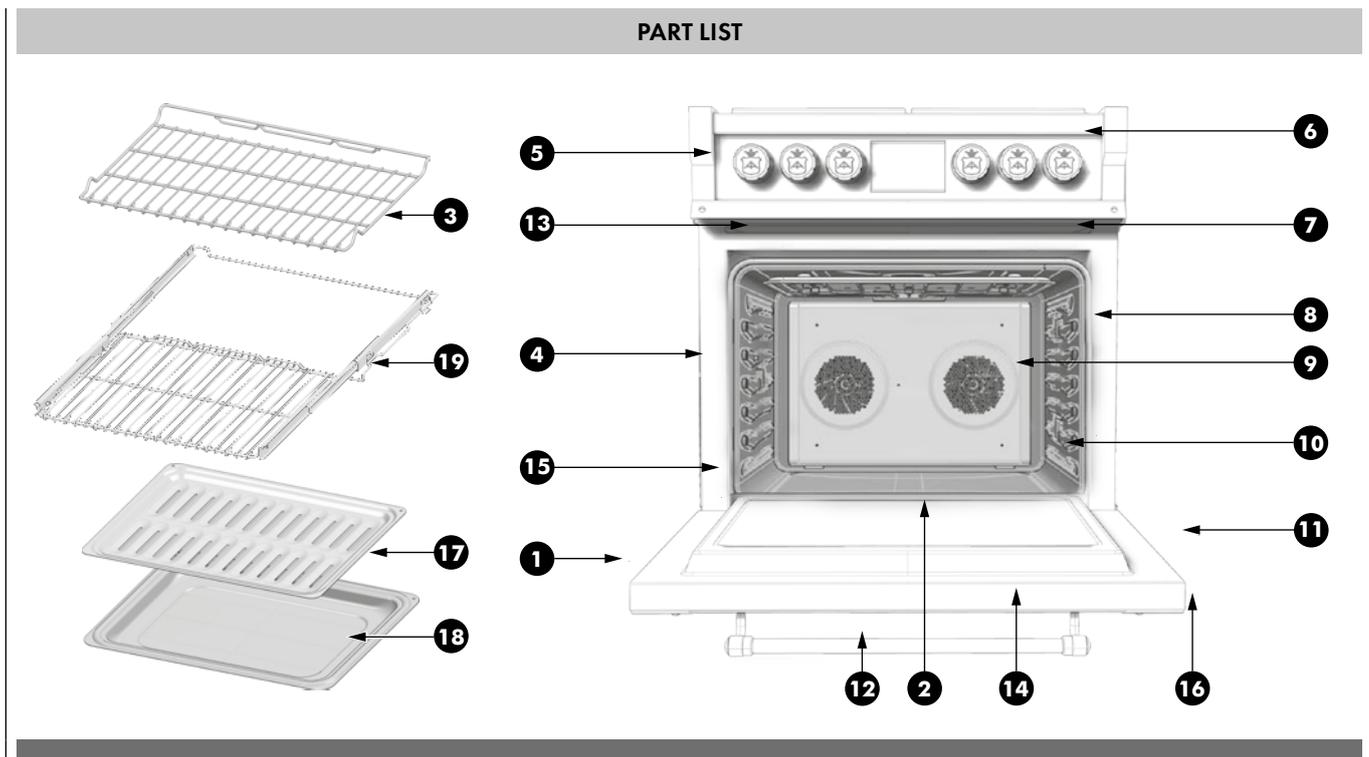
**Using the inductors without the griddle in place:**

If so desired, the trilaminate griddle can be removed to reveal a

glass surface that can also be used as two additional cooking zones operating independently (as with the other zones in the main cooktop area) or as a bridged zone (refer to the instructions on how to operate these inductors in bridged mode). Note: the effective cooking area, whose center is each denoted by a dash on the glass, is round. If using individual pots or pans on these zones, make sure they are of a size that will not extend beyond the glass so as to prevent any damage to the metal frame that protects the edges of the glass and supports the griddle when it is in place.

### How to Use the Oven Cleaning Chart

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



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

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

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

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

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

**CAUTION**

Be sure electrical power is off and all surfaces are cool before cleaning any part of the cooktop.

Apply a small amount of cooktop cleaning specific ceramic crème on a daily basis. this provides a protective film that makes it easy to remove water spots or food splatters. The temperature of the cooking surface reduces the protective qualities of this cleaner.

It must be reapplied before each use. Use a clean cloth and apply cooktop cleaning crème before each use to remove dust or metal marks that can occur on the counter level surface between uses.

**FRAME**

(Stainless steel models)

Always wipe with the grain when cleaning. For moderate/ heavy soil, use BonAmi® or Soft Scrub® (no bleach).

Wipe using a damp sponge or cloth, rinse and dry.

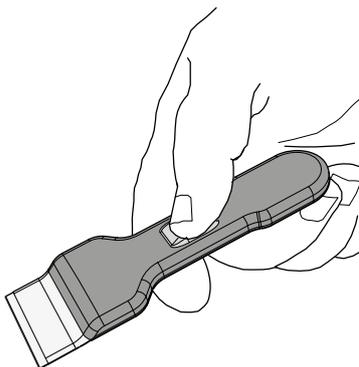
**DAILY CLEANING TECHNIQUES**

Clean the surface when it is completely cool with the following exception.

**CLEANING THE COOKTOP**

Remove these soils immediately with the razor blade scraper:

- Dry Sugar
- Sugar Syrup
- Tomato Products
- Milk



**USE DAILY**

Wipe off splatters with a clean, damp cloth; use white vinegar if smudge remains; rinse.

Apply a small amount of the Cooktop Cleaning Cream.

When dry, buff surface with a clean paper towel or cloth.

**CAUTION**

Do not use any kind of cleaner on the glass while the surface is hot; use only the razor blade scraper. The resulting fumes can be hazardous to your health. Heating the cleaner can chemically attack and damage the surface.

**RECOMMENDED CLEANERS**

- **Cooktop Cleaning Crème:**  
Use only a small amount; apply to a clean paper towel or cloth. Wipe on the surface and buff with a clean dry towel.
- **BonAmi®:**  
Rinse and dry.
- **Soft Scrub® (without bleach):**  
Rinse and dry.
- **White Vinegar:**  
Rinse and dry.
- **Razor blade scraper**  
Packaged with cooktop.

Note: The recommended cleaners indicate a type of cleaner and do not constitute an endorsement.

**AVOID THESE CLEANERS**

- **Glass cleaners which contain ammoniac or chlorine bleach**  
These ingredients may permanently etch or stain the cooktop.
- **Caustic Cleaners**  
Oven cleaners such as Easy Off® may etch the cooktop surface.
- **Abrasive Cleaners**  
Metal scouring pads and scrub sponges such as Scotch Brite® can scratch and / or leave metal marks. Soap-filled scouring pads such as SOS® can scratch the surface.
- **Powdery cleaners**  
Containing chlorine bleach can permanently stain the cooktop.
- **Flammable cleaners**  
Such as lighter fluid or WD-40.

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

Oven Problem	Problem Solving Steps
F03 or F04 Error appears in the display window.	A problem with latch mechanism occurred. Remove power and turn it back on again after a few seconds. The oven should run a latch auto-test. If condition persists, note the code number and contact service.
F15 or F16 or F17 Error appears in the display window.	<p>Error code occurs if cooking mode knob position was left between OFF and SELF-CLEAN or between DEFAULT / PRESET and SELF-CLEAN on the temperature selector knob for 30 seconds or more. F15 is related to the right or upper oven and F16 is related to the left or lower oven (depending on model). Rotate all the oven knobs in OFF position then remove power (either unplug or turn off breaker) and turn it back on again after a few seconds. If condition persists with knobs in OFF position, note the code number and contact service.</p> <p>F17 appears after the error F15 appeared because F17 it is just an extension of F15. For F17 Rotate all the oven knobs in OFF position then remove power (either unplug or turn off breaker) and turn it back on again after a few seconds. If condition persists with knobs in OFF position, note the code number and contact service.</p>
Other F__ Error appears in the display window.	Remove power and turn it back on again after a few seconds. If condition persists, note the code number and contact service.
The oven display stays OFF	Turn off power at the main power supply (fuse or breaker box). Turn breaker back on. If condition persists, call an authorized service.
Cooling fan continues to run after oven is turned off	The fan turns off automatically when the electronic components have cooled sufficiently.
Oven door is locked and will not release, even after cooling	Turn the oven off at the circuit breaker and wait a few seconds. Turn breaker back on. The oven should reset itself and will be operable.
Oven is not heating	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven. Make sure the oven temperature has been selected.
Oven is not cooking evenly	Check oven calibration. Adjust calibration if necessary (see To Set Temperature, Page <?>). Refer to cooking charts for recommended rack position. Always reduce recipe temperature by 25°F (15°C) when baking with Convection Bake mode.
Oven temperature is too hot or too cold	The oven thermostat needs adjustment. See Calibrating Oven Temperature, Page <?>.
Oven light is not working properly	Replace or reinsert the light bulb if loose or defective. See Page <?>. Avoid touching the bulb glass with bare fingers as finger oil may cause bulbs to burn out prematurely.
Oven light stays on	Check for obstruction in oven door. Check to see if hinge is bent or door switch broken.
Cannot remove lens cover on light	There may be a soil build-up around the lens cover. Wipe lens cover area with a clean dry towel prior to attempting to remove the lens cover.
Oven will not Self-Clean properly	Allow the oven to cool before running Self-Clean. Always wipe out loose soils or heavy spill-over before running Self-Clean. If oven is badly soiled, set oven for a four-hour Self-Clean. See Preparing the Oven to Self-Clean, Page <?>.
Clock and timer are not working properly	Make sure there is proper electrical power to the oven. See the Clock and Timer sections on Page <?>.
Excessive moisture	When using Bake mode, preheat the oven first. Convection Bake and Convection Roast will eliminate any moisture in oven (this is one of the advantages of convection).
Porcelain chips	When oven racks are removed and replaced, always tilt racks upward and do not force them to avoid chipping the porcelain.

<b>Problem</b>	<b>Cause</b>	<b>Possible Remedy</b>
Nothing works	<p>Cooktop not connected to proper electrical circuit.</p> <p>Fuse is blown or circuit breaker is tripped.</p> <p>No electricity to the cooktop.</p> <p>Cooktop is in lockout mode.</p>	<p>Have electrician verify that the proper rated cooktop voltage is being supplied to the cooktop.</p> <p>Have electrician replace fuse or reset circuit breaker.</p> <p>Have electrician check your power supply.</p> <p>Unlock cooktop.</p>
Heating elements do not heat properly	<p>Improper cookware is being used.</p>	<p>Select proper cookware as outlined in the Cooktop Operation section of this manual.</p>
Glass ceramic surface is see through or appears to be red in color.	<p>Under direct or bright lighting, you will sometimes be able to see through the glass and into the chassis due to its transparent quality. You may also notice a red tint under these conditions.</p>	<p>These are normal properties of black ceramic glass panels.</p>
Lock Key blocked after first connecting or unresponsive touch control.	<p>When first connecting electrically or after a power failure, any direct strong light over the sensor area may affect the touch control functionality.</p>	<p>When powering on the unit make sure that no strong light is shining direct over the touch control zone, it can compromise the start-up sensor calibration resulting in an unresponsive touch control.</p>

Before contacting service, please check "Troubleshooting."

It may save you the cost of a service call.

If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance.

This information will help us to better respond to your request.

## Service Data Record

**For authorized service or parts information see "WARRANTY for Home Appliances".**

For serial tag location see Page 7. Now is a good time to write this information in the space provided below.

Keep your invoice for warranty validation.

### Service Data Record

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

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

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

