USE AND CARE MANUAL

PROFESSIONAL-STYLE GAS RANGES WITH TILT CONTROL PANEL

KOS-RG07T MODELS

KOS-36RG07T

KOSTCH

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WARNINGS

These are the most critical warnings summarized below.

⚠ WARNING

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

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS
  - · Do not try to light any appliance.
  - · Do not touch any electrical switch.
  - · Do not use any phone in your building.
  - · Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - · If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

What to do if you smell gas

· Do not light any appliance.

· Do not touch an electrical switch.

· Immediately call the gas supplier from a neighbor's phone.

· Open a window and leave the area.

· Follow the gas supplier's instructions.

· If you cannot reach the gas supplier, call the fire department.

WELCOME

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

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

Thank you

⚠ WARNING

Never Operate the Top Surface Cooking Section of this Appliance Unattended

· Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.

· If a fire should occur, keep away from the appliance and immediately call your fire department.

DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.

BEFORE YOU START

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

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

√ Read this guide, taking special note of the 'Safety and warnings' section.
Remove all the packaging from the oven(s) and cook top. Recycle items that you can. If any adhesive residue is left on surfaces, remove this using dish washing liquid on a soft cloth. Do not use any harsh or abrasive cleaners.

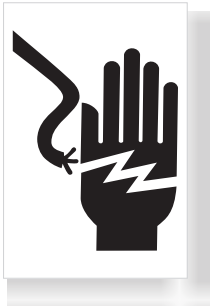
√ Make sure you follow the instructions under 'First use' before using your range for cooking.
To reduce the risk of fire, electrical shock, injury to persons, or damage when using the appliance, follow the important safety instructions listed below:

SAFETY AND WARNINGS

Safety symbols

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

Electrical shock hazard



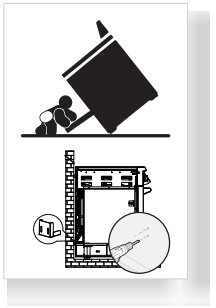
√ Before removing a faulty oven light bulb, make sure you turn OFF the power to the range at the main fuse or circuit breaker panel. If you don't know how to do this, contact an electrician.

Do not remove the kick panel or the back panel. Due to electrical wires behind it, both panels should only be removed by a qualified technician.

This appliance is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded power outlet. Do not cut or remove the groundıng prong from this plüg under any circumstances.
Failure to follow this advice may result in death or electrical shock.

SAFETY AND WARNINGS

Tipping hazard



All ranges can tip and cause injuries to adults and children. To prevent tipping, install the anti-tip device supplied with your range. Follow all installation instructions.

Even after the safety device is installed, do not step, lean or sit on the oven door or place any heavy objects on it. Doing so may result in personal injury.

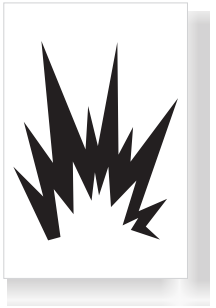
Re-engage the anti-tip device if the range is moved. Do not operate the range without the anti-tip device in place and engaged.

Make sure anti-tip device is installed as follows:

1) Slide the range forward.
2) Install the anti-tip device as described in the instruction sheet
3) Safely tilt the front section of the range and slide the range slowly back against the wall.
4) The rear pins should slide under the bracket. Do not use the appliance until it has been secured.

Failure to follow this advice may result in serious injury.

Explosion hazard



If you smell gas, do not use the appliance. Open a window or door to let the gas escape, then follow the instructions on the inside front cover of this manual.

Do not use water on grease fires. A violent steam explosion may result.

Turn all burners off, then smother fire or flame with a dry chemical or foam-type extinguisher. Do not try to smother with flammable blankets.

Do not heat unopened food containers such as cans. Build-up of pressure may cause container to burst and result in injury.

Failure to follow this advice may result in injury or death.

SAFETY AND WARNINGS

Fire hazard



Never use your appliance as a space heater. Persons could be injured or a fire could start.

Keep the area around the appliance free from combustible materials (e.g. wall coverings, curtains, drapes), gasoline and other flammable vapors and liquids.

Clean the stove and burners regularly.

Do not let cooking grease or other flammable materials accumulate on the surfaces or near the appliance.

Do not hang any articles (e.g. dish towels) off the oven handle. Some fabrics may ignite or melt from the heat.

Never leave the cook top burners unattended when in use. Boil over causes smoking and greasy spillovers that may ignite.

Never spray an aerosol cleaner on or around the appliance while burners are lit, Be sure all the controls are turned off and the appliance is cool. The aerosol gas and chemicals in such cleaners could, in the presence of heat, ignite or cause metal parts to corrode.

Do not store flammables near cook top.

Flammable materials should not be stored in an oven or near the cook top. An accident could cause a serious fire.

Poisoning hazard



Never cover any slots, holes or passages in the oven bottom or cover an entire rack or the oven floor with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

Clean the appliance 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. Follow the directions of the cleaner manufacturer.

Never use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

Failure to follow this advice may result in poisoning or death.

SAFETY AND WARNINGS

Hot surface hazard



Accessible parts may become hot during use.

Do not touch burners, areas near burners, the grill, griddle, grease drip- pans, heating elements or interior surfaces of oven. These may be hot enough to cause burns even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact these parts and surfaces until they have had sufficient time to cool. Other parts and surfaces of the appliance may become hot enough to cause burns - among these areas are the grates, back trim and oven vents at the back of the cook top, front edge, surfaces adjacent to the cook top, and the oven door.

Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

Let hot grease cool before attempting to handle it. Failure to follow this advice could result in burns and scalds.

Other safety tips

Read instructions before use

Read all the instructions before using the appliance. Use the appliance only for its intended purpose as described in these instructions.

Install the stove properly

Be sure your stove is properly installed and grounded by a qualified technician.

Do not install or operate stove if damaged.

Do not operate the appliance if it is damaged or not working properly. If you received a damaged product, contact your dealer or installer immediately.

Know how to turn off power in emergency

Be sure to have the installer show you where and how to turn off the power supply to the range (i.e. location of the main fuse or circuit breaker panel) and where and how to turn off the gas supply to the range in an emergency.

Do not leave children alone near stove

Children should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play with the appliance or to sit or stand on any part of the appliance.

Do not store toys or candy over the stove

Do not regard the oven as a storage space. Storing in the oven space may cause unexpected injuries.

For safety reasons, do not store items of interest to children in cabinets above a range or at the back of the range – children climbing on the range to reach items could be seriously injured.

SAFETY AND WARNINGS

Don’t wear lose clothing that could catch fire

Loose-fitting or hanging garments should never be worn while using the appliance.

Do not repair or replace parts yourself (unless recommended)

Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician. Technicians must disconnect the appliance from the power supply before any servicing.

Careful opening oven door

Use care when opening the oven door by allowing warm air or steam escape before removing or replacing food.

Keep oven vent ducts unobstructed.

Do not touch hot oven shelves

Protect your hands from burning by making sure the oven is cool before sliding oven shelves into oven. If a shelf must be removed while the oven is hot, do not let oven mitts or potholder contact the base of the oven or hot heating elements in the oven.

Protect glass oven doors

Do not use harsh/abrasive cleaners, scourers or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in the glass shattering.

Never step on oven door or place a heavy object (like a Turkey) on it.

Check for gas leaks

When the appliance installed, check for gas leaks according to the instruction before use.

Ventilation hood is mandatory

This appliance should not be operated without a properly sized and operational ventilation hood.

This range is factory-set for the gas type indicated on the label (Natural Gas or LP Gas).

If conversion is required, please contact the manufacturer for the proper orifice kit. Conversion must be performed by a qualified technician.

Please have a certified technician install the unit and kit. If planning to resell unit, please indicate whether it is natural gas or has LP kit installed.

Do not reach for items over the stove when it is lit

Be careful when reaching for items stored in cabinets above the appliance.

Read all instructions before using the product to ensure proper and safe operation. Install or locate the product only in accordance with the provided Installation Instructions.

Do not attempt to adjust, repair, service or replace any part of your appliance unless it is specifically recommended in this guide.

Do not use the range as a space heater.

Do not leave children unattended in the area where the range is in use. Never allow children to sit or stand on any part of the range. Do not let children play with the range.

All servicing should be referred to a qualified technician.

Have the technician show you the location of the gas shut off valve and how to shut it off in an emergency.

SAFETY AND WARNINGS

Always disconnect power to appliance before any type of servicing.

Do not use abrasive or caustic cleaners or detergents on this appliance. They may cause permanent damage to the surface.

When cooking, set the burner controls so that the flame heats only the bottom of the utensil and does not overlap at the sides of the utensil.

Utensils (pots and pans) that conduct heat slowly, i.e. glass pots, should be used in conjunction with burner flames at a low or medium setting.

Turn off all controls and wait for appliance parts to cool down before touching them. Do not touch the burner grates or surrounding areas until cool.

Do not use water on grease fires.

Clean appliance with caution.

Always turn pot handles to the side or back of the range. Do not turn handles towards the area where they are easily burned. Handles should not extend over the adjacent burners.

Use the range only for cooking tasks as outlined in this manual. When using the range, do not touch the grates, burner caps, burner bases, or any other parts in proximity to the flame. These components may be hot enough to cause burns.

Use dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam.

Do not use a towel or other bulky cloth.

Do not heat unopened food containers. Buildup of pressure may cause the container to explode and result in injury.

During and after use, do not touch interior surfaces of the oven until cool.

Do not let pot holder touch hot surface areas.

Self-cleaning oven safety instructions

Do not touch oven surfaces during self-clean operation. Keep children away from the oven during self-cleaning. Failure to follow these instructions may cause burns.

Before operating the self-clean cycle, wiping off all excessive spillage, remove pans, shiny metal oven racks and other utensils from the oven. Only enameled (not shiny) oven racks may be left in the oven. Do not use self-clean to clean other parts, such as drip pans or bowls.

Before operating the self-clean cycle, wipe grease and food soils from the oven. Excessive amount of grease may ignite leading to smoke damage to your home.

If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.

Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.

Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

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

GAS SUPPLY REQUIREMENTS

Installation of this range must conform with local codes, or in the absence of local codes, with national Fuel Gas Code ANSIZ223.1 / NFPA 54.

In Canada, installation must conform to the current natural Gas Installation /code, CAN 1-1.1-M81 and with local codes where applicable.

Reading	LP in. w.c.	NG (Natural Gas) in. w.c,
Maximum gas pressure	13.0	10.0
Test pressure	≥11.0	≥6.0
Appliance Regulator Setting for outlet pressure	10.0	5.0

Safety tips for gas operation

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

Do not obstruct the flow of combustion air into the range and ventilation air away from the range.

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

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

CAUTION

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

⚠ WARNING

The appliance shall not be used for space heating. This information is based on safety considerations.

⚠ WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.

All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.

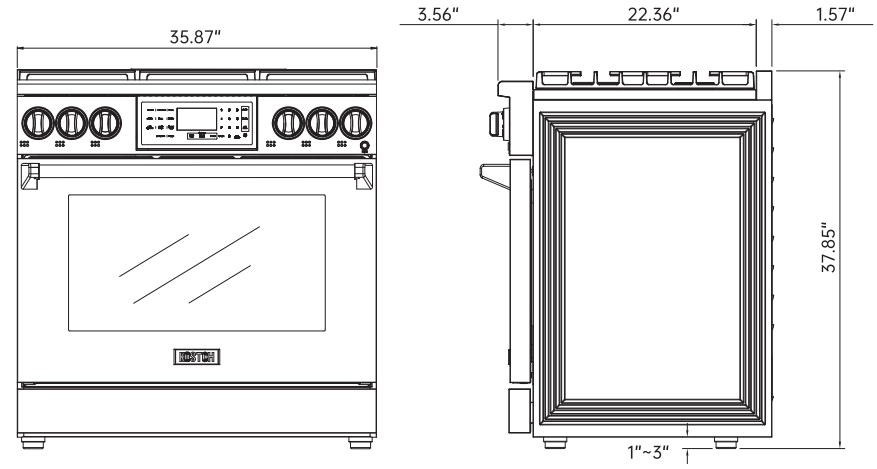
DIMENSIONS AND CLEARANCES

The range may be installed flush to the rear wall.

You may install a non-combustible material, such as tile, on the rear wall above the range and up the vent hood.

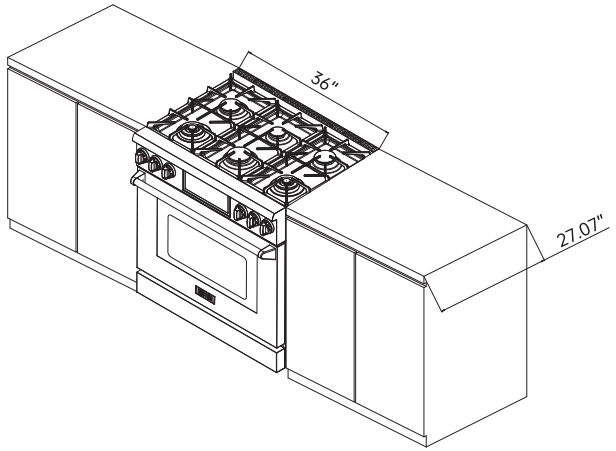
It is not necessary to install non-combustible materials behind the range below the counter top height.

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



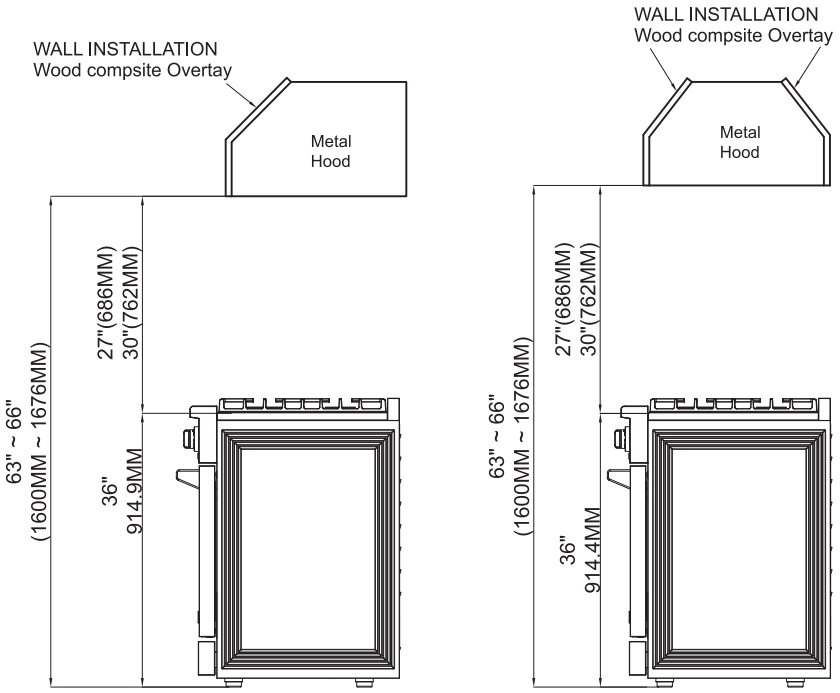
The maximum depth of cabinets installed above cooking tops be 13 in (330mm).

36" Gas Range Clearance



DIMENSIONS AND CLEARANCES

Top hood and cabinet specifications



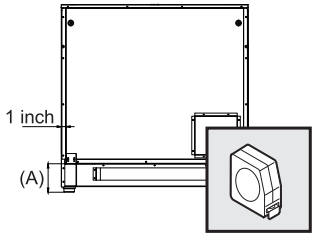
Condition	Minimum clearance allowed
Clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet	36"
cabinet that is protected by not less than: · 1/4-inch-thick flame-retardant mill board covered with not less than: - No. 28 MSG sheet steel or - 0.015-inch-thick stainless steelor - 0.024-inch-thick aluminum or - 0.020-inch-thick copper	24"

ANTI-TIP DEVICE INSTALLATION

Anti-tip device installation - wall mount

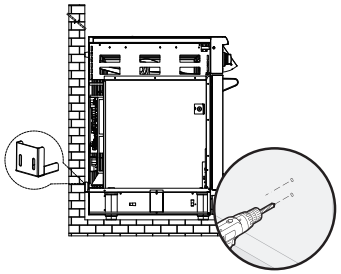
⚠ WARNING

Tipping hazard.
To reduce the risk of the appliance tipping, it must be secured by a properly installed anti-tip bracket(s). To make sure the bracket has been installed properly, look behind the range with a flashlight to verify proper installation.
- This range can tip.
- Injuries to persons can result.
- Install anti-tip device packed with range.
- See installation instructions.

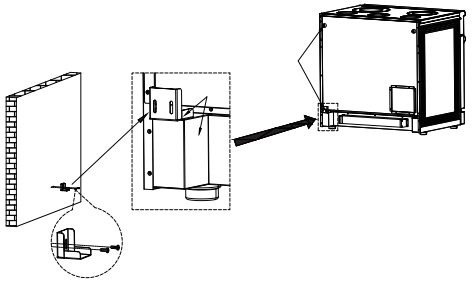


Measure from floor to bottom of the anit-tip opening located on the back of range. This will be measurement (A).

Locate anti-tip bracket 1inch from where the right side of range (facing range) is to be located.



Mark and drill holes where bracket will be located.



Attach bracket with mounting hardware provided.

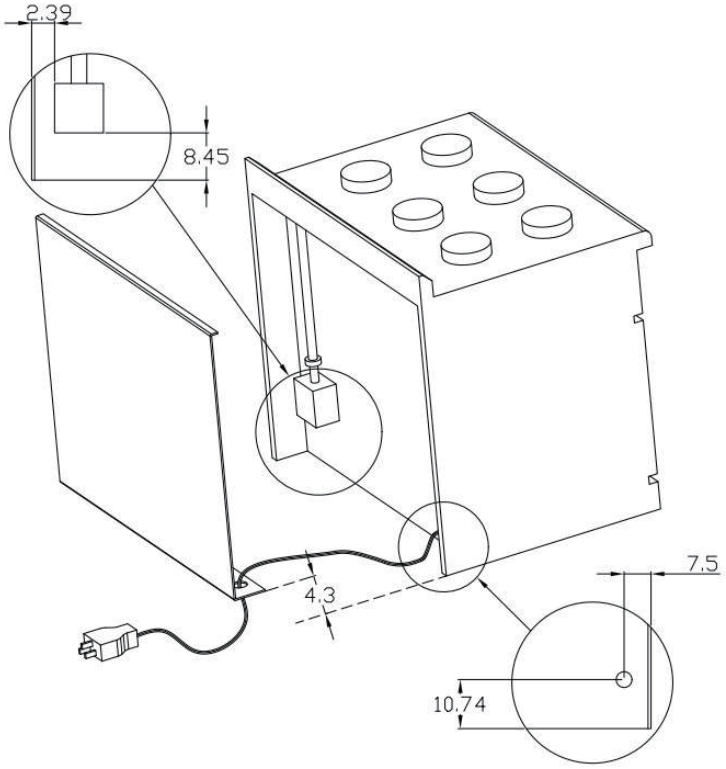
ELECTRIC POWER SUPPLY REQUIREMENTS

Your range must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition).

In Canada, electrical grounding must be in accordance with the current CSA C22.1 Canadian Electrical Code Part 1 and/or local codes. A copy of this standard may be obtained from: National Fire Protection Association, 1 Battery march Park, Quincy, Massachusetts 02269-9101.

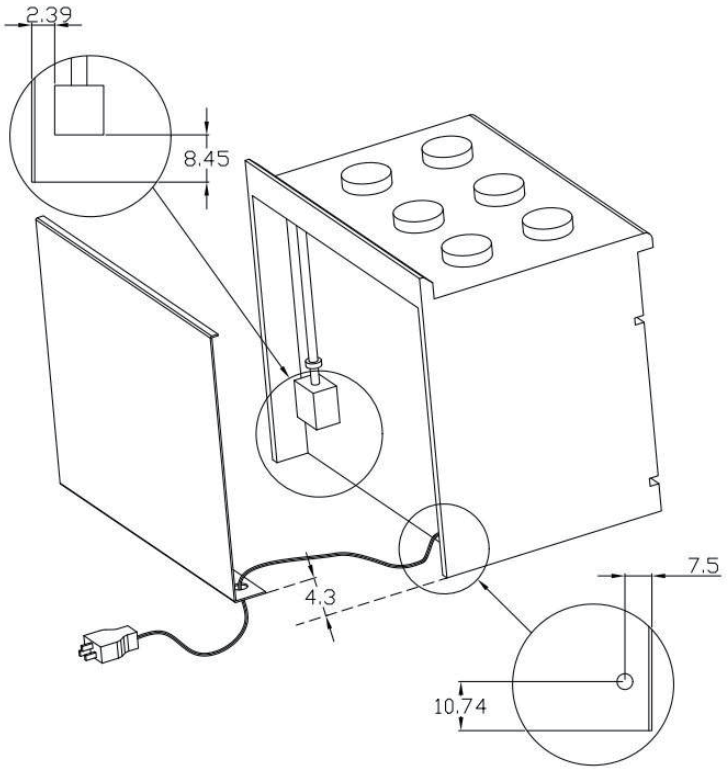
The power supply must be the correct polarity. Reverse polarity will result in continuous sparking of the electrodes, even after flame ignition. If there is any doubt as to whether the power supply has the correct polarity or grounded, have it checked by a qualified electrician.

Use 120V, 60Hz, and properly grounded branch circuit protected by a 15-amp or 20-amp circuit breaker or time delay fuse.



Installation for KOS-RG07T 36 inches Gas Range

ELECTRIC POWER SUPPLY REQUIREMENTS



Installation for KOS-RG07T 30 inches Gas Range

ELECTRIC POWER SUPPLY REQUIREMENTS

⚠ WARNING

This indoor gas cooking appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-pronged receptacle.

Where a standard two-prong wall receptacle is encountered, it is the responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.

Do not cut or remove the grounding prong from the power cord.

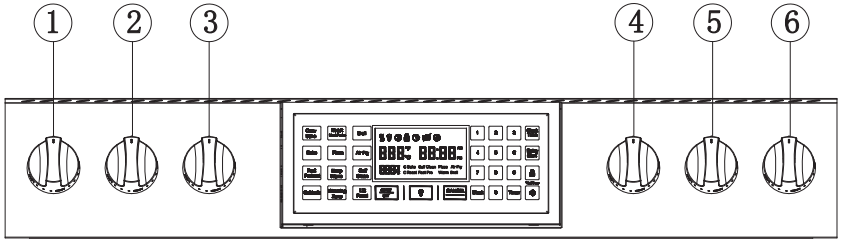
Before connecting plug to the cord, disconnect the electrical supply.

CAUTION

Label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.

Install oven knobs

1. Check the knobs.



2. Install oven Knobs.

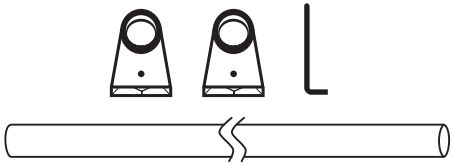
Model #	Burner Knob
36"	6

ELECTRIC POWER SUPPLY REQUIREMENTS

Install oven handle

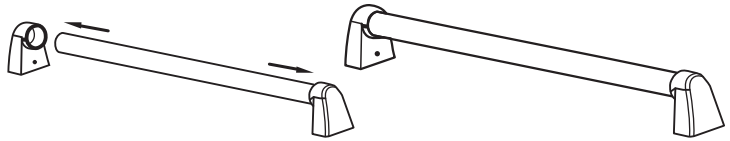
1. Your KOSTCH range might have a KD handle that needs to be installed.
   Please Follow up the following procedures for the oven door handle installation

1.1 Check your Installation Kits for Door Handles

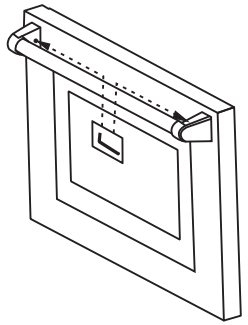


2 * Handle Holders, 1 * Installation Wrench,
1 * Handle (For 18", 30" or 36" Oven)

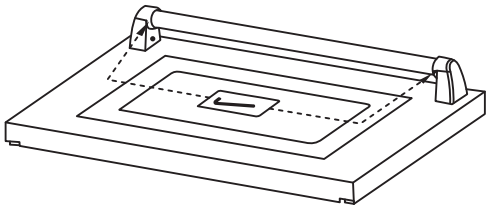
1.2 Connect door handle holders to each side of the handle



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



1.4 Use the wrench to tighten the door handle holders.



2. Check if the oven door handle is level and stable.

ELECTRIC POWER SUPPLY REQUIREMENTS

Install rubber pad on back panel

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

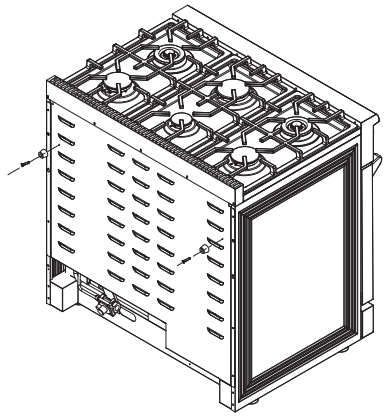
1. check the installation kit packed with manual.



2* screws

2* plastic pad

2. Install the 2 plastic pats as showed above.



Electrical grounding instructions

⚠ WARNING

This indoor gas cooking appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three- pronged receptacle.

Where a standard two-prong wall receptacle is encountered, it is the responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.

Do not cut or remove the grounding prong from the power cord. Before connecting plug to the cord, disconnect the electrical supply.

⚠ CAUTION

Label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.

CONNECT RANGE TO GAS SUPPLY

Connect range to gas supply

Most localities will require that the stove shutoff valve and gas connections be installed by a certified technician or plumber. These instructions are for a professional. Gas installation specifications and regulations may vary so please consult your local codes before proceeding.

a. Install a manual gas line shut-off valve in the gas line as follows:

- in an easily accessed location outside the range.
- in the gas piping external to the appliance.

b. Install male 1/2” flare union adapter to 1/2” NPT internal thread elbow at inlet of regulator.

On models equipped with standard twin burners, install the male pipe thread end of the 1/2” flare union adapter to the 1/2” NPT internal thread at inlet of pressure regulator.

Use a wrench on the regulator fitting to avoid damage.

c. Install male 1/2” or 3/4” (3/4” refers to 48-inch gas range) flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to secure the shut-off valve to keep it from turning.

d. The gas supply pressure for checking the regulator setting is 6 in.w.c. (Nature Gas) and 11 inch.w.c. (LP gas) connect flexible gas line connector to the regulator on the range. Position range to permit connection at the shut-off valve.

e. When all connections have been made, make sure all range controls are in the position and turn on main gas supply valve.

f. Leak testing of the appliance shall be conducted according to the manufacturer’s instructions. Use some soap water (50% water and 50% soap) or a leak detector at all joints and connections to check for leaks in the system. Do not use a flame to check for gas leaks.

g. The appliance must be isolated from the building’s gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than 1/2 psig(3.5kPa).

After installation

a. Check ignition of cooktop burners.

b. Check ignition of oven burner.

c. Visually check tubular burner (oven burner) re-ignition to be sure both rows of burner ports are relighting each time.

d. Check for gas leaks at all gas connections (using a gas detector, never a flame).

e. Check oven bake and convection bake function.

FIRST USE

Conditioning the oven

Conditioning will burn off any manufacturing residues and ensure that you get the best results right from the start.

Follow these steps to condition your new range's oven:

1. Insert all the shelves. See 'Positioning the shelves' for instructions.
2. Turn on the ventilation hood above your range on high.
3. Heat the empty oven at the highest temperature for:
   - 30 minutes using BAKE.
   - 30 minutes using BROIL (some ovens only).
4. There will be a distinctive smell while you are conditioning the oven. This is normal, but make sure the kitchen is well ventilated during the conditioning.
5. Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.
6. Positioning the shelves.
7. Both the sides panel and shelves with safety stop to keep them sliding out of the oven when pulled forward.
8. And the front stop prevents the shelves from against hitting the back of the oven.

COOK TOP SAFETY GUIDELINES

There are dual burners have the same low turn-down setting (SIM) for gentle simmering (620 BTU/hr). Use the SIM setting for melting chocolate and butter, cooking rice and delicate sauces, simmering soups and stews, and keeping cooked food hot.

Never leave the cooktop unattended when in use. Boil over causes smoking and greasy spills that may ignite.

Never allow flames to extend beyond cookware or curl up on sides. This could discolor and damage the utensil and you may get burned touching the hot handle.

√ Keep handles out of the way. Turn handles so that they don't extend over the edge of the range or on a burner that is on.

Take care when deep-frying. Oil or fat can overheat very quickly, particularly on a high setting

√ Make sure that all burner parts are properly in place. Incorrectly or incompletely assembled burners may produce dangerous flames. See 'Replacing the burner parts' in 'Care and cleaning'.

√ Keep the burners clean, especially after a spill or boil over, make sure you clean the affected burners before using them again. Food residue may clog the igniter and the notches of the flame spreader, stopping the burner from functioning correctly. See 'Care and cleaning' for instructions.

√ Check that the burner flames. They should be blue with no yellow tipping, and burn without fluttering all around the burner cap. If not, see 'Troubleshooting' for advice.

Surface burner ignition

To light the top burners, push and turn the appropriate control knob counter clockwise to the "HI" position. You will hear a clicking noise – the sound of the electric spark igniting the burner. Once burner ignition has been achieved, then turn the burner control knob to adjust the desired heat setting.

NOTE: When one burner is turned to the "HI" position, the burner igniters will park. Do not attempt to disassemble or clean around any burner while another burner is on. Do not touch any burner cap, burner base, or igniter while the igniters are sparking.





Simmer and boil

A smaller flame will give the best simmer results. Small flames offer precise cooking performance for delicate foods, keeping food warm, melting chocolate or butter, and for cooking that need to cook over low heat for a long time.

The highest flame settings provides the maximum heat that is available on your range. This setting should be used for heavy cooking loads such as water boiling or pasta cooking.

COOK TOP SAFETY GUIDELINES

Flame size

Warning: Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil. This instruction is based on safety considerations.

When you select the flame size, watch the flame when you turn the knob.

Any flame larger than the bottom of the cookware is wasted.The flame should be steady and blue in color. Foreign material in the gas line may cause an orange flame during initial operation.

Power failure

If the gas does not ignite within four seconds, turn off the valve and allow at least five minutes for any gas to dissipate. Repeat the lighting procedure.

If the power fails, it is not capable of being safely placed in operation and user that no attempt should be made to operate during power failure.

Cook top

To prevent the cooktop from discoloring or staining, clean cooktop after each use, and wipe up acidic or sugary spills as soon as the cooktop has cooled.

The sealed burners of your range are not sealed to your cooktop and are designed to be removed. Boil overs or spills will not seep underneath the cooktop. The burners should be cleaned after each use.

Oven cooking guidelines

- Do not block the ducts on the rear of the range when cooking in the oven. It is important that the flow of warm air from the oven and fresh air into the oven burner never be interrupted. Avoid touching the vent opening or nearby surfaces during oven or broiler operation because they are hot.
- Use all the oven modes with the oven door closed.
- Never use aluminum foil to cover the oven shelves or to line the floor of the oven. The trapped heat can irreversibly damage the enamel and may even cause fire.
- Do not place water, ice, or any dish or tray directly on the oven floor, as this will irreversibly damage the enamel.
- Do not cover the slotted grid of the broil/roast pan with aluminum foil. This will catch the grease and could cause fire.
- Do not use plastic wrap or wax paper in the oven.
- For food safety reasons, do not leave food in the oven for longer than two hours before and after cooking or defrosting. This is to avoid contamination by organisms which may cause food poisoning. Take care during warmer weather.

⚠ WARNING

According to the United Sates Department of Agriculture: DO NOT hold foods at temperatures between 40ºF to 140ºF more than 2 hours. Cooking raw foods below 275ºF is not recommended.

⚠ WARNING

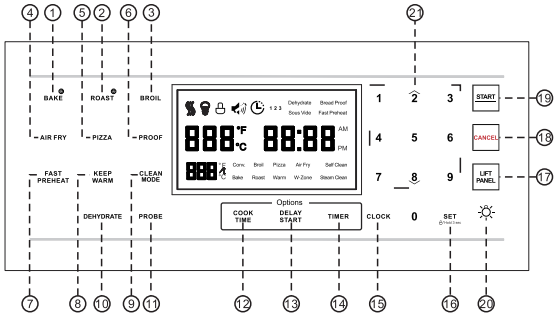
Never cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning.

Aluminum foil lining may also trap heat, causing a fire hazard.

OVEN COOKING GUIDELINES

The oven control panel

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



1. "BAKE" key: This touch key is used to enter the setting of Bake and Convection Bake functions. In the standby mode, touch "BAKE" to enter the Bake function setting mode, touch "BAKE" again to enter the Convection Bake function setting mode, and touch "BAKE" will re-enter the Bake function setting mode.
2. "ROAST": Turns on the fan while roasting. Provides more consistent heat by circulating the air inside the oven while baking. Cooks large cuts of meat.
3. Broil: Turns on the Broil function. Cooks foods using the top oven element only. You can select Broil Hi or Broil Low. Press once to cook using the High heat mode. Press twice to cook using the Low heat mode.
4. Air Fry: Turn the Air Fry mode on and off.
5. Pizza: Use to select the Pizza function of the oven.
6. Proof: Use to select the bread proof function of the oven.
7. Fast Preheat: Use to select the Fast Preheat function of the oven.
8. Keep Warm: Keeps the oven warm after cooking. This lowers the oven temperature and maintains it at 150° F (65° C) up to three hours.
9. Clean: Turns on the Oven Clean feature. Steam clean and self-clean are optional.The self-cleaning mode can adjust the third gear according to the pollution depth, the 2 gear is 3 hours, the 3 gear is 5 hours, and the 1 gear is 2 hours. The default is 2 gears and the working time is 3 hours.
10. Dehydrate: Use to select the dehydrate function of the oven.
11. Probe: Used to set the working temperature of the food probe function.
12. Cook time: Turns on the Cook Time function. Use the number pads to set the amount of time you want your food to cook. The oven automatically shuts off when the time has elapsed.
13. Delay Start: Sets the oven to start and stop automatically. Use with the Bake, Convection Bake, Convection Roast, or Cook Time functions.
14. Timer: Turns on the kitchen timer for the amount of time you want.
15. Clock: Press to turn on the clock set feature, then set the current time.
16. Set/Child lock: Setting function of the oven. Press and hold for three seconds to turn off the control panel touch pads to prevent the oven from accidentally being turned on. Touch pads stay locked until you turn this function off.
17. Lift Panel: Used to lift and lowering the oven control panel
18. Cancel: Cancels all oven operations except the clock and timer.
19. Start: Starts the oven cooking, cleaning, or timing functions.
20. Oven Light: Turns the oven light on or off.
21. Numbers: Sets times, temperatures, and preset oven functions.

OVEN COOKING GUIDELINES

Setting the clock

The Clock must be set to the correct time of day for the automatic oven timing functions to work properly.

· The time of day cannot be changed during timed cooking,delay-timed cooking, or a self-cleaning cycle.

· You can choose between a 12-hour or 24-hour display. The default is 12-hour.

How to set the Clock

a. Touch Clock.

b. Touch Clock to select AM or PM. (Skip this step If you are setting the Clock to 24 hour display mode).

c. Touch keys in the number pad to set the current time of day.

d. Touch START to save the changes.

Setting the kitchen timer

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

How to set the timer

a. Touch Timer On/Off.

b. Touch number keys in the number pad to set the hours and minutes. The timer can be set for any amount or time from 1 minute to 11 hours and 59 minutes.

If you make a mistake, touch Cancel,and then enter the amount of time again.

c. Touch START.

d. When the set time has elapsed, the oven will beep and the display will show End until you touch Timer On/Off. You can cancel the timer at any time by touching Timer On/Off.

Locking oven controls

The Lock function turns off the control panel touch pads to prevent the oven from accidentally being turned on. Touch pads stay locked until you turn this function off.

a. Press and hold the (Setting lock) pad for three seconds. The oven beeps and the display shows Loc, the time of day, and the lock icon.

b. To unlock the controls, press and hold the (setting lock) pad for three seconds.

OVEN COOKING GUIDELINES

Time cooking

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

√ You can use the Timed Cooking only with another cooking operation (Convection Bake, Convection Roast, Bake).

How to set the oven for Time Cooking

a. Touch the pad for the cooking operation you want, e g. Bake.

Enter the temperature you want, for example, 400 °F, using the number pad. (The default temperature is 350°F).

b. Touch Time Cooking. Enter the number of hours/minutes you want the oven to stay on using the number pad. You can set the cooking time for any amount or time from 1 minute to 11 hours and 59 minutes.

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

The oven will continue to cook until the set amount of time has elapsed, then turn off automatically unless you set the Keep Warm feature. (Refer to the Using Keep Warm section on page 16) .

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

⚠ CAUTION

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

Delay start

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

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

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

· The clock must be set to the current time.

How to set the oven for delay start

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

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

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

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

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

f. Touch START. The oven will begin to cook.

OVEN COOKING GUIDELINES

Turning the light on and off

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

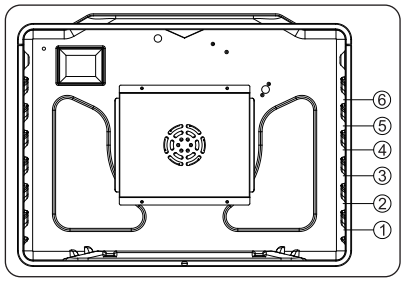
Minimum and maximum settings

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

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

Using the oven racks

Oven rack position

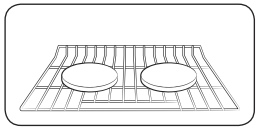


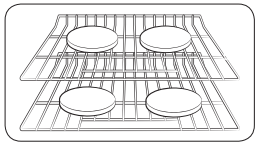
Recommended rack position for cooking

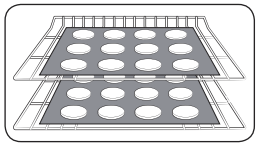
TYPE OF FOOD	RACK POSITION
Broiling hamburgers	6
Broiling meats or small cuts of poultry, fish	3-5
Bundt cakes, pound cakes, frozen pies, casseroles	4 or 3
Angel food cakes, small roasts	2
Turkey, large roast, hams, fresh pizza	1

· This table is for reference only.

OVEN COOKING GUIDELINES


Single Oven Rack


Multiple Oven Rack


Multiple Oven Rack

Rack and Pan placement

Centering baking pans in the oven as much as possible will produce better results. If baking with more than one pan, place the pans so each has at least 1 to 1 ½ of air space around It.

When baking on a single oven rack, place the oven rack in position 3 or 4.

See the figure on the left.

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

Using Multiple Oven Racks

Before using the racks

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

REMOVING THE RACKS

a. Pull the rack straight out until it stops.

b. Lift up the front of the rack, and then pull it out.

REPL ACING THE RACKS

c. Place the end of the rack on the support.

d. Tilt the front end up and push the rack in.

⚠ CAUTION

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

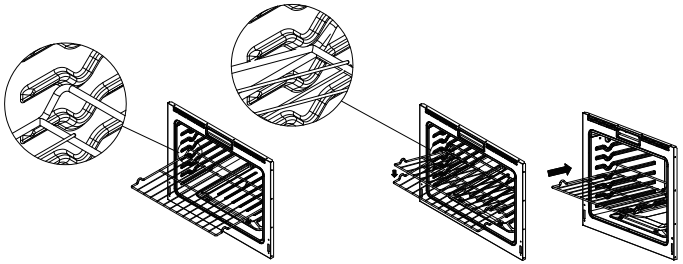
OVEN COOKING GUIDELINES

Baking

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

How to set the oven for baking

Type of Baking	Rack Positions
Cakes and cookies	3 and 5



a. Touch Bake.

b. Enter the temperature you want using the number pad, eg.3.7.5.

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

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

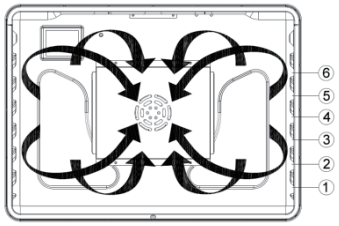
· Place food in the oven after preheating if the recipe calls for it.Preheating is very important for good results when baking cakes,cookies, pastry, and breads. After the oven has reached the desired temperature, the oven will beep 3 times.

NOTE

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

Convection baking

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



OVEN COOKING GUIDELINES

Tips for convection baking

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

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

How to set the oven to convection baking

a. Touch Bake.Enter the temperature you want, eg. 400 °F, using the number pad.

b. Touch START.

c. The temperature display will start to change once the oven temperature reaches 100°F.The oven will beep 3 times when the oven reaches the adjusted oven temperature.

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

· The convection oven fan shuts off when the oven door is opened.

· Do NOT leave the door open tor long periods of time while using convection cooking or you may shorten the life of the convection heating element.

NOTE

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

NOTE

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

Convection roasting

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

How to set the oven for convection roasting

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

· The convection oven ran shuts off when the oven door is opened.

· DO NOT leave the door open for long periods of time while using convection cooking or you may shorten the life of the convection heating element.

NOTE

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

NOTE

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

OVEN COOKING GUIDELINES

Broiling

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

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

How to set the oven for broiling

a. Touch Broil once for HI or twice for LO.

b. Use LO to cook foods such as poultry or thick cuts of meat thoroughly without over-browning them.

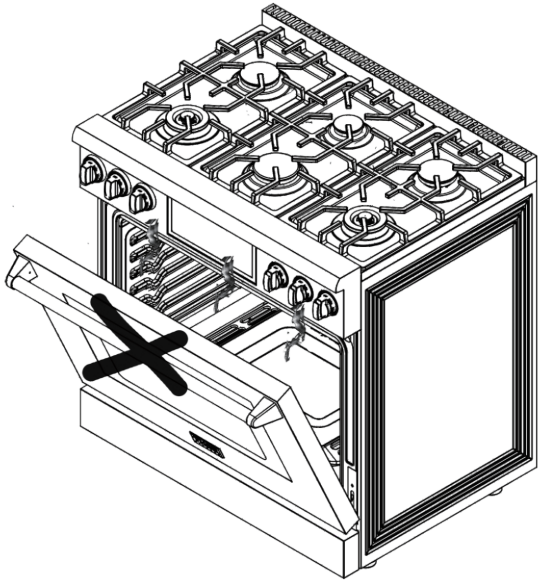
c. To start broiling, touch START.

d. Broil one side until the food is browned. Turn over and broil the other side.

e. Touch Cancel once you have finished cooking or if you want to cancel broiling.

NOTE

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



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

⚠ CAUTION

Always broil with the oven door closed.

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

OVEN COOKING GUIDELINES

Using keep warm

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

After 3 hours, the feature will shut off automatically. You can use the Keep Warm feature without any other cooking operations or you can set it to activate after a timed or delay timed cooking operation.

You should not use this feature to reheat cold food.

How to use Keep Warm

a. Touch Keep Warm.

b. Touch START.

c. Touch Cancel at any time to turn the feature off.

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

a. Set up the oven for Time cooking.(Refer to Timed Cooking section on page 21).

b. Touch Keep Warm before touching START to begin cooking.

c. Touch Cancel at any time to tum the feature off.

Using sabbath

You can use the Sabbath feature with baking only. The oven temperature may be set higher or lower after setting the Sabbath feature. (The oven temperature adjustment feature should be used only during Jewish holidays.) The display, however, will not change and tones will not sound when a change occurs. Once the oven is properly set for baking with the Sabbath feature active, the oven will remain continuously on until the Sabbath feature is cancelled. If the oven light is needed during the Sabbath, touch Light before activating the Sabbath feature. Once the oven light is turned on and the Sabbath feature is active, the oven light will remain on until the Sabbath feature is turned off. If the oven light needs to be off, be sure to turn the oven light off before activating the Sabbath feature.

How to use the Sabbath feature

a. Touch Bake. The default temperature is 350 °F.

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

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

d. Touch Bake and Broil for three seconds at same time. The panel will display Set Sab.

e. Touch START. Activate the oven Sabbath function, the panel will display SAb, the oven heating work automatically becomes 74 hours. Once SAb appears in the display, the oven will not beep or display any further changes. You may change the oven temperature once baking has started. Remember that the oven will not beep or display any further changes once the Sabbath feature is engaged.

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

- Do not to attempt to activate any other program feature except BAKE while the Sabbath feature is active. ONLY the following key pads will function correctly with the Sabbath feature on: NUMBER, BAKE, START and Cancel. All other keypads should not be used once the Sabbath feature is activated.
- You can change the oven temperature, but the display will not change and tones will not sound when a change occurs. (The oven temperature adjustment feature should be used only on Jewish holidays.) After changing the temperature while the unit is in Sabbath mode, there is a 15 second delay before the unit recognizes the change.
- Should you experience a power failure or interruption, the oven will shut off. When power is returned, the oven will not turn back on automatically. SAb will be displayed in the oven control display, but the oven will not operate. Food may be safely removed from the oven while it is still in the Sabbath mode, however the oven cannot be turned back on until after the Sabbath/ Holidays. After the Sabbath observance, turn off the Sabbath mode. Touch and hold down Cancel for 3 seconds simultaneously to turn the Sabbath mode off. The oven may then be used with all normal functions.

Do not open the oven door or change the oven temperature for about 30 minutes after you have started Sabbath mode to allow the oven to reach the set temperature.

Temp adjust

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

The baking results should help you to decide how much of an adjustment is needed.

The oven temperature can be adjusted +35 °F (+19°C).

How to correct the oven temperature

* In the standby state, touch the "Set" key and the number "5" key for three seconds at the same time, the temperature calibration will be set.

NOTE

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

Temp unit (Fahrenheit or celsius temperature selection)

You can program the oven control to display the temperature in Fahrenheit or Celsius.

The oven has been preset at the factory to display in Fahrenheit.

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

* Touch the "Set" key and the number "4" key for three seconds to switch between °F/°C.

OVEN COOKING GUIDELINES

Time of day (12hr/24hr)

The oven control can be programmed to display time of day in the 12 hour or 24 hour mode.

The oven has been preset at the factory to display in the 12 hour mode.

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

* Touch the "Set" button and the number "2" button for three seconds to switch the 12/24 hour clock mode.

Sound on/off

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

How to turn the sound on or off.

* Touch the "Set" key and the number "3" key for three seconds to switch the sound on/off mode.

Control lockout

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

How to activate the control lockout feature

a. Press SETTING/LOC(Hold 3 sec) for 3 seconds.

LoC and the lock icon appear in the display as well as the current time.

b. After activating the lockout in the non-cleaning function, the oven will lock the door and the screen will display the lock icon. Only Cancel and SETTING/LOC(Hold 3 sec) can be operated, and other buttons are invalid. If the oven is currently heating, press Cancel to stop the oven.

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

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

Otherwise the door will remain locked.

How to unlock the controls

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

12-hour energy saving

If you accidentally leave the oven on, this feature will automatically turn off the oven after 12-hours during baking functions or after 3 hours during a broil function.

Touch the "Set" button and the number "1" button for three seconds to switch the 12-hour energy saving mode.

OVEN COOKING GUIDELINES

Self-cleaning

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

⚠ CAUTION

- During the self-cleaning cycle, the outside of the oven will become very hot to the touch. Do not leave small children unattended near the appliance.
- Some birds are extremely sensitive to the fumes given off during the self-cleaning cycle of any oven. Move birds to another well-ventilated room.
- Do not line the oven walls, racks, bottom, or any other part of the oven with aluminum foil. Doing so will result in poor heat distribution, poor baking results, and cause permanent damage to the oven interior. Aluminum foil will melt and adhere to the interior surface of the oven.

The oven door locks during self-cleaning. Do not force the oven door open. This can damage the automatic door locking system. Use care when opening the oven door after the self-cleaning cycle is complete. Stand to the side of the oven when opening the door to allow hot air or steam to escape. The oven may still be VERY HOT.

Before a self-cleaning cycle

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

NOTE

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

OVEN COOKING GUIDELINES

How to run a self-cleaning cycle

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

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

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

NOTE

- You will not be able to start a self- cleaning cycle if the Control Lockout feature is activated or if the oven's temperature is too hot.
- The oven door locks automatically. The display will show the cleaning time remaining. You cannot open the oven door until the temperature drops to a safe/cool temperature.

c. When the self-cleaning cycle is done, End will appear in the display and the oven will beep 6 times.

How to delay the start of self-cleaning

a. Touch Self Clean 2/3/5h.Select the desired self-clean time by touching Self Clean 2/3/5h.

b. Touch Delay Start.

c. Enter the time you want the self-clean cycle to start.

d. Touch START.

The display will show Delay, Self clean, and the Lock icon. The motor-driven door lock will engage automatically.

e. The Self- Cleaning cycle will turn on automatically at the set time.

How to turn off the self-cleaning feature

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

a. Touch Cancel.

b. You will be able to open the oven door once the oven has cooled down for approximately 1 hour.

After a self-cleaning cycle

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

You cannot set the oven for cooking until the oven is cool enough for the door.

OVEN COOKING GUIDELINES

Care and cleaning of the oven

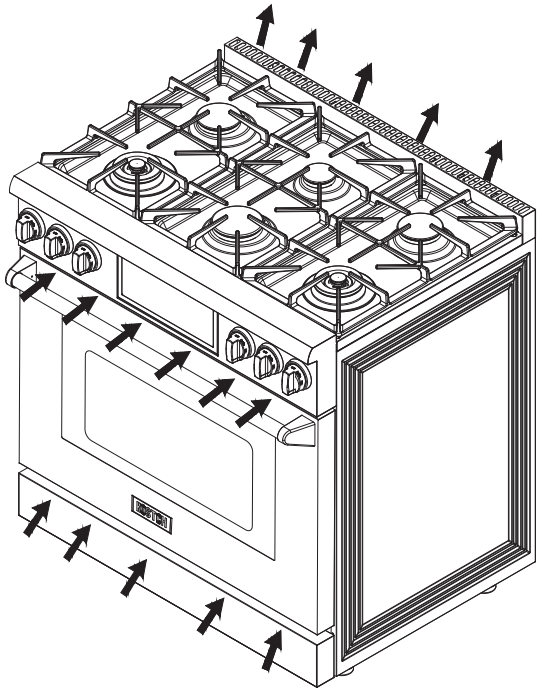
⚠ WARNING

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

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



Oven Vent



· The oven vent is located above the back panel.
· This area could become hot during oven use.
· It is normal for steam to come out of the vent.
· The vent is important for proper air circulation. Never block this vent.

OVEN COOKING GUIDELINES

Cleaning painted parts and decorative trim

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

Cleaning stainless steel surfaces

a. Shake a bottle of Stainless Steel Appliance Cleaner or Polish well.
b. Place a small amount of stainless steel appliance cleaner or polish on a damp cloth or damp paper towel.
c. Clean a small area, rubbing with the grain of the stainless steel if applicable.
d. Dry and buff with a clean, dry paper towel or soft cloth.
e. Repeat as necessary.

NOTE

· Do not use a steel-wool pad. It will scratch the surface.
· If a mineral oil-based stainless steel appliance cleaner has been used before to clean the appliance, wash the surface with dish washing liquid and water prior to using the Stainless Steel Appliance Cleaner or Polish.

Oven racks

· If the racks are left in the oven during a self-cleaning cycle, their color will turn slightly blue and the finish will be dull. After the self-cleaning cycle is complete and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of oil. This will help the racks glide more easily on their tracks.
· Gliding racks may be cleaned by hand with an abrasive cleaner or steel wool.During cleaning, be careful not to allow water or cleaner to enter the slides on the sides of rack.

NOTE

a. Do not clean in a dishwasher.
b. If the rack becomes hard to remove or replace, lightly wipe the oven rack guides with cooking oil. Do not wipe cooking oil on the slides.
If the rack becomes difficult to slide, the rack may need to be lubricated using a graphite lubricant.

Oven door

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

OVEN COOKING GUIDELINES

Cleaning burner caps and flame spreaders

a. Check that the burner is turned OFF and allow it to cool. Lift off the burner cap and brass flame spreader. Wash them in hot soapy water, rinse, and dry.
b. Use a stiff nylon brush or straight-ended paper clip to clear the notches of a flame spreader. Replace the flame spreader and burner cap correctly.
c. Before cleaning the cooktop, ensure that all burners are turned off and that all components are cool enough to safely touch.
d. To avoid electrical shock or burns, turn off controls and ensure the cooktop is cool before cleaning.
e. Do not use harsh or abrasive cleaning detergents, waxes, polishes, or commercial cooktop cleaners to clean the cooktop.
f. Use only a sponge, soft cloth, fibrous or plastic brush, and nylon pad for cleaning.
g. Always dry components completely before using the cooktop.
h. Control Panel, Door Handle, Control Housing.
i. Clean the control panel, door handle and control housing with a solution of mild detergent and warm water.
j. Do not use abrasive cleaners or scrubbers; they may permanently damage the finish.
k. Dry the components with a soft, lint-free cloth.

Cleaning oven shelves

a. To remove stubborn or 'baked-on' soiling, scrub with a dampened, soap-filled, non-metal, non-abrasive pad, then wipe dry.
b. Apply a chrome cleaner with a damp sponge or cloth following manufacturer's instructions.
c. Wipe and dry.

Cleaning broil/roast pan and slotted grid

Pre-soak any stubborn soiling in a solution of mild detergent and hot water.
Wash by hand or in a dishwasher.

Cleaning bake and broil burners

Do not clean these parts. They can do the self-clean during normal use.

OVEN COOKING GUIDELINES

Cleaning porcelain surfaces

Clean oven interior and inner door liners with a solution of mild detergents and hot water. Rinse and dry with a soft, lint-free cloth. Do not use abrasives or commercial oven cleaners.

Cleaning the oven glass window

Clean all glass surfaces with a solution of mild detergent and hot water. Use a mild glass cleaner to remove fingerprint or smears.
Dry completely with a soft, lint-free cloth.

Cleaning the oven door gasket

Void cleaning this part. If you need to remove large food particles off it, proceed as follows:
a. Dampen a sponge with clean hot water.
b. Gently wipe off the soiling, but do not rub.
c. Press a dry towel gently on the gasket to dry.
Do not use any cleaning detergents on the gasket. The gasket is essential for a good seal.

⚠ CAUTION

Do not scratch, displace, or damage it.

Cleaning stainless steel surfaces

Do not use any cleaning product with chlorine bleach.
Do not use a steel wool pad; it will scratch the surface.
Use a hot, damp cloth with a mild detergent.
Use a clean, hot, damp cloth to remove soap. Dry with a dry, clean cloth.

TROUBLESHOOTING GUIDE

If you can't find an answer to your problem in the chart below, or if the problem cannot be fixed, you will need technical help. Contact your Authorized Service Center or Customer Care: service@kostch.com

Cook top

Problem	Possible cause	Solution
Some burners will not light. Flames do not burn all around the burner cap.	Burner parts or igniters may be wet, dirty, or misaligned.	Check that the burner parts are clean, dry, and correctly assembled. Check that the igniters are clean and dry. See 'Care and cleaning' for instructions
Burner flames very large and yellow.	Burner bezel ports are clogged. Burner ports or burner caps are not positioned properly. Cook top is being operated with the wrong type of gas. Regulator is not installed, is faulty, or is set for the wrong type of gas.	Clean burner bezel ring ports with straightened paper clip, needle, or wire. Remove and carefully re- install burner bezel and caps. Ensure that the type of cook top matches the natural gas supply. Check installation, replace regulator, or set regulator for proper gas.
Sparking but no flame ignition.	Gas shut-off valve is in the 'OFF' position.	Turn shut-off valve to the 'ON' position.
Igniters spark continuously after flame ignition.	Power supply polarity is reversed. Igniters are wet or dirty.	Have polarity corrected. Dry or clean igniters.
Burner flame goes out at low setting.	Low gas supply pressure. Air intake holes around knobs are obstructed.	Contact gas company. Remove obstruction.
The flames have suddenly gone out.	A draft or a spill has extinguished the flame.	No action required. The burner will detect this and automatically relight. However,if there has been a large spill, we recommend turning the burners off and cleaning the burners and sump area. See'Care and cleaning' for instructions.
There is a power failure – can I still use the cook top burners?	Power outage in your area.	The cook top burners can still be used. To light them: Holding a lighted match to the flame spreader, push in on the control knob and turn counterclockwise to LITE. When the flame is burning all the way around the burner, you may adjust the heat. **Important!** If the flame is blown out during a power failure, turn the knob immediately to OFF, as the burner will not automatically relight and gas may escape.

TROUBLESHOOTING GUIDE

Oven

Problem	Possible cause	Solution
The oven will not turn on.	The range is not completely plugged into the electrical outlet.	Make sure the electrical plug is inserted into a live,properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	The oven controls have been set improperly.	See the chapter on operating the oven starting on page 24.
	The oven is too hot.	Allow the oven to cool.
	Incomplete service wiring.	Call for service.
	Power outage.	Check to see if the house lights will turn on. If required,call your local electric company for service.
The oven light will not turn on.	The light bulb is loose or defective.	Tighten or replace the bulb.
	The switch operating the light is broken.	Call for service.
The oven smokes excessively during broiling.	The appliance is not completely plugged into the electrical outlet or a fuse in your home may be blown or the circuit breaker tripped.	Make sure the power cord is plugged into a live, properly grounded outlet. Check the fuse and circuit breakers.
	Incomplete service wiring.	Call for service.
	Power outage.	Check to see if the house lights will turn on. If required,call your local electric company for service.
The oven smokes excessively during broiling.	The oven controls have not been set properly.	Refer to the section on using the broiler starting on page 30.
	The meat has been placed too close to the element.	Reposition the rack to provide proper clearance between the meat and the element.Preheat the broil element for searing.
	The meat has not been properly prepared.	Remove the excess fat from the meat. Cut away fatty edges that may curl, leaving the lean intact.
	Grease has built up on oven surfaces.	Regular cleaning is necessary when broiling frequently.
Food does not bake or roast properly.	The oven controls have not been set correctly.	See the chapter on operating the oven starting on page 24.

TROUBLESHOOTING GUIDE

Problem	Possible cause	Solution
Food does not bake or roast properly.	The oven rack has been positioned incorrectly or is not level.	See the section on using the oven racks on page 27.
	Incorrect cookware or cookware of improper size is being used.	See the section on adjusting the thermostat on page 34.
	The oven sensor needs to be adjusted.	
Food does not broil properly.	The serving size may not be appropriate.	Refer to the cooking guide for serving sizes on page 30, and then try again.
	The rack has not been properly positioned.	See the broiling recommendation guide on page 30.
	The cookware is not suited for broiling.	Use suitable cookware.
	In some areas, the power (voltage) may be low.	Preheat the broil element for 10 minutes. See the broiling recommendation guide on page 30.
The oven temperature is too hot or too cold.	The oven sensor needs to be adjusted.	See the section on adjusting the thermostat on page 34.
The oven will not self-clean.	The oven temperature is too high to start a self-clean operation.	Allow the range to cool and then reset the controls.
	The oven controls have been set incorrectly.	See the section on self-cleaning on page 35.
	A self-cleaning cycle cannot be started if the oven lockout feature has been activated or if a radiant surface element is on.	Deactivate the oven lockout (see page 35). Make sure all surface elements are turned off.
Excessive smoking during a self-cleaning cycle.	There is excessive soiling in the oven.	Press 0FF. Open the windows to rid the room of smoke.Wait until the self-cleaning cycle is cancelled. Wipe up the excessive soil and then start the self-cleaning cycle again.
The oven door will not open after a self-cleaning cycle.	The oven is too hot.	Allow the oven to cool.
The oven is not clean after a self-cleaning cycle.	The oven controls were not set correctly.	See the section on self-cleaning on page 35.
	The oven was heavily soiled.	Wipe up heavy spillovers before starting the self-cleaning cycle. Heavily soiled ovens may need to be self-cleaned again or for a longer period of time.

TROUBLESHOOTING GUIDE

Problem	Possible cause	Solution
Steam is coming out of the vent.	When using the convection feature, it is normal to see steam coming out of the oven vent.	This is normal operation, and not a system failure. Use the range as usual.
	As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.	
A burning or oily odor is coming from the vent.	This is normal in a new oven and will disappear in time.	To speed the process, set a self-cleaning cycle for a minimum of 3 hours. See the section on self-cleaning on page 35.
Strong odor.	An odor coming from the insulation around the inside of the oven is normal for the first few times the oven is used.	Operate the oven empty on the bake setting at 400°F for 1 hour.
Fan noise.	A convection fan may automatically turn on and off.	This is not a system failure but normal operation.
Oven racks are difficult to slide.	The shiny, silver-colored racks were cleaned in a self-cleaning cycle.	Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel.
The oven door is locked.	The circuit breaker has been tripped or there was a power failure while the oven door was locked.	Activate Control Lockout, and then unlock the control. See the Control Lockout section on page 22.

TROUBLESHOOTING GUIDE

Information code

Error code	Error Description
E0	Oven temperature detection circuit failure
E1	The oven heats up slowly after it starts to heat up
E2	Oven door switch detection failure
E3	The oven cannot be heated
E5	The oven's normal cooking temperature exceeds 343°C
E8	Communication failure between display board and main control board
E9	The main control board AC main power frequency detection failure.
E10	The oven cannot be locked or unlocked
E11	Main control board CPU internal failure
E12	Display board CPU internal failure
E13	The ambient temperature of the main control board PCB is too high.
E14	The ambient temperature detection NTC circuit of the main control board PCB is faulty
E15	The software information of the main control board and the display board do not match.
E16	After the oven is locked, the oven door can be opened or the detection circuit that locks the door in place fails, causing the door to not be securely locked.
E17	The cooling fan motor speed detection circuit is faulty
E18	Communication failure between the touch chip of the display board and the CPU

TROUBLESHOOTING GUIDE

Removing the oven door

⚠ CAUTION

Remark:

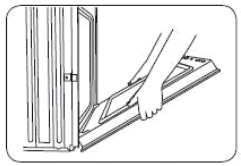
a. When E5, E6, E7 appears, you can press Cancel to cancel.

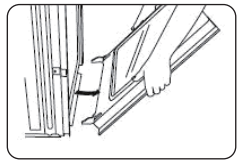
b. E9 is the power supply frequency monitoring: the power supply frequency range is between (38Hz~75Hz), each monitoring time is 5 minutes, if the frequency continuously exceeds the range within 5 minutes, it is a fault; if there is no AC signal for 5S continuously, the fault.

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

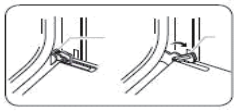
d. The door is very heavy. Be careful when removing and lifting the door.

e. Do not lift the door by the handle.Use two hands to remove an oven door. For double ovens, repeat the process for each door.· Prior to removing the oven door,prepare a surface where you will place covered with a soft blanket. You can also use the corner posts from your packaging material.· Open the oven door.





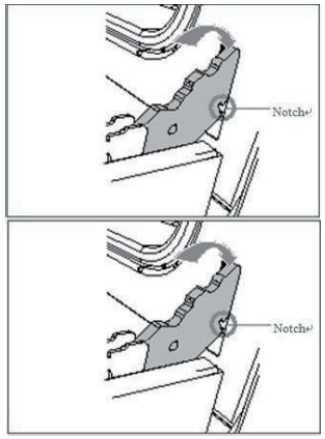




- Locate the oven door hinge locks in both corners of the oven door, and then rotate the hinge locks toward the oven door to the unlocked position. If the door hinge lock is not rotated fully (see illustration B on the left for an example of full rotation), you will not be able to remove the door properly.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

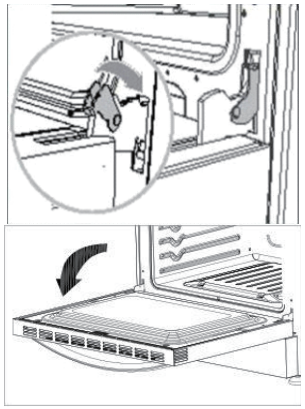
The door will stop at this point.

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



Replacing the oven door

- Hold the door firmly in an approximately open position.
- Insert the hinge tongues into the slots making sure that the notches on both sides drop into place as shown.
- Open the door fully as shown.
- Fully close the levers on the left and right hinges, as shown, then close the door.



TROUBLESHOOTING GUIDE

Removing and replacing the storage drawer

The storage drawer is a good place to store cookware and bakeware. Do not store plastics or flammable material in the drawer. Clean the storage drawer with a damp cloth or sponge. Never use harsh abrasives or scouring pads.

How to remove the storage drawer

a. Pull the drawer straight out until it stops.

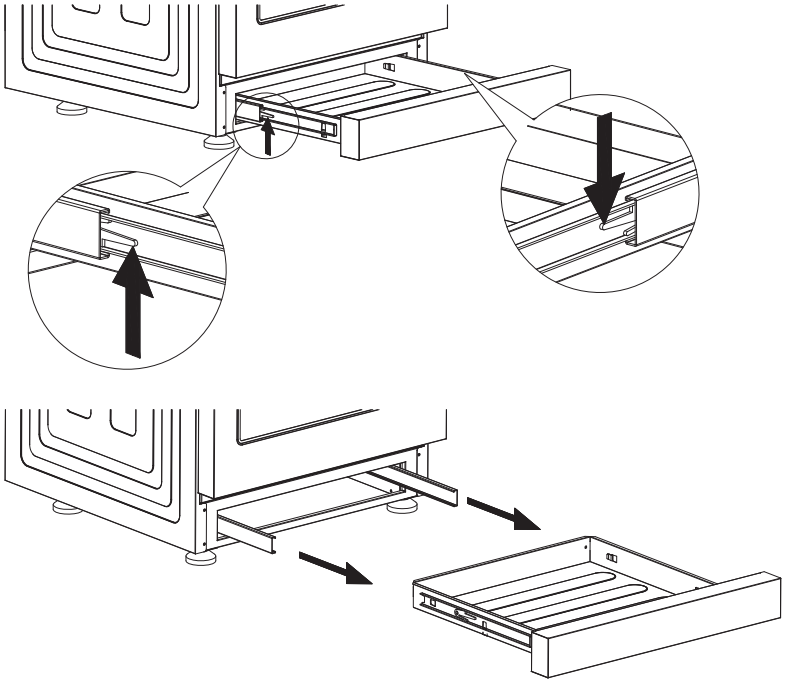
b. Tilt the front of the drawer upward and pull the drawer out of your range.

How to replacing the storage drawer

a. Rest the drawer slides on the range stops.

b. Push directly backward until the drawer drops into place.

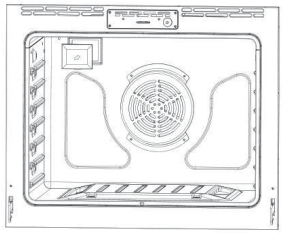
c. Slide the drawer all the way into the oven



TROUBLESHOOTING GUIDE

Replacing the oven light

a. Make sure the oven and the bulb are cool.
b. Unplug the range or disconnect the power.
c. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
d. Turn the bulb counterclockwise to remove it from its socket.
e. Insert a new 40 watt appliance bulb,and then turn it clockwise to tighten.Replace the bulb cover by turning clockwise.
f. Plug in the range or reconnect the power.



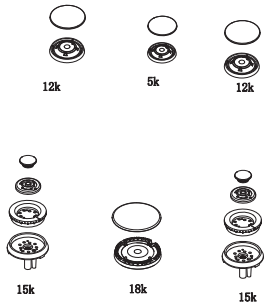
⚠ CAUTION

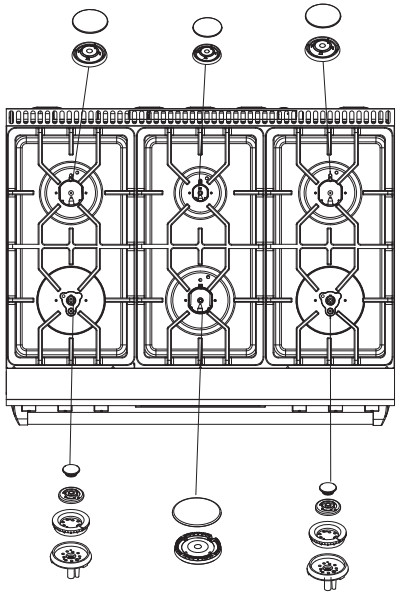
Before changing your oven light bulb,disconnect the electrical power to the range at the main fuse or circuit breaker panel.Make sure the oven and the bulb are cool.

Replacing the burner parts

This diagram shows how to replace the burner parts. When replacing the burners, make sure that the two locating pins on the bottom of the brass flame spreader are properly aligned with the locating pin holes on the top of the simmer ring.

Incorrect alignment will produce a potentially dangerous flame and poor burner performance such as sparking/clicking.





Warranty & Service

For Customer Service, please email service@kostch.com

For the most up to date warranty and service policy, please refer to our website https://www.kostch.com/pages/warranty-policy

For in-warranty service requests, please visit our website at https://www.kostch.com/pages/warranty-service-request

Please Note: You must provide proof of purchase and installation date for any in-warranty service requests

KOSTCH



Warranty Service Information

Residential Use
KOSTCH appliances are intended for normal residential household use only.

Commercial or Non-Residential Use
Use of the product in any commercial, business, rental, institutional, or other non-residential setting shall be considered commercial use.

For products used under commercial or non-residential conditions, the warranty is limited to:
Six (6) months parts-only coverage from the date of original purchase.
Labor, service, installation, and other associated costs **are not covered** under commercial or non-residential use.

Warranty Service Contact
For warranty service or inquiries, please contact:
service@kostch.com