

# **USE + CARE MANUAL**

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## **GAS RANGE MODELS**

FR304GN

FR366GN

**FORZA™**

Congratulations on your recent Forza purchase! Before you begin using your new Forza product, please take a moment to review the Use + Care Manual. You will find the answers to all of your questions as well as some very important safety information. Your Forza product is ready and waiting to be used for your next gourmet creation!

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This Forza appliance is proudly made in Modena, Italy  
by GlemGas S.p.A, a family owned company.  
[www.forzacucina.com](http://www.forzacucina.com)

# General Warnings

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We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.”

**▲ DANGER**

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

**▲ WARNING**

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

**All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.**

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

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

**What to do if you smell gas:**

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

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

**IMPORTANT:** Do not install a ventilation system that blows air downward toward this gas cooking appliance. This type of ventilation system may cause ignition and combustion problems with this gas cooking appliance resulting in personal injury or unintended operation.

**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

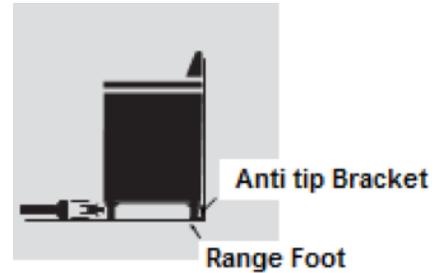


## Tip Over Hazard

- 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
- Slide range back so rear range foot is under anti-tip bracket.
- See installation instructions for details.



## **WARNING**



### **Poisoning Hazard**

Never cover any slots, holes, or passages in the oven bottom, 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.



### **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 the 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 cooktop, front edge, surfaces adjacent to the cooktop and the oven door.

Use only dry potholders—moist or damp potholders on hot surfaces may result in burns from steam. Do not let the 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.

# **WARNING**

## **Please read all instructions before using this appliance.**



**Read this instruction booklet before installing and using the appliance.**



**The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.**



**The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.**



**This appliance has been designed for non-professional, domestic use only.**



**Do not use this appliance to heat a room.**



**Do not place any pot or pan on the open oven door. The door is made of glass and it can break if loaded with a weight.**



**Before beginning installation, please read these instructions completely and carefully.**



**Do not remove permanently affixed labels, warnings, or plates from the product. This may void the warranty. Please observe all local and national codes and ordinances.**



**Please ensure the range is properly grounded.**



**The installer should leave these instructions with the consumer who should retain for local inspector's use and for future reference.**



**The plug should always be accessible.**



**Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code NSIZ223.1 latest edition. Electrical installation must be in accordance with the National Electrical Code, ANIS/NFPA70–latest edition and/or local codes.**



**Installation of any gas fired equipment should be made by a licensed plumber. A manual gas shut off valve must be installed in the gas supply line ahead of the oven in the gas flow for safety and ease of service.**



**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 non-food 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.**



**In the event of a grease fire SMOTHER FLAMES with a close-fitting lid, cookie sheet, or other metal tray, then turn off the gas burner.**



**BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.**



**Do not use water, including wet dishcloths or towels on grease fires. A violent steam explosion may result.**



**NEVER PICK UP A FLAMING PAN. You may be burned.**



**ALWAYS have a working SMOKE DETECTOR near the kitchen.**



**LEAVE THE HOOD VENTILATOR ON when flambéing food.**



**Do not obstruct the flow of combustion air at the oven vent nor around the base or beneath the lower front panel of the range.**



**Avoid touching the vent openings or nearby surfaces as they may become hot while the oven is in operation. This range requires fresh air for proper burner combustion.**



**NEVER cover any slots, holes or passages in the oven or cover an entire rack with aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.**



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



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



**Do not allow pans to boil dry.**



**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.**

## **WARNING**

### **IN CASE OF AN ELECTRICAL FAILURE**

To light the burners manually, carefully hold a lit match to the burner ports and turn the gas control knob to high. During a power failure, you can use the standard cooktop burners, but each must be lit with a match.

The use of gas cooking appliances results in the production of heat and moisture.

It is the personal responsibility and obligation of you, the user, to have this appliance connected to the electrical power supply by a qualified electrician, in accordance with the National Electrical Code and/or applicable local codes and ordinances.

Read this Use and Care Guide carefully before using your new range, to reduce the risk of fire, electrical shock, or injury to persons.

Ensure proper installation and servicing. Follow the installation instructions provided with this product. Have the range installed and electrically grounded by a qualified technician.

Have the installer show you where the electric circuit breaker and the gas supply shut off valve are located so you know how and where to turn off the gas and electricity to the range.

In the event a burner goes out and gas escapes, open a window or a door. DO NOT attempt to use the range until the gas has had time to dissipate. Wait at least 5 minutes before using the range.

When using the Flush Island Trim, recommends a minimum 12" (305 mm) rear clearance to a combustible surface. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope. Clearances of less than 12" (305 mm) must be approved by the local codes and/or by the local authority having jurisdiction.

## **WARNING**

### **TO REDUCE THE RISK OF A GREASE FIRE:**

Never leave surface units unattended at high settings.

Boilovers cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.

Always turn hood ON when cooking at high heat or when flambéing food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambé).

Clean hood filters frequently. Grease should not be allowed to accumulate on fan or filter.

Use proper pan size. Always use cookware appropriate for the size of the cooktop burner.

When children become old enough to use the appliance, it is the responsibility of the parents or legal guardians to ensure that they are instructed in safe operation of the appliance by qualified person.

## **WARNING**

**DO NOT store items of interest to children above or at the back of the range. If children should climb onto the appliance to reach these items, they could be seriously injured.**

DO NOT allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially a door. This can damage the appliance, and the unit may tip over, potentially causing severe injury.

DO NOT allow children to use this appliance unless closely supervised by an adult.

Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play in its vicinity, whether or not the appliance is in use.

NEVER use any part of the range or ovens for storage. Flammable materials can catch fire and plastic items may melt or ignite.

DO NOT hang articles from any part of the appliance or place anything against the ovens. Some fabrics are quite flammable and may catch on fire.

Use only dry potholders: moist or damp potholders on hot surfaces may cause burns from steam. DO NOT use a towel or other bulky cloth in place of potholders. DO NOT let potholders touch hot elements, hot burners, or burner grates.

## **WARNING**

**TO REDUCE THE RISK OF INJURY TO PERSONS, IN THE EVENT OF A RANGE TOP GREASE FIRE, OBSERVE THE FOLLOWING:**

Smother flames with a close-fitting lid, cookie sheet, or other metal tray, then turn off the gas burner or the electric element. Be careful to prevent burns. If the flames do not go out immediately, evacuate and call the fire department.

Never pick up a flaming pan - You may be burned.

DO NOT USE WATER, including wet dish cloths or towels - a violent steam explosion will result.

Use an extinguisher only if:

You know you have a class ABC extinguisher and you already know how to operate it.

The fire is small and contained in the area where it started.

The fire department is being called.

You can fight the fire with your back to an exit.

When using the cooktop: DO NOT TOUCH THE BURNER GRATES OR THE IMMEDIATE SURROUNDING AREA. Areas adjacent to the burners may become hot enough to cause burns.

Never leave the range unattended when using high flame settings. Boil overs cause smoking and greasy spillovers that may ignite. Also, if the burner flames and igniter are smothered with spillage, unburned gas will escape into the room.

DO NOT heat or warm unopened food containers. Build-up of pressure may cause the container to burst and cause injury.

Only certain types of glass, heatproof glass-ceramic, ceramic, earthenware, or other glazed cookware are suitable for cooking on the range burners. This type of cookware may break with sudden temperature changes.

Use only on low or medium heat settings according to the utensil manufacturer's directions.

During cooking, set the burner control so that the flame heats only the bottom of the pan and does not extend beyond the bottom of the pan.

Always use pots and pans that have flat bottoms large enough to cover the burner. The use of undersized pots and pans could expose a portion of the flame and may result in ignition of clothing.

To minimize the risk of burns, ignition of flammable materials and unintentional spillage, position handles of pots and pans inward so they do not extend over adjacent work areas, cooking areas, or the edge of the range's cooktop.

DO NOT use flammable cleaners to clean the range.

Hold the handle of the pan to prevent movement when stirring or turning food.



**WARNING: After a spill or boil over, turn off the burner and using caution due to possible hot surfaces, clean around the burner and burner ports. After cleaning, check for proper operation.**

Ensure all cooktop controls are turned off and the cooktop is cool before using any type of aerosol cleaner on or around the cooktop. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

Place oven racks in desired position while oven is cool. If a rack must be moved while the oven is hot, do not let the potholders contact the broiler element.

When using the oven do not touch the broiler element, the interior surfaces of the oven or the exterior area immediately surrounding the door. Interior oven surfaces become hot enough to cause burns.

Use care when opening the oven door; let hot air or steam escape before removing or replacing foods.

DO NOT clean, rub, damage, move or remove the door gasket. It is essential for a good seal during baking. If the gasket becomes worn or excessively soiled with food particles, replace gasket to assure a tight seal.

## ⚠ WARNING



DO NOT block or obstruct the flow of air through the ventilation openings. The oven vent is located at the back of the appliance.

The vents need to be unobstructed and open to provide necessary airflow that is important for proper oven performance.

DO NOT touch oven vent area while the appliance is on and for several minutes after the appliance is off. Some parts of the vent and surrounding areas become hot enough to cause burns. Allow appliance sufficient time to cool before touching or cleaning vent areas.

DO NOT position plastic or other heat-sensitive items on or near the oven vent.

These items could melt or ignite.

### **To reduce the risk of burn injuries during cook top use, observe the following:**

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

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

- Do not store flammable materials in or near the oven.
- Do not use water on a grease fire. Smother fire or use a dry chemical or foam-type extinguisher.
- It is highly recommended that a fire extinguisher be readily available and highly visible next to any cooking appliance.
- Do not overcook food. Carefully attend oven if paper, plastic or other combustible materials are placed inside the oven.
- Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not being used.
- If materials inside the oven should ignite, keep oven door closed. Turn oven off and disconnect the circuit at the circuit breaker box.
- Do not block any vent openings.
- 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.
- For personal safety, wear proper clothing. Loose fitting or garments with hanging sleeves should never be worn while using this appliance.
- Tie long hair so that it doesn't hang loose.
- Do not touch interior surfaces of oven.
- During and after use, do not touch or let clothing or other flammable materials contact the burners 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 - among these surfaces are (identification of surfaces - 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 burners.
- 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 burners. Do not use a towel or other bulky cloth.

## **WARNING**



**For proper lighting and performance of the burners, keep the igniters clean and dry.**



**In the event that a burner goes out and gas escapes, open a window or a door. Wait at least 5 minutes before using the cooktop.**



**Do not obstruct the flow of combustion and ventilation air.**



**Do not use aluminum foil to line any part of the cooktop.**



**If the range cookers is near a window, be certain blow over or near the burners; they could catch on fire.**

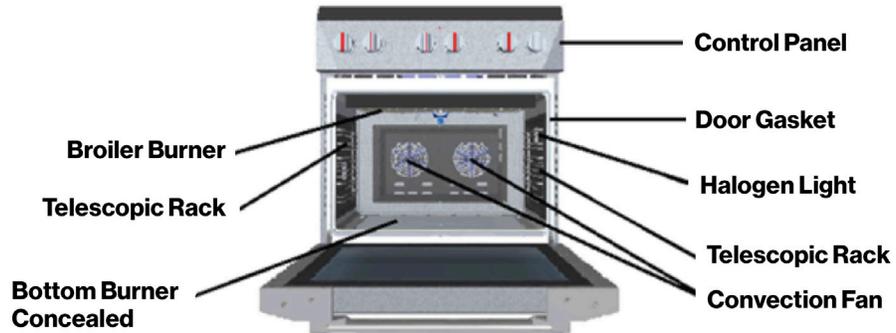
# Your Product

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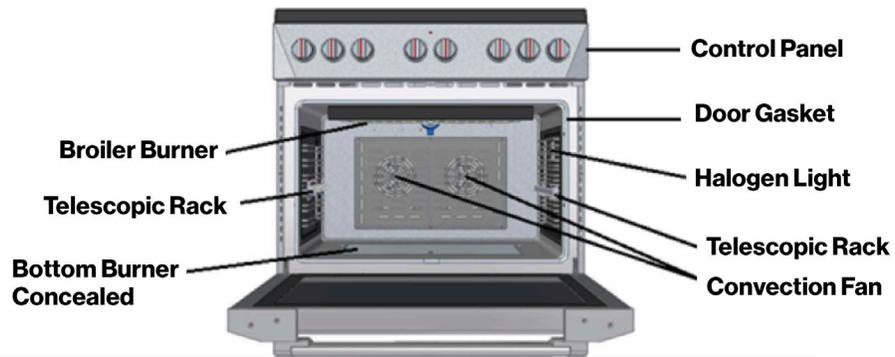
Your range consists of the following main parts:

- Cooktop: flat top part where the pan supports (supports for the pots) and the gas burners.
  - Control panel: cooker control devices zone (i.e. knobs and lights).
  - Oven door.
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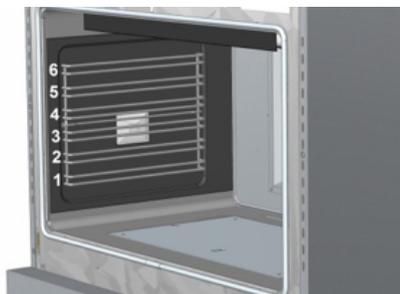
## 30" Range



## 36" Range

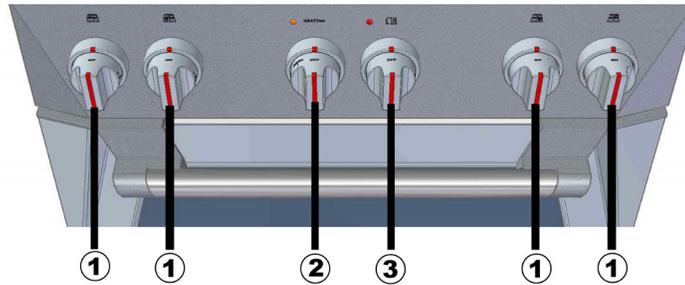


**30" + 36"** are equipped with 6 rack levels



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## 30" Range Control Panel



- 1) Useful for lighting and adjusting the cooktop burners.
- 2) Useful for lighting the lower burner (oven) or the upper gas (broiler).
- 3) The light function can be used when the oven is switched off. The convection fan function can be used with the lower burner.

### Indicator light: HEATING

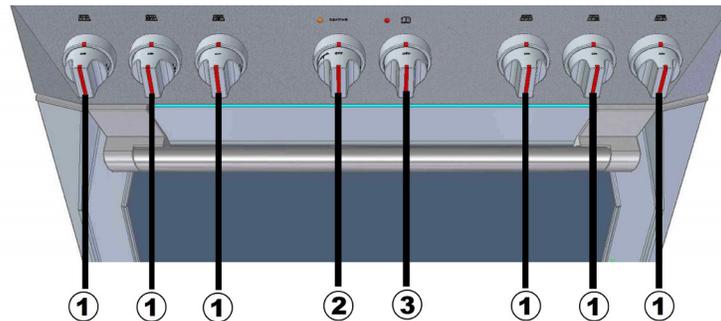
The indicator light comes on to indicate that the oven is heating up. It turns off as soon as it reaches the set temperature. It flashes regularly to indicate that the temperature set inside the oven is kept constant.

### Indicator light: FAILURE

Turn off all burners as soon as possible and call the customer service hotline to schedule service by a factory trained professional.

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## 36" Range Control Panel



- 1) Useful for lighting and adjusting the cooktop burners.
- 2) Useful for lighting the lower burner (oven) or the upper gas (broiler).
- 3) The light function can be used when the oven is switched off. The convection fan function can be used with the lower burner.

### Indicator light: HEATING

The indicator light comes on to indicate that the oven is heating up. It turns off as soon as it reaches the set temperature. It flashes regularly to indicate that the temperature set inside the oven is kept constant.

### Indicator light: FAILURE

Turn off all burners as soon as possible and call the customer service hotline to schedule service by a factory trained professional.

## 30" Cooktop Features



KNOB	COOKTOP BURNER 30" Model	BURNER OUTPUT RATINGS: BTU/HR NG (Natural) Gas, 5" W.C.P	BURNER OUTPUT RATINGS: BTU/HR LP (Propane) Gas, 10" W.C.P.
1	Burner rear left	12,000 btu/h	12,000 btu/h
2	Dual Flame Burner front left	20,000 btu/h	20,000 btu/h
3	Dual Flame Burner front right	20,000 btu/h	20,000 btu/h
4	Burner rear right	12,000 btu/h	12,000 btu/h

## 30" Oven Features

OVEN BURNER 30" Model	BURNER OUTPUT RATINGS: BTU/HR NG (Natural) Gas, 5" W.C.P	BURNER OUTPUT RATINGS: BTU/HR LP (Propane) Gas, 10" W.C.P.
Oven Burner	19,000 btu/h	19,000 btu/h
Broiler Burner 1	9,000 btu/h	9,000 btu/h
Broiler Burner 2	9,000 btu/h	9,000 btu/h

## 36" Cooktop Features



<b>NOB</b>	<b>COOKTOP BURNER 30" Model</b>	<b>BURNER OUTPUT RATINGS: BTU/HR NG (Natural) Gas, 5" W.C.P</b>	<b>BURNER OUTPUT RATINGS: BTU/HR LP (Propane) Gas, 10" W.C.P.</b>
1	Burner Rear Left	12,000 btu/h	12,000 btu/h
2	Dual Flame Burner Front Left	20,000 btu/h	20,000 btu/h
3	Dual Flame Burner Front Right	20,000 btu/h	20,000 btu/h
4	Burner Central Rear	12,000 btu/h	12,000 btu/h
5	Dual Flame Burner Front Right	20,000 btu/h	20,000 btu/h
6	Burner Rear Right	12,000 btu/h	12,000 btu/h

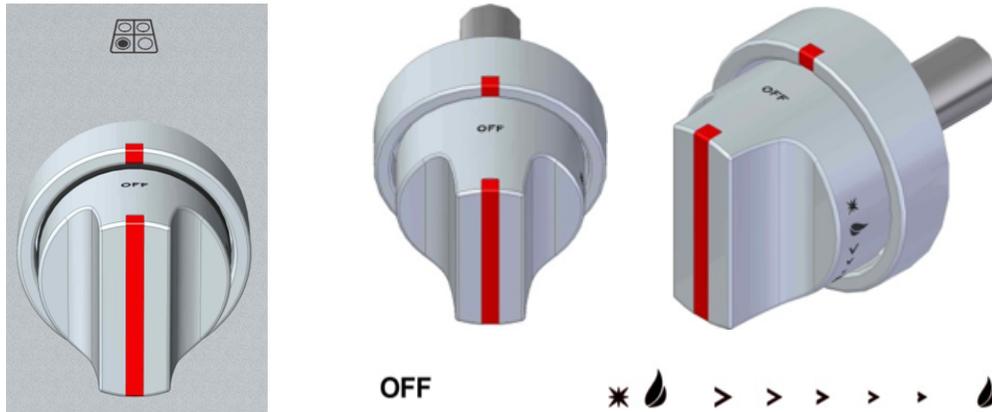
## 36" Oven Features

<b>OVEN BURNER 30" Model</b>	<b>BURNER OUTPUT RATINGS: BTU/HR NG (Natural) Gas, 5" W.C.P</b>	<b>BURNER OUTPUT RATINGS: BTU/HR LP (Propane) Gas, 10" W.C.P.</b>
Oven Burner	19,000 btu/h	19,000 btu/h
Broiler Burner 1	9,000 btu/h	9,000 btu/h
Broiler Burner 2	9,000 btu/h	9,000 btu/h

# Use

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## Cooktop



### Turning on the Gas Burner

Press and turn the corresponding knob counter-clockwise to the MAX position.

When it is lit, hold the knob down for approximately 10 seconds, then release it and adjust flame intensity, being careful to position the knob in the area between maximum and minimum (included) and never between maximum and zero to prevent turning it off unexpectedly.

The burner may go out when you release the knob: this means that the thermocouple is not hot enough. If it does not ignite within 15 seconds, wait 1 minute before trying again.

### Dual Flame Burner

The dual flame burner has two separate flame rings to provide a complete heat regulation from the high power to simmering.

#### To set:

- 1) Push and turn the knob counter clockwise within the main high and low range, when the burner is turned on, the Simmer flame ring ignite and remain on.
- 2) Set desired temperature within the high and low simmering range;
- 3) Continue turning the knob counter-clockwise to ignite both the flame rings and set the burner at its high power range.



**Do not operate a burner using empty cookware or without cookware on the grate.**



**Do not touch the burner when the igniters are clicking**



**Do not let the burner flame extend beyond the edge of the pan.**



**Turn off all controls when not cooking.**

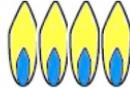
**IMPORTANT:**

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

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

Aluminum and copper may be used as a core or base in cookware. However, when used as a base it can leave permanent marks on the cooktop or grates. Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A nonstick finish has the same characteristics as its base material. For example, aluminum cookware with a non-stick finish will take on the properties of aluminum. Use the following chart as a guide for cookware material characteristics.

**FLAME DESCRIPTION:**

<b>Yellow Flames</b> Further adjustment is required	
<b>Yellow Tips on Outer Cones</b> Normal for LP Gas	
<b>Soft Blue Flames</b> Normal for Natural Gas	

If the flame is completely or mostly yellow, verify that the regulator is set for the correct fuel. After adjustment, retest.

Some orange-colored streaking is normal during the initial start-up.

Allow unit to operate 4-5 minutes and re-evaluate before making adjustment.

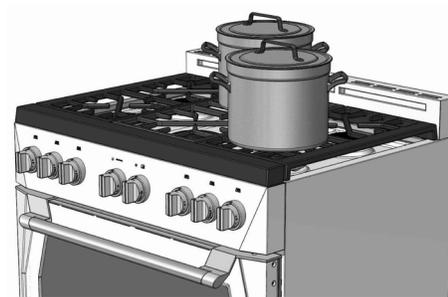
**Cookware Recommendations**

 **WARNING: To avoid risk of serious injury, damage to appliance or cookware, please observe the following:**

Bakeware, such as large casserole, pans, cookie sheet, etc. should never be used on the cooktop.

Placement of large stock pots should be staggered when used on the cooktop.

Select the base diameter to match the diameter of the flame. The diameter of the flame should be the same size as the pan base or slightly smaller. Oversize or under size pans sacrifice cooking performance. A 5½" (140mm) base size is generally the smallest recommended.



Avoid using high flame setting with a pan larger than the grate or with one that spans more than one burner, such as a griddle, for prolonged periods of time. This can result in poor combustion that generates harmful by-products.

Balance is important for stability and even cooking. The handle must not be heavier than the pan and tilt in unevenly. A pan must sit level on the grate without rocking or wobbling.



Food packaged in aluminum foil should not be placed directly on the burner grate. Aluminum foil can melt during cooking. Do not let plastic, paper or cloth come in contact with a hot burner grate. They may melt or catch fire.

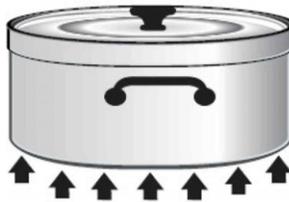
Never let a pan boil dry. This can damage your pan and the cooking surface.

Professional quality pans with metal handles are recommended because plastic handles can melt or blister if the flame extends up the side of the pan. Professional quality pans are found at restaurant supply stores and gourmet specialty shops. All cookware should have these characteristics: good heat conductivity, good balance, correctly sized base diameter, a heavy, flat base, and a proper fitting lid.

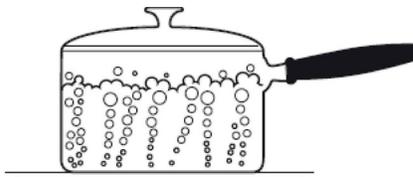
For best cooking results, the flame should be contained under the bottom of the pan.

Aluminum and copper are pan materials that conduct the heat quickly and evenly. These metals are sometimes attached to the base or in the core between stainless steel.

A heavy, flat base is more apt to remain flat when heated. Pan bases that are warped, dented, ridged or too lightweight will heat unevenly. Heat and cool pans gradually to avoid sudden temperature changes which tend to distort cookware. DO NOT add cold water to a hot pan.



A properly fitting lid will shorten cooking time and make it possible to use lower heat setting.



## Specialty Cookware

### Woks

Either flat-based or round-bottom woks with the accessory ring can be used on all models. Round bottom woks must be used with a support ring. The Wok pan and the porcelain-coated cast iron wok support ring must be purchased separately.

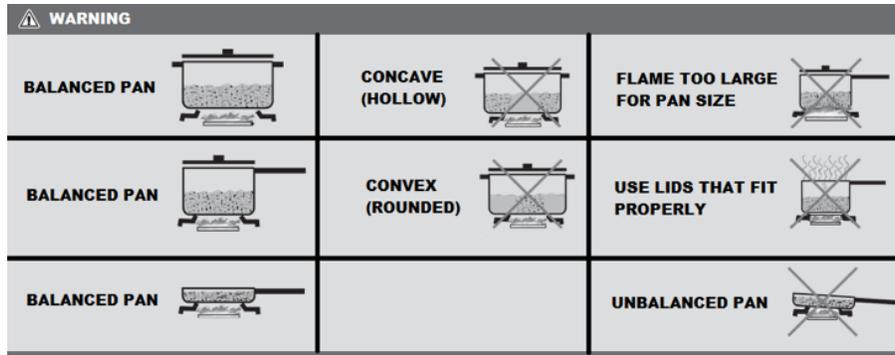


## Canning Tips

- Use a cover when bringing the contents to a boil.
- Once the contents have reached a boil on high, use the lowest flame possible to maintain the boil or pressure.

## Match Pan Diameter to Flame Size

The flame should be the same size as the bottom of the pan or smaller. Do not use small pans with high flame settings as the flames can lick up the sides of the pan. Oversize pans that span two burners are placed front to rear, not side to side. Use balanced pans. Pans must sit level on the cooktop grate without rocking. Center pan over burner. Use a lid that fits properly; a well-fitting lid helps shorten the cooking time. Flat, heavy bottom pans provide even heat and stability.



## Oven

**Before baking or broiling**, the oven and broiler should be turned on to burn off the manufacturing oils using the following method:

- Turn on kitchen ventilation (or if vent hood is a recirculation type open a window). Turn the oven on to 450°F (230°C) for 20 to 30 minutes; then turn the broiler to BROIL for the same length of time. Please note that it is normal for small amounts of smoke to be visible from the range during this initial breaking-in process.

## Turning the Oven On

The first time you use the oven, take out all of the accessories and supplied materials placed inside it, turn it on and let it run idle for at least one hour at the highest temperature, with the door closed (but not using the grill). Then, switch it off, open the oven door and ventilate the room. Any odor you can smell is from the evaporation of the sealing and protective substances inside the oven.

To turn on the oven, turn the knob anti-clockwise to the oven position. The burner will be ignited 10/15 seconds time by the hot surface ignitor and the safety system will heat up thereby allowing gas to continue to flow the burner.

## Ventilated Oven

The convection fan function turned on together with the strong heat coming from the bottom burner makes it possible to cook foods more evenly and delicately than with the bottom burner alone. Cooking is faster than in a traditional oven. The system is suitable for cooking foods of different types (fish, meat, etc.) on a number of levels.

## Turning the Broiler On

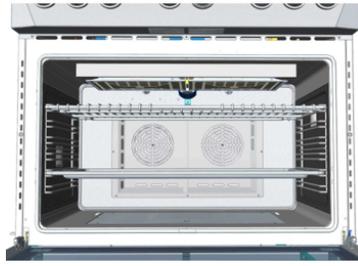
To turn on the Broiler burners turn the knob anti-clockwise to the broil position. The burner will be ignited 10/15 seconds time by the hot surface ignitor and the safety system will heat up thereby allowing gas to continue to flow the burner.



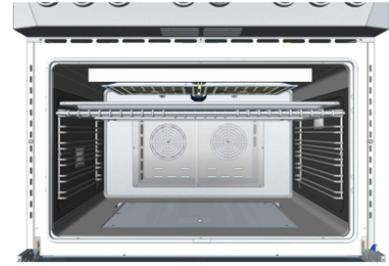
**IMPORTANT: Pay more attention during cooking with high percentage of oil, grease etc... If you insert the oven rack on the 6 level, the oven tray must be positioned on the first level. See pictures below:**



✓ **Correct!**



✗ **Wrong Position: 2-3-4-5 levels**



✗ **Wrong: Oven Tray on Oven Rack**

### 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.

### High Altitude Baking

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

### Cooling Fan

The range is provided with an automatic cooling system, designed to start operating only when the range becomes hot during use, whether using the worktop or the oven or both simultaneously. The cooling system can also switch on and off more times during a single cooking cycle and continue operating for few minutes after the end of the same cooking cycle. In the event of air blowing out of the backguard/island trim holes, this is a normal operating function and does not require any action from the user. The FAILURE indicator light will automatically switch on when the cooling system fails. If it fails to come on call the nearest service center.

### Convection Fan

The convection fan operates during oven mode. The convection fan always runs when the oven burner is turned on and the switching knob is turned clockwise on this symbol. See image below:



### Oven Light

The knob is used to switch on the oven interior lights. Oven lights turn on when the knob is turned anticlockwise. See image below:



## Baking Recommendations

Food	Single Rack Position	Temperature	Approx. Time (min)
<b>ENTREES</b>			
Eggs rolls	3 or 4	400F°(204°C)	25-30
Fish sticks	3 or 4	425°F(218°C)	10-15
Lasagna (frozen)	3 or 4	375F°(191°C)	55-60
Pot pie	3 or 4	400F°(204°C)	35-40
Gr. peppers stuffed	3 or 4	375F°(191°C)	60-70
Quiche	3 or 4	400F°(204°C)	25-30
Pizza, 12"	3 or 4	400F°(204°C)	15-20
Mac. & cheese (frozen)	3 or 4	375F°(191°C)	35-40
<b>VEGETABLES</b>			
Baked potatoes	3 or 4	375F°(191°C)	60-65
Spinach souffle	3 or 4	350F°(177°C)	45-50
Squash	3 or 4	375F°(191°C)	50-55
French fries	3 or 4	425°F(218°C)	20-25
<b>BREADS</b>			
Biscuits	3 or 4	400F°(204°C)	10-12
Yeast loaf	3 or 4	375F°(191°C)	30-35
Yeast rolls	3 or 4	400F°(204°C)	12-15
Nut bread	3 or 4	375F°(191°C)	30-35
Cornbread	3 or 4	400F°(204°C)	25-30
Gingerbread	3 or 4	350F°(177°C)	35-40
Muffins	3 or 4	375F°(191°C)	15-20
Corn muffins	3 or 4	375F°(191°C)	15-20
<b>CAKE</b>			
Angel food	3 or 4	375F°(191°C)	35-45
Bundt	3 or 4	350F°(177°C)	45-55
Cupcakes	3 or 4	350F°(177°C)	16-20
Layers, sheet	3 or 4	350F°(177°C)	40-50
Layers, two	3 or 4	350F°(177°C)	30-35
Pound	3 or 4	350F°(177°C)	60-65
<b>COOKIES</b>			
Brownies	3 or 4	350F°(177°C)	25-30
Chocolate Chip	3 or 4	375F°(191°C)	12-15
Sugar	3 or 4	375F°(191°C)	10-12

**Note:** The above information is given as a guide only.

## **Cooking with Convection**

There are many advantages to cooking with convection. In the convection system, a fan in the back of the oven moves heated air evenly around the oven. The moving air provides even heat so foods can be placed on any rack level with consistent results. Multiple racks of foods can be cooked or large quantities of foods can be cooked at the same time. Foods will cook thoroughly without having to rotate pans. Low, shallow bakeware should be used with convection cooking. This allows the heated air to circulate around the food. Pans with high sides or pans that are covered are not suitable for convection cooking because high sides or lids prohibit the warm air from circulating around the food.

Your favorite pans and cookware can be used for convection cooking provided they have low sides to allow the heated air to circulate around the food. Any food cooked uncovered will brown evenly and form a nice crust. Foods in covered dishes (casseroles, pot roast) or delicate custards do not benefit from convection cooking.

## **Tips for Convection Bake**

### **Preheating the Oven**

Preheat the oven before cooking any foods, except large pieces of meat or poultry. See your recipe for preheating recommendation. Preheating time depends on the temperature setting and the number of racks in the oven.

### **Temperature Setting**

When using Convection Bake, reduce the temperature recommended in the recipe by 25°F (14°C), although the temperature does not need to be reduced when cooking meats and poultry. When roasting meats, check internal temperature prior to time recommended by recipe to prevent over cooking.

### **High Altitude Baking**

When baking at high altitudes, in either Bake or Convection Bake, recipes and baking times vary.

## Broiling Recommendations

Type and Cut of Meat	Weight	Rack	Approx. Time (min)
<b>BEEF</b>			
Rare	12 oz	3 or 4	4
Medium	12 oz	3 or 4	5
Well done	12 oz	3 or 4	6
Rare	10 oz	3 or 4	4
Medium	10 oz	3 or 4	6
Well done	10 oz	3 or 4	8
Medium	¼ lb.	3 or 4	6
Well done	¼ lb.	3 or 4	8
<b>CHICKEN</b>			
Boneless breast 1"	1/2 lb.	3 or 4	15
Bone-in breast	2-3 lbs. total	1 or 2	22
Chicken pieces	2-3 lbs. total	3 or 4	22
<b>HAM</b>			
Ham slice 1"	1 lb.	3 or 4	10
<b>FISH</b>			
Salmon steak	1 lb.	2 or 3	8
Filletts	1 lb.	2 or 3	8

**Note:** The above information is given as a guide only.

# Accessories

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Some models are **not provided** with accessories.



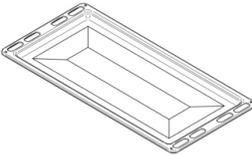
## Wok Ring

Useful when using a wok, use this accessory with high BTU burners



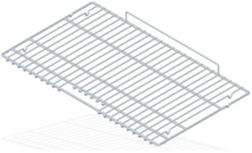
## Slow Cooking / Moka

The cast-iron SlowCooking/Moka plate provides a steady temperature, evenly distributed across a stable heating surface.



## Oven Tray Broiler Rack

Useful for collecting fat from foods.



## Oven Rack

Useful for supporting containers with food during cooking. Placed on the rack above.

# DIY Maintenance & Cleaning

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It is necessary to periodically clean the oven thoroughly to avoid the formation of grease, which over time can produce smoke, unpleasant odor and malfunctions. Below is a list of our tips concerning the various parts of your cooker.



## WARNING:

- **Do not use jets of steam to clean the appliance.**
- **Steam could reach the electrical parts, damaging them and causing short circuits.**
- **Do not use cleaning products that contain chlorine, ammonia or bleach on parts made of steel or superficially treated with metal finishes (for example anodizing, nickel-plating, chrome-plating).**

## Food Stains or Residues

Do not use metallic sponges or sharp scrapers as they will damage the surfaces. Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfiber cloth. Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

## Cleaning the Cooktop

It is advisable to clean the hob daily after every use, once it has cooled down, using specific products for steel, or a normal degreaser for colored cookers. Be careful to remove all cooking residues. We strictly advise you against using abrasive or chlorine-based products.



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



**Always use the mildest cleaner that will do the job. Use clean, soft cloths, sponges or paper towels.**



**Rub stainless steel finishes in the direction of the grain. Wipe area dry to avoid water marks.**



**Do not clean removable cooktop parts in any self-cleaning oven.**



**After cleaning, place all parts in their proper positions before using cooktop.**



### Cleaning the Pan Support

The pan supports must be cleaned on a regular basis with warm water and non-abrasive detergent, being careful to remove all incrustations.

### Cleaning the Burner Cap And Gas Spreader

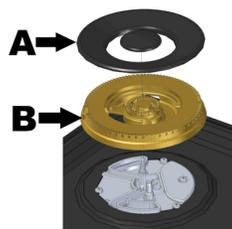
Always keep the burner cap and gas spreader in place when using a surface burner. A clean burner cap and spreader will help prevent poor ignition and uneven flames. Always clean the parts after a spillover and routinely remove and clean.

### Burner Base and Injector

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

### Cleaning the Spark Plugs and Thermocouples

The burner caps and flame spreaders can be taken off to make it easier to clean the hob. Wash them with hot water and non-abrasive detergent, making sure they are thoroughly dry before being re-installed.



**A = Burner Cap**

**B = Burner Gas Spreader**

Following there is a procedure:

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

If the burner does not light, check cap and spreader alignment. If the burner still does not light, do not service the gas burner yourself. Contact a trained repair specialist.

**Be sure when lighting the burner:**

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

**Burner Ports**

Check burner flames occasionally. A good flame is blue in color, not yellow. Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the burner ports.

**Cleaning the Oven**

For a good preservation of the oven it must be cleaned regularly after it has cooled down.

- Remove all removable parts.
- Clean the oven grids with hot water and non-abrasive detergents, rinse and dry.
- To make cleaning easier, it is possible to take the door and/or the glass off (refer to the maintenance paragraph).
- At the end of these operations, to dry the damp parts thoroughly. It is advisable to turn the oven on for a maximum of 15/20 minutes after the use of specific cleaning products, in order to eliminate any residues from the inside of the oven.
- Do not use abrasive detergents or metal scrapers to clean the oven door glass as this may scratch the surface of the glass, causing its breakage.
- 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.
- 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.

## ⚠ WARNING

- 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.
- 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.

### Cleaning the Inner Glass Door

For easier cleaning, the inner glass door can be removed and placed on a cloth. To remove the inner glass door proceed as follows:



#### How to Remove the Inner Glass

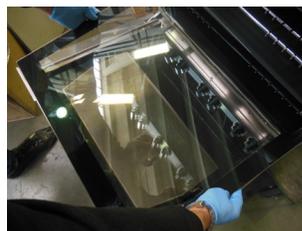
1) Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



2) Put the hands behind the internal glass, lateral position, generate a small pressure and after lift the glass, as indicated in pictures 2-3.



3) Grasp the glass and remove as indicated in picture 4.



**WARNING: Do not use the appliance without the glasses inside the oven door.**

⚠ To reassemble the door, repeat all the operations but exactly one after the other in the reverse sequence.

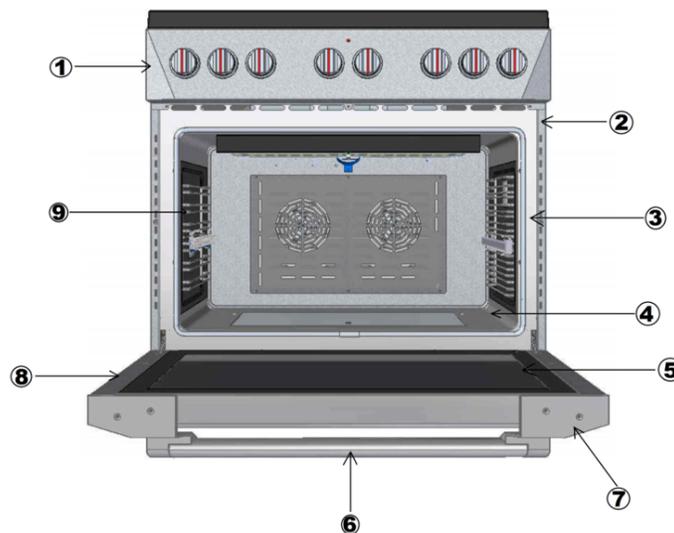
**Before closing the door don't forget to remove the pins.**



Scan the QR code to watch the "How to Remove the Inner Glass Door" video.

# 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 range has a colored enamel finish.
  - Use the cleaning method in the right column if the range is stainless steel.
- 3) Match the letter with the cleaning method on following page.



Part		Cleaning Method			Part		Cleaning Method		
		Enameled	Stainless Steel / Zama	Glass			Enameled	Stainless Steel / Zama	Glass
1	Control Panel	–	F	–	10	External Glass	–	–	B
2	Sides	–	F	–	11				
3	Frames	–	F	–	12				
4	Oven Cavity	D	–	–	13				
5	Inner Glass	–	–	E	14				
6	Handle	–	F	–	15				
7	Handle Terminal	–	F	–	16				
8	Door Frame	C	F	–	17				
9	Rack	–	A	–	18				

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
<b>A. 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® OvenCleaners (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. Glass</b>	Spray Windex® or Glass Plus® onto a cloth first then wipe to clean. Use Fantastik® or Formula 409® to remove grease spatters.
<b>C. 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.
<b>D. Enameled</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.
<b>E. Reflective</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.
<b>F. Stainless Steel / Zama</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.

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



**ATTENTION**

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

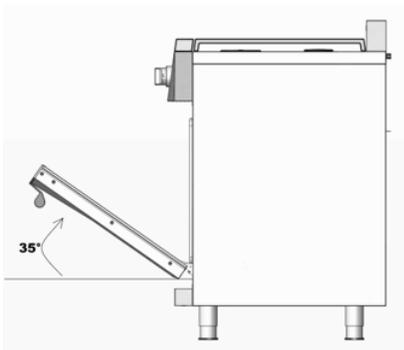
Parts and Materials	Suggested Cleaners	Suggestions/Reminders
<b>Burner Base (Cast aluminum)</b>	Damp cloth.	Keep the gas injector area free of cleaning agents and any other material from entering the injector orifice.
<b>Gas Spreader (Brass)</b>	Detergent and hot water; rinse and dry. Stiff nylon bristle-toothbrush to clean port openings.  Abrasive cleansers: Revere ware® metal polish. Following package direction Use Brillo® or S.O.S.® pads.  Rinse and dry.	Rub lightly, in a circular motion. Aluminium cleaners may dull the surface.  To clean port opening, use a tooth brush or straightened paper clip. Take care not to damage / augment the shape of the ports.
<b>Burner Cap and Grate (Porcelain enamel on cast iron)</b>	Non abrasive cleaners: Hot water and detergent, Fantastic, Formula 409. Rinse and dry immediately.  Mild abrasive cleaners: Bon Ami® and Soft Scrub®.  Abrasive cleaners for stubborn stains: soap- filled steel wool pad.	The grates are heavy; use care when lifting. Place on a protected surface. Blisters/crazing/chips are common due to the extreme temperatures on grate fingers and rapid temperature changes.  Acidic and sugar-laden spills deteriorate the enamel. Remove soil immediately.  Abrasive cleaners, used too vigorously or too often, can eventually mar the enamel.
<b>Control Knobs (Zama)</b>	Hot sudsy water: rinse and dry immediately. If necessary, remove knobs (lift straight up).	Do not soak knobs.  Do not use abrasive scrubbers/cleaners. Do not force knobs onto valve shaft.  Pull knobs straight away from control panel to remove.  When replacing knobs, make sure knobs are in the OFF position.  Do not remove seats under knobs.
<b>Igniters (Ceramic)</b>	Carefully wipe with a cotton swab dampened with water, ammonia or Formula 409®. Gently scrape soil off with a toothpick.	Avoid excess water on the igniter. A damp igniter will prevent burner from lighting. Remove any lint that may remain after cleaning.

## Removing the door

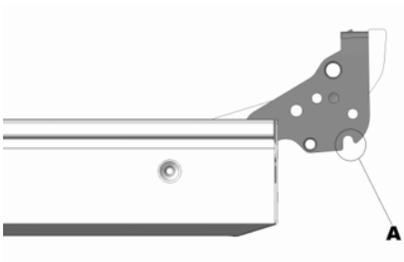
For easier cleaning, the door can be removed and placed on a canvas. To remove the door proceed as follows:



1) Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



2) Grasp the door on both sides with both hands, lift it forming an angle of around 35° and remove it.



3) To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections A are resting completely in the slots. Lower the door and once it is in place remove the pins from the holes in the hinges.

### Cleaning the Door Glazing

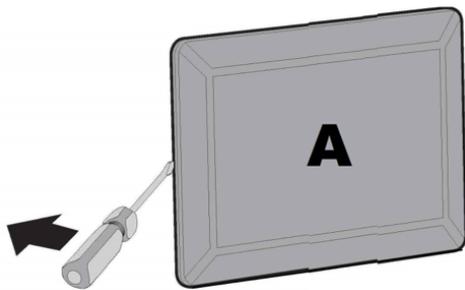
The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.

### Replacing the internal light bulb.

**!** **WARNING: Before this operation is necessary to disconnect the range from the power supply.**

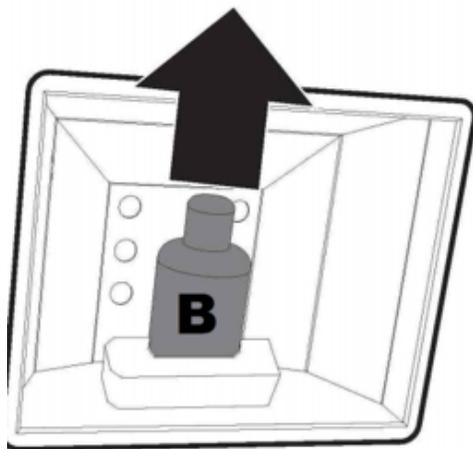
To replace the light bulb proceed as follows:

- 1) Remove all the accessories inside the oven;
- 2) Remove the side chromed racks;
- 3) Remove the bulb protector A by a screwdriver;



- 4) Replace the bulb B with a similar one. Re-fit bulb protector A

**!** **Attention: Do not touch the halogen lamp directly with your fingers, but have an insulating cover.**



# Troubleshooting

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

Problem	Problem Solving Steps
Cooling fan continues to run after oven is turned off	The fan turns off automatically when the components have cooled sufficiently.
Oven temperature is too hot or too cold	The oven thermostat needs adjustment.
Oven light is not working properly	Replace or reinsert the light bulb if loose or defective.
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.
Excessive moisture	When using Bake mode, preheat the oven first. Convection Bake and Convection Roast will eliminate any moisture in oven (this is one of the advantages of convection).
Porcelain chips	When oven racks are removed and replaced, always tilt racks upward and do not force them to avoid chipping the porcelain.
Ignition will not operate	<b>Is the power supply cord unplugged?</b> Plug into a grounded 3 prong outlet.
	<b>Has a household fuse been blown or has the circuit breaker been tripped?</b> Replace the fuse or reset the circuit.
Surface burners will not operate	<b>Is the power supply cord unplugged?</b> Plug into a grounded 3 prong outlet.
	<b>Has a household fuse been blown or has the circuit breaker been tripped?</b> Replace the fuse or reset the circuit.
	<b>Is this the first time the surface burners have been used?</b> Turn on any one of the surface burner knobs to release air from the gas lines.
	<b>Is the control knob set correctly?</b> Push in knob before turning to a setting.
	<b>Are the burner ports clogged?</b> See "Cleaning the burner cap and gas spreader" section.

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

# Service Information

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If service is required, call your dealer or authorized service agency.

The name of the authorized service agency can be obtained from the dealer or distributor in your area or email: **service@forzacucina.com**.

Have the following information readily available:

- Model number
- Serial number
- Date purchased
- Name of dealer from whom purchased
- Clearly describe the problem that you are having

Record the information indicated below.

You will need it if service is ever required.

The model and serial number can be found by looking in the last page of this booklet.

A duplicate label is located on the back side of the range.

**Model no.** \_\_\_\_\_

**Serial no.** \_\_\_\_\_

**Date of purchase** \_\_\_\_\_

**Date installed** \_\_\_\_\_

**Dealer's name** \_\_\_\_\_

**Address** \_\_\_\_\_

If service requires installation of parts, use only authorized parts to insure protection under warranty.

**Keep this manual for future reference.**

# FORZA WARRANTY U.S.A.

## FREESTANDNG GAS RANGES – DISHWASHERS – RANGE HOODS

The warranties provided by Forza in this statement apply exclusively to Forza appliances and accessories sold as new products to the original owner by a Forza authorized distributor, retailer, dealer or service center and installed in the United States.

The warranties provided in this statement are not transferable and have validity from the date of original purchase.

### **Duration of warranty:**

For twenty-four (24) months from the original date of purchase, the Forza warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product proving to be defective in material or workmanship as a result of the original manufacturing process. Repair service must be performed by a Forza Authorized Service Center during normal working hours.

### **Responsibilities of the buyer:**

When writing or calling about a service problem, please include the following information:

- Your name, address and telephone number;
- Appliance model and serial number;
- Name of your dealer;
- A clear description of the problem you are having;
- Proof of purchase (sales receipt).

### **Cosmetic warranty:**

Forza will cover parts showing cosmetic defects (doors, handles, glass, product frames, racking and interior, exterior surfaces) in material and workmanship for a period of seven (7) days after the delivery of the unit. This coverage will include scratches, stains, surface imperfections on stainless steel, paint and porcelain, with the exclusion of slight differences in color due to materials and painting/enameling technologies. However, slight color variation may be noticed because of the inherent differences in painted parts and porcelain parts as well as differences in kitchen lighting, product locations, and other factors. Therefore, this warranty does not apply to color variation attributable to such factors.

### **WHAT IS NOT COVERED:**

- 1) The product used in any commercial application.
- 2) Service trips to your home, during which no fault is found.
- 3) Repair service provided by any service agency that is not Forza authorized.
- 4) Damage or repair service to correct any service provided by an unauthorized agency.
- 5) Damage or repair service to correct the use, addition or substitution of any original part with an unauthorized part.
- 6) Installation not in accordance with local electrical codes or plumbing codes.
- 7) Defects or damage due to improper storage of the product.
- 8) Damages due to failure in following the manufacturer's recommended care, cleaning and maintenance instructions; in particular, damages to the oven and/or the cooktop if they have not been cared and cleaned according to these instructions.
- 9) Defects, damages or missing parts on products sold out of the original factory packaging or from displays.
- 10) Service calls or repairs to correct the installation of the product and/or related accessories, calibrations and normal adjustments after installation and setup, including burner adjustments.

- 11) Service calls to connect, convert or otherwise repair the electrical wiring and/or gas line to properly use the product.
- 12) Service calls to provide instructions on the use of a Forza product.
- 13) Repair or failure of the product if it is abused, misused, used improperly, used for other than the intended purpose or if used commercially/industrially.
- 14) Damage or repairs caused by the use of harsh chemicals or cleaning products improperly applied.
- 15) Replacement of wear and tear parts.
- 16) Replacement of house fuses or resetting of circuit breakers.
- 17) Damages to anything situated next to the product, including, but not limited to, ceiling, floor or cabinetry.
- 18) Defects and damages arising from accidents, alterations, misuse, abuse, improper installation, or installation that does not conform to instructions given by Forza.
- 19) Damages occurred during transit, handling and/or installation of the product.
- 20) Defects and damage arising from external forces beyond the control of Forza such as fire, flood, earthquakes and other acts of God.
- 21) Forza cannot guarantee the availability of service in areas more than 30 miles from an authorized retailer. In such cases where travel charges are levied, those will be borne by the consumer.
- 22) This warranty only covers service performed at the location of product installation and will not cover costs associated with repairing off-site unless expressly authorized by Forza nor does it cover the travel costs associated with providing service to remote locations.
- 23) Replacement filters for ventilation hood recirculating kits are not covered by the product warranty.
- 24) Products with original serial numbers that have been removed.
- 25) Replacement light bulbs are not covered by the product warranty.
- 26) Damages to people or property caused by the product or through its usage.

In the case that the product is will be installed in a remote area, where certified trained technicians are not reasonably available, the customer will be responsible for the transportation costs for the delivery of the product to the nearest authorized service center or for the travel costs of a certified trained technician.

Remote locations/area: are defined as being outside of a 30 miles from any service provider.

**Forza reserves the right to revise this warranty at any time.**

**Forza does not assume any responsibility for incidental or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state.**

# FORZA WARRANTY U.S.A.

## B-STOCK/ DISPLAY MODEL

### FREESTANDING GAS RANGES – DISHWASHERS – RANGE HOODS

The warranties provided by Forza in this statement apply exclusively to Forza appliances and accessories sold to the original owner by a Forza authorized distributor, retailer, dealer or service center and installed in the United States.

The warranties provided in this statement are not transferable and have validity from the date of original purchase.

B-Stock (refurbished product, product returns, 'scratch and dent' products, old stock (defined as more than one year's difference between production date and date of sale to end user, discounted product etc.) and display models (trade shows, dealer, project or distributor showroom display models, etc.) are not considered 'new', in-the-box product and are thus not covered by FORZA standard warranty.

For any functional or cosmetic issue not disclosed by the seller realized at initial inspection / commission of the product: please contact the seller.

#### **Duration of warranty:**

#### **FULL NINETY DAY TOTAL PRODUCT WARRANTY**

For ninety days from the original date of purchase, the FORZA product warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product proving to be defective in material or workmanship as a result of the original manufacturing process. There is no service or cosmetic warranty of any kind of B-Stock model.

#### **Responsibilities of the buyer: When writing or calling about a service problem, please include the following information:**

- Your name, address and telephone number;
- Appliance model and serial number;
- Name of your dealer;
- A clear description of the problem you are having;
- Proof of purchase (sales receipt).

#### **WHAT IS NOT COVERED:**

- 1) The product used in any commercial application.
- 2) Service trips to your home, during which no fault is found.
- 3) Repair service provided by any service agency that is not Forza authorized.
- 4) Damage or repair service to correct any service provided by an unauthorized agency.
- 5) Damage or repair service to correct the use, addition or substitution of any original part with an unauthorized part.
- 6) Installation not in accordance with local electrical codes or plumbing codes.
- 7) Defects or damage due to improper storage of the product.
- 8) Damages due to failure in following the manufacturer's recommended care, cleaning and maintenance instructions; in particular, damages to the oven and/or the cooktop if they have not been cared and cleaned according to these instructions.
- 9) Defects, damages or missing parts on products sold out of the original factory packaging or from displays.
- 10) Service calls or repairs to correct the installation of the product and/or related accessories, calibrations and normal adjustments after installation and setup, including burner adjustments.
- 11) Service calls to connect, convert or otherwise repair the electrical wiring and/or gas line to properly use the product.
- 12) Service calls to provide instructions on the use of a Forza product.

- 13) Repair or failure of the product if it is abused, misused, used improperly, used for other than the intended purpose or if used commercially/industrially.
- 14) Damage or repairs caused by the use of harsh chemicals or cleaning products improperly applied.
- 15) Replacement of wear and tear parts.
- 16) Replacement of house fuses or resetting of circuit breakers.
- 17) Damages to anything situated next to the product, including, but not limited to, ceiling, floor or cabinetry.
- 18) Defects and damages arising from accidents, alterations, misuse, abuse, improper installation, or installation that does not conform to instructions given by Forza.
- 19) Damages occurred during transit, handling and/or installation of the product.
- 20) Defects and damage arising from external forces beyond the control of Forza such as fire, flood, earthquakes and other acts of God.
- 21) Forza cannot guarantee the availability of service in areas more than 30 miles from an authorized retailer. In such cases where travel charges are levied, those will be borne by the consumer.
- 22) This warranty only covers service performed at the location of product installation and will not cover costs associated with repairing off-site unless expressly authorized by Forza nor does it cover the travel costs associated with providing service to remote locations.
- 23) Replacement filters for ventilation hood recirculating kits are not covered by the product warranty.
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In the case that the product is will be installed in a remote area, where certified trained technicians are not reasonably available, the customer will be responsible for the transportation costs for the delivery of the product to the nearest authorized service center or for the travel costs of a certified trained technician.

Remote locations/area: are defined as being outside of a 30 miles from any service provider.

**Forza reserves the right to revise this warranty at any time.**

**Forza does not assume any responsibility for incidental or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state.**