



DUAL FUEL RANGE

COS-DFR304

COS-DFR366

COS-DFR486G



Installation & User Manual

IMPORTANT: Read and save these instructions.

NOTICE:

Installer: Leave this guide with the homeowner

Homeowner: Keep this guide for future reference

THANK YOU FOR YOUR PURCHASE

Thank you for your purchase. We know that you have many brands and products to choose from and we are honored to know that you have decided to take one of our products into your home and hope that you enjoy it.

COSMO Appliances are designed according to the strictest safety and performance standard for the North American market. We follow the most advanced manufacturing philosophy. Each appliance leaves the factory after thorough quality inspection and testing. Our distributors and our service partners are ready to answer any questions you may have regarding how to install, use and care for your products. We hope that this manual will help you learn to use the product in the safest and most effective manner.

Before using this product, please read through this manual carefully. Keep this manual in a safe place for future reference. Please ensure that other persons using this product are familiar with these instructions as well.

If you have any questions or concerns, please contact the dealer from whom you purchased it, or contact our Customer Support at:

1-888-784-3108.

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SAFETY & WARNINGS

PLEASE READ AND FOLLOW THESE IMPORTANT INSTRUCTIONS FOR THE SAFETY OF YOUR HOME AND OF THE PEOPLE LIVING IN IT.

Save this Manual for local electrical inspector's use. Read and save these instructions for future reference. Observe all governing codes, ordinances and regulations. Installation and service must be performed by a qualified installer, service agency or the gas supplier.

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

⚠ WARNING: Do not store or use gasoline or other flammable substances in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS:

- Do not 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 closely.
- If you cannot reach your gas suppliers, call the fire department.

In Massachusetts: All gas products must be installed by a "Massachusetts" licensed plumber or gasfitter. A "T" handle type manual gas valve must be installed in the gas line connected to this appliance.

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.



⚠ WARNING: This range can tip over, causing possible injury or death. Install the anti-tip device shipped with the range. See Page 7 of this manual.

⚠ WARNING: 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/NFPA54. Electrical installation must be in accordance with the National Electrical Code, ANSI/NPA70 - latest edition and/or local codes. IN CANADA: Installation must be in accordance with the current CAN/CGA-fe 149.1 National Gas Installation Code or CAN/CGA-B 149.2, Propane Installation Code and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 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.

⚠ WARNING: This appliance shall not be installed with a ventilation system that blows air downward toward the range; this type of ventilation system may cause ignition and combustion problem with the gas appliance resulting in a personal injury or unintended operation.

⚠ WARNING: An air curtain or other overhead range/cooktop hood, which operates by blowing a downward airflow onto a range/rangetop/cooktop, shall not be used/installed in conjunction with this gas range.

INSTALLATION SAFETY & WARNINGS

This appliance shall only be installed by an authorized professional.

This appliance shall be installed in accordance with the manufacturer's installation instructions.

This appliance must be installed in accordance with the standards of the country where it will be installed. The installation of this appliance must conform to local codes and ordinances. In the absence of local codes, Installations must conform to American National Standards, National Fuel Gas Code ANSI Z223.1 - latest edition/NFPA 54 or B 149.1.

The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70.

If local codes permit, a flexible metal appliance connection with the new AGA or CGA certified design, max. 5 feet (1,5 m) long, 3/4" I.D. is recommended for connecting this appliance to the gas supply line. Do not bend or damage the flexible connector when moving the appliance.

This appliance must be used with the pressure regulator provided. The regulator shall be properly installed in order to be accessible when the appliance is installed in its final location. The pressure regulator must be set for the type of gas to be used. The pressure regulator has 3/4" female pipe thread. The appropriate fitting must be determined based on the size of your gas supply line, the flexible metal connector and the shutoff valve.

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 34 PSI (13,8 w.c. pr 3,5 kPa).

All opening and holes in the wall and floor, back and under the appliance shall be sealed before installation of the appliance.

A manual valve shall be installed in an accessible location in the gas line external to the appliance for the purpose of turning on or shutting off gas to the appliance

⚠ WARNING! Do not use aerosol sprays in the vicinity of this appliance while it is in operation.

ROOM VENTILATION

An exhaust fan may be used with the appliance; in each case it shall be installed in conformity with the appropriate national and local standards. Exhaust hood operation may affect other vented appliances; in each case it shall be installed in conformity with the appropriate national and local standards.

TYPE OF GAS

This appliance is shipped from the factory for use with natural gas. Propane Conversion Kit must be purchased separately. For use with propane LP gas please follow the conversion procedure described on pg. 17.

GAS PRESSURE

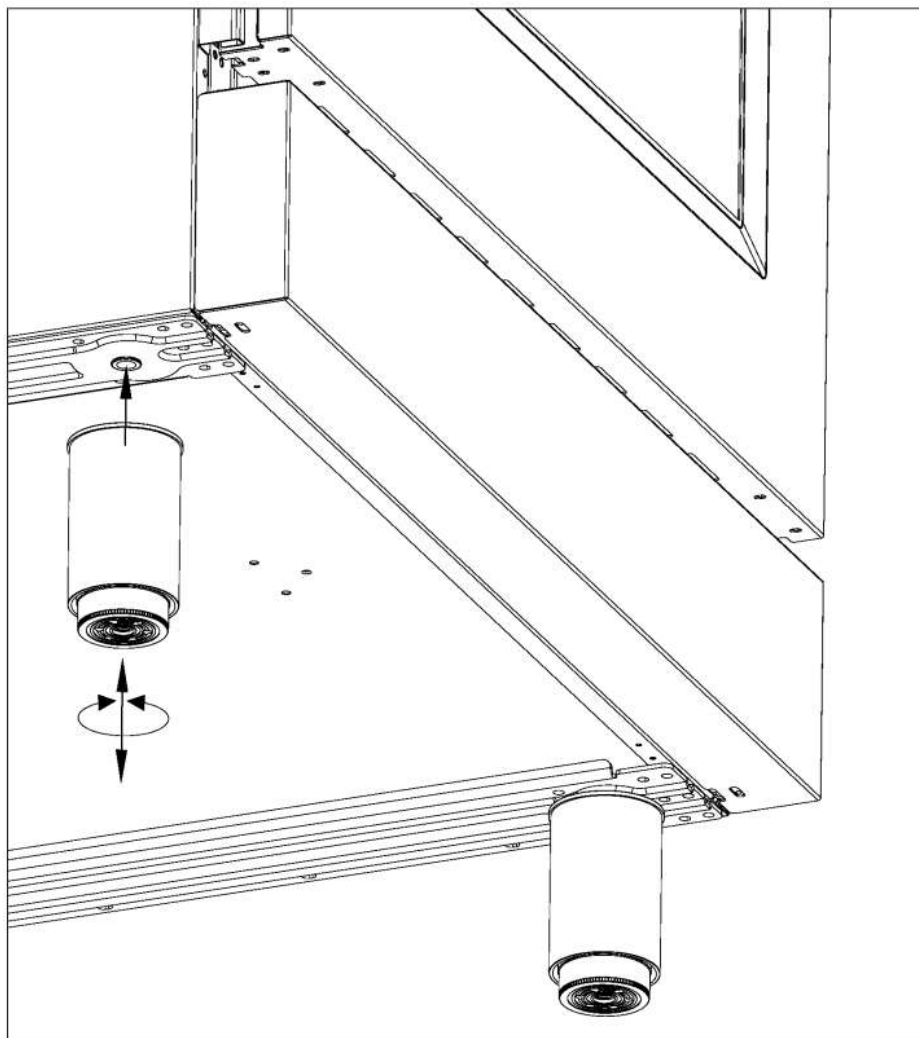
The maximum inlet gas supply pressure incoming to the gas appliance pressure regulator is 34 PSI (13,8 w.c. pr 3,5 kPa).

The minimum gas supply pressure for checking the regulator setting shall be at least 1" w.c. (249 Pa) above the inlet specified manifold pressure to the appliance (this operating pressure is 4" w.c. (1,00 kPa) for Natural Gas and 11" w.c. (2,75 kPa for LP Gas).

INSTALLATION: LEGS

The ranges must only be used with the legs properly installed.

Before installing the legs, position the appliance near its final location as the legs are not suitable for moving the appliance over long distances.



Four height-adjustable legs are shipped with the range in the polystyrene container situated over the appliance.

After unpacking the range, raise it enough to insert the legs in the appropriate receptacles situated on the lower part of the appliance. Lower the range gently to keep any undue strain from legs and mounting hardware. If possible use a pallet or lift jack instead of tilting the unit.

Adjust leg height to the desired level by twisting the inside portion of the leg assembly until the proper height is reached. Check with a level device to ensure the cooktop is perfectly level.

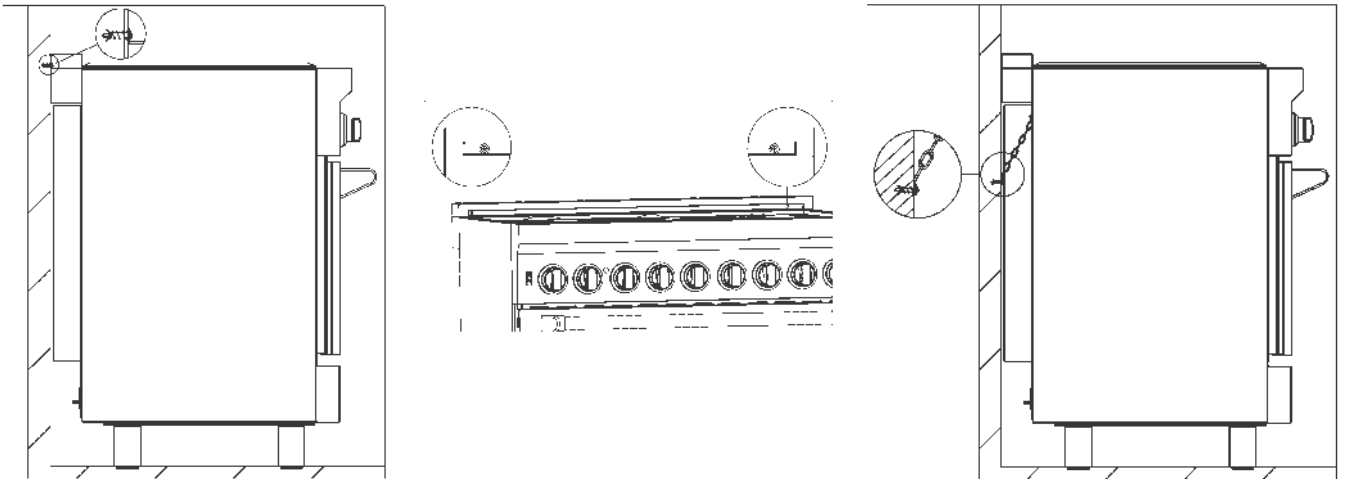
INSTALLATION: ANTI-TIP DEVICE

1.) The anti-tip bracket shipped with the range must be properly secured to the rear wall as shown in the picture below. The height of the bracket from the floor must be determined after the range legs have been adjusted to the desired height and after the range has been leveled.

Measure the distance from the floor to the bottom of the anti-tip bracket receptacle on the back of the appliance. Position the two anti-tip brackets on the wall at the desired height plus 1/8" (0.32 cm). The brackets must be placed at 2 - 5/16" (6.0 cm) from each side of the range. The distance between the two brackets is 25 - 1/4" (64.1 cm). Secure the brackets to the wall with appropriate hardware. Slide the range against the wall until the brackets are fully inserted into their receptacles on the back of the range.

Check to see that the Anti-Tip device is installed properly. Grasp the top rear edge of the range and carefully attempt to tilt it forward. Verify that the Anti-Tip device is engaged.

2.) Or, use the anti-tip chain, and tighten up with fixed screw on the wall, and when the wall not suitable for installation, the chain shall be fixed to the cabinet structure.



INSTALLATION: RANGE

ELECTRICAL REQUIREMENTS

A properly grounded and electrical receptacle Type NEMA 14-50R should be installed; refer to ELECTRICAL CONNECTION section Page 10. Check all local code requirements.

GAS REQUIREMENTS

An agency-approved, properly-sized manual shut-off valve should be installed no higher than 3" (7.6 cm) above the floor and no less than 2" (5 cm) and no more than 8" (20.3 cm) from the right side (facing product).

To connect gas between shut-off valve and regulator, use agency-approved, properly sized flexible or rigid pipe. Check all local code requirements.

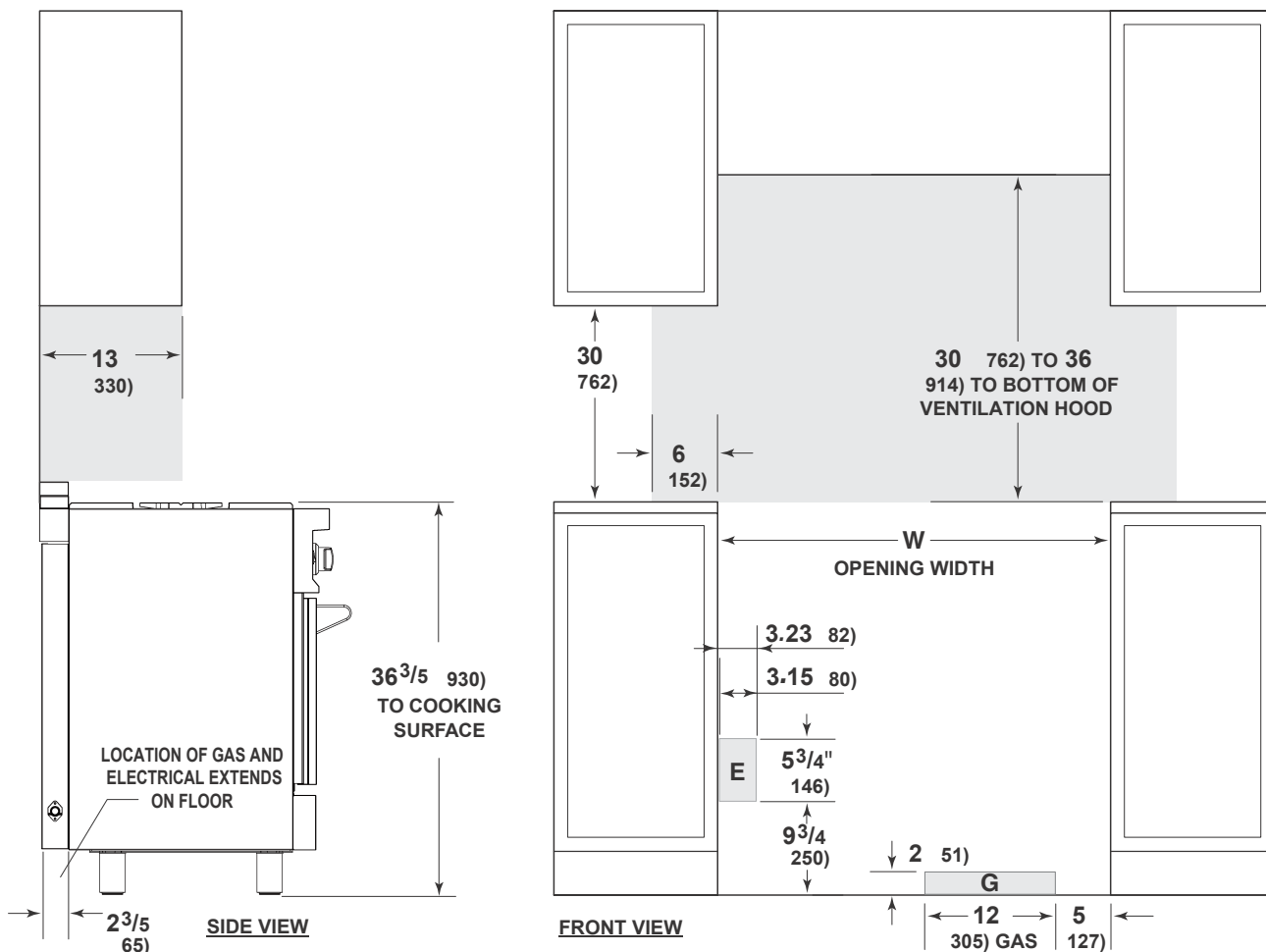
INSTALLATION ADJACENT TO KITCHEN CABINETS

This range may be installed directly adjacent to existing countertop high cabinets (36" or 91.5 cm from the floor). For the best look, the worktop should be level with the cabinet countertop. This can be accomplished by raising the unit using the adjustment spindles on the legs.

ATTENTION: The range CANNOT be installed directly adjacent to kitchen walls, tall cabinets, tall appliances, or other vertical surfaces above 36" (91.4 cm) high. The minimum side clearance in such cases is 6" (15.2 cm).

Wall cabinets with minimum side clearance must be installed 30" above the countertop with countertop height between 35 1/2" (90.2 cm) and 37 1/4" (94.6 cm). The maximum depth of wall cabinets above the range shall be 13" (33.0 cm).

COOKING RANGE	WIDTH
30" Model	30"(757)
36" Model	36"(910)
48" Model	48"(1215)



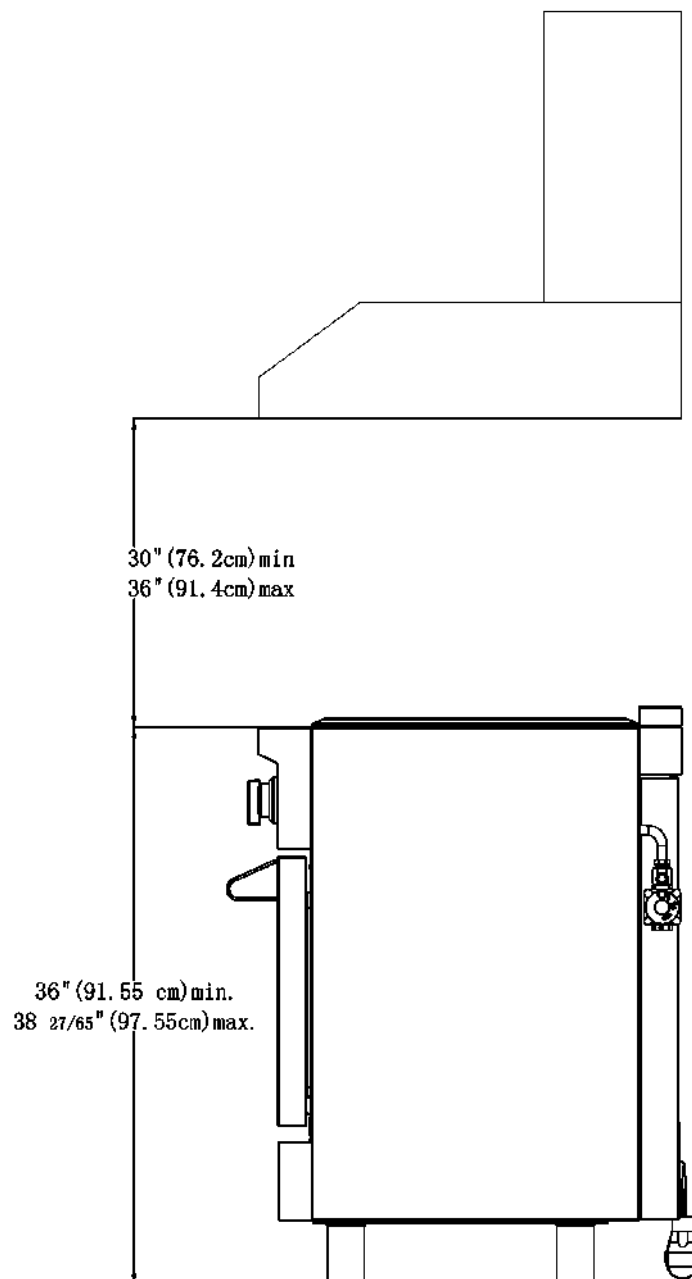
INSTALLATION: RANGE HOOD

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood. These hoods have been designed to work in conjunction with the range and have the same finish for a perfect look.

For maximum performance, the height of the bottom of the hood from the worktop should be between 30" (76.2 cm) and 36" (91.4 cm). This would typically result in the bottom of the hood being 61 1/2" (156.2 cm) to 67 1/2" (171.5 cm) above the floor. These measurements provide for safe and efficient operation of the hood.

Before installation of the exhaust hood, consult local or regional building and installation codes for additional specific clearance requirements.

Refer to the range hood installation instructions provided by the manufacturer for additional information.



ELECTRICAL CONNECTION

The appliance shall be connected to a single phase electric line rated at 120/208Vac or 120/240Vac and 60Hz frequency.

ELECTRIC POWER RATING

- 120/208Vac: 10 A max
- 120/240Vac: 12 A max

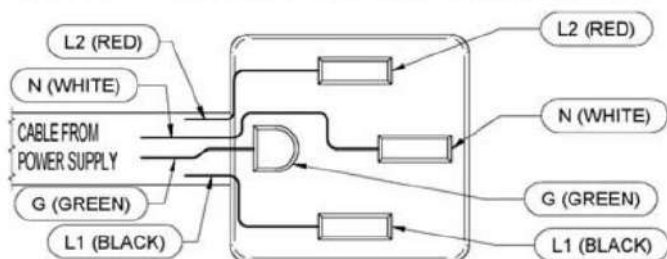
HEATING ELEMENTS POWER RATING

- Oven bake element = 1500 Watt
- Oven circular element = 3200 Watt
- Oven broil element = 2850 Watt

Install a suitable electric power supply receptacle connection type NEMA 14-50R able to support a load of at least 30 A (per line) according to local code requirements. For four wires power supply connection system see diagram below.

Check your local code for which of the options below should be used in grounding the receptacle power supply connections.

FOUR-WIRE CONN.RECEPTACLE NEMA 14-50R



FOUR WIRES CONNECTION

- Connect the L1 receptacle terminal to the incoming BLACK electrical supply wire (L1-hot wire)
- Connect the L2 receptacle terminal to the incoming RED electrical supply wire (L2-hot wire)
- Connect the NEUTRAL receptacle terminal to the incoming NEUTRAL (WHITE) electrical supply wire
- Connect the GROUND receptacle terminal to the incoming GROUND (GREEN) electrical supply wire

ELECTRICAL GROUNDING

This appliance is equipped with a four-prong plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle, do not cut or remove the prong from this plug.

WARNING

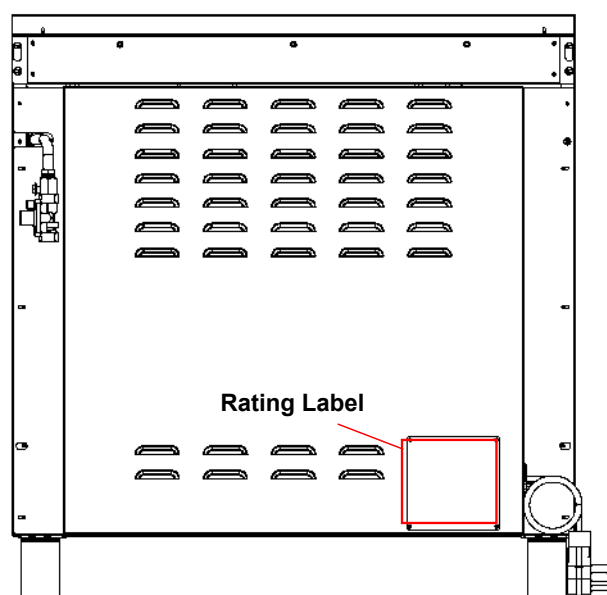
ELECTRICAL SHOCK HAZARD

Disconnect electrical power at the circuit breaker box or fuse box before installing the appliance. Provide appropriate ground for the appliance. Use copper conductors only. **Failure to follow these instructions could result in serious injury or death.**

DO NOT USE EXTENSION CORDS WITH THIS APPLIANCE AS IT MAY RESULT IN FIRE, ELECTRIC SHOCK OR OTHER TYPE OF PERSONAL INJURY.

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

When working with electrical connection, please refer to the rating label, the rating label is located near the entrance of power supply cord.

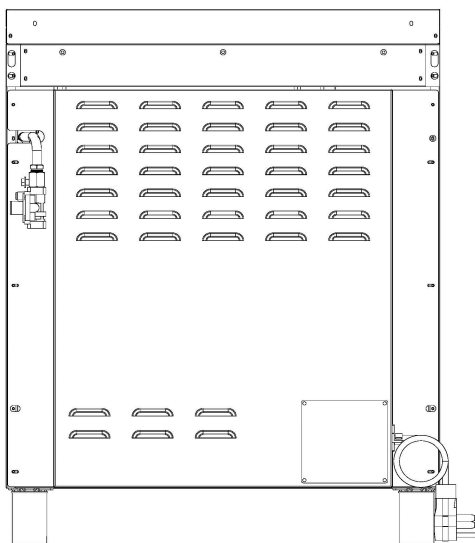


POWER CORD REPLACEMENT

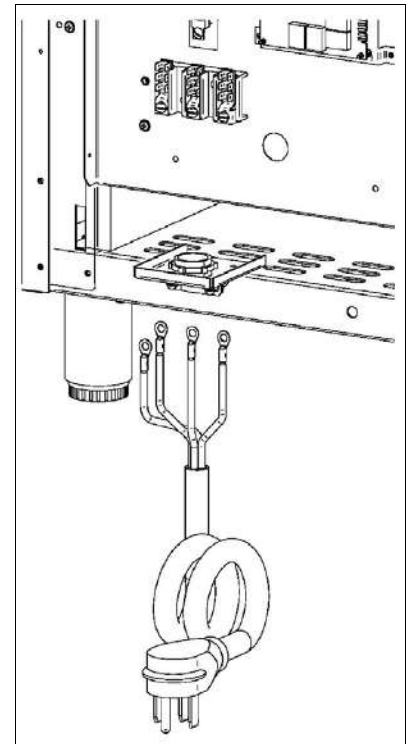
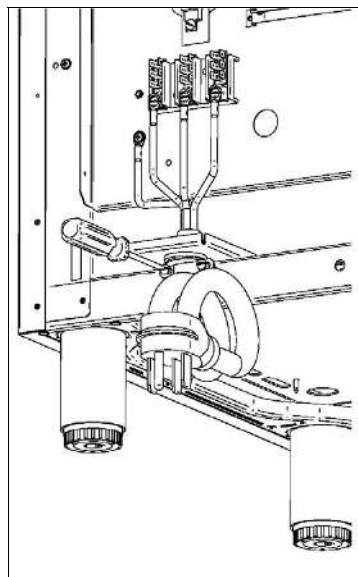
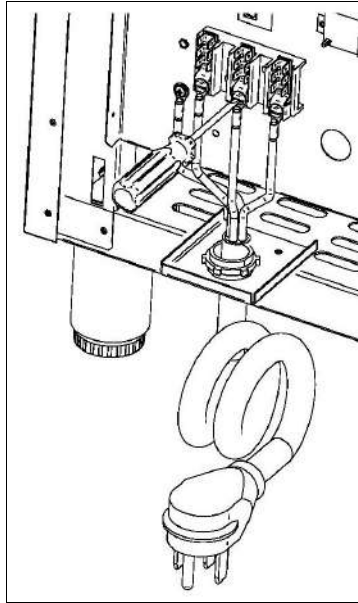
DO NOT USE EXTENSION CORDS WITH THIS APPLIANCE AS IT MAY RESULT IN FIRE, ELECTRIC SHOCK OR OTHER TYPE OF PERSONAL INJURY.

The appliance is equipped at the factory with an electric supply cord set 4 wires type with ring terminals (L1, L2, N, Ground) suitable for range use UL/CSA listed type SRDT/DRT 2x6AWG (L1, L2)+2x8AWG (N, G) rated 300V, 40 or 50A with fused plug type NEMA 14-50P; cable length 1.5m in case the supply cord set must be replaced, it must be replaced with an identical set having the save technical specifications and installed using the following directions:

- 1.) Disconnect appliance from electrical power supply receptacle
- 2.) Slide out the appliance from the installation place to access the back enclosure
- 3.) Remove back enclosure panel by removing the 6 screws as shown below.

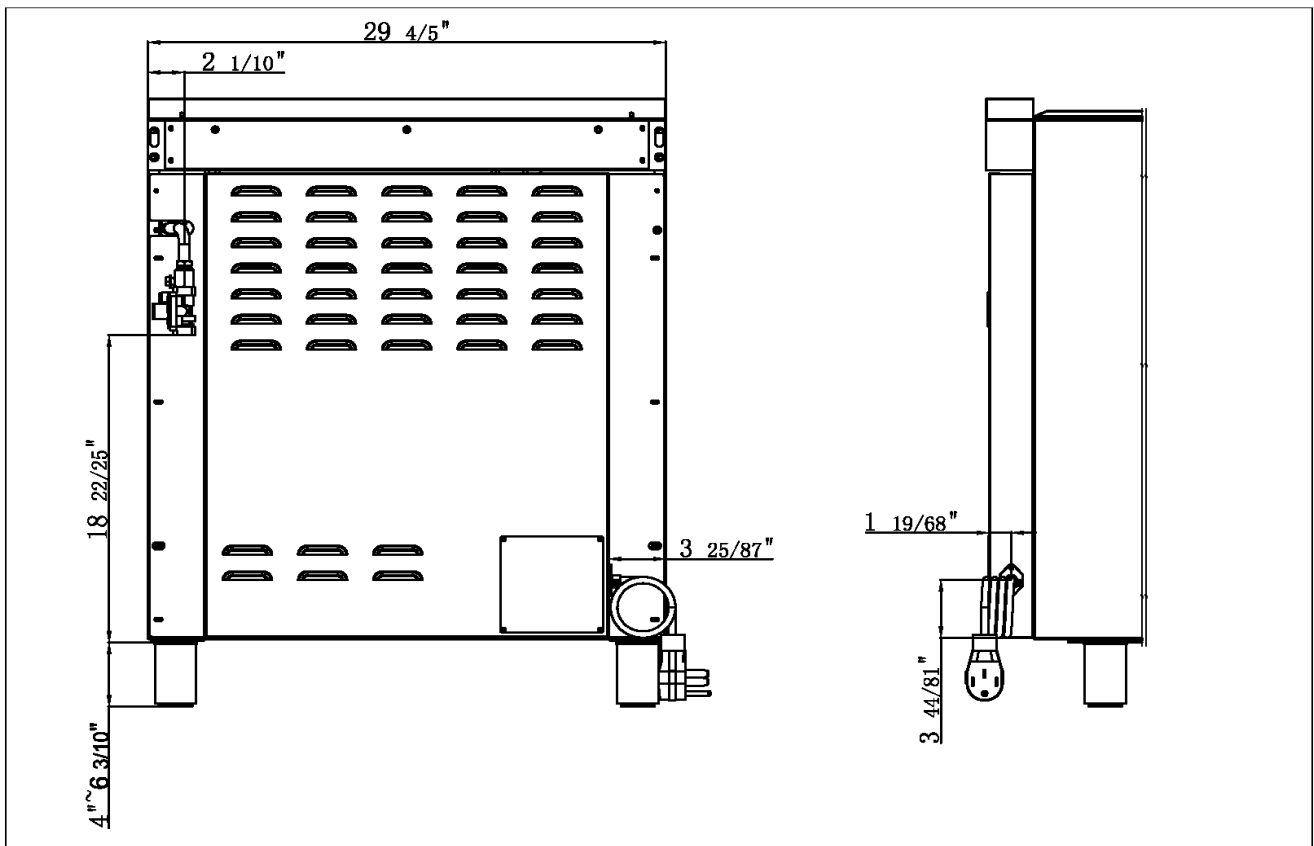
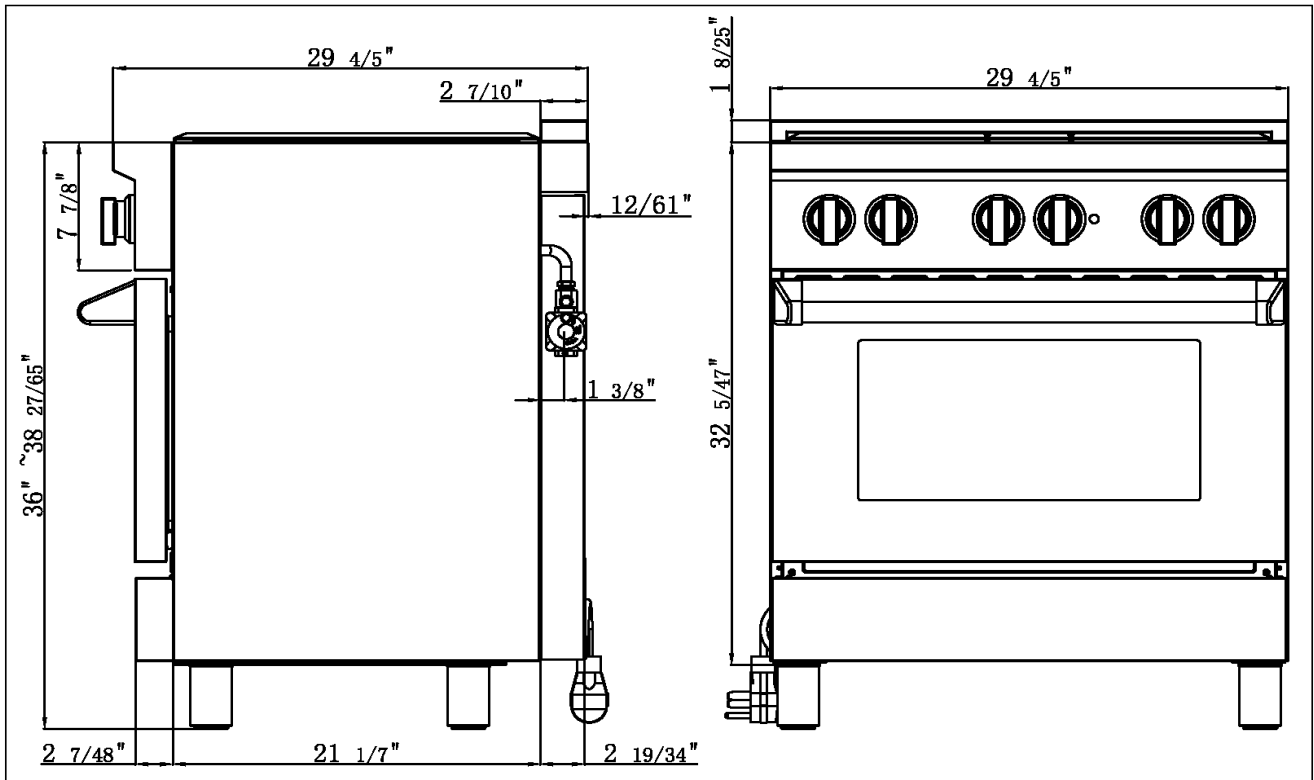


- 4.) Loosen strain relief by unscrewing two strain relief's screws in diagram

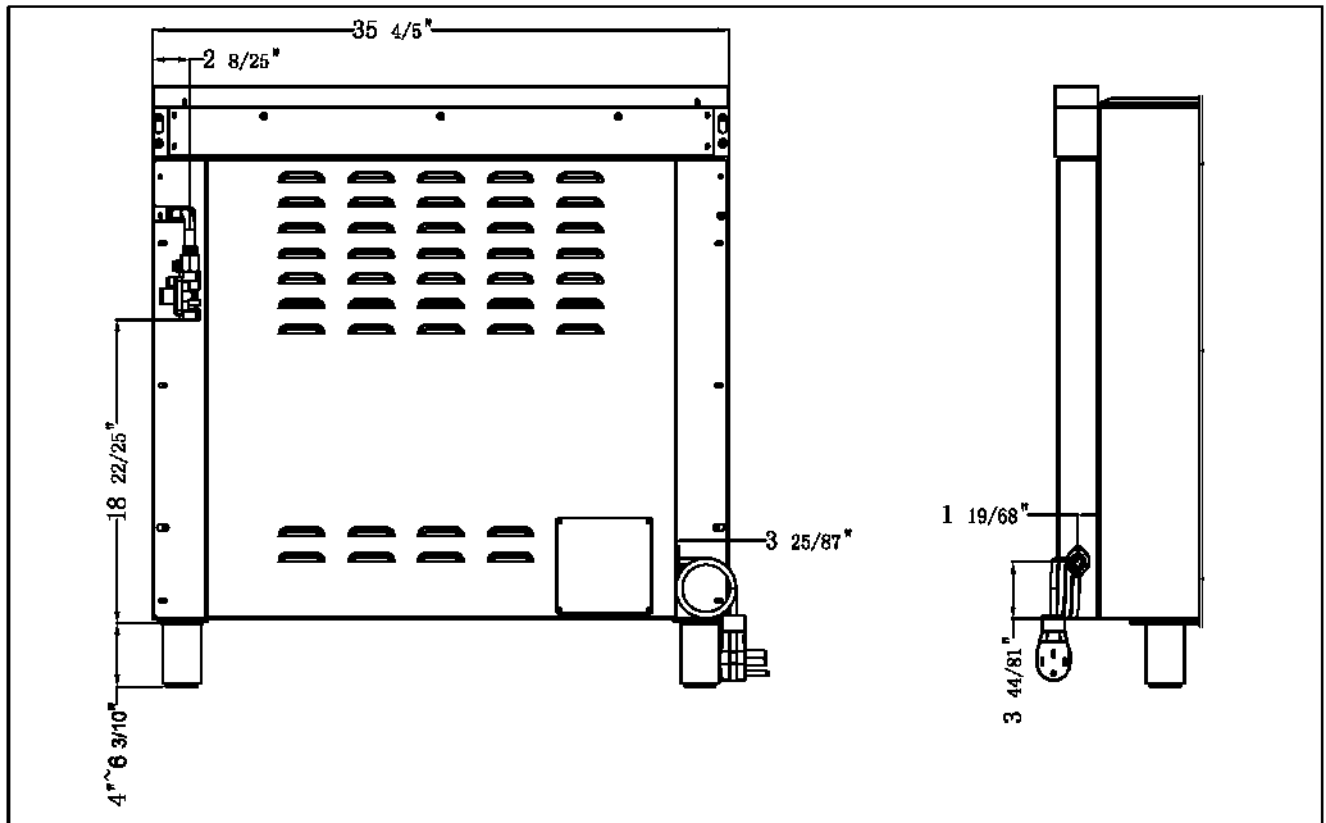
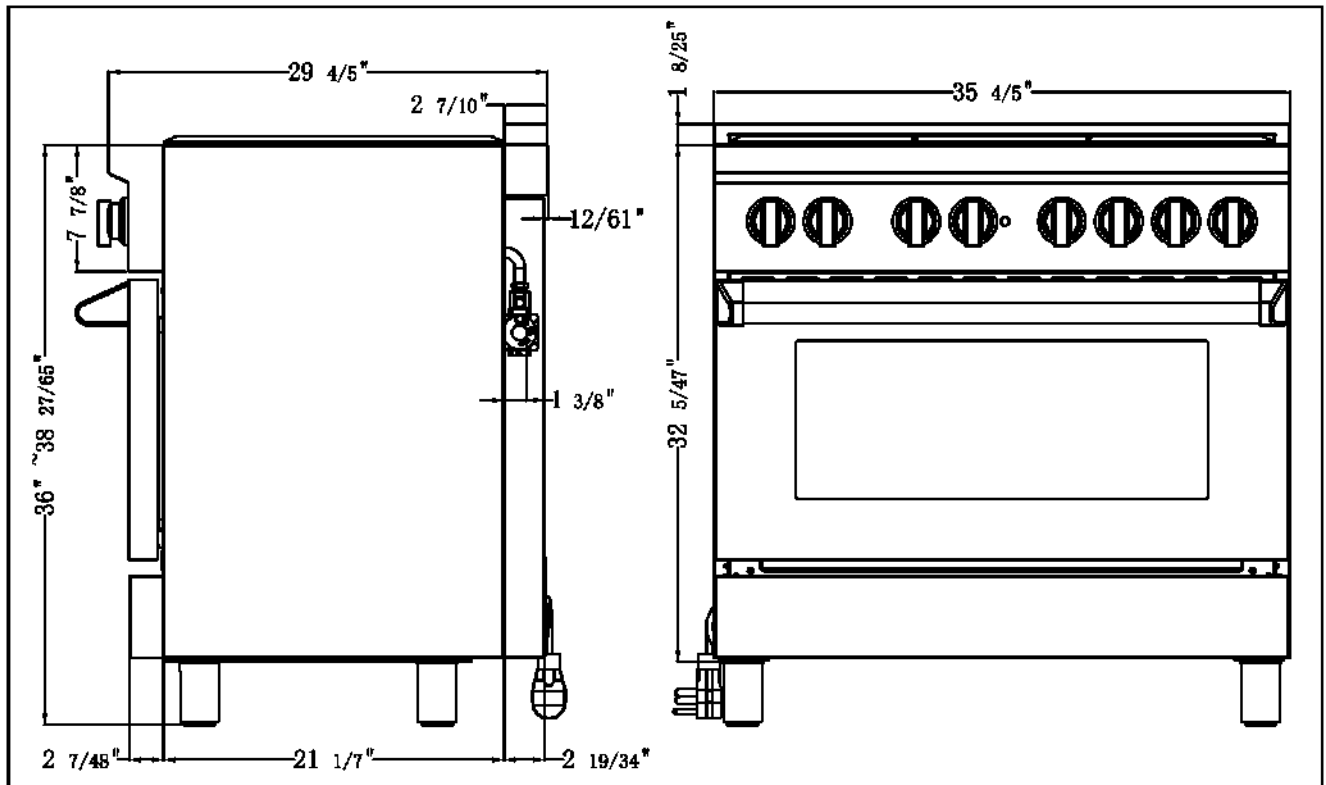


- 5.) Remove damaged supply cord set by taking off the 4 electrical connection screws (block L1, N, L2 and Ground screw, see diagram)
- 6.) Insert the new supply cord set in the strain relief and lock it with two strain relief's screws in suitable position
- 7.) Fix well the ring terminals G, L1, N, L2 of the new supply cord set, as shown in diagram with its 4 screws
- 8.) Reinstall the back enclosure panel with 6 screws
- 9.) Slide the appliance back into its proper location
- 10.) Reconnect the appliance to the electrical power

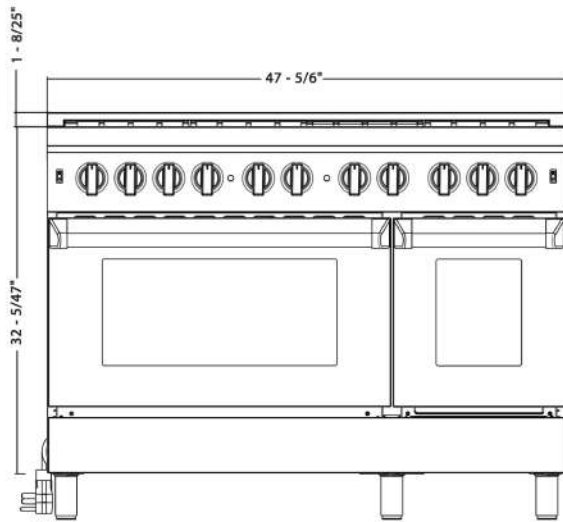
DIMENSION DIAGRAM: DFR304



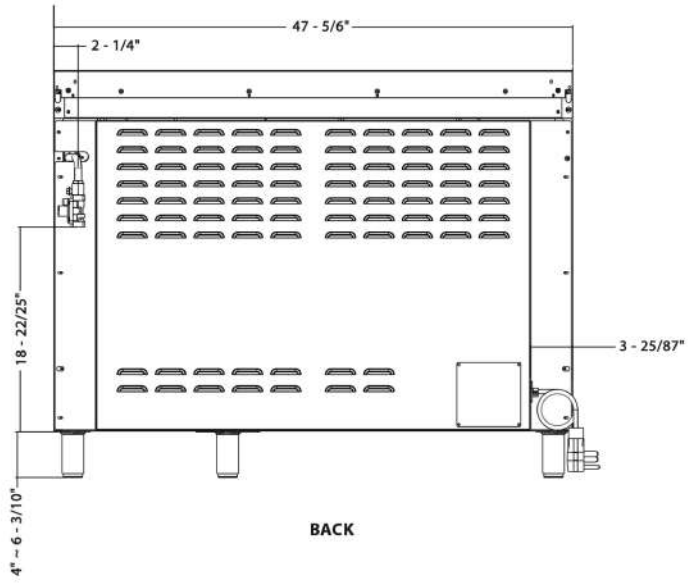
DIMENSION DIAGRAM: DFR366



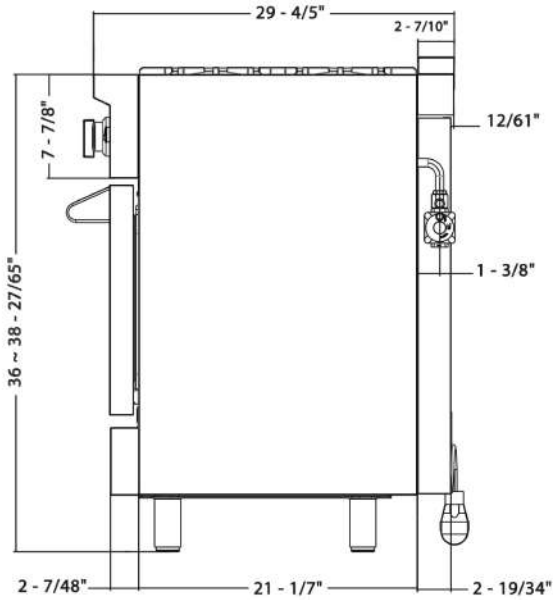
DIMENSION DIAGRAM: DFR486G



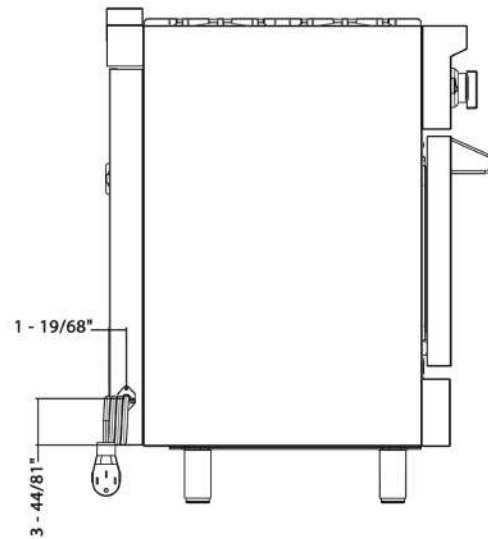
FRONT



BACK

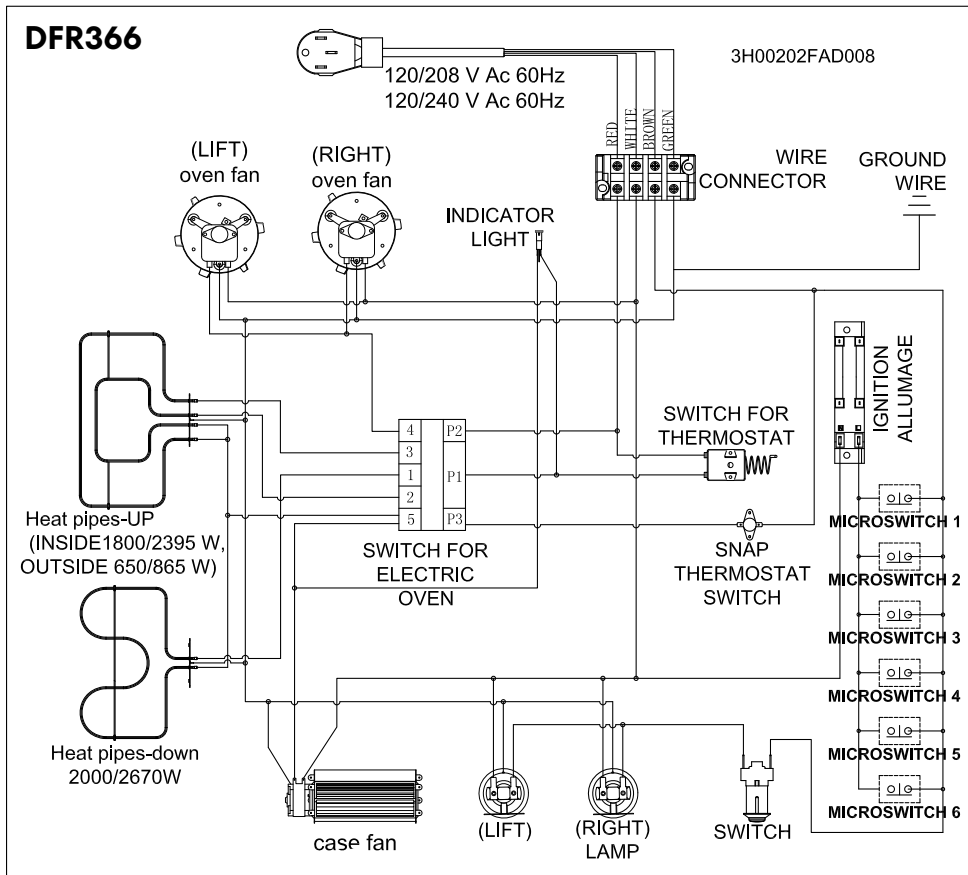
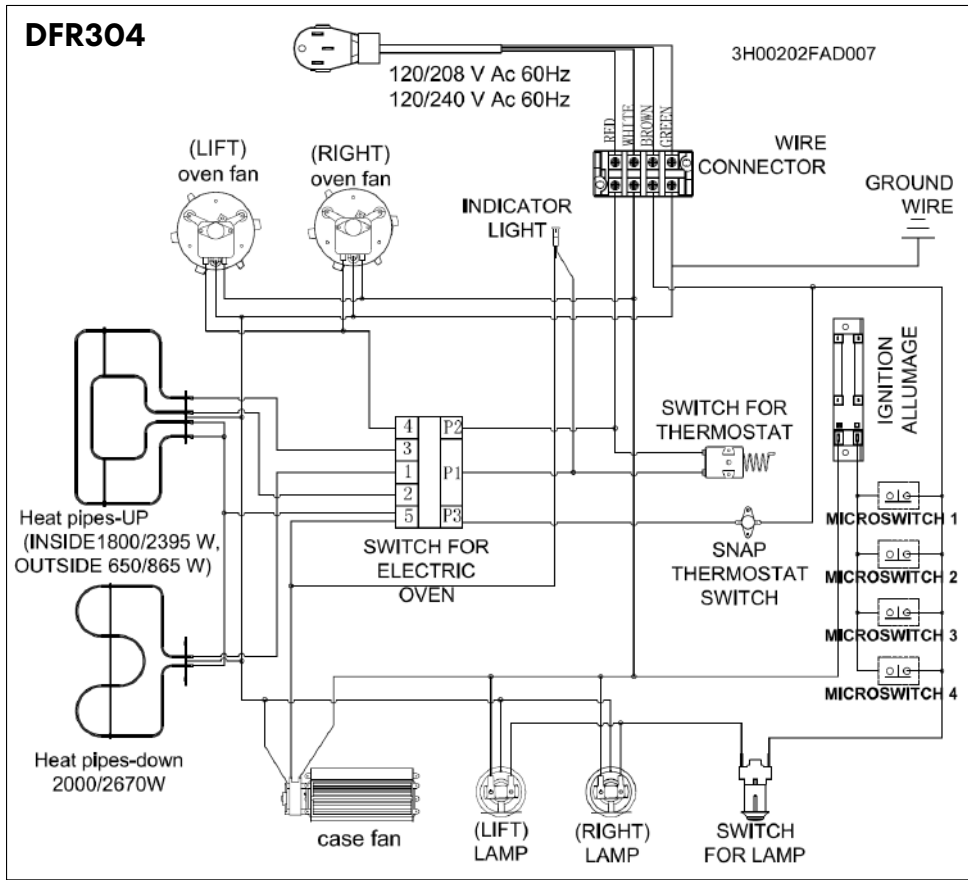


LEFT



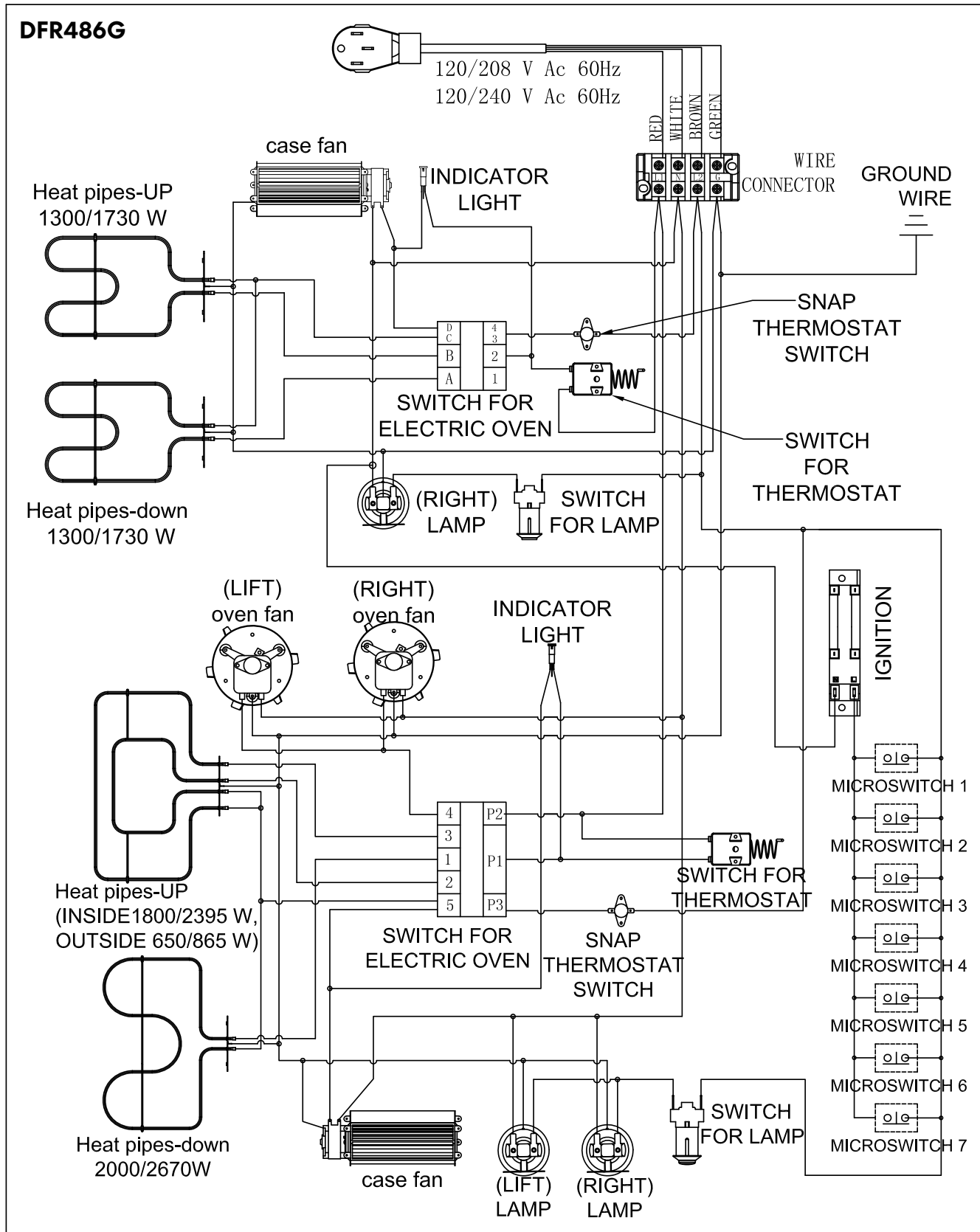
RIGHT

CIRCUIT DIAGRAMS



CIRCUIT DIAGRAMS

DFR486G



GAS CONNECTION

All gas connections must comply with national and local codes. The gas supply line (service) must be the same size or greater than the inlet line of the appliance. This range uses a 1/2" NPT inlet (see drawing below for details of gas connection). On all pipe joints use appropriate sealant resistant to gas.

This range can be used with Natural or LP/Propane gas. The range is shipped from the factory for use with natural gas.

For LP/propane household installation, the appliance must be converted by the dealer, by a factory-trained professional or by a qualified licensed plumber or gas service company.

Gas conversion is important for safe and effective use of the appliance. It is the responsibility of the dealer and the owner of the range to perform the appropriate gas conversion following the directions of the manufacturer.

THE PROPER GAS CONVERSION PROCEDURE IS DESCRIBED IN THIS MANUAL. REPLACEMENT NOZZLES CAN BE PURCHASED FROM COSMOAPPLIANCES.COM.

Please provide the service person with this manual before work is started on the range.

WARNING: DO NOT USE AN OPEN FLAME WHEN CHECKING FOR LEAKS.

Leak testing of the appliance shall be conducted according to the manufacturer's instructions. Before placing the oven into operation, always check for leaks with soapy water solution or other acceptable method. Check for gas leakage with soapy water solution or other acceptable methods in all gas connections installed between inlet gas pipe of the appliance, gas regulator, till to the manual shut-off valve.

MANUAL SHUT-OFF VALVE

THIS VALVE IS NOT SHIPPED WITH THE APPLIANCE AND MUST BE SUPPLIED BY THE INSTALLER.

The manual shut-off valve must be installed in the gas service line between the gas hook-up on the wall and the appliance inlet, in a position where it can be reached quickly in the event of an emergency.

In Massachusetts: A T handle type manual gas valve must be installed in the gas supply line to this appliance.

FLEXIBLE CONNECTIONS

In case of installation with flexible couplings and/or quick-disconnect fittings, the installer must use a heavy-duty, AGA design-certified commercial flexible connector of at least 1/2" (1.3 cm) ID NPT (with suitable strain reliefs) in compliance with ANSI Z21.41 and Z21.69 standards.

In Massachusetts: The unit must be installed with a 36" (3-foot) long flexible gas connector.

In Canada: use CAN 1-6.10-88 metal connectors for gas appliances and CAN 1-6.9 M79 quick disconnect device for use with gas fuel.

PRESSURE TEST-POINT STOPPER VALVE

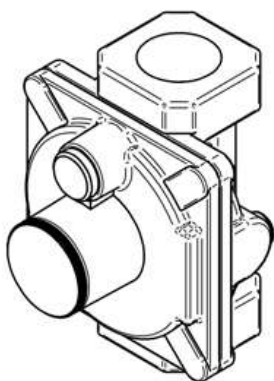
To avoid gas leaks, the pressure test-point stopper valve and gasket supplied with the range must be installed on the gas fitting at the back of the range according to the diagram below.

GAS CONNECTION

PRESSURE REGULATOR

Since service pressure may fluctuate with local demand, every gas cooking appliance must be equipped with a pressure regulator on the incoming service line for safe and efficient operation.

The pressure regulator shipped with the appliance has two female threads 3/4" NPT. The regulator shall be installed properly in order to be accessible when the appliance is installed in its final position.



PRESSURE REGULATOR

Manifold pressure should be checked with a manometer and comply with the values indicated below:

- **Natural Gas:** 4.0" W.c.P.
- **LP / Propane:** 10.0" W.C.P

Incoming line pressure upstream from the regulator must be 1" W.c.P. higher than the manifold pressure in order to check the regulator.

The regulator used on this range can withstand a maximum input pressure of 1/2 PSI (13.8" w.c. or 3,5 kPa) If the line pressure exceeds that amount, a step-down regulator is required.

The appliance, its individual shut-off valve, and the pressure regulator must be disconnected from the gas line during any pressure testing of that system at pressures in excess of 1/2 PSI (13.8" w.c. or 3,5 kPa).

The individual manual shut-off valve must be in the OFF position during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSI (13.8" w.c. or 3,5 kPa).

APPLIANCE SERVING

Before carrying any service, disconnect the appliance from gas appliance from final install have access to the appliance for proper servicing intervention.

GAS CONVERSION



WARNING! Before carrying out this operation, disconnect the appliance from gas and electricity.

Gas conversion shall be conducted by a trained professional. Call customer service to identify a trained professional near your home. The gas conversion procedure for this range includes 3 steps:

- 1.) Pressure regulator
- 2.) Surface burners
- 3.) Adjustment of minimum setting

The conversion is not completed if all 3 steps have not been concluded properly.

The replacement nozzles are sold separately and can be purchased from cosmoappliances.com. Before performing gas conversion, obtain the proper nozzle for your range.

STEP 1: PRESSURE REGULATOR

The pressure regulator supplied with the appliance is a convertible type pressure regulator for use with Natural Gas at a nominal outlet pressure of 4" w.c. or LP gas at a nominal outlet pressure of 11" w.c. and it is pre-arranged from the factory to operate with one of these gas / pressure as indicated in the labels affixed on the appliance, package and Instruction booklet.

To convert the regulator for use with other liquid propane LP gas:

- 1.) Unscrew by hand the upper cap of the regulator, remove the silver plastic attachment from the cap, reverse its direction and screw it again firmly against the cap. Once reversed, the spring should be facing out, as shown below.
- 2.) Screw by hand the metal cap in the original position on the regulator



**LP GAS
POSITION**

GAS CONVERSION

STEP 2: SURFACE BURNERS

To replace the nozzles of the surface burners, lift up the burners and unscrew the nozzles shipped with the range using a 7mm socket wrench.

Replace nozzles using the conversion kit. Contact Cosmo Customer Service at **1-888-784-3108**, or go to **www.cosmoappliances.com** to purchase a conversion kit. Each nozzle has a number indicating its flow diameter printed on the body.



STEP 3: ADJUSTMENT OF MINIMUM FLAME SETTING

WARNING: These adjustments should be made only for use of the appliance with natural gas. For use with liquid propane gas, the choke screw must be fully turned in a clockwise direction.

SURFACE BURNERS

- 1.) Light one burner at a time and set the to the MINIMUM position (small flame).
- 2.) Remove the knob.
- 3.) The range is equipped with a safety valve. Using a small-size slotted screwdriver, locate the choke valve on the valve body and turn the choke screw to the right or left until the burner flame is adjusted to desired minimum.
- 4.) Make sure that the flame does not go out when switching quickly from the MAXIMUM to the MINIMUM position.



BEFORE USING RANGE HOOD

INSTALLATION CHECKLIST

- 1.)** Is the range mounted on its legs?
- 2.)** Is the back guard securely connected?
- 3.)** Has the anti-tip device been properly installed?
- 4.)** Does the clearance from the side cabinets comply with the manufacturers directions?
- 5.)** Is the electricity properly grounded?
- 6.)** Is the gas service line connected following the directions of the manufacturer?
- 7.)** Have all the proper valves, stoppers and gasket been installed between the range and the service line?
- 8.)** Has the gas connection been checked for leaks?
- 9.)** Has the range been set for the type of gas available in the household?
- 10.)** Does the flame appear sharp blue, with no yellow tipping, shooting or flame lifting?
- 11.)** Has the minimum setting for all burners been adjusted?

FINAL PREPARATION

All stainless steel body parts should be wiped with hot, soapy water and with a liquid stainless steel cleanser.

If build-up occurs, do not use steel wool, abrasive cloths, cleaners, or powders! If it is necessary to scrape stainless steel to remove encrusted materials, soak with hot, wet cloths to loosen the material, then use a wood or nylon scraper. Do not use a metal knife, spatula, or any other metal tool to scrape stainless steel! Scratches are almost impossible to remove.

Before using the oven for food preparation, wash the cavity thoroughly with a warm soap and water solution to remove film residues and any dust or debris from installation, then rinse and wiped dry.

OPERATING SAFETY & WARNINGS

- Remember to set all cooktop / oven / broiler burners control knob to OFF position when not in use.
- Be sure your appliance is properly installed and grounded by a qualified technician.
- Children should not be left alone or unattended in area where appliance is in use.
- Children should never be allowed to sit or stand on any part of the appliance.
- Do not store items of interest to children in cabinets above a range or on the back guard of a range; children climbing on the range to reach items could be seriously injured.
- Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
- 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.
- 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.
- Do not to cover the holes inside the oven with aluminum foil.
- Do not to cover the worktop with aluminum foil.
- Do not store any flammable object or objects under pressure in the storage compartment.
- Keep the area of operation of the range free from combustible materials, gasoline and other flammable vapors and liquid.
- Do not store dangerous or flammable materials in the cabinets above the appliance, since this may result in a potential fire hazard.
- Do not use the appliance for space heating.
- Never use your appliance for warming or heating the room.
- Do not use aerosol sprays in the vicinity of the appliance while cooking.
- Do not sit or step on the oven door.
- Do not use oven for storage.
- Use care when opening door.
- Allow hot air or steam escape before removing or replacing food.
- Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.
- Keep oven vent ducts unobstructed.

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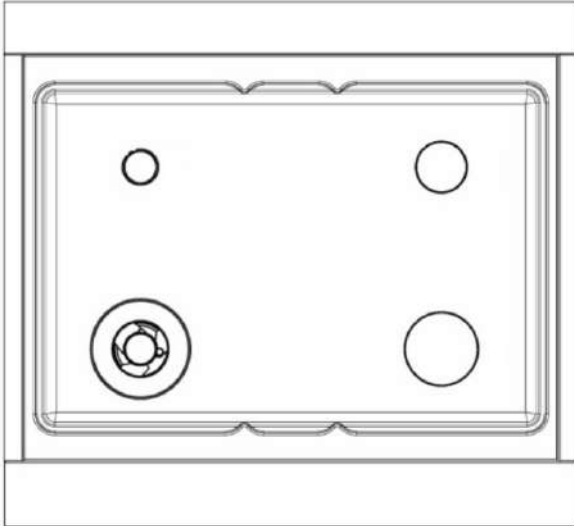
OPERATING SAFETY & WARNINGS

- Always place oven racks in desired location when oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- Do not clean oven 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 cleaning products. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Clean only parts listed in manual.
- Before cleaning the oven, remove racks and any other contents inside the oven.
- Do not use water on grease fires. Extinguish fire or flames or use dry chemical or foam type fire extinguisher.
- The cooktop and surfaces facing the cooktop may be hot even though they are dark in color. Areas near these may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact the cook top and surfaces facing the cook top until they have had sufficient time to cool.
- **WARNING: DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN.** Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Do not touch any surface of the oven until they have had sufficient time to cool, as some surfaces become hot enough to cause burns, including oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.
- Do not use an extension cord to connect this appliance. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.
- **WARNING: Do not operate the range without the anti-tip device in place and engaged; a child or adult can tip the range and be killed.** Verify the anti tip device has been properly installed and engaged. Ensure the anti tip device is re installed when the range is moved. Failure to do so can result in death or serious burns to children or adults.
- **ROOM VENTILATION** The use of a gas cooking appliance generates heat and humidity in the room where it is installed. Proper ventilation in the room is needed. Make sure the kitchen is equipped with a range hood of appropriate power (BTU minimum). Activate the exhaust fan range hood when possible. Intensive and continuous use of the appliance may require additional ventilation, for example by opening a window.

BURNER BTU DIAGRAMS

SURFACE BURNER LAYOUT

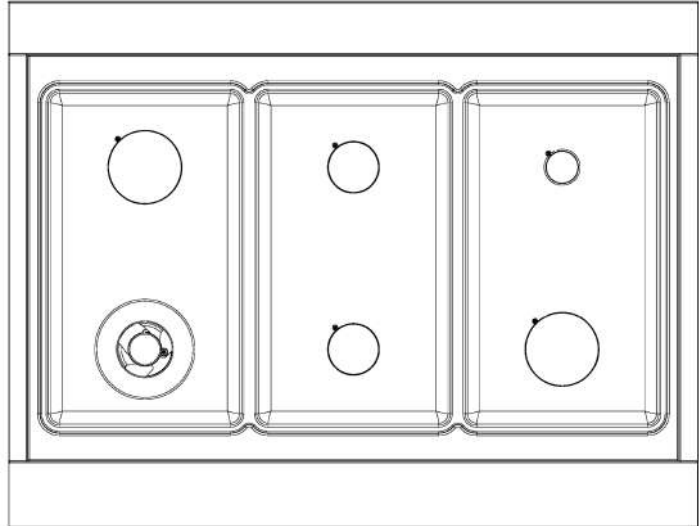
DFR304



BURNERS

- Left Front: 18000 BTU
- Left Rear: 4200 BTU
- Right Front: 13000 BTU
- Right Rear: 8500 BTU

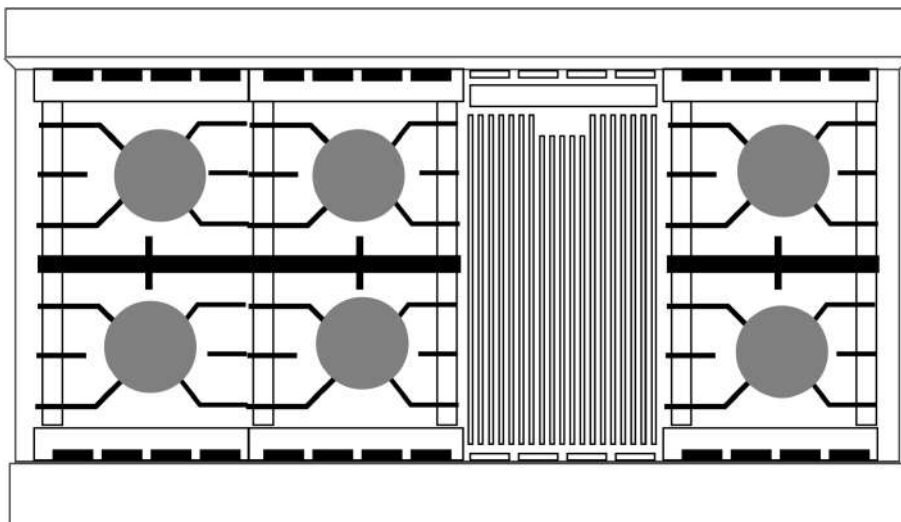
DFR366



BURNERS

- Left Front: 18000 BTU
- Left Rear: 13000 BTU
- Center Front: 8500 BTU
- Center Rear: 8500 BTU
- Right Front: 13000 BTU
- Right Rear: 4200 BTU

DFR486G



BURNERS

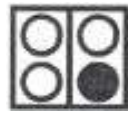
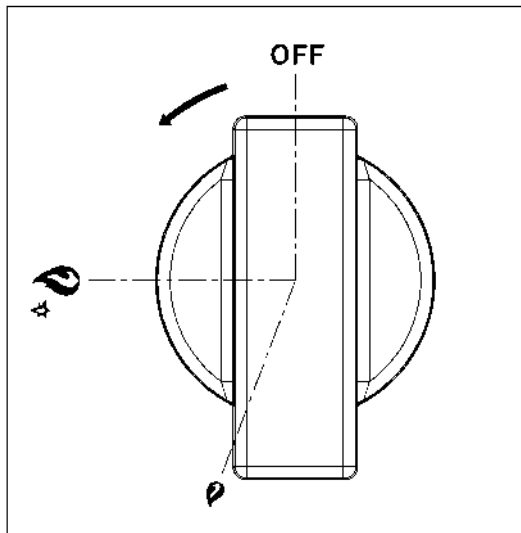
- Left Front: 18000 BTU
- Left Rear: 8500 BTU
- Center Front: 4200 BTU
- Center Rear: 13000 BTU
- Griddle: 13000 BTU
- Right Front: 18000 BTU
- Right Rear: 8500 BTU

OPERATING INSTRUCTIONS

COOKTOP SURFACE COOKING



IMPORTANT: Remember to set all cooktop oven broiler burners control knob to OFF position when not in use.



• Burner Position

Example showing Front right burner



• Maximum Temperature Setting

Recommended control knob position for burner ignition



• Minimum Temperature Setting

(*) Appliance with worktop gas valves alternative type

SURFACE BURNER OPERATION

Electric Ignition

To activate the electric ignition, simply turn the control knob counter-clockwise to maximum power (*position). Press the knob to start the flow of gas and the ignition spark. The spark will be released at the metal tip of the white ceramic pin located on the side of the burner. Once the flame is on, release the control knob gently.

If the flame turns off, repeat the above procedure.



ATTENTION: Do not ignite burners if the black burner cap is not installed or not centered. The flame will be irregular.

Manual Ignition

Manual ignition is always possible even when the power is cut off or in the event of power failure. Turn the control knob counter-clockwise to the MAXIMUM position. Light the flame with a kitchen lighter or with a match.

OPERATING INSTRUCTIONS

TIPS FOR USING BURNERS CORRECTLY

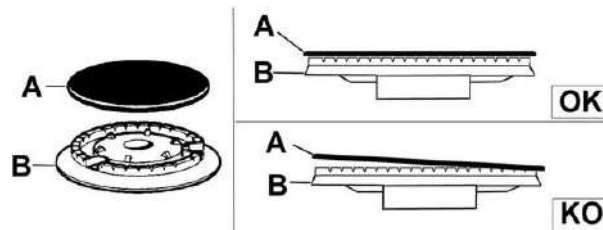


WARNING: KEEP CHILDREN AT A SAFE DISTANCE FROM THE APPLIANCE DURING OPERATING. DO NOT ALLOW CHILDREN TO OPERATE THE APPLIANCE.

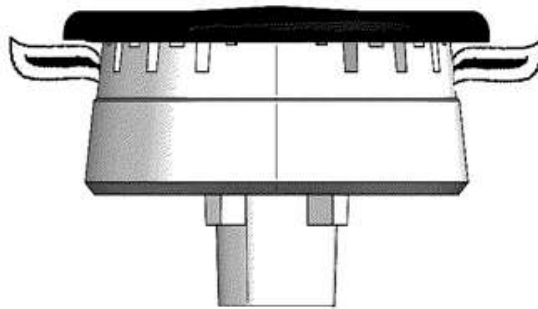


IMPORTANT: Remember to set all cooktop / oven / broiler burners control knob to OFF position when not in use.

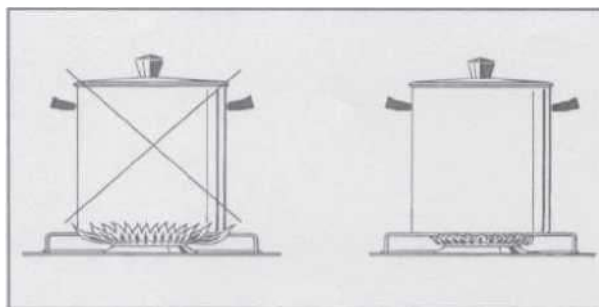
1.) Always check that the burner caps are properly installed before operation.



2.) Verify that the flame of the worktop burners be completely blue and with regular aspect as shown below.



3.) Always adjust the burner flame so it does not extend beyond the edge of the pan.



OPERATING INSTRUCTIONS

TIPS FOR USING PANS CORRECTLY



ATTENTION: Always ensure that bottom and handles of pans do not protrude from the worktop. When cooking with flammable fat such as oil, do not leave the range unattended.

Use pots of the appropriate size on each burner following the below chart:

Burner Recommended Pan Size	inches (mm)
Small	3 1/2" - 5 1/2" (90 - 140)
Medium	5 1/2"-10 1/4" (140 - 260)
Large	7 1/8" - 10 1/4" (180-260)
Dual Burner	8 2/3" - 10 1/4" (220 - 260)

- When boiling liquids, turn the knob to the MINIMUM position once boiling is reached to avoid overflow.
- Always use pots with matching lid.
- Dry the bottom of pans before operation.
- Use pots with a flat, thick bottom (except for wok cooking).

Wok Cooking

Always use the wok adapter supplied with the range. Wok pan external diameter shall not be smaller than 10" (25cm) and larger than 16" (40cm).

OPERATING INSTRUCTIONS

OVEN COOKING



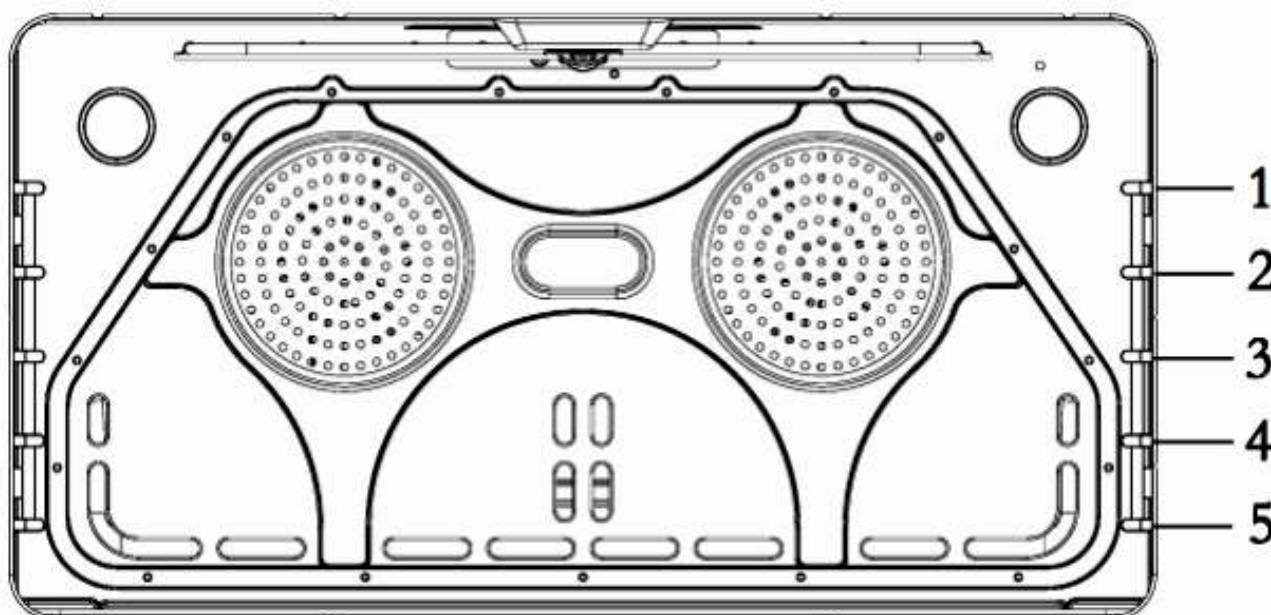
BEFORE USE: When using the oven for the first time it should be operated for 15-30 minutes at a temperature of about 500°F without cooking anything inside in order to eliminate any moisture and odors from the internal insulation.



IMPORTANT: In case of electric power failure, set oven/broiler controls in off position and do not attempt to use oven/broiler until electric power has been restored.

TIPS

- Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.
- Do not heat unopened food containers. Buildup of pressure may cause container to burst and result in injury.
- Keep oven vent ducts unobstructed.
- To keep the oven as clean as possible, cook on the tray.
- When available, always follow recipe book directions. Personal experience will help to determine any variations in the values reported in the table. In any case, it is recommended to follow the instructions of the specific recipe being used.
- The ranges are equipped with commercial grade shelves and an enamel cooking tray. Shelves are mounted on the appropriate guides situated on the sides of the oven compartment. Insert the shelf between top and bottom guide in any of the 5 positions available.



OPERATING INSTRUCTIONS

OVEN FUNCTIONS

The oven has 5 functions defined for the following operations:



BAKE - Broiler + Bottom heating elements, to be used with oven temperature from 100° to 500°F



TURBO - Circular + Bottom heating elements + fan, to be used with oven temperature from 100° to 500°F



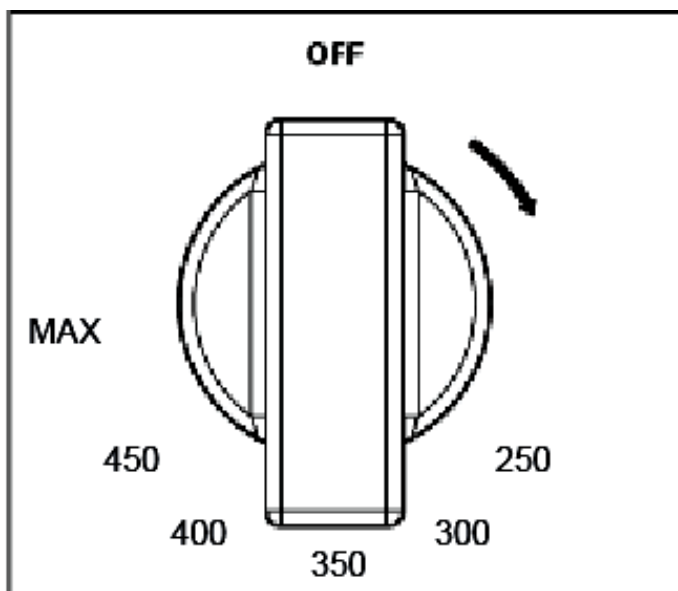
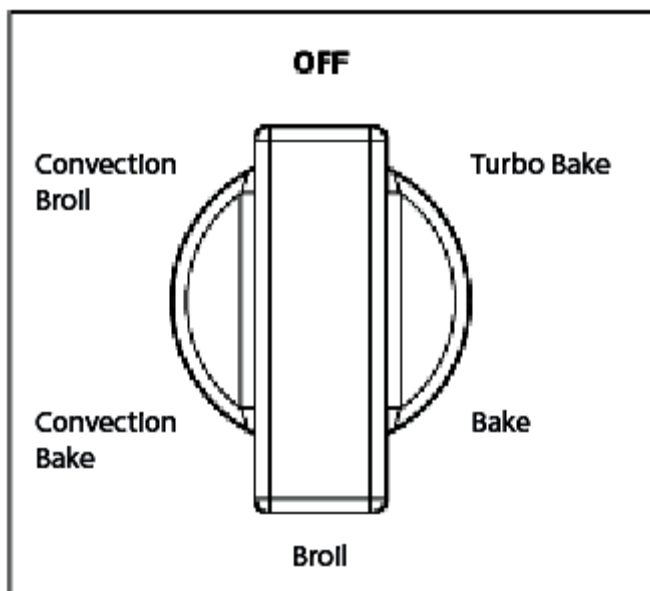
BROIL - Broiler heating element, to be used with temperature selector at 500°F for broiling



CONVECTION BROIL - Broiler heating element + fan, to be used with temperature selector at 500°F for convection broiling



CONVECTION BAKE - Circular heating element + fan, to be used with oven temperature from 0 to 500°F



OVEN LIGHT

The appliance is equipped with two oven lamps that light up when the oven door is opened or each time the oven is in operation. They are turned off during the cleaning cycle.

COOLING FANS

The appliance is equipped with two cooling fan motors that activate when the oven is in operation for cooking or cleaning, except in case of DEHYDRATE and PROOFING functions. In stand-by condition (both selector in OFF position), the cooling fan motors operate if oven temperature exceeds approximately 430°F (220°C) and stop automatically when oven temperature drops below approximately 285-360°F (140- 180°C).

FRONT INDICATOR LIGHT

This appliance is equipped with an indicator light on the front panel; the indicator light will be lit when the oven is heating. Once the oven reaches set temperature, the light will dim. The light will be completely OFF when both the oven temperature selection knob and the oven function selector knob are in the "OFF" position.

OPERATING INSTRUCTIONS



BAKE

Preheating

Preheat the oven before baking. The oven does not need to be preheated for 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.

Tips for Getting the Best Results

- Minimize opening the door.
- Choose the right size bake ware.
- Use the bake ware recommended in the recipe. Store the any other cookware, pans, etc. outside the oven: extra pans without food affect the browning and cooking.
- Browning can depend from the type of pan used:
 - For tender, golden brown crusts, use light non-stick anodized or shiny metal pans.
 - For brown crisp crusts, use dark non-stick/anodized or dark, dull metal utensils or glass bake ware. These may require lowering the bake temperature 25°F.

Bakeware Type

Metal bake ware (with or without a non-stick finish), heat-proof glass, glass ceramic, pottery, or other utensils are suitable for the oven. Suitable cookie sheets have a small lip on one side only. Heavy sheets or those with lips on more than one side may affect the baking time.

Bake Rack Positions

Rack level positions in the oven are numbered as in the diagram on Page 28.

One Rack Baking

The Bake mode is best for baking on one rack with rack level 3 and 4 used for most baked items. When baking tall items, rack level 4 may be used. Pies are best baked on rack level 4 or 5 to ensure the bottom of the crust is done without over-browning the top. When large pieces of meat or poultry are roasted such as a prime rib of beef or a turkey, rack level 4 is the preferred rack.

Two Rack Baking

Rack levels 3 and 5 may be used when baking on two levels. Cookies and biscuits can be cooked properly using these two racks. Casserole dishes may also be baked using these two levels.

OPERATING INSTRUCTIONS

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 and without having to rotate the pans. Convection also enables cooking simultaneously on multiple racks.

Low, shallow bake ware should be used with convection cooking. This allows the heated air to properly move 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.

Any food cooked uncovered will brown evenly and form a nice crust. Foods in covered dishes (casseroles, pot roast) or delicate custards are not suitable for convection cooking.



CONVECTION BAKE & TURBO

Time can be saved by baking an entire batch of cookies at the same time. The cookies will bake evenly and be done all at once. The baking time may be shorter due to the warm circulating air. For small items such as cookies, check to see if they are done one to two minutes before the recipe time. For larger baked items such as cakes, check five to six minutes before the time indicated on the recipe.

Convection cooking of meat and poultry will result in foods that are brown and crispy on the outside and moist and juicy on the inside. Large meat or poultry items may cook up to 30 minutes less than the suggested time so check them so they will not be over baked. A meat thermometer or an instant read thermometer will provide more accurate results than the "minute per pound" method. The larger the piece of meat or poultry, the more time you will save.

Converting Conventional Baking to Convection Cooking

To convert most recipes for baked items (cookies, cakes, pies, etc.), reduce the oven temperature by 25°F. For meats and poultry, use the temperature recommended in recipes and cooking charts.

throughout the oven cavity for all uses. Multiple rack use is possible for baking large amounts of food. When roasting, cool air is quickly replaced -searing meats on the outside and retaining more juices and natural flavor on the inside with less shrinkage.

CONVECTION BAKE

Full power heat is radiated from the bake element in the bottom of the oven and partial power is radiated from the top element. Air is circulated by the fan in the rear of the oven.

TURBO BAKE

The rear and bottom elements operate at full power. Air is circulated by the fan for even heating. Use this setting to reduce pre-heating time of the oven or for recipes which require uniform cooking with strong heat from bottom such as pizza and focaccia bread.

Continued on next page

OPERATING INSTRUCTIONS

CONVECTION BAKE & TURBO (Continued)

Preheating

Preheat the oven before baking. The oven does not need to be preheated for 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. When roasting meats, check internal temperature prior to time recommended by recipe to prevent over cooking. When roasting meats in convection mode, do not reduce temperature setting.

Condensation

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 will condense on any surface cooler than, the inside of the oven, such as the control panel.

Rack Positions

Large Main Oven One Rack Baking When baking on one rack, best results are obtained in the bake mode (see Bake). When roasting a turkey or a large piece of meat, convection bake may be used. Rack 4 is the most appropriate rack.

Two Rack Baking

Racks 4 and 2 are most appropriate when using the convection bake mode. Round cake pans should be staggered on racks 4 and 2. Rectangular (9 x 13) cake pans and cookie sheets should be placed on rack 4 directly under the one on rack 2. This may be used for cakes, cookies, biscuits and other foods for which two rack baking is desirable. When several casseroles, frozen pies or cakes are to be baked, use racks 4 and 2. These two racks can also be used for a large oven meal.

Bakeware Type

Aluminum bake ware gives the best browning results. Cookie sheets with only two sides give the best results. Aluminum commercial half-sheets or professional cooking utensils may be used but baking times may be increased.

Placement

For better browning, utensils such as cookie sheets. Rectangular baking pans should be placed crosswise on the rack with the shorter side facing right and left to allow better air flow. When baking on more than one rack, cookie sheets and rectangular (9 x 13) cake pans should not be staggered; round cake pans should be staggered.

Settings for BAKE/CONVECTION and BAKE/CONVECTION/TURBO Cooking Modes

These cooking modes are for baking, roasting or warming using one or two racks.

- 1.) Select **BAKE/CONVECTION** or **BAKE/CONVECTION/TURBO** using the Selector switch.
- 2.) Set the oven temperature using the oven temperature control knob (not over the maximum 500°F position). If using **CONVECTION**, set the oven control knob 25°F below the temperature suggested in the recipe. Do NOT change recipe temperature if roasting meats or poultry.

OPERATING INSTRUCTIONS

BAKING RECOMMENDATIONS

FOOD	PAN SIZE	CONTROL TEMPERATURE SETTING	TOTAL SUGGESTED COOKING TIME
Cookies	12'x15' Cookie Sheet	375*	8 to 12 minutes
Layer Cakes	8"or 9'Round	350*	25 to 35 minutes
Sheet Cakes	9"x13" Pan	350*	30 to 40 minutes
Bunt Cakes	12 Cup	325*	60 to 75 minutes
Brownies or Bar Cookies	9"x9" Pan	325*	20 to 25 minutes
Biscuits	12"x15" Cookie Sheet	425* or Package Directions	10 to 15 minutes
Quick Bread	8"x4" Loaf Pan	350*	55 to 70 minutes
Muffins	12 cup Muffin Pan	425*	14 to 19 minutes
Fruit Pies	9" Diameter	425*	35 to 45 minutes
Fruit Cobblers	9"x9" Pan	400*	25 to 30 minutes
Yeast Bread, Loaves	8 ^H "x4" Loaf Pan	375*	25 to 30 minutes
Dinner Rolls	9"x13" Pan	400*	12 to 18 minutes
Cinnamon Rolls	9"x13" Pan	375	25 to 30 minutes
Yeast Cotter and Cake	12"x15" Cookie Sheet	400*	20 to 30 minutes

OPERATING INSTRUCTIONS

BAKING RECOMMENDATIONS (continued)

FOOD	PREPARATION	APPROXIMATE DRYING TIME (hrs)	TEST FOR DONENESS
Fruit Apples	Dipped in 1/4 cup lemon juice and 2 cups water; 1/4" slices	11-15	Slightly pliable
Bananas	Dipped in 1/4 cup lemon juice and 2 cups water; 1/4" slices	10-15	Soft, pliable
Cherries	Wash and towel dry. For fresh cherries, remove pits	10-15	Pliable, leathery, chewy
Orange peels and slices	1/4" slices of orange, orange part of skin thinly peeled from oranges	Peels: 2-4 Slices: 12-16	Orange peel: dry and brittle. Orange slices: skins are dry and brittle, fruit is slightly
Pineapple rings	Towel dried	Canned: 9-13 Fresh: a-12	Soft and pliable
Strawberries	Wash and towel dry. Sliced 1/2" thick, skin (outside) down on rack	12-17	Dry, brittle
Vegetable Peppers	Wash and towel dry. Remove membrane of peppers, coarsely chopped about 1" pieces	16-20	Leathery with no moisture inside
Mushrooms	Wash and towel dry. Cut off stem end. Cut into 1/8" slices	7-12	Tough and leathery, dry
Tomatoes	Wash and towel dry. Cut thin slices, 1/6" thick, drain well.	16-23	Dry, brick red Colour
Herbs Oregano, Sage, Parsley, Thyme, Fennel	Rinse and dry with paper towel	3-5	Crisp and brittle
Basil	Use basil leaves 3 to 4 inches from top. Spray with water, shake off moisture and pat dry	3-5	Crisp and brittle

OPERATING INSTRUCTIONS



BROIL / CONVECTION BROIL

Preheating

Broiling requires constant exposure to high, intense heat. Only the upper element heats in the BROILER mode. It is recommended that you preheat the broil element before starting to cook. Preheat until the "PRE-HEATING" light turns off (about 5-6 minutes).

Tips for Getting the Best Results

- Defrost food before broiling.
- Keep oven door closed during broiling.
- Steaks should be more than 1" thick if rare meat is desired. Use convection broil if steaks are over 1-1/2 inches thick. Turn food over once after half cooking time. It is not necessary to turn very thin food (ham slices, fillets of fish, etc.). Liver slices must be turned over regardless of thickness.
- Use a timer. Set it for the minimum time and check the food.
- Center food directly under the broiling element for best browning.

Rack Positions

Before turning on the oven, place the rack in the desired position. After preheating the broiler, center the broil pan under the broil element.

- **Position 2:** Use this rack position when broiling beef steaks, ground meat patties, ham steak and lamb chops 1 inch or less thick. Also use when browning food.
- **Position 3:** Use this rack position when broiling meat 1 1/8 inches or more thick, fish, poultry, pork chops, ham steaks 1 inch or more thick.
- **Position 3 or 4:** Use this rack when broiling chicken quarters or halves.

Utensils

- Use metal or glass-ceramic bake ware when browning casseroles, main dishes, or bread.
- **DO NOT use heat-proof glass or pottery.** This type of glassware cannot withstand the intense heat of the broil element.

Broiling Using Meat Thermometer

To more accurately define the preparation of thick steaks or chops (at least 1 1/2 inches thick), use a meat thermometer. Insert the point of the thermometer into the side of the meat reaching the center of the steak or chop.

For rare steaks, cook the first side to 90°F. For medium or well done steaks, cook the first side to 100°F. Turn and cook the second side to desired internal temperature.

Continued on next page

OPERATING INSTRUCTIONS

BROIL / CONVECTION BROIL (Continued)

Setting BROILER or CONVECTION BROILER

Select CONVECTION BROIL to brown food slightly also on the bottom side. This mode is preferred for browning food on both side that is too delicate for turning such as fish. The degree of browning of each side might be different.

Set Oven to BROIL or CONVECTION BROIL

- 1.) Place oven rack in desired position.
- 2.) Set Selector Switch to **BROIL** or **CONVECTION BROIL**.
- 3.) Set oven temperature control knob to **BROILER** or **CONVECTION BROILER** setting corresponding to 500° fixed BROILER setting (not over maximum temperature 500°F or under 450°F)
- 4.) Wait until PRE-HEATING light turns off, after approximately 5-6 minutes.
- 5.) Place food in oven at desired rack position as referenced on Page 28.

OPERATING INSTRUCTIONS

BROILING & ROASTING RECOMMENDATIONS

BROILING AND ROASTING RECOMMENDATIONS					
FOOD ITEM	RACK NUMBER	OVEN MODE FUNCTION SELECTOR	CONTROL TEMPERATURE SETTING SELECTOR	APPROXIMATE COOKING TIME	SPECIAL INSTRUCTIONS AND TIPS
BEEF Ground Beef Patties, 1/2 thick	2	Broiler or convection Broiler	500° Fixed Temperature Setting.	15 to 20 minutes	Broil until no pink in center
T-Bone Steak	2	Broiler or convection Broiler	500° Fixed Temperature Setting.	12 to 20 minutes	Time depends on rareness of steak
Flank Steak	2	Broiler or convection Broiler	500° Fixed Temperature Setting.	12 to 20 minutes	Rare to Medium Rare
Eye of Round Roast	3	Bake or Convection bake	325°	20 to 25 min/lb	Small roasts take more minutes per pound; reduce time by using Convection Bake
PORK Loin Roast	3	Bake or Convection bake	325°	20 to 25 min/lb	Cook until juices are clear
POULTRY Boneless Skinless Chicken Breasts	2	Broiler or convection Broiler	500° Fixed Temperature Setting.	20 to 25 minutes	Cook until juices are clear
Chicken Thighs	3	Broiler or convection Broiler	500° Fixed Temperature Setting.	25 to 30 minutes	Remove skin; Cook until juices are clear
Half Chickens	3	Broiler or convection Broiler	500° Fixed Temperature Setting.	30 to 45 minutes	Turn with tongs; Cook until juices are clear
Roast Chicken	4	Bake or Convection bake	350°	75 to 90 minutes	Do not stuff; reduce time by using Convection Bake
Turkey	4	Bake or Convection bake	325°	20 to 25 min/lb	Do not stuff; reduce time by using Convection Bake

CARE & MAINTENANCE

REPLACING OVEN LIGHT BULBS



WARNING! Disconnect power before servicing unit.

To replace the oven light bulb, unscrew the protection cap that projects out inside the oven. **NOTE:** Touching the bulb with fingers may cause the bulb to burn out. Always use protective glove or use a cloth to remove the bulb.

CLEANING YOUR RANGE



ATTENTION: During cleaning operation never move the appliance from its foreseen original installation position.

- Never use abrasive cleaners. Scratches on the stainless steel surfaces are permanent.
- Do not clean the range when hot.

Cleaning After Installation

Use a stainless steel cleaning product or wipe to eliminate the glue residues of the blue protection film after removal.

Cleaning the Cooktop

Periodically clean the burner heads, the cast iron pan supports and the burner caps using warm water. Remove burned food and fat residues with a rubber spatula. If food residue prevent the smooth operation of the control knobs, call the customer service hotline to schedule service by a factory-trained professional.

Cleaning Stainless Steel

For best results, use a stainless steel cleaner product with a soft sponge or wipe. Alternatively use a soft sponge or cloth with a warm soap and water solution. Never use abrasive powders or liquids.

Cleaning the Burner Caps

Lift the burner caps from the burner heads and wash them in a warm soap and water solution. Dry thoroughly before using them again. Before reinstalling them on the burner head, check that the gas flow holes are not clogged with food residues or cleaning product residues.

Cleaning Enamel

Enamelled parts should be cleaned frequently with warm soap and water solution applied with a soft sponge or wipe. Never use abrasive powders or liquids. Do not leave acid or alkaline substances on the enamelled parts (such as vinegar, lemon juice, salt, tomato sauce, etc.). Use a rubber spatula to remove fat residues.

Cleaning the Glass Door

Clean the glass using a non-abrasive sponge or wipe with a warm soap and warm water solution. Use a rubber spatula to remove fat residues.



ATTENTION: While cleaning the door, avoid spillage of food residues and cleaning products in the venting holes situated on the top side of the door. To clean the inside of the oven door, call a qualified professional. If you have any further questions regarding cleaning the appliance, please contact your appliance retailer.

TROUBLESHOOTING

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

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burner will not ignite	There is no power to the cooktop	Replace fuse or reset circuit breaker.
Burner will not operate	First time use. Air still in the gas line.	Turn on any one of the surface burner knobs to release air from the gas lines.
	Control knob is not set correctly.	Push in knob before turning to a setting.
	The burner port is clogged.	Clean burner port opening using a stiff, nylon toothbrush or a straightened paper clip.
Gases not flowing.	Improper installation.	Turn the manual gas shut-off valve on. Installer should make sure regulator is correctly oriented (arrow towards unit).
Burner Flames are uneven, yellow and/or noisy	Burner port(s) are clogged.	Clean burner port opening using a stiff, nylon toothbrush or a straightened paper clip.
	Burner caps are not positioned properly.	Place burner caps so that the alignment pins are properly aligned with the slots.
	Propane gas is being used.	The range should be converted to LP gas by a qualified technician.
Burner flame is too high or too low	Cooktop gas supply is not correct.	Ensure the range is set for the correct gas type. It is factory set for natural gas. If connected to LP gas the burners should be converted to LP gas with the orifice/injector kit supplied and the pressure regulator converted to the LP gas setting by a qualified technician.
	The gas pressure is not correct.	Make sure the pressure regulator is installed correctly and the gas line pressure is correct. See Installation Instructions.
Burner makes popping noises	The burner is wet.	Allow the burner to dry before using.
	The burner cap and/or gas spreader is not positioned correctly.	Place burner caps so that the alignment pins are properly aligned with the slots.
Excessive heat around cookware on cooktop	The cookware is not the proper size for the burner.	Use cookware with a bottom surface approximately the same size as the cooking area and burner. Cookware should not extend more than 1" (2.5 cm) outside the cooking area. Adjust the flame so that it does not come up around the cookware.

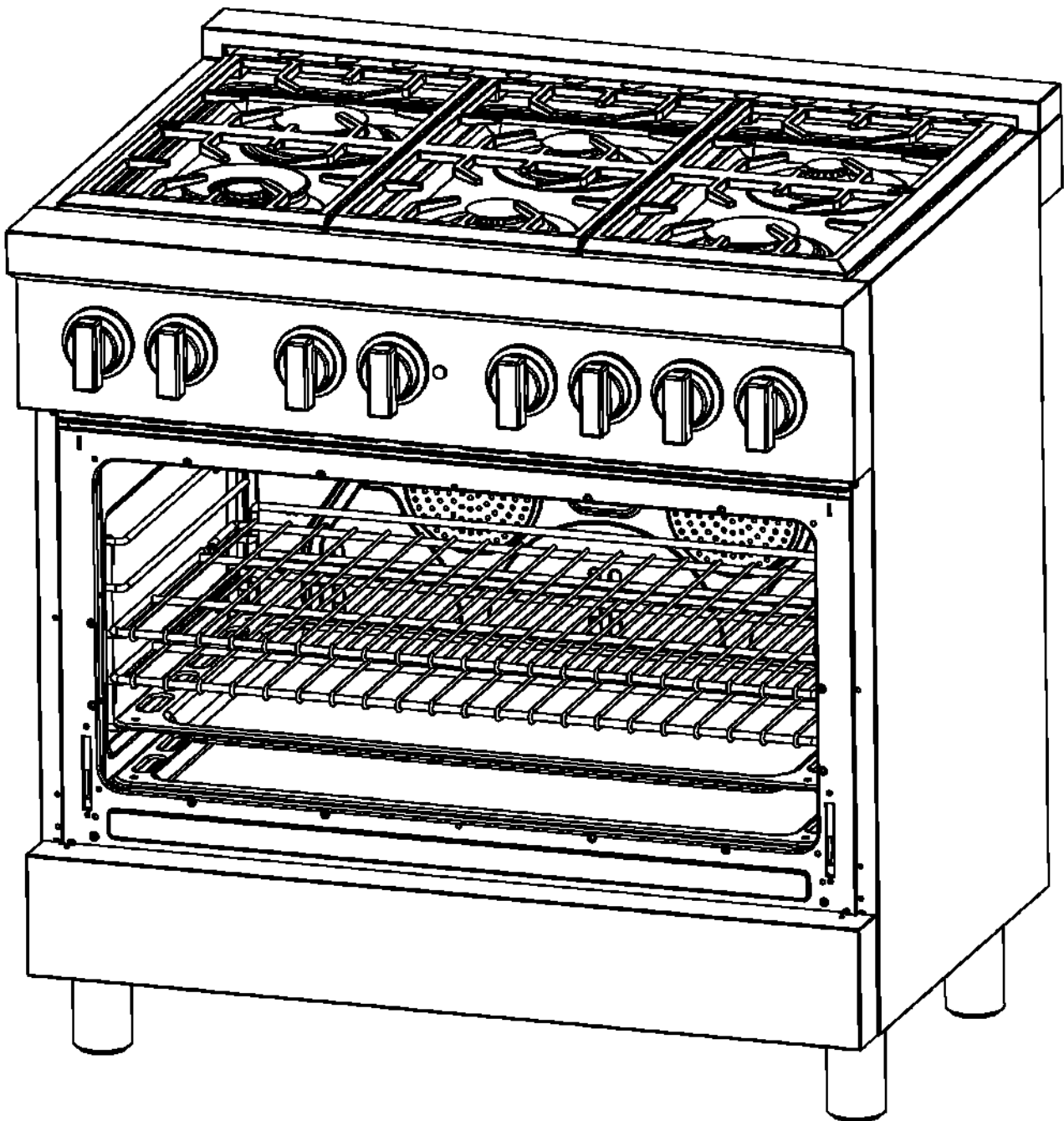
TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Oven is not heating	No power to the oven	Reset the circuit breaker or replace the fuse in the electrical box to your oven.
	Oven control not turned on	Make sure the oven temperature has been selected and timer is not " OFF ".
Oven is not cooking evenly	Not using the correct bake ware or oven rack position	Refer to cook charts for recommended rack position. Always reduce recipe temperature by 25 °F (15 °C) when baking with Convention Bake mode.
Broil does not work.	Knob settings are not in the correct positions.	Make sure oven temperature selection knob is set to " BROIL " and timer is not set to " OFF "
Cooling fan continues to run after oven is turned off	The electronic components have not yet cooled sufficiently	The fan will turn off automatically when the electronic components have cooled sufficiently.
Oven light is not working properly	Light bulb loose or burned-out.	Reinsert or replace the light bulb. Touching the bulb with fingers may cause the bulb to burn out.
Oven light stays on	Door is not closing completely	Check for obstruction in oven door. Check to see if hinge is bent or door switch broken.
Cannot remove lens cover	Soil build-up around the lens cover.	Wipe lens cover area with a clean, dry towel prior to attempting to remove the lens cover.
Heat blowing out from the front of oven.	Oven cavity ventilation on	The oven cavity ventilation is operating until the oven is sufficiently cooled. This is normal.
Excessive Moisture		When using bake mode, preheat the oven first. Convection Bake and Convection Roast will eliminate any moisture in the oven.
Porcelain Chips	Porcelain interior is bumped by oven racks	When removing and replacing oven racks, always tilt racks upward and do not force them to avoid chipping the porcelain.

**FOR MORE HELP, VISIT COSMOAPPLIANCES.COM
OR CALL COSMO CUSTOMER SUPPORT: 1-888-784-3108.**

LOCATION OF APPLIANCE TAGS

The rating tag shows the model and serial number of your range. It is located under the front



A= Rating tag(s) located under front edge of cooktop

B= Wiring / schematic diagram placed behind backside panel and on Pages 15-16

WARRANTY AND SERVICE

For full warranty details on this product please visit:
<http://www.cosmoappliances.com/warranty>

TO RECEIVE WARRANTY SERVICE, YOUR
PRODUCT MUST BE REGISTERED. TO REGISTER, VISIT:

WWW.COSMOAPPLIANCES.COM/WARRANTY

SCAN TO REGISTER



IMPORTANT

Do Not Return This Product To The Store If
you have a problem with this product, please contact

Cosmo Customer Support at

+1(888)784-3108

DATED PROOF OF PURCHASE, MODEL #, AND SERIAL #
REQUIRED FOR WARRANTY SERVICE

IMPORTANT

Ne pas Réexpédier ce Produit au Magasin

Pour tout problème concernant ce produit, veuillez contacter
le service des consommateurs Cosmo Customer Support au

+1(888) 784-3108

UNE PREUVE D'ACHAT DATEE EST REQUISE POUR BENEFICIER DE
LA GARANTIE.

IMPORTANTE

No regrese este producto a la tienda

Si tiene algún problema con este producto, por favor contacte el

AYUDA AL CLIENTE COSMO al

+1(888)784-3108

(Válido solo en E.U.A).

NECESITA UNA PRUEBA DE DE COMPRA FECHADA, NÚMERO DE
MODELO Y DE SERIE PARA EL SERVICIO DE LA GARANTÍA

Correct Disposal of this product:



This marking indicates that this appliance should not be disposed with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.

NOTE:

A series of 20 horizontal dashed lines for writing.



APPLIANCES

Cosmo is constantly making efforts to improve the quality and performance of our products, so we may make changes to our appliances without updating this manual.

Electronic version of this manual is available at:
www.cosmoappliances.com