

30" Slide-In Dual Fuel Range Owner's Manual



SLDF 30524SS



CONGRATULATIONS ON THE PURCHASE OF YOUR NEW BEKO SLIDE-IN RANGE

This stainless steel slide-in range has been manufactured in modern facilities with the utmost care and meticulous quality controls. We are so confident in the quality of this product that we back it with a two year parts and labor warranty. Please read this entire owners manual and safety and instructions booklet before using your product to ensure you understand all of its features and benefits and know how to operate it properly. This manual should be kept in an easily accessible location and passed on to any future owners.

- Always observe the applicable safety instructions.
- Please read any other documents provided with the product.

Take a moment to complete the following information so it can be easily referenced when contacting Customer Service:

Model

Serial No

(Located on bottom of control panel)

Date of Purchase

Store / Dealer

City

State

Zip Code

If you have questions or comments, please contact your local authorized Beko dealer, or call our Toll Free Customer Hotline number.

1-888-352 BEKO (2356)

BEKO.COM/US-EN

To register your product with Beko, please go to

BEKO.COM/US-EN/PRODUCT-REGISTRATION

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FURTHER INFORMATION

Browse the Beko website for helpful information on using your slide-in range, care and maintenance, troubleshooting and more just visit <http://www.beko.us>

PREMIUM TECHNOLOGY

At Beko, we believe a truly revolutionary product is one that redefines what is possible in terms of performance. Secondly, it must achieve that performance while using the least amount of natural resources possible. And finally, it needs to be priced within reach of everyone who wants to lead a healthy and sustainable life.

You don't have to be a pro to cook like one. To make sure every healthy recipe meets your standards of tasty perfection, Beko's advanced features let you cook with confidence.



AirFry

A healthier alternative to frying

AirFry delivers crispy food without the use of cooking oil, resulting in a healthy way to enjoy the taste of fried foods without the frying. AirFry also requires no pre-heat time. Faster and healthier cooking made easy.



XL Interior Volume – 5.7 Cubic Feet

Industry-leading 5.7 cu. ft. interior volume

Beko's oven interiors are the most spacious in their class. With an industry-leading 5.7 cu. ft. interior volume, you'll have more than enough room for the caramelized vegetables and tender roast at your next dinner party.



SelfClean

Save time and energy with self-cleaning function

Even if you love to cook, you probably don't love to clean your oven. Save time and energy with Beko's self-cleaning function. No need for harsh detergents or chemicals. Simply choose between three levels of self-cleaning, and even your toughest stains will be reduced to a fine ash that's easily wiped away.

TECHNICAL INFORMATION

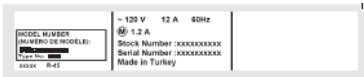
General	
Overall Height	36" (914 mm)
Overall Width	29 - 13/16" (757 mm)
Overall Depth	28 - 3/4" (730 mm)
Total electric power	4 kW
Electrical connection	120/240 V~;60 Hz 2AC~N
Cable type / Cross section / Fuse	SJT 3x18 / AWG / max. 6ft / min. 20A
Cable Length	max. 6ft
Gas type / pressure	Natural Gas 5" WC / LP Gas 10" WC
Burners	
Rear left	Normal Burner
Size	7 - 8,66 "
Power	7000 BTU/h / 6500 BTU/h
Front left	Rapid burner
Size	8,66 - 10,2 "
Power	12500 BTU/h / 9250 BTU/h
Central	Wok burner
Size	9,44 - 11 "
Power	18000 BTU/h / 16500 BTU/h
Front right	Rapid burner
Size	8,66 - 10,2 "
Power	12500 BTU/h / 9250 BTU/h
Rear right	Normal Burner
Size	7 - 8,66 "
Power	7000 BTU/h / 6500 BTU/h
Main oven	
Bake	2450 W
Broil	3350 W
Convection Roast	4000 W
Warming Drawer	380 W

This device corresponds to the following standards: ANSI Z21.1-2018 / CSA 1.1-2018 / CSA 2.17-2017 / UL 858 Household Electric Ranges standards.

SLIDE-IN RANGE OVERVIEW

Control knobs

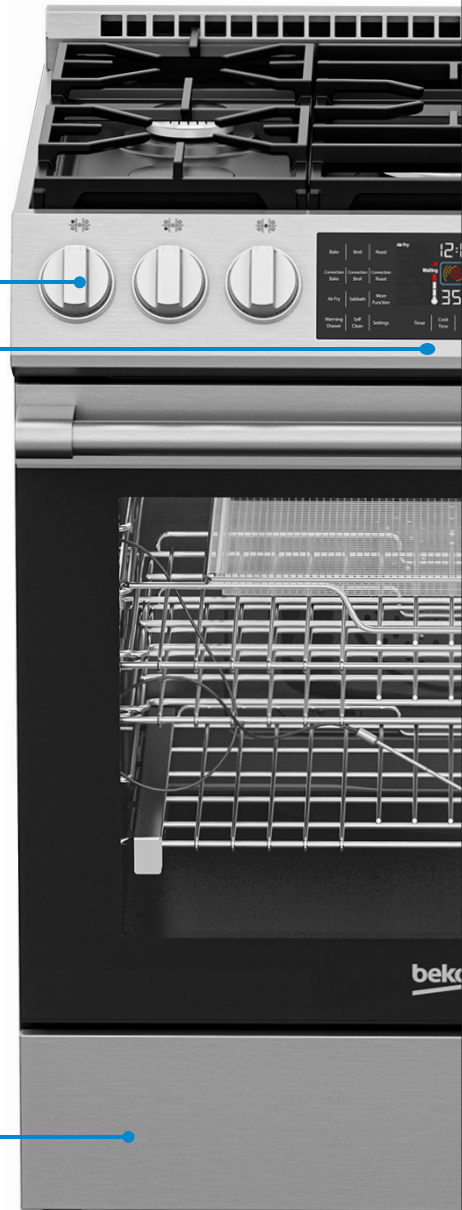
Model / Serial Tag / Rating Label



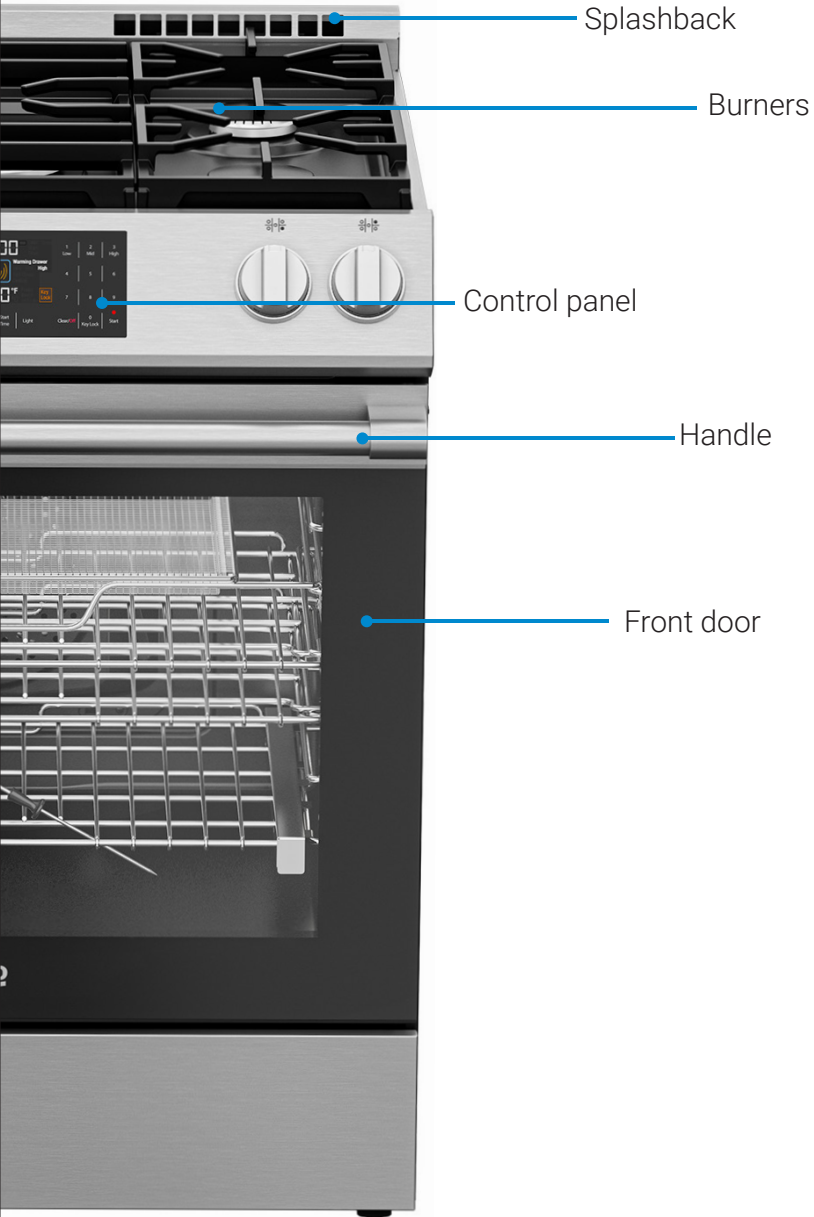
(Located on bottom of control panel)

Warming Drawer

Foot



SLIDE-IN RANGE OVERVIEW



CONTROL PANEL OVERVIEW

Display

The selected functions are shown here as well as the current oven operating conditions.



Burner Indicator Light

Burner Control Knobs

These knobs are used to turn on and adjust burner temperatures.

Numeric Keypad

This section is used to enter temperature, time, start and stop cooking modes.



Start / Cancel Keys

These keys are used to start and cancel cooking modes.

PREPARATION

The following information will help you to use your appliance in an ecological way, and to save energy.

TIPS FOR SAVING ENERGY

- Use dark-colored or -enamel coated cookware to improve heat transfer.
- Properly preheat the oven when cooking instructions suggest to do so.
- Refrain from opening the oven door while cooking.
- Cook multiple items at the same time or one right after the other while the oven is still hot.
- Defrost frozen meals prior to cooking.
- Turn oven off a few minutes before the cooking time ends. Make sure to keep the oven door closed to preserve the heat necessary to finish cooking.

FIRST CLEANING OF THE APPLIANCE

- Remove all packaging materials.
- Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.
- ❗ The surface might get damaged by some detergents or cleaning materials.
- ❗ Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

INITIAL HEATING

- Heat up the product for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.
- ❗ Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.
- ⚠ Warning: Hot surfaces cause burns! Product may be hot when it is in use. Never touch the hot burners. Keep children away.

For equipment with a cooling fan

- The cooling fan cools both the built-in cabinet and the front of the product.
 - ❗ Caution: The cooling fan continues to operate for about 20-30 minutes after the oven is switched off.
-

SETTINGS

⚠ Warning: Before using the oven, the clock must be set. If the clock is not set, the oven some functions will not work properly.

SETTING THE TIME

1. "Once the range is connected to power, of he "Settings" key is pressed the time will begin flashing in the display, along with the words "clock" and "time."



2. Using the keypad, begin entering the time of day. For example, let's assume it's 10:26 AM. Enter 1,0,2,6. As soon as you begin entering the time, only the time indicator will continue flashing. After making 12 hours setting, you can perform AM-PM selection by using keypad number 8 than "Start".

i If initial time setting is done in the 24 hour time scale (military time). See chart below for 24/12 time conversion. You can change the time scale to 12 hour mode after setting the time.

24 Hour	12 Hour	24 Hour	12 Hour
00:00	12:00 AM	12:00	12:00 PM
01:00	01:00 AM	13:00	01:00 PM
02:00	02:00 AM	14:00	02:00 PM
03:00	03:00 AM	15:00	03:00 PM
04:00	04:00 AM	16:00	04:00 PM
05:00	05:00 AM	17:00	05:00 PM
06:00	06:00 AM	18:00	06:00 PM
07:00	07:00 AM	19:00	07:00 PM
08:00	08:00 AM	20:00	08:00 PM
09:00	09:00 AM	21:00	09:00 PM

24 Hour	12 Hour	24 Hour	12 Hour
10:00	10:00 AM	22:00	10:00 PM
11:00	11:00 AM	23:00	11:00 PM

3. Once you've entered the correct time, confirm the time by touching the "Start" key on the touch pad, or wait approximately 10 seconds.

SETTING (12HR/24HR) CLOCK MODE

1. Press the Settings key until "12 / 24" blinks in the display.



2. "Once "12/24" begins to flash in the display, use the numeric touchpad and press 1 (for 12 hr) or 2 (for 24) time scale.

3. Confirm the selection by pressing "Start" on the touchpad or wait approximately 10 seconds.

i If 12hr clock is set, PM indicator is displayed. If 24hr clock is set, these indicators are not displayed.

SETTING TIMER ALARM VOLUME

1. Press the "Settings" key repeatedly until "VOL" is displayed.

SETTINGS



2. "Once "VOL" begins flashing in the display, use the numeric touchpad to choose the desired volume - 1 (low), 2 (med.), or 3 (high).
3. Confirm the selection by pressing " Start " on the touchpad or wait approximately 10 seconds.

SETTING TEMPERATURE UNIT (°F /°C)

1. Press the "Settings" key repeatedly until "F/C" begins to flash in the display.



2. Once "F/C" begins to flash in the display, use the numeric keypad to select the desired temperature scale, 1 (°F), or 2 (°C).
3. Confirm the volume by pressing " Start " on the touchpad or wait approximately 10 seconds.

TIPS

General information about cooking

- ⚠ Warning: Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Overheated oils bring risk of fire. Never attempt to extinguish a possible fire

with water! When oil catches fire, cover it with a fire blanket. Turn off the hob if it is safe to do so and call the fire department.

- ⚠ Warning: Never extend the flame beyond the outer edge of the cooking utensil. A higher flame wastes energy, and increases your risk of being burned by the flame.



- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it. Such vessels should not be used to keep foods either.

OPERATION

BURNERS

- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing. Do not put covers of saucepans or pans on cooking zones.
- Place the saucepans in a manner so that they are centered on the cooking zone. When you want to move the saucepan onto another cooking zone, lift and place it onto the cooking zone you want instead of sliding it.

Gas Cooking

• Size of the vessel and the flame must match each other. Adjust the gas flames so that they will not extend the bottom of the vessel and center the vessel on saucepan carrier.

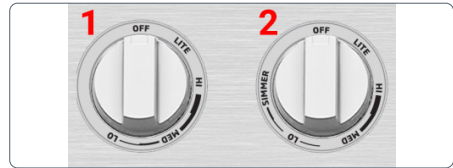
USING THE BURNERS



1. Normal burner	7 - 8,66" (180-220 mm)
2. Rapid burner	8,66 - 10,2" (220-260 mm)
3. Wok burner	9,44 - 11" (240-280 mm)
4. Rapid burner	8,66 - 10,2" (220-260 mm)
5. Normal burner	7 - 8,66" (180-220 mm)

Igniting the gas burners

- Gas burners are controlled with gas hob knobs).



1. Normal / Rapid Burners knob

2. Wok Burner knob

- Keep burner knob pressed.
- Turn it counter clockwise to level "LITE". Ignition starts at "LITE" position, combustion takes place towards the "HI" cooking position.
- Adjust it to the desired cooking power.

Turning off the gas burners

- Turn the knob to off (upper) position.

Wok burner

- Wok burners help you to cook faster. Wok, which is particularly used in Asian kitchen is a kind of deep and flat fry-pan made of sheet metal, which is used to cook minced vegetable and meat at strong flame in a short time.
- Since meals are cooked at strong flame and in a very short time in such fry-pans that conduct the heat rapidly and evenly, the nutrition value of the food is preserved and vegetables remain crispy. You can use wok burner for regular saucepans as well.

OVEN LIGHTS

- Press "Light" on the touchpad to turn the oven lights on and off.
- ① Oven light does not operate when the oven is in self clean mode.

OPERATION

OVEN

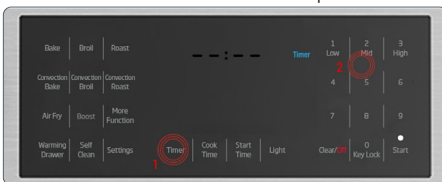


TIMER

- The oven timer can be used as a warning or reminder and operates separately from the oven functions. It can be used for any purpose with the oven on or in standby. The timer can be used in conjunction with the oven functions and will not interrupt or change the time set by the function.
- It can be useful to set the timer as a reminder to flip items in the oven at certain time, without interrupting the timed cycle of an oven function.

SETTING AN ALARM

1. Press "Timer" on the touchpad.



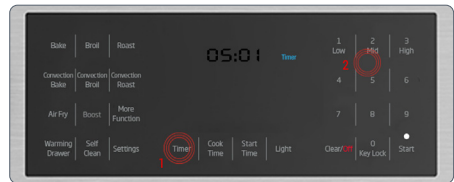
2. Using the numeric keypad, enter desired time period.
3. Confirm selection and start the timer by touching "Start" on the touchpad. Selection will automatically confirm by waiting approximately 10 seconds.
4. When the time period reaches "00:00", an alarm will sound and "Timer" and "End" will start flashing in the display.
5. To stop the audible alarm, touch any key on the touchpad.

i Maximum alarm period is 5 hours and

59 minutes. If a value greater than 5:59 is set, the clock will return an error.

CANCEL AN ALARM

1. To cancel an alarm after it has been set, press "Timer" on the touchpad.



2. Set the time to 00:00, the alarm will be canceled about 10 seconds later and 'Timer' symbol on display will disappear.

STANDBY POSITION

- Stand-by mode is active when oven has power. The display shows only time and cooking function symbols when the unit is not in use. Neither any indicators nor any heater elements on the unit are active at this position. If you wish to make a programmed cooking operation in the oven, please follow the steps to activate the initial set time section.

COOKING TIME SELECTION

- In this operation mode you can adjust cooking time.
 - Put your meal into the oven and close the oven door.
1. Select the desired oven function. (for example: Bake)
 2. If you want to change the temperature adjust the temperature using numbers on the right side while °F or °C is flashing.

OPERATION

OVEN

- For cooking time, press the 'Cook Time' key once. Enter the cooking time using numbers on the right keypad while Cook and Time are flashing.



- Once the cooking time is set, Cook and Time symbols will appear on the display continuously.
- If cooking function, temperature and time values are suitable, press Start to begin cooking. Cooking starts and "ON" appears on the display. The oven will be heated up to the preset temperature and will maintain this temperature until the end of the cooking time you selected.

- After the cooking is completed, the oven will give an audible warning.
- To stop the alarm signal, just touch any key.

DELAY COOKING TIME SELECTION

- In this operation mode you can set delay cooking time.
- Put your meal into the oven and close the oven door.

- Select the desired oven function. (for example: Bake) A default temperature will also be displayed.
- If you want to change the temperature adjust the temperature using the numbers on the right side while °F or °C is flashing.
- For setting the start time, press the 'Start Time' key once. Enter the time of day you wish the program to start.



- Press "Cook Time" key once to set the cooking time. Enter how long you wish program to last, using the numbers on the right while Cook and Time are flashing.
- To start the delay time cooking program press the "Start" key. Once you press the start key the clock will display the start time and the words "Start Time" for 5 seconds. Then it will display current time with the word "Waiting" and the light above the start key will be blinking.

- If you want to cancel the program simply press the "Clear/Off" key.

KEYLOCK (ACTIVATING)

- Key lock is activated by pressing 0-Key Lock key amongst the numbers on the right of display for approximately 3 seconds.



KEYLOCK (DEACTIVATING)

- Key Lock is deactivated by pressing 0-Key Lock key amongst the numbers on the right of display for approximately 3 seconds.
- Oven keys are not functional when the key lock function is activated. Key lock will be canceled in case of power failure.

OPERATION

OVEN

COOKING TIPS

Baking

- Use dark-colored or -enamel coated cookware to improve heat transfer.
- Use rack space efficiently.
- When cooking one item, place item in the middle of the rack.
- Select the preferred rack position before the oven starts heating. Do not change rack position when oven is hot.
- **DO NOT** broil with the door open.

Roasting

- Seasoning with lemon juice and black pepper will improve the cooking performance when cooking a whole chicken, turkey, or large piece of meat.
- Roasting meat with bones takes about 15 to 30 minutes longer than roasting meat with bones removed.
- Estimate 4 to 5 minutes of cooking time per centimeter height of meat.
- Fish should be cooked on the middle or lower rack positions during roasting.

Broiling

- Broiling is ideal for cooking meat, fish and poultry and will achieve a nice brown surface without drying out. Flat pieces, meat skewers, sausages, and vegetables with high water content are particularly suited for broiling.
- Distribute pieces directly on the wire shelf. Place pan underneath to catch the drippings. Add water to the drip pan for easy cleaning.

Cooking Vegetables

- Cook vegetables in a pan with a lid to keep them from running out of liquid and drying out.
- Boil vegetables before cooking in the oven to make sure they cook fully.

Rack Positions

- The oven racks can easily be removed and/or rearranged to fit your cooking needs. There are four rack positions, and rack position 1 is the bottom most rack position.
- For best results with conventional baking, do not use more than one rack at a time. If the use of two racks is required during conventional baking, it is recommended to leave one rack empty in between the two racks in use.
- For optimal broiling coverage, it is recommended to position the cooking vessel closest to the oven door just out of contact with the glass. Placing the cooking vessel towards the rear of the oven will reduce broiling coverage.



OPERATION

OVEN

OVEN FUNCTION MODES



Bake

- 1 For best results, preheat oven when using bake mode.
- 1 Heat radiates from the bake element, situated at the bottom of the oven cavity. The bake mode can be used for a variety of food items, from cakes to casseroles.
- 1 Bake food on a single rack with items positioned in the middle of the rack. Ensure 1 in. (25 mm) to 1.5 in. (38 mm) of space is between item and oven walls.
- 1 Baking time will vary with the size, shape, and material of the pan used.
- To use this mode, after placing food in the oven in an appropriate cookware, press the “Bake” key, enter the desired temperature with the numeric touchpad, and press the Start key. To cancel the cycle, press the “Clear/Off” key.
- 1 If you set the temperature below 500 F in Bake mode, the booster will work automatically. If you want to operate the Bake mode with a temperature above 501 F, you need to activate the booster manually.

Convection Bake

- 1 For best results, preheat oven when using bake mode.
- 1 Heat radiates from the bake element, situated at the bottom of the oven cavity, while the convection fan circulates the heat throughout the oven. Convection bake mode can be used to cook a variety of food items, from cakes to breads.
- 1 Convection bake mode is also ideal for sponge cakes, pastries, and biscuits cooking. Position items toward the rear of the top racks and toward the front of lower racks. Ensure 1 in. (25 mm) to 1.5 in. (38 mm) of space is between item and oven walls.
- 1 Baking time will vary with the size, shape, and material of the pan used.
- To use this mode, after placing food in the oven in an appropriate cookware, press the “Convection Bake” key, enter the desired temperature with the numeric touchpad, and press the Start key. To cancel the cycle, press the “Clear Off” key.

OPERATION

OVEN

Broil

- ① For best results, preheat oven for 5 to 6 minutes when using the broil mode. Turn items once while cooking. Broiling time will vary based on size, weight, thickness, starting temperature, and personal preference of doneness.
- ① Heat radiates from the broil element, situated at the top of the oven cavity. Broil mode can be used to cook small cuts and flat pieces of meat, poultry, and fish. Broil mode can also be used to brown breads and other foods.
- ① Broil items on a single rack using a broiler pan positioned under the broil element.
- To use this mode, after placing food in the oven in an appropriate cookware, press the "Broil" key, enter the desired temperature with the numeric touchpad, and press the Start key. To cancel the cycle, press the "Clear Off" key.

Convection Broil

- ① For best results, preheat oven for 5 to 6 minutes when using the convection broil mode. Turn items once while cooking. Broiling time will vary based on size, weight, thickness, starting temperature, and personal preference of doneness.
- ① Heat radiates from the broil element, situated at the top of the oven cavity. The convection fan circulates heat throughout the oven. Convection broil mode can be used to cook several small cuts and flat pieces of meat, poultry, and fish. Convection broil mode can also be used to brown breads and other foods.
- Broil items on a single rack using a broiler pan positioned under the broil element.
- To use this mode, after placing food in the oven in an appropriate cookware, press the "Convection Broil" key, enter the desired temperature with the numeric

touchpad, and press the Start key. To cancel the cycle, press the "Clear Off" key.

Roast

- ① For best results, preheat oven when using roast mode.
- ① Roast items on a single rack using a roasting tray or broiler pan, and position in the middle of the rack.
- ① You can use a lid or roasting bags in this mode. Follow manufacturer's directions for the roasting bag.
- To use this mode, after placing food in the oven in an appropriate cookware, press the "Roast" key, enter the desired temperature with the numeric touchpad, and press the Start key. To cancel the cycle, press the "Clear Off" key.

Convection Roast

- ① For best results, preheat oven when using convection roast mode.
- ① Heat radiates from the bake and broil elements. The convection fan circulates heat throughout the oven. The roast mode can be used for large cuts of meat and poultry or to roast several items at the same time. Convection roast mode can be used to reduce roast times while keeping the item moist and tender. Roast items on a single rack using a roasting tray or broiler pan, and position in the middle of the rack.
- ① **DO NOT** cover meat or use roasting bags in this mode.
- To use this mode, after placing food in the oven in an appropriate cookware, press the "Convection Roast" key, enter the desired temperature with the numeric touchpad, and press the Start key. To cancel the cycle, press the "Clear Off" key.

OPERATION

OVEN

Pizza

- ❶ This oven function is available by pressing "More Functions" on the touchpad until the function illuminates on the display.
- ❶ For best results, preheat oven and cook pizza on pizza pan or baking tray positioned in the center of the rack. Follow the manufacturer's directions if using a pizza stone.
- ❶ You can use a lid or roasting bags in this mode. Follow manufacturer's directions for the roasting bag.
- ❶ Heat radiates from the bake element. The convection fan circulates heat throughout the oven. Pizza mode can be used for fresh or frozen pizza. Follow manufacturer's directions for frozen pizza.

Prime Turkey

- ❶ This oven function is available by pressing "More Functions" on the touchpad until the function illuminates on the display.
- ❶ For best results, preheat oven when using prime turkey mode.
- ❶ Heat radiates from bake and broil elements. The convection fan circulates heat throughout the oven. The prime turkey mode can be used to cook a whole or partial turkey.
- ❶ Cook turkey on roasting tray or broiler pan positioned in the center of the rack.
- ❶ **DO NOT** cover meat or use roasting bags in this mode.

Boost

- ❶ Use the booster function (rapid preheating) to bring the oven to the desired temperature faster. After a cooking function is set, press the "Boost" touchpad to turn the booster on or off. The "Boost" indicator will illuminate when it is activated. The indicator will turn dark when the

booster is not active.

- ❶ Booster cannot be selected in Warm Keep, Sabbath and Self Clean.
- ❶ If you set the temperature below 500 F in Bake mode, the booster will work automatically. If you want to operate the Bake mode with a temperature above 501 F, you need to activate the booster manually.

Sabbath

- ❶ This oven function is available by pressing "More Functions" on the touchpad until the function illuminates on the display.
- ❶ Heat radiates from the bake element only.
 - Cook food on a single rack with items positioned in the middle of the rack. Ensure 1 in. (25 mm) to 1.5 in. (38 mm) of space is between item and oven walls.
 - To use this mode, after placing food in the oven in an appropriate cookware, press the "More Functions" key, until the function illuminates on the display enter the desired temperature with the numeric keypad, and press the Start key. To cancel the cycle, press the "Clear Off" key.
 - Temperature must be between 125°F (50°C) to 450°F (230°C).
 - Oven temperature cannot be changed after Sabbath mode starts. Oven lights are disabled during Sabbath mode. Audible alarms are disabled during Sabbath mode.
 - To turn off Sabbath mode, press "Clear/Off" and "Light" simultaneously on the touchpad for 2 seconds. Touching "Clear/Off" on the touchpad will turn the heating elements off, but will not change the appearance of the display.
 - Maximum time for Sabbath mode is 72 hours.

OPERATION

OVEN

Bread Proof

- ① Only bottom heat is on. The bread proof mode can be used leavening of the bread and pizza dough or other yeast dough.
- ① Use a bowl or a pan with lid or cover. Proof dough on a single rack with bowl or a pan is positioned in the middle of the oven. No preheat is necessary.

Warm Keep

- ① Always preheat oven and start with hot food when using the warm keep mode.
- ① Heat radiates from the bake element, situated at the bottom of the oven cavity. The warm keep mode will keep hot foods at serving temperature. Bacteria can grow rapidly in food between 40°F (4,5°C) and 140°F (60°C). For best results, do not warm food longer than 1 hour. The warm keep mode has three settings:

Low	150°F (65°C)
Mid	170°F (75°C)
High	200°F (95°C)

- Use the following table for recommended warm keep settings:

Temperature Setting	Food Type
Low	Soft rolls, chips, empty dinner burners
Mid	Casseroles, pizza,vegetables, eggs, pastries, biscuits, hard rolls, gravies
High	Roasts,poultry, hamburgers,bacon, baked potatoes

Warming Drawer

- ⚠ Warning: The warming drawer will keep hot, cooked foods at serving temperature. Always start with hot food. Cold or room temperature foods cannot be heated or warmed in the warming drawer (except crisping crackers, chips, dry cereal). Bacteria will grow very rapidly in food that in between 40 and 140°F. Always preheat the warming drawer before warming food. Do not heat food for more than 2 hours. The warming drawer has only three settings:

Low	150°F (65°C)
Mid	170°F (75°C)
High	200°F (95°C)

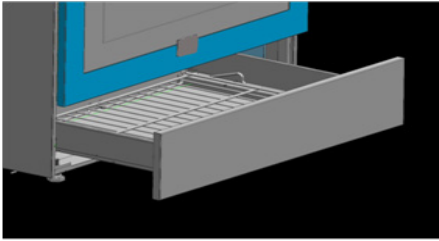
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Low	Soft rolls, chips, empty dinner plates
Mid	Casseroles, pizza,vegetables, eggs, pastries, biscuits, hard rolls, gravies
High	Roasts,poultry, hamburgers,bacon, baked potatoes

- ⚠ Caution: Put the cooked food in heat-safe serving dish on the rack in the warming drawer.Remove serving spoons etc. before placing dishes in the warming drawer.
- ⚠ Caution: Place the wire shelf that you use for oven turning upside down, in the warming drawer.

OPERATION

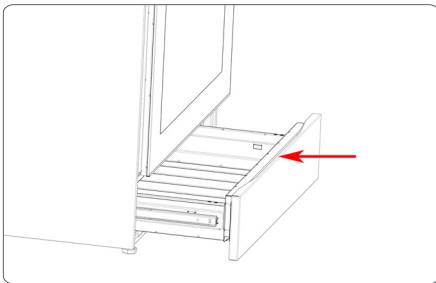
OVEN



- Press 'Warming Drawer', then push Bake, flashes 'Warming Drawer' on display and will start in 'Low' level. Choose the 1 (low), 2 (Mid) or 3 (High) on display.

▲ Warning: Use care when opening the drawer. Open the drawer a little and let hot air or steam escape before removing or replacing food. Hot air or steam that escapes can cause burns to hands, face and/or eyes.

▲ Warning: Do not store any material in the warming drawer/storage heavier than 20 lb.



- Slide open the drawer until it stops from the middle of drawer shown above.

AirFry

▲ Warning: Airfry accessories should only be used with the airfry function. When the Airfry accessory is used with functions where the oven burners work (bake, convection bake, roast, convection roast, etc.), oil falling off the accessory may cause smoke and fire in the oven due to the heat.

i The AirFry mode is designed to produce foods with a crispier exterior than traditional oven cooking.

i The AirFry mode is intended for single rack cooking only. Select AirFry, then input the desired set temperature and press Start. The temperature can be set between 125°F and 550°F.

i Rack position 3 is recommended most foods. Use rack position 2 for thicker foods.

i Foods may cook faster than expected if the oven is already hot when food is placed in the oven.

i If foods are browning too quickly, try a lower rack position or lower oven set temperature.

i Rack position 3 is recommended most foods. Use rack position 2 for thicker foods.



OPERATION

OVEN

❶ Place a proper size (larger than AirFry tray) baking sheet or tray on the rack below the AirFry tray to catch any drippings from food. This will help to reduce splatter and smoke. If you don't use tray to catch oil, oil can cause a fire hazard or poor oven performance.

❷ **Caution:** Foods high in fat will smoke when using the AirFry mode. For best results, follow these recommendations when air frying foods that are high in fat, such as chicken wings, bacon, sausage, hot dogs, turkey legs, lamb chops, ribs, pork loin, duck, or some plant-based proteins.

❸ **Caution:** Never cover slots, holes, or passages in the oven bottom or cover entire racks with materials such as aluminum foil.

Doing so blocks airflow through the oven and can result in carbon monoxide poisoning. Aluminum foil can also trap heat, causing a fire hazard or poor oven performance.

❹ **Caution:** Turn on your exhaust hood at a high fan setting before you start AirFry and leave it on for 15 minutes after you're done.

- Clean the grease filters on your exhaust hood regularly.

- Keep the oven free from grease buildup. Wipe down the interior of the oven before and after air frying.

⚠ **Warning:** Accessible parts may become hot during use. Make sure it is cold enough to clean.

AIRFRY COOK GUIDE

Food	Cooking Mode	Oven Temp.	Rack Position	Time (min.)	Recommended amount
Homemade potato*	AirFry	430°F (220°C)	4	35 ... 45	200-1400 g
Frozen potato	AirFry	430°F (220°C)	4	30 ... 40	200-1400 g
Chicken leg/wing	AirFry	430°F (220°C)	4	40 ... 50	500-1500 g
Chicken breast	AirFry	430°F (220°C)	4	30 ... 40	200-700 g
Frozen nugget	AirFry	430°F (220°C)	4	15 ... 25	400-1000 g
Meatball	AirFry	430°F (220°C)	3	20 ... 30	20-25 pieces
Whole fish	AirFry	430°F (220°C)	3	30 ... 40	2-5 pieces
Frozen crunchy fish (fish fingers)	AirFry	430°F (220°C)	3	15 ... 25	500-1500 g
Frozen pastry	AirFry	430°F (220°C)	3	25 ... 35	200-800 g (10-40 pieces)
Frozen pizza	AirFry	430°F (220°C)	3	10 ... 20	2-4 pieces
Sausage	AirFry	430°F (220°C)	3	15 ... 25	10-20 pieces

❶ *Hold the potatoes in water for 30 minutes, dry and add ¼ to 1 tablespoon of oil.

❶ Place a baking sheet or tray on the rack position 1 to catch any drippings from food. This will help to reduce splatter and smoke.

❶ For best results, preheat oven when using AirFry mode.

OPERATION

OVEN

Using the Meat Probe

- ① The probe is used to measure the central temperature of meats and poultry such as chicken or turkey by sticking the thin and long part into the meat and attaching the other end to its slot on the side wall of the chassis. Measured inner temperature of the food indicates the doneness level of the meat.



"Probe" appears on the display of the oven when the probe is attached to its slot on the side wall of the chassis. It can be used with the Probe; Bake, Convection Bake, Roast, Convection Roast, Prime Turkey functions.

1. Select one of the oven functions which allows using the probe.
2. To adjust the food central temperature, enter the food central temperature with the numbers on the right hand side while °F or °C is blinking and press "Start".
3. To adjust the oven inner temperature, enter the oven inner temperature with the numbers on the right hand side while °F or °C is blinking. And then press "Start" to start cooking.
4. The temperature that appears on the display during cooking is the food central temperature measured by the probe.
5. Cooking is terminated automatically once the adjusted food central temperature is attained.

Oven Functions Table

Function	Temperature		
	Recommended	Maximum	Minimum
Bake	350°F (175°C)	550°F (290°C)	125°F (50°C)
Convection Bake	300°F (150°C)	550°F (290°C)	125°F (50°C)
Roast	375°F (190°C)	550°F (290°C)	125°F (50°C)
Convection Roast	375°F (190°C)	550°F (290°C)	125°F (50°C)
Broil	350°F (175°C)	550°F (290°C)	350°F (175°C)
Convection Broil	350°F (175°C)	550°F (290°C)	350°F (175°C)
Pizza	425°F (220°C)	550°F (290°C)	125°F (50°C)
Sabbath	350°F (175°C)	450°F (230°C)	125°F (50°C)
Warm Keep	150°F (65°C)	200°F (95°C)	150°F (65°C)
Prime Turkey	325°F (165°C)	550°F (290°C)	125°F (50°C)
Bread Proof	100°F (40°C)	125°F (50°C)	100°F (40°C)
AirFry	430°F (220°C)	550°F (290°C)	125°F (50°C)
Warming Drawer	*170°F (75°C) MID	*200°F (95°C) HIGH	*150°F (65°C) LOW
Self Clean		5 Hours	3 Hours

- ① The warming drawer has only three options to set. (LOW-MID-HIGH)

OPERATION

SUGGESTED BAKE/ROAST TIMES CHART

Food	Cooking Mode	Oven Temp.	Number of Racks	Rack Position
Sponge cake	Bake	350°F (175°C)	Single	4
Sponge cake	Convection Bake	300°F (150°C)	Multiple	3 and 5
Loaf (leavened)	Bake	400°F (205°C)	Single	4
Loaf (leavened)	Convection Bake	400°F (205°C)	Single	3
Puff pastry	Convection Bake	375°F (190°C)	Multiple	3 and 5
Fresh pizza, thin	Pizza	425°F (220°C)	Single	2
Fresh pizza, thick	Pizza	425°F (220°C)	Single	2
Frozen pizza, thick	Pizza	425°F (220°C)	Single	2
Chicken, whole (4-5 lb)	Convection Roast	375°F (190°C)	Single	3
Turkey, whole, unstuffed (18-20 lb)	Convection Roast	325°F (160°C)	Single	1
Sirloin, boneless (4-4.5 lb)	Convection Roast	325°F (160°C)	Single	3
Toast bread	Broil	High	Single	5
Chicken thigh (2-2.5 lb)	Broil	High	Single	4
Chicken thigh (2-2.5 lb)	Broil	Mid	Single	4
Ground beef, (0.3" - 0.5" thick, 6 patties)	Broil	High	Single	4
Hamburger, frozen (0.3" - 0.5" thick, 6 patties)	Broil	High	Single	4
Leavening	Bread Proof	100/40	Single	3

① For best results, preheat oven when using bake mode.

OPERATION

SUGGESTED BAKE/ROAST TIMES CHART

Time(min.)	Pan Size and Type	Explanation
25 - 35	8" (200mm) or 9" (230mm) round	The cakes are positioned in the middle of the oven. Bake foods with 1" (25 mm) - 1.5" (38 mm) space between pans and oven wall.
25 - 35	8" (200mm) or 9" (230mm) round	The cakes are positioned with the top rack cakes toward the rear of the oven and lower rack cakes towards front of the oven door. Bake foods with 1" (25 mm) - 1.5" (38 mm) space between pans and oven wall.
40 - 50	Baking tray	
35 - 45	Baking tray	
25 - 35	Cookie sheet	The sheets are positioned with the top rack sheet toward the rear of the oven and lower rack sheet towards the oven door. Bake foods with 1" (25 mm) - 1.5" (38 mm) space between pans and oven wall.
8 - 15	Pizza pan or baking tray	
12 - 20	Pizza pan or baking tray	
10 - 15	Pizza pan or baking tray	
80 - 120	Roasting pan or broiler tray	Minimum internal temperature is 180°F (85°C) in thigh.
200 - 240	Roasting pan	Minimum internal temperature is 180°F (85°C) in thigh. Foil the top surface of turkey to prevent browning in last 30 minutes of cooking, if necessary.
55 - 70	Broiler tray	Internal temperature is 145°F (62°C) for medium-rare, 160°F (71°C) for medium.
2 - 2:30	Broiler tray	Place broiler tray centrally located under broil element.
Side 1: 16 - 20 Side 2: 8 - 12	Broiler tray	Place broiler tray centrally located under broil element. Minimum internal temperature is 180°F (82°C) in thigh.
Side 1: 20 - 24 Side 2: 14 - 16	Broiler tray	Place broiler tray centrally located under broil element. Minimum internal temperature is 180°F (82°C) in thigh.
Side 1: 5 - 7 Side 2: 3 - 5	Broiler tray	Place broiler tray centrally located under broil element.
Side 1: 7 - 10 Side 2: 2 - 4	Broiler tray	Place broiler tray centrally located under broil element.
30-40	Bowl or pan with cover	

CARE AND MAINTENANCE

SELF CLEANING FUNCTION

▲ Warning: If the oven is hot, self cleaning mode cannot be operated until the oven is cold. If the self cleaning mode malfunctions (power cut), turn the oven off and disconnect the power supply, and call the service.

▲ Warning: **Hot surfaces cause burns!** Do not touch the product during self cleaning step and keep children away from it. Keep at least 30 minutes before removing the remnants.

▲ Warning: The oven is equipped with self-cleaning function. The oven is heated to approx. 790 °F and existing dirt is burned to ashes. A strong smoke development may arise. Provide for good ventilation.

• Clean the control panel and knobs with a damp cloth and wipe them dry.

• The self-cleaning should be used after approx. every 10th oven usage. The self-cleaning has three levels. It can be selected according to level of dirtiness.

1. **Low level (Low)**: It takes 3 hours.

2. **Medium Level (Mid)**: It takes 4 hours.

3. **High Level (High)**: It takes 5 hours.

▲ Warning: Remove all accessories from the oven.

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

▲ Warning: Before operating the self-clean cycle, remove dirt from exterior surfaces and oven interior with a damp cloth, wipe grease and food soils from the oven. Excessive amount of grease may ignite, leading to smoke damage to your home. Remove all accessories from the oven.

▲ Warning: Do not clean the door gasket. Fiberglass gasket is highly sensitive and can get damaged easily. In case of a damage on the oven door gasket, replace with the new one from the authorized service.

! Caution: Before the self-cleaning cycle, remove dirt from exterior surfaces and oven interior with a damp cloth.

1. Press "Self Clean" on the touchpad.



2. Set the desired level by pressing the keypad.

3. Confirm the by pressing " Start " on the touchpad and it begins.

4. If there is a fire in the oven during self-clean, turn the oven off and wait for the fire to go out. Do not force the door open. Introduction of fresh air at self-clean temperatures may lead to a burst of flame from the oven. Failure to follow this instruction may result in severe burns.

▲ Warning: The health of some birds and pets is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Always move birds and pets to another closed and well ventilated room. Keep the kitchen well-ventilated during the Self-Cleaning cycle also for your health.

CARE AND MAINTENANCE

! Caution: During the Self-Cleaning cycle, the electrical flow to hob burners will be cut. After turning the function and thermostat knob to off position, the door lock will be automatically opened. When the oven gets cool, the electrical flow to hob burners will be started.

i During the Self-Cleaning cycle, the lamp cannot be operated.

CLEANING OVEN DOOR

• To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.

i Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

Removing the oven door

• When removing the oven door, make sure oven is cool and power to the oven has been turned off before removing the door.

▲ Warning: Failure to do so could result in electrical shock or burns.

• The oven door is heavy and parts of it are fragile. 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.

▲ Warning: Failure to grasp the oven door firmly and properly could result in personal injury or product damage.

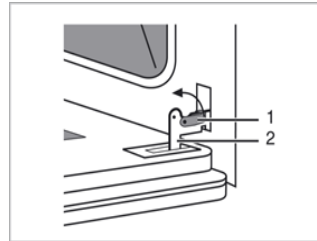
• To avoid injury from hinge bracket snapping closed, be sure that both levers are securely in place before removing the door. Also, do not

force door open or closed the hinge could be damaged and injury could result.

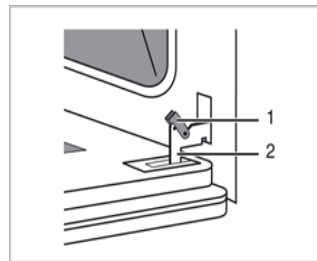
• Do not lay removed door on sharp or pointed objects as this could break the glass. Lay on a flat, smooth surface, positioned so that the door cannot fall over.

• Oven door can be removed in order to clean the inside of oven easily.

1. Open the oven door completely.
2. Press the hinge clamps located at both sides of the door backwards.
3. Move the oven door to a slightly inclined position.
4. Raise the oven door forwards with your two hands.
5. Once you complete cleaning, perform the same procedure in reverse order to reinstall the oven door.



1. Hinge Clamps 2. Hinge



! Caution: Once you complete cleaning, perform the same procedure in reverse order to reinstall the oven door.

CARE AND MAINTENANCE

REPLACING THE OVEN LAMP

⚠ Warning: Hot surfaces cause burns!
Before replacing the oven lamp, make sure that the product is disconnected from mains and cooled down in order to avoid the risk of an electrical shock.

! Caution: The oven lamp is a special electric light bulb that can resist up to 300°C (573 °F). See Technical specifications. for details. Oven lamps can be obtained from Authorised Service Agents or technician with licence.

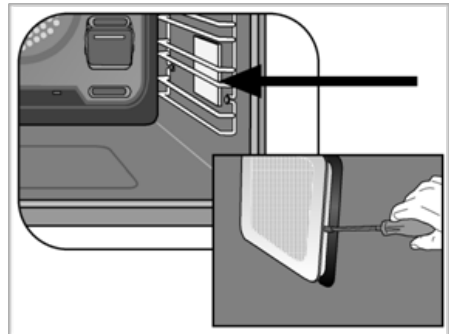
! Caution: Position of lamp might vary from the figure.

• The oven lights can be illuminated with lamp button. The lights are switched on when the door is opened or when the oven is in a cooking cycle. The oven lights are not illuminated during self clean. Each light assembly consist of a removable lens, a light bulb as well as a light socket housing that is fixed in place. Light bulb replacement is considered to be a routine maintenance item.

! Caution: In this oven, an incandescent lamp with a power of less than 40 W, a height of less than 60 mm, a diameter of less than 30 mm or a halogen lamp with socket type G9, a power of less than 60 W is used. The lamps are suitable for operation at temperatures above 300 °C. Oven lamps can be obtained from Authorised Service Agents or technician with licence. This product contains a lamp of energy class G.

! Caution: The lamp used in this appliance is not suitable for household room illumination. The intended purpose of this lamp is to assist the user to see food stuffs.

1. Turn off power at the main power supply (your fuse or breaker box)..
2. Turn the glass cover counter clockwise to remove it. (See Cleaning the oven.)



3. Remove the protective glass cover with a screwdriver
4. Pull out oven lamp and replace it with new one.
5. Install the glass cover and then the wire racks.

TROUBLESHOOTING

▲ Warning: Consult your Authorized Service Agent or the dealer where you purchased the product if the instruction above do not remedy your issue. Never attempt to repair a defective product yourself.

OVEN EMITS STEAM WHEN IN USE

- Steam escaping during operation is normal. >>>No corrective action needed.

METALLIC NOISES EMITTED DURING HEATING AND COOLING

- Metal parts expand during temperature change. >>>No corrective action needed.

PRODUCT DOES NOT OPERATE

- Defective or tripped main fuse or circuit breaker. >>>Reset fuse or breaker. If defective, have an electrician replace the circuit breaker.
- Key lock enabled. >>>Disable key lock, see Operation.

OVEN LIGHTS DO NOT TURN ON

- Defective oven light bulb. >>>Replace bulb.
- Defective or tripped main fuse or circuit breaker. >>>Reset fuse or breaker. If defective, have an electrician replace the circuit breaker.

OVEN DOES NOT HEAT

- Function and/or temperature not set. >>>Set function and/or temperature.
- Time not set. >>>Set the time.
- Defective or tripped main fuse or circuit breaker. >>>Reset fuse or breaker. If defective, have an electrician replace the circuit breaker.

CLOCK DISPLAY BLINKING OR CLOCK SYMBOL ON

- Power outage occurred. >>>Set oven time, see Settings.

WARRANTY AND SERVICE

The warranties provided by Beko in these statements only apply to Beko ranges sold to the original purchaser or homeowner in the US and Canada. The warranty is not transferable. To obtain warranty service, please contact our nearest distributor as listed by state and province. You will need your range model number, serial number, retailer name and address, where purchased and purchase date / installation date. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. Also, please make sure you register your product for warranty at www.beko.us.

Full 2 year warranty from date of first installation*	Beko will repair or replace at no cost to the consumer any defective parts of the range if used under normal household conditions. Cosmetic defects must be reported within 10 business days from installation.
Limited 2 year ++ warranty from date of first installation* (parts only)	Beko will repair or replace any parts at no cost to the consumer if material defects or workmanship have caused the damage or failure of these components.

*Installation date shall refer to either purchase date or 5 business days after delivery of the product to the home, whichever is later.

DISCLAIMERS OF WARRANTIES AND EXCLUSIONS

Warranty is void if the product is used commercially (e.g., bed + breakfast, nursing home etc.).

Service must also be performed by an authorized Beko service agency. Warranty does not cover service costs by an authorized service agent to correct installation, electrical problems or educational instruction on the use of the range.

The warranty also does not cover defects or damage caused by an act of God (such as storms, floods, fires, mudslides, etc.), damage cause by use of the for purposes other than those for which it was designed, misuse, abuse, accident, alteration, improper installation, maintenance, travel fees, service calls outside normal service hours, pick up and delivery, any food loss due to product failure, unauthorized service work or work.

This product is fully tested and went through official quality assurance inspections before leaving the original manufacturing site. Warranty terms for this Beko household appliance is not valid if the product is altered, tampered, modified, additional parts assembled, fixed and re-packed by an authorized distributor, servicer, a third party

WARRANTY AND SERVICE

retailer, reseller or by any other unauthorized person(s).

TO THE EXTENT PERMITTED BY LAW, THIS WARRANTY IS IN LIEU OF ALL OTHER EXPRESSED AND IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. BEKO UNDERTAKES NO RESPONSIBILITY FOR THE QUALITY OF THIS PRODUCT EXCEPT AS OTHERWISE PROVIDED IN THIS WARRANTY STATEMENT. BEKO ASSUMES NO RESPONSIBILITY THAT THE PRODUCT WILL BE FIT FOR ANY PARTICULAR PURPOSE FOR WHICH YOU MAY BE BUYING THIS PRODUCT, EXCEPT AS OTHERWISE PROVIDED IN THIS WARRANTY STATEMENT.

Beko does not assume any responsibility for incidental or consequential damages. Such damages include, but are not limited to, loss of profits, loss of savings or revenue, loss of use of the range or any associated equipment, cost of capital, cost of any substitute equipment, facilities or services, downtime, the claims of third parties, and injury to property. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusion may not apply to you.

No Other Warranties. This Warranty Statement is the complete and exclusive warranty from the manufacturer. No employee of Beko or any other party is authorized to make any warranty statements in addition to those made in this Warranty Statement.

Please keep this warranty card, owners manual and your sales slip for future reference.

SERVICE


Please contact your local authorized Beko dealer, or call our Toll Free Customer Hotline number at **1-888-352 BEKO (2356)** for direction to an Authorized Beko Service Agent or contact via <http://www.beko.us>. You can also look up for authorized dealer list at "Where To Buy" section at the website for further reference.




1-888-352 BEKO (2356)
beko.com/us-en

30" Slide-In Dual Fuel Range

Safety & Installation Instructions

 **WARNING:** Read all safety instructions before using the product. If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

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



SLDF 30524SS

– 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.



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

	<p style="text-align: center;">⚠ WARNING</p> <p style="text-align: center;">Tip-Over Hazard</p> <p>A child or adult can tip the range and be killed. Verify the anti-tip device has been properly installed and engaged. (See Anti-Tip stability device installation instructions) Ensure the anti-tip device is re-engaged when the range is moved. (See Anti-Tip stability device installation instructions) Do not operate the range without the anti-tip device in place and engaged. Failure to do so can result in death or serious burns to children and adults.</p>
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⚠ WARNING
DO NOT OPERATE THE RANGE WITHOUT ANTI-TIP DEVICE IN PLACE AND ENGAGED

⚠ WARNING
<p>This appliance is intended for normal household use only. It is not approved for outdoor or other non-household uses (including sea or air-going vessels). See the Statement of Limited Warranty. If you have any questions, contact the manufacturer.</p> <p>Do not repair or replace any part of the appliance unless specifically recommended in this manual. Refer all servicing to a factory authorized service center</p>

PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE INSTALLATION OR USING YOUR APPLIANCE ! SAVE THESE INSTRUCTIONS

WARNING

Save these instructions for the local electrical inspectors use.

This product can only be used in the rooms which incorporates a properly adjusted and functioning Carbon Monoxide sensor. Make sure the Carbon Monoxide sensor works properly and its maintenance done frequently. Carbon Monoxide sensor should be installed maximum 6.5 feet away from the product.

THE INSTRUCTIONS WILL HELP YOU TO OPERATE THE APPLIANCE SAFELY !

•Upon delivery, please check that the appliance is not damaged. If you note any transport damage, please contact your point of sale immediately and do not connect and operate the appliance!

•Before you connect and start using the appliance, please read this manual and all enclosed documents. Please note in particular the safety instructions.

•Keep all documents so that you can refer to the information again later on.

Please keep your receipt for any repairs which may be required under warranty.

•When you pass on the appliance to another person, please provide all documents including original date of purchasing. Warranty is not valid if the product is sold second hand.

•If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with old appliances. Remove the door and the warming drawer before disposal to prevent entrapment.

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TECHNICAL INFORMATION

General	
Overall Height	36" (914 mm)
Overall Width	29 - 13/16" (757 mm)
Overall Depth	28 - 3/4" (730 mm)
Total electric power	4 kW
Electrical connection	120/240 V~;60 Hz 2AC~N
Cable type / Cross section / Fuse	SJT 3x18 / AWG / max. 6ft / min. 20A
Cable Length	max. 6ft
Gas type / pressure	Natural Gas 5" WC / LP Gas 10" WC
Burners	
Rear left	Normal Burner
Size	7 - 8,66 "
Power	7000 BTU/h / 6500 BTU/h
Front left	Rapid burner
Size	8,66 - 10,2 "
Power	12500 BTU/h / 9250 BTU/h
Central	Wok burner
Size	9,44 - 11 "
Power	18000 BTU/h / 16500 BTU/h
Front right	Rapid burner
Size	8,66 - 10,2 "
Power	12500 BTU/h / 9250 BTU/h
Rear right	Normal Burner
Size	7 - 8,66 "
Power	7000 BTU/h / 6500 BTU/h
Main oven	
Bake	2450 W
Broil	3350 W
Convection Roast	4000 W
Warming Drawer	380 W

This device corresponds to the following standards: ANSI Z21.1-2018 / CSA 1.1-2018 / CSA 2.17-2017 / UL 858 Household Electric Ranges standards.

IMPORTANT SAFETY INFORMATION

Be sure to observe all listed warnings and cautions. Look particularly for the icons with exclamation marks inside. The information icon will also provide important references.

- ▲ Warning: Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.
- ! Caution: Indicates a potentially hazardous situation which, if not avoided, may result in injury. It may also be used to alert against unsafe practices.
- i Indicates a potentially hazardous situation which, if not avoided, may result in damage to the dishwasher, the table-ware, the equipment or the environment.

IMPORTANT SAFETY INSTRUCTIONS

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of appliance by a person responsible for their safety.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the appliance.
- Children should be supervised to ensure that they do not play with the appliance.
- Proper Installation – Be sure your appliance is properly installed and grounded by a qualified technician.
- If the supply cord damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent or similarly qualified persons.

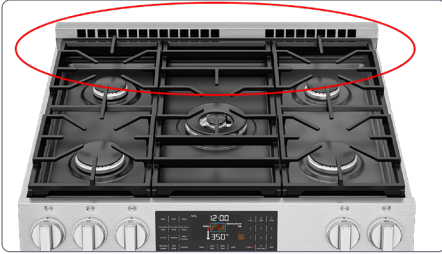
- ▲ Warning: Never use your appliance for warming or heating the room.
- User Servicing - **DO NOT** repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- ! Caution: Clean only parts listed in this manual.
- ! Caution: Before Self-Cleaning the Oven – Remove broiler pan and other utensils.
- ! Caution: Do not use a protective coating to line the oven and do not use commercial oven cleaner unless Certified for use in a self-cleaning oven.
- ! Caution: Use proper pan size - this appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to heating element will also improve efficiency.
- ▲ Warning: Never leave surface units unattended at high heat settings. Boil over causes smoking and greasy spill overs that may ignite.
- ▲ Warning: Do not use aluminum foil to line drip pans or anywhere in the oven, except as described in this manual. Foil can trap heat or melt, resulting in damage to the product and a shock or fire hazard.
- ▲ Warning: Glazed cooking utensils - only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.

IMPORTANT SAFETY INFORMATION

- ▲ Warning: Utensil handles should be turned inward and not extend over adjacent surface units - to reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- ▲ Warning: Accessible parts may become hot during use. Young children should be kept away.
- ▲ Warning: Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- ▲ Warning: This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- ▲ Warning: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- ▲ Warning: Appliance must be placed directly on the floor. It must not be placed onto a base or a pedestal.
- ▲ Warning: Rear surface of the oven gets hot when it is in use. Make sure that the electrical connection does not contact the rear surface; otherwise, connections can get damaged.
- ▲ Warning: Only use the connection cable specified in the "Technical specifications". If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent or similarly qualified persons in order to avoid a hazard.
- ▲ Warning: During self-cleaning, surfaces may become hotter than with standard use. Keep children away.
- ▲ Warning: Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- ! Caution: Only use the temperature probe recommended for this oven.
- ! Caution: Use care when opening door, let hot air or steam escape before removing or replacing food
- ! Nickel is a component in all stainless steel and some other metal components.
- ! Caution: Placement of oven racks: Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- ! Caution: 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 clothes.
- Your body accidentally can turn the knobs, please make sure that your body do not touch to knobs not for use.
- ▲ Warning: Keep Oven Vent Ducts unobstructed.
- ▲ Warning: Never cover the top of grates

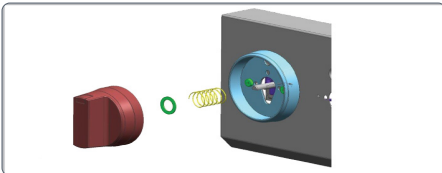
IMPORTANT SAFETY INFORMATION

with any kind of cover. Use only cooking utensils with recommended diameters. Make sure ventilation and oven fume outlets shown below are not closed. Otherwise fire hazard can occur.



Warning: **Do Not** Heat Unopened Food Containers build-up of pressure may cause container to burst and result in injury.

Warning: (If your product has no illuminated knobs): Do not remove knobs. Service authorized person should do it. There is a steel spring and steel ring inside the knob. Do not remove them. Otherwise, can be dangerous for the health issue and functionality.



Warning: Make sure that top burner grates are always centered on top of burners, as seen in the figure below. Misplacing of top burner grates may cause carbon monoxide poisoning and death. Always control top burner grates position before use.

Warning: Food Poisoning Hazard: Do not let food sit in oven for more than 1 hour before or after cooking. Doing so can result in food poisoning or sickness.

Warning: To avoid permanent damage

to the oven bottom finish do not line the oven bottom with any type of foil or liner.

Warning: Do not cook on broken cook-top. If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified technician immediately.

Warning: Clean cooktop 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. Utensil handles should be turned inward and not extend over adjacent surface units. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

Warning: Ensure that no flammable materials are adjacent to the appliance as the sides become hot during use.

Caution: Do not store or use flammable materials in an oven or near the cook top, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.

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. Other surfaces of the appliance may become hot enough to

IMPORTANT SAFETY INFORMATION

cause burns among these surfaces are oven vent openings and surfaces near these openings, interior surfaces of the oven cavity, oven doors, and window.

- Never use when judgment or coordination is impaired by the use of alcohol and/or drugs.
- Do not operate the appliance if it is defective or shows any visible damage.
- Do not carry out any repairs or modifications on the appliance. However, you may remedy some malfunctions; see Troubleshooting.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates in high temperatures and may cause fire since it will catch fire when it gets in contact with hot surfaces.

• Do Not Clean 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 Soak Removable Heating Elements

Heating elements should never be immersed in water.

- Do not use the oven for a storage area. Items stored in an oven can ignite.
- ▲ Warning: Flammable materials should not be stored in an oven or near surface units.
- ▲ Warning: Do not use the drawer for non-cooking purposes such as drying clothes or storage. Use the drawer for cooking purposes only.
- ▲ Warning: Do not leave paper products, plastics, canned food or combustible materials in the drawer. They may ignite.
- ▲ Warning: **Fire risk!** Do not store flammable material in the oven and/or in the warming drawer.
- ▲ Warning: Keep appliance area clear

and free from combustible materials, gasoline, and other flammable vapors.

- ▲ Warning: **Do Not Use Water on Grease Fires** Smother fire or flame or use dry chemical or foam type extinguisher.
- ▲ Warning: Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid or a fire blanket, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher. If there is a fire in the oven during baking, smother the fire by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- ▲ Warning: Keep the oven free from grease buildup. Grease in the oven may ignite.
- ▲ Warning: Do not use the oven to dry newspapers. If overheated, they can catch on fire.
- ▲ Warning: Do not leave paper products, cooking utensils or food in the oven when not in use.
- Do not leave empty pots or pans on burners that are switched on. They might get damaged.
- Since it may be hot, do not leave plastic or aluminum dishes on the surface of appliance. These kind of dishes should not be used to keep food either.
- Do not place baking trays, dishes or aluminum foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- ▲ Warning: After broiling, always take any broiler pan out of the oven and clean it. Leftover grease in a broiler pan can catch fire next time you use the pan.
- Check that all controls on the appliance are switched off after use.

IMPORTANT SAFETY INFORMATION

▲ Warning: Keep all ventilation slots clear of obstructions.

- Only authorized replacement parts may be used in performing service on the range. Replacement parts are available from factory authorized parts distributors. Contact the nearest parts distributor in your area.
- Rear surface of the oven gets hot when it is in use. Electric connection should not touch the rear surface, otherwise the main cable may get damaged. Do not trap the main cable between the hot oven door and frame. Do not route the main cable over the hot cooking section. Otherwise, cable insulation may melt and cause fire as a result of short circuit.

▲ Warning: Use this appliance for its intended purpose as described in this manual and owners manual.

▲ Warning: The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.

⚠ Caution: Always use heat-resistant gloves when putting or removing the dishes into/from your oven.

⚠ Caution: Always use Only Dry Potholders or heat-resistant gloves when putting or removing the dishes into/from your oven. Do not let potholder touch hot heating elements.

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

• Do not use the oven with front door glass removed or broken.

▲ Warning: Avoid scratching or impacting glass doors, cook tops or control panels. Doing so may lead to glass

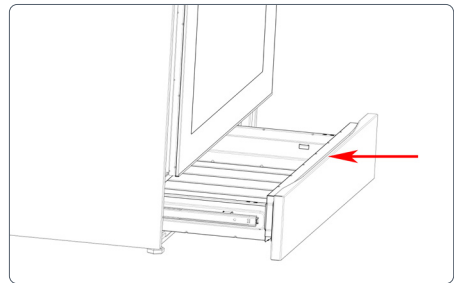
breakage. Do not cook on a product with broken glass. Shock, fire or cuts may occur.

▲ Warning: The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.

⚠ Caution: Call the authorized service for installation of the appliance to be used. After this procedure, guarantee period will be started.

Storage/Warming Drawer

▲ Warning: Do not store any material in the warming drawer/storage heavier than 20 lb.



• Slide open the drawer until it stops from the middle of drawer shown above.

SAFETY FOR CHILDREN

▲ Warning: **Do Not leave children alone** Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

• Stepping, leaning or sitting on the door or drawers of this range can result in serious injuries and also cause damage to the range. Do not allow children to climb or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury.

IMPORTANT SAFETY INFORMATION

- Accessible parts may be hot when the broil is in use. Young children should be kept away.
- Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact surface units until they have had sufficient time to cool. Among these areas are for example, the cooktop and surfaces facing the cooktop.

! Caution: Do not store items of interest to children in the cabinets above the range or on back guard of a range. Children climbing on the range to reach items could be seriously injured.

- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.

SAFETY FOR ELECTRICITY

▲ Warning: Before installing, turn power OFF at the service panel. Lock service panel to prevent power from being turned ON accidentally.

▲ Warning: Personal injury or death from electrical shock may occur if the range is not installed by a qualified installer or electrician.

- Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified technician.
- Before performing any service, unplug the range or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Ensure that the fuse rating is correct.

- Do not operate the appliance barefooted.
- Never touch the appliance with wet hands or feet.

SAFETY FOR GAS

▲ Warning: To reduce the risk of personal injury in the event of a grease fire, observe the following;

- Smother flames with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. Exercise caution 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 rags or towels a violent steam explosion will result.
- Make certain that gas shutoff valve and all burner controls are in the OFF position before beginning.
- Any works on gas equipment and systems may only be carried out by authorized qualified person.
- "Prior to the installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible."
- "This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

! Caution: The use of gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical

IMPORTANT SAFETY INFORMATION

ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example increasing the level of the mechanical ventilation where present.

- Gas appliances and systems must be regularly checked for proper functioning. Please arrange for annual maintenance.
- Clean the gas burners regularly. The flames should be blue and burn evenly.
- Good combustion is required in gas appliances. In case of in-complete combustion, carbon monoxide (CO) might develop. Carbon monoxide is a colorless, odorless and very toxic gas, which has a lethal effect even in very small doses.
- Request information about gas emergency telephone numbers and safety measures in case of gas smell from you local gas provider.
- The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).
- 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 1/2 psi (3.5 kPa).
- Hob burners will not automatically re-ignite in the event of power failure and unignited gas will still be expelled from the burners. Switch off burners immediately whenever a power failure occurs.

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.
- The fire does not obstruct your escape route.

INTENDED USE

- ▲ **Warning:** Use this appliance only for its intended use as described in this manual. **NEVER** use this appliance as a space heater to heat or warm a room. Doing so may result in carbon monoxide poisoning and overheating the appliance. Never use the appliance for storage.
- This appliance should not be used for warming the plates under the broil, hanging towels and dish cloths on the handles, for drying and the space heating purposes.
- All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.
- This appliance is not intended to use at mobile homes, recreational vehicles.
- ▲ **Warning:** Do not obstruct the flow of ventilation air.
- The manufacturer shall not be held liable for any damage caused by improper use or handling errors.
- The appliance can be used for defrosting, baking, roasting and broiling food.

DISPOSAL

- ▲ **Warning: Risk of suffocation by the packaging materials!** Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- The packaging material and transport locks are made from materials that are

IMPORTANT SAFETY INFORMATION

not harmful to the environment. Please dispose of all parts of the packaging according to environmental standards.

- This is beneficial to the environment.

! Caution: If product will be given to someone for personal use or given to someone for second hand use, User manual, product labels, other related documents, mounting parts etc. should be given with product.

FUTURE TRANSPORTATION

- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.

i Do not place other items on the top of the appliance. The appliance must be transported upright.

- Store the appliance's original box and transport the appliance in its original carton. Follow the guidance marks that are printed on the carton.

i Verify the general appearance of your equipment by identifying possible damage during the transportation.

- To prevent the wire shelf and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.

- If you do not have the original carton, pack the appliance in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.

SAFETY FOR CHILDREN

! Caution: The kitchen floor must be able to carry the weight of the appliance plus the additional weight of cookware and bake ware and food.

- If an appliance hood is to be fitted, refer to the manufacturer's instructions regarding fixing heights.

- Any kitchen furniture next to the appliance must be heat-resistant (212°F/100°C min.).

INSTALLATION AND CONNECTION

i Do not place other items on the top of the appliance. The appliance must be transported upright.

- For installation the appliance must be connected in accordance with all local electrical regulations.

! Caution: Unit is heavy (approximately 150 kg (330 lbs) and requires at least two persons or proper equipment to move. Do not move more than 3 meters without any instrument. Otherwise, you can cause injury.

i **Material damage!** The door and/or handle must not be used for lifting or moving the appliance. The appliance must be placed directly on the floor. It must not be placed onto a base or a pedestal.

- To align the appliance with the worktop, adjust the feet turning right or left hand as required.

- Hidden surfaces may have sharp edges. Use caution when reaching behind or under appliance.

- Do not use the oven or warming drawer (if equipped) for storage.

! Caution: **Material damage!** Do not place other items on the top of the appliance. The appliance must be transported upright. The door and/or handle must not be used for lifting or moving the appliance. Take care not to touch the oven heating element also located at the top of the oven cavity, just behind the ridged area. It is recommended to wear gloves and long sleeves to protect hands and forearms from abrasion and

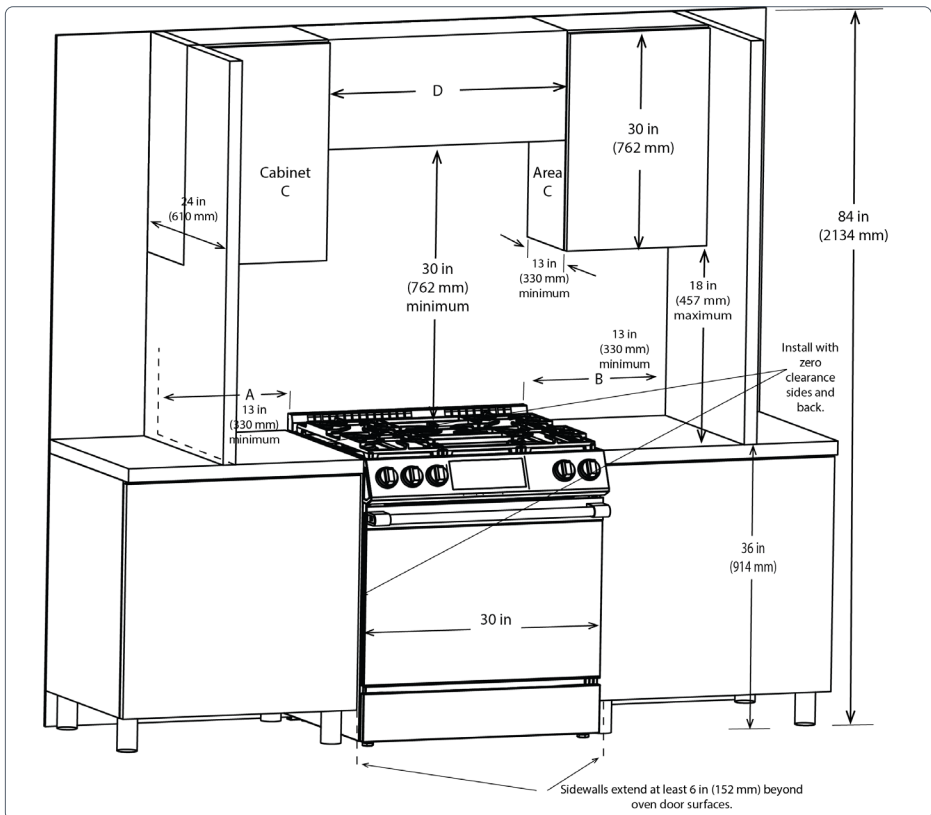
IMPORTANT SAFETY INFORMATION

potential scratches during the lifting process. It is also recommended to take off watches and jewelry and to wear work shoes during installation for foot protection. Remove the oven door for easier handling and installation.

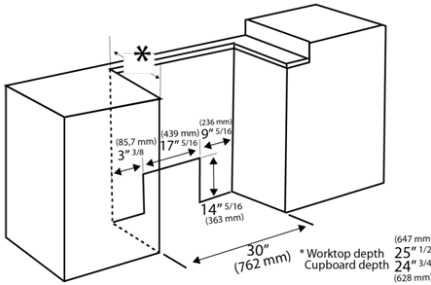
- ⚠ Warning: This appliance is not intended to use at mobile homes, recreational vehicles.
- ⚠ Warning: Do not obstruct the flow of ventilation air.
- ⚠ Warning: The manufacturer shall not be held liable for any damage caused by improper use or handling errors.
- ⚠ Warning: The appliance can be used for defrosting, baking, roasting and broiling food.

CLEARANCES & DIMENSIONS

- ⓘ Caution: Dimensions that are shown in figure must be used. Given dimensions provide minimum clearance. There needs to be a 30-inch (762mm) minimum clearance between the top of the cooking surface and the bottom of unprotected wood or metal cabinets or a 24-inch (609mm) minimum when bottom of wood or metal cabinets are protected by not less than a 1/4-inch (6mm) flame retardant millboard covered with not less than no. 29 msg sheet-steel, 0.015-inch (38mm) stainless steel, 0.024-inch (0.6mm) aluminum or 0.020-inch (0.05mm) copper.



INSTALLATION



⚠ Caution: 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 that projects horizontally a minimum of 5 inches (127mm) beyond the bottom of the cabinets.

⚠ Caution: **Always keep this manual for future reference.**

- As when using any range generating heat, there are certain safety precautions you should follow. These are listed in the front of this manual. Read and follow carefully.
- Be sure your range is installed and grounded properly by a qualified installer or service technician.
- To eliminate the need to reach over the cook top, cabinet storage space above the cooktop should be avoided.

⚠ Caution: Before installing the range in an area covered with linoleum or any other synthetic floor covering, make sure the floor covering can withstand heat at least 90°F (32.2°C) above room temperature without shrinking, warping or discoloring.

⚠ Warning: Do not install the range over carpeting unless you place an insulating pad or sheet of 1/44 inch (0.64cm) thick plywood between the unit and carpeting.

ANTI-TIP STABILITY DEVICE INSTALLATION INSTRUCTIONS (1)

⚠ Warning: Verify the anti-tip device has been properly installed and engaged.

- Ensure the anti-tip device is re-engaged when the range is moved.
- Do not operate the range without the anti-tip device in place and engaged.
- Failure to do so can result in death or serious burns to children or adults.

⚠ Warning: Read carefully and follow the instructions below.

Bracket Installation Option 1

1. Adjust your oven feet according to your counter.
2. Fix the part2 of the bracket to the floor with 4 screws (5) in accordance with the dimensions and direction indicated in Figure 1.
3. Hook up part 1 of the bracket to the place on back side of the oven as shown as Figure2. Decide the hole on part 2 to which the part 1 will be secured. Complete the installation by tightening parts 3 and 4.
4. Position the appliance on its place after completing the installation.
5. Check whether the appliance is locked with bracket by gently lifting it up from rear side to front side.

INSTALLATION

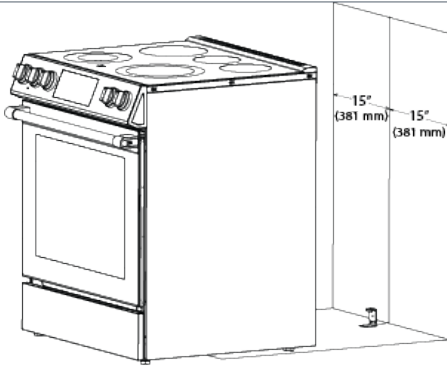


Figure 1

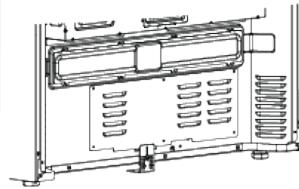
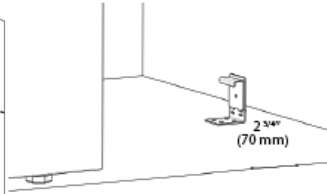


Figure 2

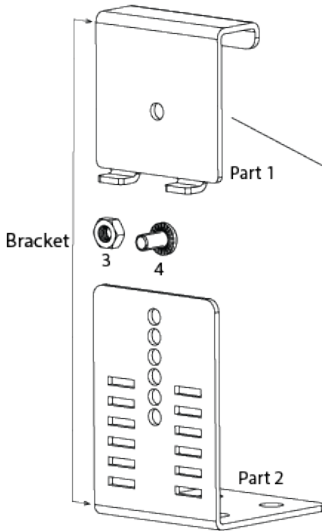
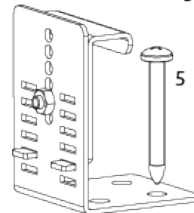


Figure 3



INSTALLATION

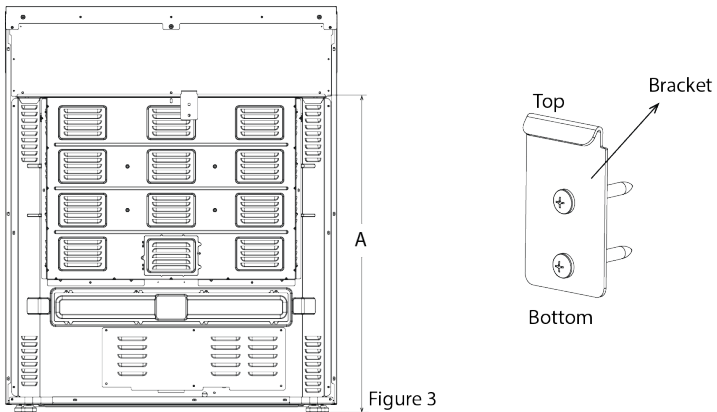
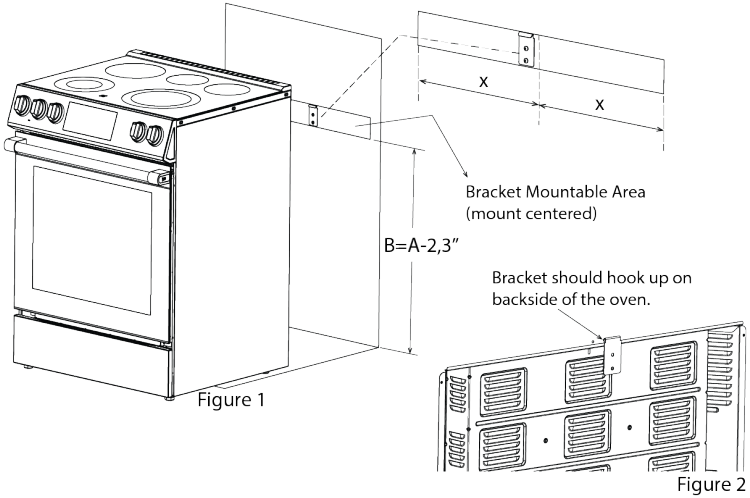
ANTI-TIP STABILITY DEVICE INSTALLATION INSTRUCTIONS (2)

- ▲ Warning: Verify the anti-tip device has been properly installed and engaged.
- Ensure the anti-tip device is re-engaged when the range is moved.
- Do not operate the range without the anti-tip device in place and engaged.
- Failure to do so can result in death or serious burns to children or adults.
- ▲ Warning: Read carefully and follow the instructions below.

Bracket Installation Option 2

1. Adjust your oven feet according to your counter.
2. Measure the dimension 'A' in Figure 3 .
3. Mount the bracket to the wall as mentioned in Figure 1. (Try to center bracket while mounting.) Distance (B) from the bottom of the bracket to the floor should be equal to the formula in Figure 1 (Formula is $B=A-2,3"$).
4. Position the appliance on its place after completing the installation.
5. Check the bracket hooked up to appliance properly as shown as Figure 2.

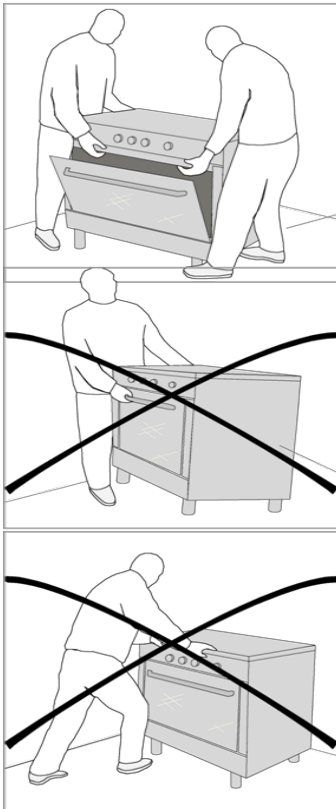
INSTALLATION



INSTALLATION

HOW TO MOVE THE APPLIANCE

- ① Movement of your appliance is most easily achieved by lifting the front as indicated in the drawing. Open the oven door sufficiently to allow a comfortable and safe grip on the underside of the oven roof avoid causing any damage to the grill element or any internal parts of the oven. Do not move by pulling on the door handle or knobs. Move the appliance a bit at a time until placed in the position required.



- ⚠ Warning: **Electrical shock hazard!**
Use extreme caution when drilling holes into the wall or floor. There may be concealed electrical wires located behind the wall or under the floor.
- ⚠ Warning: **Electrical shock hazard!**
Identify the electrical circuits that could be affected by the installation of the Anti Tip Device, then turn off power to these circuits. **Failure to follow these instructions may result in electrical shock or other personal injury.**
- ⚠ Caution: The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birthdefects, or other reproductive harm, and requires businesses to warn of potential exposure to such substances.
- ⚠ Warning: This product can expose you to chemicals including Nickel (Metallic) which is known to the State of California to cause cancer. For more information go to www.P65Warnings.ca.gov
Note: Nickel is a component in all stainless steel and some other metal components.
- The fibreglas insulation in self-clean ovens gives off a very small amount of carbon monoxide, benzene, formaldehyde and toluene during the cleaning cycle. Exposure can be minimized by venting with an open window or using ventilation fan or hood.

INSTALLATION

CONNECTION TO THE MAIN SUPPLY

▲ **Warning: Electrical shock hazard!**
Electrical installation must comply with national and local codes.

▲ **Warning:** This appliance must be grounded!

▲ **Warning:** Avoid fire hazard or electrical shock. Do not use an adapter plug, an extension cord, or remove grounding prong from electrical power cord, have a qualified electrician install an outlet near the appliance. Failure to follow this warning can cause serious injury, fire or death.

▲ **Warning:** Risk of Electric Shock or Fire. Grounding through the neutral conductor is prohibited for new branch circuit installations (1996 NEC), mobile homes, and recreational vehicles, or in an area where local codes prohibit grounding through the neutral conductor.

• Before starting any work the electrical installation, the electrical power to the range must be shut off while line connections are being made. Failure to follow these instructions can result in death, fire, or electrical shock.

Provide Electrical connection

• Install the junction box under the cabinet and run 120/240 or 120/208 Volt, AC wire from the main circuit panel. **DO NOT** connect the wire to the circuit panel at this time.

Provide Electrical connection

• This appliance must be supplied with the proper voltage and frequency and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or fuse. A circuit breaker or fuse is required by your appliance. The circuit breaker or fuse amperage recommended for your appliance is 40A or 50A.

Observe all governing codes and local ordinances

• A 3 wire or 4 wire single phase 120/240 or 120/208 Volt, 60 Hz AC only electrical supply is required on a separate circuit fused on both sides of the line (red and black wires). A time-delay fuse or circuit breaker is recommended. **DO NOT** fuse neutral (white wire).

⚠ **Caution:** Wire sizes and connections must conform with the fuse size and rating of the appliance in accordance with the American National Electrical Code ANSI/ NFPA No. 70-latest edition.

ⓘ Our company shall not held responsible for any damage caused by using the appliance without grounded receptacle.

⚠ **Caution:** This range must be electrically grounded in accordance with local codes, or in their absence, with the National Electrical Code ANSI/NFPA No. 70-latest edition in United States. Installation should be made by a licensed electrician.

▲ **Warning: Risk of electric shock, short circuit or fire by damage of the main power supply!**

The main power supply lead must not be clamped, bent or trapped or come into contact with hot parts of the appliance. If the main power cable is damaged, it must be replaced by a qualified electrician.

• This range may be connected by means of permanent "hard wiring" (flexible armored or nonmetallic shielded copper or aluminum cable), or by means of a power supply cord kit. Only a power supply cord kit rated at 120/ 240 volts and 40 or 50 amperes terminating in tinned leads and marked for use with ranges shall be used. If a 50 Amper cord is used it must be marked for use with a 1 3/8 inches (35 mm) diameter opening.

INSTALLATION

- Amper cord is used it must be marked for use with a 1 3/8 inches (35 mm) diameter opening. Cord must have either 3 or 4 conductors to match electric receptacle (Use copper or Aluminum Conductors).

⚠ Warning: Risk of fire or electrical shock exists if an incorrect size appliance cord kit is used or the Installation manual or strain relief clamp are disregarded.

⚠ Warning: Do not loosen the nuts which secure the factory-installed range wiring to the terminal block while connecting range. Electrical failure or loss of electrical connection may occur.

- When installed where it is not permitted to ground through the neutral, a 4-conductor cord must be used or cable assembly. See manufacturer's instructions.

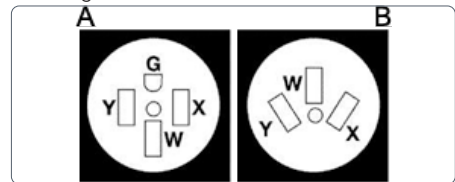
- The main supply data must correspond to the data specified on the rating label of the appliance. The rating plate is either seen when the door is opened.



3 & 4 -wire electrical wall receptacle types & recommended mounting orientation on wall

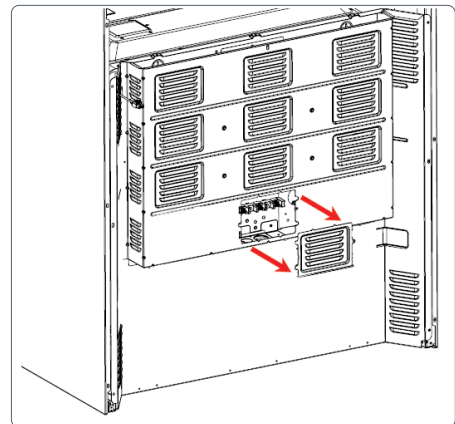
- Figure A illustrates 4-wire receptacle required for new branch circuit installation (1996 NEC) mobile homes, and recreational vehicles or where local codes do not allow grounding thru the neutral.

- Figure B illustrates 3-wire receptacle that is allowed in areas that allow grounding through neutral.



- A) 4-wire wall receptacle.
- B) 3-wire wall receptacle (10-50R)

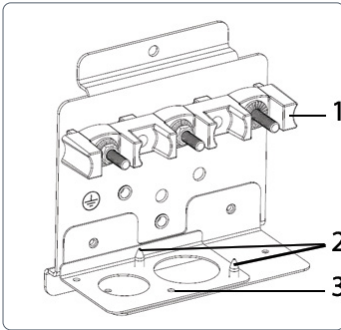
Access to terminal block



⚠ Warning: Read carefully and follow the instructions below.

- Loosen the one screw on terminal cover and take off as showing in picture.

INSTALLATION



- 1 Terminal block
- 2 Screws
- 3 Power cord / conduit plate

- After completing connections put terminal cover back to the original location and tighten the screw.

Power cord connections

- ▲ **Warning: Electrical shock hazard!** Frame grounded to neutral of appliance through a link. Grounding through the neutral conductor is prohibited for new branch-circuit installations (1996 NEC); mobile homes; and recreational vehicles, or in an area where local codes prohibit grounding through the neutral conductor. For installations where grounding through the neutral conductor is prohibited.

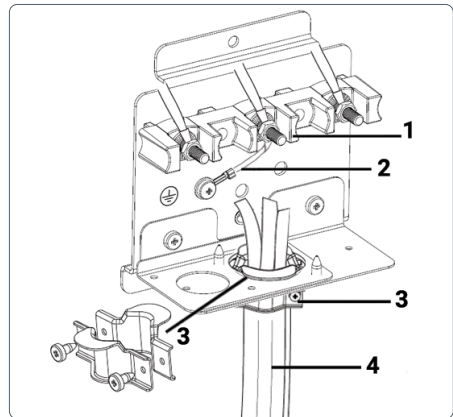
1. Disconnect the link from the neutral.
2. Use grounding terminal or lead to ground unit.
3. Connect neutral terminal or lead to branch circuit neutral in usual manner (when the appliance is to be connected by means of a cord kit, use 4-conductor cord or conduit for this purpose).

- ▲ **Warning:** Do not loosen the factory installed nut connections which secure the range wiring to terminal block. Electrical failure or loss of electrical connection may occur if these 3 nuts are loosened or removed.

Power cord strain relief installation

- Purchase a strain relief before installation.
1. Using the 1-1/8 in. or 7/8 in. diameter opening insert the strain relief and power cord through the opening and secure the strain relief as directed in this instructions.

- ▲ **Warning: DO NOT** install the power cord without a strain relief.



- 1 Terminal block
- 2 Grounding wire
- 3 Strain relief
- 4 Power cord

- ! **Caution:** The grounding wire is installed on this range which connects the enter terminal of the neutral terminal block to the range chassis. The grounding wire is connected to the range by the center, lowest screw. The grounding wire must not be removed unless National, State or Local Codes do not permit use of a ground strap.

- ! **Caution:** If the grounding wire is removed for any reason, a separate ground wire must be connected to the separate ground screw attached to the range chassis and to an adequate ground Instructions supplied with the strain relief clamp and install.

INSTALLATION

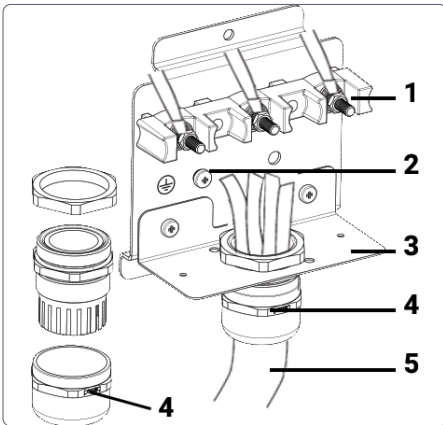
Conduit Installation

- Purchase a squeeze connector matching the diameter of the conduit and assemble it in the hole. Insert the conduit through the squeeze connector and tighten. Allow enough slack to easily attach the wires to the terminal block.

1. Remove the terminal block cover (on the back of the range) by removing the screw as described in **Access to terminal block** instructions. Do not discard screw.
2. Determine the size of conduit needed and if necessary remove the conduit plate or reverse the plate so that the proper size opening in conduit plate for your conduit is directly over the 1-3/8 in. opening in the range bracket.

! Caution: Retain this plate for future use in case the range is moved and re-wired.

3. Secure the power cord with using squeeze connector as shown in figure.
4. For 3 or 4 wire power connection installations follow next instructions.



- 1 Terminal block
- 2 Grounding screw
- 3 Range bracket
- 4 Squeeze connector
- 5 Power cord

3 & 4-wire permanent wire connections

▲ Warning: For 3-wire permanent connection read carefully and follow steps 2 and 5 below.

▲ Warning: For 4-wire permanent connection read carefully and follow all steps in the instructions below.

1. Follow the manufacturer's Installation Instructions supplied with the strain relief clamp and install.
2. Strip insulation away from the ends of the permanent wiring for line 1, line 2 and neutral; also strip ground wire on 4-wire connections. Tighten all 3 or 4-wire leads to the terminal block. Follow wire locations shown in .

▲ Warning: **Do not loosen** the factory installed at connections which secure the range wiring to the terminal block. Electrical failure or loss of electrical connection may occur if these 3 nuts are loosened or removed.

i For 3-wire permanent connection skip steps 3 and 4 and continue with step 5.

3. Disconnect the grounding wire. Remove the factory installed grounding screw and plate to release the factory installed grounding wire from frame of the range. Cut and discard the grounding wire from the terminal block. **KEEP** the grounding screw, grounding wire and go to step 4.

4. Connect the green grounding wire lead to the frame of the range using the grounding screw. Be sure to install using the same hole in the frame where the grounding screw was originally installed.

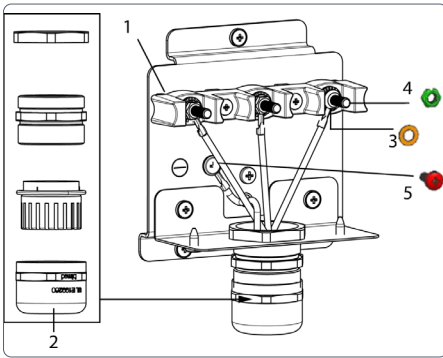
5. Make sure all connections are tightened securely and replace the rear access cover. see **Access to terminal block**.

▲ Warning: Non-terminated field wire compression connections must be set at approximately 90 in./lbs.

INSTALLATION

4 wire connection figure

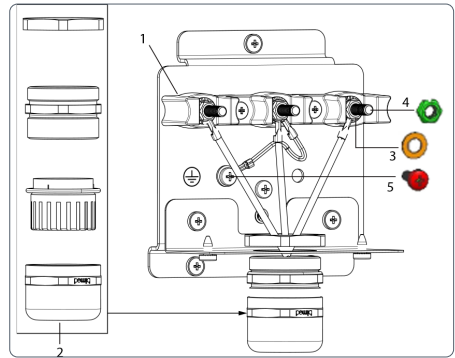
1. Terminal block
2. Squeeze connector
3. Washer
4. Nut
5. Grounding screw



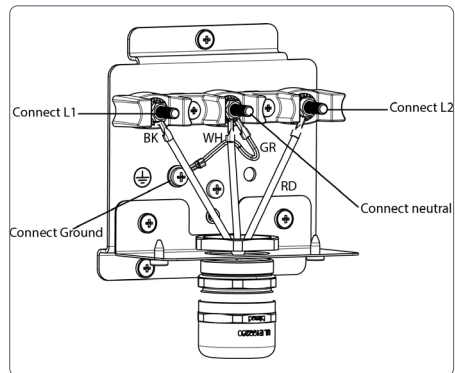
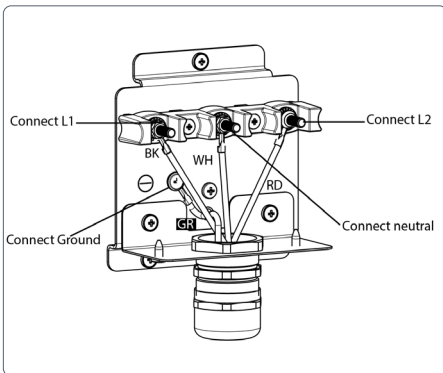
- BK. Black
- WH. White
- RD. Red
- GR. Green

3 wire connection figure

1. Terminal block
2. Squeeze connector
3. Washer
4. Nut
5. Grounding screw



- BK. Black
- WH. White
- RD. Red
- GR. Green



INSTALLATION

CONNECTION TO THE GAS SUPPLY

▲ Warning: This appliance has been tested in accordance with the following standards:

- Household Cooking Gas Appliances [ANSI Z21.1:2018]
- Household Cooking Gas Appliances [CSA 1.1:2018]
- Gas-fired appliances for use at high altitudes [CSA 2.17-2017]
- It is the responsibility of the owner and the installer to determine if additional requirements, such as local codes and/or standards, apply to specific installations. In the absence of local codes, the installation must conform with the National Fuel Code, ANSI Z223.1/NFPA54

For Massachusetts Installations

1. Installation must be performed by a qualified or licensed contractor, plumber or gas fitter qualified or licensed by the state, province or region where this appliance is being installed.
 2. Shut-off valve must be a "T" handle gas cock.
 3. Flexible gas connector must not be longer than 36 inches.
- Installer show the owner where the gas shut-off valve is located.
High Altitude Installation note
 - This cooker is ETL certified for safe operation up to an altitude of 2000 ft without any modifications. For altitudes between 2000-4500, please contact with Service and request conversion with high altitude injector kit. This product is not intended to be used for altitudes higher than 4500 ft.

▲ Warning: **THE CONVERSION HALL BE CARRIED OUT BY A MANUFACTURER'S AUTHORIZED REPRESENTATIVE, IN ACCORDANCE WITH THE REQUIREMENTS OF THE MANUFACTURER, PROVINCIAL, OR TERRITORIAL AUTHORITIES HAVING JURISDICTION AND IN ACCORDANCE WITH THE REQUIREMENTS OF THE CSA B149.1 OR CSA B149.2 INSTALLATION CODES.**

Connect to the gas supply

- ▲ Warning: This product can be converted to LP Gas. Gas conversion must always be performed by Authorized Service Agents.
- The gas connection is located below the back panel of the range. It is accessible back of the range.
 - Shut off main gas supply valve before disconnecting the old range and leave it off until the new hook-up has been completed.
 - The cooker can be installed using rigid pipe or a CSA, cCSAus, UL International-certified flexible metal appliance connector. If using a flexible connector, always use a new connector.
 - Apply pipe joint compound or tape appropriate for use with Natural gas around all male pipe threads to prevent leaks.
 - If not already present, install gas shut off valve in an easily accessible location. Make sure all users know where and how to shut off the gas supply to the range.
 - Gas supply pressure for checking the regulator setting is 6" WC.
- Caution: The installer should inform the consumer of the location of the gas shut-off valve. Flexible Connector Method

INSTALLATION

1. Install male 1/2" flare adaptor at the 1/2" NPT internal thread of the range inlet. Use a backup wrench on the elbow fitting to avoid damage.
2. Install male 1/2" or 3/4" flare union adaptor on the NPT internal thread of the manual shut-off valve.
3. Connect flexible metal appliance connector.
4. Make sure circuit breaker is off and then plug range cord in to electrical outlet.
5. Push range back into position insuring that range leg slides under the anti-tip bracket. The range will sit 3/4" away from the wall when properly installed.

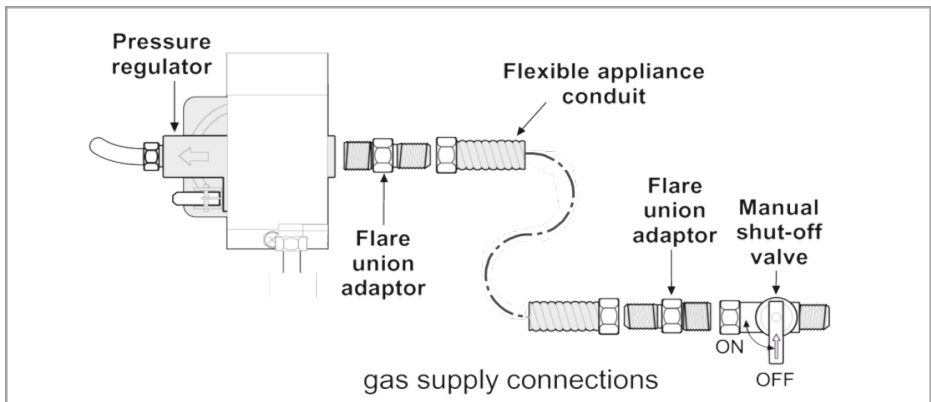
▲ **Warning:** Be careful not to crimp flexible connector!

6. Carefully tip range forward to insure that anti-tip bracket engages and prevents tip-over.

Rigid Pipe Method

• The configuration of the rigid pipe connection will vary depending on the location of the gas pipe stub. Refer to Figure below for details.

1. Make sure circuit breaker is off and then plug range cord in to electrical outlet.
2. Push range back into position insuring that range leg slides under the anti-tip bracket. The range will sit 3/4" away from the wall when properly installed.
3. Carefully tip range forward to insure that anti-tip bracket engages and prevents tip-over.
4. Connect pipe to range at union. Access the connection through the access panel behind the warming drawer. Proceed to Test for Gas Leaks.



INSTALLATION

TEST FOR GAS LEAKS

- ▲ Warning: Never check for leaks with a flame. Do not continue to the next step until all leaks are eliminated.
- ▲ Warning: Before you plug in an electrical cord, be sure all controls are in the OFF position.
- Leak testing shall be conducted by the installer according to the instructions given in this section.
- **Turn on Gas.** Apply a non-corrosive leak detection fluid to all joints and fittings in the gas connection between the shut-off valve and the range. Include gas fittings and joints in the range if connections may have been disturbed during installation. **Bubbles appearing around fittings and connections indicate a leak.**
- If a leak appears, turn off supply line gas shut-off valve and tighten connections. Re-test for leaks by turning on the supply line gas shut-off valve. When leak check is complete (no bubbles appear), test is complete. Wipe off all detection fluid residue.

Test Burner Function

- ▲ Warning: Verify that wiring in house is correctly installed. If not call Service.

1. Turn on Power at Breaker.

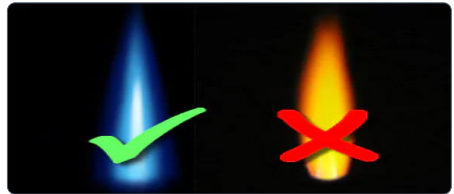
Testing Burners

- Test Burner Ignition. Select a range top burner knob. Push down and turn to the flame symbol. The igniter/spark module will produce a clicking sound. Once the air has been purged from the supply lines, the burner should light within four (4) seconds.
- Test Flame: High Setting. Turn burner on to HI. See for appropriate flame characteristics. If any of the burners continue to burn mostly or completely yellow, call Service.
- Test Flame: Low Setting. Turn burner on

to L.O. Verify that the flame completely surrounds the burner. There should be a flame at each burner port and there should be no air gap between the flame and the burner. If any of the burners do not carry over, call Service.

- Test the ignition and flame of each range top burner as described above.
- When flame is properly adjusted there should be a flame at each range top burner port.

Flame Characteristics



- Yellow Flames: Further adjustment is required.
- Soft Blue Flames: 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 yellow streaking is normal during the initial start-up. Allow unit to operate 4-5 minutes and re-evaluate before making adjustments.
- ▲ Warning: Call service if;
 - Any of the burners do not light.
 - The broil burner or bake burner flame goes out before reaches 350° F.
 - Any of the burners continue to burn yellow.
- ⚠ Caution: If the temperature of the oven increases unintended, turn off the oven and call the authorized service agent or technician with license to have oven repaired.

INSTALLATION

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

▲ **Warning:** This product can expose you to chemicals including Nickel (Metallic) which is known to the State of California to cause cancer. For more information go to www.P65Warnings.ca.gov Note: Nickel is a component in all stainless steel and some other metal components.

▲ **Warning:** This product contains a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm.

ROOM VENTILATION

- The air for combustion is taken from the room air and the exhaust gases are emitted directly into the room.
- Good room ventilation is essential for safe operation of your appliance. If there is no window or door available for room ventilation, extra ventilation must be installed.
- Do not install this appliance in a room below ground level unless it is open to ground level on at least one side. Failure to install correctly is dangerous and could result in prosecution.

- Prolonged intensive use of the appliance may call for additional ventilation, for example the opening of a window, or the use of permanent fixed mechanical ventilation system for example, an extractor fan or cooker hood that ventilates to the outside.

Room Size	Ventilation opening
smaller than 177ft ³	min. 15.5 in ²
177ft ³ to 353ft ³	min. 7.75 in ²
greater than 353ft ³	not required
in the cellar or basement	min. 10.1 in ²

▲ **Warning:** Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Fuel Gas Code ANSI Z223.-latest edition, or in Canada, CAN/CGA B149.1, and CAN/CGA B149.2, and National Electrical Code ANSI/NFPA No.70 - latest edition.

PACKAGE CONTENTS AND ACCESSORIES

- ① Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

OWNER'S MANUAL

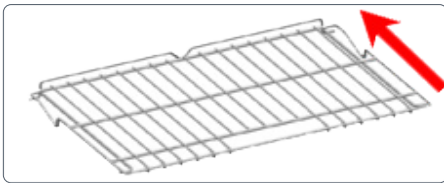
SAFETY AND INSTRUCTIONS MANUAL

MEATPROBE

- ① The probe is used to measure the central temperature of meats and poultry such as chicken or turkey by sticking the thin and long part into the meat and attaching the other end to its slot on the side wall of the chassis. Measured inner temperature of the food indicates the doneness level of the meat.

WIRE SHELF

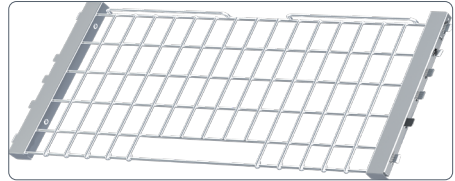
- Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



- It is crucial to place the wire shelf on the wire side shelves properly. While placing the wire grill on the desired shelf, the open section must be on the front. For better cooking, the wire grill must be secured on the wire shelf's stopping point. It must not pass over the stopping point to contact with the rear wall of the oven.

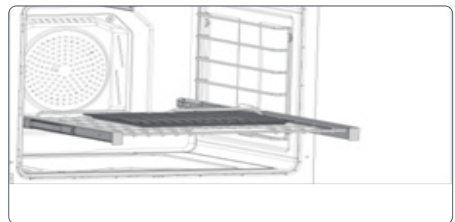
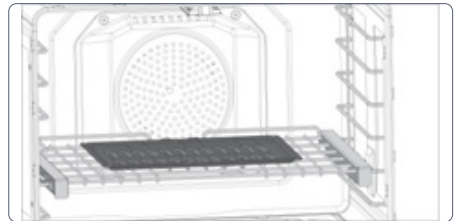
HEIGHT-ADJUSTABLE TELESCOPIC ROLLER-RACK WITH WIRE SHELF

- Used for roasting and for easily placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



Placing the wire shelf with telescopic roller-rack and tray onto the racks properly

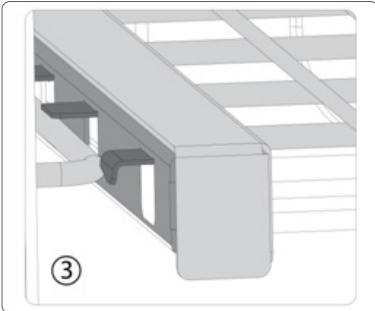
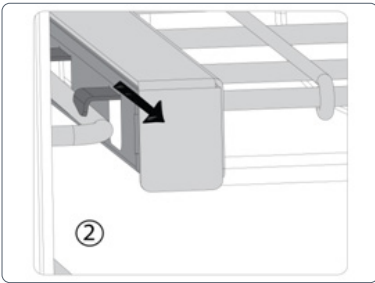
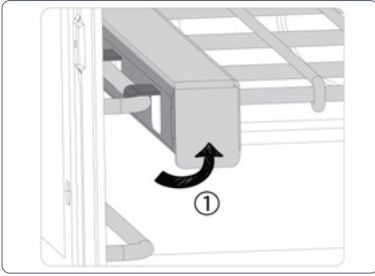
- Telescopic rails allow you to install and remove the trays and wire shelf easily.



PACKAGE CONTENTS AND ACCESSORIES

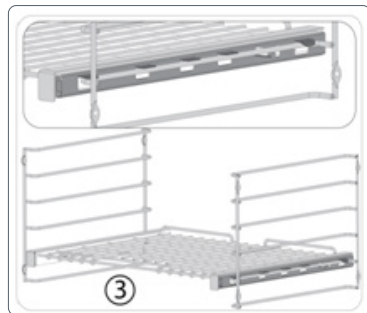
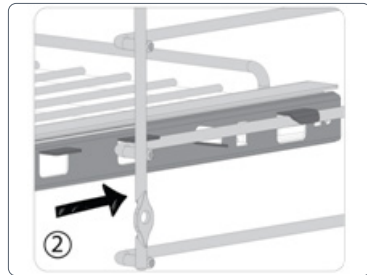
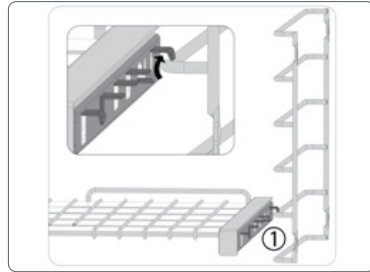
How to remove the wire shelf with telescopic roller-rack

- You can remove the wire self with telescopic rails by first lifting it up and then pulling it towards you.



How to reattach the wire shelf with telescopic roller-rack

- To reattach the wire self with telescopic rails, the procedures applied when removing it must be repeated from the end to the beginning, respectively.

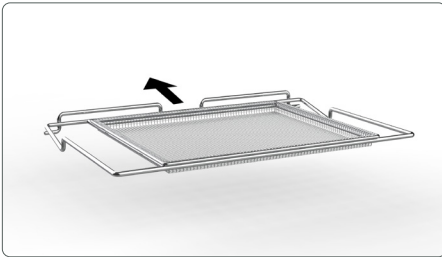
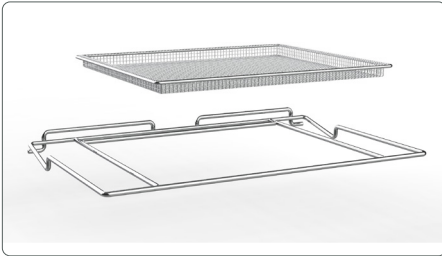


PACKAGE CONTENTS AND ACCESSORIES

AIRFRY ACCESSORIES

How to set your range for AirFry

1. Place your AirFry tray recommended rack position 3 as shown picture1 and picture2.



- ⓘ It has a certain direction when placing the accessory in the oven. Place it in the oven in the direction of the arrow as shown in the picture above.
2. Press the **AirFry** and set the suggested temperature for your food as recommended in cook guide.

How to clean the airfry accessories

- ⓘ You can wash the basket part of the frying grill in the dishwasher. Intensive wash in the lower basket of the dishwasher is recommended for the basket. The wire frame where the basket is inserted is not suitable to be washed in dishwasher. Clean the wire frame using dishwashing detergent, warm water and a soft cloth or sponge and dry it with a dry cloth.





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