

THOR
K I T C H E N[®]

USE + CARE MANUAL

XRI Model Induction Ranges
XRI30E | XRI36E



USE & CARE MANUAL

XRI MODELS

XRI30E |XRI36E

THOR
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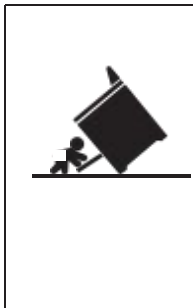
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IMPORTANT SAFETY INFORMATION

▲ WARNING

Read all safety instructions before using the product. Failure to follow these instructions may result in fire, electrical shock, serious injury or death.

ANTI-TIP DEVICE



▲ WARNING

Tip-Over Hazard

- A child or adult can tip the range and be killed.
- Install the anti-tip bracket to the wall or floor.
- Engage the range to the anti-tip bracket by sliding the range back such that the foot is engaged.
- Re-engage the anti-tip bracket if the range is moved.
- Failure to do so can result in death or serious burns to children or adults.

To reduce the risk of tipping the range, the range must be secured by a properly installed anti-tip bracket. See installation instructions shipped with the bracket for complete details before attempting to install.

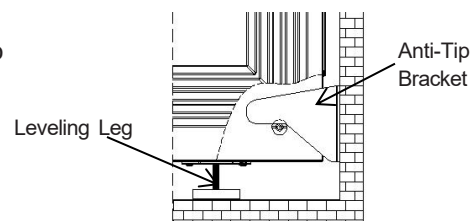
For Free-Standing and Slide-In Ranges

To check if the bracket is installed and engaged properly, look underneath the range to see that the rear leveling leg is

engaged in the bracket. On some models, the storage drawer or kick panel can be removed for easy inspection. If visual inspection is not possible, slide the range forward, confirm the anti-tip bracket is securely attached to the floor or wall, and slide the range back so the rear leveling leg is under the anti-tip bracket.

If the range is pulled from the wall for any reason, always repeat this procedure to verify the range is properly secured by the anti-tip bracket.

Never completely remove the leveling legs or the range will not be secured to the anti-tip device properly.



Free-Standing and Slide-In Ranges

▲ WARNING

GENERAL SAFETY INSTRUCTIONS

- 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.
- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to climb, sit or stand on any part of the appliance.
- **▲ CAUTION** Do not store items of interest to children above a range or on the backguard of a range—children climbing on the range to reach items could be seriously injured.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units or heating elements. Do not use a towel or other bulky cloth in place of pot holders.
- Never use your appliance for warming or heating the room.
- Do not touch the surface units, the heating elements or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact

the surface units, areas nearby the surface units or any interior area of the oven; allow sufficient time for cooling first. Other surfaces of the appliance may become hot enough to cause burns. Potentially hot surfaces include the cooktop, areas facing the cooktop, oven vent opening, surfaces near the opening and crevices around the oven door.

- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Do not use any type of foil or liner to cover the oven bottom or anywhere in the oven, except as described in this manual. Oven liners can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.
- 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.
- Cook meat and poultry thoroughly—meat to at least an internal temperature of 160°F and poultry to at least an internal temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.

IMPORTANT SAFETY INFORMATION

▲WARNING KEEP FLAMMABLE MATERIALS AWAY FROM THE RANGE

Failure to do so may result in fire or personal injury.

- Do not store or use flammable materials in an oven or near the cooktop, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- Never wear loose-fitting or hanging garments while using the appliance. These garments may ignite if they contact hot surfaces causing severe burns.
- Do not let cooking grease or other flammable materials accumulate in or near the range. Grease in the oven or on the cooktop may ignite.
- Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter.

▲WARNING IN THE EVENT OF A FIRE, TAKE THE FOLLOWING STEPS TO PREVENT INJURY AND FIRE SPREADING

- 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, 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.
- 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 COOKTOP SAFETY INSTRUCTIONS

- Never leave the surface units unattended at medium or high heat settings. Boilovers cause smoking and greasy spillovers that may catch on fire.
- Never leave oil unattended while frying. If allowed to heat beyond its smoking point, oil may ignite resulting in fire that may spread to surrounding cabinets. Use a deep fat thermometer whenever possible to monitor oil temperature.
- To avoid oil spillover and fire, use a minimum amount of oil when shallow pan-frying and avoid cooking frozen foods with excessive amounts of ice.
- Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service; others may break because of the sudden change in temperature.
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
- When preparing flaming foods under a hood, turn the fan on.

IMPORTANT SAFETY INFORMATION

▲WARNING

GLASS COOKTOP SAFETY INSTRUCTIONS

- Use care when touching the cooktop. The glass surface of the cooktop will retain heat after the controls have been turned off.
- Do not cook on a broken cooktop. If the glass cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Avoid scratching the glass cooktop. The cooktop can be scratched with items such as knives, sharp instruments, rings or other jewelry, and rivets on clothing.
- Use ceramic cooktop cleaner and a non-scratch cleaning pad to clean the cooktop. Wait until the cooktop cools and the indicator light goes out before cleaning. A wet sponge or cloth on a hot surface can cause steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.
NOTE: Sugar spills are an exception. They should be scraped off while still hot using an oven mitt and a scraper. See the Cleaning the glass cooktop section for detailed instructions.
- Read and follow all instructions and warnings on the cleaning cream label.
- Do not place or store items that can melt or catch fire on the glass cooktop, even when it is not being used. If the cooktop is inadvertently turned on, they may ignite. Heat from the cooktop or oven vent after it is turned off may cause them to ignite also.
- Do not place metallic objects such as knives, forks, spoons and lids on the cooktop surface since they can get hot.

▲WARNING

OVEN SAFETY INSTRUCTIONS

- Stand away from the range when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- Do not use the oven if a heating element develops a glowing spot during use or shows other signs of damage. A glowing spot indicates the heating element may fail and present a potential burn, fire, or shock hazard. Turn the oven off immediately and have the heating element replaced by a qualified service technician.
- Keep the oven vent unobstructed.
- Keep the oven free from grease buildup. Grease in the oven may ignite.
- Place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let pot holder contact hot heating element in oven.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Pull the oven rack to the stop-lock position when loading and unloading food from the oven. This helps prevent burns from touching hot surfaces of the door and oven walls.
- Do not leave items such as paper, cooking utensils or food in the oven when not in use. Items stored in an oven can ignite.
- Never place cooking utensils, pizza or baking stones, or any type of foil or liner on the oven floor. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.

IMPORTANT SAFETY INFORMATION

▲WARNING

SELF-CLEANING OVEN SAFETY INSTRUCTIONS

The self-cleaning feature operates the oven at temperatures high enough to burn away food soils in the oven. Follow these instructions for safe operation.

- Do not touch oven surfaces during self-clean operation. Keep children away from the oven during self-cleaning. Failure to follow these instructions may cause burns.
- Before operating the self-clean cycle, remove pans, shiny metal oven racks and other utensils from the oven. Only gray porcelain-coated oven racks may be left in the oven. Do not use self-clean to clean other parts, such as drip pans or bowls.
- Before operating the self-clean cycle, wipe grease and food soils from the oven. Excessive amount of grease may ignite leading to smoke damage to your home.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

IMPORTANT INSTRUCTIONS FOR UNPACKING AND INSTALLATION

IMPORTANT

Read and follow the below instructions and precautions for unpacking, installing, and servicing your appliance.

Remove all tape and packaging before using the appliance. Destroy the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material. Do not remove the wiring label and other literature attached to the appliance. Do not remove model/serial number plate.

Cold temperatures can damage the electronic control. When using this appliance for the first time, or when the appliance has not been used for an extended period of time, be sure the appliance has been in temperatures above 32°F (0°C) for at least 3 hours before turning on the power to the appliance.

Make sure wall covering, countertop and cabinets around the range can withstand the heat (up to 194° F) generated by the range. Discoloration, delamination or melting may occur.

This range has been designed to comply with the maximum allowable wood cabinet temperature of 194°F.

Before installing the range in an area covered with linoleum or other synthetic floor covering, make sure the floor covering can withstand temperatures of at least 200°F(93°C).

Use an insulated pad or 1/4 in. (0.64 cm) plywood under the range if installing the range over carpeting.

Never modify or alter the construction of the appliance by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the appliance. Be sure to have an appropriate foam type fire extinguisher available, visible, and easily accessible located near the appliance.

IMPORTANT SAFETY INFORMATION

GROUNDING INSTRUCTIONS

▲WARNING

- Avoid fire hazard or electrical shock. Failure to follow this warning may cause serious injury, fire, or death.
- Avoid fire hazard or electrical shock. Do not use an adapter plug, use an extension cord, or remove grounding prong from the power cord. Failure to follow this warning may cause serious injury, fire, or death.

Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician. In the United States, install in accordance with the National Fuel Gas Code ANSI Z223.1/NPFA No. 54, latest edition and National Electrical Code NFPA No. 70 latest edition, and local electrical code requirements. In Canada, install in accordance with CAN/CGA B149.1 and CAN/CGA B149.2 and CSA Standard C22.1, Canadian Electrical code, Part 1-latest editions and local electrical code requirements. Install only per installation instructions provided in the literature package for this appliance.

For personal safety, this appliance must be properly grounded. For maximum safety, the power cord must be securely connected to an electrical outlet or junction box that is the correct voltage, is correctly polarized and properly grounded, and protected by a circuit breaker in accordance with local codes.

It is the personal responsibility of the consumer to have the appropriate outlet or junction box with the correct, properly grounded wall receptacle installed by a qualified electrician. It is the responsibility and obligation of the consumer to contact a qualified installer to assure that the electrical installation is adequate and is in conformance with all local codes and ordinances.

See the installation instructions packaged with this appliance for complete installation and grounding instructions.

IMPORTANT INSTRUCTIONS FOR SERVICE AND MAINTENANCE

Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician. This reduces the risk of personal injury and damage to the appliance.

Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand.

Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the appliance at the circuit breaker or fuse box in case of an emergency.

Remove the oven door from any unused oven if it is to be stored or discarded.

Do not touch a hot oven light bulb with a damp cloth. Doing so could cause the bulb to break. Handle halogen lights (if equipped) with paper towels or soft gloves. Disconnect the appliance or shut off the power to the appliance before removing and replacing the bulb.

IMPORTANT SAFETY INFORMATION

WARNING

California Residents: for cancer and reproductive harm information, visit www.P65Warnings.ca.gov

Important: This appliance has been tested and found to comply with the limits for a class B digital device, pursuant to Part 18 of the FCC rules (United States) and ICES- 001 (Canada). These limits are designed to provide reasonable protection against harmful interference in a residential installation. This unit uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However there is no guarantee that interference will not occur in a particular installation. If this unit does cause harmful interference to radio or television reception, which can be determined by turning the unit off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antennae.
- Increase distance between unit and receiver.
- Connect the unit into an outlet or a circuit different from that to which the receiver is connected.

PROPER DISPOSAL OF YOUR APPLIANCE

Dispose of or recycle your appliance in accordance with Federal and Local Regulations. Contact your local authorities for the environmentally safe disposal or recycling of your appliance.

COOKING RECOMMENDATIONS

Bakeware

The material of bakeware affects how evenly and quickly it transfers heat from the pan to the food.

Material	Attributes	Recommendation
Shiny metal bakeware 	Shiny, aluminum, and non-coated bakeware is the best for even heating. It is suitable for all baked goods.	Recommended cooking temperatures and times are based on shiny metal bakeware.
Dark metal bakeware 	Dark bakeware cooks hotter than shiny bakeware.	Reduce the cooking temperature by 25° F (13-14° C) when using dark bakeware.
Glass bakeware 	Glass bakeware cooks hotter than shiny bakeware. Glass is convenient, as the same piece of bakeware can be used for cooking, serving, and storing food.	Reduce the cooking temperature by 25° F (13-14° C) when using glass bakeware.
Insulated bakeware 	Insulated bakeware cooks cooler than shiny bakeware. Insulated bakeware is designed for baking in gas ovens.	Reduce the cooking temperature by 25° F (13-14° C) when using insulated bakeware.

COOKING RECOMMENDATIONS

Cooking Conditions

Conditions in your kitchen can affect the performance of your appliance when cooking food.

Condition	Attributes	Recommendation
Aging cookware	As pans age and become discolored, cooking times may need to be reduced slightly.	If food is too dark or overcooked, use the minimum cook time in the recipe or packaging. If food is too light or undercooked, use the middle to maximum cook time in the recipe or packaging.
High altitude	Air is drier and air pressure is lower. Water boils at a lower temperature, and liquids evaporate faster. Foods may take longer to bake. Doughs may rise faster.	Adjust cooking temperature, cooking time, or recipes as needed. Increase amount of liquid in baking recipes. Increase cook time on cooktop. Cover dishes to reduce evaporation. Increase bake time or oven temperature. Reduce amount of baking soda or baking powder in recipe. Reduce rising time or punch down dough and allow it to rise twice.

Cooking Results

Small adjustments may fix a problem with food not being as done as you like or more done than you like.

Result	Recommendation
Food too light	Use the middle to maximum cook time recommended on packaging or recipe.
Food too dark	Use the minimum cook time recommended on packaging or recipe.

Cooking Tips

Use these additional tips to get the best results from your appliance.

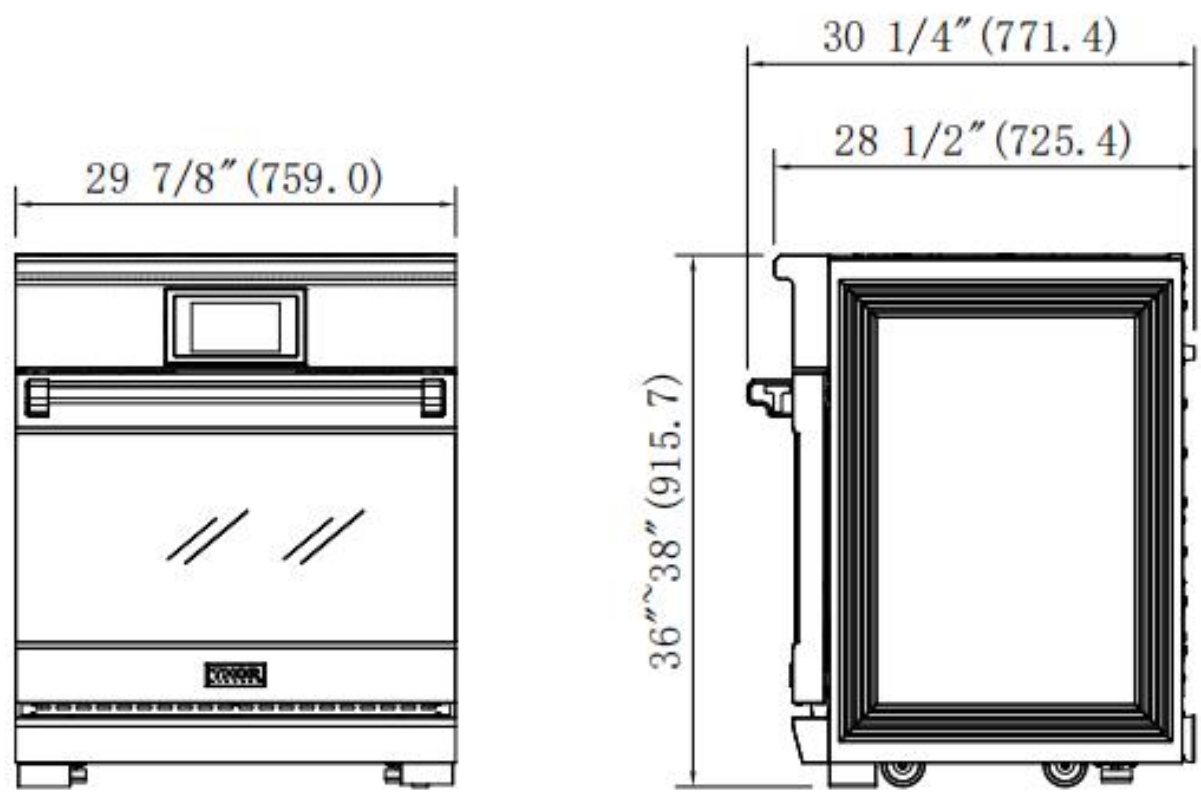
Situation	Recommendation
Baking	
Rack placement	Follow the instructions in “Operating the oven” starting on page 26. When using only one rack, place the rack so the food is in the center of the oven.
Preheat	Fully preheat the oven before baking items like cookies, cakes, biscuits and breads. Insert food immediately after the beep.
Checking food	Use the window and oven light when checking food. Opening the door may reduce baking performance.
Bake or Convection Bake	Convection bake is the best function to use for baking on multiple racks. For best performance, see “Convection Bake” on page 35.
Food placement	Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.

COOKING RECOMMENDATIONS

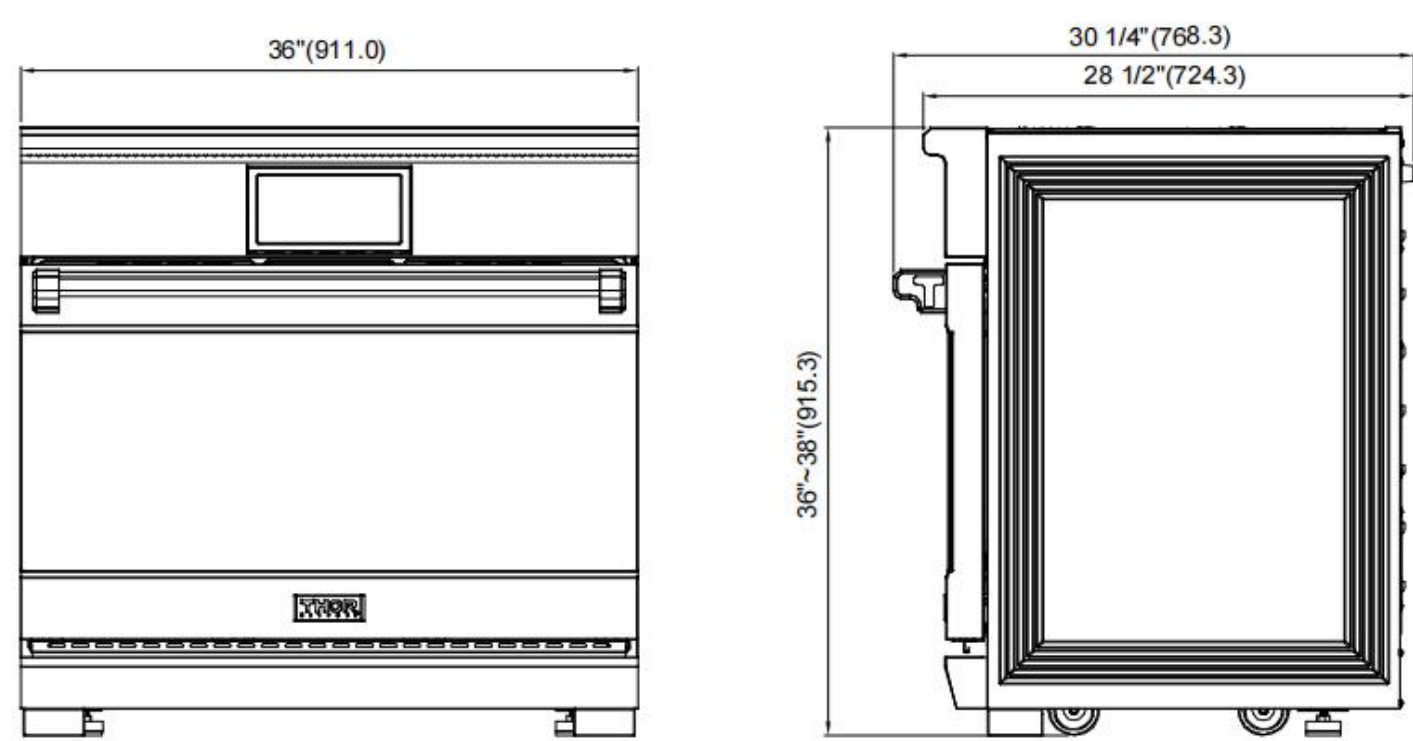
Material	Recommendation
Broiling / Roasting	
Broiling pan	For best results when broiling, use a broil pan with a broil pan insert designed to drain the fat from the food, help avoid spatter, and reduce smoking. The broiler pan will catch grease spills, and the insert helps prevent grease splatters. If a broiler pan and insert are not supplied with this appliance, they may be purchased from thorkitchen.com.
Convection Cooking	
Convection attributes	Convection cooking uses a fan to circulate hot air around the oven and food. It browns food more evenly and reduces hot spots in the oven. Convection saves time when using multiple racks or cooking several food items at once.
Convection bake	Reduce cooking temperature by 25° F (13-14° C) from the recipe unless the recipe is written for convection baking. Preheat the oven for best results.

PRODUCT DIMENSIONS

Modle:XRI30E



Modle:XRI36E



PREPARING TO INSTALL THE RANGE

CHECKING THE INSTALLATION SITE

Clearances and dimensions

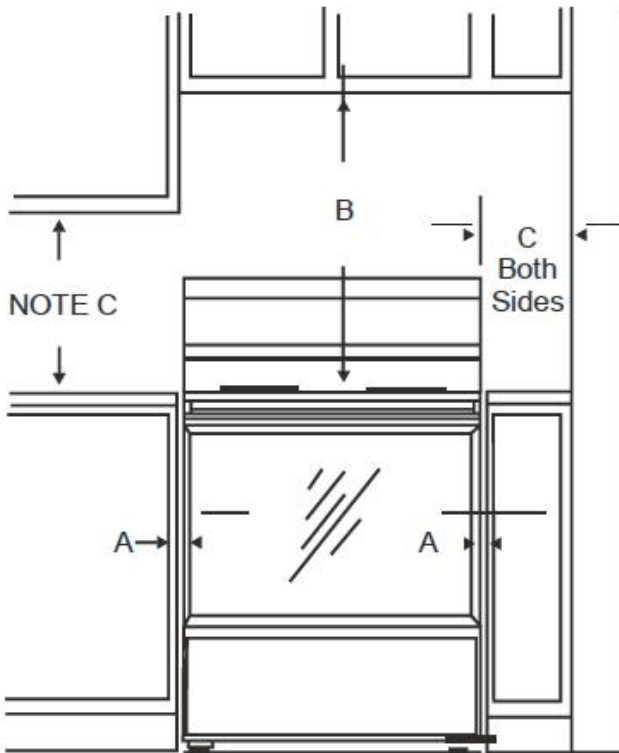
To install the range, refer to the following figure.

For installation in CANADA, a Free-standing range is not to be installed closer than 12mm from any adjacent surface.

Minimum dimensions

IMPORTANT

To eliminate the risk of burns or fire caused 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" beyond the bottom of the cabinets.



MINIMUM DIMENSIONS BETWEEN COOKTOP, WALLS AND ABOVE THE COOKTOP:

A: Make sure the wall covering, countertop, flooring, and cabinets around the range can withstand the heat (up to 200°F) generated by the range.

B: Allow 30" minimum clearance between surface units and bottom of unprotected wood or metal cabinet, or allow a 24" minimum when bottom of wood or metal cabinet is protected by no less than 1/4" thick flame retardant mill board covered with not less than No 28MSG sheet metal, (.015") .015" thick stainless steel, .024" aluminum or .020" copper.

C: This appliance has been approved for 0" spacing to adjacent surfaces above the cooktop. However, a 6" minimum spacing to surfaces less than 15" above the cooktop and adjacent cabinet is recommended to reduce exposure to steam, grease splatter and heat.

To reduce the risk of burns or fire when reaching over hot surface elements, cabinet storage space above the cooktop should be avoided. If cabinet storage space is to be provided above the cooktop, the risk can be reduced by installing a range hood that projects at least 5" beyond the front of the cabinets. Cabinets installed above the cooktop must be no deeper than 16".

D: Allow 24"/30"/36"/48" (depending on your range width) minimum clearance between right and left cabinets.

CONNECTING THE POWER

STEP 1. MEETING ELECTRICAL CONNECTION REQUIREMENTS

CAUTION

For personal safety, do not use an extension cord with this appliance.

Remove house fuse or open circuit breaker before beginning installation.

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 having amperage as specified on the rating plate. The rating plate is located on the right of oven door.

We recommend you have the electrical wiring and hookup of your range connected by a qualified electrician. After installation, have the electrician show you where your main range disconnect is located.

Check with your local utilities for electrical codes which apply in your area.

Failure to wire your oven according to governing codes could result in a hazardous condition. If there are no local codes, your range must be wired and fused to meet the requirements of the National Electrical Code, ANSI/NFPA No.70–Latest Edition.

Effective January 1, 1996, the National Electrical Code requires that new construction (not existing) utilize a 4-conductor connection to an electric range.

When installing an electric range in new construction, follow Steps for 4-wire connection.

You must use a 3-wire or 4-wire, single-phase A.C. 208Y/120Volt or 240/120Volt, 60hertz electrical system.

If the electrical service provided does not meet the above specifications, have a licensed electrician install an approved outlet.

Use only a 3-conductor or a 4-conductor UL-listed range cord. These cords may be provided with ring terminals on wire and a strain relief device.

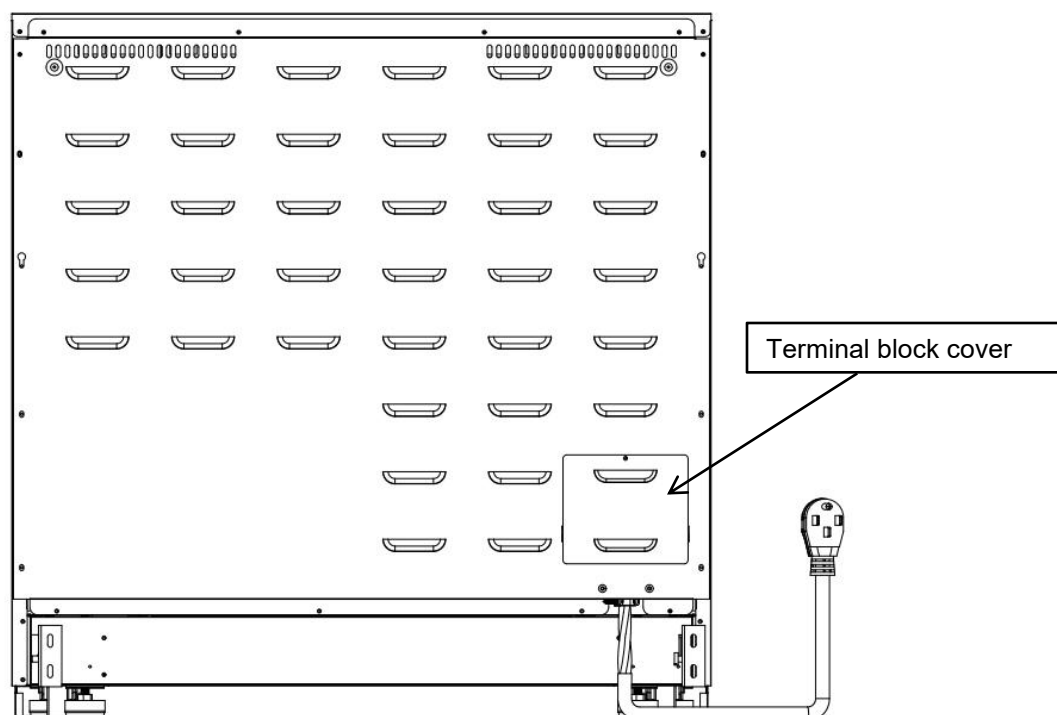
A range cord rated at 40 amps with 125/250 minimum volt range is required. A 50-amp range cord is not recommended; however, if used, it must be labeled for compatibility with nominal 1-3/8" diameter connection openings. Care should be taken to center the cable and strain relief within the knock out hole to keep the edge from damaging the cable.

NOTE

This appliance is manufactured ready to be installed with a 4-wire cord set.

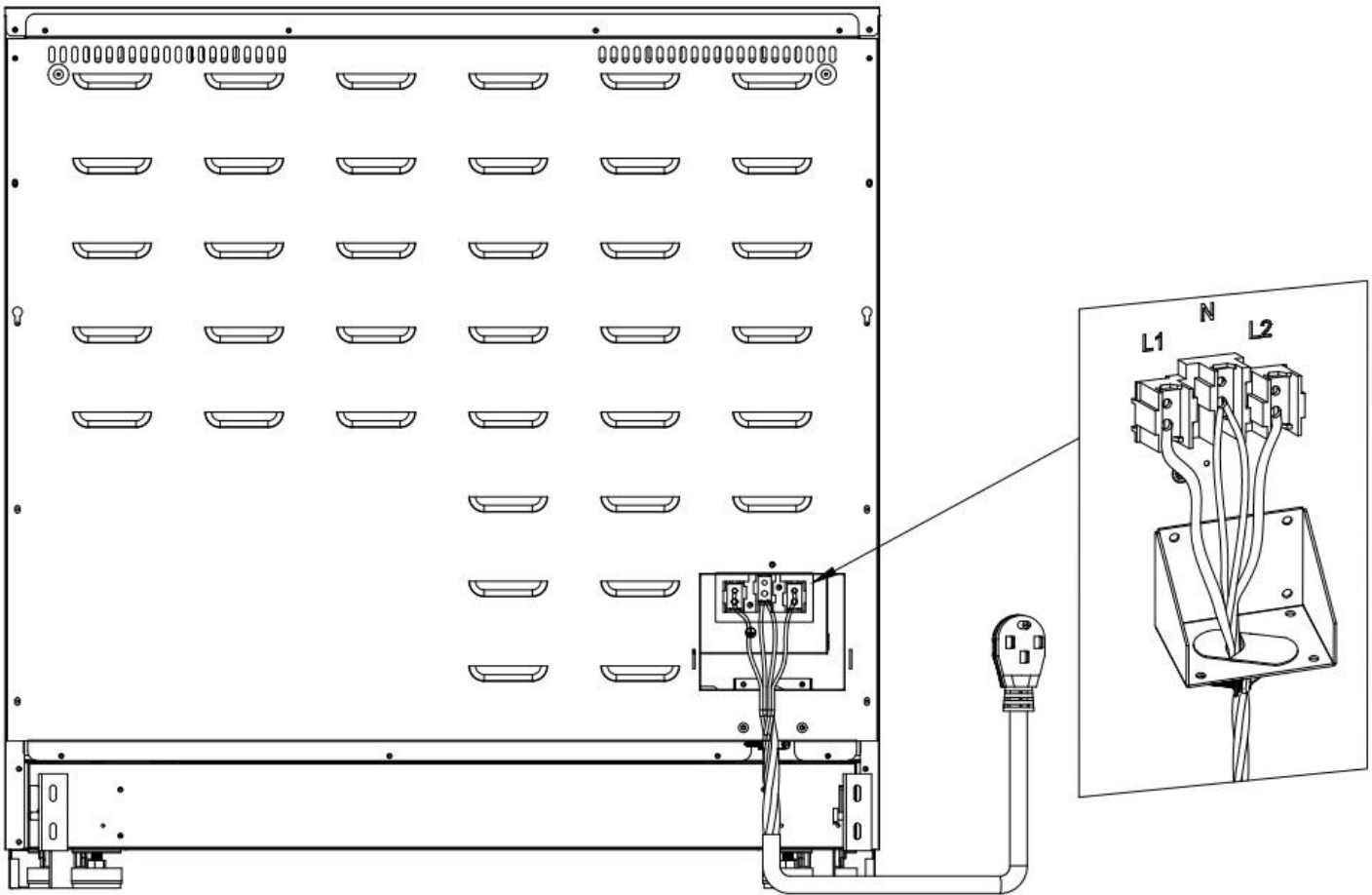
STEP 2. POWER CORD

1. Remove the rear terminal block cover and loosen the 6 screws with a screw driver. The terminal block will then be accessible. Do not discard these screws.



CONNECTING THE POWER

2. For power cord installations only, hook the strain relief over the power cord hole located below the rear of the drawer body. Insert the power cord through the strain relief and tighten the device.



*No 240V, 4-Prong 14-50R Power Outlet

- You must install the power cord with a strain relief.
- Attach the strain relief to the opening in conduit connection plate.

STEP 3. 4-WIRE POWER CORD INSTALLATION

⚠ WARNING

Electrical Shock Hazard

Electrical ground is required on this appliance.

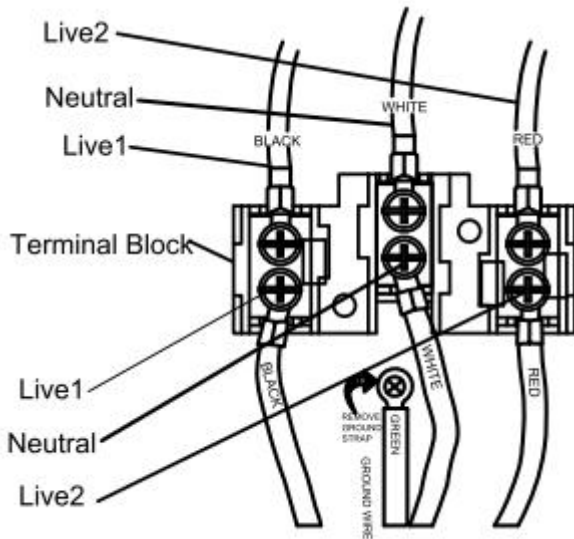
Do not connect to the electrical supply until appliance is permanently grounded.

Disconnect power to the circuit breaker or fuse box before making the electrical connection.

This appliance must be connected to a grounded, metallic, permanent wiring system, or a grounding connector should be connected to the grounding terminal or wire lead on the appliance. Failure to do any of the above could result in a fire, personal injury or electrical shock. See below for more information on electrical grounding.

- Remove the 4 lower terminal screws from the terminal block.
- Insert the 4 terminal screws through each power cord terminal and into the lower terminals of the terminal block.
Be certain to match the wire and terminals by color.
- Tighten screws securely into the terminal block.

CONNECTING THE POWER



CAUTION

You must check voltage after connecting power cord.

Live 1 - Neutral	120 V
Live 2 - Neutral	120 V
Live 2 - Live 2	208 V / 240 V

STEP 4 3-wire power cord

⚠ WARNING

Electrical Shock Hazard

Electrical ground is required on this appliance.

Do not connect to the electrical supply until appliance is permanently grounded.

Disconnect power to the circuit breaker or fuse box before making the electrical connection.

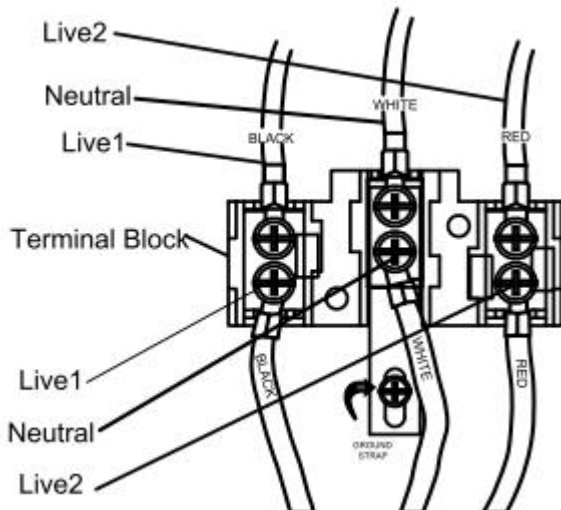
This appliance must be connected to a grounded, metallic, permanent wiring system, or a grounding connector should be connected to the grounding terminal or wire lead on the appliance. Failure to do any of the above could result in a fire, personal injury or electrical shock. See below for more information on electrical grounding.

A. Remove the 4 lower terminal screws from the terminal block.

B. Insert the Green ground terminals together with white one.

C. Insert the 3 terminal screws through each power cord terminal and into the lower terminals of the terminal block. Be certain to match the wire and terminals by color.

D. Tighten screws securely into the terminal block.



CAUTION

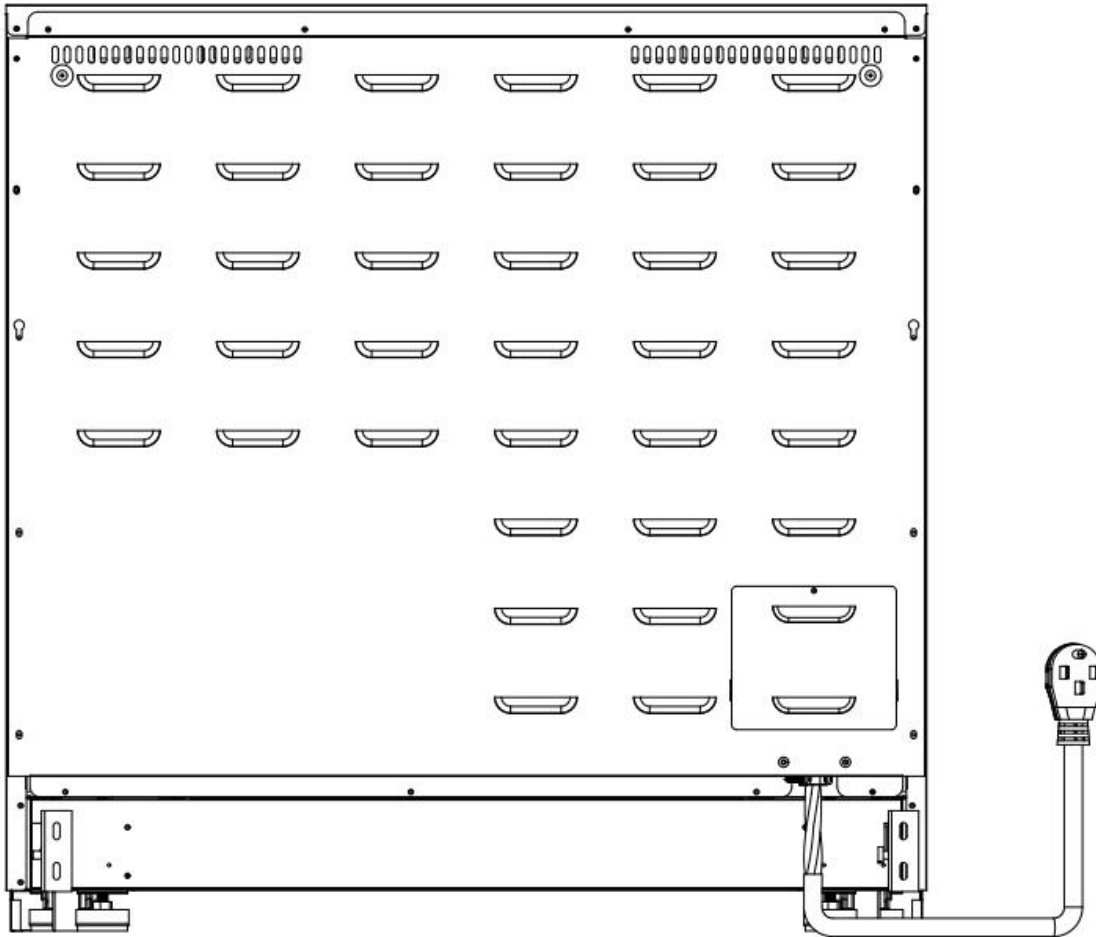
You must check voltage after connecting power cord.

Live 1 - Neutral	120 V
Live 2 - Neutral	120 V
Live 2 - Live 2	208 V / 240 V

CONNECTING THE POWER

STEP 5. REPLACING THE TERMINAL BLOCK COVER

Replace the terminal block cover on the range back and tighten the screw.



BEFORE SETTING SURFACE CONTROLS

How does induction work?

Most cooking uses radiant heat that must pass through the cookware to get food hot. Induction is a process that induces heat with an energy reaction. When each cooking zone is turned on, power goes to a coil under the cooktop. The powered coil creates an electromagnetic field. The electro magnetic field reacts with compatible materials in cookware, creating heat in the cookware itself. The power level controls the heating level, delivering precise results.

Induction Benefits

Because heat starts in the cookware instead of the cooktop, induction offers several advantages.

Cleaner cooking: Because induction works by heating the cookware and not the cooktop, spills don't cook or stick to the surface.

Cooler Cooktop: An induction cooktop will be cooler when you remove cookware than a conventional cooktop would be. The only radiant heat produced in induction is from the cookware itself, so the kitchen stays cooler, too.

Fast Heating: Cookware will heat up faster than on a conventional electric cooktop. Pay close attention to avoid scorching food when starting to cook. You may need to use a lower setting for cooking food than you are used to.

Precise Control: The heat going into the cookware will change immediately when you change the setting of the cooking zone.

Even Heating: Cookware will typically heat more evenly on an induction cooktop, so you are less likely to have hot or cool spots in the cookware.

Energy Efficiency: Because induction creates heat directly in the pan, it uses less electricity than a conventional cooktop.

Before Using Your Cooktop

Before using your cooktop for the first time, apply a ceramic cooktop cleaning cream (available in most hardware, grocery, and department stores) to the ceramic surface. Clean and buff with a clean paper towel. Cooktop cleaning creams leave a protective finish on the glass that will make cleaning easier when the cooktop is soiled from cooking and help prevent scratches and abrasions.

⚠ WARNING

Although induction cooking zones do not produce heat, **they can become hot from contact with hot cookware**. Burns may occur if a cooking zone or the surrounding area is touched before it has cooled to a safe temperature.

Sounds

The magnetic field over the induction cooking zone may cause cookware to vibrate, creating a buzzing or humming noise. These sounds are not unusual, especially at high settings.

Cookware that is not perfectly flat on the bottom may vibrate slightly against the cooktop.



BEFORE SETTING SURFACE CONTROLS

A loose handle may vibrate in its socket.



Multi-material cookware may allow small vibrations in its structure.



Figure 1: Induction sounds

Sounds are less likely to occur with heavier, higher quality cookware.

An induction cooktop may also produce faint clicking sounds from the electronic switches that maintain the desired cooking temperature. You may also hear a fan that cools the electronics inside the cooktop.

NOTE

Make sure to review the detailed instructions for cleaning the induction cooktop in the "Care and Cleaning" section and the "Before You Call" checklist of this Use and Care Manual.

Using Proper Cookware

The size and type of cookware used will influence the heat setting needed for best cooking results. Be sure to follow the recommendations for using proper cookware as illustrated in Figure 2.

Check for flatness by rotating a ruler across the bottom of the cookware (see Figure 2).

Cookware should have flat bottoms that make good contact with the entire surface of the heating element (see Figure 3).



Figure 2: Testing cookware

Cookware Material Types

Cookware material is especially important when using an induction cooktop. The cookware must contain magnetic iron or steel to work on an induction cooktop. Common materials for induction cookware include the following:

- **Stainless Steel** - Slow heat conductor. Durable, easy to clean, and resists staining. Some types of stainless steel will not work on an induction cooktop. Use the magnet test (see "Figure 4: Magnet test") to check stainless steel cookware.

BEFORE SETTING SURFACE CONTROLS

- **Cast Iron** - A slow heat conductor that retains heat very well. Cooks evenly once cooking temperature is reached.
- **Porcelain-enamel on metal** - Heating characteristics will vary depending on the base material. Porcelain-enamel on a compatible metal will work on an induction cooktop. Use the magnet test to check porcelain-enamel cookware.

To see if a piece of cookware will work on your induction cooktop, try to stick a magnet to it. If the magnet clings firmly to the bottom of the cookware, the cookware will work on your induction cooktop.

Cookware sold as induction-ready will often have a symbol printed on the bottom by the manufacturer.

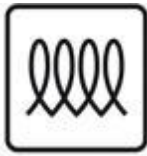


Figure 3: Induction symbol

The Magnet Test

To see if a piece of cookware will work on your induction cooktop, try to stick a magnet to it (see Figure 4).

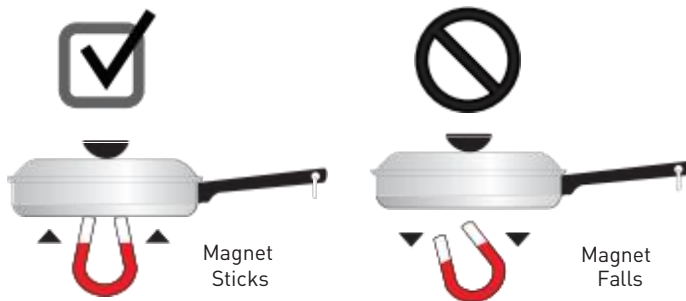


Figure 4: Magnet test

If the magnet clings firmly to the bottom of the cookware, it will work on your induction cooktop. If the magnet clings weakly or not at all, the cookware will not heat up on your induction cooktop.

CAUTION

Proper cookware on an operating induction cooking zone will heat up very quickly. If an empty piece of cookware is left on an operating induction cooking zone, the rapid change in temperature may warp or damage the cookware.

Pan Sensing

When the cooktop is on, the cooking zones automatically detect when cookware is placed on the zone. The control for that zone will light up, making it easy to know which section of the control to use for that cooking zone.

🔔 Error message. Displayed if the cookware on an element is unsuitable, too small, or if no cookware has been placed on the cooking zone.

BEFORE SETTING SURFACE CONTROLS

Figure 5 shows conditions that can prevent pan detection.

If you remove a pan from an active cooking zone, the zone will turn off after 30 seconds.

If the cooktop does not detect cookware in any zone for 30 seconds, the whole cooktop will turn off.

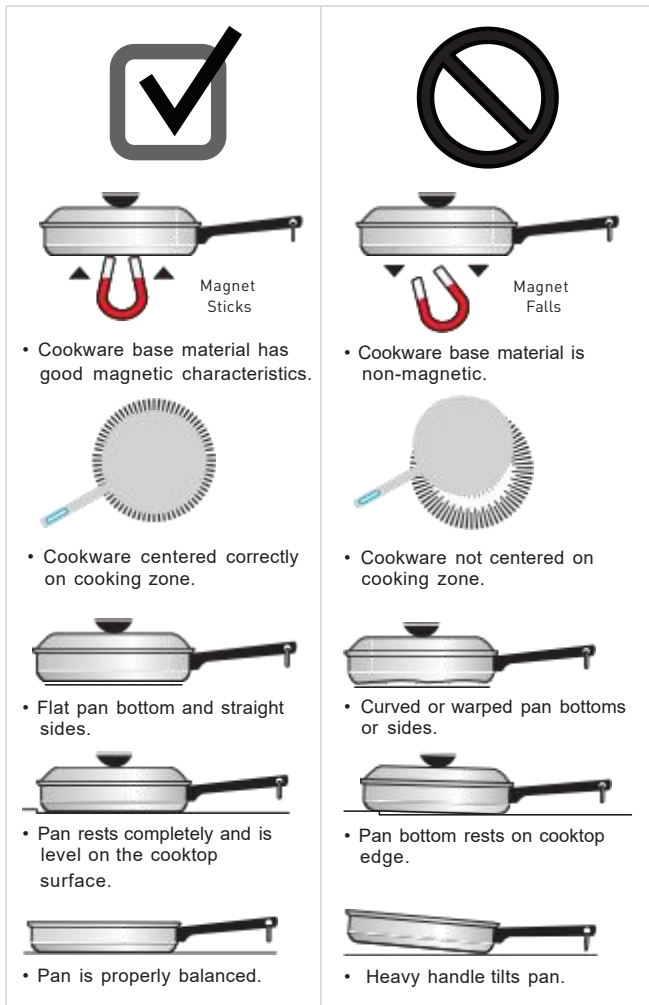


Figure 5: Pan sensing conditions

Hot Surface Indicator

When a cooking zone is turned off, it may remain hot due to contact with hot cookware. The Hot Surface Indicator will activate and remain on.



Figure 6: Hot Surface indicator

CAUTION

- Although induction cooking zones do not directly generate heat, **they can become hot from contact with hot cookware**. Burns may occur if a cooking zone or the surrounding area is touched before it has cooled to a safe temperature.
- Do not** place flammable items such as plastic salt and pepper shakers, spoon holders, or plastic wrapping on top of the range when it is in use. Heat radiating from cookware could cause these items to melt or ignite. Potholders, towels, or wooden spoons could catch fire if placed too close to hot cookware.
- Do not** use aluminum foil to line any part of the cooktop. Improper installation of these liners may result in risk of electric shock or fire. If these items melt on the cooktop, they will damage the cooktop.

BEFORE SETTING SURFACE CONTROLS

Home Canning

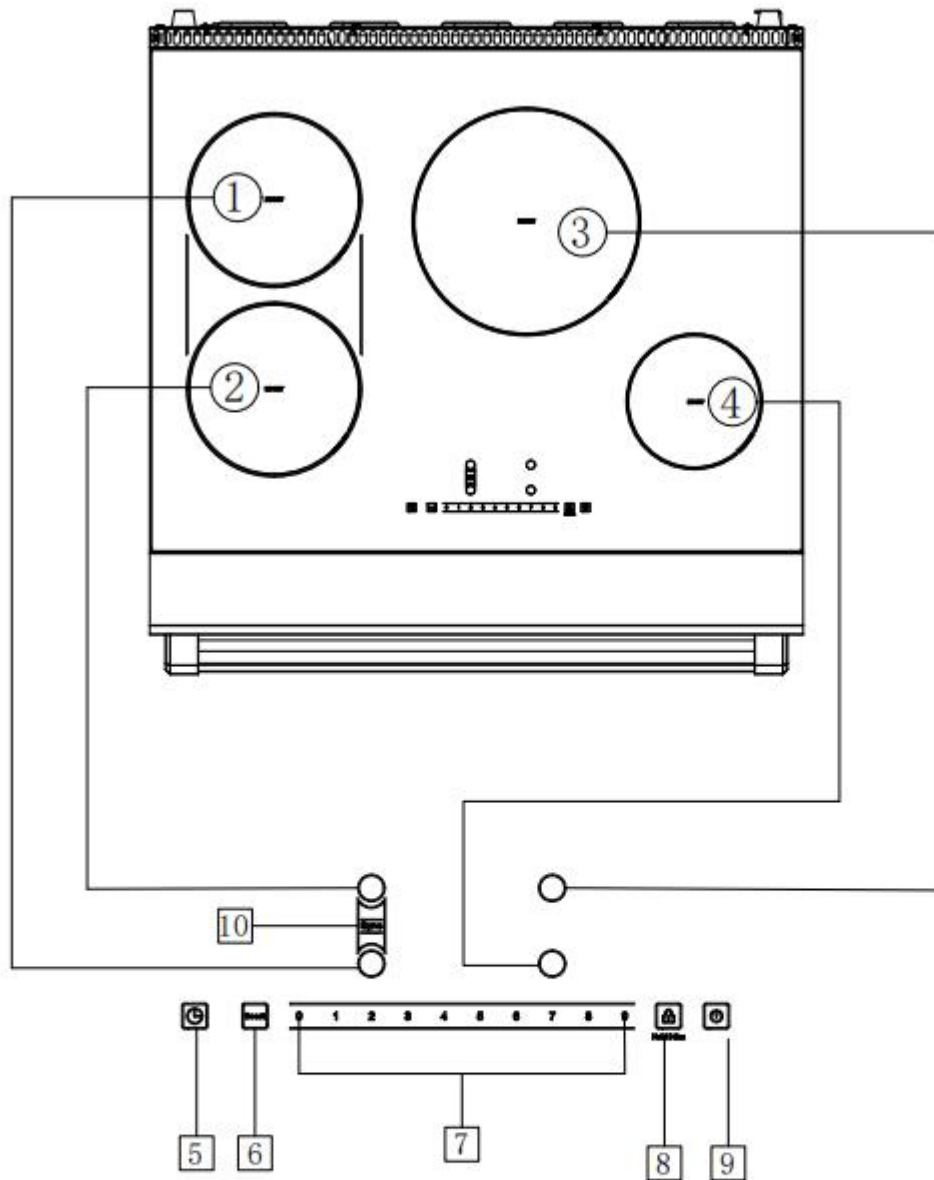
Be sure to read and observe all the following points when home canning with your appliance. Check with the USDA (United States Department of Agriculture) Website and be sure to read all the information they have available as well as follow their recommendations for home canning procedures.

- Use only a completely flat bottom canner with no ridges that radiate from the bottom center when home canning. Heat is spread more evenly when the bottom surface is flat. Use a straight-edge to check canner bottom.
- Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner.
- It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops and to center canners on the burner grates.
- Start with hot tap water to bring water to boil more quickly.
- Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.
- Use tested recipes and follow instructions carefully. Check with your local Cooperative Agricultural Extension Service or a manufacturer of glass jars for the latest canning information.
- It is best to can small amounts and light loads. Do not leave water bath or pressure canners on high heat for an extended amount of time.

SETTING SURFACE CONTROLS

Control Panel Overview

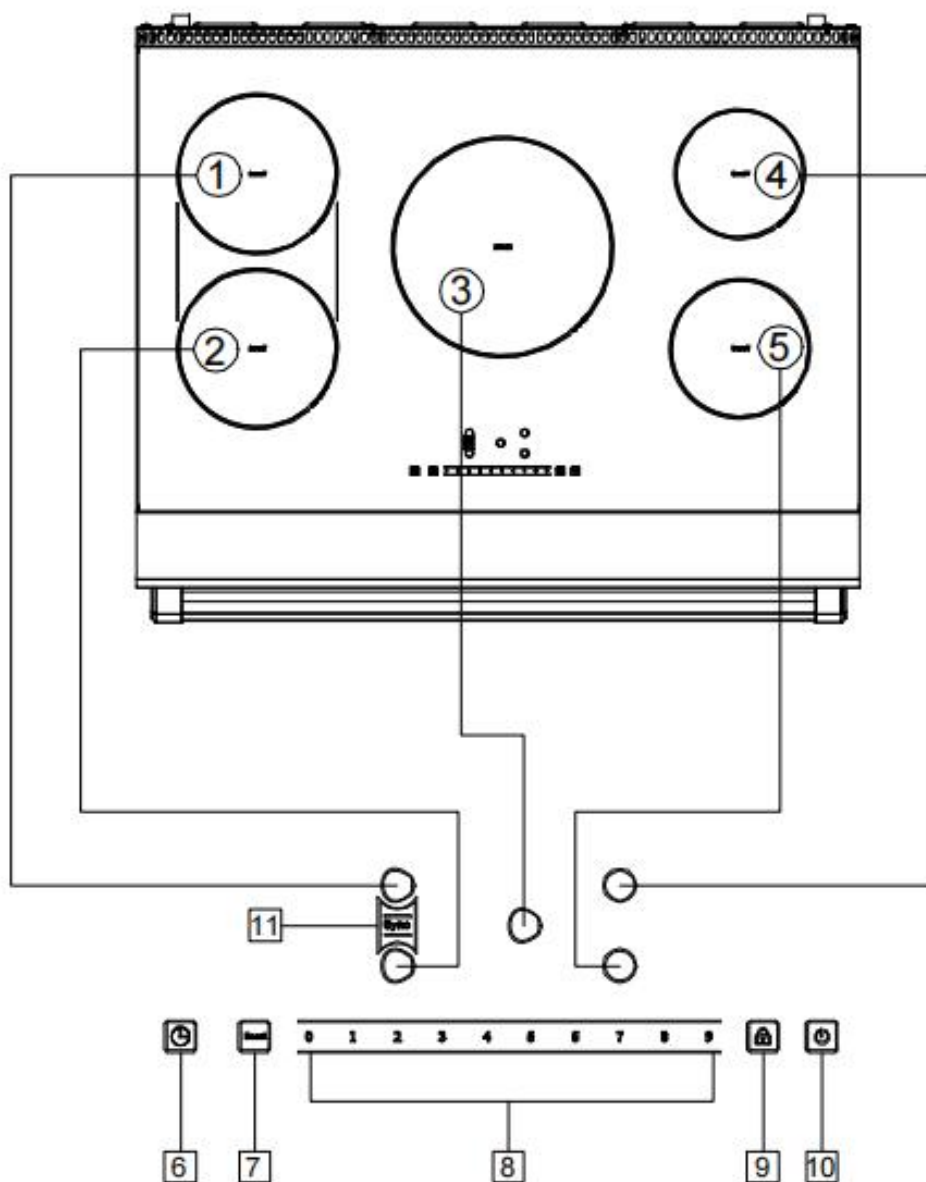
Model: XRI30E



- | | |
|-----------------------------|----------------------|
| 1. Rear left cooking zone | 6. Boost Key |
| 2. Front left cooking zone | 7. Power Select Key |
| 3. Middle cooking zone | 8. Child Lock Key |
| 4. Front right cooking zone | 9. Power Key |
| 5. Time Setting Key | 10. Sync Burners Key |

SETTING SURFACE CONTROLS

Model: XRI36E



- | | |
|-----------------------------|----------------------|
| 1. Rear left cooking zone | 7. Boost Key |
| 2. Front left cooking zone | 8. Power Select Key |
| 3. Middle cooking zone | 9. Child Lock Key |
| 4. Rear right cooking zone | 10. Power Key |
| 5. Front right cooking zone | 11. Sync Burners Key |
| 6. Time Setting Key | |

SETTING SURFACE CONTROLS

Heating Power Of Each Cooking Zone

Modle:XRI30E

Level Ratedpower(W)	1	2	3	4	5	6	7	8	9	P
Rear Left	200	500	700	900	1100	1200	1400	1600	1800	2500
Front Left	200	500	700	900	1100	1200	1400	1600	1800	2500
Rear Right	300	500	700	900	1200	1500	2000	2500	3000	4000
Front Right	100	400	600	800	1000	1100	1200	1300	1400	1800
Sync burners	400	1000	1400	1800	2200	2400	2800	3200	3400	3600

Modle:XRI36E

Level Ratedpower(W)	1	2	3	4	5	6	7	8	9	P
Rear Left	200	500	700	900	1100	1200	1400	1600	1800	2500
Front Left	200	500	700	900	1100	1200	1400	1600	1800	2500
Middle	300	500	700	900	1200	1500	2000	2500	3000	4000
Rear Right	100	400	600	800	1000	1100	1200	1300	1400	1800
Front Right	100	400	600	800	1000	1100	1200	1400	1600	2000
Sync burners	400	1000	1400	1800	2200	2400	2800	3200	3400	3600

Standby Mode

Upon inserting the power plug into an electric socket, the induction cooktop will make a sound once, and all the digital lights on the cooktop will blink once, indicating the unit has entered Standby Mode.

Readiness Mode

In standby mode, press the power key, and the induction cooktop will emit a single "beep" sound, indicating it is ready for use. If only the indicator light above the power button is illuminated and no buttons are pressed within 30 seconds, the unit will automatically return to standby mode.

Switching on the cooktop and cooking zones

Place a compatible pot or pan on the cooking zone you wish to use.

When the cooktop is ON, as described above, press the power key for the desired cooking zone. The display will blink and show "0"..

Use the number keys to select the power level; for example, pressing the number 9 key will display "9".

If no key is pressed within 30 seconds, the cooking zone will automatically enter standby mode.

Pressing the Boost key will show on the display as a "P", boosting the heating power to the highest level.

Boost is the highest power level, designed for quickly heating or boiling larger quantities. Boost will operate for a maximum of 10 minutes. After 10 minutes, it will automatically revert to power level 9.

SETTING SURFACE CONTROLS

Child Lock

Activating the Child Safety Lock during cooktop use

Child Lock prevents activation of any sensor key, except for the power key and the child lock key.

Press the child lock key to activate the function. The unit will make a “beep” sound and the indicator light will turn on above the child lock. The controls are now locked.

Switch Off The Child Lock

In Lock mode, press and hold the child lock key for 3 seconds. The time display will count down “3-2-1”, and the indicator light will turn off, indicating the cooktop is unlocked.

Sync Burners

The two left cooking zones have the Bridge feature. The Bridge indicator is available on the front left cooking zone if both left cooking zones detect cookware. The Bridge function makes the two left cooking zones work together to heat a long piece of cookware, like a griddle.

How to use:

Press the Sync burners key, the burners display will both blink and show a “0”.

Use the number keys to set the power level; for example, pressing the number key “9” will display “9” on both burner displays. If no key is pressed within 30 seconds, the cooking zone will automatically switch to standby mode.

Press the Boost key will both show on the display as a “P”, boosting the heating power to the highest level. Boost is the highest power level, designed for quickly heating or boiling larger quantities. Boost will operate for a maximum of 10 minutes. After 10 minutes, it will automatically revert to power level 9.

Cook Time

Press the cooking zone power key, then press the time setting key. The time display will show “0”. Press the number keys to enter the value of the cooking time. The cooking zone will automatically shut off if a key is not pressed within 5 seconds.

When the cooking time reached, the cooking zone power will automatically shut off.

Canceling The Time Of Cooking

Press the cooking zone power Key, the time display will blink, then press the number key “00”. The time display will blink for 5 seconds and then turn off, indicating that the cooking time of selected heating zone has been cancelled.

Timer

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

How to use:

Press the time setting key, the display will show “00”.

Press the number keys to enter the value of the Kitchen timer.

The Kitchen timer will automatically shut off if a key is not pressed within 5 seconds.

Canceling The Timer

Press the time setting key, the time display will blink, then press the number key “00”. The time display will blink for 5 seconds and then turn off.

TIPS: Press and hold the time setting key for 3 seconds, all cooking time and timing times can be cancelled.

SETTING SURFACE CONTROLS

Turn Off

A: Press the desired cooking zone power key, then press the number key "0". If no key is pressed within 5 seconds, the cooking zone will automatically turn off. The unit will then enter readiness mode.

B: Press the power key, and a single "beep" sound will be heard as the unit turns off, entering standby mode.

Note: Please do not pull the power plug until the cooling fan has stopped.

OPERATING THE OVEN

Operating The Oven

Oven Cooking Safety Guidelines

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

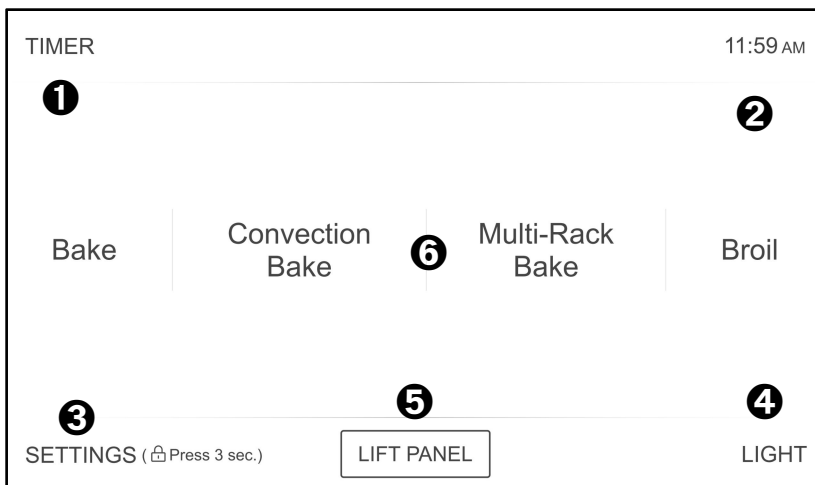
⚠ WARNING

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

⚠ WARNING

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

Display Screen



- | | |
|-----------------------------|----------------------------|
| ❶ Timer Key | ❷ Oven Light Key |
| ❸ Clock Display | ❹ Lift Panel Key |
| ❺ Settings & Child Lock Key | ❻ Function Select Menu Key |

OPERATING THE OVEN

Oven Function

Bake

This option allows the user to access traditional the traditional bake mode.

Convection Bake

Circulates the oven heat evenly and continuously for faster cooking of some foods.

Multi-Rack Bake

Multi-rack cooking in a convection oven is most beneficial around the holidays. With a convection oven, it's easy to utilize and great for cooking your food faster.

Broil

Broil can be selected to access Broil Low and Broil High. See the Cooking Modes section for more information.

Convection Roast

Uses a convection fan to gently brown meats and poultry and seal in the juices.

Warm

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

Pizza

Pizza is specially designed to cook the perfect pizza.

Air fry

Uses hot air for great tasting crispy results without all the oil.

Proof

Creates the perfect oven environment for activating yeast in homemade bread.

Self Clean

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

Recipe

The Recipe function on your oven enables you to select your favorite recipe to cook..

Child Lock

Press and hold **SETTINGS** for three seconds to turn off the control panel to prevent the oven from accidentally being turned on. Panel stays locked until you turn this function off.

SETTINGS

Press the **SETTINGS** to access the Settings. See the Settings section for more information.

Oven Light

To turn the Oven Light on or off, press the LIGHT button located at the bottom right of the panel. Both oven cavity lights will turn on.

TIMER

Set or cancel the **TIMER** on the right bottom of panel.

Clock

You can press the clock display in the top of the right panel to set the clock.

LIFT PANEL

Used to lift and lower the oven control panel.

OPERATING THE OVEN

Setting the clock

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

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

How to set the clock

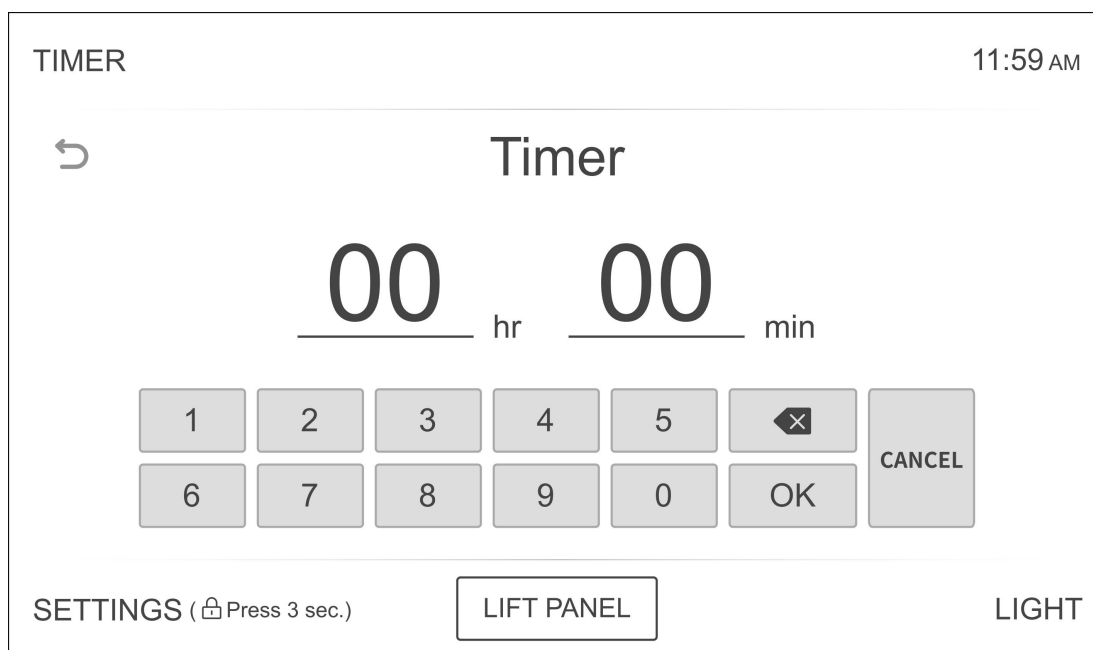
1. Touch **SETTINGS**, then touch Clock to set the clock.
2. You can choose between a **12-hour** or **24-hour** display. The default is 12-hour.
3. Select **AM** or **PM**. (Skip this step if you are setting the clock to 24 hour display mode.)
4. Touch the number to set the current time of day.
5. Touch **OK** to save the changes.

Setting the kitchen timer

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

How to set the timer

1. Touch **TIMER**.
2. Touch number keys to set the hours and minutes. The timer can be set for any amount of time from 1 minute to 24 hours. If you make a mistake, touch delete, and then enter the amount of time again.
3. Touch **OK** to complete the setup.
4. When the set time has elapsed, the oven will beep and the display will show End until you touch Timer to clear setting. You can cancel the timer at any time by touching.



Control Lockout

Control Lockout lets you lock the buttons on the touch pad so they cannot be activated accidentally. You can only activate Control Lockout when the oven is in stand by mode.

How to activate the Control Lockout:

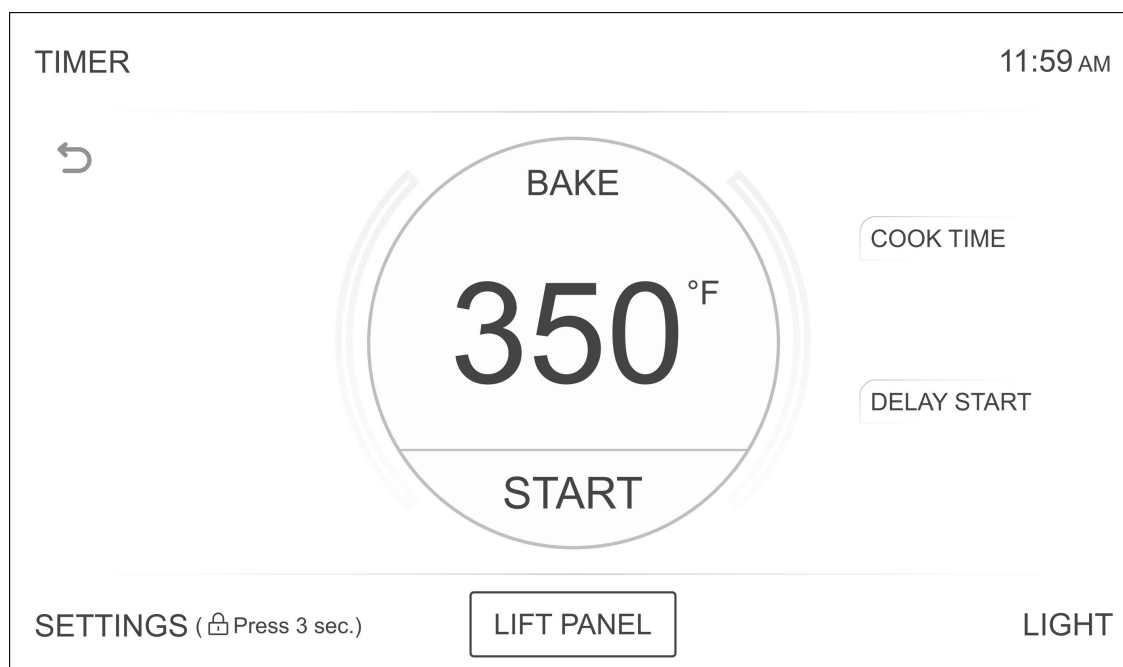
1. Cancel or turn off all other functions.
 2. Touch and hold **SETTINGS** for three seconds on the bottom of control panel.
- The padlock icon along with the current time will be displayed.

- All other functions must be canceled before you activate Control Lockout.

How to unlock the controls:

Press and hold the Lock icon for three seconds. The padlock icon will clear from the display.

OPERATING THE OVEN



Cook Time

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

- You can use the timed Cooking only with another cooking operation.

How to set the oven for Time Cooking:

1. Choose the desired cooking function, e.g. Bake, and use the number pad to set the preferred temperature (e.g. 400°F). The default temperature is 350°F.
2. Press COOK TIME on the top right of the cooking panel. Use the number pad to enter the desired cooking duration in hours and minutes. The cooking time can be set from a minimum of 1 minute to a maximum of 10 hours.
3. Press START to begin preheating. The temperature display will update once the oven reaches 100°F and continue until it reaches the set temperature. When preheating is complete, a buzzer will sound six times. (Preheating time is not included in the cooking time.)

CAUTION

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

OPERATING THE OVEN

Delay Start

With Delay Start, the oven's timer turns the oven on at a preset time.

How to set the oven for Delay start:

1. Position the oven racks and place the food in the oven cavity.
2. Select the desired cooking function, e.g. Bake.
3. Enter the desired cook temperature using the numeric key.
4. Enter the cooking time using the numeric key.
5. Press DELAY START at the bottom right of the cooking panel. Use the numeric keys to enter the delay duration in hours and minutes. For example, if the current time is 3 PM and you want the oven to start at 5 PM, set the delay time to 2 hours.
6. Touch **START**. The oven will automatic turn on after the Delay start time has elapsed.

Turning the light on and off

- The oven light turns on automatically when the door is opened.
- You can turn the oven light on and off manually by touching the light button in the bottom left corner of the control panel.
- The oven light turns off automatically when the door is closed.

OPERATING THE OVEN

Minimum and maximum settings

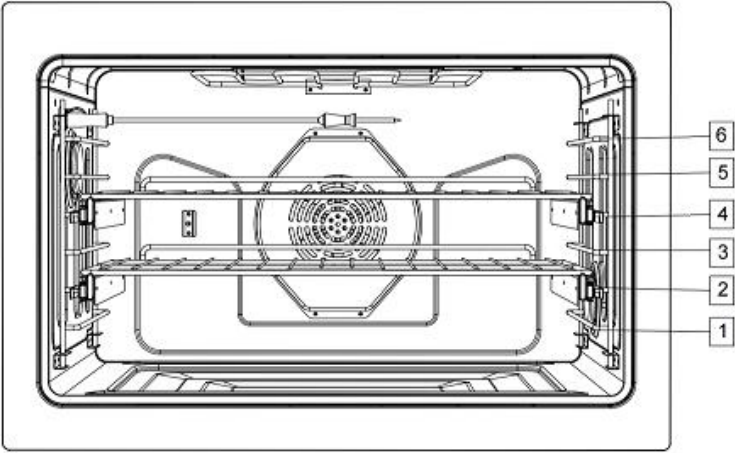
All of the features listed have a minimum and a maximum time or temperature setting that may be entered into the control. An entry acceptance beep sounds each time a control button is pressed. An entry error tone (two short tones) sounds if the entry of the temperature or time is below the minimum or above the maximum setting for the feature.

Feature	Min.Temp ./Time	Max.Temp./Time	Default
Bake	175°F(79°C) 0:01 hr/min	550°F(288°C) 10:00 hr/min	350°F(177°C)
Convection Bake	175°F(79°C) 0:01 hr/min	550°F(288°C) 10:00 hr/min	325°F(163°C)
Multi-Rack Bake	175°F(79°C) 0:01 hr/min	550°F(288°C) 10:00 hr/min	325°F(163°C)
Broil Hi/Lo	Lo 400°F(204°C)	Hi 550°F(288°C)	Hi 550°F(288°C) 3:00 hr/min
Convection Roast	175°F(79°C) 0:01 hr/min	550°F(288°C) 10:00 hr/min	325°F(163°C)
Pizza	175°F(79°C) 0:01 hr/min	550°F(288°C) 10:00 hr/min	425°F(218°C)
Proof	80°F(27°C) 0:01 hr/min	95°F(35°C) 10:00 hr/min	80°F(27°C)
Air Fry	350°F(177°C) 0:01 hr/min	550°F(288°C) 10:00 hr/min	425°F(218°C)
Keep Warm	0:01 hr/min	3:00 hr/min	175°F(79°C)
Self Clean	3:00 hr/min	5:00 hr/min	3:00 hr/min
Probe	100°F(38°C)	210°F(99°C)	150°F(66°C)
Sabbath	175°F(79°C) 0:01 hr/min	550°F(288°C) 74:00 hr/min	350°F(177°C)

OPERATING THE OVEN

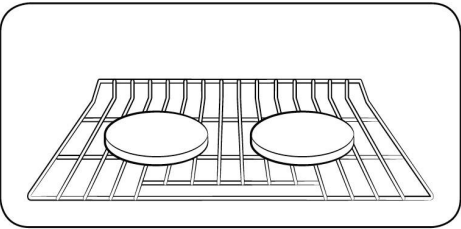
USING THE OVEN RACKS

Oven Rack Positions

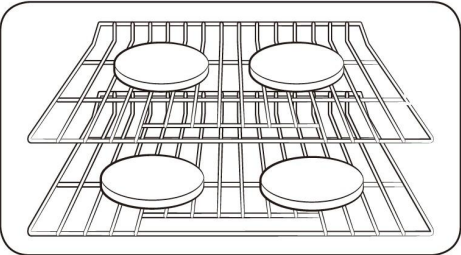


Type of Food	Rack Position
Broiling of Hamburgers	6
Broiling meats or small cuts of poultry and fish	3 to 5
Bundt Cakes, Pound Cakes, Frozen Pies, and Casseroles	4 or 3
Angel Food Cakes, Small Roast	2
Turkey, large Roast, Hams Fresh Pizza	1

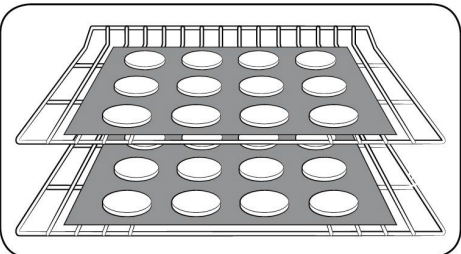
Rack and Pan Placement



Single Oven Rack



Multiple Oven Rack

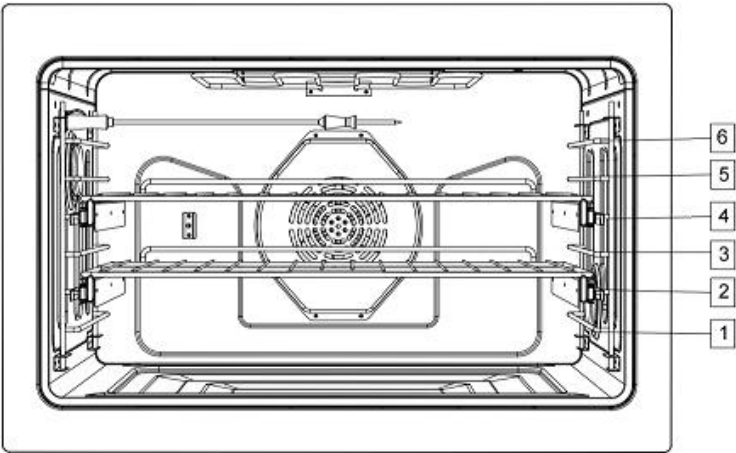


Multiple Oven Rack

Centering baking pans in the oven as much as possible will produce better results. If baking with more than one pan, place the pans so each has at least 1" to 2" of air space around it. When baking on a single oven rack, place the oven rack in position 3 or 4.

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

Using Multiple Oven Racks.
Using the convection fan will provide best air movement with multi level rack cooking.



OPERATING THE OVEN

Before using the racks

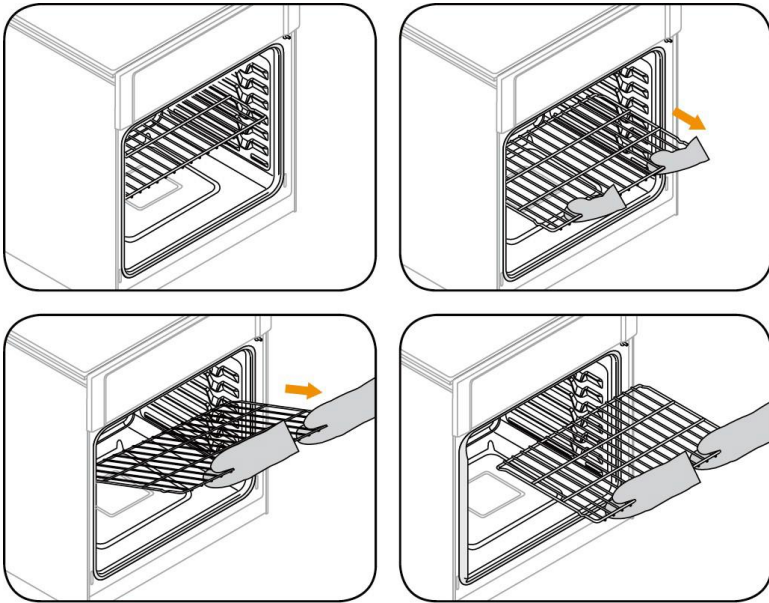
Each rack has stops that need to be placed correctly on the supports. These stops will keep the rack from coming completely out.

REMOVING THE RACKS

1. Pull the rack straight out until it stops.
2. Lift up the front of the rack, and then pull it out.

REPLACING THE RACKS

1. Place the end of the rack on the support.
2. Place the front end up and push the rack in.



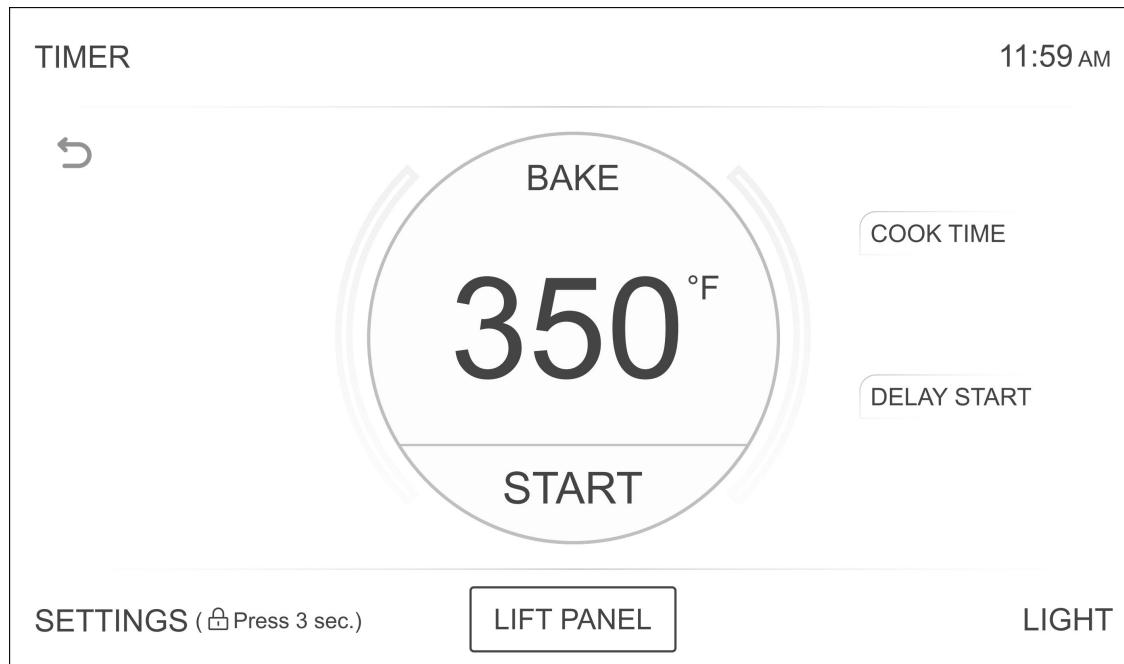
CAUTION

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

OPERATING THE OVEN

Baking

The oven can be programmed to bake at any temperature from 175°F to 550°F. Baking temperature and time will vary depending on the ingredients and the size and shape of the baking pan used. Dark or nonstick coatings may cook faster with more browning.



How to set the oven for baking:

1. Touch **Bake**.
2. Touch default temperature, then enter the temperature you want using the number key, eg. 4 0 0 and touch **OK**.
3. Touch **START**. The oven will begin preheating, and the temperature display will update as the temperature rises from 100°F to the set temperature. Once preheating is complete, a buzzer will sound six times. To cancel baking, press **CANCEL** to cancel cooking.
4. When the cooking time is complete, the oven will stop operating, a buzzer will sound, and a pop-up window will indicate that cooking has finished. (The cooking time does not include preheating.)

- To change the cooking temperature, tap the temperature value in the center of the display screen to update it, and then press **OK**. The oven will continue operating with the new settings.

- To change the cooking time, tap **COOK TIME** on the right side of the display screen, update it, and then press **OK**. The oven will continue operating with the new settings.

- If oven door is left open for more than one minute the heating elements will turn off.

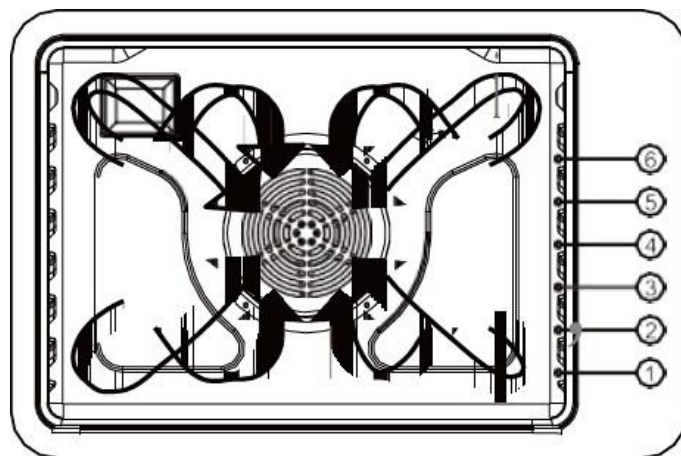
- Place food in the oven after preheating if the recipe calls for it. Preheating is very important for good results when baking cakes, cookies, pastry and breads. After the oven has reached the desired temperature, the buzzer will sound.

- If you are using an oven thermometer in the oven cavity, the temperature registered by the thermometer may differ from the actual set oven temperature. Mechanical hanging thermometers are very slow to change and will take up to 45 min to match what the digital read out says. This is normal.

OPERATING THE OVEN

Convection Baking

By using the Convection Bake, you will be able to cook faster. Convection baking uses a fan to circulate the oven's heat evenly and continuously within the oven. This improved heat distribution allows for even cooking and excellent results while using multiple racks at the same time. Foods cooked on a single oven rack will generally cook faster and more evenly with convection baking. Multiple oven rack cooking may have slightly increased cooking times for some foods, but the overall result is time saved. Breads and pastries brown more evenly. You can program the oven for convection baking at any temperature between 175°F and 550°F.



Tips for convection baking

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

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

How to set oven to Convection bake:

1. Touch **Convection Bake**. Default temp is 325°F.
2. Touch default temperature to enter the desired cooking temperature using the numeric key, then touch **OK**.
3. Press **START** to begin preheating. The temperature display will update as the oven heats up, starting from 100°F until it reaches the set temperature. Once preheating is complete, a buzzer will sound six times. To cancel cooking, press **CANCEL**.
4. When the set cooking time is reached, the oven will stop, a buzzer will sound, and a pop-up window will indicate that cooking is complete. (Preheating time is not included in the cooking time.)

- To change the cooking temperature, tap the temperature value in the center of the display screen to update it, and then press **OK**. The oven will continue operating with the new settings.

- To change the cooking time, tap **COOK TIME** on the right side of the display screen, update it, and then press **OK**. The oven will continue operating with the new settings.

- Convection Fan turns off when the oven door is opened to prevent unwanted heat escape. If oven door is left open for more than one minute the heating elements will turn off.

Convection roasting

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

OPERATING THE OVEN

How to set the oven for convection roasting:

1. Touch **Convection Roast** . Touch default temperature to enter the desired cooking temperature using the numeric key, then touch **OK**.
2. Press **START** to begin preheating. The temperature display will update as the oven heats up, starting from 100°F until it reaches the set temperature. Once preheating is complete, a buzzer will sound six times. To cancel cooking, press **CANCEL**.
3. When the set cooking time is reached, the oven will stop, a buzzer will sound, and a pop-up window will indicate that cooking is complete. (Preheating time is not included in the cooking time.)

- To change the cooking temperature, tap the temperature value in the center of the display screen to update it, and then press **OK**. The oven will continue operating with the new settings.

- To change the cooking time, tap **COOK TIME** on the right side of the display screen, update it, and then press **OK**. The oven will continue operating with the new settings.

- Convection Fan turns off when the oven door is opened to prevent unwanted heat escape. If oven door is left open for more than one min the heating elements will turn off.

Broiling

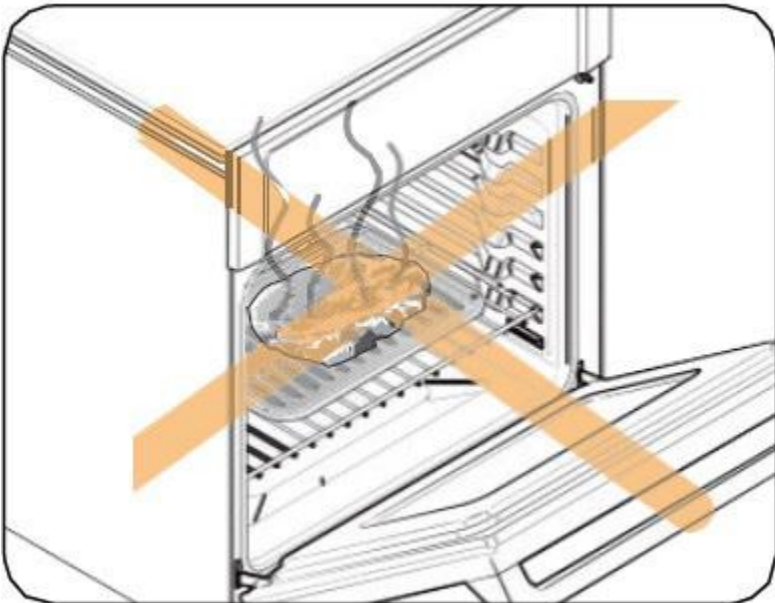
Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven. The high heat cooks quickly and gives a rich, brown outer appearance. Broil mode is best for meats, fish, and poultry up to 1" thick.

Always preheat the oven for 5-10 minutes before broiling. Cooking time cannot be set in Broil mode, and the default maximum working time is 3 hours.

How to set the oven for broiling:

1. Press **Broil** to display **BROIL HIGH**. Press **HIGH** to switch to **LOW**.
2. Press **START** to begin broiling. Broil one side until the food is browned. Turn over and broil the other side.
3. Press **CANCEL** to cancel broiling.

Note: If oven door is left open for more than one minute the heating elements will turn off.



CAUTION

Always broil with the oven door closed. Use care when opening the door. Let hot air from steam escape before you remove food.

OPERATING THE OVEN

Using Warm

Warm will keep cooked food warm for serving up to 3 hours after cooking has finished. After 3 hours, the feature will shut off automatically. You can use the Warm feature without any other cooking operations or you can set it to activate after a timed or delay timed cooking operation. The cooking temperature is 175°F by default and cannot be set.

You should not use this feature to reheat cold food.

How to use Warm:

1. Touch **Warm**.
2. Touch **START**.
3. When the set cooking time is reached, the oven will stop, a buzzer will sound, and a pop-up window will indicate that cooking is complete. Press CANCEL to cancel at any time to turn this feature off.

- To change the cooking time, tap COOK TIME on the right side of the display screen, update it, and then press OK. The oven will continue operating with the new settings.

- If oven door is left open for more than one minute the heating elements will turn off.

Pizza Cooking

The Pizza function is specially designed for cooking pizza. It heats from both the top and bottom to brown food more evenly. This system is designed to give the optimum cooking performance for pizza by automatically selecting a combination of the broil and bake heating systems.

How to use Pizza:

1. Touch **Pizza**. Default temp is 425°F.
2. Touch default temperature to enter the desired cooking temperature using the numeric key, then touch **OK**.
3. Press START to begin preheating. The temperature display will update as the oven heats up, starting from 100°F until it reaches the set temperature. Once preheating is complete, a buzzer will sound six times. To cancel cooking, press CANCEL.
4. When the set cooking time is reached, the oven will stop, a buzzer will sound, and a pop-up window will indicate that cooking is complete. (Preheating time is not included in the cooking time.)

- To change the cooking temperature, tap the temperature value in the center of the display screen to update it, and then press OK. The oven will continue operating with the new settings.

- To change the cooking time, tap COOK TIME on the right side of the display screen, update it, and then press OK. The oven will continue operating with the new settings.

- If oven door is left open for more than one minute the heating elements will turn off.

Proof

Bread Proof provides an optimal temperature for the bread proofing process and up to 10 hours.

How to use proofing:

1. Touch **Proof**. Default temp is 80°F. Press 80°F to switch to 95°F.
2. Touch **START** to proofing.
3. When the set cooking time is reached, the oven will stop, a buzzer will sound, and a pop-up window will indicate that cooking is complete. Press CANCEL to cancel at any time to turn this feature off.

OPERATING THE OVEN

- To change the cooking time, tap COOK TIME on the right side of the display screen, update it, and then press OK. The oven will continue operating with the new settings.
- If oven door is left open for more than one minute the heating elements will turn off.

NOTE: Use rack position 4 for Bread Proof. If the oven temperature is above 125°F(52°C), Proof will not work properly. Do not use Proof to warm food. The proofing temp cannot keep food warm.

Air Fry

The Air Fry feature uses hot air for crispier and healthier frozen or fresh foods without any (or less than normal) oil compared to convection modes.

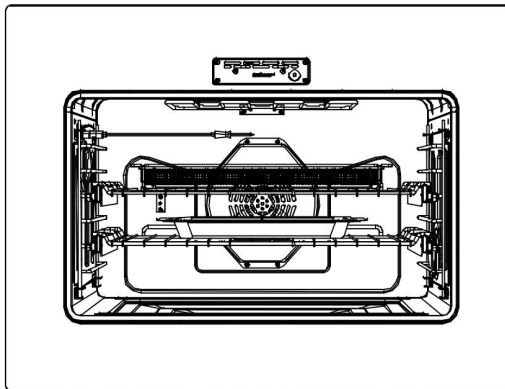
The Air Fry feature works best for single rack baking with packaged and convenience foods. Make sure that you remove the packaging from food before cooking it. You can program for temperatures between 350°F and 550°F. Leave the oven light off when baking.

1. Arrange the food on the rack.
2. Touch **Air Fry**. The default temperature is 425°F. If the default temperature is the temperature you want, skip to step 4.
3. (Optional) Press the numbers for the temperature you want.
4. Touch **START** to cooking. If you want to cancel cooking, touch **CANCEL** to cancel cooking.
5. When the set cooking time is reached, the oven will stop, a buzzer will sound, and a pop-up window will indicate that cooking is complete.

- To change the cooking temperature, tap the temperature value in the center of the display screen to update it, and then press OK. The oven will continue operating with the new settings.
- To change the cooking time, tap COOK TIME on the right side of the display screen, update it, and then press OK. The oven will continue operating with the new settings.
- If oven door is left open for more than one minute the heating elements will turn off.

Note:

- Place a baking sheet or tray on the rack below the Air fry tray to catch any drippings. This will help to reduce splatter and smoke.
- Before using a baking sheet, check the maximum allowable temperature of the baking sheet.
- Air fry is designed for a single oven rack. Place food on rack position 3 for best results.
- For cooking fresh or home made foods spread the oil over a larger area more evenly, crisping up the food more effectively.



OPERATING THE OVEN

Recipe

The Recipe function on your oven enables you to select your favorite recipe to cook. At the end of estimated cooking time, check the food to see if it is done to your liking. Note that differences in food shape, preparation and preferences for doneness can impact the time required to cook the food.

Some cycles require the food temperature probe supplied with your oven. The target temperature for the probe is automatically set based on selections made for each food. Always check foods using a secondary food thermometer as probe placement can impact the measured temperature. See Probe section for more details on using and positioning the probe properly.

Recipe Chart

Type	Foods
Desserts Recipes	Butter Cutout Cookies, Apple Raspberry Almond Crumb Trat, Applesauce Brownies
Appetizers Recipes	Bacon-Cheddar Whoopie Bites, Bacon-Egg Breakfast Bites, Baked Jalapeno Popper Pinwheels, Bacon And Stilton Scones, Cheese Straws, Chicken And Ham Spirals, Pow-Pow Cauliflower, Chipotle Pumpkin Empanadas
Pizza Recipes	Caramelized Onion & Goat Cheese Pizza, Brussels Sprouts And Meyer Lemon Pizza, Chicken Fajita Pizza, Fig And Prosciutto Pizza, Peach Prosciutto And Goat Cheese Flatbread, Pizza With Basil Fresh Tomatoes And Mozzarella, Poblano Shrimp Flatbread, Thin Crust Pizza Dough
Poultry Recipes	Air-Fried Bloody Mary Wings, Sticky Thai Chicken Wings, Salmon Fish, Frozen Chicken Wings, Baked Chicken Fingers, Ore-Ida Golden Fries, Homemade Potato Wedges, Brussel Sprouts, Brined Roasted Turkey, Asian Pulled Pork
Cakes	Chocolate Praline Cake, Banana Split Mini Moist Cakes, Basic Cheesecake, Cherry-Cream Cheese Crumb Cake Bombs, Regular Bake

Using the temp probe

For many foods, especially roasts and poultry (beef, chicken, turkey, pork, lamb, etc), measuring the internal temperature is the best way to determine if the food is properly cooked.

The Temp Probe lets you cook meat to the exact internal temperature you want, taking the guess work out of determining whether a piece of meat is done or not.

This function can be used with Bake, Convection Bake or Convection Roast.

After the internal temperature of the food reaches 75°F, the increasing internal temperature will be shown in the display.

How to use the Temp Probe:

1. Preheat the oven to desired oven temperature in the desired mode.
2. Insert the probe into the thickest area of food. When making bread, cook for approximately 10 minutes before inserting the probe.
3. Once preheating is complete, insert the probe connector into the receptacle.

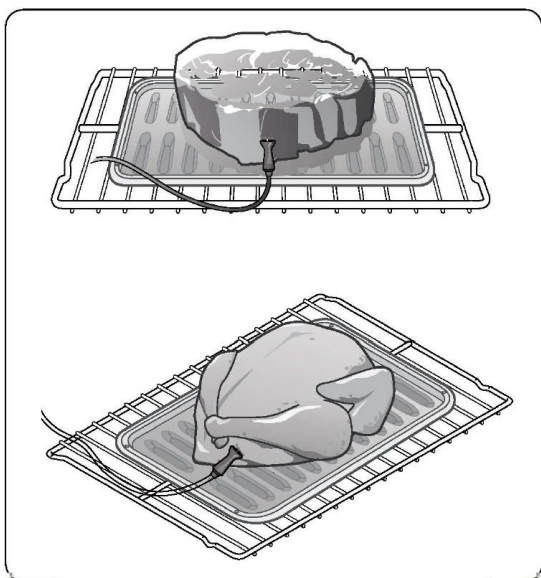
OPERATING THE OVEN

4. Enter the temperature of the probe according to the pop-up prompt.
5. Press START to begin cooking. If you want to cancel cooking, press CANCEL.
6. When the probe temperature is reached, the oven will stop, a buzzer will sound, and a pop-up window will indicate that cooking is complete.

- To change the probe or cooking temperature, tap the temperature value in the center of the display screen to update it, and then press OK. The oven will continue operating with the updated settings.

- If oven door is left open for more than one minute the heating elements will turn off.

How to insert the temp probe into the meat:



Insert the probe completely into the meat as shown in the left diagram. It should not touch bone, fat, or gristle.

If you do not fully insert the probe into the meat, the Temp Probe function will not work correctly because the probe will sense the oven temperature, not the temperature of the meat.

For bone-in meats, insert the probe into the center of the lowest and thickest portion of the piece.

For whole poultry (turkey, large chickens, etc.), insert the probe into the thickest part of the inner thigh, parallel to the leg.

CAUTION

To protect the Temp Probe's tip, be careful not to insert the probe so that the tip protrudes through the surface of the meat. Make sure that the tip is in or near the center of the meat.

CAUTION

- Do not store the probe in the oven.
- Do not leave the probe inside the oven during a self clean or broiling cycle, as you can permanently damage the probe and it will no longer work.
- To avoid breaking the probe's tip, defrost your food completely.
- Do not use tongs when inserting or removing the probe. Tongs can damage the probe.

OPERATING THE OVEN

- Use the Temp Probe for Temp. Probe function cooking only. Do not use the Temp Probe for any other purpose.
- If you remove the Temp Probe while the Temp. Probe function is operating or insert the Temp Probe while baking or cooking normally, cooking will stop after 1 minute.
- If you use the probe to cook frozen food, there are times when it cannot be detected.

Temp Probe table

Available Temperatures	100 to 210 °F
------------------------	---------------

Type of Food		Internal Temperature
Beef / Lamb	Rare	120°F
	Medium	130°F
	Well Done	140°F
Pork		160°F
Poultry		165°F

Note: If you cover meat with foil and allow to rest for 10 minutes after cooking , the internal temperature will rise an additional 5°F to 10°F degrees.

Removing the Temp Probe

Remove the temp probe plug from the socket.

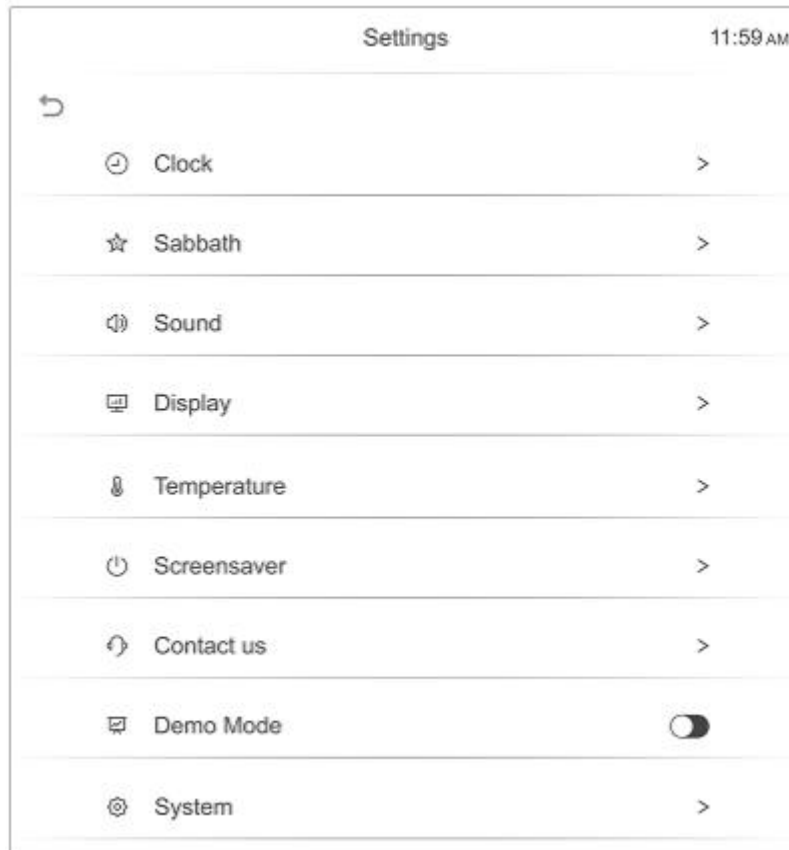
CAUTION

After cooking, the Temp Probe is hot enough to cause burns.

OPERATING THE OVEN

Settings

There are numerous settings that are accessed by pressing **SETTINGS** in the bottom left corner of the main screen.



Sabbath Feature

Sabbath mode disables the oven lights (the oven light will not turn on when the door is opened), all sounds (the control will not beep when the screen is pressed), Convection modes, Broil modes, Warm, Proof, and all time functions. Sabbath mode can only be used with traditional Bake. This feature conforms to Jewish Sabbath requirements.

How to use Sabbath mode:

1. Touch **SETTINGS**, swipe to Sabbath mode. then set Cook temperature, Cook time and Delay start time
2. Touch **START**.
3. The oven will continue to cook at the preset temp and time. The oven can stay in this mode for a max of 74 hours.
4. The oven can be turned off at any time by pressing the **CANCEL** and confirming.

NOTE

- If a power outage occurs during when the oven is in Sabbath Mode, the unit will return to Sabbath Mode when power is restored.
- The cooking temperature and cooking time cannot be updated during Shabbat.

Sound

Adjust the volume of the oven controls.

OPERATING THE OVEN

1. In standby mode, tap **SETTINGS** and swipe to select **Sound**.
2. Touch **Mute** to turn off the sound, or touch **+** and **-** to adjust the sound.

Display

Adjust the brightness of the display.

1. In standby mode, tap **SETTINGS** and swipe to select **Display**.
2. Touch **+** and **-** to adjust display brightness level.

Manual temperature calibration

The temperature in the oven has been calibrated at the factory. When first using the oven, be sure to follow recipe times and temperatures. If you think the oven is too hot or too cool, you can correct the temperature in the oven. Before correcting, test a recipe by using a temperature setting that is higher or lower than the recommended temperature. The baking results should help you to decide how much of an adjustment is needed. Oven temp can be adjusted up or down by 30°F from factory default setting.

1. In standby mode touch the **SETTINGS**, swipe to **Temperature**.
2. Enter the adjustment you want by repeatedly press **+** or **-** in the Adjust Temperature option.

NOTE

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

Change temperature display from Fahrenheit to Celsius

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

1. In standby mode, tap **SETTINGS** and swipe to select **Sound**.
2. Touch (Fahrenheit) or (Celsius) as you need in the Temperature Unit.

Screensaver

Set the length of time before the display sleeps.

1. In standby mode, tap **SETTINGS** and swipe to select **Sound**.
2. Adjust the timing for the screen saver.

Demo Mode

1. In standby mode, tap **SETTINGS** and swipe to select **Sound**.
2. Click the demo mode switch to turn on the demo mode, then **DEMO** will display in the bottom left of the display screen.

- This option is for use by retail establishments for display purposes only.
(The heating element does not operate).

OPERATING THE OVEN

Restore factory

This function returns all settings to the factory defaults.

Caution: All stored data will be deleted.

1. Touch **SETTINGS** in standby, swipe to **System**, then touch **Restore factory**.
2. If you want to reset data to the factory defaults, touch **Restore** then touch **YES** key to restore factory.

SELF CLEANING THE OVEN

This self cleaning oven uses high temperatures to burn off left over grease and cooking residue and completely reduce them to a fine powdered ash that can be wiped away with a damp cloth after cycle has completed and oven has cooled.

How to run a self clean cycle:

1. Select the Self Clean option and choose either a 3-hour normal clean or a 5-hour heavy clean.
2. Ensure all oven racks are removed, as self-cleaning can cause irreversible damage to the chrome coating, which is not covered under the manufacturer's warranty.
3. Press START to begin the self-cleaning process.

Delayed self clean cycle:

1. Select the Self Clean option and choose either a 3-hour or 5-hour cycle as described above.
2. Select **DELAY START**.
3. Use the number keys to enter the desired delay time in hours and minutes. For example, to delay the start by 2 hours and 30 minutes, enter 2:30.
4. Touch **START**. The door will automatically lock .
5. The Self clean will start automatically after the preset time has elapsed.

NOTE:

- If one oven is used in any mode, the other oven can not enter self-clean mode.
- It is recommended to have kitchen windows open or to run a ventilation hood fan during the self clean cycle.
- All racks and broil pan and any cookware must be removed from the oven prior to running self-clean cycle.
- Wipe up debris from the oven floor and remove any large spills.
- Self-clean cycle will only clean areas where the heat can reach, Areas along the door frame, gasket area and inner door will have to be cleaned by hand after cleaning cycle has finished.
- During self-clean, exterior surfaces may get hotter than usual, so children should be kept away. If canceled, the door stays locked until the unit cools to a safe temperature level.
- Turning a unit off during self-clean is discouraged. Damage can occur if self-clean does not complete.
- During self-clean, the other oven cannot be used.
- After the self-clean cycle is complete, the oven door will remain locked until the cycle finishes and the temperature drops below 500°F (260°C).

CLEANING AND MAINTENANCE

⚠ WARNING

- Always make sure that the controls are off and all surfaces are cool before removing or cleaning any of the range parts. This will prevent you from getting burned.
- If your range is pulled out from the wall for any reason, make sure that the anti-tip device is reengaged after your range has been pushed back into place. Failure to take this precaution could result in your range tipping and personal injury.

Cleaning stainless steel surfaces

CAUTION

Do not use a steel-wool pad or abrasive cleaners on stainless steel surfaces. Abrasive pads and cleaners will scratch the surface and damage the finish.

NOTE: To prevent any discolorations or grease stains, we recommend that you clean and remove any spills, spots, and grease from your range after each use.

1. Place a small amount of a stainless steel appliance cleaner or polish on a damp cloth or damp paper towel.
2. Clean a small area, rubbing with the grain of the stainless steel, if applicable.
3. Dry and buff with a clean, dry paper towel or soft cloth.
4. Repeat as necessary.

CAUTION

- Do not use a steel-wool pad or abrasive cleaners on stainless steel surfaces. Abrasive pads and cleaners will scratch the surface and damage the finish.
- If you previously used a mineral oil-based stainless steel appliance cleaner, wash the surface with dish washing liquid and water before using the stainless steel cleaner or polish.

Cleaning the oven racks

Clean by hand in hot, soapy water with a plastic or soap-filled scouring pad, then dry with a soft cloth.

If a rack becomes difficult to slide, rub the side rails with wax paper or a cloth containing a small amount of cooking oil. This helps the rack slide more easily in the tracks.

Cleaning the oven door

CAUTION

- DO NOT clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.
- DO NOT immerse the door in water.
- DO NOT spray or let water or the glass cleaner to enter the door vents.
- DO NOT use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door.

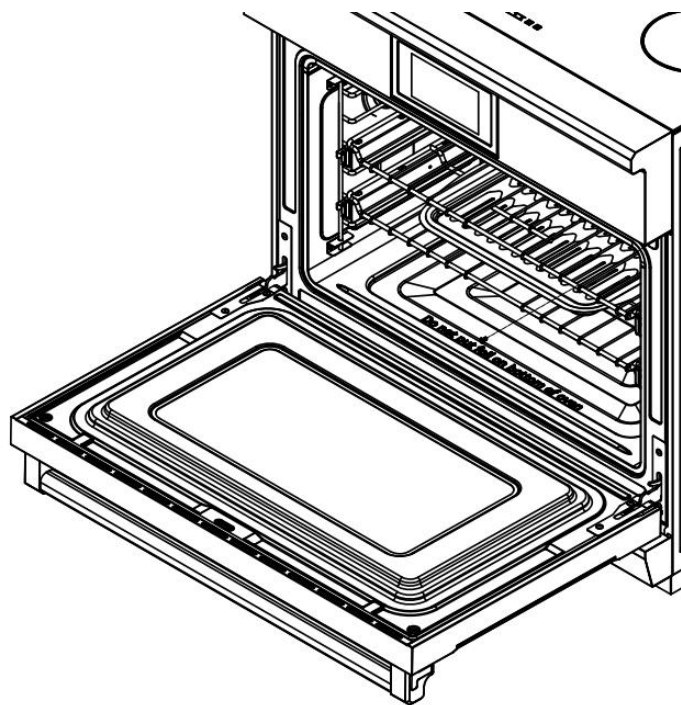
The oven door has multiple surfaces that require different cleaning techniques.

The gasket on the oven door frame should never be cleaned or moved to clean other surfaces.

The gasket is made of woven material which is essential for a good heat seal.

CLEANING AND MAINTENANCE

1. Clean the inside door surface by hand with hot, soapy water and a soapy plastic scouring pad. Do not let moisture get inside the door assembly.



2. Rinse and dry thoroughly with a clean, soft cloth.
3. Clean the outside door stainless steel surfaces by following the instructions in Cleaning stainless steel surfaces.
4. Clean the glass window with glass cleaner or warm, soapy water with a thorough rinse. Do not let moisture get inside the door assembly

Cleaning the cooktop

General cleaning for induction ceramic glass cooking surfaces is considerably easier than for cooking surfaces with radiant heating.

NOTE: To prevent accidental activation of the controls, it is recommended that you set the CHILD LOCK feature before cleaning.

IMPORTANT

- Cleaning agents must not come into contact with the hot ceramic glass surface. All cleaning agents must be rinsed off thoroughly with clean water.
- Do not use any aggressive cleaners such as grill or oven sprays, coarse scouring cleansers or abrasive pan cleaners.
- Clean the ceramic glass surface after each use when it is warm to the touch or cold. This will prevent spills from becoming burnt on. Remove water marks, grease and discoloration with a glass scraper and ceramic glass cleaner.

NOTE: You may purchase glass scrapers and ceramic glass cleaners from your local hardware store.

General Cleaning

1. When it is cool, wipe the ceramic glass surface with a damp cloth and a small amount of ceramic glass cleaner.
2. Wipe dry with a clean cloth.
3. Once a week, thoroughly clean the entire ceramic-glass cooking surface with a commercially available ceramic glass cleaner.
4. Then, wipe the ceramic glass surface using a clean, soft cloth dampened with clean water and polish dry with a clean lint free cloth.

CLEANING AND MAINTENANCE

Removing Heavy Soil

To remove food that has boiled over or stubborn spills, use a glass scraper.

1. Hold the glass scraper at an angle of about 45° to the ceramic-glass surface.
2. Remove soiling by sliding the blade across the area.
3. Use a ceramic glass cleaner as described in GENERALCLEANING.

Problem Soil

Remove sugar, melted plastic, aluminum foil, or other melt-able materials with a glass scraper immediately and while still hot. Failure to do so can cause permanent damage to the cooktop surface. If the Cooking Zone has already cooled down, warm it up again.

IMPORTANT

1. There is a risk of burning yourself when the glass scraper is used on a hot Cooking Zone. Use care and wear an oven mitt.
2. Then clean the cooktop normally when it has cooled down.

CLEANING AND MAINTENANCE

Removing Heavy Soil

To remove food that has boiled over or stubborn spills, use a glass scraper.

1. Hold the glass scraper at an angle of about 45° to the ceramic-glass surface.
2. Remove soiling by sliding the blade across the area.
3. Use a ceramic glass cleaner as described in GENERAL CLEANING.

Problem Soil

Remove sugar, melted plastic, aluminum foil, or other melt-able materials with a glass scraper immediately and while still hot. Failure to do so can cause permanent damage to the cooktop surface. If the Cooking Zone has already cooled down, warm it up again.

IMPORTANT

1. There is a risk of burning yourself when the glass scraper is used on a hot Cooking Zone. Use care and wear an oven mitt.
2. Then clean the cooktop normally when it has cooled down.

NOTE: Scratches or dark marks on the ceramic glass surface caused by a pan base with sharp edges cannot be removed. However, they do not impair the function of the cooktop.

REMOVING AND REPLACING THE OVEN DOOR

14. Removing and Replacing the Oven Door

Do not lift the oven door by its handle. Doing so may damage the door.
Make sure the oven and the door are cool before you begin to remove the door.

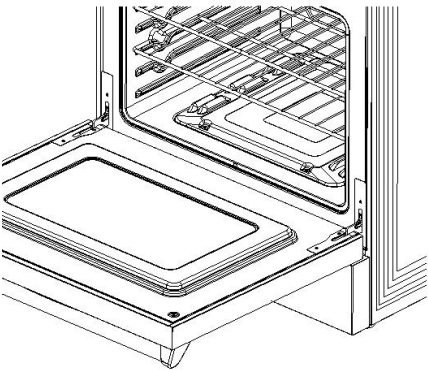
IMPORTANT

Before removing the door, ensure there is a large, clean, and protected surface in the kitchen to rest the door on.

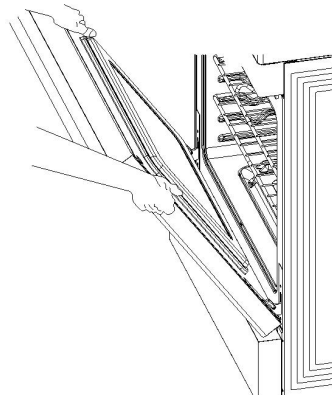
Caution: The oven door is heavy.

Removing the oven door

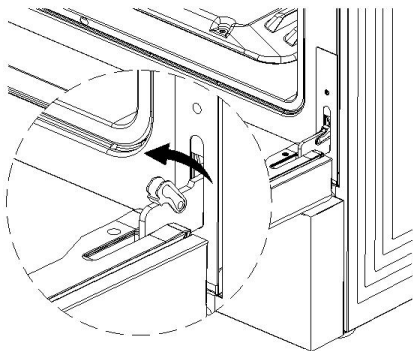
1. Open the door very carefully



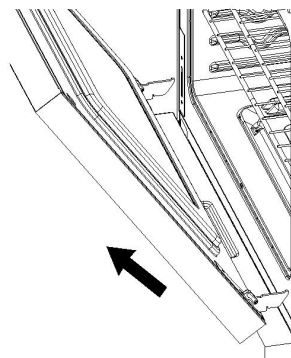
3. Hold the door firmly on both sides.



2. Open the levers fully on both sides.



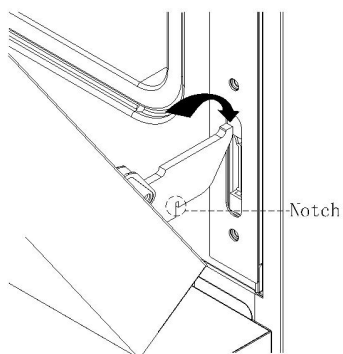
4. Disengage the hinges and remove the door; gently close it about halfway; place the door on a protected surface.



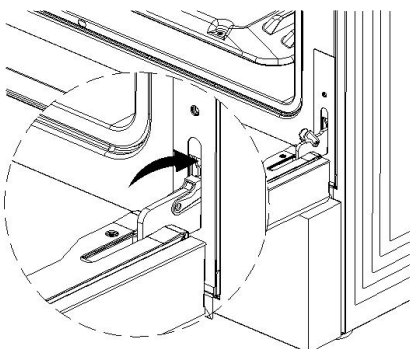
REMOVING AND REPLACING THE OVEN DOOR

Replacing the Oven Door

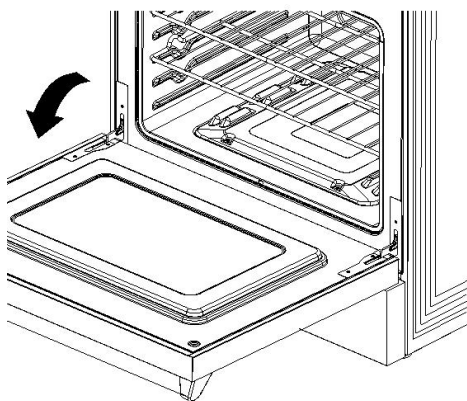
1. Hold the door firmly in an approximately open position.



2. Insert the hinge tongues into the slots making sure that the notches on both sides drop into place as shown.
3. Open the door fully.



4. Fully close the levers on the left and right hinges, then close the door.



Troubleshooting Guide

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

Problem	Possible causes	What to do
Cooktop		
Cooktop does not work	• Cooktop controls are locked	• Make sure lock mode is turned off
	• Circuit breaker has tripped or fuse is blown.	• Reset the circuit breaker or replace the fuse
	• Power outage	• Check house lights to confirm power outage
	• Installation wire not complete	• contact manufacturer
Cooktop does not heat up	• No cookware or improper cookware placement on the cooking zone	• Make sure the cookware is centered on the cooking zone, and the cookware is also of correct type for induction cooking. See SELECTING COOKWARE page
	• Incorrect cookware size for selected cooking zone	• The bottom of the cookware must be larger enough to cover the cooking zone
	• Cookware is not properly resting on the cooking zone	• The bottom of the cookware must be flat and centered on the cooking zone
	• Incorrect cooking zone detected	• Make sure the correct control is ON for the cooking zone being used
	• No power to cooktop	• See "Cooktop Does not work" issue above
Cooktop turns off while cooking	• Internal cooktop heat sensor has detected high temperatures inside the cooktop, activating automatic shut off	• Make sure the cooktop vents are not blocked
	• Liquid or objects placed around the control panel	• The cooktop panel may detect liquids or objects obstructing it, which can cause the cooktop to shut off. Clean up spills or remove objects, then restart the unit.

TROUBLE SHOOTING

Power boost does not work	Power boost is being used on multiple cooking zones in addition to using total power 7400w and 9600w	This is a normal occurrence
The fans keep running for one minute after the unit has been switched off	The electrical components are cooling down.	This is a normal occurrence

Problem	Possible causes	What to do
Oven		
The oven doesn't work (no heating).	No power supply (oven light and halos do not come on either)	Check that the circuit breaker hasn't tripped and there is no power outage in your area. If there is a power outage, you cannot use the oven until power has been restored
One of the oven lights does not come on, but the oven works.	The light bulb is loose	See instructions for 'Replacing the oven light bulb' in section 'Care and cleaning'. Instead of replacing the bulb, simply ensure that it is secure in its socket
	The light bulb has blown	Replace the bulb. See instructions for 'Replacing the oven light bulb' in section 'Care and cleaning'
Condensation around oven (e.g. on control panel or top of oven door.)	Food has high moisture content or local climate (temperature, humidity) is contributing to condensation	Condensation is normal. You can wipe the drops off the control panel. If there is frequent or excessive condensation, make sure that cabinetry around the range is moisture-proofed
Steam coming from oven vents at the back of the range.	Moisture from food evaporating during cooking	This is normal, especially if you are cooking large quantities of food in the oven using a CONVECTION mode

TROUBLE SHOOTING

The convection fan does not come on in a CONVECTION mode.	• Technical fault.	• Contact your Authorized Service Center or Customer Care.
Oven will not heat	• Oven settings are not corrected	• Follow mode selection and clock settings as specified in Oven Operation section of the manual.
Foods over-cooked or under-cooked	• Incorrect cooking time or temperature	• Adjust time, temperature, or rack position
'Cracking' or 'Popping' sound	• This is the sound of metal heating and cooling	• This is normal
There is a power failure – can I still use the oven?	• Power outage in your home or neighborhood	• The oven cannot be used until power is restored

Information code

Error Code	Error Description	Solution
Cooktop		
E0	• IGBT overtemperature	• Restart the cooktop,if the problem persists,disconnect all power from your cooktop for at least 30 seconds,then reconnect the power.If this does not solve the problem,call for service
E2	• Voltage below level	• Until the voltage is restored
E3	• Over voltage	• Until the voltage is restored
E7	• NTC1 open circuit	• Restart the cooktop,if the problem persists,disconnect all power for your cooktop at least 30 seconds,then reconnect the power.If this does not solve the problem,call for service
E8	• NTC1 short circuited	
E9	• NTC2 open circuit	
EE	• NTC2 short circuited	
F	• Communication failure	

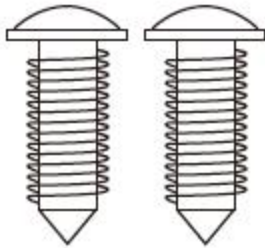
TROUBLE SHOOTING

Error Code	Error Description	Solution
Oven		
F1E1	• Communication failure	• Restart the cooktop,if the problem persists,disconnect all power for your cooktop at least 30 seconds,then reconnect the power.If this does not solve the problem,call for service
F1E3	• The modes of the display board and the main control board do not match	
F3E1	• An open or short circuit fault occurs on the oven temperature sensor	
F3E2	•The oven fails to reach the desired temperature during heating.	
F3E3	•The oven temperature exceeds the set limit.	
F3E4	•The PCB board temperature sensor is faulty	
F3E5	•The PCB board temperature exceeds the set limit.	
F3E6	• Food probe failure	
F3E7	• The thermostat overheats	
F4E1	• The MCU self-test fails	
F5E1	• Oven door lock failure	
F5E2	• Oven door switch detection failure	
F6E1	• : The heat dissipation fan's Hall sensor is malfunctioning.	
F6E2	• The linkage between the cooktop and oven is faulty	
F6E4	• The control panel expansion function is faulty	

RUBBER PAD INSTALLATION ON BACK PANEL

To prevent the range from being too close to the wall, there are 2 plastic pads offered with the 30/36 inch overview user's manual, please find the accessories and follow the below steps

1. check the installation kit packed with manual.

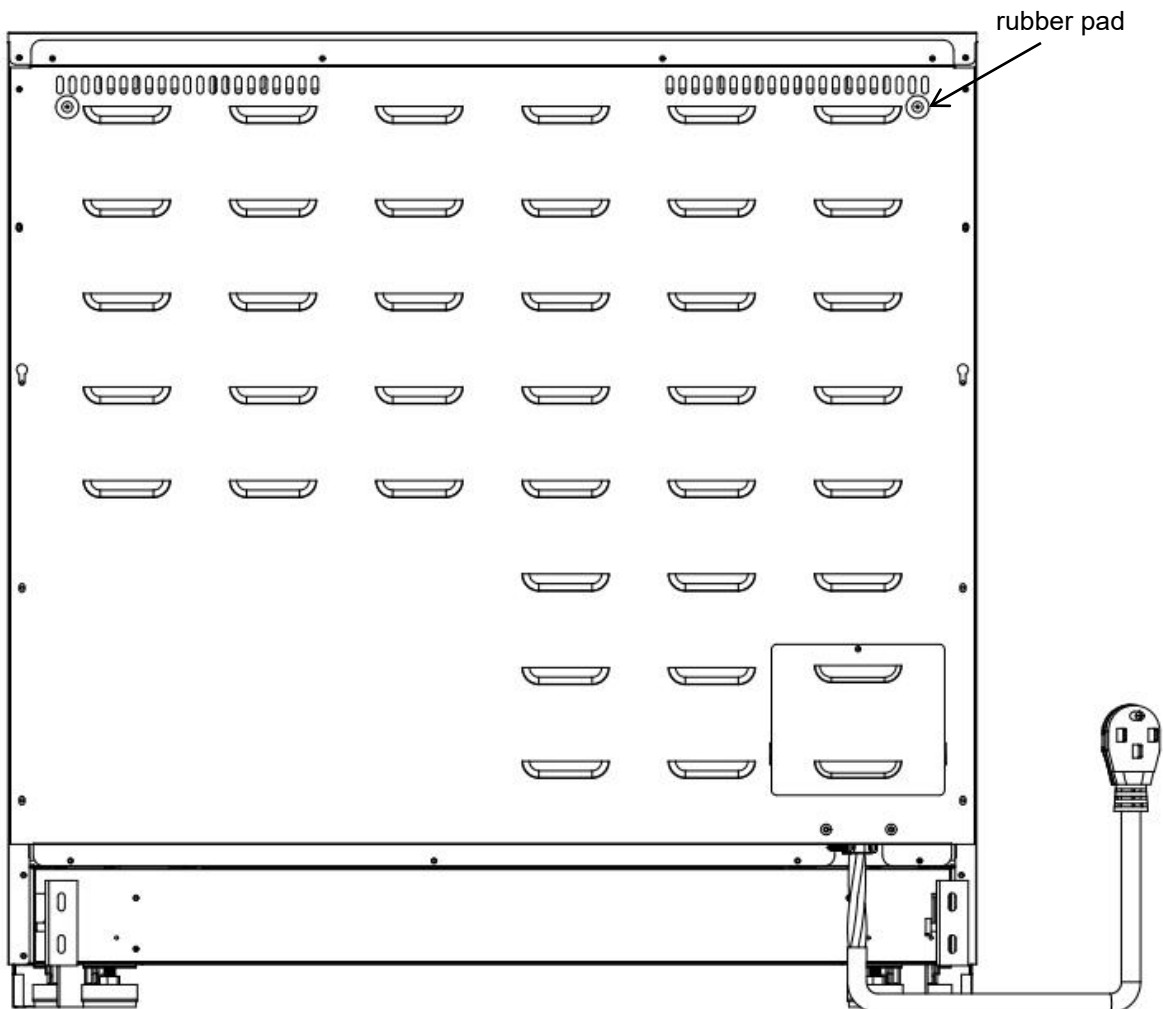


2 pcs screws



2 pcs rubber pad

2. Install 2 pcs rubber pad as showed above.



Warranty & Service

This product has been manufactured by Thor International, 4651 E Airport Drive, Ontario, California 91761.

For the most up to date warranty and service policy, please refer to our website
WWW.THORKITCHEN.COM/WARRANTY-REGISTRATION

For in-warranty service requests, please visit our website at
WWW.THORKITCHEN.COM/SERVICE

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

Warranty Registration Made Easy.



Questions: service@thorinternational.com

