

THOR
K I T C H E N[®]

USE + CARE MANUAL

X SERIES COLLECTION

XRD36E | XRD36ELP

XRD48E | XRD48ELP



USE & CARE MANUAL

36" & 48" PROFESSIONAL DUAL FUEL RANGE

XRD36E | XRD48E

THOR
K I T C H E N®

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WARNINGS

1.WARNINGS

These are the most critical warnings summarized below.

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

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

WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call our gas supplier from a neighbor's phone.

Follow the gas supplier's instructions.

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

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

WARNING:

Never Operate the Top Surface Cooking Section of this Appliance Unattended.

- Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.
- If a fire should occur, keep away from the appliance and immediately call your fire department.

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

2. Welcome

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

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

Thank you, Thor International

This manual applies to the following models' series:

XRD36E | XRD48E




BEFORE YOU START

3. Before you start

- Make sure that the anti-tip of the range has been interoperability.
- Find the model and serial numbers on the CSA label in the bottom right-hand corner of the backboard. Note these numbers down for future reference in the space provided in section 'Warranty and service'.
- Read this guide, taking special note of the 'Safety and warnings' section.
- Remove all the packaging from the oven(s) and cook top. Recycle items that you can. If any adhesive residue is left on surfaces, remove this using dish washing liquid on a soft cloth. Do not use any harsh or abrasive cleaners.
- Make sure you follow the instructions under 'First use' before using your range cooking.
- To reduce the risk of fire, electrical shock, injury to persons, or damage when strengthen appliance, follow the important safety instructions limp-wristed:

SAFETY AND WARNINGS

4. Safety and Warnings

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

SAFETY AND WARNINGS

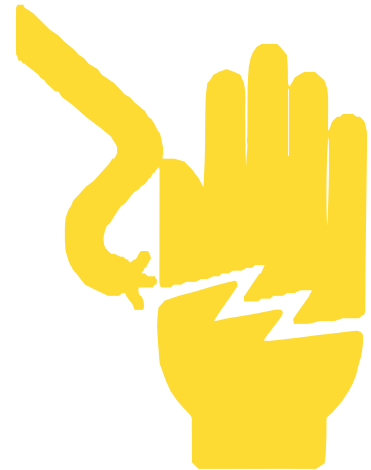
Electrical Shock Hazard

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

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

This appliance is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded power outlet. Do not under any circumstances cut or remove the grounding prong from this plug.

Failure to follow this advice may result in death or electrical shock.



Tipping Hazard

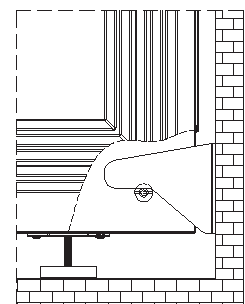
All ranges can tip and cause injuries to adults and children. To prevent tipping, install the anti-tip device supplied with your range. Follow all installation instructions.

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



Make sure anti-tip device is installed as follows:

1. Slide the range forward.
2. Install the anti-tip device as described in the instruction sheet.
3. Safely tilt the front section of the range and slide the range slowly back against the wall.
4. The rear pins should slide under the bracket.



Anti-tip device

Do not use the appliance until it has been secured. Failure to follow this advice may result in serious injury.

SAFETY AND WARNINGS

Explosion Hazard

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

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

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

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

Failure to follow this advice may result in injury or death



Fire Hazard

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

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

Clean the stove and burners regularly. Do not let cooking grease or other flammable materials accumulate on the surfaces or near the appliance.

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

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

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

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



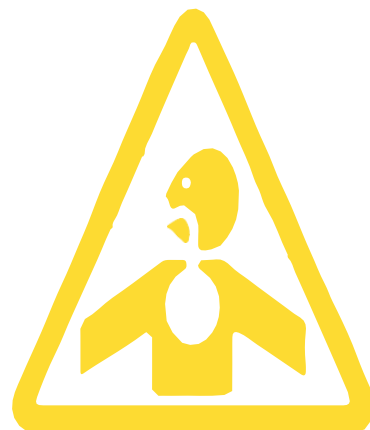
SAFETY AND WARNINGS

Poisoning Hazard

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

Clean the appliance with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface. Follow the directions of the cleaner manufacturer.

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



Hot Surface Hazard

Accessible parts may become hot during use.

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



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

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

Other Safety Tips

- ✓ Read instructions before use
Read all the instructions before using appliance. Use the appliance only for its intended purpose as described in constructionist.
- ✓ Install the stove properly
Be sure your stove is properly installed and grounded by a qualified technician.

SAFETY AND WARNINGS

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

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

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

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

Don't wear loose clothing that could catch fire
Loose-fitting or hanging garments should never be worn while using the appliance.

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

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

Keep oven vent ducts unobstructed.

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

which ensures that the oven operates efficiently. Care should be taken not to rub, damage or move it.

Protect glass oven doors

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

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

Check for gas leaks

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

Ventilation hood is mandatory

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

Use proper gas conversion kit

This stove might be used for natural gas or liquid propane. If you are not sure whether the unit is used for NG or LP, please contact your dealer or Thor customer service for verification. For LP conversion, please use conversion kit for your certain model. Please have a certified technician install the unit and kit (technical support is available during normal business hours). If planning to resell unit, please indicate whether it is natural gas or has LP kit installed.

Do not reach for items over the stove when it is lit Be careful when reaching for items stored in cabinets above the appliance.

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

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

Do not use the range as a space heater.

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

SAFETY AND WARNINGS

Protect oven gasket

Do not clean the oven gasket or use any oven-cleaning products on it. It is essential for a good seal,

Always disconnect power to appliance before any type of servicing.

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

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

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

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

Do not use water on grease fires.

Clean appliance with caution.

All servicing should be referred to a qualified technician.

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

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

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

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

Do not use a towel or other bulky cloth. Do not heat unopened food containers.

Buildup of pressure may cause the concentrate explode and result in injury.

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

Do not let pot holder touch hot subsurface.



CAUTION

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.

GAS SUPPLY REQUIREMENTS

5. Gas Supply Requirements

Installation of this range must conform with local codes, or in the absence of local codes, with national Fuel Gas Code, ANSI Z223.1 / NFPA 54.

In Canada, installation must conform to the current natural Gas Installation /code, CSA B149.1 and with local codes where applicable.

This range has been design- certified according to CSA/ANSI Z21.1-2018 CSA 1.1-2018, latest edition.

Reading	LP in.wc	NG (Natural Gas) in.wc
Maximum gas pressure	11.0	7.0
Appliance Regulator Setting for outlet pressure	10.0	5.0

Safety Tips for Gas Operation

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

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

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

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



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

DIMENSIONS AND CLEARANCE

WARNING

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

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

6. Dimensions and Clearances

The range may be installed flush to the rear wall.

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

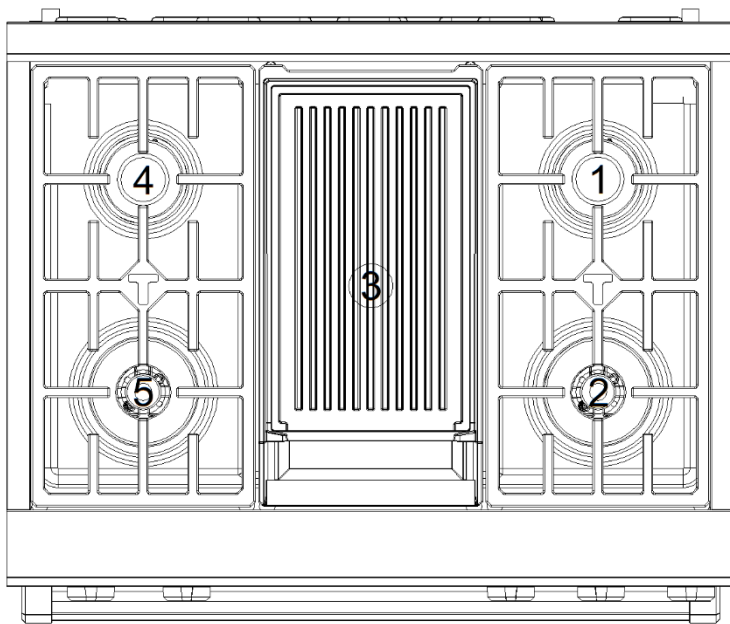
It is not necessary to install non-combustible materials behind the range below the countertop height.

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

DIMENSIONS AND CLEARANCE

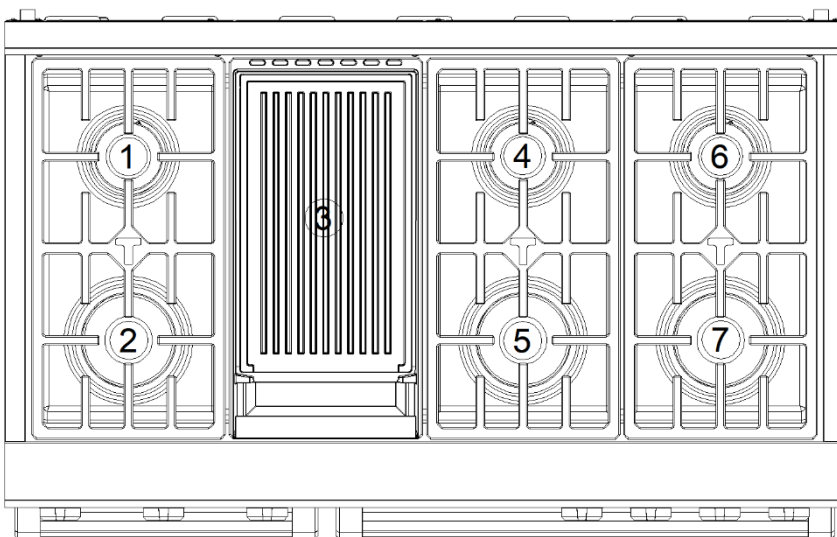
Btu Design:

XRD36E:



- #1 Burner:12000BTU(Single)
- #2 Burner:22000BTU(Dual)
- #3 Burner:9000BTU(Single)
- #4 Burner:12000BTU(Single)
- #5 Burner:22000BTU(Dual)

XRD48E:

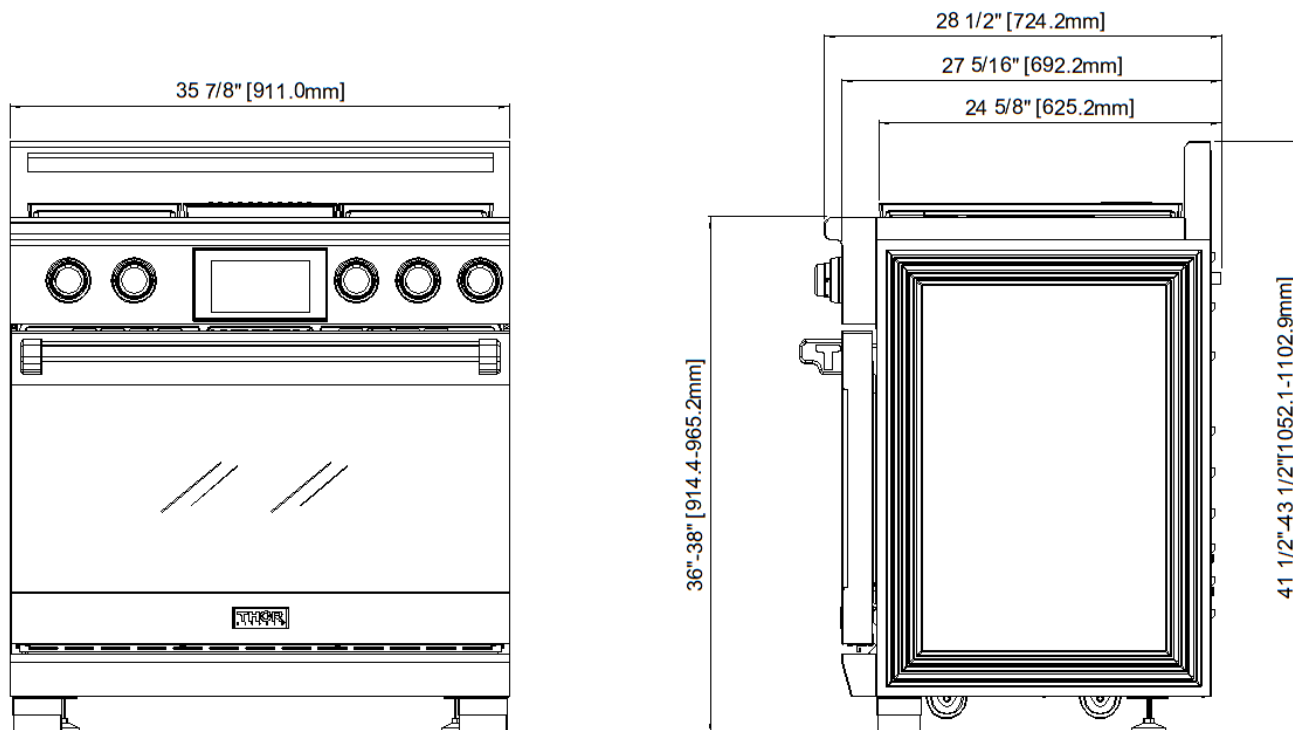


- #1 Burner:15000BTU(Single)
- #2 Burner:22000BTU(Dual)
- #3 Burner:9000BTU(Single)
- #4 Burner:15000BTU(Single)
- #5 Burner:22000BTU(Dual)
- #6 Burner:12000BTU(Single)
- #7 Burner:22000BTU(Dual)

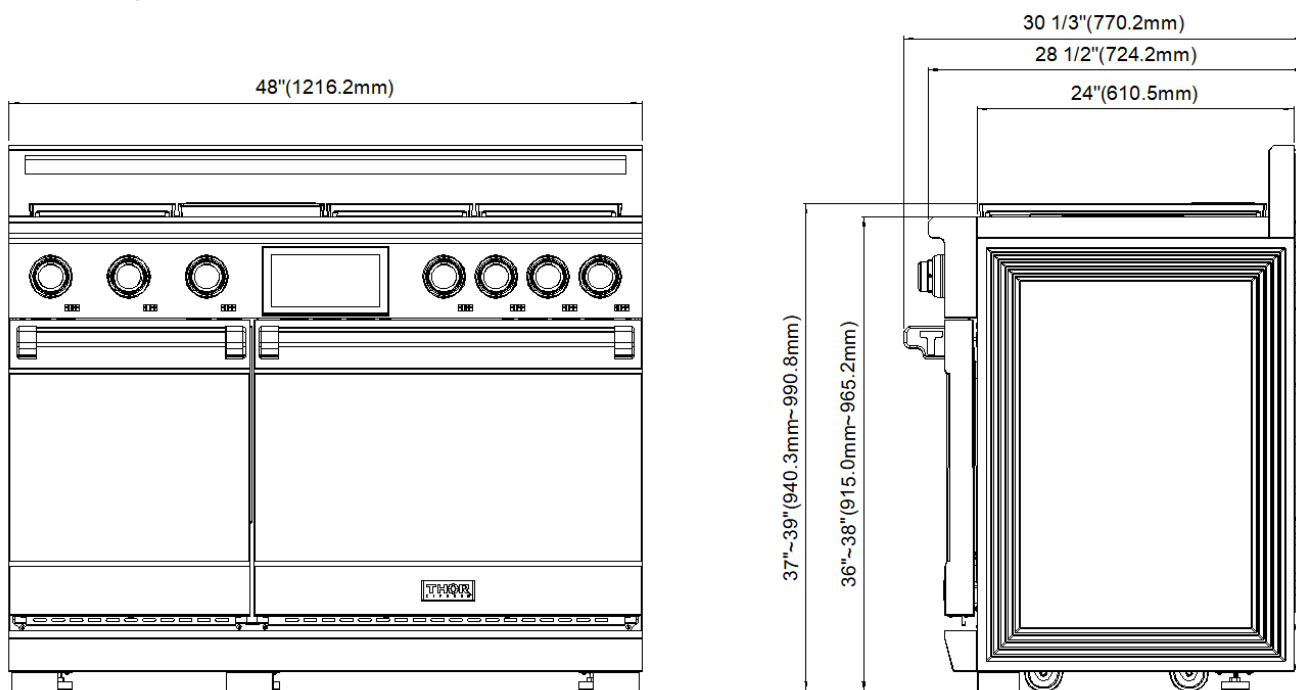
DIMENSIONS AND CLEARANCE

Gas range dimensions:

XRD36E:



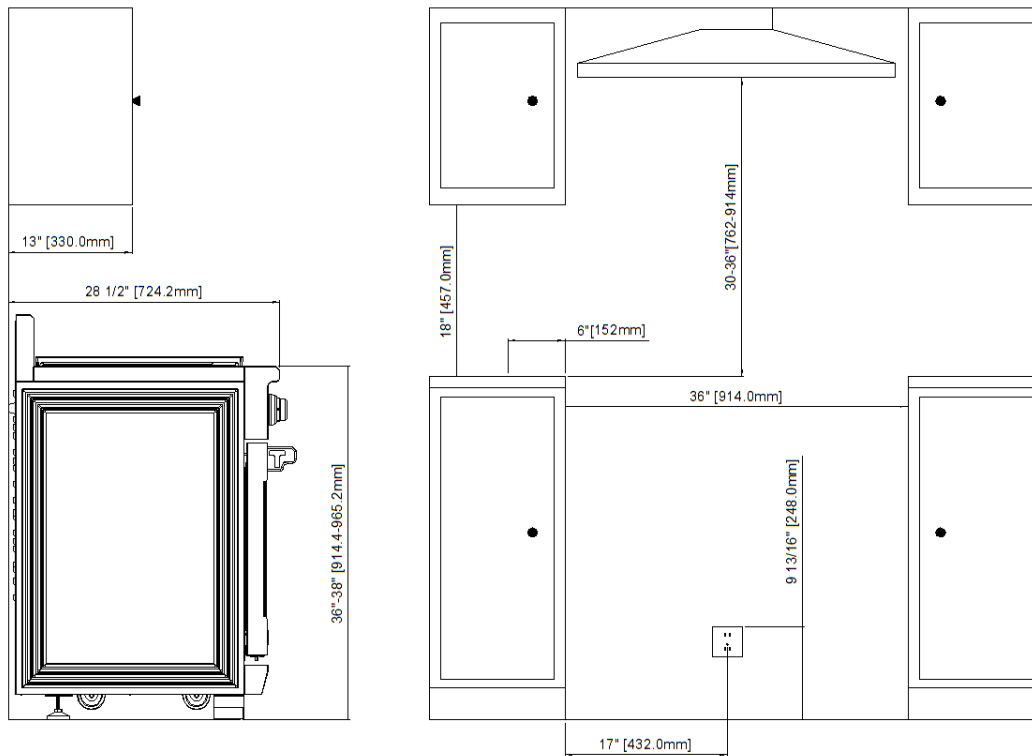
XRD48E:



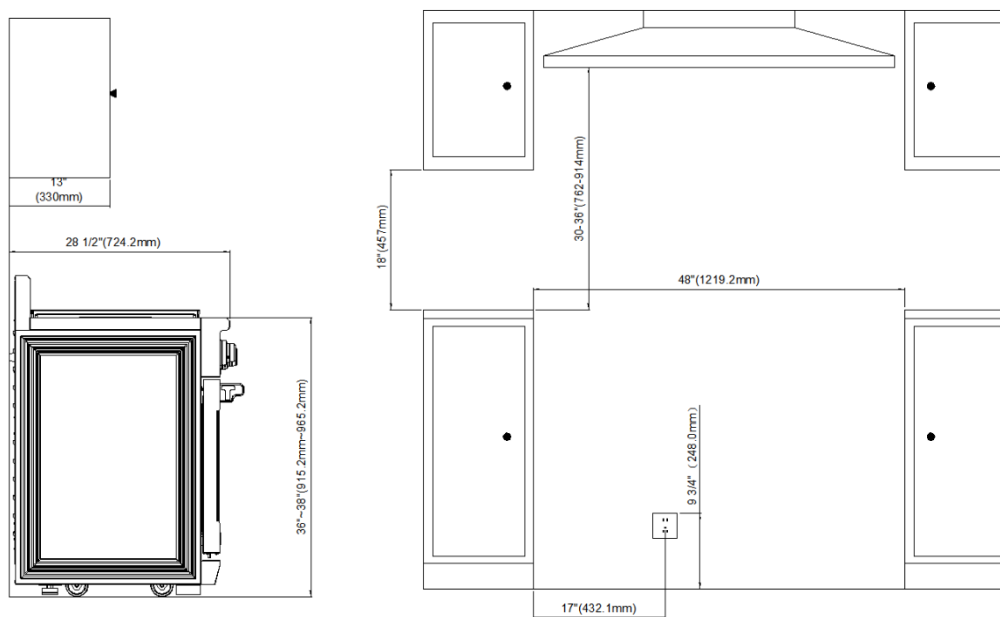
DIMENSIONS AND CLEARANCE

Gas range clearance:

XRD36E:



XRD48E:



ELECTRIC POWER SUPPLY REQUIREMENTS

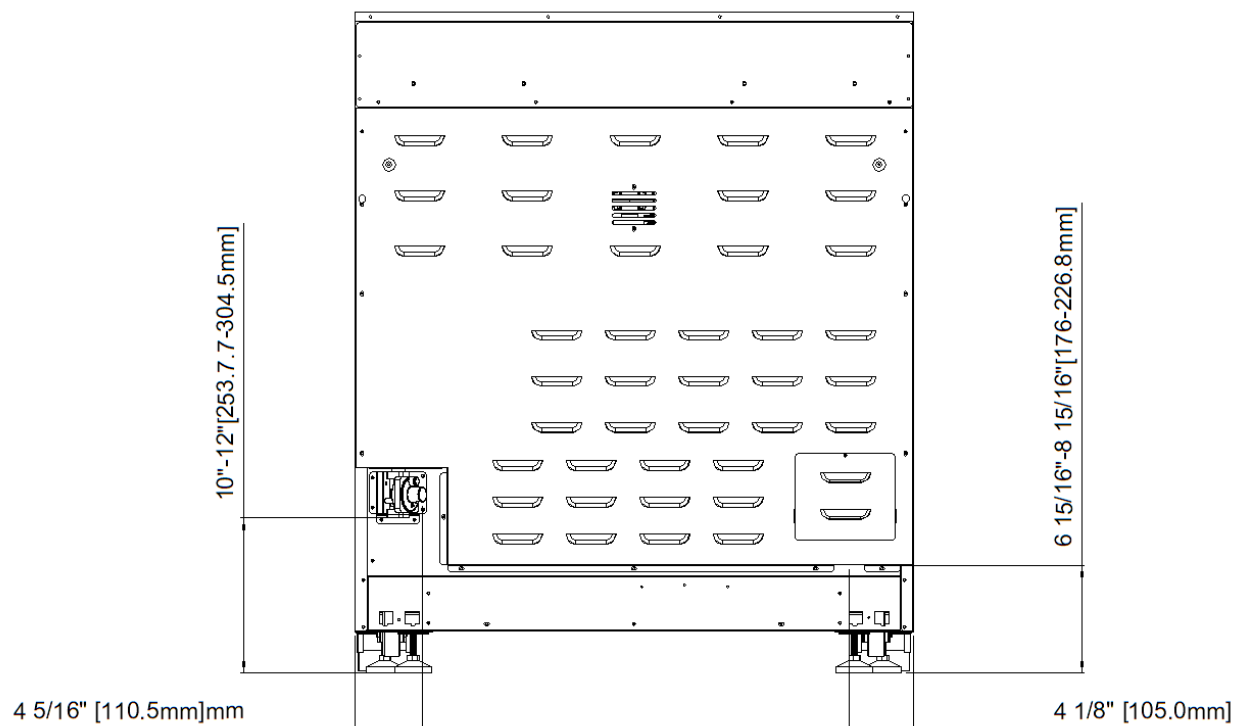
7. Electric Power Supply Requirements

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

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

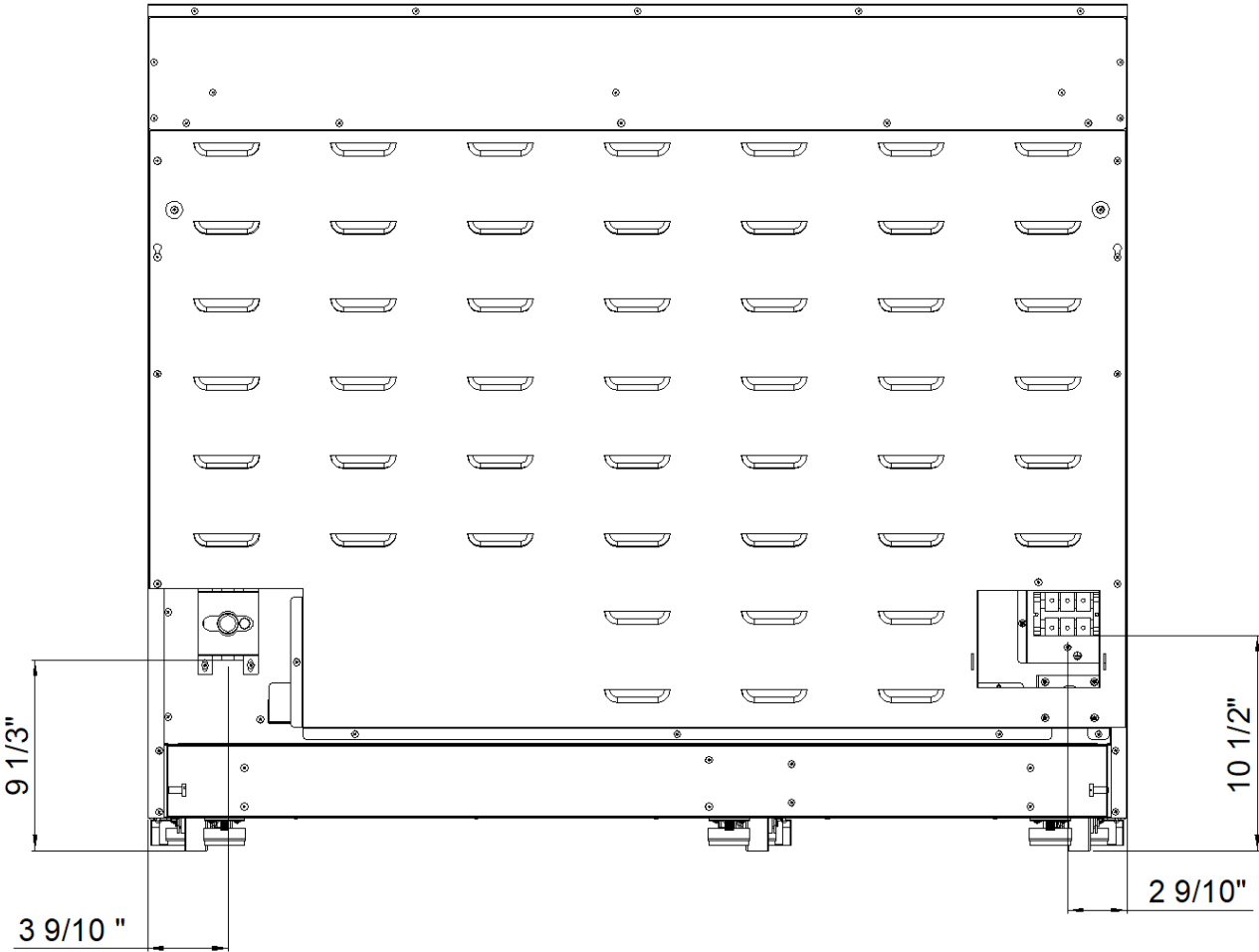
The power supply must be the correct polarity. Reverse polarity will result in continuous sparking of the electrodes, even after flame ignition. If there is any doubt as to whether the power supply has the correct polarity or grounded, have it checked by a qualified electrician.

Use 120V, 60Hz, and properly grounded branch circuit protected by a 50 circuit.



Installation for XRD36E

ELECTRIC POWER SUPPLY REQUIREMENTS



Installation for XRD48E

ELECTRICAL GROUNDING INSTRUCTIONS

8. Electrical Grounding Instructions



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

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

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

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



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

9. Connect Range to Gas Supply

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

1. Install a manual gas line shut-off valve in the gas line as follows:
 - a. in an easily accessed location outside the range
 - b. in the gas piping external to the appliance
2. Install male 1/2" flare union adapter to 1/2" NPT internal thread elbow at inlet of regulator.

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

Use a wrench on the regulator fitting to avoid damage.

CONNECT RANGE TO GAS SUPPLY

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

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

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

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

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

After installation:

Check ignition of cook top burners.

Check ignition of oven burner.

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

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

Check oven bake and convection bake function.

FIRST USE

10. First Use

Conditioning the oven.

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

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

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

11. Cooktop Safety Guidelines

The 22000 BTU dual burners have the low turn-down setting (SIM) for gentle simmering (800 BTU/hr.). Use the SIM setting for melting chocolate and butter, cooking rice and delicate sauces, simmering soups and stews, and keeping cooked food hot.

- ✓ Never leave the cook top unattended when in use. Boil over causes smoking and greasy spills that may ignite.

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

COOKTOP SAFETY GUIDELINES

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

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

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

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

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



Surface Burner Ignition

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

COOKTOP SAFETY GUIDELINES

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

Simmer and Boil

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

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

Flame Size

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

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

Power Failure

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

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

Cooktop

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

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

COOKTOP SAFETY GUIDELINES

Burner Grates

The grates must be properly positioned before cooking. Improper installation of the grates may result in scratching of the cooktop and / or poor combustion.

Do not place water, ice, or any dish or tray directly on the oven floor, as this will irreversibly damage the enamel.

Do not cover the slotted grid of the broil/roast pan with aluminum foil. This will catch the grease and could cause fire.

Do not use plastic wrap or wax paper in the oven.

For food safety reasons, do not leave food in the oven for longer than two hours before and after cooking or defrosting. This is to avoid contamination by organisms which may cause food poisoning. Take care during warmer weather.

WARNING

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

OPERATING THE OVEN

12. OPERATING THE OVEN

Oven Cooking Safety Guidelines

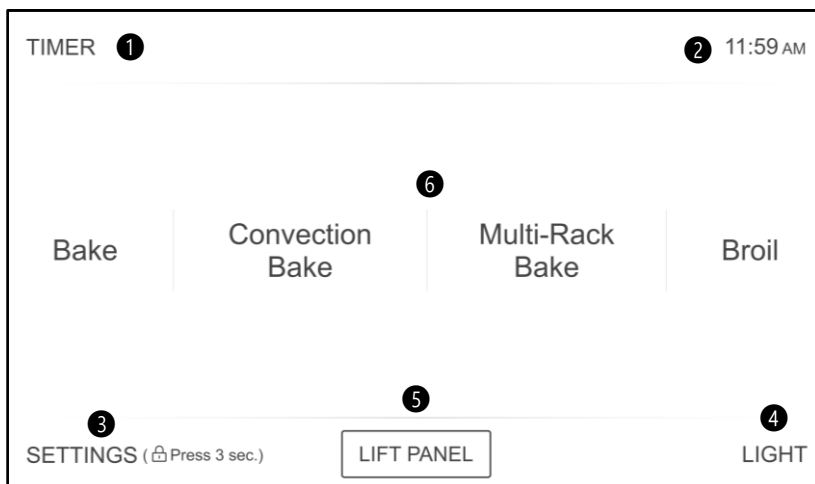
- Do not block the ducts on the rear of the range when cooking in the oven. It is important that the flow of moist warm air from the oven and fresh air into the oven burner never be interrupted.
- Avoid touching the vent opening or near by surfaces during oven or broiler operation because they are hot. 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.

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



- ① Timer Key
- ② Clock Display
- ③ Settings & Child Lock Key
- ④ Oven Light Key
- ⑤ Lift Panel Key
- ⑥ Function Select Menu

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.

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

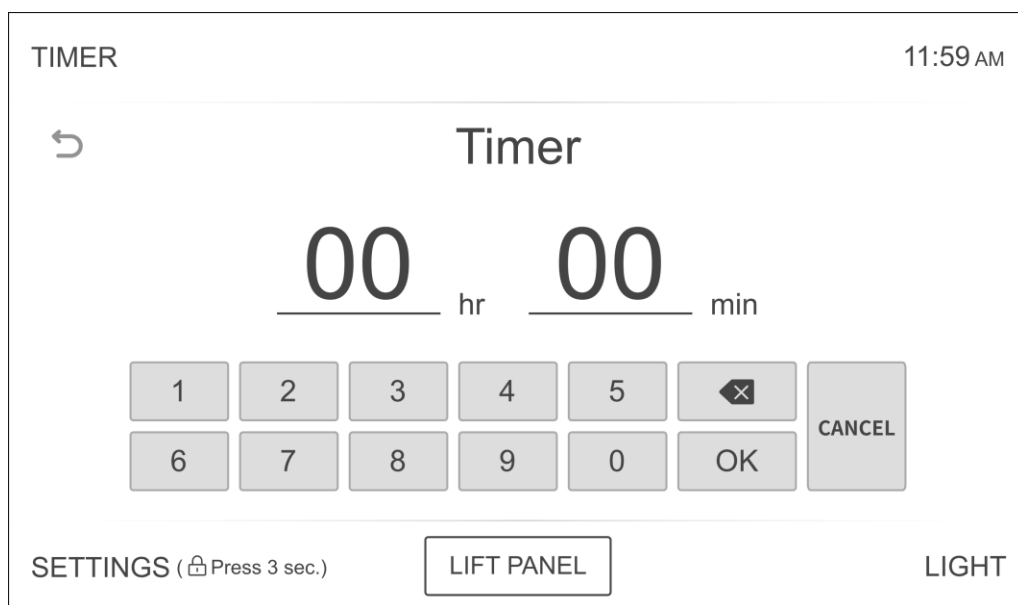
1. Touch **SETTINGS**, then touch Clock to set the clock.
2. You can choose between a **12-hour** or **24-hour** display. The default is 12-hour.
3. Select **AM** or **PM**. (Skip this step if you are setting the clock to 24 hour display mode.)
4. Touch the number to set the current time of day.
5. Touch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

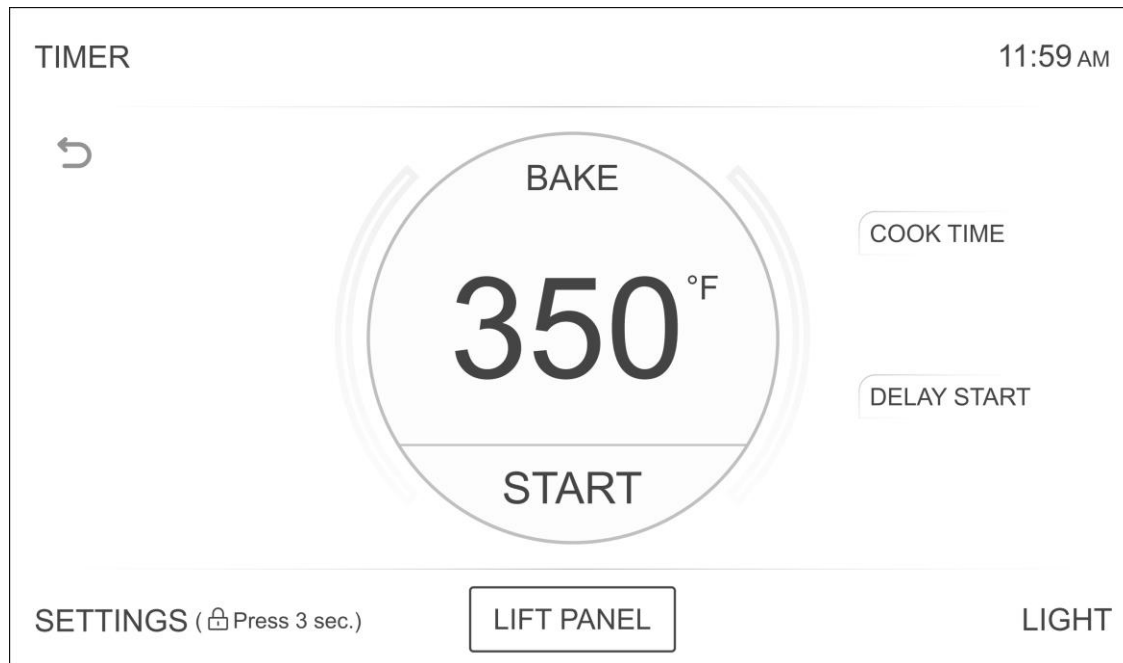
1. Cancel or turn off all other functions.
 2. Touch and hold **SETTINGS** for three seconds on the bottom of control panel.
- The padlock icon along with the current time will be displayed.

- 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

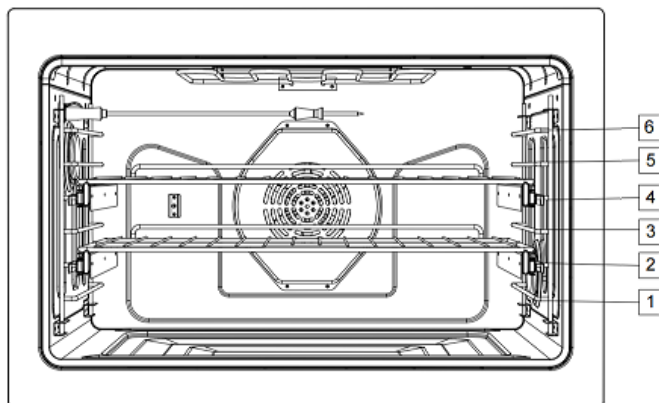
Minimum and maximum settings

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)

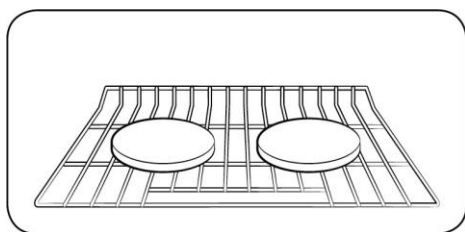
OPERATING THE OVEN

Oven Rack Positions

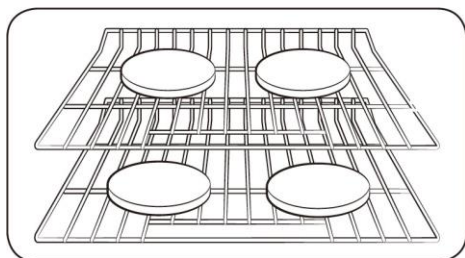


Type of Food	Rack Position
Broiling of Hamburgers	6
Broiling meats or small cuts of poultry and fish	3 to 5
Bundt Cakes, Pound Cakes, Frozen Pies, and Casseroles	4 or 3
Angel Food Cakes, Small Roast	2
Turkey, large Roast, Hams Fresh Pizza	1

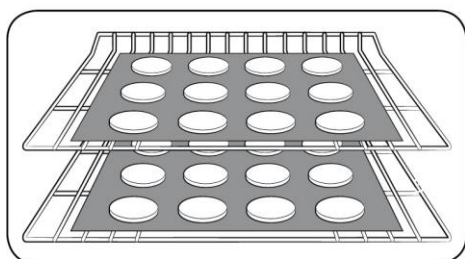
Rack and Pan Placement



Single Oven Rack



Multiple Oven Rack



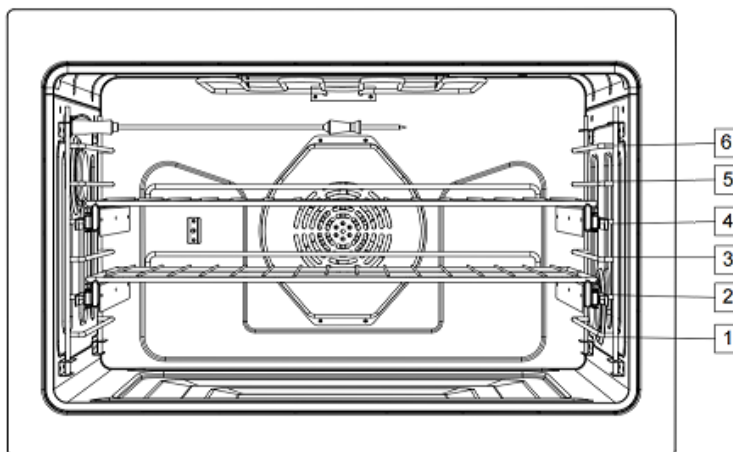
Multiple Oven Rack

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

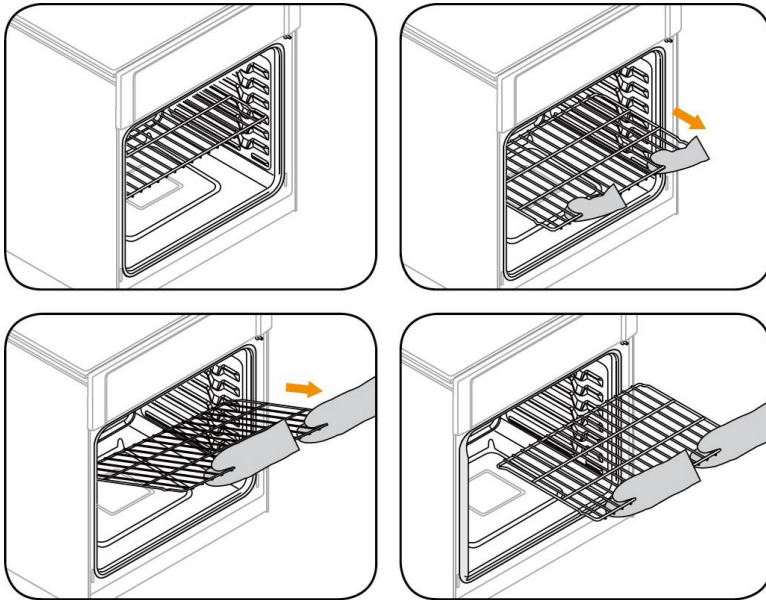
Each rack has stops that need to be placed correctly on the supports. These stops will keep the rack from coming completely out.

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.



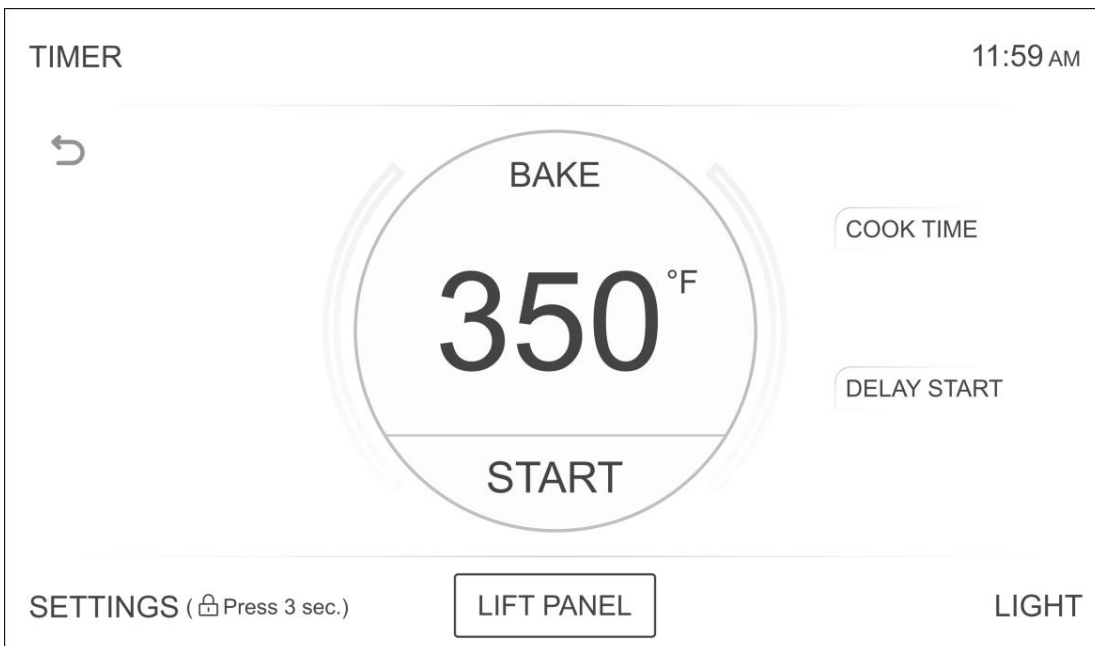
CAUTION

- 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

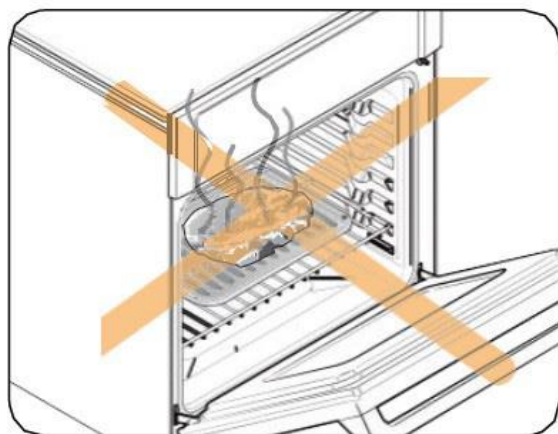
Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven. The high heat cooks quickly and gives a rich, brown outer appearance. Broil mode is best for meats, fish, and poultry up to 1" thick.

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

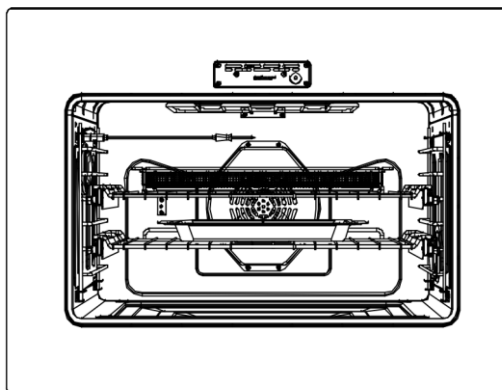
The Air Fry feature uses hot air for crispier and healthier frozen or fresh foods without any (or less than normal) oil compared to convection modes.

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

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.

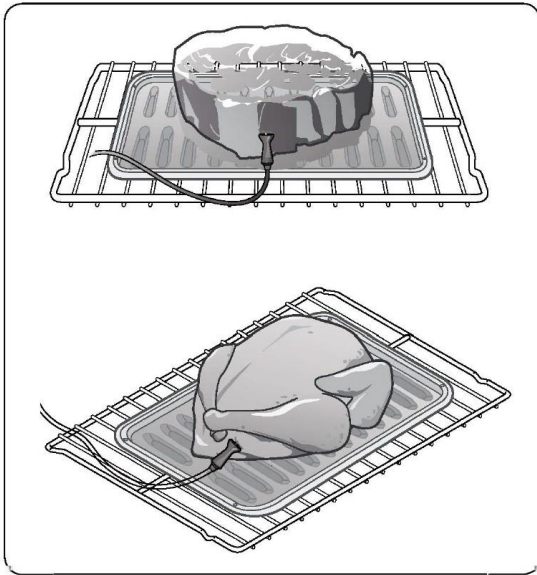
After the internal temperature of the food reaches 75°F, the increasing internal temperature will be shown in the display.

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.
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.

OPERATING THE OVEN

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.

- 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.
- 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.

OPERATING THE OVEN

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.

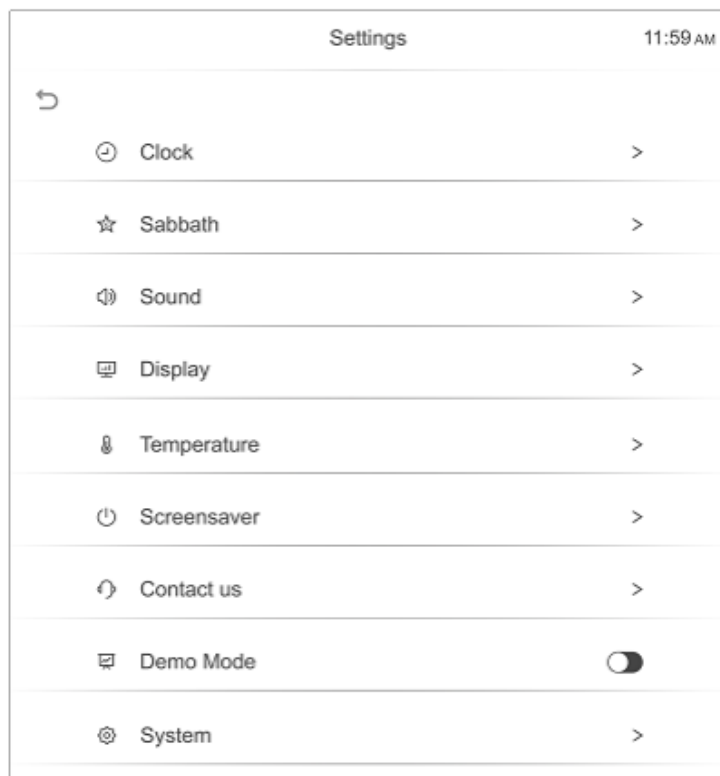
CAUTION

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).

Restore factory

This function returns all settings to the factory defaults.

OPERATING THE OVEN

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

13. 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

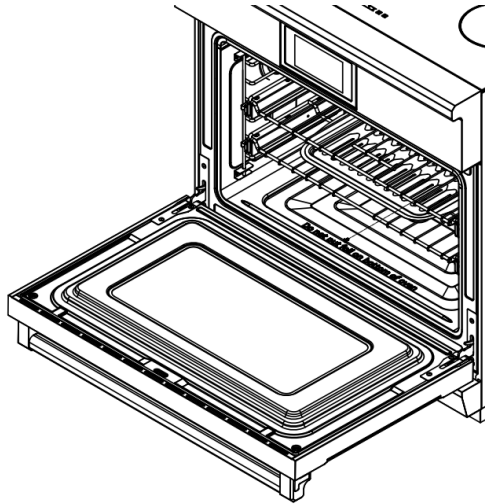
CAUTION

- 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 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.

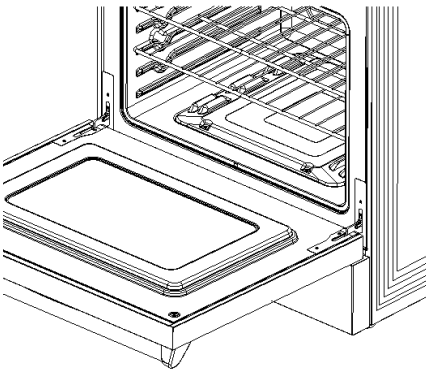
IMPORTANT

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

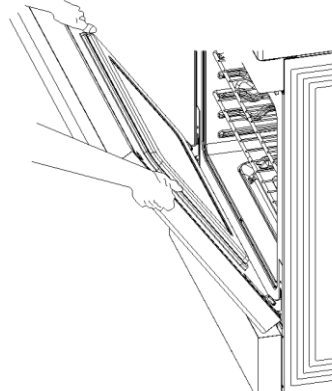
Caution: The oven door is heavy.

Removing the oven door

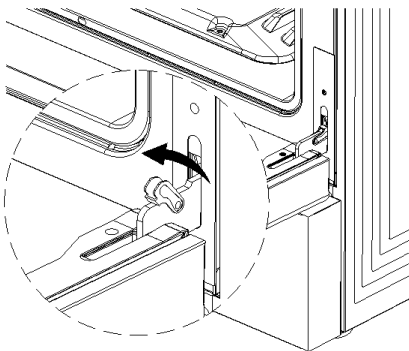
1. Open the door very carefully



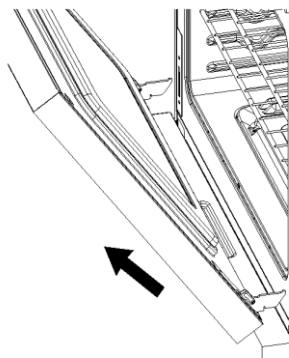
3. Hold the door firmly on both sides.



2. Open the levers fully on both sides.



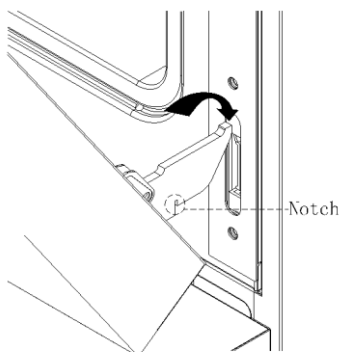
4. Disengage the hinges and remove the door; gently close it about halfway; place the door on a protected surface.



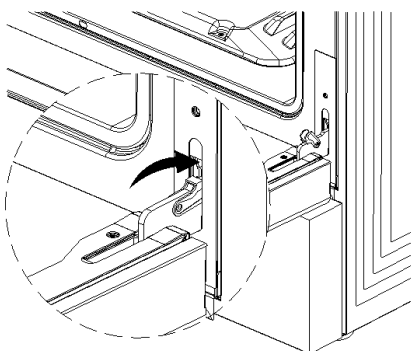
REMOVING AND REPLACING THE OVEN DOOR

Replacing the Oven Door

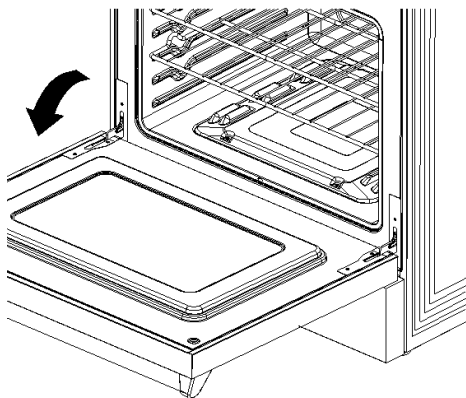
1. Hold the door firmly in an approximately open position.



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.



TROUBLE SHOOTING

15.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
Oven		
The oven doesn't work (no heating).	<ul style="list-style-type: none"> • No power supply (oven light and halos do not come on either) 	<ul style="list-style-type: none"> • 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.	<ul style="list-style-type: none"> • The light bulb is loose 	<ul style="list-style-type: none"> • 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
	<ul style="list-style-type: none"> • The light bulb has blown 	<ul style="list-style-type: none"> • 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.)	<ul style="list-style-type: none"> • Food has high moisture content or local climate (temperature, humidity) is contributing to condensation 	<ul style="list-style-type: none"> • 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.	<ul style="list-style-type: none"> • Moisture from food evaporating during cooking 	<ul style="list-style-type: none"> • 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.	<ul style="list-style-type: none"> • Technical fault. 	<ul style="list-style-type: none"> • Contact your Authorized Service Center or Customer Care.
Oven will not heat	<ul style="list-style-type: none"> • Oven settings are not corrected 	<ul style="list-style-type: none"> • Follow mode selection and clock settings as specified in Oven Operation section of the manual.
Foods over-cooked or under-cooked	<ul style="list-style-type: none"> • Incorrect cooking time or temperature 	<ul style="list-style-type: none"> • Adjust time, temperature, or rack position
'Cracking' or 'Popping' sound	<ul style="list-style-type: none"> • This is the sound of metal heating and cooling 	<ul style="list-style-type: none"> • This is normal
There is a power failure – can I still use the oven?	<ul style="list-style-type: none"> • Power outage in your home or neighborhood 	<ul style="list-style-type: none"> • The oven cannot be used until power is restored

TROUBLE SHOOTING

Error Code

Error Code	Error Description	Solution
Oven		
F1E1	• Communication failure	<ul style="list-style-type: none"> • 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	

WARRANTY AND 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

We Stand Behind the Quality of Our Appliances.



Reliability and customer satisfaction are our top priorities. We offer a solid two-year warranty on both parts and labor. Enjoy professional-grade performance with the confidence that we've got you covered.

Warranty Registration Made Easy.

01 Scan the QR Code or visit thorkitchen.com/register-your-product.

02 Input your purchase and product information and select register.

03 That's it. You're all set. Enjoy!

Questions: service@thorinternational.com



WARRANTY



PARTS



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