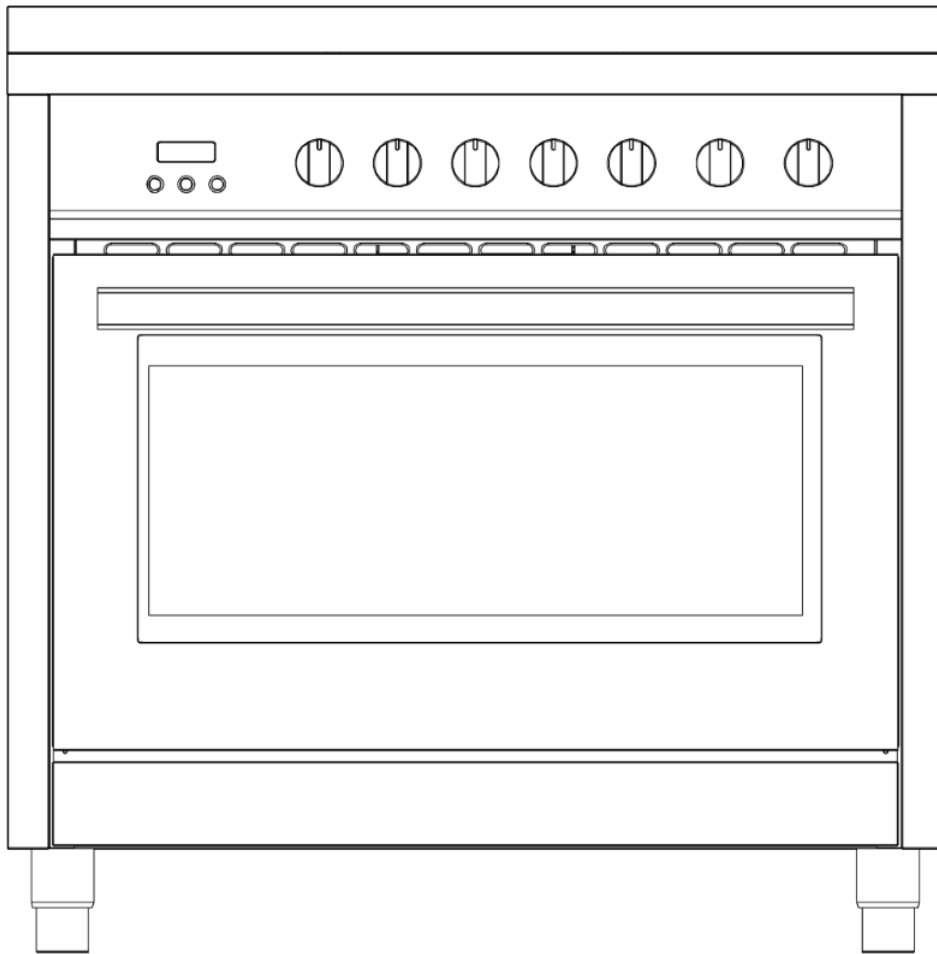


ELECTRIC RANGE

36 Inch Professional All-Electric Range Stainless Steel with Legs, 4.3 Cu. Ft.

Models: KM-FR36EE-SS



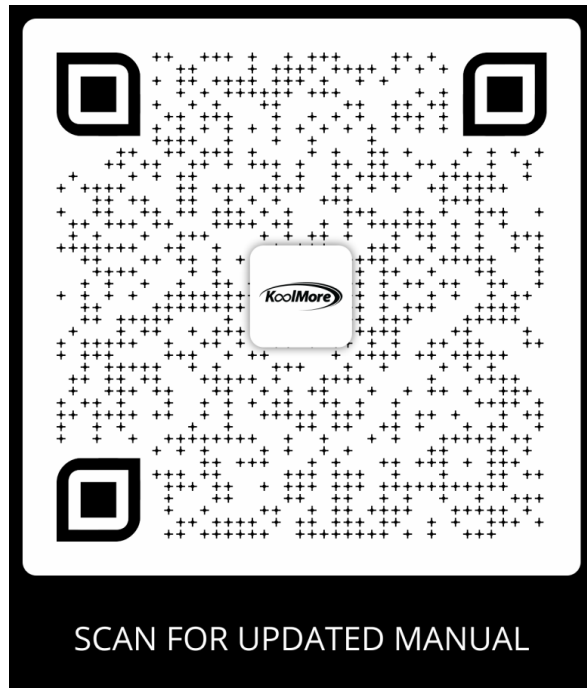
Before using, please read the operating instructions carefully to ensure proper application and achieve satisfactory results.

For any service related issues, please contact us:

☎ 718-576-6342 ✉ support@koolmore.com

Stay informed with the latest information for your KoolMore Appliance.

Scan the QR code below to access the most recent user manual on our website, which is constantly being updated and improved.



If you need any assistance or have questions, our customer support team is here to help.

Phone- 718-576-6342 Email- support@koolmore.com

Please write down the model number and serial number below for future reference. Both numbers are located on the rating label on the back of your unit or inside of the unit and are needed to obtain warranty service. You may also want to staple your receipt to this manual as it is your proof of purchase and may also be needed for service under warranty.

Model Number: _____
Serial Number: _____
Date of Purchase: _____

To better serve you, please do the following before contacting customer service:

If you received a damaged product, immediately contact the retailer or dealer that sold you the product.

Read and follow this User Manual carefully to help you install, use, and maintain your unit.

Refer to the Troubleshooting section of this manual as it will help you diagnose and solve many common issues.

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Safety

This manual and your appliance include important safety messages. Always read and follow all safety instructions carefully.

Safety Alert Symbol

This symbol warns you about potential hazards that could cause serious injury or death.

Every safety message will follow the safety alert symbol and include the words “**DANGER**” or “**WARNING**.”

- **DANGER** – You can be killed or seriously injured if you don’t immediately follow these instructions.
- **WARNING** – You can be killed or seriously injured if you don’t follow these instructions.

Each message tells you what the hazard is, how to reduce the risk of injury, and what could happen if the instructions aren’t followed.

General Safety

- Remove all packaging materials before using this appliance. Never allow children to play with packaging. Do not remove the model or serial number plate attached to the unit.
- Ensure your appliance is installed and grounded by a qualified technician in accordance with the National Electrical Code (ANSI/NFPA 70) and all applicable local codes. In Canada, installation must comply with **CSA Standard C22.1 (Canadian Electrical Code, Part 1)** and local codes.
- Install the appliance only according to the instructions in this manual.

WARNING: Risk of Fire or Explosion

If these instructions are not followed exactly, a fire or explosion could cause property damage, injury, or death.

For Your Safety:

- Do not store or use gasoline or other flammable vapors and liquids near this or any other appliance.
- A qualified technician must perform installation and service. Keep the appliance’s power source accessible and know how to disconnect it in case of an emergency.
- Do not repair or replace any part of this appliance unless instructed to do so in this manual. A qualified technician should do all other servicing.
- Do not modify, alter, or remove panels, wire covers, or other parts of the appliance.

Prevention of Burns and Fire

- Do not use or store flammable materials such as paper, plastic, towels, or cleaning rags on or near the appliance.
- Keep the area around the range clear of gasoline and other flammable vapors or liquids.
- Do not store anything inside the oven.
- Do not let children climb, sit, or play on the appliance. Items of interest should not be stored in cabinets above the range or on its backguard.

- Do not touch heating elements or nearby areas while the appliance is in use or cooling down. These surfaces can remain hot even when not visibly glowing.
- Avoid wearing loose clothing while cooking. Keep flammable materials away from hot surfaces.
- Always use **dry potholders**—moist potholders can cause steam burns. Never use towels or bulky cloths in place of potholders.
- Never heat unopened containers; pressure buildup could cause them to burst.
- Never use this appliance to heat or warm a room — doing so may cause overheating and damage.
- Watch heating fat or grease closely. If grease ignites, **smother flames with a lid**, or use **baking soda** or a **Class B or ABC fire extinguisher**.

Use a fire extinguisher only if:

- You know how to use it.
- The fire is small and contained.
- You have called the fire department.
- You have a clear escape route.

Surface Use and Maintenance

- Always check which knob controls which heating element. Make sure the heating element is lit before adjusting the heat setting.
- Clean the appliance regularly to prevent grease buildup, which can cause fires. Keep the hood and filters clean.
- Turn utensil handles inward to prevent accidental spills or burns.
- Do not leave heating elements unattended, especially when set to high heat. Boilovers can cause smoke and may ignite.
- Do not use aluminum foil to line oven parts. Use foil only to cover food during cooking.
- Use only cookware suitable for high heat, and check manufacturer recommendations.
- Do not use decorative burner covers—they can overheat, melt, and cause burns or damage.
- Use pans that are properly sized with flat bottoms, ensuring they fully cover the heating element for optimal efficiency and safety.

Tip-Over Safety

WARNING: Tip-Over Hazard

To reduce the risk of the range tipping over:

- The range **must be secured** by a properly installed **anti-tip bracket**.
- To verify proper installation, carefully slide the range forward and check that the rear foot is securely under the bracket before sliding it back.

The range will not tip during normal use, but excessive force on the open door can cause it to tip, resulting in serious injury or death.

Instructions:

- Connect the anti-tip bracket to the rear range foot.
- Reconnect the bracket if the range is moved.
- See the installation section for details.
- Failure to follow these instructions can result in death or severe burns, especially to children or adults.

Parts



1 × Optional Backsplash
4 + 1 Screws



7 × Knobs



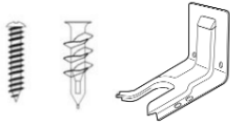
4 × Feet



1 × Grill Set (Basin + Anti-Splash)



2 × Oven Racks



1 × Anti-Tip Bracket
2 × Screws and Anchors



1 × Rack Puller

Installation Preparation

Proper installation and ventilation are essential to ensure safe and efficient operation of your range. Please read these guidelines carefully before installation. Always check your local building codes, as requirements may vary from those described in this document.

It is recommended that a range hood rated for at least 400 CFM be installed above the appliance to provide adequate ventilation. Follow the hood manufacturer's instructions for proper mounting distance.

General Installation Guidelines

- Observe all applicable codes and ordinances. Do not block or obstruct airflow for ventilation.
- The installer is responsible for complying with the clearances specified on the model/serial rating label.
- Install the range in a location convenient for kitchen use.
- Recessed installations must provide a complete enclosure of the sides and rear of the range.
- To prevent burns or fire from reaching over-heated surfaces, avoid placing cabinets directly above the cooking surface. If storage above is unavoidable, install a range hood or microwave hood combination rated for at least **400 CFM** that projects horizontally a minimum of **5" (12.7 cm)** beyond the cabinet bottom. (See Figure 1)
- Maintain at least **30" (76.2 cm)** of clearance between the cooking surface and the bottom of the range hood. The hood must be vented directly to the outside or through flues. (See Figure 1)
- Avoid placing cabinetry directly above the range when possible. If used, cabinets above the cooking surface should be no more than **13" (33 cm)** deep. Ensure surrounding walls, countertops, and cabinets can withstand temperatures up to **200°F (93°C)**. (See Figure 1)
- Cabinet opening dimensions shown in this manual are minimum clearances and must be followed. (See Figure 1)
- Maintain at least **18" (45.7 cm)** of clearance between countertops and the bottom of cabinets adjacent to the range.
- Seal all openings in the wall or floor where the range is installed.
- Have a qualified flooring professional verify that your floor covering can withstand temperatures of at least **200°F (93°C)**.
- If installing over carpet, place an insulated pad or **¼" (0.64 cm)** plywood under the range.
- Install the supplied **anti-tip bracket** securely to the floor. Refer to the "Install Anti-Tip Bracket" section for instructions.
- A grounded electrical supply is required. See the "Electrical Requirements" section.

Mobile Home Installation

If the range will be installed in a manufactured or mobile home, the installation must conform to **Title 24 CFR, Part 3280** (formerly HUD Standard Part 280), or, when not applicable, to **ANSI A225.1/NFPA 501A** or local codes.

In Canada, installation must comply with **CAN/CSA-A240 (latest edition)** or local codes.

When installing the range in a mobile home, it must be secured to the floor for transit. Any method of securing the range is acceptable as long as it meets the applicable standards above.

 **Warning**

To prevent cabinet damage, verify with your builder or cabinet supplier that the materials surrounding the range can withstand heat. This oven complies with **UL** and **CSA International** standards and meets the maximum allowable wood cabinet temperature of **194°F (90°C)**.

Electrical Requirements

 **Warning – Electrical Shock Hazard**

Do not use an extension cord. Failure to follow these instructions can result in death, fire, or electrical shock.

- A qualified service technician must perform any additions, changes, or conversions required to meet installation needs in accordance with the manufacturer's instructions and all local codes.
- This appliance is not supplied with a plug. If installed with a plug, it must be done by a qualified technician using a **4-prong, 3-phase plug** designed specifically for freestanding ranges.
- This appliance may also be connected directly to the main electrical supply (without a plug) as described in the "Electrical Connection" section.
- Do not operate this appliance using a 2-prong adapter or extension cord. If only a 2-prong outlet is available, it must be replaced with a properly grounded **4-prong, 240V outlet** installed by a licensed electrician.
- Severe shock or appliance damage may occur if not installed by a qualified technician or electrician.
- **Power Supply:** 220–240V / 50–60Hz
- **Recommended Circuit:** 50 Amp dedicated circuit protected by a time-delay fuse or breaker
- **Total Input Power:** 11.7 kW (48.75 A)
- For personal safety, the appliance must be properly grounded.
- See the "Installation Instructions" included with the appliance for complete electrical and grounding details.

Tools & Parts

Gather the required tools and parts before starting installation.
Read and follow the instructions provided with any tools listed here.

- Tape measure
- Phillips screwdriver
- Flat blade screwdriver
- 1/8" flat blade screwdriver
- Level
- Hand or electric drill
- Wrench or pliers
- 1/8" (3.2 mm) drill bit (for wood floors)
- Marker or pencil
- 3/16" (4.8 mm) carbide-tipped masonry drill bit (for concrete/ceramic floors)

Parts Supplied:

Check that all parts are included.

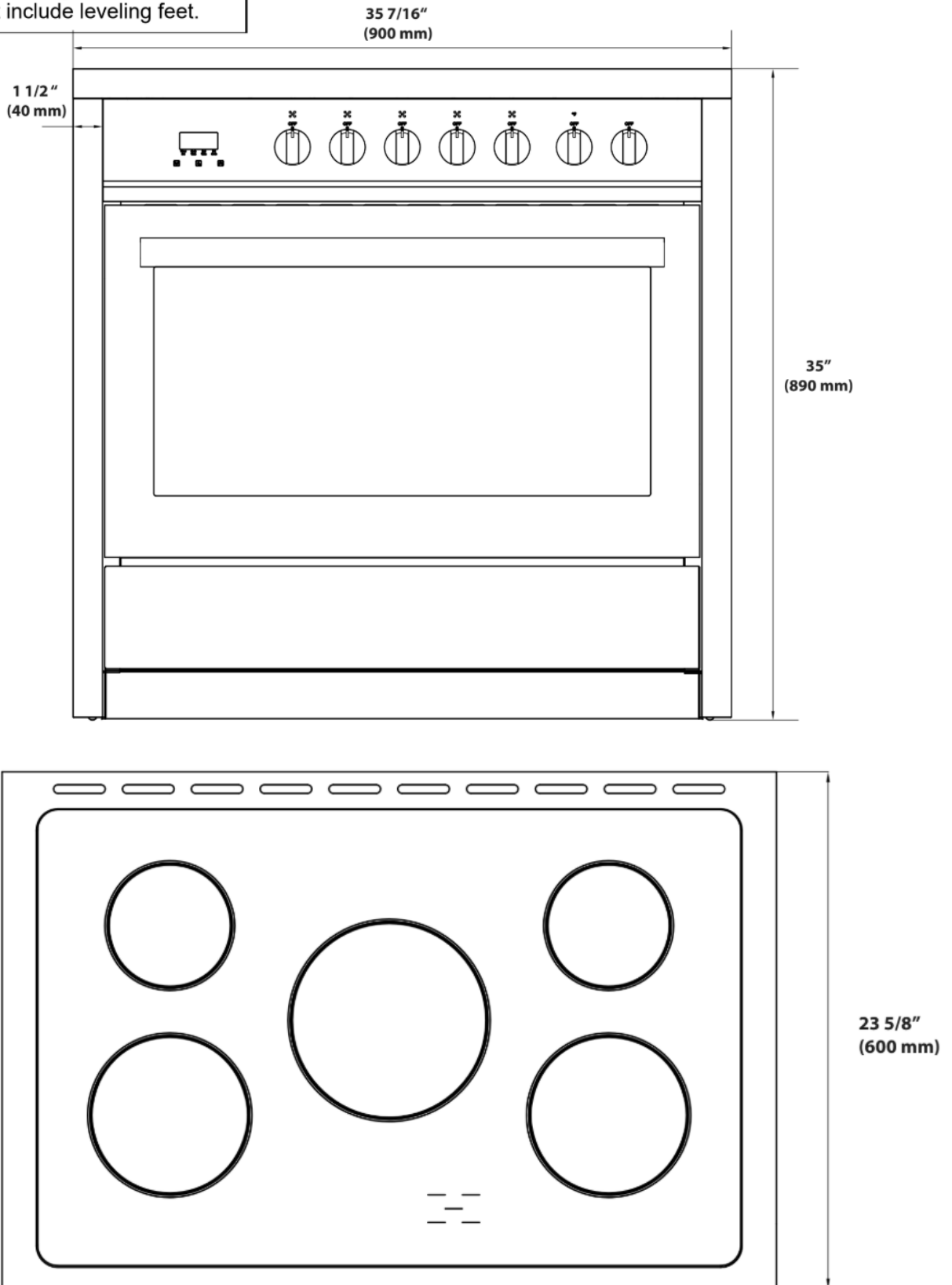
- 3 - Oven racks
- 1 Anti-tip brackets
- 2 plastic anchors
- 2 screws

The anti-tip bracket must be securely mounted to the floor. Thickness of flooring may require longer screws to anchor bracket to subfloor.

Installation

Note: This height measurement does not include leveling feet.

Figure 2



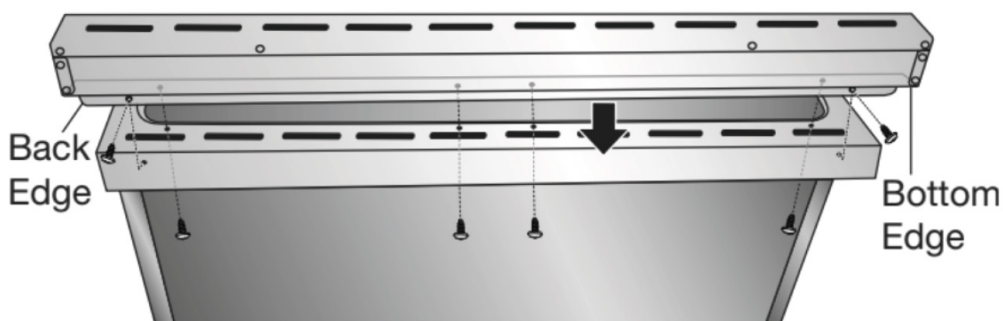
Unpacking and Installing the Range

Use two or more people to move and install the range.

Failure to follow these instructions can result in death or serious burns.

Unpacking the Range

- Remove all shipping materials from the range. **Do not remove the protective film** or tape securing the drawer.
- Remove the oven racks and accessories from inside the oven.
- Carefully lay the range on its back. Use the four (4) L-shaped cardboard corners from the carton to protect the floor and the appliance. Stack two corners together for extra support and place them lengthwise behind the range.
- With two or more people, gently lower the range onto the cardboard supports.
- Install the leveling feet one at a time. The feet are located inside one of the oven boxes.
- Place a piece of cardboard or hardboard in front of the range. With two or more people, stand the range upright on the board.
- Remove the protective film and tape from the appliance and drawer.
- Install the stainless-steel backsplash:
 - Align the holes in the backsplash with the holes on the rear stovetop edge.
 - From underneath, insert and tighten the bottom screws.
 - Insert and tighten the two side screws through the back edge of the backsplash into the cooktop.



Installing the Anti-Tip Bracket

Tip-Over Hazard

A child or adult can tip the range and be killed.



- Secure the range using the supplied **anti-tip bracket**.
- Reconnect the bracket if the range is moved.

Failure to follow these instructions can result in death or serious burns.

Tools Required

- Drill (hand or electric)
- 3/16" (4.6 mm) masonry drill bit for concrete/ceramic floors
- 1/8" (3.2 mm) drill bit for wood floors
- Flat-blade screwdriver
- Hammer
- Measuring tape
- Masking tape
- 2 screws and 2 plastic anchors (provided)
- Anti-tip bracket (provided)

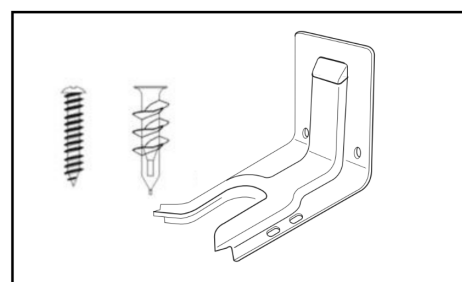
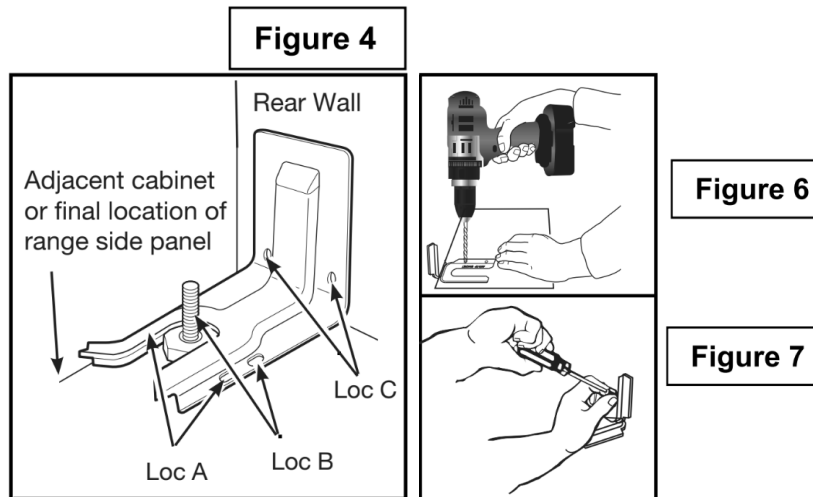


Figure 3

Installation Steps

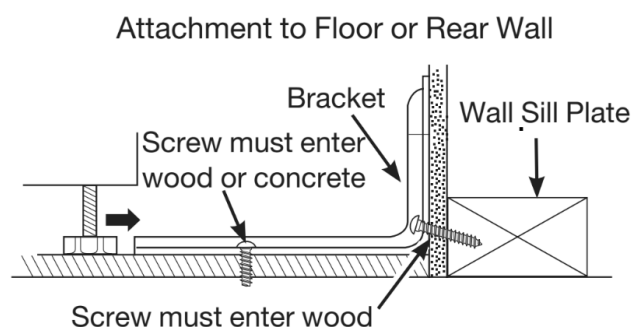
1. **Determine Final Location** – Decide where the range will be positioned before installing the bracket.
2. **Position the Bracket** – Place the bracket on the floor so the back edge aligns with the rear wall or the back of the range in its final position (see Figure 4).
 - If the bracket does not reach the wall, it must be fastened to the floor.
3. **Align the Bracket** – Position the bracket against the adjacent cabinet or align it with the side of the range. If there's an overhanging countertop, offset the bracket by the same distance as the overhang.



4. **Mark and Drill Holes** – Mark the holes to be drilled.
 - For **floor installation**, use **Loc A or B**.
 - For **rear wall installation**, use **Loc C**.
5. **Secure the Bracket:**
 - **Wood Floor:** Use the provided screws to secure the bracket through the marked holes (Loc A or B).
 - **Concrete Floor:** Drill 5/32" pilot holes, 2" deep, and insert anchors. Secure with the provided screws.
 - **Rear Wall:** Use the two screws provided at Loc C. Screws must enter a solid wood sill plate. If the wall contains metal studs, secure to the floor instead.
6. **Verify Installation:**
 - Slide the range into position. Ensure the **rear leveling leg** is fully engaged in the anti-tip bracket (see Figure 5).
 - To confirm proper installation, look under the range to verify engagement. If visual inspection is difficult, slide the range slightly forward and check that the bracket is firmly attached and the rear foot is under it.

If the range is moved for cleaning or servicing, always repeat this check before using the appliance again.

Figure 5



Electrical Hook-Up

Electrical Connection

Warning



Electrical Shock Hazard

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

Electrical connection must be performed by a qualified service technician in accordance with the kit instructions and all local codes and requirements.

- This appliance is not supplied with a plug and needs to be connected directly to the electrical mains.
- If you wish to install this appliance with a plug, it must be installed by a qualified service technician. The plug must be a 4-prong, 3-phase power plug that is designed specifically for ranges and ovens.

Electrical Requirements: 220-240V/50-60Hz. With recommendation to connect to a 50 Amp power supply.

Electrical Specifications

System	Wattage
Oven Light	3 x 25 W
Upper Heating Element	2395 W
Bottom Heating Element	1960 W
Grill Heating Element	3158 W
Convection Heating Element	2 x 1250 W
Ventilator Motor	2 x 20 W
Cooling Fan	22.5 W

Before Making The Electrical Connection, Make Sure That:

Warning

- The safety circuit-breaker and the electrical system are able to withstand the load of the appliance. See rating label on back of range.
- Rating plate is located on back of range should you need to verify any of the electrical requirements.

- The power supply system has a ground connection in good working order in accordance with the regulations in force.
- The electrical outlet should remain easily accessible once the appliance is installed. In all cases, the power supply cord must be positioned so that it does not reach a temperature more than 122°F above the surrounding room temperature at any point.
- The manufacturer is not liable for any direct or indirect damage caused by faulty installation or connection. It is therefore necessary that all installation and connection operations are carried out by qualified personnel complying with the local and general regulations in force.

Connection of the Range Wires to the Mains

1. This appliance is equipped with the following wires:

- One black wire (L1 - Live) and one red wire (L2 - Live)
- One yellow /green (Ground)

2. Follow the diagram below to know how to connect the freestanding range wires to the electrical main wires of the home. (See Figure 8)

3. The black and red wires can be connected to the electrical main wires of the home in one of the following three configurations:

- Configuration 1: L1 to L1 and L2 to L2
- Configuration 2: L1 to L1 and L2 to L3
- Configuration 3: L1 to L2 and L2 to L3

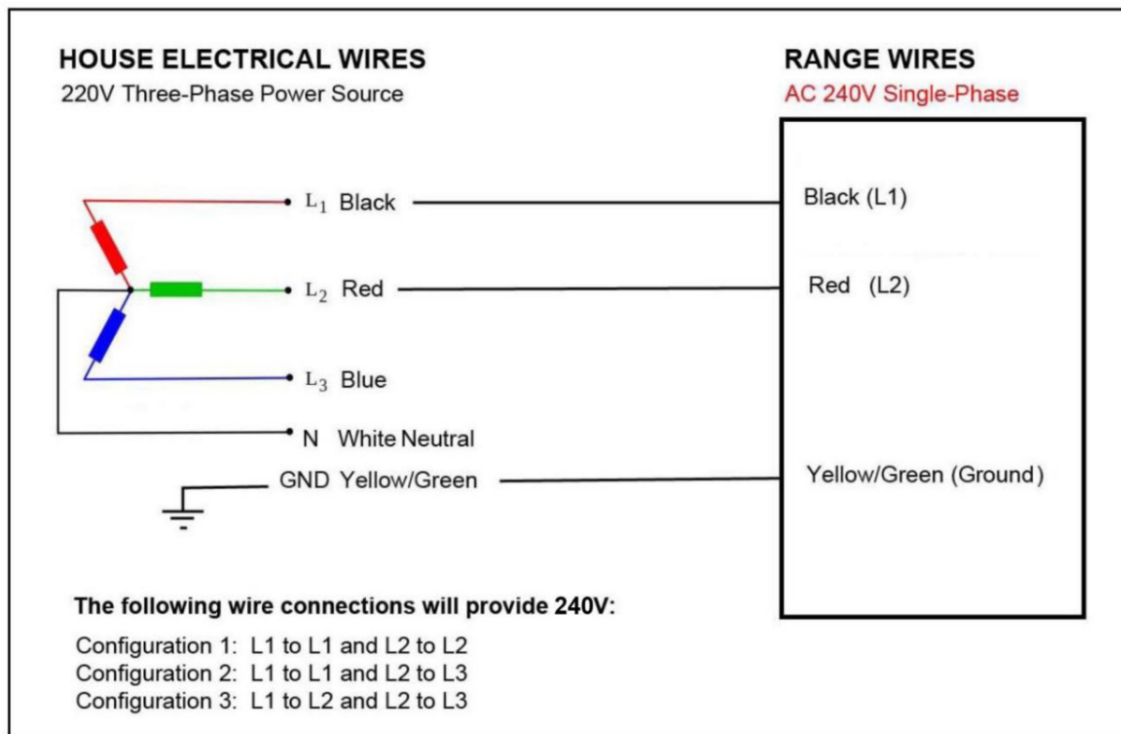


Figure 8

- 5. Never use reductions, shunts, or adaptors which can cause overheating or burning.
- 6. After carrying out the connection to the mains, check that the supplying cable does not come into contact with parts subject to heating.

Operation

Surface Cooking

Location of the Burners

- A. Single cooking zone - 1200W
- B. Single cooking zone - 2500W
- C. Single cooking zone - 1800W
- D. Power & Residual Heat Warning Lights

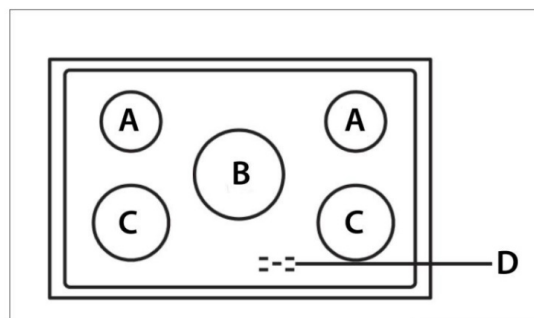


Figure 9

Before First Use:

- Before using the appliance for the first time, clean the ceramic glass surface thoroughly. Remove any labels, packaging materials, or protective film.
- Place a saucepan filled with water on each of the front burners and turn them on High for about 30 minutes.
- After 30 minutes, turn off the front burners. Then place a saucepan of water on each of the rear burners and the center burner, and turn them on High for another 30 minutes.
- This initial heating process allows any protective oils or moisture from manufacturing to evaporate and ensures the electronic control circuits function properly.

Using the Temperature Control Knob

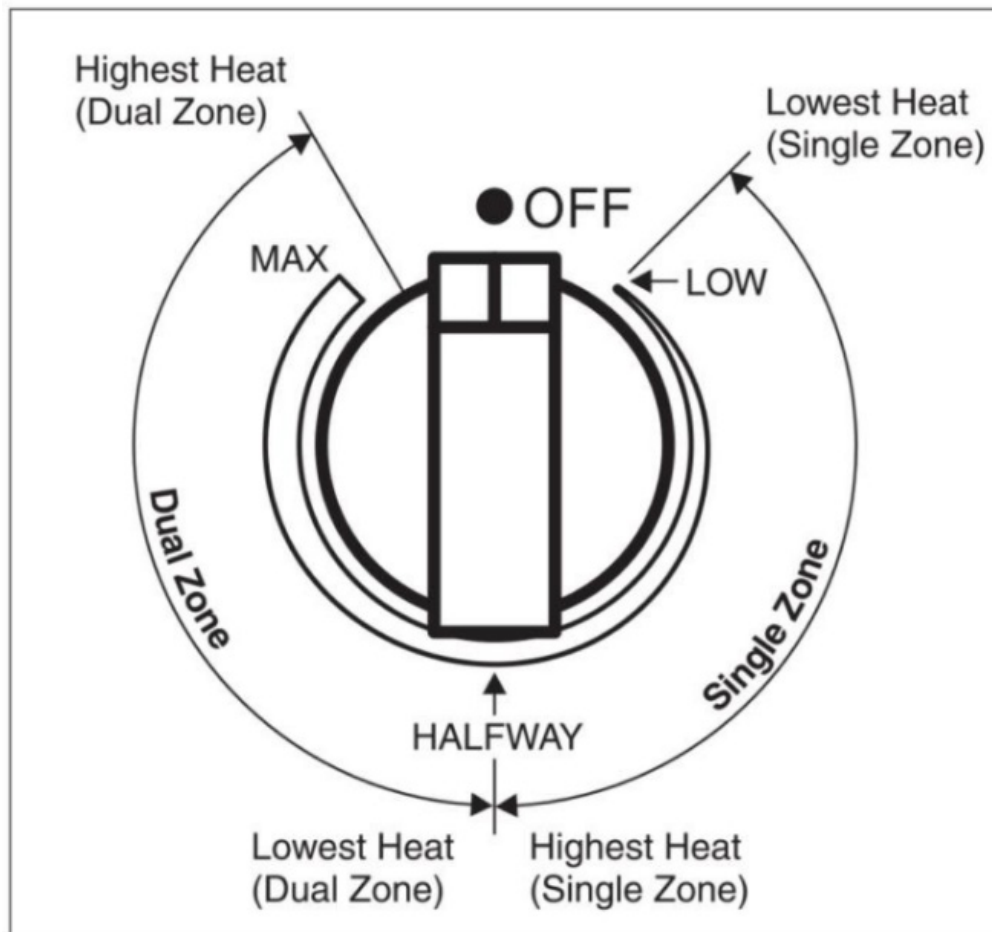



Figure 11

- Turn the control knob to the desired position (low to high). (See Figure 11)
- Adjustment is continuous so the cooking zone will operate at any intermediate setting between low and high.
- Once the cooking zone is hot, the LED corresponding to the zone illuminates.
- To switch off the cooking zone by turning the knob, in either direction to the  "OFF" position.
- The residual heat warning light remains illuminated when the temperature of the ceramic glass surface is hot and will switch off once the surface temperature has cooled.

Guidelines for Surface Cookware

⚠ Do not place plastic items such as salt and pepper shakers, spoon holders, or plastic wrapping on top of the appliance while it is in use. These items can melt or catch fire. Potholders, towels, or wooden utensils may also ignite if placed too close to a heat source.

⚠ Note: Always use cookware and utensils only for their intended purpose, and follow the manufacturer’s instructions. Some materials are not designed for use in an oven or on a cooktop.

- For best results and energy efficiency, use only cookware suitable for electric cooking.
- The bottom of the pan should be thick and completely flat.
- Before placing cookware on the burner, make sure both the pan and burner are clean and dry.
- To prevent scratching the ceramic glass surface, never use cast iron cookware or pans with rough bottoms.

Pot Sizes:

- To avoid wasting energy, ensure the bottom of the pan is no more than ¾ inch larger than the circle marked on the cook-top.
- The pot sizes listed in the table below are recommended for your ceramic surface. Solid pots and pans with flat bottoms provide the most efficient cooking performance. (See Figure 9.)

Burner Zone	Zone Diameter	Minimum Diameter of Pan
Cooking Zone A	5 1/2 inches	6 1/2 inches
Cooking Zone B	8 7/8 inches	9 13/16 inches
Cooking Zone C	7 inches	7 7/8 inches

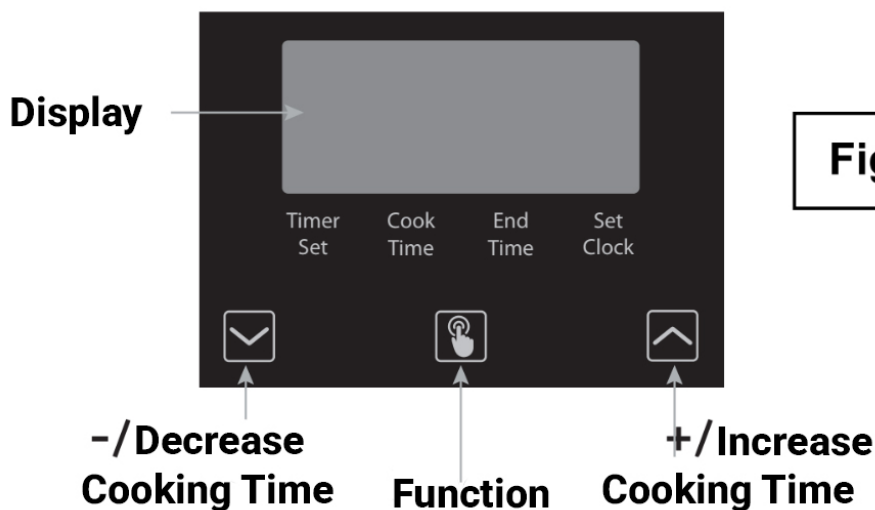


Figure 12

Setting the Clock

1. When first connected to AC power or after a power outage, the display will blink "12:00" and the clock indicator will flash. To enter Time Setting mode manually, press and release the **Function** button until the clock indicator blinks.



2. To set the correct time, press the ▲ or ▼ button to move forward or backward until the correct time is displayed. When finished, press the **Function** button, or wait five seconds – the time will then be set automatically.



Important: The clock must be set before any oven functions can operate.

Setting the Timer

1. Press the **Function** button once to enter Timer Setting mode. The timer indicator will light up.



2. Use the ▲ or ▼ button to set the desired time by moving forward or backward. The timer will begin counting down and will beep when the set time has elapsed.



Warning

Use caution when using the timed cooking feature. It should only be used when cooking cured or frozen meats, or most fruits and vegetables. Do **not** use this function for foods that can spoil easily, such as milk, eggs, fish, meat, or poultry. Eating spoiled food can cause illness from food poisoning.

Oven Cooking

Oven Timed Cooking - Delayed Start Timing
To begin cooking at a later time, set the Timer to the desired delay before selecting the oven function and temperature.

1. Press and release the **Function** button until the Start indicator blinks.



2. Press the ▼ or ▲ button to set the desired delay time (up to 10 hours).



3. Set the **Temperature** and **Cooking** knobs as desired, then place the food in the oven.

Note: The oven will not start until the programmed start time is reached. To start cooking immediately, cancel the delay start function.

Programing the End Timing

To set when cooking will automatically stop:

1. Press the **Function** button until the End indicator blinks.

2. Press the ▲ or ▼ button to set the desired end time (up to 11 hours and 59 minutes), then press the **Function** button again to confirm.



3. When the set time is reached, the oven will beep. Turn both the **Temperature** and **Cooking** knobs to **OFF**, then press the **Function** button to stop the beeping.



Setting Oven Controls

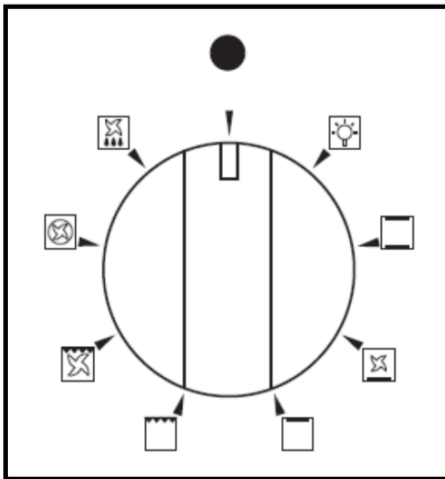


Figure 13

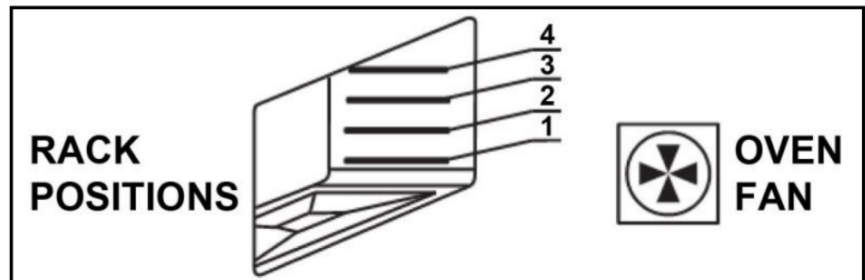


Figure 14

- Turn the control knob clockwise to select the desired cooking temperature.
- The indicator light will illuminate while the oven is heating.
- Once the oven reaches the set temperature, the light will turn off.
- The light will flash periodically to indicate that the oven is maintaining the programmed temperature.

Oven Light Indicator

The lamp of the oven is on. During oven operation the lamp will always remain on.

Traditional Cooking (Upper and Lower Elements)

Thermostat Selector Knob: 140°F to MAX

In this mode, heat is generated by both the upper and lower heating elements. Preheat the oven before placing food inside for best results.

Traditional, or static cooking, provides excellent results for cakes, pizzas, bread, and the slow cooking of casseroles.

Cooking Characteristics:

Heat is distributed evenly from the top and bottom elements.

Cooking should be done on the middle rack for uniform results.

Place dishes centrally within the oven for optimal heat circulation.

Delicate Cooking (Lower Element and Fan)

Thermostat Selector Knob: 140°F to MAX

This mode is ideal for pastries and cakes with moist toppings, low-sugar desserts, and delicate baked goods prepared in molds.

It is also excellent for finishing dishes that require extra heat on the bottom, or for recipes that need gentle, even baking from below.

Cooking Characteristics:

Heat is generated from the lower heating element and evenly distributed by the fan.

Provides gentle, consistent heat – perfect for delicate textures.

For best results, place the baking tray on the bottom rack level.

Broil / Top Heat (Upper Element Only)

Thermostat Selector Knob: 140°F to MAX

This mode is ideal for browning or finishing dishes at the end of the cooking process.

It provides intense top heat, giving foods a golden, crisp surface without overcooking the interior.

Tip: For best results, place the dish on the upper rack level and monitor closely to prevent over-browning.

 **Grill Cooking (Grill Element)**

Thermostat Selector Knob: 140°F to MAX

This mode is ideal for browning, toasting, or finishing dishes at the end of cooking.

The grill element provides intense, direct heat from above, creating a crisp, golden surface while preserving tenderness inside.

 **Fan-Assisted Grill Cooking (Grill Element and Fan)**

Thermostat Selector Knob: 140°F to 392°F

This mode is best used for grilling meats, vegetables, and poultry.

Preheat the oven, then place the food on a grill rack or baking tray and position it on the middle oven rack.

Multiple racks can be used at the same time when cooking with this method.

 **Convection Cooking (Heating Element and Fan)**

Thermostat Selector Knob: 140°F to MAX

This mode provides even heat distribution throughout the oven, allowing for multi-rack cooking of various dishes at the same time.

Preheat the oven before placing food inside.

Use the “Fan Forced” function to activate this cooking mode.

 **Defrost (Bottom Fan)**

All types of food can be defrosted by circulating air at room temperature, such as cakes, cream, or fruit.

For items like meat, fish, and bread, set the thermostat between 347°F–392°F for faster, controlled defrosting.

Suggested Cooking Instructions:

Setting:	Food:	Rack Level (See Figure 13)	Temperature (Fahrenheit):	Time (mins):
Traditional Cooking (add time for preheat)	Lasagna	2-3	410-450	30
	Oven-Baked Pasta	2-3	410-450	40
	Roast Veal	2	350-400	30-40/lb
	Beef	2	410-460	30-40/lb
	Pork	2	340-400	30-40/lb
	Chicken	2	340-400	45-60
	Duck	2	340-400	45-60
	Goose/Turkey	1	280-340	45-60
	Lamb	2	340-400	15/lb
	Fish	1-2	340-400	Depends on dimension
	Pizza	1-2	410-450	40-45
	Short Pastry	1-2	340-400	15-20
	Fruit Cake	1-2	340-400	20-30
Browning	3-4	140	5	

Setting:	Food:	Rack Level (See Figure 13)	Temperature (Fahrenheit):	Time (mins):
Convection Cooking (add time for preheat)	Lasagna	2-3	375-410	20-25
	Oven-Baked Pasta	2	375-410	25-30
	Roast Veal	2	300-350	65-90
	Beef	2	350-375	65-90
	Pork	2	300-325	70-100
	Chicken	2	350	70-90
	Duck	2	325-350	100-160
	Goose/Turkey	2	300-325	160-240
	Lamb	2	300-350	100-130
	Fish	2-3	300-350	Depends on dimension
	Pizza	2-3	410-475	30-50
	Sponge Cake	2-3	375-425	25-35
	Fruit Cake	2-3	350-375	40-50
	Bread	1-2	425-475	7
Setting:	Food:	Rack Level (See Figure 13)	1st Side Cook Time (mins):	2nd Side Cook Time (mins):
Grill Cooking	Pork Chops	4	7-9	5-7
	Fillet (Pork)	3	9-11	5-9
	Fillet (Beef)	3	9-11	9-11
	Liver	4	2-3	2-3
	Veal	4	7-9	5-7
	Chicken	3	9-14	9-11
	Sausages	4	7-9	5-6
	Meatballs	4	7-9	5-6
	Fish Fillet	4	5-6	3-4
	Toast	4	2-4	2-3

Maintenance

Care and Cleaning

Warning

Electrical Shock Hazard

Burn Hazard

To avoid possible burns use care when cleaning the appliance.

DO NOT attempt to clean the appliance whenever the oven or heating elements are still hot.

To avoid possible burns DO NOT attempt any of the following cleaning instructions before turning OFF ALL of the heating elements and allowing them to cool.

Important: Always follow label instructions on cleaning products.

Control Knobs

- For general cleaning, use hot, soapy water and a cloth.
- For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Rinse with a damp cloth and dry.
- **DO NOT** use steel wool or acidic cleaners on the knobs as they can scratch.

Stainless Steel

- Clean stainless steel with hot, soapy water and a dishcloth. Rinse with clean water and a cloth.
- Do not use cleaners with high concentrations of chlorides or chlorines. Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel.

Inside Oven

- This appliance does NOT have a self-cleaning feature.
- **DO NOT** attempt to clean the appliance whenever the oven is still hot.
- Use an appropriate cleaning product designed specifically to clean the inside of ovens.
- **IMPORTANT:** Always follow label instructions on cleaning products.

Storage Drawer

- Make sure drawer is cool and empty before cleaning.
- Use a mild detergent.

Oven Door Exterior

- Use a glass cleaner and a soft cloth or sponge.
- Apply glass cleaner to soft cloth or sponge, not directly on panel.

Removing and Cleaning the Oven Door

For normal use, it is not recommended to remove the oven door. However, if removal is necessary, make sure the oven is turned off and completely cool. The oven door is heavy, so handle it carefully and follow the steps below.

Open the door fully.

- Lift up and push the small levers located on both hinges all the way back.
- While holding the door firmly on both sides, close it slowly until it touches the levers.
- Continue closing the door until it is about 4 inches (10 cm) from being fully closed.
- Pull the door toward you to remove it from the hinge slots. The door will come away from the oven gently. (See Figure 15.)

- To reinstall the door, reverse the above procedure.

Note: If the door does not come away easily, do not force it. Check that the hinge levers are fully open before attempting removal again.

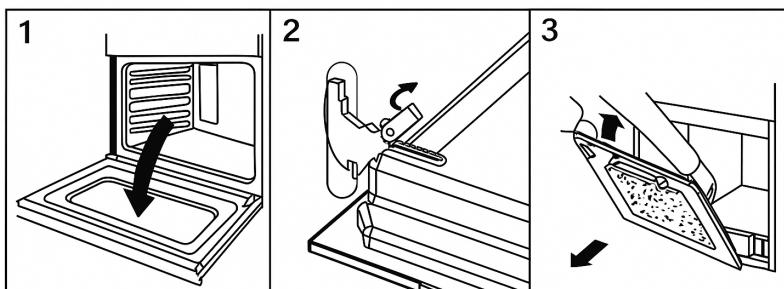


Figure 15

Changing the Interior Oven Light Bulb

Warning

Electrical Shock Hazard

- Ensure that the appliance is switched off before replacing the lamp to avoid possible electric shock.
- Remove the glass cover by turning counter clockwise. (See Figure 16)
- Replace bulb with a high temperature bulb able to withstand 600 degrees and that meets the following criteria:
 - 240V
 - 25W
 - Type: E-14

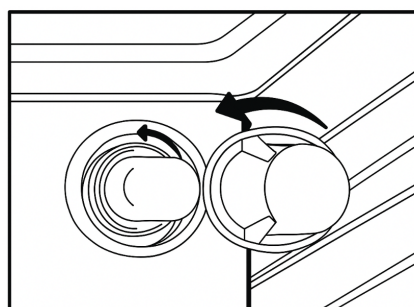


Figure 16

Troubleshooting

Important

Before contacting customer service, review the information below. Many issues can be easily resolved without a service call. These examples describe normal operating conditions and do not indicate a product defect.

Problem	Possible Cause	Recommended Action
Appliance Fails to Operate	<ul style="list-style-type: none"> Is the electrical supply disconnected? Household fuse blown or circuit breaker tripped? 	<ul style="list-style-type: none"> Verify that electrical wires are connected to the mains properly. See "Electrical Connection" section. If the problem continues, contact a qualified technician. Replace the fuse or reset the circuit breaker. If the problem continues, contact a qualified technician.
Surface Burners Will Not Operate	Is the control knob set correctly?	Push in knob before turning to a setting.
Excess Heat Around Cookware on Cooking Surface	Is the cookware the proper size?	Use cookware about the same size as the heating element. Cookware should extend 0.79 inches outside the cooking area.
Cooktop Cooking Results Not as Expected	<ul style="list-style-type: none"> Is the proper cookware being used? Is the control knob set to the proper heat level? Is the range level? 	<ul style="list-style-type: none"> See "Surface Cooking Utensils" section. See "Setting Surface Controls" section. Level the range. See the "Unpack Range / Install Leveling Feet and Back Panel"
Oven Will Not Operate	<ul style="list-style-type: none"> Are the oven controls set correctly? Cooling Fan Runs During Baking and Broiling 	<ul style="list-style-type: none"> See "Setting Oven Controls" section. It is normal for the fan to automatically run while the oven is in use and for some time after as well.
Oven Temperature Too High Or Too Low	<ul style="list-style-type: none"> Was the oven preheated? Are the racks positioned properly? Is there proper air circulation around bakeware? Is the batter evenly distributed in the pan? Is the proper length of time being used? Has the oven door been opened while cooking? Are baked items too brown on the bottom? Are pie crust edges browning early? 	<ul style="list-style-type: none"> See "Cooking Instructions" section. Adjust cooking time. Opening the oven door while cooking lets heat escape, which can increase cooking time. Move rack to higher position in the oven. Use aluminum foil to cover the edge of the



WARRANTY

LIMITED WARRANTY

KoolMore Supply Inc. extends a limited warranty to the original purchaser, guaranteeing that this KoolMore product is free from manufacturing defects in material or workmanship for one year from the date of purchase.

Should you discover any such defect within the warranty period, KoolMore Supply Inc. reserves the right to repair or replace the product without charge, or to cover the cost of replacement parts and repair labor needed to correct defects present at the time of purchase or resulting from regular usage, when the appliance has been installed, operated, and maintained as per the instructions provided.

At its sole discretion, KoolMore Supply Inc. may decide to replace the product. In such an event, your replacement appliance will carry the warranty for the remaining term of the original unit's warranty period.

This warranty is valid exclusively to the original purchaser of the product and only applicable within the United States. The warranty commences from the date of original consumer purchase. Proof of the original purchase date will be required to obtain service under this warranty.

Under this limited warranty, your sole and exclusive remedy will be product repair, as outlined above. All services must be provided by a KoolMore designated service company.

To claim warranty or request repair service:

Email support@koolmore.com. Please include your name, address, phone number, warranty repair request, and a copy of your proof of purchase receipt. Alternatively, visit koolmore.com and use the Contact Us page. A KoolMore customer service representative will promptly arrange service for your appliance.

We thank you for choosing KoolMore.

WARRANTY EXCLUSIONS

This limited warranty will not cover:

1. Failure of the product to perform during power failures or interruptions, or due to inadequate electrical service.
2. Damage incurred during transportation or handling.
3. Damage caused by accidents, vermin, lightning, winds, fire, floods, or acts of God.
4. Damage resulting from accidents, alterations, misuse, abuse, improper installation, repair, or maintenance. This includes using any external device that alters or converts the voltage or frequency of electricity.
5. Unauthorized product modifications, repairs by unauthorized centers, or use of non-approved replacement parts.
6. Abnormal cleaning and maintenance not aligned with the user's manual.
7. Use of incompatible accessories or components.
8. Any costs associated with repairs or replacements under these excluded circumstances shall be the responsibility of the consumer.

KoolMore