FORNO

Alta Qualita

FREESTANDING GAS RANGE

Intertek
5015011

Conforms to CSA / ANSI STD Z21.1
Certified to CSA STD 1.1

INSTALLATION GUIDE

SPECIFICATIONS, INSTALLATION, AND MORE

MODEL NUMBERS:

	
FFSGS6265-20 **FFSGS6265-20WHT** **FFSGS6265-20BLK**	**FFSGS6272-24** **FFSGS6272-24WHT** **FFSGS6272-24BLK** **FFSGS6290-24** **FFSGS6290-24WHT** **FFSGS6290-24BLK**

08/2025

CONTENTS

CUSTOMER CARE	3
WARRANTY	4
CONSUMER INFORMATION	6
IMPORTANT SAFETY INFORMATION	8
FEATURES OF YOUR RANGE	12
COOKTOP	12
BEFORE USING YOUR GAS RANGE	13
IMPORTANT PRECAUTIONS AND RECOMMENDATIONS	15
ELECTRICAL GROUNDING INSTRUCTIONS	17
CHOICE OF BURNER	18
INSTALLATION INSTRUCTIONS	18
PRODUCT DIMENSIONS AND CABINETS	19
CABINET INSTALLATION	19
GAS AND ELECTRIC CONNECTION	20
HOW TO INSTALL THE BACKSPLASH	20
HOW TO LEVEL THE RANGE	21
GAS CONNECTION	22
CONVERSION FROM NATURAL GAS (NG) TO PROPANE(LPG)	23
SETTING THE PRESSURE REGULATOR	23
REPLACING THE OVEN / BROILER BURNER INJECTORS	25
SETTING THE BURNER MINIMUM SETTING	25
HOW TO USE THE GAS OVEN	26
USING THE OVEN FOR THE FIRST TIME	26
OVEN BURNER	26
OVEN THERMOSTAT	26
IGNITION OF THE OVEN BURNER	27
IGNITION OF THE BROIL BURNER	28
OVEN LIGHT	28
CONVECTION BAKE	29
BROILING	29
AIR FRYER	30
STEAM CLEAN	30
CARE & MAINTENANCE	31
GENERAL RECOMMENDATION	31
CORRECT REPLACEMENT OF THE BURNERS	32
OVEN RACK INSTALLATION AND REMOVAL	32
REMOVABLE STORAGE DRAWER	33
REMOVING THE OVEN DOOR	33
REPLACING THE OVEN LIGHT	33
TROUBLESHOOTING GUIDE	34
WIRE DIAGRAM	35

Customer Care

Thank you for purchasing a Forno product. Please read the entire instruction manual before operating your new appliance for the first time. Whether you are an occasional user or an expert, it will be beneficial to familiarize yourself with the safety practices, features, operation and care recommendations of your appliance.

Both the model and serial number are listed inside the product. For warranty purposes, you will also need the date of purchase .

Product Information

Model Number : _____

Serial Number : _____

Date of Purchase :_____

Purchase Address And Phone : _____

_____

_____

Service Information

Use these numbers in any correspondence or services calls concerning your product.

If you received a damaged product, immediately contact Forno.

To save time and money, before you call for serviced, check the troubleshooting guide. It listed the causes of minor operation problems that you can correct yourself.

“Need some quick help? Simply scan the qr code and get access to our fast support form. We’re always here to assist you with any questions or concerns you may have. So, don’t hesitate to reach out!”

Services in Canada and Untied States

Keep the instruction manual handy to answer your questions. If you don’t understand something or need more assistance, please visit our website for fast support. Please provide us your name, number, address,serial number of the product that troubleshooting, proof of purchase, and a short description of the issue. A customer service representative will contact you as soon as possible. All warranty work needs to be authorized by FORNO customer service. All our authorized service providers are carefully selected and rigorously trained by us.

Warranty

What this limited warranty covers:

The Warranty coverage provided by Forno Appliances in this statement applies exclusively to the original Forno appliance (“Product”) sold to the consumer (“Purchaser”) by an authorized Forno dealer/distributor/retailer, purchased and installed in the United States or Canada, and which has always remained within the original country of purchase (the United States or Canada). Warranty coverage is activated on the date of the Product's original retail purchase and has a duration of two (2) years. This warranty does not cover installation at the time of purchase or during replacement.

Warranty coverage is non-transferable. In the event of replacement of parts or of the entire product, the replacement Product (or parts) shall assume the remaining original Warranty activated with the original retail purchase document. This Warranty shall not be extended with respect to such replacement. Forno Appliances will repair or replace any component/part which fails or proves defective due to materials and/or workmanship within 2 years of the date of the original retail purchase and under conditions of ordinary residential, non-commercial use. Repair or replacement will be free of charge, including labor at standard rates and shipping expenses. Purchaser is responsible for making the Product reasonably accessible for service. Repair service must be performed by a Forno Authorized Service company during normal working hours.

IMPORTANT
Retain proof of original purchase to establish warranty period. Forno’s liability on any claim of any kind, with respect to the goods and/or services provided, shall in no event exceed the value of the goods or service or part there of which has given rise to the claim.

30-Day Cosmetic Warranty
The Purchaser must inspect the product at the time of delivery. Forno warrants that the Product is free from manufacturing defects in materials and workmanship for a period of thirty (30) days from date of the original retail purchase of the Product.
This coverage includes:
- Paint blemishes
- Chips
- Macroscopic finish defects

Cosmetic warranty does NOT cover:
> issues resulting from incorrect transport, handling and/or installation (e.g.: dents, broken, warped or deformed structures or components, cracked or otherwise damaged glass components);
> slight color variations on painted/enameled components;
> differences caused by natural or artificial lighting, location or other analogous factors;
> stains/corrosion/discoloration caused by external substances and/or environmental factors;
> labor costs, display, floor, B-stock, out- of-box,“as is” appliances and demo units.

How to receive service
To receive warranty services, the Purchaser must contact the Forno Support department in order to determine the problem and the required service procedures. Troubleshooting with a customer service representative will be necessary before moving forward with the service. Model number, serial number and date of original retail purchase will be requested.

Warranty Exclusions: What Is Not Covered.

> Use of the Product in any non-residential, commercial application.
> Use of the Product for anything other than its intended purpose.
> Repair services provided by anyone other than a Forno Authorized Service agency.
> Damages or repair services to correct services provided by unauthorized parties or the use of unauthorized parts.
> Installation not in accordance with local/state/city/county fire codes, electrical codes, gas codes, plumbing codes, building codes, laws or regulations.
> Defects or damage due to improper storage of the Product.
> Defects,damage or missing parts on products sold out of the original factory packaging or from displays.
> Service calls or repairs to correct an incorrect installation of the Product and/or related accessories.
> Replacement of parts/service calls to connect, convert or otherwise repair the electrical wiring and/or gas line in order to properly use the product.
> Replacement of parts/service calls to provide instructions and information on the use of the Product.
> Replacement of parts/service calls to correct issues arising from the product being used in a manner other than what is normal and customary for residential use.
> Replacement of parts/service calls due to wear and tear of components such as seals, knobs, pan supports, shelving, cutlery baskets, buttons, touch displays, scratched or broken ceramic-glass tops.
> Replacement of parts/service calls for lack of/improper maintenance, including but not limited to: build up of residues, stains, scratches, discoloration, corrosion.
> Defects and damages arising from accidents, alteration, misuse, abuse or improper installation.
> Defects and damages arising from Product transport, logistics and handling. Inspection of the product must be made at time of delivery. Following receipt and inspection, the selling dealer/delivery company must be notified of any issues arising from handling, transport and logistics.
> Defects and damages arising from external forces beyond the control of Forno Appliances, including but not limited to wind, rain, sand, fires, floods, mudslides, freezing temperatures, excessive moisture or extended exposure to humidity, power surges, lightning, structural failures surrounding the appliance and other acts of God.
> Products whose serial number has been altered/damaged/tampered with. In no case shall Forno be held liable or responsible for damage to surrounding property, including furniture, cabinetry, flooring, panels, and other structures surrounding the Product. Forno is neither liable nor responsible for the Product if it is located in a remote area or an area where certified trained technicians are not reasonably available. Purchaser must bear any transportation and delivery costs of the Product to the nearest Authorized Service Center or the additional travel expenses of a certified trained technician

THERE ARE NO EXPRESS WARRANTIES OTHER THAN THOSE LISTED AND DESCRIBED ABOVE, AND NO WARRANTIES, EITHER EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE THAT SHALL APPLY AFTER THE EXPRESS WARRANTY PERIODS STATED ABOVE, AND NO OTHER EXPRESS WARRANTY OR GUARANTEE GIVEN BY ANY PERSON, FIRM OR CORPORATION WITH RESPECT TO THIS PRODUCT SHALL BE BINDING ON FORNO. FORNO SHALL NOT BE LIABLE FOR LOSS OF REVENUE OR PROFITS, FAILURE TO REALIZE SAVINGS OR OTHER BENEFITS, TIME AWAY FROM WORK, MEALS, LOSS OF FOOD OR BEVERAGES, TRAVELING OR HOTEL EXPENSES, EXPENSES TO RENT OR PURCHASE APPLIANCES, REMODELING/CONSTRUCTION EXPENSES IN EXCESS OF DIRECT DAMAGES WHICH ARE UNDENIABLY CAUSED EXCLUSIVELY BY FORNO OR ANY OTHER SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE USE, MISUSE OR INABILITY TO USE THIS PRODUCT, REGARDLESS OF THE LEGAL THEORY ON WHICH THE CLAIM IS BASED, AND EVEN IF FORNO HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. NOR SHALL RECOVERY OF ANY KIND AGAINST FORNO BE GREATER IN AMOUNT THAN THE PURCHASE PRICE OF THE PRODUCT SOLD BY FORNO AND CAUSING THE ALLEGED DAMAGE.WITHOUT PREJUDICE TO THE FOREGOING, PURCHASER ASSUMES ALL RISK AND LIABILITY FOR LOSS, DAMAGE OR INJURY TO PURCHASER AND PURCHASER'S PROPERTY AND TO OTHERS AND THEIR PROPERTY ARISING FROM THE USE, MISUSE, OR INABILITY TO USE THIS PRODUCT SOLD BY FORNO THAT IS NOT A DIRECT RESULT OF NEGLIGENCE ON THE PART OF FORNO THIS LIMITED WARRANTY SHALL NOT EXTEND TO ANYONE OTHER THAN THE ORIGINAL PURCHASER OF THIS PRODUCT, IS NON-TRANSFERABLE, AND STATES YOUR EXCLUSIVE REMEDY.

CONSUMER INFORMATION

Range Safety

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is a safety alert symbol. It will alert you to potential personal or property safety hazards. Obey all safety messages 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.

All safety messages will alert you what the potential hazard is, tell you how to reduce the chance of injury, and let you know what can happen if the instructions are not followed.

⚠WARNING

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

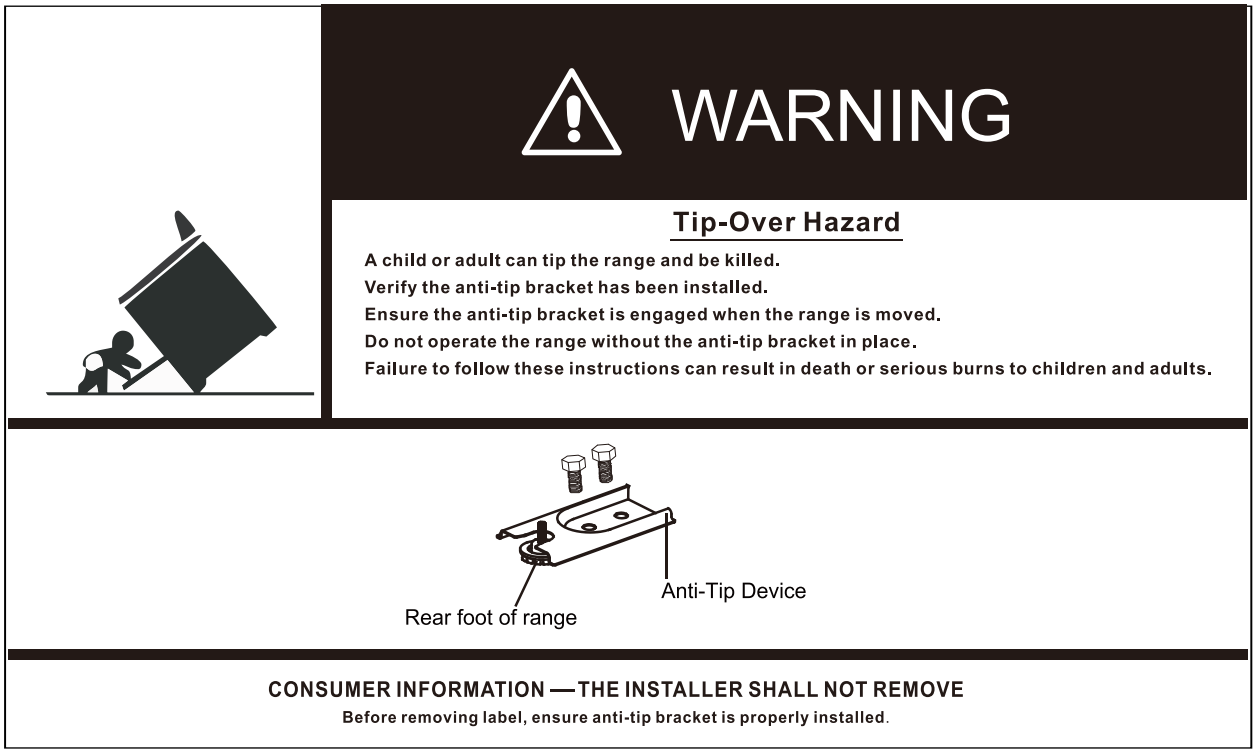
Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

- 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 your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

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

ANTI-TIP DEVICE



⚠ WARNING

This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause developmental harm.

For more information go to www.P65Warnings.ca.gov

The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 or, in Canada, the Natural Gas and Propane Installation Code, CSA B149.1.

⚠ WARNING

Never operate the top surface cooking section of the appliance unattended
Failure to follow this warning statement may 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 ATTEND TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER

IMPORTANT SAFETY INFORMATION
READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

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

GENERAL SAFETY INSTRUCTIONS

⚠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.

1. Use this range for its intended purpose as described in this instruction manual.
2. Have your range installed and properly grounded by a qualified installer in accordance with the provided installation instructions.
3. Any adjustment and service should be performed only by a qualified gas range installer or service technician. Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual.
4. Your range is shipped from the factory set for use with natural gas. It can be converted for use with either. If required, these adjustments must be made by a qualified technician in accordance with the installation instructions and local codes. The agency performing this work assumes responsibility for the conversion.
5. Have the installer show you the location of the range gas shut-off valve and how to turn it off if necessary.
6. Plug your range into a 120-volt grounded outlet only. Do not removed the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your responsibility and obligation to have an ungrounded outlet in accordance with the National Electrical Code. Do not use an extension code with this range.
7. Before performing any service, unplug the range or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
8. Be sure all packing materials are removed from the range before operating to prevent ignition of these materials.
9. Avoid scratching or impacting glass visible window. Doing so may lead to glass breakage. Do not cook on a product with broken glass. Shock, fire, or cuts may occur.
10. Do not leave children alone or unattended in an area where an appliance is in use. They should never be allowed to climb, sit or stand on any part of the range.
11. **⚠CAUTION** Do not store items of interest to children in cabinets above an oven-children who climb onto the oven to reach items could be seriously injured.
12. Never block the vents (air openings) of the range. They provide the air inlets and outlets that are necessary for the range to operate properly with correct combustion. Air openings are located at the rear of the cooktop, at the top and bottom of the oven door, and at the bottom of the range.
13. Use only dry pot holders--moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch surface burners, burner grate, or oven heating element. Do not use a towel or other bulky fabrics in place of pot holders.

14. Do not touch the heating elements or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact any interior area of the oven; allow sufficient time for cooling first. Other surfaces of the appliance may become hot enough to cause burns. Potentially hot surfaces include the burners, grates, oven vent opening, surfaces near the opening, crevices around the oven door, metal trim parts above the door, any backguard, or high shelf surface.
15. Do not heat unopened food containers. Pressure could build up and the container could burst, causing any injury.

⚠WARNING

Extremely Heavy.
Proper equipment and adequate manpower are needed when move the range to avoid personal injury or damage to the unit or the floor.
Failure to follow this advice may result in damage or personal injury.

⚠WARNING

DO NOT carry or lift the cooking range by the oven door handle or the control panel!



Correct





Incorrect

⚠WARNING **GENERAL SAFETY INSTRUCTIONS (cont.)**

Cook food thoroughly to help protect against foodborne illness. Minimum safe food temperature recommendations can be found at www.IsItDoneYet.gov and www.fsis.usda.gov. Use a food thermometer to take food temperatures and check several locations.

Do not allow anyone to climb, stand or hang on the oven door, drawer or cooktop. They could damage the range or tip it over causing severe injury or death.

Keep the ventilator hood and grease filter clean to maintain good venting and to avoid grease fires. Turn the ventilator OFF in case of a fire or when intentionally "flaming" liquor or other spirits on the cooktop. The blower if in operation, could spread the flames.

⚠WARNING **KEEP FLAMMABLE MATERIALS AWAY FROM THE RANGE**

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

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

Never wear loose-fitting or hanging garments while using the appliance. These garments may ignite if they contact hot surfaces causing severe burns.

Do not let cooking grease or other flammable materials accumulate in or near the range. Grease in the oven or on the cooktop may ignite.

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

Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.

If there is a fire in the oven during baking, smother the fire by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.

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

⚠WARNING COOKTOP SAFETY INSTRUCTIONS

Never leave the surface burners unattended at medium or high heat settings. Foods, especially oily foods, may ignite resulting in fire that could spread to surrounding cabinets.

Never leave oil unattended while frying. If allowed to heat beyond its smoking point, oil may ignite resulting in fire that may spread to surrounding cabinets. Use a deep fat thermometer whenever possible to monitor oil temperature.

To avoid oil spillover and fire, use the minimum amount of oil when frying in a shallow pan and avoid cooking frozen foods with excessive amounts of ice.

Use proper pan size and avoid pans that are unstable or easily tipped. Select cookware that matches the size of the burner. Burner flames should be adjusted so that they do not extend beyond the bottom of the pan. Excessive flames may be hazardous.

When using glass/ceramic cookware, make sure it is suitable for cooktop use; others may break because of a sudden change in temperature.

To minimize the possibility of burns, ignition of flammable materials and spillage, cookware handles should be turned toward the center of the range without extending over nearby burners.

Do not use a wok with a round metal support ring. The ring may trap heat and block air to the burner resulting in a carbon monoxide hazard.

Do not attempt to lift the cooktop. Doing so may damage the gas tubing to the surface burners resulting in a gas leak and risk of fire.

Do not use aluminum foil to cover the grates or line any part of the cooktop. Doing so may result in carbon monoxide poisoning, overheating of the cooktop surfaces, or a potential fire hazard.

⚠WARNING OVEN SAFETY INSTRUCTIONS

NEVER cover any slots, holes, or passages in the oven bottom or cover an entire rack with materials such as aluminum foil or oven liners. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Never place foil or oven liners on the oven bottom. They can trap heat causing risk of smoke or fire.

Stand away from the range when opening the oven door. Escaping hot air or steam can cause burns to hands, face and/or eyes.

Never place cooking utensils, pizza or baking stones, or any type of foil or liner on the oven floor. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.

Place oven racks in desired location while oven is cool. If the rack must be moved while the oven is hot, be careful to avoid touching hot surfaces.

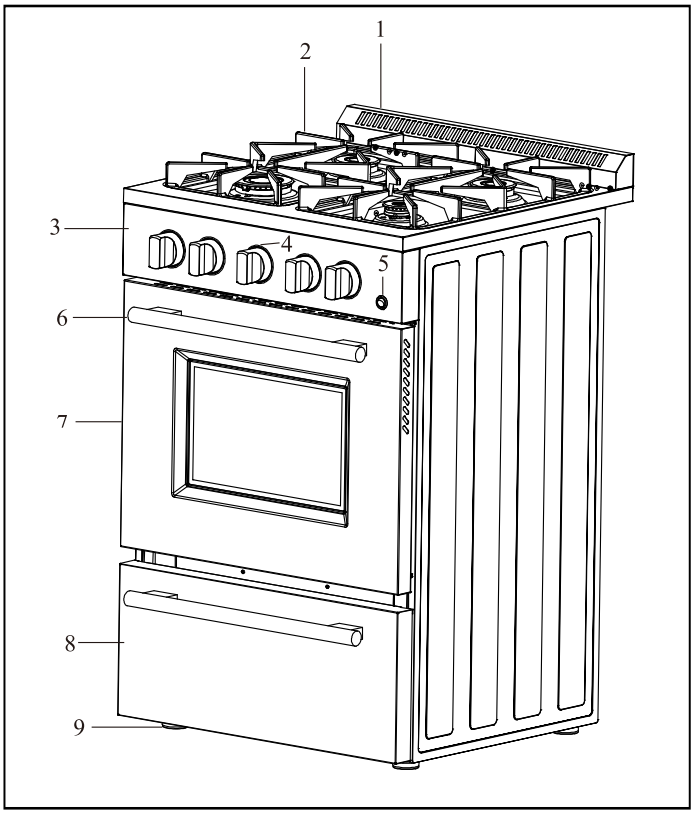
Do not leave items such as paper, cooking utensils, or food in the oven when not in use. Items stored in an oven can ignite.

Do not leave items on the cooktop near the oven vent. Items may overheat resulting in a risk of fire or burns.

Never broil with the door open. Open-door broiling is not advised due to overheating of control knobs.

FEATURES OF YOUR RANGE

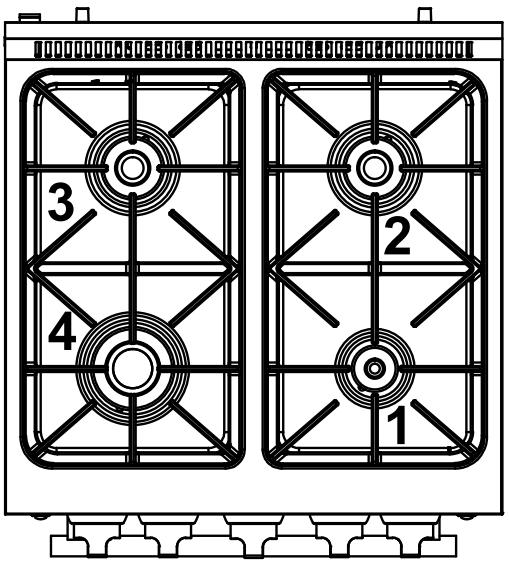
	Feature Index
1	Oven Vents
2	Cooktop Burner Grates
3	Control Panel
4	Oven/Broil Burner
5	Oven Lights
6	Handle
7	Oven Door
8	Drawer
9	Leveling System



Not all features are on all models.Appearance may vary.

COOKTOP

BTU/hr Ratings			
		20”	24”
1	Auxiliary	2700	6000
2	Right Semi-rapid	5000	9000
3	Left Semi-rapid	5000	9000
4	Rapid	8500	14000



Note:
-The electric gas-lighting device is incorporated into the knobs.

CAUTION:
If the burner is accidentally extinguished, turn the gas off at the control knob and wait at least 1 minute before attempting to relight.

CAUTION:
Gas appliances produce heat and humidity in the environment in which they are installed.
Ensure that the cooking area is well ventilated following national/local codes.

BEFORE USING YOUR GAS RANGE



WARNING!!

HAVE THIS RANGE INSTALLED BY A QUALIFIED INSTALLER.
Improper installation, adjustment, alteration, services, or maintenance can cause injury or property damage. Consult a qualified installer, service agency, or the gas supplier.

➢ Before Using Your Gas Range

√ Remove the exterior and interior packing.

√ Remove the protective film on steel and aluminum parts

√ Check to be sure you have all of the parts listed below

- 1 Backsplash
- LP Gas Conversion Packet(injectors for LP gas, 6pcs)
- 1 Anti-tip bracket
- 2 Pan supports
- 2 Oven racks
- 4 Caps and bases in the burner assembly
- 1 Air Fry Basket(for 24 inch series)
- 1 Broiler Tray(for 24 inch series)
- 1 Regulator(Pre-installed)
- 5 Screws for Backsplash
- 1 Manual

√ Clean the interior surface with lukewarm water using a soft cloth

√ Have the installer show you the location of the range's gas shut-off valve and how to shut it off if necessary.

√ Have your range installed and properly grounded by a qualified installer in accordance with the installation instructions.

√ Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual.

√ Be sure your range is correctly adjusted by a qualified service technician or installer for the type of gas (natural or LP) that is being used.

√ Do not remove permanently affixed labels, warnings, or plates from the product. This may void the warranty.

√ The installer should leave these instructions with the consumer who should retain for local inspector's use and for future reference.

√ Please observe all local and national codes and ordinances.

Important:

This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non-domestic application and therefore CANNOT be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non-domestic environment i.e. a semi commercial, commercial or communal environment.

Read the instructions carefully before installing and using the appliance.

CAUTION: this appliance must only be installed in a permanently ventilated room in compliance with the applicable regulations.

It is advised to follow these instructions:

- √ Clean the interior of the oven with a clean cloth soaked in water and detergent (neutral, then dry carefully).
- √ Furnish the interior of the oven by inserting the shelves and tray.
- √ Turn the oven on to the maximum temperature to eliminate any possible traces of grease from the oven burner. The same operation should be followed for the broiler burner.

** NOTE **
This appliance can be used with LP gas and NG gas. It is shipped from the factory adjusted for use with NG (Natural Gas). Conversion orifices are included. Follow the instruction packaged with the orifices for gas conversion.

⚠ WARNING

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

⚠ WARNING

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.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

√ After having unpacked the appliance, check to ensure that it is not damaged and that the oven door closes correctly. In case of doubt, do not use it and consult your supplier or a professionally qualified technician.

√ Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

√ The packaging material is recyclable and is marked with the recycling symbol .

√ Do not attempt to modify the technical characteristics of the appliance as this may cause danger to users.

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

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

√ Remove the door before disposal to prevent entrapment..

√ After use, ensure that the knobs are in OFF position.

√ Do not allow children or other unqualified people to use the appliance without your supervision.

√ During and after use of the range, certain parts will become very hot. Do not touch hot parts.

√ Keep children away from the range when it is in use

√ Fire risk! Do not store flammable material in the oven or in the bottom drawer.

√ Make sure that electrical cables connecting other appliances in the proximity of the range cannot come into contact with the hob or become entrapped in the oven door.

√ Do not line the oven walls top and bottom with aluminium foil. Do not place shelves, pans, baking trays, broil tray or other cooking utensils on the base of the oven chamber.

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

√ To avoid any possible hazard, the appliance must be installed by qualified personnel only. Any repairs by unqualified persons may result in electric shock or short circuit. In order to avoid possible injuries to your body or to the appliance, do not attempt any repairs by yourself. Such work should be carried out by qualified service personnel only.

√ Danger of burns! The oven and cooking accessories may become very hot during operation. Make sure children are kept out of reach and warn them accordingly. To avoid burns use kitchen clothes and gloves when handling hot parts or utensils.

√ Stand away from the range when opening oven door. Hot air or steam which escapes can cause burns to hands, face, and/or eyes.

√ Never clean the oven with a high-pressure steam cleaning device, as it may provoke a short circuit.

√ This appliance is intended for use in your household. Never use the appliance for any other purpose!

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules.

In particular:

✓ Never touch the appliance with wet hands or feet;

✓ Do not operate the appliance barefooted;

✓ Do not allow children or disabled people to use the appliance without your supervision.

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or unreasonable use of the appliance

GENERAL INFORMATION



WARNING!!

1. This appliance shall not be used for space heating. This information is based on safety considerations.
2. All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.
3. Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.
4. Do not obstruct the flow of combustion and ventilation air.
5. Disconnect the electrical supply to the appliance before servicing.
6. When removing appliance for cleaning and/or service;
   A. Shut off gas at main supply.
   B. Disconnect AC power supply.
   C. Disconnect gas line to the inlet pipe.
   D. Carefully remove the range by pulling outward.

CAUTION: **Range is heavy; use care in handling.**

7. The misuse of oven door (e.g. stepping, sitting, or leaning on them) can result in potential hazards and/or injuries.
8. When installing or removing the range for service, a rolling lift jack should be used. Do not push against any of the edges of the range in an attempt to slide it into or out of the installation. Pushing or pulling a range (rather than using a lift jack) also increases the possibility of bending the leg spindles or the internal coupling connectors.
9. The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).

ELECTRICAL GROUNDING INSTRUCTIONS

FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.

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 socket. Do not cut or remove the grounding prong from the plug.

- **The gas range must be installed with all electrical connections in accordance with state and local codes. A standard electrical supply (120 V AC only, 60 Hz), properly grounded in accordance with the National Electrical Code and local codes and ordinances is required.**

Do not under any circumstances cut or remove the third (ground) prong from the power plug. Electrical installation should comply with national and local codes.

REPLACEMENT PARTS

Only authorized replacement parts may be used in performing service on the range. Replacement parts are available from factory authorized parts distributors. Contact the nearest parts distributor in your area.



CARBON MONOXIDE WARNING:

Carbon Monoxide is a possible danger when using any gas powered appliance.

All gas appliances MUST be installed by a licensed professional who is familiar with the Carbon Monoxide levels appropriate for each appliance.

The American Gas Association publishes CO emissions for appliances and heating equipment through the CSA/ANSI Std. Z21.1

The EPA reports that a maximum CO (Carbon Monoxide) level of 9 PPM over a 24 hour period is the residential interior ambient level standard.

(A properly ventilated home will have a normal CO level of less than 5 PPM.)

NON-VENTED GAS COOKING APPLIANCES:
In a residential application are normally used for a short period of time. The CO generated during the operation will disperse to the air in the home and be purged to the outside through the normal air exchange.

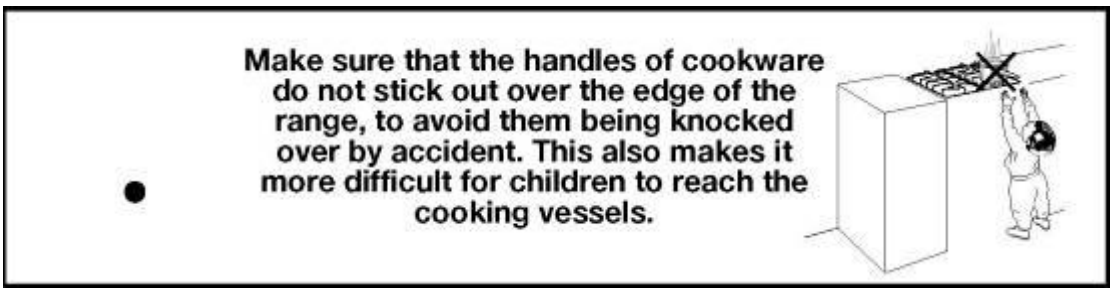
CHOICE OF BURNER

DIAMETERS OF PANS WHICH MAY BE USED ON THE TOP BURNERS		
BURNER	MINIMUM	MAXIMUM
Auxiliary	4" 23/32 (12 cm)	5" 1/2 (14 cm)
Semirapid	6" 19/64 (16 cm)	9" 7/16 (24 cm)
Rapid	9" 7/16 (24 cm)	10" 15/64 (26 cm)
Do not use pans with concave or convex bases		



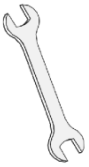
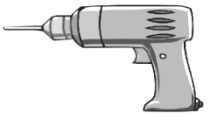


The symbols printed on the panel above the gas knobs indicate the correspondence between the knob and the burner.
The most suitable burner is to be chosen according to the diameter and volume capacity of the container to be warmed.
It is important that the diameter of the pots or pans suitably match the heating potential of the burners in order not to jeopardize the efficiency of the burners, bringing about a waste of gas fuel.
A small diameter pot or pan placed on a large burner does not necessarily mean that boiling conditions are reached quicker.



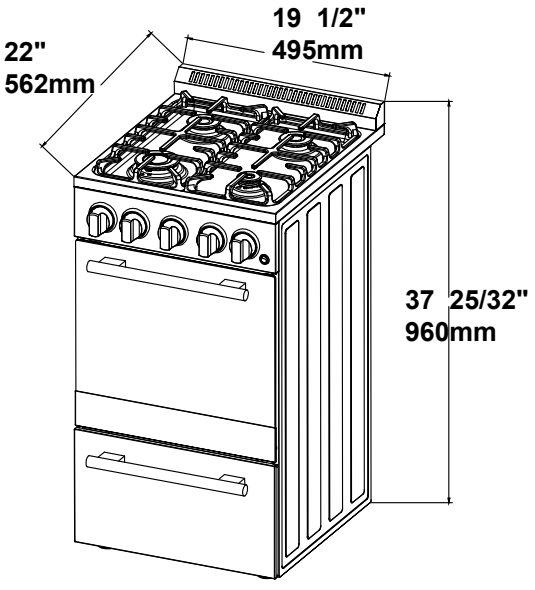
INSTALLATION INSTRUCTIONS

YOU NEED TOOLS FOR INSTALLATION. (not supplied with the range)

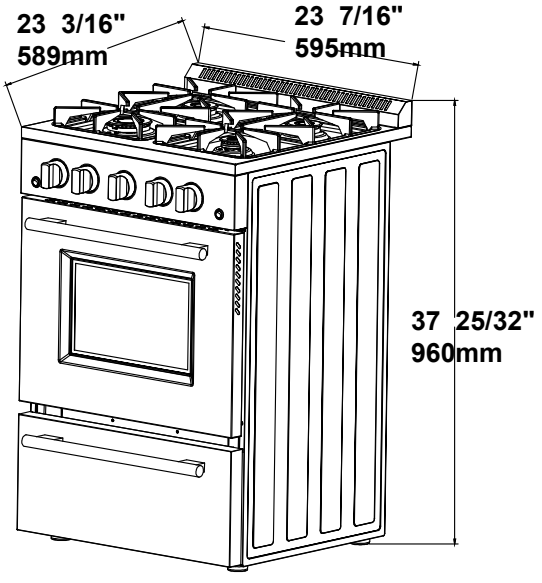
 Screwdriver	 Wrench	 Socket wrench	 Allen key	 Tape measure &Pencil
 Protective gloves	 Hammer	 Adjustable wrench	 Adjustable pliers	 Drill

PRODUCT DIMENSIONS AND CABINETS

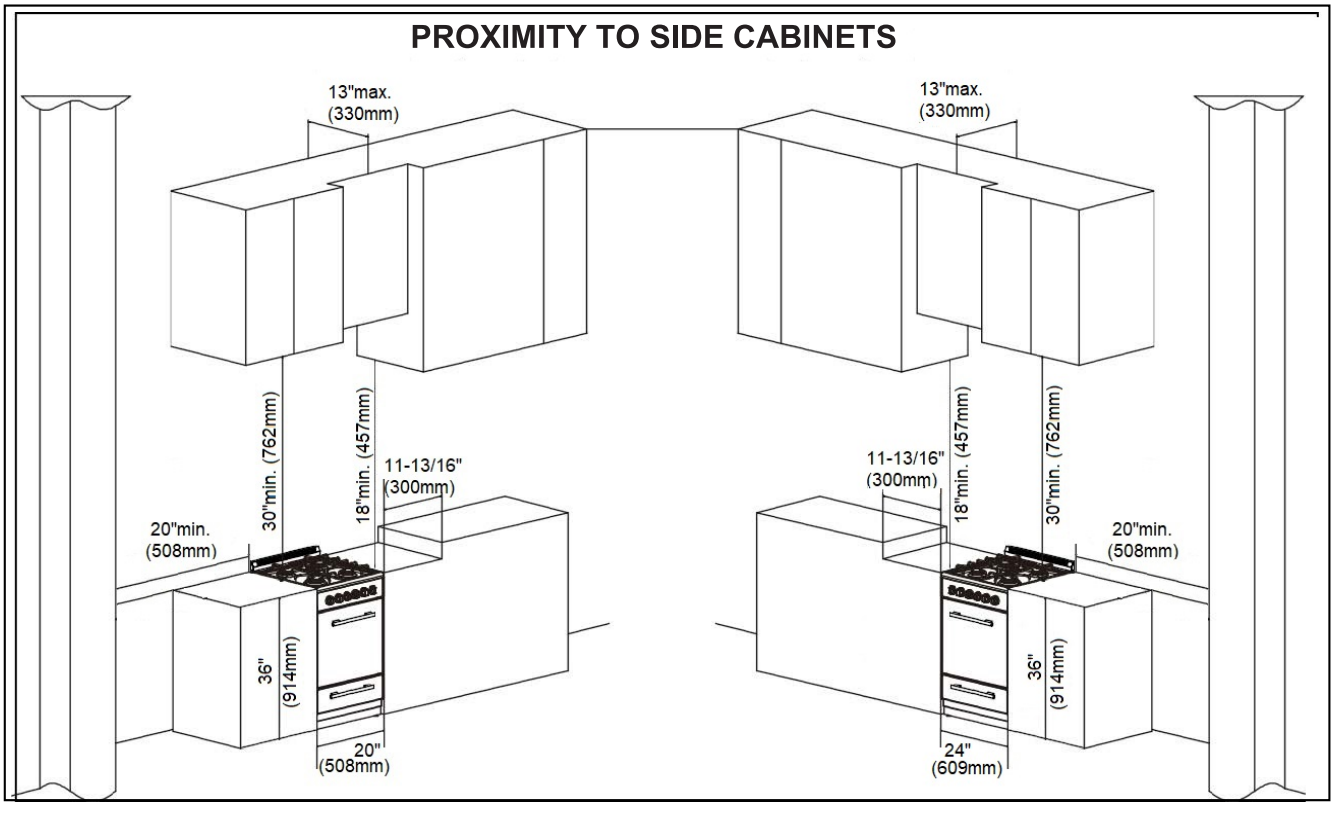
Model: FFSGS6265-20
FFSGS6265-20WHT
FFSGS6265-20BLK



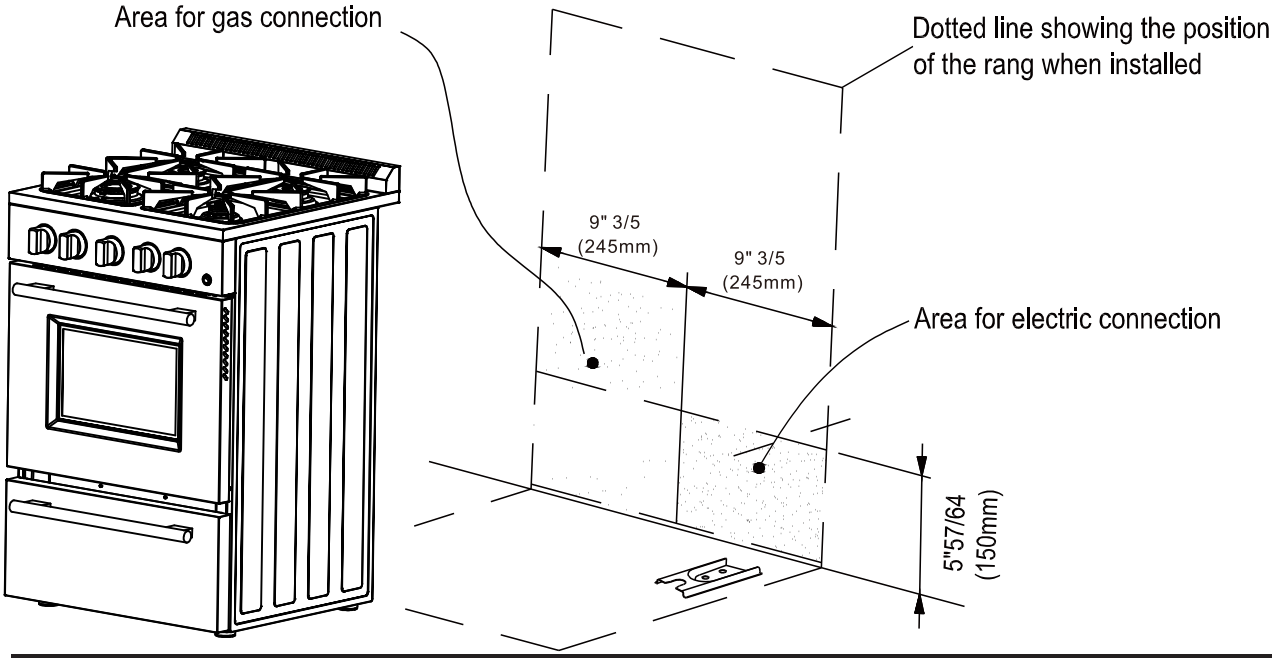
Model: FFSGS6272-24 / FFSGS6272-24WHT
FFSGS6272-24BLK
FFSGS6290-24 / FFSGS6290-24WHT
FFSGS6290-24BLK



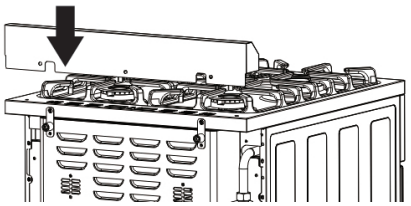
CABINET INSTALLATION



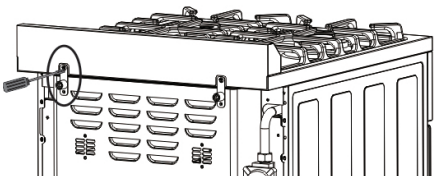
GAS AND ELECTRIC CONNECTION



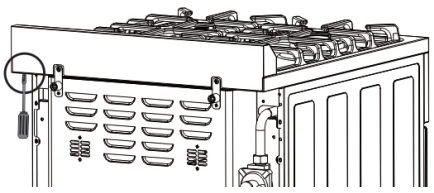
HOW TO INSTALL THE BACKSPLASH



Align the backsplash to rear part of the cooktop. As shown in the diagram



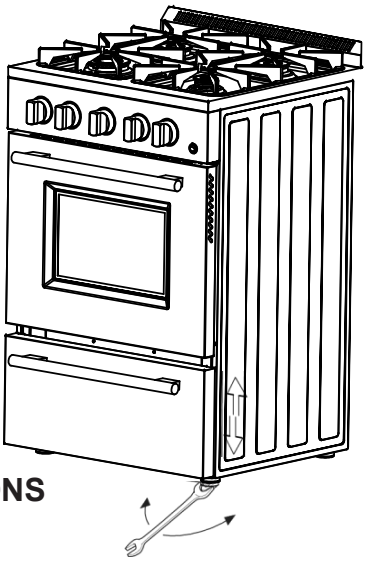
Secure the backsplash to the cooktop from the back using the Philips head screws provided. As shown in the diagram



Secure the backsplash from the bottom using the Philips head screws provided. As shown in the diagram

HOW TO LEVEL THE RANGE

The range is equipped with 4 LEVELLING LEGS and may be leveled by screwing or un-screwing the feet with a spanner tool.



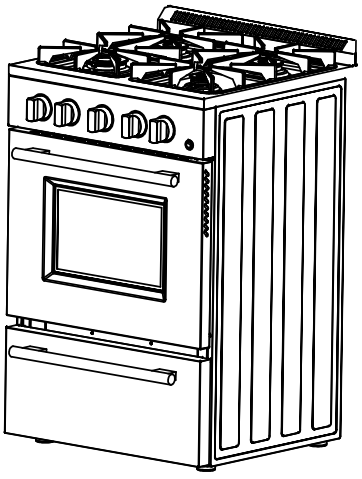
ANTI-TIP STABILITY DEVICE INSTALLATION INSTRUCTIONS

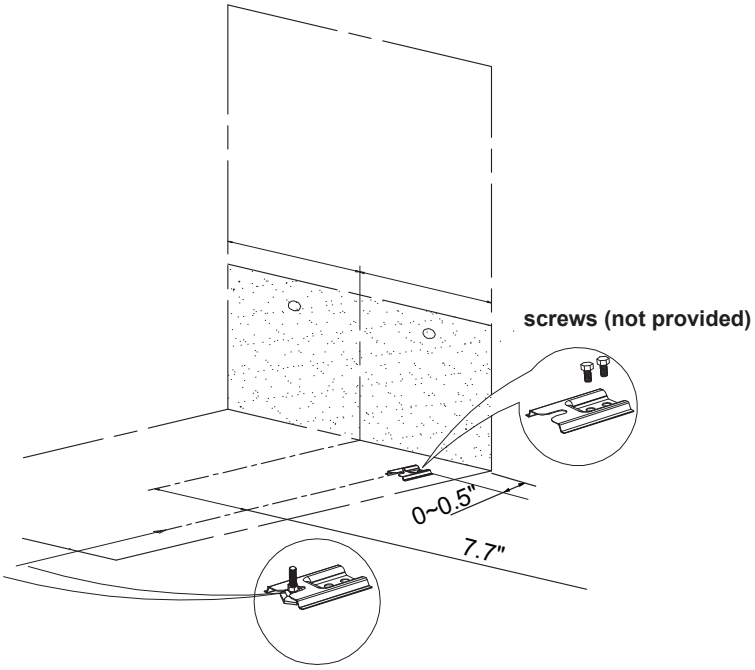
ANTI-TIP BRACKET INSALLATION

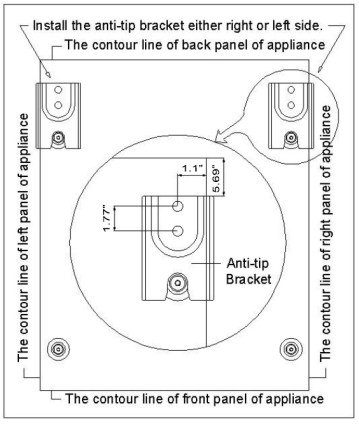
To reduce the risk of tipping the range by abnormal usage or improper door loading, the range must be secured by properly installing the anti-tip device packed with the appliance.

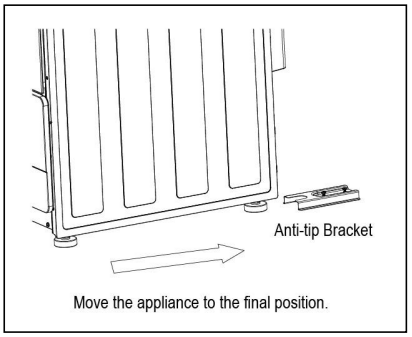
- Place the anti-tip bracket on the floor as shown figure. Anti-tip bracket can be installed on either right or left side.
- Make the locations of 2 holes of ant-tip bracket on the floor.
- Use a 5/16” masonry drill bit and insert plastic anchor.
- Secure bracket to floor using screws supplied.
- Slide appliance into position.

NOTE: If range is relocated, the bracket must be removed and installed in new location.









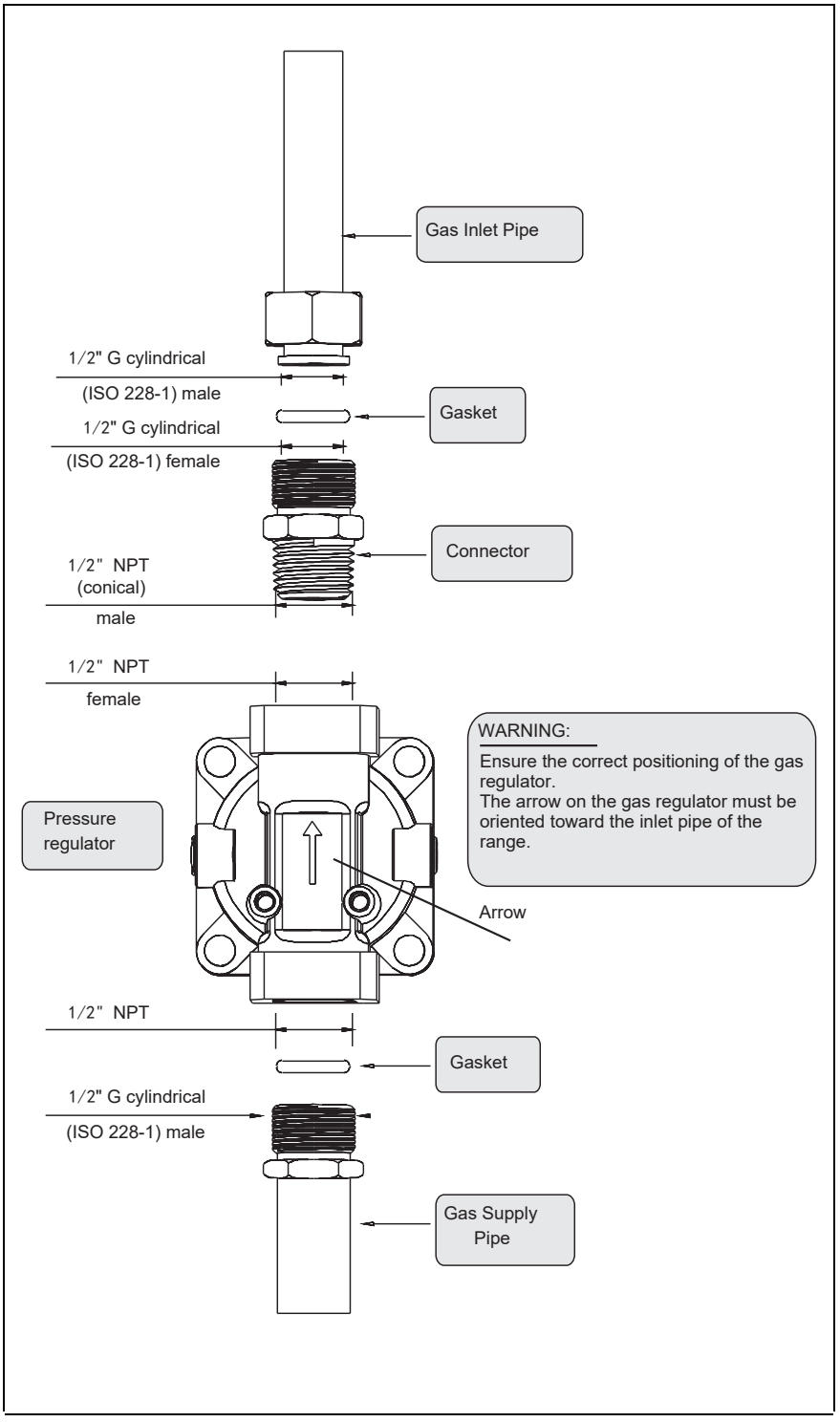
YOU MUST USE THE ANTI-TIP / STABILITY BRACKET TO PREVENT UNIT FROM TIPPING.

GAS CONNECTION

ATTENTION:
The regulator is pre-installed by the factory for your convenience.
The following instructions are for information purposes only or in the instance a part must be replaced.

ALL REPAIR / PART REPLACEMENTS AND CONNECTIONS MUST BE DONE BY AN EXPERIENCED LICENSED PROFESSIONAL.

WARNING
Check the right positioning of the gas regulator. The arrow on the back of the gas regulator must be oriented toward the connector.



CONVERSION FROM NATURAL GAS (NG) TO PROPANE (LPG)

Every range is provided with a set of injectors for the various types of gas.

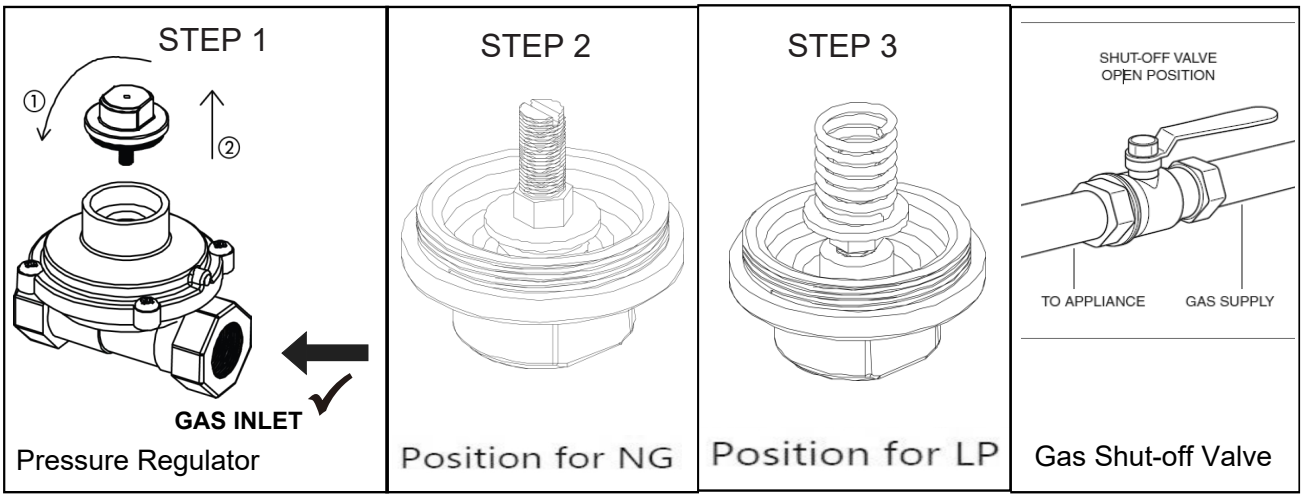
Select the injectors to be replaced according to the “INJECTORS TABLE”.

The nozzle diameters, expressed in hundredths of a millimeter, are marked on the body of each injector.

Any conversion required must be performed by your dealer or a qualified licensed plumber or gas service company.
Please provide the service person with this manual before work is started on the range.

(Gas conversions are the responsibility of the dealer or end user.)

SETTING THE PRESSURE REGULATOR



Pressure regulator can withstand a maximum input pressure of 0.5 psi (3.5 kPa), and is set at 5" WC outlet pressure when used on NATURAL GAS and 10" WC outlet pressure when used on LIQUID PROPANE.

Save the orifices removed from the appliance for future use.

Step 1: Open the regulator cover by turning the cover in a counter-clockwise direction.

Step 2: See the pressure screw installed in the cover. This is the Natural Gas position.

Step 3: Carefully unscrew the pressure screw and remove it along with the spring below. Invert the position of the pressure screw and spring Reinstall the pressure screw as showing in the image above.

Step 4: Re-Install the regulator cover by screwing into place in a clockwise direction.

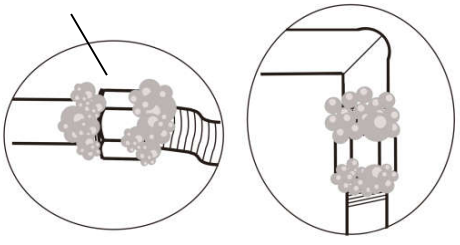
Ensure the cover securely closed before installing the regulator and connecting to the gas supply. DO NOT OVERTIGHTEN

Step 5: Before operating the range after the gas conversion, always check for leaks with a soapy water solution or other acceptable method in at gas connections installed between the gas inlet pipe of the range, gas regulator, and the manual shut-off valve.

⚠WARNING

DO NOT use a flame to check for gas leaks!

Use soapy solutions to check for leakage on all joints.

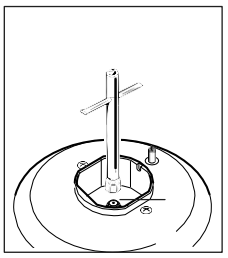


COOKTOP BURNERS

a. Remove cooking grates, burner caps and inner burner rings.

b. Lift off outer burner heads and burner bases.

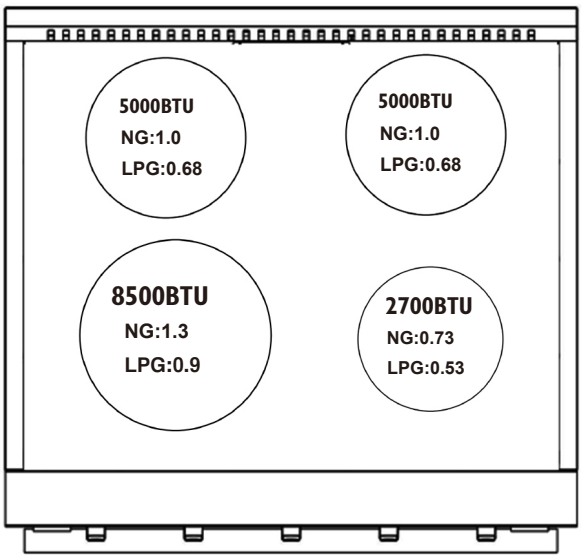
c. Remove the factory installed natural gas nozzles from the center of the nozzle holders using a 7mm socket wrench. Replace the LP nozzle in each nozzle holder. Tighten each nozzle until snug. Use caution not to over tighten.



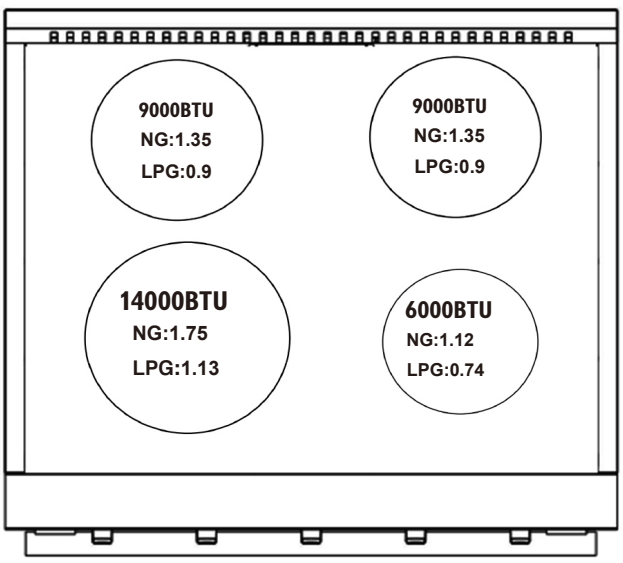
Socket Wrench

⚠CAUTION Care should be taken when removing and replacing gas components. Use proper support to prevent damage to components.

IMPORTANT: Each nozzle has a number indicating its flow diameter printed on the body. Consult the table below for matching nozzles and burners.



Model:FFSGS6265-20 / FFSGS6265-20WHT / FFSGS6265-20BLK



Model:FFSGS6272-24 / FFSGS6272-24WHT / FFSGS6272-24BLK
FFSGS6290-24 / FFSGS6290-24WHT / FFSGS6290-24BLK

REPLACING THE OVEN / BROILER BURNER INJECTORS

To replace the OVEN burner injector:

a) Lift and remove the lower panel inside the oven.
b) Remove the burner securing screws (total 4) (fig. 22)
c) Withdraw the burner and rest it inside the oven.
Take care as not to damage the wire to the ignition electrode as well as the thermocouple.
d) Using a 7 mm box spanner, unscrew the injector and replace it using the new LPG injector.
e) Replace the burner repeating the above steps in reverse order.

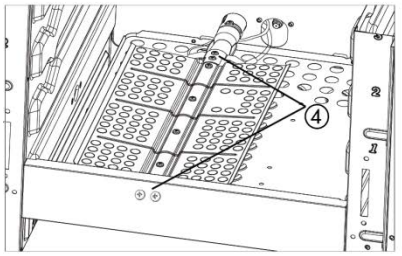


fig. 22

To replace the BROIL burner injector:

a) Remove the burner by unscrewing the front screw (fig. 23)
b) Gently suspend the burner as shown in figure 24.
Take care as not to damage the wire to the ignition electrode as well as the thermocouple.
c) Using a 7 mm box spanner, unscrew the injector (indicated in figure 24) and replace it using the new LPG injector.
d) Replace the burner repeating the above steps in reverse order.

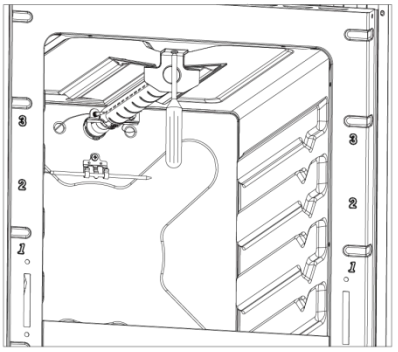


fig. 23

		20 inch series	24 inch series
Broil	NG	1.24	1.24
	LPG	0.8	0.8
Oven	NG	1.3	1.3
	LPG	0.84	0.84

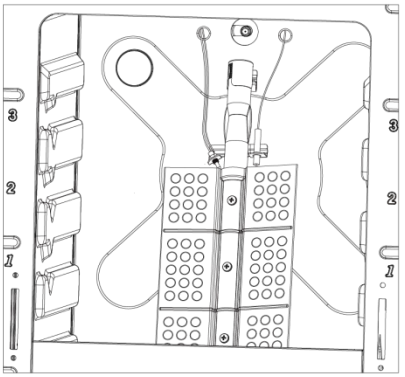


fig. 24

SETTING THE BURNER MINIMUM SETTING

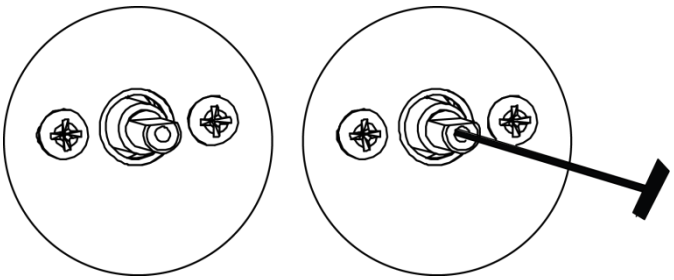
When switching from one type of gas to another, the minimum flow rate must also be correct: the flame should not go out even when passing suddenly from maximum to minimum flame.

1) Light the burner.
2) Set the top burner valve to the minimum position.
3) Remove the knob by pulling straight out.
4) Locate the bypass screw (see illustration).

   Single valve stems are hollow, the bypass screws is located inside the stem.

   Insert the flat head screwdriver (2.5mm x 75mm) into the stem center and turn the bypass screw clockwise to adjust the flame.

   DO NOT OVERTIGHTEN.
5) Replace the knob.
6) Repeat for each of the other burners.



HOW TO USE THE GAS OVEN

GENERAL FEATURES

The gas oven is provided with two burners:
Oven burner, mounted on the lower part of the oven:
Broil burner, mounted on the upper part of the oven:

USING THE OVEN FOR THE FIRST TIME

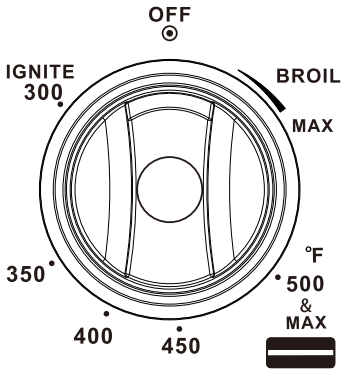
It is advised to follow these instructions

1. Insert shelves and broiler grid and tray
2. Turn the oven on to the maximum temperature position (500F) to eliminate possible traces of grease from the oven burner. The same operation should be followed for the broiler burner (knob on position BROIL)

3. Unplug the power cord, let the oven cool down, then clean the interior of the oven with cloth soaked in water and detergent (neutral) then dry carefully.

OVEN BURNER

Carries out normal “oven cooking”.
The gas flow to the burner is regulated by a thermostat which allows to maintain the desired oven temperature.
The control of the temperature is assured by a thermostatic probe positioned inside the oven.
The probe must be always kept in its housing, in a clean condition, as an incorrect position or a dirty probe may cause an alteration in the control of the temperature.



GAS OVEN SETTING	
Number printed on the knob Temperature in °F	Corresponding temperature in °C
300	149
350	177
400	204
450	232
500	260

OVEN THERMOSTAT

The numbers printed on the control panel indicate the increasing oven temperature value (°F).
To regulate the temperature, set the chosen number onto the control knob indicator.
The position BROIL serves only to turn on the broil burner.

NOTE: When the range will not be used for long periods of time, set the gas knobs to their OFF positions and also close the gas shut-off valve placed on the main gas supply line.

VERY IMPORTANT: The oven/broil shall be used always with the door closed.

IGNITION OF THE OVEN BURNER

The thermostat allows the automatic control of the temperature.

The gas delivery to the oven burner is controlled by a two way thermostatic tap (oven and broil burners) with flame-failure device.

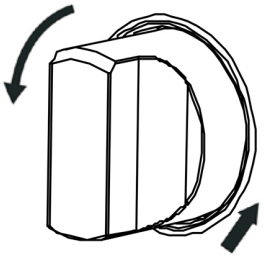
To light the oven burner operate as follows:

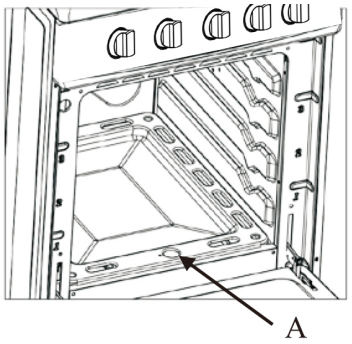
1) Open the oven door to its full extent.

WARNING: When the oven temperature reaches the setting temperature, the flame inside the oven will be small. Closing the door at the minimum flame will cause the flame out accidentally. Please make sure the small flame is going to be bigger before you close the door (no more than 60s).

Risk of explosion! The oven door must be open during this operation.

2) Lightly press and turn the thermostat knob counter-clockwise to max position or 500ºF





3) Press the knob inward and hold to activate the electronic ignition. Note that you will hear a "clicking" noise. Hold the knob pressed inward until the oven burner is lit. Keep the button pressed down for a minimum of 15 seconds before releasing it.

In case of power outage, you can manually light the burner by pressing the knob inward and immediately approach a lighted match to the opening "A" (see the diagram above).

Never continue this operation for more than 15 seconds. If the burner has still not ignited, wait for about 1 minute prior to repeating the ignition.

4) When using the range for the first time or after long period of non-usage, keep pressing the knob inward for approximately 10 – 15 seconds after the burner has lit to ensure the gas valve has been accurately primed.

5) Close the oven door slowly and adjust the burner accordingly to the desired temperature. If the flame extinguishes for any reason, the safety valve will automatically shut off the gas supply to the burner.

To re-light the burner, first turn the oven control knob to the OFF position, wait for at least 1 minute and then repeat the lighting procedure.

Attention: the oven door becomes very hot during operation. Keep children away.

OVEN COOKING

Before introducing the food, preheat the oven to the desired temperature
For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.
Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

IGNITION OF THE BROIL BURNER

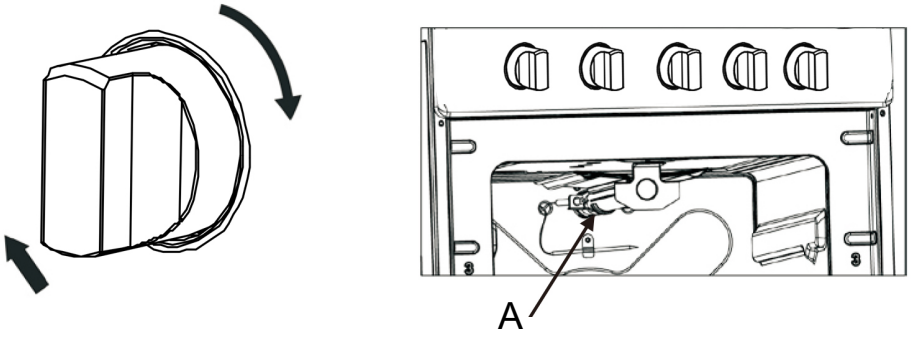
The broil burner generates the infra-red rays for broiling. To light the broil burner operate as follow:

To light the oven burner operate as follows:

1) Open the oven door to its full extent.

WARNING: Risk of explosion! The oven door must be open during this operation.

2) Lightly press and turn the thermostat knob clockwise to the broil position.



3) Press the knob inward and hold to activate the electronic ignition. Note that you will hear a "clicking" noise. Hold the knob pressed inward until the oven burner is lit. Once the oven burner is lit, release the knob.

In case of power outage, you can manually light the burner by pressing the knob inward and immediately approach a lighted match to the area "A" (see the diagram above).

Never continue this operation for more than 15 seconds. If the burner has still not ignited, wait for about 1 minute prior to repeating the ignition.

4) When using the range for the first time or after long period of non-usage, keep pressing the knob inward for approximately 10 – 15 seconds after the burner has lit to ensure the gas valve has been accurately primed.

5) Slowly close the oven door. If the flame extinguishes for any reason, the safety valve will automatically shut off the gas supply to the burner.

To re-light the burner, first turn the oven control knob to the OFF position, wait for at least 1 minute and then repeat the lighting procedure.

Do always broil with oven door closed. Attention: the oven door becomes very hot during operation. Keep children away.

OVEN LIGHT

The oven light is controlled by a push switch on the control panel.
The light can be used while cooking or cleaning the oven.

⚠WARNING Check that power is disconnected from the electrical box before replacing the light bulb. Allow the oven to cool completely, then unscrew the light cover and remove the light bulb by unscrewing it from the socket. Replace with a 40-watt halogen bulb.

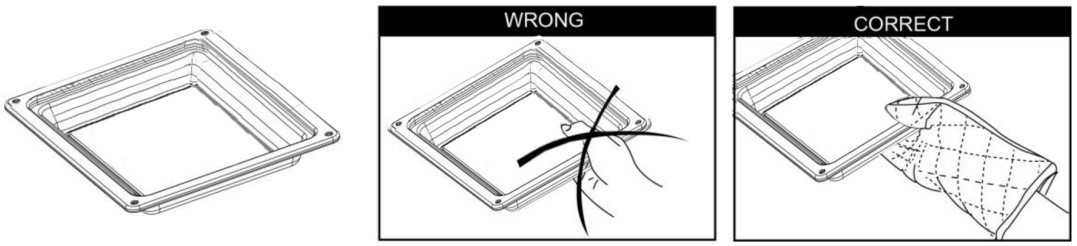
CONVECTION BAKE

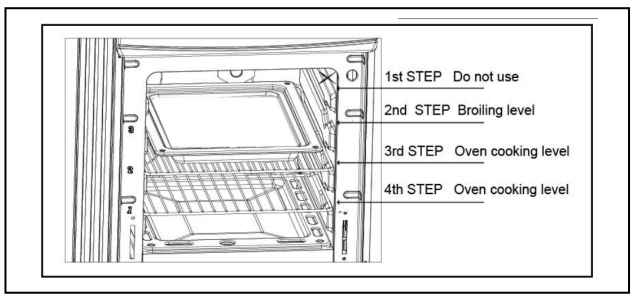
Heat is transferred from the bake burners in the bottom of the oven cavity to the oven cavity itself. The convection fan at the rear of the oven then circulates it. This convection process provides a more even heat distribution throughout the oven cavity.
Using multiple racks is possible for large-batch baking. Convection cooking is faster, can be done at lower temperatures and provides more even temperatures than regular cooking.

BROILING

Very important: the broil burner must always be used with the oven door closed.
Position the oven rack on the second level from the top

-Turn on the broil burner, as explained in the preceding paragraphs and let the broil burner preheat for about 5 minutes with the door closed.
-Place the food to be cooked above the broiling pan.
-Introduce the broiling pan in the oven. The broiling pan should be placed above the shelf and it should be centered with the broil burner.





WARNING!!
WARNING-VERY IMPORTANT NOTICE
Never obstruct the oven vent slots on the backsplash.

- Do not broil without using the broiling pan.
- Important: Use always suitable protective gloves when inserting / removing the broiling pan, shelves, pans on other cooking utensils from the oven.
- Attention: the range becomes very hot during operation
- Attention: the oven door becomes very hot during operation
- Keep Children away
- Warning: The door is hot, make sure to use the handle

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

AIR FRYER (for 24 inch series)

To cook your food to the perfect crispy-golden results, please follow the next steps:

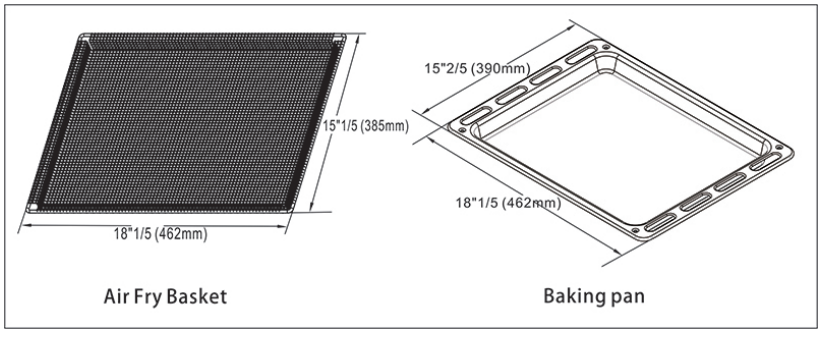
Step 1: Move 1 oven rack to the lowest position to hold the baking pan.
Step 2: Place the baking pan on the bottom rack.
Step 3: Put your food onto the air fry basket and spread it evenly in a single layer.
Step 4: Insert the air fry rack in the middle position of the oven shelf, then close the door.
Step 5: Set the oven temperature between 325ºF and 350ºF, while the convection fan will work simultaneously, and watch closely to the cooking food.

Tips:

1. Air Fry cooking requires little to no oil.
2. High-fat foods such as skin-on chicken wings, bacon or sausage can cause smoke whenusing the air fry component. Please add parchment paper or aluminum foil to the baking tray for easy cleaning purpose.
3. Make sure the baking pan is right underneath of the air fry basket, working as the drip tray.
4. Check your food often, because air fry cooking requires less time than regular cooking.
5. Open a door or window to ensure the cooking area is well ventilated.

STEAM CLEAN: (for 24 inch series)

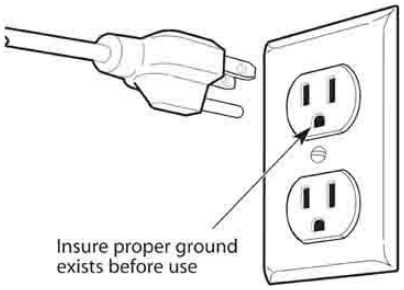
Step 1: Put 1 cup (240mL) of distilled or filtered water into the baking pan.
Step 2: Heat the oven to 450 ℉ for 20-30 minutes.
Step 3: Once the steam clean has completed, turn off your oven.
Step 4: When it's cool, wipe grease and debris from your oven using a damp rag or sponge. Concentrate on removing only debris and grease that comes off easily. The steam cleaning process will loosen up the more stubborn, caked on grime.
Tips:
1.Using distilled or filtered water instead of water from your tap will keep your oven free of water spots and mineral deposits.
2.Be sure to wait until your oven is completely cool before starting to clean it.
3.Make sure to clean any racks that are in the oven as well.
4.Do not leave the residual water in the oven for any length of time.
5.This step may get pretty messy, so be sure to put on some old clothes and keep a garbage can nearby.



CARE & MAINTENANCE

GENERAL RECOMMENDATION





Important: Before any operation of cleaning and maintenance disconnect the appliance from the electrical supply.

It is advisable to clean when the appliance is cold and especially for cleaning the enameled parts.、

Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.

Avoid using cleaning products with a chlorine or acidic base.

The oven must always be cleaned after every use, using suitable products and keeping in mind that its operation for 30 minutes on the highest temperature eliminates most grime reducing it to ashes.

ENAMELED PARTS

All the enameled parts must be cleaned with a sponge and soapy water only or other non-abrasive products.

Dry preferably with a chamois leather.

If acid substances such as lemon juice, tomato conserve, vinegar etc. are left on the enamel for a long time they will etch it, making it opaque.

STAINLESS STEEL ELEMENTS

Stainless steel parts must be rinsed with water and dried with a soft and clean cloth or with a chamois leather.

For difficult dirt, use a specific non-abrasive product available commercially or a little hot vinegar.

Note: regular use could cause discoloring around the burners, because of the high flame temperature.

INSIDE OF OVEN

This must be cleaned regularly. With the oven warm, wipe the inside walls with a cloth soaked in very hot soapy water or another suitable product.

GAS VALVES

In the event of operating faults in the gas valves, shut the main gas supply and call the Service Department.

WARNING
VERY IMPORTANT

Before any operation of maintenance disconnect the appliance from the electrical mains supply.

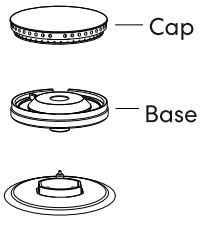
Do not use steam jet cleaners because the humidity could infiltrate into the appliance making it dangerous.

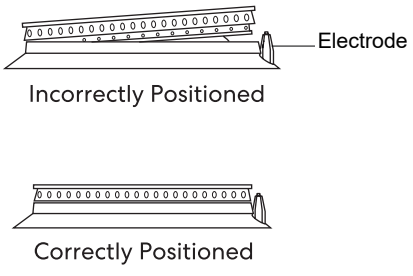
BURNERS AND GRIDS

- ✓ These parts can be removed and cleaned with appropriate products.
- ✓ After cleaning, the burners and their flame distributors must be well dried and correctly replaced.
- ✓ It is very important to check that the burner flame distributor and the cap has been correctly positioned - failure to do so can cause serious problems.
- ✓ In appliances with electric ignition keep the electrode clean so that the sparks always strike.
- ✓ **Note: To avoid damage to the electric ignition do not use it when the burners are not in place.**

CORRECT REPLACEMENT OF THE BURNERS

It is very important to check that the burner base and the cap have been correctly positioned. Failure to do so can cause serious problems.





Check that the electrode is always clean to ensure trouble-free sparking.

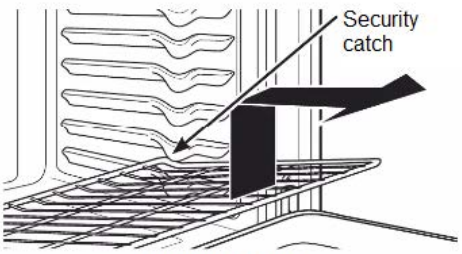
The ignition plug must be cleaned very carefully.

OVEN RACK INSTALLATION AND REMOVAL

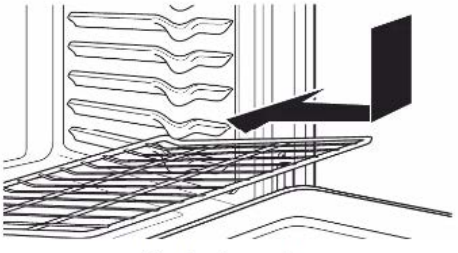
The oven racks are provided with a safety catch to prevent accidental extraction.

They must be inserted as shown.

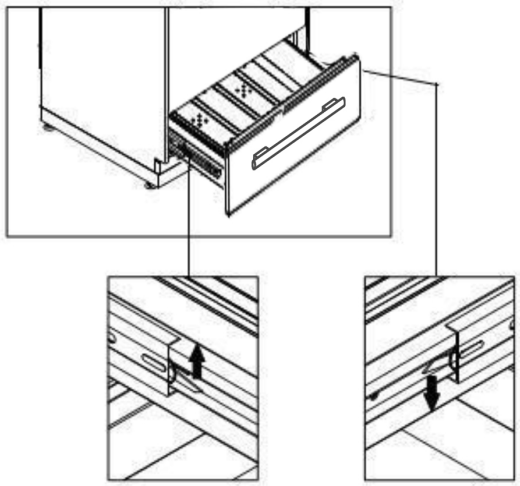
To pull them out remove the rack in the reverse order.



Removing racks


Replacing racks

REMOVABLE STORAGE DRAWER



① Lift the left small hook upward, at the same time, push the right small hook downward.(see the picture)

②Pull the drawer out.

③To replace the drawer, align the drawer with the rails and push inward.

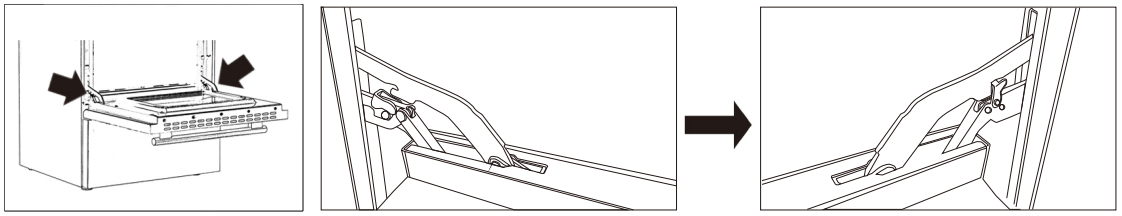
Do not store flammable material in the oven or in the bottom drawer.

REMOVING THE OVEN DOOR

To facilitate oven cleaning, it is possible to remove the door. Please follow the instructions carefully:

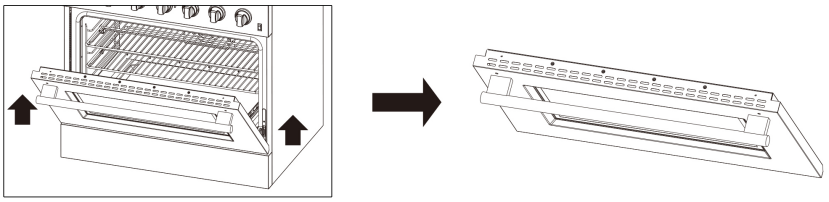
REMOVING THE OVEN DOOR

- The oven door can easily be removed as follows:
- Open the door to the full extends.
- Lift the left and right hooks on the hinge.
- Hold the door as shown in the figure.
- Gently close the door and lift the door with two hands when the hooks touch the door.
- Set the door on a soft flat surface.
- To replace the door, repeat the above steps in reverse order.



Step 1. Open the original door.

Step 2. Let the original door's hinge hooks touch the door.



Step 3. Pull the original door outside of the oven.

REPLACING THE OVEN LIGHT

- Let the oven cavity and broil burner cool down.
- Switch off the electric supply.
- Remove the protective cover.
- Unscrew and replace the bulb with a new one suitable for high temperature (200°~ 500°F) having the same specifications: 120V 60Hz, 15W, E14.
- Replace the protective cover.

NOTE: Oven bulb replacement is not covered by your guarantee.

PROBLEMS WITH YOUR GAS RANGE?

You can solve many common appliance problems easily, saving you the cost of a possible service call. Try the suggestions below to see if you can solve the problem before calling the servicer.

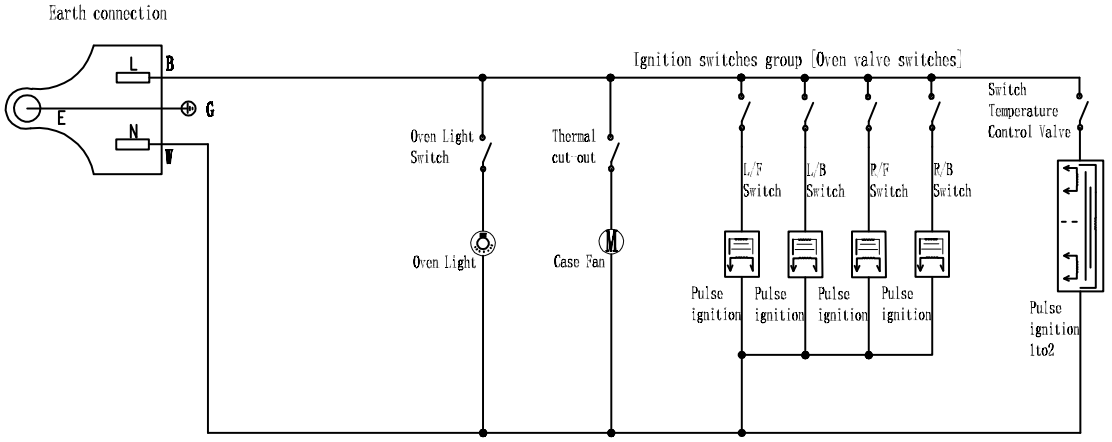
TROUBLESHOOTING GUIDE

FIND YOUR PROBLEM HERE	POSSIBLE CAUSE	HOW TO FIX IT
Surface burners do not light.	Surface control has not been completely turned to the ON position.	Push in and turn control to the ON position until burner ignites, then turn control to desired flame setting.
	Burner ports are clogged.	Use a small gauge wire or needle to open ports.
	Burners not positioned properly.	Verify that the burners are positioned properly on the orifice hoods and the burners are sitting flat on the burner support with tabs engaged in slots.
	Range not set for appropriate gas input.	See range conversion section of installation manual.
	Pilot lights won't light due to power failure.	Light pilots manually.
	Range power cord is disconnected from the outlet.	Be sure power cord is plugged into grounded outlet.
Flame burns halfway round.	Burner ports are clogged.	Use a small gauge wire or needle to open ports.
	Moisture is present after cleaning.	Lightly fan the flame and allow burner to operate until flame is full. OR dry burners thoroughly following instructions in range "Cleaning" section.
	Range is not set for appropriate gas input.	See range conversion section of installation manual.
Flame is orange.	Dust particles in main line.	Allow burner to operate for a few minutes until flame turns blue.
	Range is not set for appropriate gas input.	See range conversion section of installation manual.
Oven light does not work.	Burned out or loose bulb	Tighten or replace oven light bulb.
Oven or broiler does not heat.	Range is not set for appropriate gas input.	See range conversion section of installation manual.
	Temperature control not set properly.	Make sure temperature control is set at desired temperature.
	Pilot light will not light due to power failure.	Light pilots manually.
	House fuse has blown or circuit breaker has tripped.	Check/reset circuit breaker and/or replace fuse. Do not increase fuse capacity. If the problem is a circuit overload, have it corrected by a qualified electrician.
	Range cord is disconnected from outlet.	Be sure the power cord is plugged into a grounded outlet.
Oven temperature is inaccurate.	Oven capillary bulb not positioned properly.	Verify that capillary bulb is snapped in clips straight and not touching sides or coated with oven cleaner or food.
	Temperature control not set properly.	Make sure the temperature control knob is set at the desired temperature.
	Improper use of foil.	Keep foil clear of holes in oven bottom and off of oven sides.
	Vent blocked.	Keep vent on backguard clear.
	Range not set for appropriate	See range conversion section of installation

	gas input.	manual.
Smoke or odor on initial oven operation.	This is normal.	
Range is not level.	Poor installation.	Place oven rack in center of oven. Place a level on the rack. Adjust leveling legs.
	Weak or unstable floor.	Be sure floor is level and can adequately support range. Contact carpenter to correct sagging or sloping floor.
	Kitchen cabinet misalignment may make range appear to be unleveled.	Be sure cabinets are square and have sufficient room for range clearance. Contact cabinet maker to correct problem
Oven smokes excessively.	Meat too close to broiler burner.	Reposition the broiler pan to provide more clearance between the meat and the broiler burner
	Meat not prepared properly.	Remove excess fat from meat.

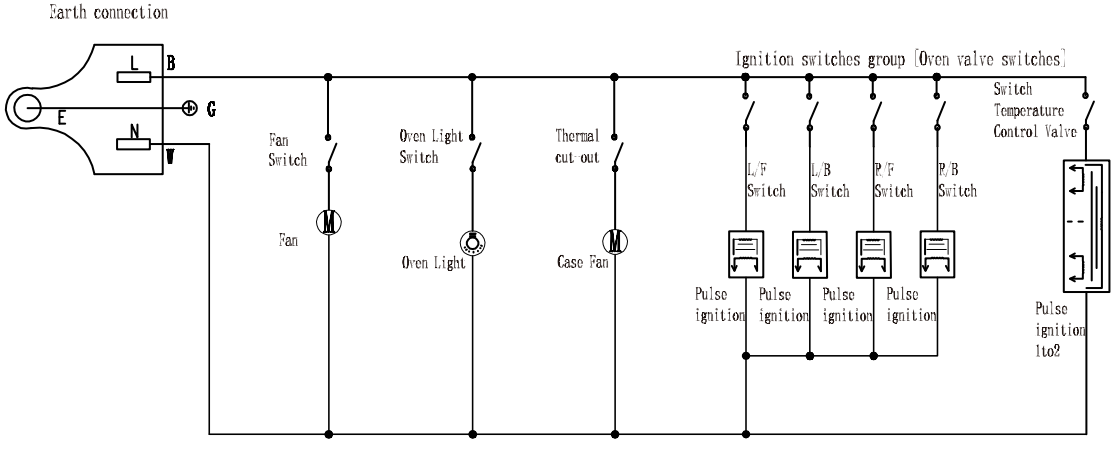
Wiring Diagram

FFSGS6265-20 / FFSGS6265-20 WHT / FFSGS6265-20 BLK



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

FFSGS6272-24 / FFSGS6272-24WHT / FFSGS6272-24BLK
FFSGS6290-24 / FFSGS6290-24WHT / FFSGS6290-24BLK



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

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