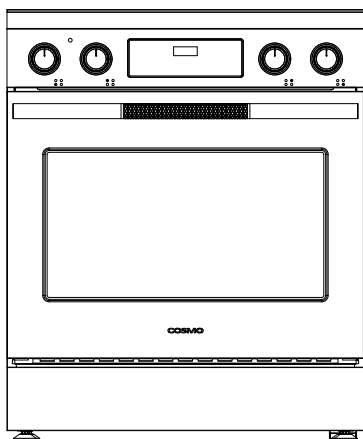


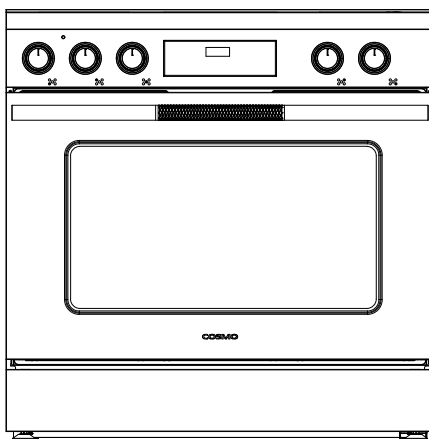


RANGE

COS-RIS304SS



COS-RIS365SS



SLIDE-IN INDUCTION RANGE

USER MANUAL

IMPORTANT: READ AND SAVE THESE INSTRUCTIONS.
FOR RESIDENTIAL USE ONLY.

INSTALLER: PLEASE LEAVE THESE INSTRUCTIONS WITH THIS UNIT FOR
THE OWNER.

OWNER: PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE
REFERENCE.

Rev.26.08

THANK YOU FOR YOUR PURCHASE

Thank you for your purchase. We know that you have many brands and products to choose from and we are honored to know that you have decided to take one of our products into your home and hope that you enjoy it.

COSMO Appliances are designed according to the strictest safety and performance standard for the North American market. We follow the most advanced manufacturing philosophy. Each appliance leaves the factory after thorough quality inspection and testing. Our distributors and our service partners are ready to answer any questions you may have regarding how to install, use and care for your products. We hope that this manual will help you learn to use the product in the safest and most effective manner.

Before using this product, please read through this manual carefully. Keep this user manual in a safe place for future reference. Please ensure that other persons using this product are familiar with these instructions as well.

If you have any questions or concerns, please contact the dealer from whom you purchased the product, or contact our Customer Support at:

1-888-784-3108

Reach us online at:

www.cosmoappliances.com



TABLE OF CONTENTS

Range Safety	5
Anti-Tip Device	7
Important Safety Instructions	8
Overview	14
Range Layout.....	14
Accessories Included.....	16
Operation.....	17
Control Panel	17
Features	19
Clock	19
Timer	20
Oven Light	21
Oven Control Lock.....	21
Oven Settings.....	22
Cook Time	23
Delay Start.....	25
Cooktop	27
Before Using the Cooktop	27
Cooking Areas	31
Element Display	32
Induction Cookware	33
Cookware Placement	35
Pan Sensing.....	36
Minimum and Maximum Pan Size	36
Using the Cooktop Elements	39
Turning On Cooktop Element	39
Synchronizing Left Cooktop Elements	40
Using Power Boost Level	41
Hot Surface Indicator	41
Automatic Safety Shutoff	42
Power Management.....	43

Oven 44

 Before Using the Oven 44

 Before Using the Oven for the First Time..... 45

 Oven Vent..... 46

 Oven Door 46

 Using Oven Racks..... 47

 Preheating..... 48

 Minimum & Maximum Default Settings..... 49

 Bake..... 50

 Convection Bake 51

 Air Fry 53

 Broil..... 54

 Keep Warm 56

 Tips and Techniques 57

Maintenance..... 60

 General Cleaning..... 60

 Steam Clean..... 67

Troubleshooting 70

 Before Calling for Service 70

 Error Codes..... 76

Limited Warranty 77

RANGE SAFETY

Read All Instructions Before Using the Appliance

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 the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "WARNING" or "CAUTION." These words mean:



You can be killed or seriously injured if you don't follow instructions.



A potentially hazardous situation which, if not avoided, could result in minor or moderate injury.

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

California Proposition 65 Warning

 **WARNING:** Cancer and Reproductive Harm - www.P65Warnings.ca.gov.

WARNING

- This appliance is intended for normal residential use. It is not approved for commercial use, outdoor installation, or any other application not specifically allowed by this manual.
- This appliance requires connection to a 3-prong or 4-prong, 240VAC single-phase (split-phase), 60Hz grounded electrical source dedicated to the appliance. When installed, appliance must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, NFPA 70 or the Canadian Electric Code, CSA C22.1-02.
- Proper installation is the responsibility of the installer. Any adjustment and service should be performed only by qualified oven installers or service technicians. The manufacturer is not responsible for any injury or damage that may result from incorrect or defective installation by unauthorized personnel.
- Product failure due to improper installation is not covered under warranty.
- Do not use a steam cleaner to clean the appliance.
- This appliance is not intended to be operated with separate remote control system.

ANTI-TIP DEVICE

WARNING

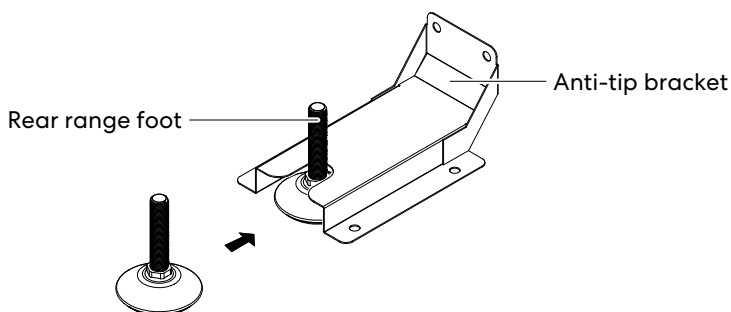


Tip Over Hazard

- A child or adult can tip the range and be killed.
- Install anti-tip bracket to floor or wall per installation instructions.
- Slide range back so rear range foot is engaged in the slot of the anti-tip bracket.
- Re-engage anti-tip bracket if range is moved.
- Do not operate range without anti-tip bracket installed and engaged.
- Failure to follow these instructions can result in death or serious burns to children and adults.

Making sure the anti-tip bracket is installed:

- Slide range forward.
- Look for the anti-tip bracket securely attached to floor or wall.
- Slide range back and make sure rear range foot is under anti-tip bracket.



IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

- **WARNING:** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE COMPLETELY FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO THE FLOOR OR WALL, AND SLIDE RANGE BACK SO THE REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the back guard of a range – children climbing on the range to reach items could be seriously injured.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where range is in use. They should never be allowed to sit or stand on any part of the appliance.
- Never use your appliance for warming or heating the room.
- Use this appliance only for its intended purpose as described in this manual.
- Proper Installation – The appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 or the Canadian Electrical Code, CSA C22.1-02. In Canada, the appliance must be electrically grounded in accordance with Canadian Electrical Code. Be sure your appliance is properly installed and grounded by a qualified technician.
- User Servicing – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Before performing any service, unplug the range or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- 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.
- Do not use any type of foil or liner to cover the oven bottom or anywhere in the oven, except as described in this manual. Oven liners can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are the coil elements, the cooktop, and surfaces facing the cooktop.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.
- Do Not Cook on Broken Cooktop – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Avoid scratching the glass cooktop. The cooktop can be scratched with items such as knives, sharp instruments, rings or other jewelry, and rivets on clothing. Doing so may lead to glass breakage.
- Never Leave Surface Units Unattended at Medium or High Heat Settings – Cooking oils and animal fats are flammable, boilover may cause smoking, and greasy spillovers may ignite.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the appliance.
- Use Proper Pan Size – This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to heating element will also improve efficiency.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- If power is lost to range while a surface unit is ON, the surface unit will not turn back on as soon as power is restored.
- Do not place or store items that can melt or catch fire on the glass cooktop, even when it is not being used. If the cooktop is inadvertently turned on, they may ignite. Heat from the cooktop or oven vent after it is turned off may cause them to ignite also.
- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- Never broil with door open. Open-door broiling is not permitted due to overheating of control knobs.
- Care must be taken to prevent aluminum foil and meat probes from contacting heating elements.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- Injuries may result from misuse of appliance doors or drawers such as stepping, leaning, or sitting on the doors or drawers.
- Storage in or on Appliance – Flammable materials should not be stored in an oven or near surface units.
- The oven is not intended for storage.
- Maintenance – Keep range area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- 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.
- Keep Oven Vent Ducts Unobstructed.
- Clean Cooktop With Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- Use care when touching the cooktop. The glass surface of the cooktop will retain heat after the controls have been turned off.
- Do Not Soak Removable Heating Elements – Heating elements should never be immersed in water.
- Do Not Clean Door Gasket – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do Not Use Oven Cleaners – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Clean Only Parts Listed in Manual.
- Do not use replacement parts that have not been recommended by the manufacturer (e.g. parts made at home using a 3D printer).
- Proper Disposal of Your Appliance – Dispose of or recycle your appliance in accordance with Federal and Local Regulations. Contact your local authorities for the environmentally safe disposal or recycling of your appliance.

READ AND SAVE THESE INSTRUCTIONS



IMPORTANT SAFETY INSTRUCTIONS

For units with ventilating hood

- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
- When flaming foods under the vent hood, turn the fan on.

For self-cleaning ranges

- Before Self-Cleaning the Oven – Remove broiler pan and other utensils. Wipe off all excessive spillage before initiating the cleaning cycle.
- Wait for the oven to cool before removing contents and cleaning the oven.
- In the event of ignition inside the oven during self-clean, turn off the oven and wait for the fire to extinguish. **DO NOT FORCE THE DOOR OPEN.** Introduction of fresh air at Self Clean temperatures may lead to a burst of flame from the oven.
- If the self-cleaning mode malfunctions, keep door closed, turn off the appliance, disconnect the circuit at the circuit breaker box, and contact a qualified service provider for repairs.
- The health of some birds is extremely sensitive to the fumes given off. Exposure to fumes may result in the death of certain birds. Always move birds to another closed and well-ventilated room.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

Radio Frequency Interference

- This unit has been tested and found to comply with the limits for a class B digital device, pursuant to Part 18 of the FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This unit generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this unit does cause harmful interference to radio or television reception, which can be determined by turning the unit off and on, the user is encouraged to try to correct the interference by one or more of the following measures:
 - Reorient or relocate the receiving antennae.
 - Increase the distance between the unit and receiver.
 - Connect the unit into an outlet or a circuit different from that to which the receiver is connected.
 - Use this appliance only for its intended purpose as described in this User Manual.
 - Be sure your appliance is properly installed and grounded by a qualified installer in accordance with the provided installation instructions.
 - Do not attempt to repair or replace any part of your range unless range unless it is specifically recommended in this manual. All other servicing should be transferred to a qualified technician.

CAUTION

- Persons with a pacemaker or similar medical device should exercise caution when using or standing near an induction unit while it is in operation. The electromagnetic field may affect the working of the pacemaker or similar medical device. It is advisable to consult your doctor or the pacemaker manufacturer about your particular situation.

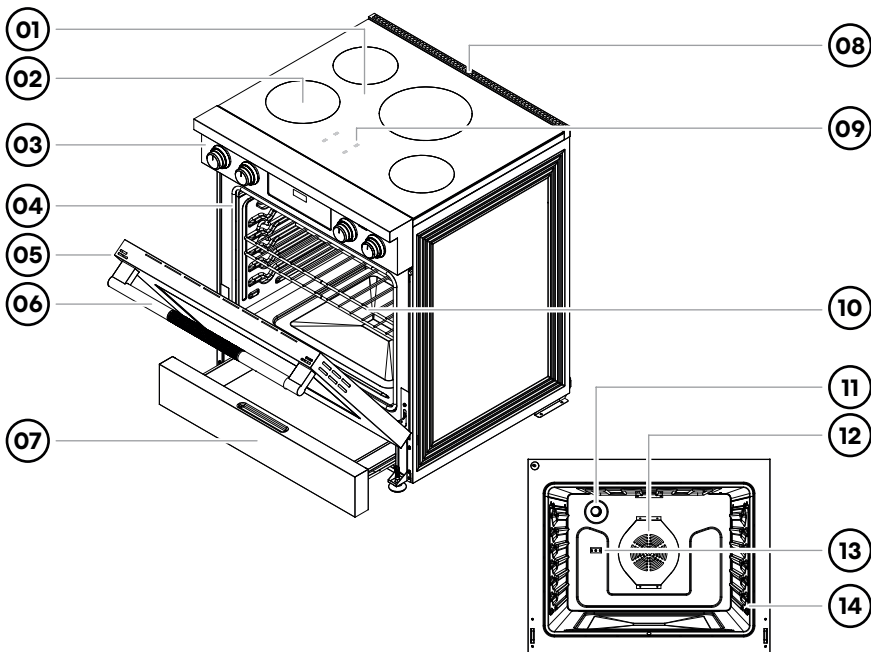
READ AND SAVE THESE INSTRUCTIONS

OVERVIEW

RANGE LAYOUT

The range you have purchased may have some or all of the items listed. The locations and appearances of the features shown here may not match those of your model.

30" Model: COS-RIS304SS



01. Glass-ceramic cooktop

02. Surface element

03. Control panel

04. Door gasket

05. Oven door

06. Oven door handle

07. Storage drawer

08. Oven vent

09. Element display

10. Oven rack

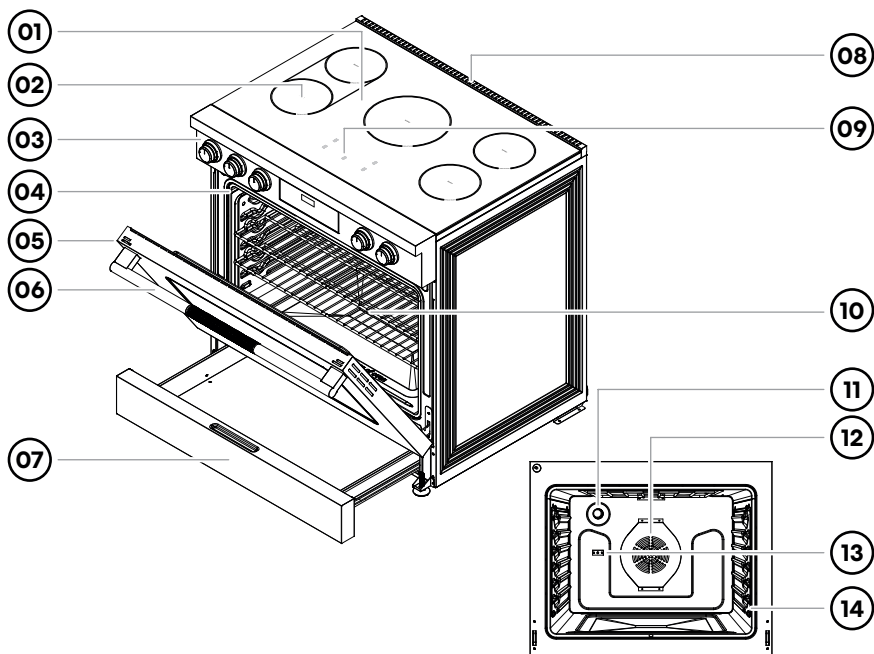
11. Oven light

12. Convection fan

13. Temperature sensor

14. Rack position

36" Model: COS-RIS365SS



01. Glass-ceramic cooktop

02. Surface element

03. Control panel

04. Door gasket

05. Oven door

06. Oven door handle

07. Storage drawer

08. Oven vent

09. Element display

10. Oven rack

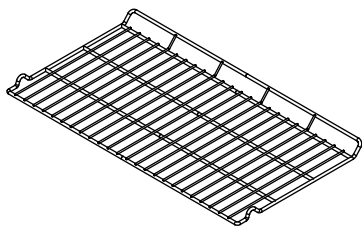
11. Oven light

12. Convection fan

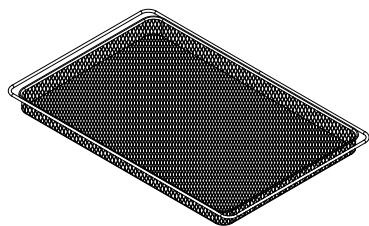
13. Temperature sensor

14. Rack position

ACCESSORIES INCLUDED



Oven racks (2)



Air fry tray

Note:

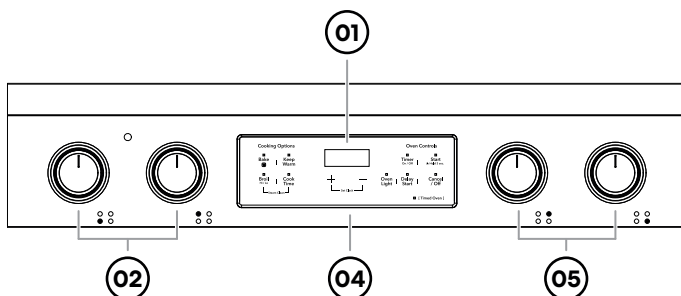
- Reference the contact information at the end of this manual and contact customer service if any accessories are missing.
- To purchase replacement parts or any other accessories, please visit www.cosmoappliances.com or reference the contact information at the end of this manual.
- The images in this guide may be different from the actual components and accessories, which are subject to change by the manufacturer without prior notice for product improvement purposes.

OPERATION

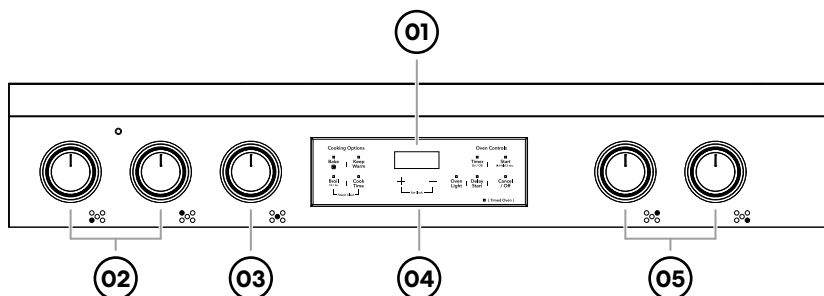
CONTROL PANEL

The appearance of the knobs may vary from what is shown below.

30" Model: COS-RIS304SS

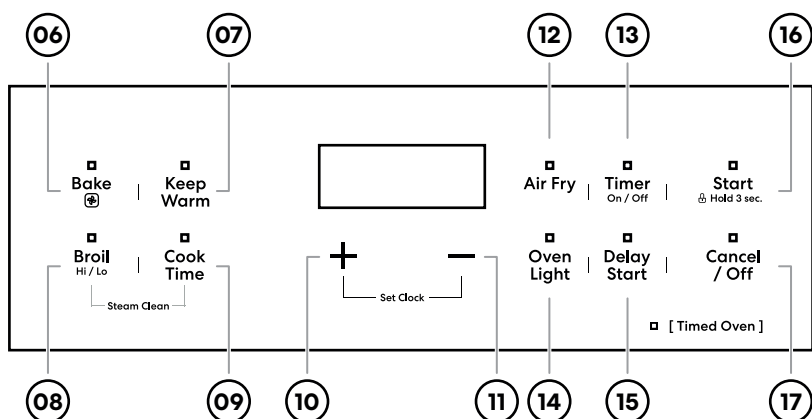


36" Model: COS-RIS365SS



#	Name	Description
01	Display	To show the time and provide oven status.
02	Cooktop elements	To turn the left cooktop elements on and off.
03	Cooktop element	To turn the middle cooktop element on and off.
04	Oven/Timer controls	To turn the oven functions or timer on and off.
05	Cooktop elements	To turn the right cooktop elements on and off.

OVEN CONTROLS

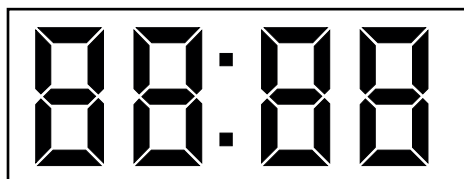


#	Name	Description
06	Bake	To select the Bake or Convection Bake function.
07	Keep Warm	To select the Keep Warm function.
08	Broil	To select the Hi Broil or Lo Broil function.
09	Cook Time	To set the length of the cook time.
10	+	To increase temperature and all times.
11	-	To decrease temperature and all times.
12	Air Fry	To select the Air Fry function.
13	Timer	To set or cancel the timer.
14	Oven Light	To turn the oven light on and off.
15	Delay Start	To set the length of the delay time.
16	Start	To start all functions of the oven.
17	Cancel/Off	To stop oven functions or cancel settings.

FEATURES

CLOCK

The digital clock displays the time of day when the oven is not in use. The control is set to use a 12-hour clock.



Setting the Clock

1. Press **+** and **-** at the same time.
The current clock flashes in the display.
2. Press/hold **+** or **-** to adjust the clock.
3. Press **Start** to confirm and start the clock.

Changing the Hour Mode

1. Press and hold **+** and **-** at the same time for 3 seconds to toggle and select 12-hour or 24-hour clock.
The display will show the selected hour mode 12H or 24H for 3 seconds.

TIMER

The timer serves as an extra timer in the kitchen that beeps when the set time has run out. It does not start or stop cooking. The timer feature can be used during any of the other oven control functions.

Setting the Timer (Up to 24 Hours)

1. Press **Timer On/Off** once.

"0:00" appears and flashes in the display.

2. Press/hold **+** or **-** to set the length of time.

3. Press **Timer On/Off** to start the timer.

The remaining time countdown appears in the display for a few seconds before the clock returns.

Note:

- Timer indicator light above **Timer On/Off** flashes, indicating a timer is counting down.
- Pressing **Timer On/Off** will recall the remaining time in the display for a few seconds.
- For remaining time less than a minute, the display shows MM:SS (minutes:seconds); for remaining time over a minute, the display shows HH:MM (hours:minutes).

4. When the set time runs out, "00:00" flashes in the display and the indicator tone sounds for about 20 seconds. Press **Cancel/Off** to cancel the tone early.

Changing the Timer

1. Press **Timer On/Off** once.

The remaining time will flash in the display for a few seconds.

2. While the remaining time is flashing, press/hold **+** or **-** to set the new length of time.

3. Press **Timer On/Off** to start the timer.

Canceling the Timer

1. Press and hold **Timer On/Off** for 3 seconds or until the timer indicator light turns off.

Note:

- Pressing **Cancel/Off** will not cancel the current timer, but will cancel any oven cooking modes in progress.

OVEN LIGHT

The interior oven light automatically turns on and off when the door is opened and closed.

1. Press **Oven Light** to manually turn the oven light on or off.

OVEN CONTROL LOCK

The Oven Control Lock feature locks most of the oven controls. The Timer, Oven Light, Start, and Cancel/Off are the only usable pads when the lock is activated.

1. To activate or deactivate the oven control lock, press and hold **Start** for 3 seconds.

OVEN SETTINGS

The oven settings can be accessed while the oven is idle and the display is showing the time of day. The settings remain in the control's memory after a power failure or until changed.

Available oven settings:

- Adjusting the Oven Thermostat - calibrate the oven temperature
- Selecting Fahrenheit or Celsius - switch the temperature scale

Adjusting the Oven Thermostat

This oven may cook differently than the one it replaced. Use the oven for a few weeks to become more familiar with it before adjusting the thermostat settings.

Do not use thermometers, such as those found in grocery stores, to check the temperature setting of your oven. These thermometers may vary 20°F – 40°F.

Note:

- The thermostat adjustment will affect Bake, Convection Bake, Broil (Hi/Low), Keep Warm, and Air Fry. This adjustment will not affect Steam Clean.
- The adjustment will be retained in memory after a power failure.
- The oven temperature can be increased (+) or decreased (-) as much as 35°F (19°C).

1. Press and hold **Bake** and **Broil** at the same time for 3 seconds while the oven is idle.
2. Press/hold **+** or **-** to set the desired temperature adjustment.

Examples:

- 15 raises the oven temperature by 15 degrees
- -15 lowers the oven temperature by 15 degrees

3. Press **Start** to accept the change.

Selecting Fahrenheit or Celsius

The oven is set to display the Fahrenheit temperature scale. Follow these instructions to set the display to either the Celsius or Fahrenheit scales.

1. Press and hold **Bake** for 3 seconds to toggle and select F (Fahrenheit) or C (Celsius).

The display will show the selected temperature scale F or C for 3 seconds.

COOK TIME

Set the oven to cook for a specific length of time and turn off automatically at the end of the cooking time.

CAUTION

Food Poisoning Hazard

- Do not let food sit in oven more than one hour before or after cooking.
- Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking. Consuming spoiled food can result in food poisoning or sickness.

Setting a Timed Cook

For example, to Bake at 375°F for 30 minutes.

1. Adjust oven rack levels as needed.
2. Press **Bake** to select Bake mode
3. Press/hold **+** or **-** to set the bake temperature to **375°F**.
4. Press **Cook Time**.

Note:

- Cook Time can only be used with the Bake, Convection Bake, and Air Fry modes.

5. Press/hold **+** or **-** to set the cooking time to **0:30**.

6. Press **Start**.

The oven starts to preheat and PRE appears in the display. Keep the oven door closed, and wait for the oven to preheat to the set temperature.

Note:

- The Timed Oven indicator lights up on the control panel, indicating an automatic oven is set.
- When the preheat has completed, the set temperature appears in the display and the indicator tone sounds for a few seconds. The cooking time countdown starts.

7. Place the food in the oven.

The oven will continue to cook for the set amount of time and then turn off automatically.

8. When the cooking time has elapsed, END shows in the display. The cook end indicator tone sounds until **Cancel/Off** or any pad is pressed. Remove the food from the oven.

Changing the Cook Time during Cooking

For example, to change the cook time to 1 hour during cooking.

1. Press **Cook Time**.

2. Press/hold **+** or **-** to change the cooking time to **1:00**.

3. Press **Start** to accept the change.

Changing the Temperature during Cooking

For example, to change the bake temperature to 300°F.

1. Press **Bake**.
2. Press/hold **+** or **-** to change the bake temperature to **300°F**.
3. Press **Start** to accept the change.

DELAY START

Set the oven to turn on automatically after a specific length of time. With both Delay Start and Cook Time set, the oven automatically turns on after a specific length of time and turns off after a selected length of cooking time.

CAUTION

Food Poisoning Hazard

- Do not let food sit in oven more than one hour before or after cooking.
- Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking. Consuming spoiled food can result in food poisoning or sickness.

Setting a Delayed Timed Cook

For example, to Bake at 375°F for 30 minutes and delay the start of baking by 45 minutes.

1. Adjust oven rack levels as needed.
2. Press **Bake** to select Bake mode.

3. Press/hold **+** or **-** to set the bake temperature to **375°F**.

4. Press **Cook Time**.

Note:

- Cook Time can only be used with the Bake, Convection Bake, and Air Fry modes.

5. Press/hold **+** or **-** to set the cooking time to **0:30**.

6. Press **Delay Start**.

7. Press/hold **+** or **-** to set the delaying time to **0:45**.

8. Press **Start** to confirm.

Note:

- The Timed Oven indicator lights up on the control panel, indicating an automatic oven is set.
- When the delaying time has elapsed, the oven automatically turns on and starts to preheat. After preheating, the oven will continue to cook for the set amount of time and then turn off automatically.

9. When the cooking time has elapsed, **END** shows in the display. The cook end indicator tone sounds until **Cancel/Off** or any pad is pressed. Remove the food from the oven.

COOKTOP

BEFORE USING THE COOKTOP

Read all instructions before using.

WARNING

- Do not cook on a broken cooktop. If the cooktop is broken, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Never leave surface units unattended at medium or high settings. Boilovers may cause smoking and greasy spillovers may ignite.
- Turn cookware handles inward and not extend over adjacent surface units to reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the cookware.
- Always place the pan in the center of the surface unit you are cooking on. Proper contact of cookware to surface unit also will improve efficiency.
- Turn off all controls when done cooking.
- Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

CAUTION

- Do not use the glass cooktop surface as a cutting board.
- Do not turn surface units on before placing cookware.
- Place induction-capable cookware on the cooking elements before turning on the induction cooktop.
- Do not store heavy items above the cooktop surface that could fall and damage it.
- Do not place or store flammable or heat sensitive items on the induction cooktop, even when the cooktop is not in use.
- Do not place sealed containers on the cooktop.

CAUTION

- Never cook directly on the glass. Always use cookware.
- Do not place metallic objects such as knives, forks, spoons, and lids on the induction cooktop surface; they can get hot.
- Choose proper induction element size. For smaller pots and pans, use the smaller induction elements. For larger pots and pans, use the larger induction elements. Select pans that have flat bottoms large enough to cover the induction elements.
- Do not slide metal or glass across the cooktop surface. Cookware with rough or uneven bottoms can mark or scratch the cooktop surface.
- Use this appliance only for normal household use. It is not designed for commercial or industrial use.
- Never use the appliance to heat the room.
- Use caution when plugging electrical appliances into power outlets near the cooktop. Keep power cords from any contact with the cooktop or cookware.
- Overheated fat and oil can catch fire quickly. Never leave surface elements unattended when frying foods.
- Do not use the induction cooktop to heat aluminum foil, products wrapped in aluminum foil, or frozen foods packaged in aluminum cookware.
- Users with pacemakers and active heart implants must keep their upper body at a minimum distance of 1 ft (30 cm) from active induction cooking elements. If in doubt, consult the implant manufacturer or your doctor.
- Immediately clean spills on the cooking area to prevent a tough cleaning chore later.
- Do not use a steel-wool pad or scrub pad or abrasive cleaning pads. They can scratch the surface.
- After use, switch off the induction cooking element using its control. Do not rely on the pan sensor.
- The surface element may appear to have cooled after it has been turned off. The surface may still be too hot to touch.

PAN PREHEAT RECOMMENDATIONS

Induction cooking may decrease the amount of time required to preheat cookware compared to cooking on a radiant element cooktop or gas surface burner.

Pay close attention to all food items while cooking on the cooktop or in the oven, and until all cooking processes are complete.

CAUTION

- Remember that induction surface cooking initially heats the cookware very quickly if the cookware does not contain food.

NOISES DURING COOKTOP OPERATION

Induction Sound

- The electronic processes involved with induction cooking create some unfamiliar background noises such as a slight buzzing sound. These noises are a normal part of the induction cooking process.

Cookware Vibration Sound

- Some cookware will buzz, depending on its construction or base material. The buzz may be more noticeable if the pan or its contents are cold or if the bottom of the pan is not flat. As the pan heats up, the noise will decrease. The noise will also decrease if the power level setting is reduced.

Cooling Fan Sound

- The fan may operate while the induction cooktop is in use to reduce the temperature of the product. The cooling fan may also operate after the cooktop is turned off.

Note:

- When using the induction cooktop, operational noises are more noticeable while cooking in Power Boost mode. But very loud noises are not normal when induction cooking.

HOT COOKWARE AND RESIDUAL HEAT

CAUTION

- Unlike radiant surface elements, induction cooking elements do not glow red when hot. You can be burned if the glass surface is hot from the residual heat transferred from the cookware. Do not touch hot cookware or pans. Use oven mitts or potholders to protect hands from burns.

BENEFITS OF INDUCTION SURFACE COOKING

Speed and Efficiency

- Induction cooking elements heat faster and use less energy. Induction power levels quickly boil liquids and are efficient when simmering.

A Cooler Cooktop

- Whether induction cooking elements are turned on or off, they remain cooler than radiant elements. Virtually no heat is wasted because the heat begins with the presence of cookware.

Easy Cleanups

- Cooler cooking elements make for easier cleaning. Spills resist sticking or burning so they wipe up easily.

Pan Size Detection

- A sensor automatically detects and adapts the induction cooking element to the pan size in use for more consistent, even cooking.

Greater Responsiveness

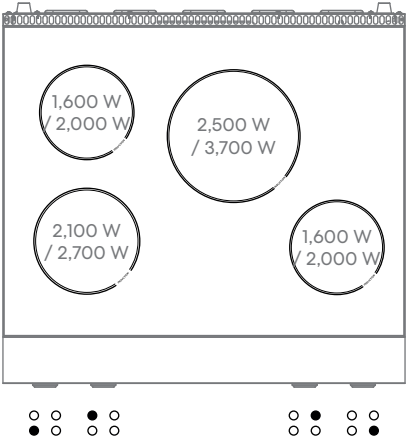
- Induction cooking elements are more responsive than their electric or gas counterparts because only the pan heats. Induction elements heat more easily and are just as responsive when reducing temperatures to a simmer.

COOKING AREAS

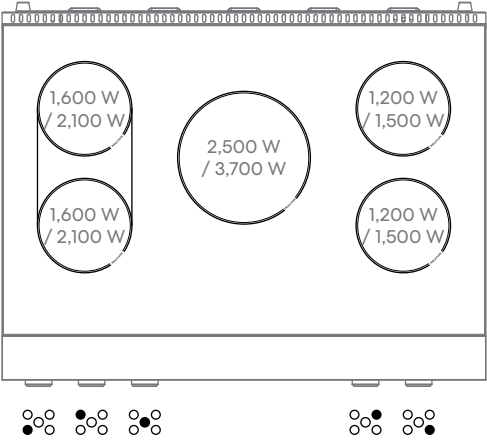
The cooking areas on your range are identified by permanent circles on the glass cooktop surface.

The wattage ratings below are maximum outputs. The second rating is the maximum output for Power Boost mode.

30" Model: COS-RIS304SS



36" Model: COS-RIS365SS



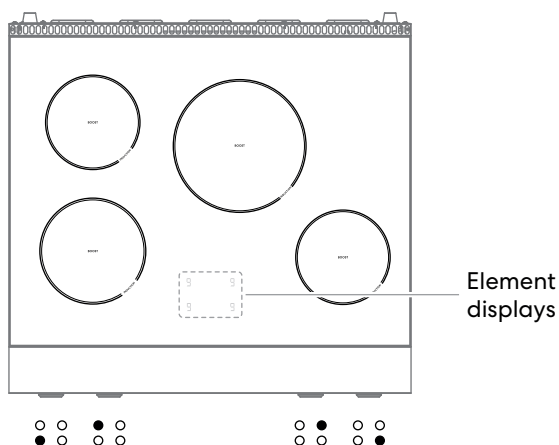
ELEMENT DISPLAY

The range provides a display for each cooking element on the cooktop. Use the display to monitor the power levels of the elements.

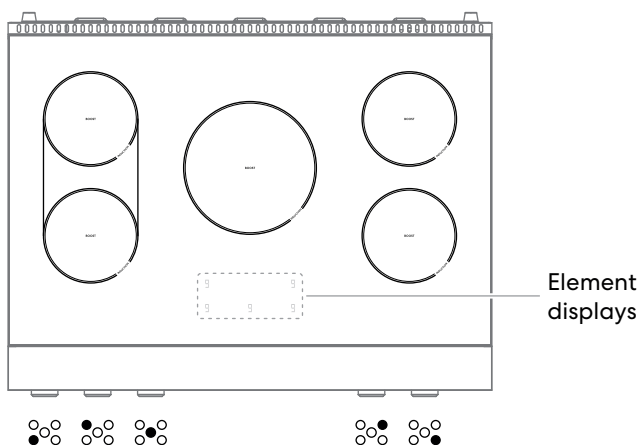
Note:

- Do not place hot cookware over the element displays on the cooktop. Placing hot cookware on the element displays can damage the electronic underneath.

30" Model: COS-RIS304SS



36" Model: COS-RIS365SS



In addition to power levels, several indicators may also show in the display.

Indicator	Description
-	The element knob is not in the OFF position.
≡	The surface element is synced.
U	Detecting proper cookware before deactivating element. See "Pan Sensing" section.
F	Surface element error. See "Error Code" section.
H	Element surface is still hot. See "Hot Surface Indicator" section.
Flashing E, or flashing E and a number	This is an error code. See "Error Code" section.

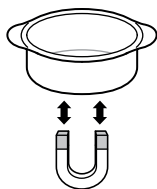
INDUCTION COOKWARE

When purchasing pans for use on the induction cooktop, look for cookware identified by the manufacturer as "induction ready" or "induction capable", or that is marked by the manufacturer as specifically designed for induction cooking.



Symbols of Induction Compatible Cookware

The base material of the cookware must be magnetic for the cooking elements to activate. Use a magnet to check if the cookware base material is suitable. If the magnet sticks to the bottom of the cookware, the cookware can be used for induction cooking.



For the best possible surface cooking results, use only high-quality, heavy gauge steel cookware on the induction cooking elements. Follow manufacturer's recommendations when using induction cookware.

Note:

- Before using the induction cooking elements, carefully read and follow these cookware recommendations and the instructions in the "Pan Sensing" section.

INDUCTION COOKWARE TYPES

The three most common induction cookware types available are stainless steel, cast iron, and porcelain-enamel-coated metals.

- **Stainless Steel** is generally excellent for induction cooking. It is durable, easy to clean, and resists staining.

Note:

- Not all stainless steel cookware is magnetic; stainless steel is not always suitable for induction cooking.

- **Cast Iron** cooks evenly and is also good for induction cooking. Do not slide cast iron cookware on the cooktop; cast iron cookware with a rough surface will scratch the ceramic cooktop.
- **Porcelain-enamel-coated metals** have variable heating characteristics depending on the quality of the base metal. Make sure the porcelain-enamel coating is smooth to avoid scratching the ceramic cooktop.

COOKWARE PLACEMENT

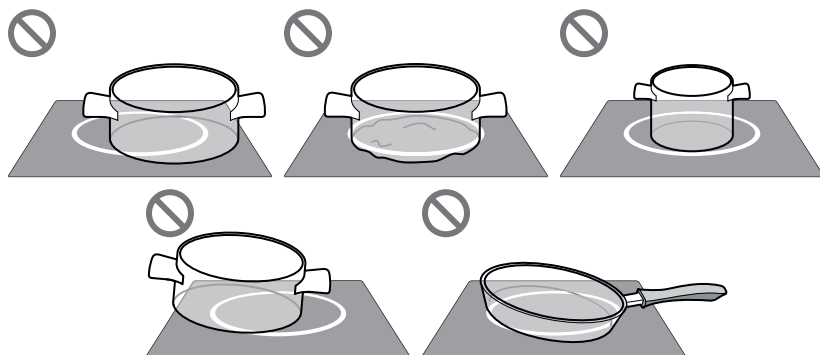
Use the proper cookware and place it correctly on the cooktop. One or more of the cooking elements will not heat if any of the incorrect conditions shown is detected by the sensors located below the ceramic cooktop surface. Correct the problem before attempting to use the cooktop.

Correct Use



- Cookware is centered correctly on surface of cooking element.
- Pan has flat bottom and straight sides.
- Pan size meets or exceeds the recommended minimum size for the cooking element.
- Pan rests completely on the cooktop surface.
- Pan is properly balanced.

Incorrect Use



- Cookware is not centered on surface of cooking element.
- Pan has curved or warped bottom or sides.
- Pan does not meet the minimum size required for the cooking element used.
- Pan bottom rests on cooktop trim or does not rest completely on the cooktop surface.
- Pan is unbalanced by heavy handle.

PAN SENSING

The cooking-element sensors located below the cooktop surface require certain cookware conditions to be met before the induction cooking elements can operate.

The element display may show a pan sensing status or error symbol.

- If a cooking element is activated and no proper cookware is detected, the affected element display will show "U". If the cookware does not meet the correct conditions, the cooking element will not operate.
- If the problem is not corrected within 30 seconds, the affected cooking element will automatically deactivate and the element display will show "-", indicating the element knob is not in the OFF position.

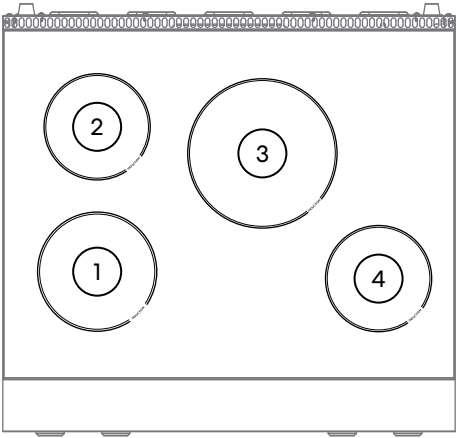
MINIMUM AND MAXIMUM PAN SIZE

Each cooking element on the induction cooktop requires an appropriate pan size to be used effectively. The bottom size of the pan must be between the maximum and minimum diameter for proper cooking to occur.

Note:

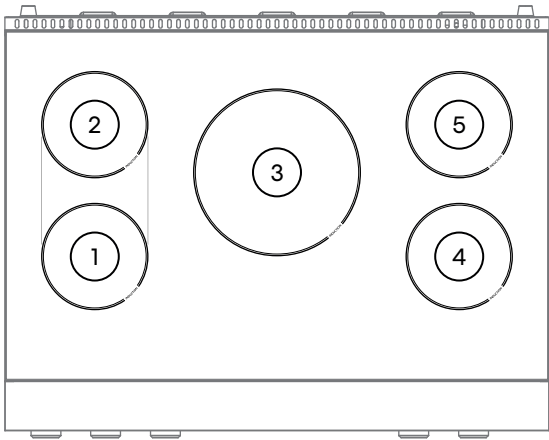
- The pan must make full contact with the glass surface without the bottom of the pan touching the metal cooktop trim.
- If the correct induction cookware centered on any of the active cooking elements is too small, the affected element display will show "U" and the pan does not heat.

30" Model: COS-RIS304SS



Cooking Element	Element Location	Element Size	Diameter of Pan Bottom	
			Min.	Max.
1	Front Left	7.5 inch	7.0 inch (178 mm)	8.5 inch (216 mm)
2	Rear Left	7 inch	6.5 inch (165 mm)	8.1 inch (205 mm)
3	Rear Right	9.8 inch	8.5 inch (216 mm)	10.8 inch (274 mm)
4	Front Right	7 inch	6.5 inch (165 mm)	8.1 inch (205 mm)

36" Model: COS-RIS365SS

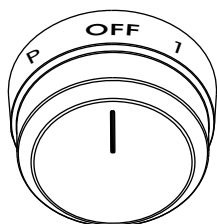


Cooking Element	Element Location	Element Size	Diameter of Pan Bottom	
			Min.	Max.
1	Front Left	7 inch	6.5 inch (165 mm)	8.1 inch (205 mm)
2	Rear Left	7 inch	6.5 inch (165 mm)	8.1 inch (205 mm)
3	Middle	11 inch	9.5 inch (241 mm)	11.8 inch (300 mm)
4	Front Right	7 inch	6.5 inch (165 mm)	8.1 inch (205 mm)
5	Rear Right	7 inch	6.5 inch (165 mm)	8.1 inch (205 mm)

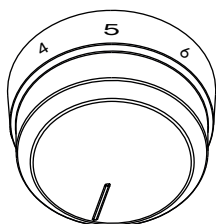
USING THE COOKTOP ELEMENTS

TURNING ON COOKING ELEMENT

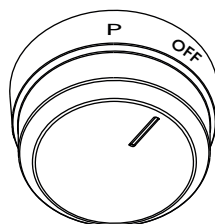
Center appropriate cookware on surface of cooking element before turning on the element.



OFF position



5 (medium) position



Power Boost
position

1. Push the control knob in.
2. Turn the knob to select the desired setting. The element display shows its current setting.
3. To turn off a cooking element, turn the knob to the **OFF** position.

Note:

- It is normal for the cooktop elements in low and medium settings to cycle on and off during cooking.
- To avoid damage to the product, the cooktop elements in high settings may also cycle on and off during cooking if element surface temperature is approaching the safety limit.

SYNCHRONIZING LEFT COOKING ELEMENTS

Sync elements is only intended for cookware that spans both left cooking elements.

Note:

- Power Boost mode cannot be activated when the cooking elements are synced.

1. Push the left element control knobs in.
2. Turn both knobs simultaneously to select **P** and hold for 3 seconds. The front-left element display shows "0", and rear-left element display shows "≡".

Note:

- The rear-left element knob is deactivated when the left cooking elements are synced.

3. Turn the front-left element knob to select the desired setting.
4. To turn off sync, turn both left element knobs simultaneously to select **P** and hold for 3 seconds. Both the front-left and the rear-left element displays show "-".

Note:

- If the synced element knobs are turned to the **OFF** position without turning off sync, the rear-left element knob will continue to be deactivated and the left elements will be synced when the front-left element is turned on again.

5. Turn the knobs to the **OFF** position.

USING POWER BOOST LEVEL

When the cooking element is set to the Power Boost mode, the element display shows "P". Power Boost mode stays in operation for up to 10 minutes. After 10 minutes, the cooking element automatically returns to the Hi setting.

Note:

- Power Boost mode cannot be activated when the cooking elements are synced.

1. Push the control knob in.
2. Turn the knob to select **P** and hold for 3 seconds. The element display shows "P". Power Boost mode will operate for up to 10 minutes.
3. To turn off Power Boost mode early, turn the knob to select a different setting or to the **OFF** position when cooking is complete.

HOT SURFACE INDICATOR

The element display shows "H" after the cooking element is turned off to indicate that the element surface is still hot due to contact with hot cookware.

When the hot surface indicator "H" disappears, the glass surface may still feel slightly hot to touch.

Note:

- The element display shows "H" when the element surface temperature is approximately 131°F (55°C) or higher.
- "H" remains in the element display after the cooking element is turned off and until the element surface has cooled to approximately 113°F (45°C).

AUTOMATIC SAFETY SHUTOFF

The various power settings of the induction cooking elements have an operating time limit, after which the control will automatically turn off the cooking elements to avoid unintentional extensive use. The cooking elements can be restarted after the time limit expires.

Cooking Element Settings	Operating Time Limit
1 – 3	8 hours
4 – 6	6 hours
7 – 9	2 hours

IN CASE OF POWER FAILURE

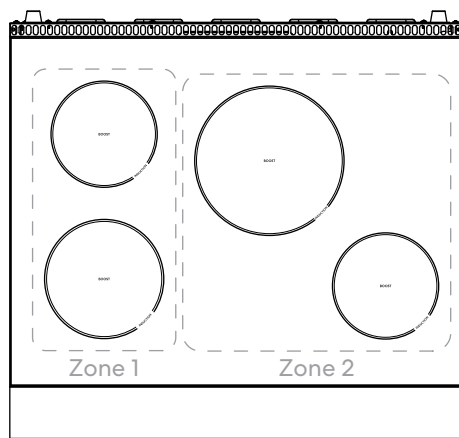
The electric cooktop and oven cannot be used during a power outage.

If power is lost while a cooktop element is on and the knob is not turned to the **OFF** position, the cooktop element will not turn back on as soon as power is restored and the element display will show "-". Turn the knob to the OFF position to clear the element display and restart the cooking.

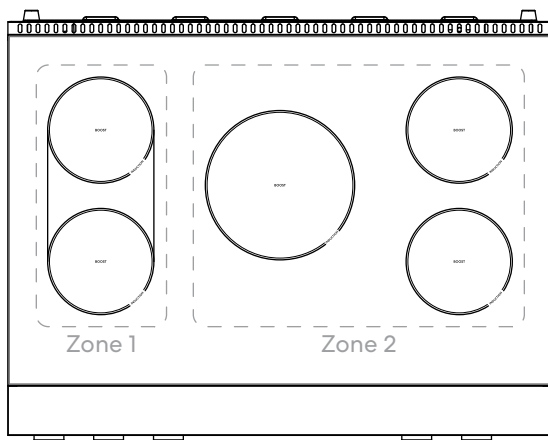
POWER MANAGEMENT

The cooking zones, which consist of paired cooking elements, are restricted to drawing a certain maximum amount of power.

30" Model: COS-RIS304SS



36" Model: COS-RIS365SS



If you turn on the Power Boost mode for one element while its paired element is in use, the Power Management function may automatically reduce the power of both elements. For consistent performance when using multiple elements, use elements in separate cooking zones.

OVEN

BEFORE USING THE OVEN

Read the instructions for each feature and cooking mode in this manual carefully before using the oven.

CAUTION

- Do not use any type of foil or oven liner to cover the oven bottom. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire. Damage from improper use of these items is not covered by the product warranty.
- Foil may be used to catch spills by placing a sheet on a lower rack, several inches below the food. Do not use more foil than necessary and never entirely cover an oven rack with aluminum foil. Keep foil at least 1-1/2" (3.8 cm) from oven walls to prevent poor heat circulation.
- Do not cover the slotted grid of the 2-piece broiler pan with aluminum foil. This will catch the grease and could cause fire.
- Do not use plastic wrap or wax paper in the oven.
- Do not place food, water, ice, or any dish or tray directly on the oven floor, as this will irreversibly damage the enamel surface.
- Do not block, touch or place items around the oven vent during cooking.
- Do not block the oven vent when cooking to allow for proper air flow. Do not touch vent openings or nearby surfaces during any cooking operation.
- As the oven heats up, the heated air in the oven may cause condensation to appear on the oven door glass. These water drops are harmless and will evaporate as the oven continues to heat up.

CAUTION

Food Poisoning Hazard

- Do not let food sit in oven more than one hour before or after cooking.
- Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking. Consuming spoiled food can result in food poisoning or sickness.

Note:

- Because the oven temperature cycles, an oven thermometer placed in the oven cavity may not show the same temperature that is set on the oven.
- It is normal for the convection fan to run while preheating during a regular bake cycle.
- The convection fan motor may run periodically during a regular bake cycle.
- The fan turns off if the door is left open during baking. The fan turns back on automatically once the door is closed.
- Avoid opening the oven door more than necessary during use. This helps the oven maintain temperature, prevents unnecessary heat loss, and saves on energy use.

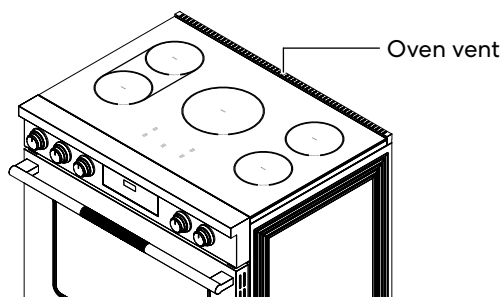
BEFORE USING THE OVEN FOR THE FIRST TIME

Clean the oven thoroughly before using it for the first time. Then, remove the accessories, set the oven to bake, and then run the oven at 400°F (204°C) for 1 hour. There will be a distinctive odor. This is normal. Ensure your kitchen is well ventilated during this conditioning period.

OVEN VENT

Areas near the vent may become hot during operation and may cause burns. Do not block the vent opening. Avoid placing plastics near the vent as heat may distort or melt the plastic.

It is normal for steam to be visible when cooking foods with high moisture content.



OVEN DOOR

Oven heating elements and, if in operation, convection fan will temporarily shut off any time door is opened, and will resume when door is closed within 3 minutes.

Note:

- Do not leave the door open any longer than necessary. If the door is left open too long for over 3 minutes, the cooking mode will be automatically cancelled.

To avoid oven door glass breakage:

- Do not close the oven door if the racks are not fully inserted into the oven cavity or if bakeware extends past the front edge of an oven rack.
- Do not set objects on the glass surface of the oven door.
- Do not hit glass surfaces with bakeware or other objects.
- Do not wipe down glass surfaces until the oven has completely cooled.

USING OVEN RACKS

IMPORTANT: To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the oven door or bottom.

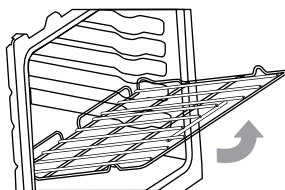
The racks have a turned-up back edge that prevents them from being pulled out of the oven cavity.

CAUTION

- Replace oven racks before turning the oven on to prevent burns.
- Do not cover the racks with aluminum foil, or any other material, or place anything on the bottom of the oven. Doing so will result in poor baking and may damage the oven bottom.
- Only arrange oven racks when the oven is cool.

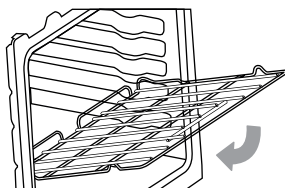
Removing Racks

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



Replacing Racks

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



PREHEATING

When beginning a Bake, Convection Bake, or Air Fry cycle, the oven will begin preheating after **Start** is pressed. Higher temperatures will take longer to preheat.

The preheat cycle rapidly increases the oven temperature. The actual oven temperature will go above your set temperature to offset the heat lost when your oven door is opened to insert food. This ensures that when you place your food in the oven, the oven will begin at the proper temperature.

Insert your food when the preheat tone sounds. Do not open the door during preheat before the tone sounds.

- For Bake, Convection Bake, and Air Fry that utilizes preheat, the control will automatically enter preheat mode and show PRE after **Start** is pressed to turn on the oven.
 - Once the set temperature is reached, an indicator tone will sound to alert the user that preheat is complete.
- For Broil and Keep Warm modes that do not utilize preheat, the control will show Hi or Lo for Broil and 175°F (79°C) for Keep Warm after **Start** is pressed to turn on the oven.

Note:

- The convection fan may operate during preheating to improve oven performance.

MINIMUM & MAXIMUM DEFAULT SETTINGS

Bake, Conv Bake, and Air Fry modes have a 10-hour time limit, after which the control will automatically end the cooking mode. Broil and Keep Warm modes have a 3-hour time limit. If desired, these modes can be restarted after the time limit expires.

Mode	Temperature			Maximum Cook Time (hh:mm)
	Minimum	Maximum	Default / Target	
Bake	175°F (79°C)	550°F (287°C)	350°F (177°C)	10:00
Conv Bake	175°F (79°C)	550°F (287°C)	350°F (177°C)	10:00
Air Fry	350°F (177°C)	550°F (287°C)	425°F (219°C)	10:00
Broil	-	-	Hi: 550°F (287°C) Lo: 400°F (204°C)	03:00
Keep Warm	-	-	175°F (79°C)	03:00
Steam Clean	-	-	150°F (65°C)	00:25

Note:

- Elements will cycle on and off as needed to provide consistent temperature but may run slightly hot or cool at any point in time due to this cycling.
- Because the oven temperature cycles, an oven thermometer placed in the oven cavity may not show the same set temperature on the oven.

BAKE

The Bake mode uses heat from the lower heating element to prepare foods such as pastries, breads and casseroles. This mode works best with food placed on a single rack. Always preheat the oven first and place food centrally near the middle racks.

Setting the Bake Mode

For example, to Bake at 375°F.

1. Adjust oven rack levels as needed.
2. Press **Bake** once to select Bake mode.
3. Press/hold **+** or **-** to set the bake temperature to **375°F**.
4. Press **Start**.

--:-- appears in the display, prompting for cooking time to be entered.

5. (Optional) Press/hold **+** or **-** to set the desired cooking time.
6. Press **Start**.

The oven starts to preheat, and PRE appears in the display. Keep the oven door closed, and wait for the oven to preheat to the set temperature.

Note:

- If the oven door is opened at the time **Start** is pressed, the oven will turn on when the oven door is closed.
- When the preheat has completed, the set temperature appears in the display and the indicator tone sounds. If a cooking time is set, the countdown will start.

7. Place the food in the oven.

Note:

- Do not leave the door open any longer than necessary when placing food. If the door is left open too long for over 3 minutes, the cooking mode will be automatically cancelled.

8. Press **Cancel/Off** when cooking is finished, and remove the food from the oven.

Note:

- Baking time and temperature will vary depending on the characteristics, size, and shape of the baking pan used.
- Check for food doneness at the minimum recipe time.
- Use metal bakeware (with or without a nonstick finish), heatproof glass-ceramic, ceramic or other bakeware recommended for oven use.
- Dark metal pans or nonstick coatings will cook food faster with more browning. Insulated bakeware will slightly lengthen the cooking time for most foods.

CONVECTION BAKE

The Convection Bake mode uses heat from the lower heating element and air movement from the convection fan to enhance cooking efficiency and evenness across multiple racks. Always preheat the oven first. Baking times may be slightly longer for multiple racks than what would be expected for a single rack.

Setting the Convection Bake Mode

For example, to Convection Bake at 375°F.

1. Adjust oven rack levels as needed.
2. Press **Bake** twice to select Convection Bake mode.
The indicator light above Bake flashes.

3. Press/hold **+** or **-** to set the convection bake temperature to **375°F**.

4. Press **Start**.

--:-- appears in the display, prompting for cooking time to be entered.

5. (Optional) Press/hold **+** or **-** to set the desired cooking time.

6. Press **Start**.

The oven starts to preheat, and PRE appears in the display. Keep the oven door closed, and wait for the oven to preheat to the set temperature.

Note:

- If the oven door is opened at the time **Start** is pressed, the oven will turn on when the oven door is closed.
- When the preheat has completed, the set temperature appears in the display and the indicator tone sounds. If a cooking time is set, the countdown will start.

7. Place the food in the oven.

Note:

- Do not leave the door open any longer than necessary when placing food. If the door is left open too long for over 3 minutes, the cooking mode will be automatically cancelled.

8. Press **Cancel/Off** when cooking is finished, and remove the food from the oven.

Note:

- The oven fan runs while convection baking.
- Use Convection Bake for faster and more even multiple-rack cooking of pastries, cookies, muffins, biscuits, and breads of all kinds.

Note:

- Bake cookies and biscuits on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.
- Place the oven racks in positions suggested in the "Tips and Techniques" section.

AIR FRY

The Air Fry mode uses heat from the upper and lower heating elements and hot air movement from the convection fan to circulate hot air inside the oven. This mode is specially designed for oil-free frying, and to produce foods with a crispier exterior than traditional oven cooking. The Air Fry mode is intended for single rack cooking only. Always preheat the oven first and place food centrally near the middle racks.

Setting the Air Fry Mode

For example, to Air Fry at 400°F.

1. Adjust oven rack levels as needed.
2. Press **Air Fry** to select Air Fry mode.
3. Press/hold **+** or **-** to set the air fry temperature to **400°F**.
4. Press **Start**.
--:-- appears in the display, prompting for cooking time to be entered.
5. (Optional) Press/hold **+** or **-** to set the desired cooking time.
6. Press **Start**.

The oven starts to preheat, and PRE appears in the display. Keep the oven door closed, and wait for the oven to preheat to the set temperature.

Note:

- If the oven door is opened at the time **Start** is pressed, the oven will turn on when the oven door is closed.
- When the preheat has completed, the set temperature appears in the display and the indicator tone sounds for a few seconds. If a cooking time is set, the countdown will start.

7. Place the food in the oven.**Note:**

- Do not leave the door open any longer than necessary when placing food. If the door is left open too long for over 3 minutes, the cooking mode will be automatically cancelled.

8. Press **Cancel/Off when cooking is finished, and remove the food from the oven.****Note:**

- The oven fan runs while air frying.
- Use either the provided air fry tray or a dark baking tray with no sides or short sides that does not cover the entire rack. This allows for better air circulation.

BROIL

The Broil mode uses intense heat from the upper heating element to sear foods. This mode works best for tender cuts of meat, fish, and thinly cut vegetables, and is ideal for toasting, melting cheese, browning and searing surface. Food should be placed near the upper racks, and should not be cooked for too long on each side of the food.

Setting the Broil Mode

1. Adjust oven rack levels as needed.

2. Press **Broil** once to select Hi Broil or twice to select Lo Broil.

3. Press **Start**.

The oven starts to preheat, and HI or LO remains in the display. Keep the oven door closed.

Note:

- If the oven door is opened at the time **Start** is pressed, the oven will turn on when the oven door is closed.

4. Place the food in the oven after preheating for 5 - 10 minutes.

Note:

- Do not leave the door open any longer than necessary when placing food. If the door is left open too long for over 3 minutes, the cooking mode will be automatically cancelled.

5. Press **Cancel/Off** when cooking is finished, and remove the food from the oven.

Note:

- This range is designed for closed-door broiling. If the door is opened during broiling, the broil element turns off temporarily. The broil element turns back on automatically once the door is closed.
- The broil heating element is very powerful. Follow recipe directions and monitor food closely to reduce risk of burning food.
- Always use a broiler pan and grid for excess fat and grease drainage. This will help to reduce splatter, smoke, and flare-ups.
- Do not use a broiler pan without a grid. Oil can cause a grease fire.
- Do not cover the grid and broiler pan with aluminum foil. Doing so will cause a fire.

KEEP WARM

The Keep Warm mode uses heat from the lower heating element to maintain oven temperature at around 175°F (79°C). It will keep cooked food warm for serving up to 3 hours after cooking has finished. Cover foods that need to remain moist and do not cover foods that should be crisp. Preheating is not required.

Setting the Keep Warm Mode

1. Adjust oven rack levels as needed.
2. Place the hot food in the oven.
3. Press **Keep Warm** to select Keep Warm mode.
4. Press **Start**.

The oven starts to preheat, and 175F (79°C) remains in the display. Keep the oven door closed.

Note:

- If the oven door is opened when **Start** is pressed, the oven will turn on when the oven door is closed.

5. Press **Cancel/Off** when warming is finished, and remove the food from the oven.

Note:

- Always start with hot food. Do not use to Warm mode to heat cold food.
- It is recommended that food not be kept warm for more than 2 hours.
- The warm mode is intended to keep food warm. Do not use it to cool food down.
- Avoid opening the oven door more than necessary during use. If the door is left open too long for over 3 minutes, the cooking mode will be automatically cancelled.

TIPS AND TECHNIQUES

Bake

Baking is cooking with heated air. The lower element in the oven is used to heat the air but no fan is used to circulate the heat.

Follow the recipe or convenience food directions for baking temperature, time and rack position. Baking time will vary with the temperature of ingredients and the size, shape and finish of the baking utensil.

- For best results, bake food on a single rack with at least 1" - 1½" (2.5 - 3 cm) space between utensils and oven walls.
- Check for doneness at the minimum time.
- Use metal bakeware (with or without a non-stick finish), heatproof glass, glass-ceramic, pottery or other utensils suitable for the oven.
- When using heatproof glass, reduce temperature by 25°F (15°C) from recommended temperature.
- Use baking sheets with or without sides or jelly roll pans.
- Dark metal pans or nonstick coatings will cook faster with more browning. Insulated bakeware will slightly lengthen the cooking time for most foods.
- Do not use aluminum foil or disposable aluminum trays to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven.
- Avoid using the opened door as a shelf to place pans.
- See Troubleshooting for tips on solving Oven Problems.

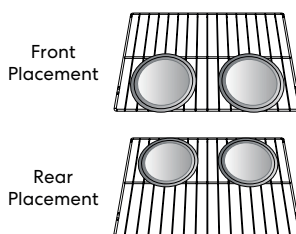
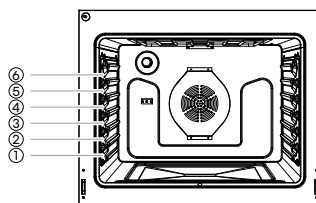
Convection Bake

Convection Bake uses heat from the lower heating element and air movement from the convection fan to enhance cooking efficiency and evenness across multiple racks. Reduce recipe baking temperatures by 25°F (15°C).

- For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. Use shiny aluminum pans for best results unless otherwise specified.
- Heatproof glass or ceramic can be used. Reduce temperature by another 25°F (15°C) when using heatproof glass dishes for a total reduction of 50°F (30°C).

- Dark metal pans may be used. Note that food may brown faster when using dark metal bake ware.
- The number of racks used is determined by the height of the food to be cooked.
- Baked items, for the most part, cook extremely well in convection. Don't try to convert recipes such as custards, quiches, pumpkin pie, or cheesecakes, which do not benefit from the convection-heating process. Use the regular Bake mode for these foods.
- Multiple rack cooking for oven meals is done on rack positions 1, 2, 3, 4, 5, and 6. All six racks can be used for cookies, biscuits and appetizers.

- 2 Rack baking: use positions 2 and 4 or 3 and 5.
- 3 rack baking: use positions 2, 3, and 4 or 1, 3, and 5 or 2, 4, and 6.
- When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cakes on front of upper rack and back of lower rack (See graphic at right). Allow 1" - 1 ½" (2.5 - 4 cm) air space around pans.



- Converting your own recipe can be easy. Choose a recipe that will work well in convection.
- Reduce the temperature and cooking time if necessary. It may take some trial and error to achieve a perfect result. Keep track of your technique for the next time you want to prepare the recipe using convection.
- See Troubleshooting for tips to Solving Baking and Roasting Problems.

Foods recommended for convection bake mode:

- Appetizers, Biscuits, Cakes, Coffee Beans
- Cookies (2 to 4 racks), Yeast Breads
- Cream Puffs, Popovers
- Casseroles, One-Dish Entrées
- Oven Meals (rack positions 2, 3, and 4)
- Air Leavened Foods (Soufflés, Meringue, Meringue-Topped Desserts, Angel Food Cakes, Chiffon Cakes)

Air Fry

The Air Fry mode uses heat from the upper and lower heating elements and air movement from the fans to circulate hot air inside the oven to produce foods with a crispier exterior than traditional oven cooking.

- For best results, use the provided air fry tray and position oven rack so that food is placed centrally near the middle racks.
- If you don't have the air fry tray, place food on a wire rack inside a foil-lined broiler pan or on a dark baking pan with low sides or no sides for better air flow over foods.
- Spread the food out evenly in a single layer. Check food often and shake it or turn it over for crispier results.
- If desired, spray the baking tray or air fry tray with a pan spray. Use an oil that can be heated to a high temperature before smoking, such as avocado, grapeseed, peanut or sunflower oil.
- Place a foil-lined baking tray on the bottom rack to catch the oil falling from the food. For high fat foods like chicken wings, add a few sheets of parchment paper to absorb the fat.
- Foods high in fat will smoke when using the Air Fry mode. Turn on your exhaust hood at a high fan setting before you start Air Fry and leave it on for 15 minutes after you're done. Open a window or sliding glass door, if possible, to make sure the kitchen is well-ventilated.
- Prepared frozen foods may cook faster with the Air Fry mode than stated on the package. Reduce the cooking time by about 20 percent, check food early, and adjust cooking time as needed.

Broil

The Broil mode uses intense heat from the upper heating element to sear foods. The size, weight, thickness, starting temperature, and your preference of doneness will affect broiling times.

- For best results when broiling, use a pan designed for broiling.
- Avoid fatty marinades and sugary glazes. Both of these will increase the amount of smoke you experience. If you would like to use a glaze, apply it at the very end of cooking.

MAINTENANCE

GENERAL CLEANING

IMPORTANT: Before cleaning, make sure all controls are off and the oven and cooktop are cool. Always follow label instructions on cleaning products. Soap, water and a soft cloth or sponge are suggested first unless otherwise noted. Do not use abrasive cleaning products.

Note:

- Do not clean the oven door gasket. The material of the gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.
- Re-engage the anti-tip bracket if range is moved.

GLASS-CERAMIC COOKTOP

- Before using the cooktop for the first time, clean it with a ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.
- Regular use of ceramic cooktop cleaner will help keep the cooktop looking new.
- If any sugar or food containing sugar spills, or plastic or foil melts on the cooktop, remove the material IMMEDIATELY with a metal razor scraper while the cooking surface is still hot to avoid the risk of damage to the glass-ceramic surface. When used correctly, the scraper will not damage the cooktop surface.
- To protect hands from burns, always wear oven mitts or use pot holders while using a scraper on the hot cooking surface.
- If water or food containing water spills, remove the spill IMMEDIATELY with a dry paper towel.
- Do not use scrub pads or abrasive cleaning pads. They may damage your cooktop surface.

Cleaning Method:

- Use ceramic cooktop cleaner on the glass cooktop. Other creams may not be as effective or may scratch, damage or stain the cooktop surface.
- Apply a few drops of cleaner directly to the cooktop.
- Use a paper towel to clean the entire cooktop surface.
- Rinse with clear water and use a dry cloth or paper towel to remove all cleaning residue.

Note:

- Any damage or failure of the product resulting from the items below may not be covered under the Limited Warranty.
 - Sugary spillovers (such as preserves, ketchup, tomato sauce, jellies, fudge, candy, syrups, or chocolate) or melted plastics can cause pitting on the surface of your cooktop.
 - If food or water containing calcium (such as baking powder, wine, milk, spinach, or broccoli) is spilled on the cooktop, it can permanently stain or discolor the surface.

BURNED-ON RESIDUE

- Allow the cooktop to cool.
- For additional protection, after all residue has been removed, polish the entire surface with ceramic cooktop cleaner and a paper towel.

Cleaning Methods:

- Spread a few drops of ceramic cooktop cleaner on the entire burned residue area. Using a non-scratch cleaning pad for ceramic cooktops, rub the residue area, applying pressure as needed. Leave the cleaner on for 10 minutes before rinsing it off.
- Rinse with clear water and wipe the cooktop surface with a clean, dry paper towel. If any residue remains, repeat the steps listed above as needed.

Note:

- Damage to your glass surface may occur if you use scrub pads other than those recommended.

HEAVY BURNED-ON RESIDUE

- Allow the cooktop to cool.
- For additional protection, after all residue has been removed, polish the entire surface with ceramic cooktop cleaner and a paper towel.

Cleaning Methods:

- While the cooktop is still warm, use a single-edge razor blade scraper at approximately a 30° to 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to the razor scraper in order to remove the residue.
- When the cooking surface is completely cooled, spread a few drops of ceramic cooktop cleaner on the entire burned residue area. Using a non-scratch cleaning pad for ceramic cooktops, rub the residue area, applying pressure as needed. Leave the cleaner on for 10 minutes before rinsing it off.
- Rinse with clear water and wipe the cooktop surface with a clean, dry paper towel.

Note:

- Do not use a dull or nicked blade.

COOKTOP SEAL

- Do not use a knife or any sharp object to clean the seal around the outside of the glass-ceramic cooktop.
- Take care to avoid damaging the seal when cleaning the cooktop with a metal razor scraper.

Cleaning Methods:

- To remove burned-on soil from the seal around the outside of the glass-ceramic cooktop, cover the area with a warm, wet cloth to soften the soil.
- After a few minutes, wipe the area clean with a mild, nonabrasive cleaner.

METAL MARKS AND SCRATCHES

- Always use heavier gauge, high-quality cookware on the cooking elements and do not slide it on the ceramic cooktop surface. Even high-quality cookware can scratch the cooktop surface.
- Any cookware that has a rough or dirty bottom can mark and scratch the cooktop surface. Always start with clean cookware.
- Do not use cookware if there is foreign matter on the cooktop surface. Always clean the cooktop surface before cooking.

Cleaning Methods:

- Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface. These marks are removable using the ceramic cooktop cleaner with a non-scratch cleaning pad for ceramic cooktops.
- If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop. This should be removed immediately before heating again or the discoloration may be permanent.

Note:

- Any damage or failure of the product resulting from the items above may not be covered under the Limited Warranty.

EXTERIOR STAINLESS STEEL SURFACES

- To avoid scratches, do not use steel wool pads.
- Use warm sudsy water or a stainless steel cleaner or polish. Follow the cleaner instructions for cleaning the stainless steel surface.
- Rub in direction of grain to avoid damaging.

Cleaning Methods:

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

Note:

- To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, cooktop polishing cream, steel-wool pads, gritty washcloths or some paper towels. Damage may occur, even with one-time or limited use.

COOKTOP CONTROL KNOBS

- Do not use abrasive cleansers, strong liquid cleaners, plastic scouring pads or oven cleaners on the manifold panel. Doing so will damage the finish.
- Do not try to bend the knobs by pulling them up or down, and do not hang a towel or other objects on them. This can damage the gas valve shaft.
- The control knobs may be removed for easy cleaning.
- To clean the knobs, make sure that they are in the OFF position and pull them straight off the stems.
- To replace the knobs, make sure the knob has the OFF position centered at the top, and slide the knob directly onto the stem.

Cleaning Method:

- Use a damp cloth and mild soapy water or a 50/50 solution of vinegar and water.
- Rinse with clean water and polish dry with a soft cloth.

Note:

- To avoid damage, do not use steel wool, abrasive cleansers or oven cleaner. Do not soak knobs.

CONTROL PANEL

- It's a good idea to wipe the control panel after each use.
- To avoid damage to the control panel, do not use abrasive cleaners, steel-wool pads, gritty washcloths, or abrasive paper towels.
- To prevent activating the control panel during cleaning, activate the control lock or disconnect power to the appliance.

Cleaning Method:

- Glass cleaner and soft cloth or sponge: Apply glass cleaner to soft cloth or sponge, not directly on panel.
- Clean up splatters with a damp cloth using a glass cleaner.

OVEN DOOR

- Do not immerse the door in water.
- You may use a glass cleaner on the outside glass of the oven door. Do not spray water or glass cleaner on the door vents.
- Apply glass cleaner to soft cloth or sponge, not directly on panel.
- Do not use oven cleaners, cleaning powders, or harsh abrasive cleaning materials on the outside of the oven door.
- Do not clean the oven door gasket. The oven door gasket is made of material that is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.

Cleaning Method:

- Use soapy water to thoroughly clean the oven door. Rinse well.

OVEN RACKS

- All racks can be washed with warm, soapy water.

Cleaning Method:

- Clean with warm, soapy water, or with a mild, abrasive cleaner.
- Rinse with clean water and dry.

OVEN CAVITY

- Do not use oven cleaners, abrasive cleaners, strong liquid cleansers, steel wool, scouring pads, or cleaning powders on the interior of the oven.
- When cleaning surfaces, make sure that they are at room temperature.
- Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain. Staining, etching, pitting or faint white spots can result.

Cleaning Method:

- Clean with a mild soap and water or vinegar and water solution.
- Rinse with clean water and dry with a soft cloth.
- Use Steam Clean function regularly to clean light soil.

Note:

- Do not clean the oven door gasket.

STORAGE DRAWER

- Check that storage drawer is cool and empty before cleaning.

Cleaning Method:

- Clean with a damp towel and mild detergent.

Note:

- Do not use scrub pads or abrasive cleaning pads.
- Most cleaning can be done with the drawer in place; however, the drawer may be removed if further cleaning is needed. See "Removing/Assembling Storage Drawer" section in the Installation Instructions manual.

STEAM CLEAN

The Steam Clean feature helps lift soils without harsh chemicals, and it runs using only water in low temperatures to help loosen light soils before hand cleaning. Clean the oven regularly using the Steam Clean feature to prevent heavy, burnt-on soil from building up in the oven.

BEFORE STARTING STEAM CLEAN

- Allow the oven to cool to room temperature before using the Steam Clean cycle. If your oven cavity is above 150°F (65°C), HOT will appear in the display, and the Steam Clean cycle will not be activated until the oven cavity cools down.
- The range should be level to ensure that the bottom surface of the oven cavity is entirely covered by water at the beginning of the Steam Clean cycle.
- For best results, use distilled or filtered water. Tap water may leave mineral deposits on the oven bottom.
- Soil baked on through several cooking cycles will be more difficult to remove with the Steam Clean cycle.
- Do not open the oven door during the Steam Clean cycle. Water will not get hot enough if the door is opened during the cycle.

SETTING STEAM CLEAN

Start with oven at room temperature.

1. Remove oven racks and accessories from the oven. Scrape off and remove any burnt-on debris with a plastic scraper.
2. Fill a spray bottle (10 oz or 300 ml) with water and use the spray bottle to thoroughly spray the inside surfaces of the oven. Use at least 1/5 (2 oz or 60 ml) of the water in the bottle to completely saturate the soil on both the walls and in the corners of the oven.

Note:

- Do not spray water directly on the door. Doing so will result in water dripping to the floor.

3. Spray or pour the remaining water (8 oz or 240 ml) onto the bottom center of the oven cavity. The indentation on the oven bottom should be fully covered to submerge all soils. Add water if necessary.
4. Close the oven door.
5. Press and hold **Broil** and **Cook Time** at the same time to select Steam Clean mode.

Note:

- If your oven cavity is above 150°F (65°C), HOT will appear in the display, and the Steam Clean cycle will not be activated until the oven cavity cools down.

6. Press **Start**.

The Steam Clean cycle will run for 25 minutes by default. Keep the oven door closed.

Note:

- If the oven door is opened at the time **Start** is pressed, the oven will turn on when the oven door is closed.
- Press **Cancel/Off** to cancel Steam Clean at any time.

7. After the cleaning cycle and during hand cleaning, enough water should remain on the oven bottom to completely submerge all soils. Add water if necessary.

Note:

- Place a towel on the floor in front of the oven to capture any water that may spill out during hand-cleaning.

8. Clean the oven cavity immediately after the Steam Clean cycle by scrubbing with a wet, non-scratch scouring sponge or pad. (The scouring side will not scratch the finish.)

Note:

- If some light soils remain, repeat the above steps, making sure to thoroughly soak the soiled areas.

9. Once the oven cavity is cleaned, wipe any excess water with a clean dry towel. Replace racks and any other accessories.

Note:

- The cavity gasket may be wet when the Steam Clean cycle finishes. This is normal. Do not clean the gasket.
- If mineral deposits remain on the oven bottom after cleaning, use a cloth or sponge soaked in vinegar to remove them.

TROUBLESHOOTING

BEFORE CALLING FOR SERVICE

Review this section before calling for service; doing so will save you both time and money.

RANGE PROBLEMS

Problem	Possible Causes & Solutions
Appliance does not operate.	Cord is not plugged in correctly. • Make sure cord is plugged correctly into outlet. Check circuit breakers.
	Service wiring is not complete. • Contact your electrician for assistance.
	Power outage. • Check house lights to be sure. Call your local electric company for service.
Range is not level.	Poor installation. • Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the oven rack is level. • Be sure floor is level and strong and stable enough to adequately support range. • If floor is sagging or sloping, contact a carpenter to correct the situation.
	Kitchen cabinet alignment may make range appear unlevel. • Be sure cabinets are square and have sufficient room for range clearance.

Problem	Possible Causes & Solutions
Cannot move appliance easily. Appliance must be accessible for service.	Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible.
	Carpet interferes with range. Provide sufficient space so range can be lifted over carpet.
	Anti-tip device engaged. Uninstall the anti-tip device to move the range. Reengage the anti-tip device after pulling the range out for cleaning, service, or any other reason.

COOKTOP PROBLEMS

Problem	Possible Causes & Solutions
Surface units do not work properly.	A fuse in your home may be blown or the circuit breaker tripped. Replace the fuse or reset the circuit breaker.
	Cooktop controls improperly set. Check to see the correct control is set for the surface unit you are using.
Surface units will not maintain a rolling boil or cooking is not fast enough.	Improper cookware being used. Use pans which are flat and match the diameter of the surface unit selected.
	In some areas, the power (voltage) may be low. Cover pan with a lid until desired heat is obtained.
Frequent cycling on and off of surface units.	The element cycle on and off to maintain the heat setting. This is normal.
Areas of discoloration on the cooktop.	Food spillovers not cleaned before next use. See "Cleaning" in the "Maintenance" section.

Problem	Possible Causes & Solutions
Scratches or abrasions on cooktop surface.	Coarse particles such as salt or sand between cooktop and utensils can cause scratches. • Be sure the cooktop surface and bottoms of utensils are clean before using. Small scratches do not affect cooking and will become less visible with time.
	Cleaning materials not recommended for glass-ceramic cooktop have been used. • See "Cleaning" in the "Maintenance" section.
	Cookware with rough bottom has been used. • Use smooth, flat-bottomed cookware.
Metal marks.	Scraping of metal utensils on cooktop surface. • Do not slide metal utensils on cooktop surface. Use a glass-ceramic cooktop cleaning crème to remove the marks. See "Cleaning" in the "Maintenance" section.
Brown streaks or specks.	Boilovers are cooked onto surface. • Use a blade scraper to remove soil. See "Cleaning" in the "Maintenance" section.
Cooktop surface displays a letter or a symbol.	Surface units are synchronized, pan sensor is detecting proper cookware, surface is hot, or system error detected. • See "Element Display" in the "Cooktop" section.

OVEN PROBLEMS

Problem	Possible Causes & Solutions
Oven will not work.	Plug on range is not completely inserted in the electrical outlet. • Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped. • Replace the fuse or reset the circuit breaker.
	Oven controls improperly set. • See "Oven" in the "Operation" section.
	Oven too hot. • Allow the oven to cool to below locking temperature.
Oven smokes excessively during broiling.	Control not set properly. • See "Oven" in the "Operation" section.
	Meat too close to the element. • Reposition the rack to provide proper clearance between the meat and the element. Preheat broil element for searing.
	Meat not properly prepared. • Remove excess fat from meat. Cut remaining fatty edges to prevent curling.
	Insert on broiler pan wrong side up and grease not draining. • Always place the grid on the broiler pan with ribs up and slots down to allow grease to drip into the pan.
	Grease has built up on oven surfaces. Old grease or food spatters cause excessive smoking. • Regular cleaning is necessary when broiling frequently.
Steam is exhausted through the oven vent.	Cooking foods with high moisture produces steam. • This is normal.

Problem	Possible Causes & Solutions
Food does not bake or roast properly.	Oven controls improperly set. • See "Oven" in the "Operation" section.
	Rack position is incorrect or the rack is not level. • See "Oven" in the "Operation" section.
	Incorrect cookware or cookware of improper size being used. • See "Oven" in the "Operation" section.
	Oven sensor needs to be adjusted. • See "Adjusting the Oven Thermostat" in the "Oven Settings" section.
Food does not broil properly.	Oven controls improperly set. • Make sure you select the Broil mode properly.
	Improper rack position being used. • See "Broil" in the "Oven" section.
	Cookware not suited for broiling. • Use broiling pan and grid.
	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended. • See "Oven" in the "Operation" section.
Oven temperature too hot or too cold.	Oven sensor needs to be adjusted. • See "Adjusting the Oven Thermostat" in the "Oven Settings" section.
Burning or oily odor emitting from the vent.	This is normal in a new oven. • This will disappear in time.
Moisture collects on oven window or steam comes from oven vent.	This happens when cooking foods high in moisture. • This is normal.
	Excessive moisture was used when cleaning the window. • Do not use excessive moisture when cleaning the window.

Problem	Possible Causes & Solutions
Oven control displays any E or F error code.	Electronic control has detected a fault condition. • Turn off the oven function you are using to clear the display and stop beeping. Reprogram oven. If fault recurs, record error code and contact a service agent.
Lock icon is on in the display when you want to cook.	The oven is locked because of the Control Lock feature. • Deactivate the Control Lock / Lockout feature.
Oven light does not work.	It is time to replace the lamp or the lamp is loose. • Visit www.cosmoappliances.com or reference the contact information at the end of this manual to purchase replacement parts.
"Crackling" or "popping" sound.	This is the sound of the metal heating and cooling during cooking. • This is normal.

DRAWER PROBLEMS

Problem	Possible Causes & Solutions
Drawer does not slide smoothly or drags.	The drawer is out of alignment • Fully extend the drawer and push it all the way back in.
	The drawer is overloaded or the load is unbalanced • Reduce load weight. • Redistribute drawer loads.

ERROR CODES

ELEMENT DISPLAY

Error Code	Description
E0	IGBT overheating.
E2	Low input voltage.
E3	High input voltage.
E4	Surface temperature sensor (NTC2) failure.
E7	Surface temperature sensor (NTC1) open circuit.
E8	Surface temperature sensor (NTC1) short circuit.
E9	Surface temperature sensor (NTC2) open circuit.
EE	Surface temperature sensor (NTC2) short circuit.
F	Surface element communication error.

OVEN DISPLAY

Error Code	Description
F1E1	System communication failure.
F3E1	Oven cavity sensor circuit error (open/short).
F3E2	Problem with the oven temperature sensor receptacle on PCB.
F3E3	Oven is not heating after a cooking mode has started for 15 minutes.
F6E5	Oven temperature has exceeded 649°F (343°C) preset maximum threshold.

LIMITED WARRANTY

WARRANTY AND SERVICE

To receive warranty service, your product must be registered. To register and review full warranty details, visit:

www.cosmoappliances.com/warranty

Scan to Register



CUSTOMER SUPPORT

To contact customer service for assistance, visit:

www.cosmoappliances.com/chat

Scan to Contact



IMPORTANT

Do Not Return This Product to The Store

If you have a problem with this product, please contact Customer Support at

+1 (888) 784-3108

Dated proof of purchase, model #, and serial # required for warranty service.

IMPORTANT

Ne pas Réexpédier ce Produit au Magasin

Pour tout problème concernant ce produit, veuillez contacter le service des consommateurs Customer Support au

+1 (888) 784-3108

Une preuve d'achat datée est requise pour bénéficier de la garantie.

IMPORTANTE

No regrese este producto a la tienda

Si tiene algún problema con este producto, por favor contacte el ayuda al cliente al

+1 (888) 784-3108

(Válido solo en E.U.A.)

Necesita una prueba de de compra fechada, número de modelo y de serie para el servicio de la garantía.



Correct disposal of this product:

This marking indicates that this appliance should not be disposed with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.

MEMO





Cosmo is constantly making efforts to improve the quality and performance of our products, so we may make changes to our appliances without updating this manual.

Electronic version of this manual is available at:
www.cosmoappliances.com