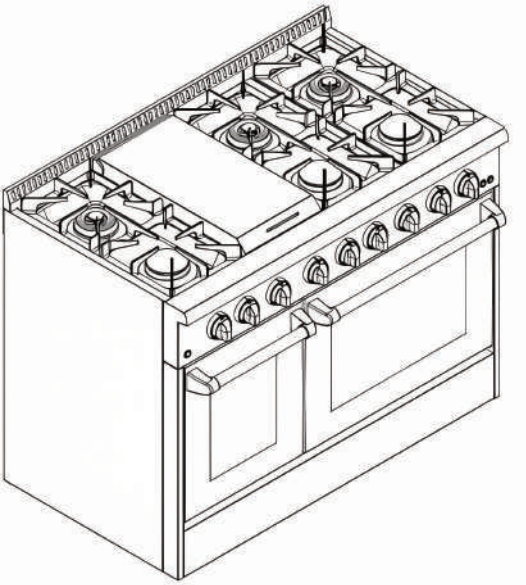
COSMO

DUAL FUEL RANGE

COS-DFRL486GK



SLIDE-IN RANGE

USER & INSTALLATION 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.24.04

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

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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:

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

⚠ CAUTION — 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.

In the State of Massachusetts, the following installation instructions apply:

- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gasfitter qualified or licensed by the State of Massachusetts.
- If using a ball valve, it shall be a T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet (91.5 cm).

⚠ WARNING

Electrical Shock Hazard

- Before removing a faulty oven light bulb, make sure you turn OFF the power to the range at the main fuse or circuit breaker panel. If you don't know how to do this , contact an electrician.
- Do not remove the kick strip grate due to electrical wires behind it. The kick strap grate should only be removed by a qualified technician.
- This appliance is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded power outlet. Do not under any circumstances cut or remove the grounding prong from this plug.

Proper Installation - The range, 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. In Canada, the range must be electrically grounded in accordance with Canadian Electrical Code. Be sure the range is properly installed and grounded by a qualified technician.

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

California Proposition 65 Warning

⚠ **WARNING:**

Cancer and Reproductive Harm - www.P65Warnings.ca.gov.

⚠ WARNING



FIRE AND EXPLOSION HAZARD

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.
  - Clear the room, building, or area of all occupants.
  - 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.

⚠ WARNING

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

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

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

⚠ WARNING

- Gas leaks cannot always be detected by smell. Gas suppliers recommend that you use a gas detector approved by UL or CSA. For more information, contact your gas supplier.
- Do not install a ventilation system that blows air downward toward this cooking appliance. This type of ventilation system may cause ignition and combustion problems with this cooking appliance resulting in personal injury or unintended operation.
- 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.
- Proper installation is the responsibility of the installer. Any adjustment and service should be performed only by qualified range 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.
- According to the United States Department of Agriculture: DO NOT hold foods at temperatures between 40°F to 140°F more than 2 hours. Cooking raw foods below 275°F is not recommended.

ANTI-TIP DEVICE

⚠ WARNING

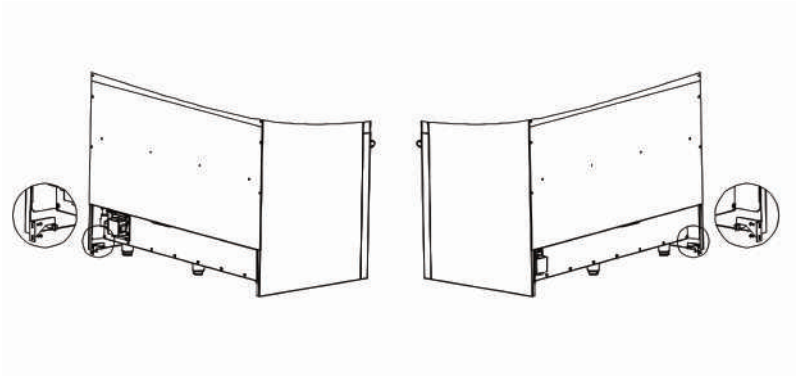


TIP OVER HAZARD

- 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 floor-mounting anti-tip bracket or rear range pin is engaged under the wall-mounting anti-tip bracket.
- Re-engage the anti-tip bracket if range is moved.
- Do not operate the 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 floor-mounting anti-tip bracket or rear range pin is under the wall-mounting 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.
- **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.
- **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 range.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the range.
- 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.
- Storage in or on Range – Flammable materials should not be stored in an oven or near surface units.
- This appliance is not intended for storage.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- 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.
- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
- 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.
- Disconnect power before servicing.
- 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.
- Injuries may result from misuse of appliance doors or drawers such as stepping, leaning, or sitting on the doors or drawers.
- 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.
- Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil. This instruction is based on safety considerations.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- Do not use replacement parts that have not been recommended by the manufacturer (e.g. parts made at home using a 3D printer).
- 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 Opening Door – Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- Keep Oven Vent Ducts Unobstructed.
- Never broil with door open. Open-door broiling is not permitted due to overheating of control knobs.
- 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.
- Care must be taken to prevent aluminum foil and meat probes from contacting heating elements.
- 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 cooktop, burners, grates, oven vent openings and surfaces near these openings, oven doors, windows of oven doors, and crevices around the oven doors.
- Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.
- Have the installer show you the location of the range gas shut-off valve and how to turn it off if necessary.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- 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.
- 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.

For units with ventilating hood –

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

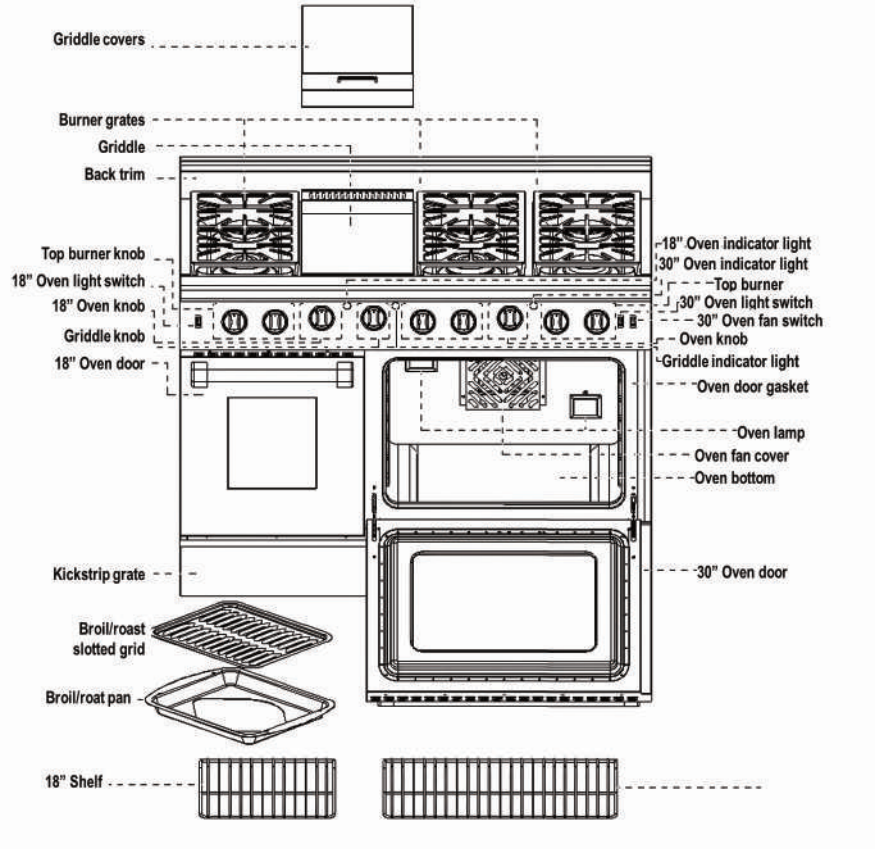
For self-cleaning ranges –

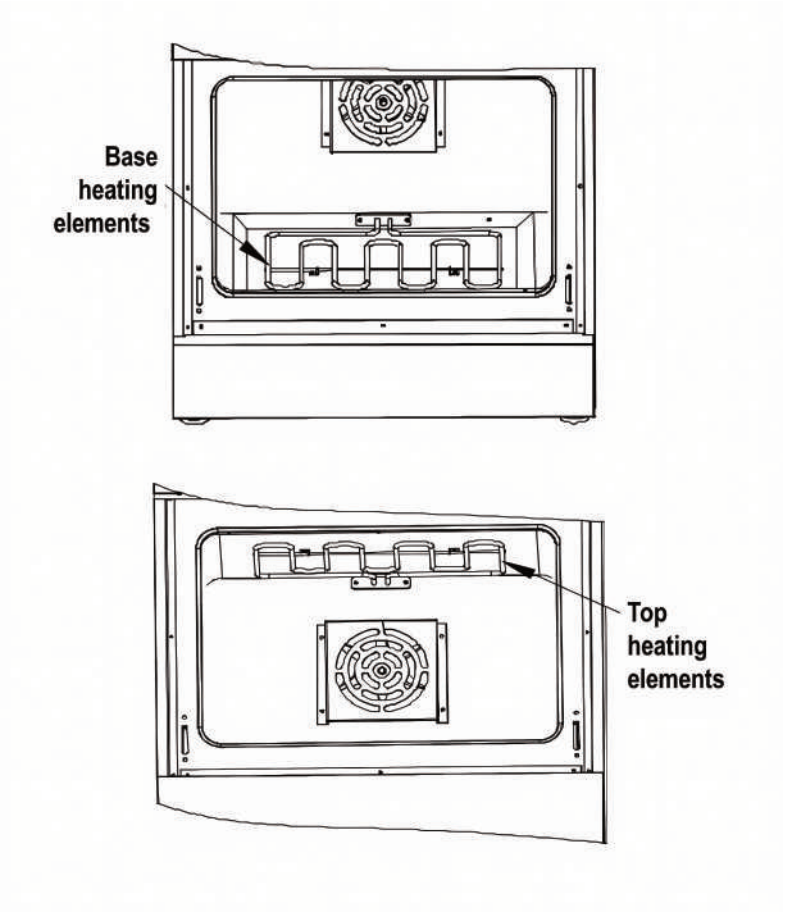
- Before Self-Cleaning the Oven – Remove broiler pan and other utensils. Wipe off all excessive spillage before initiating the cleaning cycle.
- Wait for the oven to cool before removing contents and cleaning the oven.
- In the event of ignition inside the oven during self-clean, turn off the oven and wait for the fire to extinguish. DO NOT FORCE THE DOOR OPEN.
- 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.
- Some birds are extremely sensitive to the fumes produced during a self-clean cycle. Move birds to another well-ventilated room.

READ AND SAVE THESE INSTRUCTIONS

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.





- Top Heating Element: 3500W
- Base Heating Element: 2500W

NOTE:

- To purchase replacement parts or any other accessories, please visit www.cosmoappliances.com or reference the contact information at the end of this manual.

COOKTOP EQUIPMENT

Model	2000 BTU	5000 BTU	8000 BTU	Griddle 5000 BTU
COS-DFRL486GK	2	2	2	1

INSTALLATION INSTRUCTIONS

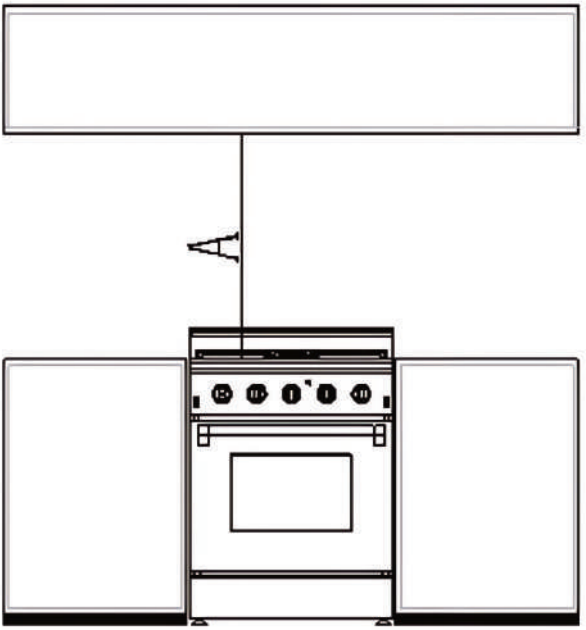
⚠ WARNING



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 floor-mounting anti-tip bracket or rear range pin is engaged under the wall-mounting anti-tip bracket.
- Re-engage the anti-tip bracket if range is moved.
- Do not operate the range without anti-tip bracket installed and engaged.
- Failure to follow these instructions can result in death or serious burns to children and adults.

- To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood or microwave hood combination that projects horizontally a minimum of 5" (12.7 cm) beyond the bottom of the cabinets.



A= 30 inches minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet
A= 24 inches minimum when bottom of wood or metal cabinet is protected by not less than 1/4-inch-thick flame-retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015-inch-thick stainless steel, 0.024-inch-thick aluminum, or 0.020-inch-thick copper.

POSITIONING OF RANGE

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

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

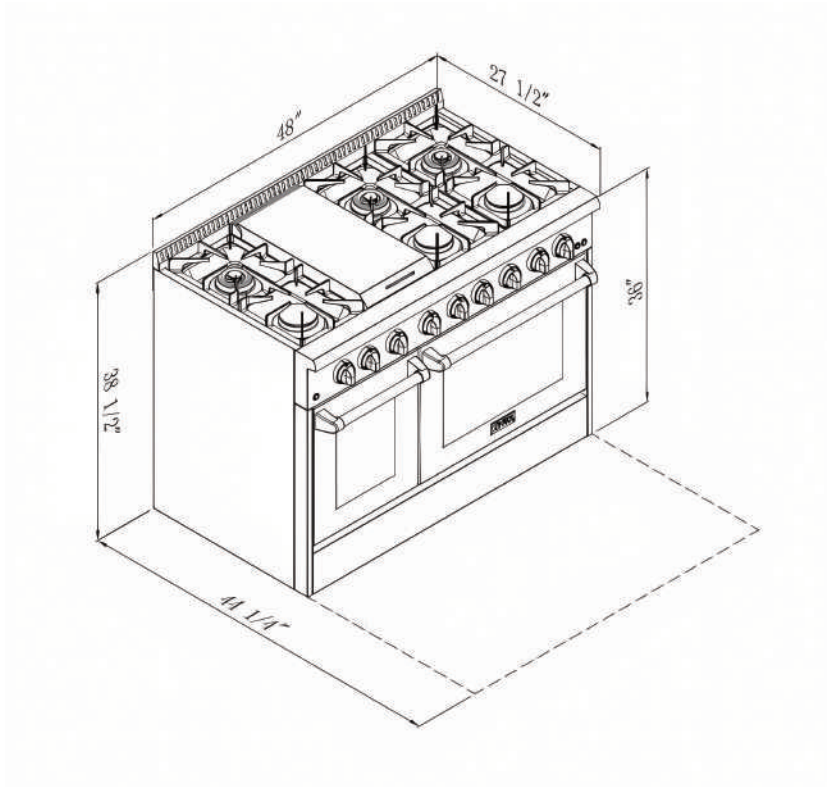
• DO NOT INSTALL CLOSER THAN 12 MM FROM ANY ADJACENT SURFACE.

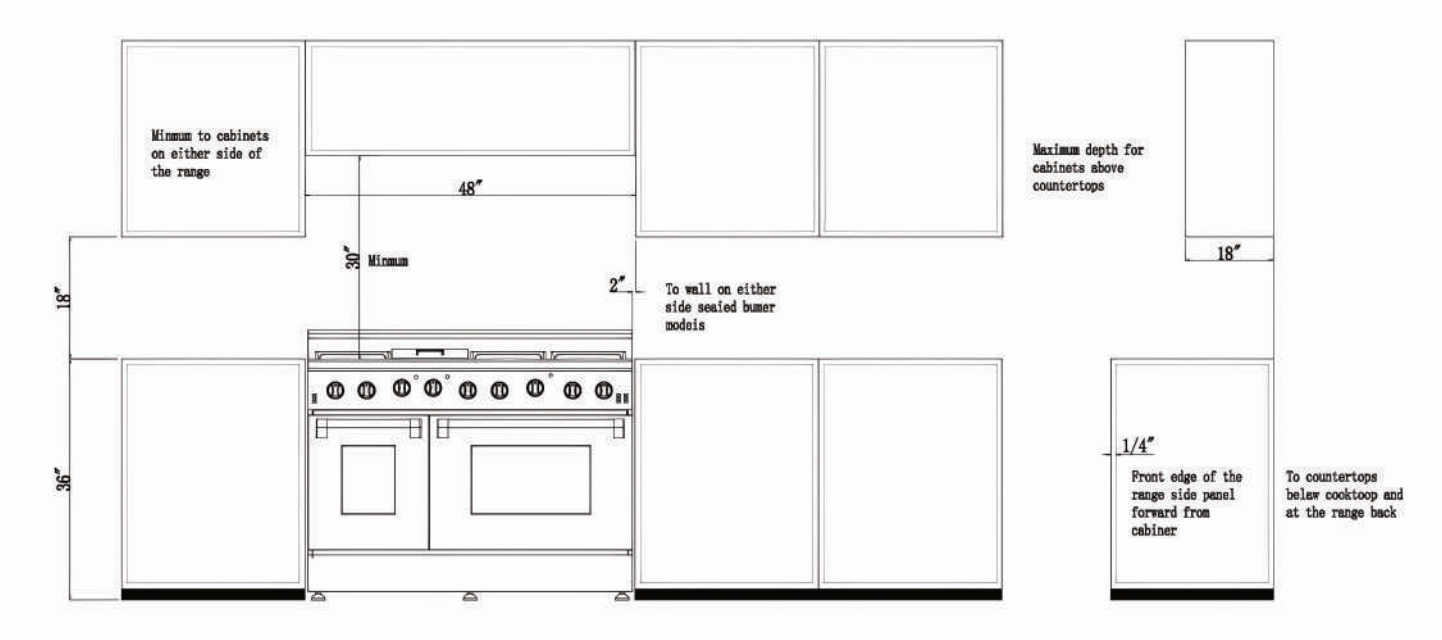
• The minimum distance from the side of the range above the counter top to combustible sidewalls must beat least 18 inches.

• The maximum depth of cabinets installed above cooktops be 13 in (330mm).

DIMENSIONS AND CLEARANCE

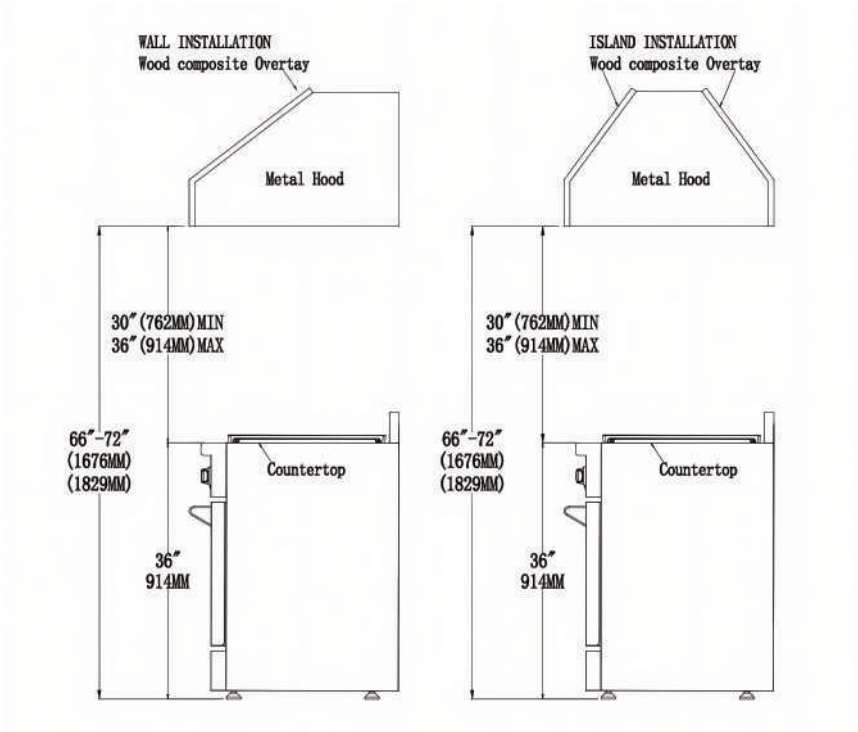
The depth of the range is 27 1/2" (69.8 cm) overall.
The range may be installed flush to the rear wall.




Minmum to cabinets on either side of the range
48″
30″ Minmum
18″
36″
2″
To wall on either side sealed burner models
Maximum depth for cabinets above countertops
18″
1/4″
Front edge of the range side panel forward from cabiner
To countertops below cooktoop and at the range back

TOP HOOD AND CABINET SPECIFICATIONS

Condition	Minimum Clearance Allowed
Clearance between the top of the cooking surface and the bottom wood or metal cabinet that is protected by not less than: **1/4-inch-thick flame-retardant millboard covered with not less than:** • No. 28 MSG sheet steel or • 0.015-inch-thick stainless steel or • 0.024-inch-thick aluminum or • 0.020-inch-thick copper	24"
Dual fuel range minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet.	36"



IMPORTANT NOTES TO THE INSTALLER

1. Read all instructions contained in these installations before installing range.
2. Remove all packing material from the oven compartments before connecting the electrical supply to the range.
3. Anti-tip brackets MUST be installed.
4. Observe all governing codes and ordinances.
5. Be sure to leave these isntructions with the consumer.

IMPORTANT NOTE TO CONSUMER

Keep these instructions with your owner's guide for future reference.

IMPORTANT SAFETY INSTRUCTIONS TO INSTALLER

Keep these instructions with your owner's guide for future reference.

1. Installation of this range must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1-latest edition.
2. This range has been designed certified by the American Gas Association. As with any appliance using gas and generating heat, there are certain safety precautions you should follow. You will find them in the Use and Care Guide, read it carefully.
3. Air curtain or other overhead hoods, which operate by blowing a downward air flow onto a range, shall not be used in conjunction with gas ranges other than when the hood and range have designed, tested and listed by an independent test laboratory for use in combination with each other.
4. Be sure your range is installed and grounded properly by a qualified installer or service technician.
5. This range must be electrically grounded in accordance with local codes or, in their absence, with the National Electrical Code ANSI/NFPA No. 70-latest edition.
6. The installation of appliances designed for manufactured (mobile) home installation must conform with Manufactured Home Construction and Safety Standard, title 24CFR, part3280 [Formerly the Federal Standard for Mobile Home Construction and Safety, title 24, HUD (part 280)] or when such standard is not applicable, the Standard for Manufactured Home Installation 1982 (Manufactured Home Sites, Communities and Setups), ANSI Z225.1/NFPA 501A latest edition, or with local codes.
7. Make sure the wall coverings around the range can withstand the heat generated by the range.
8. Before installing the range in an area covered with linoleum or any other synthetic floor covering, make sure the floor covering can withstand heat at least 90°F / 32°C above room temperature without shrinking, warping or discoloring. Do no install the range cover carpeting unless you place an insulating pad or sheet of 1/4" (6.4 mm) thick plywood between the range and carpeting.

9. Do not obstruct the flow of combustion air at the oven vent nor around the base or beneath the lower front panel of the range. Avoid touching the vent openings or nearby surfaces as they may become hot while the oven is in operation. This range requires fresh air for proper burner combustion.
10. Never leave children alone or unattended in the area where an appliance is in use. As children grow teach them the proper, safe use of all appliances. Never leave the oven door open when the range is unattended.
11. Stepping, leaning or sitting on the door(s) or drawer of this range can result in serious injuries and can also cause damage to the range.
12. Do not store items of interest to children in the cabinets above the range. Children could be seriously burned climbing on the range to reach items.
13. To eliminate the need to reach over the surface units, cabinet storage space above the units should be avoided.
14. Adjust surface burner flame size so it does not extend beyond the edge of the cooking utensil.
15. Excessive flame is hazardous.
16. Do not use the oven as a storage space. this creates a potentially hazardous situation.
17. Never use your range for warming or heating the room. Prolonged use of the range without adequate ventilation can be dangerous.
18. Do not store or use gasoline or other flammable vapors and liquids near this or any other appliance. Explosions or fires could result.
19. In the event of an electrical power outage, the surface burners can be lit manually. To light a surface burner, hold a lit match to the burner head and slowly turn the Surface control knob to Lite. Use caution when lighting surface burners manually.

MODEL AND SERIAL NUMBER LOCATION

Find the model and serial numbers on the CSA label in the bottom right-hand corner of the backboard. Note these numbers down for future reference in the space provided in section "Warranty and Service".

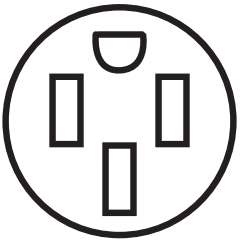
ELECTRICAL INSTALLATION

POWER SUPPLY CORD KIT

Electrical Requirements, Connection & Grounding Guidelines

The plug is not included in the package. Please purchase this plug from your local appliance store.

This appliance is manufactured ready to be installed with a 4-wire cord set. A 3-Pole, 4-Conductor Cord Kit with NEMA Type 14-50R, 50 Amperes dedicated circuit and marked for use with ranges is recommended by the manufacturer for Cosmo Ranges.



4-wire receptacle (14-50R)

Requires a minimum of 50 Amperes with 220 Volts.
We recommend A 3-Pole, 4-Conductor Cord Kit with NEMA Type 14-50R.

⚠ WARNING

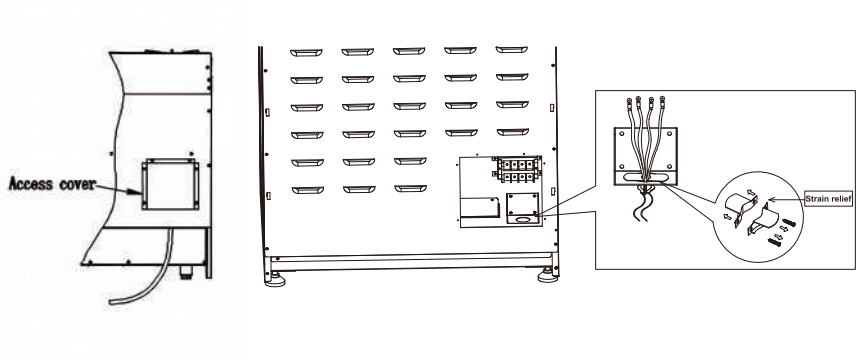
Risk of fire or electrical shock exists if an incorrect size range cord kit is used, the installation instructions are not followed, or the strain relief bracket is discarded.

Terminal on end of wires must be either closed loop or open spade lug with upturned ends. Cord must have strain-relief clamp.

⚠ CAUTION

Do not loosen the nuts which secure the factory-installed range wiring to terminal block while connecting range. Electrical failure or loss of electrical connection may occur.

ACCESS TO TERMINAL BLOCK



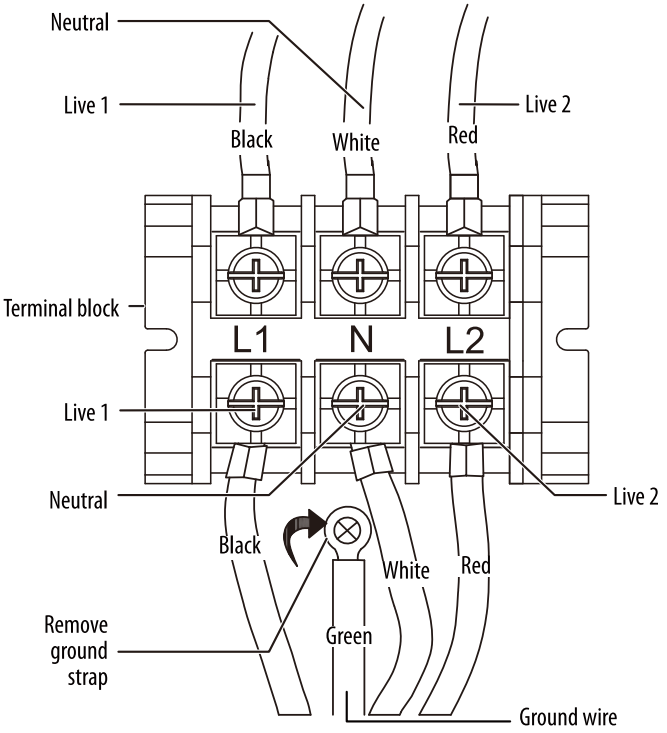
⚠ WARNING

- Electrical ground is required on this appliance.
- Do not connect the electrical supply until appliance is permanently grounded.
- This appliance must be connected to a grounded, metallic, permanent wiring system, or a grounding connector should be connected to the grounding terminal or wire lead on the appliance. Failure to do any of the above could result in a fire, personal injury or electrical shock. See below for more information on electrical grounding.

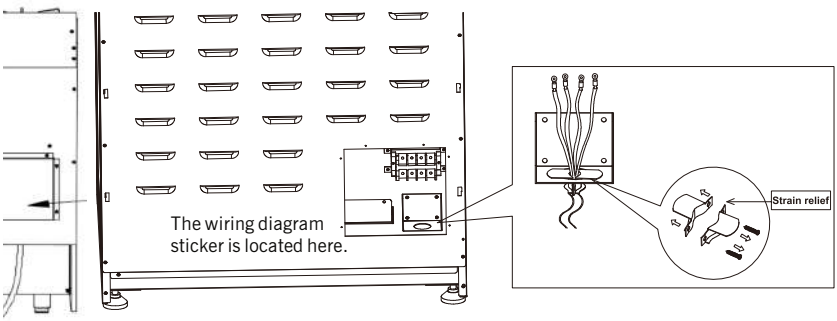
ELECTRICAL CONNECTION

Four Conductor Wire Connection to Range

1. Remove the screws at the lower end of the rear access cover and take it down to expose range terminal connection block.
2. Remove the screws to loosen the cable clamp and pass through the four-conductor wire from the bottom of the range.
3. Loosen the screws on the terminal block and connect the wire to the terminals, then tighten the screws of the cable clamp and terminal block, Make sure to match the wire and terminals by color.
4. Put back the terminal cover and tighten the screws.



The wiring diagram for the terminal connection block is on the access cover.



ELECTRICAL POWER SUPPLY REQUIREMENTS

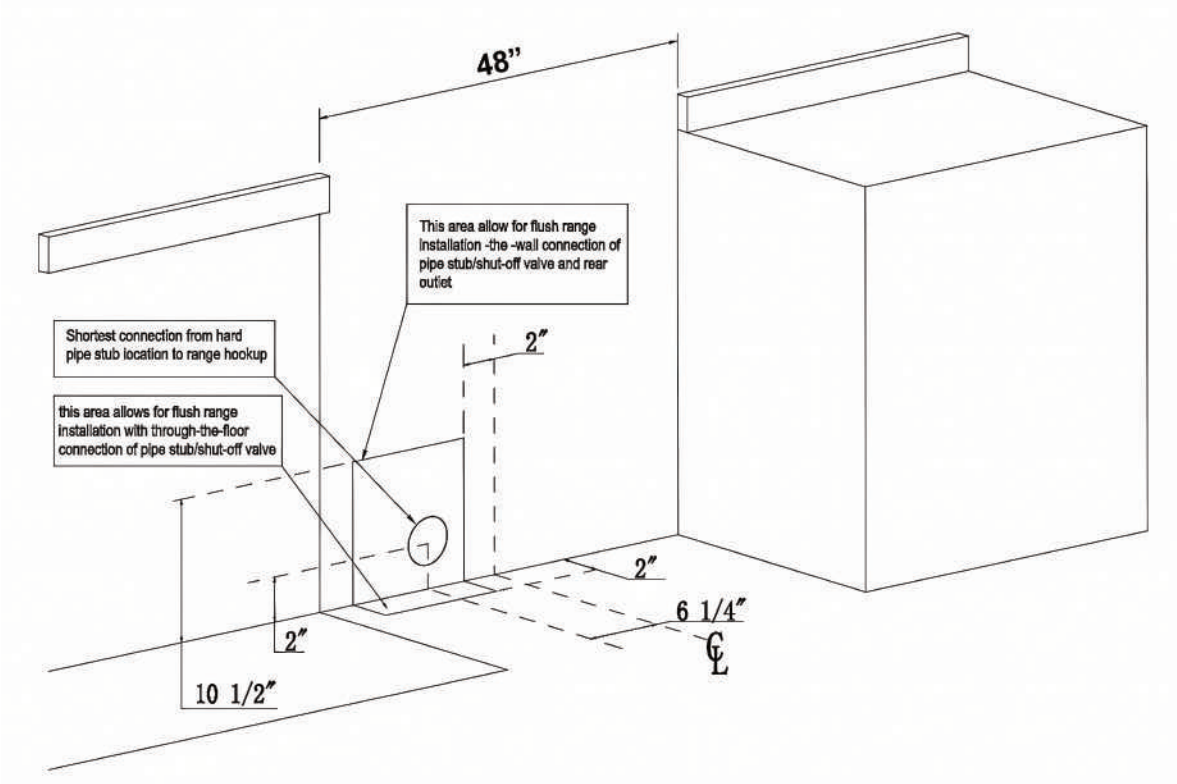
Your range must be electrically grounded in accordance with local codes or in the absence of local codes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition).

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

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

This appliance must be supplied with the proper voltage and frequency, and connected to an individual (dedicated to the appliance), properly grounded, 40 amp (minimum) branch circuit protected by a circuit breaker or time-delay fuse.

A 4-wire, 220 VAC or 240 VAC, 60 hertz electrical system must be used. It is the personal responsibility of the range owner to provide the correct electrical service for this range.


48”
This area allow for flush range installation -the -wall connection of pipe stub/shut-off valve and rear outlet
Shortest connection from hard pipe stub location to range hookup
this area allows for flush range installation with through-the-floor connection of pipe stub/shut-off valve
2″
2″
6 1/4″
2″
10 1/2″

ELECTRICAL GROUNDING INSTRUCTIONS

⚠ WARNING

This indoor gas and electric cooking appliance is to be equipped with a 4-prong grounding plug for your protection against shock hazard a should be plugged directly into a properly grounded receptacle. Improper connection of the equipment-grounding conductor can result in a risk of electric shock. Check with a qualified electrician or service technician if you are in doubt as to whether the appliance is properly grounded. Do no modify the power supply cord plug. If it will not fit the outlet, have a proper outlet installed by a qualified electrician.

⚠ CAUTION

Label all wires prior to disconnecting when servicing controls.

GAS SUPPLY REQUIREMENT

Installation of this range must conform with local codes, or in the absence of local codes, with national Fuel Gas Code, ANSIZ223.1 / NFPA 54. In Canada, installation must conform to the current natural Gas Installation / code, CAN 1-1.1-M81 and with local does where applicable. This range has been designed-certified according to ANSIZ21.1a, latest edition.

	LP Gas in.w.c.	Natural Gas in.w.c.
Maximum gas supply pressure	13.0	10.0
Appliance regular is set at	10.0	5.0

• Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors.

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

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

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

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

CONNECT RANGE TO GAS SUPPLY

1. Install a manual gas line shut-off valve in the gas line in an easily accessed location outside the range in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance.

Install male 1/2-inch flare union adapter to 1/2-inch NPT internal thread elbow at inlet of regulator. On models equipped with standard twin burners, install the male pipe thread end of the 1/2-inch flare union adapter to the 1/2-inch NPT internal thread at inlet of pressure regulator. Use a wrench on the regulator fitting to avoid damage.

2. Install male 1/2-inch or 3/4-inch flare union adapter to the NPT internal thread of the manual shut-off valve, be careful when securing the shut-off valve to keep it from turning.
3. The gas supply pressure for checking the regulator setting is 6 in.w.c. (Natural Gas) and 11 inch.w.c. (LP Gas) connect flexible gas line connector to the regulator on the range. Position range to permit connection at the shut-off valve.
4. When all connections have been made, make sure all range controls are in the position and turn on main gas supply valve.
5. Leak testing of the appliance shall be conducted according to the manufacturer's instructions. Use some soap water (50% water and 50% soap) or a leak detector at all joints and connections to check for leaks in the system. Do not use a flame to check for gas leaks.
6. The appliance must be isolated from the building's gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than 1/2 psig(3.5kPa).

AFTER INSTALLATION:

1. Check ignition of cooktop burners.
2. Check ignition of oven burner.
3. Visually check tubular burner (oven burner) re-ignition to be sure both rows of burner ports are relighting each time.
4. Check for gas leaks at all gas connections (using a gas detector, never a flame).
5. Check oven bake, and convection bake function.

FIRST USE

BEFORE YOU START

1. Make sure that the anti-tip of the range has been properly installed.
2. Find the model and serial numbers on the CSA label. Note these numbers down for future reference in the space provided in section "Warranty and Service".
3. Read this guide, taking special note of the "Safety and Warnings" section.
4. Remove all the packaging from the oven(s) and cooktop. Recycle items that you can. If any adhesive residue is left on surfaces, remove this using dish washing liquid on a soft cloth. Do not use any harsh or abrasive cleaners.
5. Make sure you follow the instructions under "First Use" before using your range for cooking.

CONDITIONING THE OVEN

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

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

1. Insert all the shelves. See "Positioning the Shelves" for instructions.
2. Turn on the ventilation hood above your range on high.
3. Heat the empty oven at the highest temperature for:

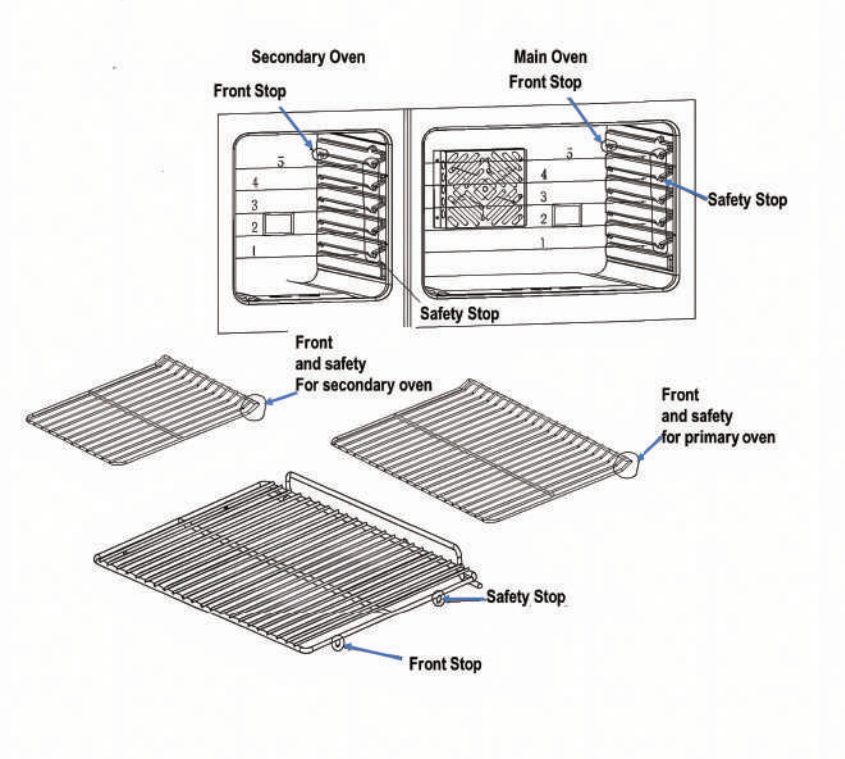
   30 minutes using BAKE

   30 minutes using BROIL (some ovens only).

   There will be a distinctive smell while you are conditioning the oven. This is normal, but make sure the kitchen is well ventilated during the conditioning.

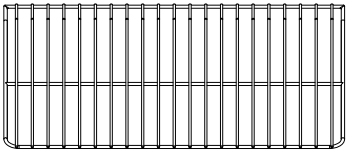
   Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.
4. Position the shelves.

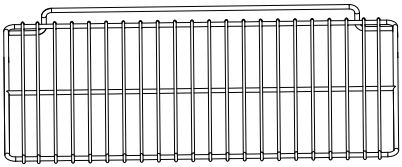
Positioning the Shelves



Both side panels and shelves have safety stops to keep them from sliding out of the oven when pulled forward.
Shelves also have a stop that prevents the shelves from hitting the back of the oven.

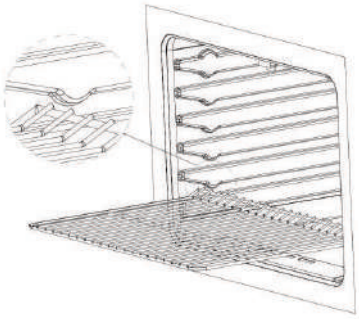
How to properly position the shelves:

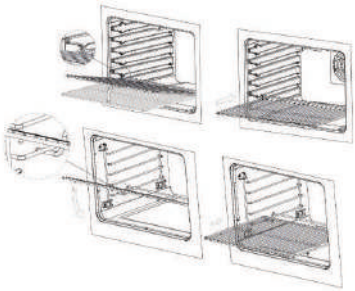




1. Hold the front of both sides of the shelf firmly to keep it in horizontal position.

2. Put the shelf on the slot horizontally.





3. Lift the front about 15 degrees upward until the tag of the shelf clears the safety stop of the side rack. Then lower the shelf horizontally and slide all the way into the oven. Other shelves can be installed this way.

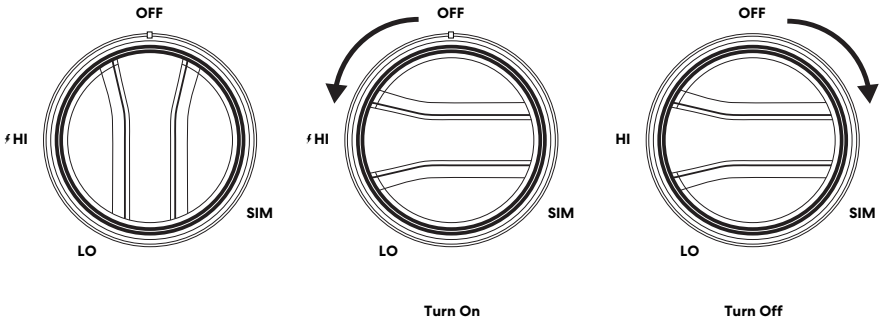
COOKTOP SAFETY GUIDELINES

There are dual ring burners that have the same low turn-down setting (SIM) for gentle simmering (680 BTU/hr). Use the SIM setting for melting chocolate and butter, cooking rice and delicate sauces, simmering soups and stews, and keeping cooked food hot.

- Never leave the cooktop unattended when in use. Boil over causes smoking and greasy spills that may ignite.
- Never allow flames to extend beyond cookware or curl up on sides. This could discolor and damage the pot and you may get burned touching the pot handle.
- Turn handles so that they don't extend over the edge of the range or on a burner that is on.
- Be careful when deep-frying. Oil or fat can overheat very quickly, particularly on a high setting.
- Make sure that all burner parts are properly in place. Incorrectly or incompletely assembled burners may produce dangerous flames. See "Replacing the Burner Parts" in "Cleaning Instructions".
- Keep the burners clean, especially after a spill or boil over, make sure you clean the affected burners before using them again. Food residue may clog the igniter and the notches of the flame spreader, stopping the burner from functioning correctly. See "Cleaning Instructions" for instructions.
- Burner flames should be blue with no yellow tipping and burn without fluttering all around the burner cap. If not, see "Troubleshooting" for advice.



SURFACE BURNER IGNITION



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

⚠ CAUTION

When one burner is turned to the "HI" position, the burner igniters will spark. Do not attempt to disassemble or clean around any burner while another burner is on. Do not touch any burner cap, burner base, or igniter while the igniters are sparking.

SIMMER AND BOIL

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

Dual burners have SIM low turn-down setting for gentle simmering and have a capacity of 620 BTU/hr. Use the SIM setting for melting chocolate and butter, cooking rice and delicate sauces, simmering soups and stews and keeping cooked food hot.

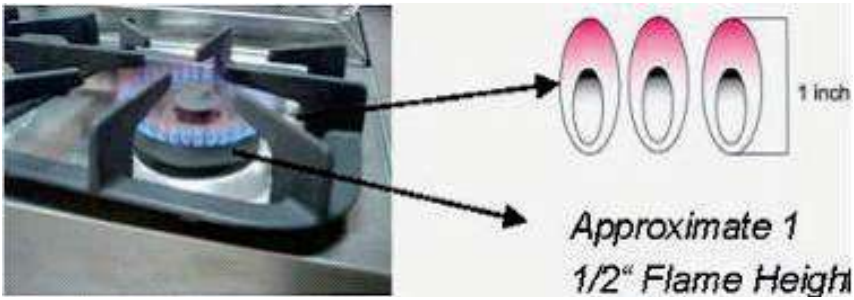
The highest flame settings provide the maximum heat that is available on your range. This setting should be used for heavy cooking loads such as water boiling or pasta cooking.

FLAME SIZE

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

Any flame larger than the bottom of the cookware is wasted.

The flame should be steady and blue in color. Foreign material in the gas line may cause an orange flame during initial operation.



POWER FAILURE

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

Do not attempt to during power failure.

COOKTOP

The burners should be cleaned after each use. To prevent the cooktop from discoloring or staining, wipe up acidic or sugary spills as soon as the cooktop has cooled.

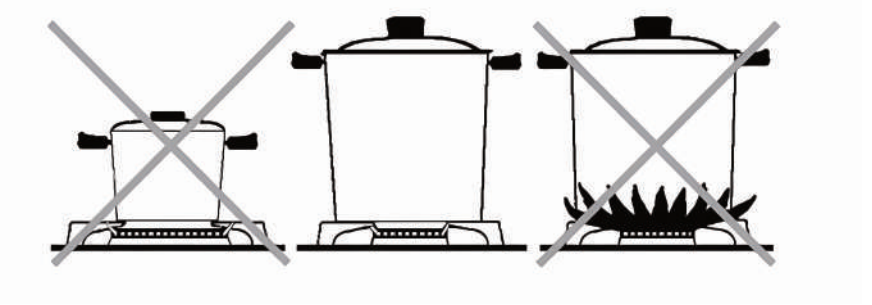
The sealed burners of your range are not connected to your cooktop and are designed to be removed. Boil overs or spills will not seep underneath the cooktop.

BURNER GRATES

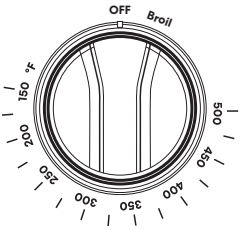
The grates must be properly positioned before cooking. Improper installation of the grates may result in scratching of the cooktop and/or poor combustion.

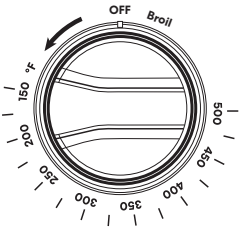




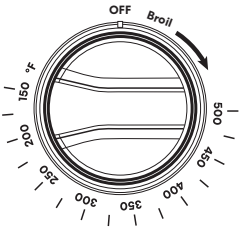


OVEN BURNER USE





Turn On

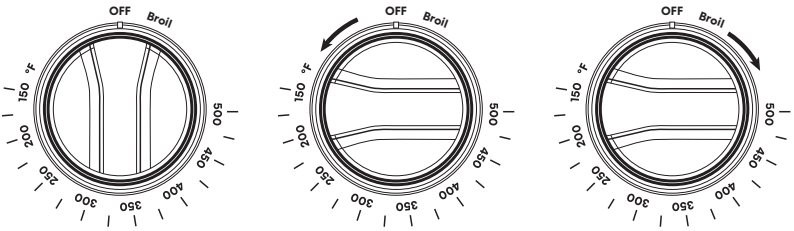


Turn Off

To light the oven burner, push and turn the appropriate control knob counter clockwise to the (150°F-500°F) position. You will hear a clicking noise, which is the sound of the electric spark igniting the burner. Once burner ignition has been achieved, turn the burner control knob to adjust the desired heat setting.

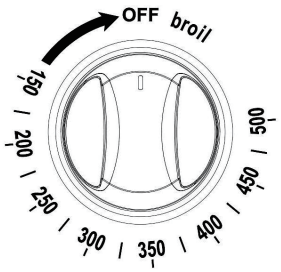
BROIL BURNER USE

To light the broiler burner, push and turn the appropriate control knob counterclockwise to the broil position.



Turn On

Turn Off



COOKTOP SAFETY GUIDELINES

• Do not block the ducts on the rear of the range when cooking in the oven. It is important that the flow of moist warm air from the oven and fresh air into the oven burner never be interrupted. Avoid touching the vent opening or nearby surfaces during oven or broiler operation because they are hot. Do not place plastics, paper or other items that could melt or burn near the oven vent.

• Use all the oven modes with the oven door closed.

• Never use aluminum foil to cover the oven shelves or to line the floor of the oven. The trapped heat can irreversibly damage the enamel and may even cause a fire.

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

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

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

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

⚠ WARNING

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

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

OVEN FUNCTION

NATURAL AIRFLOW BAKE

Natural airflow bake occurs when heat is transferred into the oven from the bake burners in the bottom of the oven cavity. Heat is then circulated by natural airflow. This is a traditional bake setting.

CONVECTION BAKE

The oven convection fan circulates and distributes the heat in the oven for faster even cooking. Convection cooking allows you to bake more items on multiple racks.

To bake using the convection fan:

1. Position the oven bottom cover and the oven shelves before using oven.
2. Remove any unused shelves and baking utensils from the oven.
3. Preheat the oven to the temperature stated in the recipe. Depending on the temperature and the size of the oven, preheating will take around 15-20 minutes.
4. Arrange pans and food items evenly on the shelves. Make sure pans do not touch each other or the sides of the oven. When baking a single item, always center the item on the oven shelf. If baking on multiple shelves, make sure you stagger items on the shelves so that one is never directly above another.
5. When baking using convection, either reduce the temperature stated in the recipe and leave the baking time unchanged, or reduce the baking time by several minutes and leave the temperature unchanged. For foods with a baking time of over an hour, reducing both the temperature and time slightly may give the best results.
6. Dark metal baking pans or those with a dull finish absorb heat faster than shiny pans, and are excellent for pies and breads, or anything that needs browning or a crisper crust.
7. A shiny finish may work best for foods that require lighter, delicate browning (e.g. cakes and cookies), as it reflects some heat and gives a less intense baking surface.
8. Avoid opening the oven door frequently during baking.

CONVECTION ROAST

For best results use the broiler pan. The pan is used to catch grease spills and has a cover to prevent grease splatter.

The convection fan circulates heated air over and around the food being roasted, sealing juices quickly for a moist and tender product while at the same time, creating a rich golden-brown exterior.

Use the broil/roast pan and slotted grid supplied with the range when roasting to elevate the meat on a metal roasting rack. This allows hot air to circulate around the meat, browning it more evenly like a rotisserie. A suitable roasting rack can be purchased through your HRG distributor or by calling Customer Care.

When roasting larger items like a whole turkey, use only the pan and grid for greater stability.

CONVECTION DEFROST

With temperature control off, a motorized fan in the rear of the oven circulates air. The fan accelerates natural defrosting of the food without heat. To avoid illness and food waste, do not allow defrost food to remain in the oven for more than two hours without being cooked.

DEFROSTING

To thaw uncooked frozen food, set the oven temperature to 100-150°F. Once thawed, cook the food immediately and do not refreeze.

To prevent liquid from thawing food dripping on the oven floor, be sure any uncooked food is tightly wrapped in foil and/or placed in a heat proof container.

CONVECTION DEHYDRATION

With the temperature control on 175°F, warm air is radiated from the bake burners on the bottom of the oven cavity and is circulated by a motorized fan in the rear of the oven.

The food dries by evaporation. Drying foods inhibits microbial growth and retains certain enzymes.

BROILER OPERATION

⚠ CAUTION

Door must be closed during broiler operation.

Broiling is a method of cooking tender cuts of meat directly under the infrared broiler in the oven. Broiling in the oven is accomplished with the oven door closed. It is normal and necessary for some smoke to be present to give the food a broiled flavor.

If you open the oven door to check the food, have it open for as short a time as possible. This is to prevent the control panel from overheating and prevents melted knobs.

Use both the broil/roast pan and slotted grid supplied. The grid helps to reduce smoking and splatter by letting grease drip into the bottom of the pan, away from intense heat. To prevent food sticking, spray the grid with a light coating of non-stick cooking spray.

PREHEATING

Preheating is suggested when searing rare steaks (Remove the broiler pan before preheating with the infrared broiler. Foods will stick to hot metal). to preheat, turn the "Oven" selector knob to the "Broil" position. Wait for the burner to become hot, approximately 2 minutes. Preheating is not necessary when broiling meat well-done.

TO BROIL

Broil one side until the food is browned; turn and cook on the second side. Season and serve. Always pull the rack out to the "stop" position before turning or removing food.

SETTING BROIL

The "Oven" selector knob controls the Broil feature. When broiling, heat radiates downward from the oven broiler for even coverage. The Broil feature temperature is 500°F (260°C).
The broil pan and insert used together allow dripping grease to drain and be kept away from the high heat of the oven broiler. **DO NOT** use the broil pan without the insert.
DO NOT cover the broil pan insert with foil. The exposed grease could catch fire.

To set the oven to Broil:

1. Place the broiler pan insert on the broiler pan. Then place the food on the broiler pan insert.
2. Arrange the interior oven rack and place the broiler pan on the rack. Be sure to center the broiler pan and position directly under the broil burner. If preheating the broil burner first, position the broiler pan after the broil burner is preheated.
3. Turn selector knob to Broil.

The oven indicator light will remain on until the selector knob is turned to the off position or the temperature control cycles off.

BROILING GUIDELINES

Choose a suitable shelf position. To ensure that meat is cooked through rather than just browned on the outside, broil thick pieces of meat and poultry on shelf positions 2 or 3. Use shelf position 4 for thinner items that need less cooking time like steaks, chops or hamburger patties.

When finishing off meals by browning the top under the broiler, use metal or glass-ceramic bakeware. Do not use heatproof glass or earthenware, as these cannot withstand the intense heat of the broiler.

Center the item in the oven, sot hat it is directly under the broiler.

GRIDDLE OPERATION

BEFORE USING THE GRIDDLE

1. Clean the griddle thoroughly with warm, soapy water to remove dust or any protective coating.
2. Rinse with clean water and wipe off to try with soft, clean, lint-free cloth.
3. A stainless-steel cover when the griddle is not being used is provided. Please note that the cover must be removed before turning the griddle on.
4. Make sure the grease tray is under the front edge of the griddle. Position the tray under the griddle overhang to catch grease or food residue.

USE OF THE GRIDDLE

1. Push and turn the control knob counterclockwise to the preferred cooking temperature.
2. Preheat the griddle for 10-12 minutes.
3. When the griddle is preheated to the desired temperature, the indicator light will turn on.
4. Butter or cooking oil may be added.

⚠ CAUTION

- The surface of the griddle is hot after use. Please allow sufficient time for the griddle to cool prior to cleaning.
- When using the appliance or the first time. The oven and broiler burners should be turned on to burn off the manufacturing oils. Turn the oven on to 450°F (230°C) for 20 to 30 minutes. Then turn the oven control knob to "Broil" for the same length of time. It is recommended to run on the ventilator above the range at this time.
- Must disconnect the electrical supply before servicing or cleaning the appliance. Failure to follow this advice may result in injury or death.

CLEANING INSTRUCTIONS

DO'S

- Read these cleaning instructions and the "Range Safety" section before you start cleaning your range.
- Before cleaning or removing any part, make sure that everything on the range has been turned off.
- Unless suggested otherwise in the following chart, allow any part to cool to safe temperature before cleaning. If you do need to handle a warm or hot part (e.g. grill or griddle), take extreme care. Wear long protective mitts to avoid burns from steam or hot surfaces.
- Try using any cleaner on a small area first, to ensure it does not stain.
- See the pages following this chart for instructions on removing and replacing various parts of the range for cleaning or maintenance.
- To help you identify any parts, see illustrations in section "Introduction" and after this cleaning chart.

DONT'S

- Do not use aerosol cleaners until the range has completely cooled. The propellant substance in these cleaners could catch fire in the presence of heat.
- Do not let soiling or grease accumulate anywhere in or on the range. This will make future cleaning more difficult and may present a fire hazard.
- Do not use any abrasive or harsh cleaners, cloths, scouring pads or steel wool. These will scratch your range and damage its appearance.
- Do not use a steam cleaner to clean any part of the range.
- Do not lift the black grill and griddle frames off the cooktop.

CLEANING BURNER CAPS AND BRASS FLAME SPREADERS

⚠ CAUTION

- Check that the burner is turned OFF and allow it to cool before cleaning any part of the range.
- To avoid electrical shock or burns, turn off controls before cleaning.

1. Lift off the burner cap and brass flame spreader. Wash them in hot soapy water, rinse and dry.
2. Use a stiff nylon brush or straight-ended paper clip to clear the notches of a flame spreader. Replace the flame spreader and burner cap correctly.
3. Do not use harsh or abrasive cleaning detergents, waxes, polishes, or commercial cooktop cleaners to clean the cooktop.
4. Use only a sponge, soft cloth, fibrous or plastic brush, and nylon pad for cleaning.
5. Always dry components completely before using the cooktop.

CLEANING THE CONTROL PANEL, DOOR HANDLE, CONTROL HOUSING

1. Clean the control panel, door handle and control housing with a solution of mild detergent and warm water.
2. Do not use abrasive cleaners or scrubbers; they may permanently damage the finish.
3. Dry the components with a soft, lint-free cloth.

CLEANING SIDE RACKS

1. Pre-soak any stubborn, burnt-on soiling, then clean with a solution of mild detergent and hot water and wipe dry with a microfiber cloth.
2. Alternatively, clean these in the dishwasher.

CLEANING OVEN SHELVES

1. To remove stubborn or "baked-on" material, scrub with a dampened, soap-filled, non-metal, non-abrasive pad, then wipe dry.
2. Apply a chrome cleaner with a damp sponge or cloth following manufacturer's instructions.
3. Wipe and dry.

CLEANING BROILING PAN AND GRID

1. Pre-soak any stubborn soiling in a solution of mild detergent and hot water.
2. Wash by hand or in a dishwasher.

CLEANING BAKE AND BROIL BURNERS

Do not clean these parts. They self-clean during normal use.

CLEANING PORCELAIN SURFACES

Clean oven interior and inner door liners with a solution of mild detergents and hot water. Rinse and dry with a soft, lint-free cloth. Do not use abrasives of commercial oven cleaners.

CLEANING OVEN WINDOW

1. Clean all glass surfaces with a solution of mild detergent and hot water. Use a mild glass cleaner to remove fingerprints or smears.
2. Dry completely with a soft, lint-free cloth.

CLEANING OVEN DOOR GASKET

Avoid cleaning this part. If you need to remove large food particles off it, proceed as follows:

1. Dampen a sponge with clean hot water.

2. Gently wipe off the soiling, but do not rub.

3. Press a dry towel gently on the gasket to dry.

Do not use any cleaning detergents on the gasket. The gasket is essential for a good seal.

CAUTION: Do not scratch, displace, or damage it.

CLEANING STAINLESS STEEL SURFACES

• Do not use any cleaning product with chlorine bleach.

• Do not use a steel wood pad; it will scratch the surface.

1. Use a hot, damp cloth with a mild detergent.

2. Use a clean, hot, damp cloth to remove soap. Dry with a dry, clean cloth.

REMOVING AND REPLACING OVEN DOOR

⚠ CAUTION

Do not lift the oven door by its handle. Doing so many damage the door.

Make sure the oven and the door are cool before you begin to remove the door.

IMPORTANT:

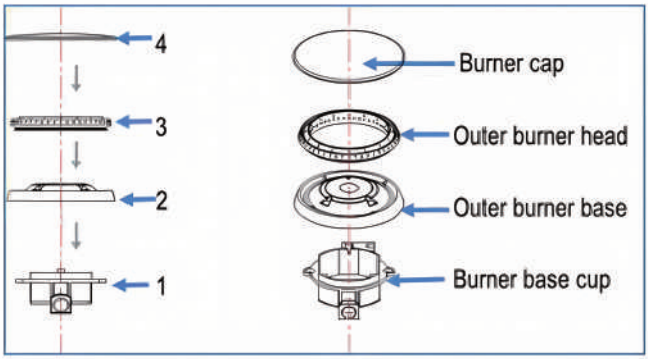
Before removing the door, make sure there is a large enough clear, protected surface in the kitchen to rest the door on.

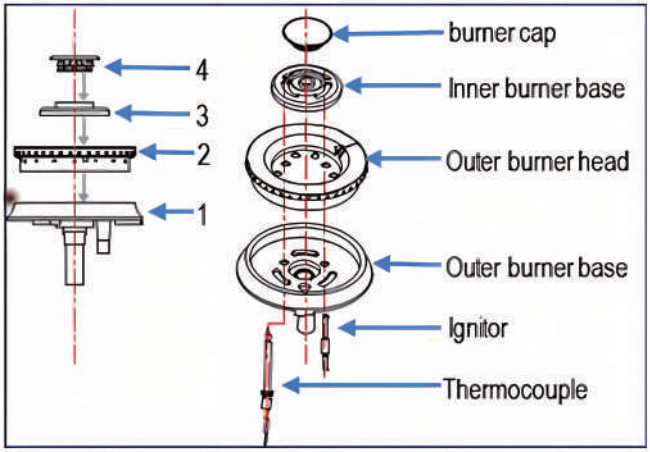
The oven door is heavy!

REPLACING BURNER PARTS

This diagram shows how to replace the burner parts. When replacing the burners, make sure that the two locating pins on the bottom of the brass flame spreader are properly aligned with the locating pin holes on the top of the simmer ring.

Incorrect alignment will produce a potentially dangerous flame and poor burner performance such as sparking/clicking

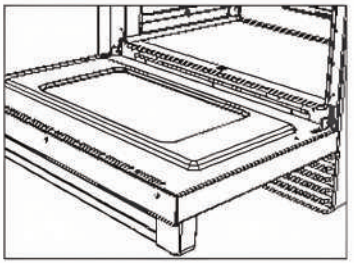




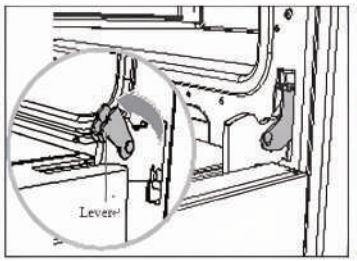
REPLACING OVEN DOOR

REMOVING OVEN DOOR

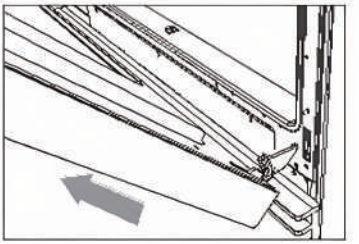
1. Open the door very carefully



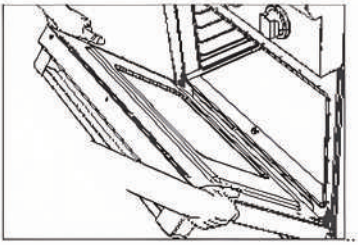
2. Open the levers fully on both sides



3. Hold the door firmly on both sides

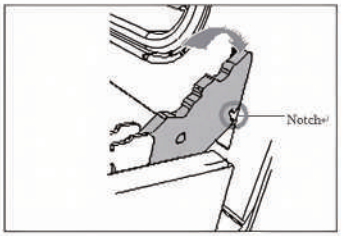


4. Close the door about halfway then gently, disengage the hinges. Place on a protected surface.

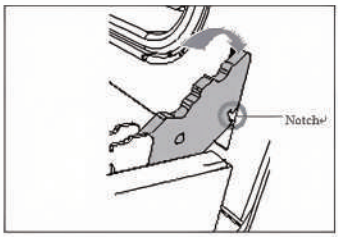


REPLACING OVEN DOOR

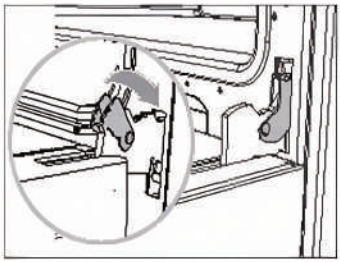
1. Hold the door firmly at an approximately open position



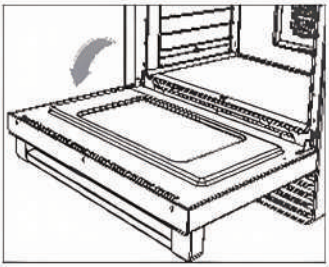
2. Insert the hinge tongues into the slots making sure that the notches on both sides drop into place as shown



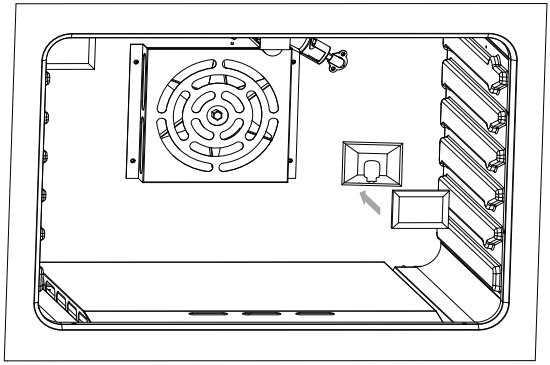
3. Open the door fully as shown

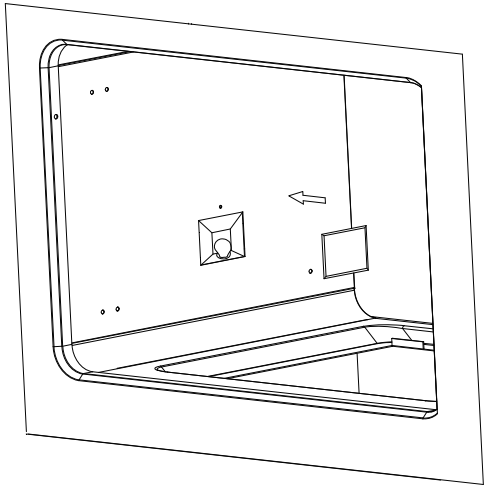


4. Fully close the levers on the left and right hinges as shown, then close the door.



REPLACING OVEN LIGHT BULB





When replacing bulbs, release the glass cover on the lamp holder first. Then, remove the bulb to replace new light bulb.

DUAL BURNER CLICKING PROBLEM

STEP 1

Make sure the burner design is correct. Our current design for the burner has the electrode on the left side (10 o'clock) and cross-over on the right side (2 o'clock).

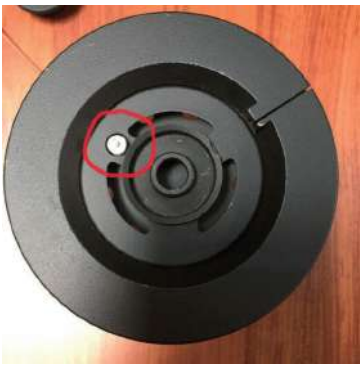
There are four parts for the dual burners.

They are burner cap, blame ring base, flame ring and burner.



STEP 2

Make sure the electrode is going through the hole on the flame ring and is vertical to the surface of the flame ring base.



STEP 3

For the flame ring base, make sure that the electrode will go through the hole on the 10 o'clock position. Make sure the electrode is not going through the hole next to the cross-over.



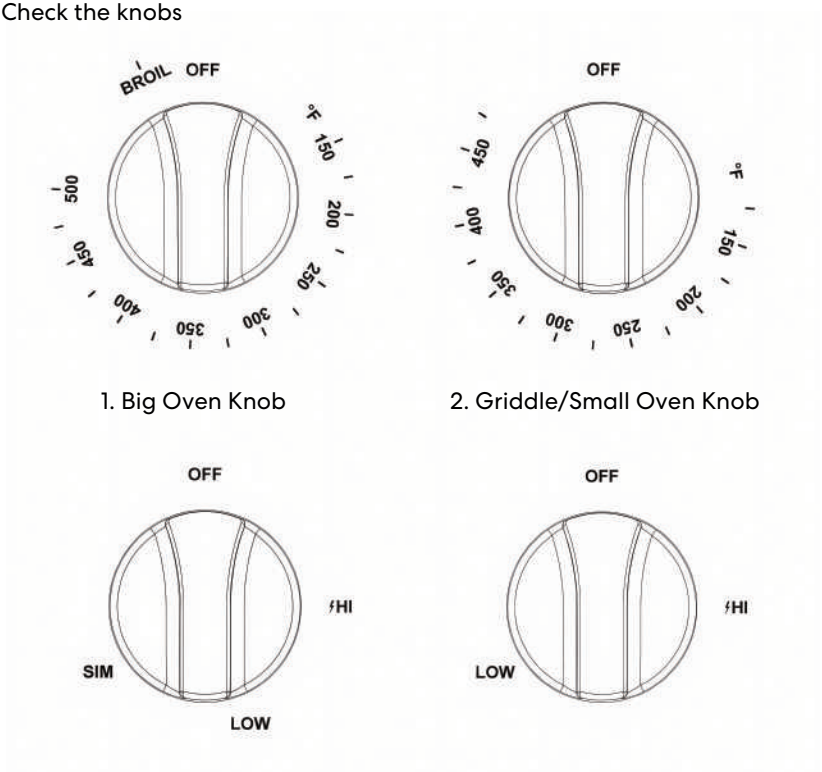
STEP 4

Make sure the electrode is vertical to the surface of the burner base. Please be aware that there's a slot at the 8 o'clock position of the burner base. This slot helps to locate the burner base.



INSTALLING KNOBS AND HANDLES

1. Check the knobs



1. Big Oven Knob

2. Griddle/Small Oven Knob

3. Dual Burner Knob

4. Single Burner Knob

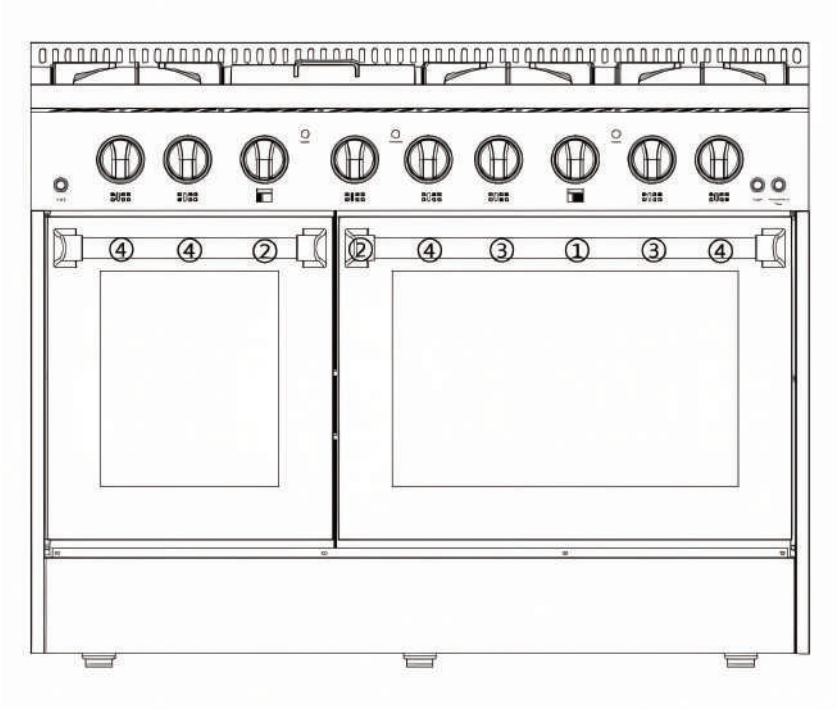
2. See the sheet for the number of each knobs

Model	Big Oven Knob	Griddle/Small Oven Knob	Dual Burner Knob	Single Burner Knob
COS-DFRL486GK	1	2	2	4

NOTE:

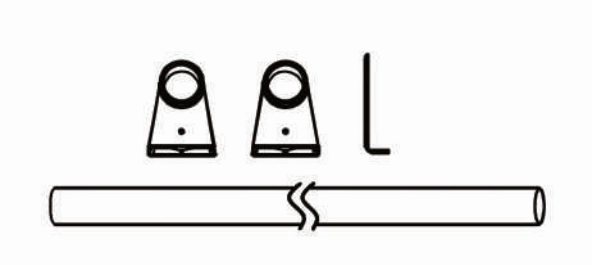
- To purchase these or any other accessories or replacement parts, please visit www.cosmoappliances.com or reference the contact information at the end of this manual.

3. Find the right knobs for each shaft on the range. Push the knob in to fully attach the shaft and make sure there's no friction between knobs and bezels



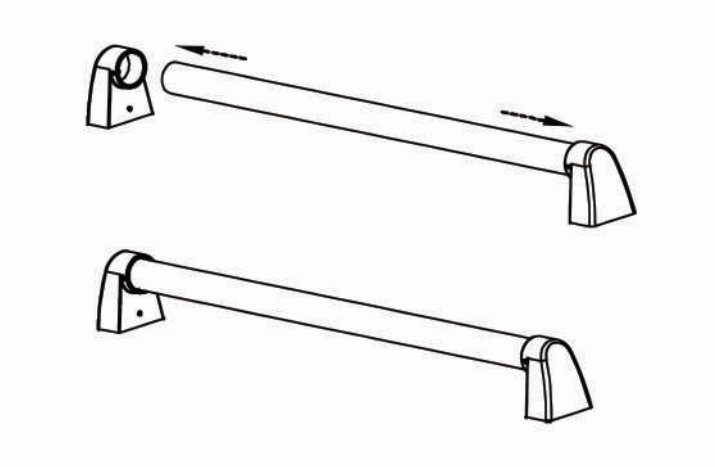
4. Your Cosmo range might have a KD handle that needs to be installed. Please use the following procedures for the oven door handle installation

5. Check your Installation Kits for Door Handles

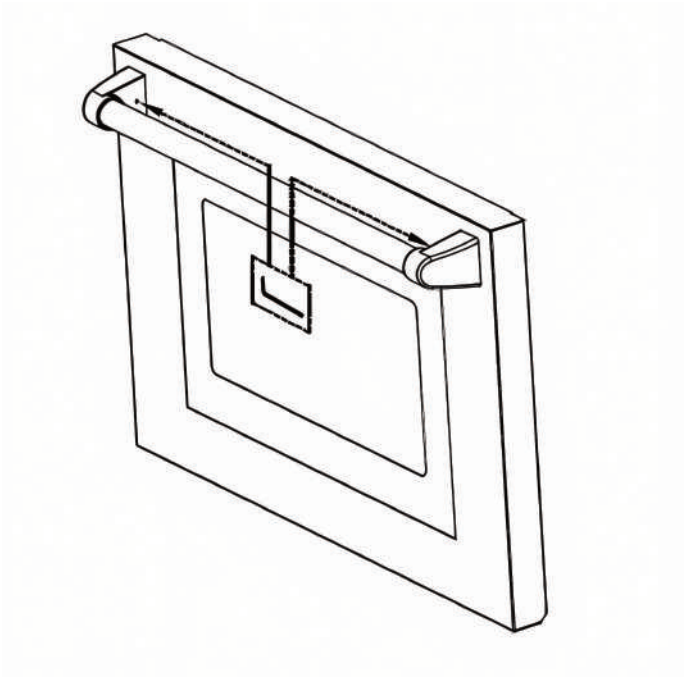


(4) Handle Holders, (1) Installation Wrench, (2) Handles

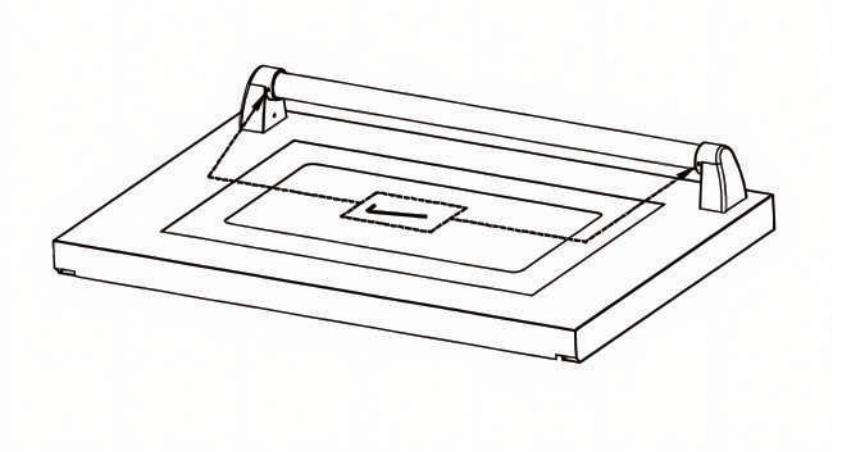
6. Connect door handle holders to each side of the handle



7. Lay the door handle against to the oven door and fit it on the connection part, use the wrench to get the door handle holder tight



8. use the wrench to tighten the door handle holders



9. Check if the oven door handle is level and stable

TROUBLESHOOTING

First try the solutions suggested here to possibly avoid the cost of a service call.

COOKTOP PROBLEMS

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burner will not ignite	There is no power to the range.	Make sure electrical plug is plugged into a live, properly grounded outlet. Replace the fuse or reset the circuit breaker.
Burner will not operate	First time use. Air still in the gas line.	Turn on any one of the surface burner knobs to release air from the gas lines.
	Control knob is not set correctly.	Push in knob before turning to a setting.
	The burner port is clogged.	Clean burner port opening using a stiff, nylon toothbrush or a straightened paper clip.
Excessive heat around cookware on cooktop	The cookware is not the proper size for the surface burner or element.	Use cookware with a bottom surface approximately the same size as the cooking area and the surface burner or element. Cookware should not extend more than 1" (2.5 cm) outside the cooking area. Adjust the power level or burner flame appropriately.
Burner Flames are uneven, yellow and/or noisy	Burner port(s) are clogged.	Clean burner port opening using a stiff, nylon toothbrush or a straightened paper clip.
	Burner caps are not positioned properly.	Place burner caps so that the alignment pins are properly aligned with the slots.
	Propane gas is being used.	The range should be converted to LP gas by a qualified technician.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burner flame is too high or too low	Cooktop gas supply is not correct.	Ensure the range is set for the correct gas type. It is factory set for natural gas. If connecting to LP gas, the burners should be converted to LP gas with the orifice kit supplied and the pressure regulator converted to the LP gas setting by a qualified technician.
	The gas pressure is not correct.	Make sure the pressure regulator is installed correctly and the gas line pressure is correct. See Installation Instructions.
Burner makes popping noises	The burner is wet.	Allow the burner to dry before using.
	The burner cap or gas spreader is not positioned correctly.	Place burner caps so that the alignment pins are properly aligned with the slots.
Cooking results are not what expected	Using incorrect cookware.	Use pans with flat bottoms and that match cooktop burner diameter.
	The control knob is not set to the proper heat level.	See the "Surface Burner Ignition" section.
Unable to maintain a rolling boil or will not cook fast enough	Using improper cookware.	Use pans with flat bottoms and that match the diameter of the cooktop burner selected. Adjust flame so that flame does not extend beyond edge of pot. See the "Using The Proper Cookware" section.
	Using large cookware without lid.	Large pots and pans can lose a lot of heat from the top. Cover pot or pan with a lid to retain heat better.

OVEN PROBLEMS

PROBLEM	POSSIBLE CAUSE	SOLUTION
Strong odor when using new oven	Manufacturing protective coating on the oven surfaces.	This is normal with a new range and will disappear after a few uses.
	Packaging materials exist.	Double-check that all packaging has been removed from the appliance - check around door sides and inside drawer.
Clicking noise can be heard when oven is operating	The oven burner cycles on and off to maintain the oven temperature selected.	When burner turns on, the electric spark ignition may be heard periodically. It is normal to spark for only a few seconds, followed by the sound of the burner igniting.
Oven is not heating	No power to the range.	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven.
	Oven control not turned on.	Make sure the oven temperature has been selected.
Oven is taking too long to cook	All ovens operate slightly differently from each other.	Adjust time, temperature or rack position.
Oven is not cooking evenly	Not using the correct bakeware or oven rack position.	Refer to "Positioning the Oven Racks" for recommended rack position. Always reduce recipe temperature by 25°F (15°C) when baking with Convention Bake mode. Recipe may perform better at a different rack position. Try moving the food down a rack position to make the bottom darker. Try moving food up a rack position to make the top darker.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Oven light is not working properly	Light bulb loose or burned-out.	Reinsert or replace the light bulb. Touching the bulb with fingers may cause the bulb to burn out.
Oven light stays on	Door is not closing completely	Check for obstruction in oven door. Check to see if hinge is bent or door switch broken.
Excessive Moisture on door glass	Condensation from cooking foods with high moisture content.	This is normal. Condensation will evaporate as oven heats up. Convection Bake and Convection Roast will eliminate any moisture in the oven.

BAKING PROBLEMS

With any oven setting poor results can occur for many reasons other than a malfunction of the oven. Check the chart below for causes of the most common problems. Since the size, shape and material of baking utensils directly affect the baking results, the best solution may be to replace old baking utensils that have darkened and warped with age and use.

PROBLEM	CAUSE
Food browns unevenly	• Oven not preheated • Aluminum foil on oven rack or oven bottom • Baking utensil too large for recipe • Pans touching each other or oven walls
Food too brown on bottom	• Oven not preheated • Using glass, dull or darkened metal pans • Incorrect rack position • Pans touching each other or oven walls

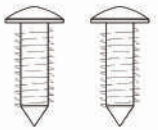
PROBLEM	CAUSE
Food is dry or has shrunk excessively	• Oven temperature too high • Baking time too long • Oven door opened frequently • Pan size too large
Food is baking or roasting too slowly	• Oven temperature too low • Oven not preheated • Oven door opened frequently • Tightly sealed with aluminum foil • Pan size too small
Pie crusts do not brown on bottom or crust is soggy	• Baking time not long enough • Using shiny steel pans • Incorrect rack position • Oven temperature is too low
Cakes pale, flat and may not be done inside	• Oven temperature too low • Incorrect baking time • Cake tested too soon • Oven door opened too often • Pan size may be too large
Cakes high in middle with crack on top	• Oven temperature too high • Baking time too long • Pans touching each other or oven walls • Incorrect rack position • Pan size too small
Pie crust edges too brown	• Oven temperature too high • Edges of crust too thin

RUBBER PAD INSTALLATION

Rubber Pad Installation on Back Panel

To prevent the range from being too close to the wall, there are 2 plastic pads. Follow the steps below to install.

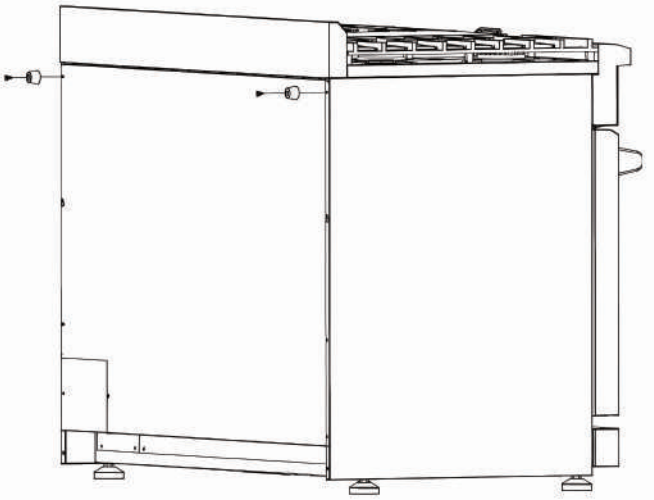
1. Check the installation kit packed with this manual.



(2) Screws



(2) Rubber Pads



2. Install the 2 rubber pads as shown above.

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 CHAT WITH US LIVE FOR ASSISTANCE, VISIT:

WWW.COSMOAPPLIANCES.COM/CHAT

SCAN TO CHAT

IMPORTANT

Do Not Return This Product To The Store

If you have a problem with this product, please contact COSMO 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 Cosmo Customer Support au

+1 (888) 784-3108

UNE PREUVE D'ACHAT DATEE EST REQUISE POUR BENEFICIER DE LA GARANTIE.

IMPORTANTE

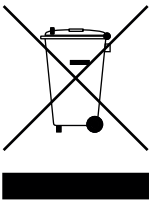
No regrese este producto a la tienda

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

COSMO

APPLIANCES

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