

USE & CARE MANUAL

RSE30 | RSE30B | RSG30/LP | RSG30B/LP
RSE36 | RSE36B | RSG36/LP | RSG36B/LP

USE & CARE MANUAL

GORDON RAMSAY COLLECTION BY THOR KITCHEN

RSG MODELS

GAS/LP RANGE

RSG30/LP | RSG36/LP | RSG30B/LP | RSG36B/LP

RSE MODELS

ELECTRIC RANGE

RSE30 | RSE36 | RSE30B | RSE36B

THOR KITCHEN®

Thank you for choosing THOR KITCHEN. This product has been manufactured by Thor International, 4651 E Airport Drive, Ontario, CA 91761. This manual contains all the information you will need to install / use the product correctly and safely. Please read all the instructions prior using the product, and keep this manual in a secure place for future reference. Do not remove the attached adhesive identification label containing code, model number, manufacturer and other information from the product. This label will be used by the THOR KITCHEN authorized service representative in the event that your product needs servicing.

Nous vous remercions d'avoir choisi THOR KITCHEN. Cet appareil a été fabriqué par Thor International, 4651 E Airport Drive, Ontario, CA 91761. Le présent manuel contient l'intégralité des consignes dont vous aurez besoin pour installer l'appareil correctement et en toute sécurité. Veuillez lire l'intégralité des consignes avant installation de l'appareil, puis conservez le présent manuel en lieu sûr afin de pouvoir vous y référer ultérieurement. Ne pas retirer de l'appareil l'étiquette d'identification adhésive qui contient le code, le numéro de modèle, le nom du fabricant et toutes autres informations. Ladite étiquette sera utilisée par le représentant du service après-vente agréé de THOR KITCHEN au cas où votre appareil nécessiterait réparation ou entretien.

Gracias por elegir a THOR KITCHEN. Este electrodoméstico fue fabricado por Thor International, 4651 E Airport Drive, Ontario, CA 91761. Este manual contiene toda la información que necesitará para instalar y usar el electrodoméstico de manera adecuada y segura. Lea todas las instrucciones antes de instalar el electrodoméstico, y mantenga este manual en un lugar seguro para usarlo como referencia a futuro. No quite la etiqueta de identificación adhesiva que contiene el código, número de modelo, fabricante y otros datos del electrodoméstico. El representante de servicio autorizado por THOR KITCHEN usará esta etiqueta en caso de que su electrodoméstico requiera reparaciones.

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IMPORTANT INSTRUCTION

1.1 Critical safety information

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

- **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- **WHAT TO DO IF YOU SMELL GAS:**
  - **Do not try to light any appliance.**
  - **Do not touch any electrical switch.**
  - **Do not use any phone in your building.**
  - **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
  - **If you cannot reach your gas supplier, call the fire department.**
- **Installation and service must be performed by a qualified installer, service agency, or the gas supplier.**

⚠ 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

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

⚠ WARNING

- A child or adult can tip the appliance and be killed.
- Install the anti-tip device to the wall/floor (see **Installation instructions**). Verify the anti-tip device has been properly installed and engaged with the back of the appliance.
- Engage the appliance to the anti-tip device by pushing that appliance all the way into the installation location. Ensure the anti-tip device is re-engaged when the appliance is moved.
- Re-engage the anti-tip device if the appliance is moved. Do not operate the appliance without the anti-tip device in place and engaged.
- See installation instructions for details.
- Failure to do so can result in death or serious burns to children or adults.

To check the installation of the anti-tip device:

1. Remove any items on the cooktop (31).
2. Grasp the top rear edge of the appliance and carefully attempt to tilt it forward.
3. Verify that the anti-tip device is engaged.

1.2 Signal words explanation

The following signal words are used in this manual

⚠ DANGER	This signal word indicates a hazardous situation which, if not avoided, will result in death or serious injury.
⚠ WARNING	This signal word indicates a hazardous situation which, if not avoided, could result in death or serious injury.
⚠ CAUTION	This signal word indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.
CAUTION	This signal word indicates a hazardous situation which, if not avoided, could result in property damage.
NOTICE	This signal word is a preferred signal word to address tips and practices not related to personal injury.

1.3 Intended use

- This appliance is intended for cooking and preparing food.
- This appliance is intended for household use only.
- This appliance is intended to be used in dry indoor areas only.
- Only use the appliance as mentioned in this manual. Any other use is considered improper and may result in damage to property or injury to persons.
- Potential injury from improper use.
- The manufacturer or vendor cannot be held liable for damages or injury incurred through improper or incorrect use.

1.4 IMPORTANT INSTRUCTION

For all models

This user manual is part of this appliance, and contains important information on setup and use. Read this manual carefully, especially the **IMPORTANT INSTRUCTION chapter**, before using the appliance. Failure to do so may result in personal injury and/or damage to the appliance.

- Keep this manual for future use and reference. Make sure to include this manual when passing the appliance on to third parties. If you require a digital copy of this manual, please contact customer service.
- The appliance must be installed in accordance with local codes. In the absence of local codes, follow ANSI Z223.1/NFPA 54 standards in the U.S. or CSA B149.1 in Canada.
- It is recommended to electrically ground the appliance during installation in accordance with local codes. If local codes are not available, follow NFPA 70 or CSA C22.1 standards in Canada.
- The ventilation area is located at the back of the appliance. The back of the appliance should not be in direct contact with a wall/surface. Install the back spacers to the back of the appliance to maintain a proper area for ventilation.
- In the event of a power failure, do not attempt to use the appliance. If the power fails, always turn the oven off. If the oven is not turned off and the power returns, the oven my begin to operate again. Food left unattended could catch fire or spoil.
- The maximum depth of cabinets installed above the cooktop (31) is 13" (33 cm).
- Seal any openings in the wall behind the appliance and in the floor under the appliance.
- If there is a cabinet above the appliance, install a noncombustible material on the bottom if that cabinet in accordance with local codes. If local codes are not available, follow ANSI Z223.1/NFPA 54 or, CSA B149.1. in Canada
- Proper Installation - Be sure your appliance is properly installed and grounded by a qualified technician.
- Never Use Your Appliance for Warming or Heating the Room.
- Do Not Leave Children Alone - Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Wear Proper Apparel - Loose-fitting or hanging garments should never be worn while using the appliance.
- User Servicing - Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on Appliance - Flammable materials should not be stored in an oven or near surface units.
- 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 bulk cloth.
- Use Proper Pan Size - The 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 my result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.

IMPORTANT INSTRUCTION

- Never Leave Surface Units Unattended at High Heat Settings - Boilover can cause smoke and greasy spillovers that may ignite.
- Protective Liners - Do not use aluminum foil to line the surface of cooktop drip pan or oven bottoms. Improper installation of these liners may result in a risk of electric shock, fire or damage to the porcelain surface.
- Glazed Cooking Utensils - Only specific types of glass, glass-ceramic, ceramic, earthenware, or other glazed utensils are suitable for use on the cooktop, as they may break from sudden temperature changes.
- 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.
- Use Caution 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 Exhaust Vent Unobstructed.
- Placement of Oven Racks - Always place oven racks in the desired position while the oven is cool. If moving a rack while the oven is hot, ensure potholders do not touch the heating elements.
- Do Not Clean Door Gasket - The door gasket is essentials for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do not use a protective coating to line the oven and do not use commercial oven cleaner unless Certified for use in a self cleaning oven.
- Clean only the parts as suggested in the manual.
- Before Using the Self-Clean Function: Remove the broiler pan, oven racks, and any other utensils.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR SURFACES 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 surrounding areas of cook-top, drip-pan, burners and cooking grates.
- DO NOT TOUCH INTERIOR SURFACES OF OVEN - 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 the interior surfaces of oven until they have had sufficient time to cool. Other surface of the appliance may become hot enough to cause burns - among these surface are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.
- If the self-cleaning mode malfunctions, the display will show the error code "**E10**", accompanied by a repeated beep tone. This indicates a malfunction in the self-cleaning mode. Turn off the appliance or disconnect it from the power supply and have it serviced by a qualified technician.

⚠ CAUTION **Risk of fire and damage!** Do not leave food or cooking utensils, etc., in oven during the pyrolytic self cleaning mode of operation. Remove all items from the oven prior to initiating the cleaning cycle. Before initiating the cleaning cycle, wipe off all excessive spillage, food residue or debris that could potentially ignite. Maintain a safe distance from the appliance during the cleaning cycle and avoid placing any flammable items or materials near the appliance.

⚠ CAUTION **Risk of injury!** Do not store items of interest to children in cabinets above a appliance or on the backguard of a appliance - children climbing on the appliance to reach items could be seriously injured.

IMPORTANT INSTRUCTION

WARNING

This appliance contains chemicals known to the State of California to cause cancer and/or reproductive harm, and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

For gas appliances only (RSG30/LP, RSG36/LP, RSG30B/LP, RSG36B/LP)

- Line Pressure Testing Above 1/2 psi (3.5kPa): The range and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).
- Line pressure testing equal or less than 1/2 psi (3.5 kPa): The range must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).
- The appliance should not be installed with a ventilation system that blows air downward toward the appliance. This type of ventilation system may cause ignition and combustion problems with the gas cooking appliance resulting in personal injury or unintended operation.
- Do not use an air curtain or other overhead appliance hood (equipment that operates by blowing a downward airflow onto a appliance) in conjunction with a gas appliance unless the hood and appliance have been designed and tested in accordance with ANSI Z21.1 or CSA 1.1, and designed and tested for combination use.
- The maximum gas supply pressure, test pressure and the supplied pressure regulator setting of the gas appliance supplied are as follows:

	LP (Liquid Propane) in wc	**NG (Natural gas) in wc**
Maximum gas supply pressure	13.0	10.0
Test pressure	⩾11.0	⩾6.0
Appliance pressure regulator setting for outlet pressure	10.0	5.0

- Leak testing of the appliance shall be conducted in accordance with these instructions (see **Installation instructions**).
- A manual shut-off valve has to be installed in an accessible location in the gas piping external to the appliance for the purpose of turning on or shutting off the gas supply to the appliance.

COMMONWEALTH OF MASSACHUSETTS

- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gas fitter, qualified or licensed by the state, province, or region where this appliance is being installed.
- Use only gas shut-off valves approved for use within the state, province, or region where this appliance is being installed.
- A flexible gas connector, when used, must not exceed 3' (0.9 m).

For electrical appliances only (RSE30, RSE36, RSE30B, RSE36B)

- Do Not Cook on a Broken Cooktop - If the cooktop is broken, cleaning solutions and spillovers may seep through the cracks, posing a risk of electric shock. Contact a qualified technician immediately.

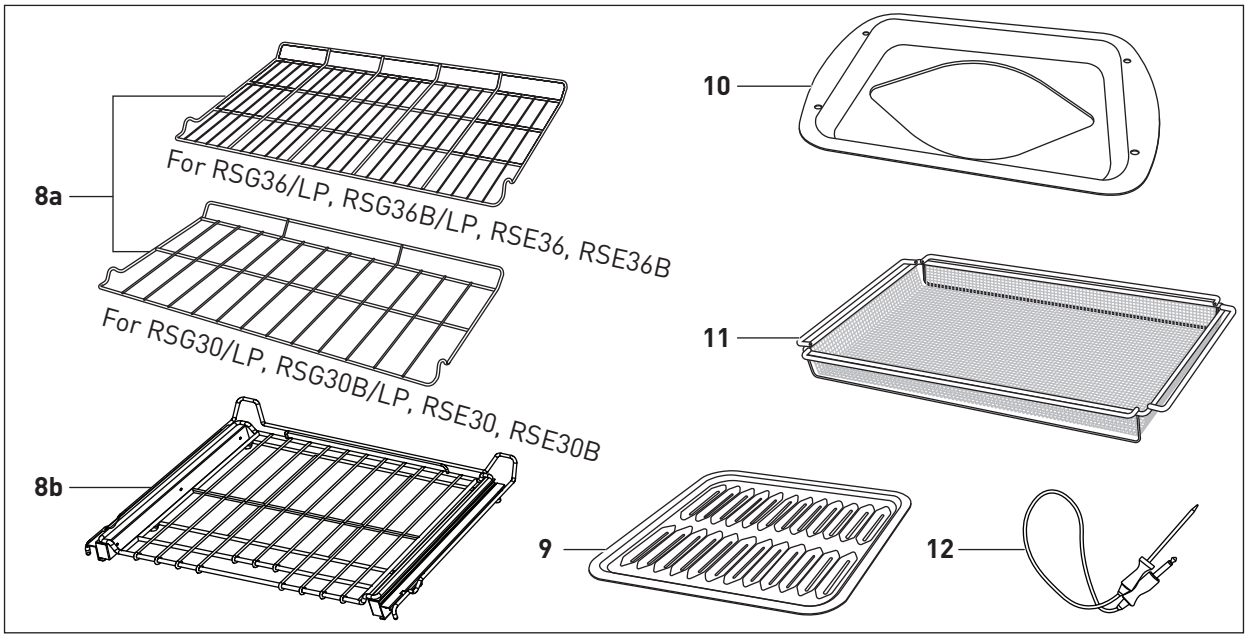
IMPORTANT INSTRUCTION

- Clean Cook-Top With Caution **Do Not clean cooktop when it's hot.** - 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.

DELIVERY

1.5 Appliance description

Baking accessories

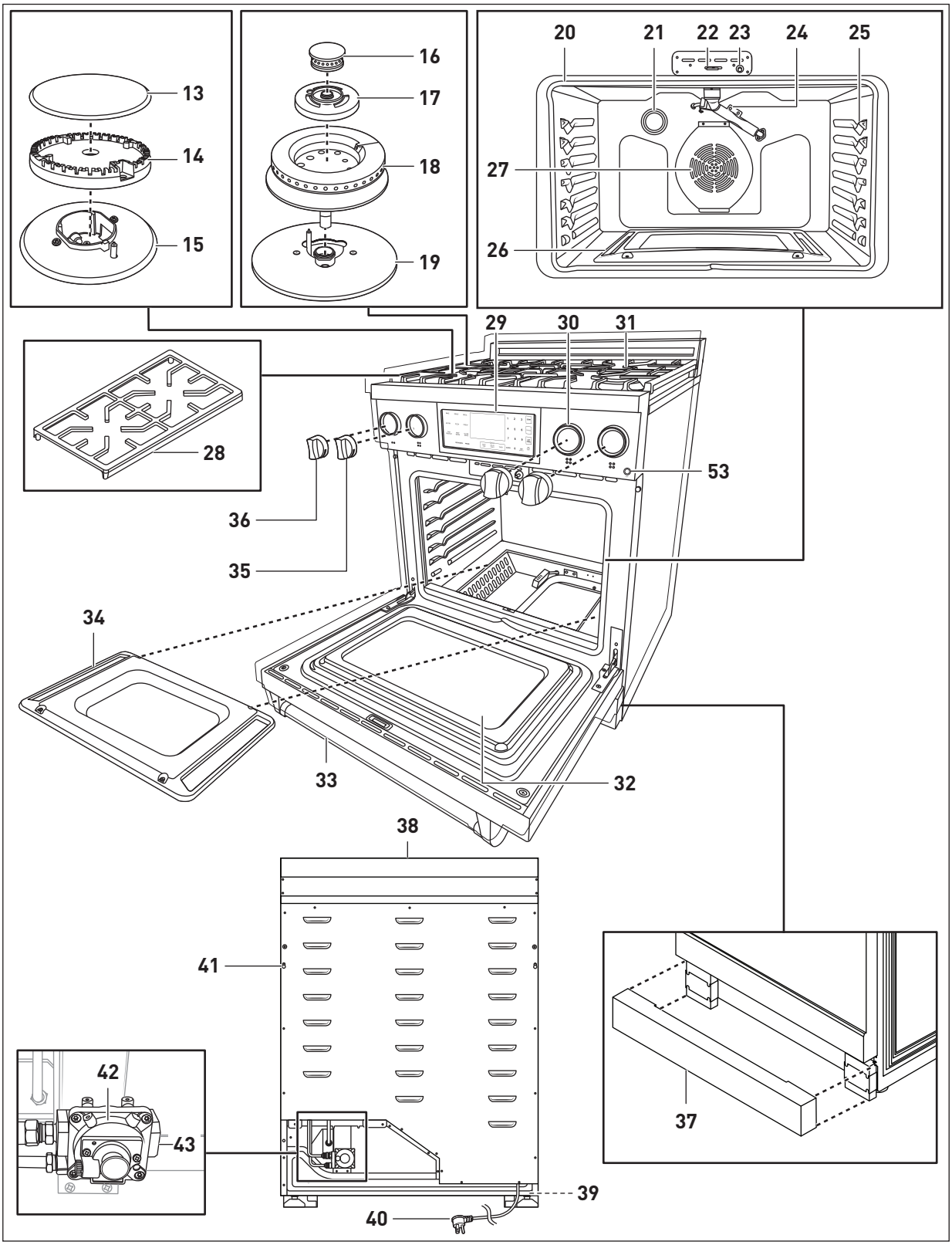


8a	Oven rack x 1	**10**	Broiler pan x 1
8b	Telescopic oven rack x 1	**11**	[1] Air fry basket x 1
9	Grid x 1	**12**	[1] Probe x 1

[1] Not included for RSG30/LP and RSG30B/LP

DELIVERY

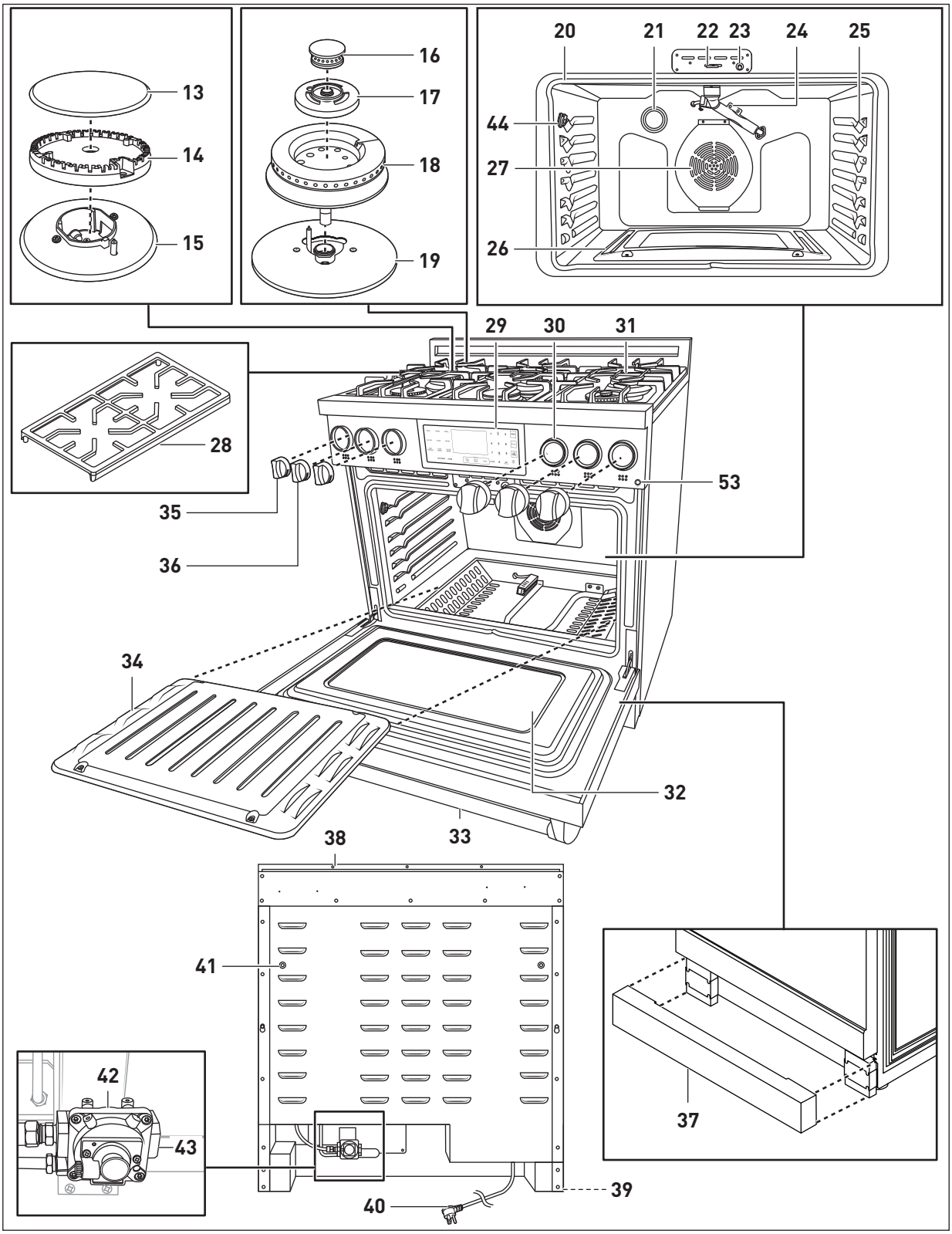
RSG30/LP and RSG30B/LP overview



13	Burner cap x 2	**29**	Control panel
14	Burner head x 2	**30**	Knob bezel x 4
15	Burner base	**31**	Cooktop
16	Dual burner cap with flame spreader x 2	**32**	Viewing window
17	Dual burner simmer ring x 2	**33**	Oven door
18	Dual burner lower flame spreader x 2	**34**	Oven bottom cover
19	Dual burner base	**35**	Dual burner knob x 2
20	Oven cavity	**36**	Burner knob x 2
21	Light	**37**	Kickplate
22	Oven door lock	**38**	Exhaust vent
23	Oven door sensor	**39**	Foot x 4
24	Broiler burner	**40**	Power cord with plug
25	Rack positions	**41**	Spacer holes
26	Bake burner	**42**	Pressure regulator
27	Convection fan	**43**	Gas inlet
28	Cast iron cooking grate x 2	**53**	Oven light button

DELIVERY

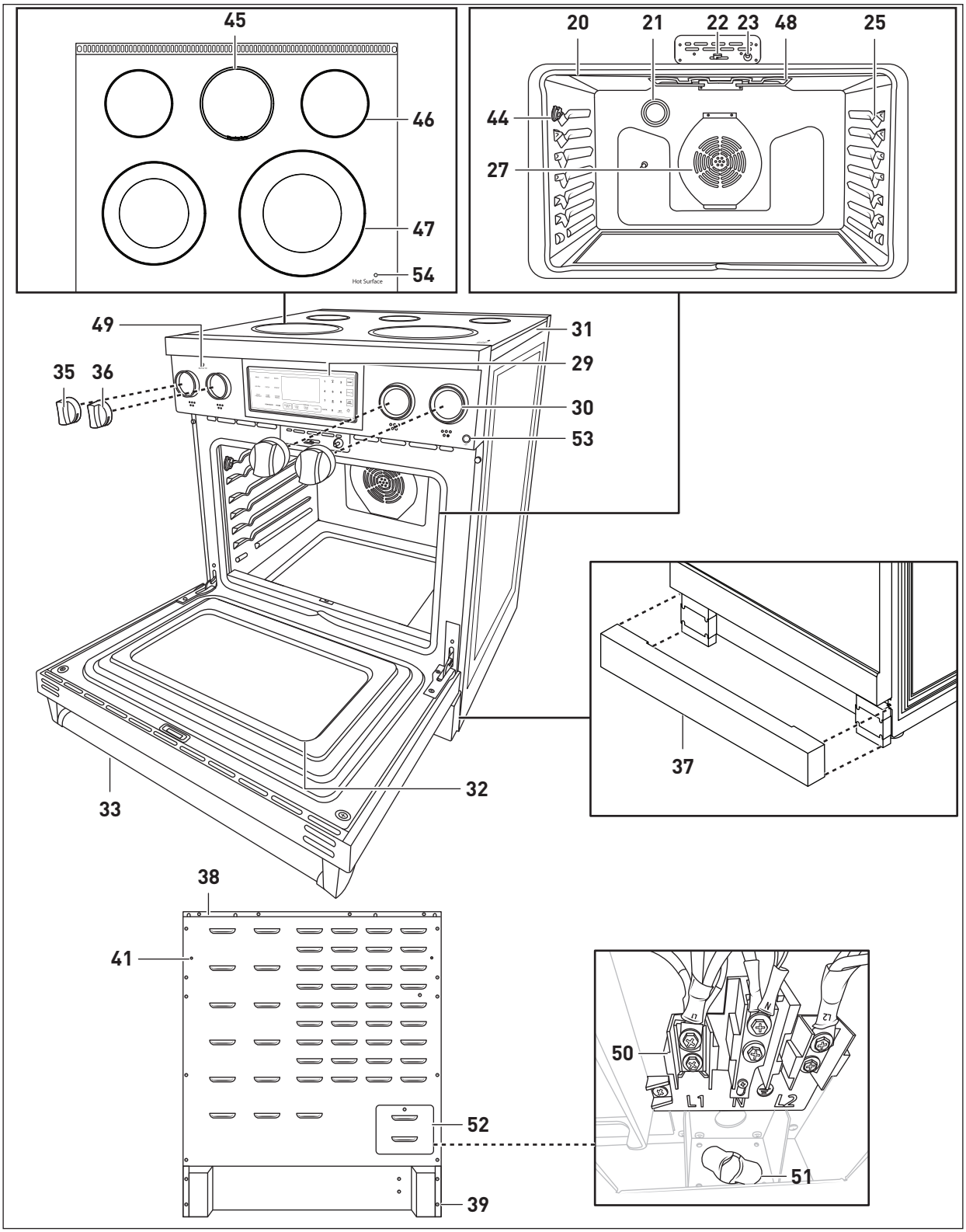
RSG36/LP and RSG36B/LP overview



13	Burner cap x 4	**30**	Knob bezel x 6
14	Burner head x 4	**31**	Cooktop
15	Burner base	**32**	Viewing window
16	Dual burner cap with flame spreader x 2	**33**	Oven door
17	Dual burner simmer ring x 2	**34**	Oven bottom cover
18	Dual burner lower flame spreader x 2	**35**	Dual burner knob x 2
19	Dual burner base	**36**	Burner knob x 4
20	Oven cavity	**37**	Kickplate
21	Light	**38**	Exhaust vent
22	Oven door lock	**39**	Foot x 4
23	Oven door sensor	**40**	Power cord with plug
24	Broiler burner	**41**	Spacer holes
25	Rack positions	**42**	Pressure regulator
26	Bake burner	**43**	Gas inlet
27	Convection fan	**44**	Probe port
28	Cast iron cooking grate x 3	**53**	Oven light button
29	Control panel	**54**	Hot surface indicator

DELIVERY

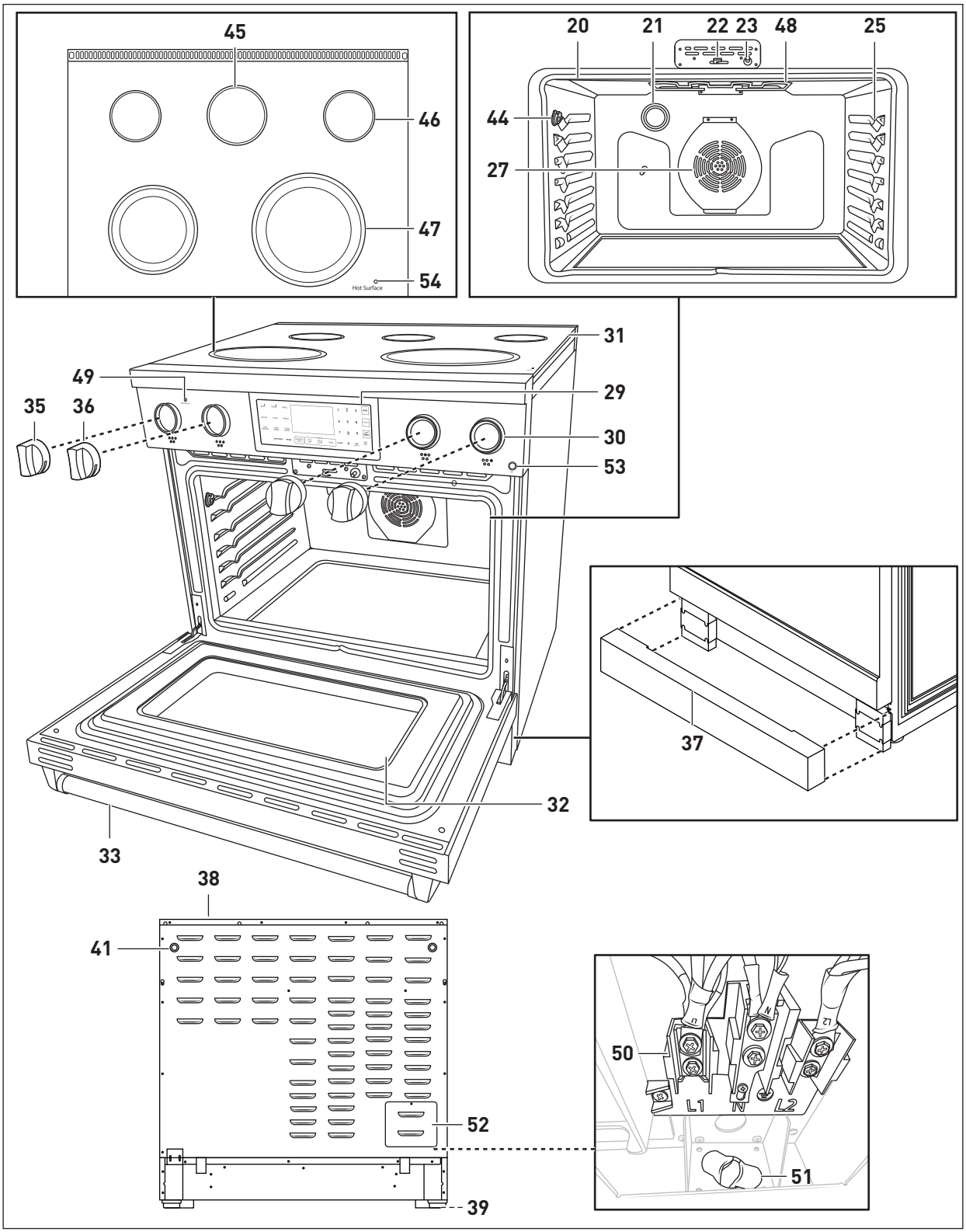
RSE30 and RSE30B overview



20	Oven cavity	**38**	Exhaust vent
21	Light	**39**	Foot x 4
22	Oven door lock	**41**	Spacer holes
23	Oven door sensor	**44**	Probe port
25	Rack positions	**45**	Warning zone
27	Convection fan	**46**	Single cooking zone
29	Control panel	**47**	Dual cooking zone
30	Knob bezel x 4	**48**	Broil element
31	Cooktop	**49**	**Burner On** indicator
32	Viewing window	**50**	Terminal block
33	Oven door	**51**	Strain relief
35	Dual cooking zone knob x 2	**52**	Terminal block cover
36	Single cooking zone knob x 2	**53**	Oven light button
37	Kickplate	**54**	Hot surface indicator

DELIVERY

RSE36 and RSE36B overview



20	Oven cavity	**38**	Exhaust vent
21	Light	**39**	Foot x 4
22	Oven door lock	**41**	Spacer holes
23	Oven door sensor	**44**	Probe port
25	Rack positions	**45**	Warning zone
27	Convection fan	**46**	Single cooking zone
29	Control panel	**47**	Dual cooking zone
30	Knob bezel x 6	**48**	Broil element
31	Cooktop	**49**	**Burner On** indicator
32	Viewing window	**50**	Terminal block
33	Oven door	**51**	Strain relief
35	Dual cooking zone knob x 2	**52**	Terminal block cover
36	Single cooking zone knob x 2	**53**	Oven light button
37	Kickplate	**54**	Hot surface indicator

COOKTOP FUNCTIONS

2.1 Safety guidelines (RSG30/LP, RSG36/LP, RSG30B/LP, RSG36B/LP only)

Before cooking

- Ensure all burner parts are properly assembled to avoid dangerous flames.
- The 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.
- Keep flammable items away from the cooktop (31).
- If the burner fails to ignite within 4 seconds, turn the knob (35/36) to **Off** and wait for 5 minutes to allow gas to dissipate before attempting to relight.
- Do not operate the appliance during a power outage.

During cooking

⚠ 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 can cause carbon monoxide poisoning. Aluminum foil linings can also trap heat, causing a fire hazard.

COOKTOP FUNCTIONS

- Never leave the cooktop (31) unattended when in use to prevent smoking and igniting greasy spills.
- Do not disassemble or clean around a burner while another burner is on. Avoid touching burner caps or bases when igniters are sparking.
- Ensure flames do not extend beyond cookware or curl up on the sides to prevent damage, discoloration, and burns.
- Use the low setting (620 BTU/hr) on dual burners for gentle simmering, melting chocolate and butter, cooking rice and delicate sauces, simmering soups and stews, and keeping food hot.
- Keep handles away from the edge of the appliance or on a burner that is on.
- Be cautious when deep-frying as oil or fat can quickly overheat, especially on a high setting.

After cooking

- The burners can be easily removed and are not sealed to the cooktop (31).
- Clean the burners after each use and especially after spills or boil overs.
- Promptly wipe up acidic or sugary spills to prevent discoloration or staining.
- Clean affected burners before using them again to prevent clogging of the igniter and flame spreader, which can affect burner functionality.

2.2 Safety guidelines (RSE30, RSE36, RSE30B, RSE36B only)

Before cooking

- Do not use the glass cooktop (31) surface as a cutting board.
- Do not place or store items that can melt or catch fire on the glass cooktop, even when it is not in use.
- Only turn on the surface units after placing cookware on them.
- Avoid storing heavy items above the cooktop (31) surface to prevent damage from falls.

During cooking

⚠ WARNING **Risk of electric shock!** Do not cook on broken cooktop (31) - if the cooktop (31) breaks, cleaning solutions and spillovers can penetrate the broken cooktop (31) and create a risk of electric shock. Contact a qualified technician immediately.

- Avoid placing aluminum foil or plastic items on the appliance when it is in use, as the hot air from the vent could cause melting or ignite flammable materials.
- Ensure the correct surface unit of the appliance is turned on.
- Never cook directly on the glass surface of the appliance; always use cookware.
- Always place the pan in the center of the surface unit being used for cooking on the appliance.
- Do not leave surface units of the appliance unattended while using high heat settings, as boilovers can cause smoking and greasy spillovers that may catch fire.
- Remember to turn off the surface units of the appliance before removing cookware.
- Avoid using plastic wrap to cover food on the appliance, as it may melt onto the surface and be difficult to remove.

After cooking

⚠ CAUTION **Risk of steam burns and noxious fumes!** Clean cooktop (31) with caution - if a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

- Clean the burners after each use and especially after spills or boil overs.

2.3 Usage Tips

For RSG30/LP, RSG36/LP, RSG30B/LP, RSG36B/LP only

- For the best simmer results, use a smaller flame. Small flames are ideal for precise cooking of delicate foods, keeping food warm, melting chocolate or butter, and slow cooking over low heat. The highest flame setting on the appliance provides maximum heat and should be used for heavy cooking loads like boiling water or cooking pasta.
- When selecting the flame size, observe the flame as the knob is turned. Any flame larger than the bottom of the cookware is unnecessary. The flame should be steady and blue. Note that foreign material in the gas line may cause an appliance flame during initial operation.

For RSE30, RSE36, RSE30B, RSE36B only

- Cooking areas on the glass cooktop (31) are identified by permanent rings on the surface. Match the pan size to the cooking area for optimal efficiency. Pans should not extend more than 0.5 to 1" (1.3 to 2.5 cm) beyond the cooking area.
- When a burner is turned on, a glow is visible through the glass surface. The cooking area cycles on and off to maintain the preset heat setting, even at high settings. The temperature in the cooking area gradually and evenly increases. As the temperature rises, the broil element (48) glows red and cycles on and off to maintain the selected setting.
- The broil element (48) retains enough heat to provide uniform and consistent heat during the off cycle. For efficient cooking, turn off the element several minutes before cooking is complete to allow residual heat to finish the process.
- The cooking area has a limiter that cycles it on and off, even at the highest setting, to prevent damage to the glass cooktop (31). This cycling is normal and occurs if the cookware is too small or if the bottom of the cookware is not flat.

2.4 Matching knob to the burners

There are markings located on the control panel (29) to show which knob (35/36) corresponds to which burner on the cooktop (31).

COOKTOP FUNCTIONS

2.5 Igniting a burner

For RSG30/LP, RSG36/L, RSG30B/LP, RSG36B/LP only

1. Simultaneously push in and turn a knob (35/36) to the **Ignite** position. A clicking sound is heard, the burner ignites.
2. After the burner ignites, rotate the knob (35/36) to the desired heat setting.
3. After use, return the knob (35/36) to the **Off** position.

For RSE30, RSE36, RSE30B, RSE36B only

1. Push the knob (35/36) in.
2. For the back burners, rotate the knob (35/36) to the desired heat setting.
3. For the front burners, rotate the knob (35/36) to the left side for single burner setting or the right side for dual burner setting.
4. After use, return the knob (35/36) to the **OFF** position.

NOTICE After the burners are switched on, the **Burner On** indicator (49) lights up to show that the burners are hot.

NOTICE The warming zone (45) is controlled by the control panel (29). Press **WARMING ZONE** button then press **1**, **2** or **3** (**3** being the highest setting) to select the desired warming setting.

OVEN FUNCTIONS

3.1 Safety guidelines

Oven door

⚠ WARNING **Risk of injury and damage!** Do not step, lean or sit on the oven door (33).

- Excessive weight or force applied to the oven door (33) can damage the hinges, or other components, leading to malfunction or potential instability.
- Regular misuse of the oven door (33) can cause misalignment, operational issues, or malfunctions, compromising the functionality of the appliance.

OVEN FUNCTIONS

Oven

⚠ WARNING **Risk of fire, gas leaks, food contamination and damage!** Do not use the oven as storage space.

- Placing flammable items like paper, plastic, or cloth inside the oven can increase the risk of fire if the oven is accidentally turned on.
- Items stored inside the oven can be damaged or melted if the oven is turned on by mistake or if residual heat is present.
- Storing items in a gas oven can obstruct the ventilation and increase the risk of a gas leak, leading to potential explosions or carbon monoxide poisoning.
- Using the oven for storage can lead to the accumulation of dust, dirt, or pests, which can contaminate food when the oven is used for cooking.
- Placing items in the oven can increase the likelihood of accidentally turning on the oven while forgetting about the stored items.
- Do not hang any articles (e.g. dish towels) on the oven handle. Some fabrics may ignite or melt from the heat.

⚠ CAUTION **Risk of burns!** When opening the oven door (33), do not stand directly at its opening. Hot air or steam can escape when opening the oven door (33).

- Do not block the rear ducts of the appliance during oven use.
- Avoid touching the vent opening or nearby surfaces during operation as they are hot.
- Do not place plastics, paper, or other items that can melt or burn near the oven vent.
- Use all oven functions with the door closed.
- Do not use aluminum foil to cover oven shelves or line the oven floor to prevent heat damage and potential fire.
- Do not use plastic wrap or wax paper in the oven.
- For food safety, do not leave food in the oven for longer than 2 hours before and after cooking or defrosting, especially in warmer weather. Do not hold foods at temperatures between 40°F to 140°F for more than 2 hours.

OVEN FUNCTIONS

3.2 Using the accessories

Oven racks

⚠ CAUTION **Risk of burns!** The oven racks (8a/8b) can be hot after use. Wait for the oven racks (8a/8b) to cool down or use kitchen mitts when inserting/removing them from the oven cavity (20).

- To insert an oven rack (8a/8b), place the end of it on the desired rack position (25). Tilt the oven rack (8a/8b) forwards then push inwards (Fig. 1a/1b).

Fig. 1a

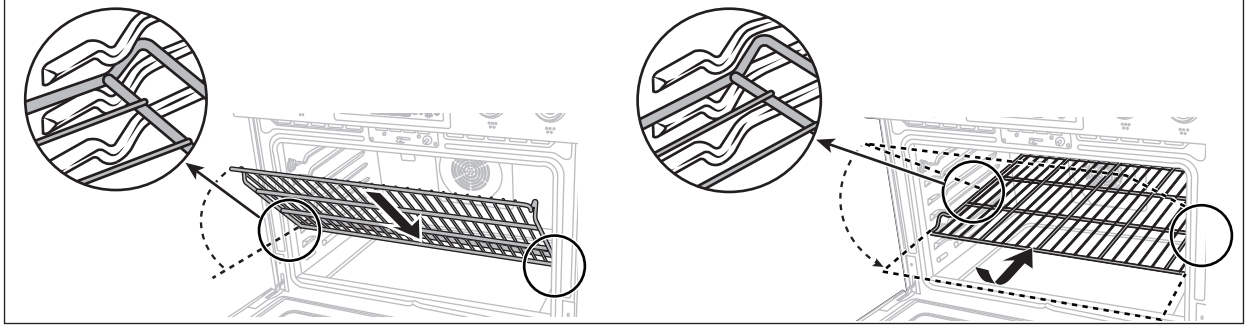
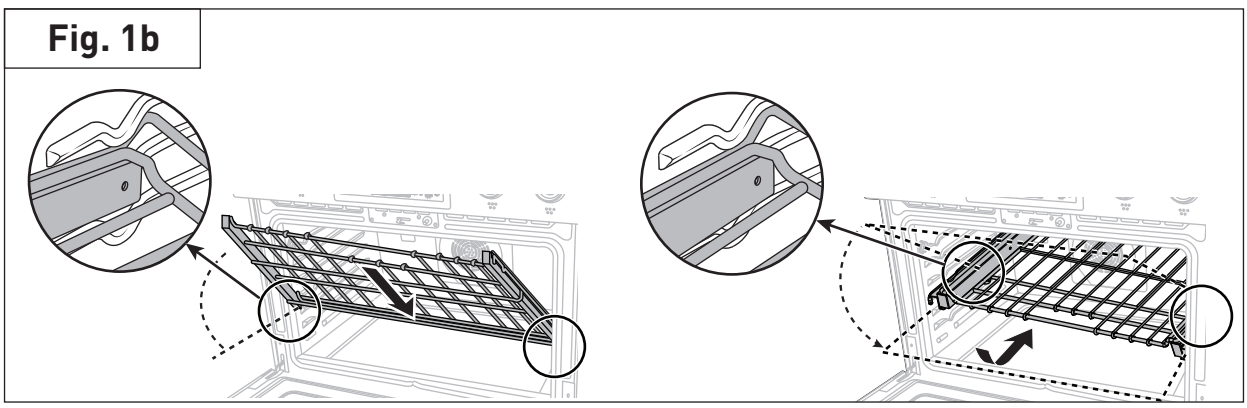


Fig. 1b



- To remove an oven rack (8a/8b), pull it out until it stops. Lift the oven rack (8a/8b) upwards and pull it out (Fig. 2a/2b).

Fig. 2a

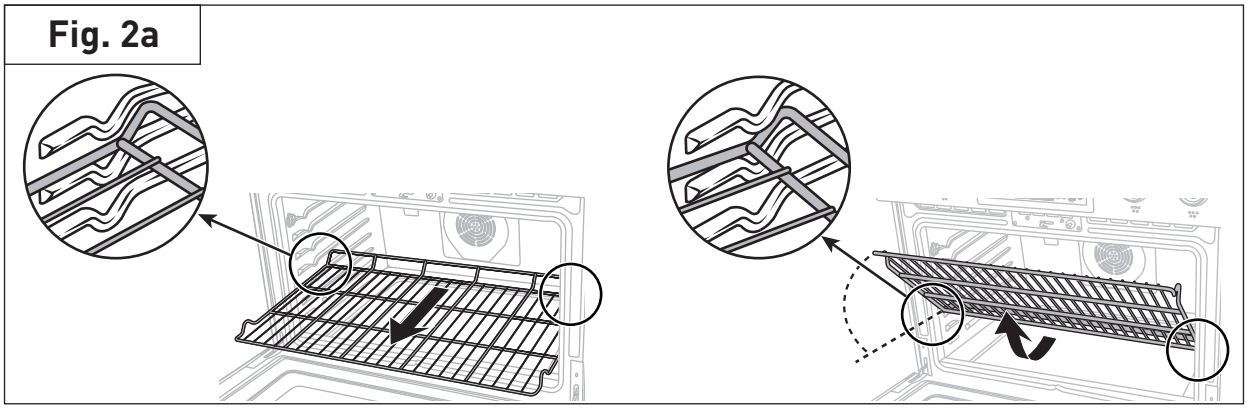
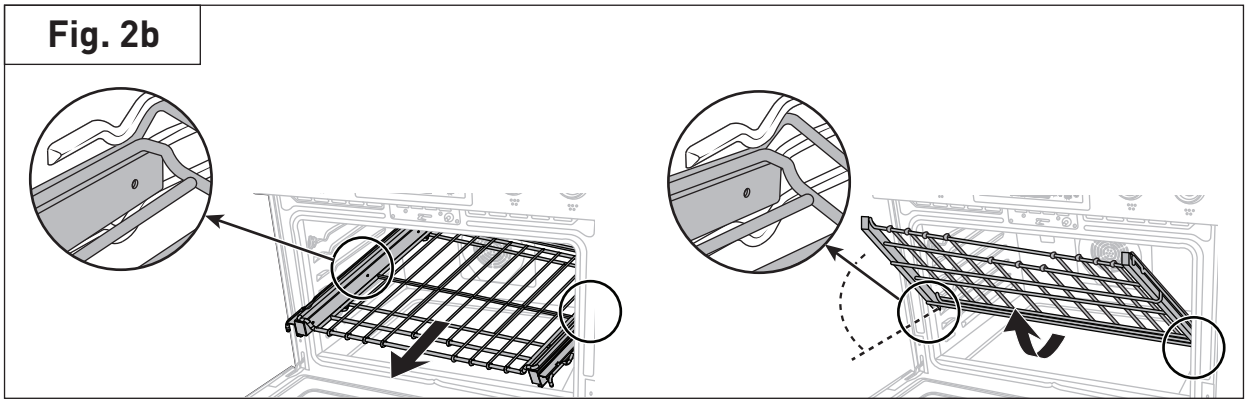


Fig. 2b



- There are 6 rack positions (25). 6 is the highest rack position (25). Follow the tips below for the best results:

  - Place items in the center for even cooking.
  - The top rack position is for broiling only.
  - When baking multiple items, leave 1" to 1.5" (2.5 to 3.8 cm) space in between them.
  - When baking or convection baking on a single rack, place the oven rack (8a/8b) in positions 3 or 4.
  - When baking or convection baking on multiple racks, place the oven racks (8a/8b) in positions 3 and 5. Place items in the rear of the top rack and the other items in the front of the bottom rack. This arrangement helps to evenly distribute heat.
  - Do not cover an oven rack (8a/8b) with aluminum foil. This disrupts the heat circulation and results in poor heat distribution.

OVEN FUNCTIONS

- Recommended rack positions (25) for cooking various food:

Type of food	Rack position (25)
Broiling hamburgers	6
Broiling meats, small cuts of poultry, fish	3 to 5
Bundt cakes, pound cakes, frozen pies, casseroles	4 or 3
Angel food cakes, small roasts	2
Turkey, large roast, ham, fresh pizza	1

Grid and broiler pan

⚠ CAUTION **Risk of fire!** Do not cover the grid (9) with aluminum foil to prevent grease buildup and potential fire.

⚠ CAUTION **Risk of burns!** The broiler pan (10) and the grid (9) gets hot during cooking. Use kitchen mitts when removing them from the oven cavity (20).

- To use the broiler pan (10), place it on the center of an oven rack (8a/8b), in positions 3 or 4.
- The broiler pan (10) can be used on its own for broiling/roasting food.
- The grid (9) can be placed on top of the broiler pan (10). The grid (9) allows fat and juices to drip into the broiler pan (10) below. It ensures even cooking by allowing air circulation around the food.

Air fry basket (RSG36/LP, RSE30, RSE36, RSG36B/LP, RSE30B, RSE36B only)

⚠ CAUTION **Risk of burns!** The air fry basket (11) gets hot during cooking. Use kitchen mitts when removing it from the oven cavity (20).

- To use the air fry basket (11), place it on an oven rack (8a/8b), in positions 3 or 4. Then place a large baking tray on the oven rack (8a/8b) under the air fry basket (11) to catch the grease from the food.
- The air fry basket (11) allows hot air to circulate around the food for even cooking. It promotes crispiness without the need for excessive oil. It has faster cooking times compare to traditional baking.
- Arrange the food in a single layer in the air fryer basket (11) for even cooking.
- According to the recipe, shake or turn the air fryer basket (11) halfway through for even cooking.

Probe (RSG36/LP, RSE30, RSE36, RSG36B/LP, RSE30B, RSE36B only)

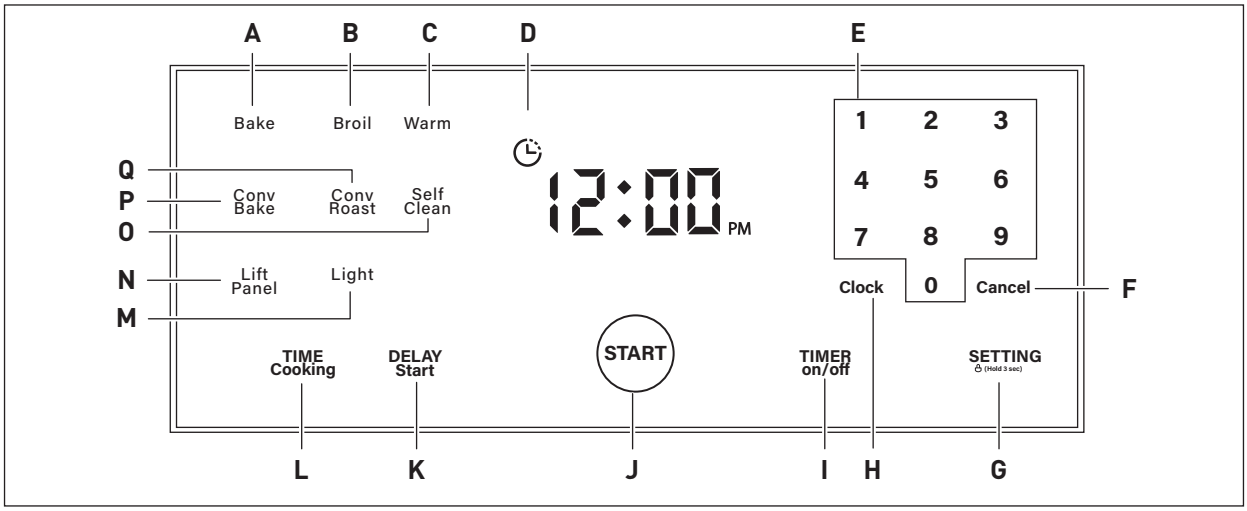
⚠ CAUTION **Risk of burns!** The probe (12) gets hot during cooking. Use kitchen mitts when removing it from the oven cavity (20).

CAUTION **Risk of damage!** Do not close the oven door (33) on the probe (12) wire. It may cause damage to the appliance or the probe (12).

- The probe (12) provides internal temperature readings of the food. It prevents food from undercooking or overcooking. It is ideal for cooking large slices of meat.
- To use the probe (12), insert it into the thickest part of the food, avoiding bones and fat. To use the probe function, see **chapter 3.14 Probe function (RSG36/LP, RSE30, RSE36, RSG36B/LP, RSE30B, RSE36B only)**.

3.3 Control panel

For RSG30/LP, RSG30B/LP only

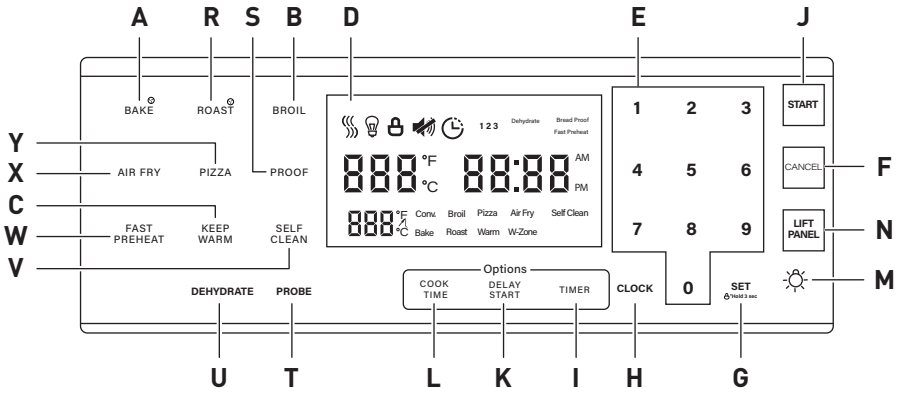


A	**Bake** button	Press for baking function.
B	**Broil** button	● Press for **HI** broiling function. ● Press twice for **LO** broiling function.
C	**Warm** button	Press for keep warm function. Keeps the oven warm after cooking. Lowers the oven temperature and maintains it at 175 °F (80 °C) for up to 3 hours.
D	Display	Shows the operation status.
E	Number pad	Press to input time, temperature and other functions.
F	**Cancel** button	Press to cancel current operation.
G	**SETTING** and 🔒 button	● Press to cycle around settings menu. ● Press and hold for 3 seconds to lock/unlock the control panel (29).
H	**Clock** button	Press to reset current time.
I	**TIMER on/off** button	Press to set timer (separate from other functions).
J	**START** button	Press to start operation
K	**DELAY Start** button	Press to set start delay duration.
L	**TIME Cooking** button	Press to set cooking duration.
M	**Light** button	Press to switch the light (21) on/off.
N	**Lift Panel** button	Press to lift the control panel (29) up/down.
O	[2] **Self Clean** button	Press to set self clean function.
P	**Conv Bake** button	Press to set convection baking function. Fan (27) operates for even heat distribution.
Q	**Conv Roast** button	Press to set convection baking function. Fan (27) operates for even heat distribution.

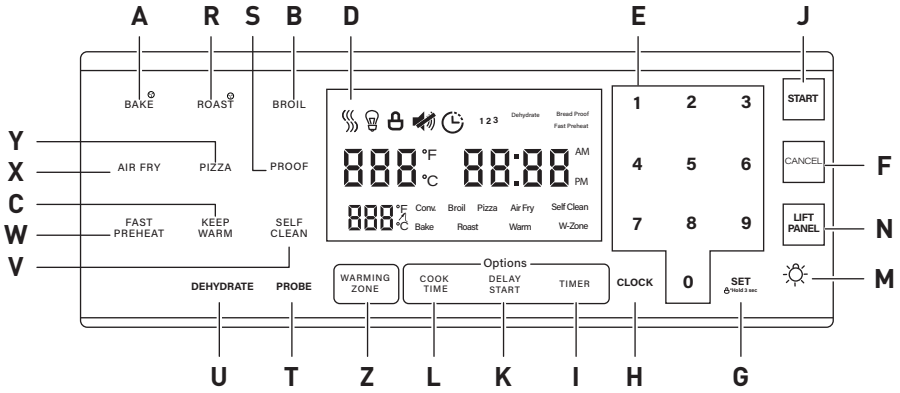
[2] see **chapter 5 Cleaning** for detailed instructions on self clean function.

OVEN FUNCTIONS

RSG30/LP, RSG36/LP, RSG30B/LP and RSG36B/LP



RSE30, RSE36, RSE30B and RSE36B



A	**BAKE** button	● Press for baking function. ● Press twice for convection baking function. Convection fan (27) operates for even heat distribution.
B	**BROIL** button	● Press for **HI** broiling function. ● Press twice for **LO** broiling function.
C	**KEEP WARM** button	Press for keep warm function. Keeps the oven warm after cooking. Lowers the oven temperature and maintains it at 175 °F (80 °C) for up to 3 hours.
D	Display	Shows the operation status.
E	Number pad	Press to input time, temperature and other functions.
F	**CANCEL** button	Press to cancel current operation.
G	**SET** and 🔒 button	● Press in combo with the number pad (E) to access the settings. ● Press and hold for 3 seconds to lock/unlock the control panel (29).
H	**CLOCK** button	Press to reset current time.
I	**TIMER** button	Press to set timer (separate from other functions).
J	**START** button	Press to start operation

K	**DELAY START** button	Press to set start delay duration.
L	**COOK TIME** button	Press to set cooking duration.
M	☼ button	Press to switch the backlight on the control panel on/off.
N	**LIFT PANEL** button	Press to lift the control panel (29) up/down.
R	**ROAST** button	● Press for roasting function. ● Press twice for convection roasting function. Convection fan (27) operates for even heat distribution.
S	**PROOF** button	Press to set proofing function. Provides a steady low-temperature environment to assist dough rising.
T	**PROBE** button	Press to set probe function.
U	**DEHYDRATE** button	Press to set dehydrate function. Gently removes moisture from the food. Ideal for creating dried fruits and jerky.
V	[3] **SELF CLEAN** button	Press repeatedly for self clean function (3 hours/5 hours/2 hours).
W	**FAST PREHEAT** button	Press to set fast preheat function.
X	**AIR FRY** button	Press to set air fry function. Achieves crispy and golden fried foods with less oil.
Y	**PIZZA** button	Press to set pizza function. Higher heat from the bottom of the oven to create a crispy crust and evenly melted toppings.
Z	[4] **WARMING ZONE** button	Press then press **1**, **2** or **3** (**3** being the highest setting) on the number pad (E) to select the desired warming setting.
53	Oven light button	Press to switch the light (21) on/off.
54	Hot surface indicator	Lights up when the cooking surface is hot.

[3] see **chapter 5 Cleaning** for detailed instructions on **SELF CLEAN** mode.

[4] **WARMING ZONE** button is only available for RSE30, RSE36 RSE30B, RSE36B.

	Oven is heating up		Sound is muted ( sound is unmuted)
	Oven light is on		Remaining time
	Oven door is locked		Probe temperature

3.4 Setting the clock

For RSG30/LP, RSG30B/LP only

1. Press the **Clock** button (H).
2. Press the **Clock** button (H) repeatedly to select between "**AM**" or "**PM**" (not applicable to appliances that are set to 24 hour time system).
3. Use the number pad (E) to input current time (e.g. 8:57, press "**8**", "**5**", "**7**").
4. Press the **START** button (J). The clock is set.

OVEN FUNCTIONS

For RSG36/LP, RSE30, RSE36, RSG36B/LP, RSE30B, RSE36B only

1. Press the **CLOCK** button (H).
2. Press the **CLOCK** button (H) repeatedly to select between "**AM**" or "**PM**" (not applicable to appliances using 24 hour time system).
3. Use the number pad (E) to input current time (e.g. 8:57, press "**8**", "**5**", "**7**").
4. Press the **START** button (J). The clock is set.

3.5 General oven operation tips

NOTICE Press the **Cancel/CANCEL** button (F) anytime to cancel or end any current operations/settings.

NOTICE If the oven door (33) is left open during operation, the appliance plays a beep tone and the display (D) shows "**DOOR**".

3.6 Cooking temperatures

For RSG30/LP, RSG30B/LP only

Function	Default	Minimum	Maximum
Baking	350 °F (176 °C)	175 °F (79 °C)	550 °F (287 °C)
Broiling	**HI**	**LO**	**HI**
Warming	175 °F (79 °C)	-	-
Convection baking	325 °F (162 °C)	175 °F (79 °C)	550 °F (287 °C)
Convection roasting	325 °F (162 °C)	175 °F (79 °C)	550 °F (287 °C)

For RSG36/LP, RSE30, RSE36, RSG36B/LP, RSE30B, RSE36B only

Function	Default	Minimum	Maximum
Baking	350 °F (176 °C)	175 °F (79 °C)	550 °F (287 °C)
Convection baking	325 °F (162 °C)	175 °F (79 °C)	550 °F (287 °C)
Broiling	**HI** RSG36/LP, RSG36B/LP: 500 °F (260 °C) RSE30, RSE36, RSE30B, RSE36B: 550 °F (287 °C)	**LO** 400 °F (204 °C)	**HI** RSG36/LP, RSG36B/LP: 500 °F (260 °C) RSE30, RSE36, RSE30B, RSE36B: 550 °F (287 °C)
Keep warm	175 °F (79 °C)	-	-
Roasting	350 °F (176 °C)	175 °F (79 °C)	550 °F (287 °C)
Convection roasting	325 °F (162 °C)	175 °F (79 °C)	550 °F (287 °C)

Function	Default	Minimum	Maximum
Proofing	**LO** 95 °F (35 °C)	**LO** 95 °F (35 °C)	**HI** 105 °F (40 °C)
Dehydrating	150 °F (65 °C)	100 °F (37 °C)	225 °F (107 °C)
Fast preheating	350 °F (176 °C)	175 °F (79 °C)	550 °F (287 °C)
Air frying	425 °F (218 °C)	350 °F (176 °C)	500 °F (260 °C)
Cooking pizza	425 °F (218 °C)	175 °F (79 °C)	550 °F (287 °C)

3.7 Timer function

The timer is a stand-alone function. The timer works separate from all other operations of the appliance.

For RSG30/LP, RSG30B/LP only

1. Press the **TIMER on/off** button (I).
2. Use the number pad (E) to input the timer duration.
3. Press the **START** button (J). The timer starts counting down.
4. When the timer duration has elapsed, the appliance plays a beep tone. The timer operation is complete.

For RSG36/LP, RSE30, RSE36, RSG36B/LP, RSE30B, RSE36B only

1. Press the **TIMER** button (I).
2. Use the number pad (E) to input the timer duration.
3. Press the **START** button (J). The timer starts counting down.
4. When the timer duration has elapsed, the appliance plays a beep tone. The timer operation is complete.

3.8 Cooking with timer function

For RSG30/LP, RSG30B/LP only

NOTICE The cooking with timer function cannot not be used with broiling and warming functions.

1. Position the oven rack(s) (8a/8b) on the suitable rack position(s) (25).
2. Press the button for the desired function.
3. Use the number pad (E) to input the desired temperature.
4. Press **TIME Cooking** button (L).
5. Use the number pad (E) to input the cooking duration.
6. Press the **START** button (J). The oven starts preheating.
7. The appliance plays a beep tone 6 times. The oven is preheated.
8. Place the food on the oven rack(s) (8a/8b).
9. When the cooking duration has elapsed, the appliance plays a beep tone. The cooking operation is complete.

OVEN FUNCTIONS

For RSG36/LP, RSE30, RSE36, RSG36B/LP, RSE30B and RSE36B only

NOTICE The cooking with timer function cannot not be used with broiling, keep warm and fast preheating functions.

1. Position the oven rack(s) (8a/8b) on the suitable rack position(s) (25).
2. Press the button for the desired function.
3. Use the number pad (E) to input the desired temperature.
4. Press **COOK TIME** button (L).
5. Use the number pad (E) to input the cooking duration.
6. Press the **START** button (J). The oven starts preheating.

NOTICE Proofing function does not have preheating steps, cooking duration starts immediately.

7. The appliance plays a beep tone 6 times. The oven is preheated.
8. Place the food on the oven rack(s) (8a/8b).
9. When the cooking duration has elapsed, the appliance plays a beep tone. The cooking operation is complete.

3.9 Delay start function

The delay start function allows the appliance to begin cooking at a later time.

For RSG30/LP, RSG30B/LP only

NOTICE The delay start function cannot not be used with broiling and warming functions.

1. Position the oven rack(s) (8a/8b) on the suitable rack position(s) (25).
2. Place the food on the oven rack(s) (8a/8b).
3. Press the button for the desired function.
4. Use the number pad (E) to input the desired temperature.
5. Press **TIME Cooking** button (L).
6. Use the number pad (E) to input the cooking duration.
7. Press **DELAY Start** button (K).
8. Use the number pad (E) to input the time delay duration.
9. Press the **START** button (J). The oven starts counting down the delayed time.
10. When the delayed time has elapsed, the oven starts cooking.
11. When the cooking duration has elapsed, the appliance plays a beep tone. The cooking operation is complete.

For RSG36/LP, RSE30, RSE36, RSG36B/LP, RSE30B, RSE36B only

NOTICE The delay start function cannot not be used with broiling and keep warm functions.

1. Position the oven rack(s) (8a/8b) on the suitable rack position(s) (25).
2. Place the food on the oven rack(s) (8a/8b).
3. Press the button for the desired function.
4. Use the number pad (E) to input the desired temperature.
5. Press **COOK TIME** button (L).
6. Use the number pad (E) to input the cooking duration.
7. Press **DELAY START** button (K).
8. Use the number pad (E) to input the time delay duration.
9. Press the **START** button (J). The oven starts counting down the delayed time.
10. When the delayed time has elapsed, the oven starts cooking.
11. When the cooking duration has elapsed, the appliance plays a beep tone. The cooking operation is complete.

3.10 Broiling function

The broiling function utilizes intense heat from the top of the oven to quickly cook and brown the top surface of food.

NOTICE For tips on using the gird (9) and broiler pan (10), see **chapter 3.2 Using the accessories**.

For RSG30/LP, RSG30B/LP only

1. Position the oven rack (8a/8b) on the suitable rack position (25).
2. Press the **Broil** button (B) repeatedly to select between "**HI**" or "**LO**".
3. Press the **START** button (J). The oven starts heating up.
4. Place the food on the grid (9) of the broiler pan (10) and then on the oven rack (8a/8b).
5. Broil one side of the food, then rotate to broil the other side.
6. After broiling, press the **Cancel** button (F). The broiling operation is complete.

For RSG36/LP, RSE30, RSE36, RSG36B/LP, RSE30B and RSE36B only

1. Position the oven rack (8a/8b) on the suitable rack position (25).
2. Press the **BROIL** button (B) repeatedly to select between "**HI**" or "**LO**".
3. Press the **START** button (J). The oven starts heating up.
4. Place the food on the grid (9) of the broiler pan (10) and then on the oven rack (8a/8b).
5. Broil one side of the food, then rotate to broil the other side.
6. After broiling, press the **CANCEL** button (F). The broiling operation is complete.

OVEN FUNCTIONS

3.11 Keep warm function

NOTICE The keep warm function cannot be used with cooking with timer and delay start functions.

For RSG30/LP, RSG30B/LP only

1. Press the **Warm** button (C).
2. Press the **START** button (J). The oven starts the keep warm function for max. 3 hours.

For RSG36/LP, RSE30, RSE36, RSG36B/LP, RSE30B, RSE36B only

1. Press the **KEEP WARM** button (C).
2. Press the **START** button (J). The oven starts the keep warm function for max. 4 hours.

3.12 Sabbath mode

The Sabbath mode is designed to meet the requirements of Sabbath observance. It keeps food warm without activating any changes in the appliance's settings.

NOTICE The display (D), buttons, beep tones and the control panel lock/unlock functions are inactive during Sabbath mode, but the oven will continue to operate for 74 hours unless it is canceled.

NOTICE Switch the light (21) on or off and lift the control panel (29) up/down as desired before activating Sabbath mode. The state of the light (21) and the position of the control panel (29) will remain the same (on or off/ up or down) for the whole duration of Sabbath mode.

For RSG30/LP, RSG30B/LP only

1. Press the **Bake** button (A).
2. Use the number pad (E) to input the desired temperature.
3. Press the **START** button (J).
4. Press and hold **Bake** button (A) and **Broil** button (B) for 3 seconds. The display (D) shows the text "**Set Sab**".
5. Press the **START** button (J). The display (D) shows the text "**SAb**". The oven is in Sabbath mode.
6. To switch off the baking function during Sabbath mode, press the **Cancel** button (F). The appliance stays in Sabbath mode.
7. To deactivate Sabbath mode, press and hold the **Cancel** button (F) for 3 seconds.

For RSG36/LP, RSE30, RSE36, RSG36B/LP, RSE30B, RSE36B only

1. Press the **BAKE** button (A).
2. Use the number pad (E) to input the desired temperature.
3. Press the **START** button (J).
4. Press and hold **BAKE** button (A) and **BROIL** button (B) for 3 seconds. The display (D) shows the text "**Set Sab**".
5. Press the **START** button (J). The display (D) shows the text "**SAB**". The oven is in Sabbath mode.
6. To switch off the baking function during Sabbath mode, press the **CANCEL** button (F). The appliance stays in Sabbath mode.
7. To deactivate Sabbath mode, press and hold the **CANCEL** button (F) for 3 seconds.

3.13 Fast preheating function (RSG36/LP, RSE30, RSE36, RSG36B/LP, RSE30B, RSE36B only)

The fast preheat function rapidly heats the oven to the desired temperature, reducing the waiting time before starting the cooking process.

NOTICE The fast preheating function can be used with delay start function.

1. Position the oven rack(s) (8a/8b) on the suitable rack position(s) (25).
2. Press the **FAST PREHEAT** button (W).
3. Use the number pad (E) to input the desired temperature.
4. If delay start function is desired, press **DELAY START** button (K). Then use the number pad (E) to input the time delay duration.
5. Press the **START** button (J). The oven starts preheating rapidly. If time delay function is set, the oven starts preheating rapidly after the countdown.
6. The appliance plays a beep tone. The oven is preheated.

3.14 Probe function (RSG36/LP, RSE30, RSE36, RSG36B/LP, RSE30B, RSE36B only)

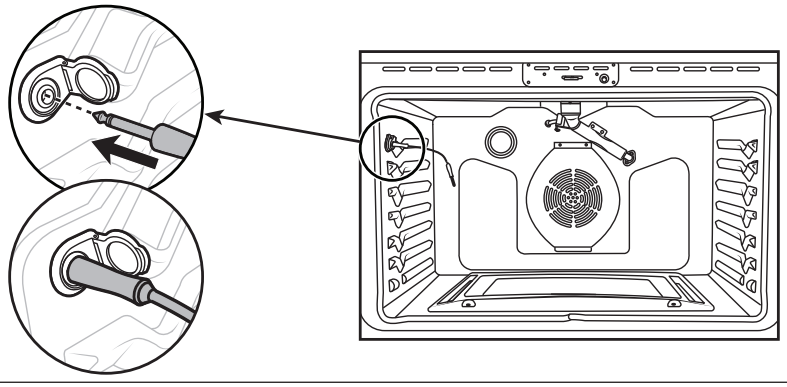
The probe function provides internal temperature readings of the food. It prevents food from undercooking or overcooking. It is ideal for cooking large slices of meat.

NOTICE The probe function can only be used in baking, convection baking, roasting and convection roasting functions.

NOTICE For tips on using the probe (12), see **chapter 3.2 Using the accessories**.

1. Insert the long end of the probe (12) into the food (Fig. 3).
2. Open the cap of the probe port (44) to insert the other end of the probe (12). Make sure the probe (12) is fully inserted into the probe port (44) (Fig. 3). The icon lights up on the display (D).

Fig. 3



3. Place the food on the oven rack (8a/8b) on the suitable rack position (25).
4. Press the button for the desired function.
5. Use the number pad (E) to input the desired temperature.

OVEN FUNCTIONS

6. Press the **START** button (J). The oven starts cooking.
7. Press the **PROBE** button (T).
8. Use the number pad (E) to input the desired internal temperature.
9. Press the **START** button (J). The probe function is activated. When the food reaches the desired internal temperature, the appliance plays a beep tone. The cooking operation is complete.

SETTINGS

4.1 Activate/deactivate energy saving mode (RSG36/LP, RSE30, RSE36, RSG36B/LP, RSE30B, RSE36B only)

This mode automatically switches off the oven after it has been running for max. 12 hour, ensuring the oven stops heating if forgotten.

With no other operating functions, press and hold the **SET** button (G) and the "**1**" on the number pad (E) for 3 seconds. The display (D) shows the text:

- "**On EnEr**": The energy saving mode is activated.
- "**OFF EnEr**": The energy saving mode is deactivated.

NOTICE After activating energy saving mode, the oven will enter standby screen-off mode (with the backlight off) after heating is completed. Pressing any button in screen-off standby mode reactivates the display (D).

4.2 Change 12 hour or 24 hour time system

For RSG30/LP, RSG30B/LP only

1. Press the **SETTING** button (G) repeatedly until the text "**SET 24 H**" is shown on the display (D).
2. Press the **START** button (J).
3. Press the **SETTING** button (G) repeatedly to select between "**12 Hr**" or "**24 Hr**".
4. Press the **START** button (J). The new setting is complete.

For RSG36/LP, RSE30, RSE36, RSG36B/LP, RSE30B, RSE36B only

With no other operating functions, press and hold the **SET** button (G) and the "**2**" on the number pad (E) for 3 seconds. The display (D) shows the text:

- "**12 Hr**": The appliance is in 12 hour time system.
- "**24 Hr**": The appliance is in 24 hour time system.

4.3 Mute/unmute the sound

For RSG30/LP, RSG30B/LP only

1. Press the **SETTING** button (G) repeatedly until the text "**SET bEEP**" is shown on the display (D).
2. Press the **START** button (J).
3. Press the **SETTING** button (G) repeatedly to select between "**ON bEEP**" or "**OFF bEEP**".
4. Press the **START** button (J). The new setting is complete.

For RSG36/LP, RSE30, RSE36, RSG36B/LP, RSE30B, RSE36B only

NOTICE When the appliance is muted, the symbol is shown in the display (D).

With no other operating functions, press and hold the **SET** button (G) and the "**3**" on the number pad (E) for 3 seconds. The display (D) shows the text:

- "**On Snd**": The appliance sound is on.
- "**OFF Snd**": The appliance sound is off.

4.4 Change temperature unit

For RSG30/LP, RSG30B/LP only

1. Press the **SETTING** button (G) repeatedly until the text "**SET °F/ °C**" is shown on the display (D).
2. Press the **START** button (J).
3. Press the **SETTING** button (G) repeatedly to select between "**°F**" or "**°C**".
4. Press the **START** button (J). The new setting is complete.

For RSG36/LP, RSE30, RSE36, RSG36B/LP, RSE30B, RSE36B only

With no other operating functions, press and hold the **SET** button (G) and the "**4**" on the number pad (E) for 3 seconds. The display (D) shows the text:

- "**C**": The appliance temperature unit is °C.
- "**F**": The appliance temperature unit is °F.

SETTINGS

4.5 Temperature recalibration

This function adjusts the oven's temperature settings to ensure accurate cooking temperatures.

NOTICE To check the oven's temperature accuracy, place an oven thermometer on rack position (25) 3 or 4. Preheat the oven to a specific temperature. Allow the oven to preheat fully and maintain the set temperature for about 15 - 20 minutes. Record the temperature reading. Perform the test multiple times to ensure consistent results. Compare the thermometer readings with the oven's set temperatures. For example, if the oven is set to 350 °F (175 °C) but the thermometer reads 370 °F (185 °C), the oven is running hotter by 20 °F (10 °C).

For RSG30/LP, RSG30B/LP only

1. Press the **SETTING** button (G) repeatedly until the text "**SET CALI**" is shown on the display (D).
2. Press the **START** button (J).
3. Use the number pad (E) to input the desired temperature (±35 °F/ ±19 °C). For a negative number, press the **SETTING** button (G) again.
4. Press the **START** button (J). The new setting is complete.

For RSG36/LP, RSE30, RSE36, RSG36B/LP, RSE30B, RSE36B only

1. With no other operating functions, press and hold the **SET** button (G) and the "**5**" on the number pad (E) for 3 seconds. The display (D) shows the text:
2. "**tEP Add**": Use the number pad (E) to input the desired temperature increase. To decrease the desired temperature, press the **SET** button (G) for the negative sign (-).
3. Press the **START** button (J). The new setting is complete.

4.6 Activate/deactivate demo mode

This mode is for retail display purposes only. When demo mode is activated, all functions can be set up and operated, but the oven's broil elements remain inactive.

For RSG30/LP, RSG30B/LP only

1. Press the **SETTING** button (G) repeatedly until the text "**SET dISP**" is shown on the display (D).
2. Press the **START** button (J).
3. Press the **SETTING** button (G) repeatedly to select between "**ON dISP**" or "**OFF dISP**".
4. Press the **START** button (J). The new setting is complete.

For RSG36/LP, RSE30, RSE36, RSG36B/LP, RSE30B, RSE36B only

With no other operating functions, press and hold the **SET** button (G) and the "**6**" on the number pad (E) for 3 seconds. The display (D) shows the text:

- "**ON AnAl**": The appliance is in demo mode.
- "**OFF AnAl**": The appliance is not in demo mode.

SETTINGS

4.7 Factory rest

1. With no other operating functions, press and hold the **SET** button (G) and the "**0**" on the number pad (E) for 3 seconds. The display (D) shows some data.
2. Press any button to return to the normal display (D).

4.8 Other settings

The appliance has settings for "**7**" and "**8**" on the number pad (E) but they are not designed to be used by the customer. If any of these settings are accidentally accessed, press the **CANCEL** button (F) to return to the normal display (D).

CLEANING

5.1 General cleaning

⚠ CAUTION **Risk of steam burns and noxious fumes!** Clean cooktop (31) with caution - if a wet sponge or cloth us used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

- Do not let cooking grease or other flammable materials accumulate on the surfaces or near the appliance.
- Never use corrosive detergents, wire brushes, abrasive scourers, metal or sharp utensils to clean the appliance
- Check that all controls are off and all surfaces are cool before cleaning any part of the appliance.
- If the appliance is moved for servicing, check that the anti-tip device (4) is re-engaged properly when the appliance is replaced.

For gas appliances only (RSG30/LP, RSG36/LP, RSG30B/LP, RSG36B/LP), never spray aerosol cleaner on or around the appliance while the burners are lit. Be sure all functions are switched off and the appliance is cool. The aerosol gas and chemicals in these cleaners could, in the presence of heat, ignite or cause metal parts to corrode.

Painted parts and decorative trim

- For general cleaning, use a cloth with hot, soapy water. Wipe dry.
- For more difficult residue and built-up grease, apply a liquid detergent directly onto the area and leave for 30 to 60 minutes. Wipe with a damp cloth and dry. Do not use abrasive cleaners on any oven surface to prevent scratching.

Stainless steel surfaces

CAUTION **Risk of damage!** Do not use a steel-wool pad to clean the surfaces. It may scratch the surfaces.

CLEANING

NOTICE If a mineral oil-base stainless steel appliance cleaner has been used before to clean the appliance, wash the surface with liquid detergent and water prior to using the stainless steel appliance cleaner/polish.

1. Use stainless steel appliance cleaner/polish.
2. Place a small amount of cleaner/polish on a damp cloth or paper towel.
3. Clean in small areas, rubbing with the grain of the stainless steel.
4. Dry and buff with a clean, dry paper towel or soft cloth.
5. Repeat as necessary.

5.2 Cooktop

Burner cap, burner head, dual burner cap with flame spreader, dual burner simmer ring, dual burner lower flame spreader (RSG36/LP, RSG30/LP, RSG36B/LP, RSG30B/LP only)

1. Ensure the burners are turned off and cooled.
2. Take off all the removable burner parts (13, 14, 16, 17, 18).
3. Wash them in hot soapy water, rinse, and dry.
4. Clear the notches of the burner heads (14), dual burner cap with flame spreader (16), dual burner simmer ring (17) and dual burner lower flame spreader (18) with a stiff nylon brush or straight-ended paper clip.
5. Dry all removable burner parts (13, 14, 16, 17, 18) completely.
6. Replace all the removable burner parts (13, 14, 16, 17, 18) before using the cooktop (31).

Electrical cooktop (RSE36, RSE30, RSE36B, RSE30B only)

The cooktop (31) surface is porcelain-enamel. Acidic foods (tomatoes, sauerkraut, fruit juices) and high-sugar foods can cause dull spots if left to set.

Surface care

- Wipe spills immediately to prevent dulling.
- Avoid steel wool or abrasive cleaners on stainless steel.
- Check pan bottoms for roughness to avoid scratches.

Normal daily use cleaning

Use only a ceramic cooktop cleaner for effective maintenance. Clean the cooktop (31) with a ceramic cleaner before first use to protect and ease future cleanups.

1. Shake ceramic cooktop cleaner.
2. Apply cleaner directly on the cooktop (31).
3. Clean with a paper towel or ceramic cleaning pad.
4. Wipe with a dry cloth or paper towel to remove residue.

Cleaning sugary spills and melted plastics

Sugary spillovers (jellies, fudge, candy, syrups) or melted plastics can cause pitting on the cooktop (31) surface, which is not covered under warranty. A new, sharp razor blade scraper is essential to avoid further damage.

1. Switch off surface burners and remove hot pans.
2. Wearing an oven mitt, use a sharp single-edge razor scraper to move the spill to a cool area. Remove with paper towels.
3. Wait for the cooktop (31) to cool, then remove remaining spillover. Do not use burners until all residue is removed.

Removing burned-on residue

1. Ensure burners are off and cooktop is cool.
2. Apply ceramic cooktop cleaner on the residue area.
3. Rub with a ceramic cooktop cleaning pad, applying pressure as needed.
4. Repeat if residue remains.
5. Polish with ceramic cooktop cleaner and a paper towel.

Removing heavy burned-on residue

1. Ensure burners are off and cooktop is cool.
2. Use a single-edge razor scraper at a 45° angle to scrape the residue.
3. Apply ceramic cooktop cleaner on the residue area and clean with a pad.
4. Polish with ceramic cooktop cleaner and a paper towel.

Cleaning the cooktop seal

Lay a wet cloth on the seal, then wipe clean with a nonabrasive cleaner.

Control panel and door handle

- Clean with a solution of mild detergent and warm water.
- Do not use abrasive cleaners or scrubbers to avoid permanent damage to the finish.
- Dry parts with a soft, lint-free cloth.

5.3 Oven

Pyrolytic self cleaning function

The self cleaning function uses high temperatures to burn off grease and residue. Residue is reduced to a fine ash that can be wiped away with a damp cloth.

⚠ CAUTION **Risk of fire and damage!** Do not leave food or cooking utensils, etc. in during the pyrolytic self cleaning mode. Remove all items from the oven prior to initiating the cleaning cycle. Ensure that the oven is completely free from any food residue or debris that could potentially ignite. Maintain a safe distance from the appliance during the cleaning cycle and avoid placing any flammable items or materials near the appliance.

⚠ CAUTION **Risk of burns!** The appliance exterior can get very hot during and after self cleaning.

CLEANING

- Do not leave small children unattended near the appliance.
- Do not line the oven walls, oven racks (8a/8b), bottom, or any other part of the oven with aluminum foil. Aluminum foil can melt and adhere to the oven interior.
- The oven door (33) locks during self cleaning and unlocks afterwards when it is done. Do not force the oven door (33) open as this can damage the automatic door locking system.
- Use caution when opening the oven door (33) after the self cleaning cycle. Stand to the side to allow hot air or steam to escape. The oven may still be very hot.

For RSG30/LP, RSG30B/LP only

1. Vent the kitchen with an open window or use a ventilation fan or hood.
2. Remove all baking accessories, all cookware, and any aluminum foil from the oven cavity (20).

NOTICE The oven racks (8a/8b) and other sliver-colored racks can be placed in the oven cavity (20) during self clean but they may darken, lose their luster, and become hard to slide onto the oven.

3. Wipe up debris from the bottom of the oven.
4. Check that the light (21) cover is in place and switch off the light (21).
5. Press the **Self Clean** button (O) repeatedly to select between "**3 H**", "**5 H**", and "**2 H**".
6. To use the function with delay start function, press **DELAY Start** button (K). Use the number pad (E) to input the time delay duration.
7. Press the **START** button (J). The oven door lock (22) engages, the oven starts heating up. If delay start function is set, the self clean function starts after the delay start countdown.
8. When the self clean duration has elapsed, the appliance plays a beep tone. The self clean operation is complete. The oven door (33) remains locked until the appliance has cooled down to a safe temperature.
9. After the self cleaning, there might be some white ash inside the oven cavity (20). Let the oven fully cool before taking a damp cloth to wipe away the white ash. If the white spots remain, remove them with a soap-filled steel wool pad and rinse thoroughly with a vinegar and water mixture.

NOTICE Press the **Cancel** button (F) anytime to end self cleaning function. The oven door (33) remains locked until the appliance has cooled down to a safe temperature.

For RSG36/LP, RSE30, RSE36, RSG36B/LP, RSE30B, RSE36B only

1. Vent the kitchen with an open window or use a ventilation fan or hood.
2. Remove all baking accessories, all cookware, and any aluminum foil from the oven cavity (20).
3. Wipe up debris from the bottom of the oven.
4. Check that the light (21) cover is in place and switch off the light (21).
5. Press the **SELF CLEAN** button (V) repeatedly to select between "**3 H**", "**5 H**", and "**2 H**".
6. To use the function with delay start function, press **DELAY START** button (K). Use the number pad (E) to input the time delay duration.
7. Press the **START** button (J). The oven door lock (22) engages, the oven starts heating up. If delay start function is set, the self clean function starts after the delay start countdown.
8. When the self clean duration has elapsed, the appliance plays a beep tone. The self clean operation is complete. The oven door (33) remains locked until the appliance has cooled down to a safe temperature.

CLEANING

NOTICE For RSE30, RSE36, RSE30B, RSE36B, during the self-cleaning cycle, do not switch on the cooktop, as this can immediately stop the cleaning process.
Press the **CANCEL** button (F) anytime to end self cleaning function. The oven door (33) remains locked until the appliance has cooled down to a safe temperature.

Oven door

- Clean the top, sides, and front of the oven door (33) with soap and water. Rinse well.
- Use a oven window cleaner on the outside glass of the oven door (33).
- Use mild detergent and warm water on the inside glass of the oven door (33). Dry with a soft, lint-free cloth.
- Do not immerse the oven door (33) in water.
- Do not spray or allow water or glass cleaner to enter the door vents. Door vents are located at the small gap above the oven cavity (20), close to the oven door lock (22) and the oven door sensor (23).
- Do not use oven cleaners, cleaning powders, or harsh abrasives on the outside of the oven door (33).
- Do not clean or damage the oven door gasket around the oven cavity (20), as it is essential for a good seal.

Oven shelves

1. Scrub stubborn or baked-on soiling with a dampened, soap-filled, nonmetal, non-abrasive pad. Then wipe dry.
2. Apply a food grade chrome cleaner with a damp sponge or cloth. Then wipe dry.

Porcelain surfaces

1. Clean the oven interior and inner door liners with a solution of mild detergent and warm water.
2. Rinse and dry with a soft, lint-free cloth.

CLEANING

Oven door gasket

The oven door gasket is located around the oven cavity (20). Do not clean this part. Handle the gasket with care to avoid rubbing, damaging or displacing it. If large food particles need to be removed, proceed as follows:

1. Dampen a sponge with hot water.
2. Gently wipe off the soiling without rubbing.
3. Press a dry towel gently on the oven door gasket to dry.

Oven and broiler burners

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

5.4 Baking accessories

Oven racks

CAUTION **Risk of damage!** Do not clean the oven racks (8a/8b) with a dishwasher.

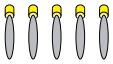
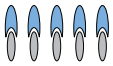
- Leaving oven racks (8a/8b) in the oven during a self cleaning cycle may turn them slightly blue and dull the finish. After the self cleaning cycle and once the oven has cooled, rub the sides of the oven racks (8a/8b) with wax paper or a cloth with a small amount of oil to help them glide more easily.
- Clean oven racks (8a/8b) by hand with an abrasive cleaner or steel wool.
- If oven racks (8a/8b) become hard to remove or replace, lightly wipe the oven rack guides with cooking oil, but do not apply oil to the sides.
- If oven racks (8a/8b) are difficult to slide, lubricate them with a graphite lubricant.

Grid, broiling pan, air fry basket, and probe

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

6.1 Maintenance guidelines

- Keep the appliance area clear and free from combustible materials (e.g. wall coverings, curtains, drapes), gasoline, and other flammable vapors and liquids.
- Switch off the power to the appliance at the main fuse or circuit breaker. If in doubt, contact an electrician.
- Do not obstruct the flow of combustion and ventilation air.
- For gas models (RSG30/LP, RSG36/LP, RSG30B/LP, RSG36B/LP only) visually check the burner flames for any abnormalities:

Flame appearance	Description	Verdict
	Yellow flames	Call for service to adjust the flame
	Yellow tips on the outer cones	Normal for LP
	Soft blue flames	Normal for NG

- If the appliance is moved for servicing, check that the anti-tip device (4) is re-engaged properly when the appliance is replaced.
- Always unplug/disconnect the appliance from the electrical supply before servicing.
- Any other servicing than mentioned in this manual should be performed by a professional repair center.

6.2 Purchase replacement parts

For purchasing replacement parts, ensure compatibility by referencing the appliance model number and serial number contact Thor by:

Contact	Phone number	Email
Thor's parts department	877-288-8099 (option 5)	parts@thorinternational.com
Customer service	877-288-8099 (option 3)	service@thorinternational.com

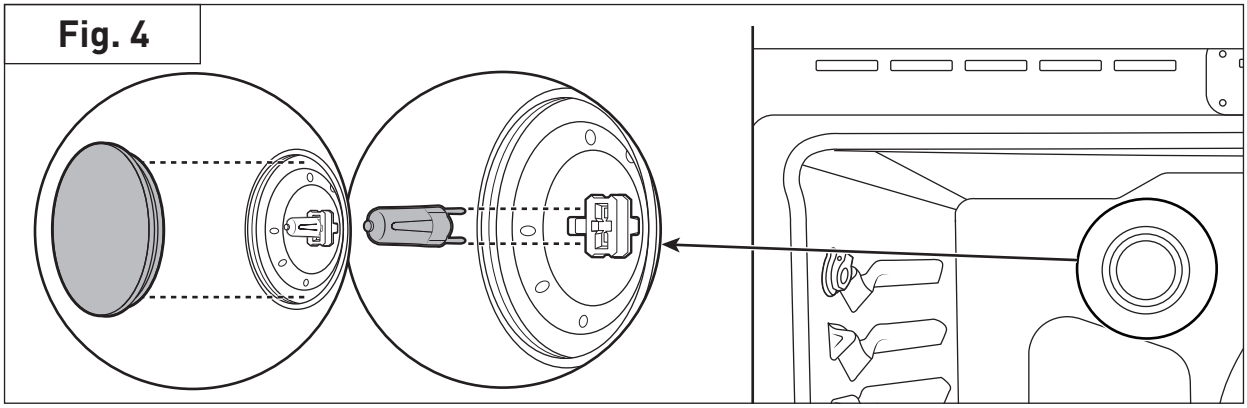
MAINTENANCE

6.3 Change the light bulb

⚠ CAUTION **Risk of burns!** The oven and the light can be hot from use. Let the oven and the light fully cool down before proceeding.

The light bulb is a G9 120 V~ 40 W appliance bulb.

Fig. 4



1. Unplug the appliance or disconnect power.
2. Rotate the light cover in the back of the oven counterclockwise to remove (Fig. 4).
3. Pull out the light bulb to remove it from its socket (Fig. 4).
4. Insert the new light bulb (Fig. 4).
5. Insert the light cover and rotate it clockwise (Fig. 4).
6. Plug in the appliance or reconnect the power.

TROUBLESHOOTING

7.1 Cooktop

For RSG30/LP, RSG36/LP, RSG30B/LP, RSG36B/LP only

Problem	Possible cause	Solution
● Some burners do not light. ● Flames do not burn all around the burner cap (13)/ dual burner cap with flame spreader (16)/ dual burner lower flame spreader (18).	Burner parts or igniters may be wet, dirty, or misaligned.	Check that the burner parts are clean, dry, and correctly assembled. Check that the igniters are clean and dry.

TROUBLESHOOTING

Problem	Possible cause	Solution
Burner flames very large and yellow.	The notches of the burner heads (14), dual burner cap with flame spreader (16), dual burner simmer ring (17) and dual burner lower flame spreader (18) are clogged.	Clean notches of the burner heads (14), dual burner cap with flame spreader (16), dual burner simmer ring (17) and dual burner lower flame spreader (18) with straightened paper clip, needle, or wire.
	Burner parts are not positioned properly.	Remove and carefully re-install burner parts.
	Cooktop (31) is being operated with the wrong type of gas.	Ensure that the type of cooktop (31) matches the natural gas supply.
Burner flames very large and yellow.	Pressure regulator (42) is not installed properly, is faulty, or is set for the wrong type of gas.	Check installation, replace the pressure regulator (42), or set the pressure regulator (42) for proper gas.
Sparking but no flame ignition.	Gas shut-off valve is in the 'OFF' position.	Turn shut-off valve to the 'ON' position.
Igniters spark continuously after flame ignition.	Power supply polarity is reversed.	Have polarity corrected.
	Igniters are wet or dirty.	Dry or clean igniters.
Burner flame goes out at low setting.	Low gas supply pressure.	Contact gas company.
	Air intake holes around knobs are obstructed.	Remove obstruction.
The flames have suddenly gone out.	A draft or a spill has extinguished the flame.	No action required. The burner will detect this and automatically relight. However, if there has been a large spill, it is recommended switching the burners off and cleaning the burners and the spill area.
There is a power failure can I still use the cook top burners?	Power outage in your area.	The cooktop (31) burners can still be used. To light them: Holding a lighted match to the burner head (14)/dual burner lame spreader (18). Ignite the burner with the knob (35/36}. The flame lights up all the way around the burner. **Important!** If the flame is blown out during a power failure, set the knob (35/36) immediately to OFF. The burner does not automatically relight and gas may escape.

TROUBLESHOOTING

For RSE30, RSE36, RSE30B, RSE36B only

Problem	Possible cause	Solution
The burners do not maintain a rolling boil or do not cook fast enough.	Inappropriate cookware.	Use pans which are flat and match the diameter of the burner selected.
	In some areas, the power (voltage) may be low.	Cover the pan with a lid until the desired heat is obtained.
The burners do not turn on.	A fuse may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	The cooktop (31) controls are set improperly.	Check if the correct control is set for the surface unit you are using.
Areas of discoloration on the cooktop (31).	Food spillover was not cleaned.	Clean the glass cooktop (31).
The burners frequently cycles on and off. The burners stops glowing when changed to a lower setting.	The burners cycle on and off to maintain the power setting.	This is normal operation and not a system failure. Use the cooktop (31) as usual.
Scratches or abrasions on the cooktop (31) surface.	The cooktop (31) is being cleaned improperly.	● Scratches are not removable. Tiny scratches become less visible in time as a result of cleaning. ● Use ceramic glass top cleaning cream. ● Do not use chemical or corrosive agents. These agents may damage the cooktop (31). ● To avoid scratches, use the recommended cleaning procedures to clean the cooktop (31). ● Make sure cookware bottoms are clean before use. ● Use cookware with smooth bottoms.
	Cookware with rough bottoms was used on the cooktop (31) or there were coarse particles (eg. salt or sand) present between the cookware and the surface of the cooktop (31).	
	Cookware has been slid across the cooktop (31) surface.	
Brown streaks or specks.	Boilovers have dried on to the cooktop (31).	Wait until the cooktop (31) cools down. Then, use a scraper to remove those impurities. Use the blade scraper to remove soil.
Areas of discoloration with metallic sheen.	Mineral deposits from water and food have been left on the surface of the cooktop (31).	● Remove using a ceramic-glass cooktop cleaning cream. ● Use cookware with clean, dry bottoms. ● Clean the cooktop (31) with a ceramic cleaning agent regularly every week.
"Cracking" or "popping" sound.	This is the sound of the metal heating and cooling during both the cooking and self cleaning functions.	This is normal operation, and not a system failure. Use the oven as usual.

7.2 Oven

For RSG30/LP, RSG36/LP, RSG30B/LP, RSG36B/LP only

Problem	Possible cause	Solution
The oven does not turn on.	The appliance is not completely plugged into the electrical outlet.	Make sure the electrical plug is inserted into a live, properly grounded outlet.
	A fuse may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	The oven controls have been set improperly.	See the **chapter 3 Oven functions**.
	The oven is too hot.	Allow the oven to cool.
	Incomplete service wiring.	Call for service.
	Power outage.	Check to see if the house lights switches on. If required, call the local electric company for service.
The oven light does not turn on.	The light bulb is loose or defective.	Tighten or replace the light bulb.
	The switch operating the light is broken.	Call for service.
The oven smokes excessively during broiling.	The oven controls have not been set properly.	See the **chapter 3 Oven functions**.
	The meat has been placed too close to the broil element (48).	Reposition the oven rack (8a/8b) to provide proper clearance between the meat and the broil element (48). Preheat the broil element (48) for searing.
	The meat has not been properly prepared.	Remove the excess fat from the meat. Cut away fatty edges that may curl, leaving the lean intact.
	Grease has built up on oven surfaces.	Regular cleaning is necessary when broiling frequently.
Food does not bake or roast properly.	The oven controls have not been set correctly.	See the **chapter 3 Oven functions**.
	The oven rack (8a/8b) has been positioned incorrectly.	Reposition the oven rack (8a/8b) to provide proper clearance between the meat and the broil element (48).
Food does not broil properly.	The oven rack (8a/8b) has not been properly positioned.	Pull out the oven rack (8a/8b) and re-insert it again.
	The cookware is not suited for broiling.	Use suitable cookware.
	In some areas, the power (voltage may be low.	Preheat the broil element (48) for 10 minutes before use.
The oven temperature is too hot or too cold.	The oven sensor needs to be adjusted.	See **chapter 4.5 Temperature recalibration**.

TROUBLESHOOTING

Problem	Possible cause	Solution
The oven does not self clean.	The oven temperature is too high to start a self clean operation.	Allow the appliance to cool and then reset the controls.
	The oven controls have been set incorrectly for self clean operation.	See **chapter 5 Cleaning**.
	A self cleaning cycle cannot be started if the oven lockout feature has been activated or if a burner is on.	Unlock the oven. Make sure all burners are switched off.
Excessive smoking during a self cleaning cycle.	There is excessive soiling in the oven.	Press the **Cancel/CANCEL** button (F). Open the windows to rid the room of smoke. Wait until the self cleaning cycle is cancelled. Wipe up the excessive soil and then start the self cleaning cycle again.
The oven door does not open after a self cleaning cycle.	The oven is too hot.	Allow the oven to cool.
The oven is not clean after a self cleaning cycle.	The oven controls were not set correctly.	See **chapter 5 Cleaning**.
	The oven was heavily soiled.	Wipe up heavy spillovers before starting the self cleaning cycle. Heavily soiled ovens may need to be self cleaned again or for a longer period of time.
Steam is coming out of the vent.	When using the convection feature, it is normal to see steam coming out of the oven vent.	This is normal operation, and not a system failure. Use the appliance as usual.
	As the number of oven racks (8a/8b) or amount of food being cooked increases, the amount of visible steam increases.	
A burning or oily odor is coming from the vent.	This is normal in a new oven and disappears with time.	To speed up the process, set a self cleaning cycle for a minimum of 3 hours (see **chapter 5 Cleaning**).
Strong odor.	An odor coming from the insulation around the inside of the oven is normal for the first few times the oven is used.	Operate the oven empty on the bake setting at 400 °F (200 °C) for 1 hour.
Convection fan noise.	The convection fan (27) may automatically switch on and off.	This is normal operation.
Oven racks (8a/8b) are difficult to slide.	The shiny, silver-colored oven racks (8a/8b) were cleaned in a self cleaning cycle.	Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks (8a/8b) with the paper towel.

Problem	Possible cause	Solution
The oven door (33) is locked.	The circuit breaker has been tripped or there was a power failure while the oven door (33) was locked.	Unlock the oven door (33).

For RSE30, RSE36, RSE30B, RSE36B only

Problem	Possible cause	Solution
The oven does not turn on.	No power supply.	Check that the circuit breaker has not been tripped and there is no power outage in the area. If there is a power outage, do not use the oven until power has been restored.
The oven light does not tum on.	The light bulb is loose or defective.	Tighten or replace the light bulb.
	The switch operating the light is broken.	Call for service.
Condensation around oven (e.g. on control panel (29) or top of oven door (33)).	Food has high moisture content or local climate (temperature, humidity) is contributing to condensation.	Condensation is normal. Wipe the drops off the control panel (29). If there is frequent or excessive condensation, make sure that kitchen cabinets around the appliance is moisture-proofed.
Steam coming from the vent (38).	Moisture from food evaporating during cooking.	This is normal, especially when large quantities of food are cooking in the oven using a convection mode.
The convection fan (27) does not come on in a convection mode.	Technical fault.	Call for service.
Oven does not heat.	Oven settings are not correct.	See **chapter 5 Cleaning**.
Foods over-cooked or under- cooked	Incorrect cooking time or temperature.	Adjust time, temperature, or rack position (25).
"Cracking" or "popping" sound.	This is the sound of the metal heating and cooling during both the cooking and self cleaning functions.	This is normal operation, and not a system failure. Use the oven as usual.
There is a power failure - can I still use the oven?	Power outage at home or neighborhood.	The oven cannot be used until power is restored.

TROUBLESHOOTING

Problem	Possible cause	Solution
The oven is not cooking evenly	Large item like a turkey being cooked.	● When cooking a large item, be prepared to tum it round during cooking. ● If 2 oven racks (8a/8b) are used, check that there is space left for the heat to circulate. When a baking tray is put into the oven, make sure that it is placed centrally on the shelf. ● Check that the door gasket around the oven cavity (20) is not damaged.

ERROR CODES

Error code	Possible cause
E0	Thermocouple detection circuit fault, i.e., open thermocouple circuit.
E1	The temperature rises too slowly.
E2	Oven door switch circuit is faulty.
E3	No heating after starting.
E5	Normal cooking function temperature over temperature (343C). The oven automatically locks the door.
E8	The communication between the display board and the main control board is faulty.
E9	240 AC power frequency detection fault.
E10	The oven door lock motor is working out of time.
E13	The operating environment temperature of the main control board (relay board) is over-temperature.
E14	NTC resistance detection circuit of the main control board is faulty.
E15	The software information of the main control board and the display board do not match.
E16	Failure to open the door or unlock after the door has been successfully locked.
E17	The speed detection circuit of the cooling fan motor is faulty.
E18	The touch chip of the display board communicates with the CPU faulty.

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