INDUCTION HARDWARE



User Care Guide

Clean Energy. **Clear** Results.

The future is **Induction.**

INDUCTION HARDWARE

Safe.

Refined.

Ultra-Efficient.

Superior in Every Way.



User Care Guide

Thank you for using our digital manuals. Our goal is to minimize waste and materials that end up in landfills. This guide will help you get familiar with your range, from setup to daily use and maintenance.



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SAFETY

General Safety



- Only use this appliance as described in this guide.
- The range must be installed and grounded by a qualified technician.
- Do not attempt repairs unless instructed in this manual.
- Know where the gas shutoff valve is (if applicable), and how to turn it off in an emergency.
- Never use your range for heating the room.

Fire Prevention



- Keep the area around your range clean and clear of flammable items.
- Never store items on top of the range.
- If a fire starts:
  - On the cooktop: Smother it with a lid or cookie sheet. Do not move flaming pans.
  - In the oven: Close the oven door and turn it off. **Never** use water on grease fires.

Child Safety



- Do not leave children unattended near the appliance.
- Never let children climb or sit on the oven door.
- Store items they may reach away from the range.

Cooking Safety



- Always use cookware before turning on burners.
- Turn handles inward to avoid bumping hot pots.
- Use pot holders — not dish towels — when handling hot cookware.
- Keep oven racks in place before preheating.
- Always turn the oven off when finished.

Utensil Tips



- Use flat-bottomed, stable pans. Avoid warped or oversized cookware.
- Pans should not extend over other burners or edges of the range.
- Never let a pan boil dry.
- Do not use glass or ceramic cookware unless labeled safe for stovetop/oven use.

Electrical Safety



- Disconnect power before replacing light bulbs or cleaning deep areas.
- Do not touch hot light bulbs with damp cloths—this can cause breakage.
- Never operate the range during a power outage.



BEFORE FIRST USE & FEATURES



·Range Surface

Wash all surfaces with warm, soapy water.
Wipe down with a clean cloth and dry thoroughly.

·Glass Cooktop

Clean with a glass cooktop cleaner before first use.
Wipe down with a clean cloth and dry thoroughly.

·Oven

Wipe the interior with soapy water and dry completely.
Turn the oven selector to Bake and the temperature to 450°F. Run the oven for 1 hour to burn off manufacturing residues. Some odor or light smoke is normal.



FEATURES

- Up to 8 cooking modes: bake, broil, convection, defrost, dehydrate, and more.
- Glass ceramic cooktop: Durable and easy to clean.
- Split bake and broil elements: Faster preheat and more even cooking.
- Large reversing convection fan: Distributes heat evenly, even for large batches.
- Four convection settings: For faster, more consistent results.
- Three broil modes: Including a gentle low-broil for delicate tasks.
- Hidden bake element: Easier to clean the oven floor.
- Sabbath mode certified: Meets Star-K standards for select religious observances.

CONTROLS

- Interior Light Switch – Turns the oven light on/off
- 2–3. Left Burner Controls – Adjust rear and front left burners
- Center Burner Control – Controls center element
- Oven Function Knob – Selects Bake, Broil, etc.
- Oven Temperature Knob – Sets your desired temperature
- 7–8. Right Burner Controls – Adjust rear and front right burners

COMPONENTS

- Two 5.5” Burners (1,200W) – Ideal for small potsv
- Two 7.5” Dual Burners (2,000W) – Adjustable for medium cookware
- 10.5” Triple Burner (3,200W) – Best for large pots or high-heat cooking
- Identification Plate – Contains model and serial number
- Three Oven Racks – Fit into six rack positions for flexible cooking
- Backguard – Protects your wall from heat and splatter

FUNCTIONS, SETTINGS & OPERATION









You've chosen more than just a cooktop - you've chosen peace of mind. With no flames or combustion, Induction Hardware offers a safer, cleaner alternative to gas. No harmful emissions, no lingering fumes, just precise heat exactly where you need it. As you get familiar with your new range, take a moment to appreciate the quiet confidence of knowing you've invested in a healthier, more refined way to cook; where innovation meets intuition.



Mode:	What it does:	Best for:
• Bake	• Uses bottom and top heat for traditional baking.	• Cakes, casseroles, roasts
• Convection Bake	• Adds a fan to circulate air for even heat.	• Baking multiple trays, roasting meats
• Convection Roast	• Combines convection fan + broil for fast, juicy roasting.	• Whole poultry, ham, large roasts.
• Convection Broil	• Broils with fan circulation to reduce smoke and improve browning.	• Broils with fan circulation to reduce smoke and improve browning.
• Hi Broil	• High-power top broil elements.	• Steaks, burgers, dark meats (1" or less)
• Med Broil	• Less intense broil.	• Chicken, pork chops, thick cuts
• Low Broil	• Gentle heat from inner broil element only.	• Browning meringues or delicate dishes
• Self-Clean	• High-heat cycle that burns off residues.	• Oven cleaning (see Self-Clean section)
• Convection Dehydrate	• Circulates warm air to remove moisture from food.	• Homemade dried fruit or veggies
• Convection Defrost	• Circulates air (no heat) to safely defrost food.	• Frozen meals or large items

How to Use the Burners

• (with cookware on burner) Push and turn the burner knob counterclockwise to your desired setting.
• The element cycles on/off to maintain heat.
• Turn to OFF when done.

BAKING & CONVECTION









"There is nothing like the smell of something baking to bring a family back together."

Michelle Dockery

Unfold holiday dinners with ease and elegance. Your kitchen is no longer just a place to cook - it's the soul of your home, where the air carries the promise of a delicious memory. With your new induction range, heat bends to your will. Instantly responsive; impeccably precise.

Your oven supports both traditional and convection baking. Here's what you need to know to get great results every time.

Baking mode uses both the bottom and top heating elements and is ideal for single rack baking. Convection baking adds a fan to circulate heated air for more even cooking and is ideal for multi-rack baking or roasting. Below are a series of tips to keep in mind when using your induction range:

1. Always allow the oven to preheat fully. Putting food in too early can lead to uneven rising or soggy centers.
2. Use the middle rack more often than not (unless noted otherwise in a recipe). This spot typically has the most even heat distribution.
3. When using convection mode, reduce temperature by 25°F and check food 10-15% sooner than you normally wood.
4. Use shiny, stainless steel pans for more even browning.
5. Avoid old, dark, or warped pans as they tend to heat unevenly.
6. When using 2 racks: try positions 2 and 4 or 3 and 5 for even air flow.
7. Stagger pans so air can circulate around each one.
8. Leave 1-2 inches of space between pans and oven walls.
9. Rotate pans halfway through cooking. This will ensure even browning on cookies or pasteries especially.
10. Let baked goods rest after coming out of the oven, before cutting. This helps them set properly, finish baking from residual heat, and prevent crumbling.



The scent of warm vanilla drifts through the air as tiny hands press dough onto the tray, giggling with anticipation. It's not just about the cookies - it's the soft hum of connection, the shared spoon-licking joy, the golden moment when everyone leans in as the oven door opens. This is more than baking. This is a memory being made- sweet, simple, and lasting.



ROASTING & BROILING









A golden roasted chicken, its crackling skin dripping with butter and herbs. A deep broiled salmon fillet with a caramalized glaze, anchoring an evening of laughter, stories and second helpings. With your new induction range, these aren't just meals; they're the settings for birthdays, quiet Sundays, loud celebrations and everything in between.

Roasting combines high-powered convection and broil elements to cook food quickly while locking in moisture.



When roasting, it's best to use a broiler pan and rack. This helps air circulate around the food. Do not cover the meat - roasting works best with dry heat. On that same note, do not add water to the broiler pan, as this would steam the meat, instead of roast it. There is no need to bring the meat up to room temperature either; with roasting you can cook directly from the fridge. Another great tip is to roast large cuts of meat with the fat side up as this provides a natural and effortless way to baste the meat. With poultry, place breast side up on a shallow pan with a rack. Brush with oil or melted butter before and during roasting. Avoid tall sided pans, with roasting, as they restrict constant air flow.

There's something timeless about the slow, savory magic of a roast in the oven - the gentle hiss, the deepening aroma, the way everyone seems to wander into the kitchen just to "check" how it's coming laong. Maybe it's a Sunday roast like the ones your grandmother used to make, or broiled chops crisped to perfection the way Dad liked them. There aren't just meals; they're echoes of family rituals, passed down in the language of scent and warmth. With every roast or broil, you're not just feeding the moment; you're honoring the memory.

When it comes to broiling, here are some tried and true methods to ensure the best outcomes:

1. Always use the broiler pand and grid to catch drips and reduce flare-ups.
2. Brush meats with oil/butter to prevent drying.
3. Use tongs or spatula - never pierce the meat with a fork.
4. Broil one side slightly longer than the other.
5. Remove the pan right after broiling to avoid baked-on drips.

No grid?

No problem.

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The Future of Cooking is Now



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