ENGLISH

FORNO

Alta Qualita



FBOEL1333-30
FBOEL1333-30BLK
FBOEL1333-30WHT



FBOEL1340-30
FBOEL1340-30BLK
FBOEL1340-30WHT

SINGLE OR DOUBLE WALL OVENS

MODEL NUMBER SERIES: FBOEL1333-30 | FBOEL1333-30BLK FBOEL13333-30WHT | FBOEL1340-30 | FBOEL1340-30BLK FBOEL1340-30WHT

INSTRUCTION MANUAL & INSTALLATION GUIDE

C ETL US LISTED
Intertek
5015011

Conforms to UL STD. 858 Certified to CSA STD C22.2 NO.61.

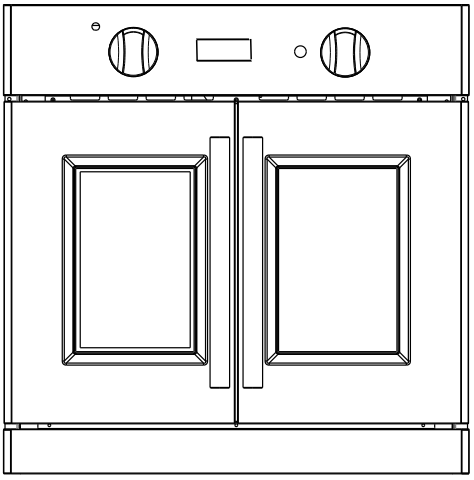
Read these instructions carefully before using your appliance, and keep them carefully.
If you follow the instructions, your appliance will provide you with many years of good service.

09/2024

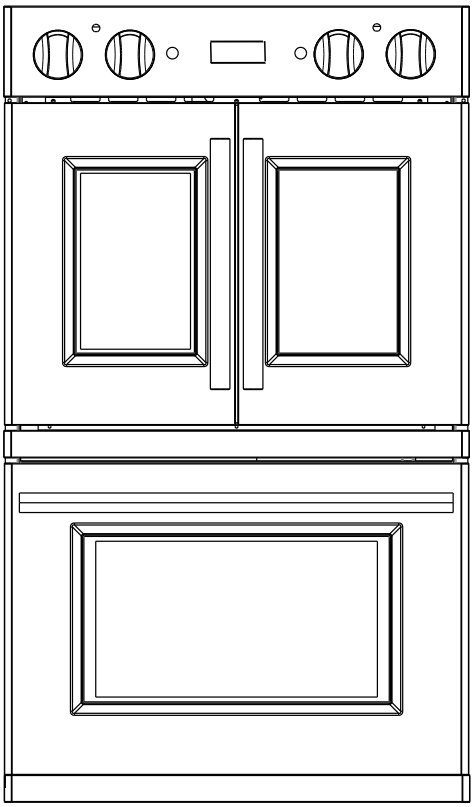
TABLE OF CONTENTS

Customer Care	4
Safety	5
Product Content	7
Package Contents	9
Door Handle Installation	9
Oven Rack Installation	10
Electrical Requirement	11
Product Dimension	12
Installation Instruction	16
Operating Instructions	19
Care and Maintenance	22
Troubleshooting	22
Wire Diagram	23
Warranty	25

SINGLE OR DOUBLE WALL OVENS



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FBOEL1333-30BLK
FBOEL1333-30WHT



FBOEL1340-30
FBOEL1340-30BLK
FBOEL1340-30WHT

MODEL NUMBER SERIES: FBOEL1333-30 | FBOEL1333-30BLK

FBOEL13333-30WHT | FBOEL1340-30 | FBOEL1340-30BLK

FBOEL1340-30WHT

Customer Care

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

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

Product Information

Model Number : _____

Serial Number : _____

Date of Purchase :_____

Purchase Address And Phone : _____

_____

_____

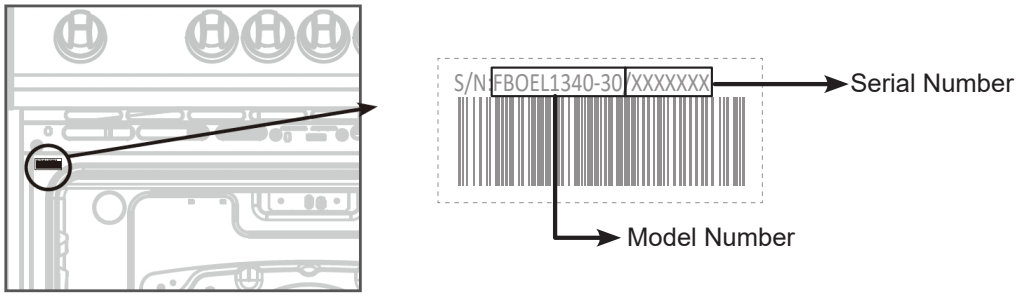
Service Information

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

If you received a damaged product, immediately contact Forno.

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

Model And Serial Number Location



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

Services in Canada and Untied States

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

Safety

Your safety and the safety of others are very important.

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



This is a safety alert symbol. It will alert you to potential personal or property safety hazards. Obey all safety messages to avoid any property damage, personal injury or death.



WARNING indicates a potentially hazardous situation which, if not avoided, could result in serious injury or death.



CAUTION indicates a moderate hazardous situation which, if not avoided, could result in minor or moderate injury. All safety messages will alert you what the potential hazard is, tell you how to reduce the chance of injury, and let you know what can happen if the instructions are not followed. All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

STATE OF CALIFORNIA PROPOSITION 65 WARNINGS:

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.



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

GENERAL SAFETY INSTRUCTIONS

1. Use this appliance for its intended purpose as described in this instruction manual.
2. Have your appliance installed and properly grounded by a qualified installer in accordance with the provided installation instructions. The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation, improper use of this appliance, or failure to heed the warnings listed, and the warranty will be voided.
3. Any adjustment and service should be performed only by a qualified oven installer or service technician. Do not attempt to repair or replace any part of your appliance unless it is specifically recommended in this manual.
4. Plug your oven into a 240-volt grounded outlet only. Do not removed the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your responsibility and obligation to have an ungrounded outlet in accordance with the National Electrical Code. Do not use an extension code with this appliance.
5. Before performing any service, unplug the oven or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
6. Be sure all packing materials are removed from the oven before operating to prevent ignition of these materials.
7. Avoid scratching or impacting glass displays. Doing so may lead to glass breakage. Do not cook on a product with broken glass. Shock, fire, or cuts may occur.
8. Do not leave children alone or unattended in an area where an appliance is in use. They should never be allowed to climb, sit or stand on any part of the oven.
9. Do not touch the heating elements or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact any interior area of the oven; allow sufficient time for cooling first. Other surfaces of the appliance may become hot enough to cause burns. Potentially hot surfaces include the oven vent opening, surfaces near the opening, crevices around the oven door, metal trim parts above the door, any back guard, or high shelf surface.
10. Do not heat unopened food containers. Pressure could build up and the container could burst, causing any injury.
11. Stand away from the range when opening the oven door. Escaping hot air or steam can cause burns to hands, face and/or eyes.

Safety (continued)

12. Never place cooking utensils, pizza or baking stones, or any type of foil or liner on the oven floor.
These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.
13. Place oven racks in desired location while oven is cool. If the rack must be moved while the oven is hot, be careful to avoid touching hot surfaces.
14. Never broil with the door open. Open-door broiling is not advised due to overheating of control knobs.
15. Do not use the oven for storage purposes. Do not leave paper products, cooking utensils, or food in the oven when not being used.
16. Do not store items of interest to children in cabinets above an oven. Children who climb onto the oven to reach items could be seriously injured.
17. Do not allow children to use this appliance unless closely supervised by an adult.

WARNING

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

WARNING

Never pour cold water to hot surfaces in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel in the oven.

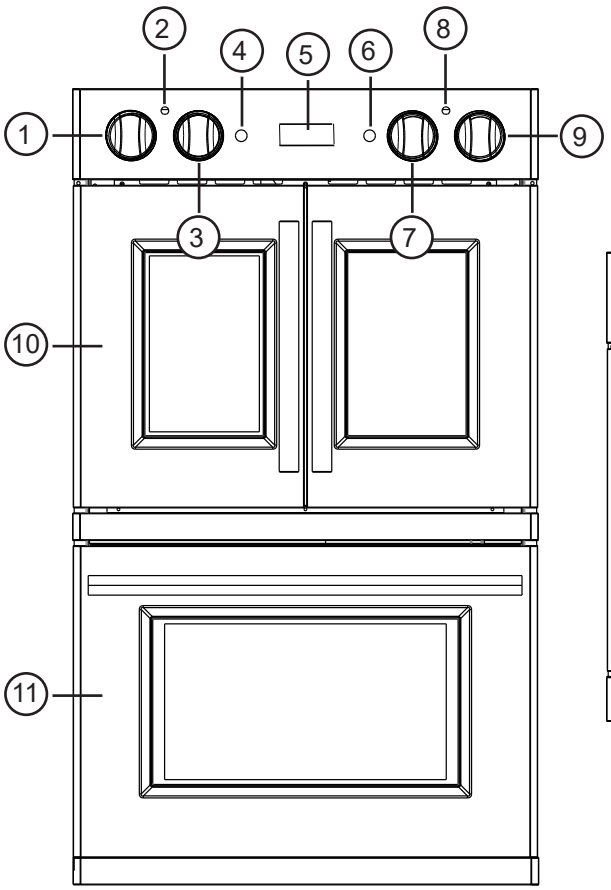
WARNING

Cook food thoroughly using a food thermometer to check temperatures in multiple locations for protection against foodborne illness.

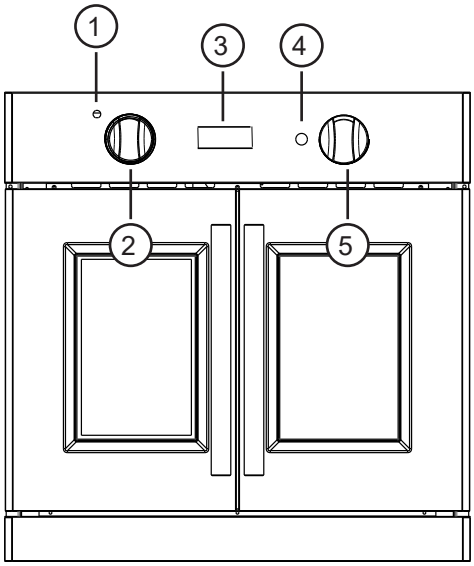
WARNING

KEEP FLAMMABLE MATERIAL AWAY FROM THE RANGE
Failure to do so may result in fire or personal injury.
It is important to avoid storing or using flammable materials in an oven, such as paper, plastic, pot holders, linens, wall coverings, curtains, drapes, gasoline or any other flammable vapors and liquids. Loose-fitting or hanging garments should also be avoided while using the appliance, as they may catch fire if they come into contact with hot surfaces, causing serious burns.

Product Contents



FBOEL1340-30
FBOEL1340-30BLK
FBOEL1340-30WHT

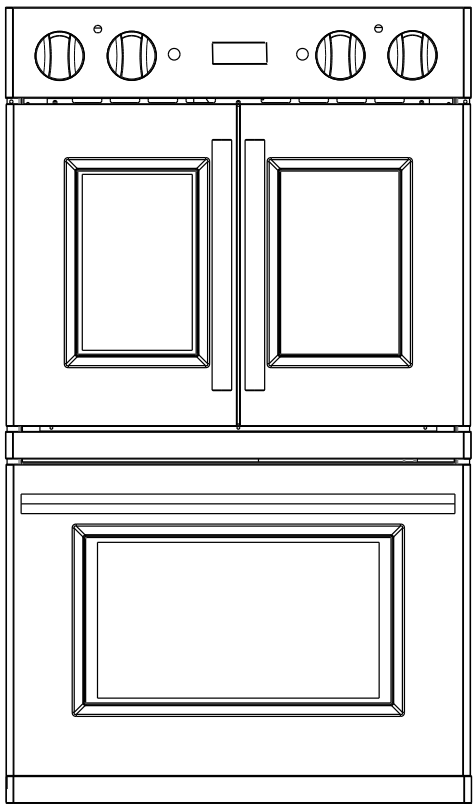


FBOEL1333-30
FBOEL1333-30BLK
FBOEL1333-30WHT

FBOEL1340-30 | FBOEL1340-30BLK FBOEL1340-30WHT	
1	Oven control knob (Upper oven)
2	Oven indicator (Upper oven)
3	Temperature control knob (Upper oven)
4	Oven light push button (Upper oven)
5	Digital Display
6	Oven light push button (Lower oven)
7	Oven control knob (Lower oven)
8	Oven indicator (Lower oven)
9	Temperature control knob (Lower oven)
10	Upper oven (Convection oven)
11	Lower oven

FBOEL1333-30 | FBOEL1333-30BLK FBOEL1333-30WHT	
1	Oven indicator
2	Oven control knob
3	Digital Display
4	Oven light push button
5	Temperature control knob

Product Contents (continued)

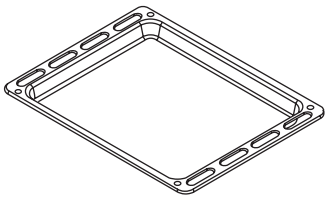


Double wall oven

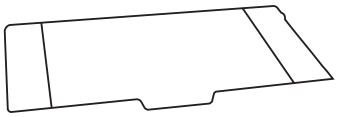
Supplied Parts For
FBOEL1340-30
FBOEL1340-30BLK
FBOEL1340-30WHT



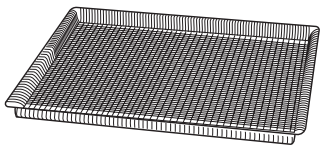
4x Baking rack



1x Baking Pan



1x Air Fryer Rack



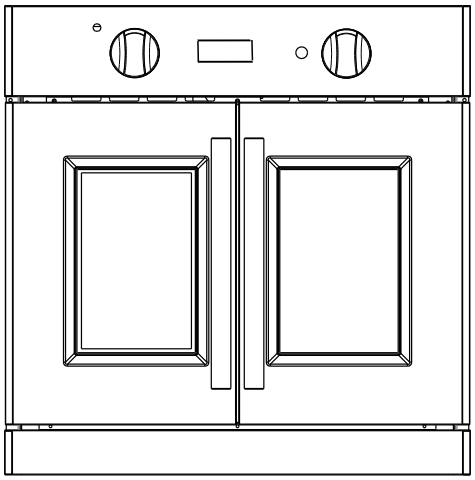
1x Air Fry Basket



3x Forno Door Handle



4 x screws

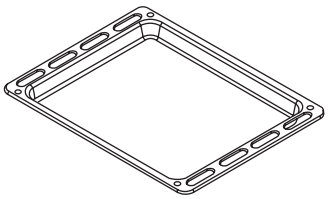


Single wall oven

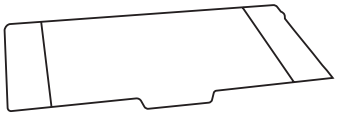
Supplied Parts For
FBOEL1333-30
FBOEL1333-30BLK
FBOEL1333-30WHT



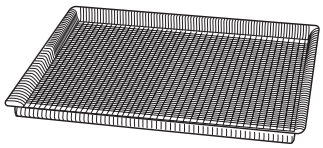
2x Baking rack



1x Baking Pan



1x Air Fryer Rack



1x Air Fry Basket

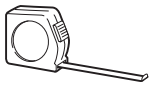
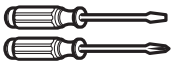


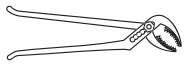
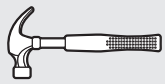
2x Forno Door Handle



4 x screws

Package Contents

✓	Tools is needed (Not supplied with the unit)	
	Tape measure	
	Allen key	
	Utility knife	
	Pencil	
	Level	
	Safety goggles	
	Screwdriver	

✓	Tools is needed (Not supplied with the unit)	
	Socket wrench	
	Adjustable pliers	
	Adjustable wrench	
	Electric drill	
	Hammer	
	Safety gloves	

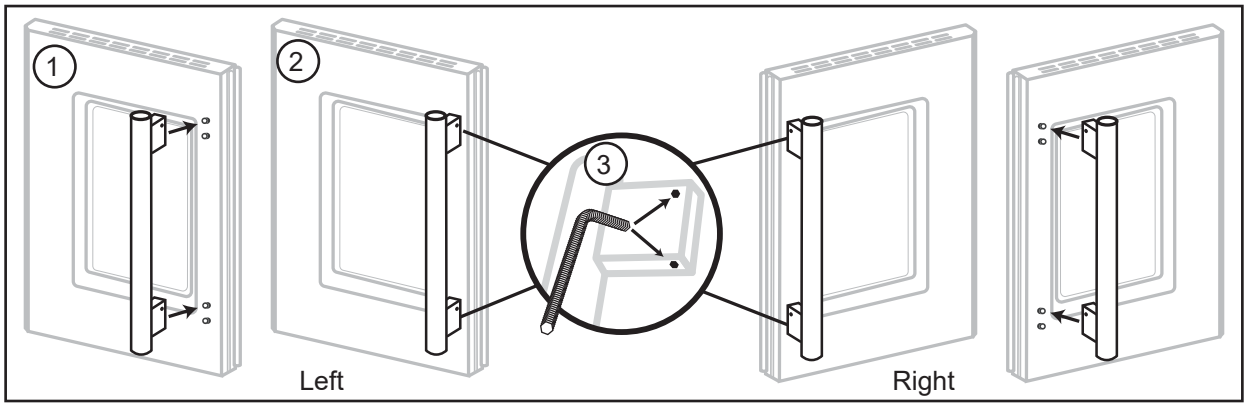
Before you begin the installation, follow the require steps.

1. Remove all packing material.
2. Make sure all accessories are present. Contact customer support for damaged or missing parts at 1-866-231-8893 or email info@forno.ca.

Door handle installation

The door handle is not pre-installed. To install the handles, you can refer to the diagram below which will show you how to install step-by-step.

French Door:

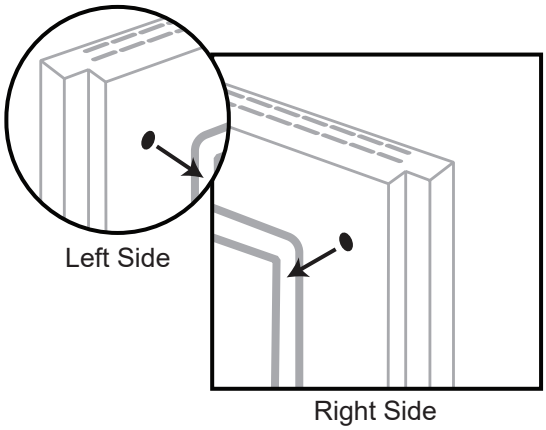


Repeat follow steps 1-3 again for the right door.

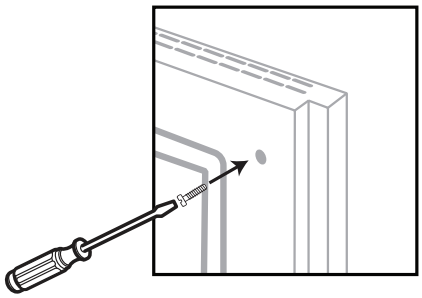
Door handle installation (continued)

Chef Door: Only for FBOEL1340-30 | FBOEL1340-30BLK
FBOEL1340-30WHT: Lower oven

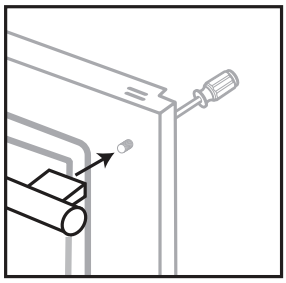
Step 1:
Open the oven door and remove the 2x black rubber caps located at the back of the oven door. Be careful not to scratch the enamel. DO NOT THROW AWAY the cap



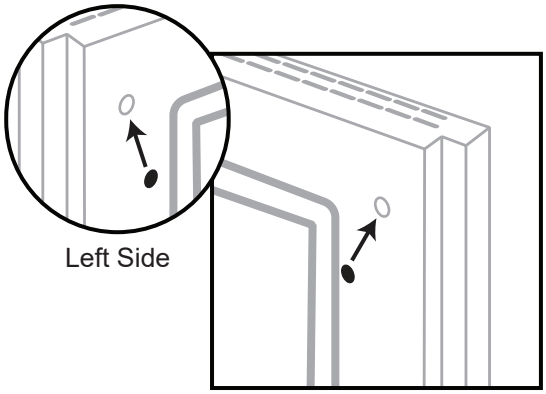
Step 2:
To reach the embedded screw, insert the screwdriver into the hole and push the screw forward until the threads appear on the other side.



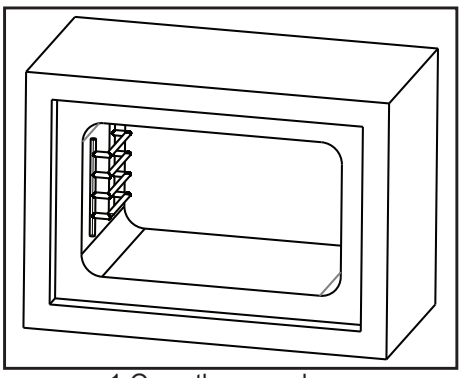
Step 3:
Position the handle holder correctly to accept the screw bolt on the outside of the oven door, then tighten the screw. Do not over tighten the screw.



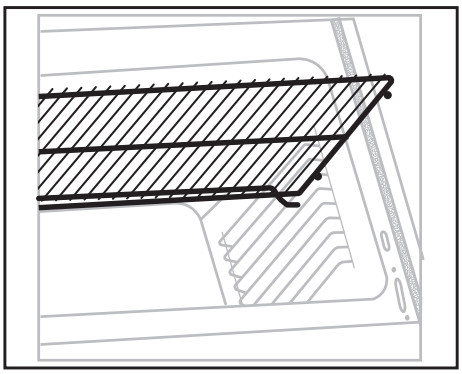
Step 4:
Repeat steps 1-3 for the other doors, then replace the black rubber cap.



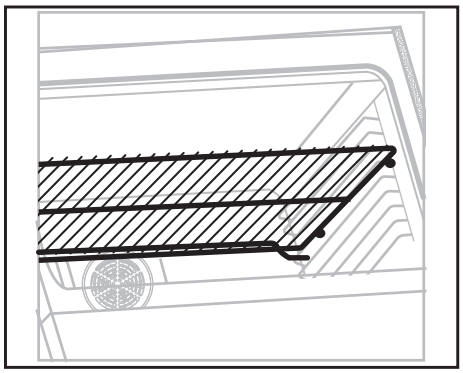
Oven rack installation



1-Open the oven door



2- Put the baking rack to the center position of the side rack. Raise the baking rack a little bit so that the steel ball can cross the side rack.



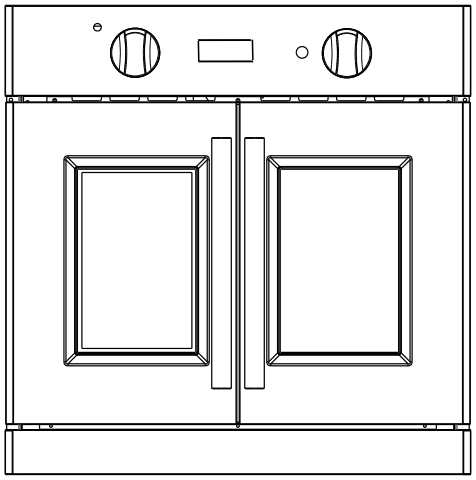
3- Push the baking rack smoothly all the way into the oven cavity.

Electrical Requirement

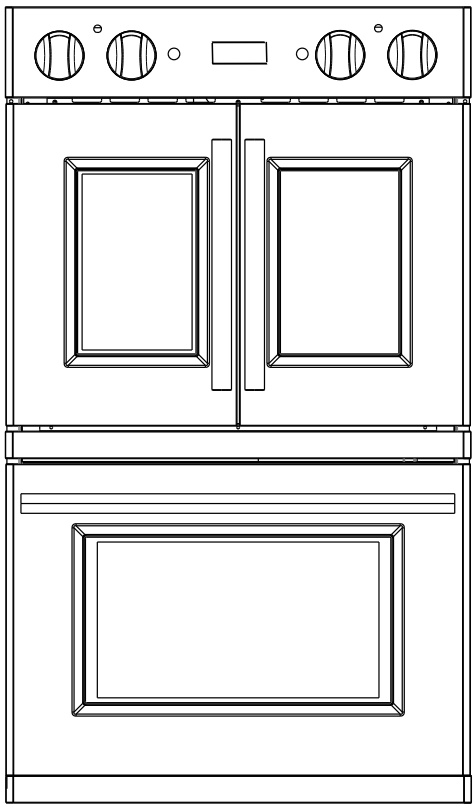
Your appliance must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition). In Canada, electrical grounding must be in accordance with the current CSA C22.1 Canadian Electrical Code Part 1 and/or local codes.

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

Performance may be compromised if the electrical supply is less than 240 volts. The oven is supplied with a conduit consisting of two insulated hot lead conductors and a bare ground conductor. The wiring diagram covering the control circuit is provided with the oven.



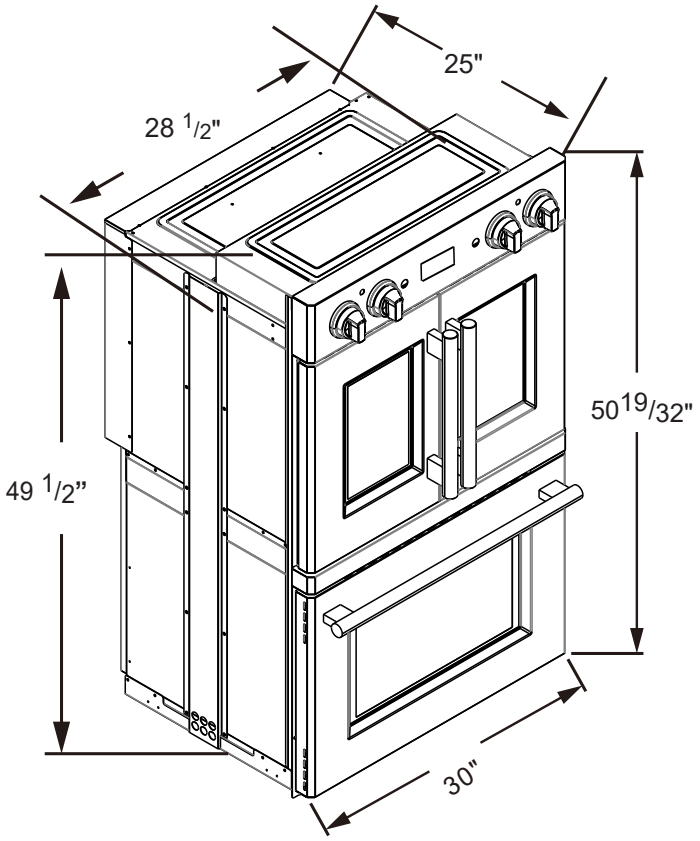
Electrical Requirement- FBOEL1333-30 | FBOEL1333-30BLK FBOEL1333-30WHT (Single Oven)	
Electrical Supply	Grounded, 240 VAC, 60Hz
Service	30 amp dedicated circuit
Conduit	63” (1.6m)
Total Amps	16
Max connected load	3.6kW



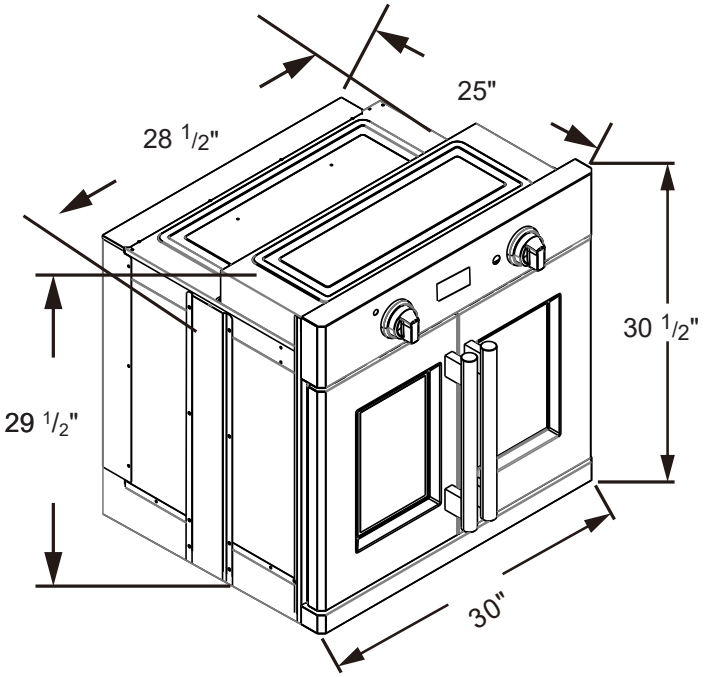
Electrical Requirement- FBOEL1340-30 | FBOEL1340-30BLK FBOEL1340-30WHT (Double Oven)	
Electrical Supply	Grounded, 240 VAC, 60Hz
Service	50 amp dedicated circuit
Conduit	63” (1.6m)
Total Amps	32
Max connected load	7.2kW

Product Dimension

FBOEL1340-30 | FBOEL1340-30BLK | FBOEL1340-30WHT



FBOEL1333-30 | FBOEL1333-30BLK | FBOEL1333-30WHT



Product Dimension

INSTALLATION AND SERVICE MUST BE PERFORMED BY QUALIFIED INSTALLER. IMPORTANT: SAVE FOR LOCAL ELECTRICAL INSPECTOR'S USE. READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

United States and Canada

⚠ WARNING

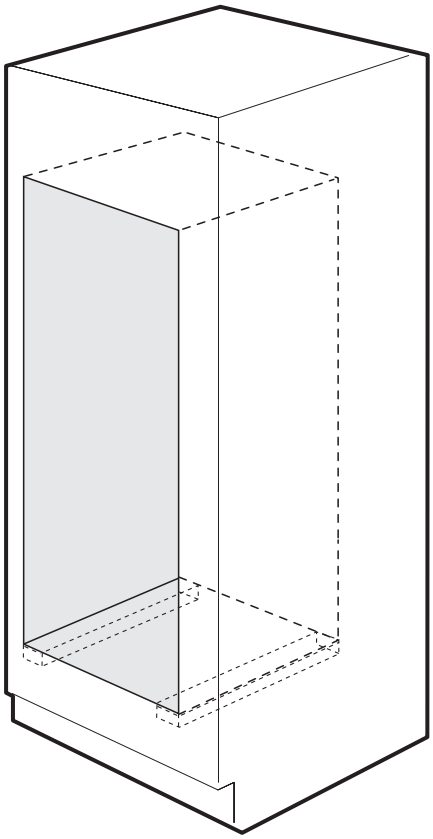
FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Your new wall oven has been designed to fit a variety of cutout sizes to make the job of installing easier. The first step of your installation should be to measure your current cutout dimensions and compare them to the cutout dimensions chart below for your model. You may find little or no cabinet work being necessary.

Carpentry And Support:

Refer to dimensions of your appliance and the cabinet cutouts and space needed to fit the oven. The oven support or base surface must be solid plywood, solid wood, or a material verified to meet the temperature and strength requirements needed for your installation. No fiberboard, laminated/coated wood or other material should be used that is not verified to meet temperature and strength requirements.

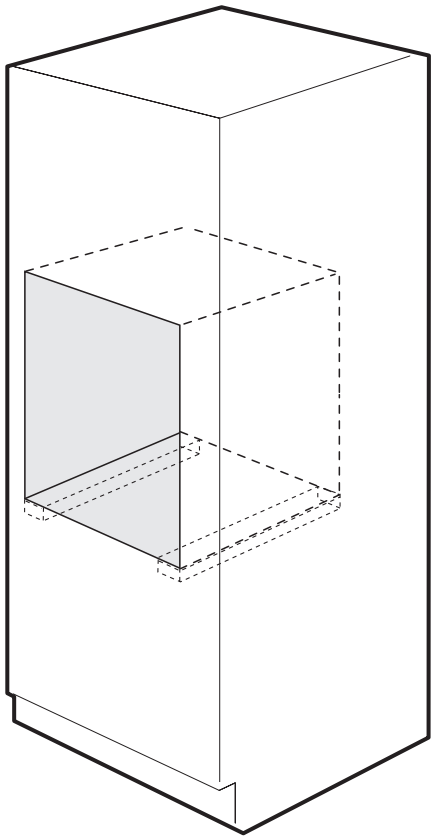
- All materials used in installation must withstand temperatures of 194 °F (90 °C).
- The support surface must be level and flat from side to side, and from front to rear.

If the cabinet does not have a solid floor or support surface, braces may be installed in the cabinet. Bracing may also be used under the cabinet floor for added strength and support. Braces must run front to rear, meet all material and temperature requirements, and be flat and level. The bracing should be 2" (5 cm) minimum width to support the oven side rails. Standard 2" x 4" (5 cm x 10 cm) studs are recommended.



FBOEL1340-30 | FBOEL1340-30BLK
FBOEL1340-30WHT

1. Base must be capable of supporting 330 pounds (150 kg).
2. Solid plywood or solid wood must be at least ¾" (1.9 cm) thick.



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FBOEL1333-30WHT

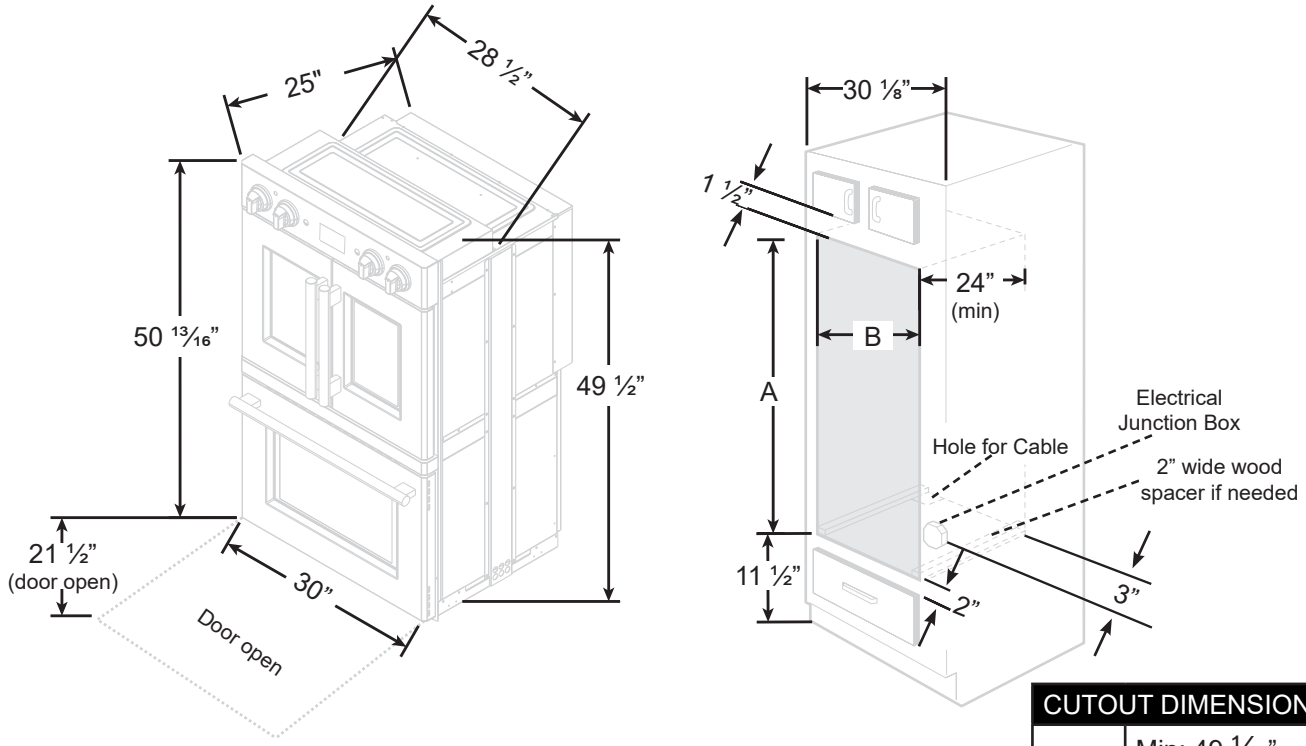
1. Base must be capable of supporting 200 pounds (90 kg).
2. Solid plywood or solid wood must be at least ½" (1.3 cm) thick.

Product Dimension (continued)

WARNING

Do not remove spacers (if equipped) on the side walls of the built-in oven. These spacers center the oven in the space provided. The oven must be centered to prevent excess heat buildup that may result in heat damage or fire.

FBOEL1340-30 | FBOEL1340-30BLK | FBOEL1340-30WHT



CUTOUT DIMENSIONS	
A	Min: 49 1/32" Max: 50 ¼"
B	Min: 28 ½" Max: 29"

NOTES:

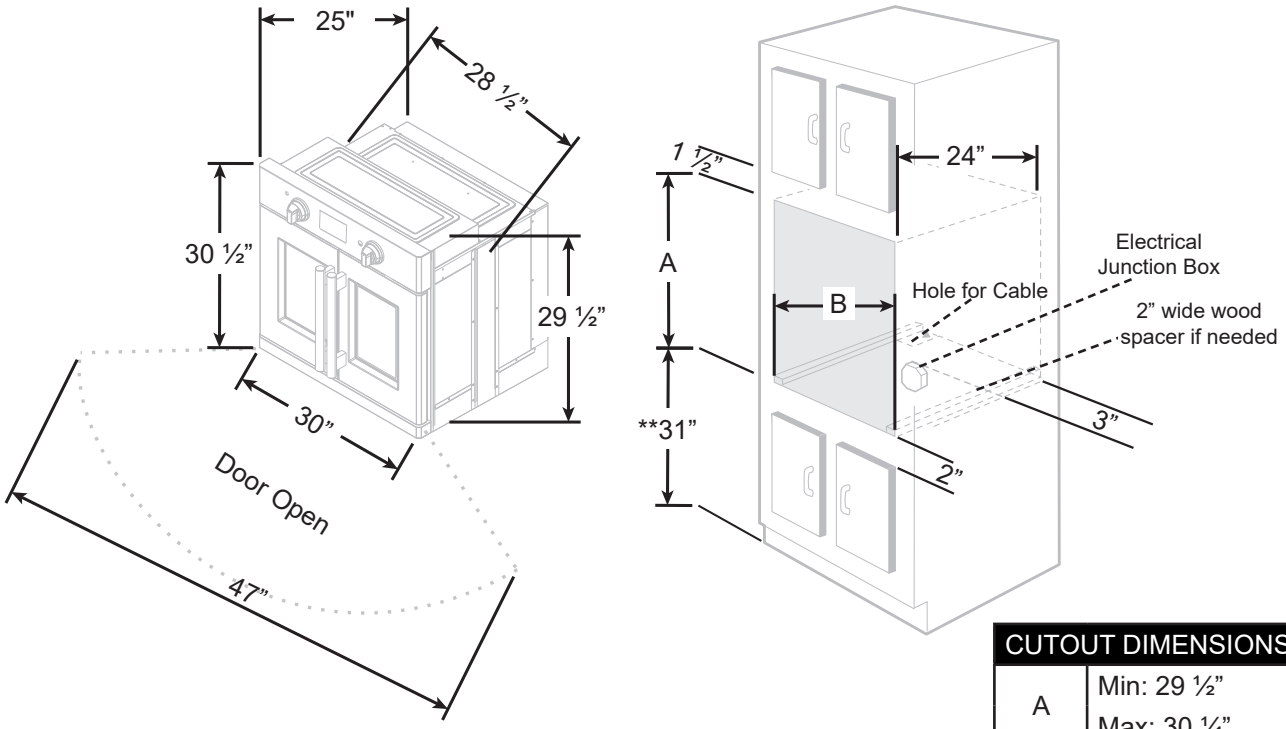
1. Allow a minimum of 21" (53.3 cm) clearance in front of unit for the oven door when it is open.
2. Dimension G (cutout depth) is critical to the proper installation of the built-in oven. If the oven trim does not butt against the cabinet, or if noise is heard on convection models, verify dimension G to assure it is according to the required dimension.
3. For a cutout height greater than 49¾" (126.4cm), add a 2"(5 cm) wide wood shim of appropriate height on each side of the opening under the appliance side rails (not included).

Product Dimension (continued)

WARNING

Do not remove spacers (if equipped) on the side walls of the built-in oven. These spacers center the oven in the space provided. The oven must be centered to prevent excess heat buildup that may result in heat damage or fire.

FBOEL1333-30 | FBOEL1333-30BLK | FBOEL1333-30WHT



CUTOUT DIMENSIONS	
A	Min: 29 ½" Max: 30 ¼"
B	Min: 28 ½" Max: 29"

**Suggested distance from floor is 31". Minimum required distance is 4 ½" .

NOTES:

1. Allow a minimum of 47" clearance in front of unit for the oven door when it is open.
2. Dimension 24" is critical to the proper installation of the built-in oven. If the oven trim does not butt against the cabinet, or if noise is heard on convection models, verify 24" to assure it is the required depth.
3. For a cutout height greater than 30 1/4" add a 2" wide wood shim of appropriate height on each side of the opening under the appliance side rails (not included).

Installation Instruction

IMPORTANT: This appliance shall be installed only by authorized persons and in accordance with the manufacturer's installation instructions, municipal building codes, electrical wiring regulations.
IT IS RECOMMENDED TO HAVE AT LEAST 2 PEOPLE TO ASSIST WITH THE INSTALLATION PROCESS.

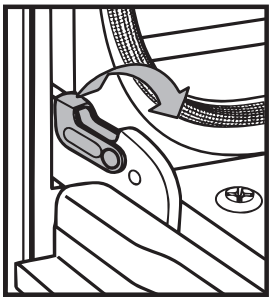
TO INSTALL YOUR WALL OVEN, FOLLOW THESE STEPS CAREFULLY:
Step 1:
Note: Do not use the handle or any portion of the front frame for lifting.

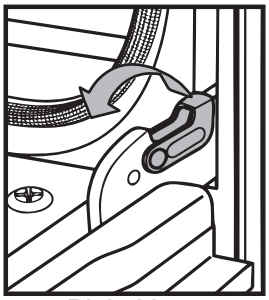
1. Move the packaging to the location where you wish to install and place the cardboard under it to avoid damaging to the floor.
2. Remove all the shipping materials and tapes from the wall oven.
3. Put the literature and hardware packaging aside.
4. Take out the racks and other parts, and place them in a safe location.
5. Move the oven on the cardboard near where it will be installed.

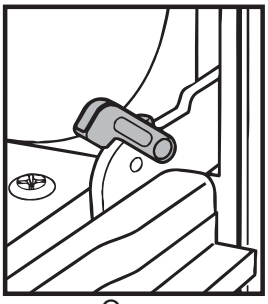
Step 2: Remove the oven door (CHEF DOOR ONLY)
IMPORTANT: The oven door is heavy and fragile, and the door front is glass. To avoid oven door glass breakage, use both hands, and grasp only the sides of the oven door to remove.

To remove the oven door:

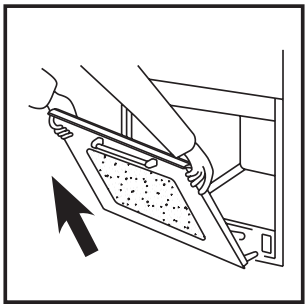
1. Open the oven door completely.
2. Lift up the hinge latch on each side to open.


Left hinge

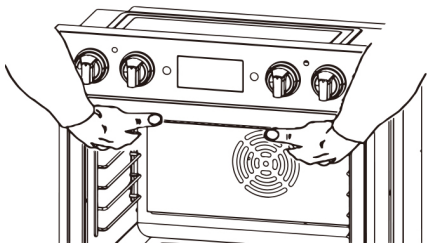

Right hinge


Open

3. Close the oven door as far as it will shut.
4. While grasping both outside edges of the oven door, lift up on the door.
5. Continue to push the top of the door closed while pulling the bottom of the door out of the hinge receivers in the door frame.



STEP 3: Install oven
1. Using two or more people, grasp the ceiling of the oven cavity and lift the oven onto a table or platform even with the cutout opening.



NOTE: The platform must be able to support the following weight:

- Single Oven : 172 lb (78 kg)
- Double Oven: 280 lb (127 kg)

2. Feed the flexible electrical supply conduit from the oven to the junction box.

Installation Instruction (continued)

STEP 4: Make electrical connection

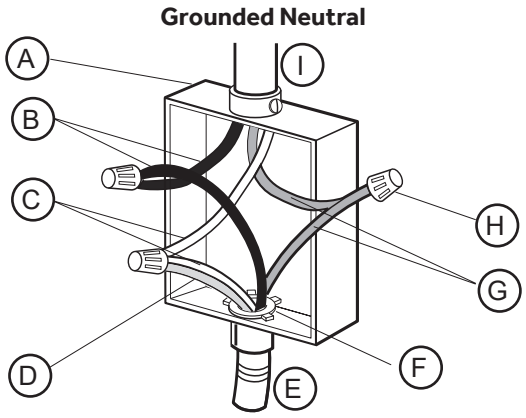
WARNING

Electrical Shock Hazard

Grounding through the neutral conductor is prohibited for new branch-circuit installations (1996 NEC); mobile homes; and recreational vehicles, or in an area where local codes prohibit grounding through the neutral conductor. For installations where grounding through the neutral conductor is prohibited, see the Ungrounded Neutral graphic.

Use grounding terminal or lead to ground unit.
Connect neutral terminal or lead to branch circuit neutral in usual manner.
Failure to do so could result in death, fire or electric shock.

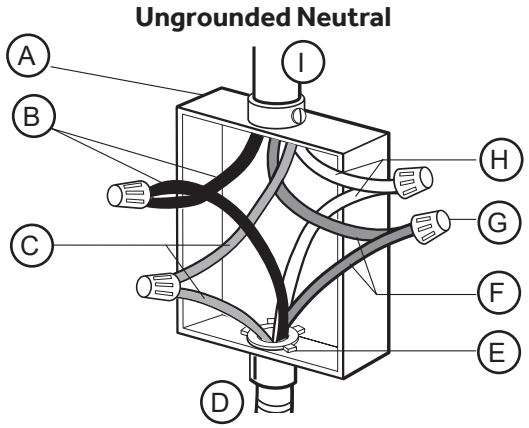
3-WIRE CABLE FROM HOME POWER SUPPLY
Connect to the House Electrical Supply
IMPORTANT: Use the 3-wire cable from home power supply where local codes permit a 3-wire connection.



A	Junction Box
B	Black Wires
C	Neutral (White)Wires
D	Ground (Green or Bare) wire
E	Cable from Oven
F	UL Listed Conduit Connector
G	Red Wires
H	UL Listed Wire Connectors
I	House Electrical Supply

1. Disconnect power.
2. Connect the 2 black wires together using a UL listed wire connector.
3. Connect the neutral (white) wire and the ground (green or bare) wire (of the range cable) using a UL listed wire connector.
4. Connect the 2 red wires together using a UL listed wire connector.
5. Install junction box cover.

4-WIRE CABLE FROM HOME POWER SUPPLY
Connect To The House Electrical Supply - U.s.a. Only
IMPORTANT: Use the 4-wire cable from home power supply in the U.S. where local codes do not allow grounding through neutral, new branch circuit installations (l99e NEC), mobile homes and recreational vehicles, new construction and in Canada.

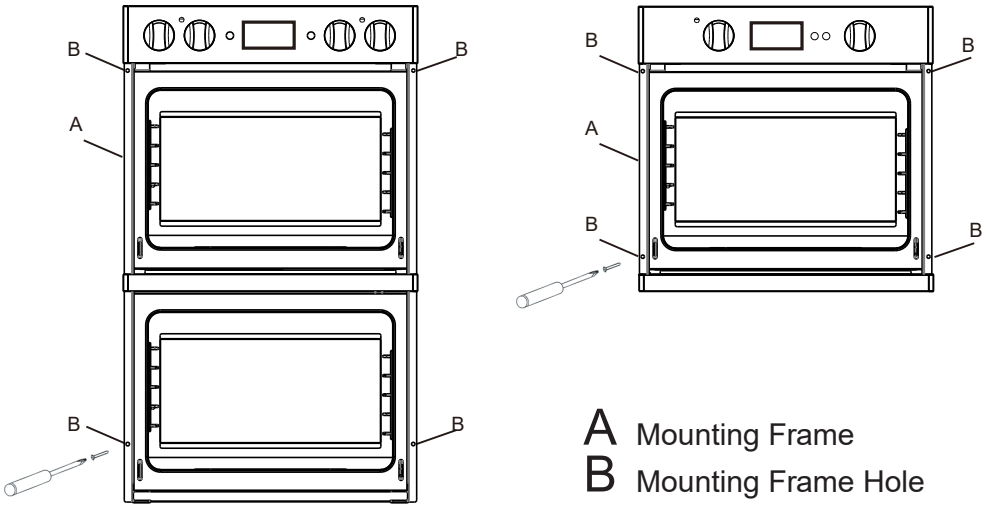


A	Junction Box
B	Black Wires
C	Red Wires
D	Cable from Oven
E	UL listed or CSA Approved Conduit Connector
F	Ground (Green or Bare) Wire
G	UL Listed Wire Connectors
H	Neutral (White)Wires
I	House Electrical Supply

1. Disconnect power
2. Connect the 2 black wires b together using a UL listed wire connector.
3. Connect the 2 red wires c together using a UL listed wire connector.
4. Untwist white wire from green (or bare) ground wire coming from the oven.
5. Connect the 2 neutral (white) wires h together using a UL listed wire connector.
6. Connect the ground (green or bare) wire f from the oven cable to the ground (green or bare) wire (in the junction box) using a UL listed wire connector.
7. Install junction box cover

STEP 5: Mount the oven

1. Slide the oven completely into the cabinet until the back surface of the front frame touches the front wall of the cabinet. Center the oven within the cabinet cutout. NOTE: Push against seal area of the oven front frame when pushing the oven into the cabinet. Do not push against the outside edges.



A Mounting Frame
B Mounting Frame Hole

2. There are four holes, two on each side of the front frame that surrounds the oven cavity. Drill 1/8” (3.18 mm) pilot holes through the holes, and into the front wall of the cabinet.
3. Insert the # 8–14 x 1” screws (provided) through the pilot holes to securely fasten the oven to the cabinet. Do not over-tighten screws.
4. Replace the rack and reconnect the power to the oven.

Installation Instruction (continued)

STEP 6: Replace the door (if necessary)

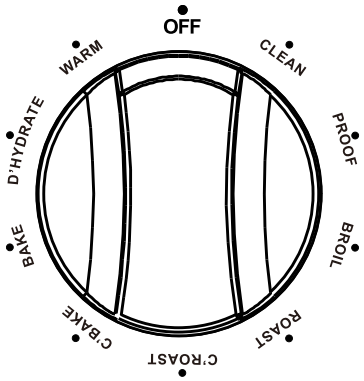
IMPORTANT: The oven door is heavy and fragile, and the door front is glass. To avoid oven door glass breakage, use both hands, and grasp only the sides of the oven door to remove.

1. Verify that the door hinge latches are forward, and then insert the oven door hinges into the openings.
2. Lower the oven door to engage the hinges.
3. Press the hinge latches down to lock.

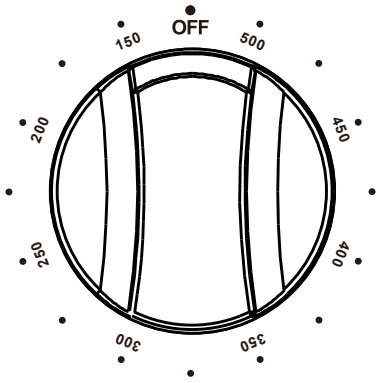
STEP 7: Complete installation

1. 1. Check that all parts are now installed. If there is an extra part, go back through the steps to see which step was skipped.
2. 2. Dispose/recycle of all packaging materials.
3. 3. Start using the oven with the operation details in the following chapter.

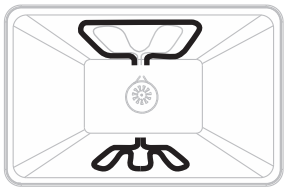
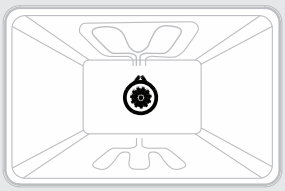
Operating Instructions



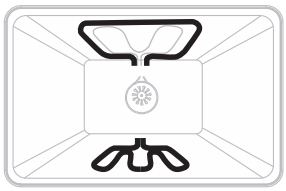
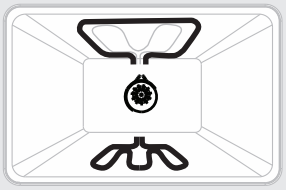
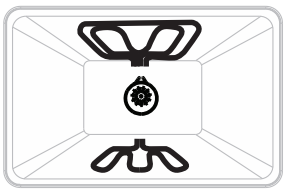
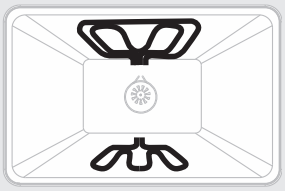
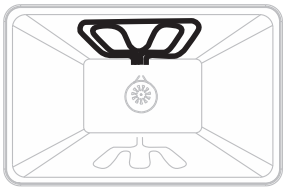
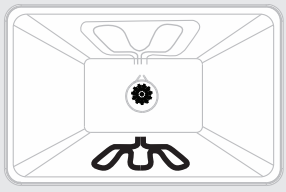
Oven Function Knob



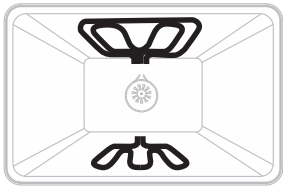
Tempreture Control Knob

Settings	Operation
Warm 	The Warm mode keeps hot, cooked foods at serving temperature. The max temperature of this mode is 170°F. 1. Turn Oven function knob to Warm. 2. Turn the Temperature control knob to any position between 150°F to 250°F, the indicator light will on. 3. When the oven temperature reach to 170°F, the heat elements will turn on and off automatically to keep the temperature inside the oven. *TIPS: Food must be at serving temperature before placing in the warmed oven. Food may be held up to 1 hour; however, breads and casseroles may become too dry if left in the oven during the Warm function. For best results, cover food.*
Dehydrate 	The United States Department of Agriculture advises: DO NOT hold foods at temperature between 40ºF to 140ºF more than two hours – and cooking raw foods below 275ºF is not recommended, the low setting of the oven (ranging from 150ºF to 225ºF) may be used to keep food hot and in special recipes, used to dehydrate fruits and vegetables. The max temperature of this mode is 135°F. During dehydration, the convection fan(s) circulate hot air over the food, causing moisture to escape from the food surface – generally drying it out. This removal of water inhibits growth of microorganisms and slows down the activity of enzymes. Starting with only the freshest, best quality food items, prepare as directed: 1. Turn Oven function knob to Dehydrate. 2. Turn the Temperature control knob to any position between 150°F to 250°F, the indicator light will on, and the convection fan will on as well. 3. When the oven temperature reach to 135°F, the heat elements will turn on and off automatically to keep the temperature inside the oven, *TIPS: Place the food on drying racks spaced evenly in the oven cavity. Remember to periodically check the food items for dryness state.*

Operating Instructions (continued)

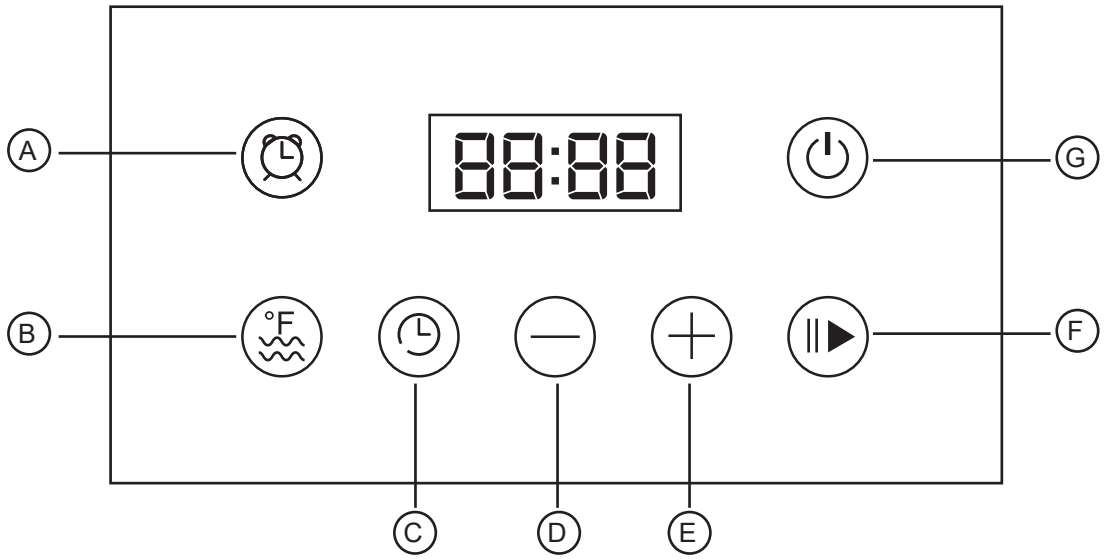
Bake 	Baking is cooking with heated air. Follow the recipe or convenience food directions for baking temperature, time and rack position. Baking time will vary with the temperature of ingredients and the size, shape and finish of the bakeware 1. Turn Oven function knob to Bake. 2. Turn the Temperature control knob to the desired temperature position, the temperature indicator light will on. 3. When the oven reach to the set temperature, the lower heat element will turn on and off automatically to keep the temperature inside the oven
Convection Bake 	Compared to BAKE mode, Convection Bake adds the use of convection fan(s) to circulate heated air. So both the temperature and the cooking time may be slightly reduced. Use Convection bake for single or multiple rack baking. To set convection bake: 1. Turn Oven function knob to Convection Bake. 2. Turn the Temperature control knob to the desired temperature position, the indicator light will on. and the convection fan will on as well. 3. When the oven reach to the set temperature, the upper lower heat elements and the lower heat element and the back heat element will turn on and off automatically to keep the temperature inside the oven. *Tips: When convection baking, reduce your recipe baking temperature by 25°F.*
Convection Roast 	When convection roasting, turn to your normal roasting temperature. The roasting time should be 15-30% less than in conventional cooking. It is not necessary to preheat the oven for Convection Roast. 1. Turn Oven function knob to Convection Roast. 2. Turn the Temperature control knob to the desired temperature position, the indicator light will on and the convection fan will on as well. 3. When the oven reach to the set temperature, the upper heat elements and back heat element will turn on and off automatically to keep the temperature inside the oven.
Roast 	Compared with Convection Roast mode, the Roast model do not need the convection fan. 1. Turn Oven function knob to Roast. 2. Turn the Temperature control knob to the desired temperature position, the indicator light will on. 3. When the oven reach to the set temperature, the upper heat elements and the lower heat element will turn on and off automatically to keep the temperature inside the oven.
Broil 	When using broil, the rack position depends on the food, and the thickness of the meat. For best results, broil small, flat cuts of meat such as steaks, hamburgers, chops or boneless chicken breasts. 1. Turn Oven function knob to Broil. 2. Turn the Temperature control knob to the desired temperature position, the indicator light will on. 3. When the oven reach to the set temperature, the upper heat elements will turn on and off automatically to keep the temperature inside the oven *Tips: The oven door remains closed during broil. When inspecting the food, open the oven door no more than two inches.*
Proof 	When placed in the Proof mode the oven maintains a warm, non-drafty environment useful for proofing yeast-leavened baking products. The max temperature of this mode is 100°F. 1. Turn Oven function knob to Proof. 2. Turn the Temperature control knob to any position between 150°F to 250°F, the indicator light will on. and the convection fan will on as well. 3. When the oven reach to the 100°F, the lower heat element will turn on and off automatically to keep the temperature inside the oven *Tips: It is recommended that proofing be done on the lowest rack position. Do not open the oven doo unnecessarily as doing so will lower the oven temperature and increase proofing time. Do not use the "Proof mode for warming food or keeping food hot. The proofing feature will not keep the oven hot enough to hol foods at safe temperatures.*

Operating Instructions (continued)

Clean 	Use the Clean mode to clean the oven interior regularly. The working temperature is 500°F, and the working time is 1 hour. No need to remove the baking racks. Any soil is burned off by the intense heat. 1. Turn Oven function knob to Clean. 2. Turn the Temperature control knob to the max position, the indicator light will on. 3. The upper heat elements and lower heat element will turn on and off automatically until turn the knobs to OFF position. *Tips: When the cleaning is finished, allow to cool until safe, wipe a damp cloth, then dr . This process softens the soil for easier removal.*

Digital Display

When you first plug in the range or power has returned, you will see 88:88 in the display and hear an alarm tone



A	Timer
B	Temperature
C	Clock
D	Down

E	UP
F	Start
G	On / Off

Timer

Press the TIMER to enter the setting. The display will show 03:00. Adjust the hour by pressing the UP or DOWN buttons (00-24), when done, press the TIMER and repeat the steps for the minutes (00-59). To confirm the setting simply press the TIMER again or wait approximately 5 seconds. To stop the TIMER setting, just hold the TIMER for 3 seconds.

Sous Vide (FBOEL1340-30 | FBOEL1340-30BLK | FBOEL1340-30WHT is only for upper oven)

- Step 1: Press the TEMPERATURE to start the sous vide function setting. The display will show 104ºF. Adjust the temperature by pressing the UP or DOWN buttons (104ºF-212ºF), when done, press the TEMPERATURE again or wait approximately 5 seconds to confirm the temperature setting

- Step 2: Press the TIMER to set the cooking time. The display will show 03:00. Adjust the hour by pressing the UP or DOWN buttons (00-24), when done, press the TIMER and repeat the steps for the minutes (00-59). To confirm the setting simply press the TIMER again or wait approximately 5 seconds.

- Step 3: Press START to enter the sous vide function. The oven heat element and the fan will work together, with display showing the left time and oven real-time temperature every 5 seconds. When the oven is under sous vide cooking mode, repeat the step 1 and step 2 to adjust the temperature or time if needed. Press START to enter the sous vide function again. To exit the sous vide function, just hold the START for 3 seconds.

Note: Always to adjust the temperature in priority in order to use the sous vide function. To adjust the timer before adjusting the temperature won't lead the sous vide function working.

Clock

Press the CLOCK for approximately 3 seconds to enter the setting. The display will show 12:00. Adjust the hour by

Operating Instructions (continued)

pressing the UP or DOWN buttons (01-12), when done, press the CLOCK and repeat the steps for the minutes (00-59). To confirm the setting simply press the CLOCK again or wait approximately 5 seconds.

Other Function:

1. Press and hold on the UP or DOWN button can speed up the setting.
2. When proceed with sous vide function, simultaneously press the UP and DOWN buttons together can shift the temperature between ºF and ºC.
3. Press and hold on the POWER button for 3 seconds to enter the child lock function, and hold on the POWER button for another 3 seconds to turn off the child lock function.

Attention

The sous vide cooking can not be worked together with the regular cooking mode. Any knob is turned on, the sous vide function can not be used. The regular cooking also can not be used when the sous vide function is working.

Care and Maintenance

Stainless steel	Use non-abrasive stainless steel cleaner, apply small amount to a soft cloth, slightly wipe the stainless steel surface, then towel dry. When wiping on the stainless steel surface, always follow the grain of the metal.
Control knobs	Using a damp cloth, wipe with a mild detergent or spray decreaser; rinse and dry. Do not put in dishwasher for cleaning.
Oven interior	Use mild abrasive cleaners, spray decreaser. Use a razor blade to gently remove baked on foods from oven cavity and window. For stubborn stains, spray with a mild abrasive cleaner or spray decreaser. Clean the entire oven cavity with soap and water.
Oven racks	To clean the upper rack, use mild detergent and a scouring pad. Rinse and dry. To clean the bottom pan, discard grease and wash with hot water and mild detergent. Rinse and dry. The stainless steel rack is dishwasher safe. Do not place the porcelain-coated rack or pan in dishwasher for cleaning.
Oven light	To replace the oven light bulb, unscrew the light cover inside the oven, replace the light with a 25-watt halogen bulb.

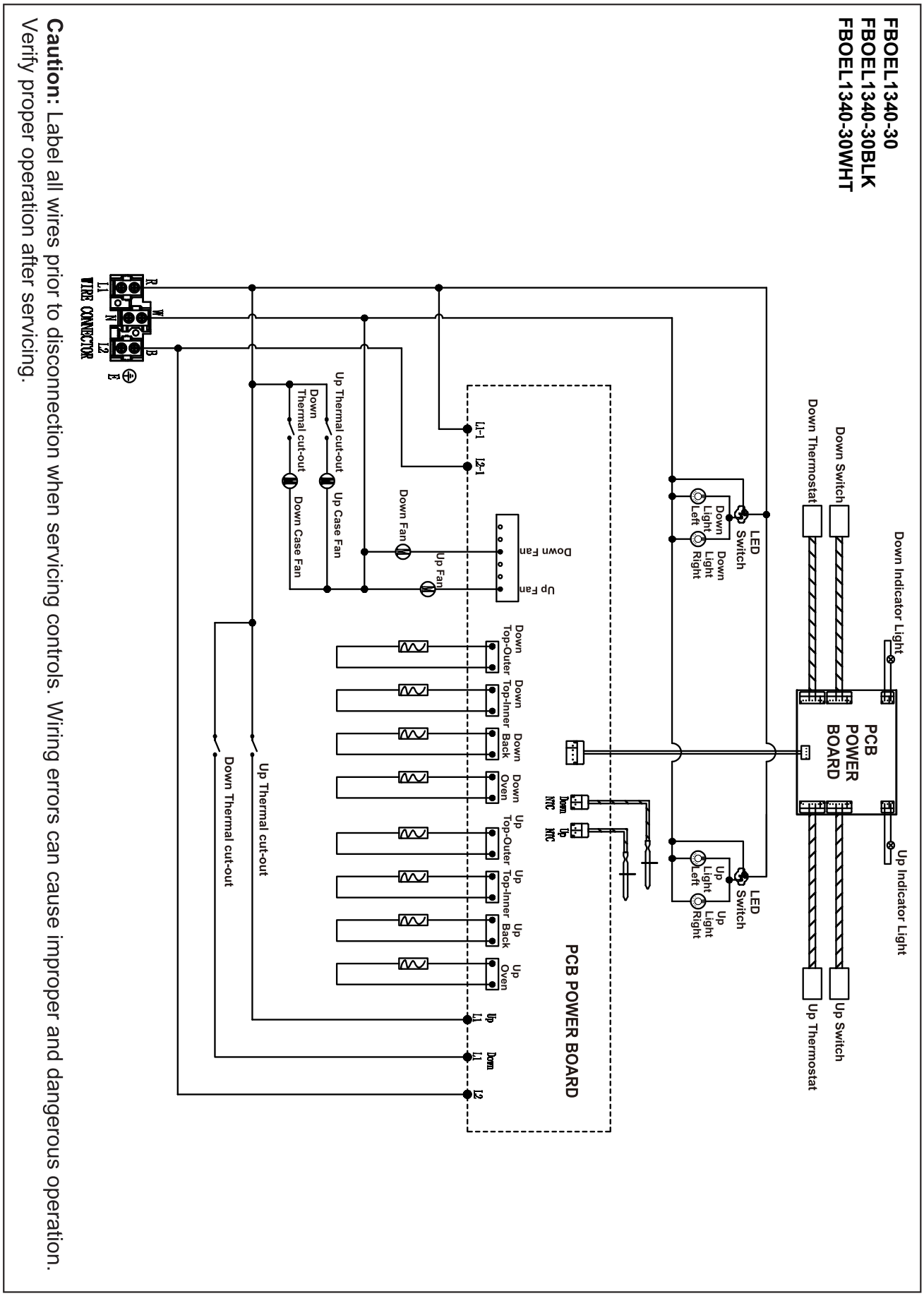
Troubleshooting

Check troubleshooting before you call for service.

Issue	Possible Cause	Solution
Excessive moisture	Oven was not properly preheated.	When using bake mode, preheat the oven first. Convection Bake and Convection Roast will eliminate any moisture in oven (one of the advantages of convection).
Oven is not heating.	No power going to the oven, Oven Mode or temperature not selected.	Turn on power at the main power supply (fuse or circuit breaker box). Check the correct oven mode or select the proper temperature. If condition persists, call a qualified electrician.
Oven is not cooking evenly	Oven rack is not in correct position.	Adjust the oven temperature setting, or move the oven rack to the correct position.
Oven light is not working properly.	Light bulb is loose or burned out.	Turn the oven off at the circuit breaker and wait a few seconds. Insert the light bulb tightly, or change the light bulb directly.
Cooling fan continues to run after the oven is turned off.	The oven components have not cooled sufficiently.	The fan turns off run after the oven is turned off automatically when the electronic components have cooled sufficiently.
Display shows Err1 Err2 Err3	Error Code for PCB board	Err1: abnormal wire connection Err2: Abnormal sensor signal for broiler Err3: Abnormal sensor signal for oven

Wire Diagram

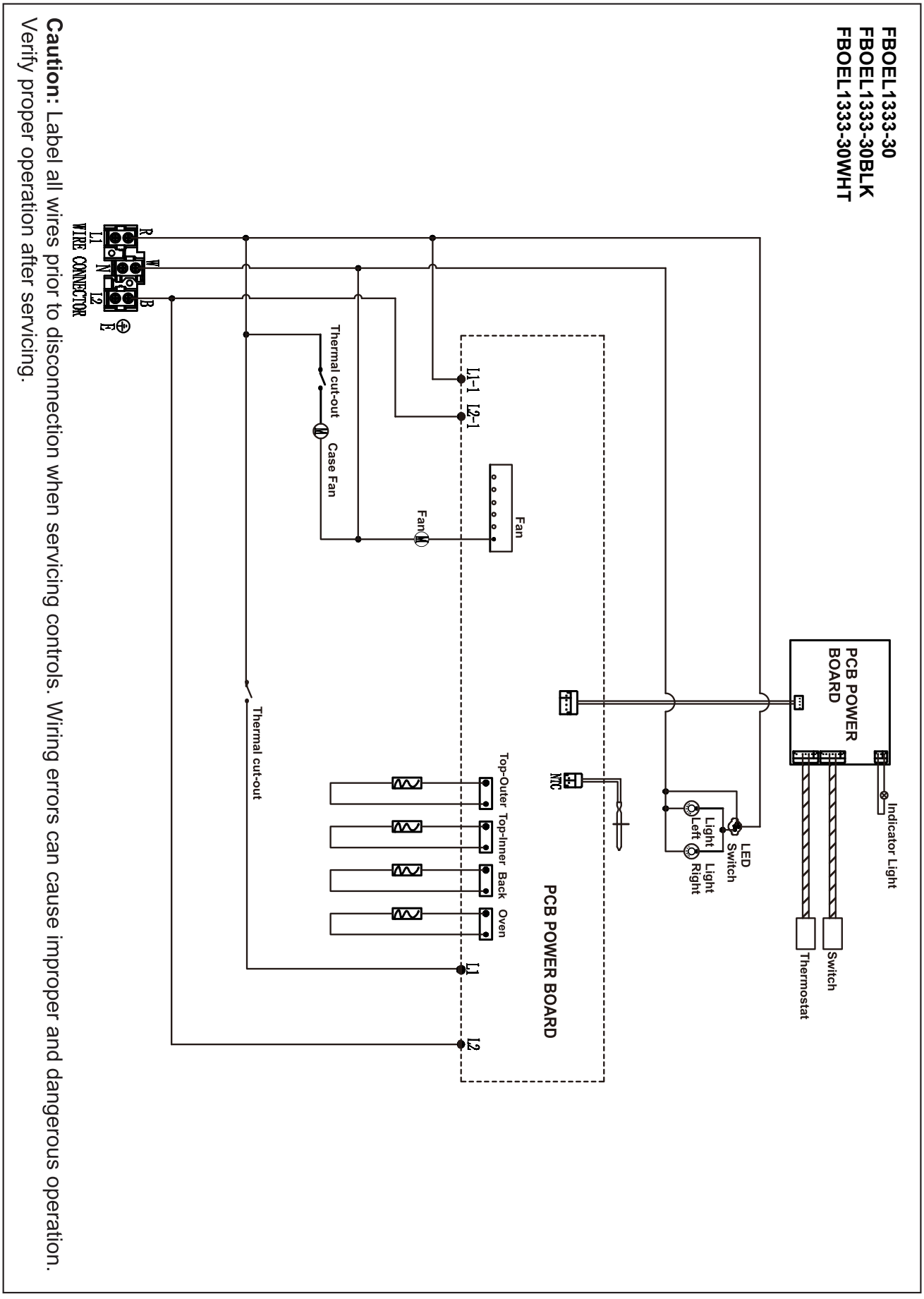
FBOEL1340-30
FBOEL1340-30BLK
FBOEL1340-30WHT



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

Wire Diagram

FBOEL1333-30
FBOEL1333-30BLK
FBOEL1333-30WHT



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

Warranty

What this limited warranty covers:
The Warranty coverage provided by Forno Appliances in this statement applies exclusively to the original Forno appliance (“Product”) sold to the consumer (“Purchaser”) by an authorized Forno dealer/distributor/retailer, purchased and installed in the United States or Canada, and which has always remained within the original country of purchase (the United States or Canada). Warranty coverage is activated on the date of the Product’s original retail purchase and has a duration of two (2) years.

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

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

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

This coverage includes:
- Paint blemishes
- Chips
- Macroscopic finish defects

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

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

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

Warranty (continued)

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



WARNING: This product can expose you to chemicals including [Lead & Lead Compounds], which is [are] known to the State of California to cause cancer, birth defects and / or reproductive harm. To minimize exposure to these substances. Always operate this unit according the Owner's Manual, and ensure that you provide proper ventilation. For more information go to www.P65Warnings.ca.gov

FORNO®

Alta Qualita

FOR

FAST SUPPORT

EMAIL AT ***INFO@FORNO.CA***

Customer Support: Call 1-866-231-8893 or email: info@forno.ca