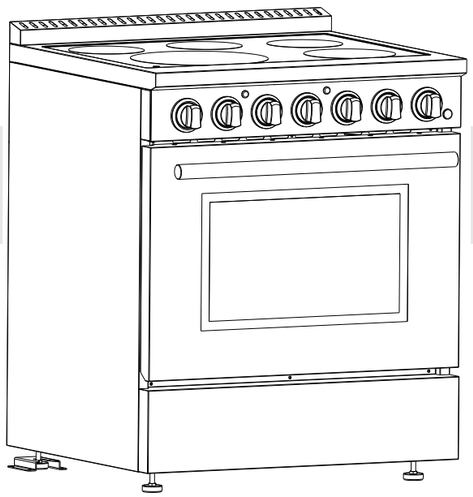
ENGLISH

FORNO®
Alta Qualita



FORNO 30'' Electric Range

FFSEL6011-30
FFSEL6011-30WHT
FFSEL6011-30BLK

C US

INSTRUCTION MANUAL

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

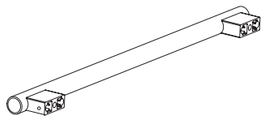
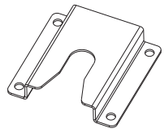
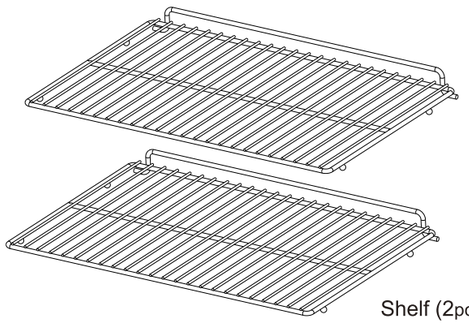
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ENGLISH

⚠ WARNING

This product can expose you to chemicals including [Lead and lead compounds], which is [are] known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

SUPPLIED PARTS

 Handle	 Screw Driver
 Anti-tip Bracket	 Screws (4pcs)
 Shelf (2pcs)	

ENGLISH

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.

“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.

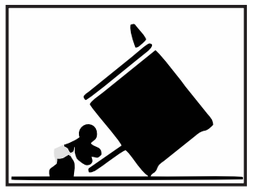
TABLE OF CONTENTS

IMPORTANT SAFETY INSTRUCTIONS 5
GENERAL SAFETY 5
CONDITION SAFETY 6
CHILDREN SAFETY 7
COOKING SAFETY 8
OVEN COOKING SAFETY 9
CLEAN SAFETY 9
PLACEMENT SAFETY 10
POWER CORD SAFETY 11
ENVIRONMENTAL SAFETY 11
RATING LABEL 12
ADJUST THE RANGE HEIGHT 13
INSTALLATION ADJACENT TO KITCHEN CABINETS 13
INSTALLATION INSTRUCTIONS 14
INSTALLING THE ANTI-TIP BRACKET 14
ELECTRIC POWER RATING 15
ELECTRICAL GROUNDING 15
POWER SUPPLY CONNECTION 16
INSTALLATION CHECKLIST 17
FINAL PREPARATION 17
USING RANGE FOR THE FIRST TIME 17
OPERATION 18
COOKTOP COOKING 18
OVEN COOKING 22
MAINTENANCE AND CLEANING 27
REPLACING THE OVEN BULB 27
OVEN DOOR REMOVAL 27
CLEANING 29
TROUBLESHOOTING 31

IMPORTANT SAFETY INSTRUCTIONS

ENGLISH

⚠ WARNING:



To reduce the risk of tipping the range, the range must be secured by a properly installed **Anti Tip device. AFTER THE RANGE HAS BEEN INSTALLED, CONFIRM THAT THE ANTI-TIP DEVICE HAS BEEN PROPERLY INSTALLED AND VERIFY THAT THE ANTI TIP DEVICE IS PROPERLY ENGAGED.** Refer to the installation manual for instructions.

a) If the anti-tip device is not installed, a child or adult can tip the range and be killed.

b) Verify that the anti-tip device has been properly installed and engaged at the rear right (or rear left) of the range bottom.

c) If you move the range and then move it back into place, ensure the anti tip device is re-engaged at the right or left rear of the range bottom.

d) Do not operate the range without the anti-tip device in place and engaged.

e) Failure to do so can result in death or serious burns to children or adults.

GENERAL SAFETY

- Read all instructions before installing or using the oven for the first time. Only use the appliance for its intended purpose.
- This appliance complies with current safety requirements. Improper use of the appliance can lead to personal injury and material damage.

★ Proper Installation – Be sure your appliance is properly installed and grounded by a qualified technician.

- In Massachusetts, installation must be performed by a “Massachusetts” licensed plumber.
- The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.
- This appliance has been designed for non-professional, domestic use only.
- If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury, or death. Seller cannot be held liable for damage occurring as a result of non-compliance with the instructions.
- Please observe all local and national codes and ordinances.
- Keep these operating instructions in a safe place and pass them on to any future user.

IMPORTANT SAFETY INSTRUCTIONS

ENGLISH

GENERAL SAFETY

- Note to the installer: Please give these installation instructions to the consumer for the local electrical inspector.
- An air curtain or other overhead range/rangetop/cooktop hood, which operates by blowing a downward airflow onto a range, shall not be used/installed in conjunction with this range.
- To prevent accidents and achieve optimal ventilation, allow for sufficient space around the cooking area.
- The installation of appliance designed for manufactured(mobile) home installation must conform with the Manufactured Home Construction and Safety Standard, Title 24CFR, Part 3280 [formerly the Federal Standard for Mobile Home Construction and safety, Title 24,HUD(Part280)] or with local codes where applicable.
- Electrical installation must be in accordance with the National Electrical Code, NFPA70 - latest edition and/or local codes.
- IN CANADA: Installation must be in accordance with the current Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.

★ 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.

CONDITION SAFETY

⚠ WARNING:

Do not operate any appliance if:

- The cord is damaged
- The appliance malfunctions
- The appliance is damaged

Return appliance to the nearest authorized service facility

for examination, repair, or adjustment in event of damage.

IMPORTANT:

Do not cook on broken cooktop. If the cooktop breaks, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock.

IMPORTANT SAFETY INSTRUCTIONS

ENGLISH

CHILDREN SAFETY

★ 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.

- Do not allow children to touch or play in, on, or near the oven.

★ **CAUTION** – Do not store items of interest to children in cabinets above the range or on the backguard of a range - children climbing on the range to reach items could get seriously injured.

- Danger of burns: The oven gets hot at the oven door glass, the vapor vent, the handle, and the operating controls. Children's skin is more sensitive to high temperatures than that of adults.

COOKING SAFETY

- This appliance is designed for built-in household use only.
- Do not use outdoors.

⚠ WARNING:

Never Use Your Appliance for Warming or Heating the Room.

★ Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the appliance.

- Aluminum foil linings may also trap heat, causing a fire hazard.
- Do not allow aluminum foil, paper, or cloth to come in contact with a hot element.
- Avoid preparing food in aluminum foil or plastic containers over the hot ooking zones.
- Never pour cold water onto 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.

★ Do not use water on grease fires – Smother fire or flame or use dry chemical or foam-type extinguisher.

- Do Not Soak Removable Heating Elements – Heating elements should never be immersed in water.

★ Storage in or on Appliance – Flammable materials should not be stored in an oven or near surface units.

★ Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

IMPORTANT SAFETY INSTRUCTIONS

COOKING ON TOP SAFETY

- ★ Use Proper Pan Size – This appliance is equipped with one or more surface nits of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- • Do not place metallic objects such as knives, forks, spoons and lids on the cooktop surface since they can get hot.
- • Do not allow pans to boil dry or empty.
- ★ Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
- ★ Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- ★ Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- ★ Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- • When the unit is on, do not touch outside the control panel, as the surface may contain residual heat. It is important to be aware that the unit's surface will remain hot for a short period of time after use. Do not touch hot surfaces.
- ★ Do Not Cook on Broken Cook-Top – If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified technician immediately.

⚠ WARNING:

DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS

– Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are (identification of areas – for example, the cook-top and surfaces facing the cook-top).

ENGLISH

IMPORTANT SAFETY INSTRUCTIONS

OVEN COOKING SAFETY

- ★ Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- • Do not place any pot or pan on the open oven door. The door is made of glass and it can break if loaded with a weight.
- ★ Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- ★ Keep Oven Vent Ducts Unobstructed.
- ★ Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

IMPORTANT: Make sure drip pans are in place – Absence of these pans during cooking may subject wiring or components underneath to damage.

⚠ WARNING:

DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN

– Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are (identification of surfaces – for example, oven vent openings and surfaces near these openings, oven doors, and windows of oven doors).

CLEAN SAFETY

- • Do not use steam cleaners or high-pressure cleaners to clean the cooktop, as this may result in electric shock.
- ★ Clean Cook-Top With Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

INSTALLATION INSTRUCTIONS

ENGLISH

PLACEMENT SAFETY

IMPORTANT: Do not carry or lift the range by the oven door handle or the control panel.

- To reduce the risk of fire, do not let any objects (glass, paper, etc.) obstruct the inlet and outlet of your cooktop.
- To reduce the risk of fire, do not let any objects (glass, paper, etc.) obstruct the inlet and outlet of your cooktop.
- To reduce the risk of electric shock, do not mount unit over a sink.
- To reduce the risk of fire, do not store anything directly on top of the appliance surface when the appliance is in operation.
- Always have a working smoke detector in or near the kitchen.
- Do not place rough or uneven objects on the units as they may damage the surface.

CAUTION – Do not leave lids or other metal objects such as knives, forks or spoons on the cooktop. If the cooktop is turned on, these objects can heat up quickly and may cause burns.

- If the cooktop is near a window, ensure that curtains do not blow over or near the unit.
- Do not use the cooktop as a work surface. Certain substances such as salt, sugar, or sand can scratch the glass ceramic surface.
- Do not store hard or pointed objects over the cooktop as they can damage the unit if they fall on top.

CAUTION – While cooking, any overflowed fat or oil on the cooktop may ignite. There is a risk of burning and fire. Control the cooking process at all times.

- The use of accessory attachments that are not recommended by ours may cause injuries.

CAUTION – To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is used, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets

IMPORTANT SAFETY INSTRUCTIONS

ENGLISH

POWER CORD SAFETY

CAUTION – Esure the range is properly grounded.

- The marked electrical rating should be at least as great as the electrical rating on the appliance.
- The plug should always be accessible.

CAUTION – To protect against electric shock, do not immerse cord or main body in water or any other liquid.

- Do not let cord hang over edge of table or counter. The cord should be arranged so that it will not drape over the counter top where it can be pulled on by childrenor tripped over.
- Do not allow cord to touch hot surface.
- A short power supply cord or detachable power supply cord should be used to reduce the risk of becoming entangled in or tripping over a longer cord.
- Always attach plug to appliance first then plug cord into the wall outlet. To disconnect, turn any control to off, then remove plug from wall outlet.

CAUTION – No attempt should be made to operate the appliance during power failure.

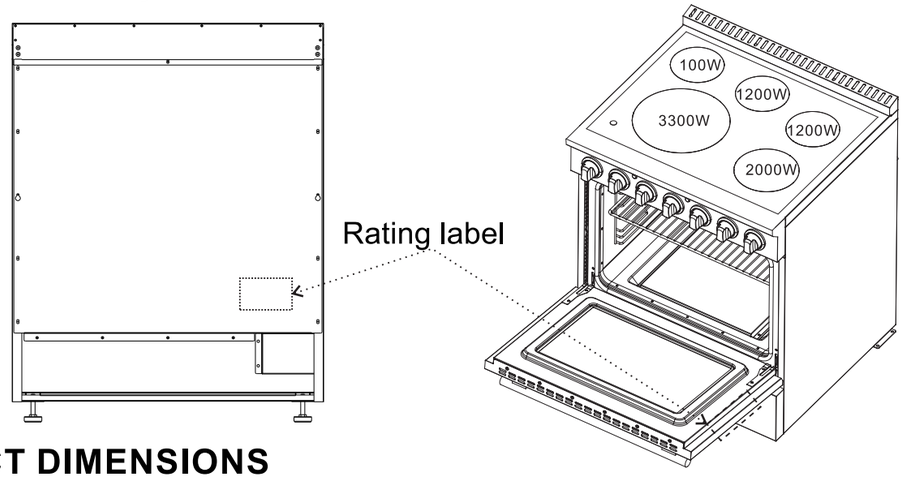
ENVIRONMENTAL SAFETY

- This product may not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment.
- By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
- For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

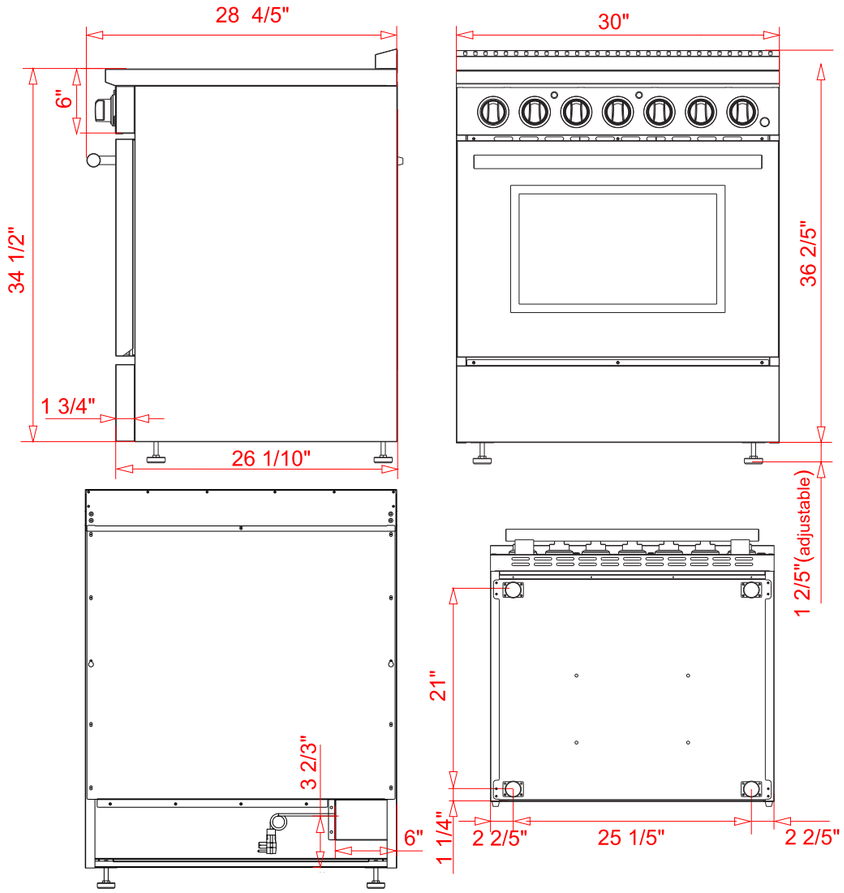
IMPORTANT SAFETY INSTRUCTIONS

RATING LABEL

IMPORTANT: The rating tag shows the model and serial number of your range. The tag is located on the front or back, or both side of the range. Do not remove permanently affixed labels, warnings, or plates from the product. **This will void the warranty.**



PRODUCT DIMENSIONS



IMPORTANT SAFETY INSTRUCTIONS

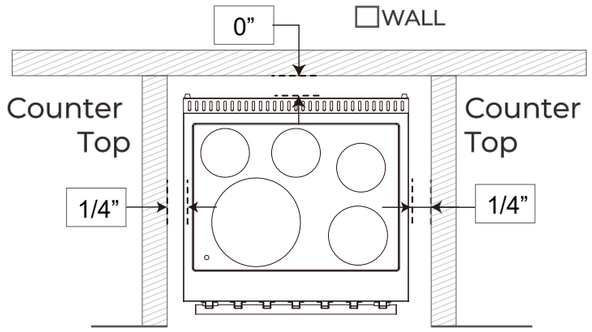
INSTALLATION ADJACENT TO KITCHEN CABINETS

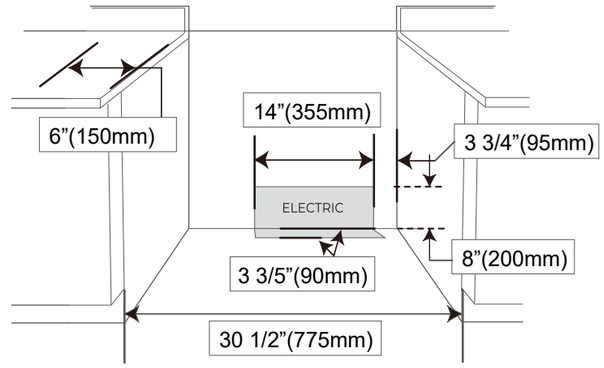
The range may be installed directly adjacent to existing countertop height cabinets (36”) from the floor.

For the best look, the worktop should be level with the cabinet countertop. This can be accomplished by raising the unit using the adjustment spindles on the legs.

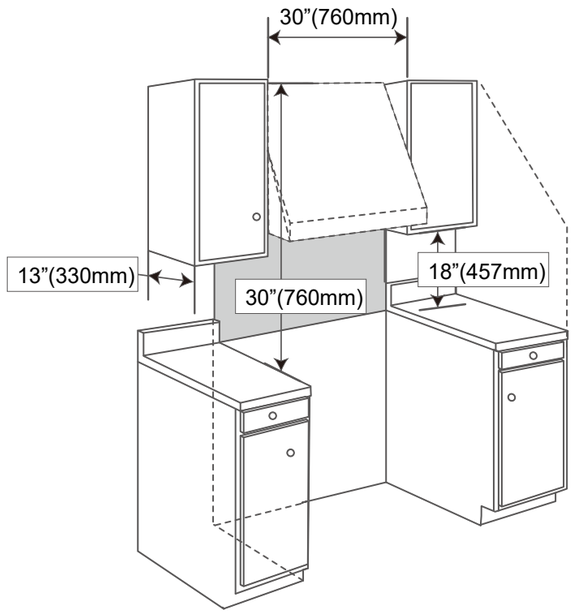
ATTENTION: The range CANNOT be installed directly adjacent to kitchen walls, tall cabinets, tall appliances, or other vertical surfaces above 36˝ high. The minimum side clearance in such cases is 6”.

Wall cabinets with minimum side clearance must be installed 18˝ above the countertop with countertop height between 35 1/2” and 37 1/2”. The maximum depth of wall cabinets above the range shall be 13”.





UTILITY LOCATIONS



ADJUST THE RANGE HEIGHT

The range height can be adjusted by turnnig the four feet.

INSTALLATION INSTRUCTIONS

ENGLISH

INSTALLING THE ANTI-TIP BRACKET

⚠ WARNING:



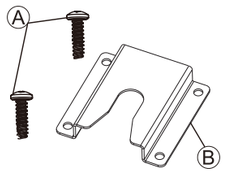
A child or adult can tip the range and be killed and be fatally injured.

Connect anti-tip bracket to rear range foot.

Reconnect the anti-tip bracket, if the range is moved.

Failure to follow these instructions can result in death or serious burns to children and adults.

A) PARTS SUPPLIED

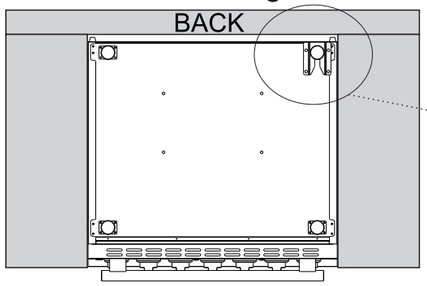


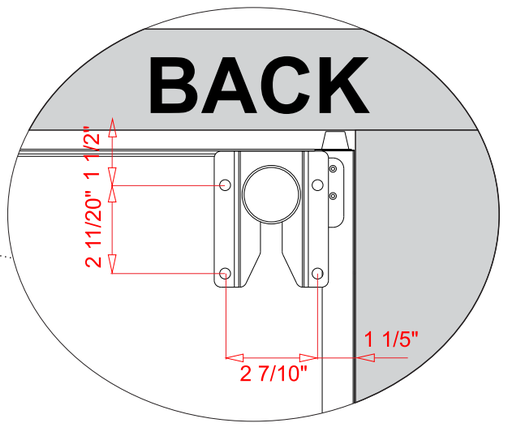
Ⓐ D2/5" x 2" Screws (4)

Ⓑ Anti-tip Bracket

NOTE: The Anti-tip bracket must be securely mounted to the sub floor. The thickness of flooring may require longer screws to anchor bracket to sub floor. Longer screws are available from your local hardware store.

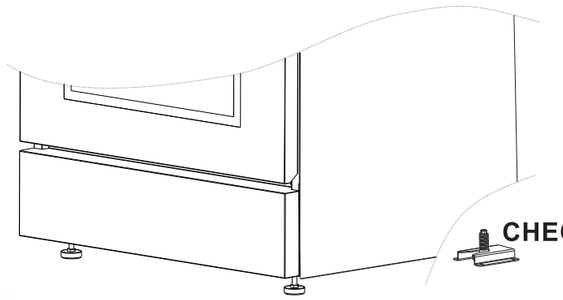
B) Secure anti-tip bracket on the foot by 4pcs screws according to position dimensions of rear range feet.

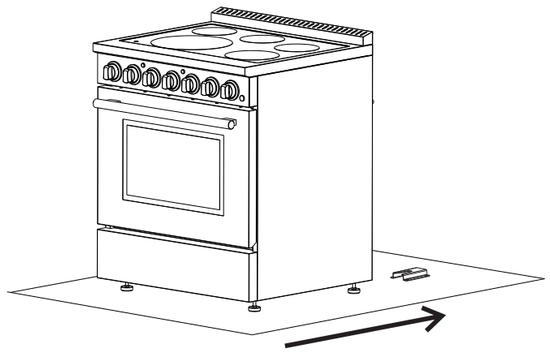




NOTE: Choose one rear range foot for fixing, the left or right one can be chosen.

C) Slide the range foward the position, make sure the anti-tip bracket inserted into the opening on the rear range foot and check.





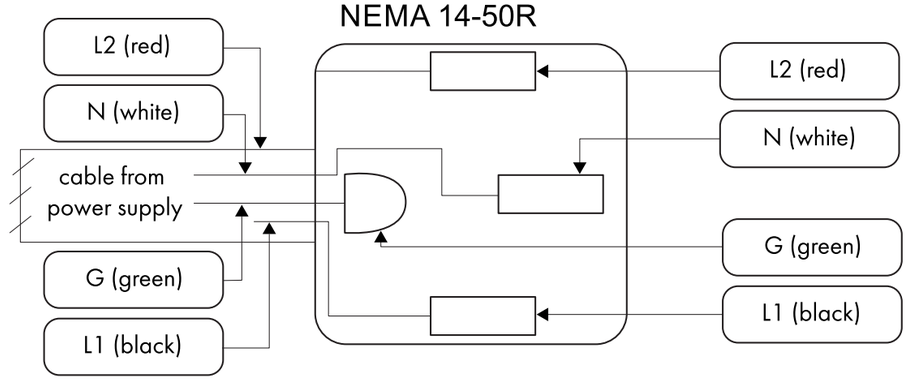
INSTALLATION INSTRUCTIONS

ENGLISH

ELECTRIC POWER RATING

Model	FFSEL6011-30
VAC	240
Plug	NEMA 14-50P (50 AMP plug)
Amps	45 / 53.5
Hz	60
W	10800

Four-Wire Connection
Receptacle
NEMA 14-50R



ELECTRICAL GROUNDING

This oven is equipped with a four-prong plug for protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the prong from this plug.

⚠ WARNING:

Disconnect electrical power at the circuit breaker box or fuse box before installing the appliance.

Provide appropriate ground for the appliance. Use copper conductors only.

No attempt should be made to operate the appliance during power failure.

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

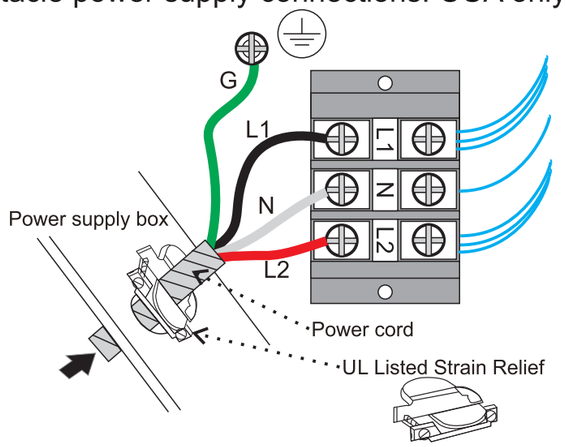
INSTALLATION INSTRUCTIONS

ENGLISH

POWER SUPPLY CONNECTION

IMPORTANT: FOUR WIRES CONNECTION (UNGROUNDED NEUTRAL) should be used in grounding the receptacle power supply connections. USA only.

1. Disconnect power.
2. Remove the screws fastening the power supply box on the right back of the range. Can find the electrical terminal block located inside.
3. Install a UL listed strain relief (not provided) to the power cord (not provided) opening in the power supply box , and then completely tighten the screws.
4. Connect the power cord to the electrical terminal block as below.



1) Connect the L1 receptacle terminal to the incoming BLACK electrical supply wire (L1-hot wire).

2) Connect the L2 receptacle terminal to the incoming RED electrical supply wire (L2-hot wire).

3) Connect the NEUTRAL receptacle terminal to the incoming NEUTRAL (WHITE) electrical supply wire.

4) Connect the GROUND receptacle terminal to the incoming GROUND (GREEN) electrical supply wire.

5. Tighten the screws completely, and then verify the connection.
6. Gently, pull the excess power cord to the outside and position the power supply box of the range.
7. Replace the back panel screws, and then fully tighten the screws.
8. Plug range into grounded outlet.
9. Tuck excess power cord under the range.

POWER CORD CONNECTION

This range is eauipped with a CSA intemational Certifed Power Cord intended to be plugged into a standard 4-wirereceptacle (NEMAtype 14-50R) wall receptacle. Be sure the wallreceptacle is within reach ofrange's final location.



⚠ WARNING:

DO NOT USE EXTENSION CORDS WITH THIS APPLIANCE AS IT MAY RESULTIN FIRE, ELECTRIC SHOCK OR OTHER type of PERSONAL INJURY.

NOTE: Electric supply cord set 4 wire stype with ring terminals (LI, L2, N, Ground) suitable for range use UL/CSA listed type SRDT /D RT 4x6AWG (LI, L2, N, G) rated 300V, 50A with fused plug type NEMA 14-50P; cable length 3.6 ft.

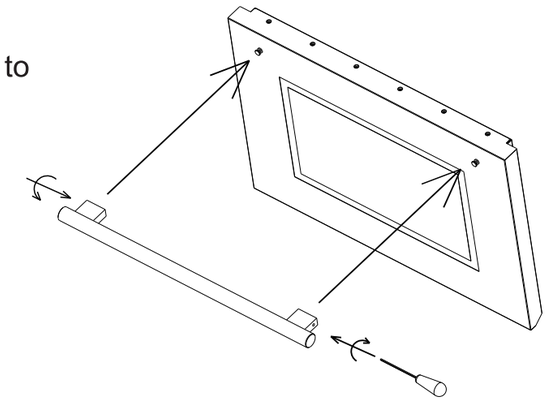
In case the supply cord set must be replaced, it shall be replaced with an identical set having the same technical specifications.

INSTALLATION INSTRUCTIONS

ENGLISH

OVEN DOOR HANDLE INSTALLATED

1. Make the handle inserted to the pins on the oven door.
2. Tight these two screws in both sides of handle by a driver which included.



INSTALLATION CHECKLIST

1. Is the rang height adjusted ?
2. Is the anti-tip bracket securely and properly inserted to the range ?
3. Does the clearance from the side cabinets comply with the manufacturers' direction ?
4. Is the electricity properly grounded ?

FINAL PREPARATION

- All stainless steel body parts should be wiped with hot, soapy water and with a stainless steel cleanser.
- If build-up occurs, do not use steel wool, abrasive cloths, cleaners, or powders. If it is necessary to scrape stainless steel to remove encrusted materials, soak with hot, wet cloths to loosen the material, and then use a wood or nylon scraper.DO NOT use a metal knife, or any other metal tool to scrape stainless steel ! Scratches are almost impossible to remove.
- Before using the oven for food preparation, clean thoroughly with a warm soap and water solution to remove film residues and any dust or debris from installation, then rinse and wipe dry.

USING RANGE FOR THE FIRST TIME

- We recommend that before you cook in your new range you heat the oven to 380 °F for 2 hrs to run in BAKE mode. After the oven cools wipe it out with hot water and a mild detergent. We also recommend cleaning the racks and shelves before use.
- When using the range for the first time you may notice the following:

  ---There may be a smell. This is quite normal when the range is first heated as residual oil from production of parts will be burnt off quickly.

  ---There may be noises. This is also quite normal, as new parts move and settle into place during the initial heating process.

OPERATION

COOKTOP COOKING

- This product is intended for the cooking of food and must not be used for other purposes.
- Unstable or deformed pans should not be placed on the cooktop in order to avoid accidents caused by spill over.
- Particular care should be taken when cooking with oil or fat.
- There may be a slight odor during the first several users: this is normal and will dissipate.
- Before maintenance and cleaning, disconnect the appliance and allow cooling down. For reasons of hygiene and safety this appliance must always be kept clean.

⚠ WARNING:



Fire Hazard

Always ensure that the knobs are in the “O” Off position when the appliance is not in use.

Failure to do so can result in death or fire.

HEATING ELEMENTS

TEMPERATURE LIMITERS

Each radiant element has its own temperature limiter (sensor to protect the glass cooking surface from extreme high temperatures. The temperature limiter operates automatically by cycling the element to match the heat to the Temperature setting of the element (HI to LO).

SINGLE RADIANT ELEMENT

This type of electric element uses a wire ribbon located under the glass surface to provide the heat for cooking. The temperature limiter will cycle the element on and off. Turn the knob from LO to HI temperature (or any temperature in between).

DUAL RADIANT ELEMENT

The dual element consists of two radiant ribbon elements within the same element. Either the small (inner element) or both (inner and outer) elements may be selected for use. There are an infinite number of heat settings between the LO and HI position. Fixed positions are found at LO and HI to define minimum and maximum heat setting.

To turn ON the inner element, push down on the control knob and turn it counterclockwise following the single line graphics.

To turn ON both inner and outer elements together, push down on the control knob and turn clockwise following the double graphics line.

ENGLISH

OPERATION

HOT SURFACE INDICATOR LIGHT

Each element features a hot surface indicator light to show when the cooking area is ON or hot. The signal light will turn on automatically in the area marked with a circle. The light remains on as long as the surface cooking area is too hot to touch even after the surface cooking area is turned off.

NOTE: Once the element is turned Off, the Hot Surface indicator light (Located on control panel or under cooktop glass, near the “Hot Surface” marking) will remain illuminated until the surface temperature of the element has cooled.



Hot Surface marking

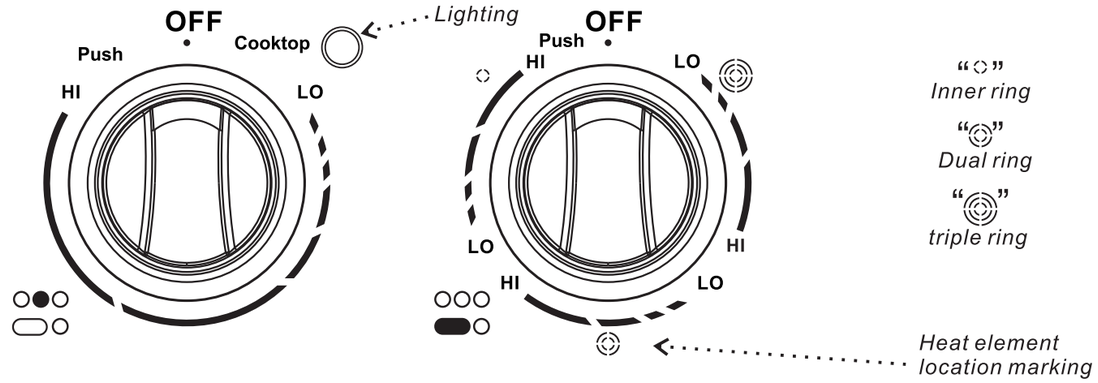
The cooking surface will hold the heat and remain hot over 20 minutes after the elements have been turned off.

CONTROL KNOBS

The Control knobs turn in either direction and from any position to the desired temperature setting or to OFF.

The placement of each knob corresponds to the placement of the heating element that it controls.

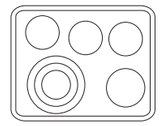
To Turn On Any Heating Element: PUSH DOWN on the knob and TURN in either direction to desired heat setting. And then the cooktop lighting is on.



SINGLE RADIANT ELEMENT KNOB

TRIPLE RING RADIANT ELEMENT KNOB

POWER RATING AND SIZE OF ELEMENT

Model	Position drawing	Left Rear	Left Front	Midlle Rear	Midlle Front	Right Rear	Right Front
FFSEL6011-30		100W	3300W	1200W	——	1200W	2000W
		7"	12"	7"	——	7"	8"

OPERATION

RECOMMENDED HEATING ELEMENT SETTINGS

Heating elements do not require preheating.

A range of heating settings is listed in the following chart because the required temperature depends on: Type and quality of pan / Type, quantity and temperature of the food / Element used and cook's preferences.

Type of food	Heat setting
Boiling water for vegetables, pasta	HI
Braising meat, pan frying meat,fish, eggs, stir frying, quickly brownor sear meats, hold rapid boil	6 to HI
Cooking vegetables, fish broths , eggs-fried or scrambled-pasta,milk, pancakes, pudding, simmering meats, steaming vegetables, popcorn, bacon, stewing meat soup, Medium sauteed vegetables, spaghetti sauces	4 to 7
Delicate sauce, rice, simmering sauces with butter and egg yolk	3 to 6
Melting butter, chocolate	LO

COOKWARE

The choice of pan directly affects the cooking performance (speed and uniformity). For best results, select pans with the following features.

GENERAL

The glass ceramic cooking surface is a durable material resistant to impact, but not unbreakable if a pan or other object is dropped on it.

Do not slide cookware across cooking surface it may scratch the glass. Rough finishes may scratch the cooktop.

Using cast iron cookware on the glass cooktop Is not recommended. Cast iron retains heat and may result in cooktop damage.

Food packaged in aluminum foil should not be placed directly on the glass ceramic surface for cooking; Aluminum foil will melt and cause permanent damage to the glass surface.

Do not allow pans to boil dry. This can damage the pan, element and / or cooktop.

Never cook food directly on the glass.

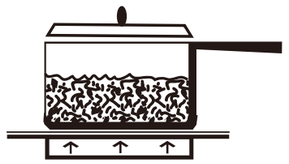
FLAT BASE

When a pan is hot, the base (pan bottom)should rest evenly on the surface without wobbling(rocking). Ideal cookware should have a flat bottom, straight sides, a well fitting lid and the material should be of medium to heavy thickness.

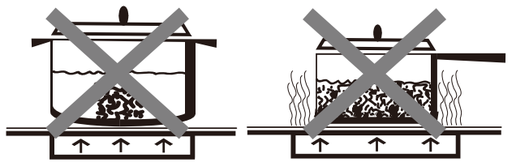
OPERATION

MATCH PAN DIAMETER TO ELEMENT

The base of the pan should cover or match the diameter of the element being used.



BALANCED PAN



UNBALANCED PAN

COOKWARE CHARACTERISTICS

Cast Iron: on a glass cooktop heats and cools slowly, but retains heat and cooks evenly. Not recommended.

Enamel ware: response depends on base metal. Not recommended. Imperfections in enamel may scratch cooktop.

Glass Ceramic: heats and cools slowly. Not recommended. Heats too slowly. Imperfections in enamel may scratch cooktop.

Aluminum: heats and cools quickly. Frying, braising, roasting. May leave metal markings on glass.

Copper: heats and cools quickly. Gourmet cooking, wine sauces, egg dishes.

Stainless Steel: heats and cools oderately. Soups, sauces, vegetables, and general cooking.

CANNING

Pots that extend beyond one of the surface unit's circle are not recommended for most surface cooking. However, when canning with water-bath or pressure canner, larger-diameterpots may be used. This is because boiling water temperatures (even underpressure) are not harmful to the cooktop surfaces surrounding the surface units.

CAUTION:

Remember that canning is a process that generates large amounts of steam. To avoid burns from steam or heat, be careful when canning.

Do not use large diameter canners or other large-diameter pots for frying or boiling foods other than water.

Flat-bottomed canners must be used.

OPERATION

OVEN COOKING

- This oven is intended for the cooking of food and must not be used for other purposes.
- Keep oven vent ducts unobstructed.Ensure good ventilation of the room, keep adequate natural ventilation or install an extractor hood with a discharge tube.
- Take care when using cleaning products in spray form: never direct the spray onto the electrical wiring, thermostat and bulb.
- When placing food in the oven, or when removing a large quantity of oil, juice, etc., any spills onto the bottom of the oven must be cleaned before starting to cook to avoid unpleasant smoke and also the possibility of these substances catching fire.
- Ensure that the oven grids are inserted correctly.
- Always ensure that the bottom and handles of pans do not protrude over the worktop.

  When cooking with flammable fat, such as oil, do not leave the range unattended.
- Use care when opening door. Let hot air or steam escape before removing or placing food.
- DO NOT heat unopened food containers. Pressure build-up may cause container to burst and result in injury.
- DO NOT CLEAN DOOR GASKETS. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- DO NOT USE ABRASIVE OVEN CLEANERS. No commercial oven cleaner or liner protective coating of and kind should be used in or around any part of the oven. Clean only the parts listed in the manual, before cleaning the oven, remove broiler pan and other utensils.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACE OF OVEN. Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns.
- During and after use, do not touch, or let clothing or other flammable materials come into contact with the heating elements or interior surfaces of the oven until they have had sufficient time to cool.
- Other surfaces of the appliance may become hot enough to cause burns, for example, oven vent openings and surfaces near these openings, oven doors, and oven glass window.
- Before maintenance and cleaning, disconnect the appliance and allow cooling down. In case of doubt ask installer for advice.
- In case of electric power failure reset oven/broiler controls to the OFF position, do not attempt to use oven/ broiler until the power has been restored.

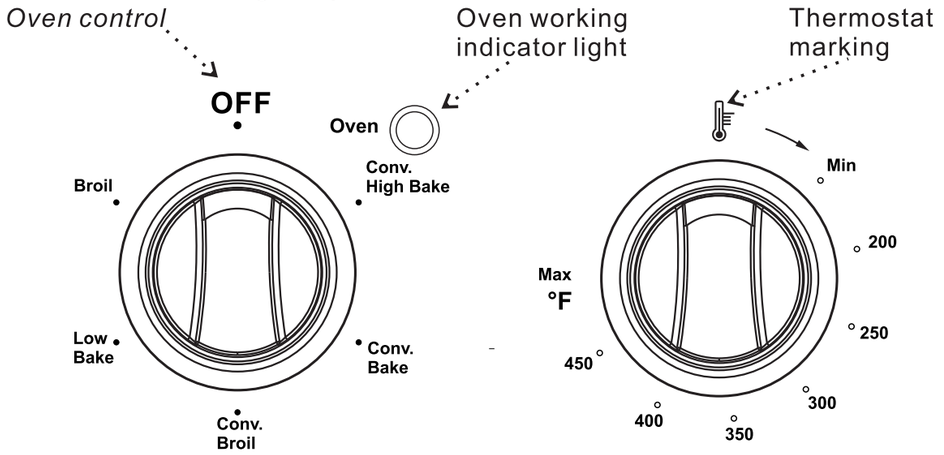
OPERATION

CONTROL KNOBS

The Thermostat knob can be turn in clockwise for setting cooking temperature.

The Control knob can be turn both side for setting cooking function. After the knob turn on, the oven lighting is on.

Both of these two knobs turn on together, the oven working indicator light(blue lighting) is illuminated on, cooking is on. The light is off when the temperature inside the oven reach the setting temperature.



NOTE: Take care to reset all worktop/oven/broiler burner controls to the OFF position after use of the appliance.

OVEN FUNCTION INSTRUCTION

Convection Hight Bake: Use this setting for preheating the oven is helpful for other cooking function. This setting utilizes the rear heating element, the bottom heating element, and the convection fan. This setting is not only for preheating. It is also for convection roast but caution burning of food may result.

Convection Bake: This setting uses both the bottom heating element and convection fans.

Convection Broil: This setting uses both the top heating element and the convection fans.

Bake: This setting uses only the bottom heating element.

Broil: This setting uses only the top heating element.

OPERATION

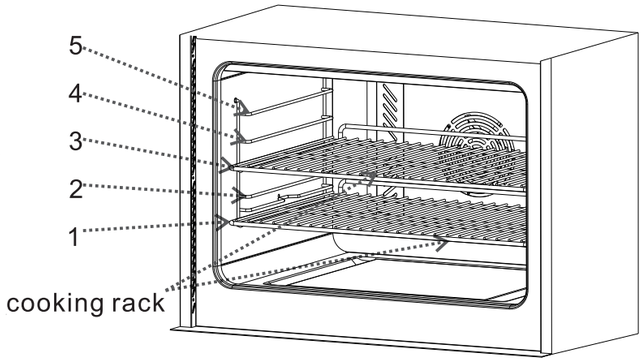
PLACEMENT OF OVEN RACKS

Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, DO NOT let potholder make contact with heating element in oven.

To keep the oven as clean as possible, cook on the tray.

When available, always follow recipe book directions. Personal experience will help to determine any variation in the values. In any case, it is recommended to follow the instructions of the specific recipe being used.

The ranges are equipped with cooking rack and an enamel cooking tray. Shelves are mounted on the appropriate guides situated on the sides of the oven compartment. Insert the shelf between the top and bottom guide in any of the 3 positions available.



OVEN COOKING TABLE

Convection bake function cooking table

FOOD ITEM	RACK POSITION	TEMP. °F (°C) (PREHEATED OVEN)	TIME (MIN)
Cake			
Cupcakes	2	325(160)	20-22
Bundt Cake	1	325(160)	43-50
Angel Food	1	325(160)	43-47
Pie			
2 crust, fresh, 9”	2	350-400 (175-205)	40-52
2 crust, frozen fruit, 9”	2	375 (190)	68-78
Cookies			
Sugar	2	325-350 (160-175)	8-10
Chocolate	2	325-350 (160-175)	8-13
ChipBrownies	2	325(160)	29-36
Breads	2	350 (175)	18-22
Yeast bread loaf,9x5	2	350-375 (175-190)	12-15
Yeast rolls	2	375 (190)	8-10
BiscuitsMuffins	2	400 (205)	15-19
Pizza			
Frozen	2	375-425 (190-220)	23-26
Fresh	2	450 (232)	15-18

Note: Preheat oven before cooking. The above information is given as a guide only.

OPERATION

Broil function cooking table

FOOD ITEM	RACK POSITION	INTERNAL TEMP. °F (°C)	TIME SIDE1 (MIN)	TIME SIDE2 (MIN)
Hamburger				
Medium	3	500 (260)	6-8	4-6
Well	3	500 (260)	8-10	5-7
Chicken Breasts				
Bone -in	3	450 (230)	20-22	20-22
Boneless	2	450 (230)	30-32	10-13
Steak				
Med rare	3	500 (260)	6-8	6-8
Rare	3	500 (260)	6-8	4-5
Fish steak	3	500 (260)	6-8	-
Shrimp	3	500 (260)	6-8	-

Note: Do not preheat oven. The above information is given as a guide only.
Turn meats once halfway through the cooking time.

Convection broil function cooking table

FOOD ITEM	RACK POSITION	OVEN TEMP. °F (°C)	TIME SIDE1 (MIN)	TIME SIDE2 (MIN)
Beef				
Steak (1-1/2” or more)				
Medium rare	3	350 (175)	9-12	8-10
Medium	3	350 (175)	11-13	10-12
Well	3	350(175)	18-20	16-17
Hamburgers (more than 1”)				
Medium	2	400(205)	8-11	5-7
Well	2	400(205)	11-13	8-10
Poultry				
Chicken Quarters	3	400 (205)	16-18	10-13
Chicken Halves	2	375 (190)	25-27	15-18
Chicken Breasts	3	375(190)	12-15	9-13
Pork				
Pork Chops(11/4" or more)	2	375 (190)	12-14	11-13
Sausage fresh	2	375 (190)	4-6	3-5

Note:
The above information is given as a guide only.
Do not preheat oven.
Turn meats once halfway through the cooking time.
Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.

OPERATION

Convection roast cooking table				
MEATS	**WEIGHT (lb)**	**RACK POSITION**	**TEMP. °F (°C)**	**TIME (MIN. per lb)**
Beef				
Rib Roast	4-6	2	325(160)	16-20(medium rare) 18-22(medium)
Rib Eye Roast. (boneless)	4-6	2	325(160)	16-20(medium rare) 18-22(medium)
Rump, Eye, Tip,Sirloin (boneless)	3-6	2	325(160)	16-20(medium rare) 18-22(medium)
Tenderloin Roast	2-3	2	400(205)	15-20(medium rare)
Pork				
Loin Roast (boneless or bone-in)	5-8	2	350 (175)	18-20(medium)
Shoulder	3-6	2	350 (175)	20-25(medium)
Poultry				
Chicken whole	3-4	2	375(190)	18-21
Turkey , not stuffed	12-15	1	325(160)	10-14
Turkey , not stuffed	16-20	1	325(160)	9-11
Turkey , not stuffed	21-25	1	325(160)	5-10
Turkey Breast	3-8	1	325(160)	15-20
Comish Hen	1-1 1/2	2	350(175)	45-75
Lamb				
Half leg	3-4	2	325 (160)	22-27(medium) 28-33(well)
Whole leg	6-8	1	325 (160)	22-27(medium) 28-33(well)

Note:
The above information is given as a guide only.
Do not preheat oven.

MAINTENANCE AND CLEANING

ENGLISH

REPLACING THE OVEN BULB

⚠ WARNING:

Make sure the oven and lights are cool and power to the oven has been turned off before replacing the light bulb(s).

The lenses must be in place when using he oven.

The lenses serve to protect the light bulb from breaking.

The lenses are made of glass. Handle carefully to avoid breakage.

Failure to do so could result in death, electric shock, cuts or burns.

IMPORTANT: The light bulb in your oven is Type: G9, 120V and 25W. You must replace this bulb with an appliance bulb of the same type, voltage and wattage.

To Replace the Light Bulb:

1.Make sure oven is turned Off and cool.

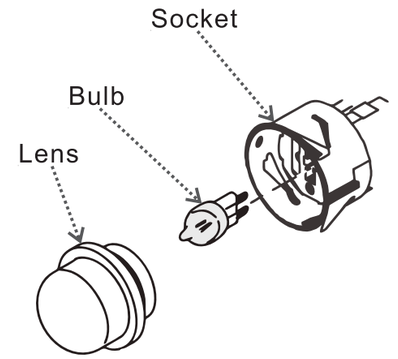
2.Disconnect power at the main power supply (fuse or breaker box).

3.Unscrew the lens and remove.

4.Pull the burned-out bulb from the socket, and then replace it with an appliance bulb of the same type, voltage and wattage.

5.Replace the lens.

6.Turn on power at the main power supply (fuse or breaker box)



OVEN DOOR REMOVAL

For ease of installation and more thorough cleaning, some oven doors may be removed.

IMPORTANT: Make sure oven is cool and power to the oven has been turned off before removing the door.

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.

Be sure that both levers are securely in place before removing the door.

Do not force door open or closed.

MAINTENANCE AND CLEANING

ENGLISH

To Remove the Oven Door:

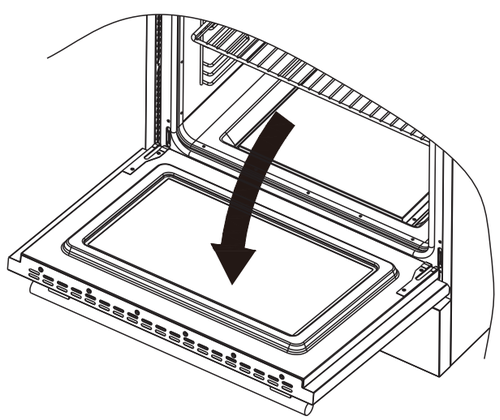
1.Open the door fully.

2.Lift up and turn the small levers situated on the tow hinges.

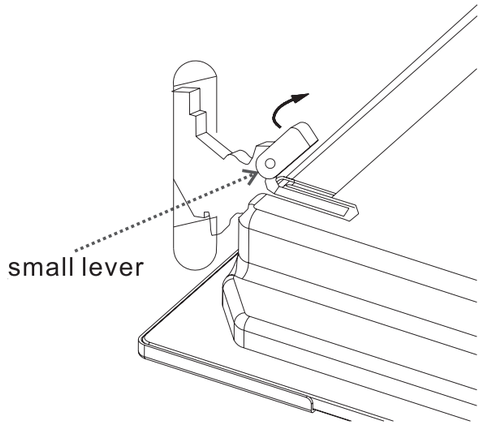
3.Grasp the door by its two outer edges, and then close it slowly but not completely.

4.Pull the door toward you, pulling it out of the hinge receivers located in the frame.

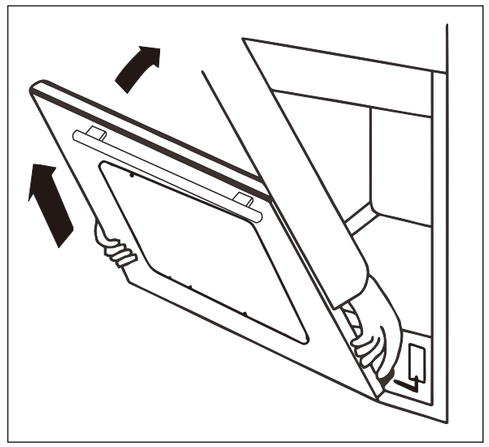
5.Replace the door by reversing the previous steps.



Step 1



Step 2



Step 3

MAINTENANCE AND CLEANING

ENGLISH

CLEANING

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

EXTERIOR PORCELAIN ENAMEL SURFACES

Food spills containing acids, such as vinegar and tomato should be cleaned as soon as the entire appliance is cool. These spills may affect the finish.

Cleaning Method: Glass cleaner, mild liquid cleaner or nonabrasive scrubbing pad: Gently clean around the model and seria number plate because scrubbing may remove numbers.

EXTERIOR STAINLESS STEEL

NOTE: Do not use soap-filled scouring pads, abrasive cleaners, Cooktop Polishing Cream, steel-wool pads, gritty wash cloths or some paper towels. Damage may occur, even with one-time or limited use. Rub in direction of grain to avoid damaging.

Cleaning Methods: Liquid detergent or all-purpose cleaner: Rinse well with clean water and dry with soft, lint-free cloth. Stainless Steel Cleaner and Polish Vinegar for hard water spots.

OVEN DOOR EXTERIOR

Cleaning Method: Glass cleaner and paper towels or nonabrasive plastic scrubbing pad: Apply glass cleaner to soft cloth or spongenot directly on panel.

RADIANT COOKTOP

The ceramic glass should be cleaned regularly, preferably after each use, as soon as the Hot Surface warning lighting have turned off. Remove any burned residues immediately after cooking.

Cleaning Method: Rinse with water and dry with a clean, soft cloth. Apply a glass cooktop cleaner. Use a damp cloth and dry with a paper towel.

NOTE: Do not use abrasive or corrosive detergents, cleansers. oven sprays, spot removers, or steel-wool scouring pads.

SMUDGES FROM PANS WITH AN ALUMINUM BOTTOM

Cleaning Method: A cloth dampened in vinegar.

MAINTENANCE AND CLEANING

ENGLISH

COOKTOP CONTROL KNOBS

Pull knobs straight away from control panel to remove. When replacing knobs, make sure knobs are in the Off position.

Cleaning Method: Soap and water or dishwasher.

NOTE: Do not use steel wool, abrasive cleansers or oven cleaner. Do not soak knobs.

CONTROL PANEL

Cleaning Method: Glass cleaner and soft cloth or sponge: Apply glass cleaner to soft cloth or sponge, not directly on panel.

NOTE: Do not use abrasive cleaners, steel-wool pads, gritty wash cloths or some paper towels. Damage may occur.

OVEN CAVITY

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain, so staining, etching, pitting or faint white spots can result.

Cleaning Method: Mild detergent and warm water.

NOTE: Do not use oven cleaners.

OVEN RACKS AND ROASTING RACKS

Cleaning Method: Steel-wool pad

BROILER PAN

Cleaning Method: Mildly abrasive cleanser: Scrub with wet scouring pad.

Solution of 1/2cup (125mL) ammonia to 1 gal. (3.75 L)water: Soak for 20 minutes, and then scrub with scouring or steel-wool pad.

Oven cleaner: Follow product label instructions. Porcelain enamel only, not chrome.

Dishwasher: Place broiler pan in dishwasher.

ENGLISH

MAINTENANCE AND CLEANING

TROUBLESHOOTING

BAKING AND ROASTING PROBLEMS

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

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

MAINTENANCE AND CLEANING

ENGLISH

COOKTOP

PROBLEM	POSSIBLE CAUSE	POSSIBLE CAUSE
Heating elements and controls do not work.	Fuse is blown or circuit breakeris tripped.	Replace the fuse or reset the circuit breaker. if the problemcontinues, call an electrician.
	No electricity to the cooktop.	Have electrician check your power supply.
Heating elements do not heat properly.	Improper cookware is being used.	Select proper cookware. See“Cookware.If the problem continues, call for service.
Heating elements cycle off even when elements are turned to their highest settings.	Heating element temperature limiters are temporarily shutting off the elements due to exceeding the maximum allowable temperature.	This is a normal operating condition, especially during rapid heat-up operations. The element will cycle back on automatically after it has cooled sufficiently.
Glass ceramic surface is see through or appears to be red in color.	Under direct or bright lighting, you will sometimes be able to see through the glass and into the chassis due to its transparent quality. You may also notice a red tint under these conditions.	These are normal properties of black ceramic glass panels.

MAINTENANCE AND CLEANING

ENGLISH

OVEN

PROBLEM	POSSIBLE CAUSE	POSSIBLE CAUSE
Oven is not heating.	No power to the oven.	Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
	Oven control not turned on.	Make sure the oven temperature has been selected.
Oven is not cooking evenly.	Not using the correct bake ware or oven rack position.	Refer to cook charts for recommended rack position. Always reduce recipe temperature by 25 °F(15 °C when baking with Convention Bake mode.
Oven working indicator lighting stays off.	Power interruption	Turn off power at the main power supply (fuse or breaker box). Turn breaker back on. if condition persists, call for service.
	Oven temperature reaches setting temperature.	This is a normal operating condition during oven working. The lighting will be cycle back on automatically after the oven has heated sufficiently.
Oven light is not working properly.	Light bulb loose or burned-out.	Reinsert or replace the light bulb. Touching the bulb with fingers may cause the bulb to burn out.
Can not remove lens cover.	Soil build-up around the lens cover.	Wipe lens cover area with a clean, dry towel prior to attempting to remove the lens cover.
Excessive Moisture.		When using bake mode preheat the oven first. Convection Bake and Convection Roast will eliminate any moisture in the oven.
Porcelain Chips.	Porcelain interior is bumped by oven racks.	When removing and replacing oven racks, always tilt racks upward and do not force them to avoid chipping the porcelain.

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

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

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.

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