ENGLISH

FORNO®
Espresso



30" Sigle Wall Oven-Mechanical Control

MODEL NUMBER SERIES

FBOEL1370-30 | FBOEL1370-30BLK | FBOEL1370-30WHT

INSTRUCTION MANUAL

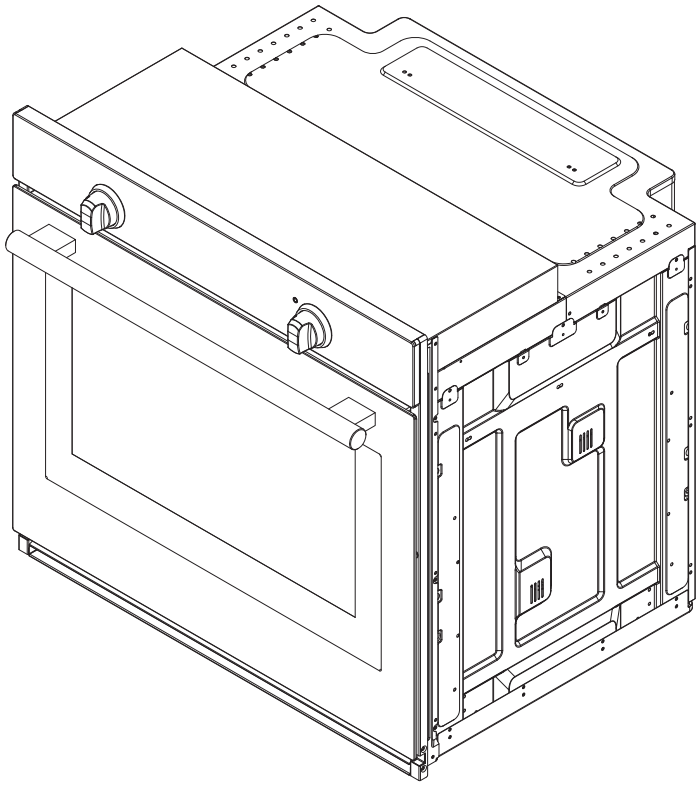
Read these instructions carefully before using your appliance, and keep it carefully.
If you follow the instructions, your appliance will provide you with many years of good service.

03/2025

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Customer Care

Thank you for purchasing a Forno 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 .

Record this information below for future reference.

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.

WARNING

FOR YOUR 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 the safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others. Al l safety messages will follow the safety alert symbol and either the word “DANGER,” “WARNING” or “CAUTION.” These words mean:

DANGER

- You can be killed or seriously injured if you don’t **immediately** follow instructions.

WARNING

- You can be killed or seriously injured if you don’t follow instructions.

CAUTION

- A potentially hazardous situation which, if not avoided, could result in minor or moderate injury.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

WARNING : This product can expose you to chemicals including [Lead, lead and lead compound, 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.P65Warning.ca.gov.

WARNINGS FOR ELECTRIC INSTALLATION

⚠ WARNING



Electrical Shock Hazard

Installation and service must be performed by a qualified installer or service agency.

The models may be powered at 240V or 208V.

Always disconnect the power before servicing this unit.

This appliance must be properly grounded.

Failure to do so could result in death or serious injury.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, elecrical shock, injury to persons, or damage when using the oven, follow basic precautions, including the following:

Proper Installation

- This appliance must be properly installed and electrically grounded by a qualified technician. Connect only to properly grounded outlet. See "Grounding Instructions" found in the Installation Instructions.
- This appliance should be serviced only by a qualified service technician. Contact the nearest authorized service center for examination, repair or adjustment.
- Do not repair or replace any part of the oven unless specifically recommended. Refer service to an authorized servicer.
- Do not operate this appliance if it is not working properly or if it has been damaged, until an authorized servicer has examined it.
- Install or locate this appliance only in accordance with the Installation Instructions.
- Use this oven only as intended by the manufacturer. If you have any questions, contact the manufacturer.

IMPORTANT SAFETY INSTRUCTIONS

- Do not cover or block any openings on this appliance.
- Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals, vapors, or nonfood products in this appliance. This type of oven is specifically designed to heat or cook. It is not designed for industrial or laboratory use. The use of corrosive chemicals in heating or cleaning will damage the appliance.

To reduce the risk of fire in the oven cavity:

- Do not store flammable materials in or near the oven.
- Do not use water on a grease fire. Smother fire or use a dry chemical or foam-type extinguisher.
- It is highly recommended that a fire extinguisher be readily available and highly visible next to any cooking appliance.
- Do not overcook food. Carefully attend oven if paper, plastic or other combustible materials are placed inside the oven.
- Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not being used.
- If materials inside the oven should ignite, keep oven door closed. Turn oven off and disconnect the circuit at the circuit breaker box.
- Be sure the blower fan runs whenever the oven is in operation. If the fan does not operate, do not use the oven. Call an authorized service center.
- Never use the oven to warm or heat a room.

Personal Safety

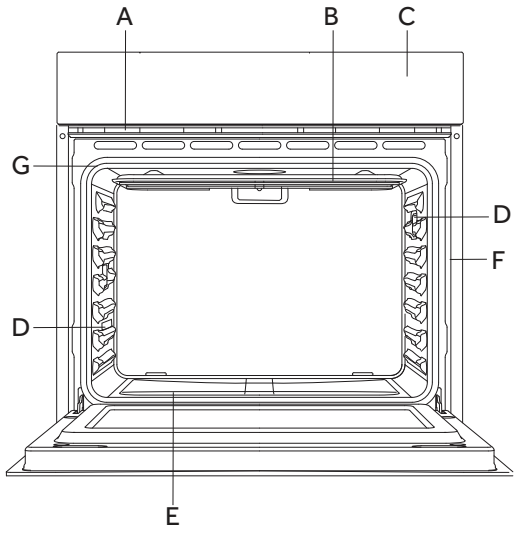
- Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. Never allow children to sit or stand on any part of the oven.
- Do not store items of interest to children above the oven. If children should climb onto the appliance to reach these items, they could be seriously injured.
- For personal safety, wear proper clothing. Loose fitting or garments with hanging sleeves should never be worn while using this appliance.
- Tie long hair so that it doesn't hang loose.
- Do not touch heating elements or interior surfaces of oven.
- The heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns.

IMPORTANT SAFETY INSTRUCTIONS

- During and after use, do not touch or let clothing or other flammable materials contact the heating elements or the interior surfaces of the oven until they have had sufficient time to cool.
- The trim on the top and sides of the oven door may become hot enough to cause burns.
- Use care when opening the door. Open the door slightly to let hot air or steam escape before removing or replacing food.
- Do not heat unopened food containers. Build-up of pressure may cause the container to burst and cause injury.
- Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let potholder contact the hot heating elements.
- 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.

READ AND SAVE THESE INSTRUCTIONS

PARTS AND FEATURES



A Oven Vent
B Broil Element
C Control Panel
D Halogen Light
E Bottom Element (not visible)
F Model and Serial # Plate
G Door Gasket

The Handle Installation

Install Oven Door Handle

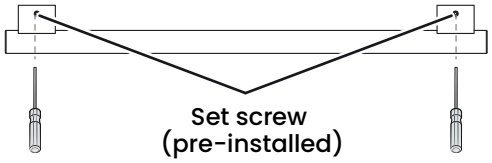
Be very careful not to scratch the surface of the unit. The appearance of the handle may vary from what is shown in the manual.

Tool Needed

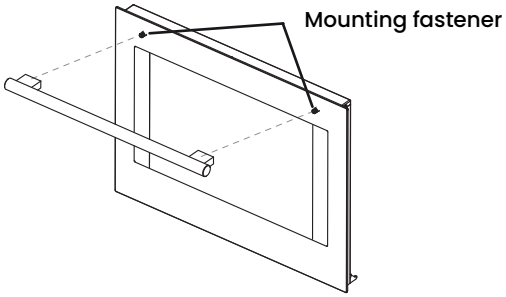
• Hex screwdriver(provided)

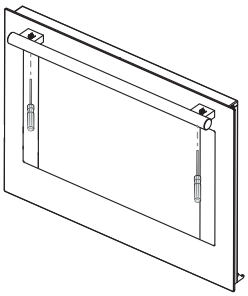
Assembling Handle

1. Partially loosen the set screws installed in both ends of the handle with the Hex screwdriver.



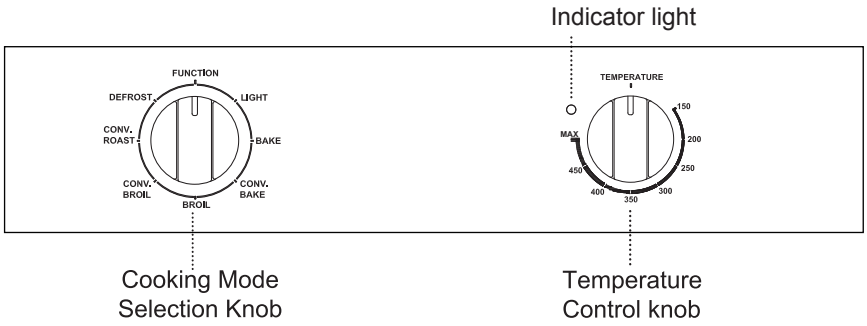
2. Place the handle on the door by fitting the handle footprints over the mounting fasteners and tightening the set screws with the Hex screwdriver





Operating Instructions

CONTROL PANEL:



Cooking Mode:

• Light: Turns the oven light on when turn to Light. (When select other cooking modes, the light will keep on during working).

• Bake: Top heating element and bottom heating element work.

• Conv Bake: Top heating element, bottom heating element and convection fan work.

• Boril: Top heating element works.

• Conv Broil: Top heating element and convection fan work.

• Conv Roast: Bottom heating element and convection fan work.

• Defrost: Convection fan works.

Temperature Control:

• The adjustable temperature range of each working mode is from 150°F to MAX(around 500°F).

Indicator light:

• The indicator light can indicate when the temperature has reached. It will turn off when the set temperature has reached.

OVEN USE

BEFORE USING THE OVEN

1. Turn the Cooking Mode Selection control knob to Roast mode.
2. Turn the Temperature Control knob to the highest setting.
3. Allow the oven to operate for 30 minutes with the door closed and no food in the cavity.

NOTE: Any odor that may be detected during this initial use is due to the evaporation of substances used to protect the oven during storage.

4. Turn off the oven, and allow the oven to cool.

GENERAL

IMPORTANT: Do not place anything, including dishes, foil and oven trays, on the bottom of the oven when it is in operation to avoid damaging the enamel.

1. Place bake ware with food on the shel provided with the oven.
2. Turn the Oven Mode konb to the desired oven function.
3. Turn the Temperature Control knob to the desired temperature.
4. Oven will start working.

PREHEATING THE OVEN

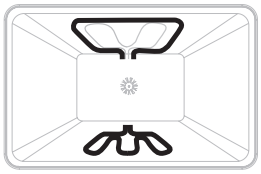
- Preheat the oven when using the oven except Broil and Conv Broil modes.
- Preheating is necessary for good results when baking cakes, cookies, pastry and breads.
- Preheating will help to sear roasts and seal in meat juices.
- Place oven racks in their proper position before preheating.
- The indicator light will turn off when the set temperature has r eached.

OPERATIONAL SUGGESTIONS

- Do not set pans on the open oven door.
- View the food through the oven door window rather than opening the door frequently.

OVEN SETTINGS

1. Bake



Baking is cooking with heated air. Both upper and lower elements in the oven are used, but the fan is used only during preheating. 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 baking utensil.. The temperature can be set from 170°F (77°C) to 500°F (260°C).

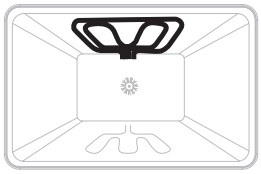
• Use one rack when selecting the bake mode.
• On occasion, check the oven to see if your food is done.
• Use metal bakeware (with or without a non-stick finish), heatproof glass, glass ceramic, pottery, or other utensils suitable for the oven.
•For best results, bake food on a single rack with at least 1" - 1½" (2.5 - 4 cm) space between bakeware and oven walls.
• When using heatproof glass, reduce temperature by 25°F (15°C) from recommended temperature. Use baking sheets with or without sides or jelly roll pans.
• Dark metal pans or nonstick coatings will cook faster with more browning. Insulated bakeware will slightly lengthen the cooking time for most foods.
• Do not use aluminum foil or disposable aluminum trays to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven. You can line a baking tray with foil and use this on the bottom shelf.
• Avoid using the opened door as a shelf to place pans.
• See Troubleshooting for tips on solving baking and roasting problems.

Bake chart Oven Function:

Food Item	Rack Position	Temp. °F (°C) (Preheated Oven)	Time (Min)
Cupcakes	2	350(175)	19-22
Bunt Cake	1	350(175)	40-45
Angel Food	1	350(175)	35-39
Pie 2 crust, fresh, 9"	2	375-400 (190-205)	45-50
2 crust, frozen fruit, 9"	2	375(190)	68-78
Cookies Sugar	2	350-375 (175-190)	8-10
Chocolate Chip cookies	2	350-375 (175-190)	8-13
Brownies	2	350(175)	29-36
Yeast bread loaf 9 x 5	2	375(190)	18-22
Yeast rolls	2	375-400 (190-205)	12-15
Biscuits	2	375-400 (190-205)	7-9
Muffins	2	425 (220)	15-19
Frozen Pizza	2	400-450 (205-235)	23-26
Fresh Pizza	2	425 (246)	15-18

Oven (continued)

2. Broil



Broiling uses direct radiant heat to cook food. Thicker cuts and unevenly shaped of meat, fish, and poultry may cook better at lower broiling temperatures. *Tips: The oven door remains closed during broil. When inspecting the food, open the oven door no more than two inches.*).

NOTES: Before broiling, position the rack to your needs

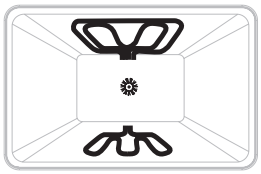
- For best results, use a two-piece broiler pan with a grid (not provided). It is designed to drain juices which helps to avoid spills and splatters.
- For proper draining, do not cover the grid with foil. The bottom of the pan may be lined with aluminum foil for easier cleaning.
- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to avoid curling.
- Pull out the oven rack to stop position before turning or removing food. Use tongs to turn food to avoid the loss of juices. Very thin cuts of fish, poultry, or meat may not need to be turned.
- After broiling, remove the pan from the oven when removing the food. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.
- Position food on the grid in the broiler pan, then place it in the center of the oven rack. Close the oven door and set the control.

Food And Thickness	Rack Position	Broil Setting. °F (°C)	Level of Doneness	SIDE 1 Time (Min)	SIDE 2 Time (Min)
BEEF					
Steak (3/4"-1)	5	MAX	-Medium Rare -Medium -Well Done	- (5 - 7) - (6 - 8) - (8 - 10)	- (4 - 6) - (5 - 7) - (7 - 0)
Hamburgers (3/4"-1")	4	MAX	-Medium -Well Done	- (8 - 11) - (10-13)	- (6 - 9) - (8 - 10)
POULTRY					
Breast (bone-in)	4	450 (235)	Well Done	(10 - 12)	(8 - 10)
Thigh (very well done)	4	MAX	Well Done	(28 - 30)	(13 - 15)
PORK					
Pork Chops (1")	5	MAX	Well Done	(7- 9)	(5 - 7)
Sausage - fresh	5	MAX	Well Done	(5 - 7)	(3 - 5)
Ham Slice (½")	5	MAX	Well Done	(4 - 6)	(3 - 5)
SEAFOOD					
Fish Filets, 1" Buttered	4	450 (235)	Well Done	(10 - 14)	Do not turn
LAMB					
Chops (1")	5	MAX	-Medium Rare -Medium -Well Done	- (5 - 7) - (6 - 8) - (7 - 9)	- (4 - 6) - (4 - 6) - (5 - 7)
BREAD					
Garlic Bread, 1" slices	4 3	MAX		- (2 - 2:30) - (4 - 6)	

CONVECTION SETTINGS

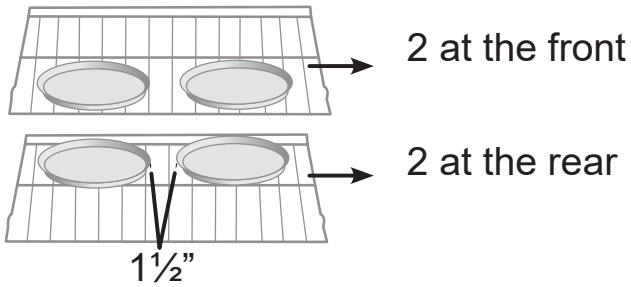
During convection cooking, the fan provides hot air circulation throughout the oven. The movement of heated air around the food can help to speed up cooking by penetrating the cooler outer surfaces. The food cooks more evenly, browning and crisping outer surfaces while sealing moisture inside. When the oven is set to the Convection function, the bake and broil elements, and the fan operate to heat the oven cavity. *The convection fan operates during any convection function.

1. Convection Bake:

	Compared to BAKE setting, 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. *Tips: When convection baking, reduce your recipe baking temperature by 25°F.*

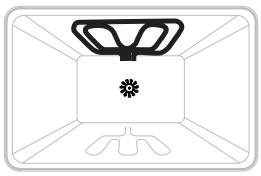
- Use Convection Bake for single or multiple-rack baking. Reduce standard recipe baking temperature by 25°F (15°C).
- For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. Use shiny aluminum pans for best results unless otherwise specified.
- Heatproof glass or ceramic can be used. Reduce the temperature by another 25°F (15°C) when using heatproof glass dishes for a total reduction of 50°F (30°C).
- Dark metal pans may be used. Note that food may brown faster when using dark metal bakeware.
- The number of racks used is determined by the height of the food to be cooked.
- Baked items, for the most part, cook extremely well in convection. Don't try to convert recipes such as custards, quiches, pumpkin pie, or cheesecakes, which do not benefit from the convection-heating process. Use the regular Bake mode for these foods.
- When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cakes on front of upper rack and back of lower rack. Allow 1" - 1½" (2.5 - 4 cm) air space around pans.

1. Turn the cooking functions knob to the convection bake.
2. Rotate the dial to the temperature you wish to use.
3. You can open the door and place food in the oven.



Oven (continued)

2. Convection Broil



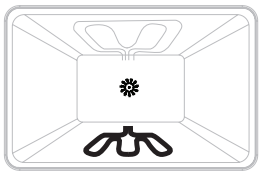
Convection Broil adds the use of convection fan(s) to circulate heated air. Bring the rack to the middle of the cavity to provide evening cooking.

1. Turn the cooking functions knob to the convection BROIL.
2. Rotate the dial to the temperature you wish to use.
3. The oven will begin preheating. Do not open the door while the oven is preheating. When the oven had reached the set temperature, the indicator light on the control panel will turn on.
4. You can open the door and place food in the oven.

Guidelines:
•Place rack in the required position needed before turning on the oven.
•Use Convection Broil mode with the oven door closed. •When convection broiling, enter your normal broiling temperature.
•Do not preheat oven.
•Use the 2-piece broil pan.
•Turn meats once halfway through the cooking time. See the Convection Broil chart.
•Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.

Food And Thickness	Rack Position	Broil Setting. °F (°C)	Level of Doneness	SIDE 1 Time (Min)	SIDE 2 Time (Min)
BEEF					
Steak (1½" or more)	4	450 (235)	-Medium Rare -Medium -Well Done	- (9 - 12) - (11 - 13) - (18 - 20)	- (8 - 10) - (10 - 12) - (16 - 17)
Hamburgers (more than 1")	4	550 (290)	-Medium -Well Done	- (8 - 11) - (11-13)	- (5 - 7) - (8 - 10)
POULTRY					
Chicken Quarters	4	450 (235)	Well Done	(16 - 18)	(10 - 13)
Chicken Halves	3	450 (235)	Well Done	(25 - 27)	(15 - 18)
Chicken Breasts	4	450 (235)	Well Done	(13 - 15)	(9 - 13)
PORK					
Pork Chops (1¼" or more)	4	450 (235)	Well Done	(12 - 14)	(11 - 13)
Sausage - fresh	4	450 (235)	Well Done	(4 - 6)	(3 - 5)

3. 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 the cooking functions knob to the convection roast.
2. Rotate the dial to the temperature you wish to use.
3. You can open the door and place food in the oven.

Oven (continued)

Guidelines:

- Do not preheat for Convection Roast.
- Roast in a low-sided, uncovered pan.
- When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string.
- Use the 2-piece broil pan for roasting uncovered.
- Double-check the internal temperature of meat or poultry by inserting meat thermometer into another position.
- Large poultry may need to be covered with foil (and pan roasted) during a portion of the roasting time to prevent over-browning.
- The minimum safe temperature for stuffing in poultry is 165ºF (75ºC).
- After removing the food from the oven, cover loosely with foil for 10 to 15 minutes before carving if necessary to increase the final foodstuff temperature by 5° to 10°F (3° to 6° C).

Food And Thickness	Weight (Lb)	Oven Temp. °F (°C)	Rack Position	Time (Min. Per Lb)	Internal Temp. °F (°C)
BEEF					
Rib Roast -	4 - 6	325 (160)	2	16-20 18-22	-145 (63) Medium Rare -160 (71) medium
Rib Eye Roast (boneless) -	4 - 6	325 (160)	2	16-20 18-22	-145 (63) Medium Rare -160 (71) medium
Rump, Eye, Tip, Sirloin (boneless) -	3 - 6	325 (160)	2	16-20 18-22	-145 (63) Medium Rare -160 (71) medium
Tenderloin Roast -	2 - 3	400 (205)	2	15-20	145 (63) Medium Rare
PORK					
Loin Roast (boneless or bone-in) -	5 - 8	350 (205)	2	16-20	160 (71) medium
Shoulder -	3 - 6	400 (205)	2	20-25	160 (71) medium
POULTRY					
Chicken whole-	3 - 4	375 (190)	2	18-21	180 (82)
Turkey, not stuffed -	12 - 15 16 - 20 21 - 25	325 (160) 325 (160) 325 (160)	1 1 1	10-14 9-11 6 - 11	-180 (82) -180 (82) -180 (82)
Turkey Breast -	3 - 8	325 (160)	1	15-20	170 (77)
Comish Hen -	1 - 1 ½	350 (205)	2	45-75 total	180 (82)
LAMB					
Half Leg -	3 - 4	325 (160)	2	22 - 27 28 - 33	-160 (71) medium -170 (77) well
Whole Leg -	6 - 8	325 (160)	1	22 - 27 28 - 33	-160 (71) medium -170 (77) well

OVEN RACKS

IMPORTANT: To avoid permanent damage to the porcelain finish, place food or bakeware on an oven rack. Do not place food or bakeware directly onto the oven door or oven bottom.

- The oven racks can be placed in any of the six height positions with the oven.
- Position racks before turning on the oven.
- Make sure the oven racks are level.
- Oven racks have a stop to keep them from being unintentionally withdrawn fully.

To Remove Oven Racks:

- Pull rack out to the stop position, raise the front edge, and then lift out.

To Replace Oven Racks:

- Place oven rack on the wire supports along the sides of the oven. Tilt the front edge up slightly, and slide rack to the rear until it clears the stop position. Lower the front and slide the rack into the oven.

OVEN DOOR

To avoid oven door glass breakage:

- Do not close the oven door if the racks are not fully inserted into the oven cavity or if bakeware extends past the front edge of an oven rack.
- Do not set objects on the glass surface of the oven door.
- Do not hit glass surfaces with bakeware or other objects.
- Do not wipe down glass surfaces until the oven has completely cooled.

OVEN VENTS

Blocking or covering the oven vents will cause poor air circulation, affecting cooking, cleaning and cooling results.

- Both the upper and lower oven vent(s) allow fresh air to enter the cooling system.
- The lower oven vent also allows hot air to be expelled from the cooling system.

BAKE TIPS

- For best results, bake food on a single rack with at least 1" - 1½" (2.5 - 3 cm) space between utensils and oven walls.
- Use one rack when selecting the bake mode.
- Check for doneness at the minimum time.
- Use metal bake ware (with or without a non stick finish), heatproof glass, glass-ceramic, pottery or other utensils suitable for the oven.
- When using heatproof glass, reduce temperature by 25°F (15°C) from recommended temperature.
- Use baking sheets with or without sides or jelly roll pans.
- Dark metal pans or nonstick coatings will cook faster with more browning. Insulated bake ware will slightly lengthen the cooking time for most foods.
- Do not use aluminum foil or disposable aluminum trays to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven.
- Avoid using the opened door as a shelf to place pans.
- See Troubleshooting for tips for Baking and Roasting problems.

BAKE CHART

FOOD ITEM	RACK POSITION	TEMP. °F (°C) (PREHEATED OVEN)	TIME (MIN)
Cake			
Cupcakes	2	350 (175)	19-22
Bundt Cake	1	350 (175)	40-45
Angel Food	1	350 (175)	35-39
Pie			
2 crust, fresh, 9"	2	375-400 (190-205)	45-50
2 crust, frozen fruit, 9"	2	375 (190)	68-78
Cookies			
Sugar	2	350-375 (175-190)	8-10
Chocolate Chip	2	350-375 (175-190)	8-13
Brownies	2	350 (175)	29-36
Breads			
Yeast bread loaf, 9x5	2	375 (190)	18-22
Yeast rolls	2	375-400 (190-205)	12-15
Biscuits	2	375-400 (190-205)	7-9
Muffins	2	425 (220)	15-19
Pizza			
Frozen	2	400-450 (205-235)	23-26
Fresh	2	475 (246)	15-18

CONVECTION BAKE TIPS

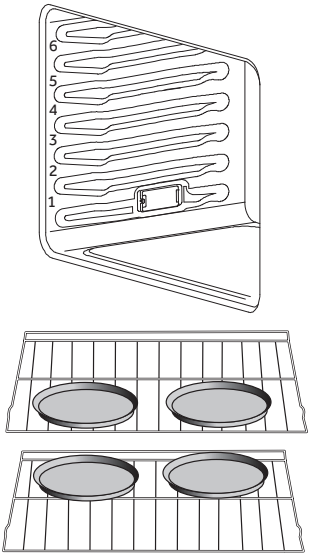
Reduce recipe baking temperatures by 25°F (15°C).

- For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. Use shiny aluminum pans for best results unless otherwise specified.
- Heatproof glass or ceramic can be used. Reduce temperature by another 25°F (15°C) when using heatproof glass dishes for a total reduction of 50°F (30°C).
- Dark metal pans may be used. Note that food may brown faster when using dark metal bake ware.
- The number of racks used is determined by the height of the food to be cooked.
- Baked items, for the most part, cook extremely well in convection. Don't try to convert recipes such as custards, quiches, pumpkin pie , or cheesecakes, which do not benefit from the convection-heating process. Use the regular Bake mode for these foods.

- Multiple rack cooking for oven meals is done on rack positions 1, 2, 3 , 4 and 5. All six racks can be used for cookies, biscuits and appetizers.

  - 2 Rack baking: Use positions 1 and 3.

  - When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cakes on front of upper rack and back of lower rack (See graphic at right). Allow 1" - 1 ½" (2.5 - 3 cm) air space around pans.



- Converting your own recipe can be easy. Choose a recipe that will work well in convection.
- Reduce the temperature and cooking time if necessary. It may take some trial and error to achieve a perfect result. Keep track of your technique for the next time you want to prepare the recipe using convection.

- See Troubleshooting for tips for Baking and Roasting problems.

FOODS RECOMMENDED FOR CONVECTION BAKE MODE:

Appetizers, Biscuits, Coffee Cakes
Cookies (2 to 4 racks), Yeast Breads
Cream Puffs, Popovers
Casseroles and One-Dish Entreés
Oven Meals (rack positions 1, 2, 3)
Air Leavened Foods (Soufflés, Meringue, Meringue-Topped Desserts, Angel Food Cakes, Chiffon Cakes)

CONVECTION BAKE CHART

Reduce standard recipe temperature by 25 °F (15 °C) for Convection Bake. Temperatures have been reduced in this chart.

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	350 (175)	68-78
Cookies			
Sugar	2	325-350 (160-175)	9-12
Chocolate Chip	2	325-350 (160-175)	8-13
Brownies	2	325 (160)	29-36
Breads			
Yeast bread loaf, 9x5	2	350 (175)	18-22
Yeast rolls	2	350-375 (175-190)	12-15
Biscuits	2	375 (190)	8-10
Muffins	2	400 (205)	17-21
Pizza			
Frozen	2	375-425 (190-220)	23-26
Fresh	2	450 (232)	15-18

CONVECTION ROAST TIPS

- Do not preheat for Convection Roast.
- Roast in a low-sided, uncovered pan.
- When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string.
- Use the 2-piece broil pan for roasting uncovered.

⚠ WARNING



Burn Hazard

Use an oven mitt to remove temperature probe.

Do not touch broil element.

Failure to do so can result in burns.

- Use the probe or a meat thermometer to determine the internal doneness on "END" temperature (see cooking chart).
- Double-check the internal temperature of meat or poultry by inserting meat thermometer into another position.
- Large birds may also need to be covered with foil (and pan roasted) during a portion of the roasting time to prevent over-browning.
- The minimum safe temperature for stuffing in poultry is 165°F (75°C).
- After removing the item from the oven, cover loosely with foil for 10 to 15 minutes before carving if necessary to increase the final foodstuff temperature by 5° to 10°F (3° to 6° C).

CONVECTION ROAST CHART

MEATS	WEIGHT (lb)	OVEN TEMP. °F (°C)	RACK POSITION	TIME (min. per lb)	INTERNAL TEMP. °F (°C)
Beef					
Rib Roast	4-6	325 (160)	2	16-20	145 (63) medium rare
				18-22	160 (71) medium
Rib Eye Roast, (boneless)	4-6	325 (160)	2	16-20	145 (63) medium rare
				18-22	160 (71) medium
Rump, Eye, Tip, Sirloin (boneless)	3-6	325 (160)	2	16-20	145 (63) medium rare
				18-22	160 (71) medium
Tenderloin Roast	2-3	400 (205)	2	15-20	145 (63) medium rare
Pork					
Loin Roast (boneless or bone-in)	5-8	350 (175)	2	16-20	160 (71) medium
Shoulder	3-6	350 (175)	2	20-25	160 (71) medium
Poultry					
Chicken whole	3-4	375 (190)	2	18-21	180 (82)
Turkey, not stuffed	12-15	325 (160)	1	10-14	180 (82)
Turkey, not stuffed	16-20	325 (160)	1	9-11	180 (82)
Turkey, not stuffed	21-25	325 (160)	1	6-10	180 (82)
Turkey Breast	3-8	325 (160)	1	15-20	170 (77)
Comish Hen	1-1 ½	350 (175)	2	45-75 total	180 (82)
Lamb					
Half Leg	3-4	325 (160)	2	22-27	160 (71) medium
				28-33	170 (77) well
Whole Leg	6-8	325 (160)	1	22-27	160 (71) medium
				28-33	170 (77) well

CONVECTION BROIL TIPS

- Place rack in the required position needed before turning on the oven.
- Use Convection Broil mode with the oven door closed.
- Do not preheat oven.
- Use the 2-piece broil pan.
- Turn meats once halfway through the cooking time (see convection broil chart).

CONVECTION BROIL CHART

FOOD AND THICKNESS	RACK POSITION	BROIL SETTING °F (°C)	INTERNAL TEMP. °F (°C)	TIME SIDE 1 (MIN.)*	TIME SIDE 2 (MIN.)*
Beef					
Steak (1½" or more)					
Medium rare	4	450 (235)	145 (65)	9-12	8-10
Medium	4	450 (235)	160 (71)	11-13	10-12
Well	4	450 (235)	170 (77)	18-20	16-17
Hamburgers (more than 1")					
Medium	4	550 (290)	160 (71)	8-11	5-7
Well	4	550 (290)	170 (77)	11-13	8-10
Poultry					
Chicken Quarters	4	450 (235)	180 (82)	16-18	10-13
Chicken Halves	3	450 (235)	180 (82)	25-27	15-18
Chicken Breasts	4	450 (235)	170 (77)	13-15	9-13
Pork					
Pork Chops (1¼" or more)	4	450 (235)	160 (71)	12-14	11-13
Sausage - fresh	4	450 (235)	160 (71)	4-6	3-5

DEHYDRATE TIPS

The circulating heated air at a lower temperature slowly removes the moisture for food preservation.

- Oven temperature for dehydrating is between 120°F (50°C) to 160°F (70°C).
- Multiple racks can be used simultaneously.
- Some foods require as much as 14-15 hours of time to fully dehydrate.
- Consult a food preservation book for specific times and the handling of various foods.
- This mode is suitable for a variety of fruits, vegetables, herbs and meat strips.
- Drying screens can be purchased at specialty kitchen shops.
- By using paper towels, some food moisture can be absorbed before dehydrating begins (such as with sliced tomatoes or sliced peaches).

DEHYDRATE CHART

FOOD	PREPARATION	APPROXIMATE DRYING TIME* (hrs)	TEST FOR DONENESS
Fruit			
Apples	Dipped in ¼ cup lemon juice and 2 cups water, ¼ slices	11-15	Slightly pliable
Bananas	Dipped in ¼ cup lemon juice and 2 cups water, ¼ slices	11-15	Slightly pliable
Cherries	Wash and towel dry. For fresh cherries, remove pits	10-15	Pliable, leathery, chewy
Oranges Peels and slices	¼ slices of orange; orange part of skin thinly peeled from oranges	Peels 2-4 Slices: 12-16	Orange peel: dry and brittle Orange slices: skins are dry and brittle, fruit is slightly moist
Pineapple rings	Towel dried	Canned: 9-13 Fresh: 8-12	Soft and pliable
Strawberries	Wash and towel dry. Sliced ½" thick, skin (outside) down on rack	12-17	Dry, brittle
Vegetable			
Peppers	Wash and towel dry. Remove membrane of pepper, coarsely chopped about 1" pieces	16-20	Leathery with no moisture inside

FOOD	PREPARATION	APPROXIMATE DRYING TIME* (hrs)	TEST FOR DONENESS
Mushrooms	Wash and towel dry. Cut of stem end. Cut into ⅛" slices	7-12	Tough and leathery, dry
Tomatoes	Wash and towel dry. Cut this slices, ⅛" thick, dry well	16-23	Dry, brick red color
Herbs			
Oregano, sage parsley and thyme, and fennel	Rinse and dry with paper towel	Dry at 120°F (60°C) 3-5 hrs	Crisp and brittle
Basil	Use basil leaves 3 to 4 inches from top. Spray with water, shake off moisture and pat dry	Dry at 120°F (60°C) 3-5 hrs	Crisp and brittle

BROIL TIPS

- Place rack in the required position needed before turning on the oven.
- Use Broil mode with the oven door closed.
- Preheat oven for 5 minutes before use.
- Use the 2-piece broil pan.
- Turn meats once halfway through the cooking time (see convection broil chart).

BROIL CHART

FOOD AND THICKNESS	RACK POSITION	BROIL SETTING °F (°C)	INTERNAL TEMP. °F (°C)	TIME SIDE 1 (MIN.)*	TIME SIDE 2 (MIN.)*
Beef					
Steak (¾"-1)					
Medium rare	5	5	145 (65)	5-7	4-6
Medium	5	5	160 (71)	6-8	5-7
Well	5	5	170 (77)	8-10	7-9
Hamburgers (¾"-1")					
Medium	4	5	160 (71)	8-11	6-9
Well	4	5	170 (77)	10-13	8-10
Poultry					
Breast (bone-in)	4	4	170 (77)	10-12	8-10
Thigh (very well done)	4	3	180 (82)	28-30	13-15
Pork					
Pork Chops (1")	5	5	160 (71)	7-9	5-7

FOOD AND THICKNESS	RACK POSITION	BROIL SETTING °F (°C)	INTERNAL TEMP. °F (°C)	TIME SIDE 1 (MIN.)*	TIME SIDE 2 (MIN.)*
Sausage - fresh	5	5	160 (71)	5-7	3-5
Ham Slice (½")	5	5	160 (71)	4-6	3-5
Seafood					
Fish Filets, 1" Buttered	4	4	Cook until opaque & flakes easily with fork	10-14	Do not turn
Lamb					
Chops (1")					
Medium Rare	5	5	145 (63)	5-7	4-6
Medium	5	5	160 (71)	6-8	4-6
Well	5	5	170 (77)	7-9	5-7
Bread					
Garlic Bread, 1" slices	4	5		2-2,30	
Garlic Bread, 1" slices	3	5		4-6	

* Broiling and convection broiling times are approximate and may vary slightly
Cooking times are indicative and also depend on the thickness and the starting temperature of the meat before cooking .

OVEN DOOR REMOVAL

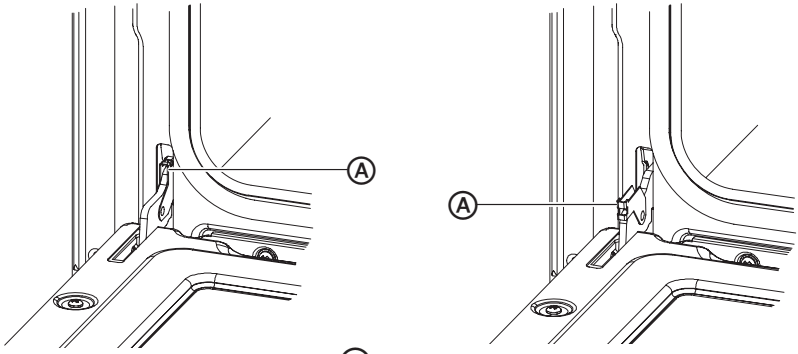
For normal oven use, there is no need to remove the oven door. However, should it become necessary to remove the door, follow the instructions in this section.

IMPORTANT:

- Make sure oven is cool and that 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. Do not grasp the handle.
- Be sure both levers are securely in place before removing the door.
- Do not force door open or closed.

To Remove the Oven Door:

1. Open the door completely.
2. Flip up the hinge latch on each side.

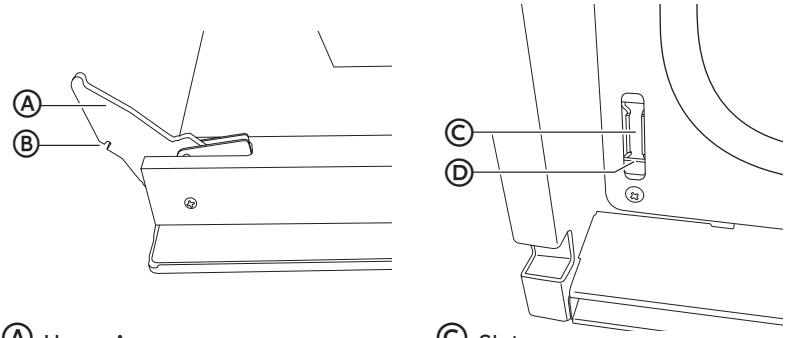


Ⓐ Hinge Bracket

3. Holding the door firmly, close the oven door completely.
4. Grasping both sides lift up on the oven door while pushing it closed, and then pull it away from the door frame.
5. Place the door in a protected location.

To Replace the Oven Door:

1. Holding the door firmly, insert the upper arms of both hinges into the slots. The recesses must hook on the lips.



Ⓐ Upper Arm
Ⓑ Recess
Ⓒ Slots
Ⓓ Lip

2. Open the oven door.

   NOTE: You should hear a "click" sound when the door is correctly in place.

3. Move the hinge latch on each side back into the locked position.
4. Open and close the door to test that it operates freely. If it does not, repeat the door removal and replacement process.
5. Close and open the door slowly to assure that it is correctly and securely in place.

REPLACING AN OVEN LIGHT

⚠ WARNING



Electrical Shock Hazard

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 the oven. The lenses serve to protect the light bulb from breaking.

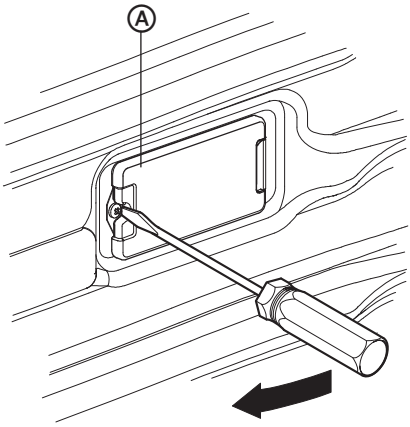
The lenses are made of glass. Handle carefully to avoid breakage.

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

The oven light is a standard 25 watt (G9) appliance bulb.

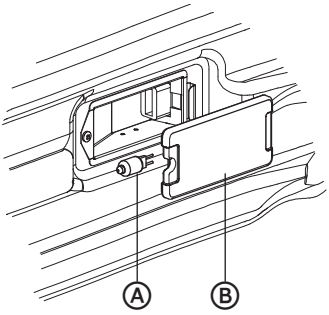
IMPORTANT: Before replacing the bulb, make sure the oven is cool and the controls are turned off.

1. Disconnect power at the main power supply (fuse or breaker box).
2. Using a Phillips-head screwdriver, remove the screw, and then remove the cover.



Ⓐ Light Cover

3. Remove the burned out bulb from the socket.



Ⓐ Light Bulb
Ⓑ Light Cover

NOTE: To avoid damage or decreasing the life of the new bulb, do not touch bulb with bare fingers. Wear cotton gloves or use a tissue when replacing the light bulb.

4. Replace the bulb, and then replace the bulb cover.
5. Reconnect power at the main power supply (fuse or breaker box).

Troubleshooting

- BAKING AND ROASTING PROBLEMS

Before contacting Forno customer service, please check the chart below for cases that may apply to you. It can be simple misuse of material, shapes, and sizes of bakeware that causes poor results.

Baking Issues	Causes
Food browns unevenly	• Oven not preheated • Aluminum foil on oven rack or oven bottom • Baking utensil too large for recipe • Pans touching each other or oven walls
Food too brown on bottom	• Oven not preheated • Using glass, dull or darkened metal pans • Incorrect rack position • Pans touching each other or oven walls
Food is dry or has shrunk excessively	• Oven not preheated • Using glass, dull or darkened metal pans • Incorrect rack position • Pans touching each other or oven walls
Food is baking or roasting too slowly	• Oven temperature too high • Baking time too long • Oven door opened frequently • Pan size too large
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 too brown	• Oven temperature too high • Edges of crust too thin

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