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BE A **PRO** IN YOUR KITCHEN

# DUAL FUEL RANGES 36" & 30" USER MANUAL

APPLICABLE MODEL: KPD361F, KPD301F.

## IMPORTANT SAFETY INSTRUCTIONS

This range must be secured and connected using the anti-tip device according to the installation instructions.

If you have moved the range, slide the locking latch onto the anti-tip device until you feel it lock into place.

Do not use the range if the anti-tip device has not been properly installed and engaged.

Failure to observe the information contained in the installation instructions can lead to serious or fatal injuries for children and adults.



### **WARNING**

All ranges can tip

Injury to persons could result

Install anti-tip devices packed with range

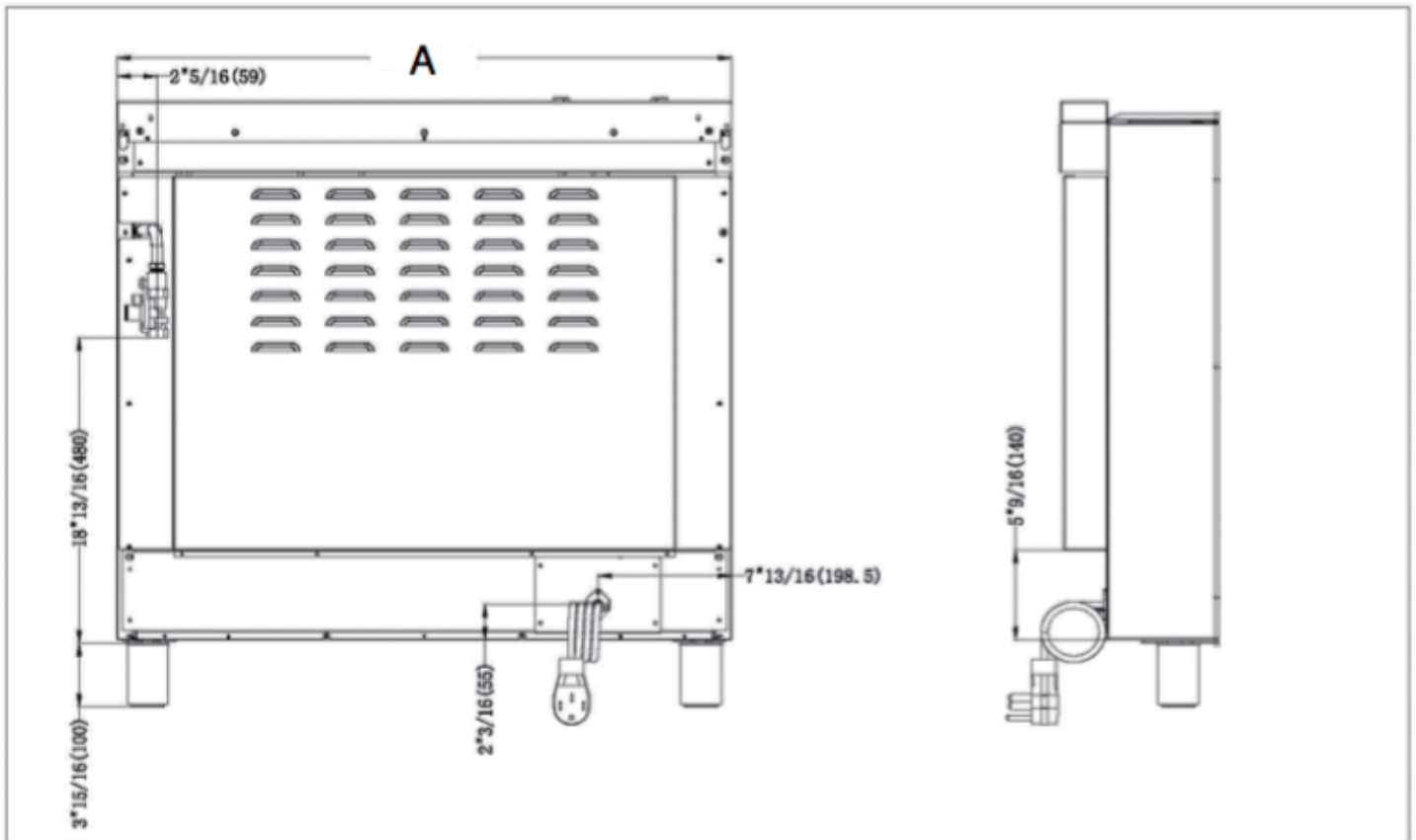
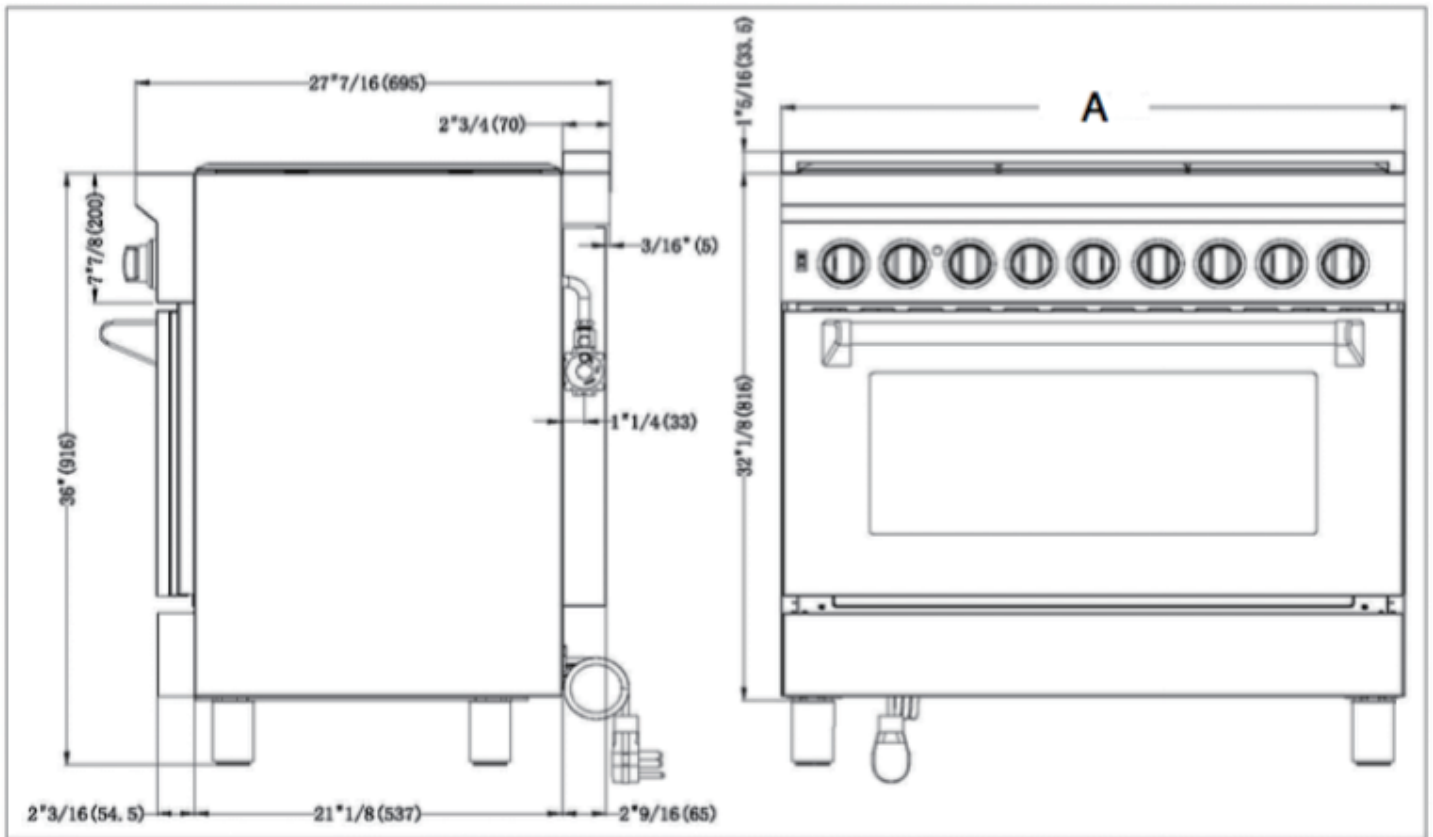
See installation instructions



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All CANTEE products carry a 2 year parts and warranty.  
Service on all CANTEE products shall be carried out by  
factory-trained professionals only.



	30 inch	36 inch	48 inch
A	$29\frac{13}{16}$ (757mm)	$35\frac{7}{8}$ (910mm)	$47\frac{13}{16}$ (1215mm)



## IMPORTANT SAFETY INSTRUCTIONS



### WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury, or death. Canteo cannot be held liable for damage occurring as a result of non-compliance with the instructions.

- Do not store or use gasoline or other flammable substances in the vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS
  - Do not light any appliance.
  - Do not touch any electrical switch.
  - Do not use any phone in your building.
  - Immediately call your gas supplier from a neighbour's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas suppliers, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.  
(In Massachusetts, installation must be performed by a "Massachusetts" licensed plumber or gasfitter. A "T" handle type manual gas valve must be installed in the gas line connected to this appliance.)
- Note to the installer:  
Please give these installation instructions to the consumer for the local electrical/gas inspector.

## IMPORTANT SAFETY INSTRUCTIONS

When using the appliance, follow basic safety precautions, including the following:

Read all instructions before installation and use of the range to prevent accidents and machine damage.



### **WARNING**

This appliance complies with current safety requirements. Improper use of the appliance can lead to personal injury and material damage.

Read all instructions before installing or using the oven for the first time. Only use the appliance for its intended purpose. Keep these operating instructions in a safe place and pass them on to any future user.

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.

Do not use this appliance to heat a room.

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 remove permanently affixed labels, warnings, or plates from the product. This may void the warranty.

Please observe all local and national codes and ordinances.

Please ensure the range is properly grounded.

## IMPORTANT SAFETY INSTRUCTIONS



### WARNING

Installation of any gas-fired equipment should be made by a licensed plumber. A manual gas shut-off valve must be installed in the gas supply line ahead of the oven in the gas flow for safety and ease of service.

**make sure the appliance must be isolated from the gas supply piping system and plug wire**

The plug should always be accessible.

Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code NSIZ223.1/NFPA54. Electrical installation must be in accordance with the National Electrical Code, NANSI/NPA70 - latest edition and/or local codes.

IN CANADA: Installation must be in accordance with the current CAN/CGA-fe 149.1 National Gas Installation Code or CAN/CGA-B 149.2, Propane Installation Code and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.

This appliance shall not be installed with a ventilation system that blow air downward toward the range/rangetop/cooktop; this type of ventilation system may cause ignition and combustion problem with the gas appliance resulting in a personal injury or unintended operation

An air curtain or other overhead range/rangetop/cooktop hood, which operates by blowing a downward airflow onto a range/rangetop/cooktop, shall not be used/installed in conjunction with this gas range/rangetop/cooktop,

## **IMPORTANT SAFETY INSTRUCTIONS**

If local codes permit, a flexible metal appliance connection with the new AGA or CGA certified design, max. 5 feet (1,5 m) long, 3/4" I.D. is recommended for connecting this appliance to the gas supply line. Do not bend or damage the flexible connector when moving the appliance.

This appliance must be used with the pressure regulator provided. The regulator shall be properly installed in order to be accessible when the appliance is installed in its final location. The pressure regulator must be set for the type of gas to be used. The pressure regulator has 3/4" female pipe thread. The appropriate fitting must be determined based on the size of your gas supply line, the flexible metal connector and the shutoff valve.

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 34 PSI (13,8 w.c. or 3,5 kPa).

All opening and holes in the wall and floor, back and under the appliance shall be sealed before installation of the appliance.

## **TYPE OF GAS**

This appliance is shipped from the factory for use with natural gas. For use with propane LP gas please follow the conversion procedure step by step, conversion procedure is also included with each set of LP gas nozzles.

## **GAS PRESSURE**

The maximum inlet gas supply pressure incoming to the gas appliance pressure regulator is 34 PSI (13,8 w.c. or 3,5 kPa). The minimum gas supply pressure for checking the regulator setting shall be at least 1" w.c. (249 Pa) above the inlet specified manifold pressure to the appliance (this operating pressure is 4" w.c. (1.00 kPa) for Natural Gas and 10" w.c. (2.75 kPa) for LP Gas).

## IMPORTANT SAFETY INSTRUCTIONS



### WARNING

Do not carry or lift the range by the oven door handle or the control panel!



Correct



Incorrect



### WARNING

Heating elements may be hot even though they are not glowing. Interior surfaces of an oven become hot enough to cause burns. External parts of the oven such as the door glass, vents, and the control panel can become hot. During and after use, do not touch, or let clothing or other flammable materials come into contact with heating elements or interior surfaces of the oven until they have had sufficient time to cool.



### WARNING

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.

## IMPORTANT SAFETY INSTRUCTIONS



### WARNING

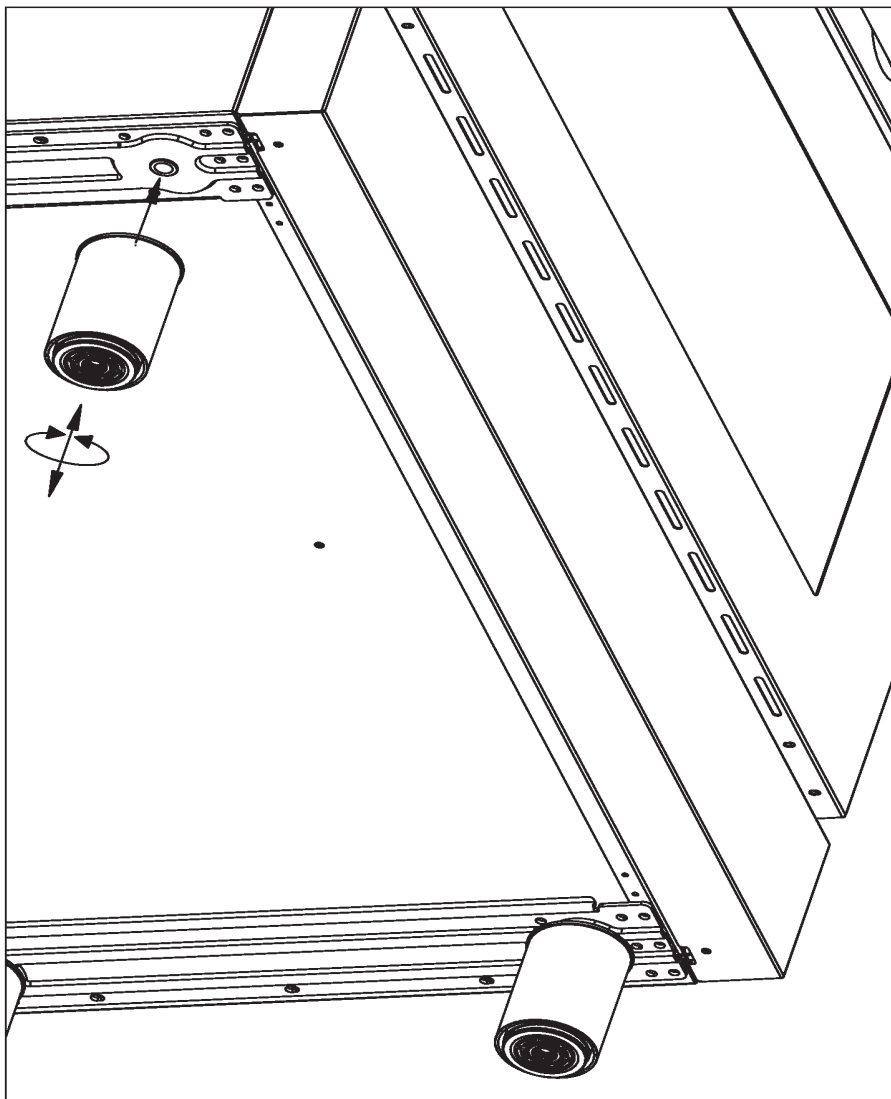
for Children

- As with any appliance, close supervision is necessary when the oven is used by children.
- Do not leave children unattended: Children should not be alone or unsupervised in the area where the appliance is installed. Do not allow them to sit or stand on the appliance.
- As with any appliance, close supervision is necessary when used by children.
- Children 8 years and older may only use the oven unsupervised if they have been shown how to use it safely and recognize and understand the consequences of incorrect operation.
- Children must not be allowed to clean or maintain the appliance unsupervised.
- Children should not be left alone or unattended in an area where an oven is in use. Never allow children to operate, sit or stand on any part of the oven. Caution: Do not store items of interest to children in cabinets above an oven. Children climbing on the oven to reach these items could be 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  
Do not allow children to touch or play in, on or near the oven.
- Burn Hazard - Do not allow children to use the oven. Failure to do so can result in severe burns or serious injury.
- Burn hazard!  
Keep the spaces above and behind the range clear of any items that could draw the attention of children. Otherwise, they can be tempted into climbing onto the appliance.
- Danger of injury. Never allow children to hang or lean on any part of the appliance

# INSTALL GUIDE

## INSTALLING THE LEGS

The ranges must be used only with the legs properly installed. Four height-adjustable legs are shipped with the range in the polystyrene container situated over the appliance. Before installing the legs, position the appliance near its final location as the legs are not suitable for moving the appliance over long distances. After unpacking the range, raise it enough to insert the legs in the appropriate receptacles situated on the lower part of the appliance. Lower the range gently to keep any undue strain from legs and mounting hardware. If possible use a pallet or lift jack instead of tilting the unit. Adjust leg height to the desired level by twisting the inside portion of the leg assembly until the proper height is reached. Check with a level that the cooktop is perfectly level.





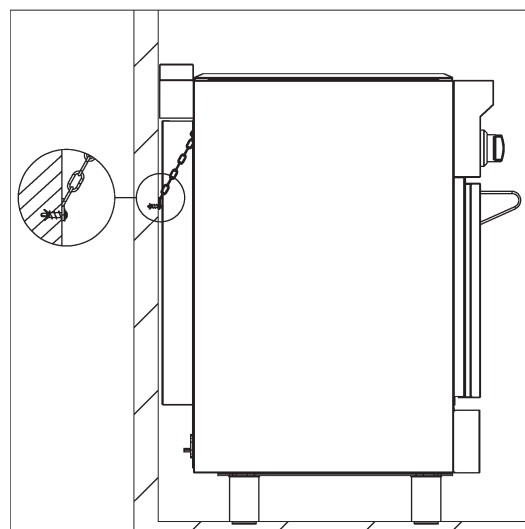
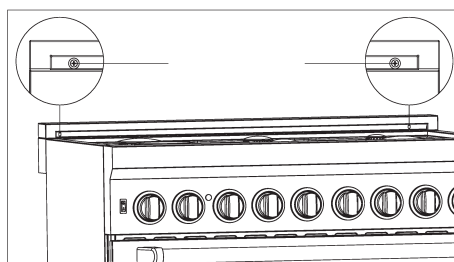
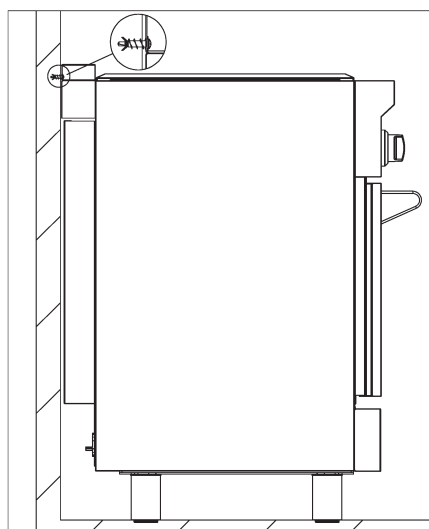
# INSTALL GUIDE

## INSTALLING THE ANTI-TIP Stability DEVICE

1, The anti-tip bracket shipped with the range must be properly secured to the rear wall as shown in the picture below. The height of the bracket from the floor must be determined after the range legs have been adjusted to the desired height and after the range has been levelled. Measure the distance from the floor to the bottom of the anti-tip bracket receptacle on the back of the appliance.

Position the two anti-tip brackets on the wall at the desired height plus 1/8" (0.32 cm). The brackets must be placed at 2 5/16 (6,0 cm) from the side of the range. The distance between the two brackets is 25 1/4 (64,1 cm). Secure the brackets to the wall with appropriate hardware. Slide the range against the wall until the brackets are fully inserted into their receptacles on the back of the range. Check to see that the Anti-Tip device is installed properly. Then grasp the top rear edge of the range and carefully attempt to tilt it forward. Verify that the Anti-Tip device is engaged.

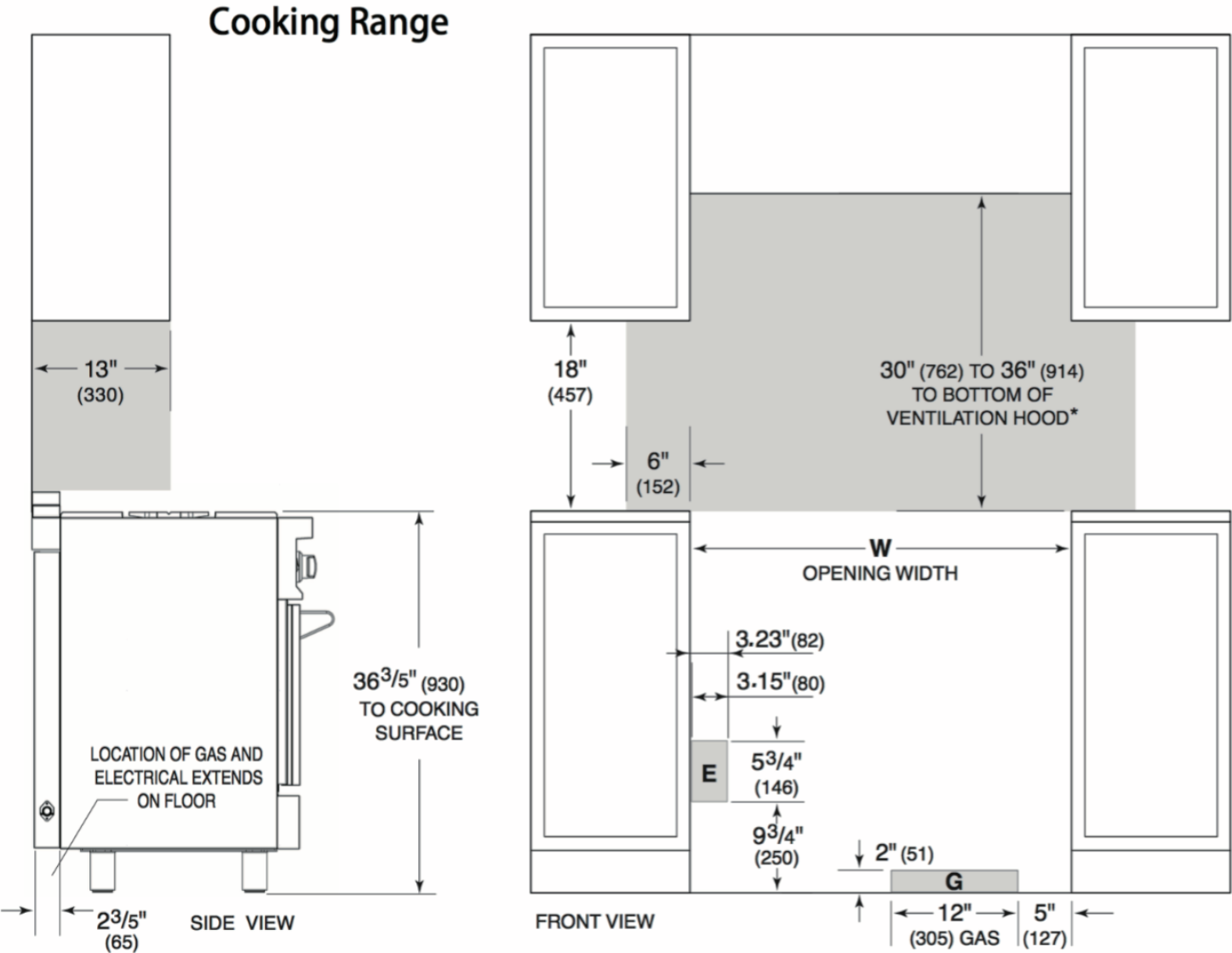
2, Or use the anti-tip device as one chain, and tighten up with fixed screw on the wall, and when the wall not suitable for installation, the chain shall be fixed to the cabinet structure.



# INSTALL GUIDE

## CABINETS

This range may be installed directly adjacent to existing countertop high cabinets (36" or 91.5 cm 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"(91.4 cm) high. The minimum side clearance in such cases is 6" (15.2 cm). Wall cabinets with minimum side clearance must be installed 18" (45.7 cm) above the countertop with countertop height between 35 1/2" (90.2 cm) and 37 1/2" (94.6 cm). The maximum depth of wall cabinets above the range shall be 13" (33.0 cm)



# INSTALL GUIDE

## ELECTRICAL

A properly grounded and horizontally-mounted electrical receptacle Type NEMA 14-50R should be installed no higher than 3" (7.6 cm) above the floor, no less than 2" (5 cm) and no more than 8" (20,3 cm) from the left side (facing product); refer to ELECTRICAL CONNECTION section pag. 13. Check all local code requirements.

## GAS

An agency-approved, properly-sized manual shut-off valve should be installed no higher than 3" (7.6 cm) above the floor and no less than 2" (5 cm) and no more than 8" (20.3 cm) from the right side (facing product). To connect gas between shut-off valve and regulator, use agency-approved, properly sized flexible or rigid pipe. Check all local code requirements.

## EXHAUST HOOD INSTALLATION

This range will best perform when used with exhaust hoods. These hoods have been designed to work in conjunction with the range and have the same finish for a perfect look. For maximum performance, the height of the bottom of the hood from the worktop should be between 30" (76.2 cm) and 36" (91.4 cm). This would typically result in the bottom of the hood being 61 1/2" (156.2 cm) to 67 1/2" (171.5 cm) above the floor. These measurements provide for safe and efficient operation of the hood. Before installation of the exhaust hood, consult local or regional building and installation codes for additional specific clearance requirements. Refer to the range hood installation instructions provided by the manufacturer for additional information.

# INSTALL GUIDE

## ELECTRICAL CONNECTION

The appliance shall be connected to a single phase electric line rated at 120/208Vac or 120/240Vac and 60Hz frequency.

Electric power rating:

- 120/240Vac: 30 A max.

Heating elements power rating:

main oven

- Oven bake element = 2000 / 2670 Watt

- Oven broil element = 2450 / 3260 Watt

- Oven direct roast element = 2650 / 3550 Watt

circular oven

- Oven bake element = 1500 Watt

- Oven circular element = 3200 Watt

- Oven broil element = 2850 Watt

assistant oven

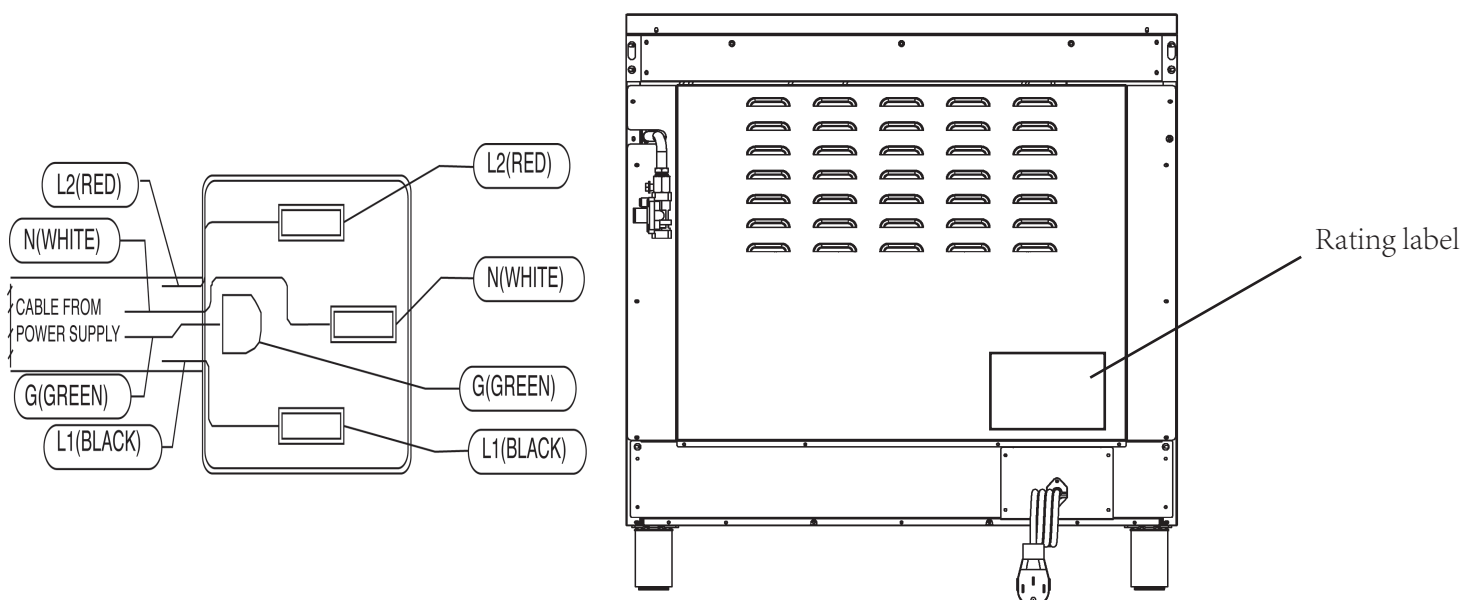
- Oven bake element = 1300 / 1730 Watt

- Oven broil element = 1300 / 1730 Watt

- Oven direct roast element = 2600 / 3460 Watt

Install a suitable electric power supply receptacle connection type NEMA 14-50R able to support a load of at least 30 A (per line) according to local code requirements. For four wires power supply connection system see diagram below.

## FOUR-WIRE CONN.RECEPTACLE NEMA 14-50R



# INSTALL GUIDE

Check your local code for which of the options below should be used in grounding the receptacle power supply connections.

## OPTION 1 - FOUR Wires connection:

- Connect the L1 receptacle terminal to the incoming BLACK electrical supply wire (L1-hot wire)
- Connect the L2 receptacle terminal to the incoming RED electrical supply wire (L2-hot wire)
- Connect the NEUTRAL receptacle terminal to the incoming NEUTRAL (WHITE) electrical supply wire
- Connect the GROUND receptacle terminal to the incoming GROUND (GREEN) electrical supply wire

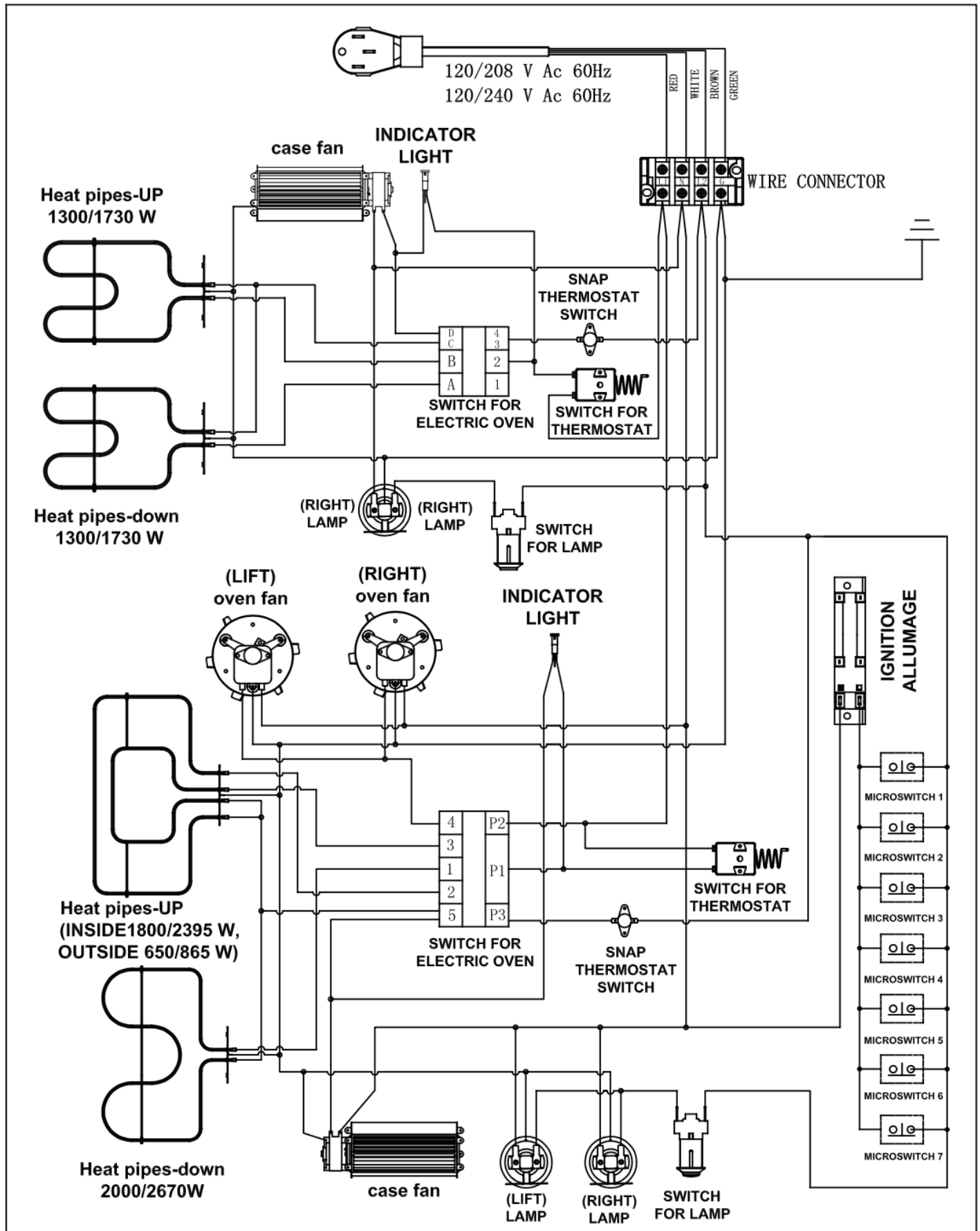
## OPTION 2 - THREE-Wires connection:

- Connect the L1 receptacle terminal to the incoming BLACK electrical supply wire (L1-hot wire)
- Connect the L2 receptacle terminal to the incoming RED electrical supply wire (L2-hot wire)
- Connect the NEUTRAL with the GROUND receptacle terminal to the incoming NEUTRAL (WHITE) electrical supply wire

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

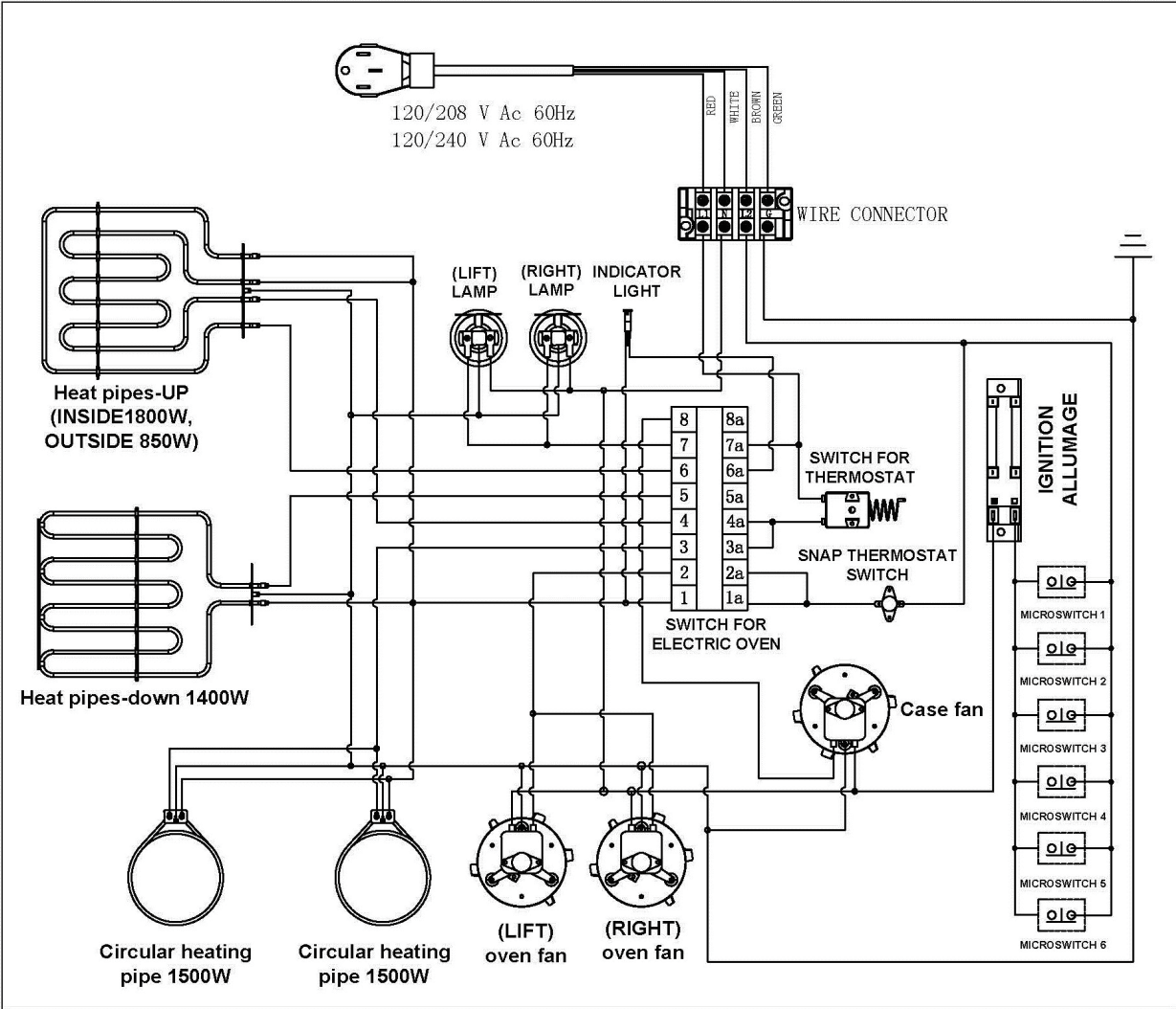
The appliance is equipped at the factory with an electric supply cord set 4 wires type with ring terminals (L1, L2, N, Ground) suitable for range use UL/CSA listed type SRDT/DRT 2x6AWG (L1, L2)+2x8AWG (N, G) rated 300V, 40 or 50A with fused plug type NEMA 14-50P; cable length 1,5 m.; in case the supply cord set must be replaced, it shall be replaced with an identical set having the same technical specs and following carefully the instructions and diagrams below:

# INSTALL GUIDE



INSTALL GUIDE

WIRING DIAGRAM  
8 selector

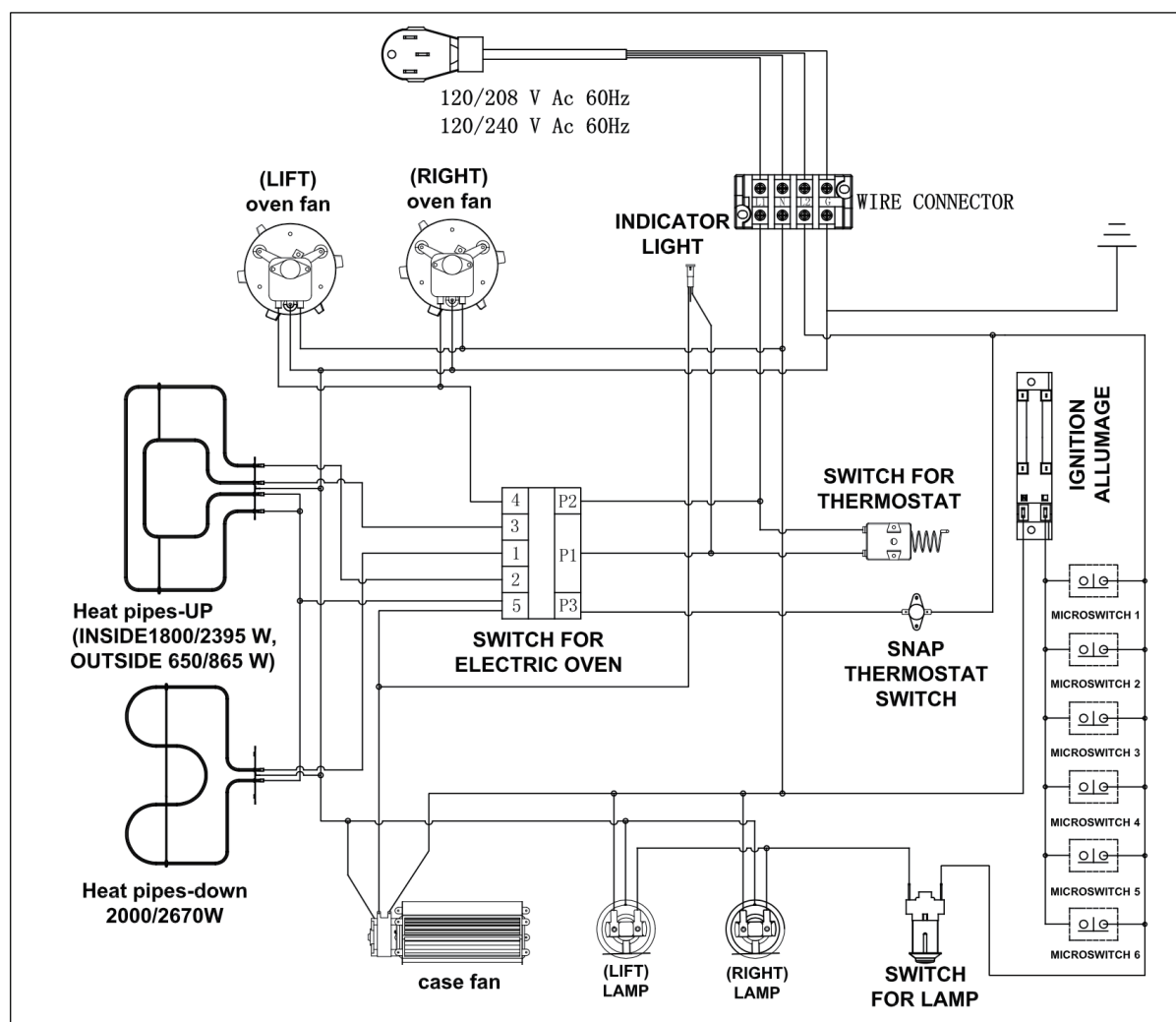




# INSTALL GUIDE

## WIRING DIAGRAM

### 5 selector



## ELECTRICAL GROUNDING

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

### WARNING!

**ELECTRICAL SHOCK HAZARD** 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. Failure to follow these instructions could result in serious injury or death.

### CAUTION

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

# INSTALL GUIDE

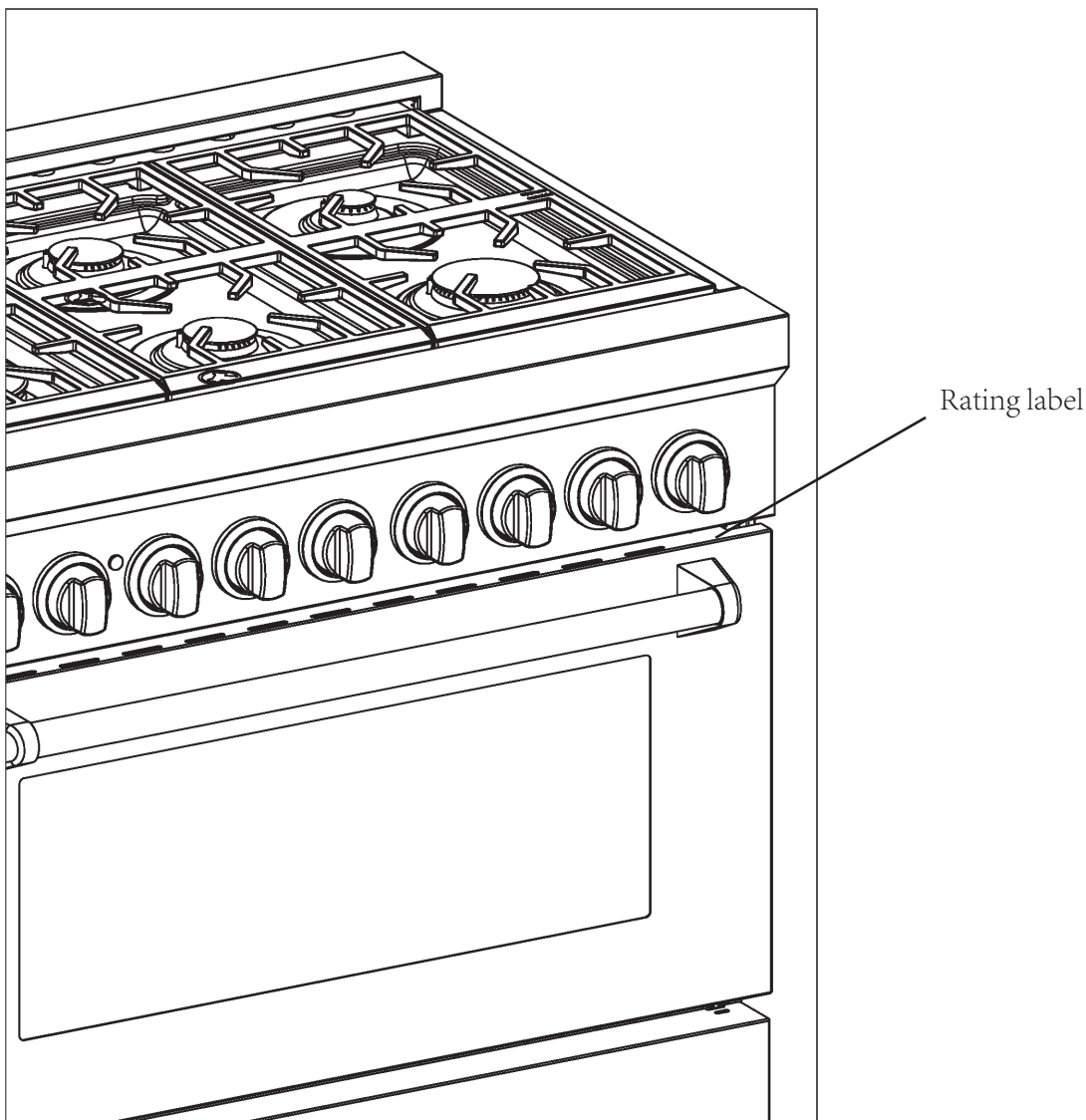
## LOCATION OF APPLIANCE PLATES

The data rating plate shows the model and serial number of your range. It is located under the front edge of the range cooktop, and is visible when the oven door is open (see illustration)

## RATING PLATE

A= Rating plate(s) located under front edge of cooktop

B= Wiring / schematic diagram placed on backside panel and on installation booklet



# INSTALL GUIDE

## GAS CONNECTION

All gas connections must comply with national and local codes. The gas supply line (service) must be the same size or greater than the inlet line of the appliance. This range uses a 1/2" NPT inlet (see drawing below for details of gas connection). On all pipe joints use appropriate sealant resistant to gas.

This range can be used with Natural or LP/Propane gas. The range is shipped from the factory for use with natural gas.

For LP/propane household installation, the appliance must be converted by the dealer, by a factory-trained professional or by a qualified licensed plumber or gas service company.

Gas conversion is important for safe and effective use of the appliance. It is the responsibility of the dealer and the owner of the range to perform the appropriate gas conversion following the directions of the manufacturer.

THE GAS CONVERSION PROCEDURE IS DESCRIBED IN THIS MANUAL AND IN THE PACKAGE CONTAINING THE CONVERSION NOZZLES SHIPPED WITH EVERY RANGE.

Please provide the service person with this manual before work is started on the range.



### **WARNING**

DO NOT USE AN OPEN FLAME WHEN CHECKING FOR LEAKS!

Leak testing of the appliance shall be conducted according to the manufacturer's instructions. Before placing the oven into operation, always check for leaks with soapy water solution or other acceptable method. Check for gas leakage with soapy water solution or other acceptable methods in all gas connections installed between inlet gas pipe of the appliance, gas regulator, till to the manual shut-off valve.

# INSTALL GUIDE

## MANUAL SHUT-OFF VALVE

THIS VALVE IS NOT SHIPPED WITH THE APPLIANCE AND MUST BE SUPPLIED BY THE INSTALLER.

The manual shut-off valve must be installed in the gas service line between the gas hook-up on the wall and the appliance inlet, in a position where it can be reached quickly in the event of an emergency.

In Massachusetts: A T handle type manual gas valve must be installed in the gas supply line to this appliance.

## FLEXIBLE CONNECTIONS

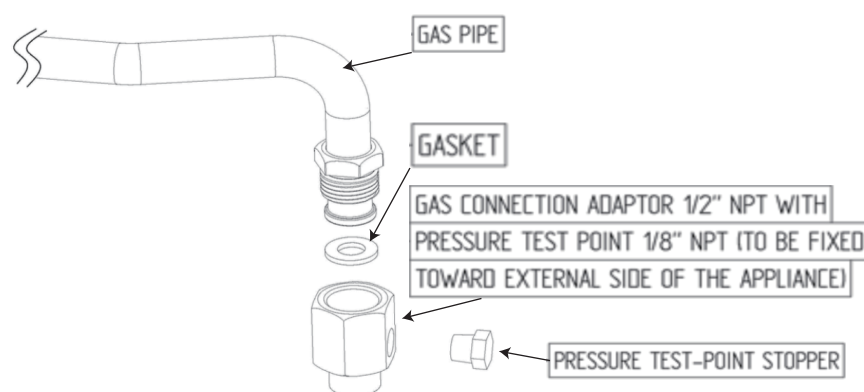
In case of installation with flexible couplings and/or quick-disconnect fittings, the installer must use a heavy-duty, AGA design-certified commercial flexible connector of at least 1/2" (1.3 cm) ID NPT (with suitable strain reliefs) in compliance with ANSI Z21.41 and Z21.69 standards.

In Massachusetts: The unit must be installed with a 36" (3-foot) long flexible gas connector.

In Canada: use CAN 1-6.10-88 metal connectors for gas appliances and CAN 1-6.9 M79 quick disconnect device for use with gas fuel.

## PRESSURE TEST-POINT STOPPER VALVE

To avoid gas leaks, the pressure test-point stopper valve and gasket supplied with the range must be installed on the gas fitting at the back of the range according to the diagram below

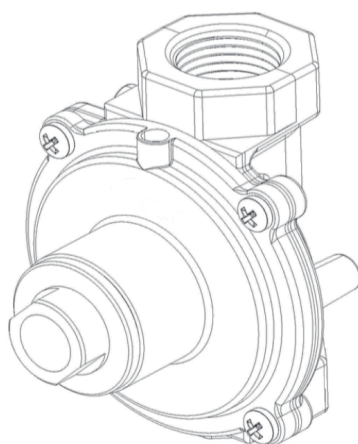


# INSTALL GUIDE

## PRESSURE REGULATOR

Since service pressure may fluctuate with local demand, every gas cooking appliance must be equipped with a pressure regulator on the incoming service line for safe and efficient operation.

The pressure regulator shipped with the appliance has two female threads 3/4" NPT. The regulator shall be installed properly in order to be accessible when the appliance is installed in its final position.



## PRESSURE REGULATOR

Manifold pressure should be checked with a manometer and comply with the values indicated below:

Natural gas -> 4.0" W.c.P.

LP/Propane -> 10.0" W.C.P.

Incoming line pressure upstream from the regulator must be 1" W.c.P. higher than the manifold pressure in order to check the regulator.

The regulator used on this range can withstand a maximum input pressure of 1/2 PSI (13.8" w.c. or 3,5 kPa) If the line pressure exceeds that amount, a step-down regulator is required

The appliance, its individual shut-off valve, and the pressure regulator must be disconnected from the gas line during any pressure testing of that system at pressures in excess of 1/2 PSI (13.8" w.c. or 3,5 kPa). The individual manual shut-off valve must be in the OFF position during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSI (13.8" w.c. or 3,5 kPa)..

# **INSTALL GUIDE**

## **APPLIANCE SERVING**

Before carrying any servicing operation disconnect the appliance from gas and electric supply and extra appliance from final installation place in order to have access to the appliance for proper servicing intervention.

## **GAS CONVERSION WARNING!**

Before carrying out this operation, disconnect the appliance from gas and electricity.

Gas conversion shall be conducted by a factory- trained professional.

Call the customer service hotline to identify a factory-trained professional near your home.

The gas conversion procedure for this range includes 3 steps:

1. Pressure regulator
2. Surface burners
3. Adjustment of minimum setting

The conversion is not completed if all 3 steps have not been concluded properly.

Before performing the gas conversion, locate the package containing the replacement nozzle shipped with every range.

**IMPORTANT:** Each nozzle has a number indicating its flow diameter printed on the body. Consult the table on below for matching nozzles to burners.

Save the nozzles removed from the range for future use.



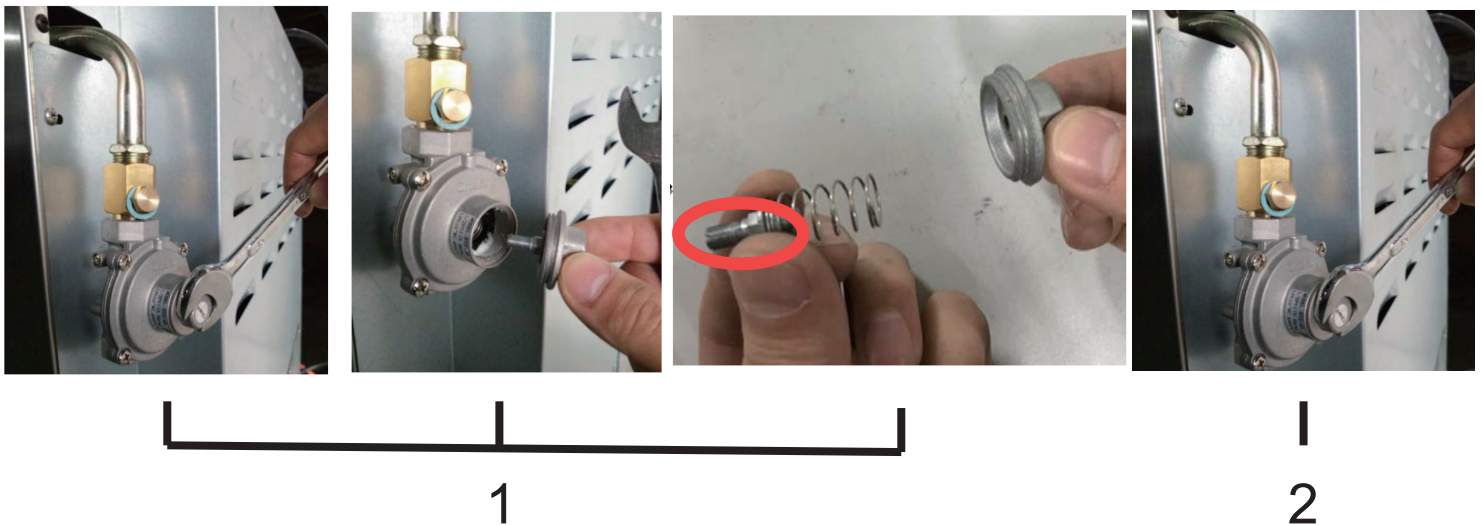
# INSTALL GUIDE

## STEP 1: PRESSURE REGULATOR

The pressure regulator supplied with the appliance is a convertible type pressure regulator for use with Natural Gas at a nominal outlet pressure of 4" w.c. or LP gas at a nominal outlet pressure of 10" w.c. and it is pre-arranged from the factory to operate with one of these gas/pressure as indicated in the labels affixed on the appliance, package and Instruction booklet.

To convert the regulator for use with other liquid propane LP gas:

1. Unscrew by hand the upper cap of the regulator, remove the white plastic attachment from the cap, reverse its direction and screw it again firmly against the cap. The white plastic attachment has arrows indicating the position for natural gas (NAT) and LP gas (LP).
2. Screw by hand the metal cap in the original position on the regulator.



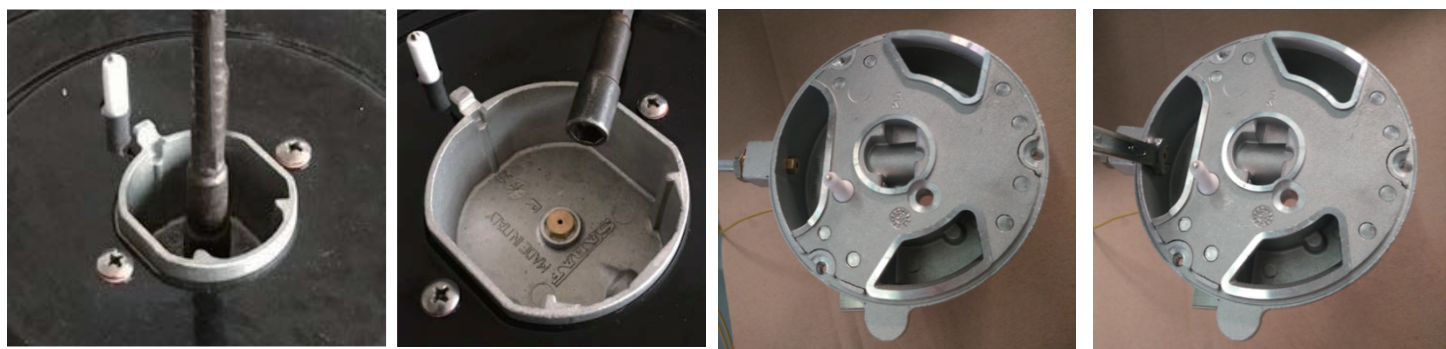


# INSTALL GUIDE

## STEP 2: SURFACE BURNERS

To replace the nozzles of the surface burners, lift up the burners and unscrew the nozzles shipped with the range using a 7 mm (socket wrench). Replace nozzles using the conversion set supplied with the range. Each nozzle has a number indicating its flow diameter printed on the body. Consult the table on as following for matching nozzles to burners.

<div><div>Auxiliary burner LPG:0.65 NG:1.04</div><div></div><div><div>Dual burner LPG:1.27 NG:2.3</div><div>Semi-rapid burner LPG:0.9 NG:1.45</div></div></div>	<div><div>Rapid burner LPG:1.08 NG:1.79</div><div>Semi-rapid burner LPG:0.9 NG:1.45</div><div>Auxiliary burner LPG:0.65 NG:1.04</div></div> <div></div> <div><div>Dual burner LPG:1.27 NG:2.3</div><div>Semi-rapid burner LPG:0.9 NG:1.45</div><div>Rapid burner LPG:1.08 NG:1.79</div></div>
<div><div>Auxiliary burner LPG:0.65 NG:1.04</div><div>Fish burner LPG:1.08 NG:1.79</div><div>Semi-rapid burner LPG:0.9 NG:1.45</div></div> <div></div> <div><div>Dual burner LPG:1.27 NG:2.3</div><div>Rapid burner LPG:1.08 NG:1.79</div></div>	<div><div>Semi-rapid burner LPG:0.9 NG:1.45</div><div>Rapid burner LPG:1.08 NG:1.79</div><div>Fish burner LPG:1.08 NG:1.79</div><div>Semi-rapid burner LPG:0.9 NG:1.45</div></div> <div></div> <div><div>Dual burner LPG:1.27 NG:2.3</div><div>Auxiliary burner LPG:0.65 NG:1.04</div><div>Dual burner LPG:1.27 NG:2.3</div></div>



# INSTALL GUIDE

## STEP 3: MINIMUM FLAME ADJUSTMENT WARNING!

These adjustments should be made only for use of the appliance with natural gas. For use with liquid propane gas, the choke screw must be fully turned in a clockwise direction.

### SURFACE BURNERS

1. Light one burner at a time and set the knob to the MINIMUM position (small flame).
2. Remove the knob.
3. The range is equipped with a safety valve. Using a small-size slotted screwdriver, locate the choke valve on the valve body and turn the choke screw to the right or left until the burner flame is adjusted to desired minimum.
4. Make sure that the flame does not go out when switching quickly from the MAXIMUM to the MINIMUM position.



# INSTALL GUIDE

## INSTALLATION Checklist

1. Is the range mounted on its legs?
2. Is the back guard securely connected?
3. Has the anti-tip device been properly installed?
4. Does the clearance from the side cabinets comply with the manufacturers directions?
5. Is the electricity properly grounded?
6. Is the gas service line connected following the directions of the manufacturer?
7. Have all the proper valves, stoppers and gasket been installed between the range and the service line?
8. Has the gas connection been checked for leaks?
9. Has the range been set for the type of gas available in the household?
10. Does the flame appear sharp blue, with no yellow tipping, shooting or flame lifting?
11. Has the minimum setting for all burners been adjusted?



## WARNING

### USING COOKER FOR THE FIRST TIME

We recommend that before you cook in your new cooker you heat the oven to **380°F** for **2hrs** 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 cooker for the first time you may notice the following.....**

There may be a smell. This is quite normal when the cooker 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.

## USE GUIDE

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 burners or hot plates in order to avoid accidents caused by spill over.

Particular care should be taken when cooking with oil or fat.

Always ensure that the knobs are in the "O" Off or Stop position when the appliance is not in use.

Before maintenance and cleaning, disconnect the appliance and allow cooling down. For reasons of hygiene and safety this appliance must always be kept clean.

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 air can circulate around the gas appliance. Poor ventilation can result in lack of oxygen and extinguish the flame.

The use of a gas cooking appliance produces heat and humidity in the room where it is installed.

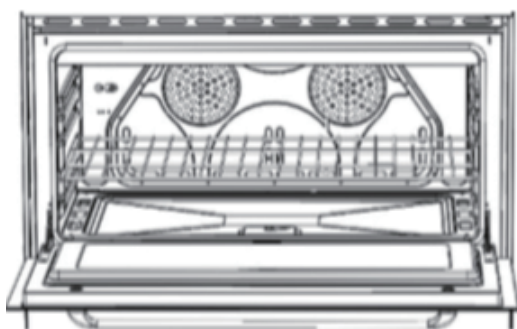
Ensure good ventilation of the room, keep adequate natural ventilation or install an extractor hood with a discharge tube.

In case of doubt ask installer for advice.

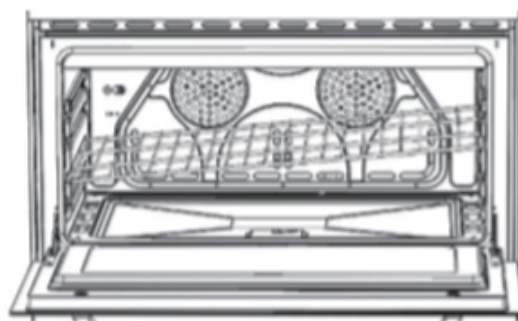
Supply the appliance with the type of gas stamped on the relevant label situated in the immediate vicinity of the gas connection tube.

Ensure that the oven grids are inserted correctly.

(See instruction as below.)



**Correct**



**Incorrect**



## USE GUIDE

The appliance is heavy, move it carefully.

To facilitate ignition, light the burners before placing pans on the grid.

Check that the flame is regular.

Always lower the flame or turn it off before removing the pan.

Ensure burner caps are installed correctly (See instruction as below.)

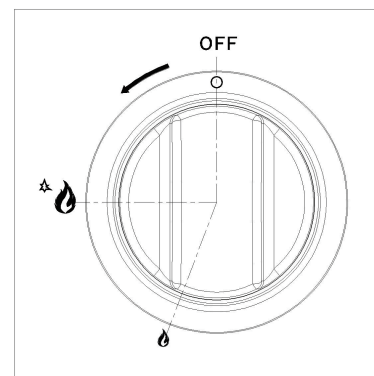
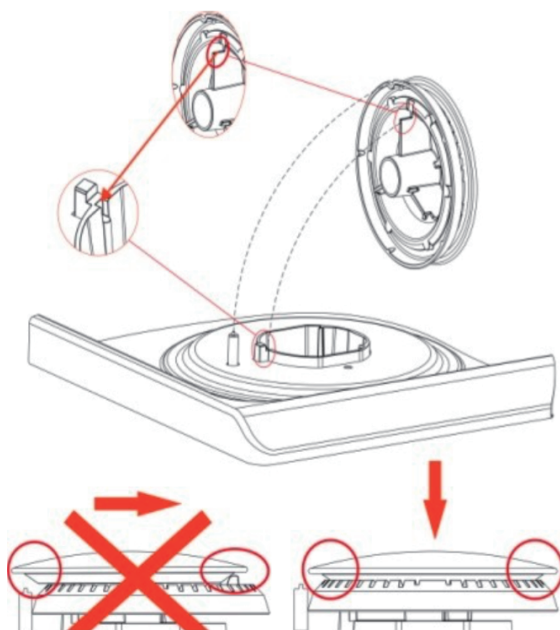
### Control knobs on the gas burners

The knobs for the gas burners of the cooker are found on the control panel. The regulating knobs should be turned in anti-clockwise direction until the small flame symbol, vice-versa for the larger flame symbol.

Ignition of the hob gas burners To light up the burner, keep pushing the knob and turn it anti-clockwise to maximum, and hold it for 3 to 5 seconds. The ignition will spark and ignite the burner. At this position the gas supply is at the maximum and the flame also at its maximum.

You can reduce the flame size by turning the knob in anti-clockwise direction to achieve your requirements. Should the burner fail to light up, turn the knob to its original position and try again. Your burner flame should be blue in colour.

NOTE -When first used, the gas burner will not ignite immediately. Time is required for the LPG to fully fill the operating system.



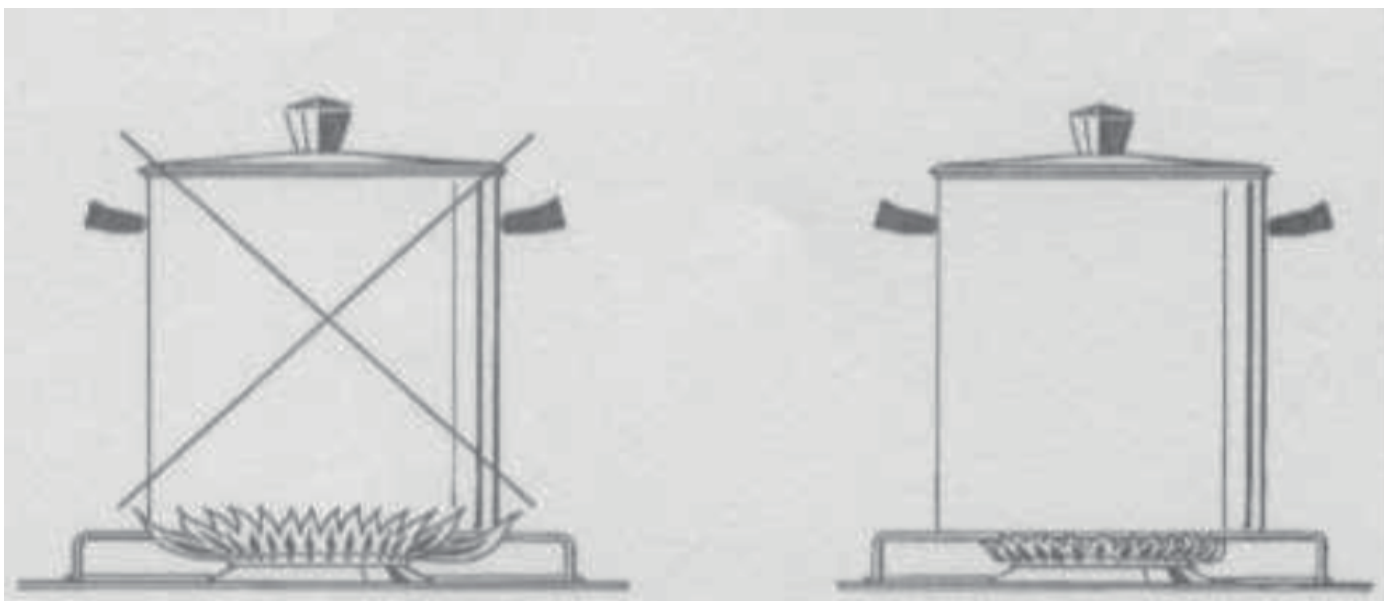
# USE GUIDE

## TIPS FOR USING PANS CORRECTLY ATTENTION!

Always ensure that bottom and handles of pans do not protrude from the worktop. When cooking with flammable fat such as oil, do not leave the range unattended. Use pots of the appropriate size on each burner following the indication of the diagram below.

Burner	Recommended pan size inches (mm)
Auxiliary	3 1/2"-5 1/2" (90 - 140)
Semi Rapid	5 1/2"-10 1/4" (140 - 260)
Rapid	7 1/8"-10 1/4" (180-260)
Dual burner	8 2/3"-10 1/4" (220 - 260)

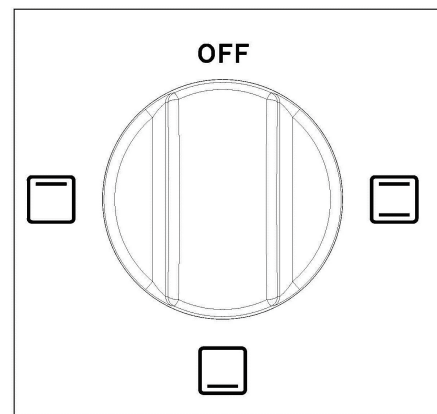
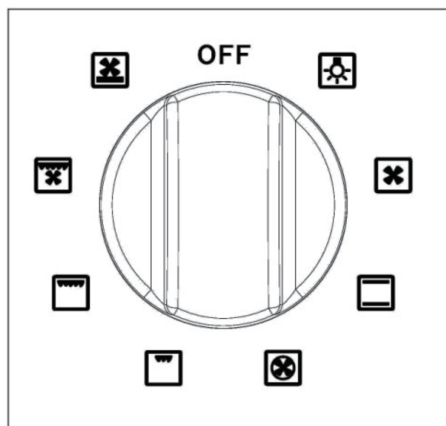
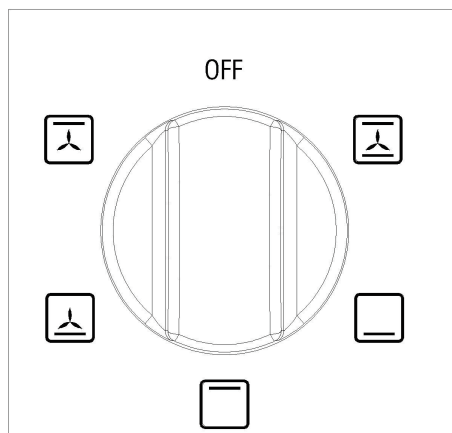
When boiling liquids, turn the knob to the MINIMUM position once boiling is reached to avoid overflow. Always use pots with matching lid. Dry the bottom of pans before operation. Use pots with a flat, thick bottom (except for wok cooking). WOK COOKING: always use the wok adapter supplied with the range. Wok pan external diameter shall not be smaller than 10" (25cm) and larger than 16" (40cm). SIMMERING: use the simmer ring supplied with the range.



# USE GUIDE

## ELECTRIC OVEN FUNCTIONS

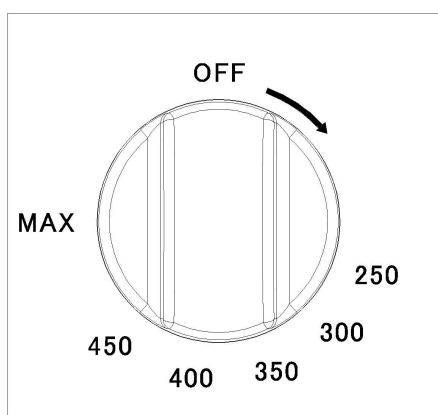
Our oven functions allow the user to have flexibility in the method of cooking and provide heating alternatives to suit a wide variety of dishes.



## USING THE OVEN LIGHT

For gas ovens the light is controlled by a push switch on the control panel.

The light can be used while cooking or cleaning the oven.





# USE GUIDE

## 5 Selector Key



Direct  
Roast



Bake



Broil



Conv.  
Bake



Conv.  
Broil

### DIRECT ROAST

Heat comes from two elements - top and bottom for faster heat-up and shorter cooking times at lower temperatures. Evenly circulates the hot air around the oven cavity for even cooking results. Ideal for baking or cooking on up to 3 levels. temperature from 0 to 450°F

### BAKE

Heat comes from bottom elements. Bake on one level. Suitable for cakes, muffins, pizzas, and delicate egg dishes. temperature from 0 to 450°F

### BROIL

Heat comes from 2 powerful top grill elements which direct radiant heat onto the food. Used for grilling large quantities of food and cooks faster than the normal grill with temperature selector at Maximum

### CONV BAKE

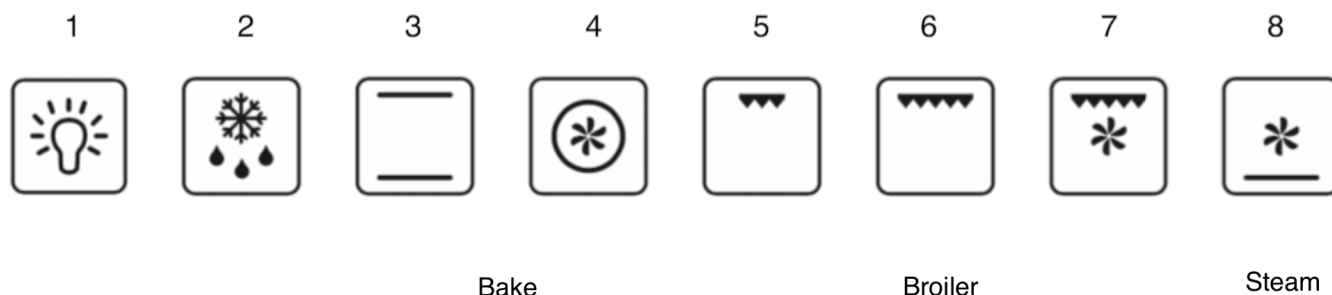
Heat comes from bottom elements, fan assists to evenly distribute the heat around the oven, good for extra browning the bottom of pastries. temperature from 0 to 450°F

### CONV BROIL

Heat comes from two powerful top grill elements and is spread evenly around the oven by the fan, allowing for faster and more precise cooking results. Used for roasting larger joints of meat or poultry on one level. Suitable for browning. o be used with temperature selector at Maximum for broiling

# USE GUIDE

## 8 Selector Key



No.1 FUNCTION: Lighting for Oven

No.2 FUNCTION: Defrost

No.3 FUNCTION: Traditional Bake, to be used with oven temperature from 0 to 450°F

No.4 FUNCTION: Convection Bake, to be used with oven temperature from 0 to 450°F

No.5 FUNCTION: Small broiler, to be used with temperature selector at Maximun for broiling

No.6 FUNCTION: Big broiler, to be used with temperature selector at Maximun for broiling

No.7 FUNCTION: Convection broiler, to be used with temperature selector at Maximun for broiling

No.8 FUNCTION: Steam, to be used with oven temperature from 250 to 300°F



### Professional Range Oven Cooking quick-start Guide

No.4 Function provides a more even heat than a conventional oven (seal) very quickly. Pre-heating is generally unnecessary. This setting is ideal for batch baking or a complete meal. this function is high recommend to use for any cooking style, even for per-heating the oven

# USE GUIDE

## COOKING TIMES

Cooking times can vary according to the type of food, its density and its size. It is advisable to watch when cooking for the first time and check results since when preparing the same dishes, in the same conditions, similar results are obtained.

BROILING AND ROASTING RECOMMENDATIONS					
FOOD ITEM	RACK NUMBER	OVEN MODE FUNCTION SELECTOR	CONTROL TEMPERATURE SETTING SELECTOR	APPROXIMATE COOKING TIME	SPECIAL INSTRUCTIONS AND TIPS
BEEF Ground Beef Patties, ½" thick	2	Broiler or convection Broiler	500°F fixed temperature setting	15 to 20 minutes	Broil until no pink in center
T-Bone Steak	2	Broiler or convection Broiler	500°F fixed temperature setting	12 to 20 minutes	Time depends on rareness of steak
Flank Steak	2	Broiler or convection Broiler	500°F fixed temperature setting	12 to 20 minutes	Rare to Medium Rare
Eye of Round Roast	3	Bake or Convection bake	325°	20 to 25 min/lb	Small roasts take more minutes per pound; reduce time by using Convection Bake
PORK Loin Roast	3	Bake or Convection bake	325°	20 to 25 min/lb	Cook until juices are clear
POULTRY Boneless Skinless Chicken Breasts	2	Broiler or convection Broiler	500°F fixed temperature setting	20 to 25 minutes	Cook until juices are clear
Chicken Thighs	3	Broiler or convection Broiler	500°F fixed temperature setting	25 to 30 minutes	Remove skin; Cook until juices are clear
Half Chickens	3	Broiler or convection Broiler	500°F fixed temperature setting	30 to 45 minutes	Turn with tongs; Cook until juices are clear
Roast Chicken	4	Bake or Convection bake	350°	75 to 90 minutes	Do not stuff; reduce time by using Convection Bake
Turkey	4	Bake or Convection bake	325°	20 to 25 min/lb	Do not stuff; reduce time by using Convection Bake

## USE GUIDE

FOOD	PAN SIZE	CONTROL TEMPERATURE SETTING	TOTAL SUGGESTED COOKING TIME
Cookies	12"x15" Cookie Sheet	375°	8 to 12 minutes
Layer Cakes	8"or 9"Round	350°	25 to 35 minutes
Sheet Cakes	9"x13" Pan	350°	30 to 40 minutes
Bunt Cakes	12 Cup	325°	60 to 75 minutes
Brownies or Bar Cookies	9"x9" Pan	325°	20 to 25 minutes
Biscuits	12"x15" Cookie Sheet	425° or Package Directions	10 to 15 minutes
Quick Bread	8"x4" Loaf Pan	350°	55 to 70 minutes
Muffins	12 cup Muffin Pan	425°	14 to 19 minutes
Fruit Pies	9" Diameter	425°	35 to 45 minutes
Fruit Cobblers	9"x9" Pan	400°	25 to 30 minutes
Yeast Bread, Loaves	8"x4" Loaf Pan	375°	25 to 30 minutes
Dinner Rolls	9"x13" Pan	400°	12 to 18 minutes
Cinnamon Rolls	9"x13" Pan	375	25 to 30 minutes
Yeast <i>Cotter</i> and Cake	12"x15" Cookie Sheet	400°	20 to 30 minutes



### oven quick start tips

the Direct Roast Function provides a more even heat than a conventional oven (seal) very quickly. Pre-heating is generally unnecessary. This setting is ideal for batch baking or a complete meal. this function is high recommend to use for any cooking style, even for per-heating the oven

## CARE GUIDE

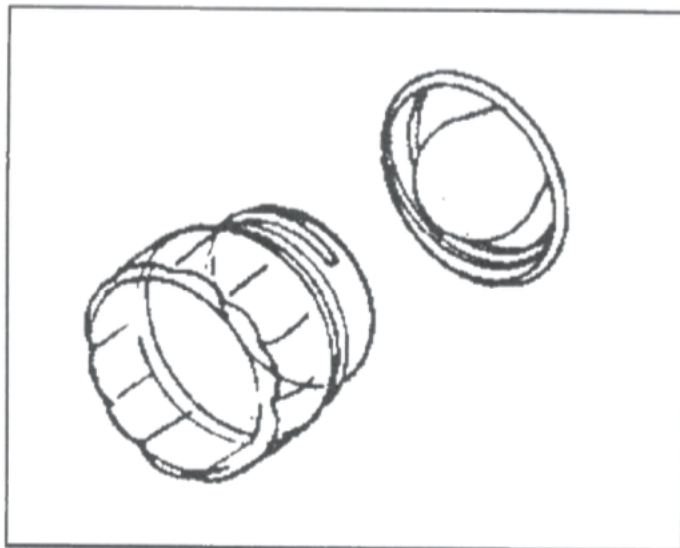
### REPLACING THE OVEN LIGHT BULBS

#### WARNING!

Disconnect power before servicing unit.

To replace the oven light bulb, unscrew the protection cap that projects out inside the oven.

NOTE: Touching the bulb with fingers may cause the bulb to burn out. Always use protective glove or use a cloth to remove the bulb.



### CLEANING YOUR RANGE

#### ATTENTION

During cleaning operation never move the appliance from its foreseen original installation position.

#### ATTENTION!

Never use abrasive cleaners!

Scratches on the stainless steel surfaces are permanent.

Do not clean the range when hot!

Cleaning after installation: use a stainless steel cleaning product or wipe to eliminate the glue residues of the blue protection film after removal.

## CARE GUIDE

Cleaning the worktop: periodically clean the burner heads, the cast iron pan supports and the burner caps using warm water. Remove burned food and fat residues with a rubber spatula . If food residue prevent the smooth operation of the control knobs, call the customer service hotline to schedule service by a factory-trained professional.

Cleaning stainless steel: for best results use a stainless steel cleaner product with a soft sponge or wipe. Alternatively use a soft sponge or cloth with a warm soap and water solution. Never use abrasive powders or liquids!

Cleaning the burner caps: lift the burner caps from the burner heads and wash them in a warm soap and water solution. Dry thoroughly before using them again. Before reinstalling them on the burner head, check that the gas flow holes are not clogged with food residues or cleaning product residues.

Cleaning Enamel: enamelled parts should be cleaned frequently with warm soap and water solution applied with a soft sponge or wipe. Never use abrasive powders or liquids! Do not leave acid or alkaline substances on the enamelled parts (such as vinegar, lemon juice, salt, tomato sauce, etc.). Use a rubber spatula to remove fat residues.

Cleaning glass door: clean the glass using a non- abrasive sponge or wipe with a warm soap and warm water solution. Use a rubber spatula to remove fat residues.

ATTENTION: while cleaning the door, avoid spillage of food residues and cleaning products in the venting holes situated on the top side of the door. To clean the inside of the oven door, call a factory-trained professional.

ATTENTION: for further details about cleaning of the appliance, please contact your appliance retailer.

# CARE GUIDE

OVEN PROBLEM	POSSIBLE CAUSES AND/OR REMEDY
Range does not function	Range is not connected to electrical power. Ask a professional to check power circuit breaker, wiring and fuses.
Broil does not work	Temperature control knob is rotated too far past broil position (500°F); PRE HEATING indicator will light intermittently
Oven light does not work	Light bulb is burned out. Range is not connected to power/ clean is cycle on
Igniters does not work	Circuit is tripped. Fuse is blown. Range is not connected to power.
Igniters sparking taut no flame ignition	Gas supply valve is in "OFF" position. Gas supply is interrupted.
igniters spark continuously after flame ignition	ignition micro-switches remain Incorrectly engaged; call a qualified technician for repair.
Burner ignites but flame is targe, distorted, or yellow	Burner ports are clogged. Unit is not set to the appropriate gas type. Call a qualified technician for gas conversion procedure.
Oven is not heating	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven. Make sure the oven temperature has been selected.
Oven light is not working properly	Replace or reinsert the light bulb if loose or defective.
Cannot remove lens cover on light	There may be soil build-up around the lens cover. Wipe lens cover area with a clean dry towel prior to attempting to remove the lens cover.



**IMPORTANT APPLIANCE INFORMATION**

**MODEL**

**DATE INSTALLED**

**DEALER**

**INSTALLER**

**SERVICER**

# WARRANTY



The main objective of KUCHT is to meet the needs and expectations of our customers. For this reason all our products are subjected to rigorous security and quality controls to be above the North American safety standards.

KUCHT Warranty, cover defects in Parts and Labor for functional parts that are the result of normal usage for a period of time of 2 Years for Parts and Labor from date of purchase. Functional parts are those components parts that are critical to the performance of the product's essential function. Nonfunctional parts are those that are not critical like knobs, handles or cosmetic parts. KUCHT will repair or replace the unit or any parts therefore, as required, subject to these terms and conditions.

## **General Conditions:**

- a. Warranty does not cover failure as result of: misuse, abuse, rust or corrosion, spilled liquids or foreign objects found inside the unit; repair of damage caused by accident, theft, fire, flood, external causes such as, but not limited to, blow fuses, inadequate electrical power, water and gas lines beyond the equipment, or any use of the product not authorized by the manufacturer.
- b. The maximum liability of the warranty for product replacement or repair shall not exceed the original purchase price of the product.
- c. KUCHT reserves the right to repair or replace the covered product with a comparable feature model of like kind.
- d. Warranty does not cover deterioration of the appearance of the product, any cosmetic part such as paint, porcelain, glass, dents, scratches, chips, rust or peeling.
- e. Any damage resulting from unauthorized replacement parts, improper service or modifications made to the covered product are not covered.
- f. KUCHT is released from all liability due to indirect, consequential or incidental damages.

## **Limit of Liability:**

Our Liability is limited to the original price of the covered equipment

## **To Arrange for Service:**

Prior approval from Customer Service is required prior to start the service. To initiate a service claim please Submit a Ticket or contact KUCHT for assistance on how to initiate a service claim. Please have your original bill of sale and Serial Number of the unit available so our customer service representative is able to quickly arrange for service.

