



# CALIBER<sup>TM</sup>

APPLIANCES



**Professional 36" Range**  
RG3F, RG3G, RG3R & RG36  
models

**Professional 48" Range**  
RG4D, RG4F, RG4G, RG4R &  
RG4T models

**Professional 72" Range**  
RG68BFTGD & RG66BFT2GD  
models

**Professional 36" Rangetop**  
CG3F, CG3G, CG3R & CG36  
models

**Professional 48" Rangetop**  
CG4D, CG4F, CG4G, CG4R &  
CG4T models

INDOOR  
*Professional*  
**RANGE & RANGETOP**

SERIES  
MADE IN AMERICA

## Use & Care Manual

# **WARNING!**

**If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.**

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

## **WHAT TO DO IF YOU SMELL GAS**

- **Do not try to light any appliance.**
- **Do not touch any electrical switch.**
- **Do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

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## **Important!**

### **SAVE THESE INSTRUCTIONS**

*The models shown in this user guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please visit our website listed on the back cover or contact your Caliber Appliances dealer.*

# Safety and warnings

## IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the appliance, follow the important safety instructions listed below:

### WARNING!



#### Electrical Shock Hazard

Before removing a faulty oven light bulb, make sure you turn the power to the range off at the main fuse or circuit breaker panel. If you don't know how to do this, contact an electrician. Do not remove the kickstrip grate. Due to access to live electrical parts behind it, the kickstrip grate should only be removed by a qualified technician.

This appliance is equipped with a three-prong or four-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded power outlet. Do not under any circumstances cut or remove the grounding prong from this plug. Failure to follow this advice may result in death or electrical shock.

### WARNING!



#### Tipping Hazard

A child or adult can tip this range and be killed. It must be secured by a properly installed anti-tip bracket. See installation instructions for details.



Ensure the anti-tip device is re-engaged when the range is moved. Check engagement following the steps above. Do not use the appliance until it has been secured. Failure to do so can result in or death or serious burns to children or adults.

### WARNING!



#### Fire Hazard

Never use your appliance for warming or heating the room. Persons could be injured or a fire could start. Keep the area around the appliance free from combustible materials (e.g. wall coverings, curtains, drapes), gasoline and other flammable vapors and liquids.

Do not let cooking grease or other flammable materials accumulate in, or near the appliance. Do not hang any articles (e.g. dish towels) off the oven handle. Some fabrics may ignite or melt from the heat. Never leave the rangetop burners unattended when in use – Boil over causes smoking and greasy spillovers that may ignite. Be sure all the controls are turned off and the appliance is cool before using any type of aerosol cleaner on or around the appliance. Chemicals in such cleaners could, in the presence of heat, ignite or cause metal parts to corrode.

Failure to follow this advice may result in death or serious injury.

## Safety and warnings

# WARNING!



### Explosion Hazard

If you smell gas, do not use the appliance. Open a window or door to let the gas escape, then follow the instructions on the inside front cover of this manual. Do not use water on grease fires. A violent steam explosion may result. Turn all burners off, then smother fire or flame or use dry chemical or foam-type extinguisher.

Do not heat unopened food containers such as cans – Build-up of pressure may cause container to burst and result in injury. Failure to follow this advice may result in injury or death.

# WARNING!



Inhalation

### Poisoning Hazard

Never cover any slots, holes or passages in the oven bottom or cover an entire rack or the oven floor with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

Clean the appliance 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. Follow the directions of the cleaner manufacturer. Never use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance. Failure to follow this advice may result in poisoning or death.

# WARNING!



### Hot Surface Hazard

Accessible parts may become hot during use. Do not touch burners, areas near burners, the French Top, grill, griddle, grease drip-pans, heating elements or interior surfaces of oven – These may be hot enough to cause burns even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact these parts and surfaces until they have had sufficient time to cool. Other parts and surfaces of the appliance may become hot enough to cause burns - among these areas are the grates, back trim and oven vents at the back of the rangetop, front edge, surfaces adjacent to the rangetop, and the oven door.

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. Let hot grease cool before attempting to handle it. Ovens with a CLEAN cycle: During self-cleaning, the oven reaches higher temperatures than it does for cooking. Under such conditions, the surfaces may get hotter than usual. Children should be kept away. Failure to follow this advice could result in burns and scalds.

# Safety and warnings

## IMPORTANT SAFETY INSTRUCTIONS

- Read all the instructions before using the appliance. Use the appliance only for its intended purpose as described in these instructions.
- Proper installation – Be sure your appliance is properly installed and grounded by a qualified technician. A risk of tip-over exists when the appliance is not installed in accordance with the installation instructions.
- Do not operate the appliance if it is damaged or not working properly. If you received a damaged product, contact your dealer or installer immediately.
- Be sure to have the installer show you where and how to turn off the power supply to the range (i.e. location of the main fuse or circuit breaker panel) and where and how to turn off the gas supply to the range in an emergency.
- Do not leave children alone – Children should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play with the appliance or to sit or stand on any part of the appliance.
- Caution – for safety reasons, do not store items of interest to children in cabinets above a range or at the back of the range – children climbing on the range to reach items could be seriously injured.
- Wear proper apparel – Loose-fitting or hanging garments should never be worn while using the appliance.
- 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.
- Technicians must disconnect the appliance from the power supply before any servicing.
- Storage in or on appliance – Flammable materials should not be stored in an oven or near the rangetop.
- Use care when opening the oven door – Let hot air or steam escape before removing or replacing food.
- Keep oven vent ducts unobstructed.
- Keep rugs and mats well clear of the base of the range.
- Placement of oven shelves – Always position shelves in the desired location while the oven is cool (before preheating). If a shelf must be removed while the oven is hot, do not let oven mitts or pot-holder contact the base of the oven or hot heating elements in the oven.
- Do not clean the oven gasket or use any oven-cleaning products on it. It is essential for a good seal, which ensures that the oven operates efficiently. Care should be taken not to rub, damage or move it.
- Do not use oven cleaners, harsh/abrasive cleaning agents, waxes, or polishes in a self-cleaning oven. No commercial oven cleaner, oven liner, or protective coating of any kind should be used in or around any part of a self-cleaning oven.
- Do not use harsh/abrasive cleaners, scourers or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in the glass shattering.
- Do not sit or stand on the oven door or place any heavy objects on it – doing so may result in personal injury.
- Be careful when reaching for items stored in cabinets above the appliance.



# Safety and warnings

## IMPORTANT SAFETY INSTRUCTIONS

- Safe food handling: leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- Clean only the parts listed in this manual.
- Do not use a steam cleaner to clean any part of the appliance.
- Do not obstruct the flow of combustion and ventilation air to the appliance.
- Before self-cleaning the oven – Remove oven shelves, side racks, broiler pan and all other cookware/utensils, and wipe up large food spills or grease deposits.
- Before self-cleaning the oven –make sure you move any pet birds to another, closed and well ventilated room. Some pet birds are extremely sensitive to the fumes given off during a self-cleaning cycle, and may die if left in the same room as the range during such a cycle.
- Do not use any cookware on the French Top, grill or griddle.
- Top cover (lid) must be removed when the griddle is in operation.
- When using the grill or griddle, make sure the grease drip-pan is in place – absence of this during use may subject wiring or components underneath to damage.
- The oven(s), French Top, grill, and griddle of your rangetop cannot be used in the event of a power failure. Do not attempt to operate these during power failure.
- Do not use aluminum foil to line any part of the oven or rangetop. This will cause heat to be trapped underneath it. This trapped heat can upset the cooking performance and damage the finish of the oven or rangetop parts.
- Do not place any dishes, trays, water or ice directly on the oven floor during cooking, as doing so will irreversibly damage the porcelain enamel finish.
- For safety reasons, the rangetop burner flame size should be adjusted so it does not extend beyond the edge of the cookware.
- Use cookware of the appropriate size and construction for the type of cooking. This appliance is equipped with burners of different sizes. Cookware must be matched to the size of the burner.
- Select utensils with flat bottoms large enough to cover the burner flames. The use of undersized utensils will expose a portion of the burner flames to direct contact and may result in ignition of clothing. Proper relationships of utensil to burner will also improve efficiency.
- Protective liners – Do not use aluminum foil to line grease drip-pans or oven bottoms.
- Glazed cooking utensils – only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for rangetop service without breaking due to the sudden change in temperature.
- Utensil handles should be turned inward and not extend over adjacent rangetop burners – 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 rangetop burners.
- The Governor of California is required to publish a list of substances known to the State of California to cause cancer or reproductive harm and requires businesses to warn customers of potential exposures to such substances.

**WARNING!:** This product emits exhaust that contains chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm. To reduce the risk from such chemicals, make sure this appliance is installed, operated, and maintained according to the manufacturer's instructions.

# Introduction

## 48" models

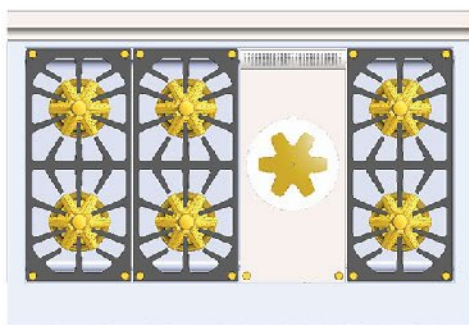


**Professional 48" Range Models:**  
RG4D, RG4F, RG4G, RG4R & RG4T

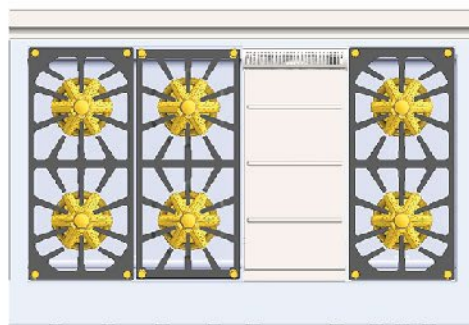


**Professional 48" Rangetop Models:**  
CG4D, CG4F, CG4G, CG4R & CG4T

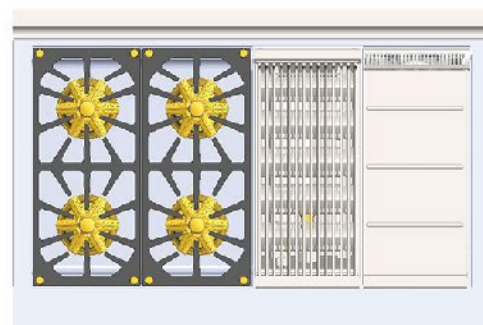
### Caliber® Pro Range(R) and Rangetop(C) Configurations 48"



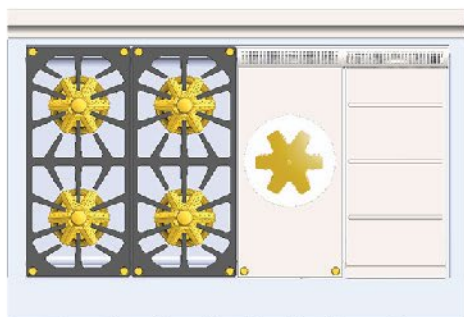
**RG4F or CG4F**  
*six burners & french top*



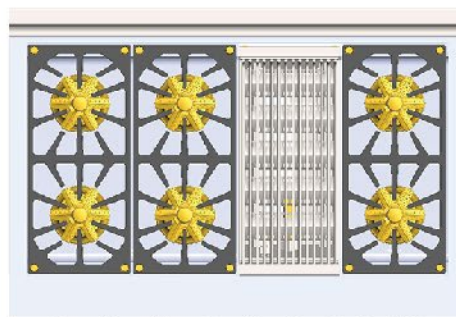
**RG4G or CG4G**  
*six burners & griddle*



**RG4D or CG4D**  
*four burners, grill & griddle*



**RG4T or CG4T**  
*four burners, french top & griddle*



**RG4R or CG4R**  
*six burners & grill*



# Introduction

## 36" models

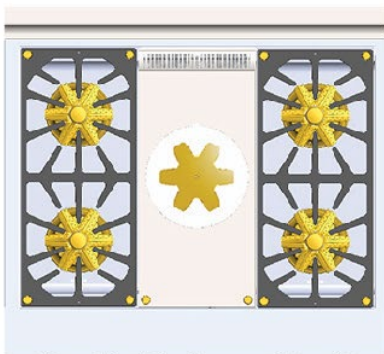


**Professional 36" Range Models:**  
RG3F, RG3G, RG3R & RG36

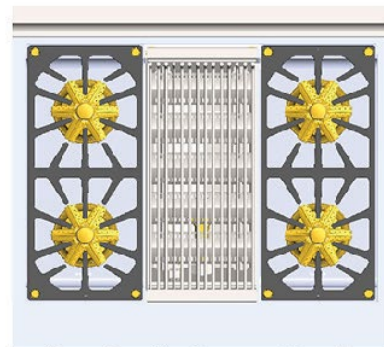


**Professional 36" Rangetop Models:**  
CG3F, CG3G, CG3R & CG36

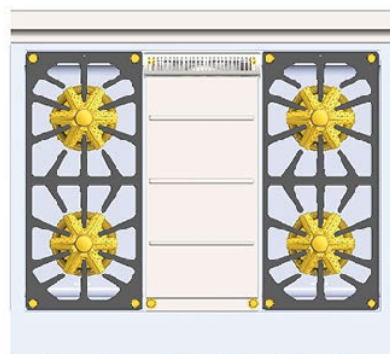
### Caliber® Pro Range(R) and Rangetop(C) Configurations 36"



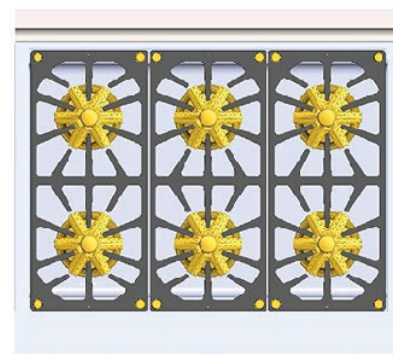
**RG3F or CG3F**  
*four burners & french top*



**RG3R or CG3R**  
*four burners & griddle*



**RG3G or CG3G**  
*four burners & french top*



**RG36 or CG36**  
*six burners*

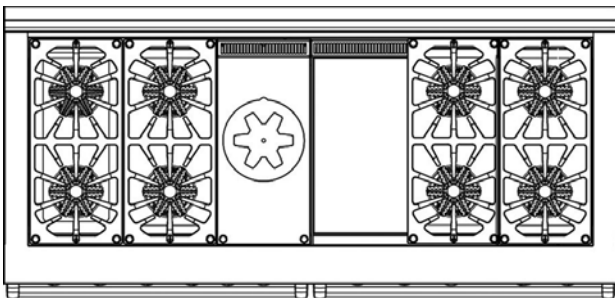
# Introduction

## 72" models

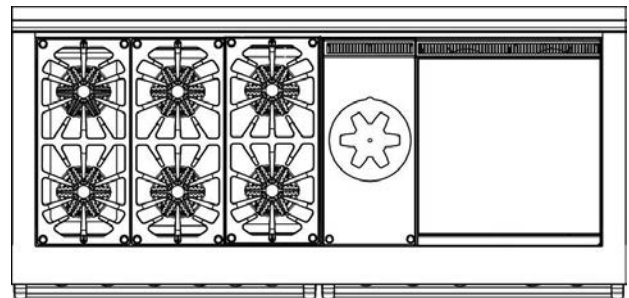


**Professional 72" Range Models:**  
RG68BFTGD & RG66BFT2GD

### Caliber Pro Range (R) Configurations 72"



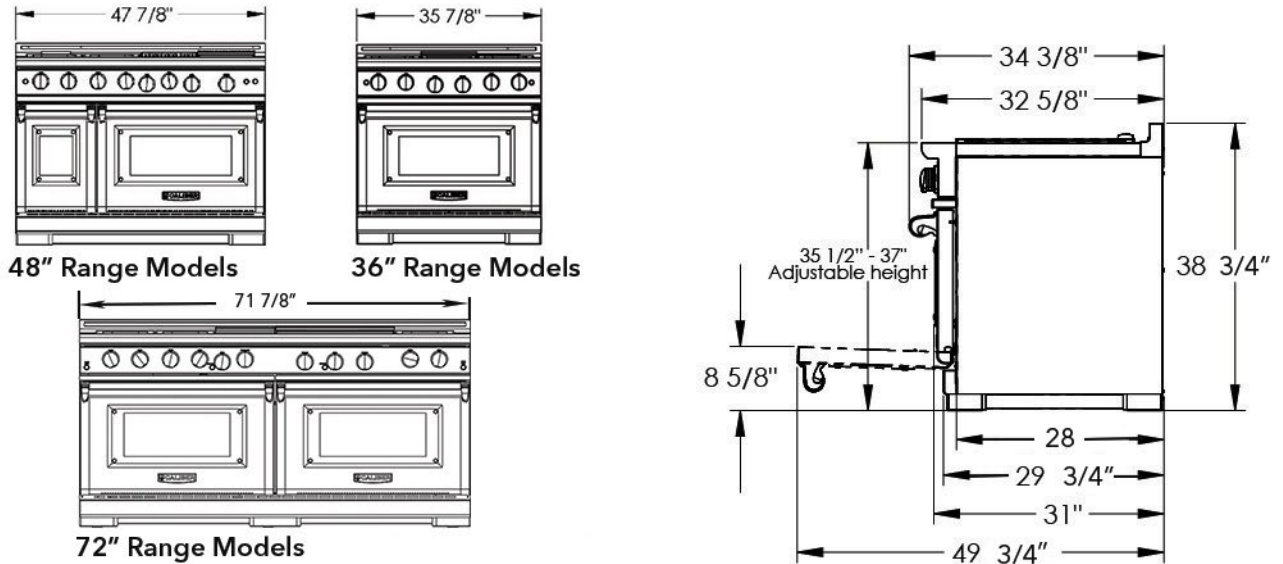
**RG68BFTGD**  
*Eight burners, French Top &  
Griddle*



**RG66BFT2GD**  
*Six burners, French Top &  
Double Griddle*

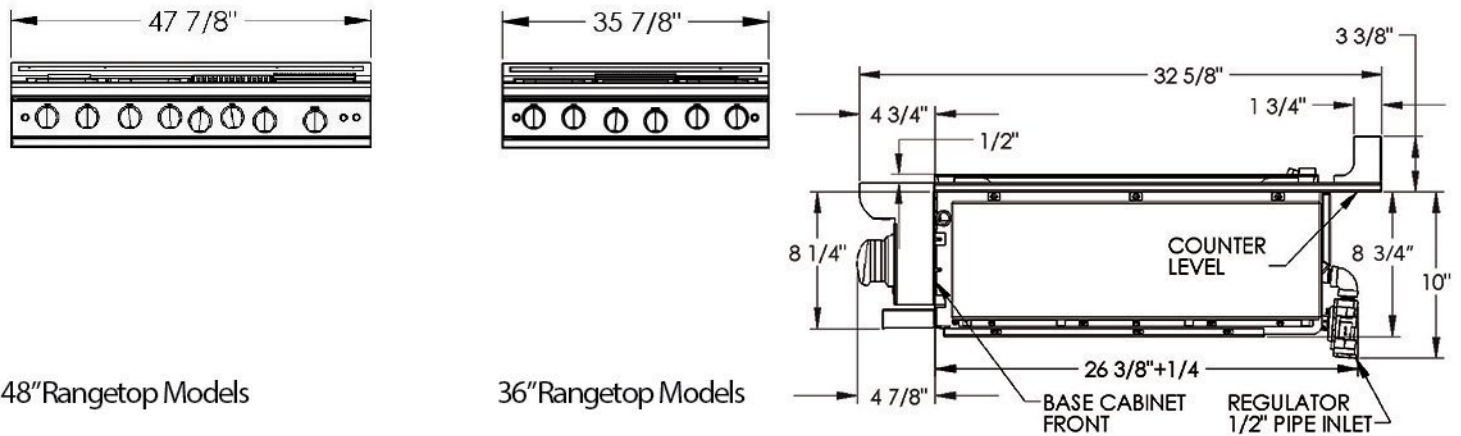
# Introduction

## CALIBER™ INDOOR PROFESSIONAL RANGE SERIES SPECS



Full height to vent hood backsplash with shelf accessory models also available in Stainless Steel with Stainless Steel Shelves.

## CALIBER™ INDOOR PROFESSIONAL RANGETOP SERIES SPECS

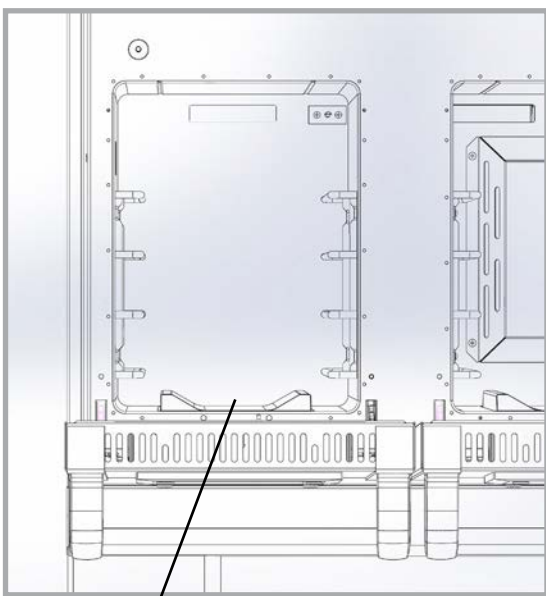
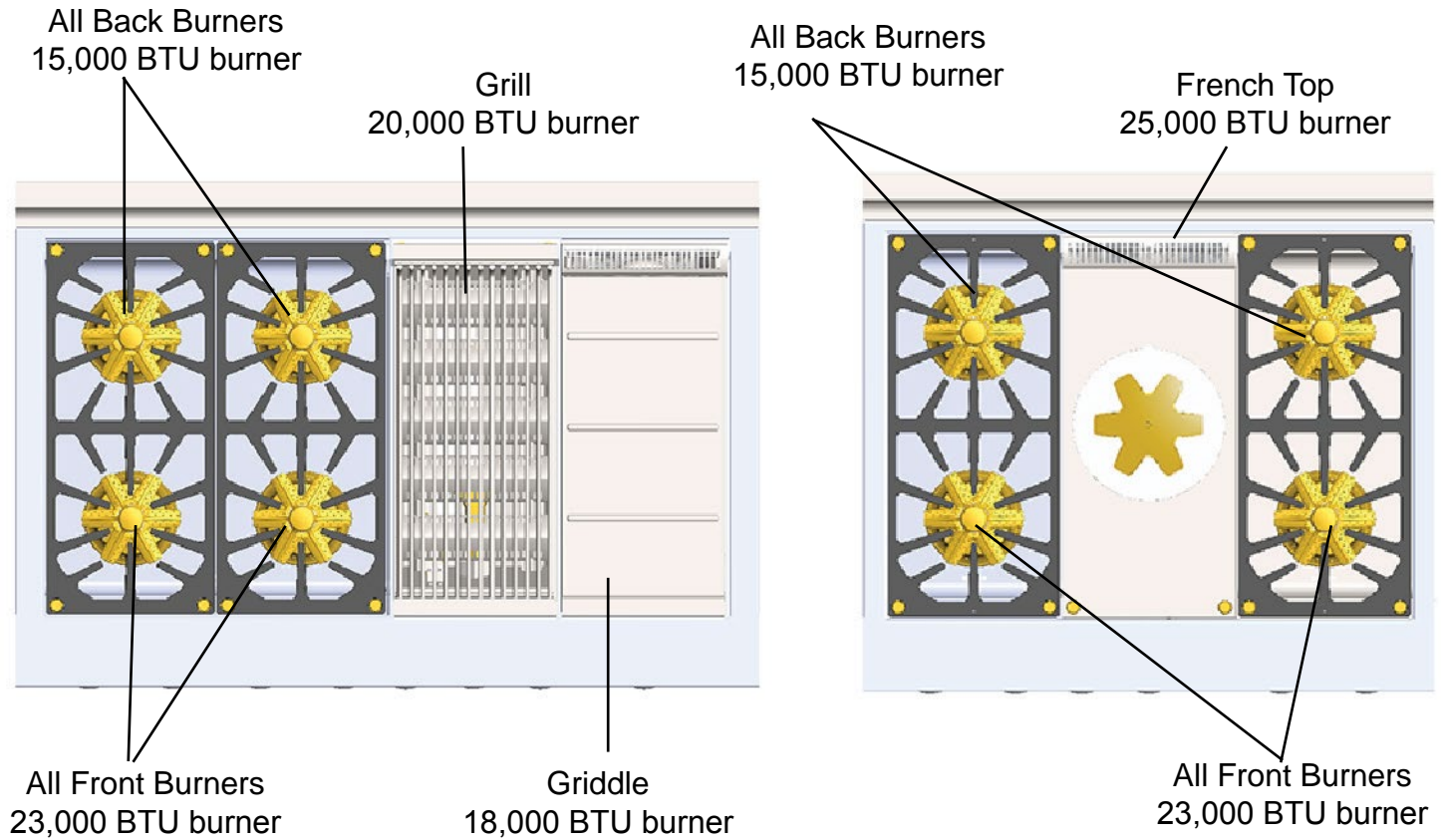


Full height to vent hood backsplash with shelf accessory models also available in Stainless Steel with Stainless Steel Shelves

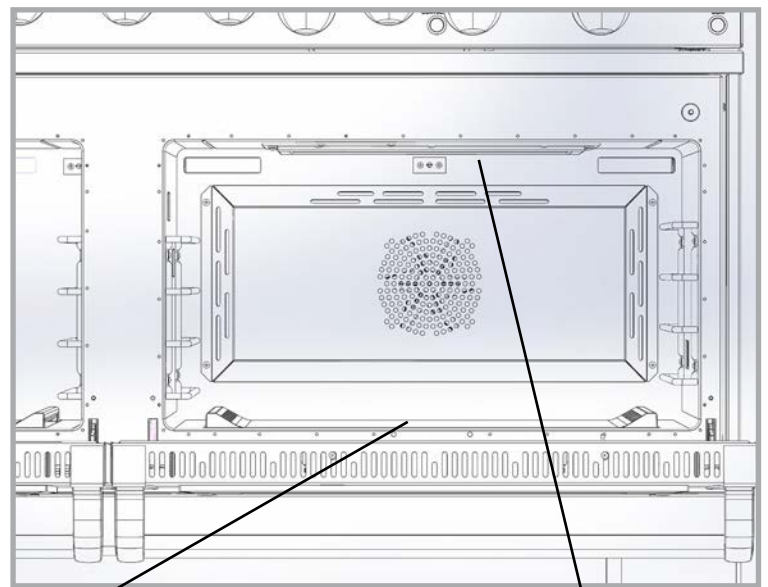


# Introduction

## CALIBER™ INDOOR PROFESSIONAL RANGETOP BURNER RATINGS



Bake Burner for Companion Ovens Only 18,000 BTU burner



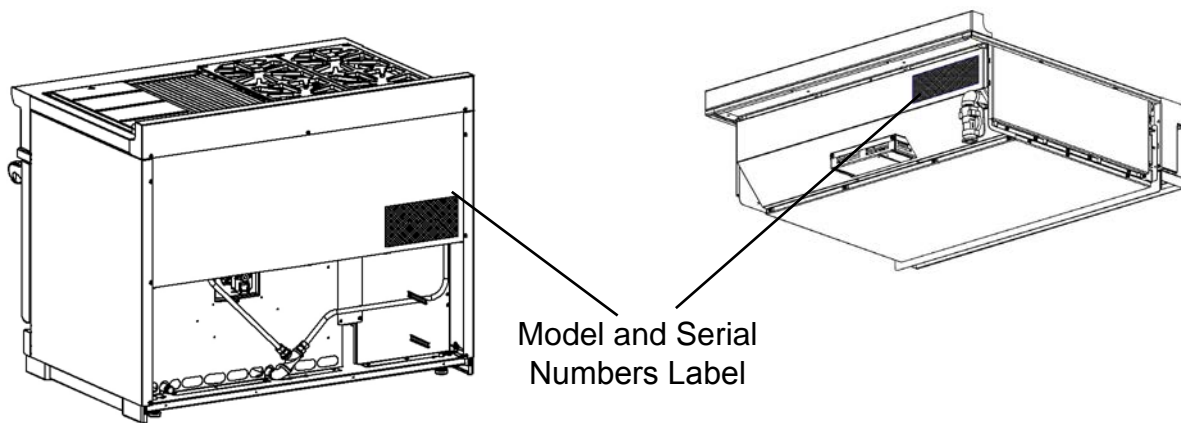
Bake/Convection for Main Ovens Only 35,000 BTU burner

Broil Burner for Main Ovens Only 20,000 BTU burner

# Introduction

## Before you start

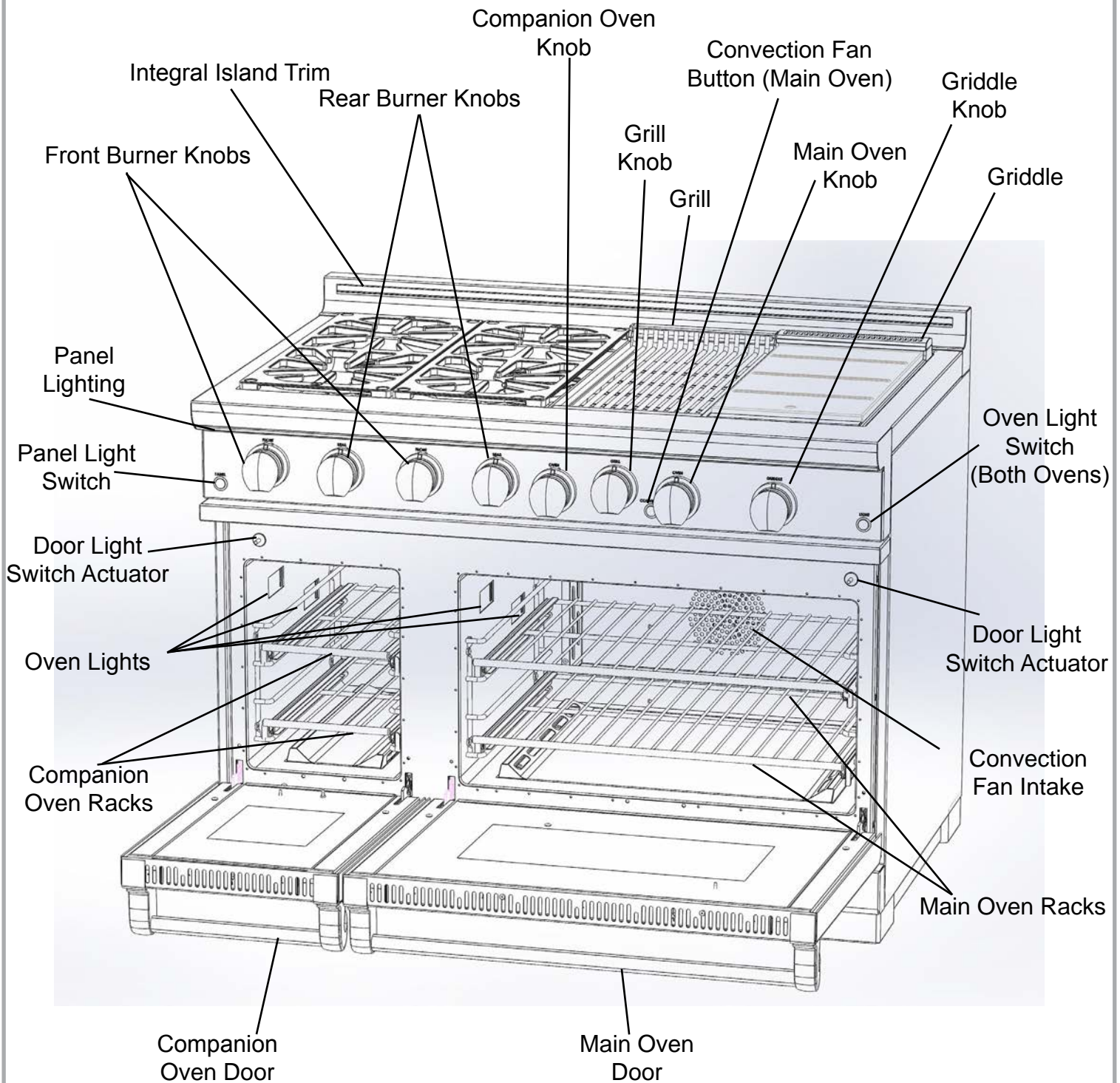
1. Make sure that the anti-tip bracket at the right rear of the range has been properly installed.
2. Prior to installation of the range or rangetop please find the model and serial numbers on the label on the back of the unit (middle to bottom right-hand corner of the oven frame or below backguard of the rangetop). See the drawing below for range label placement. Note these numbers down for future reference in the space provided in section 'Warranty and service'.



3. Read this guide, taking special note of the 'Safety and warnings' section.
4. Remove all the packaging from the oven(s) and rangetop. Recycle items that you can. If any adhesive residue is left on surfaces, remove this using dish washing liquid on a soft cloth. Do not use any harsh or abrasive cleaners.
5. Make sure you follow the instructions under 'First use' before using your range for cooking.



# Introduction



## Important!

Do not block the vents of the oven, griddle and oven door with cookware, utensils or towels. During cleaning, take care not to let any liquids run down these vents.

# First use

## Conditioning the oven

Conditioning will burn off any manufacturing residues and ensure that you get the best results right from the start.

1 Insert all of the racks. See 'Positioning the racks for instructions.

2 Turn on the ventilation hood above your range on high.

3 Heat the empty oven at 450 degrees F for:

30 minutes using BAKE

15 minutes using BROIL (Main oven only).

See sections 'Using your oven for baking and roasting' and 'Using your oven for broiling' for instructions. There will be a distinctive smell while you are conditioning the oven. This is normal. Make sure the kitchen is well ventilated during the conditioning.

4 Once cooled, wipe the oven interior with a damp cloth and mild detergent, and dry thoroughly.

## Seasoning the griddle

1 Clean the griddle thoroughly with hot, soapy water to remove any protective coating.

2 Rinse with a mixture of 1 cup water and ¼ cup white vinegar, then dry thoroughly.

3 Pour 1 tsp vegetable (but not corn) oil into the center of the griddle, then rub it over its entire surface, using a soft, heavy cloth.

4 Turn the griddle knob counterclockwise to 350oF.

5 When the oil begins to smoke, turn the knob clockwise to OFF and allow the griddle to cool.

6 Repeat steps 3 to 5.

7 Wipe the entire surface of the griddle using a soft, heavy cloth.

8 Apply a very thin layer of vegetable (but not corn) oil.

9 Check the grease drip-pan and clean if necessary. Discard any liquid or soiling that may have collected in the grease drip-pan during the conditioning.

The griddle is now ready to use.

For best results, re-season the griddle after long periods of non-use.

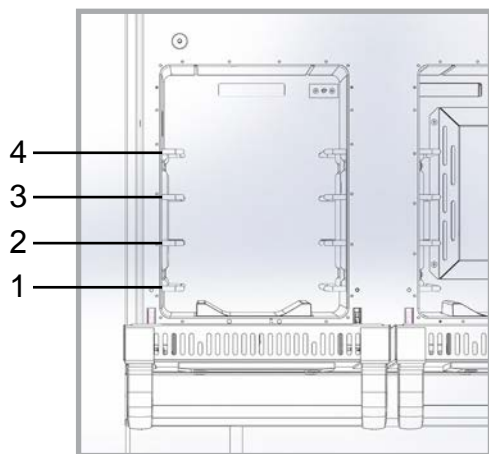
Note: the griddle will darken with use. This is normal.

# Oven use

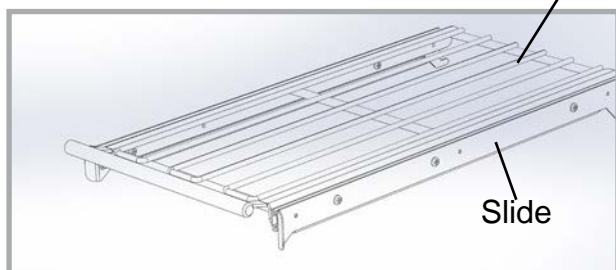
## Positioning the racks

- Rack ladder positions are numbered from the bottom.
- Position the racks you will need before turning the oven on.
- For advice on which rack position to use, see sections 'Oven modes' and 'Oven cooking guidelines'.
- Two racks and four ladder positions are provided for each oven.

## COMPANION OVEN (48" models only)



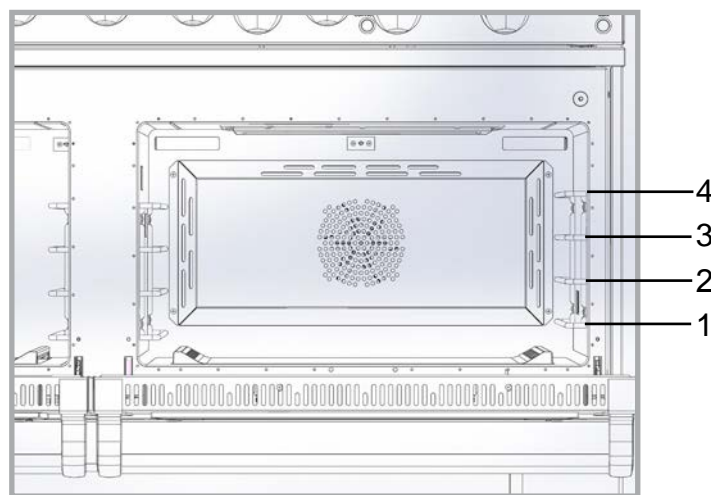
Companion  
Oven Wire Rack



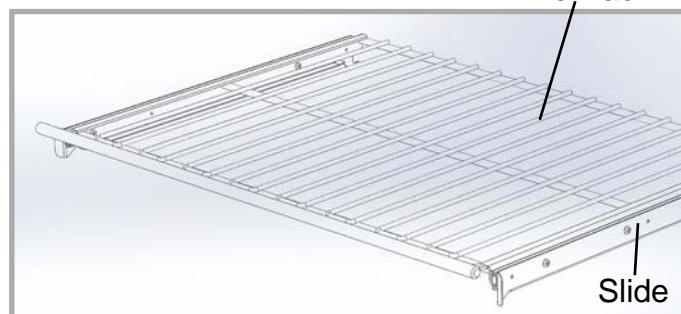
## Companion oven racks pictured above

- These racks use slides with stops to keep them from sliding out of the oven when pulled out toward you.
- The slides prevent the racks from hitting against the back of the oven.

## MAIN OVEN



Main Oven  
Wire Rack



## Main oven shelves pictured above

- The wire racks and slides are built together as one unit.
- When positioned correctly, the slides will prevent the wire racks from tilting when pulled out toward you.
- Beware: these racks are heavy.

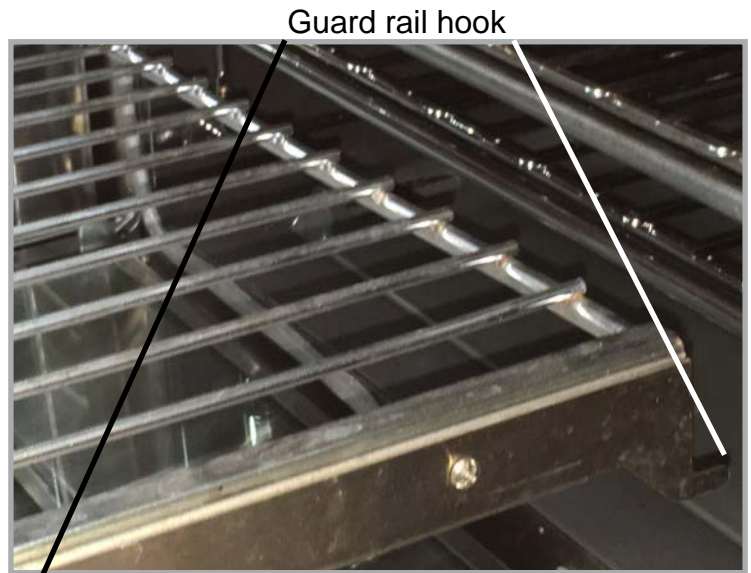


# Oven use

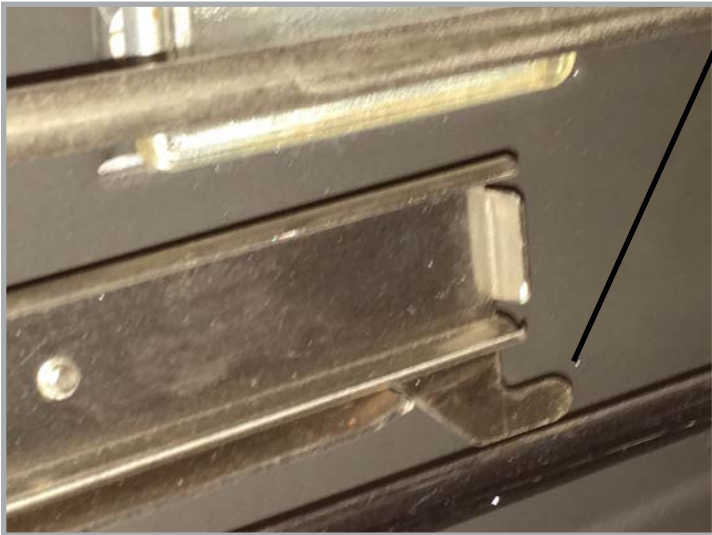
## To insert the racks - MAIN & COMPANION OVENS



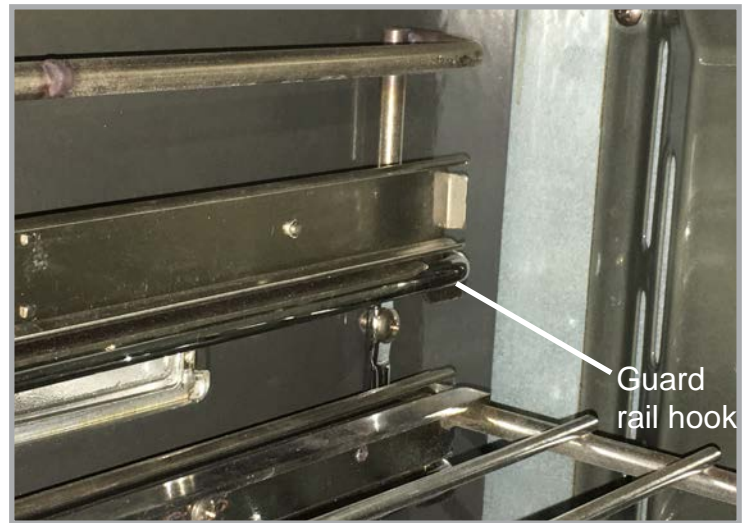
1 See 4 position ladder rack system within each oven.



2 Make sure the guard rail hook loop on rack is facing down before inserting it into the oven.



3 This is an image of the guard rail hook on the left side view.



4 Make sure the guard rail hook loops in at the back, facing down to engage the ladder system properly.

---

## To remove the shelves

- 1 Wait for the oven to cool down completely.
- 2 Hold the shelf firmly with both hands, making sure you grip the wire rack too to stop it from sliding forward.
- 3 Pull the shelf forward about 3/4 of the way.
- 4 Lift the rear of the shelf slightly so that hooks clear the side rack wires, then remove.

# Oven use

## To insert the racks - MAIN & COMPANION OVENS



5 Make sure slide rail system on middle of the rack engages towards the front of the ladder system.



6 Close up image of the slide rail of rack correctly inserted into the front ladder system.



7 Once properly installed you will be able to slide rack out, and the guard rail hook will prevent the rack from coming out of the oven completely for safety purposes.



8 Push the shelf all the way into the oven by sliding them on the rack rails until the front tab on the rack sits behind the rack rail on both sides.



# Oven use

## Oven modes

### **Important!**

In convection mode, a cooling fan may come on to prevent parts of the range from overheating; you will hear the fan and feel warm air coming from the vents in the back trim.

ACTIVITY	OVEN MODE	DESCRIPTION
<ul style="list-style-type: none"><li>• <b>BAKING</b></li><li>• <b>ROASTING</b></li><li>• <b>REHEATING</b></li><li>• <b>DEFROSTING</b></li></ul>	<b>BAKE</b>	This is a traditional mode for baking, roasting, and reheating food, ideal for recipes developed in older ovens. Great for your favorite roasts and baked goods that have a pastry base and do not require direct heat and browning on the top.
	<b>BAKE CONVECTION</b>	Similar to BAKE, but a convection fan in the back of the oven helps distribute the heat more evenly, resulting in quicker browning and shorter cooking times. When converting recipes from traditional to convection baking, reduce the stated cooking time or temperature. For some recipes, reducing both slightly may give the best results.
<ul style="list-style-type: none"><li>• <b>BROILING</b></li></ul>	<b>BROIL</b>	Intense heat from the top browns or 'finishes off' your meals. Broiling also gives you a healthier alternative to frying or searing meat. For broiling that requires a quick burst of intense heat, use this mode with the temperature set to BROIL (= maximum intensity).
	<b>BROIL CONVECTION</b>	Intense heat from the top is distributed by the convection fan, giving a finish similar to a rotisserie: meat is crispy and evenly browned on the outside, juicy and tender in the middle. Also great for cooking vegetables and suitable for foods that you would normally pan-fry or grill.

\*Note: BAKE can be used for proofing dough.

# Oven use

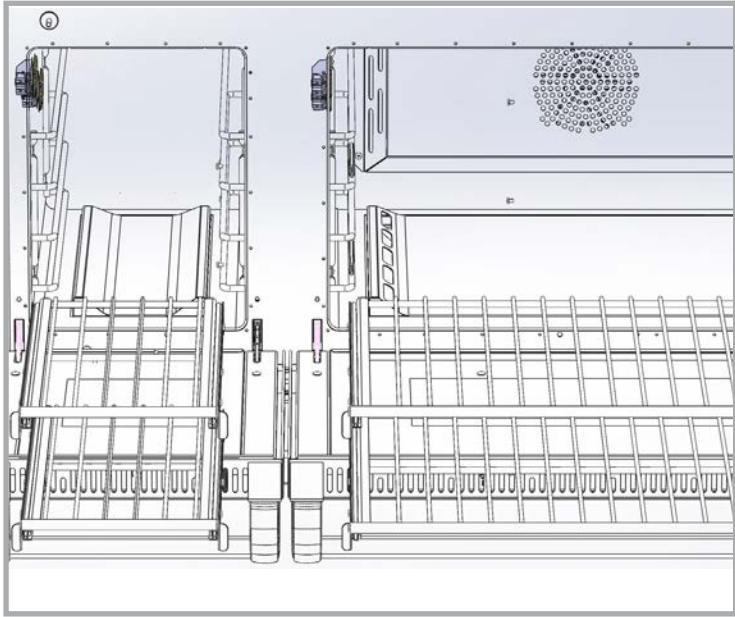
## **Important!**

- Depending on your model, your oven may have only some or all of the oven modes below.

TYPICAL FOODS	ARRANGEMENT	DO I NEED TO PREHEAT THE OVEN?
<ul style="list-style-type: none"> <li>Pies</li> <li>Pizza</li> <li>Cakes</li> <li>Cookies</li> <li>Quiche</li> <li>Whole turkey</li> </ul>	<ul style="list-style-type: none"> <li>If baking on more than one shelf, ensure items or pans are staggered on shelves so that one is never directly above another.</li> </ul>	<ul style="list-style-type: none"> <li>For baking: preheat the oven for about 15 minutes or less for your desired temperature.</li> <li>For roasting and reheating, you don't need to preheat the oven.</li> </ul>
<ul style="list-style-type: none"> <li>Bread</li> <li>Brownie</li> <li>Muffins</li> <li>Prime rib roast</li> <li>Pork roast</li> <li>Vegetables</li> <li>Lasagna</li> </ul>	<ul style="list-style-type: none"> <li>Center items in the oven as much as possible for best air circulation.</li> </ul>	
<ul style="list-style-type: none"> <li>Chicken breasts</li> <li>Fish</li> <li>Steak/Chops/Cutlets</li> <li>Bacon</li> <li>Hamburger patties</li> <li>Browning casseroles</li> <li>'Au gratin' dishes</li> <li>Slices of toast</li> </ul>	<ul style="list-style-type: none"> <li>Always broil with the oven door closed.</li> <li>For best results, place food on the broil/roast pan and grid and center it under the broiler.</li> </ul>	<ul style="list-style-type: none"> <li>The oven generally doesn't need preheating for broiling.</li> <li>However, for best results when you want quick browning or searing, we recommend you let the broiler heat for about 5-8 minutes before placing food in the oven.</li> </ul>
<ul style="list-style-type: none"> <li>Vegetables</li> <li>Whole chicken</li> <li>Tenderloin of beef</li> </ul>	<ul style="list-style-type: none"> <li>Use a higher shelf position for items that require quick broiling, and lower ones that need more time to cook through.</li> </ul>	

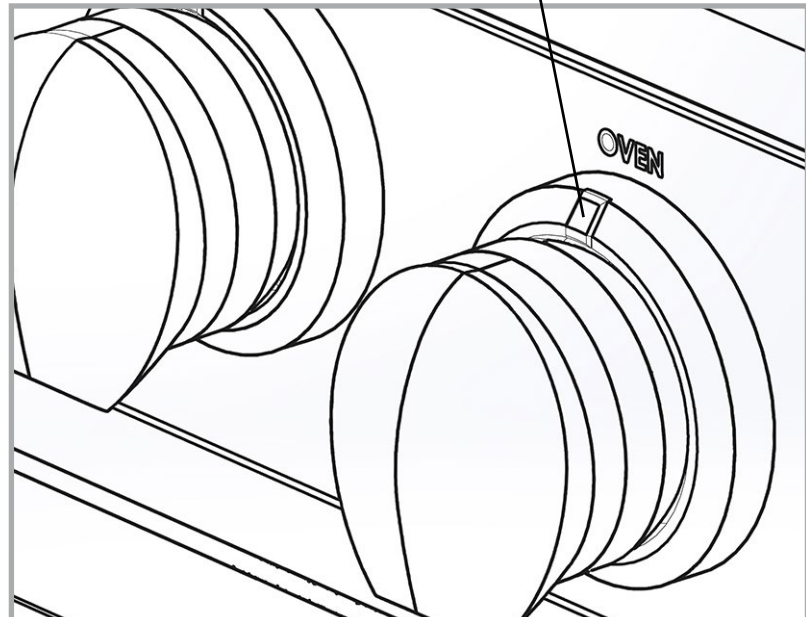
# Oven use

## Using your oven for baking and roasting

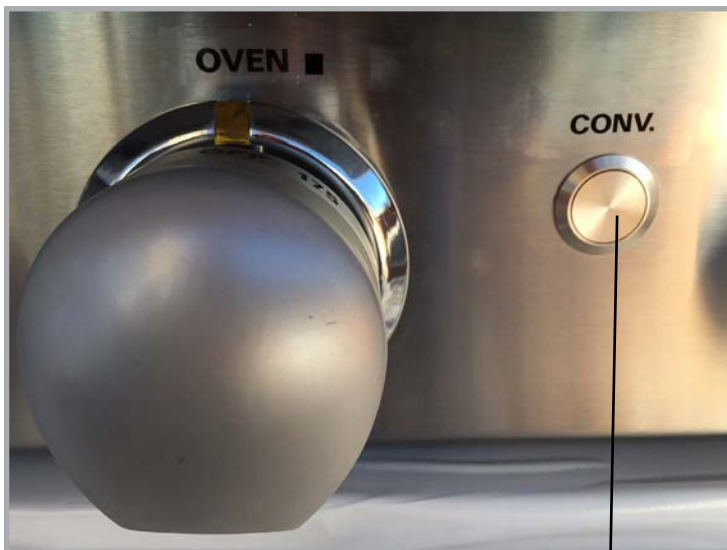


1 Check that you have the shelf/shelves you will need in place.

If not, see section 'Positioning the racks' for instructions.

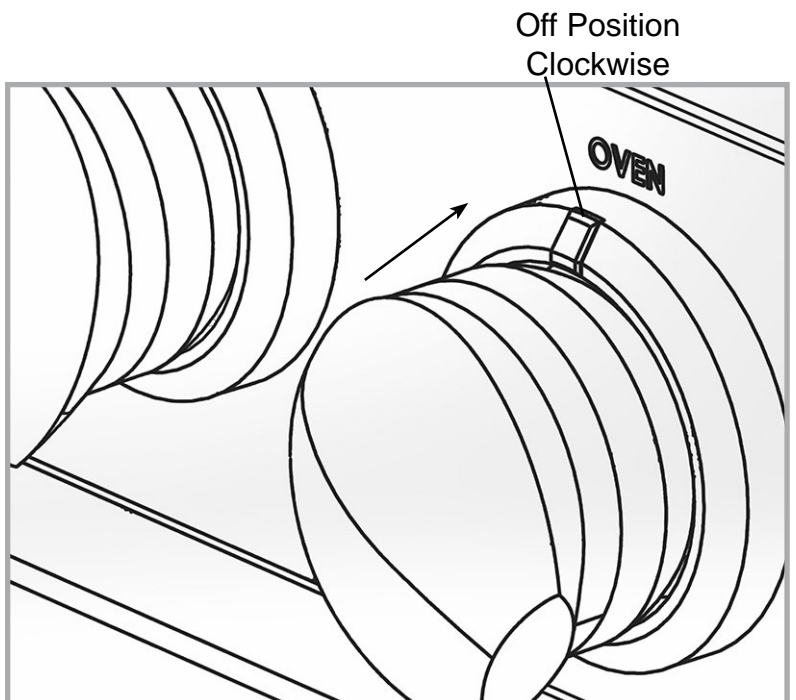


2 Turn the OVEN knob counterclockwise to the desired temperature. The indicator light on bezel of the knob lights up when in use.



3 If CONVECTION is required push "CONVECTION FAN" on.

Convection Fan  
On/Off Switch

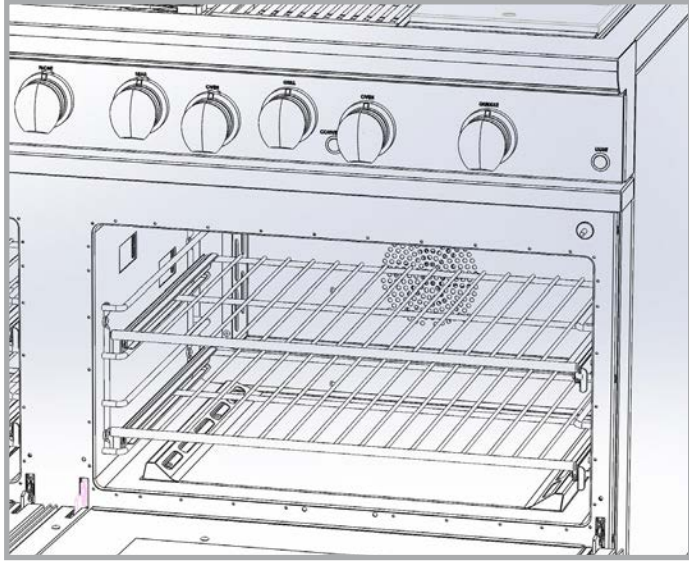


4 When you have finished using the oven, turn the Oven knob clockwise to OFF and push the "CONVECTION FAN" button off, if was in use.

The indicator light on bezel of the knob will no longer light up in the OFF position.

# Oven use

## Using your oven for broiling



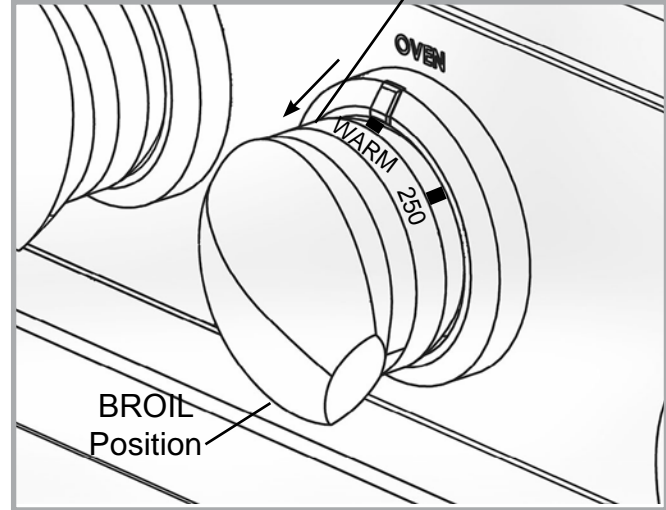
1 Check that you have the rack you will need in place.

If not, see section 'Positioning the racks' for instructions.

DO NOT Block the Vents

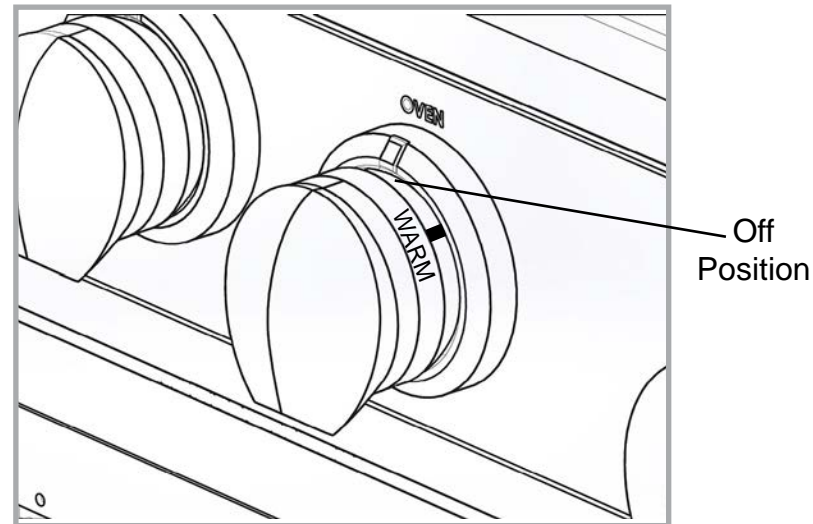


4 Never block the vents within the bottom of the oven with foil or other items. This could start a fire.



2 Turn the OVEN knob counterclockwise almost back to OFF to reach BROIL. You should feel a dent when the BROIL position is reached. The indicator light on bezel of the knob lights up when in use.

For best results when you want quick browning or searing, preheat the broiler for about 5-8 minutes before placing food in the oven.



4 When you have finished using the oven, turn the Oven knob clockwise to OFF.

The indicator light on bezel of the knob will no longer light up in the OFF position.



# Oven use

## Oven cooking guidelines

### Important!

- Use all the oven modes with the oven door closed.
- Never use aluminum foil to cover the oven shelves or to line the floor of the oven. The trapped heat can irreversibly damage the enamel and may even cause fire.
- Do not place water, ice, or any dish or tray directly on the oven floor, as this will irreversibly damage the enamel.
- Do not cover the slotted grid of the broil/roast pan with aluminum foil. This will catch the grease and could cause fire.
- Do not use plastic wrap or wax paper in the oven.
- For food safety reasons, do not leave food in the oven for longer than two hours before and after cooking or defrosting. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.

### Baking

- Always position the oven shelf/shelves you will need before turning the oven on. For single shelf baking, the most frequently used shelf position is no. 2. See the 'Baking charts' for more suggestions on shelf positions. Remove any unused shelves and baking utensils from the oven.
- Preheat the oven to the temperature stated in the recipe before most baking. Depending on the temperature and the size of the oven, preheating will take around 15-20 minutes.
- If you have a 48" range, the main oven is ideal for multi-shelf baking or baking larger quantities. For smaller quantities baked on a single shelf, use the companion oven.
- Arrange pans and food items evenly on the shelves. Make sure pans do not touch each other or the sides of the oven. When baking a single item, always center the item on the oven shelf. If baking on multiple shelves, make sure you stagger items on the shelves so that one is never directly above another.
- To convert recipes from traditional baking (BAKE) to convection baking (BAKE CONVECTION), either reduce the temperature stated in the recipe and leave the baking time unchanged, or reduce the baking time by several minutes and leave the temperature unchanged. For foods with a baking time of over an hour, reducing both the temperature and time slightly may give the best results.
- Dark metal baking pans or those with a dull finish absorb heat faster than shiny pans, and are excellent for pies and breads, or anything that needs browning or a crisper crust.
- A shiny finish may work best for foods that require lighter, delicate browning (e.g. cakes and cookies), as it reflects some heat and gives a less intense baking surface.
- Avoid opening the oven door frequently during baking. Do not open the oven door until at least  $\frac{3}{4}$  through the suggested baking time.



# Oven use

## Oven cooking guidelines

### **Roasting**

- Use the broil/roast pan and slotted grid supplied with the range when roasting, elevating the meat on a metal roasting rack. This allows hot air to circulate around the meat, giving a more even browning and a result similar to a rotisserie.
- When roasting larger items like a whole turkey, use only the pan and grid for greater stability.
- Use a meat thermometer to accurately determine the doneness of meat.

### ***Broiling***

- Always broil with the oven door closed. If you open the oven door to check the food, have it open for as short a time as possible. This is to prevent the control panel from overheating.
- The grid helps to reduce smoking and splatter by letting grease drip into the bottom of the pan, away from intense heat. To prevent food sticking, spray the grid with a light coating of non-stick cooking spray.
- Use a meat thermometer to accurately determine the doneness of meat.
- Choose a suitable shelf position. To ensure that meat is cooked through rather than just browned on the outside, broil thick pieces of meat and poultry on shelf positions 2 or 3. Use shelf position 4 for thinner items that need less cooking time like steaks, chops, or hamburger patties.
- When finishing off meals by browning the top under the broiler, use metal or glass-ceramic bakeware. Do not use heatproof glass or earthenware, as these cannot withstand the intense heat of the broiler.
- Center the item in the oven, so that it is directly under the broiler.

### **Proofing dough**

- Heatproof glass bowls are best for proofing, as you can gauge the increase in size without having to open the oven or remove the cover.
- To lock in or increase moisture during proofing, cover the bowl with a damp dish towel.

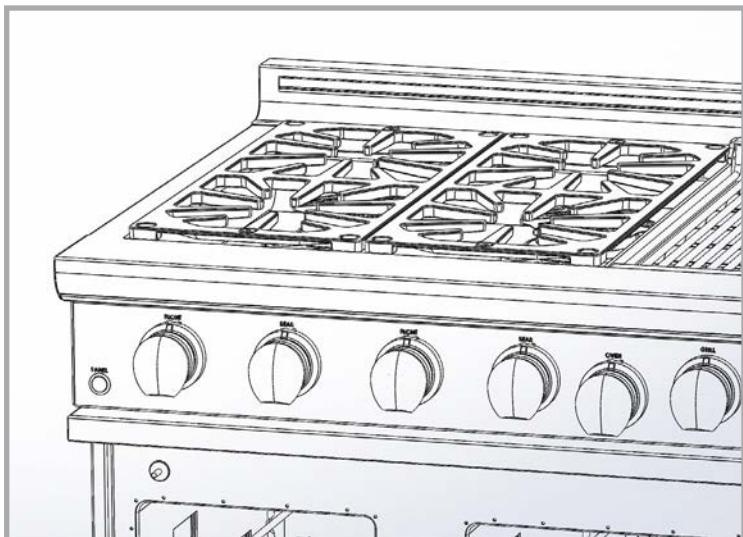
### **Defrosting**

- To thaw uncooked frozen food, set the oven temperature to WARM. Once thawed, cook the food immediately and do not refreeze.
- To prevent liquid from thawing food dripping on the oven floor, be sure any uncooked food is tightly wrapped in foil and/or placed in a container.

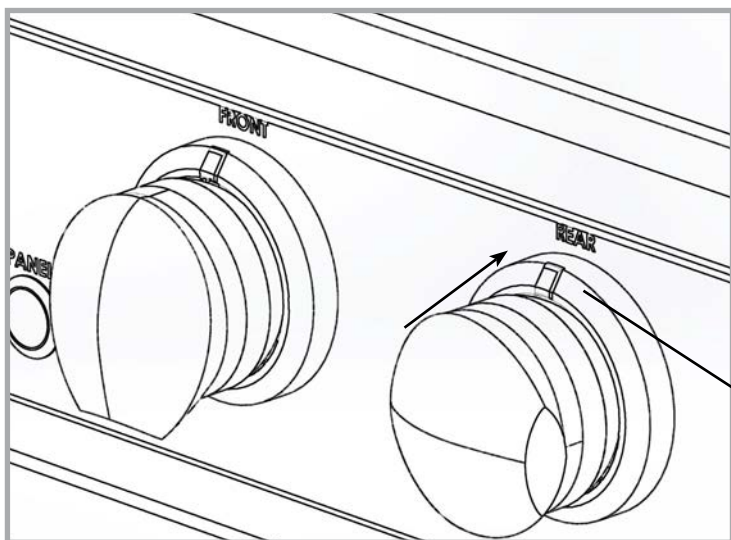
For more oven cooking tips, visit our website, [www.caliberappliances.com](http://www.caliberappliances.com)

# Rangetop use

## Using the rangetop burners



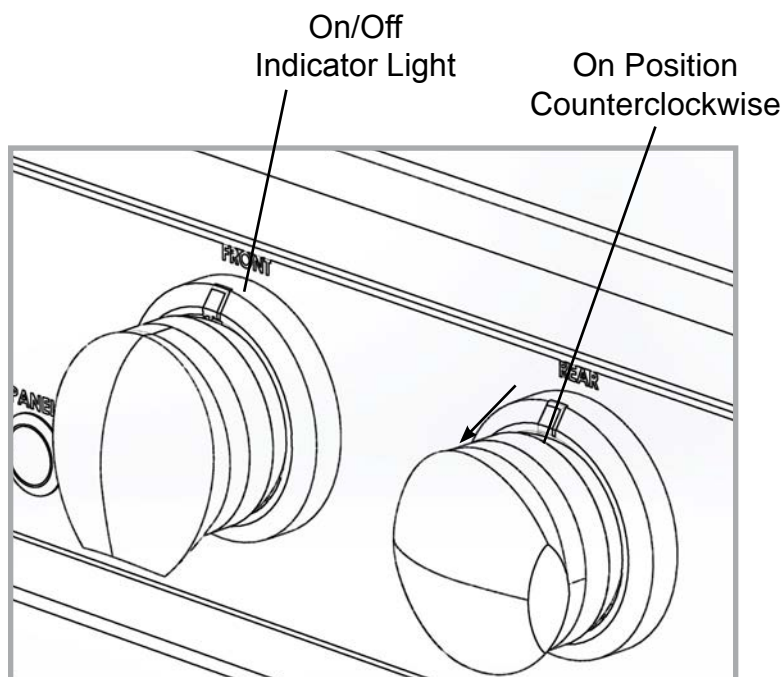
1 Identify the knob of the burner you want to use. Knobs are marked FRONT and REAR.



3 When the burner has lit, turn the knob to any setting between HI (high) and SIM (simmer).

The clicking should stop as soon as the burner has lit.

If the burner doesn't light, and/or the clicking doesn't stop, or the flames are not blue and well-defined, turn the knob clockwise back to OFF and see 'Troubleshooting' for advice.



2 Push the knob in and turn it counterclockwise to LO.

Make sure you stop at LO before turning the knob to any flame setting.

The indicator light on bezel of the knob lights up when in use.

You will start hearing a clicking sound. If there is no clicking, turn the knob clockwise back to OFF and see 'Troubleshooting' for advice.

Off Position  
Clockwise

4 When you have finished cooking, turn the knob clockwise back to OFF.

The indicator light on bezel of the knob will no longer light up in the OFF position.

If you are using LP gas, there may be a slight 'extinction pop' or flash at the flame spreader a few seconds after the burner has been turned off. This is normal for LP gas.

# Rangetop use

## Guidelines for using the rangetop burners

All burners have the same low turn-down setting (SIM) for gentle simmering. Use the SIM setting for melting chocolate and butter, cooking rice and delicate sauces, simmering soups and stews, and keeping cooked food hot.

For cooking that requires especially intense heat (e.g. searing meat, wok-cooking, stir-frying), use the front burners, as these have a higher maximum output (23,000 BTU/hr for Natural gas). The back burners output (15,000 BTU/hr for Natural gas).

Never leave the rangetop unattended when in use. Boil-overs cause smoking and greasy spills that may ignite.

Never allow flames to extend beyond cookware or curl up its sides. This could discolor and damage the utensil and you may get burned touching a hot handle.

Keep handles out of the way. Turn handles so that they don't extend over the edge of the range or another burner that is on. Take care when deep-frying. Oil or fat can overheat very quickly, particularly on a high setting.

Make sure that all burner parts are properly in place. Incorrect or incomplete burner assemblies may produce dangerous flames. See 'Replacing the burner parts' in 'Care and cleaning'.

Keep the burners clean, especially after a spill or boil-over, make sure you clean the affected burners before using them again. Food residue may clog the igniter and burner ports, stopping the burner from functioning correctly. See 'Care and cleaning' for instructions.

Check that the burner flames are regular. They should be blue with no yellow tipping, or fluttering anywhere on the burner. If not, see 'Troubleshooting' for advice.



Burner  
Locating  
Pin lines up  
into this hole for  
proper  
placement

proper  
placement  
will give you a  
flame like this





# Rangetop use

## Using the French Top

The French Top is powered by a very high 25,000 BTU burner, and therefore has certain removable pieces for specific cooking uses. The hottest area on a French Top is on the center star. You can also remove the center star and outer ring allowing a wok to sit right above the exposed flame for high temperature cooking. As you move away from the center star the heat becomes less intense. The outer ring area is great for simmering. French Top pieces are heavy, and directions below are for safe removal. *The surface area away from the star in the front can also be used for simmering delicate items or as a warming area.* **Caution when using this cooking surface because of its high performance and use.**

## Removing the French Top pieces



1 Make sure French Top is cool before removal begins. Place French Top tool into center of star.



2 Once the star is tilted up, grasp it with your other hand.



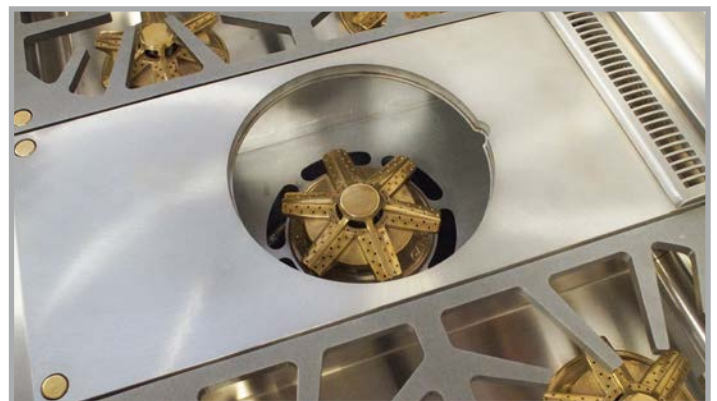
3 Gently remove the star when using French Top used to quickly heat a smaller stock pot.



4 Grasp the outer ring with both hands to remove.



5 Gently remove the outer ring when using French Top used to quickly heat a larger stock pot.



6 A wok can also be used on French Top to have direct heat high temperature cooking.

# Rangetop use

## Using the grill

The grill is powered by a 20,000 BTU burner, and has a reversible grate. This allows you to change the level of the food you are cooking to get a better sear and be closer or further away from the flame.

### To use the grill

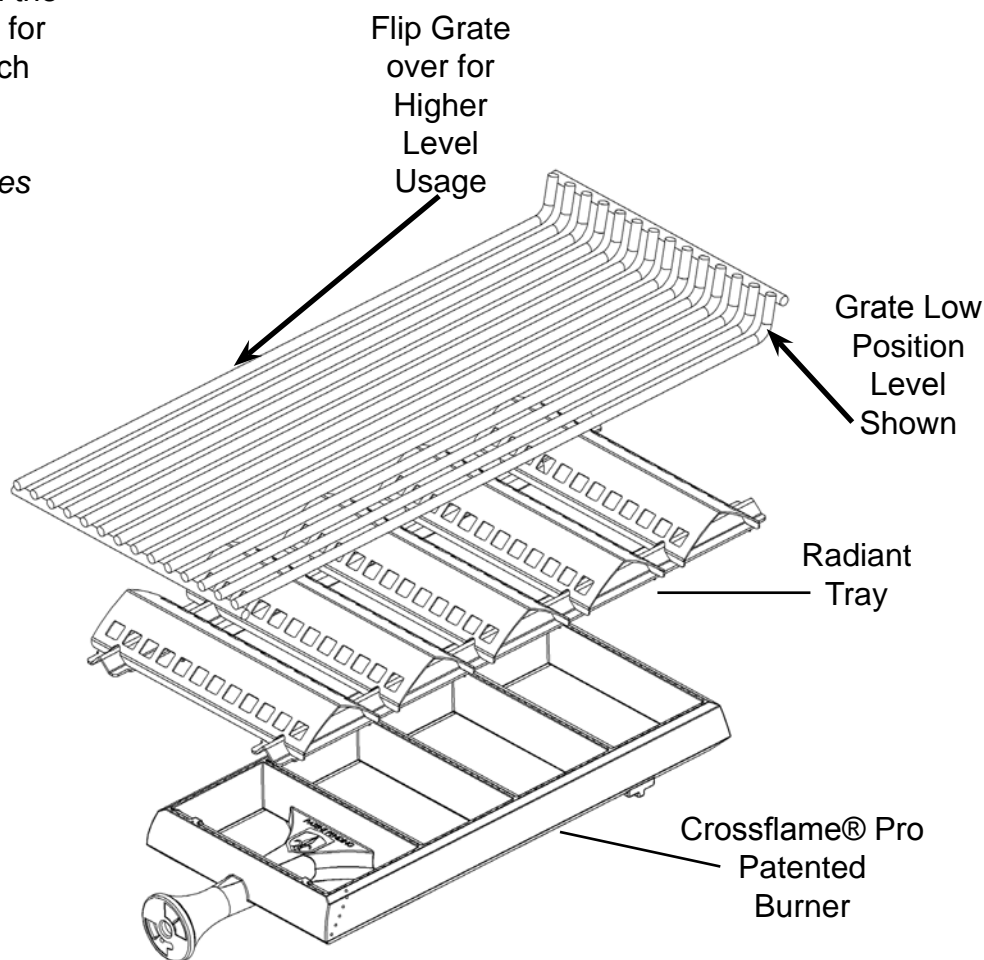
- 1 Check that the grill grate and the stainless steel radiant tray are properly in place and you have the best side for your food (rest of instructions below).

For foods that should be closer to the flame and on the lower level grate for a better sear, such as:

*Hamburger patties*  
*Steak*  
*Sausages*

For foods that need to be a greater distance from the flame and on the higher grate, such as:

*Oily Fish*  
*Vegetables*  
*Chicken with skin*



### To use the grill (continued):

- 2 Turn the grill knob counterclockwise to the Lo (low) setting. The indicator light on bezel of the knob lights up when in use. There may be a delay of up to a few seconds or so before the grill burner lights. This is normal. If the grill does not light up in 5 seconds, turn to OFF, wait 1 minute, then turn grill on again.
- 3 Allow the empty grill to preheat for about 10 minutes.
- 4 Adjust the heat anywhere between HI (high) and LO (low) during grilling.
- 5 When you have finished using the grill, turn the grill knob clockwise back to OFF.
- 6 Clean the grill grate immediately after use. See 'Care and cleaning' for instructions.
- 7 When the grill has cooled down, clean the grease drip-pan. See 'Care and cleaning' for instructions.



# Rangetop use

## Grill cooking guidelines

### Important!

- Never leave the grill unattended during use. Grease drippings may cause short flare-ups or even sustained flaming. If left unattended, these may cause a fire.
- Make sure you have your ventilation hood set on maximum during grilling.
- Clean the radiant tray after frequently using. Accumulated grease can be a fire hazard.
- The longer you preheat the grill, the darker the grill marks will appear on food.
- Trim excess fat off meat to minimize flare-ups.
- Generally, start out on a high setting to sear or brown meat, then lower the setting to make sure that meat or poultry is cooked through.
- When turning meat over, use tongs or a spatula as these will not puncture the meat and allow the juices to run out.

## Using the griddle

The griddle is powered by an 18,000 BTU burner. The griddle will darken and 'season' with use, developing a natural non-stick coating. When it is properly seasoned, it can be used without any additional oil.

1 Check that the grease drip-pan is properly in place.

### Important!

Always keep the vents at the rear of the griddle frame clear of any object: airflow to the vents must not be blocked.

2 If you haven't used the griddle for a long time, re-season it. See section 'First use' for instructions.

3 Turn the griddle knob counterclockwise to the desired temperature.

There may be a delay of a minute or so before the griddle comes on. This is normal. The indicator light on bezel of the knob lights up when in use. See the 'Griddle cooking chart' below for suggestions.

4 After turning the griddle ON for about 15 minutes, it will be ready to use.

5 When you have finished using the griddle, turn its knob clockwise back to OFF.

6 Clean the griddle and grease drip-pan after every use. The griddle should be cleaned very carefully while it is still hot. See 'Care and cleaning' for instructions.

### Important!

Clean the grease drip-pan after every use. Accumulated grease can be a fire hazard.

Griddle cooking chart	
Food	Temperature setting
Eggs	225-250° F
Bacon, ham, pork chops	300-325° F
Sausage, grilled cheese sandwiches	325-350° F
Pancakes, french toast	350-375° F
Hash brown potatoes	400-425° F

# Care and cleaning

DOs	DON'Ts
<ul style="list-style-type: none"> <li>• Read these cleaning instructions and the 'Safety and warnings' section before you start cleaning your range.</li> <li>• Before cleaning or removing any part, make sure that everything on the range has been turned off.</li> <li>• Unless suggested otherwise in the chart following, allow any part to cool to a safe temperature before cleaning. If you do need to handle a warm or hot part (e.g. French Top, grill or griddle), take extreme care. Wear long protective mitts to avoid burns from steam or hot surfaces.</li> <li>• Try using any cleaner on a small area first, to ensure it doesn't stain.</li> <li>• See the pages following this chart for instructions on removing and replacing different parts of the range for cleaning or maintenance.</li> <li>• To help you identify any parts, see illustrations in section 'Introduction' and after this cleaning chart.</li> <li>• Ensure the anti-tip device is re-engaged if you move the range for cleaning. Failure to do this may result in the oven tipping, and adults and children may be killed.</li> </ul>	<ul style="list-style-type: none"> <li>• Do not use aerosol cleaners until the range has completely cooled. The propellant in these cleaners could catch fire in the presence of heat.</li> <li>• Do not let soiling or grease accumulate anywhere in or on the range. This will make future cleaning more difficult and may present a fire hazard.</li> <li>• Do not use any abrasive or harsh cleaners, cloths, scouring pads or steel wool. These will scratch your range and damage its appearance.</li> <li>• Do not use a steam cleaner to clean any part of the range.</li> <li>• Do not perform any cleaning or maintenance on parts not specifically named in the chart below. If in doubt, contact Customer Care.</li> <li>• Do not lift the black grill and griddle frames off the rangetop.</li> </ul>

## Manual cleaning chart

What?	How?	Important!
<b>Range exterior</b>		
Door frame exterior, Control panel, Sump area around rangetop burners, Grill and griddle covers, Back trim	<p>1 Soften any stubborn stains under a hot soapy cloth.</p> <p>2 Clean with a solution of mild detergent and hot water, then wipe dry with a microfiber cloth.</p> <p>3 For extra shine, use a suitable stainless steel cleaner and polish, following manufacturer's instructions. Always rub the stainless steel in the direction of the polish lines.</p>	<ul style="list-style-type: none"> <li>• <b><i>Always read the label to make sure your stainless steel cleaner does not contain chlorine compounds as these are corrosive and may damage the appearance of your range.</i></b></li> <li>• <b><i>Do not use and take care not to spill any stainless steel cleaner on the knobs, oven handles, or the kickstrip grate. These are not stainless steel parts and their surface may be damaged by stainless steel cleaner.</i></b></li> <li>• <b><i>When cleaning the back trim and the top of the oven door, be careful not to let any liquid run down the vent holes.</i></b></li> </ul>

# Care and cleaning

What?	How?	Important!
<b>Range exterior</b>		
Control knobs, Oven handles, Kickstrip grate	<p>1 Wipe with a damp cloth using a solution of mild detergent and hot water.</p> <p>2 Dry thoroughly with microfiber cloth.</p> <p>If desired, the knobs can be removed for cleaning. Before removing a knob, make sure that it is set to OFF, then pull it straight towards you. Remove only one knob at a time, and make sure that you refit it on its shaft completely and correctly after cleaning.</p>	<p><b><i>Do not use stainless steel cleaner on these parts, as doing so may damage their coating.</i></b></p> <p><b><i>The knobs are not interchangeable: if you remove them for cleaning, do so one at a time. This is to ensure that you replace each knob exactly where you removed it from.</i></b></p>
<b>Oven parts</b>		
Enamel oven interior – light soiling	<p>1 Wipe with a damp cloth and a solution of hot water and mild detergent.</p> <p>2 Wipe dry with a soft cloth.</p> <p>Note: the oven door may be removed to make reaching into the oven easier.</p>	<b><i>To prevent soiling from becoming 'baked on' and stubborn, we recommend removing any easy-to-reach spills, food or greasy stains from the enamel after each use.</i></b>
Enamel oven interior – stubborn, 'baked-on' soiling	<p>1 Remove everything from the oven: shelves, side racks, all utensils.</p> <p>2 Cover the kick panel grate and the floor in front of the oven with several layers of newspaper. This is to protect these surfaces from damage by oven cleaner seeping out or accidentally dripping on them.</p> <p>3 Apply an ammonia-based cleaner or oven cleaner following the cleaner manufacturer's instructions.</p> <p>4 After cleaning, replace the side racks and shelves.</p>	<b><i>Oven cleaners are caustic and may permanently stain or damage some surfaces. When using an oven cleaner in a non-self cleaning oven, take care not to let it come in contact with any surface other than the oven interior. If it accidentally does, remove immediately.</i></b>
Side racks	Pre-soak any stubborn, burnt-on soiling, then clean with a solution of mild detergent and hot water and wipe dry with a microfiber cloth. Alternatively, clean these in the dishwasher.	
Oven racks	<p>1 To remove stubborn or 'baked-on' soiling, scrub with a dampened, soap-filled, nonmetal, non-abrasive pad, then wipe dry.</p> <p>2 Apply a chrome cleaner with a damp sponge or cloth following manufacturer instructions.</p> <p>3 Wipe and dry.</p>	<b><i>Do not wash the main oven racks in the dishwasher, immerse them in soapy water, or use oven cleaner on them. Doing so will remove the lubricating grease in the slides, stopping them from running smoothly.</i></b>

# Care and cleaning

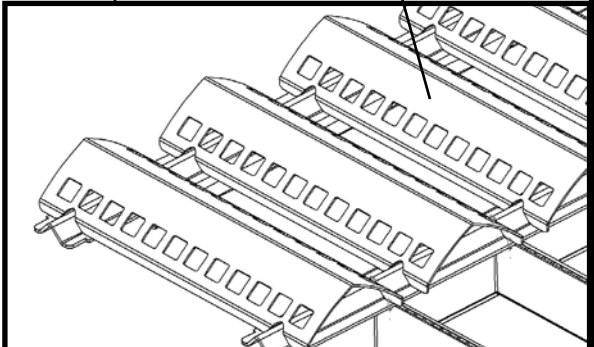
What?	How?	Important!
<b>Oven</b>		
Broil/roast pan and slotted grid	1 Pre-soak any stubborn soiling in a solution of mild detergent and hot water. 2 Wash by hand or in a dishwasher.	
Bake and broil burners (gas ovens)	Do not clean these parts. They self-clean during normal use.	
Broil element (electric ovens)		
Oven door glass (interior)	<ul style="list-style-type: none"> <li>Use a soft cloth and a mixture of warm water and dish washing liquid to remove light soiling. For stubborn stains, try using a ceramic rangetop cleaner or a mixture of baking soda and warm water, then wipe dry with a soft, lint-free cloth.</li> <li>Do not use excessive amounts of cleaning solution as it may seep under the glass causing moisture or staining.</li> </ul>	<b><i>Do not use oven cleaners or any other harsh/abrasive cleaners, cloths, scouring pads, steel wool or sharp metal scrapers to clean the oven door glass. These scratch the glass, which in turn could result in the glass cracking and shattering.</i></b>
Oven door glass (exterior)	Clean using a soft cloth and a mixture of warm water and dish washing liquid or glass cleaner.	
Oven door gasket	Avoid cleaning this part. If you need to remove large food particles off it, proceed as follows:  1 Dampen a sponge with clean hot water.  2 Gently wipe off the soiling, but do not rub.  3 Press a dry towel gently on the gasket to dry.	<ul style="list-style-type: none"> <li><b><i>Do not use any cleaning agent on the gasket.</i></b></li> <li><b><i>The gasket is essential for a good seal. Take care not to rub, displace, or damage it.</i></b></li> </ul>



# Care and cleaning

What?	How?	Important!
<b>Rangetop parts</b>		
Burner caps and base	<p>1 Check that the burner is turned OFF and allow it to cool.</p> <p>2 Lift off the burner cap.</p> <p>3 Wash it in hot soapy water, rinse, and dry.</p> <ul style="list-style-type: none"> <li>• Use a stiff nylon brush or straight-ended paper clip to clear the burner ports.</li> </ul> <p>4 Replace the burner cap correctly. See 'Replacing the burner parts'.</p>	<ul style="list-style-type: none"> <li>• <b>Before replacing the burner parts, check that they are dry. Wet burner parts may result in an irregular flame.</b></li> <li>• <b>Before lighting a burner you have reassembled, check that all of its parts are positioned correctly. Incorrect assembly can cause dangerous irregular flames and ignition problems.</b></li> </ul>
Igniters	<p>1 Check that the burner is turned OFF.</p> <p>2 Clean the igniter gently with a small brush (e.g. old toothbrush) or cotton swab that has been dipped into rubbing alcohol.</p>	<ul style="list-style-type: none"> <li>• <b>The igniters must be kept clean and dry to work correctly. Dirty or wet igniters could cause constant clicking and sparking, even if a flame is present.</b></li> </ul>
Burner grates	<p>1 Wait until the grates have cooled completely.</p> <p>2 Carefully lift the grates off the rangetop and place them on a protected surface.</p> <p>3 To remove stubborn stains, soak the grates in a mixture of clothes washing detergent and water.</p> <p>4 Wash in a mixture of hot water and dish washing liquid, then rinse and allow to dry.</p> <ul style="list-style-type: none"> <li>• The grates are also dishwasher safe.</li> </ul>	<ul style="list-style-type: none"> <li>• <b>Take care, the grates are heavy.</b></li> <li>• <b>Make sure you place a dishtowel or other soft cover on the surface before putting a grate on it.</b></li> </ul>

# Care and cleaning

What?	How?	Important!
<b>Rangetop parts</b>		
Grill grate	<p>1 Check that the grill has been turned off and the grate is still hot.</p> <p>2 Put on barbecue mitts for protection against steam and heat.</p> <p>3 Scrub the grill with a brass bristle barbecue brush dipped frequently into a bowl of warm water. The softened food particles will drop onto the radiant tray below the grate.</p> <p>4 Once the grate has cooled completely, remove it and wash in the sink with hot soapy water.</p> <p>5 Dry with a soft cloth, then replace.</p>	<ul style="list-style-type: none"> <li>• <b><i>The grill grate should be cleaned immediately after use (while it is still hot), so that food particles do not become 'baked-on' and hard to remove.</i></b></li> <li>• <b><i>The grill grate will change color with use. This is normal.</i></b></li> <li>• <b><i>To ensure that you replace the grill grate correctly, see illustrations in section 'Using the grill'.</i></b></li> </ul>
Radiant tray (under grill grate)	<p>1 Wait until the grill has completely cooled.</p> <p>2 Lift off the grill grate.</p> <p>3 Carefully lift out the radiant tray.</p> <p>4 Shake it gently over a sheet of newspaper or waste bin to empty it of ash and food particles.</p> <p>5 Replace the tray.</p> <p>6 Replace the grate.</p>	<ul style="list-style-type: none"> <li>• <b><i>Regular cleaning of the grill radiant tray reduces grease build-up and smoke production when in use.</i></b></li> </ul> <p style="text-align: right;">Radiant Tray</p> 

# Care and cleaning

What?	How?	Important!
<b>Rangetop parts</b>		
Griddle	<ul style="list-style-type: none"> <li>To remove light soiling after each use: <ol style="list-style-type: none"> <li>1 While the griddle is still hot, use a wet cloth and square-edged spatula to clean the griddle of grease and food particles, while pushing the cloth with the spatula.</li> <li>2 Once the griddle has cooled to lukewarm, rub the surface lightly with vegetable oil, then wipe thoroughly with a heavy, coarse cloth.</li> </ol> </li> <li>To remove stubborn, 'baked-on' soiling: <ol style="list-style-type: none"> <li>1 Use a griddle stone following manufacturer's instructions, taking care to avoid the griddle's frame.</li> <li>2 Wash with hot soapy water, rinse and dry.</li> <li>3 Re-season the griddle following instructions in section 'First use'.</li> </ol> </li> </ul>	<ul style="list-style-type: none"> <li><b>Take extreme care while cleaning a hot griddle: wear barbecue mitts and be careful of steam and hot surfaces.</b></li> <li><b>Never flood the hot griddle with cold water: this could cause it to crack or warp.</b></li> <li><b>Do not lift the black griddle frame off the rangetop. The griddle assembly must not be removed.</b></li> <li><b>The griddle will develop a non-stick coating and will darken or discolor in patches with use: this is normal.</b></li> </ul>
Grease drip-pan	<ol style="list-style-type: none"> <li>1 Wait until the grease drip-pan has cooled to a safe temperature to touch, then slide it slightly towards you and lift out. Pull the drip pan handle toward you until it stops. Remove the drip pan.</li> <li>2 Discard grease, then clean the drip-pan with hot water and dish washing liquid. The grease drip-pan is also dish washer-safe.</li> <li>3 Rinse with clean water and allow to dry.</li> <li>4 Replace the clean grease drip-pan.</li> </ol>	<ul style="list-style-type: none"> <li><b>Do not use abrasive cleaners or scouring pads as they may damage the finish.</b></li> </ul>

# Care and cleaning

## Removing and replacing the oven door Important!

- Do not lift the oven door by its handle. Doing so may damage the door.
- Make sure the oven and the door are cool before you begin to remove the door.
- Before removing the door, make sure there is a large, clear, protected surface in the kitchen to rest the door on.
- Take care, the oven door is heavy!

### To remove the oven door

Push Lever Down to  
Open Lever



1 Open the door fully.



2 Open the levers fully on both sides by rotating the levers towards you.



3 Holding the door firmly on both sides, gently close it about halfway.



4 Disengage the hinges and remove the door. Place on a protected surface.



# Care and cleaning

## To re-install the oven door



1 Hold the door firmly in an approximately halfway open position.



2 Insert the hinge tongues into the slots, making sure that the bottom notches on both sides drop into place as shown.



3 Open the door fully and fully close the levers on the left and right hinges up.

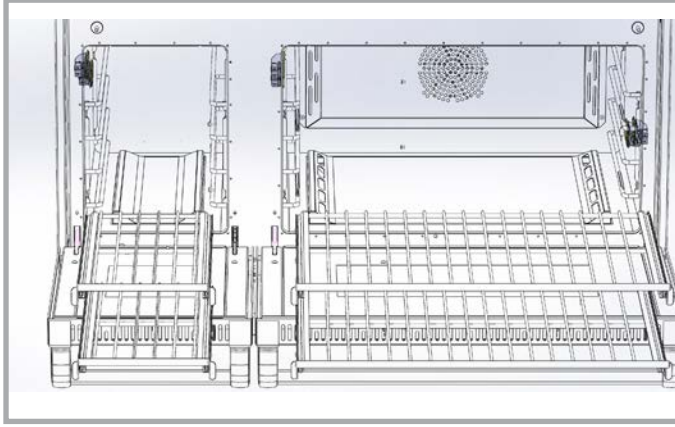


4 Levers on the left and right hinges fully closed upward, as shown, then close the door.

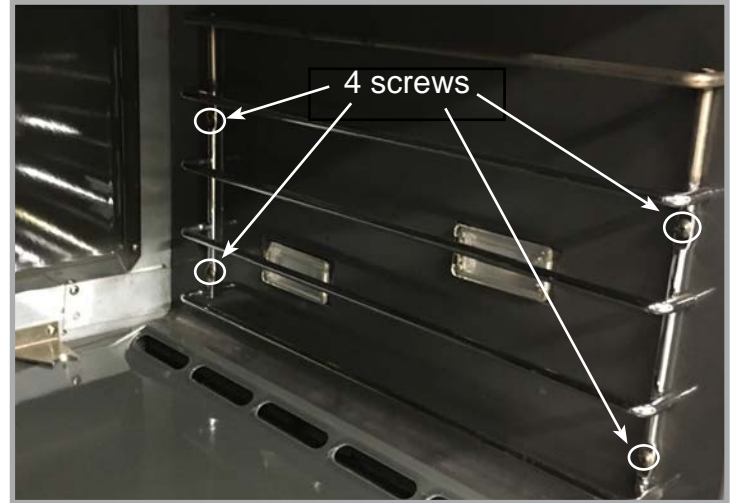
# Care and cleaning

## Removing and replacing the side ladder rack system

### *To remove side racks*



1 Remove any racks first. See section 'Positioning the racks for instructions.



2 Remove the 4 screws that attach the side ladder rack system for the racks to slide into the oven.

### *To replace side racks*



1 Supporting the ladder system with your hand from underneath position the side rack until one hole is aligned.

2 Insert the screw, but don't tighten. Align and insert the remaining screws then tighten all.



# Care and cleaning

## Replacing the burner parts

Important!

When replacing the burners, make sure that the locating pin on the bottom of the brass port ring is properly aligned with the locating pin slot on the top of the burner base. Incorrect alignment will produce a potentially dangerous flame and poor burner performance.



Burner  
Locating Pin  
lines up into  
this notch for  
proper  
placement



Burner  
properly  
placed under  
the grate



Burner not properly  
aligned (see gap)



Burner properly  
aligned (NO gap)

# Care and cleaning

## Replacing the oven light bulb

### Important!

Use a 25 W G9 appliance light bulb for replacement. Do not use a standard light bulb in any oven, the heat will break it.

- 1 Allow the oven (including the lamp cover and the bulb) to cool completely.
- 2 Remove any shelves that may get in the way.
- 3 Remove the door if the lamp will be hard to reach.
- 4 Turn the power supply to the range off at the main fuse or circuit breaker panel. If you don't know how to do this, contact an electrician.

### Important!

Failure to disconnect the range from the power supply may result in death or electrical shock.

- 5 See diagram below for location of oven light bulbs.
- 6 follow step by step instructions on next page for replacing the oven light bulb.



Two oven light bulbs located on the right and left side of the oven

### Remove the lamp cover and turn it counterclockwise to unscrew.

- 6 Remove the faulty bulb and replace with a new 25 W G9 appliance light bulb.
- 7 Replace the lamp cover: turn it clockwise to tighten.
- 8 Turn the power supply to the range back on at the main fuse or circuit breaker panel.



# Care and cleaning

## Replacing the oven light bulb

**Note:** before you start, disconnect power to unit before you start and you'll need Phillips & flat screwdriver.



1. Remove screw as shown.



2. Pull out light carefully. Do not damage wires.



3. Locate screw heads, the screw closer to light holds light bulb, screw closer to wires connects to wires.



4. Loosen screw close to wires to remove light assembly.



5. Picture of Light assembly removed.



6. Carefully install new Light assembly



7. Assemble light on oven opening taking care of not damaging wires.



8. Place back screw as it was before and you are done.

*Note: Turn the power supply to the range back on at the main fuse or circuit breaker panel and check for light to work.*

# Troubleshooting

If you can't find an answer to your problem in the chart below, or if the problem cannot be fixed, you will need technical help. Contact your Authorized Service Center or Customer Care.

Problem	Possible Causes	What to do
<b>Oven</b>		
<b>The oven doesn't work (no heating).</b>	No power supply (oven light and halos do not come on either).	<i>Check that the circuit breaker hasn't tripped and there is no power outage in your area. If there is a power outage, you cannot use the oven until power has been restored.</i>
	No gas supply (gas ovens).	<i>The supply to the house may not be working or there may be an outage. Contact your local gas supplier.</i>
<b>One of the oven lights does not come on, but the oven works.</b>	The light bulb is loose or burned out.	<i>See instructions for 'Replacing the oven light bulb' in section 'Care and cleaning'. Before replacing the bulb, simply ensure that it is secure in its socket.</i>
	The light bulb has burned out.	<i>Replace the bulb. See instructions for 'Replacing the oven light bulb' in section 'Care and cleaning.'</i>
<b>There is a power failure – can I still use the oven?</b>	Power outage in your home or neighborhood.	<i>The oven cannot be used until power is restored.</i>
<b>Condensation around oven (e.g. on control panel or top of oven door.)</b>	Food has high moisture content or local climate (temperature, humidity) is contributing to condensation.	<i>Condensation is normal. You can wipe the drops off the control panel. If there is frequent or excessive condensation, make sure that cabinetry around the range is moisture-proofed.</i>
<b>Steam coming from oven vents at the back of the range.</b>	Moisture from food evaporating during cooking.	<i>This is normal, especially if you are cooking large quantities of food in the oven using the CONVECTION fan.</i>
<b>The oven door won't open.</b>	Obstacle is in the way	<i>Remove item preventing door from opening freely.</i>

# Troubleshooting

Problem	Possible Causes	What to do
<b>Oven</b>		
<b>The oven door won't open.</b>	Obstacle is in the way.	<i>Remove item preventing door from opening freely.</i>
<b>The convection fan does not come on when the CONVECTION button is pushed.</b>	Oven door is open.	<i>Close the oven door.</i>
	Technical fault.	<i>Contact your Authorized Service Center or Customer Care.</i>
<b>Uneven baking.</b>	Oven not properly preheated.	<i>Preheat oven for 10 minutes at 350 degrees F.</i>
	Unsuitable or incorrectly arranged bake-ware.	<i>See 'Oven cooking guidelines' for advice. Close door fully.</i>
<b>Rangetop Burners</b>		
<b>None of the burners, French Top, grill, or griddle will light.</b>	No power supply.	<i>Check that there is no power outage in your area and that the power supply to the range is switched on at the circuit breaker panel.</i>
	No gas.	<i>Check that the gas supply to the house is working. You should hear the gas when you turn a burner on. If you are using bottled gas, check that it is not empty or turned off.</i>
<b>The burner flames are uneven, very large, yellow or yellow-tipped or sooty.</b>	Technical fault: the gas is the wrong type or hasn't been adjusted properly.	<i>Do not use your rangetop burners. Contact your Authorized Service Center or Customer Care.</i>
<b>The igniter keeps clicking (continuous spark) even when a burner has lit.</b>	Dirty or wet igniter(s).	<i>Clean the igniter(s). See 'Care and cleaning' for instructions.</i>

# Troubleshooting

Problem	Possible Causes	What to do
<b>Rangetop Burners</b>		
<p><b>Some burners will not light.</b></p> <p><b>Flames do not burn all around the burner cap.</b></p>	Burner parts or ignitors may be wet, dirty, or misaligned.	<p><i>Check that the burner parts are clean, dry, and correctly assembled. Check that the ignitors are clean and dry. See 'Care and cleaning' for instructions. Check and clear the burner ports.</i></p>
<p><b>There is no clicking when I try to light a burner.</b></p>	The ignitor is dirty or there is a power outage.	<p><i>Clean the ignitor(s). See 'Care and cleaning' for instructions. Check power to the rangetop.</i></p>
<p><b>There is a power failure – can I still use the rangetop burners?</b></p>	Power outage in your area.	<p><i>The rangetop burners can still be used. To light them:</i></p> <p><i>1 Holding a lighted match to the burner port, push in on the control knob and turn counterclockwise to LO.</i></p> <p><i>2 When the flame is burning all the way around the burner, you may adjust the heat.</i></p> <p><b><i>Important!</i></b>  <b><i>If the flame is blown out during a power failure, turn the knob immediately to OFF, as the burner will not automatically relight and gas may escape.</i></b></p>
<p><b>The flames have suddenly gone out.</b></p>	A draft or a spill has extinguished the flame.	<p><i>No action required. The burner will detect this and automatically relight. However, if there has been a large spill, we recommend turning the burners off and cleaning the burners and sump area. See 'Care and cleaning' for instructions.</i></p>



# Troubleshooting

Problem	Possible Causes	What to do
<b>Rangetop Burners</b>		
There is a slight 'extinction pop' or flash after I've turned a rangetop burner off.		<i>This is normal for LP gas and requires no action.</i>
<b>French Top</b>		
For issues related to burner use, heat or flames See "Range-top Burners" troubleshooting section since the French Top is powered by a burner.		<i>See "Rangetop Burners" troubleshooting section.</i>
<b>French Top getting extremely hot.</b>	<p>The French Top is powered by a very high 25,000 BTU burner, and therefore has certain removable pieces for specific cooking uses.</p> <p>Caution when using this cooking surface because of its high performance and use.</p>	<p>1) Remove brass star and round stainless steel star cut out off the French Top when getting a large stock pot to a quick boil.</p> <p>2) Remove just the brass star off the French Top when getting a small stock pot to a quick boil.</p> <p>3) Keep all pieces on when in SIM (simmer) mode. The surface area away from the star in the front can also be used for simmering delicate items or as a warming area.</p>
<b>Griddle</b>		
<b>The surface is discolored in patches.</b>	Oils cooked onto the surface due to repeated use.	<i>This is normal and doesn't affect cooking performance.</i>
<b>There is a power failure – can I still use the griddle?</b>	Power outage in your home or neighborhood.	<i>The griddle cannot be used until power is restored.</i>

# Troubleshooting

Problem	Possible Causes	What to do
<b>Grill</b>		
<b>Flare-ups during grilling.</b>	Fatty cuts of meat.	<i>Minor flare-ups are normal. To minimize them, trim excess fat off meat before grilling.</i>
	Grill grate or radiant tray is not positioned correctly.	<i>Turn the grill off, wait for it to cool, then position grates and radiant tray below correctly. See 'Using the grill' for instructions and illustrations.</i>
<b>There is a power failure – can I still use the grill?</b>	Power outage in your home or neighborhood.	<p><i>The grill can still be used. To light them:</i></p> <p><i>1 Holding a lighted match to the Crossflame patented burner, push in on the control knob and turn counterclockwise to LO.</i></p> <p><i>2 When the flame is burning all the way around the burner, you may adjust the heat.</i></p> <p><b><i>Important!</i></b>  <b><i>If the flame is blown out during a power failure, turn the knob immediately to OFF, as the burner will not automatically relight and gas may escape.</i></b></p>

## Warranty and service

**FULL NINETY (90) DAY COSMETIC WARRANTY:** Caliber Professional Gas Ranges/Rangetops are warranted to be free from cosmetic defects in materials or workmanship (such as scratches on stainless steel, paint/porcelain blemishes, etc.) for a period of ninety (90) days from the date of original retail purchase or closing date for new construction, whichever period is longer. Any defects must be reported to the selling dealer within thirty (30) days from the date of original retail purchase. Caliber uses the highest quality processes and materials commercially available to produce all color finishes; however, slight color variation may be noticed because of the inherent differences in painted parts and porcelain parts as well as differences in kitchen lighting, product locations, and other factors. Therefore, this warranty does not apply to color variation attributable to such factors.

# Warranty and service

**FULL NINETY (90) DAY WARRANTY IN “PROFESSIONAL TRADE” APPLICATIONS:** This warranty applies to installations where the use of the Product exceeds that of normal residential use but does not reasonably experience the heavy use found in commercial cooking establishments (as determined by Caliber). Examples of this type of use include Country Clubs, Community “common” areas, Bed & Breakfasts, Fire Stations, Private Clubs, Churches, Yachts, etc., and other locations where the product is used extensively. Under this warranty, the product, its components and accessories are warranted to be free from defective material or workmanship for a period of ninety (90) days from the date of original retail purchase. Caliber will at its option repair or replace any defective part with the Owner paying for all other costs including freight and labor.

**THREE YEAR FULL WARRANTY:** Caliber Professional Gas Ranges/Rangetops and all of their component parts, except as detailed below are warranted to be free from defective materials or workmanship in normal residential use for a period of three (3) years from the date of original retail purchase or closing date for new construction, whichever period is longer. Caliber agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

**FIVE YEAR LIMITED WARRANTY ON BURNERS:** Any surface burner, griddle burner, grill burner, or oven burner which fails due to defective materials or workmanship (excluding cosmetic failures) in normal household use during the fourth through fifth year from the date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor. This does not include ignition systems, lights, switches, etc.

**TEN YEAR LIMITED WARRANTY ON PORCELAIN:** Any porcelain oven part which corrodes through due to defective materials or workmanship in normal household use during the fourth through the tenth year from the date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor.

**LIMITED LIFETIME WARRANTY:** During the life of the product any stainless steel parts found to be defective in material or workmanship will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor. This warranty excludes surface corrosion or rust, scratches, grease build-up, discoloration, water or atmospheric conditions, or cleaning practices which are part of normal residential use. Defective parts will be repaired or replaced free of charge with the Owner paying all other costs including freight and labor.

**TERMS AND CONDITIONS:** This warranty extends to the original purchaser of the product and applies to products purchased and located in the United States and Canada. The warranty coverage period commences from the original date of purchase and proof of date of purchase is required. In order to activate the warranty coverage term you need to return the “Warranty Card” supplied with each Product. This card (with the attached serial number label) must be promptly returned to Caliber in order to ensure warranty coverage. The warranty applies to the original owner only and may not be transferred; however, the warranty is still valid to the original Owner even if the product is relocated (excluding transit damage). Caliber will not sell, share or otherwise distribute information supplied on the warranty cards. Under the terms of this warranty, service must be performed by a factory authorized Caliber service agent or representative. Service will be provided during normal business hours, and labor performed at overtime or premium rates shall not be covered by this warranty. Owner shall be responsible for proper installation, providing reasonable and necessary maintenance, providing proof of purchase upon request, and making the appliance reasonably accessible for service. The return of the Owner Registration Card is not a condition of warranty coverage. You should, however, return the Owner Registration Card so that Caliber can contact you should any question of safety arise which could affect you.

**WHAT IS NOT COVERED BY THIS WARRANTY:** This warranty shall not apply to damage resulting from shipping, transit, mishandling during installation, abuse, failure to provide reasonable or necessary maintenance, accident, delivery, negligence, natural disaster, fire or water damage, loss of electrical power to the product for any reason, alteration, outdoor use, improper installation, improper operation, unauthorized adjustments or calibrations, dings, dents, scratches, or damages related to the use of harsh cleaning chemicals and acids, or repair or service of the product by anyone other than an authorized Caliber service agency or representative. This warranty excludes use of the product in any outdoor or commercial location such as restaurants, food service or institutional locations (as determined by Caliber).

# Warranty and service

**LIMITATION OF REMEDIES:** LIMITATION OF REMEDIES AND DURATION OF IMPLIED WARRANTY OWNER'S SOLE AND EXCLUSIVE REMEDY FOR A CLAIM OF ANY KIND WITH RESPECT TO THIS PRODUCT SHALL BE THE REMEDIES SET FORTH ABOVE. CALIBER IS NOT RESPONSIBLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGE, INCLUDING BUT NOT LIMITED TO FOOD OR MEDICINE LOSS, DUE TO PRODUCT FAILURE, WHETHER ARISING OUT OF BREACH OF WARRANTY, BREACH OF CONTRACT OR OTHERWISE. ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE APPLICABLE TO THIS PRODUCT ARE LIMITED IN DURATION TO THE PERIOD OF COVERAGE OF THE APPLICABLE EXPRESS WRITTEN LIMITED WARRANTIES SET FORTH ABOVE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Caliber shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty. Some States do not allow limitations on how long an implied warranty lasts, or the exclusions of or limitations on consequential damages. This warranty gives you specific rights and you may have other rights which vary from state to state. This warranty does not cover travel costs to isolated geographic locations of two hours' time both ways or locations only accessible by plane, train, boat, ferry, etc.

**WARRANTY SERVICE:** Warranty service must be first authorized by Caliber and then performed by an authorized service representative during normal business hours. Any non-authorized service costs will not be covered by this warranty. To obtain warranty service, contact your authorized Caliber service agent, or Caliber Appliances, 17812 Metzler Lane, Huntington beach, CA, 92647, (714)-848-1349 during normal PST business hours. Please be prepared to provide the Purchaser's name and address, Dealer name, model and serial number, date of original purchase or closing date for a new construction along with an accurate description of the problem. The Owner is responsible for proper installation, cleaning, providing normal care and maintenance, providing proof of purchase and providing access to the appliance for any service calls.

**IMPORTANT:** Retain proof of original purchase to establish warranty period. Specifications are subject to change without notice.

## Before you call for service or assistance ...

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that: **1)** your product is correctly installed and **2)** you are familiar with its normal operation.

If after checking these points you still need assistance or parts, please refer to the Service & Warranty booklet for warranty details and your nearest Authorized Service Center, Customer Care, or contact us through our website [www.caliberappliances.com](http://www.caliberappliances.com).

## Contact details

For replacement parts or if further help is needed concerning this appliance call: **714-848-1349** or contact us through our website, **[www.caliberappliances.com](http://www.caliberappliances.com)** or write to: **Caliber Appliances, 17812 Metzler Lane, Huntington Beach, CA 92647 USA**

## Product details

Model No. \_\_\_\_\_ Serial No. \_\_\_\_\_

Date of Purchase \_\_\_\_\_ Purchaser \_\_\_\_\_

Dealer \_\_\_\_\_ Address \_\_\_\_\_

City, State Zip \_\_\_\_\_ Country \_\_\_\_\_



## French warnings

### Consignes de sécurité et mises en garde

### **CONSIGNES DE SÉCURITÉ IMPORTANTES**

Pour réduire les risques d'incendie, de décharge électrique, de blessures corporelles ou de dommages lors de l'utilisation de cet appareil, conformez-vous aux consignes de sécurité importantes énumérées ci-dessous:

## MISE EN GARDE!



#### **Risque de décharge électrique**

Avant de retirer une ampoule de four défectueuse, prenez soin d'éteindre l'appareil au niveau du fusible principal ou du disjoncteur. Si vous ne savez pas comment faire, contactez un électricien. N'enlevez pas la grille de la plinthe de protection. En raison de l'accès aux pièces électriques sous tension derrière elle, la grille de la plinthe de protection ne doit être enlevée que par un technicien qualifié. Cet appareil est équipé d'une mise à la terre trois broches ou quatre broches pour vous protéger contre les risques de décharge et doit être branché directement dans une prise de courant mise à la terre. En aucune circonstance ne devez-vous couper ou enlever la broche de mise à la terre de cette fiche. Négliger de suivre cet avis pourrait provoquer une décharge électrique, voire la mort.

## MISE EN GARDE!



#### **Risque de basculement**

Un enfant ou un adulte peut faire basculer cette cuisinière et être tué. Il doit être fixé par une bride antibasculement correctement installée. Voir les instructions d'installation pour plus de détails. S'assurer que le dispositif antibascule est réengagé lorsque la plage est déplacée. Vérifier les fiançailles suivant les étapes décrites ci-dessus. N'utilisez pas l'appareil jusqu'à ce qu'il a été obtenu. Ne pas le faire peut entraîner la mort ou de graves brûlures pour les enfants ou les adultes.

## MISE EN GARDE!



#### **Risque d'incendie**

N'utilisez jamais votre appareil pour chauffer une pièce. Quelqu'un pourrait être blessé ou un incendie pourrait se déclarer. Gardez la zone autour de l'appareil libre de toute matière combustible (par exemple revêtements muraux, rideaux, tentures), essence et autres vapeurs et liquides inflammables. Ne laissez pas la graisse de cuisson ou d'autres matières inflammables s'accumuler dans l'appareil ou dans sa proximité. Ne suspendez jamais un quelconque article (par exemple, linges à vaisselle) sur la poignée du four. Certains tissus peuvent s'enflammer ou fondre à la chaleur. Ne laissez jamais les brûleurs sans surveillance lorsqu'ils sont en service - les débordements produisent de la fumée et des déversements de matières grasses qui peuvent s'enflammer. Assurez-vous que tous les contrôles sont hors tension et que l'appareil est froid avant d'utiliser tout type de produit nettoyant en aérosol sur ou autour de l'appareil. Les produits chimiques contenus dans les produits nettoyants pourraient, en présence de chaleur, s'enflammer ou provoquer la corrosion des parties métalliques. Négliger de suivre cet avis peut entraîner la mort ou des blessures graves.

## French warnings

# MISE EN GARDE!



### Risque d'explosion

Si vous sentez une odeur de gaz, n'utilisez pas l'appareil. Ouvrez une fenêtre ou une porte pour laisser échapper le gaz, puis suivez les instructions indiquées à la page avant la 'Table des matières'. N'utilisez pas d'eau sur les incendies de graisse. Une violente explosion de vapeur pourrait en résulter. Éteignez tous les brûleurs, puis étouffez le feu ou les flammes ou employez des produits chimiques secs ou un extincteur de type à mousse. Ne faites pas chauffer des contenants à aliments non ouverts tels que des boîtes de conserve — l'accumulation de pression pourrait faire exploser le contenant et causer des blessures. Négliger de suivre cet avis pourrait entraîner des blessures ou la mort.

# MISE EN GARDE!



Inhalation

### Risque d'empoisonnement

Ne recouvrez jamais les fentes, trous ou passages de la partie inférieure du four et ne recouvrez jamais la grille en entier ou le plancher du four de matériau comme le papier d'aluminium. Ce faisant, vous pourriez bloquer le débit d'air dans le four et provoquer un empoisonnement au monoxyde de carbone. Une doublure en papier d'aluminium peut aussi piéger la chaleur, provoquant ainsi un incendie. Nettoyez l'appareil avec précaution. Si vous utilisez une éponge ou un chiffon humide pour essuyer les renversements sur une surface de cuisson chaude, faites preuve de vigilance pour éviter tout risque de brûlure par la vapeur. Certains produits nettoyants peuvent produire des vapeurs nocives lorsqu'ils sont appliqués sur une surface brûlante. Suivez les directives de nettoyage du fabricant du produit. N'utilisez jamais cet appareil comme un appareil de chauffage pour chauffer ou réchauffer la pièce. Cela pourrait provoquer une intoxication au monoxyde de carbone et une surchauffe de l'appareil. Négliger de suivre cet avis peut entraîner une intoxication ou la mort.

# MISE EN GARDE!



### Risque de surface brûlante

Les pièces accessibles peuvent devenir brûlantes pendant l'utilisation. Ne touchez pas les brûleurs, les zones à proximité des brûleurs, la grille, la plaque de cuisson, les ramasse-gouttes, les éléments chauffants ou les surfaces intérieures du four — tous ces éléments peuvent être suffisamment chauds pour causer des brûlures, même s'ils sont de foncés. Pendant et après l'utilisation, ne laissez pas les vêtements ou autres matières inflammables entrer en contact avec les éléments de surface ou les zones à proximité, et ne les touchez pas avant qu'ils soient refroidis. Les autres pièces et surfaces de l'appareil peuvent devenir assez chaudes pour causer des brûlures — parmi elles, on retrouve les grilles, la garniture arrière et les événements de four à l'arrière de la table de cuisson, le bord avant, les surfaces adjacentes à la table de cuisson, et la porte du four. N'utilisez que des poignées sèches — des poignées mouillées ou humides sur des surfaces chaudes pourraient provoquer des brûlures de vapeur. Attention que les poignées ne touchent pas les éléments chauffants brûlants. N'utilisez pas de serviette ou chiffon encombrant. Laissez refroidir la graisse chaude avant de tenter de le manipuler. Les fours dotés d'un cycle de nettoyage: durant l'auto-nettoyage, le four atteint des températures plus élevées que lorsqu'il est utilisé pour faire la cuisine. Dans de telles conditions, les surfaces peuvent devenir encore plus chaudes que d'habitude. Gardez les enfants à l'écart. Ne pas vous conformer à cette consigne pourrait provoquer des brûlures et échaudages.

## French warnings

# Consignes de sécurité et mises en garde

## CONSIGNES DE SÉCURITÉ IMPORTANTES

- Lisez toutes les instructions avant d'utiliser l'appareil. Utilisez l'appareil uniquement pour l'usage auquel il est conçu, tel que le décrivent ces instructions.
- Installation appropriée — veillez à ce que votre appareil soit correctement installé et mis à la terre par un technicien qualifié.
- Ne l'utilisez pas s'il est endommagé ou s'il ne fonctionne pas correctement. Si vous avez reçu un produit endommagé, contactez votre revendeur ou votre installateur immédiatement.
- Assurez-vous que l'installateur vous démontre où et comment désactiver l'alimentation à la cuisinière (c.-à-d. l'emplacement du fusible principal ou du disjoncteur) et où et comment désactiver l'approvisionnement en gaz de la cuisinière en cas d'urgence.
- Ne laissez jamais les enfants sans surveillance — ne laissez pas les enfants seuls ou sans surveillance à proximité de l'endroit où l'appareil est utilisé. Ils ne devraient jamais être autorisés à jouer avec l'appareil ou à s'asseoir dessus ou à se tenir sur une partie quelconque de l'appareil.
- Attention — pour des raisons de sécurité, ne rangez pas d'articles d'intérêt pour les enfants dans des armoires au-dessus ou à l'arrière d'une cuisinière — les enfants qui grimperaient sur la cuisinière pour atteindre de tels objets pourraient être gravement blessés.
- Portez des vêtements appropriés — ne portez pas de vêtements amples ou pendants lorsque vous utilisez cet appareil.
- Entretien par l'utilisateur — ne réparez et ne remplacez aucune pièce de cet appareil, sauf si cela est spécifiquement recommandé dans le présent document. Tous les autres travaux doivent être confiés à un technicien qualifié. Les techniciens doivent débrancher l'appareil de l'alimentation électrique avant toute intervention.
- Rangement dans l'appareil et sur celui-ci — ne rangez aucune matière inflammable dans un four ou à proximité des éléments de surface.
- Soyez prudent lors de l'ouverture de la porte du four — laissez l'air chaud ou la vapeur s'échapper avant d'en sortir ou d'y replacer des aliments.
- Veillez à ce que les conduits de ventilation ne soient jamais obstrués.
- Garder les paillasons et largement à l'écart de la base de la cuisinière.
- Mise en place des grilles du four — positionner toujours les grilles à l'endroit désiré pendant que le four est froid (avant le préchauffage). Si une grille devait être retirée alors que le four est chaud, ne laissez pas les poignées ou les mitaines de four entrer en contact avec la base du four chaud ou les éléments de chauffage du four.
- Attention de ne pas nettoyer et de n'utiliser aucun produit de nettoyage sur le joint d'étanchéité du four. Il est indispensable à une bonne étanchéité, ce qui garantit que le four fonctionne efficacement. Il ne faut pas le frotter, l'endommager ou le déplacer.
- N'utilisez pas de nettoyeurs à four, de produits abrasifs ou durs, de cires ou de polis dans un four auto-nettoyant. Aucun nettoyeur pour four commercial, doublure de four, ou revêtement de protection de quelque nature que ce soit ne doit être utilisé dans ou autour de n'importe quelle partie d'un four auto-nettoyant.
- N'utilisez pas de savon ou de nettoyeurs abrasifs, tampons à récurer ou racloirs métalliques tranchants pour nettoyer la vitre de la porte du four, car ces articles érafleraient la surface, ce qui pourrait faire éclater la vitre.
- Ne vous assoyez pas et ne vous tenez jamais debout sur la porte du four et ne placez jamais un objet lourd dessus — cela pourrait entraîner des blessures.
- Soyez prudent lorsque vous désirez atteindre des objets entreposés dans des armoires au-dessus de l'appareil.

# French warnings

- Manipulation sécuritaire des aliments: ne laissez la nourriture dans le four que pendant une durée aussi courte que possible avant et après la cuisson. Ainsi, vous éviterez la contamination par des organismes qui peuvent causer des intoxications alimentaires. Soyez particulièrement vigilant par temps chaud.
- Ne nettoyez que les pièces répertoriées dans ce manuel.
- N'utilisez pas un nettoyeur à vapeur pour nettoyer une quelconque partie de l'appareil.
- N'obstruez pas le flux d'air de combustion et la ventilation de l'appareil.
- Avant l'auto-nettoyage du four — retirez les grilles du four, les grilles latérales, la lèchefrite et tous les autres ustensiles de cuisine et essuyez tout important déversement d'aliment ou dépôts de graisse.
- Avant l'auto nettoyage du four - assurez-vous de déplacer vos oiseaux de compagnie dans une autre pièce fermée et bien aérée. Certains oiseaux de compagnie sont extrêmement sensibles à la fumée dégagée lors d'un cycle d'auto-nettoyage, et risquent de mourir s'ils restent dans la même pièce que la cuisinière durant un tel cycle.
- N'utilisez pas d'ustensile de cuisson sur le gril ou la plaque de cuisson.
- Le couvercle supérieur doit être retiré lorsque le gril ou plaque de cuisson est en marche.
- Lorsque vous utilisez le gril ou plaque de cuisson, assurez-vous que le ramasse-gouttes est en place — son absence durant l'utilisation pourrait endommager le câblage ou les composantes.
- Le(s) four(s), grilles et plaque de cuisson de votre cuisinière ne peuvent pas être utilisés en cas de panne de courant. N'essayez pas de les faire fonctionner en cas de panne de courant.
- N'utilisez jamais de papier d'aluminium pour recouvrir une quelconque partie du four ou de la table de cuisson. La chaleur risquerait d'y rester prise au piège. Cette chaleur emprisonnée pourrait affecter la performance de cuisson et endommager la finition du four ou des parties de la table de cuisson.
- Ne placez pas de vaisselle, de plateaux, d'eau ou de glace directement sur le plancher du four pendant la cuisson, car cela sera endommagerait de façon irréversible le ni en émail de porcelaine.
- Pour des raisons de sécurité, la taille de la flamme du brûleur de cuisson doit être ajustée de sorte qu'elle ne dépasse pas le bord de la casserole.
- Utilisez des casseroles de format et de fabrication appropriés au le type de cuisson. Cet appareil est équipé de brûleurs de différentes tailles. Les casseroles doivent être adaptées à la taille du brûleur. Choisissez des casseroles à fond plat, assez grandes pour couvrir les flammes du brûleur. L'utilisation d'ustensiles de cuisson de trop petite taille expose une portion des flammes du brûleur à un contact direct, qui risque alors d'enflammer vos vêtements. De plus, l'utilisation d'ustensiles adaptés à l'élément chauffant améliore le rendement de l'appareil.
- Doublures de protection — n'utilisez pas d'aluminium pour doubler le fond d'un ramasse-gouttes ou du four.
- Casseroles émaillées — seuls certains types de casseroles en verre, verre/céramique, terre cuite ou autres matériaux émaillés peuvent être utilisés pour la cuisson sans risquer d'être endommagés par les changements de température soudains.
- Tournez les poignées des ustensiles vers l'intérieur, en veillant à ce qu'elles ne soient pas placées au-dessus des éléments de surface adjacents - Pour réduire les risques de brûleur d'inflammation des matériaux inflammables et de déversement résultant d'un contact accidentel avec les ustensiles, tournez leur poignée vers l'intérieur, en veillant à ce qu'elle ne soit pas placée au-dessus des éléments de surface adjacents.
- Le gouverneur de la Californie est tenu de publier une liste de substances connues de l'État de Californie comme pouvant causer le cancer ou des malformations congénitales et oblige les entreprises à mettre en garde les clients potentiels de l'exposition à de telles substances. *AVERTISSEMENT: Ce produit émet des gaz d'échappement contenant des produits chimiques connus de l'état de Californie comme pouvant causer le cancer, des malformations congénitales et d'autres dangers pour la reproduction. Pour réduire les risques que présentent ces produits chimiques, assurez-vous cet appareil est installé, exploité et entretenu conformément aux instructions du fabricant.*







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