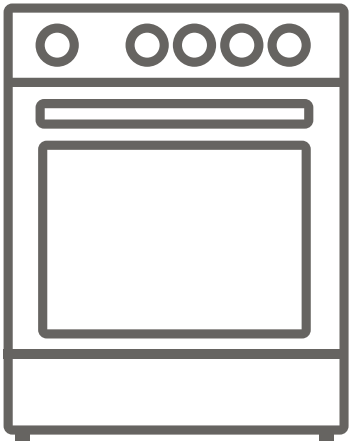
element™

EN

20-Inch Electric Range



EER204MSCW
EER204MSCB
EER204MSCS

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Thank you for choosing this product.
This User Manual contains important safety information and instructions on the operation and maintenance of your appliance.
Please take the time to read this User Manual before using your appliance and keep this book for future reference.

Icon	Type	Meaning
	**WARNING**	Serious injury or death risk
	**RISK OF ELECTRIC SHOCK**	Dangerous voltage risk
	**FIRE**	Warning: Risk of fire / flammable materials
	**CAUTION**	Injury or property damage risk
	**IMPORTANT / NOTE**	Operating the system correctly

1. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using this appliance.
- This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.
- Do not attempt to install or operate your appliance until you have read the safety precautions in this manual. Safety items throughout this manual are labeled with a WARNING or CAUTION statement based on the risk type.
- Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised with installing, maintaining, or operating your appliance.

DEFINITIONS

⚠ **WARNING:** This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

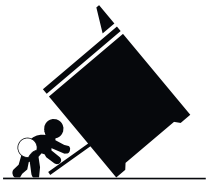
⚠ **WARNING:** Indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.

⚠ **CAUTION:** Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

IMPORTANT: Indicates installation, operation, maintenance, or valuable information that is not hazard related.

NOTE: Indicates a short, informal reference something written down to assist the memory or for future reference

⚠ WARNING:



Tip Over Hazard

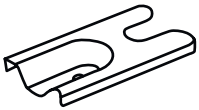
•A child or adult can tip the range and be killed.

•Verify the anti-tip device has been installed to floor or wall.

- Ensure the anti-tip device is re-engaged to floor or wall when the range is moved.
- Do not operate the range without the anti-tip device in place and engaged.
- Failure to follow these instructions can result in death or serious burns to children and adults.

•





To check if the anti-tip bracket is installed properly, use both arms to grasp the rear edge of the range back. Carefully attempt to tilt range forward.

• When properly installed, the range should not tilt forward.

• Refer to the anti-tip bracket installation instructions supplied with your range for proper installation.

1.1 UNPACKING AND INSTALLATION

⚠ WARNING: Product label is on the front of the oven

IMPORTANT: Read and follow the below instructions and precautions for unpacking, installing, and servicing your appliance:

• Remove all tape and packaging before using the appliance. Destroy the carton and plastic bags after unpacking the appliance.

Never allow children to play with packaging material. Do not remove the wiring label and other literature attached to the appliance. Do not remove model/serial number plate.

- Cold temperatures can damage the electronic control. When using this appliance for the first time, or when the appliance has not been used for an extended period of time, be sure the appliance has been in temperatures above 32ºF (0ºC) for at least 3 hours before turning on the power to the appliance.
- Never modify or alter the construction of the appliance by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the appliance.
- Be sure to have an appropriate foam-type fire extinguisher available, visible, and easily acces-sible located near the appliance.

1.2 GROUNDING INSTRUCTIONS

⚠ **WARNING:** Avoid fire hazard or electrical shock. Failure to follow this warning may cause serious injury, fire, or death.

- Do not use an adapter plug, use an extension cord, or remove grounding prong from the power cord. Failure to follow this warning may cause serious injury, fire, or death.
- Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician. In the United States, install in accor-dance with the National Fuel Gas Code ANSI Z223.1/NPFA No. 54, latest edition and National Electrical Code NFPA No. 70 latest edition, and local electrical code requirements. In Canada, install in accordance with CAN/CGA B149.1 and

CAN/CGA B149.2 and CSA Standard C22.1, Canadian Electrical code, Part 1-latest editions and local electrical code requirements. Install only per installation instructions provided in the litera-ture package for this appliance.

• For personal safety, this appliance must be properly grounded. For maximum safety, the power cord must be securely connected to an electrical outlet or junction box that is the correct voltage, is correctly polarized and properly grounded, and protected by a circuit breaker in accordance with local codes.

- It is the personal responsibility of the consumer to have the appropriate outlet or junction box with the correct, properly grounded wall receptacle installed by a qualified electrician. It is the responsibility and obligation of the consumer to contact a qualified installer to assure that the electrical installation is adequate and is in conformance with all local codes and ordinances.
- See the installation instructions packaged with this appliance for complete installation and grounding instructions.

⚠ **WARNING:** Storage in or on the appliance: flammable materials should not be stored in an oven or microwave, near surface burners or elements, or in the storage or warmer drawer (if equipped). This includes paper, plastic, and cloth items, such as cookbooks, plastic ware, and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance.

- Do not leave children alone - Children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance, including the storage drawer, lower broiler drawer, warmer

drawer, or lower double oven.

- Do not store items of interest to children in the cabinets above the appliance or on the back-guards of ranges. Children climbing on or near the appliance to reach items could be seriously injured.
- Do not allow children to climb or play around the appliance. The weight of a child on an open over door may cause the appliance to tip, resulting in serious burns or other injury. An open drawer when hot may cause burns.
- Stepping, leaning, or sitting on the door or drawers of this appliance can result in serious injuries and also cause damage to the appliance.
- Never cover any slots, holes or passages in the oven bottom or cover and entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

⚠ **WARNING:** Do not use oven or warmer drawer (if equipped) for storage.

- Never use your appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

⚠ **CAUTION:** When heating fat or grease, watch it closely. Grease may catch fire if it becomes too hot. Do not use water or flour on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher. Cover the fire with a pan lid or use baking soda.

- Use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam.
- Do not let potholders touch hot cooking areas. Do not use towels or other bulky cloths.

• Do not heat unopened food containers - Build-up of pressure may cause container to burst and result in injury.

• Wear proper apparel - Loose-fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact hot surfaces.

⚠ **CAUTION:** Do not touch surface burners or elements, areas near these burners or elements, interior surfaces of the oven, or the warmer drawer (if equipped). Surface burners and elements may be hot even though they appear cool. Areas near surface burners and elements may become hot enough to cause burns.

- During and after use, do not touch, or let clothing or other flammable materials touch these areas until they are cool. These areas may include the cooktop, surfaces facing the cooktop, oven vent areas, oven door, and oven window.
  Do not attempt to operate the appliance during a power failure. If the power fails, always turn off the appliance. If the appliance is not turned off and the power resumes, electric surface elements may resume operation when power is restored. Once the power resumes, reset the clock and the oven function.

1.3 USING YOUR RADIANT COOKTOP

- Know which knob or key controls each surface heating area. Place cookware with food on the cooking area before turning it on. Turn the cooking area off before removing the cookware.
- Cookware handles should be turned inward and not extend over adjacent surface elements — To reduce

the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the cookware should be positioned so that it is turned inward, and does not extend over other cooking areas.

- Use proper pan size - This appliance is equipped with one or more surface units of different sizes. Select cookware with flat bottoms that match the surface unit size. Using the proper cookware on the cooking area will improve efficiency.
- Make sure reflector pans or drip bowl are in place — Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Glazed cooking utensils - Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature. Check the manufacturers recommendations for cooktop use.
- Improper cookware may break due to sudden changes in temperature. Check the cookware manufacturer's recommendations for cooktop use. Never leave surface elements unattended. Boil-overs may cause smoking and greasy spills that may ignite. A pan that has boiled dry could be damaged and may damage the cooktop.
- The searing grill is not designed for use on the cooktop. Doing so may result in a fire.
- When you are flaming foods under a ventilating hood, turn on the fan.

1.4 GLASS AND CERAMIC COOKTOPS

- Do not clean or operate a broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Clean cooktop glass with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce harmful fumes if applied to a hot surface. Avoid scratching the cooktop glass with sharp objects.

1.5 USING YOUR OVEN

- Protective liners - Do not use aluminum foil, after-market oven liners, or any other materials or devices to line oven bottom, oven racks, or any other part of the appliance. Only use aluminum as recommended for baking, such as lining cookware or as a cover placed on food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire or a short circuit.
- Use care when opening oven door, lower oven door, or warmer drawer (some models). Stand to the side of the appliance when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- Keep oven vent ducts unobstructed. Touching surfaces in this area when the oven is on may cause severe burns. Do not place plastic or heat-sensitive items on or near the oven vent. These items can melt or ignite.
- Placement of oven racks - Always place oven racks in desired location while oven is cool. If rack must

be moved while oven is hot, do not let potholder contact hot burner or element in oven. Use potholders and grasp the rack with both hands to reposition. Remove all cookware and utensils before moving the rack. Do not use a broiler pan without its insert. Broiler pans and inserts allow dripping fat to drain away from the high heat of the broiler. Do not cover the broiler insert with aluminum

• Do not cook food on the oven bottom. Always cook in proper cookware and always use the oven racks.

1.6 CLEANING YOUR APPLIANCE

⚠ **CAUTION:** Before manually cleaning any part of the appli-ance, be sure all controls are turned off and the appliance, is cool. Cleaning a hot appliance can cause burns.

- Clean the appliance regularly to keep all parts free of grease that could catch fire. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire.
- Always follow the manufacturer's recommended directions for use of kitchen cleaners and aerosols. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.
- Clean ventilating hoods frequently - Grease should not be allowed to accumulate on hood or filter. Follow the manufacturer's instructions for cleaning vent hoods.
-

1.7 SERVICE AND MAINTENANCE

- Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician. This reduces the risk of personal injury and damage to the appliance.
- Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand.
- Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the appliance at the circuit breaker or fuse box in case of an emergency.
- Remove the oven door from any unused oven if it is to be stored or discarded.
- Do not touch a hot oven light bulb with a damp cloth. Doing so could cause the bulb to break. Handle halogen lights (if equipped) with paper towels or soft gloves. Disconnect the appliance or shut off the power to the appliance before removing and replacing the bulb.

2. INSTALLATION AND PREPARATION FOR USE

IMPORTANT: Save for the local electrical inspector's use.

WARNING : This appliance must be installed by an authorised service person or qualified technician, according to the instructions in this guide and in compliance with the current local regulations.

- Incorrect installation may cause harm and damage, for which the manufacturer accepts no responsibility and the warranty will not be valid.
- Prior to installation, ensure that the local distribution conditions (electricity voltage and frequency and/or nature of the gas and gas pressure) and the adjustments of the appliance are compatible. The adjustment conditions for this appliance are stated on the label.
- The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.).
- If the product contains removable shelf guides (wire racks) and the user manual includes recipes like yoghurt, the wire racks shall be removed and the oven operated in the defined cooking mode. Removal of the Wire Shelf information is included in the CLEANING AND MAINTENANCE section.

2.1 INSTRUCTIONS FOR THE INSTALLER

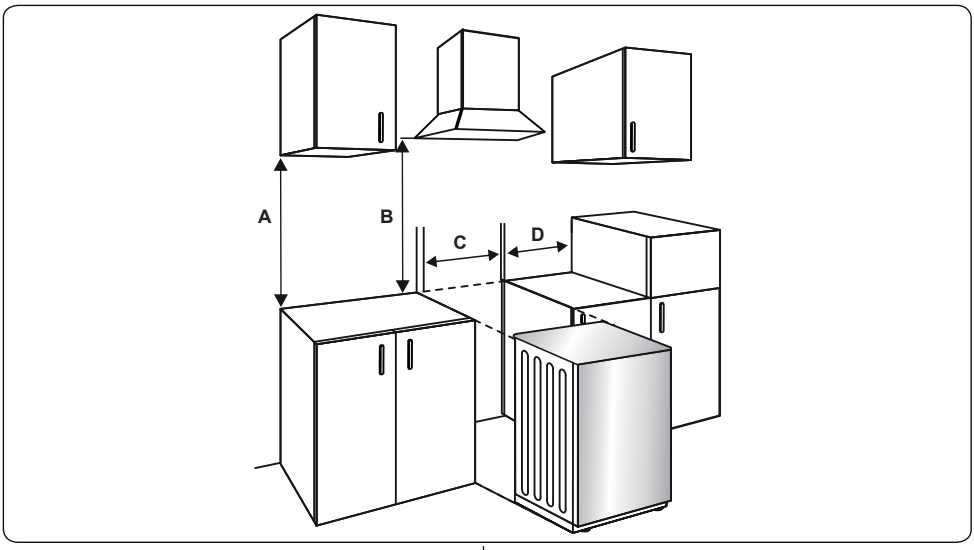
General Instructions

- After removing the packaging material from the appliance and its accessories, ensure that the appliance is not damaged. If you suspect any damage, do not use it and contact an authorized service person or qualified technician immediately.
- Make sure that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which may catch fire.
- The worktop and furniture surrounding the appliance must be made of materials resistant to temperatures above 215°F.
-
- The appliance should not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer
- The appliance can be placed close to other furniture on condition that, in the area where the appliance is set up, the furniture's height does not exceed the height of the cooktop.
- To eliminate the risk of burns or fire when reaching over hot surface elements, cabinet storage space above the cooktop should be avoided. If cabinet storage space is to be provided above cooktop, the risk can be reduced by installing a range hood that protrudes at least 5" (127 mm) beyond the front of the cabinets. Cabinets installed above a cooktop may be no deeper than 13" (330 mm).

Installation of the Cooker

- If the kitchen furniture is higher than the cooktop, the kitchen furniture must be at least 10 cm away from the sides of appliance for air circulation.
- If a cooker hood or cupboard is to be installed above the appliance, the safety distance between cooktop and any cupboard/cooker hood should be as shown below.

A (inch) Cupboard	16,5
B (inch) Cooker Hood	25,5/27,5
C (inch)	Product Width
D (inch)	1,9



Prepare for Electrical Connection

• Effective January 1, 1996 the National Electric Code requires that new construction (not existing) utilize a 4-conductor connection to an electric range. When installing an electric range in new construction follow Steps 3 and 5 for 4-wire connection.

• Use only a 3-conductor or a 4-conductor UL-listed range cord. These cords may be provided with ring terminals on wire and a strain relief device.

• A range cord rated at 40 amps with 125/250 minimum volt range is required. A 50 amp range cord is not recommended but if used, it should be marked for use with nominal 13⁄8″ diameter connection openings. Care should be taken to center the cable and strain relief within the knockout hole to keep the edge from damaging the cable.

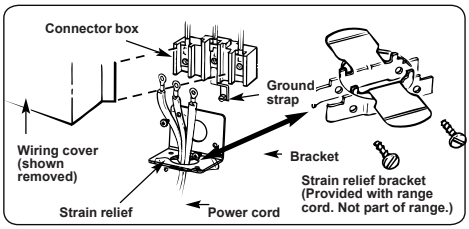
NOTE: A 4-conductor cord is to be used when the appliance is installed in a mobile home or when local codes do not permit grounding through the neutral. If conduit is being used, go to Step 6 or 7.

Power Cord Strain Relief Installation

• Only a 4-conductor power-supply cord kit rated 240 volts, 40 amperes and marked for use with ranges must be used.

• Assemble the strain relief in the hole. Insert the power cord through the strain relief and tighten. Allow enough slack to easily attach the cord terminals to the connector block. If tabs are present at the end of the winged strain relief, they can be removed for better fit.

NOTE: Do not install the power cord without a strain relief. The strain relief bracket should be installed before reinstalling the rear range wiring cover.

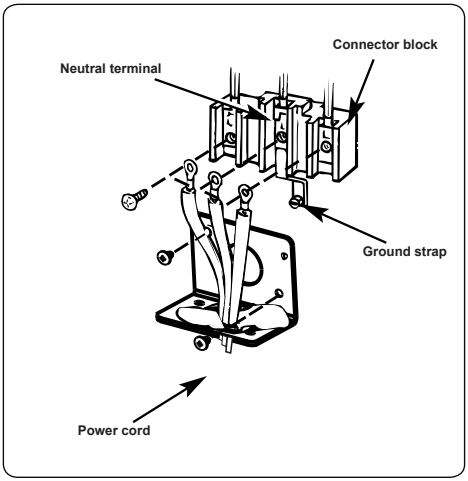


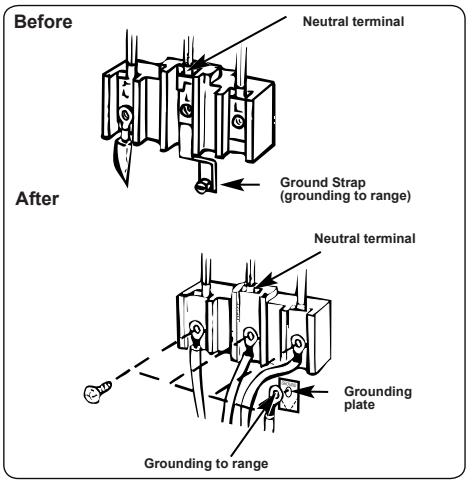
3-Wire Power Cord Installation

WARNING: The neutral or ground wire of the power cord must be connected to the neutral terminal located in the center of the connector block. The power leads must be connected to the outside (brass colored) terminals.

• Remove the 3 wire terminal screws from the connector block. Insert screws through each power cord terminal ring and into the connector block until the screws engage the nuts. Be certain that the center wire is connected to the center screw of the connector block. Tighten screws securely.

• Do NOT remove ground strap connection.





4-Wire Power Cord Installation

WARNING: The neutral wire of the supply circuit is connected to the neutral terminal located in the center of the connector block. The power leads must be connected to the outside (brass colored) terminals. The 4th grounding lead must be connected to the frame of the range with the grounding plate and grounding screw.

a) Remove the 3 screws from the connector block.

b) Remove the grounding screw and strap from the connector block middle location and the screw connection to the frame of the range.

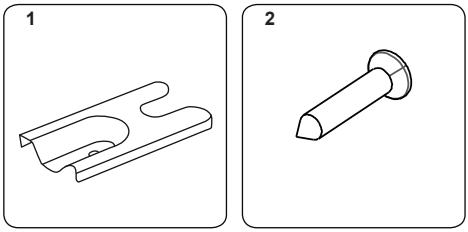
c) Insert screws through each power cord terminal ring and into connector block until screw engages nut. Be certain that the center wire is connected to the center screw of the connector block. Tighten screws securely.

d) Attach ground wire to the frame of the range.

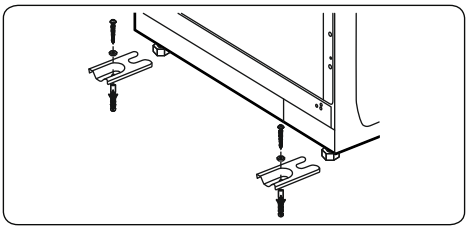
CAUTION: The product label is on the front of the oven

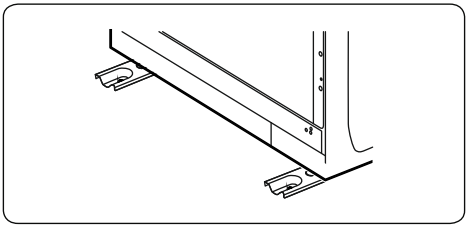
CAUTION: Risk of Electric Shock. If the cord or plug becomes damaged, disconnect the appliance from the power supply and replace only with a cord or plug of the same type.

2.2 ANTI-TILTING KIT



The document bag contains an anti-tilting kit. Loosely attach the anti-tilting bracket (1) to the ground using the screw (2) and wall plug (3) as shown in the figure below. Push the appliance towards the bracket making sure that the anti-tilting bracket is inserted into the foot on the appliance.

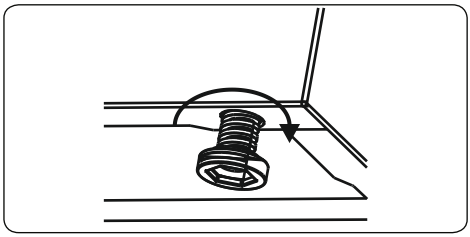




2.3 ADJUSTING THE FEET

• Your product stands on four adjustable feet. For safe operation, it is important that your appliance is correctly balanced. Make sure the appliance is level prior to cooking. To increase the height of the appliance, turn the feet counterclockwise. To decrease the height of the appliance, turn the feet clockwise.

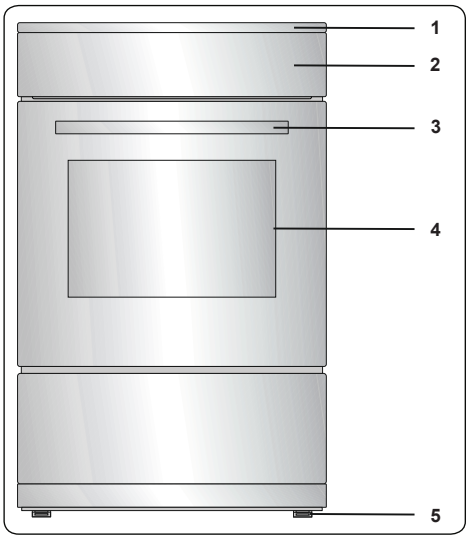
• It is possible to raise the height of the appliance up to 30 mm by adjusting the feet. The appliance is heavy and we recommend that a minimum of 2 people lift it. Never drag the appliance.



3. PRODUCT FEATURES

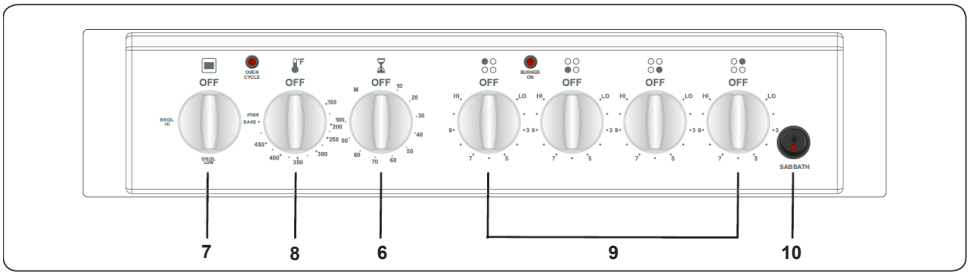
Important: Specifications for the product vary and the appearance of your appliance may differ from that shown in the figures below.

List of Components



1. Cooktop
2. Control Panel
3. Oven Door Handle
4. Oven Door
5. Adjustable Feet

Control Panel



6. Timer
7. Oven Function Control Knob
8. Oven Thermostat Knob
9. Hob Control Knob
10. Button (Sabbath Mode)

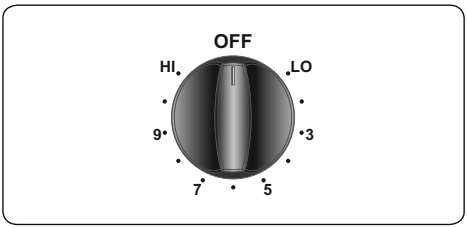
4. USE OF PRODUCT

4.1 HOB CONTROLS

Ceramic Heater

• The ceramic heater is controlled by a 6 position knob.

• The ceramic heater is operated by turning the control knob to the required setting. Near each control knob is a symbol which indicates the heater that is controlled by that knob. The on/off light on the control panel will show if any of the ceramic heaters are in use.



Knob Position	Function
0	Off position
LO	Keep warm position
3-5	Heating position at low heat
7-9 HI	Cooking, roasting and boiling position

Important: The knob rotation direction may differ according to the product specification.

Residual Heat Indicator (if available)

• After using the hob there will be heat stored in the vitroceramic glass called residual heat. If the residual heat level is greater than +140ºF, the residual heat indicator will be active for the cooking zone which is above this temperature.

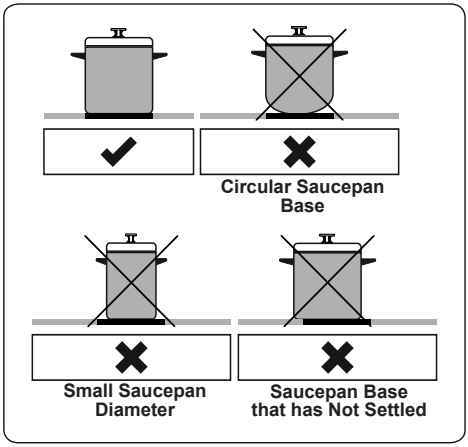
• If the power supply to the hob is disconnected while the residual heat indicator is on, the warning light will flash when the power is reconnected. The display will flash until the residual heat has decreased or until one of the cooking zones is activated.

Hints and Tips

Important: When ceramic heaters are operated in higher heat settings, the heated areas may be seen switching on and off. This is due to a safety device which prevents the glass from overheating. This is normal at high temperatures, causing no damage to the hob and little delay in cooking times.

WARNING:

- Never operate the hob without pans on the cooking zone.
- Use only flat saucepans with a sufficiently thick base.
- Make sure the bottom of the pan is dry before placing it on the hob.
- While the cooking zone is in operation, it is important to ensure that the pan is centred correctly above the zone.
- In order to conserve energy, never use a pan with a different diameter to the hotplate being used.



- Do not use pans with rough bottoms since these can scratch the glass ceramic surface.
- If possible, always place lids on the pans.
- The temperature of accessible parts may become high while the appliance is operating. Keep children and animals well away from the hob during operation and until it has fully cooled after operation.
- If you notice a crack on the cooktop, it must be switched off immediately and replaced by authorized service personnel.

4.2 OVEN CONTROLS

Oven Function Control Knob

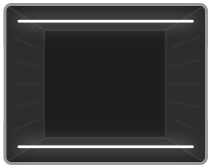
Turn the knob to the corresponding symbol of the desired cooking function. For the details of different functions see ´Oven Functions`.

Oven Thermostat Knob

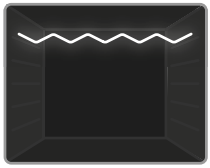
After selecting a cooking function, turn this knob to set the desired temperature. The oven thermostat light will illuminate whenever the thermostat is in operation to heat up the oven or maintain the temperature.

Oven Functions

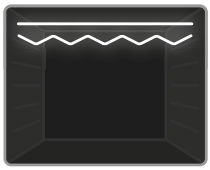
* The functions of your oven may be different due to the model of your product.



Bake: The oven's thermostat and warning lights will switch on, and the lower and upper heating elements will start operating. The static cooking function emits heat, ensuring even cooking of food. This is ideal for making pastries, cakes, baked pasta, lasagne and pizza. Preheating the oven for 10 minutes is recommended and it is best to use only one shelf at a time in this function.



Broil Low: The oven's thermostat and warning lights will switch on, and the grill heating element will start operating. This function is used for grilling and toasting food on the upper shelves of the oven. Lightly brush the wire grid with oil to stop food sticking and place food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat. It is recommended that you preheat the oven for about 10 minutes.



Broil High: The oven's thermostat and warning lights will switch on, and the grill and upper heating elements will start operating. This function is used for faster grilling and for grilling food with a larger surface area, such as meat. Use the upper shelves of the oven. Lightly brush the wire grid with oil to stop food sticking and place food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat. It is recommended that you preheat the oven for about 10 minutes.

4.3 SLOW COOKING CHART

Red Meat	Portion of Food	Low Temperature (200 °F)
Beef Brisket	1800-2200 g	8-10 Hour
Beef Shank	1000-1500 g	7-8 Hour
Asado Beef Ribs	1350-1800 g	8-9 Hour
Bone-in Lamb Rump	2000 g	6-8 Hour
Lamb Shank	1350- 1800 g	6-8 Hour
Lamb Chops	1350- 1800 g	4-6 Hour
Poultry meat		
Whole Chicken	1350- 1800 g	4-5 Hour
Chicken Breast	900-1200 g	2-3 Hour
Bone-in Chicken Rump	1350- 1800 g	4-5 Hour
Duck Breast	900-1200 g	6-8 Hour
Whole Duck	1800-2200 g	8-10 Hour
Seafood		
Salmon	600-900 g	1 Hour
Flounder	600-900 g	1 Hour
Vegetables		
Artichoke	Unsliced	4-5 Hour
Broccoli	Sliced	2-3 Hour
Cauliflower	Sliced	4-5 Hour
Zucchini	Sliced	4-5 Hour
Sweet Patato	Unsliced	6-8 Hour
Legumes		
Chickpeas		10-12 Hour
Beans		10-12 Hour
Shell Beans		10-12 Hour
Kinoa		2-3 Hour

Cooking times may vary depending on the slow cooking equipment used.

4.4 USE OF THE MECHANICAL TIMER

Function Description	
M	Manual operation
0.....100	Operating by adjusting the timer

Manual operation

When you set the timer button to the "**M**" position, you will be able to continuously run your oven. When you set the timer button to the "**0**" position, the oven will not operate.

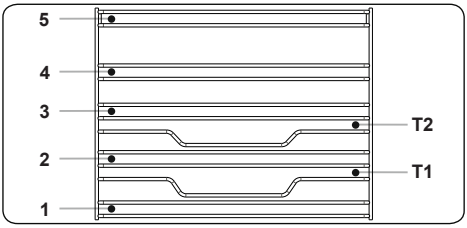
Operating by adjusting the timer

Set the desired cooking time by turning the timer knob to between 0 and 100 minutes. When the timer reaches zero, the oven will automatically switch off and an audible warning will sound.

4.5 ACCESSORIES

The EasyFix Wire Rack

Clean the accessories thoroughly with warm water, detergent and a soft clean cloth on first use.



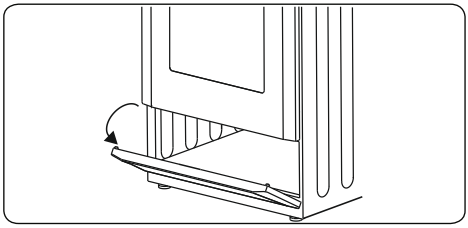
- Insert the accessory to the correct position inside the oven.
- Allow at least a 1 cm space between the fan cover and accessories.
- Take care removing cookware and/or accessories out of the oven. Hot meals or accessories can cause burns.
- The accessories may deform with heat. Once they have cooled down, they will recover their original appearance and performance.
- Trays and wire grids can be positioned on any level from 1 to 5.
- Telescopic rails can be positioned on levels T1, T2, 3, 4, 5.
- Level 3 is recommended for single level cooking.
- Level T2 is recommended for single level cooking with the telescopic rails.
- The turnspit wire grid must be positioned on Level 3.
- Level T2 is used for the turnspit wire grid positioning with telescopic rails.

****Accessories may vary depending on the model purchased.

The Flap Drawer

Your appliance includes a drawer for storing accessories such as trays, shelves, grids, or small pots and pans.

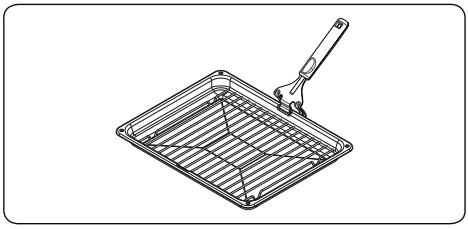
WARNING: The inner surface of the drawer may become hot during use. Do not store any food, plastic or flammable materials in the drawer.



The Broil Pan and Handle Set

The broil pan set is best used for broiling steaks and similar foods.

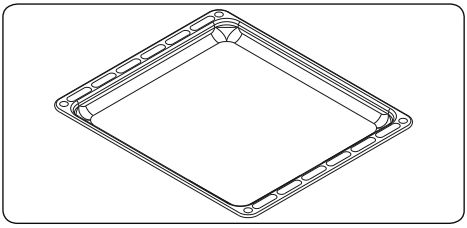
WARNING: The broil pan has a detachable handle. Make sure when using the broil pan handle that it is centralized and secure, as shown in the figure. Do not leave the handle in position while broiling is in operation.



The Shallow Tray

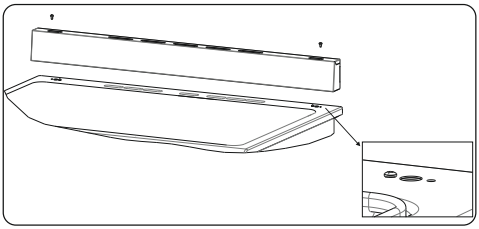
• The shallow tray is best used for baking pastries.

• Put the tray into any rack and push it to the end to make sure it is correctly placed.



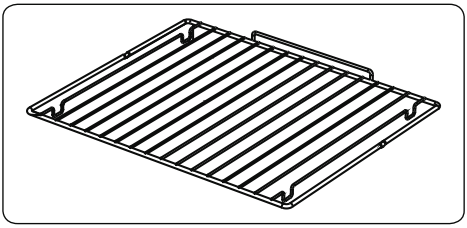
The Splashback

The splashback is attached to the cooktop with two screws.



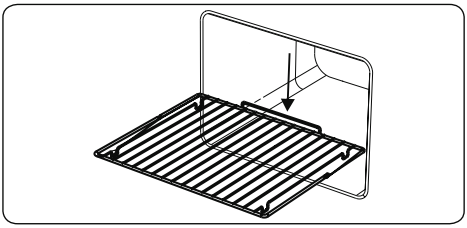
The Wire Grid

The wire grid is best used for grilling or for processing food in oven-friendly containers.



WARNING

Place the grid to any corresponding rack in the oven cavity correctly and push it to the end.



Sabbath Function

SABBATH

The Sabbath function is designed for use during sacred Sabbath days. There is one Sabbath heating element in the oven cavity.This function is controlled using the Sabbath buttons on the control panel. When you start the Sabbath function, the relevant button will illuminate as a red light. When this function is in operation, the central oven temperature will be around 200 °F. The oven lamp will not be operable when this function is in use.

5. CLEANING AND MAINTENANCE

5.1 CLEANING

WARNING: Switch off the appliance and allow it to cool before cleaning is to be carried out.

General Instructions

- Check whether the cleaning materials are appropriate and recommended by the manufacturer before use on your appliance.
- Use cream cleaners or liquid cleaners that do not contain particles. Do not use caustic (corrosive) creams, abrasive cleaning powders, rough wire wool or hard tools as they may damage the cooker surfaces.

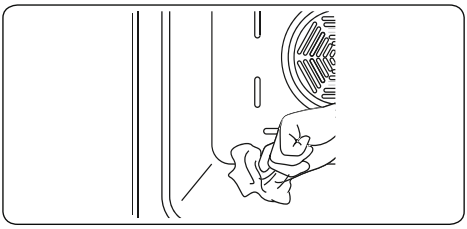
Do not use cleaners that contain particles, as they may scratch the glass, enamelled and/or painted parts of your appliance.

- Should any liquids overflow, clean them immediately to avoid parts becoming damaged.

Do not use steam cleaners for cleaning any part of the appliance.

Cleaning the Inside of the Oven

- The inside of enamelled ovens are best cleaned while the oven is warm.
- Wipe the oven with a soft cloth soaked in soapy water after each use. Then, wipe the oven over again with a wet cloth and dry it.
- You may need to use a liquid cleaning material occasionally to completely clean the oven.



Cleaning the Ceramic Glass

Ceramic glass can hold heavy utensils but may be broken if it is hit with a sharp object.

WARNING : Ceramic Cooktops - if the surface is cracked, to avoid the possibility of an electric shock, switch off the appliance and call for service.

- Use a cream or liquid cleaner to clean the vitroceramic glass. Then, rinse and dry the glass thoroughly with a dry cloth.

Do not use cleaning materials meant for steel as they may damage the glass.

- If substances with a low melting point are used in the cookware's base or coatings, they can damage the glass-ceramic cooktop.If plastic, tin foil, sugar or sugary foods have fallen on the hot glass-ceramic cooktop, please scrape it off the hot surface as quickly and as safely as possible. If these substances melt, they can damage the glass-ceramic cooktop. When you cook very sugary items like jam, apply a layer of a suitable protective agent beforehand if it is possible.
- Dust on the surface must be cleaned with a wet cloth.
- Any changes in color to the ceramic glass will not affect the structure or durability of the ceramic and is not due to a change in the material.

Color changes to the ceramic glass may be for a number of reasons:

1. Spilt food has not been cleaned off the surface.

2. Using incorrect dishes on the hob will erode the surface.

3. Using the wrong cleaning materials.

Cleaning the Glass Parts

- Clean the glass parts of your appliance on a regular basis.
- Use a glass cleaner to clean the inside and outside of the glass parts. Then, rinse and dry them thoroughly with a dry cloth.

Cleaning the Enamelled Parts

- Clean the enamelled parts of your appliance on a regular basis.
- Wipe the enamelled parts with a soft cloth soaked in soapy water. Then, wipe them over again with a wet cloth and dry them.

Do not clean the enamelled parts while they are still hot from cooking.

Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice on the enamel for a long time.

Cleaning the Stainless Steel Parts (if available)

- Clean the stainless steel parts of your appliance on a regular basis.
- Wipe the stainless steel parts with a soft cloth soaked in only water. Then, dry them thoroughly with a dry cloth.

Do not clean the stainless steel parts while they are still hot from cooking.

Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice on the stainless steel for a long time.

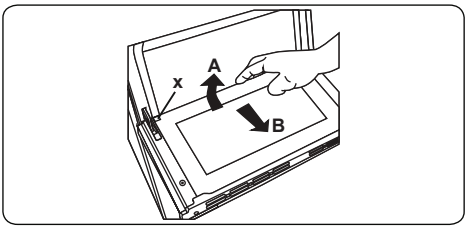
Cleaning Painted Surfaces (if available)

- Spots of tomato, tomato paste, ketchup, lemon, oil derivatives, milk, sugary foods, sugary drinks and coffee should be cleaned with a cloth dipped in warm water immediately. If these stains are not cleaned and allowed to dry on the surfaces they are on, they should NOT be rubbed with hard objects (pointed objects, steel and plastic scouring wires, surface-damaging dish sponge) or cleaning agents containing high levels of alcohol, stain removers, degreasers, surface abrasive chemicals. Otherwise, corrosion may occur on the powder painted surfaces, and stains may occur.

Removal of the Inner Glass

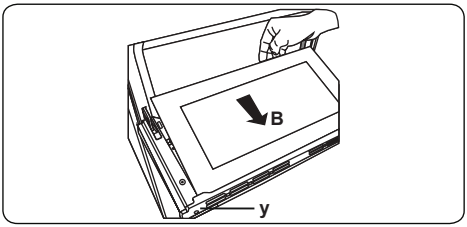
You must remove the oven door glass before cleaning, as shown below.

1. Push the glass in the direction of **B** and release from the location bracket (**x**). Pull the glass out in the direction of **A**.

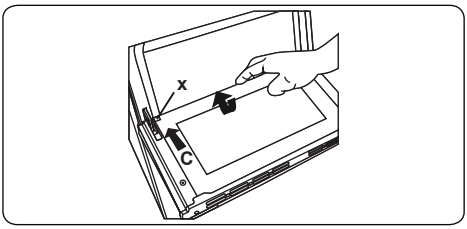


To replace the inner glass:

2. Push the glass towards and under the location bracket (**y**), in the direction of **B**.



3. Place the glass under the location bracket (**x**) in the direction of **C**.

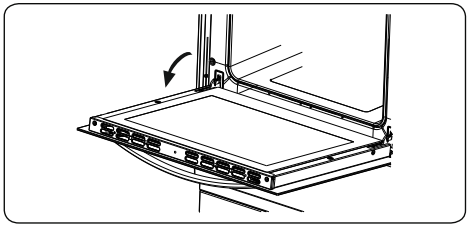


If the oven door is a triple glass oven door, the third glass layer can be removed the same way as the second glass layer.

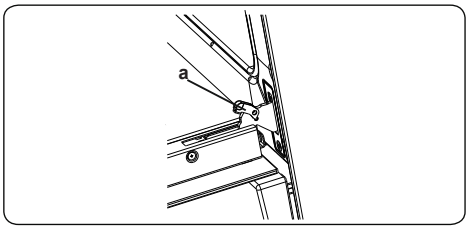
Removal of the Oven Door

Before cleaning the oven door glass, you must remove the oven door, as shown below.

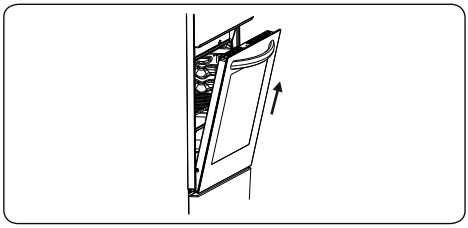
1. Open the oven door.



2. Open the locking catch (**a**) (with the aid of a screwdriver) up to the end position.

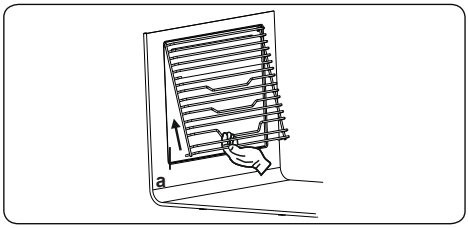


3. Close the door until it almost reaches the fully closed position and remove the door by pulling it towards you.



Removal of the Wire Shelf

To remove the wire rack, pull the wire rack as shown in the figure. After releasing it from the clips (**a**), lift it up.



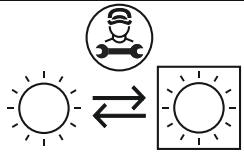
5.2 MAINTENANCE

WARNING: The maintenance of this appliance should be carried out by an authorized service person or qualified technician only.

Changing the Oven Lamp

WARNING: Switch off the appliance and allow it to cool before cleaning your appliance.

- Remove the glass lens, then remove the bulb.
- Insert the new bulb (resistant to 600°F) to replace the bulb that you removed (240 V, 15-25 Watt, Type E14).
- Replace the glass lens, and your oven is ready for use.
- The product contains a light source of energy efficiency class G.
- Light source can not be replaced by end user. After sales service is needed.
- The included light source is not intended for use in other applications.



Replaceable light source by a professional

The lamp is designed specifically for use in household cooking appliances. It is not suitable for household room illumination.

6. TROUBLESHOOTING & TRANSPORT

6.1 TROUBLESHOOTING

If you still have a problem with your appliance after checking these basic troubleshooting steps, please contact an authorised service person or qualified technician.

Problem	Possible Cause	Solution
The hob or cooking zones cannot be switched on.	There is no power supply.	Check the household fuse for the appliance. Check whether there is a power cut by trying other electronic appliances.
Oven does not switch on.	Power is switched off.	Check whether there is power supplied. Also check that other kitchen appliances are working.
No heat or oven does not warm up.	Oven temperature control is incorrectly set. Oven door has been left open.	Check that the oven temperature control knob is set correctly.
Cooking is uneven within the oven.	Oven shelves are incorrectly positioned.	Check that the recommended temperatures and shelf positions are being used. Do not frequently open the door unless you are cooking things that need to be turned. If you open the door often, the interior temperature will be lower and this may affect the results of your cooking.
Oven light (if available) does not operate.	Lamp has failed. Electrical supply is disconnected or switched off.	Replace lamp according to the instructions. Make sure the electrical supply is switched on at the wall socket outlet.
The oven fan (if available) is noisy.	Oven shelves are vibrating.	Check that the oven is level. Check that the shelves and any bake ware are not vibrating or in contact with the oven back panel.

6.2 TRANSPORT

• If you need to transport the product, use the original product packaging and carry it using its original case. Follow the transport signs on the packaging. Tape all independent parts to the product to prevent damaging the product during transport.

• If you do not have the original packaging, prepare a carriage box so that the appliance, especially the external surfaces of the product, is protected against external threats.

Element Appliance Limited Warranty

(the "Products" or "Product" when referencing a singular product herein)

This Product (including any accessories included in the original packaging) as supplied and distributed in new condition, is warranted by Element Appliance Company, LLC ("Element") to the original customer who purchases the Product from an authorized Element retailer (the "Original Customer" or "you") against defects in material and workmanship under proper use, maintenance, and care according to the owner's manual, warnings, and instructions accompanying the Product ("Warranty") as follows:

* **PLEASE NOTE** – Proof of purchase evidencing the date of purchase by the Original Purchaser from an authorized Element retailer ("Valid Proof of Purchase") is **required** for all Warranty service. The express Warranty set forth herein is subject to all terms and conditions set forth below.

1. WARRANTY SERVICE:

A. ONE-YEAR WARRANTY: Except as provided in subpart 1.B below, for a period of **one (1) year** from the date of purchase by the Original Customer (the "Warranty Period"), if the parts or components covered by this Warranty are determined by Element or Element's authorized service provider to be defective in material or workmanship, Element will, at its sole and absolute discretion and option: (i) repair the defective part or component at no charge to the Original Customer, (ii) replace the defective Product with a new Product of similar or better quality, at no charge to the Original Customer, or (iii) refund the documented purchase price paid by the Original Customer (excluding tax) to the Original Customer upon return of the defective Product as directed by Element. After the Warranty Period expires, the Original Customer must pay for all parts, components, shipping and handling, labor, and replacement costs associated with the Product or any part or component thereof, regardless of any defects in the Product or any part or component thereof.

B. LIMITED EXTENDED WARRANTY THROUGH PRODUCT REGISTRATION: If and only if the Original Customer registers the Product at www.elementelectronics.com within **ninety (90)** days of the date of purchase by the Original Customer, then the Warranty Period discussed in subpart 1.A. above shall be extended an additional one (1) year to a new Warranty Period equaling **two (2) years** from the date of purchase by the Original Customer. If the Product is not registered as provided for in this subpart 1.B, then the standard one-year Warranty Period set forth in subpart 1.A shall apply.

C. TIMING AND PROCEDURE: Before Warranty service can commence, the Original Customer must contact either (i) the retailer from whom the Original Customer purchased the Product, or (ii) Element directly, in either case for problem determination and service procedures. Valid Proof of Purchase evidencing that the Product is within the Warranty Period MUST be presented by Original Customer in order to obtain the requested Warranty service. Please have your model and serial number available, along with your date of purchase of the Product. To remain eligible for Warranty service, Original Customer may not return the Product or any part or component thereof to the retailer or Element without Element's prior written consent.

2. EXCLUSIONS AND LIMITATIONS TO WARRANTY SERVICE

The Warranty covers manufacturing defects in materials and workmanship of the Product encountered in the normal, non-commercial use of the Product, and **does not cover** (a) damages or malfunctions resulting from improper or unreasonable use or maintenance, abuse, negligence, failure to follow instructions contained in any written materials that accompany the Product, deterioration by reason of excess moisture, corrosive atmosphere, lightning, power surges, connections to improper voltage supply, unauthorized alteration, or other external causes such as extremes in temperature or humidity, modifications, scratches or discoloration; (b) any damage caused by using non-authorized parts or service facilities for repair of Products (however, for avoidance of doubt, using non-authorized parts or service facilities will not, in and of itself, void the Warranty); (c) transportation, shipping, delivery, pickup, insurance, installation, or set-up costs; (d) ordinary wear and tear, cosmetic damage, or damage due to acts of nature, including but not limited to, water, floods, wind, storm, tornado, earthquake, or fire, or due to damage caused by extraordinary impact events, such as dropping, crushing, demolition or other extraordinary damage; (e) commercial use of the Product, or use of the Product for anything other than single-family household or residential use; or (f) modification of the Product or any part of the Product.

This Warranty is made to the Original Customer only and does not cover Products sold AS IS or WITH ALL FAULTS. The Warranty is invalid if the factory-applied serial number has been altered or removed from the Product. This Warranty is valid only in the United States, and only applies to Product if it was purchased and serviced in the United States. The addition of equipment or features to the Product that are not manufactured or recommended by Element could affect the intended function of the Product, and therefore may void the Warranty. Furthermore, the exposure of the Product to chemicals, heat, cold, humidity, or other elements can affect the Product components, and therefore, the Warranty does not cover discoloration, fading, cosmetic changes, rust, or any damages or failure related to any such items. The Warranty is contingent upon the proper use, maintenance, and care of the Product. The Warranty may be void if the Product has been used in a manner contradictory to, or in violation of, the terms of the user's manual, warnings, or instructions accompanying the Product.

THIS WARRANTY IS MADE IN LIEU OF AND SUPERSEDES ALL OTHER WARRANTIES OR CONDITIONS OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR GENERAL USE, WHETHER EXPRESS, IMPLIED, COLLATERAL, STATUTORY, OR PROVIDED BY COMMON LAW, THE UNIFORM COMMERCIAL CODE, OR OTHERWISE. ELEMENT FURTHER DISCLAIMS ALL WARRANTIES AFTER THE END OF THE WARRANTY TERM DEFINED ABOVE. NO OTHER EXPRESS WARRANTY OR GUARANTY GIVEN BY ANY OTHER PERSON, FIRM, OR ENTITY WITH RESPECT TO THE PRODUCT SHALL BE BINDING ON ELEMENT. REPAIR, REPLACEMENT, OR REFUND OF THE ORIGINAL PURCHASE PRICE, AT ELEMENT'S SOLE DISCRETION, ARE THE EXCLUSIVE REMEDIES OF THE CUSTOMER.

ELEMENT SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE USE, MISUSE, OR INABILITY TO USE THE PRODUCT. THESE INCLUDE, BUT ARE NOT LIMITED TO, ANY DAMAGES IN THE FORM OF LOST PROFITS, LOSS OF USE, LEGAL FEES, ECONOMIC LOSS, PERSONAL INJURIES, OR ANY OTHER DAMAGES CAUSED BY CIRCUMSTANCES BEYOND THE CONTROL OF ELEMENT. NOTWITHSTANDING THE FOREGOING, ELEMENT'S AGGREGATE LIABILITY TO ANY CUSTOMER SHALL NOT EXCEED THE ORIGINAL PURCHASE PRICE OF THE PRODUCT. THIS WARRANTY SHALL NOT EXTEND TO ANYONE OTHER THAN THE ORIGINAL CUSTOMER WHO PURCHASED THE PRODUCT, AND IS NOT

TRANSFERRABLE. NO PERSON IS AUTHORIZED TO ALTER, EXTEND, OR WAIVE THIS WARRANTY OR ANY OF ITS TERMS OR CONDITIONS.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on warranties, so the above limitations or exclusions may not apply to you. This Warranty gives you specific rights, and you may have other rights, which vary from state to state. The exclusions and limitations to the Warranty apply to the maximum extent permitted by law and unless restricted or prohibited by law. Where any term of this Warranty is prohibited by applicable law, it shall be null and void, but the remainder of this Warranty shall remain in effect.

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https://elementelectronics.com

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