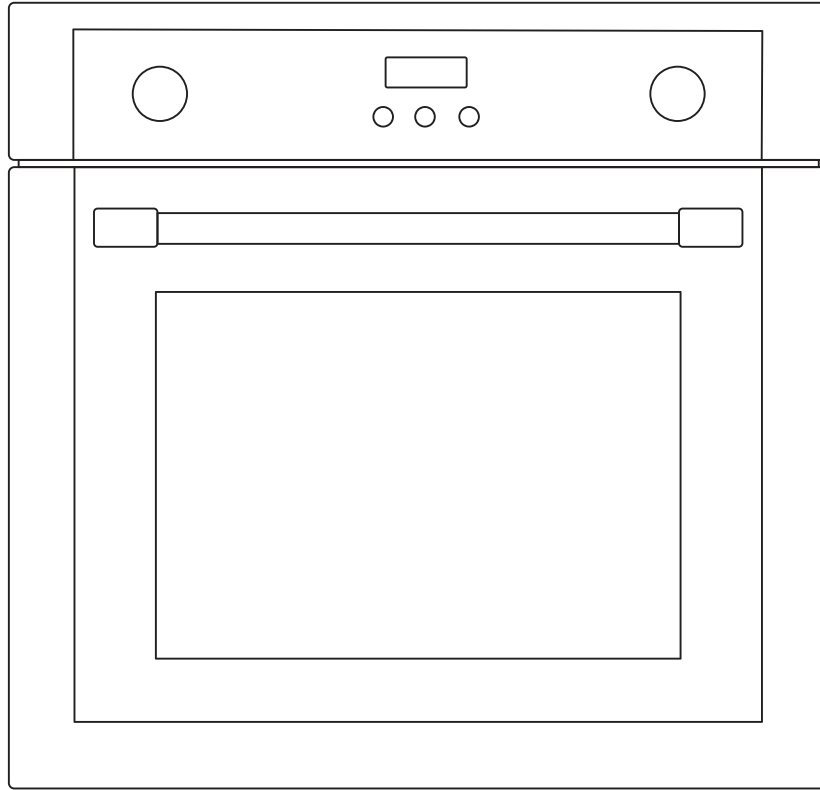


# FORTÉ



## Install Instructions & User Guide

Product

24-inch Electric Wall Oven

F24WOCVSS

# Important Safety Instructions

## READ AND SAVE THESE INSTRUCTIONS

### WARNING:

When properly cared for, your new appliance has been designed to be safe and reliable. Read all instructions carefully before use.

These precautions will reduce the risk of burns, electric shock, fire and injury to persons. When using kitchen appliance, basic safety precautions must be followed, including those in the following pages.

### Proper Installation and Maintenance

Important – Save for the local electrical inspector's use.

Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.

Be sure your appliance is properly installed and grounded by a qualified technician. Connect only to a properly grounded outlet. Refer to the Installation Instructions for details.

This appliance is intended for normal family household use only. It is not approved for outdoor use. See the Warranty. If you have any questions, contact the manufacturer.

Do not store or use corrosive chemicals, vapors, flammables or nonfood products in or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury.

Do not operate this appliance if it is not working properly, or if it has been damaged. Contact an authorized servicer.

Do not obstruct oven vents.

Do not repair or replace any part of the appliance unless specifically recommended in this manual. Refer all servicing to a factory authorized service center.

In the event of an error the display flashes and beeps continuously. Disconnect appliance from the power supply and call a qualified technician.

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.

### Fire safety

Do not use aluminum foil or protective liners to line any part of the appliance, especially the oven bottom. Installing these liners may result in risk of electric shock or fire.

If materials inside an oven should ignite, keep door closed. Turn off the appliance and disconnect the circuit at the circuit breaker box.

Use this appliance only for its intended purpose as described in this manual. For example, never use the appliance for warming or heating the room. Never use the appliance for storage.

Always have a working smoke detector near the kitchen.

In the event that personal clothing or hair catches fire, drop and roll immediately to extinguish flames.

Smother flames from food fires other than grease fires with baking soda. Never use water on cooking fires.

Have an appropriate fire extinguisher available, nearby, highly visible and easily accessible near the oven.

Never Leave Surface Units Unattended at High Heat Settings.

## **WARNING:**

**TO REDUCE THE RISK OF PERSONAL INJURY IN THE EVENT OF A GREASE FIRE, OBSERVE THE FOLLOWING:**

- **SMOTHER FLAMES** with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. **EXERCISE CAUTION TO PREVENT BURNS.** If the flames do not go out immediately, **EVACUATE AND CALL THE FIRE DEPARTMENT.**
- **NEVER PICK UP A FLAMING PAN—You may be burned.**
- **Do Not Use Water on Grease Fires** , Smother fire or flame or use dry chemical or foam-type extinguisher.
- **Use an extinguisher ONLY if:**
  - 1) You know you have a **CLASS ABC** extinguisher, and you already know how to operate it.
  - 2) The fire is small and contained in the area where it started.
  - 3) The fire department is being called.
  - 4) You can fight the fire with your back to an exit.

## **Burn prevention**

**DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN**

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

Exercise caution when opening the appliance. Standing to the side, open the door slowly and slightly to let hot air and/or steam escape. Keep your face clear of the opening and make sure there are no children or pets near the unit. After the release of hot air and/or steam, proceed with your cooking. Keep doors shut unless necessary for cooking or cleaning purposes. Do not leave open doors unattended.

Do not heat or warm unopened food containers. Build-up of pressure may cause the container to burst and cause injury.

Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let potholder contact the heating elements.

Always use 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.

Secure all loose garments, etc. before beginning. Tie long hair so that it does not hang loose, and do not wear loose fitting clothing or hanging garments, such as ties, scarves, jewelry, or dangling sleeves.

## **Child safety**

Secure all loose garments, etc. before beginning. Tie long hair so that it does not hang loose, and do not wear loose fitting clothing or hanging garments, such as ties, scarves, jewelry, or dangling sleeves.

When children become old enough to use the appliance, it is the legal responsibility of the parents or legal guardians to ensure that they are instructed in safe operation of the appliance by qualified persons.

Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially a door, warming drawer or storage drawer. This can damage the appliance, and the unit may tip over, potentially causing severe injury.

Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play in its vicinity, whether or not the appliance is in use.

Items of interest to children should not be stored in an appliance, in cabinets above an appliance or on the

backsplash. Children climbing on an appliance to reach items could be seriously injured.

## **Cleaning Safety**

### **CAUTION:**

Do not clean the appliance while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface. Wet cloths or sponges can cause burns from steam.

Do Not Use Oven Cleaners – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

## **Cookware safety**

Birds have very sensitive respiratory systems. Keep pet birds out of the kitchen or other rooms where kitchen fumes could reach them. During self-clean, fumes are released that may be harmful to birds. Other kitchen fumes such as overheating margarines and cooking oils may also be harmful.

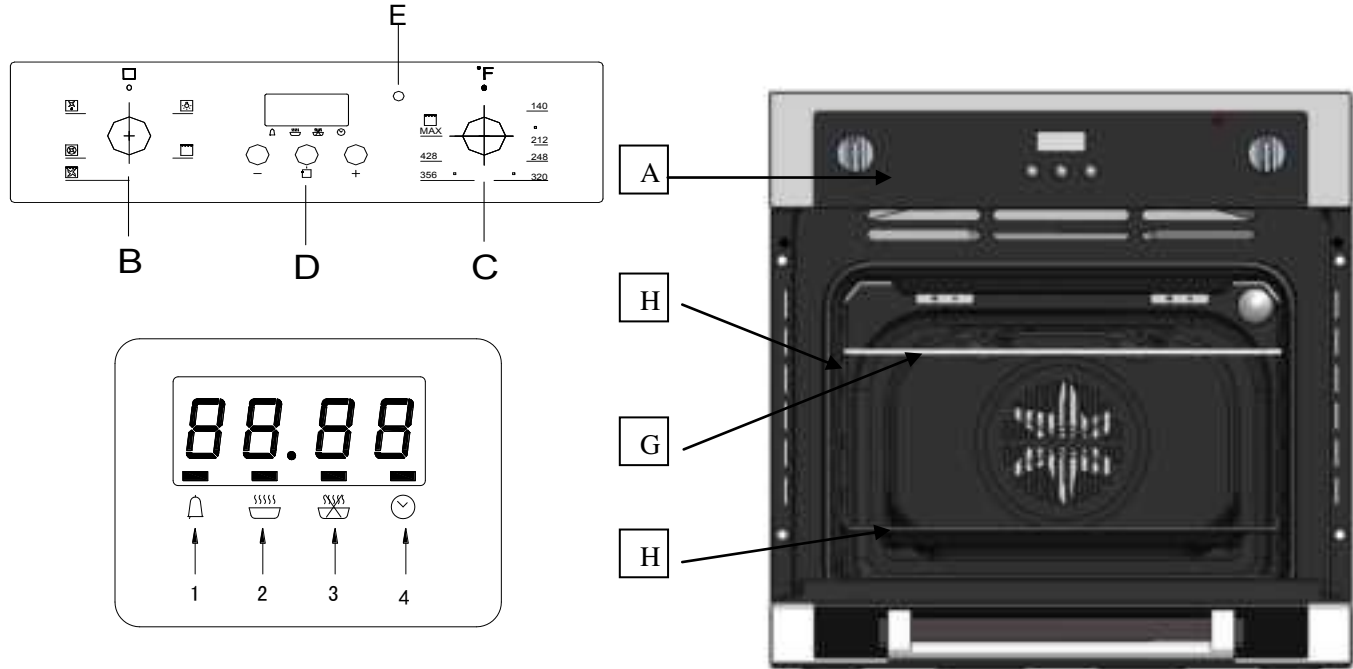
Keep oven free from grease build up.

Do not place food directly on oven bottom.

Follow the manufacturer's directions when using cooking or roasting bags.

# Instructions for installation and use

## Close-up view



- A. Control Panel**
- B. Cooking mode selection knob**
- C. Cooking temperature selection knob**
- D. Electronic programmer**-Allows you to programme the desired cooking by selecting the cooking time and the end cooking time. It can also be used as a timer (only available on certain models)
- E. Oven indication light** (only available on certain models)  
-When lit, it indicates the ovens is heating up to the temperature set
- G. Oven Rack**
- H. Guides for sliding the racks or dripping in and out**
  1. **Timer**
  2. **Cooking time setting**
  3. **End cooking time setting**
  4. **Clock**


## How to use your oven

This multi-function oven combines the advantages of traditional convection ovens with those of the more modern fan assisted models in a single appliance.

It is an extremely versatile appliance that allows you to choose easily and safely between different cooking modes. The various features offered by the oven are selected by means of selector knob “B” and thermostat “C” situated on the control panel.

**Notice:** The first time you use your appliance, we recommend that set the thermostat to the highest setting and leave the oven on for about half an hour with nothing in it, with the oven door shut. Then, open the oven door and let the room air in. The odor that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until it is installed.

**Notice:** Place the dripping pan provided on the bottom shelf of the oven to prevent any sauce and/or grease from dripping onto the bottom of the oven only when grilling food or when using the rotisserie (only available on certain models). For all other types of cooking, never use the bottom shelf and never place anything on the bottom of the oven when it is in operation because this could damage the enamel. Place your cookware (dishes, aluminum foil, etc. etc.) On the grid provided with the appliance inserted especially along the oven guides.

**Notice:** to use the oven in manual mode (not using the end cooking time programmer); the  symbol must be aligned with the reference mark on the control panel.

### Grill 2131W

Position of thermostat knob “C”: **Max**. The top central heating elements come on. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking the juices in to keep them tender. The grill is also highly recommended for dishes that require a high temperature on the surface: beef steaks, veal, rib steak, filets, hamburgers etc ...

#### **Cook food with the oven door ajar.**

Some grilling examples are included in the “Practical Cooking Advice” paragraph.

### Fan Assisted Grill 2161W

Position of thermostat knob “C”: Between **140 °F** and **392 °F**. The top central heating elements and the fan come on. This combination of features increases the effectiveness of the unidirectional thermal radiation of the heating elements through forced circulation of the air throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs lamb chops, chicken in a spicy sauce, quail, pork chops, etc.

#### **Cook food in “fan assisted grill mode” with the oven door shut.**

This mode is also ideal for cooking fish steaks, like swordfish, stuffed cuttlefish etc.

### Baking Mode 2015W

Position of thermostat knob “C”: Between **140 °F** and **482 °F**. The rear heating element and the fan come on, guaranteeing delicate heat distributed uniformly throughout the oven.

This mode is ideal for baking and cooking delicate foods—especially cakes that need to rise, and for the preparation of certain tartlets on 3 shelves at the same time. Here are a few examples: cream puffs, sweet and savory biscuits, savoury puffs, Swiss rolls and small portions of vegetables au gratin, etc. ....



### “Defrosting” Mode 55W

Position of thermostat knob “C”: **Any**

The fan located on the bottom of the oven makes the air circulate at room temperature around the food. This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require heat, such as for example: ice cream cakes, cream or custard desserts, fruit cakes. By using the fan, the defrosting time is approximately halved. In the case of meat, fish and bread, it is possible to accelerate the process using the “Baking” mode and setting the temperature to **176 °F -212 °F**.

#### **The turnspit** (only available on certain models)

To start the turnspit, proceed as follows:

- place the oven tray on the 1st rack ;
- insert the special turnspit support on the 2nd rack and position the spit by inserting it through the special hole into the turnspit at the back of the oven ;
- start the turnspit using knob “B” to select setting / .

#### **End Cooking Time Knob (I)** (only available on certain models)

This model is equipped with a timer to control when the oven shuts off during cooking. Position of timer knob “I”: Between **10 minutes** and **120 minutes**.

At the end of the programmed length of time, the timer will sound and automatically turn off the oven.

#### **6-keys timer procedure baking mode** (only available on certain models)

##### **Digital clock**




- Showing time: (0:00-24:00) and minutes.
- The screen shows 3 glittery number and “**AUTO**” if the power is on.
- In order to set the correct time, press the  button first, then + or - button to carry forward or backward the

figure until the exact time shows.


### Manual operation setting

Press the  button to remove the flashing of "AUTO".

If "AUTO" is flashing (automatic or semi automatic program has been set), press  button to remove "AUTO" and then the manual operation process is on.

### Automatic setting (set the time of full automatic starting and ending)

1. Press  button, set roast time;


2. Press  button, set roast finish time;

3. Set temperatures and roast modes by turning the thermostat knob and selector knob.

After the above setting, "AUTO" will be glittering, which means the roast process of the oven is set.

**For example:** if roast time takes 45 minutes and expect it will end at 14:00.


Press,  the roast time is to be 45 minutes;

Press,  the roast is set to end at 14:00.

After the above setting, the screen shows the real time (hour、minute) and flashing "AUTO", it means the set roast process is memorized automatically.


When the clock turns to be 13:15 (or between 13:14-13:15), the oven will start automatically.



In the roast time,  and "AUTO" will be always flashing.

When the clock turns to be 14, the roast has been finished automatically. The alarm will ring and "AUTO" will flash, press the  button and the ringing will stop.


### Semi-automatic setting (set the time of automatic starting and ending)



A. Set the time limit of roast (10 hours maximum):



Press the  button to set the time of roast;

The oven starts immediately,  and "AUTO" will flash. After the roast is finished, the roast operation process will be shut automatically. Then "AUTO" flashes, the alarm rings. The ringing will stop after the  button is pressed.

B. Set the time of ending (23 hours 59 minutes maximum):






Press the  button to set the time of ending;

The oven starts immediately,  and "AUTO" will flash. When the set time of ending is reached, the roast process will shut automatically. Then "AUTO" flashes, the alarm rings. The ringing will stop after the  button is pressed.

When the related button is pressed, the set roast process will be displayed. Whenever the  button is pressed, and set backward the time to "0", the set roast process will be cancelled. When  button is pressed again, the oven will revert to the manual operation process.

### Timer

23 hours 59 minutes can be set as maximum.

To set the time, press the  button, and then + or - button, until the required time is shown on the screen. After the setting, the correct time (hour, minute) and the  button will show on the screen. When the  button is pressed the time displaced will be seen. When the set time is reached,  disappears and the alarm will ring again. To stop the alarm, press the  button.

**Notice:** After pressing the related button, setting is supposed to be done in 5 seconds. In case of blackout, the set process as well as the real time (hour, minute) will disappear. After the power is on again, three "0" and "AUTO" shows on the screen, the oven will automatically reset.


### 3-keys timer procedure baking mode (only available on certain models)


#### Adjust the clock after switch on:

Once it connected with electrical power, the display will show "12:00" with the square symbol above ;



Press the "+" or "-" button will increase or decrease the number until it reaches the right time; after 5 seconds it will start automatically or you can press the function button to make it work.

### Automatic setting (set the time of full automatic starting and ending)


1. Press the function button repeatedly until the square symbol above the  flashes, and press "+" or "-" button to set the time frame baking for;


2. Press the function button repeatedly until the square symbol above the  flashes, and press "+" or "-" button to set the time to switch off;

3. Adjusting the constant temperature button and choosing button to set temperature and baking method.

After these setting, the symbols above the  and  will flash, it indicates the baking procedure of oven has been set.

For example: if the food is required to bake for 45 minutes, and it is supposed to stop at 14:00.

Press the function button repeatedly until the square symbol above “” flashes, and set the time of baking to 45 minutes;

Press the function button repeatedly until the square symbol above “” flashed, and set the end time of baking at 14:00.

After these setting, the proper clock (hour, minute) and the square symbol will show on the display, it indicates the setting of baking procedure has been remembered automatically.


When the clock shows at 13:15 (between 14 -15min), the oven will switch on automatically.



During the baking time frame, the square symbol will keep flashing.

When the clock shows 14:00, baking will switch off automatically. The alarm will ring, the square symbol will flash, To stop the ringing press any button.


### **Semi-automatic setting (set the time of automatic starting and ending)**



A. setting the time frame of baking (10 hours longest)

Press the function button repeatedly until the square symbol above “”, and set the time frame of baking;

Switch on the oven immediately, the square symbol above “” begins to flash. When the baking is done the square symbol above “” will flash, and alarm ring, To stop the ringing press any button.




B. setting the end time off baking (23hours and 59minutes longest)

Press the function button repeatedly until the square symbol above “” flashes, and set the end time of baking;


Switch on the oven immediately, the square symbol above “” begins to flash. When it reaches the time set, baking procedure will switch off automatically. The square symbol above “” flashes, the alarm will ring, the square symbol will flash. To stop the ringing press any button.

The set baking procedure could be seen by pressing any function button repeatedly at any time, only if the time frame of baking is at “0” position. By adjusting the end time of baking to the current time, the set baking procedure can be cancelled.


### **Timer**

The longest time frame can be set is 23 hours and 59 minutes. For setting time, press the function button repeatedly until the square symbol above “” flashes, and press “+” or “-” button until the time supposed shows on the display. After setting, the proper time (hour, minute) and the square symbol above the “” begins to flash. In addition, the time countdown begins to work. When it reaches the set time, the square symbol above the “” flashes, and the alarm will ring, the square symbol will flash, To stop the ringing press any button.

**Notice:** press the relevant button, the setting must be carried out in 5 seconds; if electricity failure suddenly, all the set procedure and the proper clock time (hour, minute) will disappear.

After electrical power is on again, “12:00” and the square symbol above “” will show on the display, you need to set it again .

### **The oven light**

Set knob “B” to the  symbol to turn it on .It lights the oven and stays on when any of the electrical heating elements in the oven come on.

### **Cooling ventilation**

In order to cool down the exterior of the appliance, this model is equipped with a cooling fan, which comes on automatically when the oven is hot.

When the fan is on, a normal flow of air can be heard exiting between the oven door and the control panel.

**Note: When cooking is done, the fan stays on until the oven cools down sufficiently.**

## **How to Keep Your Oven in Shape**

Before cleaning your oven, or performing maintenance, disconnect it from the power supply.

**To extend the life of your oven, it must be cleaned frequently, keeping in mind that:**

- the enameled or stainless steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances which could ruin them ;Stainless steel could get stained .If these stains are difficult to remove, use special products available on the market. After cleaning, it is advisable to rinse thoroughly and dry.
- the inside of the oven should preferably be cleaned immediately after use ,when it is still warm ,with hot water and soap ;The soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents (for example cleaning powders, etc) and abrasive sponges for dishes or acids (such as lime scale –remover, etc...)

as these could damage the enamel .If the grease spots and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet. Never use a steam cleaner for cleaning inside of oven.

- if you use your oven for an extended period of time ,condensation may form .Dry it using a soft cloth.
- there is a rubber seal surrounding the oven opening which guarantees its perfect functioning .Check the condition of this seal on a regular basis .If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contacts you're nearest After-sales Service Center .We recommend you avoid using the oven until it has been repaired.
- never line the oven bottom with aluminum foil ,as the consequent accumulation of heat could compromise the cooking and even damage the enamel .
- clean the glass door using non-abrasive products or sponges and dry it with a soft cloth .

## How to Remove The Oven door

For ease of installation, some oven doors may be removed to reduce the weight of the oven by 30 lbs per door, before installing into the cabinet. See "To remove the oven door."

### CAUTION:

When removing the door:

- Make sure oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- The oven door is heavy and fragile. Use both hands to remove the oven door. The door front is glass. Handle carefully to avoid breaking.
- Grasp only the sides of the oven door. Do not grasp the handle as it may swing in your hand and cause damage or injury.
- Failure to grasp the oven door firmly and properly could result is personal injury or product damage.
- To avoid injury from hinge bracket snapping closed, be sure that both levers are securely in place before removing the door. Also, do not force door open or closed-the hinge could be damaged and injury could result.

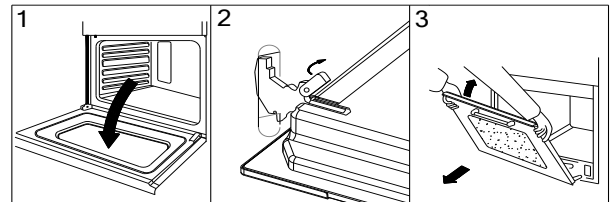
### To remove the oven door

For a more thorough clean, you can remove the oven door. Choose the remove and assemble method According to different structure of oven door purchased. Proceed as follows:

#### Oven door structures 4 remove and assemble procedure:

- Open the door fully ;
- Lift up and turn the small levers situated on the two hinges ;
- Grip the door on the two external sides ,shut it slowly but not Completely;
- Pull the door towards you ,pulling it out of its seat ;

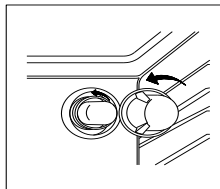
Reassemble the door by following the above procedures backwards.



### Replacing the Oven Lamp

- Disconnect the oven from the power supply by means of the omni polar switch used to connect the appliance to the electrical mains ;or unplug the appliance if the plug is accessible ;
- Remove the glass cover of the lamp-holder ;
- Remove the lamp and replace with a lamp resistant to high temperatures ( 572 °F )with the following characteristics:

- Voltage: 208-240V
- Wattage: 25W
- Type: E 14



- Replace the glass cover and reconnect the oven to the mains power supply .

## Practical Cooking Advice



The oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

## Preheating

If the oven must be preheated (this is generally the case when cooking leavened foods), the “Multi-Cooking” mode and the “Fast cooking” mode can be used to reach the desired temperature as quickly as possible in order to save on energy.

Once the food has been placed in the oven, the most appropriate cooking mode can then be selected.

## Cooking on More Than One Rack

If you have to cook food using several racks, use either the “baking” mode  or the “Multi-Cooking” mode , as these are the only modes that allow you to do so.

When cooking delicate food on more than one rack, use the “baking” mode, which allows you to cook on 3 racks at the same time (the 1st 3rd and 5th from the bottom). Some examples are included in the “Practical Cooking Advice” table.

When cooking other food on several racks, use the “Multi-Cooking” mode keeping the following suggestions in mind:


- The oven is fitted with 5 racks. During fan assisted cooking, use two of the three central racks; the lowest and highest racks receive the hot air directly and therefore delicate foodstuffs could be burnt on these racks.
- As a general rule, use the 2nd and 4th rack from the bottom, placing the foodstuffs that require greater heat on the 2nd rack from the bottom. For example, when cooking meat roasts together with other food, place the roast on the 2nd rack from the bottom and the more delicate food on the 4th rack from the bottom.
- When cooking foodstuffs that require differing times and temperatures, set a temperature that is somewhere between the two temperatures required, place the more delicate food on the 4th rack from the bottom and take the food requiring less time out of the oven first.
- Use the dripping pan on the lower rack and the grid on the upper;

## Using the “Fast Cooking” Mode


Functional, fast and practical for those of you who use pre-packed products (such as for example: frozen or pre-cooked food) along with other food items. You will find useful suggestions in the “Practical Cooking Advice” table.

## Using the Grill

This multi-function oven offers you **2 different grilling modes**.

Use the “grill” mode , **with the oven door ajar**, placing the food under the center of the grill (situated on the 3rd or 4th rack from the bottom) because only the central part of the top heating element is turned on.

Use the bottom rack (1st from the bottom), placing the dripping pan provided to collect any sauce and /or grease and prevent the same from dripping onto the oven bottom. When using this mode, we recommend you set the thermostat to the highest setting. However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat knob to the desired temperature.

Setting  “fan assisted grill”, **only with the oven door shut**, is extremely useful for grilling foods rapidly, as the distribution of heat makes it possible not only to brown the surface, but also to cook the bottom part.

Moreover, it can also be used for browning foods at the end of the cooking process, such as adding that gratin finish to pasta bakes, for example.

When using this mode, place the grid on the 2nd or 3rd oven rack from the bottom (see cooking table) then, to prevent fat and grease from dripping onto the bottom of the oven and thus smoke from forming, place a dripping-pan on the 1st rack from the bottom.

**Important :always use the “fan assisted grill” with the oven door shut**. This will allow you both to obtain excellent results and to save on energy (approximately 10%).

When using this mode, we advise you to set the thermostat to 392 °F, as it is the most efficient way to use the grill, which is based on the use of infrared rays. However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat knob to the desired temperature.

**Therefore the best results when using the grill modes are obtained by placing the grid on the lower racks (see cooking table) then, to prevent fat and grease from dripping onto the bottom of the oven and smoke from forming, place a dripping-pan on the 1st oven rack from the bottom.**

## Baking Cakes

When baking cakes, always place them in a preheated oven. Make sure you wait until the oven has been preheated thoroughly (the end light “E” will turn off). Do not open the oven door during baking to prevent the cake from dropping. In general:

### Pastry is too dry

Increase the temperature by 18 °F and reduce the cooking time.

### Pastry dropped

Use less liquid or lower the temperature by 18 °F

**Pastry is too dark on top**

Place it on a lower rack, lower the temperature, and increase the cooking time.

**Cooked well on the inside but sticky on the outside**

Use less liquid, lower the temperature, and increase the cooking time.

**The Pastry sticks to the pan**

Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

**I used more than one level (in the function “ventilated oven”) and they are not all at the same cooking point**

Use a lower temperature setting .It is not necessary to remove the food from all the racks at the same time.




**Cooking Fish and Meat**


When cooking white meat ,fowl and fish ,use temperature setting from 356 ℉ to 392 ℉ .

For red meat that should be well done on the outside while tender and juicy in the inside ,it is a good idea to start with a high temperature setting (392 ℉ -428 ℉ )for a short time ,then turn the oven down afterwards.

In general, the larger the roast, the lower the temperature setting. Place the meat on the center of the grid and place the dripping pan beneath it to catch the fat.

Make sure that the grid is inserted so that it is in the center of the oven .If you would like to increase the amount of heat from below, use the low rack heights .For savory roasts (especially duck and wild game), dress the meat with lard or bacon on the top.

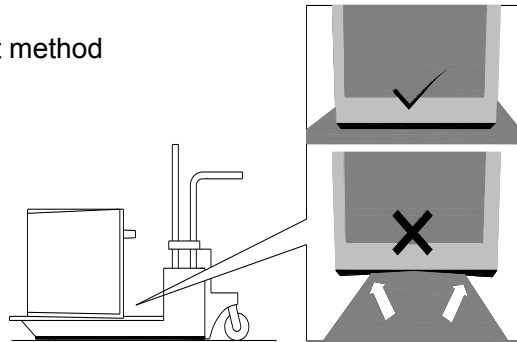
Selector knob setting	Food to be cooked	Weight (in lbs )	Cooking rack position from bottom	Preheating time (Minutes)	Thermostat knob setting	Cooking time (Minutes )
<b>1. Defrosting</b> 	All frozen food					
<b>2.Grill</b> 	Soles and cuttlefish	2.2	4	5	Max	8-10
	Squid and prawn kebabs	2.2	4	5	Max	6-8
	Cod filet	2.2	4	5	Max	10
	Grilled vegetables	2.2	3/4	5	Max	10-15
	Veal steal	2.2	4	5	Max	15-20
	Cutlets	2.2	4	5	Max	15-20
	Hamburgers	2.2	4	5	Max	7-10
	Mackerels	2.2	4	5	Max	15-20
	Toasted sandwiches	-	4	5	Max	2-3
	<b>With rotisserie</b> (where prevent)					
Veal on the spit	2.2	-	5	Max	80-90	
Chicken on the spit	3.3	-	5	Max	70-80	
Lamb on the spit	2.2	-	5	Max	70-80	
<b>3. Fan Assisted Grill</b> 	Grilled chicken	3.3	3	5	392 ℉	55-60
	Cuttlefish	3.3	3	5	392 ℉	30-35
	<b>With rotisserie</b> (where prevent)					
	Veal on the spit	3.3	-	5	392 ℉	70-80
	Chicken on the spit	4.4	-	5	392 ℉	70-80
	Chicken (on the spit)+potatoes (roasted)	3.3	-	5	392 ℉	70-75
		-	2	5	392 ℉	70-75
Lamb on the spit	3.3	-	5	392 ℉	70-80	

4. Baking						
	Tarts	1.1	3	15	356 F	20-30
	Fruit cakes	2.2	2/3	15	356 F	40-45
	Fruitcake	1.54	3	15	356 F	40-50
	Sponge cake	1.1	3	15	320 F	25-30
	Stuffed pancakes) on 2 racks)	2.65	2-4	15	392 F	30-35
	Small cakes (On 2 rakes)	1.32	2-4	15	374 F	20-25
	Cheese puffs (on2 cakes)	0.88	2-4	15	410 F	15-20
	Cream puffs (on 3 cakes)	1.54	1-3-5	15	356 F	20-25
	Biscuits (On 3 racks)	1.54	1-3-5	15	356 F	20-25
	Meringues (On 3 racks)	1.1	1-3-5	15	194 F	180

**NB:**cooking times are approximate and may vary according to personal taste .When cooking using the grill or fan assisted grill ,the dripping pan must always be placed on the 1st oven rack from the bottom .

### Transport

To avoid damage to the oven vent, use the transport method shown in the picture below.



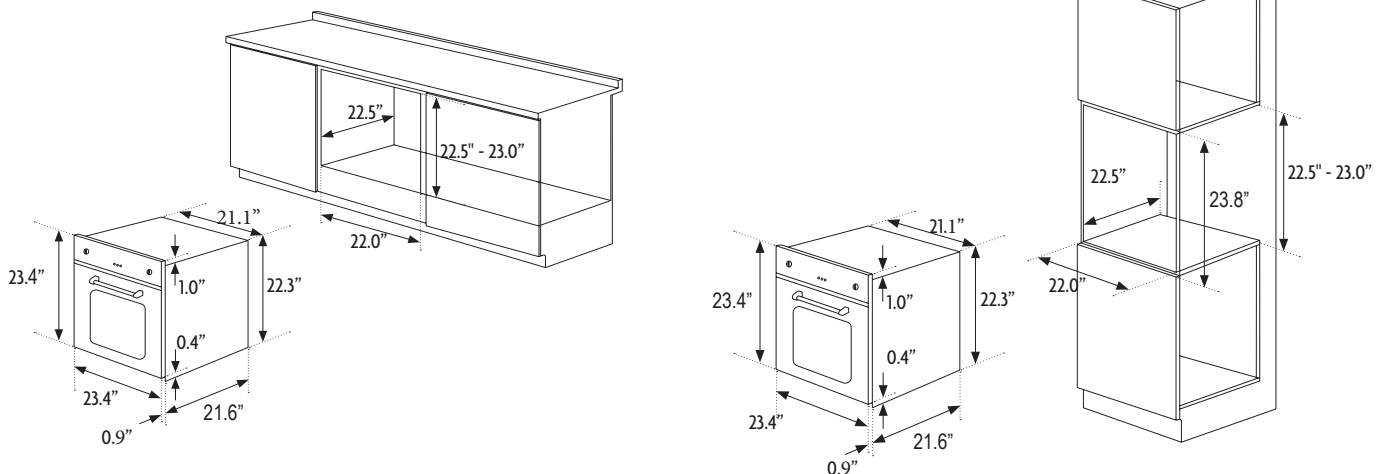
**Only a qualified person in compliance with the instructions provided must install the appliance.** The manufacturer declines all responsibility for improper installation, which may harm persons and animals and damage property.

**Important:** - The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it;  
 - Air duct is supposed to use in Ventilation.

### Installation of Built-in Ovens

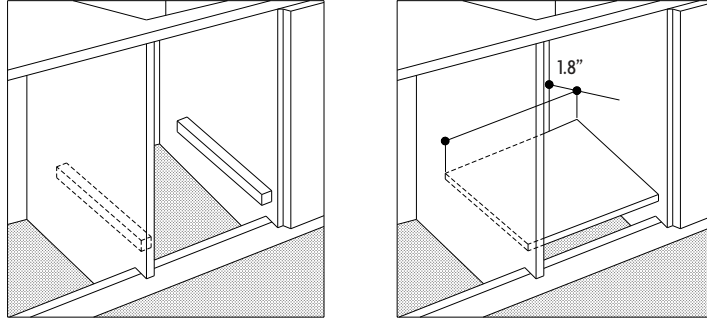
In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate .The figure below gives the dimensions of the cut-out for installation under the counter or in a wall cabinet unit.

#### Oven door structures 4



N. B :Installation in compliance with the consumption declaration

In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed. Installing the oven so that it rests on two strips of wood is preferable. If the oven rests on a continuous, flat surface, there must be an aperture of at least 45×560mm.



The panels of the adjacent cabinets must be made of heat-resistant material. In particular, cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 212 °F. In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.

All parts, which ensure the safe operation of the appliance, must be removable only with the aid of a tool. To fasten the oven to the cabinet, open the door of the oven and attach it by inserting the 4 wooden screws into the 4 holes located on the perimeter of the frame.

### Electrical Installation

All model ovens on the front cover are dual rated, designed to be connected to Either 208/240V AC, 60Hz, 3 wire, two-phase power supply.

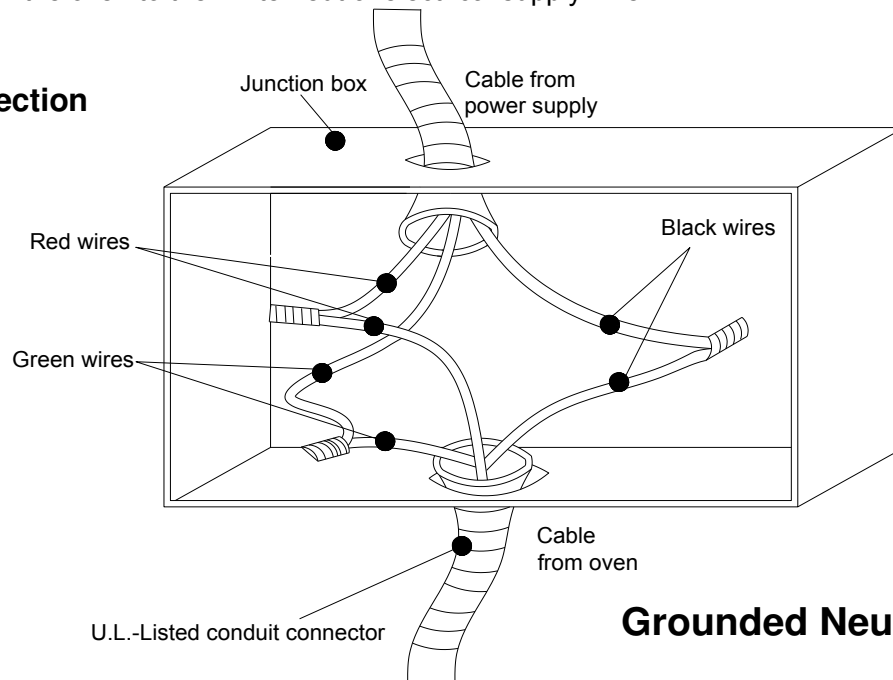
Circuit Required	
208V,60Hz	240V,60Hz
12AMP	15AMP

The electrical supply should be 3-wire two-phase AC. Install a suitable conduit box (not furnished). An appropriately-sized, U-listed conduit connector must be used to correctly attach the conduit to the junction box.

**Important:** Local Codes may vary; installation, electrical connections and grounding must comply with all applicable local codes.

If local codes permit grounding through the electrical supply neutral, connect both the white neutral wire and the bare ground wire from the oven to the white neutral electrical supply wire.

### Three-wire Connection



- Connect red wire from oven to red wire in junction box.
- Connect black wire from oven to black wire in junction box.
- Connect green ground wire from oven to gray neutral wire in junction box.

The conduit cable, when connected at the oven, swivels. Rotate conduit cable upward (or downward) and direct through hole prepared in cabinet to attach to J-Box.

To maintain serviceability, the flex conduit must not be shortened and should be routed to permit temporary removal of the oven.

## Technical Specifications

• Model	F24W0CVSS
• Power Source	• 240V /60Hz
• Volume (usable capacity)	• 2.47cu.ft
• Output Power	• 2300 W
• Weight           Net	• 71.65 lbs approx
•                   Shipping	• 81.57 lbs approx
• Dimensions (W x H x D)	•
•                   Outside	• 26.02"x26.89"x26.30"
•                   Cutout	• 21.97"x22.95"x22.05"

# FORTÉ

## Oven Warranty

Your **OVEN** has been inspected and tested and is warranted subject to following for a period to 12 months from the date of purchase against defects in workmanship and materials. During this period, we undertake to repair or replace any defective part which was originally defective in our opinion. This warranty is null and void if the appliance is used for commercial purposes.

### **FORTÉ Appliances will not pay for:**

1. Service calls to correct the installation of your **OVEN**, to instruct you how to use your **OVEN**, to replace house fuses or correct house wiring or plumbing, to replace light bulbs, or replacement water filters other than as noted above.
2. Repairs when your **OVEN** is used in other than normal, single-family household use.
3. Pickup and delivery. Your **OVEN** is designed to be repaired in the home.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, improper installation, acts of God, or use of products not approved by FORTÉ Appliances
5. Any food loss due to product failure.
6. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
7. Replacement parts or repair labor costs for units operated outside the United States or Canada.
8. Travel or transportation expenses for customers who reside in remote areas.

### **The warranty does NOT apply for:**

1. Damages due to chipping, peeling of coating and denting.
2. Breakage or damage to components made of Bakelite, plastic materials, rubber parts and cord.
3. Normal wear and tear of parts; Normal Product Maintenance and Cleaning
4. Damage resulting from accident, mishandling or negligence on the part of the customer. Liability for consequential loss or damage is neither accepted nor implied.
5. General rebuilding or refurbishing that is not a legitimate warranty repair. Failures caused by:
6. Unauthorized service.
7. Grease or other material buildup due to improper.
8. Cleaning or maintenance.
9. Accidental or intentional damage.
10. Connection to an improper gas or power supply.
11. Use of improper pans, containers, or accessories that cause damage to the product.

### **This warranty is valid only when:**

1. This appliance has not been opened or tampered with by any unauthorized person.
2. The appliance is brought to and taken from the retailer at the customer's cost and risk.
3. The warranty card and Cash Memo duly signed by the authorized retailer are present with the complaint.
4. The appliance has been installed, used and maintained in accordance with the instruction manual.

### **Warranty is void if:**

1. Serial plate is defaced.
2. Product is altered by user
3. Product is not installed or used according to manufacturer's instructions