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› FORNO Capriasca 48-inch Dual Fuel Freestanding Range Instruction Manual

Forno Capriasca

FORNO Capriasca 48-inch Dual Fuel Freestanding Range Instruction Manual

Model: Capriasca | Brand: FORNO

1. INTRODUCTION AND OVERVIEW

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your FORNO Capriasca 48-inch Dual Fuel Freestanding Range. This professional-style appliance features eight sealed Italian brass burners, a 6.58 cubic feet double convection electric oven, and a durable stainless steel construction. Please read this manual thoroughly before using the appliance and keep it for future reference.



Figure 1: FORNO Capriasca 48-inch Dual Fuel Freestanding Range in a kitchen setting.

Your browser does not support the video tag.

Video 1: Overview of the FORNO Capriasca 48-inch Dual Fuel Range features and design.

2. SAFETY INFORMATION

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

- Read all instructions before using the appliance.
- Ensure proper installation and grounding by a qualified installer in accordance with all local codes and ordinances.
- Never use the appliance for warming or heating the room.
- Do not store flammable materials in or near the appliance.
- Keep children away. Do not leave children alone or unattended in an area where an appliance is in use.
- Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
- Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Always have a working smoke detector and carbon monoxide detector in your home.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Never leave oven door open when not in use.
- Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.

- 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.

3. SETUP AND INSTALLATION

Proper installation is crucial for the safe and optimal performance of your range. It is recommended that installation be performed by a qualified professional.

3.1 Unpacking and Placement

- Carefully remove all packaging materials and protective films from the appliance.
- Ensure the range is placed on a stable, level surface.
- The range includes adjustable stainless steel legs, allowing for height adjustments of up to 1 inch (from 37.4" to 38.4"). Adjust the legs to achieve a level cooking surface and desired counter height.
- Install the provided back splash, stainless steel side panels, and lower stainless decorative panel as per the separate installation guide.



SIZE & DIMENSION

- ☒ Stainless steel 304
- ☒ Stainless steel 430
- ☒ Oven door glass 3 layers

- ☒ LP kit included
- ☒ 3 Halogen oven lights
- ☒ Automatic re-ignition
- ☒ Leg stainless steel square cover.

Figure 2: Size and dimension diagram for the FORNO Capriasca 48-inch range, showing overall dimensions and leg adjustability.

3.2 Gas and Electrical Connections

- This is a dual fuel range, requiring both gas and electrical connections.

- **Gas Connection:** The range is configured for Natural Gas and includes an LP conversion kit for use with Liquid Propane. Gas connections must be made by a licensed gas fitter. Ensure proper ventilation.
- **Electrical Connection:** The range operates on 240 Voltage, 60Hz, and requires a 40 Amp circuit breaker. Electrical connections must be made by a qualified electrician.
- Connect the power cord and ensure all safety valves and regulators are properly installed.

4. OPERATING INSTRUCTIONS

4.1 Cooktop Operation

Your Capriasca range features eight high-performance Italian brass burners designed for precise cooking control.



8 ITALIAN BRASS BURNER 160,000 BTU

- | | |
|--|---|
| ☒ Bottom front panel | ☒ Oven door |
| ☒ Back splash & side panel | ☒ Control panel |
| ☒ Pro-style handle | ☒ Blue enameled oven interior |

Figure 3: Close-up view of the eight Italian brass burners and heavy-duty cast iron grates.

- **Burner Control:** Each burner is controlled by a heavy-duty cast zinc knob. These knobs illuminate with red LED light temperature indicators when in use, providing a visual cue for active burners.
- **Ignition:** The cooktop features automatic ignition. Simply push and turn the knob to the desired flame setting. The auto

flame re-ignition feature will automatically relight a burner if the flame extinguishes.

- **Burner Power:** Each sealed dual-ring burner offers a maximum output of 20,000 BTU for rapid heating and a minimum simmer setting of 1,000 BTU for delicate cooking.
- **Accessories:** The cooktop comes with a cast iron wok ring for wok cooking and a reversible, movable cast iron BBQ cook plate/griller for versatile cooking options.

4.2 Oven Operation (Double Convection Electric Oven)

The range includes two electric ovens with blue enameled interiors and multiple cooking functions.



6 TELESCOPIC RACKS

6 Telescopic stainless-steel oven racks, ensuring safer handling. Heavy-duty cast iron grates. LP kit

AUTOMATIC LED

It has 2 halogen oven lights. Night light red LED automatic magic eyes. Illuminated zinc knobs. Automatic ignition also.



RAPID CONVECTION OVEN

The powerful convection fan circulates air offering rapid heating and cooking for those perfect meals.



Figure 4: Interior view of the oven, highlighting telescopic racks, halogen lights, and convection fan.

Main Oven (30-inch)

- **Capacity:** 4.32 cubic feet.
- **Racks:** Three telescopic stainless steel racks with easy-grip handles for smooth sliding and adjustable height.
- **Lighting:** Three halogen oven lights provide clear visibility of your cooking.
- **Baking:** The bottom electrical element provides 2000W for baking.

- **Broiling:** Features a top outer broiler (1800W) and an inner broiler (1000W) for precise broiling.
- **Convection:** A 1500W true convection fan circulates heat for even and rapid cooking.
- **Rotisserie:** Includes a rotisserie kit with a powerful motor for roasting poultry and other meats.

Secondary Oven (18-inch)

- **Capacity:** 2.26 cubic feet.
- **Racks:** Three telescopic stainless steel racks, similar to the main oven, for flexible cooking.
- **Lighting:** Halogen oven lights for interior visibility.
- **Baking:** The bottom electrical element provides 1700W for baking.
- **Broiling:** The top broiler provides 1700W for broiling.

Both ovens feature 3 glass layers in the door for improved insulation and easy viewing of contents.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your FORNO Capriasca range.

5.1 Exterior Cleaning

- The range is constructed from 304-grade stainless steel, offering excellent corrosion resistance.
- Clean stainless steel surfaces with a soft cloth and a mild stainless steel cleaner. Always wipe in the direction of the grain.
- Avoid abrasive cleaners, scouring pads, or harsh chemicals that can scratch or damage the finish.
- Clean control knobs with a damp cloth and mild soap. Ensure they are dry before reattaching.

5.2 Cooktop Cleaning

- The black enamel surface plate is designed for easy cleaning. Allow the cooktop to cool completely before cleaning.
- Remove cast iron grates and burner caps. Wash them with warm, soapy water and a non-abrasive sponge. Dry thoroughly.
- Wipe the enamel surface with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive cooktop cleaner.
- Ensure all parts are dry before reassembling.

5.3 Oven Interior Cleaning

- Allow the oven to cool completely.
- Remove oven racks. Clean racks with warm, soapy water or a suitable oven rack cleaner.
- The blue enameled interior can be cleaned with a damp cloth and mild detergent. For baked-on spills, use a non-abrasive oven cleaner specifically designed for enameled surfaces.
- Do not use harsh chemicals or abrasive materials that could damage the enamel.

6. TROUBLESHOOTING

Before contacting customer service, please refer to the following troubleshooting guide for common issues.

Problem	Possible Cause	Solution
Burner not igniting	Gas supply off, igniter dirty, burner cap misaligned.	Check gas valve. Clean igniter and burner cap. Ensure burner cap is correctly seated.
Oven not heating	Power supply issue, circuit breaker tripped, oven settings incorrect.	Check power cord connection. Reset circuit breaker. Verify oven mode and temperature settings.

Problem	Possible Cause	Solution
Uneven cooking in oven	Improper rack placement, oven not preheated, excessive food in oven.	Ensure proper rack position. Allow full preheat. Avoid overcrowding the oven. Utilize convection fan.
Knobs not illuminating	Night light feature off, LED malfunction.	Check the night light switch. If issue persists, contact service.

For issues not listed or if solutions do not resolve the problem, please contact qualified service personnel.

7. SPECIFICATIONS

Detailed technical specifications for the FORNO Capriasca 48-inch Dual Fuel Freestanding Range.

- **Model Name:** Capriasca
- **Fuel Type:** Dual Fuel (Natural Gas converts to LP)
- **Installation Type:** Freestanding
- **Material:** 304-grade stainless steel
- **Finish Type:** Stainless Steel
- **Overall Dimensions (W x D x H):** 48" x 28" x 37.4" to 38.4" (adjustable legs)
- **Weight:** 366 Lbs
- **Cooktop:**
 - Number of Heating Elements: 8 Sealed Italian Brass Burners
 - Burner BTU: 20,000 BTU Max / 1,000 BTU Min (Simmer)
 - Grates: Heavy Duty Cast Iron Continuous Burner Grates
 - Surface Plate: Black Enamel
 - Ignition: Automatic Ignition, Auto Flame Re-ignition
 - Accessories: Wok Ring, Reversible BBQ Cook Plate/Griller
- **Oven (Overall Capacity):** 6.58 cubic feet
- **Main Oven (30-inch):**
 - Capacity: 4.32 cubic feet
 - Bake Power: 2000 W
 - Broil Power: Outer 1800 W, Inner 1000 W
 - Convection Fan: 1500 W (True Convection)
 - Racks: 3 Telescopic Stainless Steel Racks
 - Lighting: 3 Halogen Oven Lights
 - Features: Rotisserie Kit
- **Secondary Oven (18-inch):**
 - Capacity: 2.26 cubic feet
 - Bake Power: 1700 W
 - Broil Power: 1700 W
 - Racks: 3 Telescopic Stainless Steel Racks
 - Lighting: Halogen Oven Lights
- **Controls Type:** 12 Heavy-Duty Cast Zinc Knobs with Illuminated Temperature Indicators, Night Light Red LED Automatic Magic Eyes

- **Electrical Requirements:** 240V, 60Hz, 40 Amp Circuit Breaker
- **Certifications:** ETL Listed



FFSGS6187-48 DUAL FUEL

FORNO ALTA QUALITA 48" PRO-STYLE DUAL FUEL 8 DEFENDI ITALIAN BURNER 160,000 BTU ALL 304 STAINLESSSTEEL

Electric Oven Specifications:

Oven 30" Capacity: 4.32 cu. ft
Power: Broil Inside 1000 W
Outside 1800W Bake 2000 W
True Convection Fan 1500 W
Oven 18" Capacity: 2.26 cu. ft
Power: Broil Inside 1700 W
Outside 1800W Bake 1700 W
240 Volt 60Hz
Circuit Breaker 40 Amps

Features:

- Stainless Steel 304
- Control Panel
- Oven Door
- Bottom Front Panel
- Cavity Top Plate
- Stainless Steel 430
- Back Splash
- Side Panel
- Cast Iron Grates Heavy Duty
- Wok Ring + BBQ Cook Plate Reversible Accessory
- Black Enameled Cooktop
- Night Light Red LED Automatic Magic Eyes
- Illuminated Zinc Knobs
- Pro-Style Handle
- Oven Door Glass 3 Layers
- Blue Enameled Oven Interior
- 3 Halogen Oven Lights
- Rotisserie kits
- 6 Telescopic Stainless Steel Racks (5mm & 7mm)
- Thermostat, Regulator and Safety Valves
- Adjustable Stainless Steel Legs (from 37.4" to 38.4")
- Leg Stainless Steel Square Cover
- LP Kit Included
- Fuel Type: Natural Gas/PL
- Automatic Ignition
- 8 Italian Defendi Brass Burner
- Sealed Dual Burner BTU: 20,000 /Sim 1,000 BTU*8



Product Dimension:

(W x D x H) (in): 48" x 28" x 37.4" To 38.4"
Range Legs are adjustable by up to 1"
Weight: 366 Lbs

Carton Dimension:

(W x D x H) (in): 50.87" x 30.39" x 43.58"
Gross Weight: 413.36 Lbs

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Figure 5: Detailed specification sheet for the FORNO Capriasca range.

8. WARRANTY AND SUPPORT

Your FORNO Capriasca Dual Fuel Electric Oven Range comes with a comprehensive warranty and dedicated customer support.

- **Warranty:** FORNO offers a 2-Year Factory Parts and Labor Warranty. This warranty covers defects in materials and workmanship under normal use.
- **Customer Support:** For technical assistance, warranty claims, or to purchase replacement parts, please contact FORNO customer service. Refer to your purchase documentation for contact details or visit the official FORNO website.



Figure 6: FORNO 2-Year Factory Parts and Labor Warranty badge.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question