

Forno FFSGS6156-36

FORNO Galiano Dual Fuel 36-Inch Freestanding Range Instruction Manual

Model: FFSGS6156-36 | Brand: Forno

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1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your FORNO Galiano Dual Fuel 36-Inch Freestanding Range. Please read all instructions carefully before installation and use, and retain this manual for future reference.



Figure 1: Front view of the FORNO Galiano 36-Inch Dual Fuel Freestanding Range.

2. IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using this appliance to reduce the risk of fire, electric shock, or injury. Keep flammable materials away from the appliance. Ensure proper ventilation during operation. Do not store items that children might want above the range.

- Read all instructions before using the appliance.
- Ensure the appliance is properly installed and grounded by a qualified technician.
- Do not repair or replace any part of the appliance unless specifically recommended in this manual.
- Keep children away from the appliance during operation.
- Never use the appliance for space heating.

3. SETUP & INSTALLATION

3.1 Unpacking and Placement

Carefully remove all packaging materials. Ensure the range is placed on a stable, level surface. The adjustable

stainless steel legs allow for leveling up to 1 inch.



SIZE & DIMENSION

- ✓ Oven 36" capacity: 5.36 cu. ft
- ✓ Circuit breaker 30 Amps
- ✓ Range legs are adjustable by up to 1"

- ✓ High end
- ✓ 240 Volt 60 Hz
- ✓ Automatic re-ignition
- ✓ True convection fan 1500 W

Figure 2: Size and dimension details for proper installation.

3.2 Gas and Electrical Connections

This is a dual fuel range, capable of operating on Natural Gas or Liquid Propane (LP). An LP conversion kit is included. Conversion must be performed by a qualified technician.

- **Natural Gas to LP Conversion:** The appliance comes configured for natural gas. Use the provided LP conversion kit if connecting to LP. Refer to the detailed instructions in the separate LP conversion guide.
- **Electrical Requirements:** The oven requires a 240V, 60Hz, 30 Amp circuit.

For detailed installation steps, including gas line connection and electrical wiring, consult the comprehensive installation guide provided with your appliance.

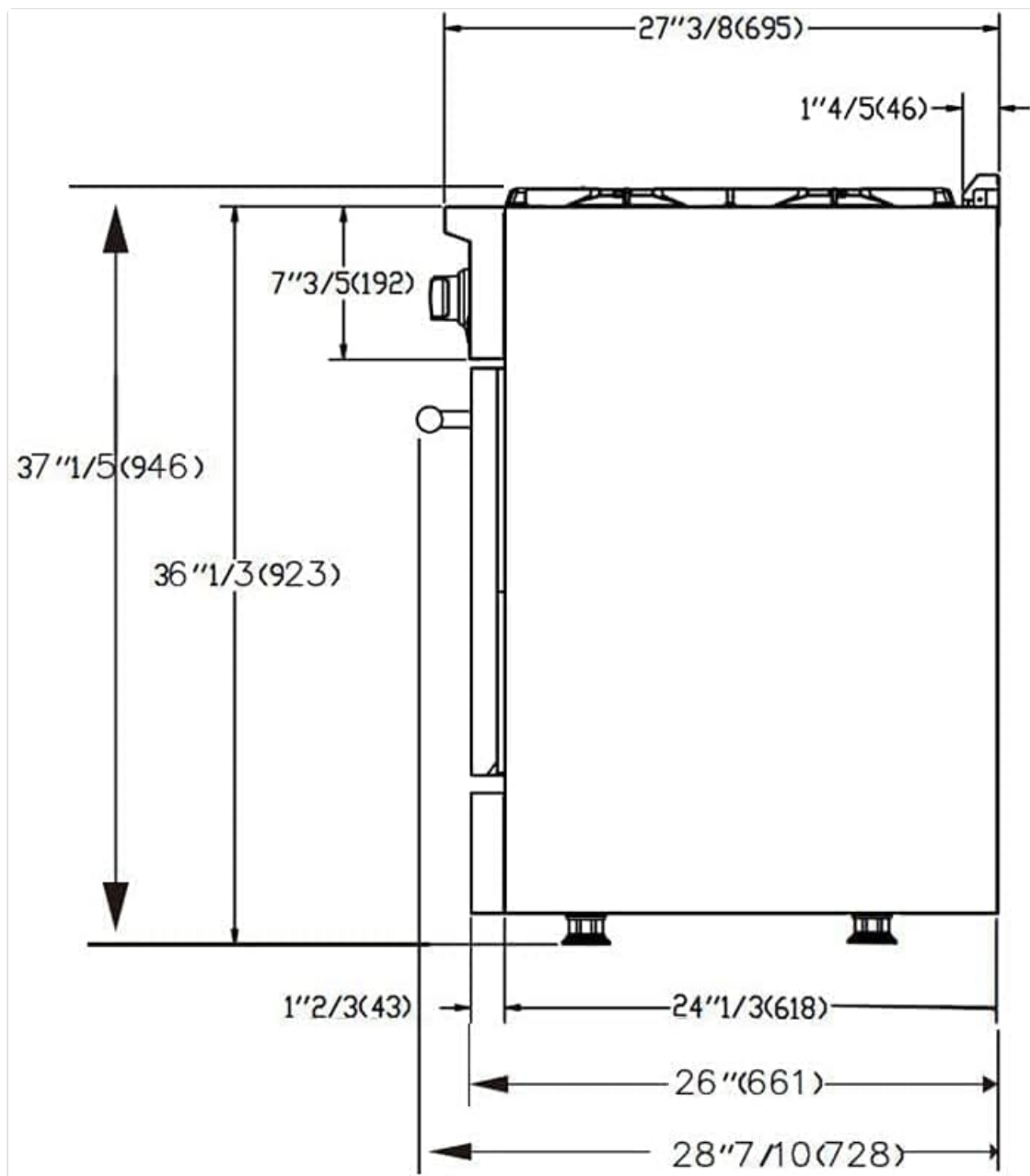


Figure 3: Side view with detailed dimensions for installation planning.

4. OPERATING INSTRUCTIONS

4.1 Cooktop Operation

The cooktop features 6 Italian Brass Burners with continuous cast iron grates. Each burner has auto flame re-ignition.

- **Burner Ignition:** Push and turn the corresponding knob to the 'High' position. The burner will ignite automatically. Adjust flame size as needed.
- **Burner Power:**
 - One 20,000 BTU Max / 1,000 BTU (Min) Dual Ring Burner for maximum cooking control.
 - Two 15,000 BTU Sealed Single Burners (Front Mid, Rear Right).
 - Three 9,000 BTU Sealed Single Burners (Rear Left, Mid).

- **Griddle:** A cast iron griddle plate is included and can be placed over two burners for versatile cooking.

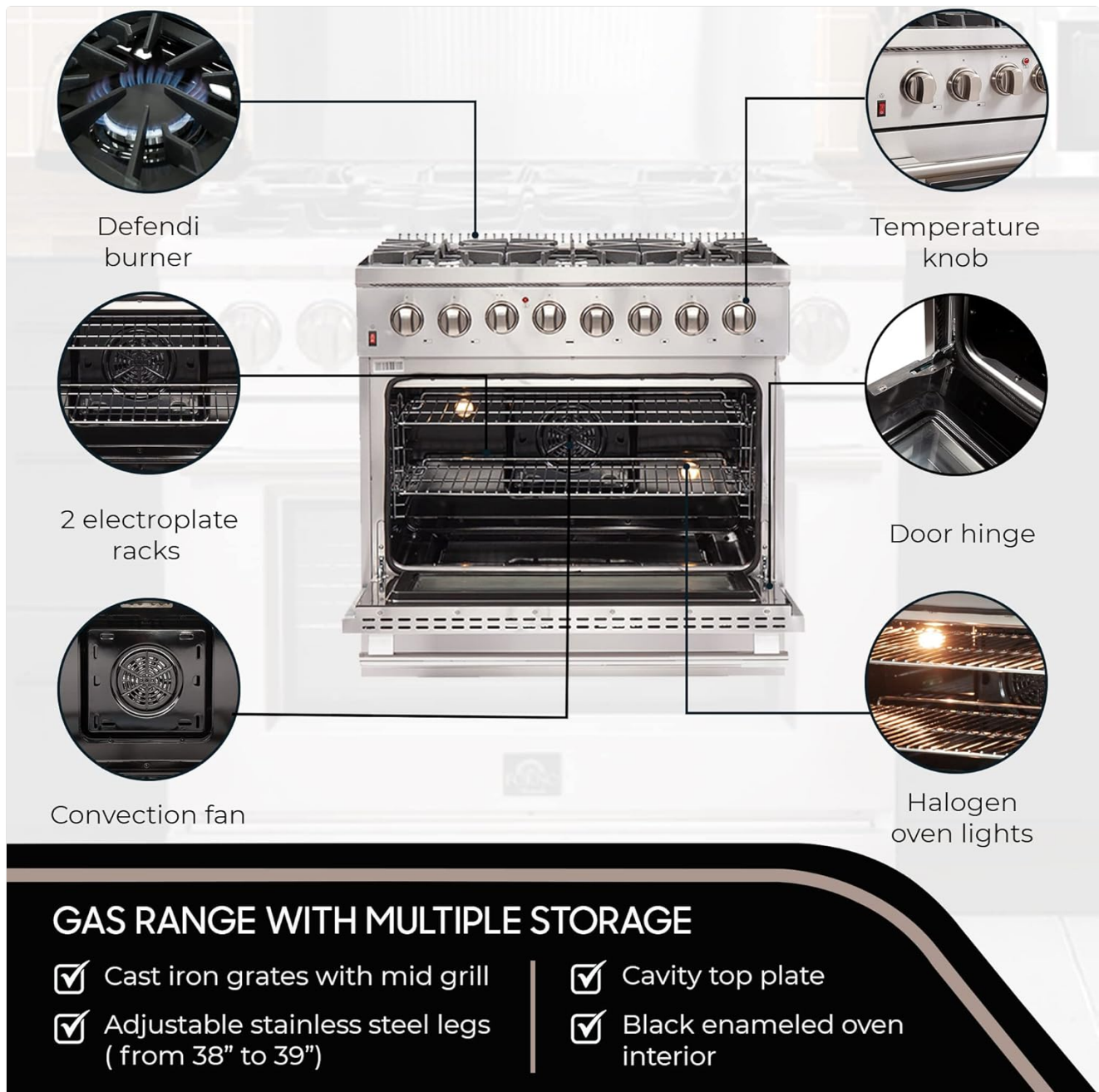


Figure 4: Detailed view of the cooktop with burners, grates, and griddle area.

4.2 Oven Operation

The electric oven has a capacity of 5.36 cubic feet and features a black enameled interior with 3 glass layers in the door for easy viewing.

- **Oven Controls:** Use the heavy-duty cast zinc knobs with light temperature indicators to select oven functions and temperature.
- **Functions:** High Bake, Convection High Bake, Convection Bake, Convection Broil, Low Bake, Broil.
- **Temperature Setting:** Turn the oven thermostat knob to the desired temperature (150°F to 500°F). An orange indicator light will illuminate during preheating and turn off once the set temperature is reached.
- **Convection Fan:** The True European Convection fan (1500 Watt element) ensures even heat distribution for consistent cooking results.
- **Oven Lighting:** Two halogen oven lights illuminate the interior for clear visibility.



OVEN CAPACITY

Capacity of 36" stainless steel oven is 5.36 cu. ft with black enameled cook top and oven interior.

HEAVY-DUTY METAL

Heavy-duty metal knobs in a black enameled finish and a matching stainless steel door.



RAPID CONVECTION

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

Figure 5: Oven interior showing racks and convection fan for optimal cooking.

4.3 Official Product Video: FORNO Galiano 36 in. Dual Fuel Gas Range Electric Oven

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Video 1: This official product video provides a detailed overview of the FORNO Galiano 36-inch Dual Fuel Gas Range, showcasing its features and operation.

4.4 Related Product Video: FORNO Capriasca 36" Pro-Style Italian Burner Gas Range Oven

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Video 2: This video, from a seller, demonstrates features of the FORNO Capriasca 36-inch Gas Range, which shares many similarities with the Galiano model, including Italian burners and professional styling.

5. MAINTENANCE

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

- **Cooktop Cleaning:** The black enamel surface plate and continuous cast iron grates are designed for easy cleaning. Allow burners and grates to cool completely before cleaning. Use mild soap and water for the enamel surface. For stubborn stains on grates, a non-abrasive cleaner can be used.
- **Oven Interior:** The black enameled oven interior can be cleaned with oven cleaner according to the product's instructions. Remove oven racks before cleaning.
- **Stainless Steel Surfaces:** Use a stainless steel cleaner and a soft cloth to maintain the finish of the 304-grade stainless steel. Always wipe in the direction of the grain.

6. TROUBLESHOOTING

Before contacting customer support, refer to the following common issues and solutions:

Problem	Possible Cause	Solution
Burner not igniting	Gas supply off, igniter dirty, burner cap misaligned.	Check gas supply, clean igniter, reposition burner cap.
Oven not heating	Power supply issue, thermostat setting incorrect, oven door not closed properly.	Check circuit breaker, verify thermostat setting, ensure door is fully closed.
Uneven cooking in oven	Incorrect rack position, convection fan issue.	Adjust rack position, ensure convection fan is operating.

For issues not listed or if problems persist, contact FORNO customer support.

7. SPECIFICATIONS

- **Model:** FFSGS6156-36
- **Brand:** Forno
- **Fuel Type:** Dual Fuel (Natural Gas / LP Convertible)
- **Cooktop:**
 - Burners: 6 Italian Brass Burners
 - Burner Output: 1x 20,000 BTU (Max) / 1,000 BTU (Min) Dual Ring, 2x 15,000 BTU Single, 3x 9,000 BTU Single
 - Grates: Heavy Duty Cast Iron Continuous Grates
 - Surface: Black Enamel Plate
- **Oven:**

- Capacity: 5.36 Cubic Feet
 - Type: Electric Convection Oven
 - Racks: 2 Electro-Plated Steel Oven Racks
 - Interior: Black Enameled Oven Interior
 - Lighting: 2 Halogen Oven Lights
 - Broil Power: Outer 1800W, Inner 1000W
 - Bake Power: 2000W
 - Convection Fan Element: 1500W
- **Construction:** 304-Grade Stainless Steel
 - **Controls:** Heavy-Duty Cast Zinc Knobs with Light Temperature Indicators
 - **Dimensions (W x D x H):** 36" x 28" x 38" to 39" (Adjustable legs up to 1")
 - **Weight:** 263 lbs
 - **Electrical:** 240V, 60Hz, 30 Amp Circuit
 - **Certifications:** ETL Listed



GALINO 36 IN. DUAL FUEL GAS RANGE



Natural gas
burner



Pro-style
handle



Convection
fan



240 volt
60 Hz



Halogen
light

Figure 6: The FORNO Galiano range integrated into a modern kitchen.

8. WARRANTY & SUPPORT

Your FORNO Galiano Dual Fuel Range comes with a**2-Year Factory Parts and Labor Warranty**. For warranty claims, technical assistance, or to purchase replacement parts, please contact FORNO customer support.



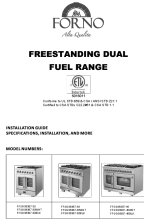



Figure 7: 2-Year In-House Warranty for your peace of mind.

Visit the official Forno Store for more information:[Forno Store on Amazon](#)

Related Documents - FFSGS6156-36

	<p>Forno Gas Range Installation Guide: Dimensions, Hoods, and Gas Conversion</p> <p>Comprehensive guide for Forno gas ranges, covering essential installation dimensions, exhaust hood placement, post-installation checks, and gas conversion procedures. Includes model-specific width data.</p>
	<p>FORNO Freestanding Dual Fuel Range Installation and User Manual</p> <p>Official installation guide and user manual for FORNO Freestanding Dual Fuel Ranges, covering models FFSGS6125 series and others. Includes safety, setup, operation, and troubleshooting.</p>

	<p>Forno Capriasca 48-inch French Door Gas Range: Specs & Features FFSGS6460-48BLK</p> <p>Explore the detailed specifications and features of the Forno Capriasca 48-inch French Door Gas Range (Model FFSGS6460-48BLK). This premium appliance offers 8 brass burners, double ovens with air fryer, and durable construction. Find dimensions, BTU output, technical details, and warranty information.</p>
	<p>FORNO FFSGS6387 Series Freestanding Dual Fuel Range Installation and User Manual</p> <p>Comprehensive installation guide and user manual for the FORNO FFSGS6387 series freestanding dual fuel ranges. Covers safety, features, installation, operation, maintenance, and troubleshooting.</p>
	<p>FORNO Freestanding Dual Fuel Range - Installation Guide, Specifications, and Operation</p> <p>This comprehensive guide provides installation instructions, specifications, safety warnings, operational procedures, and troubleshooting tips for FORNO Freestanding Dual Fuel Ranges, including models FFSGS6387-30, FFSGS6387-36, and FFSGS6387-48.</p>
	<p>FORNO 30 Inch Freestanding Dual Fuel Range Installation Guide</p> <p>This installation guide provides comprehensive instructions, safety information, specifications, and operational details for the FORNO 30 Inch Freestanding Dual Fuel Range (Model FFSGS6196-30).</p>