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Forno FFSGS6275-30

FORNO Lseo Full Gas 30" Freestanding Range Instruction Manual

Model: FFSGS6275-30 | Brand: Forno

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your FORNO Lseo Full Gas 30" Freestanding Range. Please read all instructions carefully before using the appliance to ensure proper function and to prevent potential hazards.



Figure 1: Front view of the FORNO Lseo Full Gas 30" Freestanding Range.

2. SAFETY INFORMATION

Always prioritize safety when installing, operating, or maintaining your gas range. Failure to follow safety instructions can result in serious injury or property damage.

- Ensure all gas and electrical connections are performed by a qualified professional.
- Before any service or adjustment, always disconnect the appliance from the power supply and close the main gas line valve.
- Do not store flammable materials near the range.
- Keep children and pets away from the appliance during operation.

- Never use the oven for storage.

3. SETUP AND INSTALLATION

The FORNO Lseo range is designed for freestanding installation. It operates on Natural Gas and includes an LP Conversion Kit for use with Liquid Propane. Installation must comply with local codes and regulations.

3.1. Gas and Electrical Connections

Ensure the gas supply is turned off before connecting the range. The appliance requires a 120V, 68W, 60Hz electrical supply with a 15 Amps circuit breaker. A power cord and regulator are included. Safety valves are integrated for secure operation.

3.2. Leveling the Range

The range features adjustable stainless steel legs, allowing for up to 2 inches of height adjustment to ensure the appliance is perfectly level on any surface.



Figure 2: Side view of the range, showing adjustable legs.

4. OPERATING INSTRUCTIONS

4.1. Cooktop Operation

The cooktop features five Italian Defendi burners with varying BTU outputs for versatile cooking.

- **Middle Sealed Double Gas Entry Burner:** 19,000 BTU (ideal for high heat cooking and simmering).
- **Front Right/Left Sealed Single Burners:** 16,000 BTU each.
- **Rear Right/Left Sealed Single Burners:** 9,500 BTU each.

All surface burners feature auto flame re-ignition. The cooktop is equipped with black matte cast iron continuous burner grates and a black enamel surface plate for easy cleaning.



Figure 3: Close-up view of the cooktop burners and cast iron grates.

4.2. Oven Operation

The 4.23 cubic feet gas convection oven provides ample space for baking and roasting. It includes two electro-plated racks and features 3 glass layers in the door for improved visibility and insulation. The interior is black enameled and illuminated by 2 halogen oven lights.

- **Convection Fan:** Ensures even heat distribution for consistent cooking results.
- **Auto-Ignition:** For convenient and reliable oven startup.
- **Broiler:** Interior oven broiler with 10,000 BTU heat force.
- **Bottom Element:** 16,000 BTU for primary oven heating.



Figure 4: Interior view of the oven with racks.

4.3. Controls

The range is equipped with 6 heavy-duty stainless steel knobs for precise control over burners and oven functions. The control panel includes easy-to-read oven temperature indicators and a Pro Style TANK Handle for the oven door.



Figure 5: Close-up of the control panel and oven temperature gauge.

4.4. LP Gas Oven Burner Adjustment

For optimal performance when operating on LP (Liquid Propane) gas, the oven burner flame may require adjustment. This procedure ensures the correct flame height and efficiency.

Your browser does not support the video tag.

Video 1: FORNO LP Adjustment Guide. This video demonstrates how to adjust the bottom oven burner for LP gas, including safety precautions like closing the gas line and disconnecting power, removing the oven knob, locating the adjustment screw, and tightening it to the maximum for LP conversion.

5. MAINTENANCE

Regular cleaning and maintenance will prolong the life and appearance of your FORNO range.

- **Cooktop Cleaning:** The black enamel surface plate is designed for easy cleaning. Use mild soap and water with a soft cloth.
- **Stainless Steel Surfaces:** The range is built from durable Type 430 stainless steel and is smudge resistant. Clean with a stainless steel cleaner and a soft cloth, wiping in the direction of the grain.
- **Cast Iron Grates:** Remove grates and wash with warm, soapy water. Dry thoroughly to prevent rust.

- **Oven Interior:** Clean the black enameled oven interior after it has cooled. Avoid abrasive cleaners.

6. TROUBLESHOOTING

This section addresses common issues you might encounter with your range.

Problem	Possible Cause	Solution
Oven temperature inconsistent or flame goes out.	Improper LP gas adjustment; faulty thermostat; oven door not sealing properly.	Ensure LP conversion is correctly done (refer to Video 1). If issues persist, contact qualified service personnel.
Burner knobs get hot during oven use.	Normal operation due to heat transfer; potential oven door seal issue.	Exercise caution when touching knobs. If excessive, inspect oven door gasket for proper seal.
Broiler appears weak or ineffective.	Low gas pressure; broiler flame adjustment needed.	Verify gas supply pressure. Consult a professional for broiler flame adjustment if necessary.
Cooktop burners do not simmer well (except center).	Design characteristic of the burners.	Utilize the center burner for simmering tasks.

7. SPECIFICATIONS

Feature	Detail
Brand Name	Forno
Model Name	6275
Part Number	FFSGS6275-30
Form Factor	Freestanding
Product Dimensions (W x D x H)	30 x 27.56 x 38.58 inches
Item Weight	269 pounds
Oven Capacity	4.23 Cubic Feet
Burner Type	Gas
Heating Elements (Cooktop)	5
Oven Racks	2
Color	Stainless Steel
Control Console	Knob
Voltage	110 Volts
ETL Listings	Yes

8. WARRANTY AND SUPPORT

Your FORNO Lseo Full Gas 30" Freestanding Range comes with a **2 Year Factory Parts and Labor Warranty**. For technical support, service, or warranty claims, please refer to the contact information provided in your product packaging or visit the official Forno website.

Always ensure that any service or repairs are performed by authorized service technicians to maintain warranty validity and ensure safety.