

Forno FFSGS6196-30

FORNO Lazio FFSGS6196-30 Dual Fuel 30-Inch Gas Range with Electric Oven Instruction Manual

Model: FFSGS6196-30

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your FORNO Lazio FFSGS6196-30 Dual Fuel 30-Inch Gas Range with Electric Oven. Please read all instructions carefully before using the appliance. Retain this manual for future reference.

2. SAFETY INFORMATION

Your safety and the safety of others are paramount. Always follow basic safety precautions to reduce the risk of fire, electric shock, or injury. This appliance must be installed by a qualified technician in accordance with all local codes and regulations. Do not store flammable materials near the appliance. Ensure proper ventilation. Always turn off gas and electrical supply before servicing.

WARNING: Gas appliances can cause minor exposure to benzene, carbon monoxide, formaldehyde, and other carcinogens or reproductive toxicants. Proper ventilation is crucial.

3. PRODUCT OVERVIEW

The FORNO Lazio FFSGS6196-30 is a 30-inch freestanding dual fuel range, combining a gas cooktop with an electric oven. It features a durable stainless steel design, offering both professional styling and robust performance for your kitchen.

Key Features:

- **Cooktop:** 5 Italian aluminum sealed burners with a total stove top output of 69,500 BTU. Includes continuous cast iron grates and a reversible griddle.
- **Oven:** 4.62 cu. ft. electric oven capacity with internal convection fan, thermostat, and regulator for precise cooking. Features a 3-layer glass oven door window for easy viewing.
- **Accessories:** Two electroplated oven racks, an air fryer basket, drip pan, and LP conversion kit are included.
- **Construction:** High-grade 430 stainless steel body and illuminated zinc knobs.



Figure 3.1: Front view of the FORNO Lazio 30-Inch Dual Fuel Range with Electric Oven. This image displays the full stainless steel appliance, including the gas cooktop with cast iron grates and the electric oven with a large viewing window.



Figure 3.2: Close-up view of the FORNO Lazio cooktop featuring continuous cast iron grates and a reversible griddle placed over two burners. This highlights the robust construction and versatile cooking surface.



Figure 3.3: Interior view of the FORNO Lazio electric oven, showing the air fryer basket positioned on an upper rack. The oven light is visible, illuminating the spacious interior.

Your browser does not support the video tag.

Video 3.1: Official product video showcasing the FORNO Lazio Dual Fuel 30" Gas Range Electric Oven. This video highlights various features and design aspects of the appliance.

4. SETUP AND INSTALLATION

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

4.1. Location and Leveling

Place the range in a location that meets all local codes for gas and electrical connections. The range features

adjustable stainless steel legs for easy and quick leveling. Ensure the appliance is stable and level before use.

4.2. Gas Connection (LP Conversion)

This dual fuel range is equipped with an LP kit for conversion from natural gas to propane. If converting to LP, ensure the conversion is performed by a certified technician. The LP conversion kit is included with your appliance.



Figure 4.1: Image of the LP (Liquid Propane) conversion kit components. This kit is provided for converting the gas cooktop from natural gas to propane, and should be installed by a qualified professional.

4.3. Electrical Connection

The electric oven requires a 240V, 60Hz electrical supply with a 20A amperage. Use a 4-prong grounding-type receptacle. Consult the full installation guide for detailed wiring diagrams and requirements.

5. OPERATING INSTRUCTIONS

5.1. Cooktop Operation

The cooktop features 5 sealed burners with varying BTU outputs for diverse cooking needs. The zinc cast knobs provide precise control over flame intensity.

- **Burner Ignition:** Push and turn the desired knob to the 'Lite' position. The auto flame re-ignition feature will automatically ignite the burner. Adjust the flame to your desired intensity.
- **Burner Outputs:** The cooktop includes one 20,000 BTU middle dual ported simmer burner, two 16,000 BTU burners (front right and front left), and two 9,500 BTU burners (rear right and rear left).
- **Using the Griddle and Wok Ring:** Place the reversible aluminum griddle over two burners for even heating. The cast iron wok ring holder can be used with a wok for stir-frying.



Figure 5.1: Close-up of the FORNO Lazio cooktop with multiple gas burners ignited, showing the blue flames. This illustrates the operational state of the burners.

5.2. Oven Operation

The electric oven offers a 4.62 cu. ft. capacity, suitable for various baking and roasting tasks. It features a true convection fan for even heat distribution.

- **Setting Temperature:** Use the oven thermostat knob to select the desired temperature. The oven includes a mechanical thermometer for accurate temperature readings.
- **Convection Fan:** The 1500 watts European true convection fan ensures fast, precise, and consistent oven cooking by circulating hot air.
- **Air Fryer Function:** Utilize the included air fryer basket and drip pan for air frying. Refer to specific recipes for optimal air frying temperatures and times.
- **Oven Racks:** Two oven racks are provided, with multiple shelf positions to accommodate different cookware sizes.
- **Oven Light:** The halogen oven light illuminates the interior for easy viewing through the 3-layer glass door window.



Figure 5.2: The electric oven of the FORNO Lazio range with the door open, revealing the interior racks and the spacious cooking cavity. An air fryer basket is visible on one of the racks.



Figure 5.3: Close-up view of the oven's upper heating element, which assists in baking and broiling functions. This element provides direct heat for cooking.



Figure 5.4: The black enamel drip pan included with the FORNO Lazio oven. This pan is used to catch drips and spills, making oven cleaning easier.

6. MAINTENANCE AND CLEANING

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

- **Stainless Steel Surfaces:** Clean with a soft cloth and a non-abrasive stainless steel cleaner. Always wipe in

the direction of the grain.

- **Cast Iron Grates and Burner Caps:** These can be removed and cleaned with warm soapy water. Ensure they are completely dry before placing them back on the cooktop.
- **Black Enamel Cooktop:** Wipe spills immediately with a damp cloth. For stubborn stains, use a mild non-abrasive cleaner.
- **Oven Interior:** The oven features a steam cleaning function. Add 200ml of water to the bottom plate and follow the instructions in the full user manual for the steam clean cycle. For heavier soil, traditional oven cleaners may be used, following product instructions carefully.
- **Oven Door:** Clean the glass with a glass cleaner. Avoid harsh abrasives.

7. TROUBLESHOOTING

Before contacting customer service, review the following common issues and solutions:

- **Burner Not Igniting:** Check if the burner cap is properly seated. Ensure the gas supply is on. Clean any debris from the igniter.
- **Oven Not Heating:** Verify the electrical supply is connected and the circuit breaker has not tripped. Ensure the oven temperature is set correctly.
- **Uneven Cooking:** For oven cooking, ensure the convection fan is operating. Use appropriate bakeware and avoid overcrowding the oven.

For issues not resolved by these steps, please refer to the comprehensive troubleshooting section in the full user manual or contact customer support.

8. SPECIFICATIONS

Brand Name	Forno
Model Info	FFSGS6196-30
Item Weight	198 pounds
Product Dimensions	27.56 x 30 x 38.58 inches
Capacity	4.32 Cubic Feet (Oven)
Installation Type	Freestanding
Heating Elements	5 Burners
Fuel Type	Dual Fuel (Gas and Electric)
Material Type	Stainless Steel
Voltage	240 Volts

Amperage	20A
Racks	2

9. WARRANTY AND SUPPORT

The FORNO Lazio FFSGS6196-30 Dual Fuel Range comes with an industry-leading 2-year factory part and labor warranty. For warranty claims or technical support, please refer to the contact information provided in your product packaging or visit the official Forno website.

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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