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> [Forno Capriasca All Gas 36-Inch French Door Freestanding Range User Manual](#)

Forno C-FFSGS6460

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Model: C-FFSGS6460

Brand: Forno

PRODUCT OVERVIEW

The Forno Capriasca All Gas 36-inch French Door Freestanding Range brings professional styling and quality into your home kitchen. Constructed from durable stainless steel, this range features a 6-burner cooktop and a 5.36 cu. ft. convection gas oven. Its unique French doors offer convenient access, requiring less open door space. The oven interior is finished in a striking blue enamel and includes multiple cooking functions such as convection and air frying.



Figure 1: Front view of the Forno Capriasca 36-inch All Gas Range.

KEY FEATURES

- **Cooktop:** 6 Italian sealed brass burners with a total stove top output of 120,000 BTU. Includes six 20,000 BTU Max and 1,000 BTU Min surface burners, automatic ignition and re-ignition, and a black enameled cooktop. Heavy-duty continuous cast iron grates ensure even heat distribution and stability.
- **Oven:** 5.36 cubic feet capacity with French doors. Features 3 telescopic electroplated oven racks, 2 Halogen Oven Lights,

blue enameled oven interior, 3-layer glass oven door windows, True European Convection, and U-Tube auto-ignition. Oven power: Overall Broil Top 10,000 BTU, Overall Bottom 20,000 BTU.

- **Construction:** Heavy-duty 430 stainless steel for durability and rust resistance. Equipped with 7 heavy-duty zinc-coated die-cast metal control knobs, button-controlled Night Light Red LED, easy-clean Pro-Style Handle, security non-tip bracket, adjustable stainless steel legs (35.5" to 36.5"), and a stainless steel square leg cover.
- **Included Accessories:** Stainless Steel 304 Cavity Top Plate, Control Panel, Bottom Front Panel, Stainless steel 430 Heat Shield and Side Panel, concave Wok-Ring, reversible griddle, Air Fry Rack, Basket, and Drip Pan. Also includes a 5-foot Power Cord, Rotisserie kit with On/Off Button, and LP Kit.

SETUP AND INSTALLATION

Proper installation is crucial for the safe and efficient operation of your Forno Capriasca range. It is highly recommended that installation be performed by a qualified professional.

- **Location:** Ensure the range is placed on a stable, level surface with adequate clearance from combustible materials.
- **Gas Connection:** This appliance is designed for use with Natural Gas or LP. An LP conversion kit is included for conversion if needed. All gas connections must comply with local codes and regulations.
- **Electrical Connection:** The range requires a 120 Volts, 60Hz, 15 Amp circuit. Ensure proper grounding.
- **Leveling:** Use the adjustable stainless steel legs to level the range, ensuring stability and proper cooking performance.

For detailed step-by-step instructions, please refer to the dedicated [Installation Manual \(PDF\)](#) provided with your appliance.

OPERATING INSTRUCTIONS

Cooktop Operation

The cooktop features six Italian sealed brass burners, providing versatile cooking options from high heat searing to gentle simmering.



Figure 2: The six gas burners with cast iron grates.

1. **Ignition:** Push and turn the desired burner knob counter-clockwise to the "Ignite" position. You will hear a clicking sound as the igniter sparks.
2. **Flame Adjustment:** Once the burner ignites, continue turning the knob to adjust the flame size from high to low. The burners feature a wide range of heat settings, including a simmer option for delicate cooking.
3. **Automatic Re-ignition:** If a flame extinguishes during operation, the system will automatically attempt to re-ignite it.

Oven Operation

The 5.36 cu. ft. convection oven offers various cooking modes for optimal results.



Figure 3: Spacious blue enameled oven interior with three telescopic racks.

1. **French Doors:** To open the oven, pull either handle. Both doors will open simultaneously for easy access.
2. **Setting Temperature:** Turn the oven control knob to the desired temperature. The red indicator light above the knob will illuminate during preheating.
3. **Convection Cooking:** Activate the convection fan for even heat distribution, ideal for baking multiple dishes or roasting.
4. **Air Fryer Function:** Utilize the included air fry rack and basket for healthier frying results.
5. **Rotisserie:** The oven includes a rotisserie kit with an On/Off button for roasting meats.
6. **Oven Lights:** Press the oven light button on the control panel to illuminate the oven interior for easy viewing.



Figure 4: Detailed view of the control knobs and indicator lights.

MAINTENANCE AND CLEANING

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

- **Cooktop Cleaning:** The black enameled cooktop and stainless steel surface can be wiped clean with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive cleaner specifically designed for stainless steel.
- **Cast Iron Grates:** The heavy-duty cast iron grates can be removed for easier cleaning. Wash with warm, soapy water and dry thoroughly to prevent rust.
- **Oven Interior:** The blue enameled oven interior is designed for easy cleaning. The steam clean option can assist in loosening baked-on food. Follow the instructions in the full user manual for using the steam clean function.
- **Oven Racks:** The telescopic oven racks can be removed for cleaning. They can be washed by hand with warm, soapy water.
- **Exterior Stainless Steel:** Clean the exterior stainless steel surfaces with a soft cloth and a stainless steel cleaner to maintain its luster and prevent fingerprints.

TROUBLESHOOTING

This section addresses common issues you might encounter. For more complex problems, please consult a qualified technician or refer to the complete user manual.

- **Burner Not Igniting:**
 - Ensure the gas supply is turned on.
 - Check if the burner cap is properly seated.
 - Clean any food debris from the igniter and burner ports.
- **Oven Not Heating:**
 - Verify the oven control knob is set to the desired temperature.
 - Check the circuit breaker to ensure power supply.

- **No Audible Preheating Notification:**

The Forno Capriasca range indicates preheating completion by the red indicator light above the oven knob turning off. There is no audible sound or other visual cue when the set temperature is reached. This is a design feature of the appliance.

- **Excessive Smoke During Initial Use:**

It is normal for a new oven to produce some smoke during its first few uses as manufacturing oils burn off. Ensure good ventilation during this period.

For a comprehensive list of troubleshooting steps, please refer to the [User Manual \(PDF\)](#).

SPECIFICATIONS

Attribute	Value
Brand Name	Forno
Model Info	C-FFSGS6460
Item Weight	231 pounds
Product Dimensions	30.75 x 38.39 x 43.58 inches

Attribute	Value
Capacity	5.36 Cubic Feet
Installation Type	Freestanding
Part Number	FFSGS6460-36
Form Factor	Freestanding
Drawer Type	Broiler, Baking
Heating Elements	6
Control Console	Knob
Voltage	120 Volts
Racks	3
Fuel type	Gas
Material Type	Stainless Steel

WARRANTY AND SUPPORT

Forno offers a **2-Year Factory Parts and Labor Warranty** for this Full Gas Oven Range. This warranty covers defects in materials and workmanship under normal use.

For complete warranty terms, conditions, and to access customer support, please refer to the official [User Manual \(PDF\)](#) or visit the [Forno Store](#).

Warranty Exclusions: What Is Not Covered.

- Use of the Product in any non-residential, commercial application.
- Use of the Product for anything other than its intended purpose.
- Repair services provided by anyone other than a Forno Authorized Service agency.
- Damages or repair services to correct services provided by unauthorized parties or the use of unauthorized parts.
- Installation not in accordance with local/state/city/county fire codes, electrical codes, gas codes, plumbing codes, building codes, laws or regulations.
- Defects or damage due to improper storage of the Product.
- Defects, damage or missing parts on products sold out of the original factory packaging or from displays. > Service calls or repairs to correct an incorrect installation of the Product and/or related accessories.
- Replacement of parts/service calls to connect, convert or otherwise repair the electrical wiring and/or gas line in order to properly use the product.
- Replacement of parts/service calls to provide instructions and information on the use of the Product.
- Replacement of parts/service calls to correct issues arising from the product being used in a manner other than what is normal and customary for residential use.
- Replacement of parts/service calls due to wear and tear of components such as seals, knobs, pan supports, shelving, cutlery baskets, buttons, touch displays, scratched or broken ceramic-glass tops.
- Replacement of parts/service calls for lack of/improper maintenance, including but not limited to; build up of residues, stains, scratches, discoloration, corrosion.
- Defects and damages arising from accidents, alteration, misuse, abuse or improper installation.
- Defects and damages arising from Product transport, logistics and handling. Inspection of the product must be made at time of delivery. Following receipt and inspection, the selling dealer/delivery company must be notified of any issues arising from handling, transport and logistics.
- Defects and damages arising from external forces beyond the control of Forno Appliances, including but not limited to wind, rain, sand, fires, floods, mudslides, freezing temperatures, excessive moisture or extended exposure to humidity, power surges, lightning, structural failures surrounding the appliance and other acts of God.
- Products whose serial number has been altered/damaged/tampered with. In no case shall Forno be held liable or responsible for damage to surrounding property, including furniture, cabinetry, flooring, panels, and other structures surrounding the Product. Forno is neither liable nor responsible for the Product if it is located in a remote area or an area where certified trained technicians are not reasonably available. Purchaser must bear any transportation and delivery costs of the Product to the nearest Authorized Service Center or the additional travel expenses of a certified trained technician

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Figure 5: Example of warranty information provided by Forno.