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- › Forno /
- › FORNO Gallico 30-Inch Electric French Door Double Oven Instruction Manual

Forno C-FBOEL7188-PA

FORNO Gallico 30-Inch Electric French Door Double Oven Instruction Manual

Model: C-FBOEL7188-PA | Brand: Forno

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your FORNO Gallico 30-Inch Electric French Door Double Oven. Please read all instructions thoroughly before using the appliance and retain this manual for future reference.



Figure 1: Front view of the FORNO Gallico Double Oven with both oven doors open.

2. IMPORTANT SAFETY INFORMATION

- **Electrical Safety:** This appliance operates on 240V and requires a dedicated 32A circuit. Ensure proper grounding and professional electrical installation to prevent electric shock.
- **Burn Hazard:** Oven surfaces become hot during use. Use oven mitts when handling hot items or touching interior surfaces. Keep children away from the appliance during operation.
- **Tip-Over Hazard:** The oven must be properly installed and secured to prevent tipping. Refer to the installation instructions for details.
- **Flammable Materials:** Do not store or use flammable materials near the oven.
- **Supervision:** Never leave the oven unattended during operation, especially when using high-temperature settings or broiling.
- **Safety Lock:** Utilize the safety lock feature to prevent unintended operation, particularly by children.

3. INSTALLATION

The FORNO Gallico double oven is designed for built-in installation. Professional installation is highly recommended to ensure correct electrical connection and secure mounting.

3.1 Dimensions and Cutout Requirements

- **Product Dimensions:** 30 inches (W) x 25 inches (D) x 50.2 inches (H)
- **Cutout Dimensions:** 29 inches (W) x 24 inches (D) x 50.25 inches (H)

Ensure that the cabinet opening meets these specifications for a proper fit. Adequate ventilation space around the appliance is crucial for optimal performance and safety.



Figure 2: Dimensional drawing of the double oven.

4. KEY FEATURES

- **Dual Ovens:** Two independent ovens with a combined capacity of 7.36 cu. ft. (3.68 cu. ft. each).

- **French Door Design (Top Oven):** The upper oven features elegant French doors for easy access.
- **Drop-Down Door (Bottom Oven):** The lower oven has a traditional drop-down door.
- **True Convection:** Ensures even heat distribution for consistent cooking results in both ovens.
- **Versatile Cooking Modes:** Includes Bake, Broil, Convection Bake, Convection Roast, Roast, Warm, Dehydrate, Air Fry, and Sous Vide.
- **LED Display Screen:** Provides clear and intuitive control over cooking settings and time.
- **Mechanical Knobs:** Durable and precise control for temperature and mode selection.
- **Stainless Steel Construction:** A sleek and durable exterior that complements modern kitchen aesthetics.
- **Blue Speckled Interior:** A visually appealing and easy-to-clean oven cavity.
- **Telescopic Racks:** Four stainless steel telescopic racks for smooth and easy access to dishes.
- **Safety Lock:** Enhances safety by preventing accidental operation.



Figure 3: Interior view highlighting the blue speckled finish and telescopic racks.

5. OPERATING INSTRUCTIONS

5.1 Control Panel Overview

The oven features an LED display screen and mechanical knobs for controlling both the upper and lower ovens. Each oven has independent controls for temperature and cooking modes.

5.2 Basic Operation (Bake, Broil, Convection)

1. **Select Oven:** Choose either the upper or lower oven using the dedicated controls.
2. **Select Mode:** Turn the mode knob to your desired cooking function (e.g., Bake, Broil, Convection Bake).
3. **Set Temperature:** Use the temperature knob or digital input to set the desired temperature.
4. **Start Cooking:** Press the 'Start' button to begin preheating or cooking. The LED display will show the current temperature and time.

5.3 Advanced Cooking Modes

- **Air Fry:** Place food on the air fry pan and drip tray (included) for crispy results. Select the Air Fry mode and set the recommended temperature and time.
- **Sous Vide:** This mode allows for precise, low-temperature cooking of sealed food. Follow recipe guidelines for water bath setup and temperature/time settings.
- **Dehydrate:** Use this mode for drying fruits, vegetables, or herbs at low temperatures over extended periods.
- **Keep Warm:** Maintains food at a serving temperature without further cooking.

5.4 Using the Timer

The integrated timer can be set for cooking duration or as a kitchen timer. Follow the instructions on the LED display for setting and adjusting the timer.



Figure 4: Angled view of the double oven, illustrating the control panel and interior.

6. MAINTENANCE AND CLEANING

6.1 Steam Clean Function

The oven is equipped with a steam clean function for easy maintenance. Follow these steps:

1. Remove all racks and accessories from the oven cavity.
2. Pour approximately 1 cup of water into the bottom of the oven.
3. Select the 'Steam Clean' mode on the control panel.
4. Once the cycle is complete, wipe the interior with a damp cloth to remove loosened soil.

6.2 Exterior Cleaning

Clean the stainless steel exterior with a soft cloth and a mild, non-abrasive cleaner specifically designed for stainless steel. Avoid harsh chemicals or abrasive pads that can scratch the surface.

6.3 Rack Maintenance

The stainless steel telescopic racks can be cleaned with warm, soapy water. For stubborn stains, a non-abrasive scrub pad may be used. Ensure racks are completely dry before returning them to the oven.



Figure 5: Detailed view of the bottom oven interior.

7. TROUBLESHOOTING

If you encounter issues with your oven, please refer to the following common troubleshooting tips before contacting customer service:

- **Oven Not Heating:** Check if the oven is properly plugged in and the circuit breaker has not tripped. Ensure the correct cooking mode and temperature are selected.
- **Uneven Cooking:** Ensure food is placed centrally on the racks and that the correct cooking mode (e.g., convection for evenness) is selected. Avoid overcrowding the oven.
- **Display Not Working:** Check power supply. If the issue persists, a reset by turning off the circuit breaker for a few minutes may resolve it.
- **Error Codes:** If an error code appears on the LED display, consult the full product manual (if available) or contact customer support with the specific code.

8. SPECIFICATIONS

Feature	Specification
Brand Name	Forno
Model Info	C-FBOEL7188-PA
Item Model Number	C-FBOEL7188-PA
Part Number	FBOEL1388-30
Product Dimensions	50.2 x 30 x 25 inches
Item Weight	179 pounds
Voltage	240 Volts
Overall Broil Wattage	7000W
Overall Bake Wattage	6000W
Amperage	32A
Oven Fuel	Electric
Number of Ovens	Double oven
Overall Oven Capacity	7.36 cu. ft.
Top Oven Capacity	3.68 cu. ft.
Bottom Oven Capacity	3.68 cu. ft.
Control Type	Electronic (LED Display) & Mechanical Knobs
Cleaning Type	Steam
Convection Type	True European Convection
Number of Racks	4 (Stainless Steel Telescopic)
Primary Material	Stainless Steel

9. WARRANTY AND SUPPORT

9.1 Warranty Exclusions

The warranty does not cover:

- Use of the product in non-residential, commercial applications.
- Use of the product for any purpose other than its intended purpose.
- Repair services provided by anyone other than a Forno Authorized Service Agency.
- Damage or repair due to services provided by unauthorized parties or the use of unauthorized parts.
- Installation not in accordance with local/state/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/accessories not in the original factory packaging 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, ceramic glass, push buttons, touch displays, scratched or broken ceramic glass tops.
- Defects and parts/service calls for lack of/improper maintenance, including but not limited to build up of residues, stains, scratches, discoloration, corrosion.
- Defects and damage due to fire, 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. For defects and mis-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 humidity, inadequate to humidity, power surges, lightning, structural failures surrounding the appliance and other acts of God.
- Products whose serial number has been altered/damaged/removed. 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 not 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/from the nearest Authorized Service Center or the additional travel expenses of a certified trained technician.

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Figure 6: Warranty Exclusions and Limitations.

9.2 Customer Support

For further assistance, technical support, or to inquire about service, please refer to the contact information provided with your purchase documentation or visit the official Forno website.

[Visit the Forno Store for more information](#)

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.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

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

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