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Forno FFSIN0982-30BLK

FORNO Leonardo 30-Inch Electric Induction Range User Manual

Model: FEISR30B / FFSIN0982-30BLK

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1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your FORNO Leonardo 30-Inch Electric Induction Range. Please read all instructions carefully before using the appliance to ensure proper function and to prevent injury or damage. Keep this manual for future reference.



Figure 1: FORNO Leonardo 30-Inch Electric Induction Range (Model FEISR30B)

The FORNO Leonardo Espresso 30-Inch Induction Range features a modern stainless steel finish with customizable antique brass or stainless steel handles and knobs. This slide-in design integrates seamlessly into kitchen cabinetry. The cooktop provides 8,100 watts of total output across four cooking zones, offering precise temperature control. The 5 cubic foot convection oven includes two adjustable racks and a speckled blue enamel interior for even heat distribution and easy cleaning.

2. IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using this appliance to reduce the risk of fire, electric shock, burns, or injury.

- Read all instructions before using the appliance.
- Ensure proper installation by a qualified technician in accordance with local codes.
- Do not touch hot surfaces. Use oven mitts or potholders.
- Never use the appliance for warming or heating the room.
- Do not store flammable materials in or near the oven.
- Keep children away from the appliance during operation.

- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam.
- Never cover slots or openings in the oven bottom or cover an entire rack with materials like aluminum foil.
- Do not use water on grease fires. Smother fire or flame or use a dry chemical or foam-type extinguisher.

3. SETUP AND INSTALLATION

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

3.1 Unpacking

- Remove all packaging materials, tape, and protective film from the range.
- Inspect the appliance for any shipping damage. Report any damage immediately to the retailer.
- Retain packaging materials until the appliance has been inspected.

3.2 Electrical Requirements

The range requires a dedicated, properly grounded electrical circuit. Refer to the electrical specifications in Section 6 for voltage and amperage requirements. Ensure the electrical supply matches the appliance's rating.

3.3 Placement and Leveling

- Position the range in the designated cabinet opening, ensuring adequate clearance from adjacent surfaces.
- Adjust the leveling legs at the bottom of the range to ensure the appliance is stable and level. This prevents spills and ensures even cooking.



Figure 2: Product Dimensions (30" W x 26.25" D x 37.125" H)

4. OPERATING INSTRUCTIONS

4.1 Cooktop Operation

The induction cooktop features four cooking zones with a total output of 8,100 watts. Use induction-compatible cookware for optimal performance. The cooktop is controlled by front-mounted knobs.



Figure 3: Induction Cooktop Surface

- **Turning On/Off:** Rotate the corresponding knob to the desired heat setting to activate a cooking zone. Turn the knob to 'OFF' to deactivate.
- **Heat Settings:** Adjust the knob to select heat levels from low to high. Induction technology provides rapid heating and precise temperature control.
- **Cookware Compatibility:** Only magnetic cookware (cast iron, magnetic stainless steel, enamel-on-steel) will work on induction cooktops.

4.2 Oven Operation

The 5.0 cubic foot convection oven offers various cooking modes, controlled by the front panel knobs and digital display.



Figure 4: Oven Interior with Blue Enamel and Racks

- **Oven Modes:** The oven supports Bake, Roast, Broil, Air Fry, Bread Proof, and Dehydrate functions. Select the desired mode using the control panel.
- **Temperature Setting:** Use the digital controls to set the desired oven temperature. The oven will preheat to the set temperature.
- **Convection Cooking:** The convection fan circulates hot air for even cooking and faster results. This is ideal for baking multiple dishes simultaneously.
- **Oven Racks:** The oven includes two chrome-plated adjustable racks. Position them according to your cooking needs.
- **Hidden Bake Element:** The bake element is concealed beneath the oven floor, simplifying cleaning and preventing food particles from burning onto it.
- **Oven Lights:** Two interior lights illuminate the oven cavity for clear visibility of your food.

Your browser does not support the video tag.

Video 1: Overview of FORNO Leonardo 30-inch Slide-In Electric Induction Range features, including cooktop, oven interior, and controls.

5. CARE AND MAINTENANCE

Regular cleaning and maintenance will prolong the life of your appliance and ensure optimal performance.

5.1 Cooktop Cleaning

- Allow the cooktop to cool completely before cleaning.
- Use a ceramic cooktop cleaner and a non-abrasive pad to remove spills and stains.
- Wipe with a clean, damp cloth and dry thoroughly to prevent streaks.

5.2 Oven Interior Cleaning

- The speckled blue enamel interior is designed for easy cleaning.
- For light spills, wipe with a damp cloth and mild detergent once the oven has cooled.
- For heavier soil, use the oven's self-clean or steam clean function as per the control panel instructions.
- Remove oven racks before initiating a self-clean cycle.

5.3 Exterior Cleaning

- Clean stainless steel surfaces with a soft cloth and a stainless steel cleaner.
- Avoid abrasive cleaners or scouring pads that can scratch the finish.
- The antique brass or stainless steel handles can be cleaned with a soft, damp cloth.



Figure 5: Customizable Handles and Knobs

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Range does not turn on	No power supply; circuit breaker tripped.	Check power cord connection. Reset circuit breaker.
Induction cooktop not heating	Cookware not induction-compatible; pan not centered.	Use magnetic cookware. Ensure pan is centered on the cooking zone.
Oven not heating properly	Incorrect temperature setting; oven door not closed completely.	Verify temperature setting. Ensure oven door is fully closed.
Uneven baking	Improper rack position; excessive food in oven.	Adjust rack position. Avoid overcrowding the oven. Utilize convection mode.

7. SPECIFICATIONS

Feature	Detail
Product Type	Slide-In Electric Induction Range
Model Number	FFSIN0982-30BLK
Color/Finish	Black / Stainless Steel
Cooktop Fuel Type	Electric (Induction)
Number of Burners	4
Total Cooktop Wattage	8,100 Watts
Cooktop Surface Material	Ceramic Glass (Smoothtop)
Oven Fuel Type	Electric
Oven Capacity	5.0 Cubic Feet
Oven Interior Finish	Speckled Blue Enamel
Convection Oven	Yes
Broiler Element Wattage	2,000 Watts
Control Type	Knobs
Item Weight	145.5 pounds
Product Dimensions (W x D x H)	29.88 x 27.63 x 37.125 inches
Country of Origin	China

8. WARRANTY AND SUPPORT

Your FORNO Leonardo 30-Inch Electric Induction Range comes with a limited warranty to ensure your peace of mind.

- **Warranty Type:** Limited
- **Warranty Length:** 2 Years
- **Warranty on Parts:** 2 Years

For warranty claims, technical assistance, or to purchase replacement parts, please contact FORNO customer support. Ensure you have your model number and proof of purchase available.