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Forno FFSIN0982-30

FORNO Leonardo Espresso 30-inch Slide-In Electric Induction Range

USER MANUAL

1. Introduction

Thank you for choosing the FORNO Leonardo Espresso 30-inch Slide-In Electric Induction Range. This appliance is designed to provide efficient and precise cooking performance with its powerful induction cooktop and spacious convection oven. This manual contains important information regarding the safe installation, operation, and maintenance of your new range. Please read it thoroughly before using the appliance and keep it for future reference.

Model: FFSIN0982-30

Brand: Forno

2. Safety Information

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

- Read all instructions before using the appliance.
- Ensure the appliance is properly installed and grounded by a qualified technician.
- Do not touch hot surfaces. Use handles or knobs.
- Never use the appliance for warming or heating the room.
- Do not store flammable materials in or near the appliance.
- Always supervise children when the appliance is in use.
- Disconnect power before servicing or cleaning.

3. Setup and Installation

The FORNO Leonardo Espresso range is designed for slide-in installation. Proper installation is crucial for safe and optimal performance. It is highly recommended that installation be performed by a qualified professional.

- **Unpacking:** Carefully remove all packaging materials. Inspect the range for any shipping damage.
- **Location:** Place the range in a location that meets the required clearances from combustible materials. Ensure the floor is level and capable of supporting the appliance's weight.

- **Electrical Connection:** This appliance requires a dedicated electrical circuit. Refer to the detailed wiring diagram and electrical specifications in the full Installation Manual for correct connection.
- **Anti-Tip Bracket:** Install the anti-tip bracket as instructed in the Installation Manual to prevent accidental tipping of the range.

For detailed installation instructions, including dimensions and electrical requirements, please refer to the complete Installation Manual provided with your appliance or available for download from the manufacturer's website.

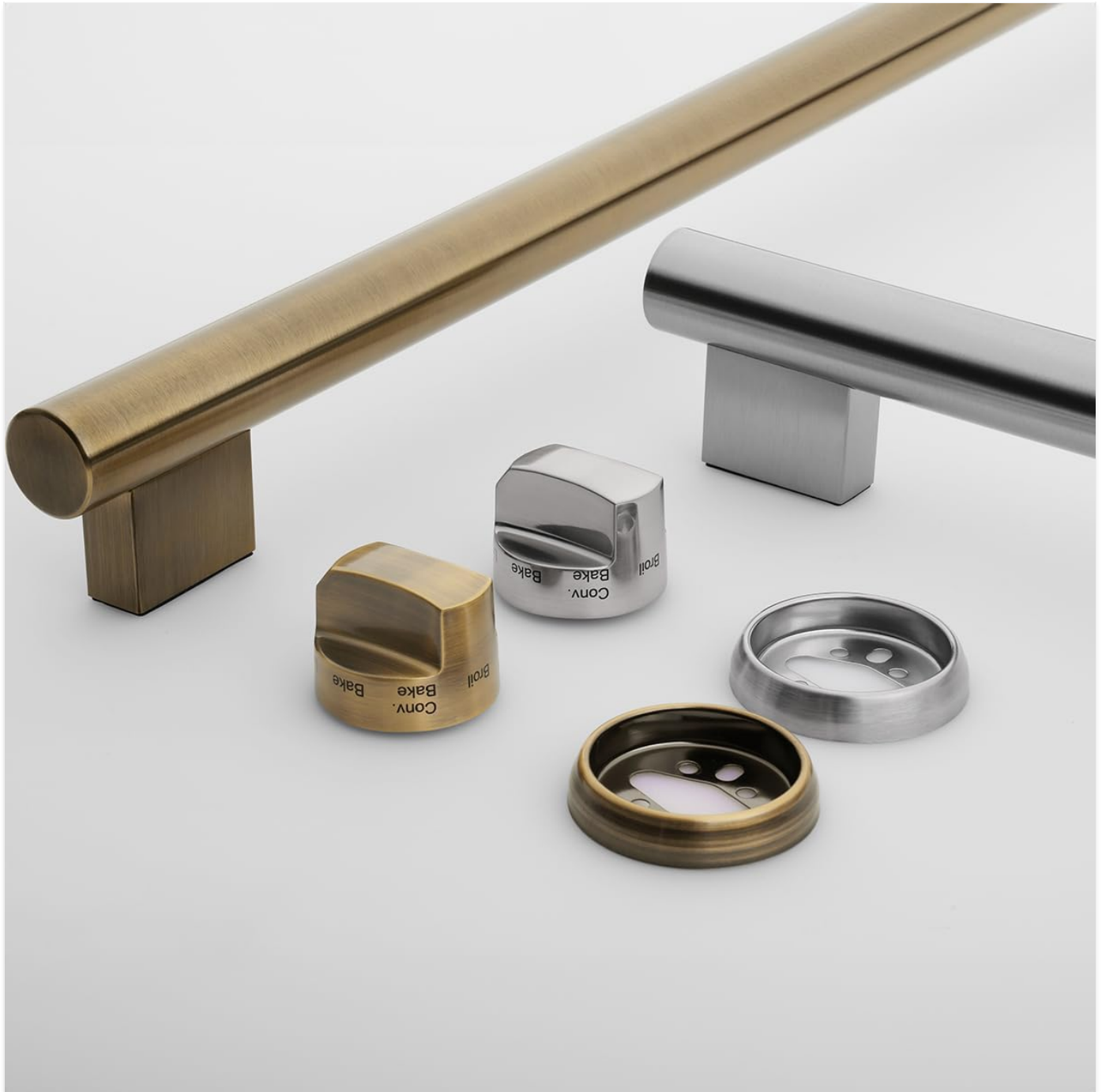


Image: The FORNO Leonardo Espresso range seamlessly integrated into a kitchen setting, showcasing its slide-in design and stainless steel finish.

4. Operating Instructions

Your FORNO Leonardo Espresso range features an induction cooktop and a convection oven, both controlled by intuitive knobs on the front panel.

4.1. Induction Cooktop Operation

The induction cooktop features four powerful burners with a total output of 8,100 watts, providing rapid heating and precise temperature control. Induction technology heats the cookware directly, not the cooktop surface, making it highly efficient.

- **Compatible Cookware:** Use only induction-compatible cookware (magnetic bottom).
- **Turning On/Off:** Place compatible cookware on the desired burner. Turn the corresponding knob to the desired heat setting. The burner will activate automatically. Turn the knob to 'OFF' to deactivate.
- **Heat Settings:** Adjust the knob to select heat levels from low to high for simmering, boiling, or searing.



Image: A clear top-down view of the black ceramic glass induction cooktop, showing the four cooking zones.

4.2. Convection Oven Operation

The 5 cubic foot convection oven provides ample space and even heat distribution for consistent cooking results. It features a hidden bake element and a broiler.

- **Preheating:** Turn the oven control knob to the desired temperature. The oven will begin to preheat. An indicator light will typically turn off when the set temperature is reached.
- **Baking:** For standard baking, use the 'Bake' setting. For faster and more even cooking, especially for multiple dishes, use the 'Convection Bake' setting.
- **Broiling:** Use the 'Broil' setting for browning or searing. Position the oven rack closer to the broiler element for more intense heat.
- **Oven Racks:** The oven includes two chrome-plated racks with adjustable positions to accommodate various dish

sizes.

- **Interior Light:** The oven interior light can be turned on to monitor cooking progress without opening the door.



Image: The oven interior with the door open, revealing the speckled blue enamel finish and two adjustable chrome-plated racks.



Image: A detailed view of the stainless steel control knobs, indicating various settings for the cooktop and oven functions.

5. Maintenance and Cleaning

Regular cleaning and maintenance will help preserve the appearance and performance of your FORNO range.

- **Cooktop Surface:** The ceramic glass cooktop should be cleaned regularly with a ceramic cooktop cleaner. Wipe up spills immediately to prevent them from baking onto the surface.
- **Oven Interior:** The speckled blue enamel interior is designed for easier cleaning. For light spills, wipe with a damp cloth and mild detergent after the oven has cooled. For heavier soil, consult the full user manual for recommended cleaning methods.
- **Exterior Surfaces:** Clean stainless steel surfaces with a soft cloth and a stainless steel cleaner. Avoid abrasive cleaners or scouring pads that can scratch the finish.
- **Control Knobs:** The knobs can be removed for easier cleaning. Wash with warm, soapy water and dry thoroughly before reattaching.

6. Troubleshooting

If you experience issues with your range, consult the following common troubleshooting tips. For more complex problems, contact a qualified service technician.

Problem	Possible Cause	Solution
Range does not turn on	No power supply; circuit breaker tripped.	Check power cord connection; reset circuit breaker.
Induction burner not heating	Cookware not induction-compatible; cookware not centered.	Use magnetic cookware; center cookware on the burner.
Oven not heating properly	Oven door not closed completely; wrong setting selected.	Ensure door is fully closed; verify correct cooking mode and temperature.
Excessive smoke or odor from oven	Food spills; new appliance burn-off.	Clean oven interior; run empty oven at high temperature for initial burn-off (refer to manual).

7. Specifications

Detailed technical specifications for the FORNO Leonardo Espresso 30-inch Slide-In Electric Induction Range.

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

8. Warranty Information

Your FORNO Leonardo Espresso range comes with a limited warranty. Please retain your proof of purchase for warranty claims.

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

The warranty covers defects in materials and workmanship under normal use. It does not cover damage resulting from improper installation, misuse, abuse, accident, or unauthorized service. For full details on warranty coverage and exclusions, please refer to the warranty documentation included with your appliance.



Image: A document outlining the warranty exclusions and terms for FORNO appliances.

9. Customer Support

If you have any questions, require technical assistance, or need to schedule service, please contact FORNO customer support. Have your model number and purchase date ready when contacting support.

For the most current contact information, please visit the official Forno website or refer to the contact details provided in your appliance documentation.

