COSMO

APPLIANCES

INSPIRING THE WORLD'S KITCHEN





SINGLE OVEN GAS RANGE

COS-GRP**304** / COS-GRP**366**

INSTALL & USER GUIDE

IMPORTANT SAFETY INSTRUCTIONS

Carefully read the following Important information redarding installation safety and maintenance. Keep these instruction for future reference.

GRP SERIES INSTALL & USER GUIDE

THANK YOU FOR YOUR PURCHASE

Thank you for your purchase. We know that you have many brands and products to choose from and we are honored to know that you have decided to take one of our products into your home and hope that you enjoy it.

COSMO appliances are designed according to the strictest safety and performance standard for the North American market. We follow the most advanced manufacturing philosophy. Each appliance leaves the factory after thorough quality inspection and testing. Our distributors and our service partners are ready to answer any questions you may have regarding how to install, use and care for your products. We hope that this manual will help you learn to use the product in the safest and most effective manner .

If you have any questions or concerns, please contact the dealer from whom you purchased it, or contact our Customer Support at:
1-888-784-3108.

TABLE OF CONTENTS

SAFETY AND WARNINGS 4
DIMENSIONS: COS-GRP304 11
DIMENSIONS: COS-GRP366 12
INSTALLATION GUIDE 13
USE GUIDE 29
CARE GUIDE 37
TROUBLESHOOTING 39
WARRANTY & SERVICE 42

WARNING

• A child or adult can tip the range and be killed. Re-engage the anti-tip device if the range is moved . Do not operate the range without the anti-tip device in place and engaged. See installation instructions for details. Failure to do so can result in death or serious burns to children or adults.

• This range must be secured and connected using the anti-tip device according to the installation instructions.

• Do not use the range if the anti-tip device has not been properly installed and engaged.

• Failure to observe the information contained in the installation instructions can lead to serious or fatal injuries for children and adults.



WARNING

All ranges can tip

Injury to persons could result .

Install anti-tip devices packed with range

See installation instructions

State of California Proposition 65 Warnings:
WARNING: This product contains one or more chemicals known to the State of California to cause cancer.
WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury, or death.Dealer cannot be held liable for damage occurring as a result of non-compliance with the instructions.

-Do not store or use gasoline or other flammable substances in the vicinity of this or any other appliance.

-WHAT TO DO IF YOU SMELL GAS
- •Do not light any appliance.
- •Do not touch any electrical switch.
- •Do not use any phone in your building.
- •Immediately call your gas supplier from a neighbour's phone. Follow the gas supplier's instructions.
- •If you cannot reach your gas suppliers, call the fire department.

- Installation and service must be performed by a qualified installer, service agency or the gas supplier. (**In Massachusetts, installation must be performed by a "Massachusetts" licensed plumber or gasfitter. A "T" handle type manual gas valve must be installed in the gas line connected to this appliance.**)

- The installation of appliance designed for manuafactured(mobile) home installation must conform with the Manufactured Home Construction and Safety Standard,Title 24CFR,Part 3280 I formerly the Federal Standard for Mobile Home Construction and Safety, Title 24,HUD(Part280)] or with local codes where applicable..

– Note to the installer:
Please give these installation instructions to the consumer for the local electrical/gas inspector.

When using the appliance, follow basic safety precautions, including the following:
Read all instructions before installation and use of the range to prevent accidents and machine damage.

WARNING

This appliance complies with current safety requirements. Improper use of the appliance can lead to personal injury and material damage.
Read all instructions before installing or using the oven for the first time. Only use the appliance for its intended purpose.
Keep these operating instructions in a safe place and pass them on to any future user.

The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.
This appliance has been designed for non-professional, domestic use only.
Do not use this appliance to heat a room.
Do not place any pot or pan on the open oven door.
The door is made of glass and it can break if loaded with a weight. Do not remove permanently affixed labels, warnings, or plates from the product. This may void the warranty.
Please observe all local and national codes and ordinances.
Please ensure the range is properly grounded.

WARNING

Installation of any gas-fired equipment should be made by a licensed plumber. A manual gas shut-off valve must be installed in the gas supply line ahead of the oven in the gas flow for safety and ease of service.
Make sure the appliance must be isolated from the gas supply piping system and plug wire.

The plug should always be accessible.
Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code ANSIZ223.1/ NFPA54. Electrical installation must be in accordance with the National Electrical Code ANSI/NFPA 70 - latest edition and/or local codes.

IN CANADA: Installation must be in accordance with the current CAN/CGA-fe 149.1 National Gas Installation Code or CAN/CGA-B 149.2, Propane Installation Code and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.

This appliance shall not be installed with a ventilation system that blow air downward toward the range/rangetop/cooktop; this type of ventilation system may cause ignition and combustion problem with the gas appliance resulting in a personal injury or unintended operation

An air curtain or other overhead range/rangetop/cooktop hood, which operates by blowing a downward airflow onto a range/rangetop/cooktop, shall not be used/installedin conjunction with this gas range.

Verify the type of gas being used at the installation site. As shipped from the factory , units are configured for use with natural gas.
Make certain the range matches the type of gas available at this location . This range can be converted for use with propane gas (LP) and the process is explained later in the manual.

For installation of the appliance at high altitude , please consult your local gas company for their recommen -dation of the correct orifice sizes and any other necessary adjustments that will provide proper gas combustion at specified altitudes.

CAUTION

When connecting unit to propane gas , make certain the propane gas tank is equipped with its own high pressure regulator in addition to the pressure regulator supplied with the appliance. The pressure of the gas supplied to the appliance regulator must not exceed 14" (37mb) water column.

Natural Gas Requirements:
Supply Pressure: 6" to 14" water column.)

Propane Gas Requirements:
Supply Pressure: 11" to 14" water column.)

For Massachusetts Installations:

1. Shut-off valve must be a “T” handle gas cock.
2. Flexible gas connector must not be longer than 36 inches.
3. Not approved for installation in a bedroom or a bathroom unless unit is direct vent.

- A manual gas shut-off valve must be installed external to the appliance, in an accessible location from the front, for the purpose of shutting off the gas supply. The supply line must not interfere with the back of the unit. Make sure the gas supply is turned off at the manual shut-off valve before connecting the appliance.
- The range is supplied with its own pressure regulator that has been permanently mounted within the range body.
- The gas supply connections should be made by a competent technician and in accordance with local codes or ordinances. In the absence of a local code, the installation must conform to the National Fuel Gas Code ANSI Z223.1, Current Issue.
- Always use pipe dope or Teflon® tape on the pipe threads, and be careful not to apply excessive pressure when tightening the fittings.
- Turn on gas and check supply line connections for leaks using a soap solution . Do not use a flame of any sort to check for leaks.

WARNING **Do not carry or lift the range by the oven door handle or the control panel!**



Correct



Incorrect



WARNING

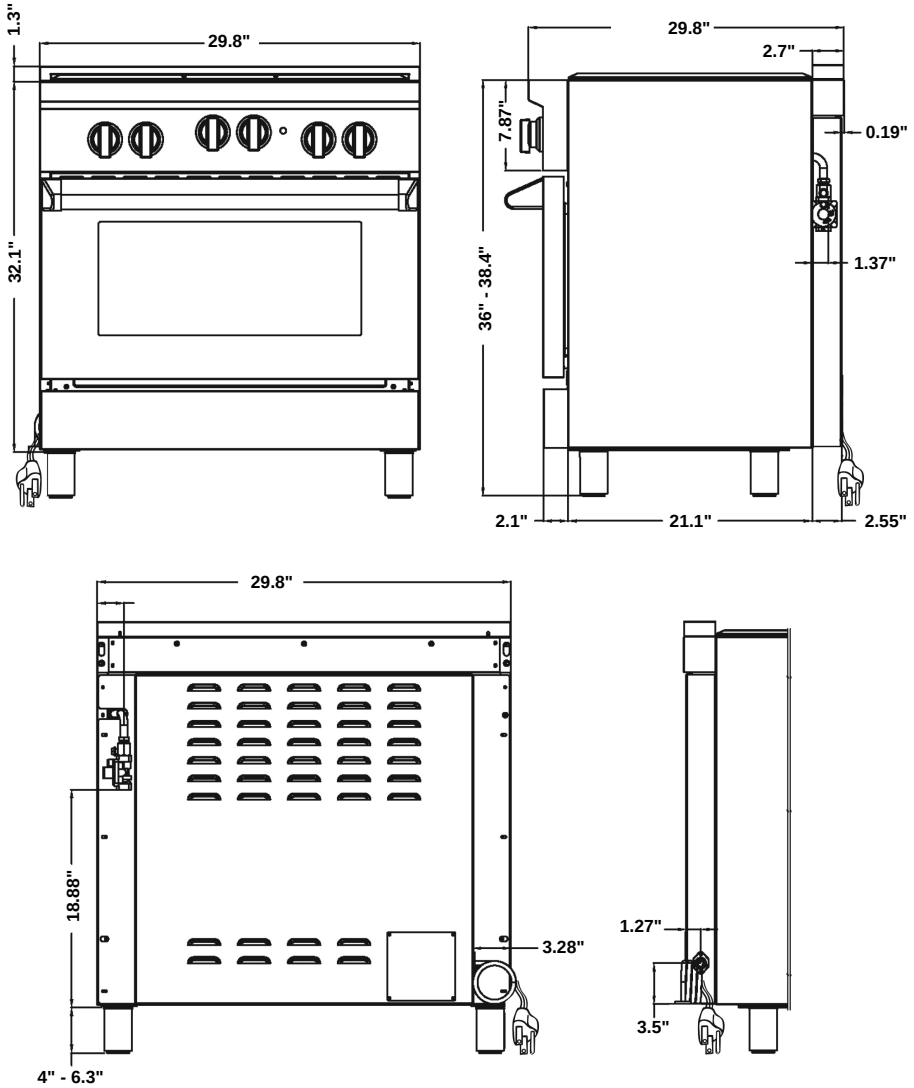
Heating elements may be hot even though they are not glowing. Interior surfaces of an oven become hot enough to cause burns. External parts of the oven such as the door glass, vents, and the control panel can become hot. During and after use, do not touch, or let clothing or other flammable materials come into contact with heating elements or interior surfaces of the oven until they have had sufficient time to cool.

WARNING

Never pour cold water onto hot surfaces in a hot oven.The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel in the oven

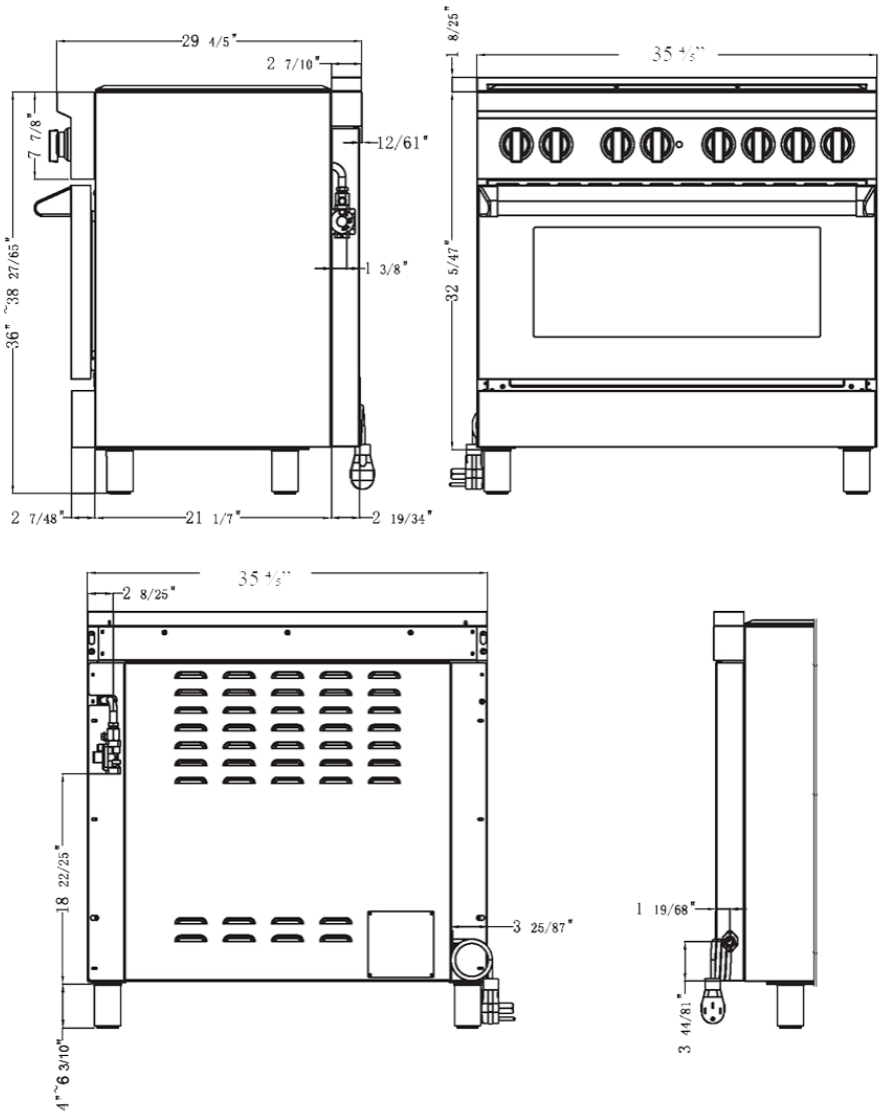
WARNING for Children

- As with any appliance, close supervision is necessary when the oven is used by children.
- Do not leave children unattended: Children should not be alone or unsupervised in the area where the appliance is installed. Do not allow them to sit or stand on the appliance.
- As with any appliance, close supervision is necessary when used by children.
- Children 8 years and older may only use the oven unsupervised if they have been shown how to use it safely and recognize and understand the consequences of incorrect operation.
- Children must not be allowed to clean or maintain the appliance unsupervised.
- Children should not be left alone or unattended in an area where an oven is in use. Never allow children to operate, sit or stand on any part of the oven. Caution: Do not store items of interest to children in cabinets above an oven. Children climbing on the oven to reach these items could be injured.
- Danger of burns. The oven gets hot at the oven door glass, the vapor vent, the handle and the operating controls. Children's skin is more sensitive to high temperatures than that of adults.
  Do not allow children to touch or play in, on or near the oven.
- Burn Hazard - Do not allow children to use the oven. Failure to do so can result in severe burns or serious injury.
- Burn hazard!
  Keep the spaces above and behind the range clear of any items that could draw the attention of children . Otherwise , they can be tempted into climbing onto the appliance.
- Danger of injury. Never allow children to hang or lean on any part of the appliance



DIMENSIONS: COS-GRP366

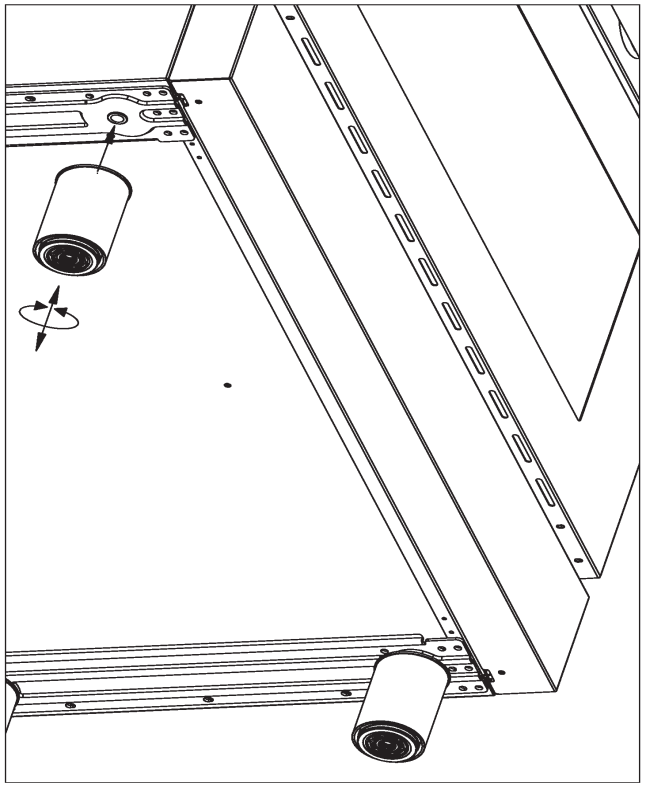
35.8" W x 36~38.4" H x 29.8" L
Net Weight: 206.2 lbs



INSTALLATION INSTRUCTIONS

INSTALLING THE LEGS

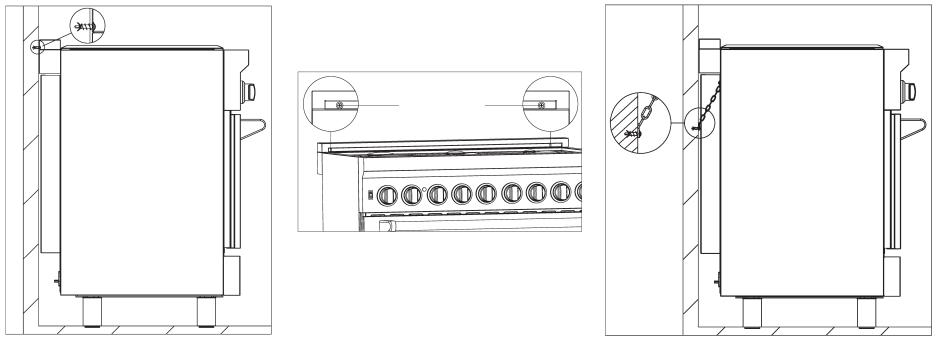
The ranges must be used only with the legs properly installed. Four height-adjustable legs are shipped with the range in the polystyrene container situated over the appliance. Before installing the legs, position the appliance near its final location as the legs are not suitable for moving the appliance over long distances. This next part requires 2 people. After unpacking the range, tilt the range enough to insert the legs in the appropriate receptacles situated on the lower part of the appliance. Lower the range gently to keep any undue strain from legs and mounting hardware. If possible use a pallet or lift jack instead of tilting the unit. Adjust leg height to the desired level by twisting the inside portion of the leg assembly until the proper height is reached. Check with a level that the cooktop is perfectly level.



INSTALLING THE ANTI-TIP STABILITY DEVICE

1) The anti-tip bracket shipped with the range must be properly secured to the rear wall as shown in the picture below.The height of the bracket from the floor must be determined after the range legs have been adjusted to the desired height and after the range has been levelled. Measure the distance from the floor to the bottom of the anti-tip bracket receptacle on the back of the appliance.
Position the two anti-tip brackets on the wall at the desired height plus 1/8" (0.32 cm). The brackets must be placed at 2 - 5/16" (6.0 cm) from each side of the range. The distance between the two bracket is 25 - 1/4" (64.1 cm). Secure the brackets to the wall with appropriate hardware. Slide the range against the wall until the brackets are fully inserted into their receptacles on the back of the range.
Check to see that the Anti-Tip device is installed properly. Grasp the top rear edge of the range and carefully attempt to tilt it forward. Verify that the Anti-Tip device is engaged.

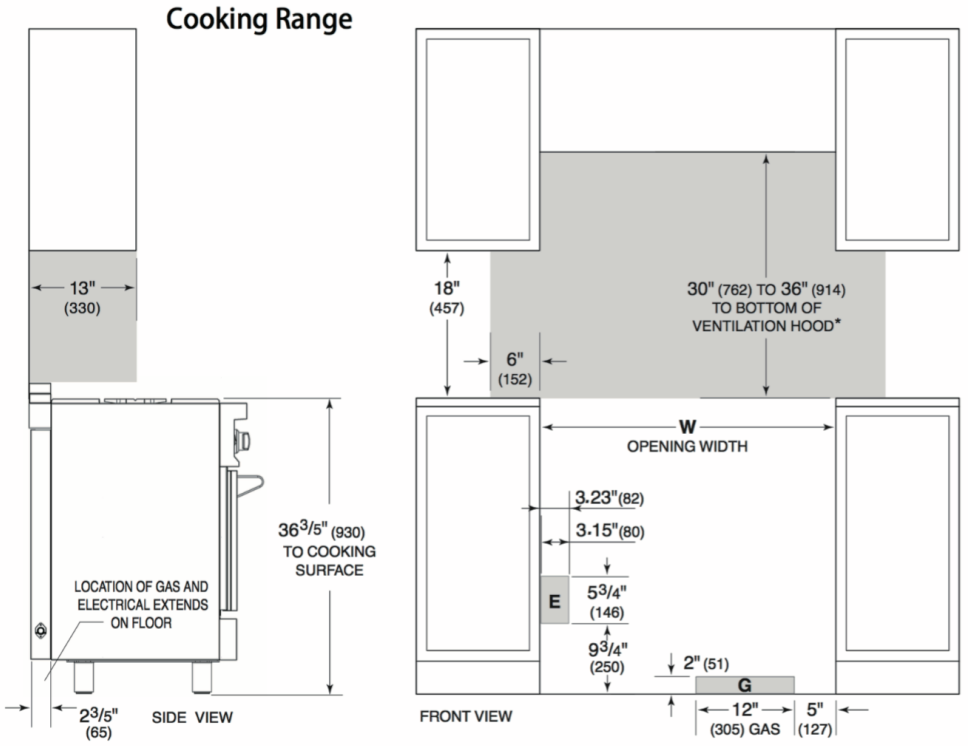
2) Or, use the anti-tip chain, and tighten up with fixed screw on the wall, and when the wall not suitable for installation, the chain shall be fixed to the cabinet structure.



CABINETS

This range may be installed directly adjacent to existing countertop high cabinets (36" or 91.5 cm from the floor).For the best look, the cooktop should be level with the cabinet countertop. This can be accomplished by raising the unit using the adjustment spindles on the legs.

ATTENTION: the range CANNOT be installed directly adjacent to kitchen walls, tall cabinets, tall appliances, or other vertical surfaces above 36"(91.4 cm) high. The minimum side clearance in such cases is 6" (15.2 cm).Wall cabinets with minimum side clearance must be installed 18" (45.7 cm) above the countertop with countertop height between 35 1/2" (90.2 cm) and 37 1/2" (94.6 cm). The maximum depth of wall cabinets above the range shall be 13" (33.0 cm)



ELECTRICAL REQUIREMENTS

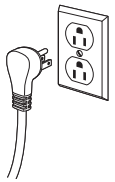
WARNING To reduce the risk of fire, electric shock, or personal injury:

- Do not use an extension cord or adapter plug with this range.
- This range must be properly grounded.
- Check with a qualified electrician if you are in doubt as to whether your range is properly grounded.
- Do not modify the plug provided with your range—if it doesn¡¯t fit the outlet, have a proper outlet installed by a qualified electrician.
- All wiring and grounding must be done in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA No. 70 – Latest Revision (for the U.S.) or the Canadian Electrical Code CSA C22.1 – La est Revisions and local codes and ordinances.
- Wiring diagram is located on the back of the range. (Inside of the cover back wire)
- This range is equipped with an electronic ignition system that will not operate if plugged into an outlet that is not properly polarized.
- All gas models are equipped with a power cord with an equipment-grounding conductor and a grounding plug.
- A 120-Volt, 60-Hz, AC, approved electrical service with or 20-amp circuit breaker or time-delay fuse is required for all U.S. and Canadian models.
- Do not reuse a power supply cord from an old range or other appliance.
- The power cord electric supply wiring must be retained at the range cabinet with a suitable UL-listed strain relief.
- A time-delay fuse or circuit breaker is also recommended.

Grounding

- All ranges must be grounded for personal safety.
- All gas models have a power cord with an equipment-grounding conductor

  and a grounding plug.
- The plug must be firmly plugged into a three-prong outlet that is properly installed and grounded in accordance with all local codes and ordinances. In the event of a malfunction or breakdown, grounding will increase the risk of electrical shock by not providing a path for the electric current.



Ensure proper ground and firm connection before use.

- Do not use a damaged power plug or loose wall outlet.
- Do not use an extension cord or adapter with this appliance.
- Do not, under any circumstances, cut, modify, remove, or otherwise defeat the grounding (third) prong from the power cord. If the plug and the outlet do not match or you have any doubt, have a qualified electrician install the proper outlet.
  The customer should have the wall receptacle and circle checked by a qualified electrician to make sure the receptacle is properly grounded.
  Ground Fault Circuit Interrupters(GFCIs) are not required ot recommended for gas range receptacles.
- **NEVER** connect ground wire to plastic plumbing lines, gas lines, or water pipes.

CAUTION Failure to follow these instructions can result in death, fire, or electrical shock.

GAS

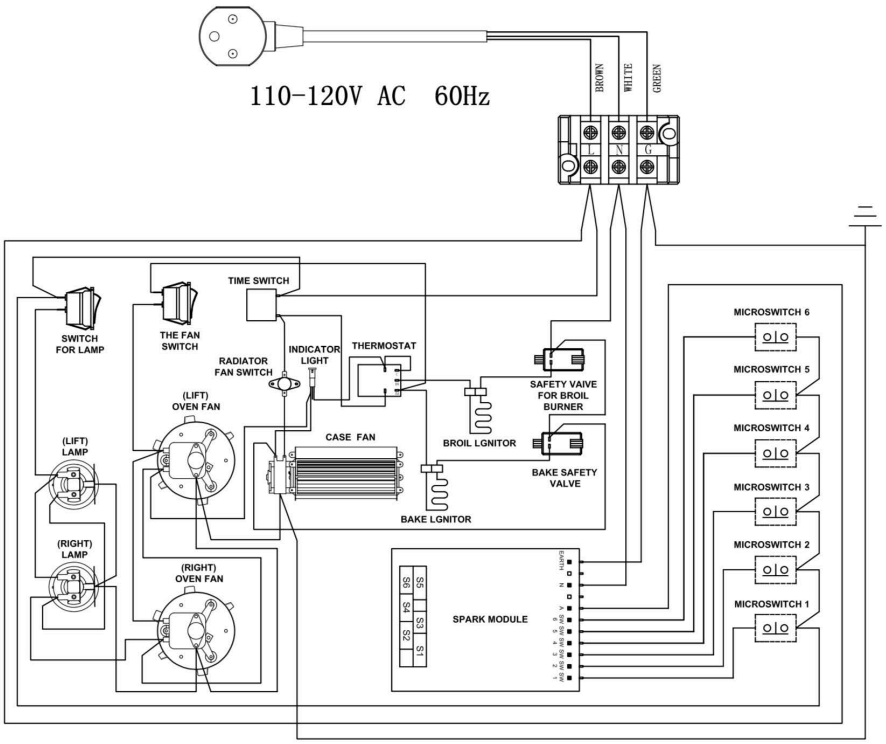
An agency-approved, properly-sized manual shut¬off valve should be installed no higher than 3" (7.6 cm) above the floor and no less than 2" (5 cm) and no more than 8" (20.3 cm) from the right side (facing product). To connect gas between shut-off valve and regulator, use agency-approved , properly sized flexible or rigid pipe. Check all local code requirements.

EXHAUST HOOD INSTALLATION

This range will best perform when used with exhaust hoods. These hoods have been designed to work in conjunction with the range and have the same finish for a perfect look. For maximum performance, the height of the bottom of the hood from the cooktop should be between 30" (76.2 cm) and 36" (91.4 cm).

This would typically result in the bottom of the hood being 61 1/2" (156.2 cm) to 67 1/2" (171.5 cm) above the floor. These measurements provide for safe and efficient operation of the hood. Before installation of the exhaust hood, consult local or regional building and installation codes for additional specific clearance requirements. Refer to the range hood installation instructions provided by the manufacturer for additional information.

WIRING DIAGRAM



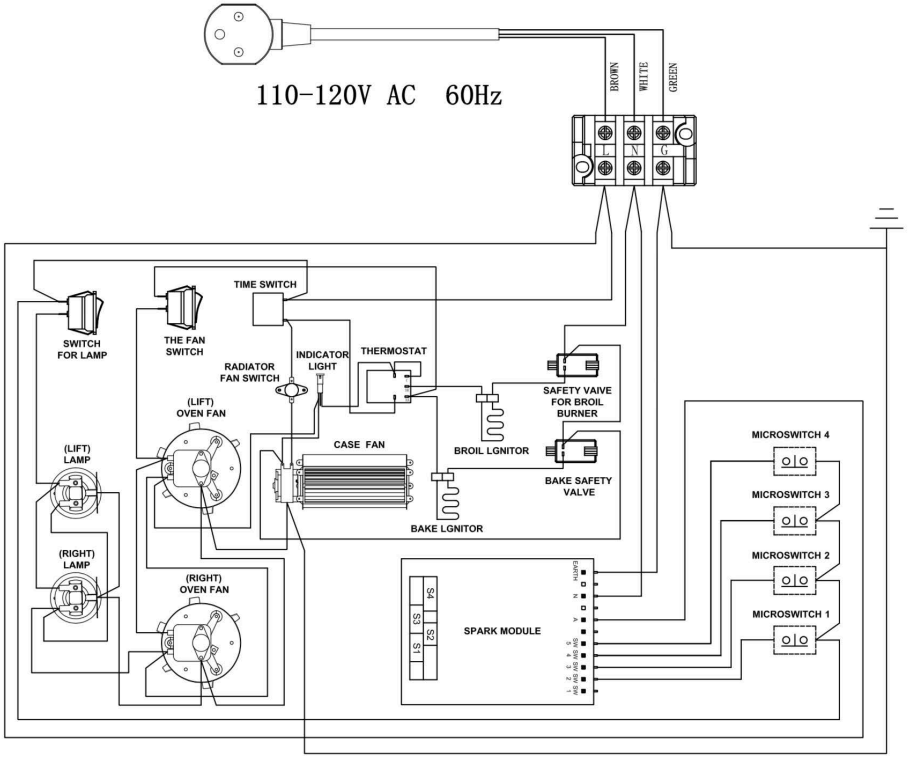
36 INCH MODEL

CAUTION

Label all wires prior to disconnecting when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing

INSTALLATION GUIDE

WIRING DIAGRAM



30 INCH MODEL

CAUTION

Label all wires prior to disconnecting when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing

GAS CONNECTION

All gas connections must comply with national and local codes. The gas supply line (service) must be the same size or greater than the inlet line of the appliance. This range uses a 1/2" NPT inlet
(see drawing below for details of gas connection). On all pipe joints use appropriate sealant resistant to gas.
This range can be used with Natural or LP/Propane gas. The range is shipped from the factory for use with natural gas.
For LP/propane household installation, the appliance must be converted by a licensed installer, qualified licensed plumber, or gas service company. Gas conversion is important for safe and effective use of the appliance. It is the responsibility of the consumer and his/ her installer of the range to perform the appropriate gas conversion following the directions of this manual

THE GAS CONVERSION PROCEDURE IS DESCRIBED IN THIS MANUAL. THE GAS CONVERSION KIT MUST BE PURCHASED SEPARATELY.

Please provide the service person with this manual before work is started on the range.

! WARNING **DO NOT USE AN OPEN FLAME WHEN CHECKING FOR LEAKS!**

Leak testing of the appliance shall be conducted according to the manufacturer's instructions. Before placing the oven into operation, always check for leaks with soapy water solution or other acceptable method. Check for gas leakage with soapy water solution or other acceptable methods in all gas connections installed between inlet gas pipe of the appliance, gas regulator, and the manual shut-off valve.

MANUAL SHUT-OFF VALVE

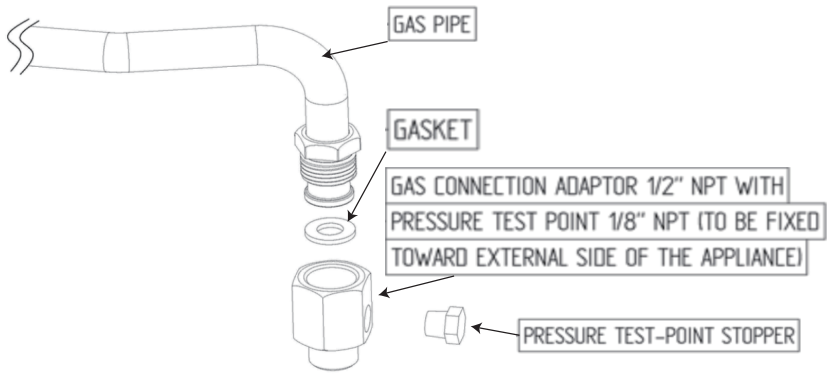
THIS VALVE IS NOTSHIPPED WITHTHE APPLIANCE AND MUST BE SUPPLIEDBY THE INSTALLER
The manual shut-off valve must be installed in the gas service line between the gas hook-up on the wall and the appliance inlet, in a position where it can be reached quickly in the event of an emergency.

In Massachusetts: A T handle type manual gas valve must be installed in the gas supply line to this appliance.

FLEXIBLE CONNECTIONS

In case of installation with flexible couplings and /or quick- disconnect fittings , the installer must use a heavy-duty, AGA design-certified commercial flexible connector of at least 1/2" (1.3 cm) ID NPT
(with suitable strain reliefs) in compliance with ANSI Z21.41 and Z21.69 standards.
In Massachusetts: The unit must be installed with a 36" (3-foot) long flexible gas connector.
In Canada: use CAN 1-6.10-88 metal connectors for gas appliances and CAN 1-6. 9 M79 quick disconnect device for use with gas fuel.

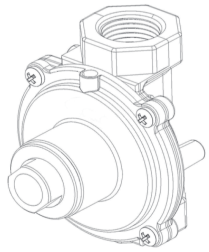
PRESSURETEST-POINT STOPPERVALVE
To avoid gas leaks, the pressure test-point stopper valve and gasket supplied with the range must be installed on the gas fitting at the back of the range according to the diagram below



PRESSURE REGULATOR

Since service pressure may fluctuate with local demand, every gas cooking appliance must be equipped with a pressure regulator on the incoming service line for safe and efficient operation.

The pressure regulator shipped with the appliance has two female threads 3/4" NPT. The regulator shall be installed properly in order to be accessible when the appliance is installed in its final position.



PRESSURE REGULATOR

Manifold pressure should be checked with a manometer and comply with the values indicated below:
Natural gas -> 4. 0" W.c.P.
LP/Propane -> 10.0" W.c.P.
Incoming line pressure upstream from the regulator must be 1" W.c.P. higher than the manifold pressure in order to check the regulator. The regulator used on this range can withstand a maximum input pressure of 1/2 PSI (13.8" w.c. or 3.5 kPa) If the line pressure exceeds tha amount, a step-down regulator is required.

The appliance, its individual shut-off valve, and the pressure regulator must be disconnected from the gas line during any pressure testing of that system at pressures in excess of 1/2 PSI (13 .8" w.c. or 3.5 kPa). The individual manual shut-off valve must be in the OFF position during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSI (13.8" w.c. or 3.5 kPa)..

APPLIANCE SERVICING
Before carrying any servicing operation disconnect the appliance from gas and electric supply and extra appliance from final installation place in order to have access to the appliance for proper servicing intervention.

GAS CONVERSION

WARNING: Before carrying out this operation, disconnect the appliance from gas and electricity.
Gas conversion shall be conducted by a licensed and certified professional.

The gas conversion procedure for this range includes 3 steps:

1. Pressure regulator configuration
2. Burner nozzle replacement
3. Minimum flame adjustment

The conversion is not completed if all 3 steps have not been concluded properly.

IMPORTANT: Each nozzle has a number indicating its flow diameter printed on the body. Consult the table on step 2 for matching nozzles to burners.
Save the original nozzles removed from the range for future use.

STEP 1: PRESSURE REGULATOR CONFIGURATION

The pressure regulator supplied with the appliance is a convertible type pressure regulator for use with Natural Gas at a nominal outlet pressure of 4" w.c. or LP gas at a nominal outlet pressure of 10" w.c. and it is pre-arranged from the factory to operate with Natural Gas. It can be converted for use with propane gas by following these steps:

a. Unscrew by hand the upper metal cap of the regulator.

b. Unscrew by hand the silver plastic piece screwed under the above mentioned metal cap. The silver plastic piece has arrows indicating the position for natural gas (NAT) and LP gas (LP). Reverse its direction and screw it back firmly against the cap.

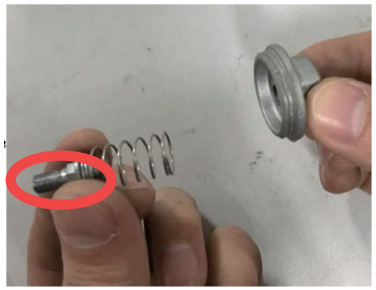
c. Screw by hand the metal cap in the original position on the regulator.

STEP 1a

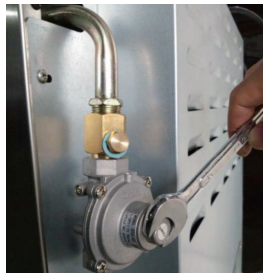




STEP 1b

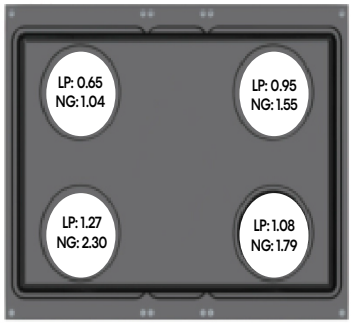


STEP 1c

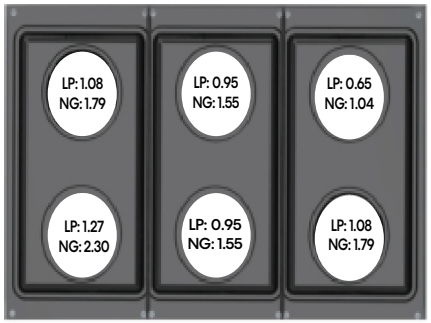


STEP 2: BURNER NOZZLE REPLACEMENT

To replace the nozzles of the surface burners : lift up the burners and unscrew the nozzles shipped with the range using a 7 mm (socket wrench). Replace nozzles using the conversion set. Each nozzle has a number indicating its flow diameter printed on the body. Consult below figures for matching nozzles to burners :



30”



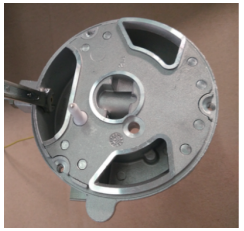
36”

Bottom Bake Burner: NG: 2.38 / LP: 1.27
Top Broiler Burner: NG: 1.79 / LP: 1.08









STEP 3: MINIMUM FLAME ADJUSTMENT

These adjustments should be made only for use of the appliance with natural gas. For use with liquid propane gas, the choke screw must be fully turned in a clockwise direction.

a. Light one burner at a time and set the knob to the MINIMUM position (small flame).
b. Remove the knob.
c. The range is equipped with a safety valve. Using a small-size slotted screwdriver, locate the choke valve on the valve body and turn the choke screw to the right or left until the burner flame is adjusted to desired minimum.

d. Make sure that the flame does not go out when switching quickly from the MAXIMUM to the MINIMUM position when knob is re-installed.



PLACEMENT OF COOKTOP BURNERS AND GRATES

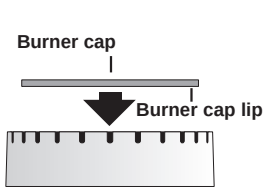
CAUTION Do not operate the surface burners without all burner parts in place.

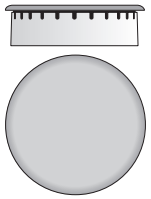
1. Position surface burner heads on top of the surface burner bases as shown at right. The electrodes will fit into the slot in the bottom of the heads. Make sure the surface burner heads are flat and parallel with the cooktop.
2. Place the matching size caps on top of each surface burner head.
3. Place the left, center, and right surface burner grates on the cooktop. The edges of the grates should match up with the porcelain edges of the cooktop.

CAUTION To prevent flare-ups and avoid creation of harmful by-products, **do not** use the cooktop without all burner caps properly installed to insure proper ignition and gas flame size.

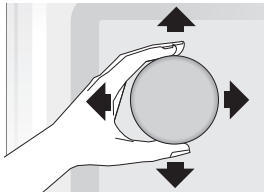
Always keep the burner caps and burner heads in place whenever the surface burners are in use. **Do not allow spills, food, cleaning agents or any other material to enter the gas orifice holder openings.**

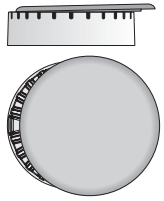
Check and be sure the size of each burner cap matches the size of the burner head. Check and be sure that all **round** style burner caps are correctly in place on round burner heads.





Correct burner cap placement





Incorrect burner cap placement

INSTALLATION GUIDE

INSTALLATION Checklist

1. Is the range mounted on its legs?
2. Is the back guard securely connected?
3. Has the anti-tip device been properly installed?
4. Does the clearance from the side cabinets comply with the manufacturers directions?
5. Is the electricity properly grounded?
6. Is the gas service line connected following the directions of the manufacturer?
7. Have all the proper valves, stoppers and gasket been installed between the range and the service line?
8. Has the gas connection been checked for leaks?
9. Has the range been set for the type of gas available in the household?
10. Does the flame appear sharp blue, with no yellow tipping, shooting or flame lifting?
11. Has the minimum setting for all burners been adjusted?
12. Have you recorded the model # and serial # of your unit incase of need for service? (Located on box label or back of the unit)

⚠ WARNING

USING THE OVEN FOR THE FIRST TIME

We recommend that before you cook in your new cooker you heat the oven to 380°F for 2hrs to run in BAKE mode. This is to burn off the residue from production. Please make sure to open all windows and doors in the kitchen during this time to allow for proper ventilation. After the oven cools wipe it out with hot water and a mild detergent. We also recommend cleaning the racks and shelves before use.

When using the cooker for the first time you may notice the following.....

There may be a smell. This is quite normal when the cooker is first heated as residual oil from production of parts will be burnt off quickly.
There may be noises. This is also quite normal as new parts move and settle into place during the initial heating process.

USE GUIDE

⚠ This product is intended for the cooking of food and must not be used for other purposes.

⚠ Unstable or deformed pans should not be placed on the burners or hot plates in order to avoid accidents caused by spill over. Particular care should be taken when cooking with oil or fat.

⚠ Always ensure that the knobs are in the "O", Off, or Stop position when the appliance is not in use.

⚠ Before maintenance and cleaning, disconnect the appliance and allow cooling down. For reasons of hygiene and safety this appliance must always be kept clean.

⚠ Take care when using cleaning products in spray form. Never direct the spray onto the electrical wiring, thermostat and bulb

⚠ When placing food in the oven, or when removing a large quantity of oil, juice, etc., any spills onto the bottom of the oven must be cleaned before starting to cook to avoid unpleasant smoke and also the possibility of these substances catching fire.

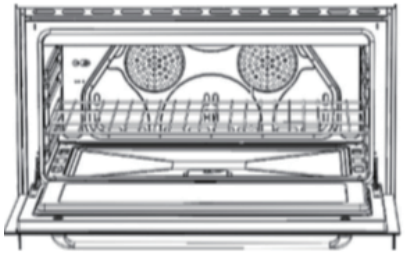
⚠ Ensure that air can circulate around the gas appliance. Poor ventilation can result in lack of oxygen and extinguish the flame.

⚠ The use of a gas cooking appliance produces heat and humidity in the room where it is installed.

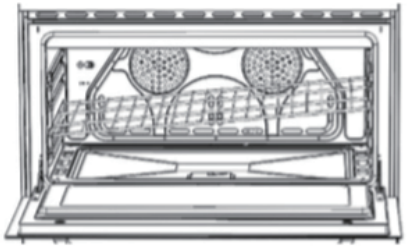
⚠ Ensure good ventilation of the room, keep adequate natural ventilation or install an extractor hood with a discharge tube.

⚠ Supply the appliance with the type of gas stamped on the relevant label situated in the immediate vicinity of the gas connection tube.

⚠ Ensure that the oven grids are inserted correctly. (See instruction as below.)



Correct



Incorrect

⚠ NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

⚠ NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.

USING THE COOKTOP BURNERS

The knobs for the gas burners of the cooker are found on the control panel. There are indication marks on each knob to indicate the necessary knob positions for maximum (MAX) and minimum (MIN) flame settings.

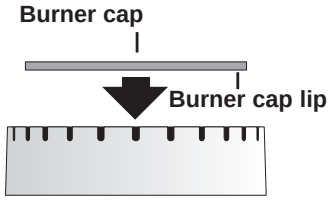
TO LIGHT A BURNER:

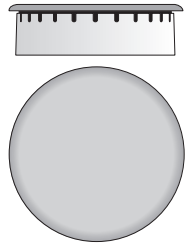
1. Push and hold the knob corresponding to the burner and turn it counter-clockwise to MAX.
2. Hold it for 3 to 5 seconds. The ignition will spark, gases will flow, and the burner will ignite. The burner is at its maximum size.

You can reduce the flame size by turning the knob counter - clockwise to your desired setting.
If the burner fails to light, turn the knob to its OFF position and repeat steps 1-2.
The burner flame should be blue.

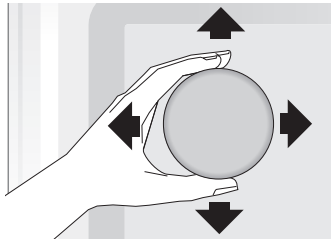
NOTE : On first use, it will be required to hold onto the knob at MAX position for 20-30 seconds to allow the gases to completely fill the operating system's inner piping.

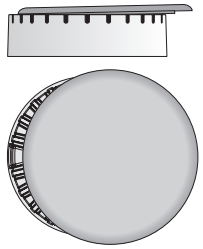
3. Check that the flame is regular.
If you suspect that the flame is irregular, ensure burner caps are installed correctly (See instructions below.)





Correct burner cap placement





Incorrect burner cap placement

TIPS FOR USING PANS CORRECTLY

ATTENTION!

Always ensure that bottom and handles of pans do not protrude from the worktop. When cooking with flammable fat such as oil, do not leave the range unattended. Use pots of the appropriate size on each burner following the indication of the diagram below.

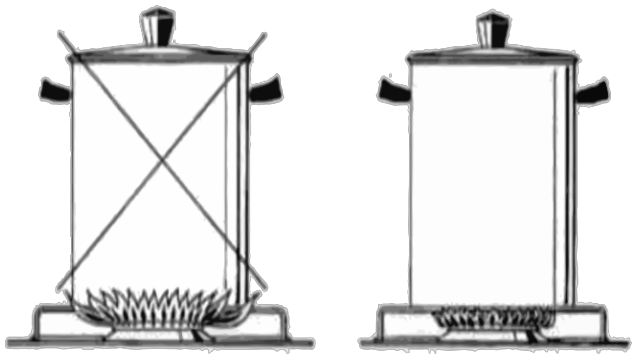
	Recommended pan size inches (mm)
Burner	3"- 5-1/2" (90 -140)
Auxiliary	5 -1/2" -10- 1/4" (140 - 260)
Semi Rapid	7- 1/8" -10- 1/4" (180-260)
Rapid	8 - 2/3"-10 - 1/4" (220 - 260)
Dual burner	

WHEN BOILING LIQUIDS:

Turn the knob to the MINIMUM position once boiling is reached to avoid overflow. Always use pots with matching lid. Dry the bottom of pans beforoperation. Use pots with a flat, thick bottom (except for wok cooking).

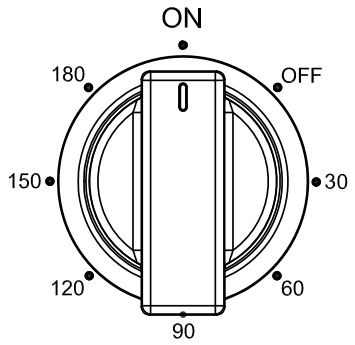
WOK COOKING:

Always use the wok adapter supplied with the range. Wok pan external diameter shall not be smaller than 10" (25cm) and larger than 16" (40cm). SIMMERING: use the simmer ring supplied with the range.

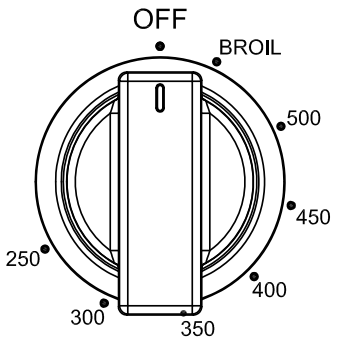


USING THE GAS OVEN

Our oven functions allow the user to have flexibility in the method of cooking and provide heating alternatives to suit a wide variety of dishes.



TIMER



TEMPERATURE SETTING



HEATING INDICATOR LIGHT

To PRE-HEAT:

Set TIMER to ON. Set TEMPERATURE SETTING knob to desired pre-heat temperature. Heating Indicator Light will stay lit until oven has reached set pre-heat temperature. Oven flame may turn on and off to maintain set temperature until either knob is set to OFF.

BAKE

Heat comes from bottom heating elements. Suitable for cakes, muffins, pizzas,and delicate egg dishes.

To use:

Turn the temperature setting knob to desired bake temperature. If bake time is required, set the timer to desired baking duration. Oven will stop heating once time expires. Otherwise, if TIMER is in ON position, oven will heat until temperature setting knob is turned to OFF.

CONVECTION BAKE

Heat comes from bottom elements combined with convection fan air circulation for faster, more even, cooking. Suitable for dish temperature from 0 to 500°F.

To use:
Turn the temperature setting knob to desired bake temperature. Turn the Convection Fan switch on. If bake time is required, set the timer to desired baking duration. Oven will stop heating once time expires. Otherwise, if TIMER is in ON position, oven will heat until temperature setting knob is turned to OFF. Once timer reaches end time, the oven will stop heating.

BROIL

Heat comes from top grill elements which direct radiant heat onto the food. Used for grilling or browning meats.

To use:
Turn the temperature setting knob to BROIL. If broil time is required, set the timer to desired baking duration. Oven will stop heating once time expires. Otherwise, if TIMER is in ON position, oven will heat until temperature setting knob is turned to OFF.

CONVECTION BROIL

Heat comes from top grill elements which direct radiant heat onto the food. Used for delicately grilling or browning meats, particularly thinner meats.

To use:
Turn the temperature setting knob to BROIL. Turn the Convection Fan switch on. If broil time is required, set the timer to desired baking duration. Oven will stop heating once time expires. Otherwise, if TIMER is in ON position, oven will heat until temperature setting knob is turned to OFF.

USING THE OVEN LIGHT

The light can be switced on/off using the switch on the left side of the control panel.

COOKING TIMES

Cooking times can vary according to the type of food, its density and its size.

BROILING AND ROASTING RECOMMENDATIONS

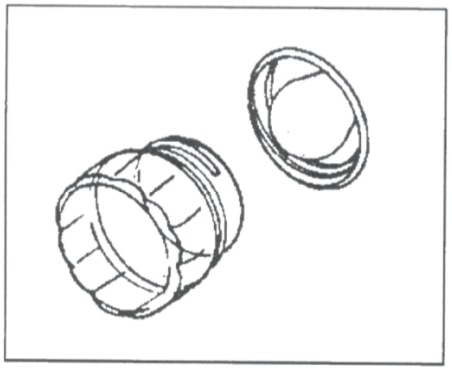
FOOD ITEM	RACK NUMBER	OVEN MODE FUNCTION SELECTOR	CONTROL TEMPERATURE SETTING SELECTOR	APPROXIMATE COOKING TIME	SPECIAL INSTRUCTIONS AND TIPS
BEEF Ground Beef Patties, ½" thick	2	Broiler or convection Broiler	500°F fixed temperature setting	15 to 20 minutes	Broil until no pink in center
T-Bone Steak	2	Broiler or convection Broiler	500°F fixed temperature setting	12 to 20 minutes	Time depends on rareness of steak
Flank Steak	2	Broiler or convection Broiler	500°F fixed temperature setting	12 to 20 minutes	Rare to Medium Rare
Eye of Round Roast	3	Bake or Convection bake	325°	20 to 25 min/lb	Small roasts take more minutes per pound; reduce time by using Convection Bake
PORK Loin Roast	3	Bake or Convection bake	325°	20 to 25 min/lb	Cook until juices are clear
POULTRY Boneless Skinless Chicken Breasts	2	Broiler or convection Broiler	500°F fixed temperature setting	20 to 25 minutes	Cook until juices are clear
Chicken Thighs	3	Broiler or convection Broiler	500°F fixed temperature setting	25 to 30 minutes	Remove skin; Cook until juices are clear
Half Chickens	3	Broiler or convection Broiler	500°F fixed temperature setting	30 to 45 minutes	Turn with tongs; Cook until juices are clear
Roast Chicken	4	Bake or Convection bake	350°	75 to 90 minutes	Do not stuff; reduce time by using Convection Bake
Turkey	4	Bake or Convection bake	325°	20 to 25 min/lb	Do not stuff; reduce time by using Convection Bake

FOOD	PAN SIZE	CONTROL TEMPERATURE SETTING	TOTAL SUGGESTED COOKING TIME
Cookies	12”x15” Cookie Sheet	375°	8 to 12 minutes
Layer Cakes	8”or 9”Round	350°	25 to 35 minutes
Sheet Cakes	9”x13” Pan	350°	30 to 40 minutes
Bunt Cakes	12 Cup	325°	60 to 75 minutes
Brownies or Bar Cookies	9"x9" Pan	325°	20 to 25 minutes
Biscuits	12"x15" Cookie Sheet	425° or Package Directions	10 to 15 minutes
Quick Bread	8"x4" Loaf Pan	350°	55 to 70 minutes
Muffins	12 cup Muffin Pan	425°	14 to 19 minutes
Fruit Pies	9" Diameter	425°	35 to 45 minutes
Fruit Cobblers	9"x9" Pan	400°	25 to 30 minutes
Yeast Bread, Loaves	8"x4" Loaf Pan	375°	25 to 30 minutes
Dinner Rolls	9"x13" Pan	400°	12 to 18 minutes
Cinnamon Rolls	9"x13" Pan	375	25 to 30 minutes
Yeast *Cotter* and Cake	12"x15" Cookie Sheet	400°	20 to 30 minutes

REPLACING THE OVEN LIGHT BULBS

⚠ **WARNING!**
Disconnect power before servicing unit.

To replace the oven light bulb, unscrew the protection glass cover that projects out inside the oven.
NOTE: Touching the bulb with fingers may cause burns to the skin. Always use protective glove or use a cloth to remove the bulb.



CLEANING YOUR RANGE

ATTENTION!
During cleaning operation never move the appliance from its foreseen original installation position.

ATTENTION!
Never use abrasive cleaners!
Scratches on the stainless steel surfaces are permanent.
Do not clean the range when it is hot!
Cleaning after installation: use a stainless steel cleaning product or wipe to eliminate the residues of the protection film after removal.

CARE GUIDE

Cleaning the cooktop: periodically clean the burner heads, the cast iron pan supports and the burner caps using warm water. Remove burned food and fat residues with a rubber spatula .

If food residue prevent the smooth operation of the control knobs, call the customer service hotline to schedule service by a factory-trained professional.

Cleaning stainless steel: for best results use a stainless steel cleaner product with a soft sponge or wipe. Alternatively use a soft sponge or cloth with a warm soap and water solution. Never use abrasive powders or liquids!

Cleaning the burner caps: lift the burner caps from the burner heads and wash them in a warm soap and water solution. Dry thoroughly before using them again. Before reinstalling them on the burner head, check that the gas flow holes are not clogged with food residues or cleaning product residues.

Cleaning Enamel: enamelled parts should be cleaned frequently with warm soap and water solution applied with a soft sponge or wipe. Never use abrasive powders or liquids! Do not leave acid or alkaline substances on the enamelled parts (such as vinegar, lemon juice, salt, tomato sauce, etc.). Use a rubber spatula to remove fat residues.

Cleaning glass door: clean the glass using a non- abrasive sponge or wipe with a warm soap and warm water solution. Use a rubber spatula to remove fat residues.

ATTENTION: while cleaning the door, avoid spillage of food residues and cleaning products in the venting holes situated on the top side of the door. To clean the inside of the oven door, call a professional.

TROUBLESHOOTING GUIDE

Baking Problem	Cause
Food browns unevenly	• Oven not preheated • Aluminum foil on oven rack or oven bottom • Baking utensil too large for recipe • Pans touching each other or oven walls
Food too brown on bottom	• Oven not preheated • Using glass, dull or darkened metal pans • Incorrect rack position • Pans touching each other or oven walls
Food is dry or has shrunk excessively	• Oven temperature too high • Baking time too long • Oven door opened frequently • Pan size too large
Food is baking or roasting too slowly	• Oven temperature too low • Oven not preheated • Oven door opened frequently • Tightly sealed with aluminum foil • Pan size too small
Pie crusts do not brown on bottom or crust is soggy	• Baking time not long enough • Using shiny steel pans • Incorrect rack position • Oven temperature is too low
Cakes pale, flat and may not be done inside	• Oven temperature too low • Incorrect baking time • Cake tested too soon • Oven door opened too often • Pan size may be too large
Cakes high in middle with crack on top	• Oven temperature too high • Baking time too long • Pans touching each other or oven walls • Incorrect rack position • Pan size too small
Pie crust edges too brown	• Oven temperature too high • Edges of crust too thin

TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burner will not ignite	There is no power to the cooktop	Plug into a grounded 3 prong outlet. Replace fuse or reset circuit breaker.
Burner will not operate	First time use. Air still in the gas line.	Turn on any one of the surface burner knobs to release air from the gas lines.
	Control knob is not set correctly.	Push in knob before turning to a setting.
	The burner port is clogged.	Clean burner port opening using a stiff, nylon toothbrush or a straightened paper clip.
Gases not flowing.	Improper installation.	Turn the manual gas shut-off valve on. Installer should make sure regulator is correctly oriented (arrow towards unit).
Burner Flames are uneven, yellow and/ or noisy	Burner port(s) are clogged.	Clean burner port opening using a stiff, nylon toothbrush or a straightened paper clip.
	Burner caps are not positioned properly.	Place burner caps so that the alignment pins are properly aligned with the slots.
	Propane gas is being used.	The range should be converted to LP gas by a qualified technician.
Burner flame is too high or too low	Cooktop gas supply is not correct.	Ensure the range is set for the correct gas type. It is factory set for natural gas. If connected to LP gas the burners should be converted to LP gas with the orifice/injector kit supplied and the pressure regulator converted to the LP gas setting by a qualified technician.
	The gas pressure is not correct.	Make sure the pressure regulator is installed correctly and the gas line pressure is correct. See Installation Instructions.
Burner makes popping noises	The burner is wet.	Allow the burner to dry before using.
	The burner cap and/ or gas spreader is not positioned correctly.	Place burner caps so that the alignment pins are properly aligned with the slots.
Excessive heat around cookware on cooktop	The cookware is not the proper size for the burner.	Use cookware with a bottom surface approximately the same size as the cooking area and burner. Cookware should not extend more than 1" (2.5 cm) outside the cooking area. Adjust the flame so that it does not come up around the cookware.

TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSE	SOLUTION
Oven is not heating	No power to the oven	Reset the circuit breaker or replace the fuse in the electrical box to your oven.
	Oven control not turned on	Make sure the oven temperature has been selected and timer is not "**OFF**".
Oven is not cooking evenly	Not using the correct bake ware or oven rack position	Refer to cook charts for recommended rack position. Always reduce recipe temperature by 25 °F (15 °C) when baking with Convention Bake mode.
Broil does not work.	Knob settings are not in the correct positions.	Make sure oven temperature selection knob is set to " **BROIL**" and timer is not set to "**OFF**"
Cooling fan continues to run after oven is turned off	The electronic components have not yet cooled sufficiently	The fan will turn off automatically when the electronic components have cooled sufficiently.
Oven light is not working properly	Light bulb loose or burned-out.	Reinsert or replace the light bulb. Touching the bulb with fingers may cause the bulb to burn out.
Oven light stays on	Door is not closing completely	Check for obstruction in oven door. Check to see if hinge is bent or door switch broken.
Cannot remove lens cover	Soil build-up around the lens cover.	Wipe lens cover area with a clean, dry towel prior to attempting to remove the lens cover.
Heat blowing out from the front of oven.	Oven cavity ventilation on	The oven cavity ventilation is operating until the oven is sufficiently cooled. **This is normal.**
Excessive Moisture		When using bake mode, preheat the oven first. Convection Bake and Convection Roast will eliminate any moisture in the oven.
Porcelain Chips	Porcelain interior is bumped by oven racks	When removing and replacing oven racks, always tilt racks upward and do not force them to avoid chipping the porcelain.

FOR MORE HELP, VISIT OR CALL THE CUSTOMER SUPPORT LINE AT 1-888-784-3108.

COSMO

APPLIANCES

WARRANTY AND SERVICE

For full warranty details on this product please visit:
http://www.cosmoappliances.com/warranty

TO RECEIVE WARRANTY SERVICE, YOUR PRODUCT MUST BE REGISTERED. TO REGISTER, VISIT:

WWW.COSMOAPPLIANCES.COM/WARRANTY

SCAN TO REGISTER

IMPORTANT

Do Not Return This Product To The Store If
you have a problem with this product, please contact
Cosmo Customer Support at
+1(888)784-3108
DATED PROOF OF PURCHASE, MODEL #, AND SERIAL #
REQUIRED FOR WARRANTY SERVICE

IMPORTANT

Ne pas Réexpédier ce Produit au Magasin
Pour tout problème concernant ce produit, veuillez contacter
le service des consommateurs Cosmo Customer Support au
+1(888) 784-3108
UNE PREUVE D'ACHAT DATEE EST REQUISE POUR BENEFICIER DE LA GARANTIE.

IMPORTANTE

No regrese este producto a la tienda
Si tiene algún problema con este producto, por favor contacte el
AYUDA AL CLIENTE COSMO al
+1(888)784-3108
(Válido solo en E.U.A).
NECESITA UNA PRUEBA DE DE COMPRA FECHADA, NÚMERO DE MODELO Y DE SERIE PARA EL SERVICIO DE LA GARANTÍA



Correct Disposal of this product:

This marking indicates that this appliance should not be disposed with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.



Cosmo is constantly making efforts to improve the quality and performance of our products, so we may make changes to our appliances without updating this manual.

Electronic version of this manual is available at:
www.cosmoappliances.com