



Pro SERIES

# BUILT-IN GAS WALL OVEN

USER MANUAL



## Dear Customer :

Thank you for choosing GASLAND chef wall oven.

Important: This manual is part of our commitment to customer satisfaction and product quality throughout the service life of your new appliance.

Read all instructions before using the appliance.

This manual contains instructions to help you use and maintain your appliance properly.

If You Received a Damaged appliance...

Please immediately contact us customer services at 1 (844) 538-7890.

Need Help?

Before you call for service, there are a few things you can do to help us serve you better.

## TABLE OF CONTENTS

IMPORTANT SAFETY INSTRUCTIONS .....	03-07
INSTALLATION INSTRUCTIONS .....	08-16
Installation Safety Instructions.....	08
Location Requirements .....	09
Prepare Oven Before Installation .....	09
Wall Oven Installation .....	10
Make Electrical Connection .....	11
Gas Connection .....	13
Install Mounting Screws .....	15-16
Final Installation Checklist .....	16
USING THE OVEN .....	16-26
Safety Instructions .....	17
Introducing Your New Oven .....	18-19
Oven Control Guide .....	20-26
CARE AND CLEANING .....	27-35
Oven Cleaning .....	27-28
Remove and Replace the Oven Light .....	28-30
Remove and Replace Oven Door.....	30-35
TROUBLESHOOTING TIPS .....	35-36

# IMPORTANT SAFETY INSTRUCTIONS

## WARNING

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

Read and follow all safety instructions before using the product. Failure to follow these instructions may result in fire, electrical shock, serious injury or death.

### General Safety Instructions

- Proper Installation - Be sure your appliance is properly installed and grounded by a qualified technician, in accordance with the provided installation instructions.
- Never Use Your Appliance for Warming or Heating the Room.
  - Use this appliance only for its intended purpose as described in this Owner's Manual.
- Do Not Enter The Oven.
  - The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

WARNING: If the information in these instructions is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS
  - Do not try to light any appliance.
  - Do not touch any electrical switch.
  - Do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

## Electrical Safety Instructions

- ⚠️ The appliance should be serviced only by qualified service personnel. Repairs carried out by unqualified individuals may cause injury or a serious malfunction. If your appliance is in need of repair, contact a qualified service center. Failure to follow these instructions may result in damage and void the warranty.
- Flush-mounted appliances may be operated only after they have been installed in cabinets and workplaces that conform to the relevant standards. This ensures that the appliances are installed in compliance with the appropriate safety standards.
- Avoid scratching or striking the glass doors and the control panel. Doing so may lead to glass breakage. Do not cook on a product with broken glass. Shock, fire, or cuts may occur.

## Fire Safety Instructions

- ☒ Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher. Turn off the oven to avoid spreading the flames. Never pick up a flaming pan.
- ☒ Do Not Attempt To Operate The Oven During A Power Failure. If the power fails, always turn the oven off. If the oven is not turned off and the power returns, the oven may begin to operate again.
- Food left unattended could catch fire or spoil.
- In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate the area immediately. Do not touch the power cord. Do not touch the appliance. A spark may result in an explosion or fire.
- If the appliance is flooded by any liquid, please contact the service center. Failing to do so may result in electric shock or fire.

## Flammable Materials Safety Instructions

- ⚠️ Keep Flammable Materials Away From The Oven. Failure to do so may result in fire or personal injury.
- ⚠️ Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the appliance. These garments may ignite if they contact with hot surfaces, causing severe burns.
- ⚠️ Storage in or on Appliance – Flammable materials should not be stored in an oven or near surface units. Including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.

## Oven Safety Instructions

### IMPORTANT:

- ⚠️ • Use Only Dry Potholders - Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- ⚠️ • Protective Liners - Do not use aluminum foil or oven liner to cover the oven bottom, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire. Damage from improper use of these items is not covered by the product warranty.
- ⚠️ • Use Care When Opening Door - Let hot air or steam escape before removing or replacing food.
- 🚫 • Do Not Heat Unopened Food Containers - Build-up of pressure may cause container to burst and result in injury.
- ⚠️ • Keep Oven Vent Ducts Unobstructed.
  - Placement of Oven Racks - Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- 🚫 • Do Not Touch Heating Elements or Interior Surfaces of Oven - Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are (identification of surfaces - for example, oven vent openings and surfaces near these openings, oven doors, and windows of oven doors).
- 🚫 • Do Not Use The Oven To Dry Newspapers. If overheated, newspapers can catch fire.
- 🚫 • Do Not Use The Oven For A Storage Area. Items stored in an oven can ignite.
  - Do not allow aluminum foil or a meat probe to contact the heating elements.
- ⚠️ • During Use, The Appliance Becomes Hot. Care should be taken to avoid touching heating elements inside the oven.

### Child Safety Instructions

- ☒ • Do Not Leave Children Alone -Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- This appliance is not intended for use by young children or infirm persons without the adequate supervision of a responsible adult.
- Young children should be supervised to ensure that they do not play with the appliance.
- Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.
- Teach children not to play with the controls or any other part of the oven.
- Make sure that the appliance's controls and cooking areas are out of the reach of children. Failing to do so may result in electric shock, burn, or injury.

### ⚠ CAUTION

- Do not store items of interest to children in cabinets above an oven – children climbing on the oven to reach items could be seriously injured.
- Accessible parts may become hot during use. To avoid burns, young children should be kept away.

### Cleaning Safety Instructions

- ☒ • For your safety, do not use high-pressure water cleaners or steam jet cleaners to clean any part of the oven.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass. They can scratch the surface which may result in the glass shattering.
- Do not use benzene, thinner, or alcohol to clean the appliance. This may result in discoloration, deformation, damage, electric shock, or fire.
- Take care not to hurt yourself when cleaning the appliance (externally or internally). You may hurt yourself on the sharp edges of the appliance.
- Keep the inside of the oven clean. Food particles or spattered oils stuck to the oven walls or floor can cause paint damage and reduce the efficiency of the oven.



## Servicing Safety Instructions

- ⚠ User Servicing - Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Before performing any service, disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Always observe safety precautions when using your oven. Never try to repair the oven on your own - there is dangerous voltage inside. If the oven needs to be repaired, contact an authorized service center near you.
- Do not attempt to repair, disassemble, or modify the appliance yourself. Since a high voltage current enters the product chassis, it may result in electric shock or fire. When a repair is needed, contact your nearest service center.
- Do not insert fingers, foreign substances, or metal objects such as pins or needles into inlets, outlets, or holes. If foreign substances are inserted into any of these holes, contact our customer service or nearest service center.

## Proper Disposal of Your Appliance

- Dispose of or recycle your appliance in accordance with federal and local regulations. Contact your local authorities for environmentally safe disposal or recycling of your appliance.
- Important Safety Notice - The California Safe Drinking Water and Toxic Enforcement Act requires the governor of California to publish a list of substances known to cause cancer, birth defects, or other reproductive harms, and requires businesses to warn customers of potential exposures to such substances.

**READ AND SAVE THESE INSTRUCTIONS**

## INSTALLATION INSTRUCTIONS

### IMPORTANT :

- SAVE FOR THE LOCAL ELECTRICAL AND GAS INSPECTOR'S USE
- INSTALLATION AND SERVICE MUST BE PERFORMED BY A QUALIFIED INSTALLER.
- YOU CAN BE KILLED OR SERIOUSLY INJURED IF YOU DON'T FOLLOW INSTRUCTIONS.

### WARNING

**FOR YOUR SAFETY:** Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other app

### Installation Safety Instructions

- Failing to have a qualified technician install the oven may result in electric shock, fire, an explosion, problems with the product, or injury.
- Do not install this appliance in a humid, oily or dusty location, or in a location exposed to direct sunlight or water (rain drops). This may result in electric shock or fire.
- This oven is not intended to be installed in recreational vehicles or trailers.
- The appliance requires fresh air for proper burner combustion. Do not obstruct the flow combustion air at the oven vent or around the base or beneath the lower front panel of the appliance. Avoid touching the oven openings or nearby surfaces, as they may become hot.

### Package Removal

- Unpack the oven, remove all packaging material and literature from the oven and storage compartments before connecting gas and electric supply.
- Examine the oven for any damage such as dents on the interior or exterior of the oven, broken door latches, cracks in the door, or a door that is not lined up correctly. If there is any damage, do not operate the oven and notify our company immediately.
- Keep all packaging materials out of the reach of children. Children may use them for play and injure themselves.

## Location Requirements

**IMPORTANT:** Observe all governing codes and ordinances.

- Cabinet opening dimensions that are shown must be used. Given dimensions provide minimum clearance with oven.
- Recessed installation area must provide complete enclosure around the recessed portion of the oven.
- Grounded electrical supply is required. See “Make Electrical Connection” section.
- Oven support surface must be solid, level and flush with bottom of cabinet cutout.
- Floor must be able to support a single oven weight of 199 lb (90 Kg).
- To avoid damage to your cabinets, check with your builder or cabinet supplier to make sure that the materials used will not discolor, delaminate or sustain other damage. This oven has been designed in accordance with the requirements of CSA International and complies with the maximum allowable wood cabinet temperatures of 194°F (90°C).
- For operation at 2000 ft. elevations above sea level, appliance rating shall be reduced by 4 percent for each additional 1000 ft.

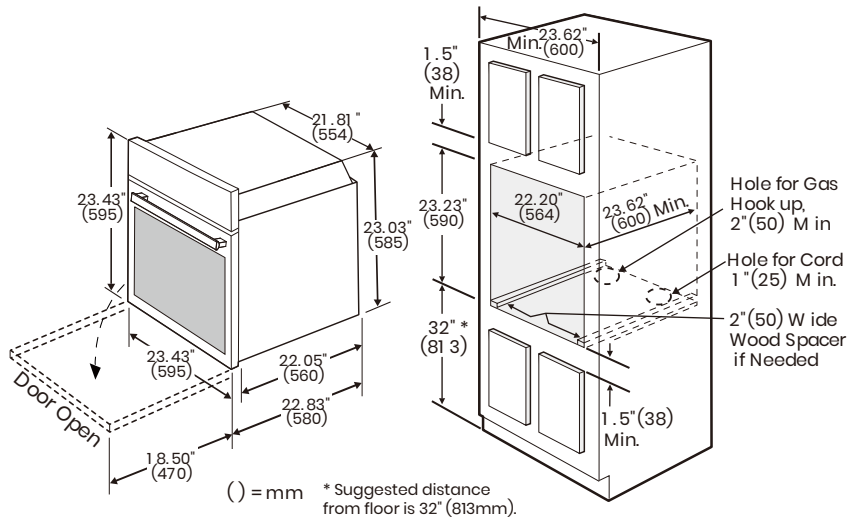
## Prepare Oven Before Installation

### WARNING

- Excessive Weight Hazard.
- Use two or more people to move and install an oven. Failure to do so can result in back or other injury.
- Decide on the final location for the oven. Avoid drilling or cutting into house wiring during installation.
- To avoid floor damage, set the oven on a cardboard prior to installation. Do not use handle or any portion of the front frame for lifting.
- Remove the shipping materials and tape from the oven.
- Remember to keep the packing materials that may be needed for installation.
- Remove the hardware package from inside of the bag containing literature.
- Remove racks and other parts from inside the oven.
- Move oven and cardboard close to the oven's final location.



## Wall Oven Installation





**NOTES:**

1. Allow at least 18.5" (470mm) clearance in front of oven for door depth when it is open.
2. Dimension cutout depth 600mm is critical to the proper installation of the built-in oven. If the oven trim does not butt against the cabinet, or if noise is heard on convection models, verify dimension cutout depth 600mm to assure it is the required depth.
3. For a cutout height greater than 23.43" (595mm), add one 2"(50 mm) wide wood shim of appropriate height to each side of the opening under the appliance side rails.

## Orifices Table

Gas Type	Heat Input (Btu/hr)		Orifice Size(mm)
Nat. Gas 4" W.C.	Bake Burner	8800	1.35
	Broil Burner	5100	1.07
LP. Gas 10" W.C.	Bake Burner	8600	0.86
	Broil Burner	5100	0.68

Make Electrical Connection

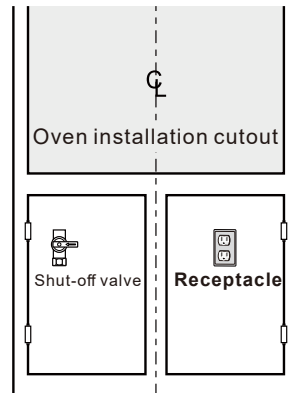
 <b>WARNING</b>	
<p><b>Electrical Shock Hazard</b></p> <ul style="list-style-type: none"> <li>• Disconnect power before servicing.</li> <li>• The appliance must be properly grounded.</li> <li>• Do not use an extension cord with this oven.</li> <li>• Failure to follow these instructions can result in death, fire, or electrical shock.</li> </ul>	

 **CAUTION**

- If an external electrical source is utilized, the appliance when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, NFPA 70—latest edition or the Canadian Electric Code, CSA C22.1—latest edition.
- Check all code rules and regulations for connecting the wall oven to be certain the installation conforms with all local, municipal and state codes as well as local utility regulations.

**Receptacle Location**

- The wall receptacle should be located in the cabinet beneath the installation cutout. The receptacle should be easily accessible for service and removal of power from appliance.
- The wall receptacle and circuit should be checked by a qualified electrician to make sure the receptacle is properly grounded.
- Where a standard 2-prong wall receptacle is installed, it is the personal responsibility and obligation of the consumer to have it replaced by a properly grounded 3-prong wall receptacle.
- Do not cut or remove the ground prong from the power cord under any circumstances.



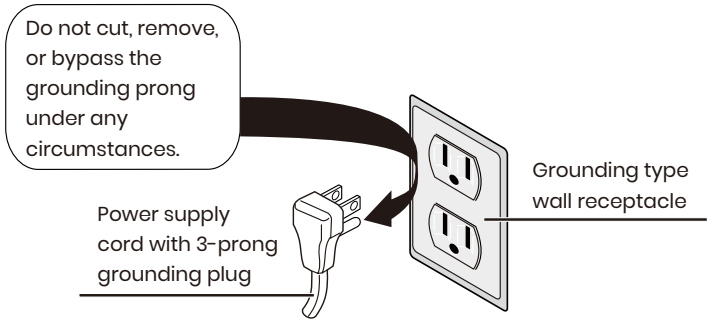
**! WARNING**

**Electrical Grounding Instructions**

- This appliance is equipped with a three-prong grounding plug for your protection against shock hazard and must be plugged directly into a properly grounded receptacle. Do not cut or remove grounding prong from this plug.

- This appliance is powered at 120 V, 60Hz, properly grounded dedicated circuit protected by a 15 amp circuit breaker or time delay fuse.

**Preferred Method**



**! CAUTION**

- Failure to comply with the above could result in a serious shock hazard.
- All hook-ups and adjustments shall be performed by qualified technicians.
- Disconnect electrical supply cord from wall receptacle before servicing wall oven.
- ☐ Do not ground the appliance to a gas pipe, plastic water pipe, or telephone line. This may result in electric shock, fire, an explosion, or problems with the product.
- Do not use a damaged power cord or loose wall socket. This may result in electric shock or fire.
- Do not pull or excessively bend, twist or tie the power cord.
- Do not hook the power cord over a metal object, place a heavy object on the power cord, or insert the power cord between objects. This may result in electric shock or fire.

- If the power cord is damaged, contact the service center.

## Gas Connection

### WARNING

#### Explosion Hazard

- Use a new CSA or UL approved gas supply line.
- Install a individual shut-off valve.
- Securely tighten all gas connections.
- Examples of a qualified person include licensed heating personnel, authorized gas company personnel, and authorized service personnel.
- Failure to do so can result in death, explosion, or fire.



### CAUTION

- In the United States, installation of these appliances must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1/NFPA 54-latest edition.
- In Canada: Installation must be in accordance with the current CAN/CGA-B149.1 National Gas Installation Code or CAN/C GA-B149.2, Propane Installation Code and/or local codes.

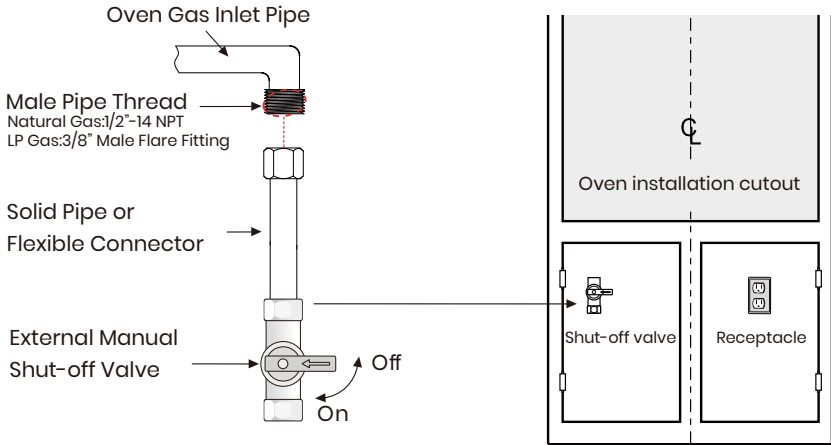
## Provide an Adequate Gas Supply

- Important: Read these instructions carefully before connecting this unit to a gas supply.
- All gas connections must be made according to national and local codes. This gas supply (service) line must be the same size or greater than the inlet line of the appliance. Sealant on all pipe joints must be resistant to the action of LP/Propane gas.
- A manual shut-off valve must be installed on the gas supply line external to the unit and where it can be easily reached for the purpose of turning the gas to the unit on and off. The recommended location for the shut-off valve is in the cabinet beneath the installation cutout.
- The gas supply line to the unit should be  $\frac{1}{2}$ " (1.3 cm) or  $\frac{3}{4}$ " (1.9 cm) pipe.
- Close all openings in the cabinet cavity that encloses this unit. All openings around gas service outlets must be closed at the time of installation.

## Connection to Gas

### ⚠ CAUTION

Make sure that the gas used in your house matches the appliance.



### NOTES:

- Please noted that the pressure regulator has been assembled in the product.

## Check For Leaks

### ⚠ WARNING

- Do not use a flame to check for leaks from gas connections. Checking for leaks with a flame may result in a fire or explosion.
- After connecting gas, check system for leaks with a manometer. If a manometer is not available shut all pilots off (if present), then:
  1. Apply a soap solution to all connections: supply line, manifold and oven.
  2. Turn on the main gas supply.
  3. Check for any bubbles to form.
  4. Turn off main gas supply.
  5. Stop any leaks found.
  6. Turn main gas supply on to make sure all leaks were stopped.
- Tighten all connections if necessary to prevent gas leakage in the wall oven or supply line.



**▲ WARNING**

- Leak testing of the appliance shall be conducted according to the manufacturer's instructions.
- All leaks must be stopped before attempting to light burners.

**Pressure Test Information**

- The units covered in these instructions are designed to operate on natural gas at 4" of manifold pressure or on LP gas at 10" of manifold pressure.
- For proper operation, the maximum inlet pressure to the regulator must not exceed 14" of water column (W.C.) pressure.
- To check the regulator, the inlet pressure must be at least 1" greater than the regulator pressure setting. If the regulator is set for 4", the inlet pressure must be at least 5". If the regulator is set for 10", the inlet pressure must be at least 11".

**CAUTION**

- The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

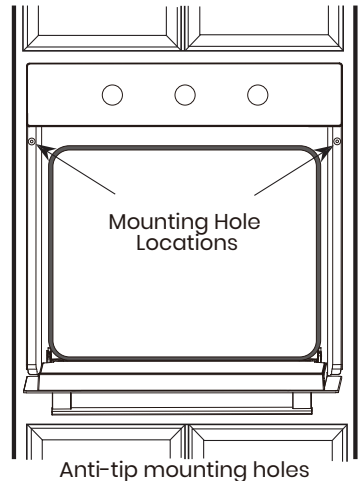
**Install Mounting Screws**

**IMPORTANT:** Anti-tip mounting screws must be used. Failure to do so could result in the oven falling out of the cabinet, causing serious injury.

**NOTE:** During oven mounting step, ensure that no damage is done to oven gasket which lines the edge of oven cavity.

**NOTE:** Before drilling the pilot holes, make sure the oven is pushed as far back into the opening as it will go and is centered.

**NOTE:** If the cabinet is particle board, you must use #8 x 3/4" particle board screws. These may be purchased at any hardware store.



- A. Drill through the mounting holes (top and bottom) of the side trim for the #8 mounting screws provided.
- B. Secure the oven cabinet with the screws.

### Final Installation Checklist

- Check to make sure the circuit breaker is closed (RESET) or the circuit fuses are replaced.
- Be sure power and gas is in service to the building.
- Check that all packing material and tape have been removed. Failure to remove these materials could result in damage to the appliance once the appliance has been turned on and surfaces have heated.
- Remove all items from inside the oven.
- Check to be sure that the mounting screws are installed and flush with the side trim.
- Ensure that air duct opening at bottom of unit is free of obstructions.
- Check that oven racks function smoothly.

### Operation Checklist

- Check the Igniter: Operation of electric igniter should be checked after oven and supply line connectors have been carefully checked for leaks and oven has been connected to electric power.
- NOTE: Bake and broil flame must be checked with the door closed to properly check flame characteristics. To properly check the bake burner, the oven bottom baffle must be removed.
- Be sure all of the oven controls are OFF before leaving the oven.

## USING THE OVEN

### CAUTION

This manual covers several models. Your model may have some or all of the items listed. For more specific details on a feature and steps to use the features listed, refer to the titled section for that feature.

## Safety Instructions

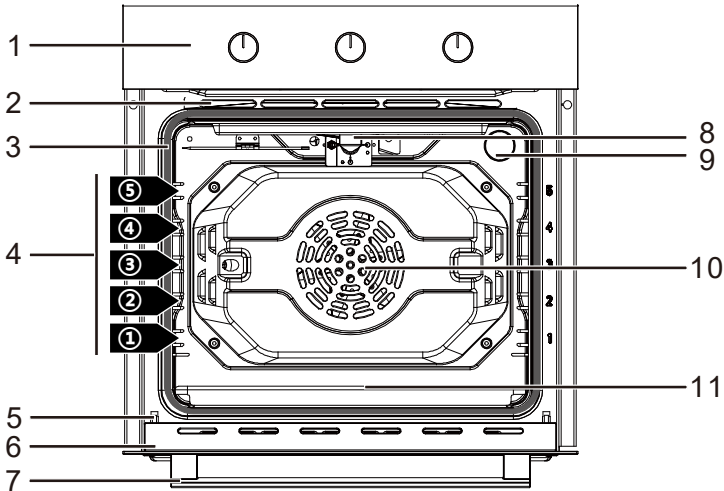
- ☒ • Do not store or use the oven outdoors.
  - Never use this appliance for purposes other than cooking.
- ☒ • Do not let children or any person with reduced physical, sensory, or mental capabilities use this appliance unsupervised.
  - Do not touch the power cord with wet hands. This may result in electric shock.
- ⚠ • Take care not to contact the oven door, heating elements, or any of the other hot parts with your body while cooking or just after cooking. Failing to do so may result in burns.
  - Do not touch the inside of the appliance immediately after cooking. The inside of the appliance will be hot.
- ⚠ • If materials inside the oven should ignite, keep the oven door closed, turn the oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel. If the door opened, the fire may spread.
  - If you use the appliance when it is contaminated by foreign substances, such as food waste, it may result in a problem with the appliance.
  - If any foreign substance such as water has entered the appliance, contact your nearest service center. Failing to do so may result in electric shock or fire.
  - Do not apply excessive pressure to the door or the inside of the appliance. Do not strike the door or the inside of the appliance.
  - Hanging on to the door may result in the product falling and cause serious injury.

## IMPORTANT :

- ⚠ • Open the cap or stopper of sealed containers (herb tonic tea bottle, baby bottle, milk bottle and so on) before heating them. Make a hole in food items that have shells (eggs, chestnuts, etc) with a knife before cooking them. Failing to do so may result in burns or injury.
- ☒ • Never heat plastic or paper containers and do not use them for cooking. Failing to do so may result in fire.
- ☒ • Do not hold food in your bare hands during or immediately after cooking. Use cooking gloves. The food may be very hot and you could burn yourself.

## Introducing Your New Oven

### Overview



1. Control panel
2. Oven vent
3. Door gasket
4. Rack positions
5. Door hinge
6. Oven door

7. Door handle
8. Upper burner
9. Oven light
10. Convection fan
11. Oven bottom

### Cooling Fan

The cooling fan runs during all cooking modes. The fan can be heard when it is running, and warm air may be felt as it is released from the oven vent. The fan may also run after the oven is off.

### Oven Vent

The oven vent is located below the control panel. Warm air may be released from the vent before, during and after cooking. It is normal to see steam escaping from the vent, and condensation may collect in this area. This area may be warm when the oven is in use. Do not block the vent, since it is important for air circulation.

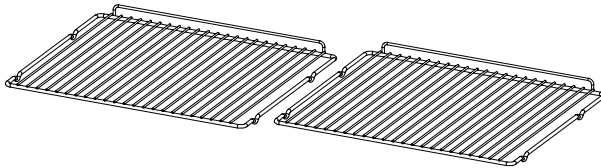
## Oven Bottom

The oven bottom conceals the lower heating element. As a result the element is protected from damage and spills.

### CAUTION

- Do not place food directly on the oven bottom.
- Never cover any slots, holes, or passages in the oven bottom or cover an entire oven rack with any materials, such as aluminum foil or aftermarket oven liners.
- Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil and other liners may trap heat, causing a fire hazard.

## What's Included With Your Oven



Flat Oven Rack x2



Rotisserie set  
(According to cooking function)

- Flat oven racks may be used for most cooking needs and may be placed in most oven rack positions.

## Before Using the Oven for the First Time

- Clean the oven thoroughly before using it for the first time. Then, remove the accessories, set the oven to cooking function Bake, and then run the oven at 400°F(204°C) for 1 hour. There will be a distinctive odor. This is normal.
- Ensure your kitchen is well ventilated during this conditioning period.

### IMPORTANT :

- Do not use oven thermometers such as those found in grocery stores to check the temperature settings inside your oven.
- Heating elements will cycle on and off as needed to provide consistent temperature, but they may run slightly hot or cool at any point in time

due to this cycling. Most thermometers are slow to react to temperature change and will not provide an accurate reading due to this cycling.

- These oven thermometers may vary as much as 74°F (23°C) from actual temperatures.

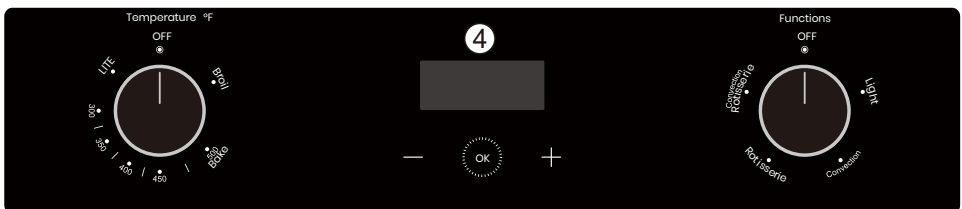
## Energy Saving Tips

- During cooking, the oven door should remain closed except when you turn food over. Do not open the door frequently during cooking to maintain the oven temperature and to save energy.
- If cooking time is more than 30 minutes, you can switch the oven off 5-10 minutes before the end of the cooking time to save energy. The residual heat will complete the cooking process.
- To save energy and reduce the time needed for re-heating the oven, plan oven use to avoid turning the oven off between cooking one item and the next.

## Oven Control Guide

IMPORTANT :

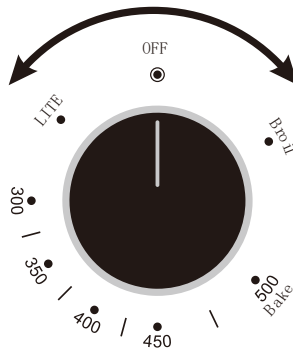
- READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN.
- For satisfactory use of your oven, become familiar with the various features and functions of the oven as described below.
- Detailed instructions for each feature and function follow later in this user manual.



- ① Temperature Knob
  - This knob allows you to select the different cooking modes Bake or Broil.
  - For Bake mode, you also can adjust the temperature.
  - Bake and Broil Can not work simultaneously.
- ② Timer Knob
  - This knob allows you to select the minute timer.
  - The minute timer just a reminder function,will not start or stop any cooking process.
- ③ Functions Knob
  - This knob allows you to select the auxiliary functions.
  - These functions will work independently,it will not affect cooking mode and timer function.
- ④ Digital Timer
  - This allows you to set the minute timer.
  - The minute timer just a reminder function,will not start or stop any cooking process.

### Temperature Knob(Cooking Mode)

- Your new oven has a variety of cooking modes to help you get the best results. These modes are described below. Remember, your new oven may perform differently than the oven it is replacing.



OFF “ ● ”: The burner is turned off,oven does not heat.


LITE “ ⚡ ”: To light the pilot burner for the Bake burner.

Bake “ □ ”: The Bake mode uses heat from the lower burner to cook food.

- When preparing baked goods such as cakes, cookies, and pastries always preheat the oven first.

Temperature Range: 300-500

The temperature for bake in the cooking compartment in °F.

- Broil “”
- The Broil mode uses the upper burner to cook food.
  - Use Broil for thicker cuts of meat and/or foods that you would like cooked all the way through.

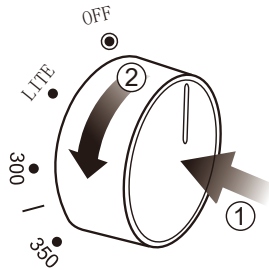
Lighting the Oven Burner

- The thermostat allows the automatic control of the temperature.
- The gas delivery to the oven burner is controlled by a two way thermostatic valve (Bake and Broil burners) with flame-failure device.

**WARNING**

Risk of explosion! The oven door must be open during this operation.

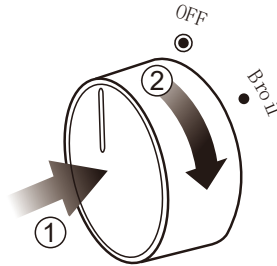
Bake (Lower Burner)



- Push the knob in and turn it to the LITE position. Keep to push and hold the knob about 5 seconds till the pilot burner is ignited.
- Then turn the knob to set the temperature from 300°F to 500°F, and light the lower burner.



## Broil (Upper Burner)



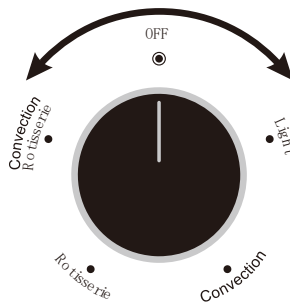
- Push the knob in and turn it to the Broil position. Keep to push and hold the knob about 5 seconds till the upper burner is ignited.

### CAUTION


- If it can't be lighted for the first time, ignite it again after 12 seconds, and it lights within 5 seconds; If it can't be lighted after repeating for 3 times, you need to reset the knob to OFF and then turn it on again.
- If the flame extinguishes for any reason, the safety valve will automatically shut off the gas supply to the burner.
- Should not operate the appliance during power failure.

## Functions Knob

- The oven equipped with some auxiliary functions, such as oven light, convection fan, rotisserie.
- These functions can work independently, not affect other functions.



OFF “ : All function is turned off.

Light “  Use to turn the internal light on.  
Oven lamp will light for all functions.

Convection 

- This function allows all frozen foods to be rapidly and delicately thawed thanks to the internal rear fan.
- When it used together with Bake or Broil function. The heat is circulated throughout the oven by the convection fan.

Rotisserie 

- Use to turn the rotisserie function on.
- Remember to install the rotisserie set in the oven when use this function.

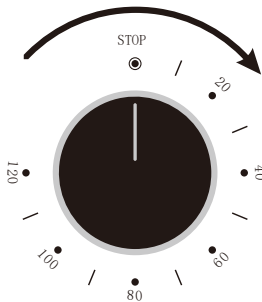
Convection Rotisserie 

This function is similar to Rotisserie .The main difference is that the heat is circulated throughout the oven by the convection fan.

Timer Knob (For Mechanical Models)

- Set the minute time using the timer knob.

NOTE: The minute timer will not start or stop any cooking process.



STOP “  The minute timer is turned off.

Set the minute timer

Timer Range: Max.120min

- The timer can be set for any amount of time up to 120 minutes.
- The knob will return to the STOP position when the set time ends.

- The timer is only a buzzer reminder. If the oven heating needs to be stopped, you need to manually turn off the Temperature Knob to OFF position.

Digital Timer (For Digital Models)



Display **88:88** Clock/Minute Time

AM/PM Icon: Show the clock time for AM or PM.



Clock Time Icon: After setting the Clock, the icon will glow.



Minute Time Icon: After setting the minute time, the icon will glow.

Function Keys

- Use to adjust, confirm the features or settings.
- Value Decreases Key Use to reduce clock, minute time.
- + Value Increases Key Use to reduce clock, minute time.



Setting the Clock

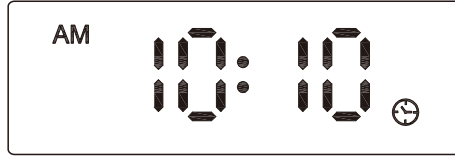
**IMPORTANT:** It is recommended to always set the clock for the correct time of day when power is applied to the appliance.

To set the clock:

First time setting:

When the appliance is first plugged in or when the power supply to the appliance has been interrupted, the display will show "12:00", and the hour "12" is flashing.

1. Press + or - to set the hour time from 1 to 12.
2. Press  the minutes digits "00 " is flashing, press or to set the minutes from 00 to 59.
3. Press  again, " : " is flashing, now the clock is set and enter standby mode.



Clock is set: 10:10 AM  
(Standby mode)

### Change the clock:








When the oven is in standby mode, press and hold both + and - simultaneously, then the hour such as "10" is flashing, then you can reset the clock with the same way from 1 to 3 steps above.

### Minute Timer

NOTE: The minute timer will not start or stop any cooking process.

To set the minute timer:

When the oven in standby mode or cooking status.

1. Press and hold  for 3 seconds, the display will show "00:00", the hour "00" and  is flashing. Press - or + to set the hour time from 0 to 11.
2. Press  again, the minutes digits "00" and  is flashing, press - or + to set the minutes from 00 to 59.
3. Press  again the minute time, display will show and  now the desired minute timer is set.
4. When the set time ends, the timer will continue to beep 2 minutes, you can press  to enter standby mode.



Minute timer is set: 20 minutes

### WARNING

- 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.

## CARE AND CLEANING

### Oven Cleaning

**▲ WARNING:** Before cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool. If ammonia or appliance cleaners are used, they must be removed and the appliance must be thoroughly rinsed before operating. Follow manufacturer's instructions and provide adequate ventilation.

### Control Panel

- Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water.
- Do not spray liquids directly on the oven control and display area.
- Do not use large amounts of water on the control panel – excess water on the control area may cause damage to the appliance.
- Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels – they will damage the finish.

### Oven Door

- Use mild dish detergent and water or a 50/50 solution of vinegar and water to clean the top, sides, and front of the oven door. Rinse well. Glass cleaner may be used on the outside glass of the door. Ceramic smooth top cleaner or polish may be used on the interior door glass.
- Do not immerse the door in water.
- Do not spray or allow water or cleaners to enter the door vents.
- Do not use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door.
- Do not clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal.
- Do not rub, damage, or remove this gasket.

### Stainless Steel Surfaces (on some models)



- Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth.
- Do not use cleaners containing abrasives, chlorides, chlorine, or ammonia.

**Oven Interior**

- Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.
- Do not use oven cleaners abrasive cleaners, strong liquid cleansers, steel wool, scouring pads, or cleaning powders on the interior of the oven. Clean with a mild soap and water or vinegar and water solution. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature.

**Remove and Replace the Oven Light**

The interior oven lights are located at the rear of the oven cavity and are covered with a glass shield. The glass shield must be in place whenever the oven is in use.

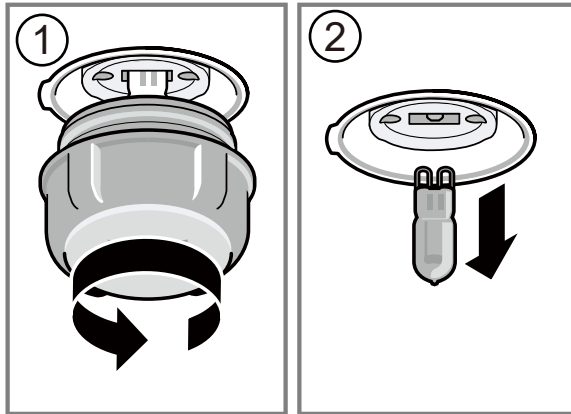
 <b>WARNING</b>	
<p><b>Electrical Shock Hazard</b></p> <ul style="list-style-type: none"> <li>• Before replacing oven light bulb, disconnect the electrical power to the oven at the main fuse or circuit breaker panel.</li> <li>• Be sure all parts of oven are cool .</li> <li>• Failure to do so could result in electrical shock or burns.</li> </ul>	

**Oven Light Removal**

 **CAUTION**

- **BURN HAZARD:** The glass cover and bulb should be removed when cool. Touching hot glass with bare hands or a damp cloth can cause burns.
  - To avoid damage, place a towel in bottom of the cavity.
  - Please purchase the new oven light from customer service department or at a specialty store.
  - Bulb specifications: Heat resistant 120 V Halogen lamp, G9, 25 Watt.
1. Turn the glass light cover counterclockwise to remove it.

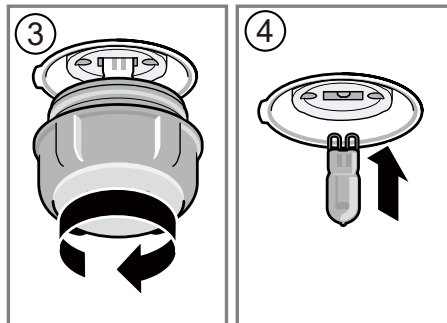
2. Remove the bulb by firmly grasping and sliding the bulb straight out until the two prongs have cleared the ceramic holder.



### Replacing Oven Light

**⚠ CAUTION**

- Do not touch the glass of the new replacement bulb with your fingers. It will cause the bulb to fail when it lights.
  - Hold the new halogen lamp behind a dry, clean cloth. This can extend the service life of the lamp.
3. Grasp the replacement bulb with a clean towel or facial tissue with the prongs facing down. Align the two prongs in the ceramic holder, pressing gently until the bulb is securely in the ceramic socket.
  4. Screw the glass cover back.



5. Remove the dish towel from the cavity.
6. Reconnect the electrical power.

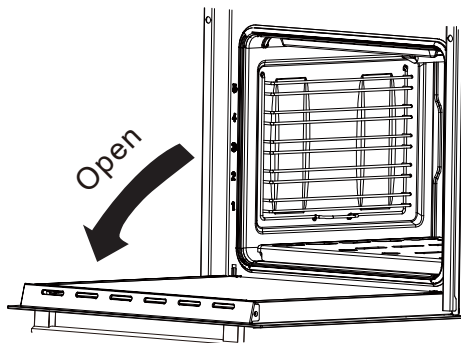
## Remove and Replace Oven Door

### ⚠ CAUTION

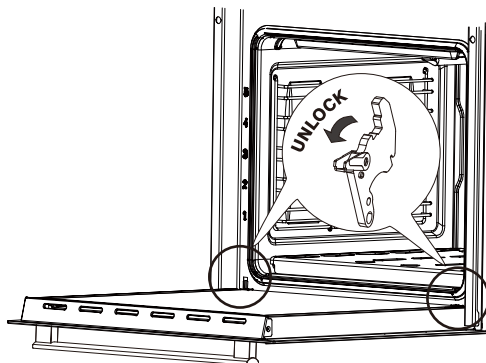
- USE TWO HANDS TO REMOVE THE OVEN DOOR.
- DO NOT LIFT THE DOOR BY THE HANDLE!
- The oven door is very heavy. Be careful when removing the door.
- Prior to removing the oven door, prepare a surface where you will place it. This surface should be flat and covered with a soft blanket, or use the corner posts from your packaging material.

## Oven Door Removal

1. Open the oven door completely, horizontal with floor.

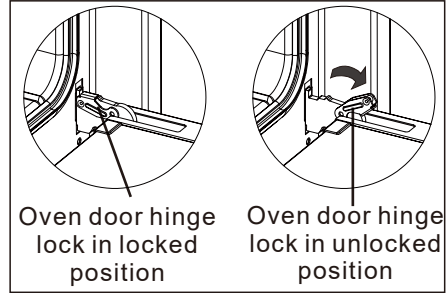
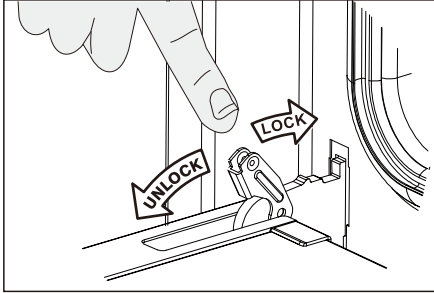


2. Locate the oven door hinge locks in both corners of the oven door.



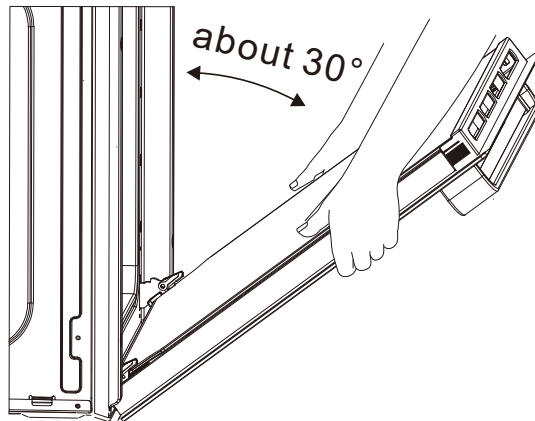


3. Rotate the door hinge locks toward the oven door to unlocked position.
4. If the door hinge lock is not rotated fully, you will not be able to remove the door properly.

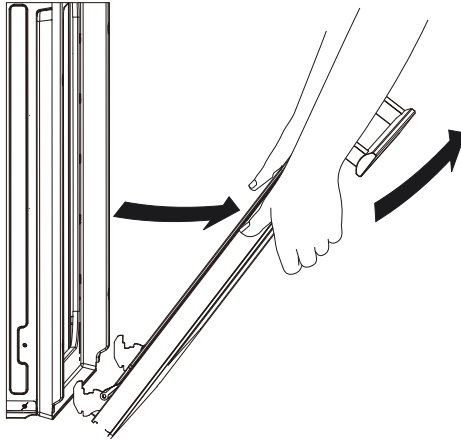


Door hinge locks

5. Using two hands, firmly grasp both sides of oven door along the door sides. Gently partially close the oven door until you hear the sound of engagement, once they reach a clamping position.



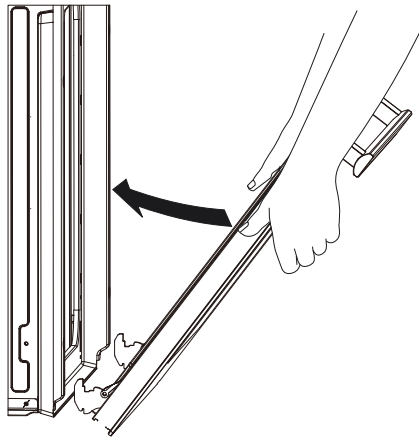
6. Lift the oven door up and out toward you and remove, until the hinge arms clear the slots. You may need to gently shift the door from side to side as you pull.



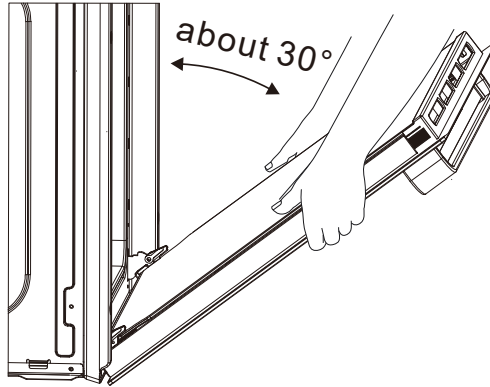
Holding door for removal

### Replacing Oven Door

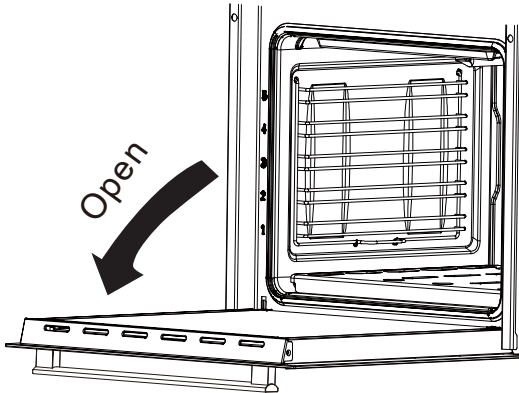
1. Using two hands, firmly grasp both sides of oven door along the door sides.
2. Locate the slots on each side of the oven cavity for the door hinge locks.



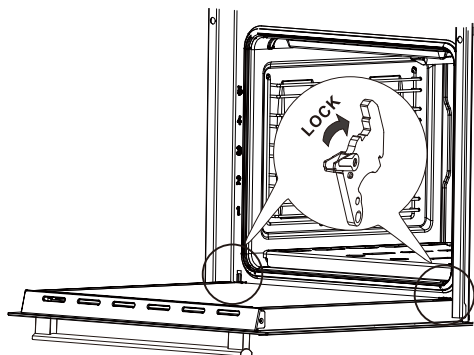
3. Hold the door at a 30° angle, and then align the door hinges with the slots in the lower front of the oven cavity. Slowly insert the door, making sure you maintain the 45° angle. You will know the door is engaged in the slot when you feel a slight drop.



4. Open the oven door to the fully open position. If the oven door does not open to a full 90°, repeat steps 1 through 3.

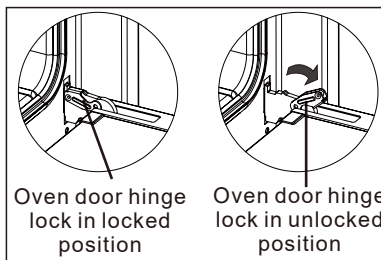
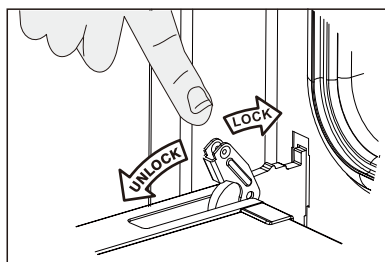


5. Locate the oven door hinge locks in the both corners of the oven door.



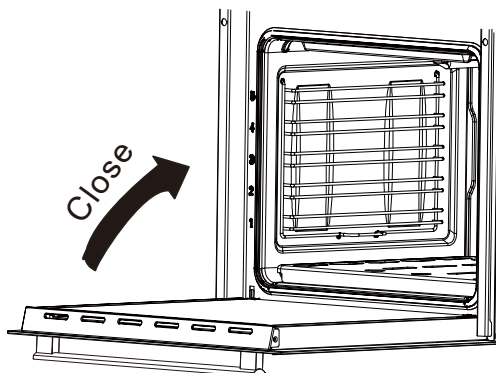
Door hinge location

6. Rotate the hinge locks toward the oven cavity to the locked position to complete the oven door installation.



Door hinge locks

7. Then close the oven door.



**IMPORTANT:**

When the hinges are properly installed and the door is closed, there should be an even gap between the door and the control panel. If one side of the oven door is hanging lower than the other, the hinge on that side is not properly installed.

## TROUBLESHOOTING TIPS ...Before You Call

**Note**

Before you call for service, review the following list. It may save you time and expense. Possible solutions are provided with the problem listed:

### Solutions to Common Problems

Problem	Solution
My new oven doesn't cook like my old one. Is something wrong with the temperature settings?	For the first few uses, follow your recipe times and temperatures carefully. If you still think your new oven is too hot or too cold, you can adjust the temperature yourself to meet your specific cooking preference.
Strong odor	This is temporary and will go away after several uses.
Appliance does not operate	<ul style="list-style-type: none"> <li>• Make sure power cord is wired properly into outlet.</li> <li>• Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information.</li> <li>• Make sure gas connection has been installed correctly</li> </ul>

<p>Oven light does not work</p>	<ul style="list-style-type: none"> <li>• Be sure the oven light is secure in the socket.</li> <li>• Oven light is defective, replace a new light bulb</li> </ul>
<p>Fan noise occurring after oven is turned off</p>	<ul style="list-style-type: none"> <li>• This is normal.</li> <li>• Appliance are equipped with a cooling fan that runs during the cooking process to cool internal electronic components. It is normal for this fan to continue to run for an extended period of time, even when the oven has been turned off.</li> </ul>
<p>Flames inside oven or smoking from oven vent</p>	<p>Excessive spills in oven. Grease or food spilled onto oven bottom or oven cavity. Wipe up excessive spills before starting oven to avoid flames or excessive smoke are present when using Broil.</p>





1 (844) 538-7890



[www.gaslandchef.com](http://www.gaslandchef.com)



[support@gaslandchef.com](mailto:support@gaslandchef.com)



8350 Patriot Blvd STE B,  
N. Charleston, SC 29418

