



INDOOR COOKING

Dual-Fuel Range

KRD

Dual-Fuel Smart Range

KRDS

Use & Care Manual

 HESTAN

▲WARNING

IF THE INFORMATION IN THIS MANUAL 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:

1. Do not try and light any appliance.
2. Do not touch any electrical switch.
3. Do not use any phone in your building.
4. Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
5. 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.

READ THESE INSTRUCTIONS CAREFULLY AND COMPLETELY BEFORE INSTALLING OR USING YOUR APPLIANCE TO REDUCE THE RISK OF FIRE, BURN HAZARD, OR OTHER INJURY. KEEP THIS MANUAL FOR FUTURE REFERENCE.

SAFETY DEFINITIONS

▲WARNING

THIS INDICATES THAT DEATH OR SERIOUS INJURY MAY OCCUR AS A RESULT OF NOT OBSERVING THIS WARNING.

▲CAUTION

THIS INDICATES THAT MINOR OR MODERATE INJURY MAY OCCUR AS A RESULT OF NOT OBSERVING THIS WARNING.

NOTICE

THIS INDICATES THAT DAMAGE TO THE APPLIANCE OR PROPERTY MAY OCCUR AS A RESULT OF NOT OBSERVING THIS WARNING.

INSTALLER: LEAVE THIS MANUAL WITH THE OWNER OF THE APPLIANCE.
HOMEOWNER: RETAIN THIS MANUAL FOR FUTURE REFERENCE.

▲WARNING

TIP OVER HAZARD

A child or adult can tip over a range and be killed.

Check installation of the anti-tip device per the Installation Manual. Do not operate the range without this device in place.

Check engagement of anti-tip device if range is moved, such as when cleaning behind the unit.

To check engagement, carefully tip the range forward while pulling from the rear of the unit. The range should not move more than 1 inch [2.5cm].

Failure to follow these instructions can result in death or serious burns to children and adults.

To reduce the risk of burns, do not move this appliance while hot.



Message from Hestan

Hestan's award-winning culinary innovations and purpose-built features reinvented the restaurant kitchen and redefined culinary experience in some of America's most acclaimed restaurants. Hestan now takes this performance from the back of the house and puts it front and center in yours. Thoughtfully designed and meticulously built, Hestan will serve you beautifully for years to come.

Hestan is the only residential brand born from the dreams and demands of professional chefs. From ranges to refrigeration, every detail is designed to deliver the performance and reliability expected in a restaurant – now available for you.

We appreciate you choosing Hestan, and we promise to deliver the very best to you.

Welcome to Hestan



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SAFETY PRECAUTIONS - BEFORE YOU BEGIN

When properly cared for, your Hestan appliance will provide safe, reliable service for many years. When using this appliance, basic safety practices must be followed as outlined below.

INSTALLER: Please leave these Installation Instructions with the owner.

OWNER: Please retain these Installation Instructions for future reference.

This range is designed for residential use only. It is NOT designed for installation in manufactured (mobile) homes or recreational park trailers. Do NOT install this range outdoors.

▲WARNING

ELECTRICAL SHOCK HAZARD

Disconnect power before installing or servicing appliance. Before turning power ON, be sure all controls are in the OFF position. Failure to do so can result in electrical shock or death.

ELECTRICAL GROUNDING

This appliance must be grounded. Grounding reduces the risk of electric shock in the event of a short circuit. Read the ELECTRICAL CONNECTIONS section of the Installation Manual for complete instructions.

This appliance is equipped with a 4-prong grounding plug for your protection against shock hazard and should be directly plugged into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.



SAFETY PRECAUTIONS - BEFORE YOU BEGIN (CONTINUED)

ELECTRICAL SUPPLY

This appliance must be connected to a dedicated circuit, 240 VAC, Single Phase, 60 Hz, with a current rating as shown in the model number listing on pg. 8. Have the installer show you where the electric circuit breaker is located so you know how to shut off the power to this appliance. It is the responsibility of the user to have the appliance connected by a licensed electrician in accordance with all local codes, or in the absence of local codes, in accordance with the National Electrical Code. Read the ELECTRICAL CONNECTIONS section of the Installation Manual for complete details.

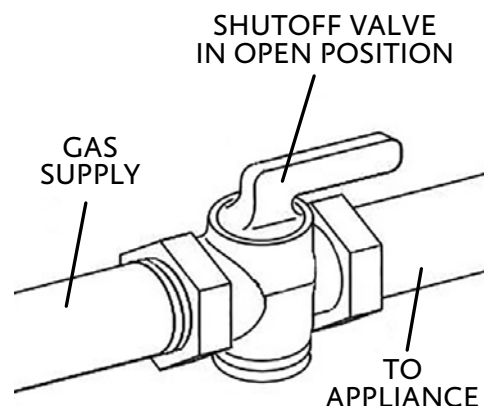
GAS SUPPLY

A gas shut-off valve must be located in an easily accessible location for servicing of the range. Make sure all users of the range know where this shut-off is located, and how to shut off the gas.

The type of gas should be verified prior to installation and operation of this appliance. It is the responsibility of the user to have the appliance connected by a licensed plumber in accordance with all local codes, or in the absence of local codes, in accordance with the National Fuel Gas Code.

When connecting to LP gas, verify the tank is equipped with its own high pressure regulator. The pressure of the gas supplied to the appliance must be 11-14 inch WC [2.74-3.48 kPa]. Consult the Installation Manual for details on gas type, gas pressure, connection and leak testing instructions, etc.

Read the GAS CONNECTIONS section of the Installation Manual for complete details.



CONVERSION KITS

In the event your Hestan appliance needs to be converted from NG to LP, or vice-versa, you will need to contact Hestan Customer Service to arrange a service call. This conversion should only be performed by a qualified technician.

HIGH ALTITUDE KITS

If you live in a high altitude area, 2,000 ft. [610 m] or more above sea level, your appliance may require different orifices for proper combustion and performance. You will need to contact Hestan Customer Service to arrange a service call. High Altitude kits must be installed by a qualified technician. Please have your model and serial number information ready when you call.

BACKGUARD

Your Hestan range is supplied at the factory with an Island Trim backguard. See Table 1 in the APPENDIX section of the Installation Manual for other backguard options available from your Hestan dealer, or visit www.hestanhome.com. Selection of the appropriate backguard depends on the installation location and adjacent materials, and the type of vent hood to be used. Installation instructions are included with the backguard kit. A LOW OR TALL BACKGUARD IS REQUIRED WHEN INSTALLING THE RANGE AGAINST A COMBUSTIBLE SURFACE - THE ISLAND TRIM IS NOT SUITABLE.

▲ CAUTION

The top of the backguard serves as an exhaust for the oven when in operation, and as an exhaust vent to remove heat from under the rangetop section of the range as well. DO NOT BLOCK or obstruct the top of the backguard. DO NOT touch the top of the backguard during appliance operation as it may get hot. Allow sufficient time to cool before touching or cleaning this area. DO NOT position plastic or other heat-sensitive items nearby which could melt or burn.

SAFETY PRECAUTIONS - BEFORE YOU BEGIN *(CONTINUED)*

EN

VENTILATION REQUIREMENTS

A vent hood is REQUIRED above this appliance. It is strongly recommended that this appliance be installed with a Hestan vent hood. Hestan vent hoods have been matched up to the BTU output of the range. Due to the high heat output of this range, it is very important that the hood and ductwork installation meets local building codes and is installed by a qualified technician.

Do not use a down-draft style ventilation system.

Do not mount a microwave oven/ventilator combination above the range. These types of units do not have sufficient airflow to remove the high heat output of this range and were not tested with this type of appliance.

Consult the Installation Manual for further details.

CONSULT WITH YOUR HESTAN DEALER ON SELECTING THE APPROPRIATE VENT HOOD FOR YOUR HESTAN APPLIANCE.

▲WARNING

IN CASE OF POWER OUTAGE

All the control knobs must be in the OFF position to prevent unintended operation at power up. To ensure customer safety in the event of a power failure, the range will display an error message when the power is restored unless all the knobs are in the OFF position. Set all the knobs to OFF to clear the error message.

DO NOT ATTEMPT TO USE THE RANGE DURING A PROLONGED POWER FAILURE. Although the top burners can be manually lit, they should be used ONLY WHILE BEING ATTENDED BY THE USER. On low burner settings, if the flame were to go out, a dangerous accumulation of gas could result in an explosion.

▲CAUTION

CHILD SAFETY

IT IS THE RESPONSIBILITY OF THE PARENTS OR GUARDIANS TO ENSURE CHILDREN ARE INSTRUCTED IN THE SAFE USE OF THIS APPLIANCE. Do not allow children to use this appliance without adult supervision. Do not allow children to play in or around the appliance, even when not in use. Items of interest to children should not be stored in or on the appliance, in cabinets above, or on the backguard of the appliance. Children climbing on the appliance could be seriously injured.

▲WARNING

BURN HAZARD - All parts of the range can get very hot during operation. The oven door glass and areas surrounding the door get very hot, especially during self-cleaning operations. Do not let children touch the appliance while in operation. Failure to observe these instructions may result in severe burns or injury.

TECHNICAL SAFETY

Installation and service on this appliance must be performed by a qualified appliance installer, or a Hestan authorized service technician. Do not repair or replace any part of the appliance unless specifically instructed to do so. Defective parts must only be replaced with genuine Hestan parts. Contact Hestan Customer Service for inquiries or to arrange a service call.

The appliance must be disconnected from the power and gas supply during any service or maintenance work.

Do not carry or lift the range by the oven handle. The range can only be lifted from the sides.

SAFETY PRECAUTIONS - BEFORE YOU BEGIN *(CONTINUED)*

USER SAFETY

▲WARNING

BURN HAZARD - All parts of the range can get very hot during operation. The oven door glass and areas surrounding the door get very hot, especially during self-cleaning operations. Do not touch the appliance while in operation. Failure to observe these instructions may result in severe burns or injury. Use pot holders / gloves to protect yourself when placing food in the oven, adjusting the racks, etc.

The upper broil element is exposed and the lower bake element is hidden beneath the floor of the oven cavity. The convection element is hidden behind the fan at the rear of the oven cavity. All these heating elements may be hot, even though they are not glowing. During or after cooking, allow sufficient time for all surfaces to cool.

Use only dry or heat-resistant pot holders / gloves. Using moist or damp potholders can result in steam burns. Do not substitute dish towels or similar items for potholders. These items could come in contact with hot surfaces and ignite.

Avoid wearing loose-fitting garments or long sleeves while cooking. They could ignite. For personal safety, wear proper apparel while using the appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

Open the oven door slowly to allow heat and steam to escape before placing or removing food from the oven. Keep your face away from the opening to avoid injury.

▲WARNING

For safety considerations, 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.

Do not use the oven as a storage space. The high temperatures could also ignite flammable objects nearby.

▲WARNING

NEVER cover any slots, holes, or passages in the oven bottom or cover an entire oven 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. Do not use aluminum foil to line the surface burners. Doing so may result in a risk of electric shock, or fire.

Do not allow anyone to climb, stand, step on, lean against, or sit on any part of the appliance, especially the oven door. This may result in damage to the appliance, or personal injury.

FIRE SAFETY

To reduce the risk of a fire, do not leave surface burners unattended at high settings. Boil-overs could smother the flames and igniter, which would allow un-burned gas to escape into the room, which could result in an explosion.

Always turn on the ventilation hood when cooking. Clean vent hood grease filters frequently - grease should not be allowed to accumulate on the fan or filters.

Use the appropriate pan size for the burner being used. For safety considerations, adjust the flame size so they do not travel up the sides of the pan.

Keep the appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids. NEVER store flammable liquids and materials in, above, or on the range, or near cooking surfaces. Do not obstruct the flow of combustion and ventilation air of the appliance.

ALWAYS have a working smoke detector near the kitchen.

ALWAYS have an appropriate dry-chemical fire extinguisher nearby. Smother fire or flames using the lid of the utensil (pot or pan), a cookie sheet or metal tray. Then shut off the burner. Use an

SAFETY PRECAUTIONS - BEFORE YOU BEGIN *(CONTINUED)*

extinguisher, or baking soda if the fire is small and relatively contained. **DO NOT USE WATER ON A GREASE FIRE.** Doing so may result in spreading the fire elsewhere.

NEVER pick up a flaming pan. You may spill the grease on yourself and be severely burned.

If accessible, turn off the ventilation hood during a fire, but do not reach through the flames to do this.

In the event of personal clothing or hair catching fire, drop and roll immediately to smother the flames. Seek medical attention if necessary.

Do not hang articles from any part of the appliance or place anything against the oven door. Some fabrics are highly flammable and could ignite.

IF THE FLAMES DO NOT GO OUT - EVACUATE AND CALL THE FIRE DEPARTMENT.

SAFETY DURING CLEANING

Only clean the appliance as directed in the **CLEANING & MAINTENANCE** section of this manual.

Do not use a steam cleaner to clean the oven or any part of the range. Steam could penetrate into electrical components and cause a short circuit and/or shock hazard.

Do not use abrasive cleaners, hard objects such as brushes or scrapers, or sharp metal tools to clean the door glass. Scratches could cause the glass to shatter.

Heavy food debris should be removed before running the self-clean cycle. Remove all oven racks, broiler pans, utensils, temperature probes, etc. from the oven before self-clean. Removal of the left & right ladder racks inside should also be done as they will discolor from the intense heat.

Do not rub, disturb or damage the cloth-braided door gasket. If the gasket is damaged, it will need to be replaced.

Do not pour cold water onto hot surfaces inside the oven. The steam could cause serious burns. The sudden temperature change could also distort the metal surfaces inside the oven resulting in cracks in the enamel.

Use only a small toothbrush to clean the burner ports and igniter of the surface burners. Do not insert sharp objects or scratch the burner ports.

Wait until the appliance is completely cool before using any aerosol-type cleaners. Many of these cleaners use flammable propellants which could ignite in the presence of heat.

PROPER USAGE

Do not let food sit in the oven for more than one hour before or after cooking. Doing so may result in food poisoning or illness.

Do not heat unopened containers (cans) in the oven. Pressure may build up causing the container to explode, resulting in damage to the oven, or personal injury.

Always place the oven racks at the desired height before cooking. If the racks must be moved when hot, use potholders to move them and use caution to avoid touching any heating elements.

Only certain types of glass, heatproof glass-ceramic, earthenware, or other glazed utensils are suitable for use on the surface burners. However, these types of materials may break with sudden temperature changes. Use only on low or medium heat settings, and according to their manufacturers' directions.

Bakeware, such as large casserole pans, cookie sheets, etc. should not be used on the surface burners. Large griddle plates that span across 2 burners should be used with care and on medium to low flame settings to avoid a build-up of heat which could distort the grates or the burner bowl.

Always position the handles of pot and pans so they do not extend over adjacent work areas or over the edge of the rangetop. This is to avoid knocking over hot contents which could burn you, or result in a fire.

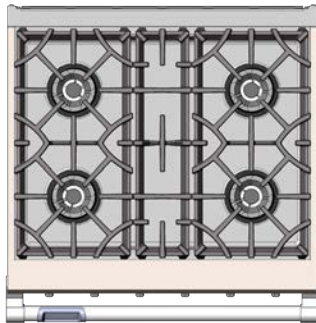
Do not use pots or pans on the griddle (if equipped).

MODEL NUMBERS

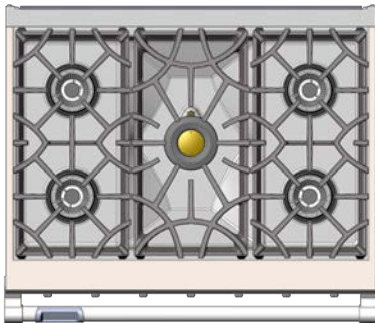
RANGE MODELS

EN

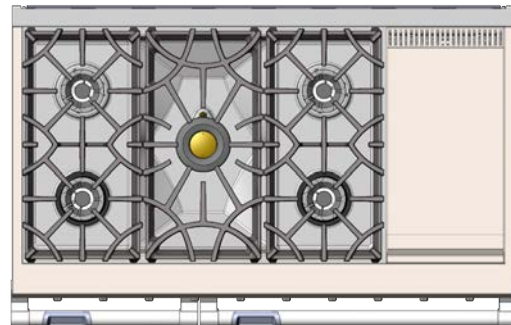
MODEL NO.	DESCRIPTION	CIRCUIT BREAKER REQUIRED
KRD304-NG / -LP	30" DUAL-FUEL RANGE WITH 4 BURNERS	40 Amp
KRD365-NG / -LP	36" DUAL-FUEL RANGE WITH 5 BURNERS	40 Amp
KRDS365-NG / -LP	36" DUAL-FUEL RANGE WITH 4 BURNERS + 1 SMART BURNER™	40 Amp
KRD364GD-NG / -LP	36" DUAL-FUEL RANGE WITH 4 BURNERS & 12" GRIDDLE	40 Amp
KRD485GD-NG / -LP	48" DUAL-FUEL RANGE WITH 5 BURNERS, 2 OVENS, & 12" GRIDDLE	50 Amp
KRD484GD-NG / -LP	48" DUAL-FUEL RANGE WITH 4 BURNERS, 2 OVENS, & 24" GRIDDLE	50 Amp



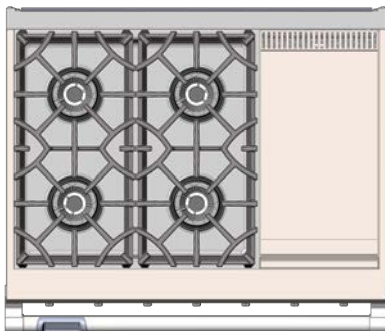
KRD304



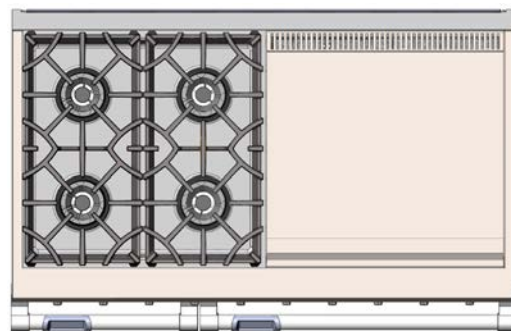
KRD365/KRDS365



KRD485GD



KRD364GD



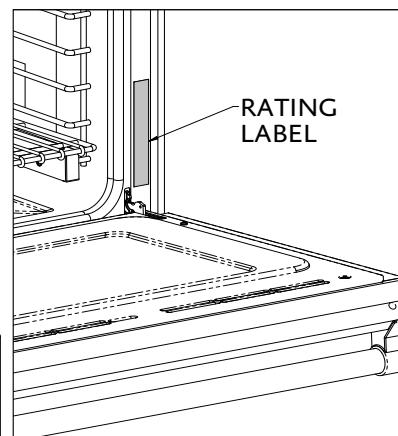
KRD484GD

RATING LABEL

The rating label contains important information about your Hestan appliance such as the model and serial number, gas type and manifold pressure, electrical rating, the BTU rating for each burner type, and the minimum installation clearances.

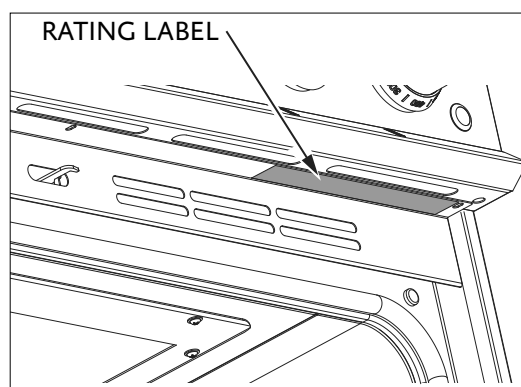
The rating label is located in one of two places, as shown in the figures on this page.

If service is necessary, contact Hestan Customer Care with the model and serial number information shown on the label.



HESTAN COMMERCIAL CORP. ANAHEIM, CA - USA		MODEL / MODELE		SER. NO. / NO. SER.		CONFORME TO / U.S. 800.2014.E4 16-16 30-40/2017 CSA22.2 No. 65-16 AND STD.221.1.2016 CSA 1.1.2016 NOMINELLE COOKING GAS APPLIANCE		PATENTED: http://www.hestanhome.com/patents.pdf	
VOLTS Hz 60 PHASE 1 AMPS		BURNER RATINGS (BTU/HOUR) FRONT BURNER (BRULEUR AVANT) CENTER BURNER (BRULEUR CENTRE) REAR BURNER (BRULEUR ARRIERE) GRIDDLE (PLAQUE CHAUFRANT)		MIN. CLEARANCES / DEGAGEMENTS CONCRETE / NON-COMBUSTIBLE BACK CROWN 6" 0" FRONT CORNER 12" 0"		CONFORME A L'ANORME U.S. 800.2014.E4 16-16 30-40/2017 CSA22.2 No. 65-16 AND STD.221.1.2016 CSA 1.1.2016 APPAREIL ELECTROMAGNET DE CUISSON AU GAZ VENTILEE UNIT - SEE INSTALLATION MANUAL UNITE VENTILEE - VOIR LE MANUEL D'INSTALLATION		18 18 18 18	

Typical rating label shown.



The appliance is not intended to be operated by means of external timer or separate remote control system.

SMART COOKWARE

Do not use 'smart cookware' not approved or provided by Hestan. Thermostatic cooking control option is available when Hestan Cue pan is registered. See page 23 for details.

REGULATORY / CODE REQUIREMENTS

Installation of this cooking appliance must be made in accordance with local codes. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code *ANSI Z223.1/NFPA 54*, Natural Gas and Propane Installation code *CSA B149.1*, or Propane Storage and Handling Code *B149.2*.

All Electrical Components must be electrically grounded in accordance with local codes or in the absence of local codes with the National Electrical Code *ANSI/NFPA 70*, or Canadian Electrical code *CSA C22.1*.

STATE OF MASSACHUSETTS

Massachusetts requires all gas be installed using a plumber or gas fitter carrying the appropriate Massachusetts license. All permanently installed natural gas or propane installations require a T-handle type manual gas valve be installed in the gas supply line to this appliance. Flexible gas connector must not be longer than 48" [1.2 m].

CALIFORNIA PROPOSITION 65 - WARNING



WARNING This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov.

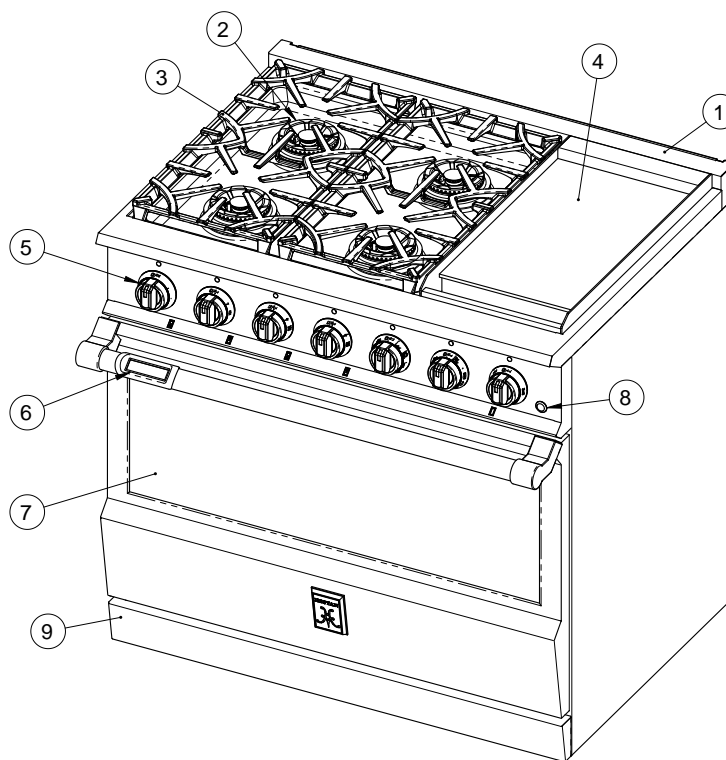
GETTING STARTED WITH YOUR APPLIANCE

COMPONENT IDENTIFICATION

Use the images below to familiarize yourself with the various parts of the rangetop and oven.

KRD30, KRD36/KRDS36

1. Island Trim Backguard (included)*
2. Sealed Dual-Flow Burner
3. Burner Grate
4. Griddle (GD models)
5. Control Knobs
6. Touch-screen Display
7. Main Oven
8. Oven Light Switch
9. Kick Plate
10. Smart Burner™ Control Knob (KRDS models - not shown)

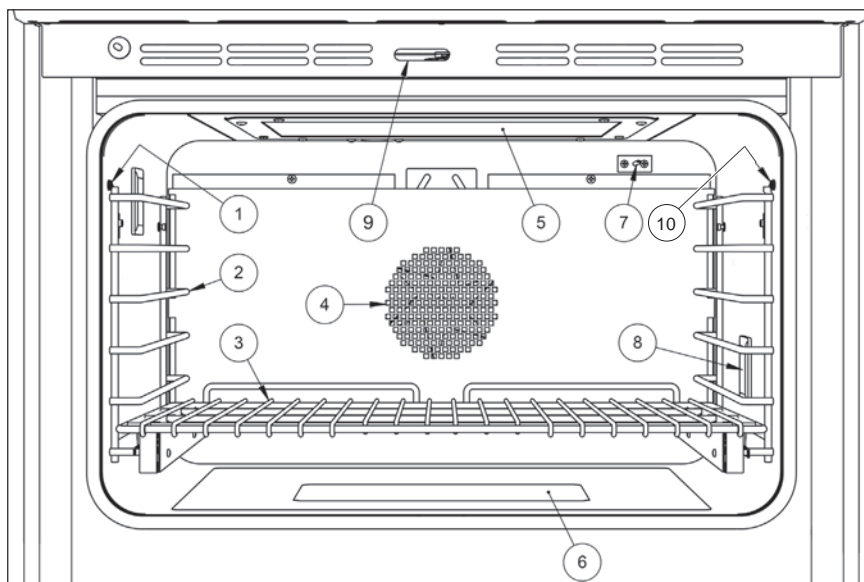


* Low or Tall Backguard ordered separately.

MODEL KRD364GD SHOWN

Oven cavity of 30" range, 36" range, main oven cavity of 48" range

1. Temperature Probe Jack, oven of 36" range
2. 6 Position Ladder Rack
3. Oven Rack (3 included)
4. Fan Cover
5. Broil Element
6. Bake Element (hidden)
7. Temperature Sensor
8. Interior Light (2)
9. Self-Clean Latch
10. Temperature Probe Jack, 30" range, Main Oven of 48" range



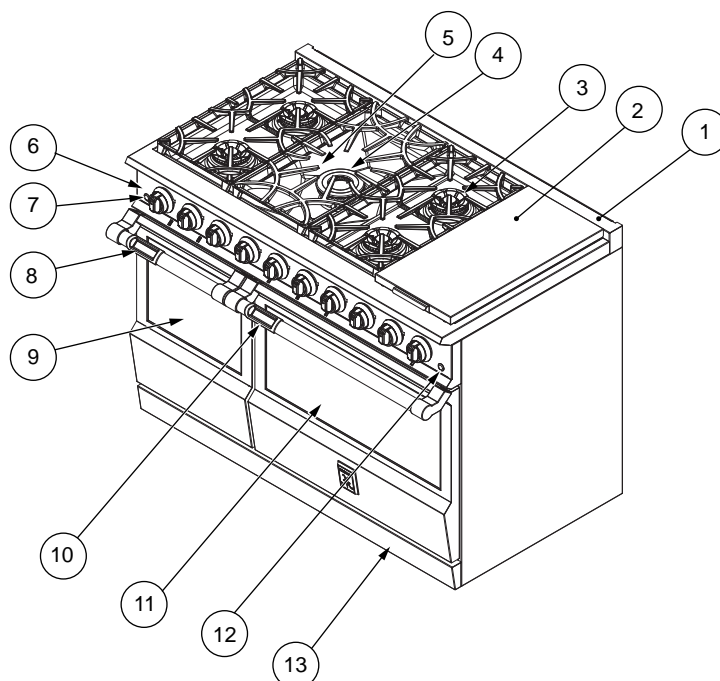
GETTING STARTED WITH YOUR APPLIANCE (CONTINUED)

EN

COMPONENT IDENTIFICATION (CONTINUED)

KRD48

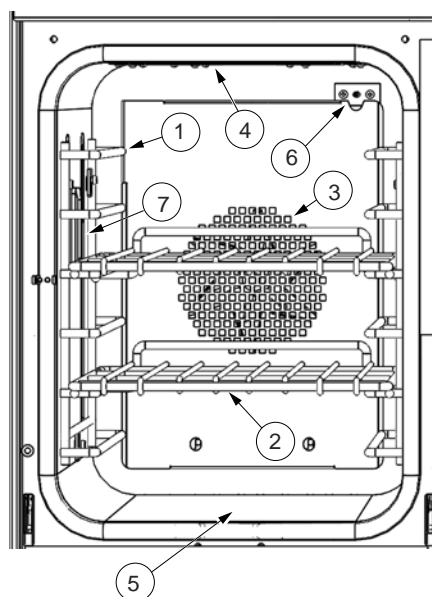
1. Island Trim Backguard (included)*
2. Griddle (GD models)
3. Sealed Dual-Flow Burner
4. Single Flow Power Burner
5. Burner Grate
6. Control Knobs
7. Oven Light Switch - Companion Oven
8. Touch-screen Display - Companion Oven
9. Companion Oven
10. Touch-screen Display - Main Oven
11. Main Oven
12. Oven Light Switch - Main Oven
13. Kick Plate



MODEL KRD485GD SHOWN

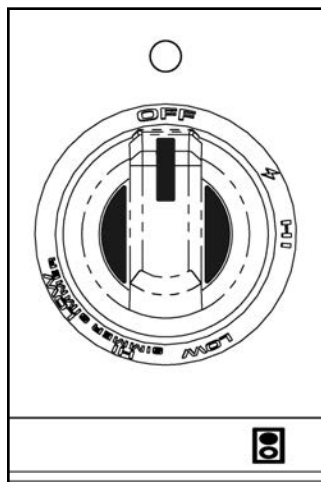
Companion Oven cavity of 48" range

1. 6 Position Ladder Rack
2. Oven Rack (3 included)
3. Fan Cover
4. Broil Element
5. Bake Element (hidden)
6. Temperature Sensor
7. Interior Light



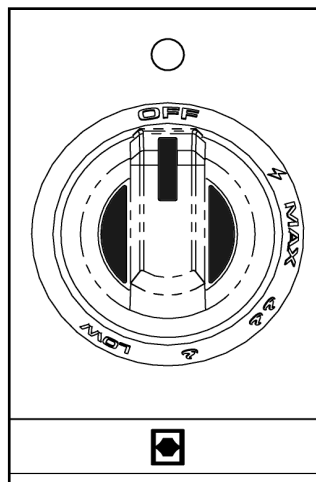
GETTING STARTED WITH YOUR APPLIANCE *(CONTINUED)*

EN



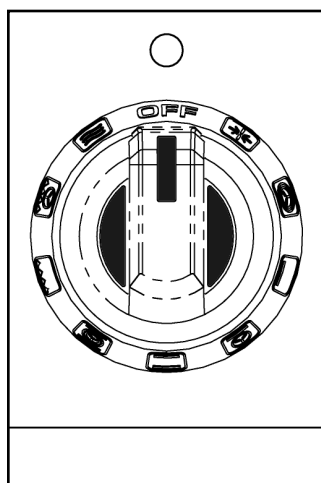
**DUAL-FLOW
BURNER**

ROTATE **LEFT** TO HI TO IGNITE BURNER. ADJUST FLAME AS NEEDED. THERE ARE 3 DETENT POSITIONS AT HI, LOW, AND HI SIMMER FOR EASE OF USE.



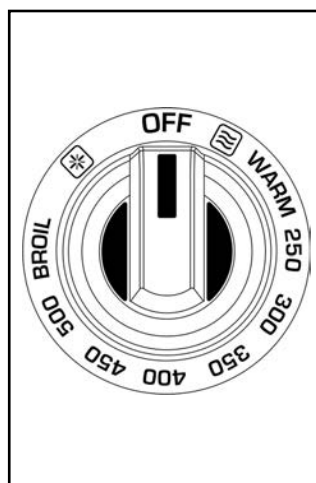
**SINGLE-FLOW
BURNER**

ROTATE **LEFT** TO MAX TO IGNITE BURNER. ADJUST FLAME AS NEEDED. THERE IS A DETENT AT THE MAX POSITION ONLY.



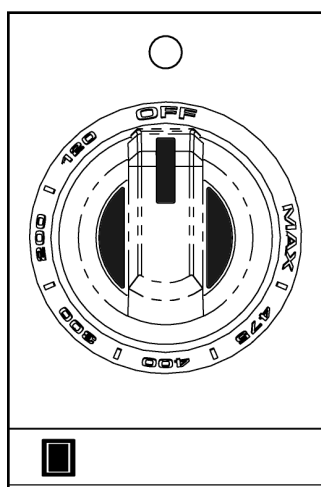
**OVEN MODE
SELECTOR**

ROTATE **LEFT** OR **RIGHT** TO SELECT OVEN MODE



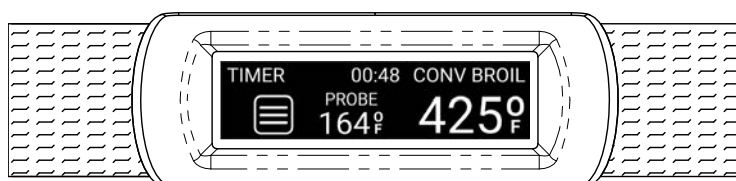
**OVEN
TEMPERATURE**

ROTATE **LEFT** OR **RIGHT** TO SELECT OVEN TEMPERATURE



**GRIDDLE
TEMPERATURE**

ROTATE **RIGHT** TO SELECT GRIDDLE TEMPERATURE



MARQUISE™ TOUCH CONTROL HANDLE

GETTING STARTED WITH YOUR APPLIANCE (CONTINUED)

OVEN RACKS

▲WARNING

BURN HAZARD - To help prevent burns, never remove or reposition the oven racks when the oven is in operation, or is cooling.

▲WARNING

For safety considerations, NEVER cover any slots, holes, or passages in the oven bottom or cover an entire oven 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.

PLACING THE OVEN RACKS

The oven features ladder racks on the left and right side of the oven with 6 positions. Choose the rack position(s) that result in the best baking, roasting, etc. for your recipe. Rack position #3 (counting from the bottom-up) is the most popular position (vertical center location).

The main oven features racks with full-extension, ball-bearing slides which require minimal maintenance. The companion oven (model KRD48) has traditional wire racks.

ALWAYS REMOVE THE LADDER RACKS, OVEN RACKS, AND ALL OTHER ITEMS FROM THE OVEN DURING THE SELF-CLEANING CYCLE.

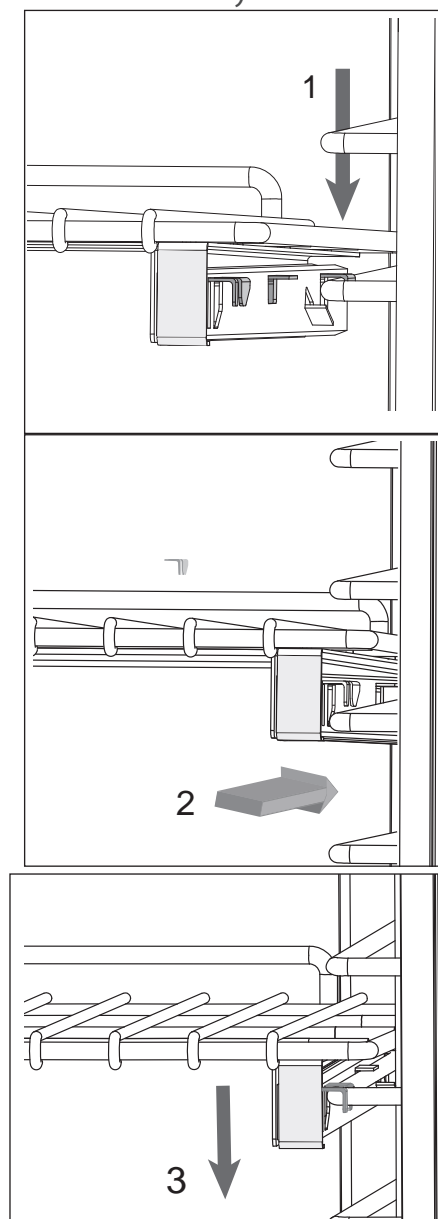
1. Do not extend the slides - it is easier to install the rack when NOT extended.

While raising the front of the rack slightly, place the rear hook onto the desired ladder rack, then slide the small tab under the ladder as you flatten out the rack.

2. Continue sliding the rack back into the oven.

3. When you reach the front-most hook, slightly lift the rack again to hook over the ladder.

Move the rack a few times in and out to ensure it is locked into the ladders and will not detach.

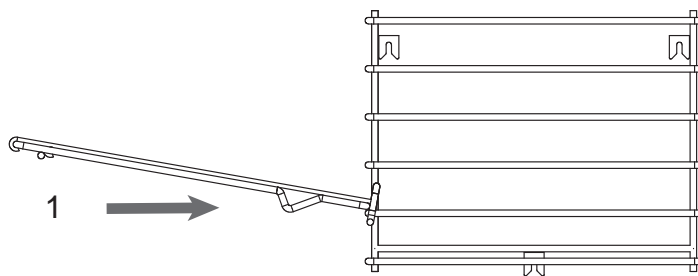


GETTING STARTED WITH YOUR APPLIANCE (CONTINUED)

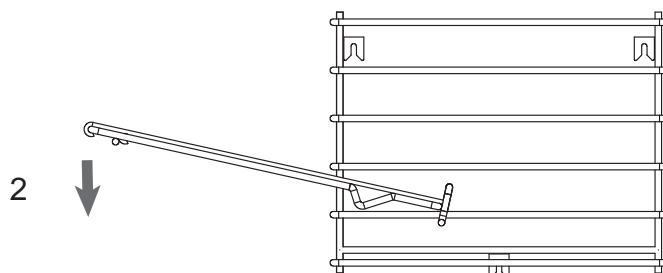
PLACING RACKS - COMPANION OVEN

EN

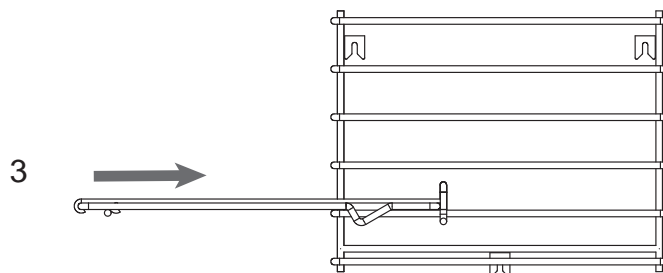
1. While raising the front of the rack slightly, place the rear lower hooks under the desired side ladder, then slide the rack back approximately 5" [13 cm].



2. Lower the rack until it is level.



3. Continue sliding the rack back into the oven until it is fully inside.

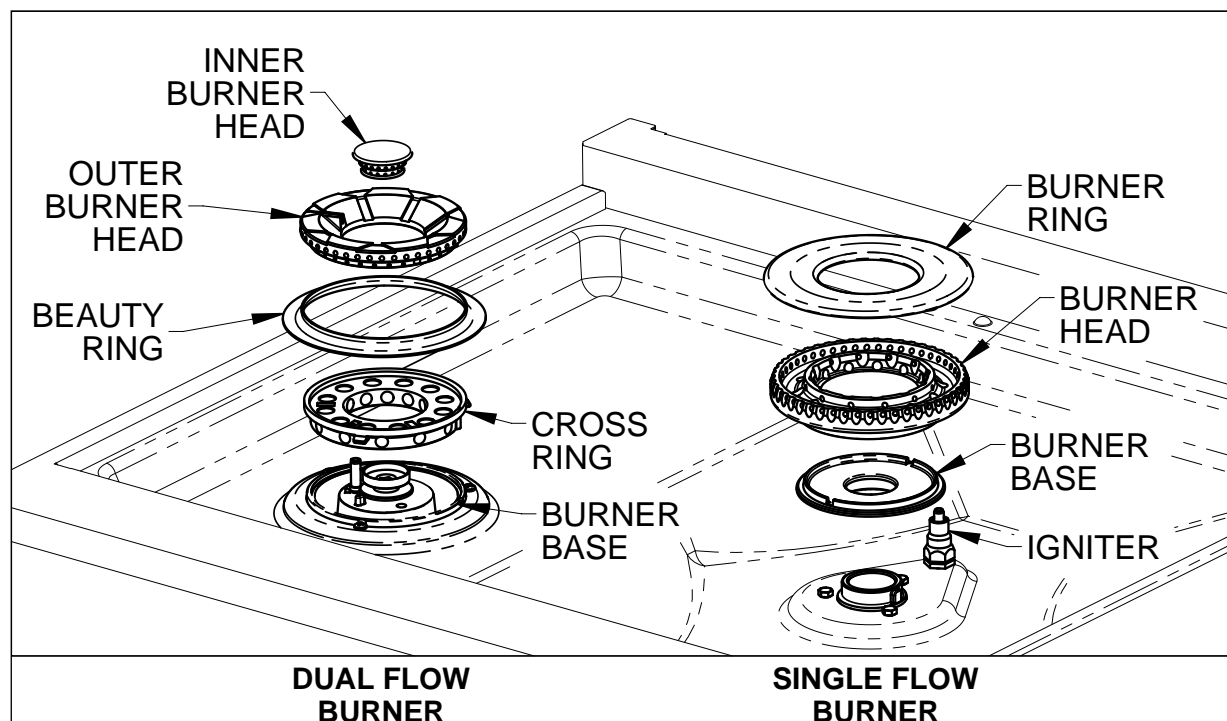


GETTING STARTED WITH YOUR APPLIANCE *(CONTINUED)*

SEALED BURNERS

Ensure the sealed burner heads are properly installed and seated on the burner base as shown below. There are notches on the burner base and cross ring to help with alignment. The outer burner head features a long slot on the top of the head which aligns with the spark igniter. Assembly of the single-flow burner head is similar.

EN



FIRST TIME OPERATION

Ensure there are no packaging materials inside the oven. Remove any labels or plastic film from the outside of the appliance. Before using your oven for the first time, it will be necessary to run a bake cycle to burn off any manufacturing oils and residues from the oven cavity. This may produce a little smoke and some odor. This is normal and is typical of any new oven when first used. If the smell is strong, remove persons and animals from the kitchen during this period. Open any windows to further vent the odor from the room.

Install all the oven racks. Turn on your vent hood, and run the oven on BAKE at 500°F [260°C] for 1-1/2 hours. Allow to cool completely before attempting to cook.

DUAL-OVEN MODELS

For dual-oven models, perform the same first-time process on the companion oven. This can be done at the same time as the main oven.

GETTING STARTED WITH YOUR APPLIANCE *(CONTINUED)*

BURNER HEADS

If the burner head is not properly positioned, one or more of the following issues may occur:

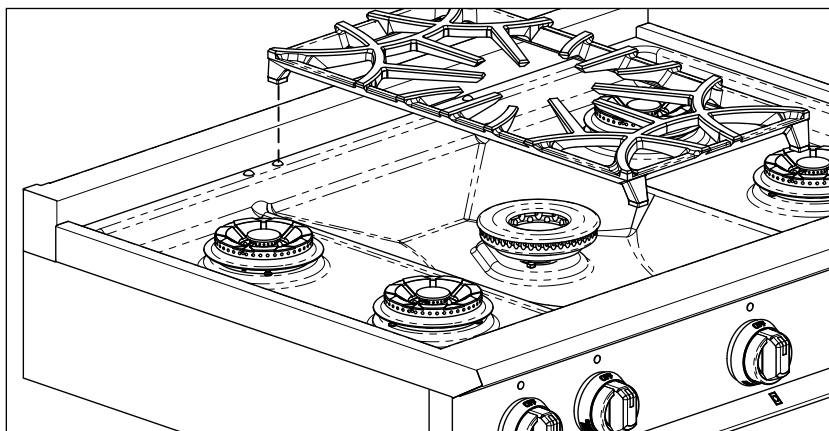
- Flames too high
- Flames shoot out of the burners
- Burners do not ignite
- Flames are uneven
- Burner emits a gas odor

▲WARNING

BURN HAZARD - To prevent burns, do not touch the burner heads or cooking grates when hot. Allow to cool completely. To prevent flare-ups, do not use the burner without all the burner heads in place and properly positioned. Do not use aluminum foil to line the surface burners. Doing so may result in a risk of electric shock, or fire.

BURNER GRATES

See image for proper placement of the burner grates. There are small round embosses at the front and rear of the burner bowl to help align the grates and keep them in position relative to one-another.



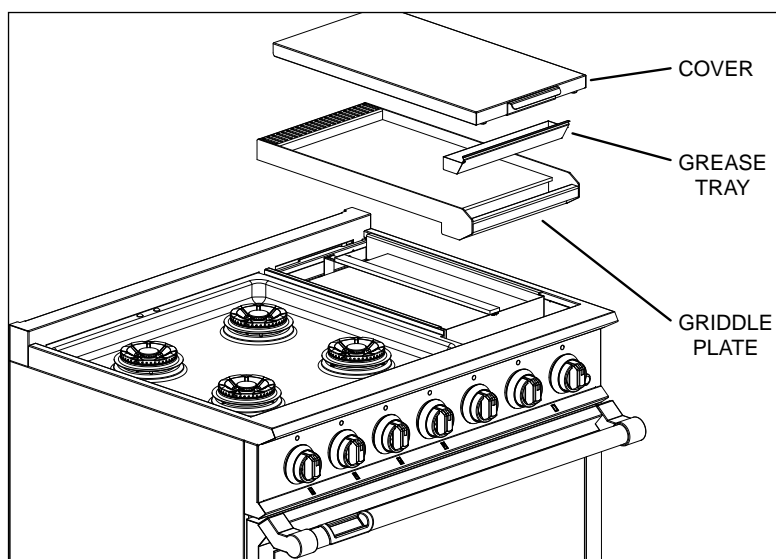
GRIDDLE PLATE *(GD models)*

See image for proper placement of the Griddle Plate and Grease Tray.

The plate is made of stainless-steel and requires no seasoning. The grease tray has a non-stick coating for easy cleaning.

▲WARNING

Always remove the cover before cooking on your griddle.



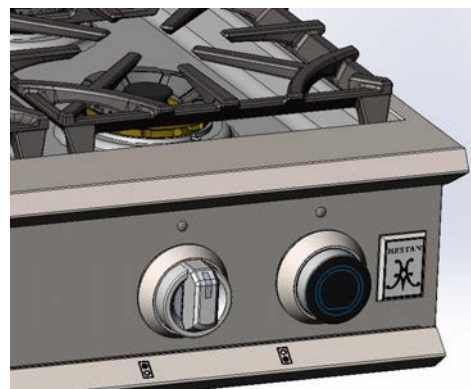
USING THE RANGETOP

BURNER CONTROL KNOBS

Each sealed burner has its own control knob. The symbol below each knob indicates which burner is controlled by each knob. Push and turn LEFT (counter-clockwise) to HI to ignite the flame, then turn to the desired flame setting.

SMART BURNER™ CONTROL KNOB

The Smart Burner™ features a special control knob which communicates with Hestan Cue cookware via Bluetooth® wireless technology. This feature provides a unique thermostatic control of the heating, as well as traditional manual heat control for Cue and non-Cue pans. Please read the Smart Burner™ section of this manual for more information.



EN

BURNER TYPES & OUTPUT

This table indicates the type and output of each sealed burner. Dual-flow burners have an inner and outer row of ports, with a simmer function. The single-flow burner (some models) is similar to a commercial burner and features very high output, and a low, but no simmer function.

BURNER OUTPUT - NATURAL GAS					
DUAL-FLOW (FRONT)	OUTPUT (BTU/hr)	DUAL-FLOW (REAR)	OUTPUT (BTU/hr)	SINGLE FLOW	OUTPUT (BTU/hr)
HI	23000	HI	15500	MAX	30000
LOW	4200	LOW	4200	LOW	4200
SIMMER HI	1500	SIMMER HI	1500	SMART BURNER™	20000
SIMMER LOW	500	SIMMER LOW	500		

BURNER OUTPUT - PROPANE					
DUAL-FLOW (FRONT)	OUTPUT (BTU/hr)	DUAL-FLOW (REAR)	OUTPUT (BTU/hr)	SINGLE FLOW	OUTPUT (BTU/hr)
HI	23000	HI	15500	MAX	22000
LOW	4200	LOW	4200	LOW	4200
SIMMER HI	1500	SIMMER HI	1500	SMART BURNER™	20000
SIMMER LOW	600	SIMMER LOW	600		

RE-IGNITION

Each sealed burner has its own electronic spark-ignition module with flame-sensing technology and automatic re-ignition capability. If any burner should blow out, the igniter automatically re-lights the burner.

Each burner should light in less than 4 seconds. Once lit, the sparking will stop. On very low simmer, an occasional sparking may occur. This is usually due to a breeze in the room. If an igniter continues to spark even with a flame present, there could be an electrical wiring issue, or some other problem. See the TROUBLESHOOTING section of this manual for more information.

Note: The Smart Burner™ may take longer to light as the system runs a self check prior to ignition. No gas will flow during this self check process. Sparking should not exceed 4 seconds.

⚠ WARNING

DO NOT touch the burner or the igniters while sparking is occurring. A shock hazard or burns could occur.

MANUAL LIGHTING / POWER FAILURE

THE OVEN, GRIDDLE, AND SMART BURNER™ CANNOT BE USED DURING A POWER FAILURE.

Each sealed burner can be manually lit in the event of a power failure. It is necessary to light each burner individually.

If a power failure occurs WHILE you are using the sealed burners, turn all the knobs to the OFF position - then light manually with a match or fireplace lighter.

Position the match or fireplace lighter at the port nearest the igniter, then turn the knob to HI until the flame is lit. Wait until the flame has lit all the way around the burner before adjusting the knob to LOW or SIMMER.

IF YOU SMELL GAS, turn all control knobs to OFF - check the precautions listed in the SAFETY section of this manual.

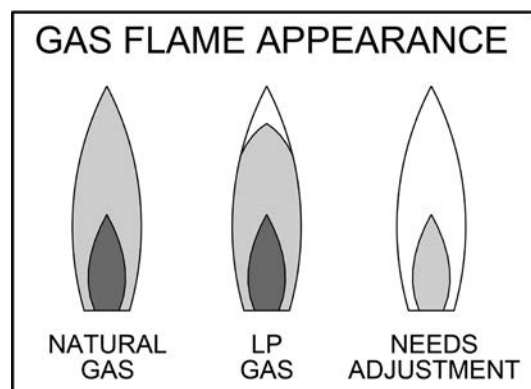
USING THE RANGETOP (CONTINUED)

FLAME HEIGHT

Proper flame height depends on the size of the pan being used, and the amount of food or liquid in the pan. In other words, don't use a small pan over a large flame. For safety reasons, control the flame height so that it doesn't go beyond, or curl up the sides of your pot or pan. This behavior results in poor heating of the contents of the pan, burnt food on the sides of the pan, wasted fuel, etc.

Use a low or medium flame on items that heat slowly, such as glass-ceramic pots.

FLAME CHARACTERISTICS



Light blue flame - Natural gas normal flame

Light blue flame with yellow tips - LP gas normal flame

Yellow flame - Needs adjustment

If the flame is mostly or completely yellow, check the position of the burner heads again for proper installation, and/or review the FINAL SETUP section of the installation manual for more details.

HOW TO USE YOUR RANGETOP DUAL FLOW BURNERS

The benefit of the dual-flow burner is the amount of control and precision the burners give you, allowing for the best results possible.

Simmer-Low is ideal for heating delicate foods without having the fear of burning, scalding, or boiling over. Some suggestions include:

- Melting chocolate
- Heating milk or cream
- Melting sugar
- Slow cooking or braising

SINGLE FLOW BURNER (some models)

Ideal Uses:

- Searing
- Boiling water
- Large stock pots – will allow for even heat distribution under larger surface areas

Wok Cooking: We suggest a 14-16 inch [36-41 cm] wok for the best results.

COOKWARE RECOMMENDATIONS

As previously stated on page 7 of the SAFETY PRECAUTIONS section of this manual, bakeware, such as large casserole pans, cookie sheets, etc. should not be used on the surface burners. Large griddle plates that span across 2 burners should be used with care and on medium to low flame settings to avoid a build-up of heat which could distort the grates or the burner bowl.

USING THE RANGETOP *(CONTINUED)*

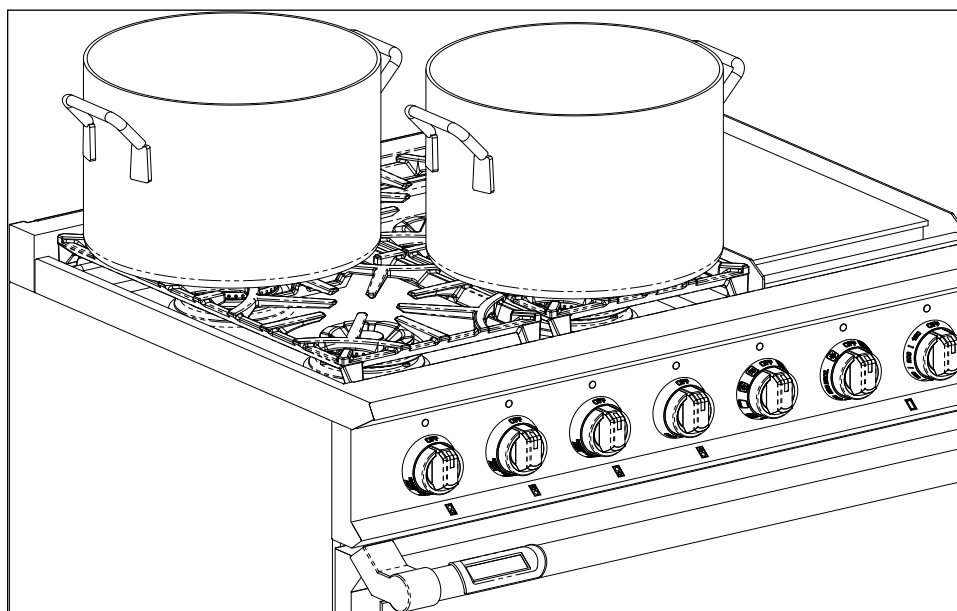
Large stock pots should be staggered when used on the rangetop (see below).

Do not cook on aluminum foil or thin, disposable aluminum pans. These can melt.

Never let a pot boil dry. If left too long, the pan could melt, or damage the appliance.

Use only high-quality pans with metal handles. Some plastic handles could melt from the intense heat of the burners.

EN



USING THE GRIDDLE *(SOME MODELS)*

GRIDDLE CONTROL KNOB

The griddle provides a temperature range of 120°F - MAX (approx. 500°F) [49 - 260°C]. Push and turn RIGHT (clockwise) to select the desired temperature for the food you are cooking. A constant orange glow will be seen at the rear vents of the griddle. This is normal.

▲WARNING

To avoid injury DO NOT operate the griddle without the griddle plate and grease tray in place. Always remove the cover before use.

▲CAUTION

The griddle is very hot after use. Allow sufficient time to cool down before cleaning.

DO NOT use metal cookware (pots, pans, etc.) on the griddle plate surface. Be careful not to gouge or cause deep scratches in the griddle plate surface. DO NOT cut directly on the griddle plate.

FIRST TIME OPERATION

Before using your griddle for the first time, the griddle plate and the grease tray should be cleaned with warm, soapy water and thoroughly rinsed and dried. When you first heat the plate, a little smoke and some odor may be present as any remaining manufacturing oils are burned off. The stainless-steel plate will discolor, from a straw color to a very dark brown or black, depending on what foods you cook on the surface.

USING THE GRIDDLE *(CONTINUED)*

COOKING ON THE GRIDDLE

When it comes to using the griddle, there are a few things to keep in mind:

- As time goes on and griddle use increases, discoloration of the griddle plate may happen and is normal.
- When emptying the grease tray, be sure to pour the grease into a proper container for grease disposal, not down the drain. Do not scrape with metal utensils.

It will take some practice to get to know how your griddle performs with certain foods. The table below gives a few recommendations on temperatures.

FOOD ITEM	GRIDDLE TEMPERATURE
EGGS	300 - 325°F [149 - 163°C]
PANCAKES, FRENCH TOAST	400 - 425°F [204 - 218°C]
HASH BROWN POTATOES (frozen)	475 - 500°F [246 - 260°C]
CHICKEN BREAST (BONELESS)	425 - 450°F [218 - 232°C]
BACON, SAUSAGE	450 - 475°F [232 - 246°C]
STEAK 1" (25mm) THICK	450 - 475°F [232 - 246°C]
HAMBURGER 6 oz (170 g)	450 - 475°F [232 - 246°C]

CLEANING THE GRIDDLE

Read the CLEANING AND MAINTENANCE section of this manual for complete instructions.

NEVER flood the hot griddle plate with cold water. This can permanently warp the plate.

DO NOT clean any part of the griddle in the Self-Clean Cycle of the oven. Do not put your griddle plate into the dishwasher, as it will damage your appliance.

Wait until the appliance has cooled completely before cleaning.

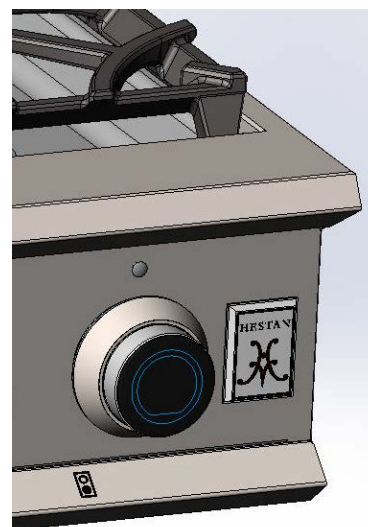
SMART BURNER™

INTRODUCTION

This appliance features a unique Smart Burner™ with a special control knob. The knob communicates with Hestan Cue cookware via Bluetooth® wireless technology and the GloConnect app to provide a unique thermostatic control of the heating, as well as traditional manual heat control for Cue and non-Cue cookware.

NOTE: The Smart Burner™ GloConnect app for your phone or tablet is available from the Google Play or Apple App Store. This feature is not to be confused with the Hestan Cue-enabled Smart Induction cooktop which uses the Hestan Cue app. The Hestan Cue cookware is used, but the guided cooking features, recipes, etc. are not part of this Smart Burner™ device.

The following sections will explain how to prepare your cookware and your appliance for use with the Smart Burner™.



EN

COOKWARE AND CAPSULES

Each capsule end cap must be kept with its own kind of cookware piece. (Fry pan, Chef's Pot, etc.) This is because the capsule identifies the cookware to the Smart Burner™ knob, as well as providing temperature information. If a capsule end cap is installed in the wrong kind of cookware piece, a communication error may result.

NOTE: This manual covers only Hestan Cue cookware. Other cookware with communication technologies are not be compatible with this appliance.

For the latest information about Smart Cookware and additional Hestan Cue resources, see <https://support.hestancue.com>

PREPARING THE COOKWARE

Each Hestan Cue cookware piece requires a battery to power so it can connect to the electronics inside the Smart Burner™ knob. The battery must be installed inside before using the cookware.

BATTERY INSTALLATION

Unscrew and remove the capsule end cap. Insert one AAA battery with the negative (-) end first. Replace the capsule end cap and screw it in snugly. Do not overtighten it.



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SMART BURNER™ (CONTINUED)

PAIRING WITH THE COOKTOP

See the KNOB / COOKWARE SETUP section on page 23 for details.

NON-CUE COOKWARE

Traditional cookware may be used on the Smart Burner™, but only in Manual Mode. See COOKWARE RECOMMENDATIONS on page 18 for details.

UPDATES

You may need to update the firmware on your cooktop and cookware. The Smart Burner™ system will routinely check for updates using the on-board WiFi connections if the system has been enabled. This will ensure proper functionality as well as introduce new features when available. Proper setup of the WiFi is required to enable this feature.

Hestan Cue cookware can be updated by downloading and connecting your cookware to the Hestan Cue application. This will require the user to open the app periodically to connect to the pan and check for updates. However, this is not required to use the cookware.

THERMOSTATIC COOKING CONTROL MODE

Once cookware is connected, desired temperature can be set through the control knob interface. Once temperature is reached, the smart system will modulate the flame to maintain set point. This set point can be changed at any time by rotating the knob. See OPERATION - THERMOSTATIC MODE on page 28 for details.

- Errors that occur while connected to the Smart Burner™ will appear on the knob display.

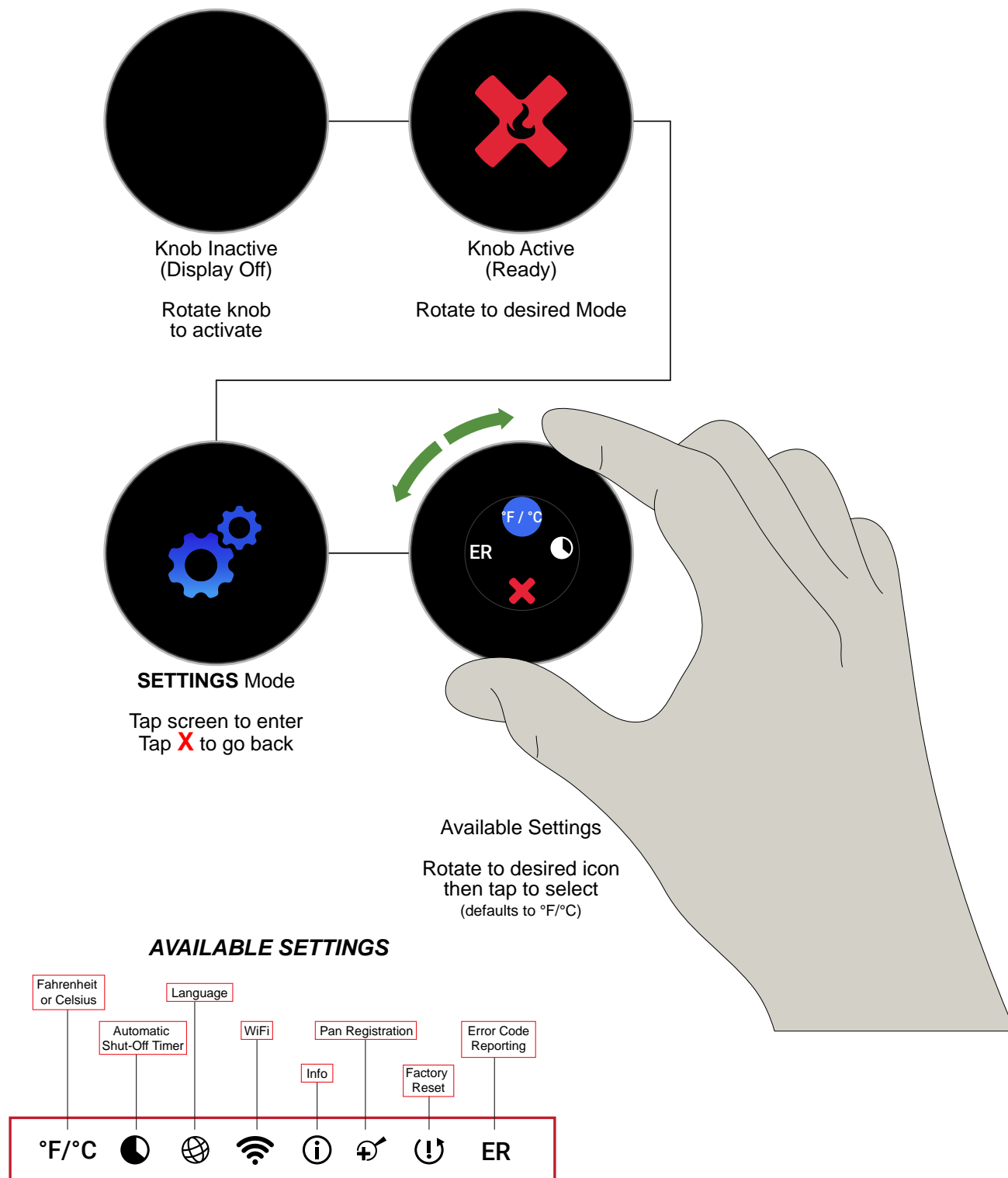
SMART BURNER™ - SETUP

KNOB / COOKWARE SETUP

Knob and cookware setup must be performed before the Smart Burner™ can be used for the first time.

EN

- If you wish to use Manual Mode, no setup is required. Proceed directly to OPERATION - MANUAL MODE on page 27.
- If you wish to use Thermostatic Mode, please follow instructions below and on page 25 for Pan Registration. Then proceed to OPERATION - THERMOSTATIC MODE on page 28.



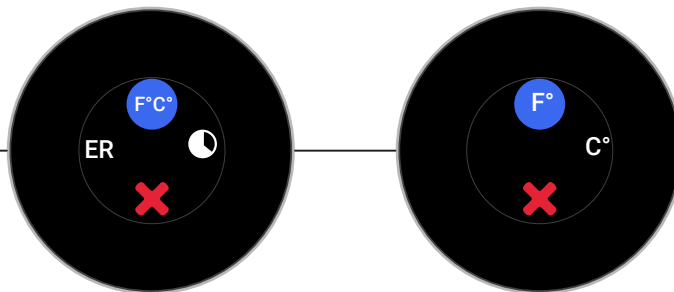
SMART BURNER™ - SETUP (CONTINUED)

KNOB / COOKWARE SETUP (CONTINUED)

The other available settings are shown below:

Rotate to the °F/°C icon and tap to select. Choose °F or °C and tap again to lock in choice. Tap **X** to return to previous screen without saving changes. Default is °F.

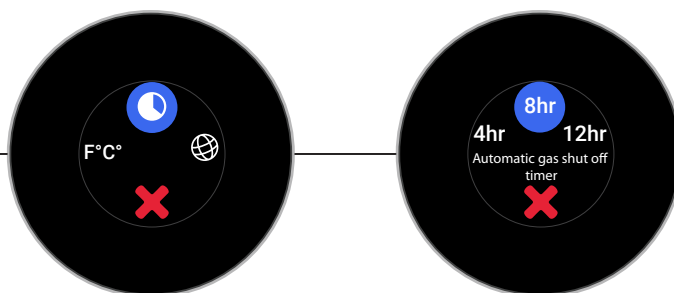
If entering
°F/°C



Rotate to the Clock icon and tap to select. Choose a shut-off time and tap again to lock in choice. Tap **X** to return to previous screen without saving changes.

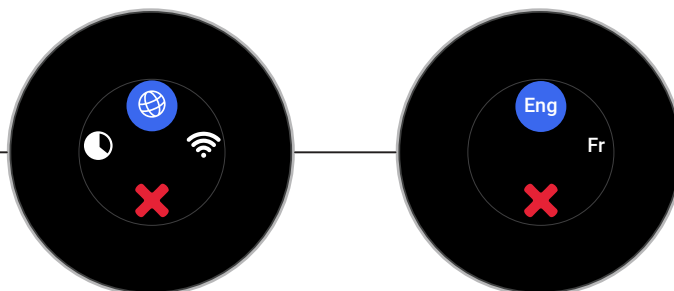
This safety feature will shut off the burner if forgotten or left unattended. Default is 8 hours.

If entering
Automatic
Shut-Off
Timer



Rotate to the Globe icon and tap to select. Choose English or French and tap again to lock in choice. Tap **X** to return to previous screen without saving changes. Default is English.

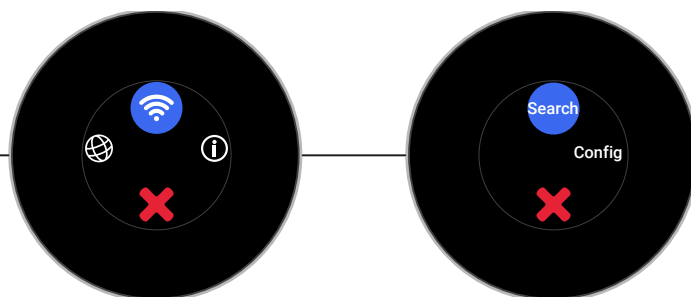
If entering
Language



Note: Before you begin, download the GloConnect provisioning app to your phone or tablet from the Google Play or Apple App Store.

Rotate to the WiFi icon and tap to select. Tapping the screen with Search highlighted enables the Bluetooth interface and allows WiFi provisioning. If Bluetooth provisioning is successful, the Config icon will be highlighted. Tapping the screen with Config highlighted will save the provisioning information. Tapping the **X** will return to previous screen without saving changes to the provisioning.

If entering
WiFi



Note: Once WiFi is properly setup, system WiFi is only active when the search button is pressed or when the system is checking for an update. The burner will be unavailable for cooking when WiFi is active. When setting up WiFi for the first time, the system will search for and update if needed. This update will cause the burner to not be available for use until complete.

SMART BURNER™ - SETUP (CONTINUED)

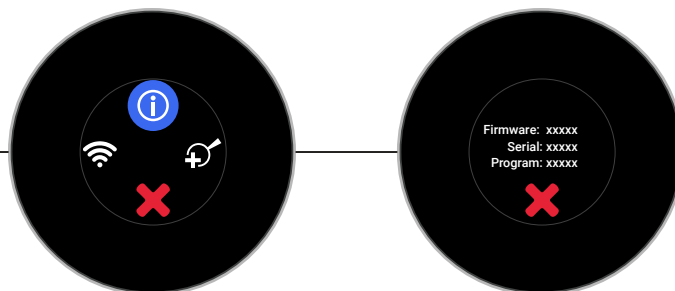
KNOB / COOKWARE SETUP (CONTINUED)

The other available settings are shown below:

EN

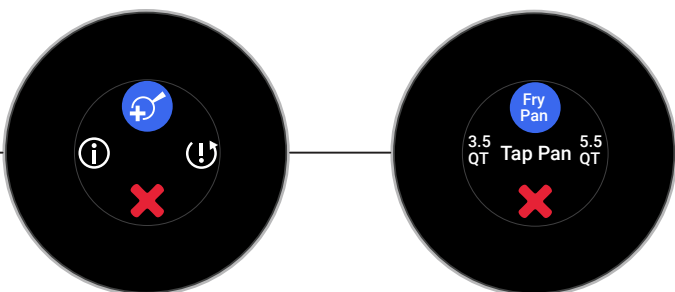
Rotate to the **Info** icon and tap to select. Technical data is shown here which may be used by service personnel. Tap **X** to go back.

If entering
Info



Rotate to the **Pan Registration** icon and tap to select. Tap on the type of cookware you want to register (default is Fry Pan). Follow prompt displayed on the knob.

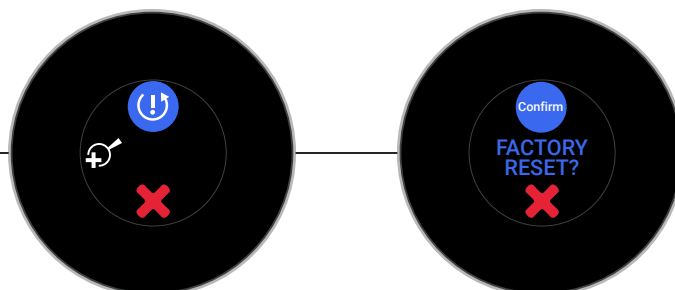
If entering
Pan Registration



After the pan has been registered, the central word "Tap Pan" will change to "Registered". Tap **X** to exit the screen.

Rotate to the **Reset** icon and tap to select. Tap on the Confirm icon to verify you wish to reset the knob back to factory settings. Tap **X** to return to previous screen without saving changes.

If entering
Factory Reset



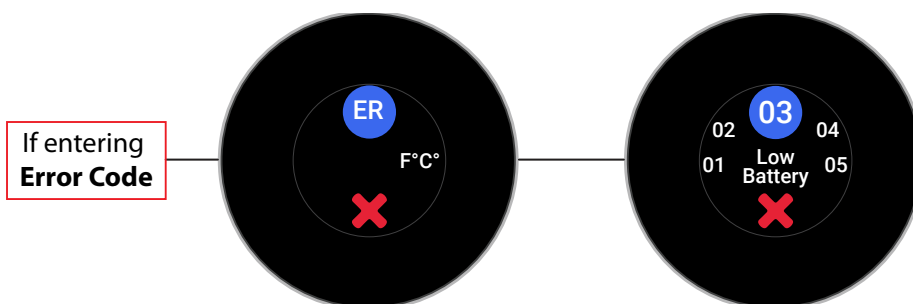
Note: This action will erase all your pan registrations, WiFi settings, etc., and revert back to the factory firmware, removing any updates.

SMART BURNER™ - SETUP (CONTINUED)

KNOB / COOKWARE SETUP (CONTINUED)

The other available settings are shown below:

Rotate to the ER icon and tap to select. The applicable error code will be highlighted (in this example, error code 03 - Low Battery is shown). See the Troubleshooting section of this manual for further details.



Error Codes

- ER01 - Pan temperature rise not detected
- ER02 - Bluetooth connection lost
- ER03 - Low battery
- ER04 - Power loss during cooking cycle
- ER05 - Ignition error
- ER06 - Contact service
- ER07 - Pan temperature fault
- ER08 - Failed to connect to wifi
- ER09 - Failed to connect to update server

Error Screen



Error screen example
See error codes

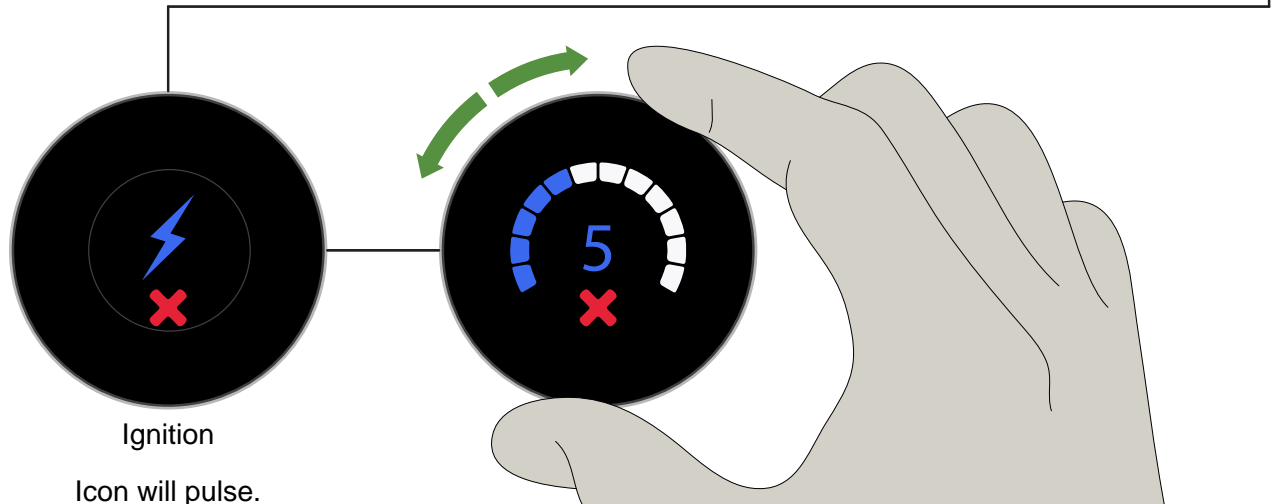
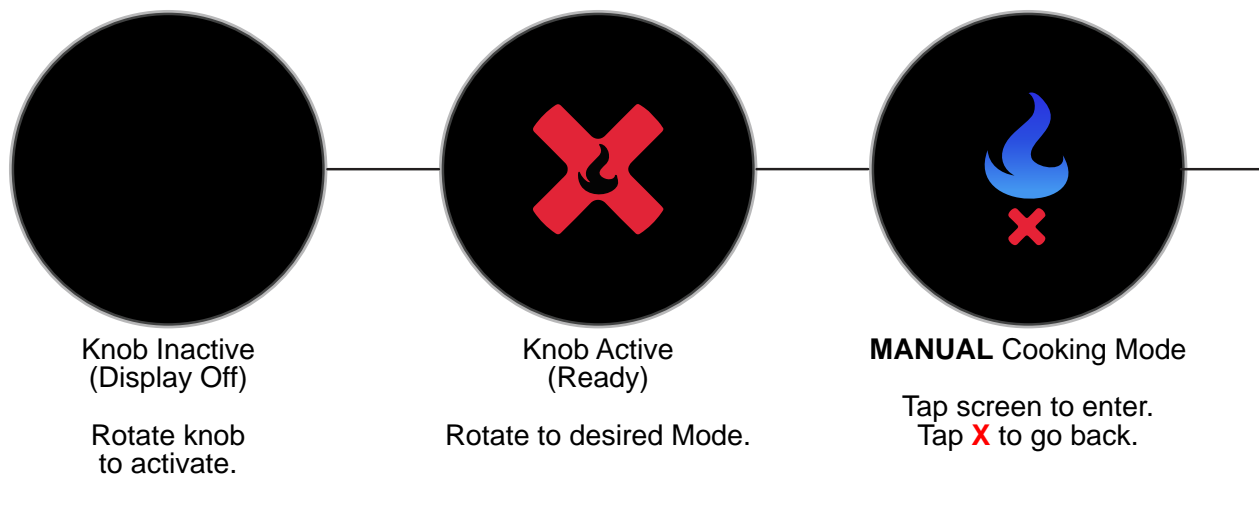


Note: Pressing ER01 code
takes you directly
to error log screen
for more info.

SMART BURNER™ - MANUAL MODE

OPERATION - MANUAL MODE

Manual Mode of the Smart Burner™ is similar to operation of the other burners, only with a numerical range of 1 to 12. This mode will work with Hestan Cue cookware or regular cookware. Approximate heat level (BTU output) for each level is shown in this chart.

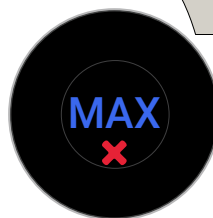


LEVEL		BTU OUTPUT
1	SIMMER	500
2		1000
3		1500
4	LOW	4200
5		6500
6		8500
7		10500
8	MED	12500
9		14500
10		16500
11		18500
12	HIGH	20000

Rotate to desired level then tap to select. (defaults to 5)

MAX

Note: If Smart pan is being used, a maximum temperature limit is set to prevent pan from overheating. When displayed, burner flame will decrease until pan temperature has dropped into a safe working limit.

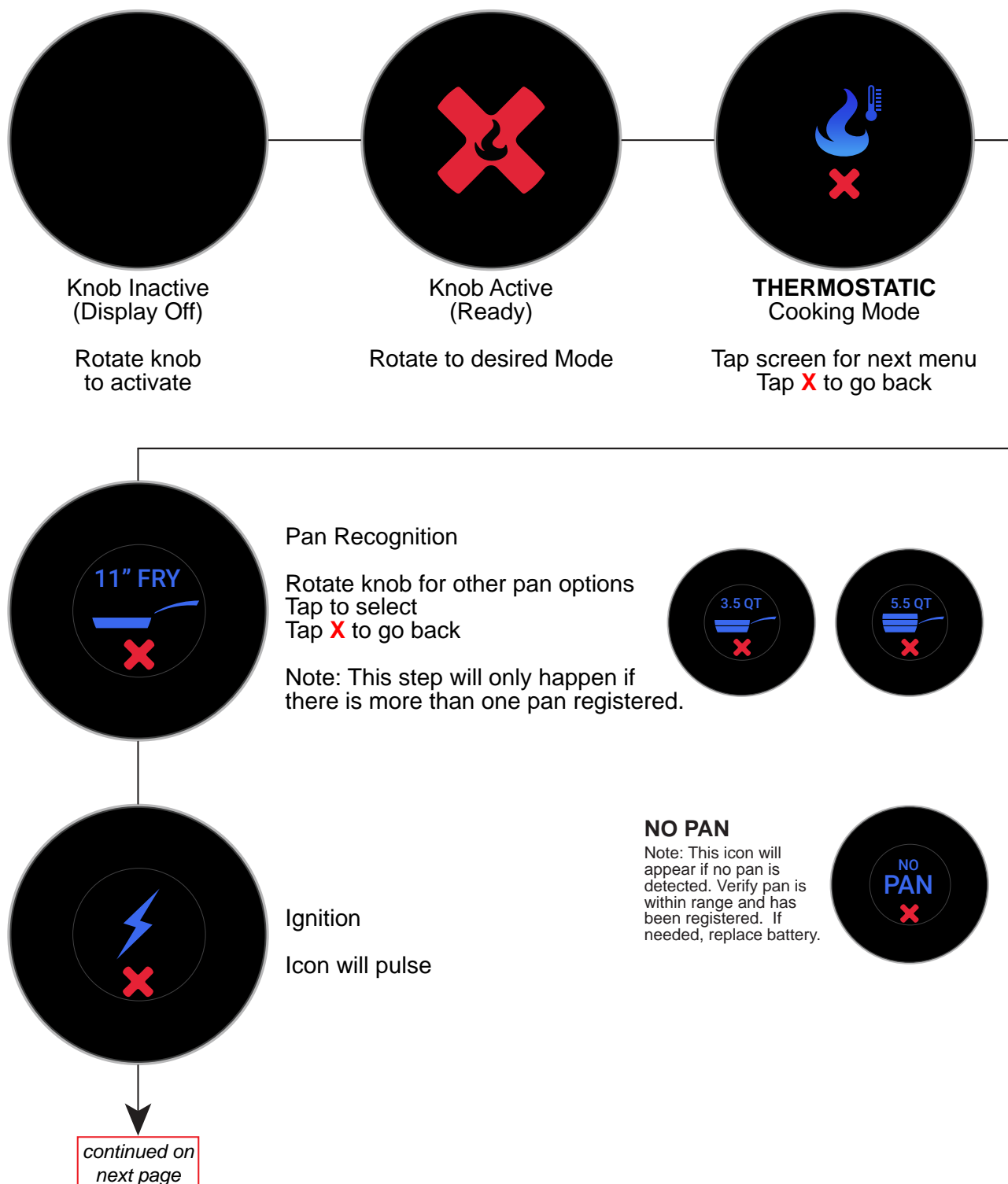


SMART BURNER™ - THERMOSTATIC MODE

OPERATION - THERMOSTATIC MODE

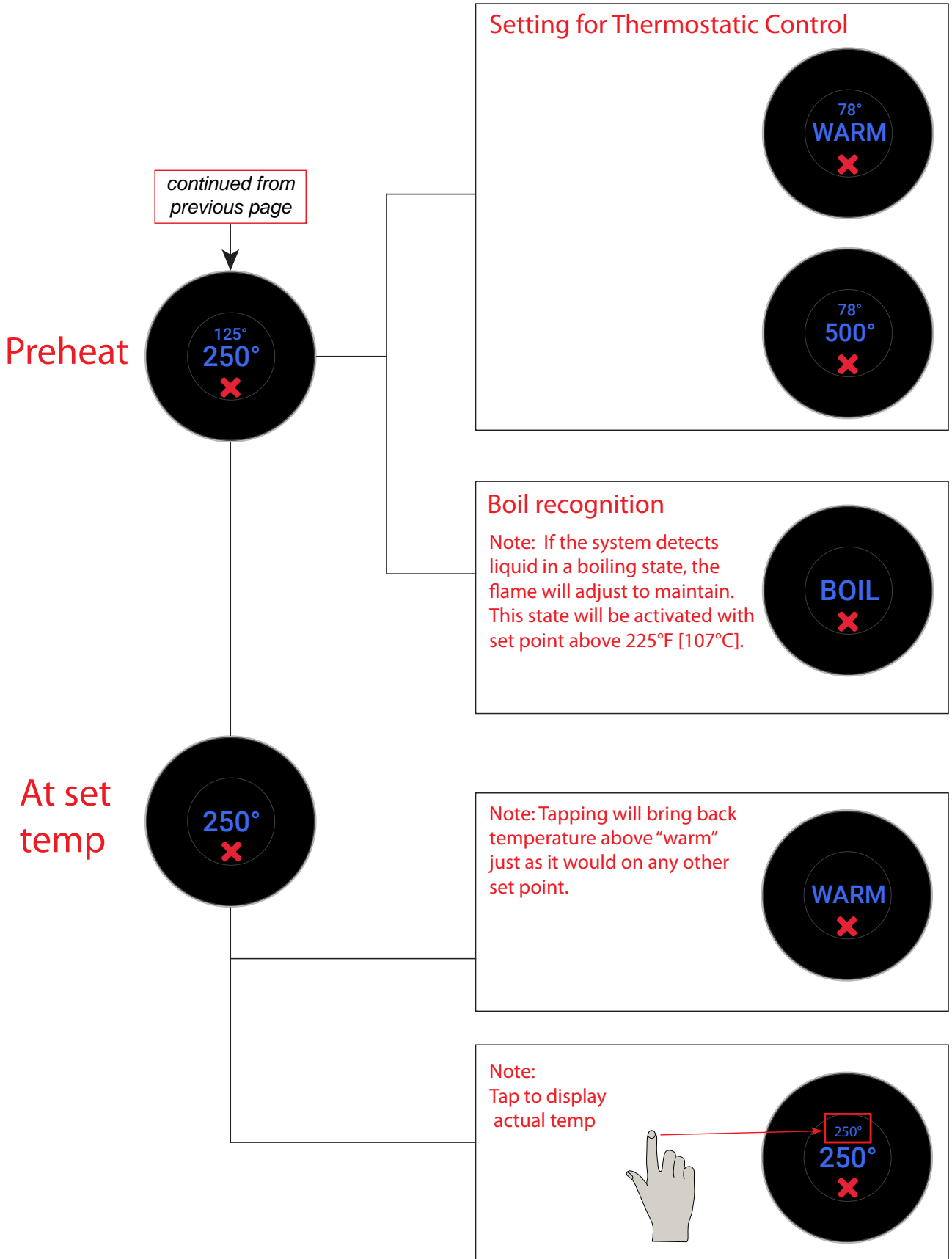
Thermostatic Mode allows the user to set a desired temperature, and the cookware will communicate its actual temperature back to the knob via Bluetooth® wireless signal. This communication will regulate the heating to maintain the set temperature in the pan. This can be particularly useful for cooking certain foods which need to maintain a specific temperature (such as melting chocolate).

Thermostatic Mode will only work with Hestan Cue cookware.



SMART BURNER™ - THERMOSTATIC MODE (CONTINUED)

OPERATION - THERMOSTATIC MODE (CONTINUED)



USING THE OVEN

OVEN FEATURES

The oven in the 30" range, the 36" range, and the main oven of the 48" range have exactly the same features and capabilities. The 48" range's companion oven does not have a meat probe, and does not include the True Convection and Self Clean modes. The companion oven can be used in any of its modes regardless of the main oven mode, even when the main oven is self-cleaning. Rack suggestions are shown on the following pages.

TIPS AND TRICKS ON HOW TO USE YOUR OVEN

As you begin to use your Hestan Range, it is important to take the time to become familiar with the new settings and the performance of this appliance. Previous ranges may have performed differently than your Hestan – allow some time to adjust.

HOW TO GET THE BEST RESULTS WHEN COOKING IN THE OVEN

- Many recipes give their own rack suggestions, it is best to follow what is suggested by the recipe.
- After a few times of using your new range, you will become more comfortable with rack placements and temperature settings.
- Avoid opening the oven door while cooking. This will prevent heat from escaping and provide the best results.
- Make sure to preheat the oven to the cooking temperature given in the recipe.
- When baking with more than one rack, stagger the pans and give them at least 2" of space between each pan.
- Remember that different bakeware and pans cook and heat differently.
- Light-colored non-stick pans result in golden crust that is tender.
- Dark-colored non-stick pans result in a more brown, crisp crust.
- Generally, when using any Convection mode, it is suggested to reduce the temperature by 25°F [14°C], though this does not apply to all recipes or meats and poultry.

RACK POSITION / BEFORE BAKING

Rack positions depend on the food items you are baking or roasting. Follow the instructions, or your best experience, on which rack position is best to use for a given recipe.

Not all oven racks need to be kept in the oven. If you find you only need one or two racks most of the time, remove the extra rack and store in a convenient location should it be needed later.

ALWAYS place the oven racks at the desired height before cooking. If the racks must be moved when hot, use potholders to move them and use caution to avoid touching any heating elements.

Minimize opening the oven door by using the oven light.

QUICK GUIDE FOR RACK POSITIONS / USES

Choose the rack position(s) that result in the best baking, roasting, etc. for your recipe. Rack position #3 (counting from the bottom-up) is the most popular position (vertical center location).

OVEN MODE	SUGGESTED RACK POSITIONS	USES
PROOF	Any	Best for allowing bread dough to rise.
SELF-CLEAN	N/A	High-Temperature cleaning cycle, allowing food debris to burn off.
TRUE CONVECTION	Single Rack: #3 Two Racks: #3 & #5 Multiple Racks: #1 #3 & #5	Using air movement produced by the convection fan, this allows for multi-rack cooking.
BAKE	Center rack #3	Best for baked items. Single-rack cooking or baking. This is the standard mode for most recipes.

USING THE OVEN (CONTINUED)

OVEN MODE	SUGGESTED RACK POSITIONS	USES
CONVECTION BAKE	Single Rack: #3 Two Racks: #3 & #5	During this mode, a fan in the back of the oven helps air move evenly throughout, allowing for even baking and cooking.
ROAST	Center rack #3	Roast less tender cuts of meat such as beef roast. Also good for stews that have to be covered.
CONVECTION ROAST	Center rack #3	This mode allows for a crisp outside and a tender and juicy interior on poultry and meats. Ideal for roasting tender cuts of beef lamb poultry.
BROIL	Rack #5 for steaks, hamburgers, etc. 1" (2.5cm) and under. Rack #4 for steaks, hamburgers, etc. thicker than 1" [2.5 cm].	Broiling meats, fish, and poultry pieces. Direct heat from above only. Pre-heat broil for 3-4 minutes before starting cooking.
CONVECTION BROIL	Rack #5 for steaks, hamburgers, etc. 1" (2.5cm) and under. Rack #4 for steaks, hamburgers, etc. thicker than 1" [2.5 cm]	Shortens broiling times for thicker cut of meat, fish, poultry. Pre-heat broil for 3-4 minutes before starting cooking.

PRE-HEATING

Many recipes call for a pre-heated oven. Refer to your recipe for instructions. Pre-heating time depends on the Mode and Temperature selected, as well as the number of racks inside the oven.

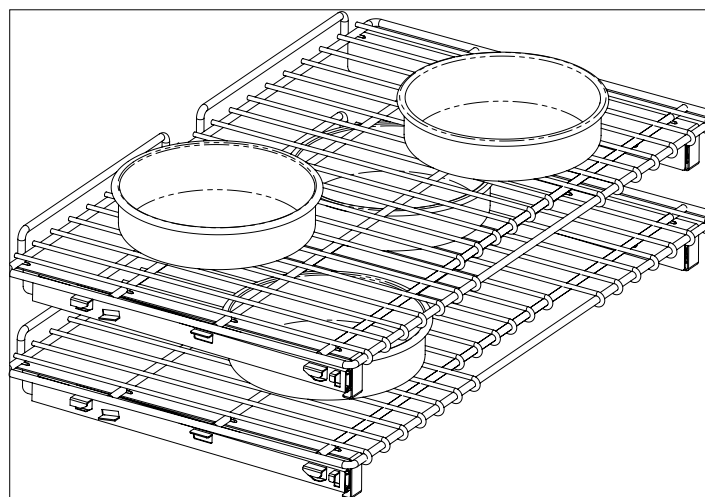
RACK POSITIONS / USES FOR COMPANION OVEN

The companion oven of the 48" range has the same capabilities as the main oven, with the exception of True-Convection and Self-Clean. The rack position recommendations on the previous page are the same for the companion oven. However, cooking times will probably be different due to the small oven cavity.

APPROPRIATE BAKEWARE / PLACEMENT

Bakeware suitable for use in your Hestan oven are metal, heat-proof glass (Pyrex®), glass-ceramic, earthenware pottery, etc. Cookie sheets / jelly roll pans with a small lip are also suitable. Thicker sheets or double-sided sheets may increase baking times.

Stagger multiple cake pans as shown here. Leave approximately 2" [5 cm] space between all pans and oven walls to allow for hot air circulation inside the oven.



USING THE OVEN *(CONTINUED)*

MEAT PROBE

The meat probe only works in the following modes: Bake, Convection Bake, Roast, Convection Roast, True Convection.

The probe measures between 115 - 185°F [46 - 85°C].

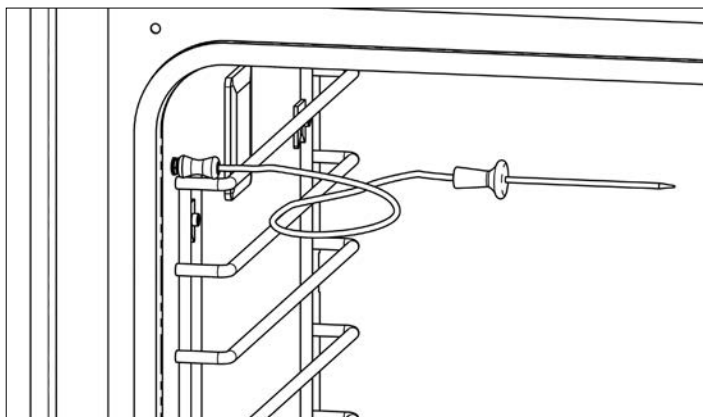
In the 36" oven, the probe inserts into a jack on the upper LEFT side of the oven cavity.

In the 30" oven (KRD30, main oven of KRD48), the probe inserts into a jack on the upper RIGHT side of the oven cavity.

To avoid damaging the probe, do not insert it into frozen meats, or try to force it into your food. The probe should not touch any part of the cooking vessel or the oven. For best results with most meats, the probe should be inserted into the thickest portion of the meat. Ensure the probe tip does not touch bone or fat to get the most accurate internal temperature readings. For poultry, the probe should be inserted into the thickest part of the thigh, or breast.

Use only the probe shipped with the appliance. Use only genuine Hestan spare parts if you need a replacement.

When the probe temperature reaches the set temperature, the cooking mode will stop and the oven will shut off. An audible alert will sound a total of 3 times at 1 minute intervals, or until the user cancels the alert and is prompted to turn both control knobs to OFF.



PROBE - 36" OVEN SHOWN

USING THE OVEN (CONTINUED)

COOKING WITH THE OVEN

The following pages will help you with the various oven controls. Your recipe will guide you on which cooking modes are best. However, food safety (handling, cooking, storage) is very important in preventing food-borne illness. The table below are recommendations to keep you and your family safe.

EN

FOOD ITEM	SAFE MINIMUM INTERNAL TEMPERATURES
GROUND MEATS (BEEF, VEAL, LAMB, PORK)	160°F [72°C]
BEEF, VEAL, LAMB ROAST, STEAKS, CHOPS	Medium Rare - 145°F [63°C]
	Medium - 160°F [72°C]
	Well Done - 170°F [77°C]
PORK ROAST, STEAKS, CHOPS	Medium - 160°F [72°C]
	Well Done - 170°F [77°C]
HAM	Un-cooked - 145°F [63°C]
	Reheat cooked hams packaged in USDA-inspected plants to 140 °F [60°C] and all others to 165 °F [74°C]
GROUND CHICKEN/TURKEY	165°F [74°C]
WHOLE CHICKEN/TURKEY	180°F [82°C]
POULTRY BREAST, ROASTS	165°F [74°C]
POULTRY THIGHS & WINGS	165°F [74°C]
STUFFING (cooked alone)	165°F [74°C]
EGG DISHES	160°F [72°C]
FISH & SHELLFISH	145°F [63°C]
LEFTOVERS	165°F [74°C]
CASSEROLES	165°F [74°C]

- Safe minimum internal temperatures per US Dept. of Agriculture Food Safety & Inspection Services guidelines.

OVEN CONTROLS

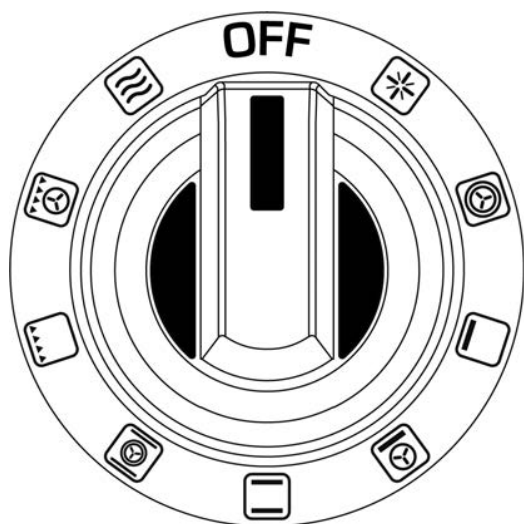
DISPLAY LAYOUT / KNOB ICONS

30", 36" Oven, Main Oven of 48" Range

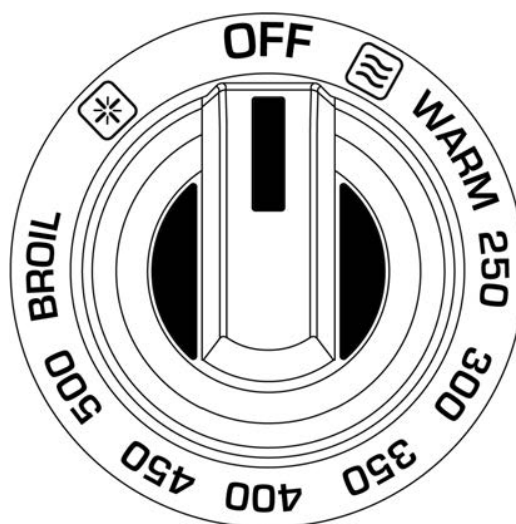
EN












TOUCH SCREEN



OVEN MODE SELECT



OVEN TEMPERATURE

- | | | | |
|---|------------------|---|------------------|
|  | True Convection |  | Broil |
|  | Bake |  | Convection Broil |
|  | Convection Bake |  | Proof |
|  | Roast |  | Self Clean |
|  | Convection Roast | | |

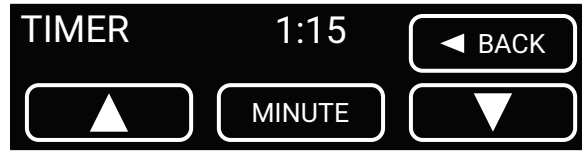
OVEN CONTROLS (CONTINUED)

DISPLAY LAYOUT / KNOB ICONS - COMPANION OVEN

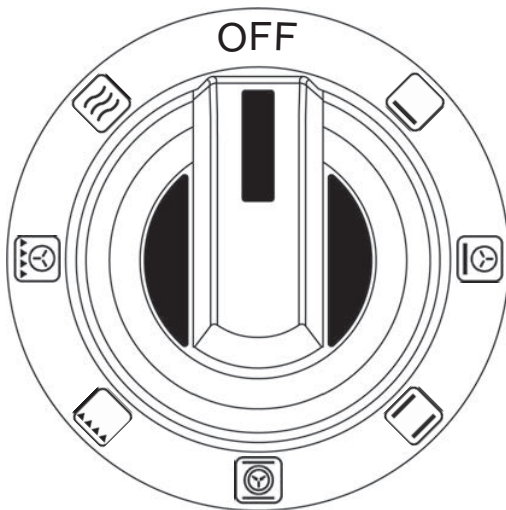
(in 48" Range only)

Some functions and settings are only performed from the main oven display, such as Sabbath. The companion oven display does not offer the "advanced" menu.

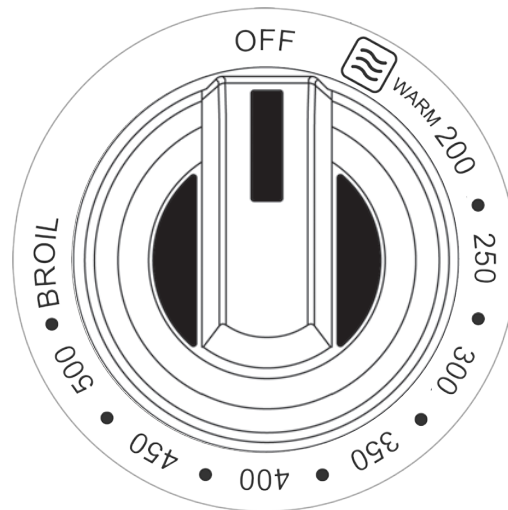
EN



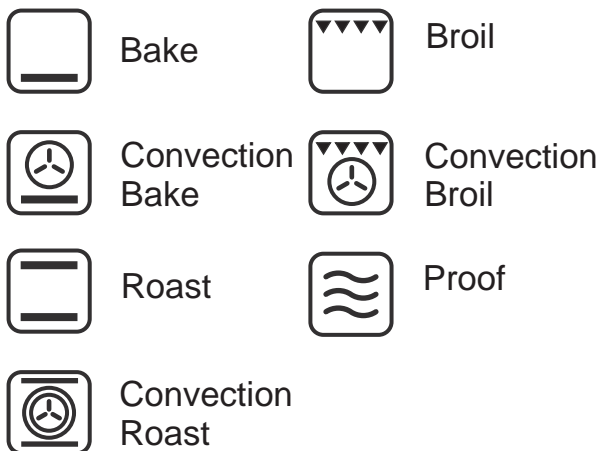
TOUCH SCREEN



COMPANION OVEN MODE SELECT



COMPANION OVEN TEMPERATURE



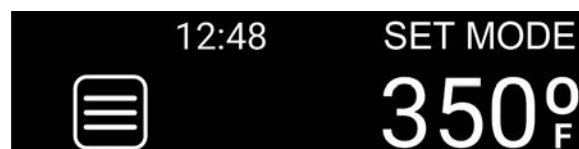
OVEN CONTROLS (CONTINUED)

DISPLAY ACTIVATION

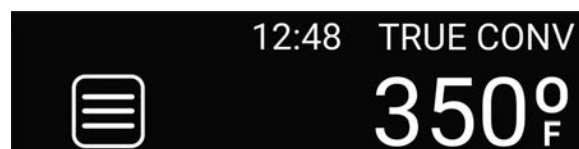
When inactive, the display will be dark. Turning any control knob, or touching anywhere on the screen for 2 or more seconds will activate the display. After more than 1 minute of inactivity, the display will go dark again.



Turning the Oven Temperature knob will prompt you to select a cooking mode with the Mode Select knob.



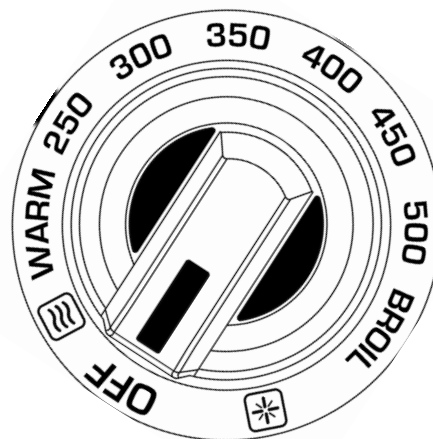
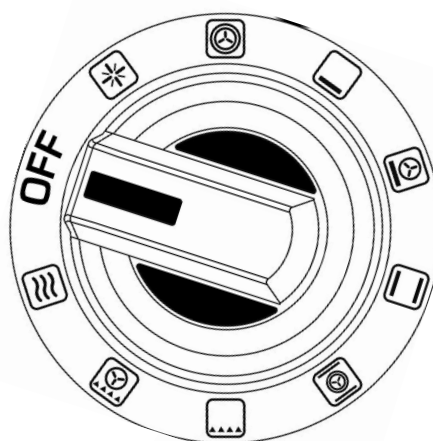
In the example below, the Mode Select knob has been turned to the True Convection function. The clock time is displayed, as well as the Menu icon on the left. The Oven Temperature knob has been set to 350°F which is also displayed.



↑
MENU ICON

DISPLAY MENUS

Selecting the Menu button shows a list of menu items and options.



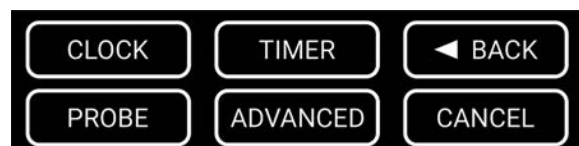
OVEN CONTROLS (CONTINUED)

SETTING THE CLOCK

1. Activate the display by touching and holding for 2 or more seconds. At first power-up, or after a power failure, the display will flash 00:00. Press the Menu icon.



2. Touch the CLOCK button.



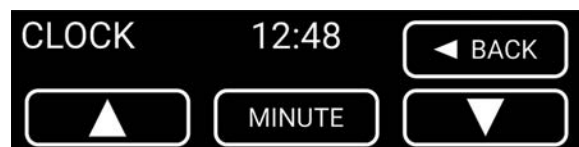
3. Touch the 12 HR or 24 HR button, then touch ENTER to set.



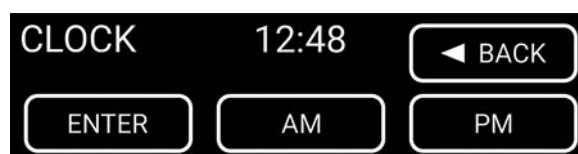
4. Touch the UP and DOWN arrows to set the correct hour, then touch HOUR to set.



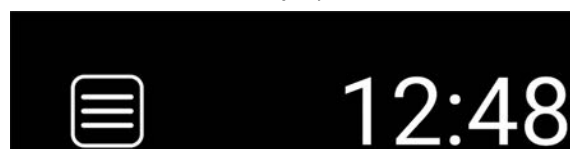
5. Touch the UP and DOWN arrows to set the correct minutes, then touch MINUTE to set.



6. Touch the AM or PM, then touch ENTER to set.



7. The clock now displays the correct time.



NOTES:

- a. During timed cooking, probe cooking, and Sabbath mode, the clock time is not displayed.
- b. 48" Range has clock on Main Oven display only.

OVEN CONTROLS (CONTINUED)

SETTING THE TIMER

1. Activate the display by touching and holding for 2 seconds. Touch the Menu icon.



2. Touch the TIMER button.



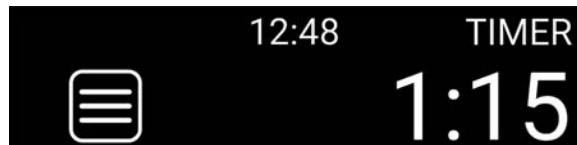
3. Touch the UP and DOWN arrows to set the desired amount of hours, then touch HOUR to set.



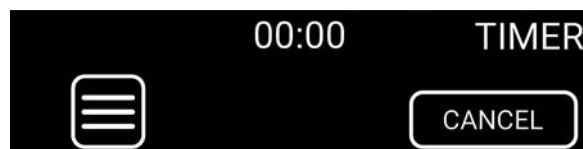
4. Touch the UP and DOWN arrows to set the desired amount of minutes, then touch MINUTE to set.



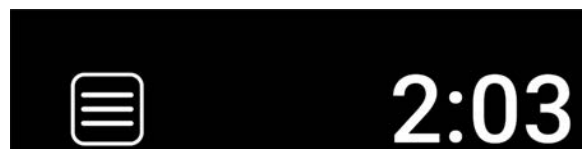
5. The timer has been set and displays the amount of time remaining. The timer counts down in 1 minute increments.



6. The display will remain on until the time has expired and there is an audible alert. The alert will sound a total of 3 times at 1 minute intervals, or until the user touches the CANCEL button.



7. After the audible alerts, or after the user touches CANCEL, the display will revert back to the default screen.



NOTES:

- a. The timer is not associated with any oven mode or function.
- b. The timer is used solely as a count-down timer, mainly as an aid to rangetop cooking activity.
- c. The timer counts down in one minute intervals.
- d. The maximum timer setting is 23 hour & 59 minutes.
- e. The companion oven also has a timer. It is independent and works the same as the main oven timer.

OVEN CONTROLS (CONTINUED)

SETTING THE PROBE TEMPERATURE

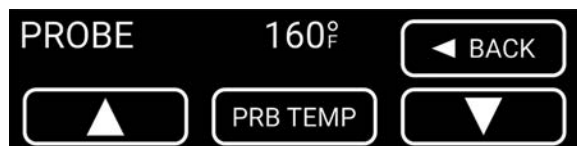
1. Activate the display by touching and holding for 2 seconds. Touch the Menu icon.



2. Touch the PROBE button.



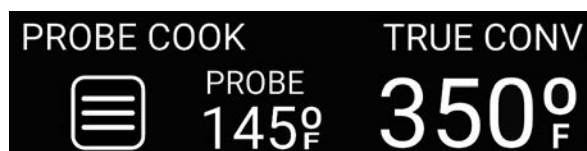
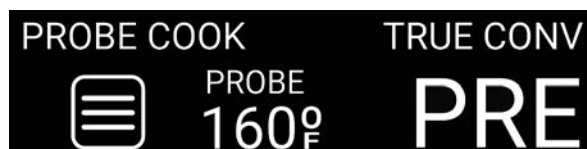
3. Touch the UP and DOWN arrows to set the desired cooking probe temperature, then touch PRB TEMP to set.



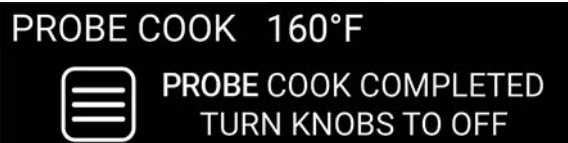
4. The probe temperature is displayed and the user must select a cooking function to activate Probe Cooking.



PROBE COOK is displayed along with the probe temperature setting. In this example, True Convection cooking was chosen with a 350°F oven temperature. Once cooking has started, the probe temperature displayed will fluctuate between the actual temperature and the probe set temperature in 15 second intervals.



5. Once PROBE COOK has reached the set temperature, the heating elements will shut off. An audible alert will sound a total of 3 times at 1 minute intervals, or until the user cancels the alert and is prompted to turn both control knobs to OFF.



NOTES:

- a. The factory default probe temperature setting is 160°F [71°C] and can be adjusted up or down in 1° increments. Touch and hold to adjust in 5° increments.
- b. The probe itself has a range of 115 - 185°F [46 - 85°C]. Do not allow the probe tip to touch anything but the meat or food product you are cooking.
- c. The oven will continue cooking until the probe reaches the set temperature, and then the oven will shut off.
- d. Probe cooking supersedes Timed Cooking when both types of cooking are being used.
- e. When Delay Start is used, it supersedes Probe Cooking.
- f. The user can cancel the function at any time by touching the Menu icon and touching CANCEL.
- g. Probe available on 30", 36", and 48" Range main ovens only.

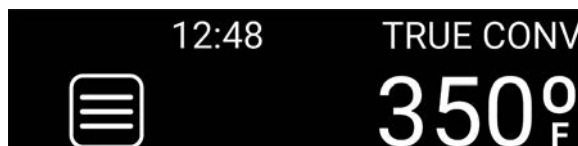
OVEN CONTROLS (CONTINUED)

SETTING FAHRENHEIT / CELSIUS

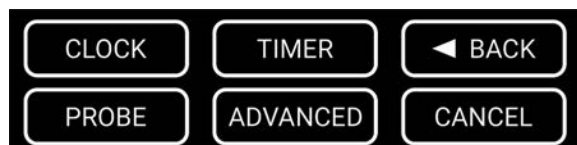
1. Activate the display by touching and holding for 2 seconds. Touch the Menu icon.



6. Depending on the selection, the letter F or C will be shown under the degree symbol during cooking.



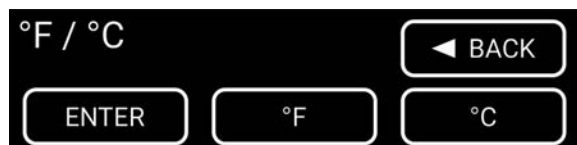
2. Touch the ADVANCED button.



3. Touch the °F / °C button.



4. Touch the °F or °C button and touch ENTER.



5. The display will revert back to the main display.



NOTES:

- a. The factory default is degrees Fahrenheit.
- b. On dual oven models (KRD48), the F or C is set by using the main oven's display, not the companion oven display.

OVEN CONTROLS (CONTINUED)

EN

SETTING COOK TIME

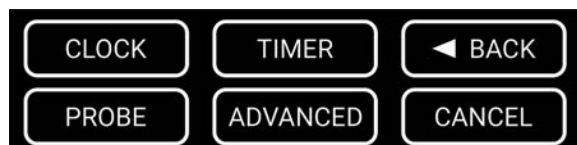
1. Activate the display by touching and holding for 2 seconds. Touch the Menu icon.



6. TIMED COOK is displayed and will be activated once the user sets the desired oven mode and temperature.



2. Touch the ADVANCED button.



7. Once TIMED COOK has ended, an audible alert will sound a total of 3 times at 1 minute intervals, or until the user cancels the alert and is prompted to turn both control knobs to OFF.



3. Touch the COOK TIME button.



4. Touch the UP and DOWN arrows to set the amount of hours, then touch HOUR to set. If 0 hours are desired, just touch the HOUR button.



5. Touch the UP and DOWN arrows to set the amount of minutes, then touch MINUTE to set.



NOTES:

- a. There is a 2 minute waiting period when the user has set an advanced cooking mode (Timed Cook or Delayed Start), but has not yet selected a Mode or Temperature setting.
- b. Timed Cook counts down in 1 minute intervals.
- c. Timed Cook is superceded by Probe Cook and Delay Start in the case where multiple modes are set and in use.
- d. The maximum setting for Timed Cook is 23 hour & 59 minutes.
- e. Timed Cook is not used on companion oven of 48" range.

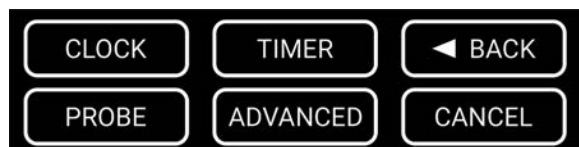
OVEN CONTROLS (CONTINUED)

SETTING DELAYED START

1. Activate the display by touching and holding for 2 seconds. Touch the Menu icon.



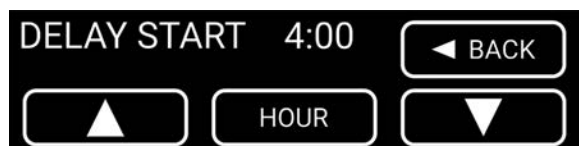
2. Touch the ADVANCED button.



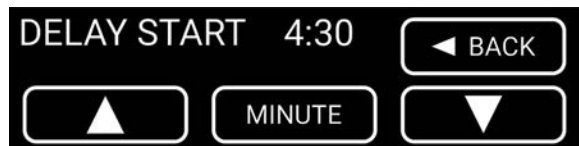
3. Touch the DELAY SRT button.



4. Touch the UP and DOWN arrows to set the hour time you want to start, then touch HOUR to set. If 0 hours are desired, just touch the HOUR button.



5. Touch the UP and DOWN arrows to set the minute time you want to start, then touch MINUTE to set. In this example, we want to start cooking at 4:30.

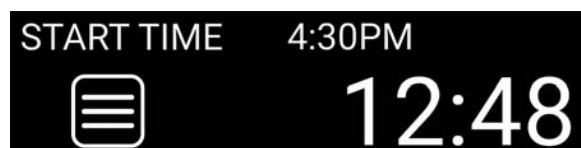


6. Touch AM or PM, then touch ENTER.

NOTE: This step is skipped when the clock is set to 24 hr display.



7. The display will revert back to the default display showing the delayed start time. It shows cooking will start at 4:30PM.



NOTES:

- a. There is a 2 minute waiting period when the user has set an advanced cooking mode (Timed Cook or Delayed Start), but has not yet selected a Mode or Temperature setting.
- b. Delay Start supercedes Timed Cook and Probe Cook in the case where either or both have been set.
- c. Preheat is not used / does not apply to any cooking modes when Delay Start is used.

OVEN CONTROLS (CONTINUED)

SETTING SABBATH MODE

On 48" ranges, Sabbath Mode is set by using the main oven's display, not the companion oven display.

1. Activate the display by touching and holding for 2 seconds. Touch the Menu icon.



2. Touch the ADVANCED button.



3. Touch the SABBATH button.

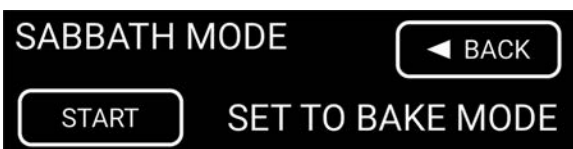


4. For 30", 36" Range: The Oven Mode knob must be set to BAKE. "SET TO BAKE" will flash intermittently until the knob is rotated to this position.

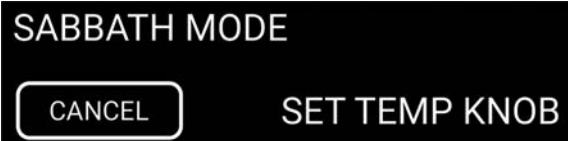
For 48" Range: Both displays will flash "SET TO BAKE". Set both Oven Mode knobs to bake.



5. Then touch the START button to engage Sabbath Mode.



6. The Sabbath Mode is set and the display prompts the user to set the Temperature knob.



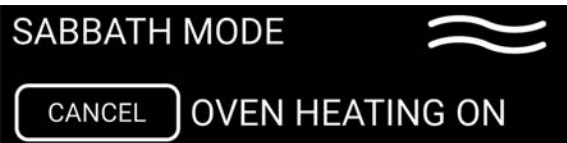
NOTES:

- a. Once the Sabbath Mode is set, SABBATH MODE is shown in the display.
- b. Sabbath Mode may be canceled by touching the CANCEL button and holding for 2 seconds.
- c. While in Sabbath Mode, the BAKE function becomes the default and ONLY oven cooking function available for use.
- d. During Sabbath Mode, changes made to the oven temperature knob result in a programmed delay of 3 minutes while random calculations complete the change and engage the oven heating elements.
- e. In Sabbath Mode, the oven door switch will not turn off the oven heating element. The interior lights will also not come on, nor can they be turned on in any way.
- f. For the 48" Range, if only one of the Oven Mode knobs is set to BAKE, then only that oven will be in Sabbath Mode.

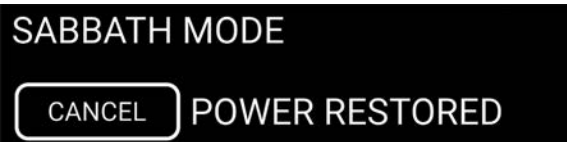
OVEN CONTROLS (CONTINUED)

SETTING SABBATH MODE (CONTINUED)

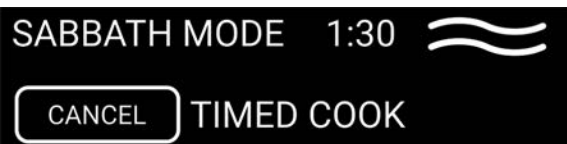
7. Once the temperature knob is set, the display shows a wavy lines icon indicating that the oven heating element is active. The words "OVEN HEATING ON" is also displayed.



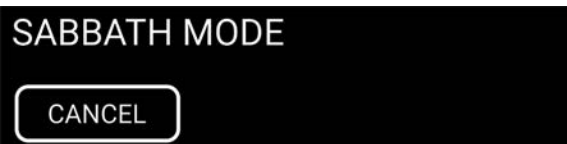
8. In the event of a power failure during Sabbath Mode, once power is restored, the words "POWER RESTORED" is displayed and the oven heating element icon is not shown, indicating the heating element is not active.



9. TIMED COOK may be used with Sabbath Mode, but the TIMED COOK must be set by the user prior to setting the Sabbath Mode (the timer for Timed Cook is active in the display).



10. Once the programmed time for Timed Cook has elapsed, the display timer, heating element icon, and TIMED COOK are no longer displayed.



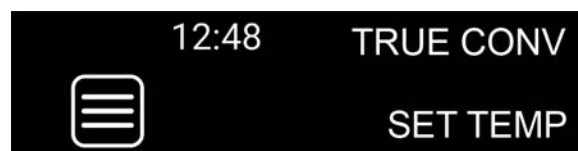
ADDITIONAL NOTES:

- Rangetop burner(s) will auto-ignite if the flame is somehow snuffed out.
- Rangetop burner(s) do not have a programmed time-out and are able to remain lit indefinitely or during the entire Sabbath. A low flame setting is recommended.
- During Sabbath Mode, the oven interior light is never on, nor can it be turned on in any way.
- During a power outage, the rangetop burner(s) will remain functional, however the auto-light feature will not be operative. Also, in a power outage the flame detection and auto-ignite feature will not be operative.

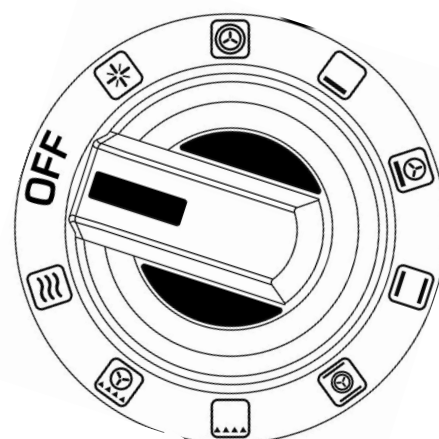
OVEN CONTROLS (CONTINUED)

TRUE CONVECTION COOKING MODE

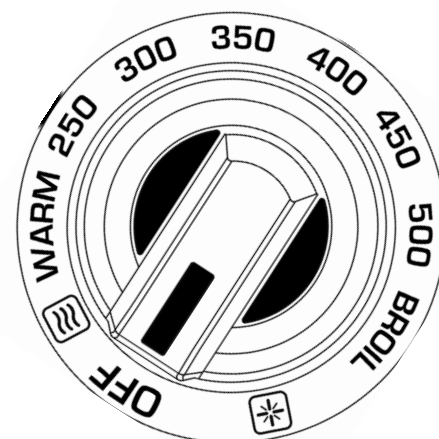
1. Turn the Mode Select knob to the TRUE CONVECTION setting.



2. Set the Temperature knob to the desired cooking temperature. In this example, it has been set to 350°F which is also displayed.



3. The display will now show "PRE" indicating the oven is preheating. The display will fluctuate between "PRE" and the actual temperature in 5 second intervals.



4. Once the set temperature has been reached, it will then show and remain in the display.



TIPS:

- Best for multi-rack baking.
- Will help save time when making a batch of cookies.

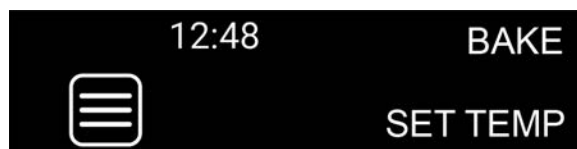
NOTES:

- a. Once settings for Timed Cook or Probe Cook have been entered, the user has 2 minutes to set the cooking mode and temperature before the unit will revert back to the default and re-entering the settings will be required.
- b. In general, convection cooking should be done using low, shallow bakeware or pans to allow the heated air to circulate around the food. Removal of any lids is also recommended for the same reason.
- c. True Convection not available in the companion oven of KRD48 models.

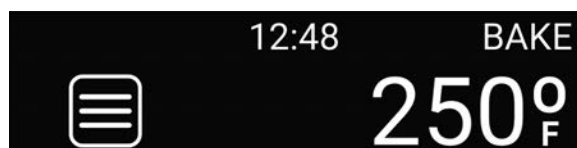
OVEN CONTROLS (CONTINUED)

BAKE COOKING MODE

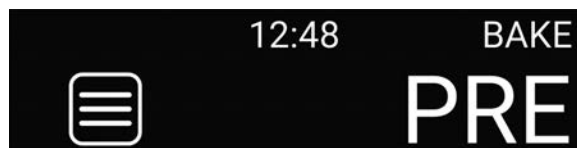
1. Turn the Mode Select knob to the BAKE setting.



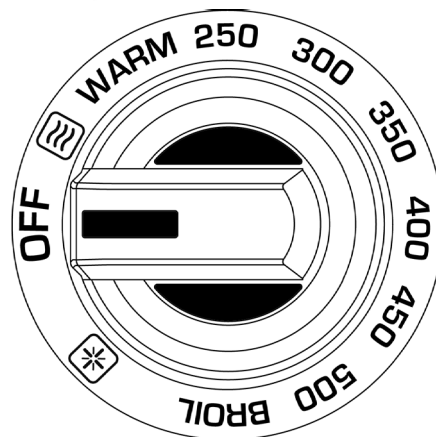
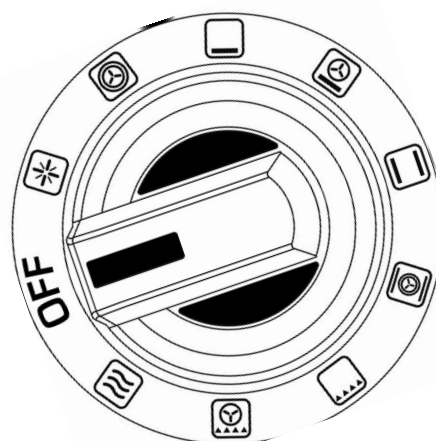
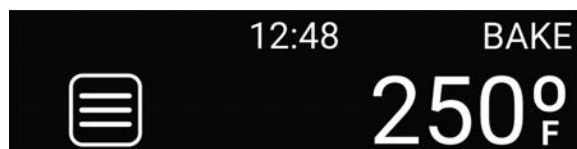
2. Set the Temperature knob to the desired cooking temperature. In this example, it has been set to 250°F which is also displayed.



3. The display will now show "PRE" indicating the oven is preheating. The display will fluctuate between "PRE" and the actual temperature in 5 second intervals.



4. Once the set temperature has been reached, it will then show and remain in the display.



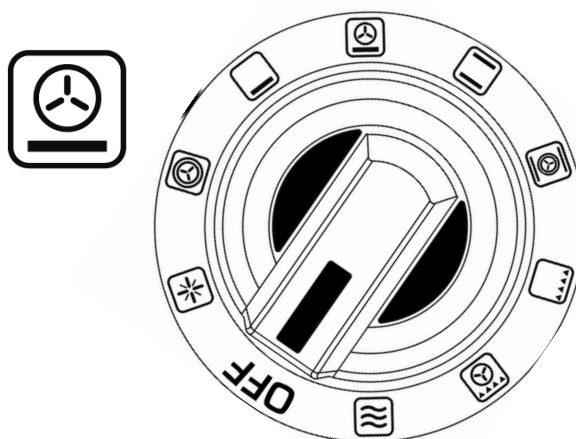
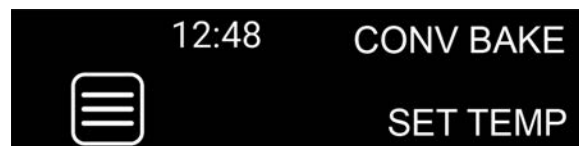
NOTES:

- a. Once settings for Timed Cook or Probe Cook have been entered, the user has 2 minutes to set the cooking mode and temperature before the unit will revert back to the default and re-entering the settings will be required.

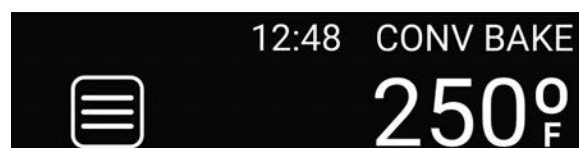
OVEN CONTROLS (CONTINUED)

CONVECTION BAKE COOKING MODE

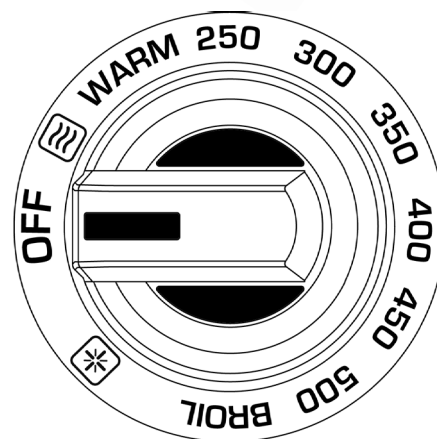
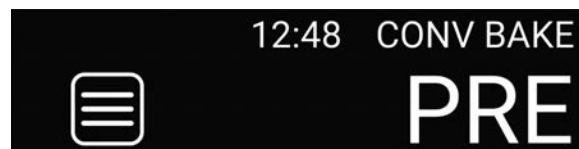
1. Turn the Mode Select knob to the CONVECTION BAKE setting.



2. Set the Temperature knob to the desired cooking temperature. In this example, it has been set to 250°F which is also displayed.



3. The display will now show "PRE" indicating the oven is preheating. The display will fluctuate between "PRE" and the actual temperature in 5 second intervals.



4. Once the set temperature has been reached, it will then show and remain in the display.



TIPS:

- This mode is best used for baked goods.
- Using pans with low sides helps to get the most even flow of heated air to the food.
- No need to rotate the pan when using this mode.

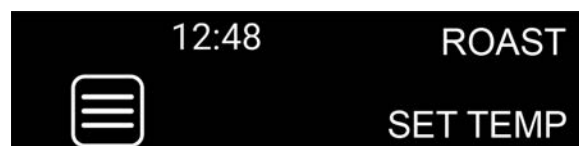
NOTES:

- a. Once settings for Timed Cook or Probe Cook have been entered, the user has 2 minutes to set the cooking mode and temperature before the unit will revert back to the default and re-entering the settings will be required.
- b. In general, convection cooking should be done using low, shallow bakeware or pans to allow the heated air to circulate around the food. Removal of any lids is also recommended for the same reason.

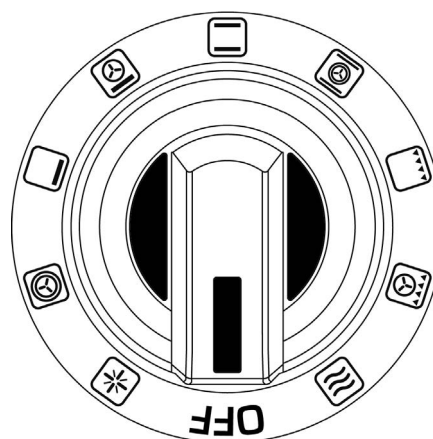
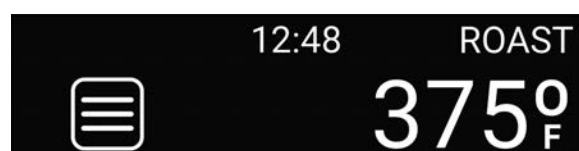
OVEN CONTROLS (CONTINUED)

ROAST COOKING MODE

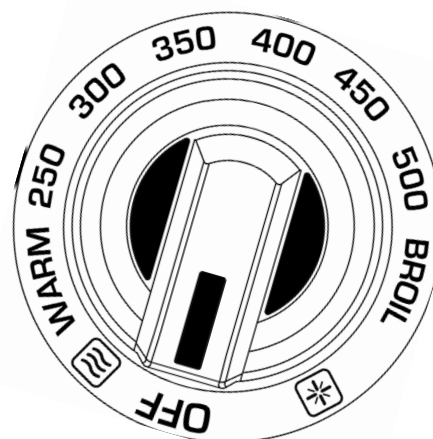
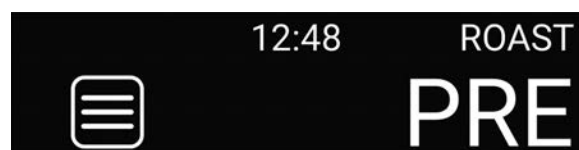
1. Turn the Mode Select knob to the ROAST setting.



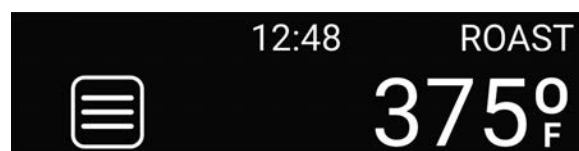
2. Set the Temperature knob to the desired cooking temperature. In this example, it has been set to 375°F which is also displayed.



3. The display will now show "PRE" indicating the oven is preheating. The display will fluctuate between "PRE" and the actual temperature in 5 second intervals.



4. Once the set temperature has been reached, it will then show and remain in the display.



TIPS:

- Designed for less tender cuts of meat.
- It helps to add moisture such as broths and liquids when cooking meats on this mode.

NOTES:

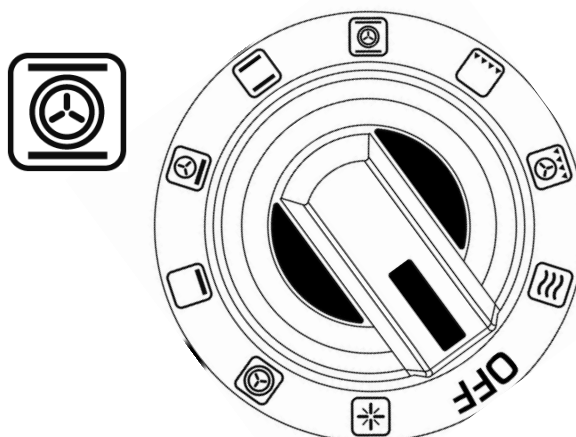
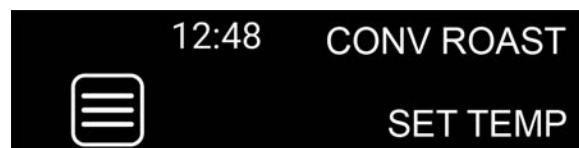
- a. Once settings for Timed Cook or Probe Cook have been entered, the user has 2 minutes to set the cooking mode and temperature before the unit will revert back to the default and re-entering the settings will be required.

OVEN CONTROLS (CONTINUED)

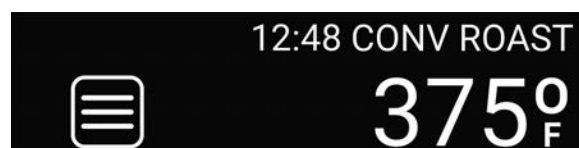
EN

CONVECTION ROAST COOKING MODE

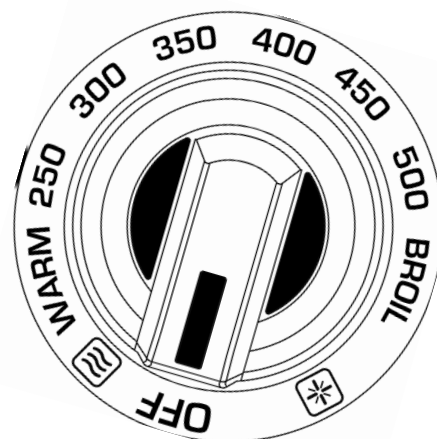
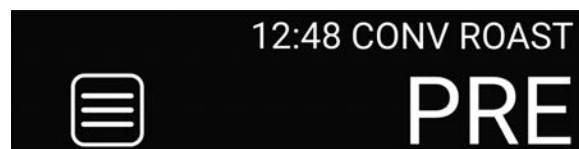
1. Turn the Mode Select knob to the CONVECTION ROAST setting.



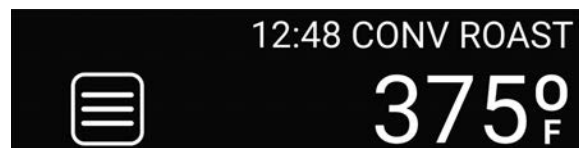
2. Set the Temperature knob to the desired cooking temperature. In this example, it has been set to 375°F which is also displayed.



3. The display will now show "PRE" indicating the oven is preheating. The display will fluctuate between "PRE" and the actual temperature in 5 second intervals.



4. Once the set temperature has been reached, it will then show and remain in the display.



TIPS:

- Best for roasting.
- Provides a crispier skin while maintaining a juicy interior in poultry and meats.
- No need to drop temperature by 25°F [14°C].
- Check internal temperature when cooking poultry and meats.

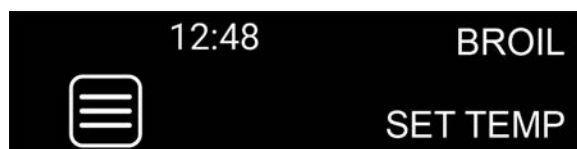
NOTES:

- a. Once settings for Timed Cook or Probe Cook have been entered, the user has 2 minutes to set the cooking mode and temperature before the unit will revert back to the default and re-entering the settings will be required.
- b. In general, convection cooking should be done using low, shallow bakeware or pans to allow the heated air to circulate around the food. Removal of any lids is also recommended for the same reason.

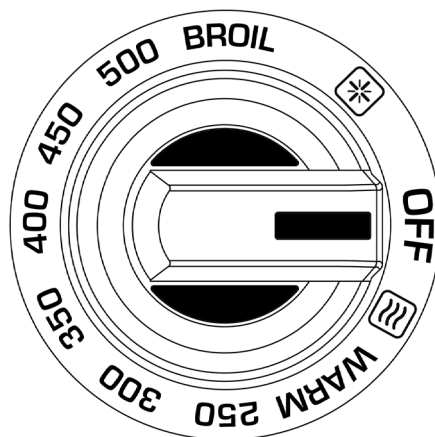
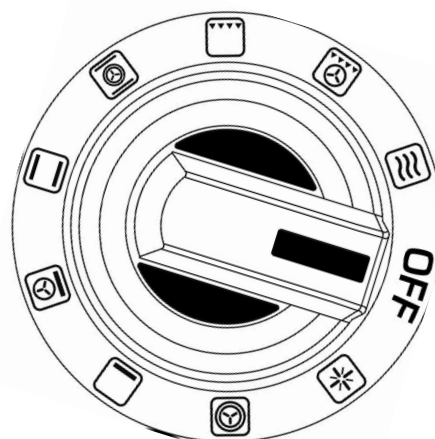
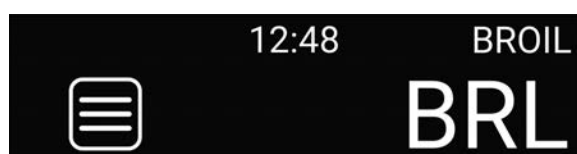
OVEN CONTROLS (CONTINUED)

BROIL COOKING MODE

1. Turn the Mode Select knob to the BROIL setting.



2. Set the Temperature knob to the BROIL setting. The display will show "BRL" to indicate this setting.



TIPS:

- This mode is excellent for broiling steaks, ground beef patties, and browning the top of foods.
- The door should remain closed during the entire broiling period.
- Make sure the pan is placed in the center of the rack, directly under the broil element.
- Food only needs to be turned once. Thin foods such as fish do not need to be flipped.
- Use the provided broiler pan and slotted cover when broiling, making sure to leave the slots of the cover open. Do not line with foil.
- Be careful when opening the oven door during broil as intense heat has been accumulating for a period of time.

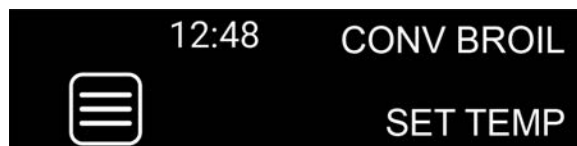
NOTE:

- a. Timed Cook or Probe Cook should not be used in the BROIL mode.

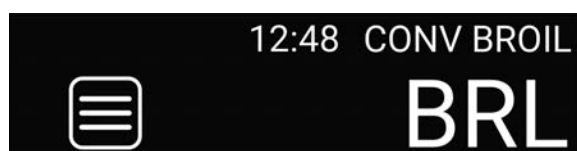
OVEN CONTROLS (CONTINUED)

CONVECTION BROIL COOKING MODE

1. Turn the Mode Select knob to the CONVECTION BROIL setting.

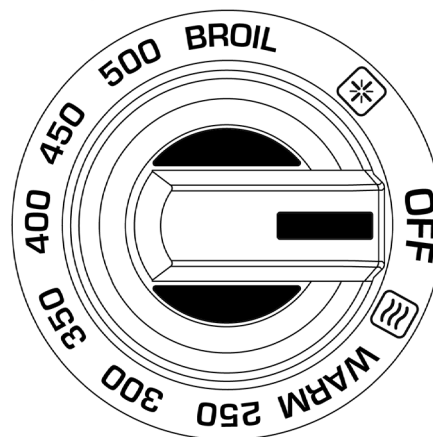
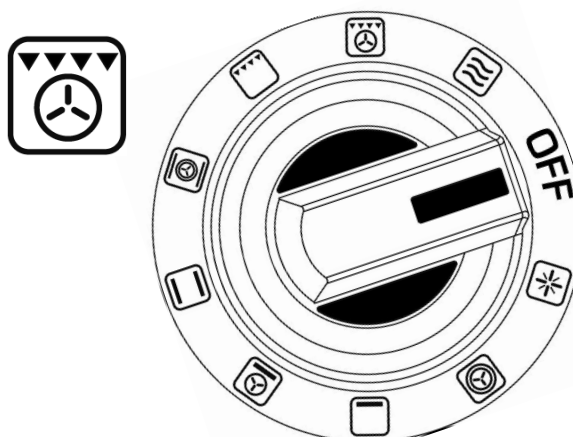


2. Set the Temperature knob to the BROIL setting. The display will show "BRL" to indicate this setting.



TIPS:

- Similar tips as BROIL.
- Please refer to recipe instructions for best results.



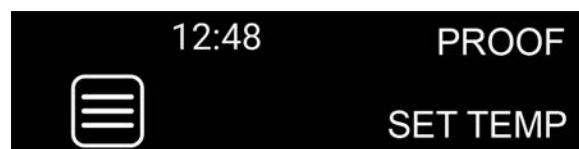
NOTES:

- a. Timed Cook or Probe Cook should not be used in the CONVECTION BROIL mode.
- b. In general, convection cooking should be done using low, shallow bakeware or pans to allow the heated air to circulate around the food. Removal of any lids is also recommended for the same reason.

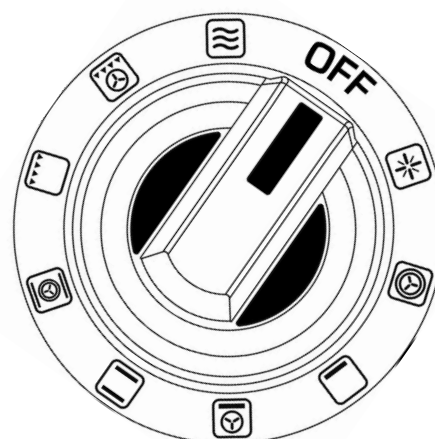
OVEN CONTROLS (CONTINUED)

PROOF COOKING MODE

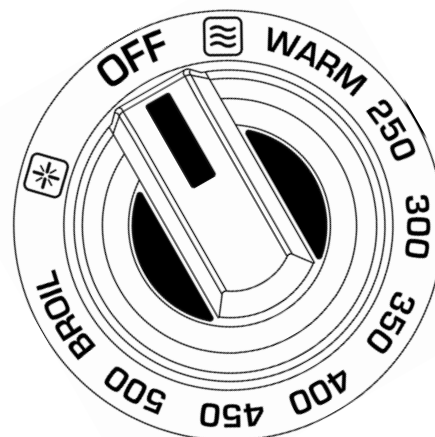
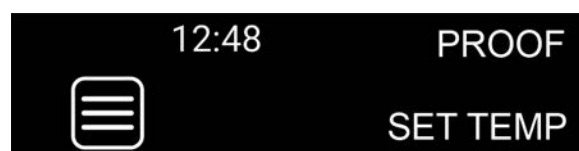
1. Turn the Mode Select knob to the PROOF setting.



2. Set the Temperature knob to the PROOF setting. The display will show "PRF" to indicate this setting.



3. If the oven temperature knob is not in the PROOF setting, the display shows "SET TEMP" and flashes "PRF" intermittently until the knob is rotated to this position.



4. Once the set temperature has been reached, the display will look like the image below.



NOTE:

- a. The PROOF setting is a very low oven temperature around 100°F [38°C] for assisting yeast-leavened breads and other baked goods to rise.
- b. It is best to start with a cool oven when using this setting.

OVEN CONTROLS (CONTINUED)

SELF-CLEAN MODE

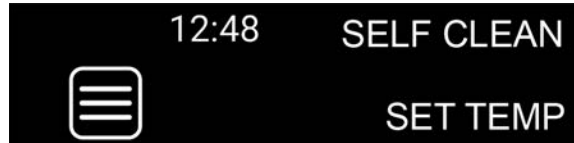
NOTICE

Heavy food debris should be removed before running the self-clean cycle. Remove all oven racks, ladder racks, broiler pans, utensils, temperature probes, etc. from the oven before self-clean. The interior lights are disabled during this cycle.

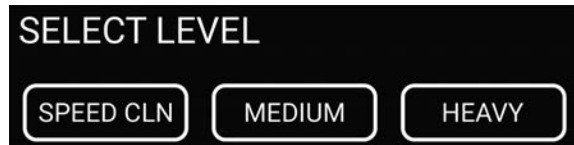
Self-clean is not available for companion oven of 48" range.

See the CARE & MAINTENANCE section of this manual for more details.

1. Turn BOTH the Mode Select and Temperature knob to the SELF CLEAN setting. The display will show "SELF CLEAN" to indicate this setting.



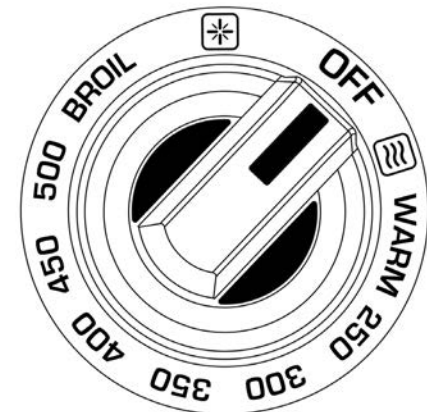
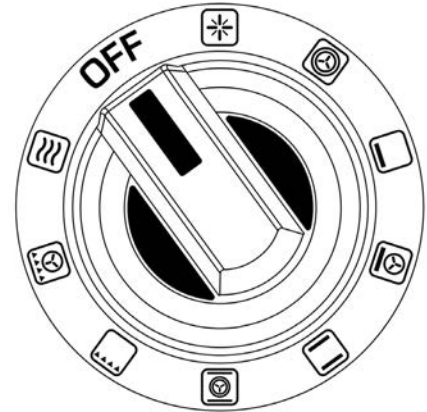
2. Select the desired level of cleaning: Speed Clean, Medium Clean, or Heavy Clean. See table for times.



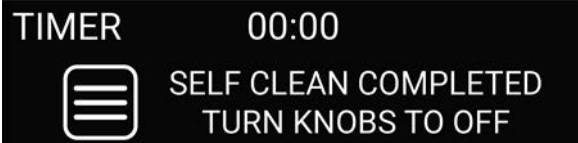
3. Once selected, the display will show "SELF CLEAN" and the selected cleaning level (SPD, MED, or HVY). The door will latch and the lock icon and the time remaining are displayed. The oven cavity will reach a temperature of approx. 825°F [440°C].



4. Once self clean has completed, an audible alert will sound, the timer will show 00:00 and "COOLING" will be displayed. The oven is now in cool-down mode. See table for times.



5. Once the oven cavity has reached a safe temperature (550°F / 288°C) the door will unlatch, the lock icon will go out, and the display prompts the user to return both oven knobs to the OFF position.



CAUTION: The oven has not cooled-down completely!

The oven could now be used again. However, you must wait for the oven to cool completely to room temperature before wiping down the interior.

NOTE:

- a. If a power failure occurs while the door is locked, it will remain locked until power is restored and the oven temperature cools to a safe level.

SELF-CLEANING TIMES			
LEVEL	HIGH-TEMP CLEANING	TIME TO DOOR UN-LATCH (550°F / 290°C)	TOTAL TIME
SPEED-CLEAN	2:30	:40	3:10
MEDIUM	3:00	:40	3:40
HEAVY	3:30	:40	4:10

ADDITIONAL ITEMS

COOLING BLOWERS

The range has a cooling blower (two in the 48" ranges) to protect the electronic components. The blower(s) activate at the start of any cook cycle, and will stay on throughout that cycle. After cooking, even though you may have shut off the oven, the blower(s) will remain on until the oven cools down to a temperature near 250°F [121°C].

If you notice the blower(s) fail to activate during any oven cycle (especially Broil), do not use the oven. Call for service. Failure to do so may permanently damage the oven.

There are also vents below the oven door in the 'kick-plate' area. Do not block this area.

BROILER PAN

The range is supplied with a porcelain enamel 2-piece broiler pan with slotted cover. The slotted cover allows drippings to flow into the base of the pan, away from the intense heat of the broiler. This will reduce smoke and the chance of a grease fire.

DO NOT use aluminum foil or thin, disposable aluminum pans when broiling. These can melt.

CARE & MAINTENANCE

SELF-CLEANING OVEN



BURN HAZARD - All parts of the range can get very hot during operation. The oven door glass and areas surrounding the door get very hot, especially during self-cleaning operations. Do not touch the appliance while in operation. Failure to observe these instructions may result in severe burns or injury. Do not allow children to use this appliance without adult supervision. Do not allow children to play in or around the appliance, even when not in use.

MANUAL CLEANING

Minor spills and splatters inside the oven may be cleaned by hand, instead of running a self-clean cycle. Try wiping up the spill with warm soapy water, or a mild cleanser such as Fantastik® or SoftScrub®. Rinse and dry thoroughly. If you choose to use a commercial oven cleaner, follow the instructions on the product label.

BEFORE RUNNING SELF-CLEAN

Heavy food debris should be removed before running the self-clean cycle. Wipe up any puddles of grease or debris. Do not scrape the oven surface or door glass with sharp objects, as this may damage the surfaces, or could leave scratches which would shatter the glass. Remove all oven racks, ladder racks, broiler pans, utensils, temperature probes, etc. from the oven before self-clean.

Do not pour cold water onto hot surfaces inside the oven. The steam could cause serious burns. The sudden temperature change could also distort the metal surfaces inside the oven resulting in cracks in the porcelain.

The self-cleaning cycle uses a very high temperature of 825°F [440°C] to incinerate any food debris inside the oven cavity. This may produce a little smoke and some odor. This is normal and is typical for the self-clean cycle, especially if heavily soiled. Turn on your vent hood while running self-clean. If the smell is strong, remove persons and animals from the kitchen during this period. Open any windows to further vent the odor from the room.

CARE & MAINTENANCE (CONTINUED)

EN

OVEN LATCH

The self-clean cycle will engage an automatic door latch to prevent the user from opening the oven door and being exposed to the high heat. When you see the lock icon displayed, check the door to be sure it is locked. If it does not lock, cancel the self-clean cycle and contact Hestan Customer Service.



SELF-CLEAN OPERATION

See instructions on pg. 53 of this manual for operation instructions, and for cleaning times.

AFTER SELF-CLEAN

After the cycle is complete and the oven has completely cooled down, all that remains is ash, which can be wiped away with a damp paper towel or cloth. Return the ladder racks and oven racks to their original locations.

Do not rub, disturb or damage the cloth-braided door gasket. If the gasket is damaged, it will need to be replaced. Use only Hestan genuine replacement parts.

While the self-clean cycle is running, the rangetop burners and griddle (if equipped) may be used.

After the self-clean cycle has completed and the door has un-latched, all other oven functions are available immediately.

OVEN EXTERIOR / GLASS

Do not allow food stains or salt to remain in contact with stainless steel surfaces too long. The stainless steel exterior of the oven may be cleaned with warm soapy water, or any number of commercial stainless steel cleaners. Check to make sure the cleaners do not contain chlorine or chlorine compounds as these are corrosive to stainless steel. Rinse thoroughly.

SUGGESTED CLEANERS:

Hot water & mild detergent

Fantastik®

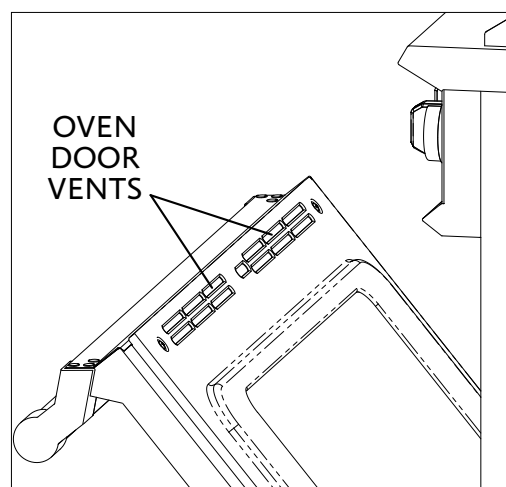
These cleaners may also be effective in areas with heat discoloration. ALWAYS clean stainless steel in the direction of the grain with light pressure.

If your Hestan appliance has colored panels, use warm soapy water ONLY. Rinse and dry thoroughly.

Be careful when cleaning near the oven door vents at the top of the oven glass. Water or cleaners could get inside and leave spots or streaks on the inside of the glass.

Do not rub, disturb or damage the cloth-braided door gasket. If the gasket is damaged, it will need to be replaced. Use only Hestan genuine replacement parts.

Wait until the appliance is completely cool before using any aerosol-type cleaners. Many of these cleaners use flammable propellants which could ignite in the presence of heat.



CARE & MAINTENANCE (CONTINUED)

LADDER RACKS / OVEN RACKS

The oven racks and the left & right ladder racks can be removed from the oven for cleaning. DO NOT clean these items in a self-cleaning oven.

The racks may be cleaned with warm soapy water, or any number of commercial stainless steel cleaners. Check to make sure the cleaners do not contain chlorine or chlorine compounds as these are corrosive to stainless steel. Rinse thoroughly. If the racks do not slide easily after cleaning, apply a small amount of food-safe or cooking oil to the slide rails.

SUGGESTED CLEANERS:

- Hot water & mild detergent
- Vinegar & water
- Fantastik®
- Bon-Ami®
- Kleen King®
- SoftScrub®

MEAT PROBE

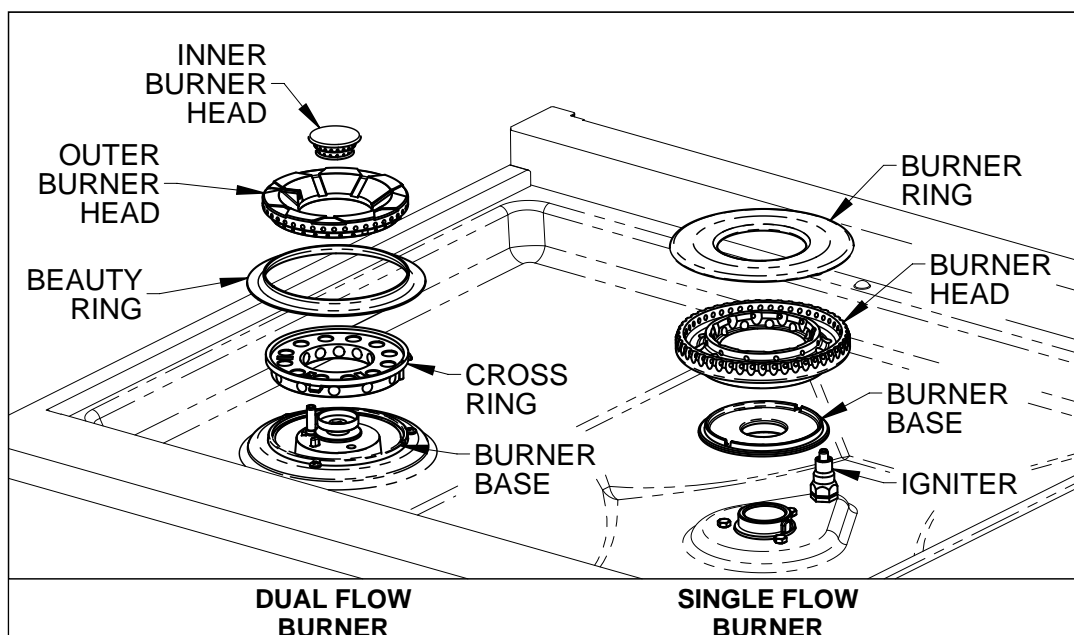
DO NOT wash the meat probe in the dishwasher. Wash all parts of the probe by hand using warm soapy water. Rinse and dry thoroughly.

SEALED BURNERS

▲WARNING

BURN HAZARD - To prevent burns, do not touch the burner heads or cooking grates when hot. Allow to cool completely.

The burners can be disassembled for cleaning. Use only a small toothbrush to clean the burner ports and igniter. DO NOT insert sharp objects or scratch the burner ports. After cleaning, ensure the sealed burner heads are properly installed and seated on the burner base as shown below. There are notches on the burner base and cross ring to help with alignment. The outer burner head features a long slot on the top of the head which aligns with the spark igniter. Assembly of the single-flow burner head is similar.



CARE & MAINTENANCE (CONTINUED)

SUGGESTED CLEANERS:

BRASS BURNER / HEADS

Hot water & mild detergent

Bon-Ami®

Kleen King®

CERAMIC IGNITER

Hot water & mild detergent

Fantastik®

CAST IRON COOKING GRATES WITH PORCELAIN ENAMEL

Hot water & mild detergent

Bon-Ami®

Kleen King®

SoftScrub®

Use care when handling the grates. They are heavy and can crack if dropped on the floor or hard surface. DO NOT clean the grates in a self-cleaning oven. Do not allow food stains or acidic food spills to remain on the grate surfaces too long. These stains can degrade the enamel. For stubborn stains, use light pressure with an abrasive cleaner. Rinse thoroughly and dry immediately.

GRIDDLE PLATE & GREASE TRAY (IF EQUIPPED)

WARNING

BURN HAZARD - To prevent burns, do not touch the griddle plate or grease tray when hot. Allow to cool completely.

NEVER flood a hot griddle plate with cold water. The steam could cause serious burns. The sudden temperature change could also distort the metal surfaces resulting in permanent warpage of the plate. DO NOT clean the griddle plate in a self-cleaning oven.

The griddle plate can be removed for cleaning by hand using warm soapy water. For more difficult residues, you can rub coarse salt on the plate, and rinse thoroughly with clean water. The grease tray has a non-stick coating which may be cleaned by hand using warm soapy water, or it may be cleaned in the dishwasher. Do not use sharp objects or scrapers, as this may gouge the surfaces.

EXTERIOR SURFACES

Do not allow food stains or salt to remain in contact with stainless steel surfaces too long. All stainless steel exterior surfaces may be cleaned with warm soapy water, or any number of commercial stainless steel cleaners. Check to make sure the cleaners do not contain chlorine or chlorine compounds as these are corrosive to stainless steel. Rinse thoroughly.

SUGGESTED CLEANERS:

Hot water & mild detergent

Fantastik®

ALWAYS clean stainless steel in the direction of the grain with light pressure.

If your Hestan appliance has colored panels, use warm soapy water ONLY. Rinse and dry thoroughly.

Wait until the appliance is completely cool before using any aerosol-type cleaners. Many of these cleaners use flammable propellants which could ignite in the presence of heat.

CARE & MAINTENANCE (CONTINUED)

REPLACING THE OVEN LIGHT BULB

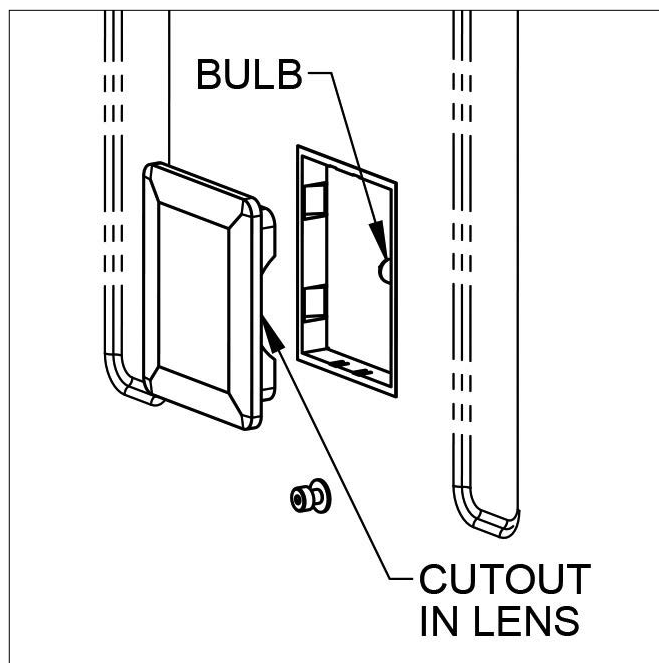
▲WARNING

ELECTRICAL SHOCK HAZARD - Make sure the power has been shut off to the range. The light socket is energized when the door is open. Failure to shut off the power when replacing a light bulb could result in electric shock or burns.

Make sure the glass lens is cool to the touch. Use care when handling the lens, it is fragile and can break if dropped.

Use only 20 watt, 12 Volt, halogen "Bi-Pin" bulbs suitable for appliance oven use. This type of bulb may be available at hardware stores & home centers, or specialty lighting stores. Call Hestan Customer Care for more information.

1. MAKE SURE POWER IS OFF! Open the oven and remove the oven racks and ladder racks if they are in the way.
2. Place a thick towel or cloth on the oven floor below the lamp to catch the glass lens should it fall.
3. Use a small flat-blade screwdriver to carefully pry off the glass lens and set aside. Reach into the lamp housing and pull out the old light bulb as shown in the image below.
4. Before installation, it is very important to clean the new bulb carefully with a clean, soft cloth, or tissue paper. Grease, fingerprints, or oils in your skin can leave a residue on the glass surface of the bulb which will create a hot-spot. The bulb will eventually crack at this hot-spot.
5. While still using a cloth or tissue paper, insert the new bulb in the lamp housing. Push the bulb fully into the socket.
6. Re-install the glass lens taking note of the cutaway in the glass which aligns with the bulb socket.
7. Restore the power and check if the new bulb is working. Re-install any racks you removed earlier.



TROUBLESHOOTING GUIDE

EN

SYMPTOM	POSSIBLE CAUSE	SOLUTION
Range does not operate (no display, knob lights, interior lights, etc.).	Power cord not plugged in, or no power to receptacle, or breaker tripped.	Check breaker. Call for service for other issues.
Power on but no response from display.	Control board needs a reset.	Turn off circuit breaker for 5 seconds to reset.
Burner will not light.	Gas supply not on / shutoff valve closed. Power cord not plugged in, or no power to receptacle, or breaker tripped. Burner ports near igniter, or igniter itself is obstructed or dirty. Burner head not installed correctly on base. Defective or clogged burner valve. Incorrect orifice or clogged orifice. Igniter defective (not sparking). Low gas pressure to unit. Defective regulator or regulator installed improperly.	Check shutoff valve. Check breaker. Call for service for other issues. Clean burner ports / igniter. Check burner head installation. Call for service.
Burner will not stay lit.	Burner ports obstructed or dirty. Vent plugged on regulator or regulator installed improperly. Low gas pressure.	Clean burner ports / igniter. Call for service.
Burner not working well / lazy or yellow flame.	Burner ports are obstructed or dirty. Poor combustion, air-fuel mixture not adjusted properly. Gas pressure incorrect / incorrect regulator. Orifice sized incorrectly for gas type.	Clean burner ports / igniter. Call for service.
Gas Odor.	Burner went out or did not light. Burner head not installed correctly on base. Burner ports obstructed or dirty. Loose or broken gas line. Ruptured pressure regulator. Poor combustion, air-fuel mixture not adjusted properly.	Relight burner. Check burner head installation. Clean burner ports / igniter. Turn shutoff valve to off position and call for service.
Oven Light not working.	Power cord not plugged in, or no power to receptacle, or breaker tripped. Bulb is burned out.	Check breaker. Call for service for other issues. Replace bulb.
Oven door will not open.	Oven door is latched during self-cleaning mode.	Once oven has reached a safe temperature, door will un-latch. If door will not un-latch, call for service.
Heat escaping from top of oven door.	Oven door not sealing correctly.	Check/clean oven door gasket. Replace if worn.
Fan noise / hot air coming from appliance, even when off.	Oven cooling down.	This is normal. If you DO NOT hear the fan running during or after using the oven, call for service.
ERR04, ERR05, ERR08 or ERR20 code displayed.	Non-critical electronic malfunction.	Attempt a reset at the breaker. If error code persists, oven can still be operated without affected feature. Call for service at earliest opportunity.

TROUBLESHOOTING GUIDE *(CONTINUED)*

SYMPTOM	POSSIBLE CAUSE	SOLUTION
All other error codes displayed.	Critical electronic malfunction.	Attempt a reset at the breaker. If error code persists, do not use oven; call for service.
Oven Mode and/or Oven Temperature backlight on or blinking	Problem with controller or temperature sensing	Turn both oven controls OFF. If problem persists, call for service. Rangetop can still be used.
SMART BURNER ONLY		
ER01 - Pan temperature rise not detected.	Pan not properly positioned on burner or pan was removed.	Reposition pan.
ER02 - Bluetooth connection lost.	Dead or low battery in Cue pan. Fault in pan.	Replace battery. Replace pan.
ER03 - Low battery	Low battery in Cue pan.	Replace battery.
ER04 - Power loss during cooking cycle.	Main power to appliance was lost.	Restart your cooking cycle.
ER05 - Ignition error.	Burner could not be ignited after several re-ignition attempts. Cooking cycle terminated. Faulty igniter.	Clean burner ports / igniter. Replace faulty igniter.
ER06 - Contact service.	Faults not described elsewhere in this table will result in this error code, and any cooking cycles will be terminated.	Call for service.
ER07 - Pan temperature fault.	Pan reports a fault during cooking cycle.	Replace battery. Replace pan.
ER08 - Failed to connect to WiFi.	Wrong provisioning information was entered. Your WiFi connection / network is disconnected.	Redo the provisioning. Check your WiFi connection / network. Redo WiFi setup.
ER09 - Failed to connect to update server.	Your WiFi connection / network is disconnected. Wrong server address was entered. Update server is not available.	Check your WiFi connection / network. Redo WiFi setup. Check / Redo server address. Attempt at a later time.

COMPLIANCE INFORMATION

FEDERAL COMMUNICATIONS COMMISSION (FCC) STATEMENT

This equipment has been tested and found to comply with the limits for a consumer ISM equipment, pursuant to Part 15 of FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet or a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

This equipment has been tested and found to comply with Parts 15 and 18 of the FCC rules.

Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with a minimum distance of 8" [20cm] between the radiator and your body.

The transmitter must not be co-located or operating in conjunction with another antenna or transmitters. End users must follow the specific operating instructions for satisfying RF exposure compliance. To maintain compliance with FCC RF exposure compliance requirements, please follow operation instructions as documented in the manual.

⚠ WARNING

Changes / modifications not approved by the Hestan Smart Cooking Inc. could void the user's authority to operate the equipment.

COMPLIANCE INFORMATION:

Model number: KRDS Dual-Fuel Smart Range

FCC ID: 2AC7Z-ESPWROOM32D

ETL Listing: 5001516

US: Conforms to UL STD. 858

Canada: Certified to CSA STD. C22.2 No.61

California Proposition 65 (applicable to California residents only):



WARNING: This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm.

For more information, go to www.P65Warnings.ca.gov.