

Electric Radiant Ranges

Thank You! ... for your purchase of a Café brand appliance.

Register Your Appliance: Register your new appliance online at your convenience!

cafeappliances.ca/register

Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the pre-printed registration card included in the packing material.


For a full manual in English and Spanish visit
Para un manual completo en inglés y español

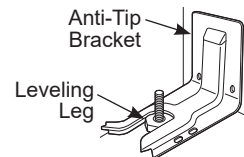
cafeappliances.ca/literature

IMPORTANT SAFETY INFORMATION

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

ANTI-TIP DEVICE

	<h2>⚠ WARNING</h2> <p>Tip-Over Hazard</p> <ul style="list-style-type: none"> • A child or adult can tip the range and be killed. • Install the anti-tip bracket to the wall or floor. • Engage the range to the anti-tip bracket by sliding the range back such that the foot is engaged. • Re-engage the anti-tip bracket if the range is moved. • Failure to do so can result in death or serious burns to children or adults.



To reduce the risk of tipping the range, the range must be secured by a properly installed anti-tip bracket. See installation instructions

shipped with the bracket for complete details before attempting to install.

To check if the bracket is installed and engaged properly, look underneath the range to see that the rear leveling leg is

engaged in the bracket. On some models, the storage drawer or kick panel can be removed for easy inspection. If visual inspection is not possible, slide the range forward, confirm the anti-tip bracket is securely attached to the floor or wall, and slide the range back so the rear leveling leg is under the anti-tip bracket.

If your range is removed for cleaning, servicing or any reason, be sure the anti-tip device is reengaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and can result in death or serious burns to children or adults.

Never completely remove the leveling legs or the range will not be secured to the anti-tip device properly.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

⚠ WARNING GENERAL SAFETY INSTRUCTIONS

- Use this appliance only for its intended purpose as described in this Owner's Manual.
 - **FIRE HAZARD:** Never leave the range unattended with the cooktop ON above a Lo setting. Keep flammable items away from the cooktop. Turn off all controls when done cooking. Failure to follow these instructions can result in fire, serious injury or death.
 - Be sure your appliance is properly installed and grounded by a qualified installer in accordance with the provided installation instructions.
 - Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual. All other servicing should be transferred to a qualified technician.
 - Before performing any service, unplug the range or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
 - Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to climb, sit or stand on any part of the appliance.
- ⚠ CAUTION** Do not store items of interest to children above a range or on the backguard of a range—children climbing on the range to reach items could be seriously injured.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units or heating elements. Do not use a towel or other bulky cloth in place of pot holders.
 - Never use your appliance for warming or heating the room.
 - Do not touch the surface units, the heating elements or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact the surface units, areas nearby the surface units or any interior area of the oven; allow sufficient time for cooling first. Other surfaces of the appliance may become hot enough to cause burns. Potentially hot surfaces include the cooktop, areas facing the cooktop, oven vent opening, surfaces near the opening and crevices around the oven door.
 - Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
 - Do not use any type of foil or liner to cover the oven bottom or anywhere in the oven, except as described in this manual. Oven liners can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.
 - Do not touch with foil or meat probe live exposed elements on your range
 - Avoid scratching or impacting glass doors, cook tops or control panels. Doing so may lead to glass breakage. Do not cook on a product with broken glass. Shock, fire or cuts may occur.
 - Cook food thoroughly to help protect against foodborne illness. Minimum safe food temperature recommendations can be found at IsItDoneYet.gov and fsis.usda.gov. Use a food thermometer to take food temperatures and check several locations.

⚠ WARNING KEEP FLAMMABLE MATERIALS AWAY FROM THE OVEN

Failure to do so may result in fire or personal injury.

- Do not store or use flammable materials in an oven or near the cooktop, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- Never wear loose-fitting or hanging garments while using the appliance. These garments may ignite if they contact hot surfaces causing severe burns.
- Do not let cooking grease or other flammable materials accumulate in or near the range. Grease in the oven or on the cooktop may ignite.
- Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter.

⚠ WARNING IN THE EVENT OF A FIRE, TAKE THE FOLLOWING STEPS TO PREVENT INJURY AND FIRE SPREADING

- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.
- If there is a fire in the oven during baking, smother the fire by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

▲ WARNING COOKTOP SAFETY INSTRUCTIONS

- Never leave the surface units unattended with the cooktop ON above a Lo setting. Boilovers cause smoking and greasy spillovers that may catch on fire.
- Always be present at the range when cooking with oil or grease. Surface cooking is an "attended" activity.
- Never leave oil unattended while frying. If allowed to heat beyond its smoking point, oil may ignite resulting in fire that may spread to surrounding cabinets. Use a deep fat thermometer whenever possible to monitor oil temperature.
- To avoid oil spillover and fire, use a minimum amount of oil when shallow pan-frying and avoid cooking frozen foods with excessive amounts of ice.
- Use proper pan size—select cookware having flat bottoms large enough to cover the surface heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.
- Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service; others may break because of the sudden change in temperature.
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
- When preparing flaming foods under a hood, turn the fan on.
- If power is lost to an electric cooktop while a surface unit is ON, the surface unit will turn back on as soon as power is restored. In the event of power loss, failure to turn all surface unit knobs to the OFF position may result in ignition of items on or near the cooktop, leading to serious injury or death.

▲ WARNING RADIANT COOKTOP SAFETY INSTRUCTIONS

- Use care when touching the cooktop. The glass surface of the cooktop will retain heat after the controls have been turned off.
- Do not cook on a broken cooktop. If glass cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Avoid scratching the glass cooktop. The cooktop can be scratched with items such as knives, sharp instruments, rings or other jewelry, and rivets on clothing.
- Do not place or store items that can melt or catch fire on the glass cooktop, even when it is not being used. If the cooktop is inadvertently turned on, they may ignite.
- Heat from the cooktop or oven vent after it is turned off may cause them to ignite also.
- Use CERAMA BRYTE® ceramic Cooktop Cleaner and CERAMA BRYTE® Cleaning Pad to clean the cooktop. Wait until the cooktop cools and the indicator light goes out before cleaning. A wet sponge or cloth on a hot surface can cause steam burns. Some cleaners can produce noxious fumes if applied to a hot surface. **NOTE:** Sugar spills are an exception. They should be scraped off while still hot using an oven mitt and a scraper. See the Cleaning the glass cooktop section for detailed instructions.
- Read and follow all instructions and warnings on the cleaning cream label.

▲ WARNING OVEN SAFETY INSTRUCTIONS

- Stand away from the range when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- Do not use the oven if a heating element develops a glowing spot during use or shows other signs of damage. A glowing spot indicates the heating element may fail and present a potential burn, fire, or shock hazard. Turn the oven off immediately and have the heating element replaced by a qualified service technician.
- Keep the oven vent unobstructed.
- Keep the oven free from grease buildup. Grease in the oven may ignite.
- Place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let pot holder contact hot heating element in oven.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Pull the oven rack to the stop-lock position when loading and unloading food from the oven. This helps prevent burns from touching hot surfaces of the door and oven walls.
- Do not leave items such as paper, cooking utensils or food in the oven when not in use. Items stored in an oven can ignite.
- Never place cooking utensils, pizza or baking stones, or any type of foil or liner on the oven floor. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

Using Your New Appliance

NOTE: Remove all protective packing before operating the oven.

The full owner's manual for your product includes additional information and cooking guides. Access the manual by searching for your appliance model number at cafeappliances.ca/literature.

Using the Cooktop

CAUTION **FIRE HAZARD:** Never leave the range unattended with the cooktop ON above a Lo setting. Keep flammable items away from the cooktop. Turn off all controls when done cooking. Failure to follow these instructions can result in fire, serious injury or death.

Push the knob in and turn in either direction to the setting you want. A surface ON indicator light will glow when any surface unit is on.

Radiant Glass Cooktop

The surface unit will cycle on and off to maintain your selected control setting. This is normal.

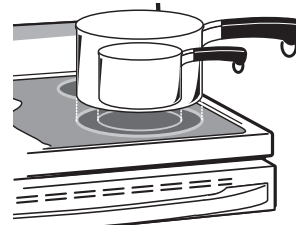
For glass cooktop surfaces:

A **HOT COOKTOP** indicator light will:

- come on when the unit is hot to the touch.
- stay on even after the unit is turned off.
- stay on until the unit is cooled to approximately 150°F.

Dual Surface Units and Control

The surface unit may have multiple cooking sizes to select from so you can match the size of the unit to the size of the cookware you are using.



READ AND SAVE THESE INSTRUCTIONS

Using the Cooktop (Cont.)

Radiant Glass Cooktop

The radiant cooktop features heating units beneath a smooth glass surface.

NOTE: A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.

NOTE: On models with light-colored glass cooktops, it is normal for the cooking zones to change color when hot or cooling down. This is temporary and will disappear as the glass cools to room temperature.

The surface unit will cycle on and off to maintain your selected control setting.

It is safe to place hot cookware on the glass surface even when the cooktop is cool.

Even after the surface units are turned off, the glass cooktop retains enough heat to continue cooking. To avoid overcooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the surface unit until it has cooled completely.

- Water stains (mineral deposits) are removable using the cleaning cream or full-strength white vinegar.
- Use of window cleaner may leave an iridescent film on the cooktop. The cleaning cream will remove this film.
- Don't store heavy items above the cooktop. If they drop onto the cooktop, they can cause damage.
- Do not use the surface as a cutting board.

Cookware for Radiant Glass Cooktops

For recommended cookware to use on a radiant glass cooktop please see full Owner's Manual at cafeappliances.ca/literature.

Use CHEF CONNECT

For complete information about the CHEF CONNECT™ feature, see the full owner's manual at cafeappliances.ca/literature.

CHEF CONNECT™ is a Bluetooth® pairing feature for use with other compatible CHEF CONNECT™ enabled products like an over-the-range microwave oven or range hood. To pair those products to the range, press

the **Settings** pad to select Bluetooth® and follow the corresponding instructions included with the mating CHEF CONNECT™ enabled product.

Using the Warming Zone and Warming Drawer

▲ WARNING **FOOD POISON HAZARD:** Bacteria may grow in food at temperatures below 140°F.

- Always start with hot food. Do not use warm setting to heat cold food.
- Do not use warm setting for more than 2 hours.
- Failure to follow these instructions may result in foodborne illness.

The warming zone is located at the back center of the cooktop.

Turn the control knob to the **On** position.

NOTE: The surface warmer will NOT glow red like the cooking elements.

A surface on indicator light will illuminate when any surface unit is turned on.

For more details regarding the warming zone and warming drawer, please see full owner's manual at cafeappliances.ca/literature.

Cleaning the Glass Cooktop

Burned-On Residue

- Allow the cooktop to cool.
- After scraping with the razor scraper, spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area. Use the CERAMA BRYTE® Cleaning Pad to remove any remaining residue.

Damage from Sugary Spills and Melted Plastic

- Sugary spillovers (such as jellies, fudge, candy, syrups) or melted plastics can cause pitting of the surface of your cooktop unless the spill is removed while still hot.
- Wearing an oven mitt:
 - a. Use a single-edge razor blade scraper (CERAMA BRYTE® Ceramic Cooktop Scraper) to move the spill to a cool area on the cooktop.
 - b. Remove the spill with paper towels.

Oven Controls

For complete information about the oven controls, see the full owner's manual at cafeappliances.com/literature.

Start/Enter: Must be pressed to start any cooking, cleaning, or timed function.

Clock: Sets the oven clock time. Press the **Settings** pad and select **clock**. Follow the instructions to set the clock.

Cook Time: Counts down cooking time and turns off the oven when the cooking time is complete. Select the desired cooking mode. Use the number pads to program a baking temperature. Press the **Options** pad and select **Cook Time**. Use the number pad to program cook time in hours and minutes, then press **Start/Enter**. Cook Time is not available with all modes.

Timer: Works as a countdown timer. Press the **Timer** pad and use the number pads to program the time in hours and minutes. Press the **Start/Enter** pad. The oven will continue to operate when the timer countdown is complete. To turn the timer off, press the **Timer** pad.

Delay Time: Delays when the oven will turn on. Use this to set a time when you want the oven to start. Press the desired cooking mode pad. Use the number pads to program a baking temperature. Press the **Options** pad and select **Delay Time**. Use the number pads to program the time of day for the oven to turn on, then press **Start/Enter**. Delay Time is not available with all modes.

Special Features

For other special features such as Sabbath mode, please see full owner's manual at cafeappliances.ca/literature.

There are several different special features on your range.

Adjust the Oven Temperature

This feature allows the oven baking temperature to be adjusted up to 35°F hotter or down to 35°F cooler. Use this feature if you believe your oven temperature is too hot or too cold and wish to change it. This adjustment affects

every cooking mode except broil. Press **Setting** pad and select **Oven Adjustment**. Use the number pad to select more or less heat. Once the adjustment is set, press **Save**.

Cooking Modes and Recommendations

Follow these general recommendations for better results. The modes listed below are not available in all ovens. For a complete list of modes and a cooking guide with recommended rack positions, see the full owner's manual at cafeappliances.ca/literature.

NOTE: Remove unused racks when using the oven for faster preheat, improved efficiency and optimal performance.

Bake: Use this mode for general baking on a single rack. Place food in approximately the center of the oven.

Convection Bake: Use this mode for baking on multiple racks. Your oven is equipped with Auto Recipe Conversion, so it is not necessary to adjust the temperature when using this mode.

Convection Roast: Use this mode for roasting meats or vegetables. Auto Recipe Conversion is not applied in this mode.

Broil: Use this mode for searing foods. Always broil with the door closed. For better searing or browning, place food closer to the broil heater.

Oven Probe: Use the probe to bake foods to a precise temperature. For details on proper use see the full owner's manual.

Additional Modes: Your oven may have additional specialized cooking modes. Press **Options** to explore and see full owner's manual for details.

Dynamic bake: Your oven has the fastest cooking modes: Dynamic Bake and Fast Convection Bake. By selecting the temperature the oven will start cooking faster, saving 5 to 30 percent of the total time after preheating. See the cooking modes section in the Owner's Manual for more information.

⚠ CAUTION Constantly check the oven to avoid overcooking or fire.

Aluminum Foil And Oven Liners

Foil may be used to catch spills by placing a sheet on a lower rack, several inches below the food. Do not use more foil than necessary and never entirely cover an oven rack with aluminum foil. Keep foil at least 1-1/2" from oven walls to prevent poor heat circulation. Never put foil on the oven bottom/floor or lower drawer. Foil can melt and permanently damage the drawer bottom.

Cleaning the Oven

Our Stainless steel cavity has a TEON® coating in order to preserve the initial appearance throughout its useful life, reducing yellowing to the maximum.

Cleaning

It is important to follow the cleaning steps indicated below for the TEON® coating cavity.

1. Check that the cavity is not hot
2. Add water and degreaser detergent that DO NOT CONTAIN CAUSTIC SODA (sodium hydroxide).

3. Use sponge or non-abrasive fiber to remove food residues adhered to the cavity, always in the direction of brushing stainless steel. DO NOT use green or metallic fibers.
4. For spots difficult to remove add hot water and let it soak for 5 minutes, then repeat the process.
5. Remove excess soapy water with a clean cloth.

Adhered waste

1. Let the stove cool.
2. Place warm soapy water in sponge or non-abrasive fiber on the residue you want to remove.
3. Remove excess soapy water with a clean cloth.

Steam Clean Mode

The Steam Clean feature is for cleaning light soils. To use the Steam Clean feature, wipe grease and soils from the oven. Pour one cup of water into the bottom of the oven. Close the door. Press **Steam Clean** then press Start. The

oven door will lock. You cannot open the door during the 30 minute steam clean. When the cycle completes, soak up remaining water and wipe the oven walls and door.

Cavity Storage

It is not recommended to store any type of kitchen utensils or objects inside the oven for storage, due to the possible damage that the objects can cause to its surface.

Accessories

Looking For Something More?

Café offers a variety of accessories to improve your cooking and maintenance experiences!

To place an order visit us online at: cafeappliances.ca/parts (Canada)

Troubleshooting

For additional troubleshooting tips, see the full owner's manual at cafeappliances.ca/literature.

Problem	Possible Cause	What To Do
Surface units do not work properly	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Cooktop controls improperly set.	Check to see the correct control is set for the surface unit you are using.
My new oven doesn't cook like my old one. Is something wrong with the temperature settings?	Your new oven has a different cooking system from your old oven and therefore may cook differently than your old oven.	For the first few uses, follow your recipe times and temperatures carefully. If you still think your new oven is too hot or too cold, you can adjust the temperature yourself to meet your specific cooking preference. NOTE: This adjustment affects Bake temperatures; it will not affect Broil or Clean.
Oven temperature too hot or too cold	Oven temperature needs adjustment.	See the Special Features section.
Oven light does not work	Light bulb is loose or defective.	Tighten or replace bulb.
	Pad operating light is broken.	Call for service.
Excessive smoking during clean cycle	Excessive soil or grease.	Press the Cancel/Off pad. Open the windows to rid the room of smoke. Wait until the LOCKED light goes off. Wipe up the excess soil and reset the clean cycle.
Oven door will not open after a clean cycle	Oven too hot.	Allow the oven to cool below locking temperature.

Café Electric Range Limited Warranty

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All warranty service is provided by our Factory Service Centers, or an authorized service technician. To schedule service online, visit us at cafeappliances.ca/service. Please have your serial number and your model number available when scheduling service.

Servicing your appliance may require the use of the onboard data port for diagnostics. This gives a Café factory service technician the ability to quickly diagnose any issues with your appliance and helps Café improve its products by providing Café with information on your appliance. If you do not want your appliance data to be sent to Café, please advise your technician not to submit the data to Café at the time of service.

For the period of	Café will replace
One year From the date of the original purchase	Any part of the range which fails due to a defect in materials or workmanship. During this limited one-year warranty , Café will provide, free of charge , all labor and related service costs to replace the defective part.

What Café will not cover:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance.
- Failure of the product if it is abused, misused, modified or used for other than the intended purpose or used commercially.
- Damage to the glass cooktop caused by use of cleaners other than the recommended cleaning creams and pads.
- Damage to the glass cooktop caused by hardened spills of sugary materials or melted plastic that are not cleaned according to the directions in the Owner's Manual.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods or acts of God.
- Damage to finish, such as surface rust, tarnish, or small blemishes not reported within 48 hours of delivery.
- Incidental or consequential damage caused by possible defects with this appliance.
- Damage caused after delivery.
- Product not accessible to provide required service.
- Service to repair or replace light bulbs, except for LED lamps.

EXCLUSION OF IMPLIED WARRANTIES

Your sole and exclusive remedy is product repair as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

This limited warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within Canada. If the product is located in an area where service by a Café Authorized Servicer is not available, you may be responsible for a trip charge or you may be required to bring the product to an Authorized Café Service location for service.

Some provinces do not allow the exclusion or limitation of incidental or consequential damages. This limited warranty gives you specific legal rights, and you may also have other rights which vary from province to province. To know what your legal rights are, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: MC Commercial Inc. Suite 300, 5420 North Service Road, Burlington, Ontario, L7R 5B6.

Extended Warranties: Purchase a Café extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it online anytime at cafeappliances.ca/extended-warranty

Café Service will still be there after your warranty expires.

Staple your receipt here. Proof of the original purchase date is needed to obtain service under the warranty.