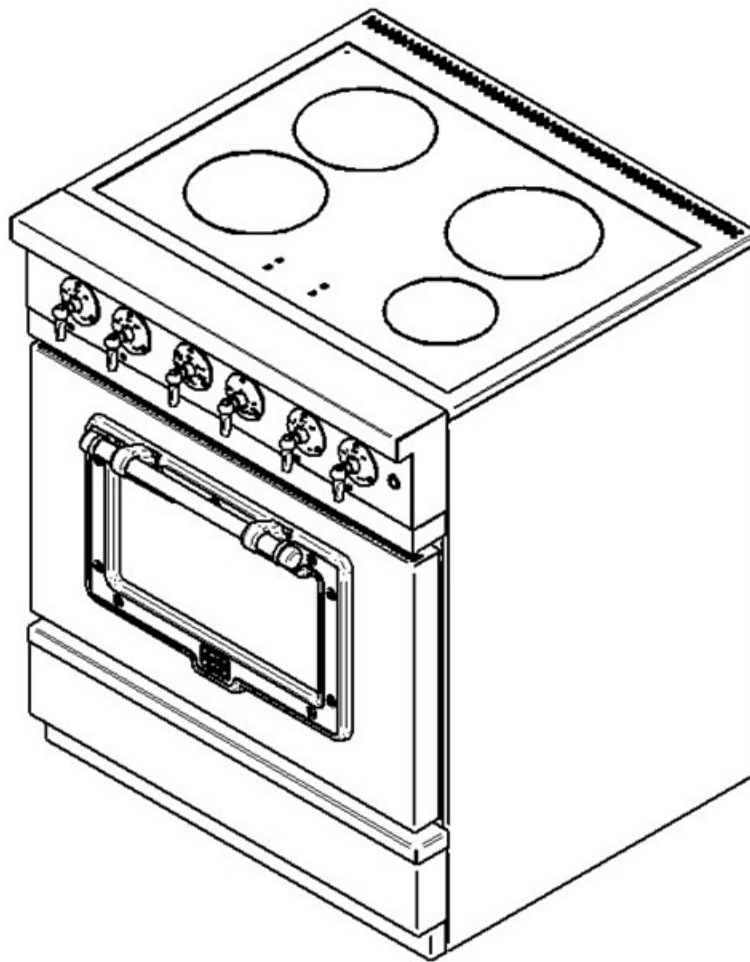




INSTALLATION AND USER MANUAL

30" Classic Induction Range



Model: BCCI30

Welcome!

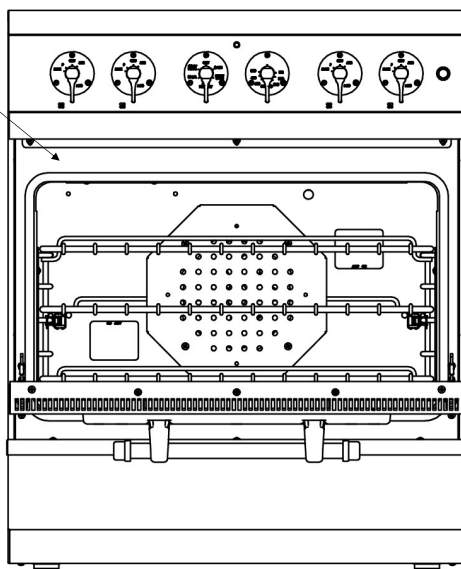
...to the exciting world of Big Chill! Please take a few moments to fill in the information below, for your future reference, in the event you require parts or service.

Model Number _____

Serial Number _____

Date of Purchase _____

Location of serial plate



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Safety Information

Your safety and the safety of others are very important. Please read and comply with the following safety messages to ensure your cooking product is installed and operated as safely as possible. Take note of the following types of highlighted information throughout this manual:

DANGER

Will cause serious injury or death if instructions are not followed.

WARNING

Can cause serious injury or death if instructions are not followed.

CAUTION

Can cause minor injury or product damage if instructions are not followed.

IMPORTANT: Highlights information that is especially important.

WARNING

- A child or adult can tip the range and be killed.
- Install the anti-tip device to the structure as shown in Step 4.
- Re-engage the anti-tip device if the range is moved.
- See installation instructions for details.
- Failure to do so can result in death or serious burns to children or adults.
- Verify that the anti-tip device is engaged by slowly attempting to tilt the range forward. If you encounter immediate resistance, the anti-tip device is engaged.

IMPORTANT: Save these instructions for the local electrical inspector's use.

- If your product is damaged upon receipt, contact your dealer or builder immediately. Do not install or use a damaged appliance.
- Keep these operating instructions in a safe place and pass them on to any future user.

Information sur la sécurité

Votre sécurité et celle des autres sont très importantes. Veuillez lire et respecter les messages de sécurité suivants pour assurer-vous que votre produit de cuisson est installé et utilisé en toute sécurité que possible. Prenez note des types d'informations mis en surbrillance suivants tout au long de ce manuel:

DANGER

Causera des blessures graves ou la mort si les instructions ne sont pas suivies.

AVERTISSEMENT

Peut causer des blessures graves ou la mort si les instructions ne sont pas suivies.

MISE EN GARDE

Peut causer des blessures mineures ou des dommages au produit si les instructions ne sont pas suivies.

IMPORTANT : met en évidence les informations particulièrement importantes.

AVERTISSEMENT

- Un enfant ou un adulte peut faire basculer la cuisinière et être tué.
- Installez le dispositif anti-basculement sur la structure comme indiqué à l'étape 4.
- Réenclenchez le dispositif anti-basculement si la cuisinière est déplacée.
- Voir les instructions d'installation pour plus de détails.
- Le non-respect de cette consigne peut entraîner la mort ou des brûlures graves chez les enfants ou les adultes.
- Vérifiez que le dispositif anti-basculement est engagé en essayant lentement d'incliner la cuisinière vers l'avant. Si vous rencontrez une résistance immédiate, le dispositif anti-basculer est activé.

IMPORTANT : Conservez ces instructions pour l'usage de l'inspecteur électrique local.

IMPORTANT INSTRUCTIONS

To reduce the risk of fire, electric shock, serious injury, or death when using your appliance, follow basic safety precautions, including the following:

- Read all instructions.
- This product must be properly installed and grounded by a qualified electrician. The installer must show the customer the location of the circuit breaker panel or fuse box so that they know where and how to turn off electric power to the product.
- Never use the appliance for warming or heating the room.
- Do Not Leave Children Alone—Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Wear Proper Apparel— Loose-fitting or hanging garments should never be worn while using the appliance.
- User Servicing—Do not repair or replace any part of the appliance yourself unless specifically recommended in the literature accompanying it. All other servicing should be referred to a qualified technician.
- Storage in or on Appliance—Flammable materials should not be stored in the oven or near surface units.
- Do not use water on grease fires. Smother fire or flames or use a dry chemical or foam-type fire extinguisher.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Use Proper Pan Size – This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never Leave Surface Units Unattended at High Heat Settings—Boilover causes smoking and greasy spillovers that may ignite.

IMPORTANT INSTRUCTIONS (continued)

- Protective Liners—Do not use aluminum foil to line oven bottom or wire racks. Installation of these liners may result in a risk of electric shock or fire.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward and does not extend over adjacent surface units.
- Use caution when opening the oven door. Let hot air or steam escape before removing or replacing food in the oven.
- Do not heat unopened food containers. Build up of pressure may cause the container to burst and result in injury.
- Do not obstruct any venting areas or slots.
- Oven racks are to be positioned when the oven is cool to prevent burns. If a rack must be moved while the oven is hot, do not let the potholder contact hot heating elements in the oven.
- Do Not Cook on Broken Cooktop - If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Clean Cook-Top with Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- Metallic objects such as knives, forks, spoons, and lids should not be placed on the cooktop surface, since they can get hot.
- Do not clean the oven door gaskets. The door gaskets are essential for a good seal of the oven. Care is to be taken during cleaning to prevent rubbing, damaging, or moving the gasket from its installed position.
- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
- When flaming foods under the hood, turn the fan on.

INSTRUCTIONS IMPORTANTES

Pour réduire les risques d'incendie, d'électrocution, de blessures graves ou de mort lors de l'utilisation de votre appareil, suivez les précautions de sécurité de base, notamment les suivantes :

- Lisez toutes les instructions.
- Ce produit doit être correctement installé et mis à la terre par un électricien qualifié. L'installateur doit montrer au client l'emplacement du panneau de disjoncteurs ou de la boîte à fusibles afin qu'il sache où et comment couper l'alimentation électrique du produit.
- N'utilisez jamais l'appareil pour chauffer la pièce.
- Ne laissez pas les enfants seuls—Les enfants ne doivent pas être laissés seuls ou sans surveillance dans la zone où l'appareil est utilisé. Ils ne doivent jamais être autorisés à s'asseoir ou à se tenir debout sur une quelconque partie de l'appareil.
- Portez des vêtements appropriés— Ne portez jamais de vêtements amples ou suspendus pendant l'utilisation de l'appareil.
- Entretien par l'utilisateur—Ne réparez ou ne remplacez aucune pièce de l'appareil vous-même, sauf si cela est spécifiquement recommandé dans la documentation qui l'accompagne. Toute autre réparation doit être confiée à un technicien qualifié.
- Entreposage dans ou sur l'appareil — Les matériaux inflammables ne doivent pas être entreposés dans le four ou près des éléments de surface.
- Ne pas utiliser d'eau sur les feux de graisse. Éteindre le feu ou les flammes ou utiliser un extincteur à poudre ou à mousse.
- N'utilisez que des maniques sèches. Des maniques humides ou mouillées sur des surfaces chaudes peuvent provoquer des brûlures dues à la vapeur. Ne laissez pas la manique toucher les éléments chauffants chauds. N'utilisez pas de serviette ou autre tissu volumineux.
- Utilisez la bonne taille de casserole – Cet appareil est équipé d'une ou plusieurs unités de surface de différentes tailles. Sélectionnez des ustensiles dont le fond plat est suffisamment grand pour recouvrir l'élément chauffant de l'unité de surface. L'utilisation d'ustensiles trop petits exposera une partie de l'élément chauffant à un contact direct et peut provoquer l'inflammation des vêtements. Une bonne relation entre l'ustensile et le brûleur améliorera également l'efficacité.
- Ne laissez jamais les unités de surface sans surveillance à des réglages de chaleur élevés - Le débordement provoque de la fumée et des déversements graisseux qui peuvent s'enflammer.

INSTRUCTIONS IMPORTANTES (suite)

- Revêtements protecteurs—N'utilisez pas de papier d'aluminium pour tapisser le fond du four ou les grilles métalliques. L'installation de ces revêtements peut entraîner un risque d'électrocution ou d'incendie.
- Les poignées des ustensiles doivent être tournées vers l'intérieur et ne pas s'étendre sur les unités de surface adjacentes - Pour réduire le risque de brûlures, d'inflammation de matériaux inflammables et de déversement dû à un contact involontaire avec l'ustensile, la poignée d'un ustensile doit être positionnée de manière à ce qu'elle soit tournée vers l'intérieur et ne s'étend pas sur les unités de surface adjacentes.
- Soyez prudent lorsque vous ouvrez la porte du four. Laissez l'air chaud ou la vapeur s'échapper avant de retirer ou de replacer les aliments dans le four.
- Ne chauffez pas les contenants alimentaires non ouverts. L'accumulation de pression peut faire éclater le récipient et entraîner des blessures.
- Ne pas obstruer les zones ou les fentes de ventilation.
- Les grilles du four doivent être positionnées lorsque le four est froid pour éviter les brûlures. Si une grille doit être déplacée alors que le four est chaud, ne laissez pas la manique entrer en contact avec les éléments chauffants chauds du four.
- Ne cuisinez pas sur une table de cuisson cassée - Si la table de cuisson se brise, les solutions de nettoyage et les déversements peuvent pénétrer dans la table de cuisson cassée et créer un risque de choc électrique. Contactez immédiatement un technicien qualifié.
- Nettoyez la table de cuisson avec prudence – Si une éponge ou un chiffon humide est utilisé pour essuyer les déversements sur une zone de cuisson chaude, veillez à éviter les brûlures de vapeur. Certains nettoyeurs peuvent produire des vapeurs nocives s'ils sont appliqués sur une surface chaude.
- Les objets métalliques tels que les couteaux, les fourchettes, les cuillères et les couvercles ne doivent pas être placés sur la surface de cuisson, car ils peuvent devenir chauds.
- Ne nettoyez pas les joints de la porte du four. Les joints de porte sont indispensables pour une bonne étanchéité du four. Des précautions doivent être prises lors du nettoyage pour éviter de frotter, d'endommager ou de déplacer le joint de sa position d'installation.
- Nettoyez fréquemment les hottes de ventilation – La graisse ne doit pas s'accumuler sur la hotte ou le filtre.
- Lorsque vous faites flamber des aliments sous la hotte, allumez le ventilateur.

Safety Information (continued)

CAUTION

- Do not store items of interest to children in cabinets above the range or on the backguard of the range—children climbing on the range to reach items could be seriously injured.
- DO NOT TOUCH SURFACE UNITS, AREAS NEAR UNITS, OVEN HEATING ELEMENTS, OR INTERIOR SURFACES OF OVEN – Surface units and oven heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact these areas until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns—among these surfaces are oven doors and windows of oven doors.
- Do not excessively load the oven door by stepping, leaning, or sitting on it at any time. Damage to the appliance and/or personal injury can occur.
- To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.

CAUTION

- If the surface is cracked or severely pitted, switch off the appliance to avoid the possibility of electric shock and contact an authorized service technician for repairs.
- The space between the cooktop and the range hood placed above must respect the specifications of the hood manufacturer.
- For the users of cardiac pacemakers, the magnetic field may influence the operation. Consult your doctor or the manufacturer of the device for additional information.
- Risk of Electric Shock. If the cord or plug becomes damaged, disconnect the appliance from the power supply and replace only with a cord or plug of the same type.

MISE EN GARDE

- Ne rangez pas d'articles intéressants pour les enfants dans des armoires au-dessus de la cuisinière ou sur le dossier de la cuisinière – les enfants grimpant sur la cuisinière pour atteindre des articles pourraient être gravement blessés.
- **NE PAS TOUCHER LES APPAREILS DE SURFACE, LES ZONES PRÈS DES APPAREILS, LES ÉLÉMENTS CHAUFFANTS DU FOUR OU LES SURFACES INTÉRIEURES DU FOUR** – Les appareils de surface et les éléments chauffants du four peuvent être chauds même s'ils sont de couleur foncée. Les zones proches des éléments de surface et des surfaces intérieures d'un four peuvent devenir suffisamment chaudes pour provoquer des brûlures. Pendant et après l'utilisation, ne touchez pas ou ne laissez pas des vêtements ou d'autres matériaux inflammables entrer en contact avec ces zones jusqu'à ce qu'ils aient eu suffisamment de temps pour refroidir. D'autres surfaces de l'appareil peuvent devenir suffisamment chaudes pour provoquer des brûlures - parmi ces surfaces figurent les portes du four et les fenêtres des portes du four.
- Ne chargez pas excessivement la porte du four en marchant, en vous appuyant ou en vous asseyant dessus à tout moment. Des dommages à l'appareil et/ou des blessures corporelles peuvent survenir.
- Pour éliminer le risque de brûlures ou d'incendie en atteignant les unités de surface chauffées, les espaces de rangement situés au-dessus des unités de surface doivent être évités. Si des armoires de rangement doivent être fournies, le risque peut être réduit en installant une hotte de cuisinière qui dépasse horizontalement d'au moins 5 pouces au-delà du bas des armoires.

MISE EN GARDE

- Si la surface est fissurée ou gravement piquée, éteignez l'appareil pour éviter tout risque d'électrocution et contactez un technicien de service agréé pour les réparations.
- L'espace entre la table de cuisson et la hotte placée au-dessus doit respecter les spécifications du fabricant de la hotte.
- Pour les utilisateurs de stimulateurs cardiaques, le champ magnétique peut influencer le fonctionnement. Consultez votre médecin ou le fabricant de l'appareil pour plus d'informations.
- Risque de choc électrique. Si le cordon ou la fiche est endommagé, débranchez l'appareil de l'alimentation électrique et remplacez-le uniquement par un cordon ou une fiche du même type.

Electrical Requirements

Installation and service must be performed by a qualified installer, service agency, or utility company.

Installation must comply with all applicable electrical codes.

Locate the electrical supply within the cross-hatched area illustrated on Page 13.

A separate circuit servicing only this appliance is required.

If a power-supply cord kit is used (not included), it shall be rated 240V, 50 amps. It must include 3 or 4 conductors with closed loop terminals and be marked for use with ranges with nominal 1-3/8" (35mm) diameter connection openings. A 4-conductor cord is required for installations where grounding through the neutral is prohibited, such as:

- a. New branch-circuit installations (1996 NEC),
- b. Mobile homes,
- c. Recreational vehicles, or
- d. In an area where local codes prohibit grounding through the neutral.

Performance may be compromised if the electrical supply is less than 240 volts.

Power supply: grounded, 240VAC, 60Hz

Circuit protection: 50 amp dedicated circuit

IMPORTANT: Save these instructions for the local electrical inspector's use.

Exigences électriques

L'installation et l'entretien doivent être effectués par un installateur qualifié, une agence de service ou une entreprise de services publics.

L'installation doit être conforme à tous les codes électriques applicables.

Localisez l'alimentation électrique dans la zone hachurée illustrée à la page 13.

Un circuit séparé desservant uniquement cet appareil est requis.

Si un kit de cordon d'alimentation est utilisé (non inclus), il doit être de 240 V, 50 ampères. Il doit comprendre 3 ou 4 conducteurs avec des bornes en boucle fermée et être marqué pour être utilisé avec des cuisinières avec des ouvertures de connexion de diamètre nominal de 1-3/8 po (35 mm). Un cordon à 4 conducteurs est requis pour les installations où la mise à la terre par le neutre est interdite, telles que:

- α. Nouvelles installations de dérivation (NEC 1996),
- β. Mobil-homes,
- χ. Véhicules récréatifs ou
- δ. Dans une zone où les codes locaux interdisent la mise à la terre par le neutre.

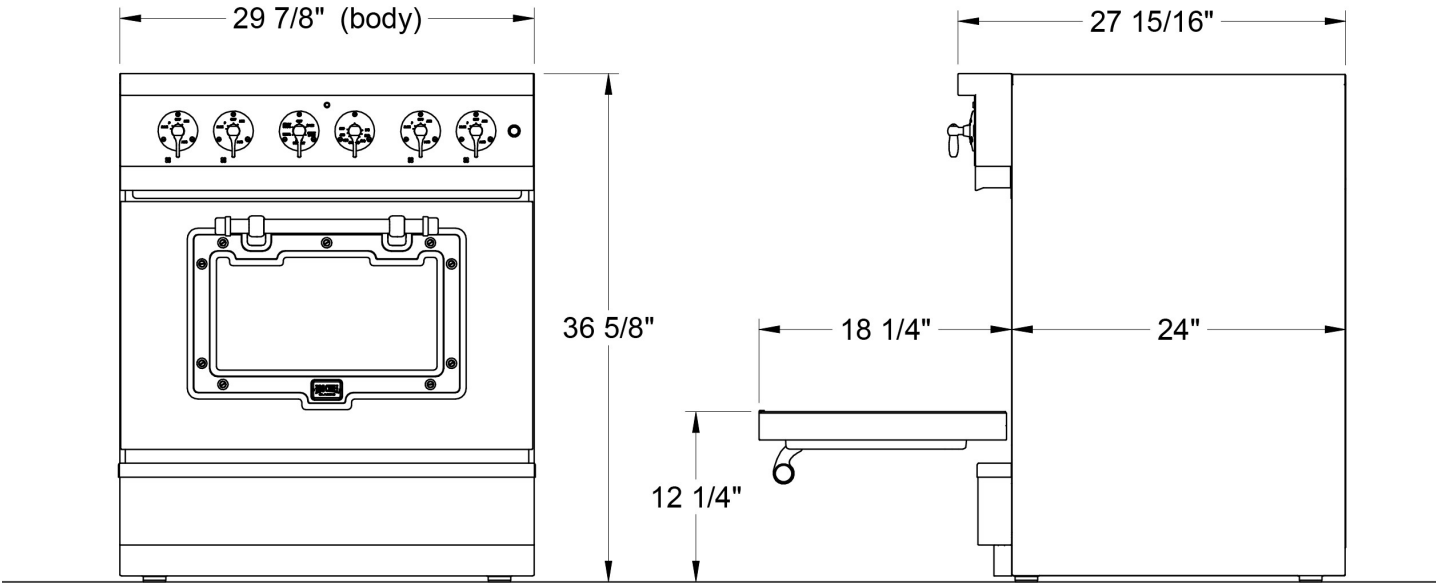
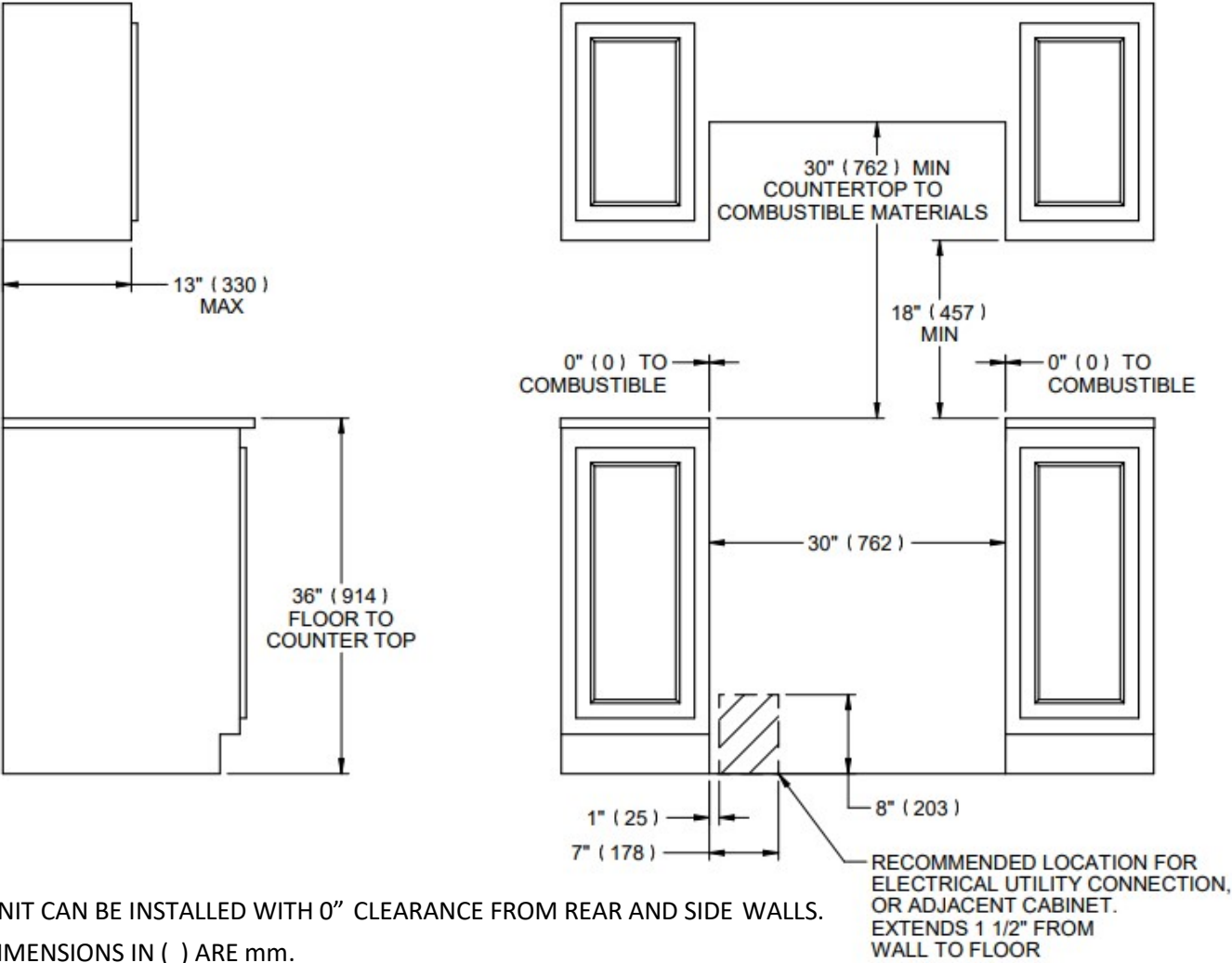
Les performances peuvent être compromises si l'alimentation électrique est inférieure à 240 volts.

Alimentation : mise à la terre, 240 VAC, 60 Hz

Protection du circuit : circuit dédié de 50 ampères

IMPORTANT : Conservez ces instructions pour l'usage de l'inspecteur électrique local.

Site Preparation –Specifications and Clearances



Installation Instructions

Tools and Materials

- Phillips and Flat blade screwdrivers
- 1/2" socket wrench and 1/2" open-end wrench
- 5/16" hex head socket
- Gloves and safety glasses

WARNING

Tip Over Hazard

The range is heavy and tips easily when not fully installed. Use two or more people to move and install the range. Failure to follow these instructions can result in death or serious injury.



AVERTISSEMENT

Risque de renversement

La gamme est lourde et se pointe facilement lorsqu'elle n'est pas complètement installée. Utilisez deux personnes ou plus pour déplacer et installer la plage. Le non-respect de ces instructions peut entraîner la mort ou des blessures graves.



CAUTION

To prevent damage, do not use the oven handles as lift points or for moving the product.

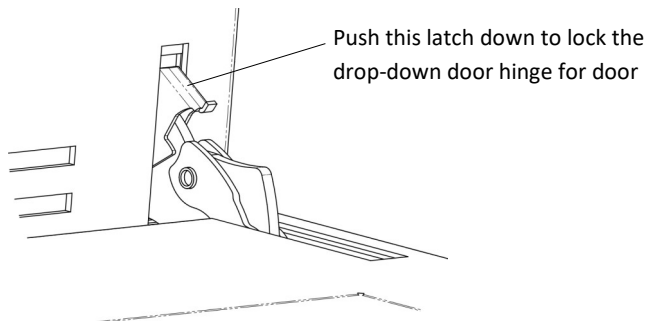
MISE EN GARDE

Pour éviter tout dommage, n'utilisez pas les poignées du four comme points de levage ou pour déplacer le produit.

Step 2 — Detach the Drop-Down Door

You can take the door off the oven to prevent damage and reduce the weight of the appliance while lifting and installing.

1. Open the drop-down door all the way.
2. Using a flat blade screwdriver push the latch at the top of each hinge downwards to lock the hinge for door removal.



3. After the hinges are locked, with care, slightly lift the door, then pull the hinge arms out of the hinge receptacles to remove the door.
4. Lean the door against a wall or cabinet with the handle towards the floor and facing the wall to prevent the hinge latches from coming unlatched.

Important: Use padding beneath the door to prevent scratching or damage. Keep fingers away from the door hinges after removing the door. The hinges have strong springs that can snap closed if impacted, which can cause injury.

Step 3 — Move the Range into Position

Remove the wood base with a 1/2" socket or open end wrench and discard the shipping bolts and brackets. Use an appliance cart to move the range near the front of the enclosure.

Move the range into position but do not slide it into the cabinet opening until after installing the anti-tip bracket and electrical connections.

Step 1 — Uncrate and Inspect the Range

Before starting the installation, uncrate and inspect the range. Remove the packing materials, but do not discard the associated hardware.

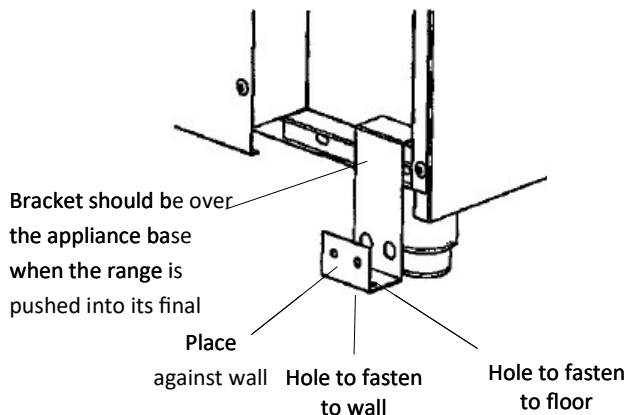
Installation Instructions

Step 4 — Install the Anti-Tip Bracket

Important: An anti-tip bracket is required for all ranges. You must install the anti-tip bracket before installing the range to reduce the risk of tipping the appliance. Use the anti-tip bracket provided to install and secure your range in place.

Contact a qualified floor covering installer for the best procedure for drilling mounting holes through your floor covering or a contractor for attaching to the wall.

1. Use the holes provided in the bracket to attach the bracket to the rear wall or floor. The bracket should overhang the base of the range as shown in the following illustration.
2. Put the bracket 1 1/2" (38.1 mm) from the left side of the edge of the range and flush against the wall with the fastener hole closest to the wall.



⚠ WARNING

Verify that the anti-tip device is engaged by slowly attempting to tilt the range forward. If you encounter immediate resistance, the anti-tip device is engaged.

⚠ AVERTISSEMENT

Vérifiez que le dispositif anti-basculement est engagé en essayant lentement d'incliner la cuisinière vers l'avant. Si vous rencontrez une résistance immédiate, le dispositif anti-basculé est activé.

IMPORTANT: Should you move the range, remove the anti-tip bracket before the move, then reinstall the bracket with the range in the new location. Do not operate the range without the anti-tip bracket engaged.

IMPORTANT : Si vous déplacez la cuisinière, retirez le support anti-basculement avant le déplacement, puis réinstallez le support avec la cuisinière au nouvel emplacement. Ne faites pas fonctionner la cuisinière sans que le support anti-basculement ne soit engagé.

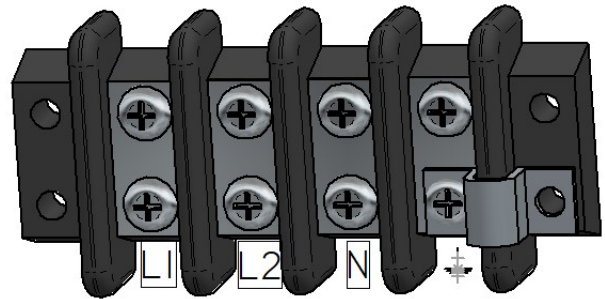
Step 5 — Electrical Connection

1. The appliance is equipped with a 4" handy-box. Observe all local and other codes regarding electrical connections.
2. Remove the handy-box cover to expose the terminal block. Route the wires through the strain relief (not supplied) into the handy-box.

The terminal block in the handy-box allows for a 3-wire or 4-wire installation. A 4-conductor cord is required for installations where grounding through the neutral is prohibited, such as:

- a. New branch-circuit installations (1996 NEC),
- b. Mobile homes,
- c. Recreational vehicles, or
- d. In an area where local codes prohibit grounding through the neutral.

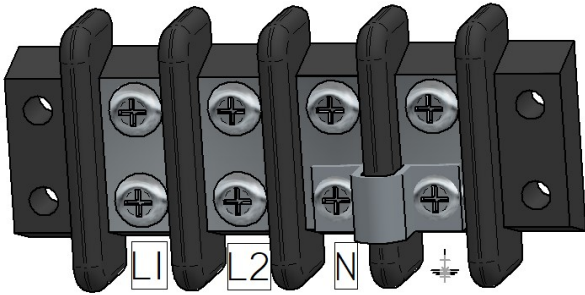
For 3-wire installations a metal ground strap is shipped with the terminal block as shown below.



Installation Instructions

Three-Wire Installation

Move the metal ground strap to positions N and G as shown below.



- Connect the white/neutral to G.
- Connect black to L1.
- Connect red to L2.
- Tighten the screws on the strain relief and attach the handy-box cover.

Four-Wire Installation

- Remove and discard the metal ground strap
- Connect green/ground to G.
- Connect white/neutral to N.
- Connect black to L1.
- Connect red to L2.
- Tighten the screws on the strain relief and attach the handy-box cover.

IMPORTANT: All electrical wiring should be free and clear. Wires or cables should not be pinched or otherwise obstructed.

Step 6 — Final Install

Slide the appliance into the opening.

Step 7 — Level the Range

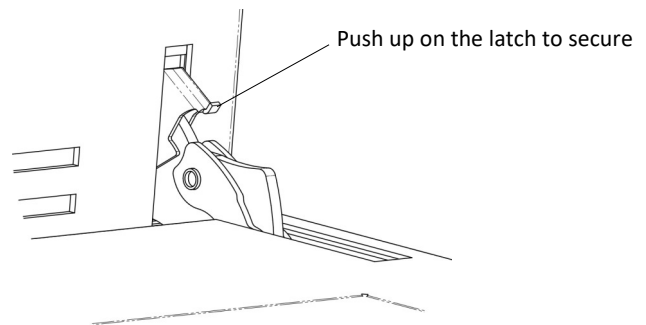
Your range has legs you can adjust between 2 1/2" to 3 1/4" (63.5 mm to 82.6 mm) up or down.

When leveling your range, use a good 8" to 10" (203.2 mm to 254 mm) carpenter level in the center of the top, front-to-back, and side-to-side. The legs are screwed partway in, so you will need to lift the range a bit and turn the leg in (or out) a few turns to adjust its height.

After adjusting each leg, make sure the range does not rock. If the range is still unsteady, continue adjusting each leg outward to lengthen or inward to shorten until the range is level front-to-back and side-to-side.

Step 8 — Reattach the Drop-Down Door

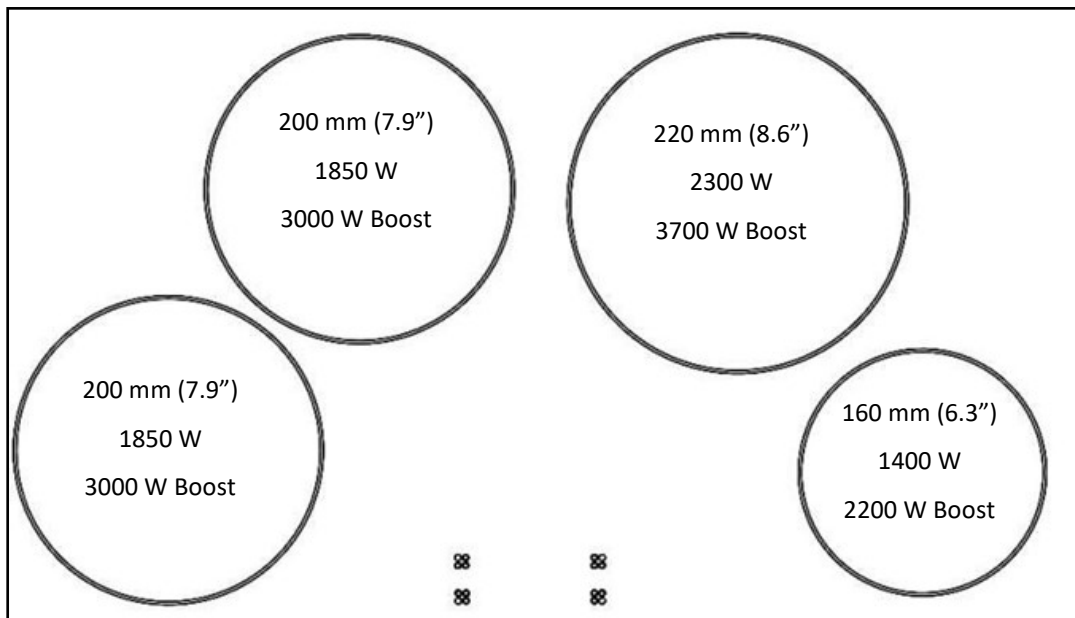
- Hold the door with the handle side facing the ground.
- Align and insert the door hinges with the openings on the range.
- Push up the latch at the top of each hinge to secure each hinge.



- The drop-down door should close easily.

Specifications

Technical Characteristics of the Cooktop



Total Power	Zone position	Diameter	Nominal Power*	Power Boost*	Mini Detection Diameter
7400 W	Front left	200 mm	1850 W	3000 W	100 mm
	Rear left	200 mm	1850 W	3000 W	100 mm
	Rear right	220 mm	2300 W	3700 W	110 mm
	Front right	160 mm	1400 W	2200 W	80 mm

* The given power may change according to the dimensions and material of the pan.

Technical Characteristics of the Oven

Total Power	Heating element	Nominal Power*
4350 W	Top	2500 W
	Fan	1800 W
	Bottom	2500 W

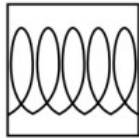
Operation—Cooktop

Before the first use of the cooktop:

- Clean your cooktop with a damp cloth and then dry the surface thoroughly. Do not use detergent; this can create a blue-tinted color on the glass surface.
- Remove all labels and self-adhesives from the ceramic glass.

Cookware compatibility:

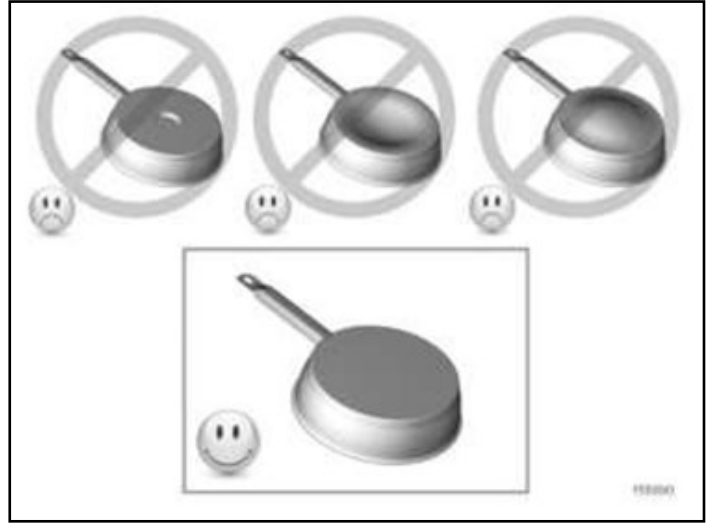
- The pan has to be induction compatible.
- All ferromagnetic pans are recommended. You can check this with a magnet – if the magnet holds to the pot, the pot is likely to be induction compatible. Compatible pots are usually cast iron and steel pans, enameled pans, stainless-steel pans with ferromagnetic bottoms.
- Excluded: copper, pure stainless-steel, aluminum, glass, wood, ceramic, stoneware.
- It is recommended to use cookware with the induction compatible logo shown here.



- The induction cooking zone automatically recognizes the size of the pan. With a diameter that is too small, the pan doesn't work. This minimum allowed diameter varies with the cooking zone diameter.
- If the pan is not adapted to the induction cooktop, the display will show.



- For better efficiency and function, the cookware should always have a flat bottom.



Noise:

- Certain cookware can make noise when placed on an induction cooking zone. Some cookware is noisier than others. When used at maximum power, the cookware will hum, similar to a transformer. This noise is normal and does not mean that there is something wrong with the appliance, nor does it influence its function.

Cooling Fan:

- The cooling system is fully automatic. The cooling fan starts at a low speed when the heat generated by the electronic system reaches a certain level. The cooling fan increases to high-speed when the cooktop is intensively used. The cooling fan reduces its speed and stops automatically when the electronic circuit has cooled down enough.

Operation—Oven

Before the first use of the oven:

- Remove and properly discard all temporary labels and packaging material, including cardboard, zip ties, paper and wrapping from the oven and exterior surfaces. Remove protective plastic film from any stainless-steel surfaces.
- BEFORE turning on your oven for the first time, remove and wash the oven racks and rack glides in hot, soapy water. Rinse well and dry thoroughly. See the Care and Cleaning guide for more details.

Oven burn-off procedure:

- New appliances are wiped clean with solvents at the factory prior to shipping. The burn-off procedure burns off any remaining processing residue.
- Failing to perform the oven burn-off procedure before first use of the oven may result in undesirable odors, flavors, and excessive smoke when you use your oven the first time.
- Make sure your appliance has been installed properly and all performance checks and adjustments are completed.
- Turn on ventilation hood and make sure entire room is well-ventilated.
- Check that the oven cavity is empty. Oven racks, oven guides, and any other objects should NOT be in the oven.
- Place the mode selector on the 'Preheat' position, and the temperature set to 400 F and run the oven for 1 hour.
- Allow oven to cool completely.
- Insert oven rack guides and racks.
- Your oven is now ready for use.

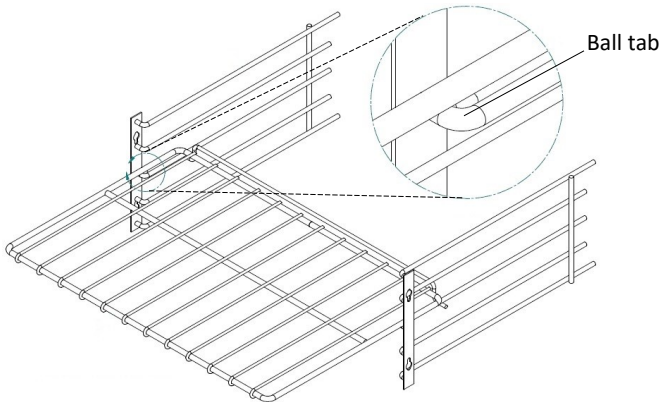
Important: During this process, you may notice a strong odor, some smoke, and/or condensation on the front of the oven (including the oven doors, oven windows, control panel, and side panel) as any oils and solvents on internal parts are burned off. This is normal and is the primary reason for this burn-off.

Operation — Standard Oven Racks

Note: Each oven comes equipped with one standard rack. Follow your recipe guidelines to determine the best rack position for your dish.

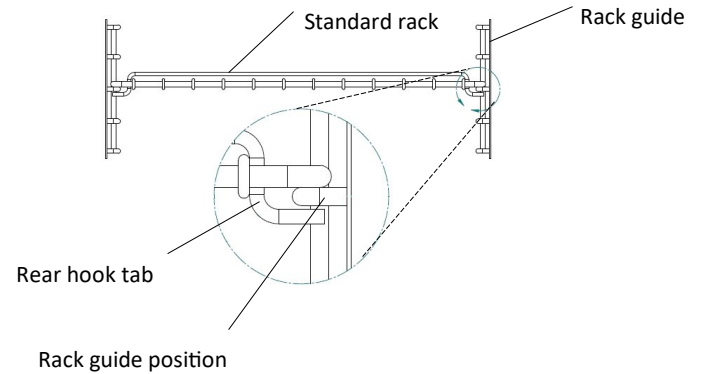
Take Out the Standard Rack

1. Grasp both sides of the front of the rack.
2. Slightly lift the rack up, then pull the rack until the ball tabs on the bottom of the rack clear the rack guide.
3. Continue to pull the rack all the way out of the oven.

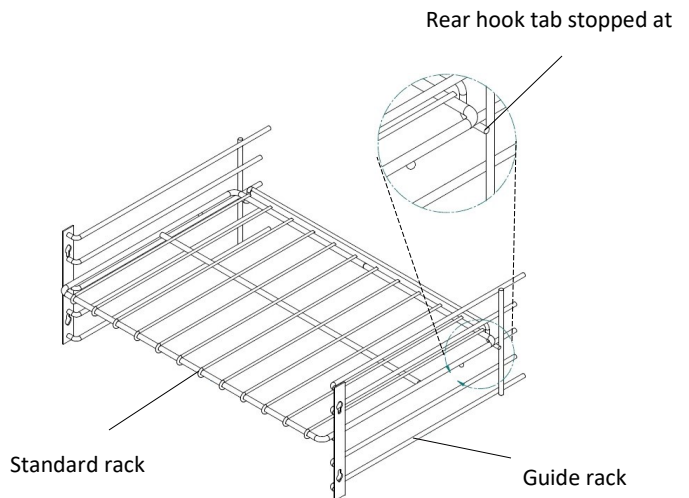


Put the Standard Rack Back in the Oven

1. Hold both sides of the rack and align the rack onto the rack guide position you want to use.



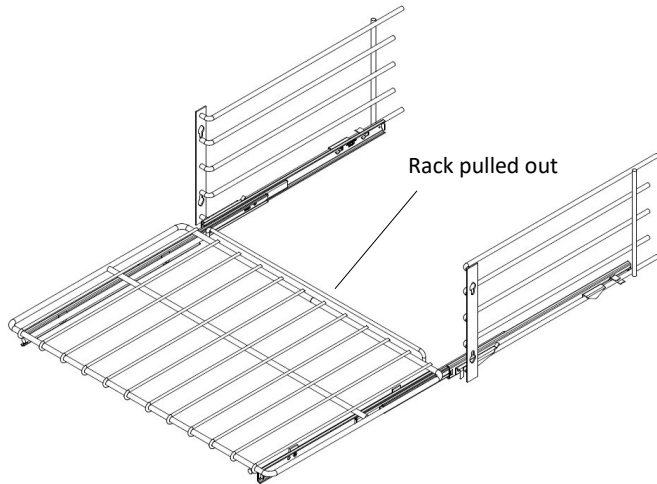
2. Push in the rack up to the ball tabs, then slightly lift the rack until the ball tabs are past the front of the rack guide.
3. Set the rack onto the rack guide, then push the rack into the oven the rest of the way until the rear hook tab stops at the rear vertical rack guide bar.



Operation — Full Extension Rack

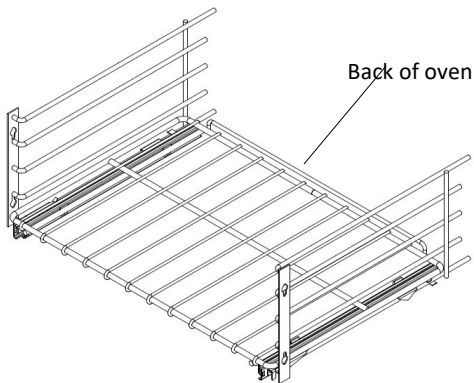
Note: Each oven comes equipped with an extension rack that you can pull out 100% from the oven to load or unload your larger baking dishes more easily. Follow your recipe guidelines to determine the best rack position for your dish.

Important: Make sure your oven is level before your first use. Extension racks move very easily and an unlevel oven can cause the extension rack to roll out of the oven when the door is opened. This can cause spills, burns, and other injuries.



Take the Extension Rack from the Oven

1. Push the extension rack all the way into the oven.



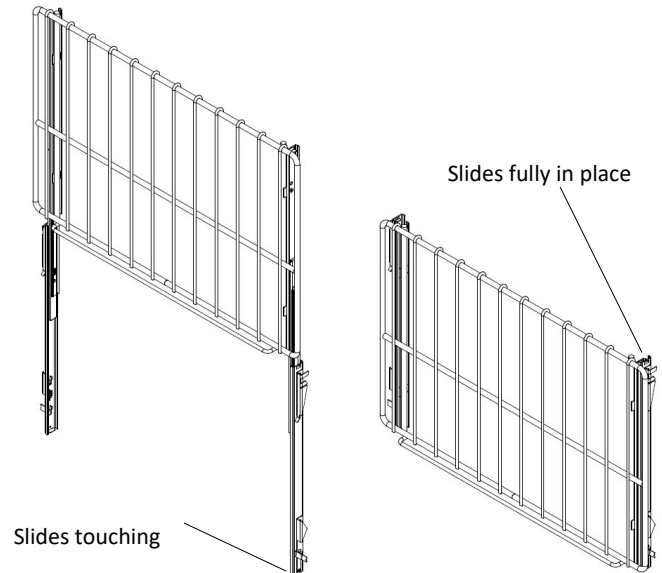
2. Firmly grasp all of the slides on both sides of the extension rack. You will need to pull everything out at the same time.
3. As you pull, be sure to slightly lift each time you need to clear the tabs on the rack from the rack guide.
4. Carefully pull the extension rack all the way out of the oven.

Important: Be aware the extension rack is heavy and could drop unexpectedly after you pull it completely from the oven.

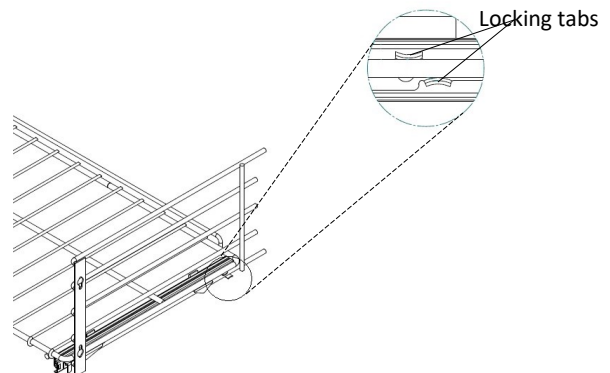
Important: The slides should be fully closed during this procedure.

Put the Extension Rack Back in the Oven

1. To make sure the extension rack is fully closed, firmly hold the front ends of the rack at your waist, then touch the back of the extension rack to the floor. Slide the front end of the rack downward until all the slides are fully in place.



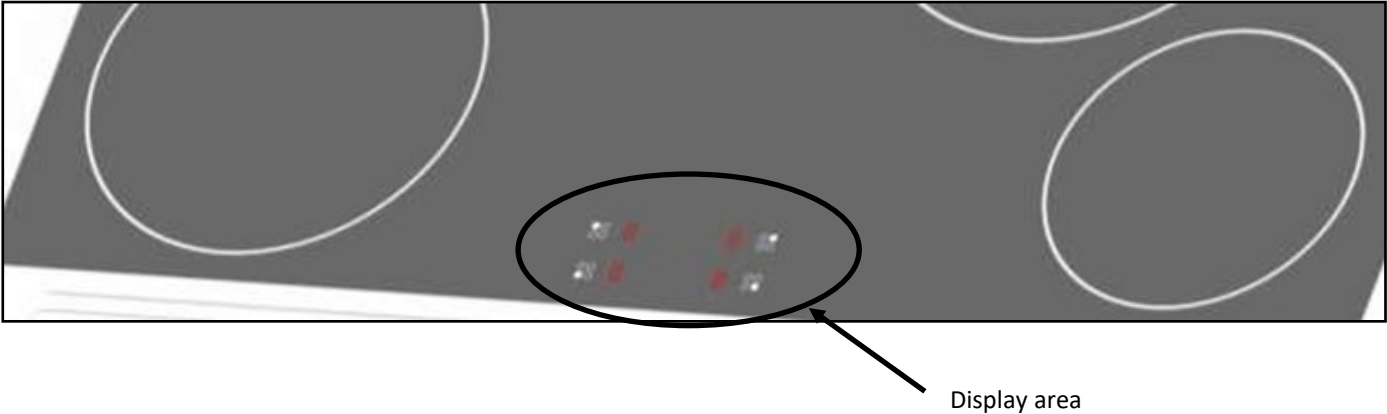
2. Firmly grasp all of the slides on each side of the extension rack, slightly elevate the rack above the rack guide you want to use, then gently nudge the rack onto the rack guide.
3. Continue to slightly lift the extension rack over the rack guide as each tab reaches the rack guide.
4. When the extension rack is pushed in all the way, make sure it is securely locked in position, or it will slide out when the door is opened.



Operation—Controls

Display

Each knob controls a cooking zone, and operation indicators are displayed in the display area.



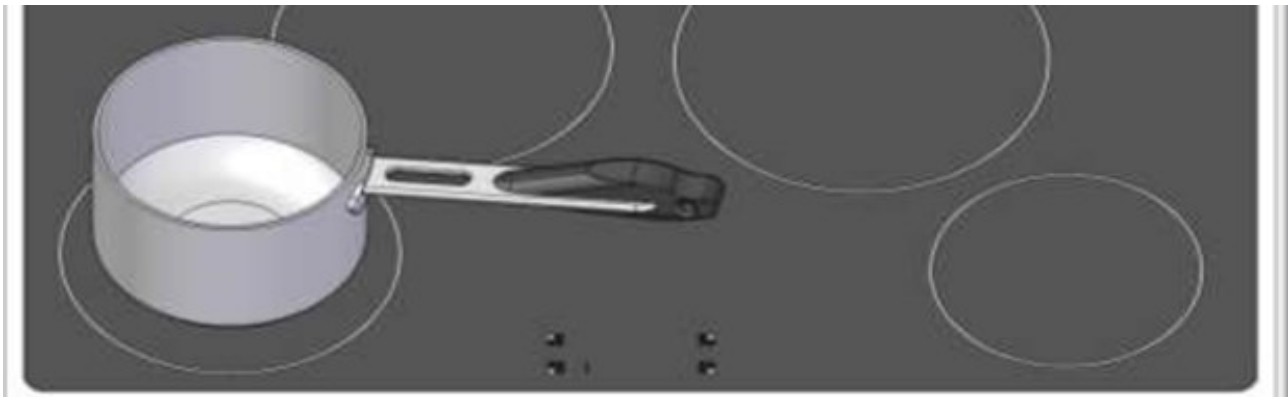
Display	Operation Indicator	Description	See page
	Cooking level	Selection of the cooking level	21
	No pan detection	No pan or inadequate pan	21
	Power Boost	Power Boost is activated	22
	Heat accelerator	Automatic cooking	23
	Keep warm	Automatically maintain 150° F (70°C)	24
	Keep warm	Automatically maintain 201°F (94°C)	24
	Residual heat	The indicated heating zone is hot	25
	Lock	Knobs are locked	24
	Error message	Electronic failure	31

Operation—Controls

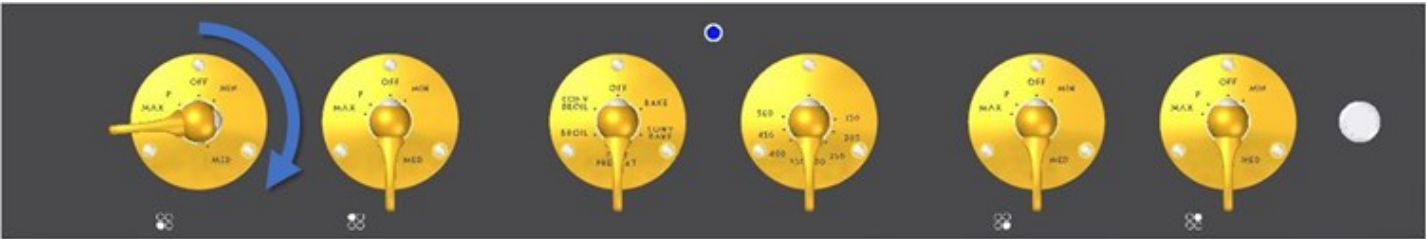
Operation of the cooktop

Start-up / switch off a cooking zone:

- 1. Place cookware on the cooking zone (in case you try to start without cookware on the cooking zone, the display will show  and the zone will not activate.



- 2. Push and turn the knob corresponding with the desired zone clockwise.



- 3. The display will illuminate
- 4. You can now adjust to the desired amount of power (1 to 9)

The values below are indicative

1 to 2	Melting, Re-heating	Sauces, butter, chocolate, gelatin. Dishes prepared beforehand
2 to 3	Simmering, Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting, boiling water	Steaks, omelets, fried dishes
P	Boiling water	Boiling significant quantities of water

Note: If the pan is removed from the cooking zone, the operation is stopped. The display shows. . The symbol  disappears when the pan is put back to the cooking zone. The cooking continues with the power level set before.

After use, switch the heat element off by turning back the knob to 

Do not leave the pan detection active.

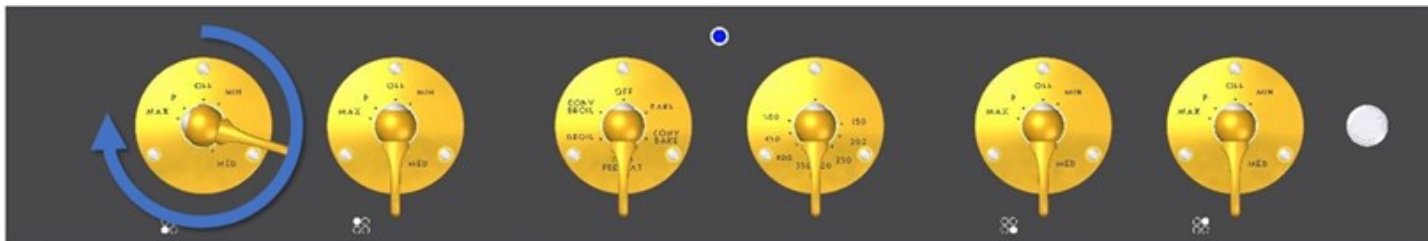
Operation—Power Boost

Power Boost function 

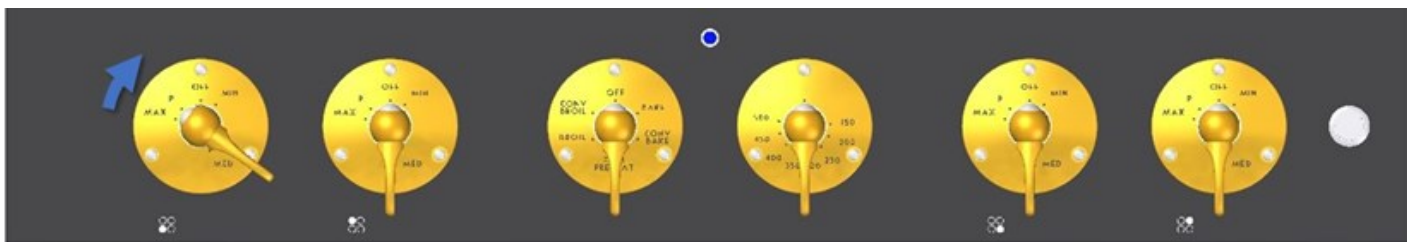
Power Boost gives a boost to the selected cooking zone. When this function is activated, the cooking zones work for 10 minutes at an ultra-high speed. This is meant to be used for heating large quantities of water very quickly (e.g., pasta).

To activate the Power Boost function:

1. Set the knob of the desired zone to 



2. Rotate and hold the knob to the [P] position for 2 seconds until the display shows 



IMPORTANT: Power management

The cooktop has a maximum potential power. When the Power Boost function is activated, the electronic system automatically reduces the power level of another cooking zone, if it is exceeding the maximum potential. The display blinks  for a few seconds, then shows the maximum power allowed.

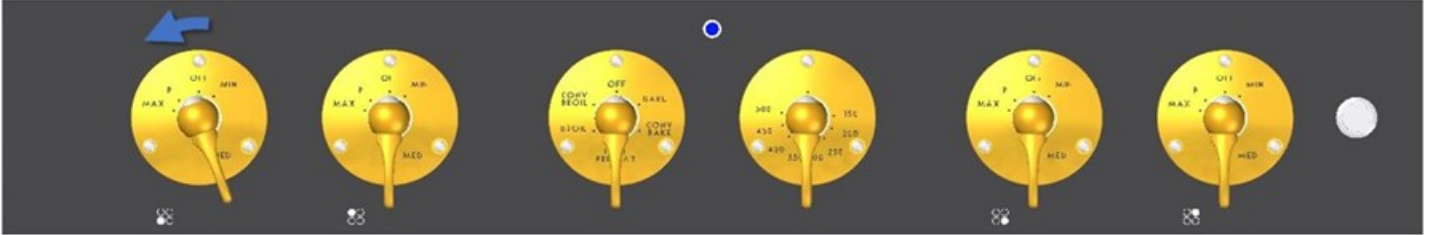
You can only activate the Power Boost on one left-hand side and one right-hand side cooking zone at the same time.

Operation—Heat Accelerator

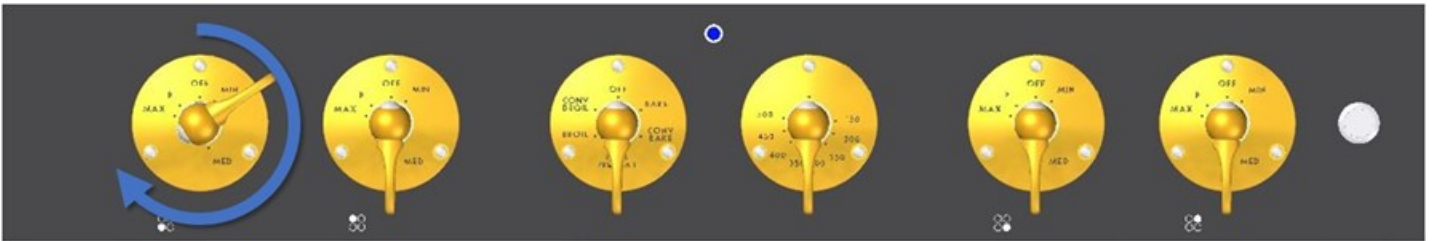
Heat accelerator 

All the cooking zones are equipped with heat accelerator function. The cooking zone starts at full power for a certain amount of time, then automatically reduces its power until it reaches the pre-selected power level.

1. Push and turn the knob counter-clockwise until you reach the stop and hold 2 seconds until the display  shows



2. Rotate the knob clockwise and select the desired power level (For example  here).  and  are blinking, showing the function is activated.



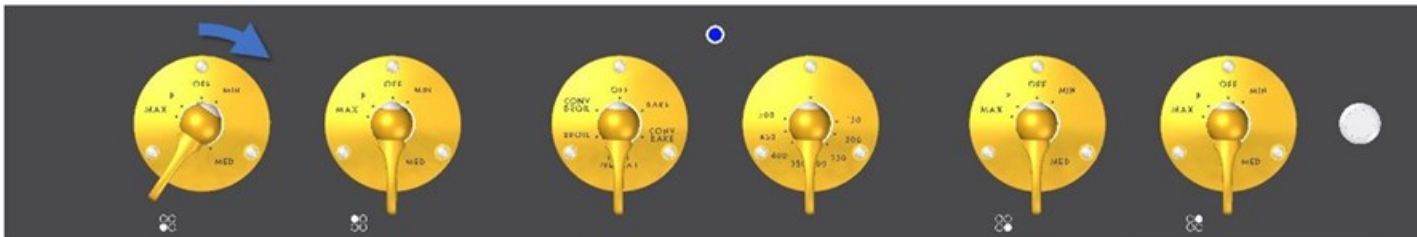
3. The power is automatically adjusted, so the cookware gets to temperature faster. Touching the knob will cancel the function.

Operation—Keep Warm and Lock

“Keep Warm” functions  

This function allows the cooking zones to reach and automatically maintain a temperature of 150° F (70°C) or 201°F (94°C). This avoids liquids flowing over and pans burning.

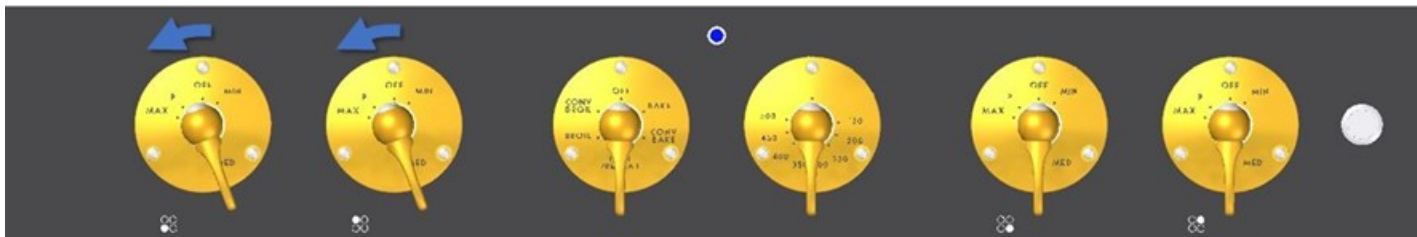
1. The  (Keep warm 150° F) and  (Keep warm 201° F) are slightly before the  position of the knob.
2. Push and turn the knob slightly clockwise to reach those functions until  or  shows on the display.



Control panel locking

To avoid engaging or modification of the setting of the cooking zones, particularly when cleaning, the control panel can be locked.

1. Push and turn the front left and rear left knob simultaneously counter-clockwise and hold for 3s.
2. “L” shows on the display and the unit is locked.



3. To unlock, repeat the same operation (Push and turn the front left and rear left knob simultaneously counter-clockwise and hold for 3s.)

Operation—Residual Heat

Residual heat indication

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Heat sensors are located underneath the cooking surface and

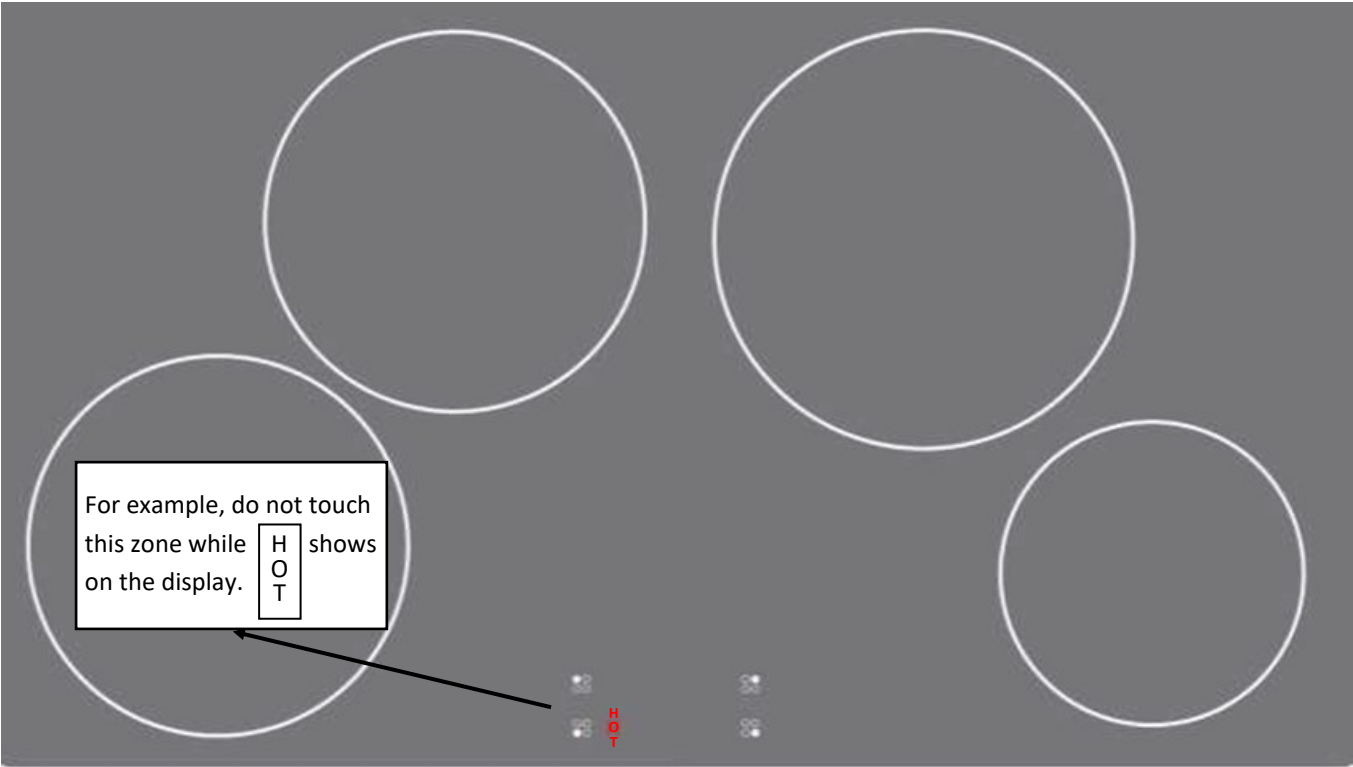
H
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 will be displayed on cooking zones that remain hot.

Do not touch the heating zones and do not put any heat-sensitive objects on them if the residual heat indicators are switched on. The

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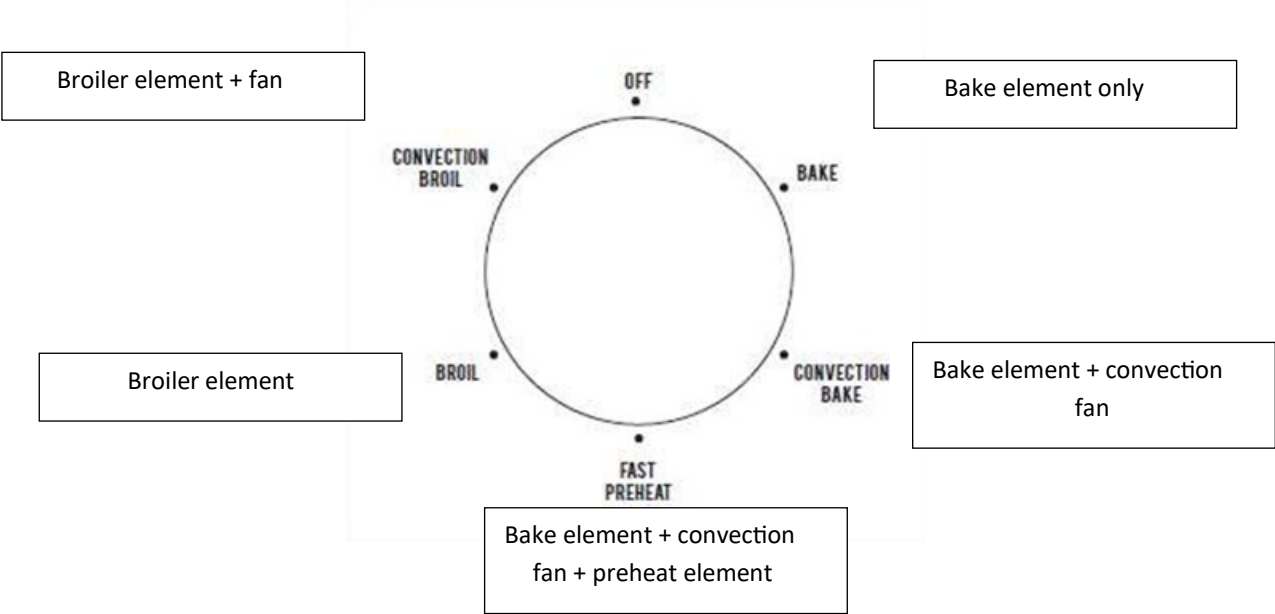
 symbol disappears when the heating zones can be touched without danger.



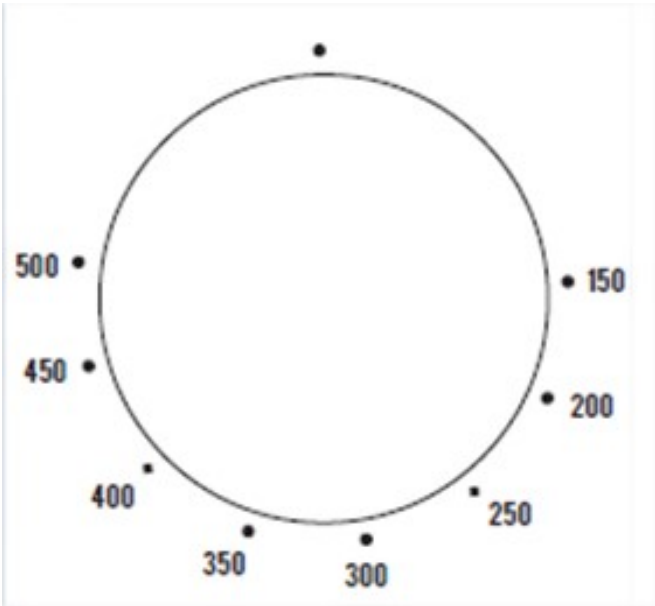
Operation—Oven Control

Operation of the Oven

Push and turn the oven operation knob to select the desired oven operation



Push and turn the oven temperature knob to select the desired temperature



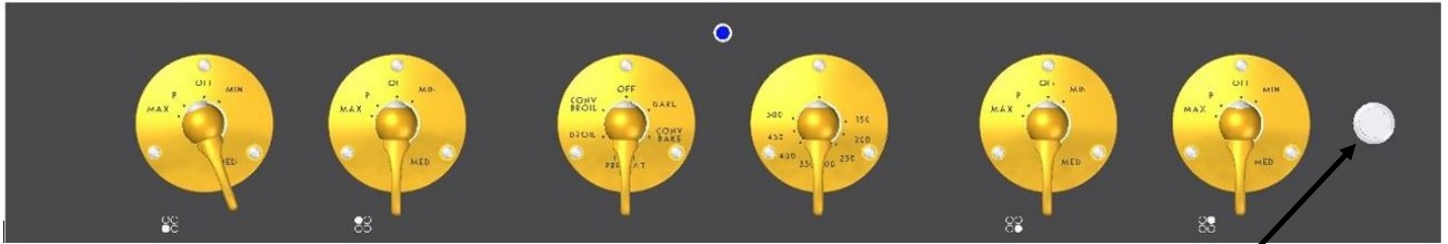
It is recommended that you preheat the oven on the preheat position for 10 to 15 minutes before doing any cooking.

When the oven is at temperature, the thermostat light will go off.

It is normal that the light goes on and off during cooking. This shows the thermostat in normal operation.

Operation—Oven Light

The oven light switch is located on the far right side of the control panel.



Oven light switch

Cooking Guide and Tips — Convection Cooking

Convection Cooking

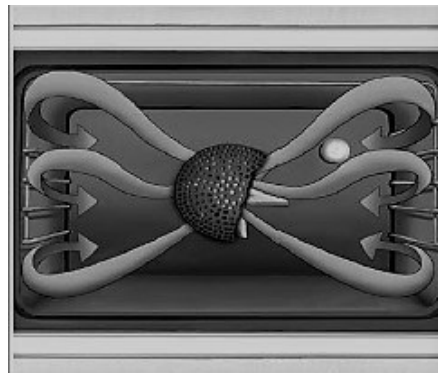
Convection cooking uses a fan inside the oven to circulate the heated air more evenly, resulting in better heat distribution and a more consistent temperature. In general, convection roasting takes less time at lower temperatures than traditional roasting.

For best results:

- As a general rule, reduce the temperature 25° F (-4° C) or reduce the amount of time by 25% from that used in a standard/conventional oven. Cooking time may also be shorter. Closely monitor the first batch of each recipe prepared.
- Cooking times and temperatures will vary depending upon such factors as size of the load, temperature, mixture of ingredients (particularly moisture), and density.
- Center pans on racks and load each shelf evenly to allow for proper air circulation within the oven.
- Select a roasting dish that has no or low sides, like a broiler pan, so that the air can circulate freely around the food.
- When thawing frozen casseroles, preheat the oven 100° F (38° C) over the suggested temperature. Return the cooking temperature to the normal setting once the oven is loaded. This will help compensate for the large frozen casserole.
- Covered dishes do not benefit from convection baking or roasting.
- Place muffin pans in the oven back to front or with the short side of the pans facing the front. This will result in the most evenly baked food.

Convection Baking

Convection ovens can handle larger loads than standard ovens with a high degree of consistency. In a convection oven, cool air is quickly and consistently replaced by hot air, which provides better browning of baked goods and poultry. Meats are seared and self-basted, which result in more flavor and less shrinkage as well as quicker cooking times.



Important: You may find that your new oven cooks differently than the old one. Take a few weeks to get comfortable and familiar with your new oven. Do not use thermostats such as those found in grocery stores to check your oven temperatures. These thermostats may vary by 40° F (22° C) or more.

Cooking Guide and Tips — Food Handling

Safe steps in food handling, cooking, and storage are essential in preventing food-borne illness. You can't see, smell, or taste harmful bacteria that may cause illness. In every step of food preparation, follow these four guidelines to keep food safe:

- **Clean**—Wash hands and surfaces often
- **Separate**—Keep raw meat apart from other foods
- **Cook**—Cook to the right temperature
- **Chill**—Refrigerate food promptly

Cook all food to these minimum internal temperatures as measured with a food thermometer before removing food from the heat source. You may choose to cook food to higher temperatures. A holding temperature of 140° F (60° C) or higher is recommended for food safety.

Category	Food	Temperature	Rest Time
Ground Meat, Stuffing, and Meat Loaf	Beef, Pork, Veal, Lamb	160° F (71° C)	None
	Turkey, Chicken	165° F (74° C)	None
Fresh Beef, Veal, Lamb	Steaks, Roasts, Chops	145° F (63° C)	3 minutes
Poultry	Chicken & Turkey (breasts, whole bird, legs, thighs, wings, ground poultry, giblets, and stuffing)	165° F (74° C)	Whole: 10-15 minutes Breasts: 5 minutes
Pork and Ham	Fresh Pork	145° F (63° C)	3 minutes
	Fresh Ham (raw)	146° F (63° C)	3 minutes
	Precooked Ham (to reheat) Note: Reheat cooked hams packaged at USDA-inspected plants .	140° F (60° C) 165° F (74° C) if not from USDA-inspected plants	None
Eggs and Egg Dishes	Eggs	Cook until yolk and white are firm.	None
	Egg Dishes (such as frittata, quiche)	160° F (74° C)	None
Leftovers and Casseroles	Leftovers and Casseroles	165° F (74° C)	None
Seafood	Fish with fins	145° F (63° C) or cook until flesh is opaque and separates easily with a fork.	None
	Shrimp, Lobster, Crabs, Scallops	Cook until flesh is pearly or white, and opaque.	None
	Clams, Oysters, Mussels	Cook until shells open during cooking.	None

Source: [FoodSafety.gov](https://www.foodsafety.gov), United States Food Safety and Inspection Service, as of April 2019.

High Altitudes

For helpful information on cooking in high altitudes, visit: <https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/high-altitude-cooking>.

Maintenance and Cleaning

To prevent damaging your appliance:

- Cookware with rough bottoms may damage the ceramic glass surface. Check the bottom of the cookware before setting it down.
- Salt, sugar, or sand may damage ceramic glass. Never use the cooktop as a working surface or for setting things down.
- Avoid dropping objects, even little ones, on the ceramic glass surface.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Plastic or aluminum foil must not contact the hot cooking zones. This may cause breaks or other alterations of the ceramic glass by cooling. Take them immediately out of the hot cooking zone (be careful: do not burn yourself).
- Never place a hot container on the control panel to avoid overheating the electronics.

Maintenance and Cleaning

Cleaning

Highly corrosive or abrasive detergents and cleaning equipment are likely to cause scratches and must be avoided.

PART/ MATERIAL	CLEANING	FREQUENCY	ATTENTION
Convection Fan Guard	Remove obstructions like aluminum foil or other particles. Apply commercial oven cleaner to a cloth and wipe the guard. Follow manufacturer's instructions.	Once a month; more often with frequent use.	Turn on ventilation fan and make sure room is well vented. Do NOT use steel wool, metal pads or abrasive cleaners. They may scratch and damage the coating. Line floor with newspaper to catch drips.
Exterior Body	Clean with hot, soapy water. Rinse well and dry thoroughly. For tough stains, apply a cloth soaked in hot water for several minutes. Scrape LIGHTLY with a nylon or rubber spatula.	As needed.	Do NOT use steel wool, metal pads or abrasive cleaners. Do NOT use any metal objects to scrape the surface. Do NOT allow citrus or tomato juices to sit and dry on the surface. Citric acid will discolor stainless steel.
Oven Interior / Porcelain Enamel	Use a commercially available oven cleaner. Follow cleaner manufacturer's instructions.	Once a month; more often with frequent use.	Turn on ventilation fan and make sure room is well vented. Do NOT apply commercial oven cleaners to the oven door gasket. Do NOT rub or scrub the gasket. This may damage the oven door seal. Do NOT use steel wool, metal pads or abrasive cleaners. They may scratch and damage the coating.
Oven Racks and Guides	Remove and wash in hot, soapy water. Rinse well and dry thoroughly.	Once a month more often with frequent use.	Dishwasher safe.
Cooktop	Remove small spots with a damp cloth using dishwashing liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.	After each use. Spillages of sugar, jam, jelly, etc. must be removed immediately to prevent damaging the surface.	Never use a steam cleaner or high-pressure washer. Do not use objects that might scratch the ceramic glass. Ensure that the pan is dry and clean and that there is no dust on your ceramic cooktop or on the pan. The use of rough saucepans will scratch the surface.
Copper / Brass Trim (Select Models)	Clean with warm soapy water and a microfiber cloth and dry thoroughly.	As needed.	Our copper and brass trim is protected with a clearcoat to prevent tarnishing. DO NOT use copper or brass polishes, such as Brasso or Brite Boy, as they will remove the clearcoat protection.

Troubleshooting Guide

Problem	
The cooktop or the cooking zone does not start:	• The cooktop is badly connected to the electrical network. • The safety fuse is cut off. • The lock function is activated. • The sensitive touch keys are covered with grease or water. • An object is put on a sensitive touch key.
One or all cooking zone(s) are cut off:	• The safety system functioned. • This system works when you forgot to switch off the cooking zone. • One or more sensitive touch keys are covered. • The pan is empty and its bottom overheated. • The cooktop also has an automatic reduction of the power level (see Power Boost function) and is switched off automatically when there is a possibility of overheating.
The display area shows : 	• There is no pan on the cooking zone. • The pan is not compatible with induction. • The pan's bottom diameter is too small.
The display area shows: 	• The electronic system is defective. • Disconnect and reconnect the cooktop. • Call service.
The ventilation system is still working after switching off the cooktop:	• This is not a failure; the fan continues to protect the electronic device. • The fan stops automatically.
The automatic cooking system does not start:	• The cooking zone is still hot.  • The highest Power Boost level is set. 
The display area shows  or 	• See chapter "Keep warm ".
The display area shows [ or [Er03]:	• An object or liquid covers the control keys. The symbol disappears as soon as the key is released or cleaned.
The display area shows [E2] :	• The cooktop is overheated. Let it cool and then turn it on again.
The display area shows [E8] :	• The air inlet of the ventilator is obstructed. Release it.
The display area shows [U400] :	• The cooktop is not connected to the network. Check the connection and reconnect the cooktop.
The display area shows [Er47] :	• The cooktop is not connected to the network. Check the connection and reconnect the cooktop.
Convection fan does not turn:	• Fan guard is obstructed or clogged. • The lock function is activated.

Big Chill Warranty

Big Chill, Inc. warrants your Big Chill appliance (“product”) purchased in the U.S. and Canada and installed in residential properties for normal residential use.

What Is Covered

Subject to the specific conditions and limitations below, this warranty covers parts and/or labor necessary to repair or replace any part of the product that contains defects in materials and workmanship.

One-Year Warranty

For one (1) year from the date of installation, this warranty covers all parts and labor necessary to repair or replace any part on the product except for the Cosmetic Warranty below.

Cosmetic Warranty

Big Chill offers a seven-day cosmetic warranty from the date of delivery on all deliveries. The Owner must report cosmetic imperfections within this seven-day period, supported by pictures and note “subject to inspection” at the time of delivery.

Limitations of Coverage

- The replacement of a part under this warranty does not extend the warranty period.
- Warranty service outside normal business hours and in areas beyond 50 miles one way from an authorized service provider. The owner will be responsible for any and all costs associated with additional mileage, non-standard service or overtime, and special equipment required to remove the product so service may be performed.

This warranty is null and void:

- If the product is removed from where it was originally installed.
- If the original factory installed serial number is altered or removed from the product.

What Is Not Covered

This warranty does not cover, and specifically excludes:

- Product installed or used in any commercial or other non-residential property such as, but not limited to, day care facilities, fire stations, hotels, nursing homes, rentals, vacation properties, etc.
- Installation related issues including improper badge placement or installation inconsistent with the product specifications/installation instructions.
- Damage or repairs caused by alterations or modifications, abuse, misuse, neglect, or improper installation, mounting, handling, operation, maintenance, or storage.
- Normal adjustments after installation and setup.
- Normal wear, care, and maintenance of the product as described in the use and care manual.

- Service calls to educate the customer on the proper use and care of the product.
- Consumable parts such as water filters.
- Damage or repairs caused by unauthorized service or repairs, including unauthorized adjustments or calibrations performed on the product.
- Accidental or intentional damage.
- Damage or repairs as a result of natural disasters, fires, floods, earthquakes, winds, lightning, corrosive atmosphere, loss of electrical power to the product for any reason, or other conditions beyond Big Chill’s control.
- Damage or repairs caused by alteration for outdoor use.
- Damage or repairs caused by the use of harsh chemicals or cleaning products improperly applied.
- Liability or responsibility for damage to surrounding property including cabinetry, floors, ceilings, etc.
- Consequential or incidental damage, including but not limited to food or medicine loss, restaurant meals, etc.

The terms of this warranty provide for repair of the product only. If the product cannot be repaired, Big Chill, at its sole discretion, will determine whether to exchange the product.

Please see the Arbitration Clause and Related Provisions, which affect your legal rights. The Arbitration Clause is available at www.bigchill.com.

This warranty is in lieu of all other express warranties.

ALL IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO WARRANTIES OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE ARE LIMITED TO THE DURATION OF THIS WARRANTY.

Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, so this provision may not apply.

If you are a California or Quebec resident, please refer to the section below.

THE OWNER AND BIG CHILL AGREE THAT THE REMEDIES SET OUT HEREIN ARE THE OWNER’S EXCLUSIVE REMEDIES FOR BREACH OF ALL WARRANTIES, EXPRESS OR IMPLIED.

WHETHER ANY CLAIM IS BASED ON NEGLIGENCE OR OTHER TORT, BREACH OF WARRANTY OR BREACH OF CONTRACT, OR ANY OTHER TORT THEORY, BIG CHILL SHALL IN NO EVENT BE LIABLE FOR INCIDENTAL, CONSEQUENTIAL OR SPECIAL DAMAGES, INCLUDING BUT NOT LIMITED TO EXTRA UTILITY EXPENSES, SHIPPING COSTS RELATED TO REPAIR OR REPLACEMENT OF ANY PRODUCT OR DAMAGES TO PROPERTY, RESULTING FROM BREACH OF THIS WARRANTY OR ANY IMPLIED WARRANTY.

For service or a warranty claim, please call 877-842-3269 or visit Parts & Service on bigchill.com.

