

Galanz

24" Electric Convection Wall Oven User Manual

Model# GL1BO24FSAN
GL1BO24SBAN
GL1BO24BKAN



Thank you for purchasing a Galanz product. Please read this manual carefully for correct usage and safety, and keep for future reference. For service, support and warranty information, call 1-800-562-0738.

IMPORTANT: Save for local electrical inspector's use.

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IMPORTANT SAFETY INSTRUCTIONS

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance.

ALWAYS contact the manufacturer about problems or conditions you do not understand.

RECOGNIZE SAFETY SYMBOLS, WORDS, LABELS

 **DANGER**

Hazards or unsafe practices which **WILL** result in severe personal injury or death

 **WARNING**

Hazards or unsafe practices which **COULD** result in death or severe personal injury

 **CAUTION**

Hazards or unsafe practices which **COULD** result in minor personal injury.

All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this manual.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician. **DO NOT** attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified servicer.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

WARNING

To avoid risk of property damage, personal injury or death; follow information in this manual exactly to prevent a fire or explosion. **DO NOT** store or use gasoline or other flammable vapors and liquids in the vicinity of this or any appliance.

WARNING

To reduce the risk of fire, electric shock, or injury to persons, installation work and electrical wiring must be done by qualified standards, including fire-rated conditions.

WARNING

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

WARNING

DO NOT use commercial oven cleaners inside the oven. Use of these cleaners can produce hazardous fumes or can damage the porcelain finishes.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

WARNING

To prevent possible damage to cabinets and cabinet finishes, use only materials and finishes that will not discolor or delaminate and will withstand temperatures up to 194°F (90°C). Heat and moisture resistant adhesive must be used if the product is to be installed in laminated cabinetry. Check with your builder or cabinet supplier to make sure that the materials meet these requirements.

SAVE THESE INSTRUCTIONS

CAUTION

This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance. 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.

WARNING

BURN/ELECTRIC SHOCK HAZARD

Make sure all controls are OFF and cavity is COOL before cleaning. Failure to do so can result in burns or electric shock.

IMPORTANT SAFETY INSTRUCTIONS

WARNING

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

WARNING

DO NOT cook on the oven bottom. This could result in damage to your appliance. Always use oven racks when cooking in the oven.

CAUTION

DO NOT store items of interest to children over the unit. Children climbing to reach items could be seriously injured.

WARNING

ELECTRIC SHOCK HAZARD

Disconnect the electric power at the main fuse or circuit breaker before replacing bulb.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

NOTICE

Avoid any damage to oven vents. The vents need to be unobstructed and open to provide proper airflow for optimal oven performance.

WARNING

FIRE HAZARD

Remove all packing and foreign materials from the oven. Any material of this sort left inside may melt or burn when the appliance is used.

Failure to do so can result in death or fire.

WARNING

STATE OF CALIFORNIA PROP 65

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm and requires business to warn customers of potential exposure to such substances.

Exposure can be minimized by venting with an open window or using a ventilation fan or hood.

CAUTION

BURN HAZARD

The oven door, especially the glass, can get hot. Danger of burning: **DO NOT** touch the glass!

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

WARNING

Wear Proper Apparel

Loose-fitting or hanging garments should never be worn while using the appliance.

WARNING

Storage in or on Appliance

Flammable materials should not be stored in an oven or near surface units.

WARNING

Do Not Use Water on Grease Fires

Smother fire or flame or use dry chemical or foam-type extinguisher.

WARNING

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.

WARNING

Use Care When Opening Door

Let hot air or steam escape before removing or replacing food.

WARNING

Do Not Heat Unopened Food Containers

Build-up of pressure may cause container to burst and result in injury.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS



WARNING

Keep oven vent ducts unobstructed

The oven vent is located above the right rear surface unit. This area could become hot during oven use. Never block this vent or place plastic or heat-sensitive items on it.



WARNING

Placement of Oven Racks

Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.



WARNING

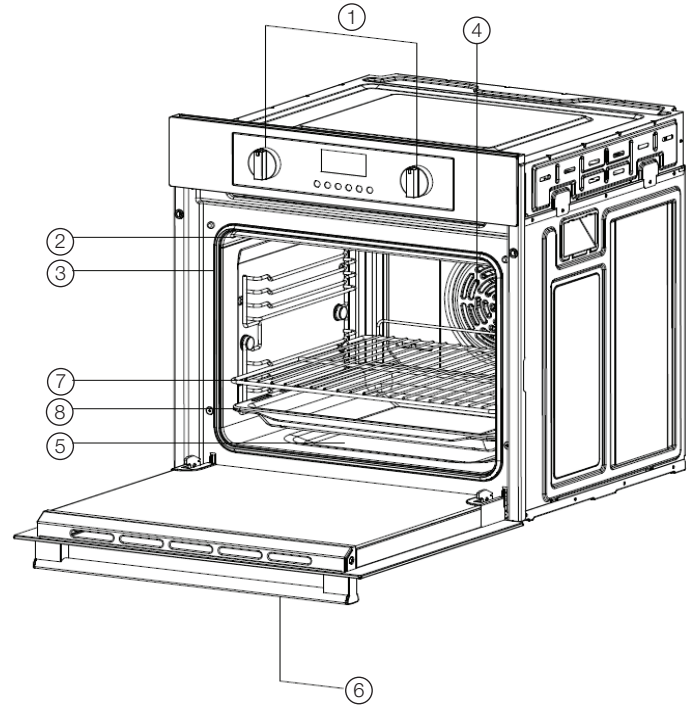
DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN

Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are (identification of surfaces – for example, oven vent openings and surfaces near these openings, oven doors, and windows of oven doors).

SAVE THESE INSTRUCTIONS

OVEN FEATURES

- 1. Control Panel
- 2. Heater Tubes
- 3. Door Sealing Gasket
- 4. Convection Fan
- 5. Oven Cell
- 6. Oven Door Handle
- 7. Grill Rack
- 8. Removable Grease Tray



GENERAL OVEN INFORMATION

240V vs. 208V CONNECTION

Most oven installations will have a 240V connection. If your oven is installed with 208V, the preheat time may be slightly longer than with 240V.


HEATING FIRST TIME

Heat the empty oven to the maximum temperature in order to remove any manufacturing residues, which could affect the food with unpleasant odors.

HIGH ALTITUDE BAKING

When cooking at high altitude, recipes and cooking time will vary from the standard.

POWER FAILURE

When the appliance is connected to the electrical supply or when there has been a power cut, the symbol for Time  flashes automatically.

ERROR

In the event of an error the display flashes and beeps continuously. Disconnect appliance from the power supply and call a qualified technician.

BEEPS

Signal that the set temperature has been reached. Beeps also signal the end of a function or an oven fault.

GENERAL OVEN TIPS

DEFAULT SETTINGS

The Cooking Modes automatically select a suitable temperature. These can be changed when a different one is needed.

OVEN CONDENSATION AND TEMPERATURE

- It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture may condense on any surface cooler than the inside of the oven, such as the control panel.
- Your new oven has an electronic temperature sensor that allows maintaining an accurate temperature. Your previous oven may have had a mechanical thermostat that drifted gradually over time to a higher temperature. It is normal that you may need to adjust your favorite recipes when cooking in a new oven.

OPERATIONAL SUGGESTIONS

- Use the Cooking Charts as a guide.
- Do not set any weight on the open oven door.
- Use the interior oven lights to view the food through the oven door window rather than opening the door frequently.

UTENSILS

- Glass baking dishes absorb heat. Reduce oven temperature 25°F (15°C) when baking in glass.
- Shiny, smooth metal or light non-stick/anodized pans reflect heat, resulting in lighter more delicate browning. Cakes and cookies require this type of utensil.
- Dark, rough or dull pans will absorb heat resulting in a browner, crisper crust. Use this type for pies.
- For brown, crisp crusts, use dark non-stick/anodized or dark, dull metal utensils or glass bake ware. Insulated baking pans may increase the length of cooking time.
- Place the dripping pan provided on the bottom shelf of the oven to prevent any sauce and/or grease from dripping onto the bottom of the oven only when grilling food.

ELECTRONIC CONTROL

CONTROL PANEL DESCRIPTION



FUNCTION KNOB

Turn knob to select different programs.
Turn knob to 12 o'clock (●) position and press knob to hide it.

Button	General Function
TEMPERATURE	Set cooking temperature; Hold the button for 5 seconds to convert to Celsius or Fahrenheit.
TIMER ON/OFF	Set timer program
COOK TIME	Set cooking time
CLOCK	Set clock
OVEN LIGHT	Turn the oven light ON/OFF
CONFIRM START/PAUSE	Confirm setting value or Start/Pause cooking program

- / + KNOB

Turn knob to adjust time or select cooking temperature.
Turn knob to 12 o'clock (●) position and press knob to hide it.

OPERATION INSTRUCTIONS

- Turn the function knob to "●", power on, one beep will sound and all icons will be lit for one second, and the display shows "12:00".
- When the oven is powered ON, if the function knob is not on "●", all icons will be lit for one second and the display will show the icon and the cooking time of corresponding cooking program.
- During cooking press **CONFIRM START/PAUSE** once to pause the program, press again to resume. In any mode, turn the left function knob to "●", the oven will return to standby mode.
- At the end of the cooking process, **End** will display and the oven will beep every 2 minutes until any button is pressed or the knob is turned.
- The oven door must be closed during the cooking process. The oven has special air circulation and hot air convection system. This system controls the humidity and temperature in the oven, ensuring food is cooked through with the outside golden crispy. In addition, you can shorten the cooking time, reducing energy consumption. The convection system may produce hot steam in cooking process, this is normal.
- When the oven door open, during cooking or at the end of cooking, be careful, the hot air may flow out of the oven.
- Power-Saving Mode: After 2 minutes without operation in standby mode, display will enter power-saving mode. Turning the knob or press any keypad once will exit power-saving mode.
- The oven control panel is touch screen, lightly touch button during operation, do not press hard or wear gloves.

OPERATION INSTRUCTIONS

SETTING THE CLOCK



This is a 12-hour or 24-hour clock.

Press and hold **CLOCK** for 3 seconds to switch 12 or 24 hour clock.

Example: If you want to set the oven clock time 9:30.

- 1** Turn left **FUNCTION KNOB** to “●”.



- 2** Press **CLOCK** pad once, the hour figures will flash.

CLOCK



- 3** Turn the **- / + KNOB** to choose “9” hours.



- 4** Press **CONFIR START/PAUSE** pad once, the minute figures will flash.

CONFIRM
START/PAUSE



- 5** Turn the **- / + KNOB** to choose “30” minutes.



- 6** Press **CONFIR START/PAUSE** pad to confirm.


CONFIRM
START/PAUSE



NOTE: Turn the **- / + KNOB** clockwise to increase time or counterclockwise to decrease time.

TURN ON/OFF THE OVEN LAMP














The oven light automatically turns **ON** when the oven starts to cook. After 1 minute, the lamp automatically turns **OFF**. One minute before the end of cooking cycle the oven light will automatically turn **ON**, 1 minute after cooking ends the oven light will automatically turn **OFF**.⁴ User can turn **ON/OFF** the light by pressing **OVEN LIGHT** pad. The icon  will show on the display when the oven light turns **ON**.

OPERATION INSTRUCTIONS

MULTIFUNCTION SETTING

This function allows you to set 11 different functions. At the end of cooking, the fan will continue to work for about 3 minutes to cool the cavity. The working methods, temperature range and setting steps have been showed below:

CODE	FUNCTIONS MODES	WORKING METHODS	TEMPERATURE RANGE
1	 SURROUND	Top-outer Heater+ Bottom Heater	170°F ~485°F Default: 350°F
2	 GENTLE CONVECTION	Back Convection	170°F ~485°F Default: 325°F
3	 CONVECTION BAKE	Back Convection+ Bottom Heater	170°F ~485°F Default: 350°F
4	 BAKE	Bottom Heater	170°F ~428°F Default: 350°F
5	 CONVECTION BROIL	Top Two Heater+ Fan	170°F ~485°F Default: 425°F
6	 PIZZA	Bottom Heater+ Fan	170°F ~485°F Default: 425°F

CODE	FUNCTIONS MODES	WORKING METHODS	TEMPERATURE RANGE
7	 ROAST	Top-inner Heater+ Bottom Heater	170°F ~485°F Default: 350°F
8	 KEEP WARM	Keep Warm (Bottom Heater)	140°F ~180°F Default: 170°F
9	 DEFROST	Defrost (Fan)	104°F ~140°F Default: 140°F
10	 MAX BROIL	Top Two Heater	170°F ~485°F Default: 485°F
11	 TURBO	Two-outer Heater+ Heater+ Fan	170°F ~485°F Default: 375°F

The electric oven has 11 cooking functions, you can choose the cooking mode by turning the function knob on the left.

Use **TEMPERATURE** and **COOK TIME** pads to change cooking temperature and cooking time:

- Press **TEMPERATURE** pad once, the current temperature flashes for 10 seconds, turn **- /+ KNOB** to enter cooking temperature within 10 seconds.
NOTE: Press and hold **TEMPERATURE** pad for 5 seconds to switch the temperature display from °F to °C. The default display is °F.

OPERATION INSTRUCTIONS

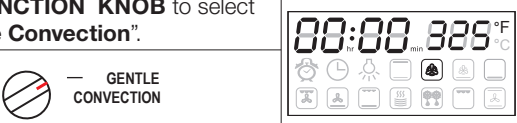
- Press **COOK TIME** pad once, the current cooking time flashes 10 seconds, turn **- /+ KNOB** to enter cooking time within 10 seconds.
NOTE: If user does not set cooking time, the time will not show in the display. If the cooking time has been set, it will countdown when the oven starts cooking.

- Once time and temperatures are set, press **CONFIRM START/PAUSE** pad once to start cooking.

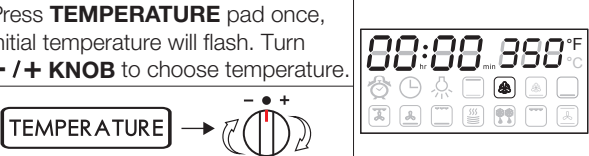
Example: Set “Gentle Convection” program to cook 2 hours and 30 minutes at 350°F.

1 Place the food into oven, close the door.

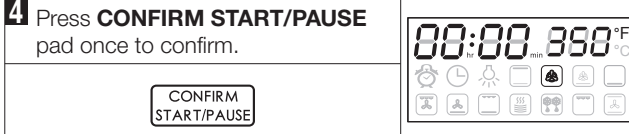
2 Turn **FUNCTION KNOB** to select “Gentle Convection”.



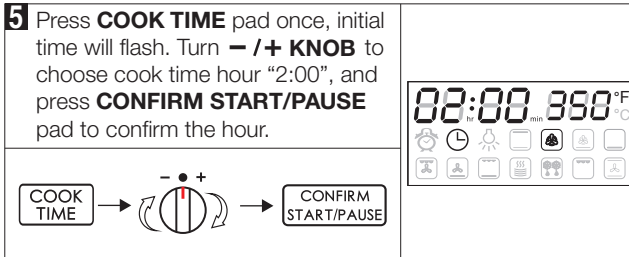
3 Press **TEMPERATURE** pad once, initial temperature will flash. Turn **- /+ KNOB** to choose temperature.



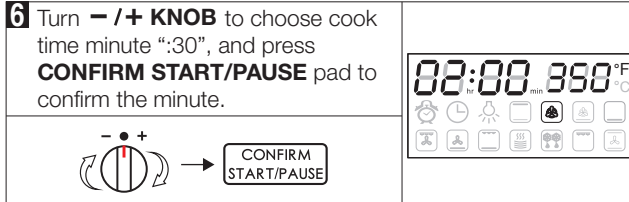
4 Press **CONFIRM START/PAUSE** pad once to confirm.



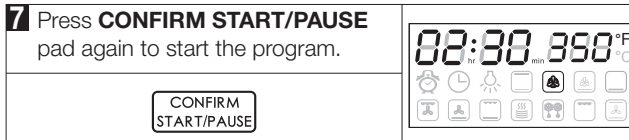
5 Press **COOK TIME** pad once, initial time will flash. Turn **- /+ KNOB** to choose cook time hour “2:00”, and press **CONFIRM START/PAUSE** pad to confirm the hour.



6 Turn **- /+ KNOB** to choose cook time minute “:30”, and press **CONFIRM START/PAUSE** pad to confirm the minute.



7 Press **CONFIRM START/PAUSE** pad again to start the program.



OPERATION INSTRUCTIONS

SETTING THE OVEN TIMER



Example: Set a timer for 1 hour 30 minutes.

- 1** In any mode, press **TIMER ON/OFF** pad once.

TIMER
ON/OFF



- 2** Turn the **- /+ KNOB** until the correct hour is displayed.



- 3** Press **CONFIRM START/PAUSE** pad once.

CONFIRM
START/PAUSE



- 4** Turn the **- /+ KNOB** until the correct minute is displayed.



- 5** Press **CONFIRM START/PAUSE** pad once, and timer starts to count down.

CONFIRM
START/PAUSE



NOTE:

- When you set timer function, the display will show the time of timer, instead of cooking time.
- When the timer countdown runs out, the oven will beep every 20 seconds to remind user until the **TIMER ON/OFF** pad is pressed.
- Press **TIMER ON/OFF** pad to cancel the timer when it is activated.

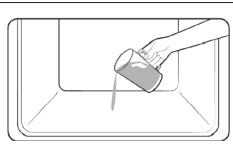
OPERATION INSTRUCTIONS

STEAM CLEANING FUNCTION

Your oven has a steam cleaning function that you can use it to clean the light soiling in the oven. This is useful for cleaning light soiling with vapor.

1 Open the oven door and remove all the accessories.

2 Pour 400ml of water onto the bottom of the oven and close the door.



3 Turn the **FUNCTION KNOB** to select **BAKE**.



4 Press **COOK TIME** pad once and turn the **-/+ KNOB** to 5 minutes, press **CONFIRM START/PAUSE** pad to confirm the cleaning time.

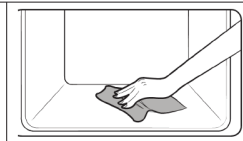


5 Press **CONFIRM START/PAUSE** again to start the program, display will show the current temperature.



6 After the program has completed, let the oven stand for 20 minutes.

7 Open the oven door and use a dry cloth to clean inside the oven.



NOTE:

- If the oven is heavily soiled with grease, for example, after roasting or grilling, it is recommended to remove stubborn soil using a cleaning agent before activating steam cleaning.
- Leave the oven door ajar when the cycle is completed. This is to allow the interior enamel surface to dry thoroughly.
- While the oven is hot inside, auto cleaning is not activated. Wait until the oven cools down, any try again.

ABOUT CONVECTION COOKING

In a conventional oven, the heat sources cycle on and off to maintain an average temperature in the oven cell.

As the temperature gradually rises and falls, gentle air currents are produced within the oven. This natural convection tends to be inefficient because the currents are irregular and slow. In this convection system the heat is “conveyed” by a fan that provides continuous circulation of the hot air. This European Convection system provides state-of-the-art engineering and advanced design to create the finest convection oven. In standard convection ovens, a fan simply circulates the hot air around the food. The system is characterized by the combination of an additional heating element located around the convection fan and the venting panel that distributes heated air in three dimensions: along the sides, the top, and the full depth of the oven cavity. This European Convection system aids in maintaining a more even oven temperature throughout the oven cell.

Standard cooking modes (Bake, Broil, etc.) use heat radiated from one or more elements to cook food. Convection modes use both heat from the elements and fans in the back of the oven to continuously circulate the heated air throughout the oven.

The circulating air aids in speeding up the baking process and cooks the food more evenly. By controlling the movement of heated air, convection cooking produces evenly browned foods that are crispy on the outside yet moist inside. Convection cooking works best for breads and pastries as well as meats and poultry. Air-leavened foods like Angel food cakes, soufflés, and cream puffs rise higher than in a conventional oven. Meats stay juicy and tender while the outside is flavorful and crisp.

By using European Convection, foods can be cooked at a lower temperature and cooking times can be shorter. When using this mode, the standard oven temperature should be lowered by 25°F (15°C). Foods requiring less cooking time should be checked slightly earlier than normal. For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. When using the Convection Roast mode, the standard oven temperature does not need to be reduced.

ADVANTAGES OF CONVECTION COOKING

- Even baking, browning and crisping.
- Juices and flavors are sealed in.
- Air leavened foods such as cream puffs, soufflés, meringues and breads are higher and lighter.
- Multiple rack cooking.
- No special bake ware required.
- Saves time and energy.

COOLING VENTILATION

- In order to cool down the exterior of the appliance, this model is equipped with a cooling fan, which comes on automatically when the oven is hot.
- When the fan is on, a normal flow of air can be heard exiting between the oven door and control panel.

NOTE:

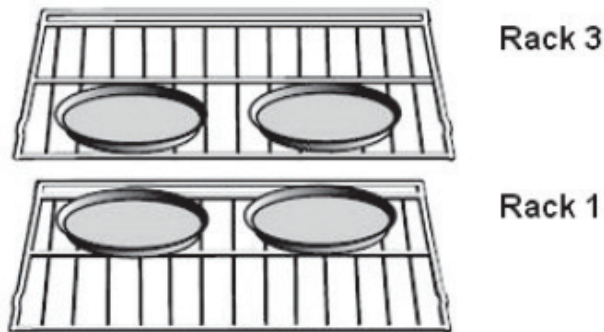
When cooking is done, the fan stays on until the oven cools down sufficiently.

CONVECTION BAKE TIPS

Reduce recipe baking temperatures by 25°F (15°C).

- For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. Use shiny aluminum pans for best results unless otherwise specified.
- Heatproof glass or ceramic can be used. Reduce temperature by another 25°F (15°C) when using heatproof glass dishes for a total reduction of 50°F (30°C).
- Dark metal pans may be used. Note: food may brown faster when using dark metal bake ware.
- The number of racks used is determined by the height of the food to be cooked.
- Baked items, for the most part, cook extremely well in convection. Do not try to convert recipes such as custards, quiches, pumpkin pie, or cheesecakes, which do not benefit from the convection-heating process. Use the regular Bake mode for these foods.
- Multiple rack cooking for oven meals is done on rack positions 1,2,3,4 and 5. All five racks can be used for cookies, biscuits and appetizers.
- 2 rack baking: Use positions 1 and 3.
- 3 rack baking: Use positions 2, 3 and 4 or 1, 3 and 5.
- When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cakes on front of upper rack and back of lower rack. Allow 1" - 1 1/2" (2.5 - 3 cm) air space around pans.
- Converting your own recipe can be easy. Choose a recipe that will work well in convection.

- Reduce the temperature and cooking time if necessary. It may take some trial and error to achieve a perfect result. Keep track of your technique for the next time you want to prepare the recipe using convection.



DO NOT use Convection Bake for meats. Use Convection Roast instead.

MODE	USE THIS MODE FOR	FOR BEST RESULTS	QUICK COOKING TIPS
CONVECTION BAKE	<ul style="list-style-type: none"> • Larger quantities of food on multiple racks • Pastries, breads, snack foods and appetizers 	<ul style="list-style-type: none"> • Use low-sided, uncovered pans • Center baking sheets side to side on the oven rack 	<ul style="list-style-type: none"> • Reduce recipe temperature by 25°F (15°C) • Check food for doneness early. <p>If recipe call for Check food</p> <ul style="list-style-type: none"> 1-15 min - 3 min early 6-30 min - 5 min early 31-60 min - 10 min early

CONVECTION BAKE TIPS

QUICK AND EASY RECIPE TIPS

Converting from standard BAKE to CONVECTION BAKE:

- Reduce the temperature by 25°F (15°C).
Use the same baking time as Bake mode if under 10 to 15 minutes.
- Foods with a baking time of less than 30 minutes should be checked for doneness 5 minutes earlier than in standard bake recipes.
- If food is baked for more than 40 to 45 minutes, bake time should be reduced by 25%.

CONVECTION BAKE CHART

- Reduce standard recipe temperature by 25°F (15°C) for Convection Bake.
- Temperatures have been reduced in this chart.

FOOD ITEM	RACK POSITION	TEMP°F (°C) PREHEATED OVEN	TIME (Min)
Cake			
Cupcakes	2	325 (165)	16-20
Bundt Cake	1	325 (165)	37-43
Angel Food	1	325 (165)	25-35
Pie			
2 crust, fresh, 9"	2	350-400 (175-205)	35-45
2 crust, frozen fruit, 9"	2	350 (175)	68-78
Cookies			
Sugar	2	325-350 (165-175)	8-12
Chocolate Chip	2	325-350 (165-175)	10-15
Brownies	2	325 (165)	25-30
Breads			
Yeast bread loaf, 9x5	2	350 (175)	15-22
Yeast rolls	2	350-375 (175-190)	10-15
Biscuits	2	375 (190)	6-10
Muffins	2	400 (205)	13-16
Pizza (Multiple rack cooking)			
Frozen	1 and 3	375-425 (190-220)	12-18
Fresh	1 and 3	375-425 (190-220)	12-18

NOTE:

The **TEMP** and **TIME** in the chart above are for the 240V setting. This chart is a guide. Follow recipe or package directions and adjust temperatures/time appropriately.

CONVECTION BAKE TIPS

Baking is cooking with heated air. Both upper and lower elements in the oven are used to heat the air but no fan is used to circulate the heat.

Follow the recipe or convenience food directions for baking temperature, time and rack position. Baking time will vary with the temperature of ingredients and the size, shape and finish of the baking utensil.

GENERAL GUIDELINES

- For best results, bake food on a single rack with at least 1" - 1-1/2" (2,5 - 3 cm) space between utensils and oven walls.
- Use one rack when selecting the Bake Mode.
- Check for doneness at the minimum time.
- Use metal bake ware (with or without a non-stick finish), heatproof glass, glass ceramic, pottery or other utensils suitable for the oven.
- When using heatproof glass, reduce temperature by 25°F (15°C) from recommended temperature.
- Use baking sheets with or without sides or jelly roll pans.
- Dark metal pans or nonstick coatings will cook faster with more browning. Insulated bake ware will slightly lengthen the cooking time for most foods.
- Do not use aluminum foil or disposable aluminum trays to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven.
- Avoid using the opened oven door as a shelf to place pans.

FOOD ITEM	RACK POSITION	TEMP °F (°C) PREHEATED OVEN	TIME (Min)
Cake			
Cupcakes	2	350 (175)	16-20
Bundt Cake	1	350 (175)	37-43
Angel Food	1	350 (175)	25-35
Pie			
2 crust, fresh, 9"	2	375-400 (190-205)	35-45
2 crust, frozen fruit, 9"	2	375 (190)	68-78
Cookies			
Sugar	2	350-375 (175-190)	8-12
Chocolate Chip	2	350-375 (175-190)	10-15
Brownies	2	350 (175)	25-30
Breads			
Yeast bread loaf, 9x5	2	375 (190)	15-22
Yeast rolls	2	375-400 (190-205)	10-15
Biscuits	2	375-400 (190-205)	6-10
Muffins	2	425 (220)	13-16

NOTE:

The **TEMP** and **TIME** in the chart above are for the 240V setting. This chart is a guide. Follow recipe or package directions and adjust temperatures/time appropriately.

CONVECTION BROIL TIPS

Place rack in the required position needed before turning on the oven.

- Use Convection Broil mode with the oven door closed.
- Use the grill rack and grease tray. (Without the grease tray there may be a risk of fire with drip of the fat from the meat).
- Turn meats once halfway through the cooking time (see Convection Broil Chart).

FOOD and THICKNESS	RACK POSITION	OVEN TEMP °F (°C)	TIME SIDE 1 (Min)*	TIME SIDE 2 (Min)*
Beef				
Steak (1" or more)				
Medium rare	4	450 (230)	10-12	10-12
Medium	4	450 (230)	15-17	13-15
Well	4	450 (230)	16-18	13-15
Hamburgers (1" or more)				
Medium	4	485 (252)	9-11	5-8
Well	4	485 (252)	11-13	8-10
Poultry				
Chicken Quarters	4	450 (230)	18-20	13-15
Chicken Halves	3	450 (230)	25-27	15-18
Chicken Breasts	4	450 (230)	14-16	10-14
Pork				
Pork Chops (1 1/4" or more)	4	450 (230)	13-15	12-14
Sausage - fresh	4	450 (230)	4-6	3-5

The **TEMP** and **TIME** in the chart above are for the 240V setting.

* Broiling and convection broiling times are approximate and may vary slightly.

Cooking times are indicative and also depend on the thickness and the starting temperature of the meat before cooking.

MAX BROIL TIPS

Place rack in the required position needed before turning on the oven.

- Use Broil mode with the oven door closed.
- Preheat oven for 5 minutes before use.
- Use the grill rack and grease tray. (Without the grease tray there may be a risk of fire with drip of the fat from the meat).
- Turn meats once halfway through the cooking time (see Broil Chart).

FOOD and THICKNESS	RACK POSITION	BROIL SETTING	TIME SIDE 1 (Min)*	TIME SIDE 2 (Min)*
Beef				
Steak (1" or more)				
Medium rare	5	L 5	5-7	4-6
Medium	5	L 5	6-8	5-7
Well	5	L 5	8-10	7-9
Hamburgers (1" or more)				
Medium	4	L 5	8-13	11
Well	4	L 5	10-15	8-12
Poultry				
Brest (bone-in)	4	L 4	10-12	8-10
Thigh (very well done)	4	L 3	28-30	13-15
Pork				
Pork Chops (1")	5	L 5	7-9	5-7
Sausage - fresh	5	L 5	5-7	3-5
Ham Slice (1/2")	5	L 5	4-6	3-5
Seafood				
Fish Filets, 1" Buttered	4	L 4	10-14	N/A

FOOD and THICKNESS	RACK POSITION	BROIL SETTING	TIME SIDE 1 (Min)*	TIME SIDE 2 (Min)*
Lamb Chops (1")				
Medium Rare	5	L 5	5-7	4-6
Medium	5	L 5	6-8	4-6
Well	5	L 5	7-9	5-7
Bread				
Garlic Bread, 1" slices	4	L 5	2-3	N/A
Garlic Bread, 1" slices	3	L 5	4-6	N/A

The **TEMP** and **TIME** in the chart above are for the 240V setting.

* Broiling times are approximate and may vary slightly.

Cooking times are indicative and also depend on the thickness and the starting temperature of the meat before cooking.

ROAST TIPS

- Roast in a low-sided, uncovered pan.
- When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string.
- Use the grill rack and grease tray. (Without the grease tray there may be a risk of fire with drip of the fat from the meat).
- Use the probe or a meat thermometer to determine the doneness by checking internal temperature (see Roast Chart).
- Double-check the internal temperature of meat or poultry by inserting meat thermometer into another position.
- Large poultry may also need to be covered with foil (and pan roasted) during a portion of the roasting time to prevent over-browning.
- The minimum safe internal temperature for stuffing in poultry is 165°F(74°C).
- After removing the item from the oven, cover loosely with foil for 10 to 15 minutes before carving, if necessary, to increase the final foodstuff temperature by 5° to 10°F(3° to 6°C).

MEATS	WEIGHT lb (kg)	RACK POS.	OVEN TEMP °F (°C)	TIME (Min per lb)	INTERNAL TEMP °F (°C)
Beef					
Rib Roast	4-6 (2-3)	2	325 (165)	18-22	145 (36) med rare 160 (71) med
Rib-eye (boneless)	4-6 (2-3)	2	325 (165)	18-22	145 (36) med rare 160 (71) med
Rump, Eye, Tip, Sirloin (boneless)	3-6 (1.5-3)	2	325 (165)	18-22	145 (36) med rare 160 (71) med
Tenderloin Roast	2-3 (1-1.5)	2	425 (220)	15-20	145 (36) med rare
Poultry					
Chicken whole, not stuffed	3-4 (1.5-2)	2	375 (190)	20-23	180 (82)
Turkey, not stuffed	12-15 (6-7.5)	1	325 (165)	10-14	180 (82)
	16-20 (8-10)	1	325 (165)	9-11	180 (82)
Turkey Breast	21-25 (10.5-12.5)	1	325 (165)	6-10	180 (82)
Cornish Hen	3-8 (1.5-4)	1	325 (165)	15-20	170 (77)
	1-1.5 (.5-.75)	2	350 (175)	45-75	180 (82)
Pork					
Loin Roast (boneless or bone-in)	5-8 (2.5-4)	2	350 (175)	18-22	160 (71) med
Shoulder	3-6 (1.5-3)	2	350 (175)	20-25	160 (71) med
Lamb					
Half Leg	3-4 (1.5-2)	2	325 (165)	20-27	160 (71) med 170 (77) well
Whole Leg	6-8 (3-4)	1	325 (165)	20-27	160 (71) med 170 (77) well

CLEANING AND CARE

GENERAL INSTRUCTIONS

1. Ensure that the oven is off and electrical breaker is off before replacing the lamp or cleaning to avoid the possibility of electric shock.
2. Wipe the oven with water and little mild liquid soap with; dry it with a soft cloth or sponge.
3. Use a mild window-cleaning detergent. Wipe the area with a soft window cloth or a fluff-free microfiber cloth, using a horizontal action without applying pressure.
4. If any abrasive or caustic substances come into contact with the front of the oven, wipe off immediately with water.
5. Clean the stainless steel and enameled surfaces with warm, soapy water or with suitable brand products.
6. It is very important to clean the oven each time after it is used.
7. Melted fat can be deposited on the sides of the oven during cooking. The next time after oven is used this fat could cause unpleasant odors and might even affect the outcome of the cooking. Use hot water and detergent to clean, rinse out thoroughly.
8. Always remove any fleck of lime scale, grease, corn flour and egg white immediately. Corrosion can form under such flecks. Use stainless steel care products. Follow the manufacturer's instructions. Try out the product on a small area first, before using on the whole surface.
9. For cleaning, the oven must be turned off and cooled down.
10. For safety reason, do not clean the oven with steam jet or high pressure cleaning equipment.
11. Aggressive cleaning products, scratchy sponges and rough cleaning cloths are not suitable.

DETAIL CLEANING WAYS

THE OVEN OUTER SURFACE

Use only a damp soft cloth to clean the outer surface of the oven, do not use a thick sponge or coarse cloth. Use only mild cleaning fluid, sponge to clean stubborn stains and dry with a soft cloth. Do not use corrosive and abrasive cleaners, they may damage the outer surface of the oven.

CLEAN THE OVEN ACCESSORIES

Carefully clean with soap and water, and wipe dry.

INSIDE THE OVEN

Wait for the oven to cool, use warm wet dishcloth to clean the inside of the oven. Do not use rough friction pads, steel wire ball, corrosive and abrasive cleaner, high strength cleaners, or sharp objects, such as knife, scraper, they may damage the enamel layer.

NOTE: Because the enamel layer and metal surfaces under the high temperature, there will be some faded. This is normal and does not affect the function.

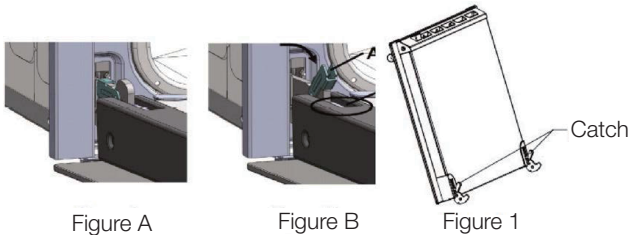
CLEAN THE OVEN DOOR AND GLASS PANEL

Use only mild cleaning fluid, sponge to clean and dry the oven door and glass panel with a soft cloth. Do not use steel wire ball or corrosive cleaners and scraper, they may damage the surface of the oven and glass panel.

CLEANING AND CARE

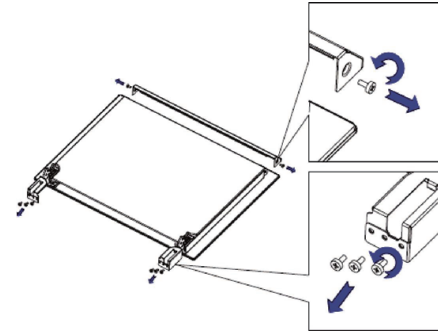
A. Removing the oven door: (See figure 1).

1. Pull the oven door to the horizontal level. (figure A)
2. Move the latch of hinges on both sides to the fully open position (See figure B), and hold the door.
3. Push up the door. (figure C)
4. Push the door back to about a 15 degrees angle; lift the door up until the hook take out from the card slot. (figure D)

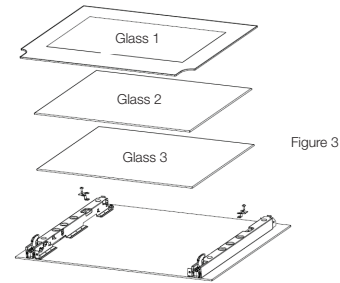


B. Removing the glasses

1. Remove the top (shutter) by screwing down bolts on both sides. (See figure 2).
2. Screw down other 6 bolts in the opposite top on both sides of door (See figure 2).



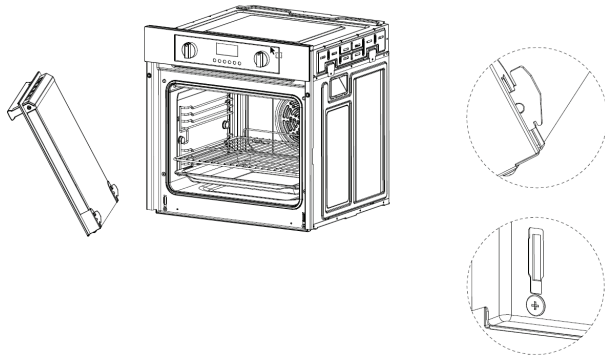
3. Draw out and remove the glass 1. (See figure 3).
4. Take out pads in two tangles of the glasses.
5. Draw out and remove glass 2. (See figure 3).
6. Draw out and remove glass 3. (See figure 3).



7. Clean the top (shutter) with stainless steel cleaning water with suitable brand products.

C. Installing the oven door

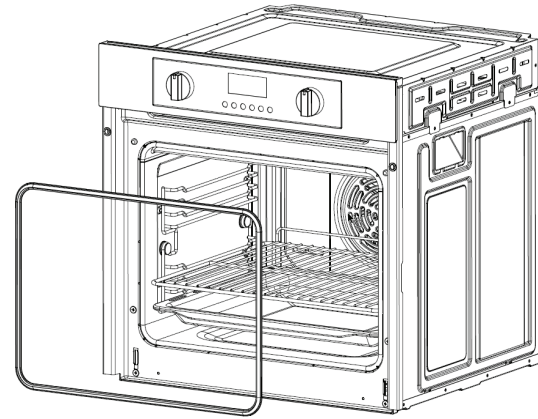
1. Install back the glasses in correct surface and order.
2. Install back the top (shutter) by screwing bolts up.
3. Set the hinges into their respective holes on both sides, and swing the oven door downward. The step of hinges will be revealed if the oven door is in right position. Lock the latch.
4. Close the oven door.



D. Clean the door sealing gasket

To ensure the normal function of the oven, the oven door sealing gasket should be periodically checked. If the door sealing gasket is too dirty, it should be cleaned. The door sealing gasket can be removed to clean. If the door sealing gasket is damaged, please contact our service department. Do not use the oven if the door sealing gasket is missing or damaged.

1. Prop one clip of door sealing gasket, and remove the gasket clip by clip. (See figure 4)
2. Clean the gasket with mild cleaning fluid and dry with soft cloth.
3. Reinstall the door sealing gasket clip by clip.



REPLACING THE OVEN LIGHT

WARNING

Electric Shock Hazard

Make sure the oven and lights are cool and power to the oven has been turned off before replacing the light bulb(s).

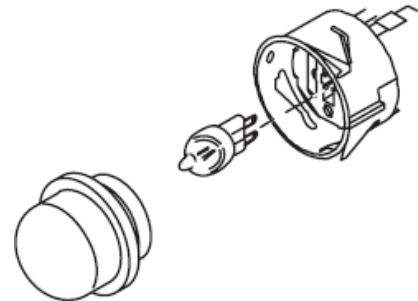
The lenses must be in place when using the oven. The lenses serve to protect the light bulb from breaking.

The lenses are made of glass. Handle carefully to avoid breakage. Failure to do so could result in death, electric shock, cuts or burns.

TO REPLACE A LIGHT BULB

Before replacing, make sure the oven is off and cool.

1. Disconnect power at the main power supply (fuse or breaker box).
2. Remove the glass cover of the lamp-holder.
3. Remove the lamp and replace with a lamp resistant to high temperatures with the following characteristics:
 - Voltage: 208-240V
 - Wattage: 25W
 - Type: E 14
4. Replace the glass cover.
5. Turn power back on at the main power supply (fuse or breaker box).



SOLVING BAKING AND ROASTING PROBLEMS

With either Bake or Convection Bake and Roast poor results can occur for many reasons other than a malfunction of the oven. Check the chart below for causes of the most common problems. Since the size, shape and material of baking utensils directly affect the baking results, the best solution may be to replace old baking utensils that have darkened and warped with age and use. Check the Baking Charts.

Baking and Roasting Problem	Cause
Food browns unevenly	<ul style="list-style-type: none"> • Oven not preheated • Aluminum foil on oven rack or oven bottom • Baking utensil too large for recipe • Pans touching each other or oven walls
Food too brown on bottom	<ul style="list-style-type: none"> • Oven not preheated • Using glass, dull or darkened metal pans • Incorrect rack position • Pans touching each other or oven walls
Food is dry or has shrunk excessively	<ul style="list-style-type: none"> • Oven temperature too high • Baking time too long • Oven door opened frequently • Pan size too large

Baking and Roasting Problem	Cause
Food is baking or roasting too slowly	<ul style="list-style-type: none"> • Oven temperature too low • Oven not preheated • Oven door opened frequently • Tightly sealed with aluminum foil • Pan size too small
Pie crusts do not brown on bottom or crust is soggy	<ul style="list-style-type: none"> • Oven temperature too low • Oven not preheated • Oven door opened frequently • Tightly sealed with aluminum foil • Pan size too small
Cakes pale, flat and may not be done inside	<ul style="list-style-type: none"> • Baking time not long enough • Using shiny steel pans • Incorrect rack position • Oven temperature is too low
Cakes high in middle with crack on top	<ul style="list-style-type: none"> • Oven temperature too high • Baking time too long • Pans touching each other or oven walls • Incorrect rack position • Pan size too small
Pie crust edges too brown	<ul style="list-style-type: none"> • Oven temperature too high • Edges of crust too thin

SOLVING OPERATIONAL PROBLEMS

Before calling for service, check the following to avoid unnecessary service charges.

Oven Problem	Problem Solving Steps
The oven display stays OFF	Turn off power at the main power supply (fuse or breaker box). Turn breaker back on. If condition persists, call an authorized service center.
Cooling fan continues to run after oven is turned off	The fan turns off automatically when the electronic components have cooled sufficiently.
Oven is not heating	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven. Make sure the oven temperature has been selected.
Oven is not cooking evenly	Check oven calibration. Adjust calibration if necessary. Refer to cook charts for recommended rack position. Always reduce recipe temperature by 25°F (15°C) when baking with Convection Bake mode.
Oven temperature is too hot or too cold	The oven thermostat needs adjustment. See Calibrating Oven Temperature.
Oven light is not working properly	Replace or reinsert the light bulb if loose or defective. Touching the bulb with fingers may cause the bulb to burn out.
Oven light stays on	Check for obstruction in oven door. Check to see if hinge is bent or door switch broken.
Cannot remove lens cover on light	There may be a soil build-up around the lens cover. Wipe lens cover area with a clean dry towel prior to attempting to remove the lens over.
Clock and timer are not working properly	Make sure there is proper electrical power to the oven. See the Clock and Timer sections.
Excessive moisture	When using bake mode, preheat the oven first. Convection Bake and Roast will eliminate any moisture in oven (this is one of the advantages of convection).
Porcelain chips	When oven racks are removed and replaced, always tilt racks upward and do not force them to avoid chipping the porcelain.

LIMITED WARRANTY

IN-HOME SERVICE FULL ONE YEAR WARRANTY

For 12 months from the date of original retail purchase, Galanz will repair or replace any part free of charge including labor that fails due to a defect in materials or workmanship. Galanz may replace or repair at their sole discretion any part or sub system including the entire product. Product must be accessible, without encumbrance and installed properly to receive warranty repair service.

LIMITED WARRANTY

NOTE: This warranty commences on the date the item was purchased, or ownership assumed from a builder and the original purchase receipt must be presented to the authorized service representative before warranty repairs are rendered.

Exceptions: Commercial Use Warranty

90 days labor from date of original purchase

90 days parts from date of original purchase

No other warranty applies.

FOR WARRANTY SERVICE

All service must be performed by a Galanz authorized service. For service, please call 1-800-562-0738. Before calling please have available the following information: (a) Model number and serial number of your appliance. (b) The name and address of the dealer you purchased the unit from and the date of purchase. (c) A clear description of the problem. (d) A proof of purchase (sales receipt).

This warranty covers home appliance services within the contiguous United States and where available in Alaska, Hawaii and Puerto Rico.

What is not covered by this warranty:

— Replacement or repair of household fuses, circuit breakers, wiring or plumbing. A product whose original serial number has been removed or altered. Any service charges not specifically identified as normal such as normal service area or hours.

- Replacement of light bulbs.
- Damage to clothing.
- Damage incurred in shipping.
- Damage caused by improper installation or maintenance.
- Damage from misuse, abuse accident, fire, flood, or acts of nature.
- Damage from service other than an authorized Galanz dealer or service center.
- Damage from incorrect electrical current, voltage or supply.
- Damage resulting from any product modification, alteration or adjustment not authorized by Galanz.
- Adjustment of consumer operated controls as identified in the owner's manual.
- Hoses, knobs, lint trays and all attachments, accessories and disposable parts.
- Labor, service transportation, and shipping charges for the removal and replacement of defective parts beyond the initial 12-month period.
- Damage from other than normal household use.
- Any transportation and shipping charges.

THIS LIMITED WARRANTY IS GIVEN IN LIEU OF ALL OTHER WARRANTIES, EXPRESS ED OR IMPLIED, INCLUDING BUT NOT LIMITED TO, THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE

The remedy provided in this warranty is exclusive and is granted in lieu of all other remedies.

This warranty does not cover incidental or consequential damages, so the above limitations may not apply to you.

Some states do not allow limitations on how long an implied warranty lasts, so the above limitations may not apply to you.

This warranty gives you specific legal rights, and you may have other rights, which vary from state to state.

WARRANTY REGISTRATION

Please mail this warranty card to the address below within 30 days of purchase.
Galanz Americas, 55 Challenger Road, Suite 503, Ridgefield Park, NJ 07660.

PLEASE PRINT CLEARLY.

Name _____

Address _____

City _____ State _____ ZIP _____

Phone _____ Email _____

Model Number _____ Serial Number _____

Purchase Location _____

You must attach a copy of your purchase receipt to validate your registration.

IMPORTANT

Do Not Return This Product To The Store

If you have a problem with this product, please contact the
“Galanz Customer Satisfaction Center” at
1-800-562-0738.

**DATED PROOF OF PURCHASE, MODEL #, AND SERIAL #
REQUIRED FOR WARRANTY SERVICE**

IMPORTANT

Ne pas Réexpédier ce Produit au Magasin

Pour tout problème concernant ce produit, veuillez contacter
le service des consommateurs “Galanz Customer Satisfaction
Center” au 1-800-562-0738.

**UNE PREUVE D'ACHAT DATEE EST REQUISE POUR BENEFICIER
DE LA GARANTIE.**

IMPORTANTE

No regrese este producto a la tienda

Si tiene algún problema con este producto, por favor contacte
el “Centro de Servicio al Consumidor de Galanz”
al 1-800-562-0738 (Válido solo en E.U.A).

**NECESITA UNA PRUEBA DE DE COMPRA FECHADA, NÚMERO DE
MODELO Y DE SERIE PARA EL SERVICIO DE LA GARANTÍA**

**Made in China
Fabriqué en Chine
Hecho en China**

Galanz