

**RANGE HOOD**  
**MODEL NUMBER: FRHWM5009-48**



CONFORMS TO UL  
STD.507  
CERTIFIED TO CSA  
STD.C22.2 NO.113

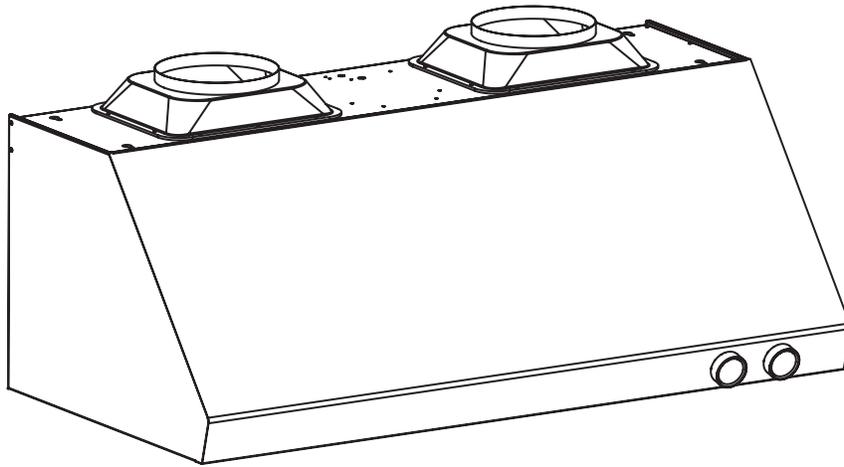
# **INSTRUCTION & INSTALLATION MANUAL**

Read these instructions carefully before using your appliance, and keep it carefully.  
If you follow the instructions, your appliance will provide you with many years of good service.

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**MODEL NUMBER: FRHWM5009-48**

## Customer Care

Thank you for purchasing a Forno product. Please read the entire instruction manual before operating your new appliance for the first time. Whether you are an occasional user or an expert, it will be beneficial to familiarize yourself with the safety practices, features, operation and care recommendations of your appliance.

Both the model and serial number are listed inside the product. For warranty purposes, you will also need the date of purchase .

Record this information below for future reference.

### Product Information

Model Number : \_\_\_\_\_

Serial Number :

Date of Purchase : \_\_\_\_\_

Purchase Address And Phone : \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

### Service Information

Use these numbers in any correspondence or services calls concerning your product.

If you received a damaged product, immediately contact Forno.

To save time and money, before you call for serviced, check the troubleshooting guide. It listed the causes of minor operation problems that you can correct yourself.



*“Need some quick help? Simply scan the qr code and get access to our fast support form. We’re always here to assist you with any questions or concerns you may have. So, don’t hesitate to reach out!”*

### Services in Canada and Untied States

Keep the instruction manual handy to answer your questions. If you don’t understand something or need more assistance, please visit our website for fast support. Please provide us your name, number, address, serial number of the product that troubleshooting, proof of purchase, and a short description of the issue. A customer service representative will contact you as soon as possible. All warranty work needs to be authorized by FORNO customer service. All our authorized service providers are carefully selected and rigorously trained by us.



## **WARNING** FOR YOUR SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and either the word "DANGER," "WARNING" or "CAUTION." These words mean:



- You can be killed or seriously injured if you don't **immediately** follow instructions.



- You can be killed or seriously injured if you don't follow instructions.



- A potentially hazardous situation which, if not avoided, could result in minor or moderate injury.

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



**WARNING** : This product can expose you to chemicals including [Lead, lead and lead compound, which is [are] known to the state of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warning.ca.gov](http://www.P65Warning.ca.gov).



## **WARNING** FOR YOUR SAFETY

This chapter provides you with important safety notices when handling the device.

The device corresponds with the required safety regulations. Improper use can result in personal or property damages.

Please read the information contained herein so that you can become familiar with your device quickly and take advantage of the full scope of its functions.



A warning notice of this level of danger indicates a possible dangerous situation.

If the dangerous situation is not avoided, this can lead to serious injuries.

► Observe the instructions in this warning notice in order to avoid the personal injuries.



A warning notice of this level of danger indicates a possible dangerous situation.

If the dangerous situation is not avoided, this can lead to slight or moderate injuries.

► Observe the instructions in this warning notice in order to avoid the personal injuries.

### PLEASE NOTE

A notice of this kind indicates additional information, which will simplify the handling of the machine

## **Important Safety Instructions**

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To avoid the possibility of an explosion or fire, do not store or use combustible, flammable or explosive vapors and liquids (such as gasoline) inside or in the vicinity of this or any other appliance. Keep all combustible items (such as aerosol cans) away from cook top burners, ovens and range hoods. Do not store flammable or explosive materials in adjacent cabinets or surrounding areas.

**Disclaimer:** The manufacturer and/or distributor/seller (Manufacturer) decline all responsibility in the event of failure to observe the instructions provided for installation, maintenance, and suitable use of the product. Manufacturer shall NOT be responsible for any injury due to negligence and the warranty of the unit shall automatically be voided due to failure to observe proper safety and installation procedures. The manufacturer will not be held responsible for any damage to personal property, real estate, or any bodily injuries whether caused directly or indirectly by the range hood.

**WARNING - TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, OR INJURY TO PERSON, OBSERVE THE FOLLOWING:**

\*Use this unit only in the manner intended by the manufacturer. If you have questions, contact the manufacturer.

**PRODUCT:** Do not remove permanently affixed labels, warnings or plates from the product. This may void the warranty. Do not try to alter the hood.

**INSTALLATION:** The installation in this manual is intended for qualified installers, service technicians, or people with a similar qualified background. Installation and electrical wiring must be provided by qualified professionals and in accordance with all applicable codes and standards, including fire-related construction.

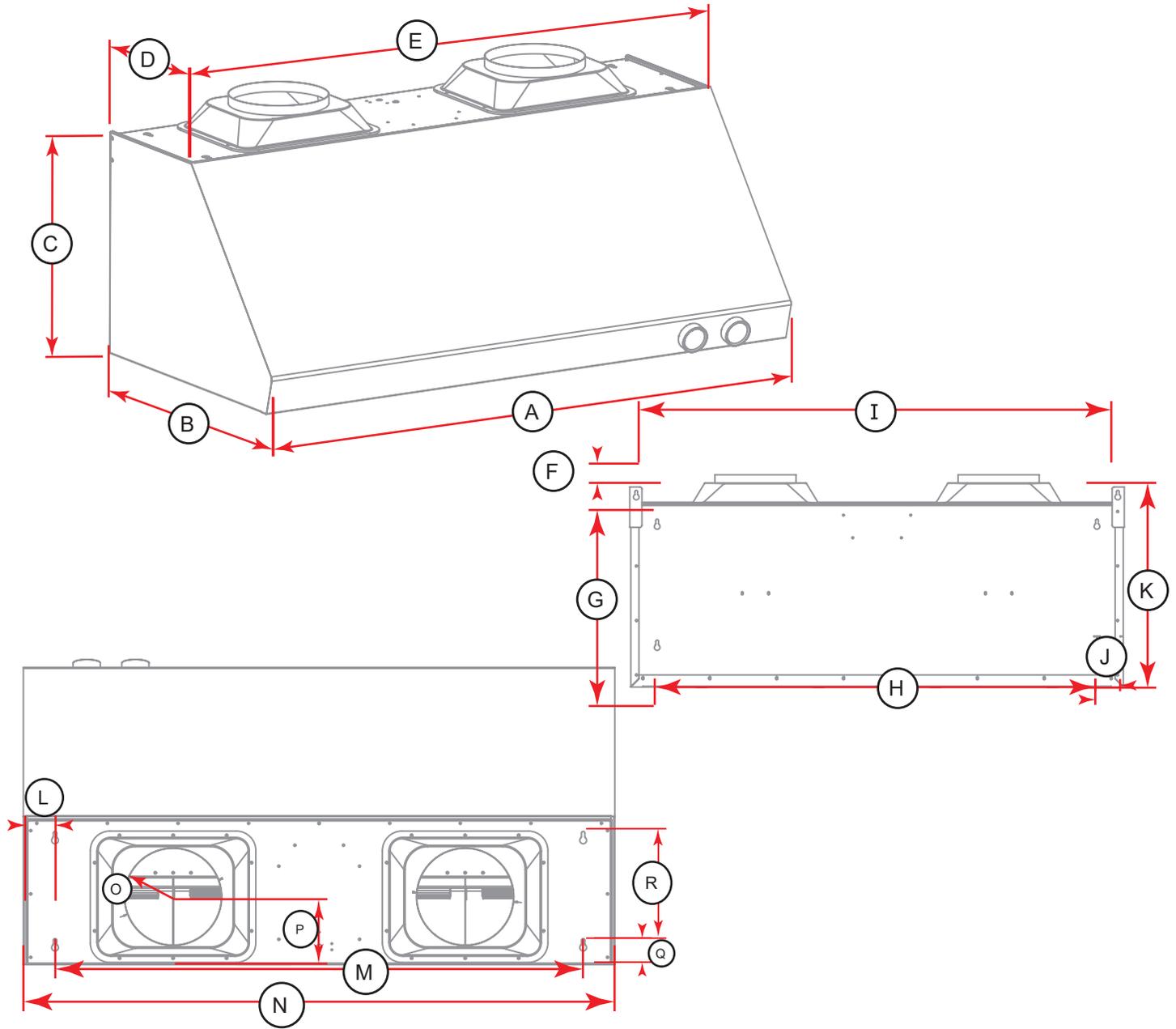
When cutting or drilling into the wall or ceiling; do not damage electrical wiring and other utilities. It is recommended that two or more people assist with the installation. The range hood may have very sharp edges; please wear protective gloves if it is necessary to remove any parts for installing, cleaning or servicing. Read all instructions before beginning installation.

**VENTING:** For kitchen range or cook top ventilating use only. DO NOT use units to exhaust hazardous or explosive materials and vapors. Ducted fans MUST always be vented to the outdoors. DO NOT vent exhaust into spaces between walls, crawl spaces, ceiling, attics and/or garages. Use only metal ductwork. Old ductwork should be cleaned or replaced if necessary to avoid the possibility of grease fires. Check all joints on ductwork to insure proper connections. All joints should be properly taped.

**ELECTRICAL:** All electrical wiring must be properly installed, insulated and grounded. TURN POWER OFF and un-plug cords from outlet before servicing and/ or cleaning to ensure your safety.

**OPERATION:** Caution is suggested when using high settings on cooking range. Keep all fans, baffle filters, spaces, grease tunnel, oil container, and grease- laden surfaces clean. Grease should not be allowed to accumulate on fans, baffle filter, spaces, grease tunnel, and oil container. Never allow the filters to become blocked or clogged. Do not allow foreign objects such as cigarettes and/or napkins to be absorbed into the hood. Clean ventilating fans and filters frequently

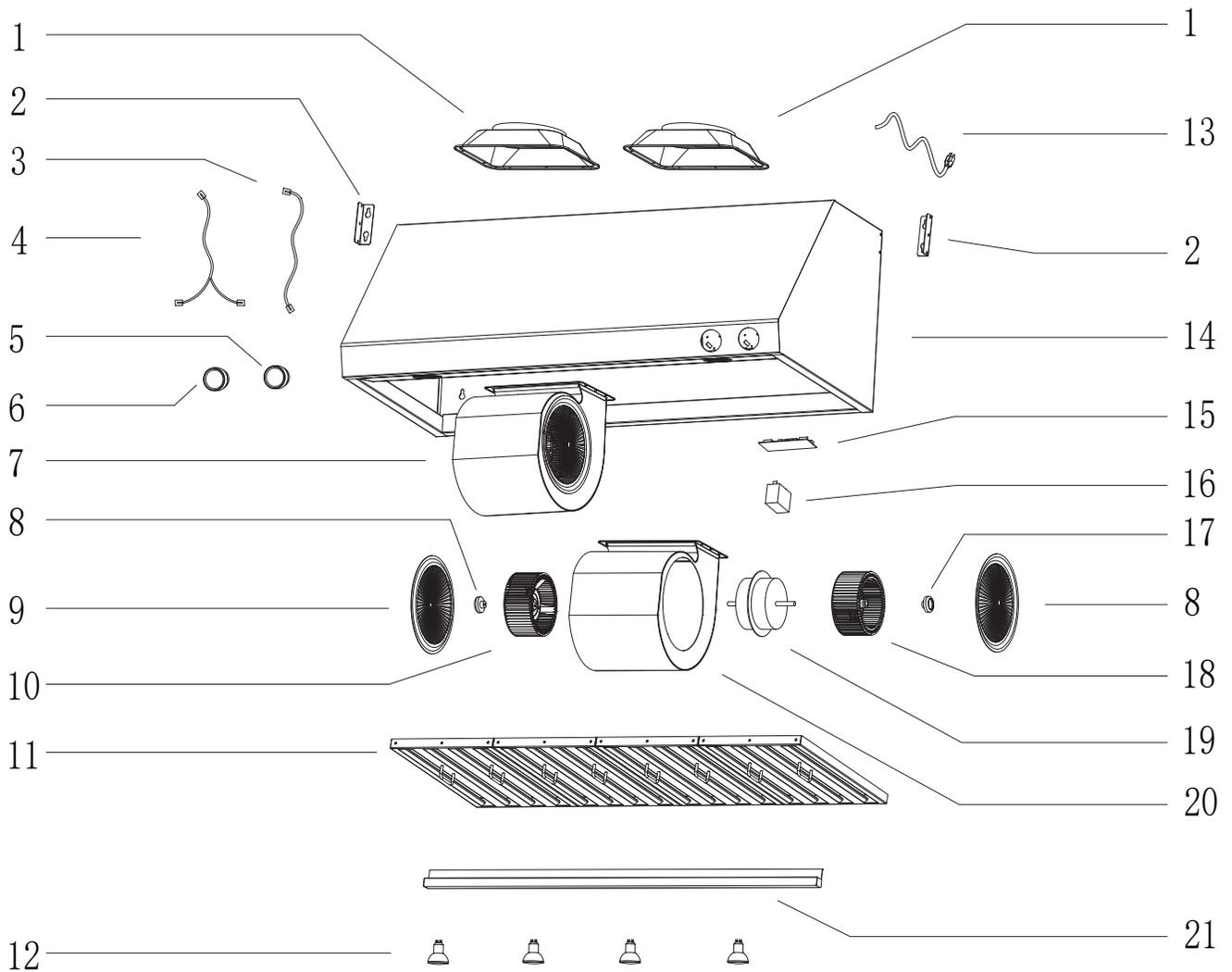
# Product Dimension



A	B	C	D	E	F	G
Overall Width	Overall Depth	Overall Height	Depth	Width	-	-
47 <sup>27</sup> / <sub>32</sub> "	21 <sup>31</sup> / <sub>32</sub> "	18 <sup>1</sup> / <sub>32</sub> "	11 <sup>9</sup> / <sub>32</sub> "	47 <sup>27</sup> / <sub>32</sub> "	1 <sup>1</sup> / <sub>32</sub> "	11 <sup>13</sup> / <sub>16</sub> "
121.5cm	55.8cm	37.4cm	30.4cm	121.5cm	2.6cm	25cm

H	I	J	K	L	M	N	O	P	Q	R
-	-	-	-	-	-	-	-	-	-	-
42 <sup>23</sup> / <sub>32</sub> "	46 <sup>25</sup> / <sub>32</sub> "	2 <sup>9</sup> / <sub>16</sub> "	14 <sup>23</sup> / <sub>32</sub> "	2 <sup>9</sup> / <sub>16</sub> "	42 <sup>23</sup> / <sub>32</sub> "	47 <sup>27</sup> / <sub>32</sub> "	7 <sup>7</sup> / <sub>8</sub> "	5 <sup>1</sup> / <sub>2</sub> "	1 <sup>31</sup> / <sub>32</sub> "	8 <sup>21</sup> / <sub>32</sub> "
108.5cm	118.8cm	6.5cm	37.4cm	6.5cm	108.5cm	121.5cm	15.4cm	11.05cm	5cm	22cm

## Names of Parts and Accessories



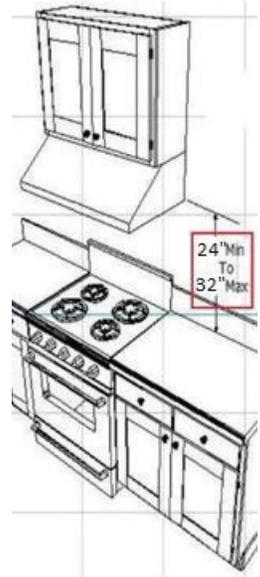
1	Air Outlet
2	Mounting Bracket
3	Switch Cable
4	Lamp Cord
5	KNOB LAMP SWITCH
6	KNOB MOTOR SWITCH
7	Motor assembly
8	Left wind wheel cap
9	Wind guide ring
10	Left Wind Wheel

11	FILTER
12	LED light
13	Power Cord
14	BODY
15	PCB
16	Capacitor
17	Right Wind Wheel Cap
18	Right Wind Wheel
19	Motor
20	Motor housing
21	Oil cup

# Installation Preparation

## 1. MOUNTING HEIGHT FOR THE MOST EFFICIENT & QUIET OPERATION:

- A distance of 24" to 32" is recommended between stove top and the bottom of range hood.
- If the hood is mounted too low this could result in heat and/or fire hazard. If the hood is mounted too high the controls will be hard to reach, and the hood will lose its performance and efficiency.



## 2. VENTING REQUIREMENTS:

- It is recommended that the range hood be vented vertically through the roof with a minimum of 6" or larger vent work.
- ALWAYS, when possible, reduce the number of transitions and turns in the ducting. If a long duct run is required, increase duct size from 6" to 7" or 8". If a reducer is used, install a long reducer instead of a pancake reducer.

Reducing duct:

- sVize will restrict/decrease airflow.
- The size of the vent should be uniform.
- Use no more than three 90° elbows in the duct run.
- Make sure there is a minimum of 24" of straight vent between the elbows if more than one elbow is used

### IMPORTANT:

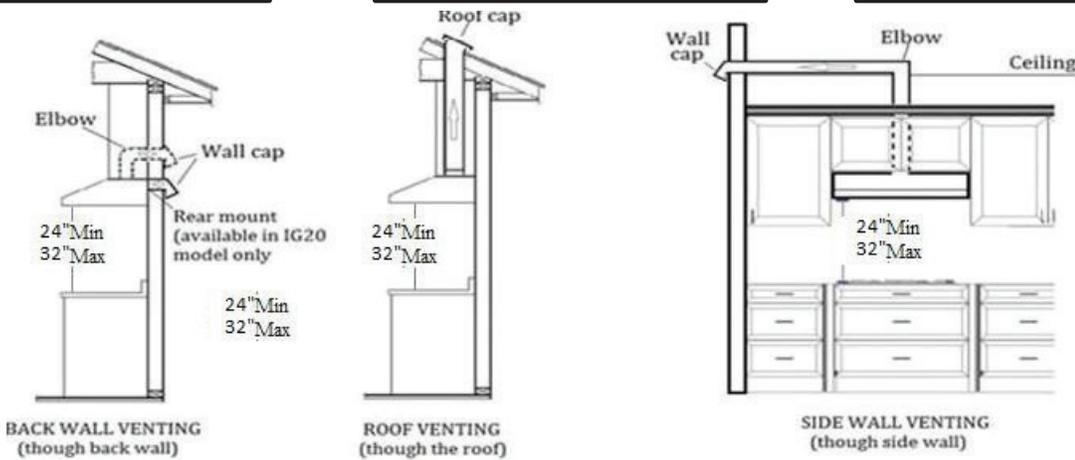
- NEVER exhaust air or terminate ductwork into crawl spaces, between walls, ceiling, attics, or garages. All exhaust must be ducted to the outside.
- Do not use plastic ventilation
- Do not use 4" laundry-type wall caps

## 3. VENTING METHODS

**BACK WALL VENTING**  
 (1st choice) Ducting goes up straight inside upper cabinet then turn and goes horizontally straight through an exterior wall from the back of the hood. This will be the shortest ducting length

**ROOF VENTING**  
 (2nd choice) This is the most efficient way and highly recommended. Ducting goes vertically above the range hood through the house's roof.

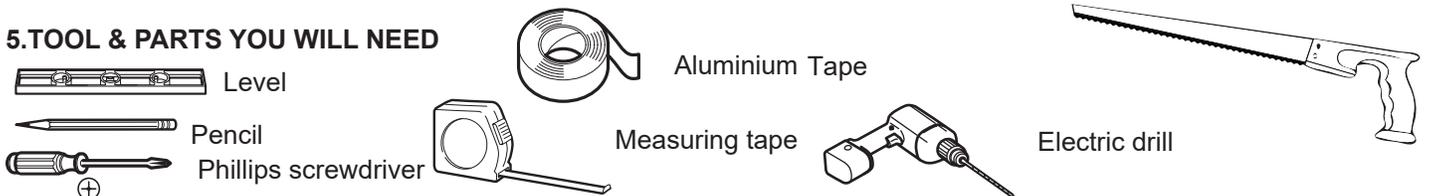
**SIDE WALL VENTING**  
 (3rd choice) Ducting goes through the kitchen ceiling from the top of the hood and then through a nearby exterior wall.



## 4. ELECTRICAL REQUIREMENTS:

**IMPORTANT:** Observe all governing building codes and city ordinances. A 120 volt, 60 Hz. AC, 15-amp outlet is needed (fused electrical circuit is required) It is the customer's responsibility to contact a qualified electrical installer, and assure that the electrical installation is adequate and in conformance with National Electrical Code, ANSI/ NFPA 70 — latest edition, or CSA Standards C22. 1-94, Canadian Electrical Code, Part 1 and C22. 2 No. 0-M91 - latest edition and all local codes and ordinances.

## 5. TOOL & PARTS YOU WILL NEED



## Installation Instructions

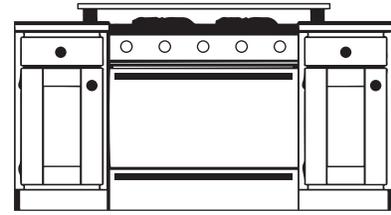
**NOTE: DO NOT TRY TO REMOVE BLOWER OR ITS HOUSING. YOU WILL BE UNABLE TO PUT IT BACK IN. MORE IMPORTANTLY, THE WARRANTY WILL BE VOIDED.**

### STEP 1: PROTECT THE COOK TOP

Put a thick, protective covering over counter top, cook top or range to protect from damage or dirt.

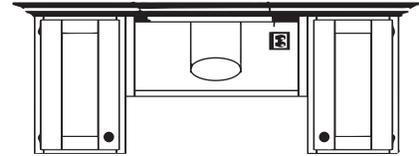
### STEP 2: CREAT WORK STATION (OPTIONAL ONLY)

Have 2 pieces of wood about 2" x 4" x 20" on both sides of stove & a plywood plank on top of them to protect cook top or stove from damage or dirt. This plywood will also create a comfortable work station for easy installation.



### STEP 3: PREPARE DUCTWORK & SINGLE OUTLET

- Make sure you have a 15amp, 120V, 60Hz, single outlet on the left or right of the duct pipe (usually is off centered to the right or left side of the cabinet)
- Make sure duct pipe is ready to hook up to the range hood before beginning installation (8" diameter duct, and roof or wall cap, depending on where you will be venting your hood)



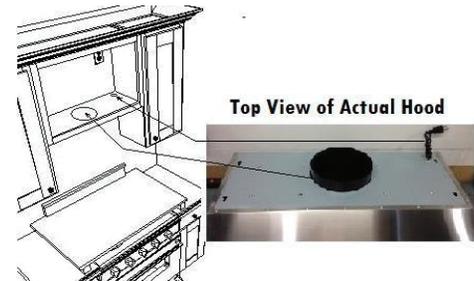
### STEP 4: ATTACH 2-INCH WIDE WOOD F I L L E R STRIPS (PX14 & UL14 models, skip this step)

For installing under the cabinet with recessed bottom, attach a b o u t 2-inch wide wood filler strips (Not provided) to each side.



### STEP 5: CREATE ACCESS

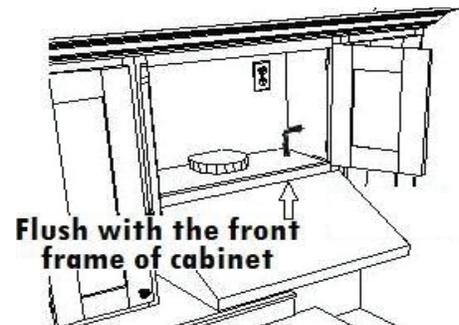
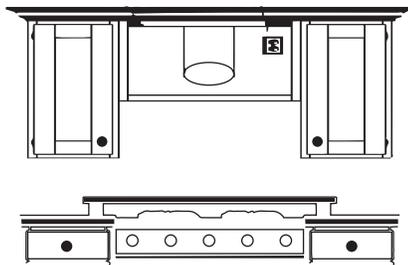
Create or cut access opening for electrical wire and hood exhaust under the cabinet. For easy installation, please cut about 1/4" larger ducting diameter and the plug.



### STEP 6: ATTACH THE HOOD

Lift the hood up and have it placed below the cabinet. Make sure to center the hood beneath the cabinet and flush with the front of cabinet.

TIP (optional): since the hood is heavy, a cabinet or a car jack is highly recommended.



### STEP 7A: SECURE THE HOOD TO BOTTOM CABINET

D09 model: please skip this step if you don't have a cabinet above the hood.

From inside of the hood, using the hex bit extension, place one 1 1/4" screw (provided) into each key hole or pre-drilled holes (fig. A) secure to cabinet bottom. Make sure there is at least 1 screw at each corner of hood body



## Installation Instructions (continued)

### STEP 7B: SECURE THE HOOD TO WALL

Use stud finder to find the stud and use 1/8" drill bit to drill through the back of the hood. Secure the hood by using 1 7/8" provided screws through the back of the hood to the studs.



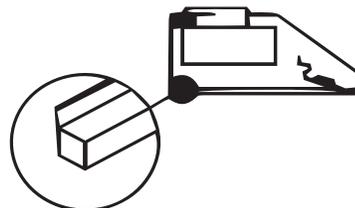
### STEP 8: CONNECT DUCTWORK

Connect the exhaust on the hood to the ductwork. Wrap with aluminum tape to make all joints are secure And tight.



### STEP 9: INSTALL OIL TUNNEL OR OIL CONTAINER (NOT AVAILABLE FOR ALL MODELS)

Place oil tunnel into recess support near rear of hood. Refer to the left picture



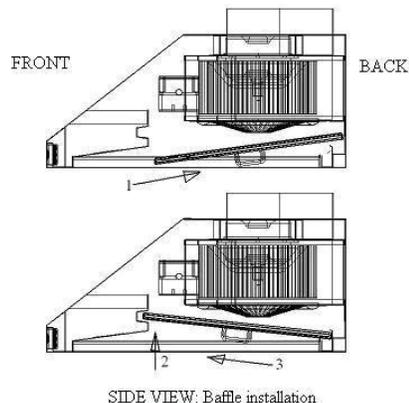
### STEP 10: INSTALL BAFFLE FILTERS

Install baffle filters; refer to picture at left for the following steps:

1. Angle baffle filter toward back of hood.
2. Lift the baffle filter up above horizontal level.
3. Slide forward into slot behind the front of hood.
4. Slide the installed baffle filter to either left or right until it stops.
5. Repeat step 1 to 4 to install the remaining filters, make sure you slide to opposite direction from the previous installed filter.

To remove the baffle, reverse the process.

NOTE: The middle filter must installed last, and it must be taken out first when you want to remove other filters.

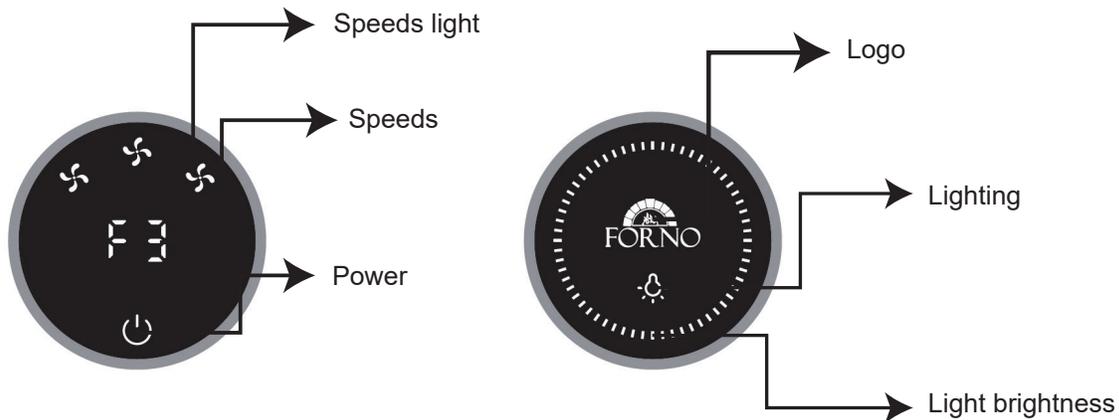


## Operating Instructions

### BLACK SCREEN TOUCH CONTROL

#### Important Note:

- **AUTOMATIC SHUT OFF:** this range hood will shut off after approx. 2.5 hours when left running.
- **SCREEN TURN OFF:** This range hood is equipped with remote control sensor that will self-calibrate within 5 seconds when the range hood is first electrically activated. Self-calibration will be set when the range hood beeps. LCD panel WILL TURN OFF automatically after a period of inactivity and every time when plugged into electrical outlet.



#### Range hood knob switch

1. Turning the knob can only adjust the wind speed. The adjustment logic is as shown below.



2. Power button: Touch the power button once to enter the 5-minute delay, and then touch it again to switch off the machine. When the fan is not turned on. When the blower is not on, touching the power button will default the operation to 1st gear.

#### Lighting knob switch:

1. Lighting key: touch the "Lighting key" once to turn on the lighting in the off state, the brightness is 50%, the brightness scale shows 50%; touch the "Lighting key" again to turn off the lighting.
2. Knob: touch the "light key" once under the off state to turn on the light, the brightness is 50%, the brightness scale shows 50%; turn clockwise to increase the brightness, turn counterclockwise to decrease the brightness, the brightness scale shows that the brightness increases or decreases with the high and low brightness.

#### The state display

1. Under the state of shutdown:

Fan knob switch only shows "power button" half bright display;

Lighting knob switch "lighting key" and "LOGO" half bright display. The switch of the lighting knob is half-illuminated.

2. Under power-on condition:

Fan knob switch displays the gear value and corresponding gear icon, power button, and all displays are fully illuminated;

Lighting knob switch displays the corresponding scale of brightness, LOGO, lighting key, and all displays are fully illuminated.

## **Cleaning and Maintenance**

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This chapter provides you with important notices with regard to cleaning and maintaining the device. Please observe the notices to prevent damages due to cleaning the device incorrectly and to ensure trouble-free operation.

### Operations:

- Read and understand all instructions and warnings in this manual before operating the appliance. Save these instructions for future reference.
- Always leave safety grills and filters in place. Without these components, operating blowers could catch on to hair, fingers and loose clothing.
- NEVER dispose of cigarette ashes, ignitable substances, or any foreign objects into blowers.
- NEVER leave cooking unattended. When frying, oil in the pan can easily overheat and catch fire. The risk of self-combustion is higher when the oil has been used several times.
- NEVER cook on "open" flames under the range hood. Check deep fryers during use: Superheated oil may be flammable.

### Cleaning:

- The saturation of greasy residue in the blower and filters may cause increased inflammability. Always keep the unit clean and free of grease and residue buildup to prevent possible fires.
- **FILTERS MUST BE CLEANED PERIODICALLY AND FREE FROM ACCUMULATION OF COOKING RESIDUE.**
- Do NOT operate blowers when filters are removed. Never disassemble parts to clean without proper instructions.
- Disassembly is recommended to be performed by qualified personnel only. Read and understand all instructions and warnings in this manual before proceeding.

v v

## 11. MAINTENANCE

**SAFETY WARNING:** Never put your hand into area housing the fan while the fan is operating! For optimal operation, clean range hood and all baffle/spacer /filter/grease tunnel/oil container regularly. Regular care will help preserve the appearance of the range hood.

### Cleaning Exterior surfaces:

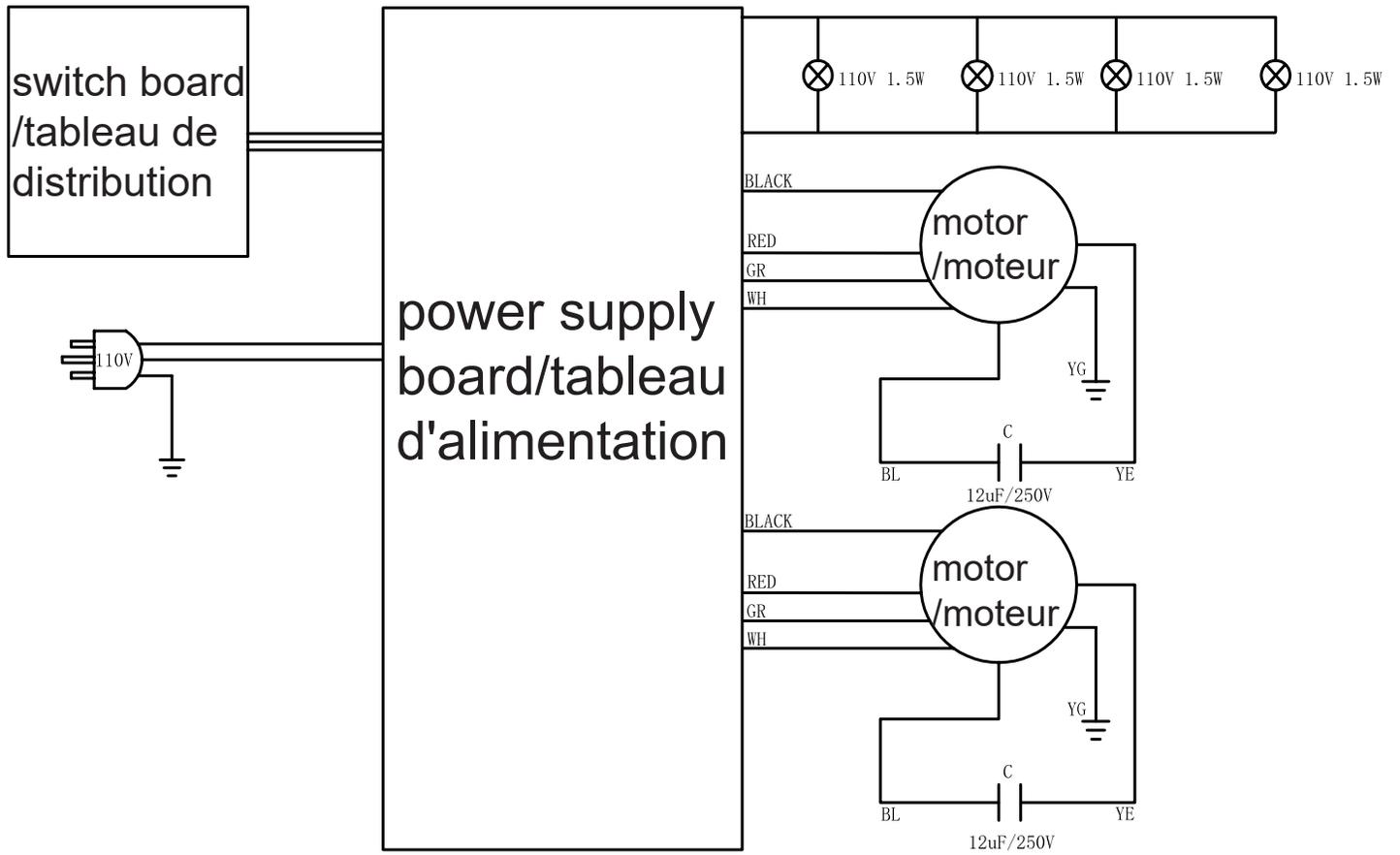
- Clean periodically with stainless steel cleaner or hot soapy water and clean cotton cloth. Do NOT use corrosive or abrasive detergent (e.g. Comet Power Scrub®, EZ-Off® oven cleaner), or steel wool/scoring pads, which will scratch and damage the stainless-steel surface. For heavier soil use liquid degrease such as "Formula 409®" or "Fantastic®" brand cleaner.
- If the hood looks splotchy (stainless steel hood), use a stainless-steel cleaner to clean the surface of the hood. Avoid getting cleaning solution on or into the control panel. Follow the directions of the stainless-steel cleaner. **CAUTION:** Do NOT leave on too long as this may cause damage to hood finish. Use a soft towel to wipe off the cleaning solution, gently rub off any stubborn spots. Use dry soft towel to dry the hood.
- After cleaning, you may use non-abrasive stainless-steel polish such as 3M® or ZEP®, to polish and buff out the stainless luster and grain. Always scrub lightly, with clean cotton cloth, and with the grain.
- Do NOT allow deposits to accumulate or remain on the hood.
- Do NOT use ordinary steel wool or steel brushes. Small bits of steel may adhere to the surface and cause rusting.
- Do NOT allow salt solutions, disinfectants, bleach, or cleaning compounds to remain in contact with stainless steel for extended periods. Many of these compounds contain chemicals which may be harmful. Rinse with water after exposure and wipe dry with a clean cloth. **Cleaning Grease Filter / Stainless Steel Filter less Grill: IMPORTANT: Drain oil from oil containers before oil and residue overflow!**
- The metal filters fitted by the factory are intended to filter out residue and grease from cooking. It need not be replaced on a regular basis but are required to be kept clean.
- Filters should be cleaned after every 30 hours of use. Remove and clean by hand or dishwasher. Use proper degreasing detergent for stainless steel and leave to soak if heavily soiled. Dry filters and re-install before using hood.

## Troubleshooting

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1. If the range hood or lights does not operate after installation:
  - Check if the range hood has been plugged in. Make sure that all power has been turned back ON.
  - Swap out light assembly to working ones to determine whether it is caused by defective bulbs.
2. The range hood vibrates when the blower is on:
  - The range hood might not have been secured properly to the cabinet or wall.
  - Check if the blower wheel is damaged.
3. The blower or fan seems weak:
  - Check that the duct size used is at least 6". Range hood WILL NOT function efficiently with insufficient duct size & loosely secured.
  - Check if duct is clogged or if damper unit (half-circular flapper) is not installed correctly or opening properly. A tight mesh on a side wall cap unit might also cause restriction to the air flow.
4. The lights work but the blower is not spinning at all, is stuck or is rattling.
  - The blower might be jammed or scraping the bottom due to shipping damage. Please contact us immediately.
5. The hood is not venting out properly:
  - Make sure the distance between the stove top and the bottom of the hood is between 26" and 30" in distance.
  - Reduce the number of elbows and length of ductwork.
  - Check if all joints are properly connected, sealed, and taped.
  - Make sure the power is on high speed for heavy cooking.
6. The hood is noisier than normal.
  - The damper was not open.
  - The duct is not secure and causes vibration.
  - A smaller duct size than required is being used.

CIRCUIT DIAGRAM



## Warranty

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### What this limited warranty covers:

The Warranty coverage provided by Forno Appliances in this statement applies exclusively to the original Forno appliance ("Product") sold to the consumer ("Purchaser") by an authorized Forno dealer/distributor/retailer, purchased and installed in the United States or Canada, and which has always remained within the original country of purchase (the United States or Canada). Warranty coverage is activated on the date of the Product's original retail purchase and has a duration of two (2) years.

Warranty coverage is non-transferable. In the event of replacement of parts or of the entire product, the replacement Product (or parts) shall assume the remaining original Warranty activated with the original retail purchase document. This Warranty shall not be extended with respect to such replacement. Forno Appliances will repair or replace any component/part which fails or proves defective due to materials and/or workmanship within 2 years of the date of the original retail purchase and under conditions of ordinary residential, non-commercial use. Repair or replacement will be free of charge, including labor at standard rates and shipping expenses. Purchaser is responsible for making the Product reasonably accessible for service. Repair service must be performed by a Forno Authorized Service company during normal working hours.

### Important

Retain proof of original purchase to establish warranty period. Forno's liability on any claim of any kind, with respect to the goods and/or services provided, shall in no event exceed the value of the goods or service or part there of which has given rise to the claim.

### 30-Day Cosmetic Warranty

The Purchaser must inspect the product at the time of delivery. Forno warrants that the Product is free from manufacturing defects in materials and workmanship for a period of thirty (30) days from date of the original retail purchase of the Product.

This coverage includes:

- Paint blemishes
- Chips
- Macroscopic finish defects

### Cosmetic warranty does NOT cover:

- Issues resulting from incorrect transport, handling and/or installation (e.g.: dents, broken, warped or deformed structures or components, cracked or otherwise damaged glass components);
- Slight color variations on painted/enamelled components;
- Differences caused by natural or artificial lighting, location or other analogous factors; > stains/corrosion/dicoloration caused by external substances and/or environmental factors; > labor costs, display, floor, B-stock, out- of-box, "as is" appliances and demo units.

### How to receive service

To receive warranty services, the Purchaser must contact the Forno Support department in order to determine the problem and the required service procedures. Troubleshooting with

a customer service representative will be necessary before moving forward with the service. Model number, serial number and date of original retail purchase will be requested.

### Warranty Exclusions: What Is Not Covered.

- Use of the Product in any non-residential, commercial application.
- Use of the Product for anything other than its intended purpose.
- Repair services provided by anyone other than a Forno Authorized Service agency.
- Damages or repair services to correct services provided by unauthorized parties or the use of unauthorized parts.
- Installation not in accordance with local/state/city/county fire codes, electrical codes, gas codes, plumbing codes, building codes, laws or regulations.
- Defects or damage due to improper storage of the Product.
- Defects, damage or missing parts on products sold out of the original factory packaging or from displays. > Service calls or repairs to correct an incorrect installation of the Product and/or related accessories.
- Replacement of parts/service calls to connect, convert or otherwise repair the electrical wiring and/or gas line in order to properly use the product.
- Replacement of parts/service calls to provide instructions and information on the use of the Product.
- Replacement of parts/service calls to correct issues arising from the product being used in a manner other than what is normal and customary for residential use.
- Replacement of parts/service calls due to wear and tear of components such as seals, knobs, pan supports, shelving, cutlery baskets, buttons, touch displays, scratched or broken ceramic-glass tops.
- Replacement of parts/service calls for lack of/improper maintenance, including but not limited to: build up of residues, stains, scratches, discoloration, corrosion.
- Defects and damages arising from accidents, alteration, misuse, abuse or improper installation.
- Defects and damages arising from Product transport, logistics and handling. Inspection of the product must be made at time of delivery. Following receipt and inspection, the selling dealer/delivery company must be notified of any issues arising from handling, transport and logistics.
- Defects and damages arising from external forces beyond the control of Forno Appliances, including but not limited to wind, rain, sand, fires, floods, mudslides, freezing temperatures, excessive moisture or extended exposure to humidity, power surges, lightning, structural failures surrounding the appliance and other acts of God.
- Products whose serial number has been altered/damaged/tampered with. In no case shall Forno be held liable or responsible for damage to surrounding property, including furniture, cabinetry, flooring, panels, and other structures surrounding the Product. Forno is neither liable nor responsible for the Product if it is located in a remote area or an area where certified trained technicians are not reasonably available. Purchaser must bear any transportation and delivery costs of the Product to the nearest Authorized Service Center or the additional travel expenses of a certified trained technician

## **Warranty (continued)**

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