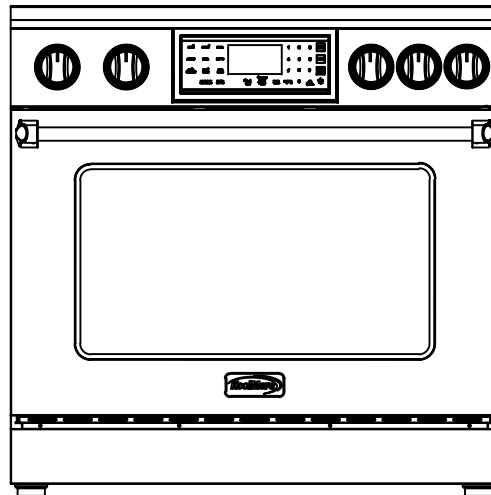


USER MANUAL


KOOLMORE RESERVE

**Professional Induction Oven Range
With Polished Glass Ceramic Cooktop,
True Convection Oven**

Models: KM-IPR-36TP-SS



For any service related
issues, please contact us:

 **718-576-6342**

 **support@koolmore.com**

Before using, please read the operating instructions carefully to
ensure proper application and achieve satisfactory results.

Contents

Safety	4
Setup	8
Cooking Recommendations	10
Installation	13
Operation	17
Setting Surface Controls	20
Operating the Oven	22
Buttons Functions	23
Broiler Operation	25
Cleaning And Maintenance	28
Remove The Oven Door	31
Troubleshooting	33
Error Codes	36
Warranty	37

Safety

⚠ WARNING

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

ANTI-TIP DEVICE

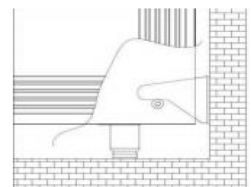
⚠ WARNING

Tip-Over Hazard

- A child or adult can tip the range and be killed.
- Install the anti-tip bracket to the wall or floor.
- Engage the range to the anti-tip bracket by sliding the range back such that the foot is engaged.
- Re-engage the anti-tip bracket if the range is moved.
- Failure to do so can result in death or serious burns to children or adults.



To reduce the risk of tipping the range, the range must be secured by a properly installed anti-tip bracket. See installation instructions shipped with the bracket for complete details before attempting to install.



Free-Standing and Slide-In Ranges

For Free-Standing and Slide-In Ranges

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

GENERAL SAFETY INSTRUCTIONS

- Before performing any service, unplug the range or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to climb, sit or stand on any part of the appliance.

⚠ CAUTION:

- Do not store items of interest to children above or on the backguard of a range—children climbing on the range to reach items could be seriously injured.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth in place of pot holders.
- Never use your appliance for warming or heating the room.
- Do not touch the surface units, the heating elements or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact the surface units, areas nearby the surface units or the interior area of the oven, allow sufficient time for cooling first. Other surfaces of the appliance may become hot enough to cause burns. Potentially hot surfaces include the

cooktop, areas facing the cooktop, oven vent opening, surfaces near the opening and crevices around the oven door.

- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Do not use any type of foil or liner to cover the oven bottom or anywhere in the oven, except as described in this manual. Oven liners can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.
- Avoid scratching or impacting glass doors, cook tops or control panels. Doing so may lead to glass breakage.
- Cook meat and poultry thoroughly—meat to at least an internal temperature of 160°F and poultry to at least an internal temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.

⚠ WARNING

KEEP FLAMMABLE MATERIALS AWAY FROM THE RANGE

Do not store or use gasoline or any other flammable vapors and liquids in the vicinity of this or any other appliance. They can cause explosions, fires, or personal injury or death.

Do not store flammable materials in an oven, a range drawer, a warming drawer, or near a cooktop.

Do not let cooking grease or other flammable materials accumulate on the range.

Clean the venting hood frequently. Grease should not be allowed to accumulate on the hood or filter.

⚠ WARNING

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

- Do not use water on grease fires. Turn off the burner to eliminate the fuel source. Smother the fire with a lid, baking sheet, or use a dry chemical or foam-type fire extinguisher.
- Should a fire occur in the oven, keep the oven door closed. Turn the oven off and wait for the fire to burn out. Do not try to open the oven door if there is a fire inside. You could be burned or injured. If the fire does not go out by itself, use a dry chemical fire extinguisher to put out the fire.

⚠ WARNING

COOKTOP SAFETY INSTRUCTIONS

- Never leave surface units unattended at high heat settings. Boilovers cause smoking and greasy spillovers that may catch on fire. You may also be burned if you are not careful when handling hot grease.
- Do not use aluminum foil to line the drip pans or anywhere in the oven, except as described in this manual. Improper use of aluminum foil can result in a risk of electric shock, fire, or damage to the appliance.
- Use proper pan size - Select utensils with 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 or other flammable materials.
- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother the fire with a tight-fitting lid, cookie sheet, or flat tray, or use a dry chemical or foam-type fire extinguisher.
- In the event of an electrical power outage, use caution if cooking or baking. Do not use the cooktop if there is a power outage unless it is specifically designed for use with an external power source. If the power fails during cooking, turn the control to off and remove the pan from the burner.

- Use care when opening oven door - Let hot air or steam escape before removing or replacing food. Stand to the side of the oven when opening the door to avoid burns caused by escaping hot air or steam.
- Do not heat unopened food containers. Build-up of pressure may cause the container to burst and result in injury.
- Keep the oven vent ducts unobstructed. The oven vent is located at the back of the cooktop and the vent at the bottom of the backguard. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.
- Placement of oven racks. Always place oven racks in the desired location while the oven is cool. If the rack must be moved while the oven is hot, use pot holders and avoid the hot oven frame and the oven itself.
- Do not allow children to climb or play around the range. The weight of a child on or in the door could cause the range to tip over, burn the child, or cause other injury.
- Be sure all control knobs are turned to off and the appliance is cool before using any type of aerosol cleaner on or around the appliance. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.
- Clean the range regularly to keep all parts free of grease that could catch fire. Pay particular attention to the area around each surface element. Exhaust fan vents and air intakes should be cleaned regularly, especially if they appear to be clogged with grease.
- Use only dry pot holders - Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth in place of pot holders.

WARNING

GLASS COOKTOP SAFETY INSTRUCTIONS

- Use care when touching the cooktop. The glass surface of the cooktop will retain heat after the controls have been turned off.
- Do not cook on a broken cooktop. If the cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Avoid scratching the glass cooktop. The cooktop can be scratched with items such as knives, sharp instruments, rings or other jewelry, and rivets on clothing.
- Use suitable pans. Use only flat-bottomed pans to ensure proper cooking results and to prevent damage to the cooktop. Pans should have the same diameter as the cooking zone or slightly larger.
- Clean the cooktop 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.
NOTE: Sugar spills are an exception. They should be scraped off the hot surface immediately to avoid permanent damage.
- Read and follow all instructions and warnings on the cleaning cream for ceramic or glass cooktops.

WARNING

OVEN SAFETY INSTRUCTIONS

- Stand away from the range when opening the oven door. Hot air or steam which escapes can

cause burns to hands, face, and/or eyes.

- Do not use oven for storage. Stored items, especially flammable materials, may ignite, causing damage, fire, or burns.
- Keep oven vent ducts unobstructed. The oven vent is located at the back of the cooktop and the vent at the bottom of the backguard. Touching the surfaces in this area when the oven is operating may cause burns.
- Place oven racks in desired locations while oven is cool. If rack must be moved while oven is hot, use pot holders and avoid the hot oven frame and the oven itself.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Never leave jars or cans of fat or drippings in or near your oven. They could ignite and cause a fire.
- Do not store or use combustible materials near the oven, such as curtains, papers, etc.
- When using cooking or roasting bags in oven, follow the manufacturer's directions. Do not use an oven thermometer with cooking or roasting bags.
- Use the self-cleaning feature of the oven with care. Do not use oven cleaners or oven liner protective coating of any kind on or around any part of the oven. Remove the broiler pan and other utensils, and all excess grease and other soils from the oven before self-cleaning.
- Do not leave items such as paper, cooking utensils, foil, or oven liners in the oven during the self-clean cycle. These items can ignite or melt.
- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Clean only parts listed in this manual. Before cleaning any part of the oven, be sure all controls are turned off and the oven is cool. Remove broiler pan, oven racks, and other utensils, and wipe out excessive spillovers to prevent excessive smoke or flare-ups.

WARNING

SELF-CLEANING OVEN SAFETY INSTRUCTIONS

- The self-cleaning feature operates the oven at temperatures high enough to burn away food soils in the oven. Follow these instructions for safe operation.
- Do not touch oven surfaces during self-clean operation. Keep children away from the oven during self-cleaning. Failure to follow these instructions may cause burns.
- Before operating the self-clean cycle, remove pans, shiny metal oven racks and other utensils from the oven. Only gray porcelain-coated oven racks may be left in the oven. Do not use self-clean to clean other parts, such as the drip pans or bowls.
- Before operating, do not use self-clean with an excessive amount of grease. Wipe out excess grease to avoid ignition. Excessive amount of food soils from the oven may ignite leading to smoke damage to your home.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

Set-up

IMPORTANT INSTRUCTIONS FOR UNPACKING AND INSTALLATION

IMPORTANT

Read and follow the below instructions and precautions for unpacking, installing, and servicing your appliance.

Remove all tape and packaging before using the appliance. Destroy the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material. Do not remove the wiring label and other literature attached to the appliance. Do not remove model/serial number plate.

Cold temperatures can damage the electronic control. When using this appliance for the first time, or when the appliance has not been used for an extended period of time, be sure the appliance has been in temperatures above 32°F (0°C) for at least 3 hours before turning on the power to the appliance.

Make sure wall covering, countertop, and cabinets around the range can withstand the heat (up to 194°F) generated by the range. Discoloration, delamination, or melting may occur. This range has been designed to comply with the maximum allowable wood cabinet temperature of 194°F.

Before installing the range in an area covered with linoleum or other synthetic floor covering, make sure the floor covering can withstand temperatures of at least 200°F (93°C). Use an insulated pad or 1/4 in. (0.64 cm) plywood under the range if installing the range over carpet.

Do not modify or alter the construction of the appliance by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the appliance.

Be sure to have an appropriate foam type fire extinguisher available, visible, and easily accessible located near the appliance.

GROUNDING INSTRUCTIONS

WARNING

Avoid fire hazard or electrical shock. Failure to follow this warning may cause serious injury, fire, or death.

Avoid fire hazard or electrical shock. Do not use an adapter plug, use an extension cord, or remove grounding prong from the power cord. Failure to follow this warning may cause serious injury, fire, or death.

Proper Installation - Be sure your appliance is properly installed and grounded by a qualified technician. In the United States, installation must be in accordance with the National Fuel Gas Code ANSI Z223.1/NFPA 54 - latest edition and National Electrical Code NFPA 70 - latest edition, and local electrical code requirements. In Canada, installation must be in accordance with the Natural Gas Installation Code CSA B149.1 - latest edition and Canadian Electrical Code Part 1 - latest edition, and local electrical code requirements. Install only per installation instructions provided in the literature package for this appliance.

For personal safety, this appliance must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded. If a two-prong wall receptacle is encountered, contact a qualified electrician and have it replaced with a properly grounded three-prong wall receptacle in accordance with the National Electrical Code. Do not remove the grounding prong from the power cord. If it is not possible to avoid use of an extension cord, use an extension cord that is properly grounded. The electrical plug and extension cord must be checked for proper polarization and grounding, and if not found to be correct, they must be corrected by a qualified electrician. It is the responsibility of the consumer to contact a qualified installer to ensure that the electrical installation is adequate and conforms with all local codes and ordinances.

See the installation instructions packaged with this appliance for complete installation and grounding instructions.

IMPORTANT INSTRUCTIONS FOR SERVICE AND MAINTENANCE

Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician. This reduces the risk of personal injury and damage to the appliance.

Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand.

Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the appliance at the circuit breaker or fuse box in case of an emergency.

Remove the oven door from any unused oven if it is to be stored or discarded. Do not touch a hot oven light bulb with a damp cloth. Doing so could cause the bulb to break. Handle halogen light(s) (if equipped) with paper towels or soft gloves. Disconnect the appliance or shut off the power to the appliance before removing and replacing the bulb.

WARNING

California Residents: for cancer and reproductive harm information, visit www.P65Warnings.ca.gov

Important: This appliance has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 18 of the FCC rules (United States) and ICES-001 (Canada). These limits are designed to provide reasonable protection against harmful interference in a residential installation. This appliance generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this unit does cause harmful interference to radio or television reception, which can be determined by turning the unit off and on, the user is encouraged to correct the interference by one or more of the following measures:

Reorient or relocate the receiving antenna.

Increase the separation between the unit and receiver.

Connect the unit into an outlet on a circuit different from that to which the receiver is connected.





PROPER DISPOSAL OF YOUR APPLIANCE

Dispose of or recycle your appliance in accordance with Federal and Local Regulations. Contact your local authorities for the environmentally safe disposal of your appliance.

COOKING RECOMMENDATIONS

Bakeware

The material of bakeware affects how evenly and quickly it transfers heat from the pan to the food.

Material	Attributes	Recommendation
<p>Shiny metal bakeware</p> 	<p>Shiny, aluminum, and non-coated bakeware is the best for even heating. It is suitable for all baked goods.</p>	<p>Recommended cooking temperatures and times are based on shiny metal bakeware.</p>
<p>Dark metal bakeware</p> 	<p>Dark bakeware cooks hotter than shiny bakeware.</p>	<p>Reduce the cooking temperature by 25° F (13-14° C) when using dark bakeware.</p>
<p>Glass bakeware</p> 	<p>Glass bakeware cooks hotter than shiny bakeware. Glass is convenient, as the same piece of bakeware can be used for cooking, serving, and storing food.</p>	<p>Reduce the cooking temperature by 25° F (13-14° C) when using glass bakeware.</p>
<p>Insulated bakeware</p> 	<p>Insulated bakeware cooks cooler than shiny bakeware. Insulated bakeware is designed for baking in gas ovens.</p>	<p>Reduce the cooking temperature by 25° F (13-14° C) when using insulated bakeware.</p>

Cooking Conditions

Conditions in your kitchen can affect the performance of your appliance when cooking food.

Condition	Attributes	Recommendation
Aging cookware	As pans age and become discolored , cooking times may need to be reduced slightly.	If food is too dark or overcooked , use the minimum cook time in the recipe or packaging. If food is too light or undercooked , use the middle to maximum cook time in the recipe or packaging.
High altitude	Air is drier and air pressure is lower. Water boils at a lower temperature , and liquids evaporate faster. Foods may take longer to bake. Doughs may rise faster.	Adjust cooking temperature , cooking time , or recipes as needed. Increase amount of liquid in baking recipes . Increase cook time on cooktop. Cover dishes to reduce evaporation . Increase bake time or oven temperature . Reduce amount of baking soda or baking powder in recipe . Reduce rising time or punch down dough and allow it to rise twice .

Cooking Results

Small adjustments may fix a problem with food not being as done as you like or more done than you like .

Result	Recommendation
Food too light	Use the middle to maximum cook time recommended on packaging or recipe .
Food too dark	Use the minimum cook time recommended on packaging or recipe .

Cooking Tips

Use these additional tips to get the best results from your appliance .

Situation	Recommendation
Baking	
Rack placement	Follow the instructions in "Operating the oven" starting on page 26 . When using only one rack , place the rack so the food is in the center of the oven .
Preheat	Fully preheat the oven before baking items like cookies , cakes , biscuits and breads . Insert food immediately after the beep .
Checking food	Use the window and oven light when checking food. Opening the door may reduce baking performance .
Bake or Convection Bake	Convection bake is the best function to use for baking on multiple racks . For best performance , see "Convection Bake" on page 35 .
Food placement	Allow at least 2 inches (5 cm) of space between bakeware for proper aircirculation .

Material	Recommendation
Broiling / Roasting	
Broiling pan	<p>For best results when broiling , use a broil pan with a broil pan insert designed to drain the fat from the food , help avoid spatter , and reduce smoking. The broiler pan will catch grease spills , and the insert helps prevent grease splatters .</p> <p>If a broiler pan and insert are not supplied with this appliance , they may be purchased from thorkitchen.com.</p>
Convection Cooking	
Convection attributes	<p>Convection cooking uses a fan to circulate hot air around the oven and food. It browns food more evenly and reduces hot spots in the oven .</p> <p>Convection saves time when using multiple racks or cooking several food items at once .</p>
Convection bake	<p>Reduce cooking temperature by 25° F (13 - 14° C) from the recipe unless the recipe is written for convection baking.</p> <p>Preheat the oven for best results .</p>