# INSTALLATION INSTRUCTIONS 30" & 36" GAS RANGE

### INSTALLATION AND SERVICE MUST BE PERFORMED BY A QUALIFIED INSTALLER. IMPORTANT: SAVE FOR LOCAL ELECTRICAL INSPECTOR'S USE. READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

**A WARNING** FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.



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#### Important Notes to the Installer

- 1. Read all instructions contained in these installation instructions before installing range.
- 2. Remove all packing material from the oven and the drawer compartments before connecting the electrical supply to the range.
- 3. The anti-tip bracket supplied with the appliance must be installed.
- 4. Observe all governing codes and ordinances.
- 5. Be sure to leave these instructions with the consumer.

#### Important Note to the Consumer

- 1. Keep these instructions with your owner's guide for future reference.
- 2. When using any appliance generating heat, there are safety precautions you must follow. These precautions are explained in your Use and Care manual. Read your manual carefully.
- 3. Be sure your appliance is installed and grounded by a qualified installer or service technician.

# 30" & 36" GAS RANGE INSTALLATION INSTRUCTIONS IMPORTANT SAFETY INSTRUCTIONS

### This appliance must be installed, grounded, and serviced by a qualified installer or service technician.

This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given. Do not attempt to install or operate your appliance until you have read the safety precautions in this manual. Safety items throughout this manual are labeled with a WARNING or CAUTION statement based on the risk type.

Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised with installing, maintaining, or operating your appliance.

This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

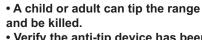
A WARNING Indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.

**A CAUTION** Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

**IMPORTANT:** Indicates installation, operation, maintenance, or valuable information that is not hazard related.

#### A WARNING

#### Tip Over Hazard



Verify the anti-tip device has been installed to floor or wall.

• Ensure the anti-tip device is re-engaged to floor or wall when the range is moved.

• Do not operate the range without the anti-tip device in place and engaged.

• Failure to follow these instructions can result in death or serious burns to children and adults.



To check if the anti-tip bracket is installed properly, use both arms to grasp the rear edge of the range back. Carefully attempt to tilt range forward. When properly installed, the range should not tilt forward.

Refer to the anti-tip bracket installation instructions supplied with your range for proper installation.

A WARNING If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

### FOR YOUR SAFETY:

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, servicer or the gas supplier.

### A WARNING

- Excessive Weight Hazard--Use two or more people to move and install range. Failure to follow this instruction can result in back or other injury.
- Storage In or On Appliance—Flammable materials should not be stored in an oven or microwave, near surface burners or elements, or in the storage or warmer drawer (if equipped). This includes paper, plastic, and cloth items, such as cookbooks, plastic ware, and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance.
- **Do not leave children alone** Children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance, including the storage drawer, lower broiler drawer, warmer drawer, or lower double oven.
- Do not store items of interest to children in the cabinets above the appliance or on the backguards of ranges. Children climbing on or near the appliance to reach items could be seriously injured.
- Stepping, leaning, or sitting on the door or drawers of this appliance can result in serious injuries and also cause damage to the appliance.
- Do not use oven or warmer drawer (if equipped) for storage.
- Never use your appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Never cover any slots, holes, or passages in the oven bottom or cover an entire oven rack with any materials, such as aluminum foil or aftermarket oven liners. Aluminum foil and other liners may trap heat, causing a fire hazard.
- Air curtain or other overhead range hoods which operate by blowing a downward air flow onto a range or cooktop, shall not be used in conjunction with gas ranges or cooktops other than when the range or cooktop and hood have been designed, tested, and listed by an independent test laboratory for use in combination with each other.

# IMPORTANT INSTRUCTIONS FOR UNPACKING AND INSTALLATION

Read and follow the below instructions and precautions for unpacking, installing, and servicing your 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.
- Never modify or alter the construction of the appliance by removing the leveling legs, panels, wire covers, antitip brackets/screws, or any other part of the appliance.
- Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician. In the United States, install in accordance with the National Fuel Gas Code ANSI Z223.1/NPFA No. 54, latest edition and National Electrical Code NFPA No. 70 latest edition, and local electrical code requirements. In Canada, install in accordance with CAN/CGA B149.1 and CAN/CGA B149.2 and CSA Standard C22.1, Canadian Electrical code, Part 1-latest editions and local electrical code requirements. Install only per installation instructions provided in the literature package for this appliance.
- The installation of appliances designed for manufactured (mobile) home installation must conform with Manufactured Home Construction and Safety Standard, title 24CFR, part 3280 [Formerly the Federal Standard for Mobile Home Construction and Safety, title 24, HUD (part 280)] or when such standard is not applicable, the Standard for Manufactured Home Installation 1982 (Manufactured Home Sites, Communities and Setups), ANSI Z225.1/ NFPA 501A-latest edition, or with local codes in United States and with CAN/CSA-Z240 MH in Canada.
- Before installing the range in an area covered with linoleum or any other synthetic floor covering, make sure the floor covering can withstand heat at least 90°F (32.2°C) above room temperature without shrinking, warping or discoloring. Do not install the range over carpeting unless you place an insulating pad or sheet of ¼" (0,64 cm) thick plywood between the range and carpeting.
- Make sure the wall coverings and cabinet materials around the range can withstand the heat generated by the appliance.
- To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space above the surface unit should be avoided. If cabinet storage is to be provided the risk can be reduce by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinet.
- Do not obstruct airflow at the oven vent, around the base, or beneath the lower front panel of the appliance. This appliance requires fresh air for proper operation.
- Be sure to have an appropriate foam-type fire extinguisher available, visible, and easily accessible located near the appliance.

#### SPECIAL INSTRUCTIONS FOR APPLIANCES INSTALLED IN THE STATE OF MASSACHUSETTS

This appliance can only be installed in the State of Massachusetts by a Massachusetts licensed plumber or gas fitter. When using a flexible gas connector, it must not exceed 3 feet (36 inches) in length. A "T" handle type manual gas valve must be installed in the gas supply line to this appliance.

#### **CONVERSION TO L.P. GAS**

This appliance allows for conversion to Liquefied Petroleum (L.P.) Gas.

**WARNING** Personal injury or death from electrical shock may occur if the conversion to L.P. gas is not made by a qualified installer or electrician. Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified technician.

If L.P. conversion is needed, contact your local L.P. Gas provider for assistance. The L.P. conversion kit is provided with this appliance and is located on the lower REAR (back side) panel of the range. Before installing the kit be sure to read the L.P. Installation Instructions and follow them carefully when making the installation.

# 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 lights (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.

# **Product Dimensions**

A WARNING Do not install the unit in the cabinet before reading next two pages.

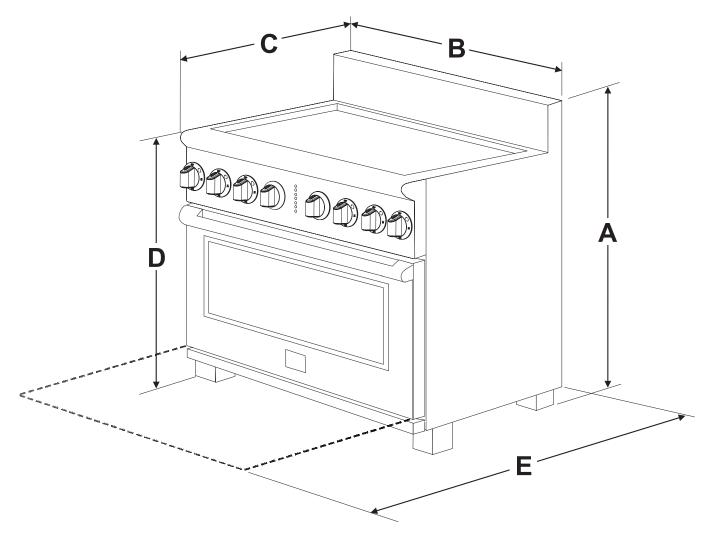


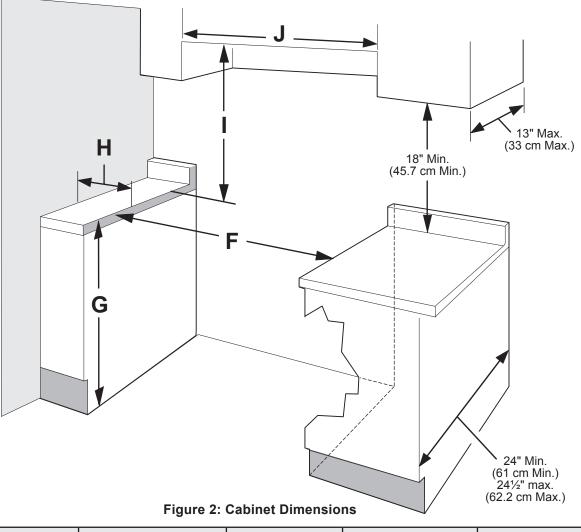
Figure 1: Product Dimensions

MODEL	A. HEIGHT	<b>B</b> . WIDTH	C. DEPTH TO FRONT OF RANGE	D. HEIGHT OF COOKTOP	E. DEPTH WITH DOOR OPEN
30"	41 5/8" (105.7 cm) Min. 42 5/8" (108.3 cm) Max.	29 7/8" (75.9 cm)	27 1/2" (69.9cm)	35 3/4" (90.8 cm) Min.	46 1/4" (117.5 cm)
36"		35 7/8" (91.1 cm)	21 1/2 (09.9011)	36 3/4" (93.3 cm) Max.	48 3/8" (122.9 cm)

# **Cabinet Dimensions**

**Clearances and Dimensions** 

- Provide adequate clearances between the appliance and adjacent combustible surfaces.
- Location Check location where the appliance will be installed. Check for proper electrical supply and floor stability.
- Dimensions shown must be used. Given dimensions provide minimum clearance. Contact surface must be solid and level.



MODEL	F. MINIMUM CUTOUT WIDTH	<b>G.</b> HEIGHT OF COUNTERTOP	H. CLEARANCE FROM SIDE WALLS <sup>2</sup>	I. CLEARNACE FROM COOKTOP AND CABINET BOTTOM <sup>3</sup>	J. CLEARANCE WIDTH OF OVERHEAD CABINETS
30"	30 1/16" (76.4 cm)	36" (91.4 cm) Standard 35 3/4" (90.8 cm) Min.	5" (12.7 cm) Min.	36" (91.4 cm) Min.	30" (76.2 cm) Min.
36"	36 1/16" (91.6 cm)		8" (20.3 cm) Min.	42" (106.7 cm) Min.	36" (91.4 cm) Min.

#### NOTES:

1. Do not seal the range to the side cabinets.

2. Clearance from adjacent walls or other vertical surfaces or structures such as cabinets.

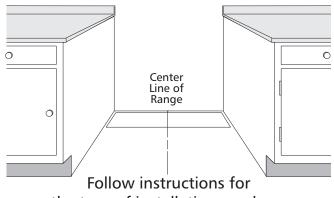
3. Measurements listed are minimum clearances between the cooktop and the bottom of the cabinet.

4. O" clearance between range and cabinets or vertical surfaces that are below the cooktop height.

5. 0" clearance between range back and rear wall or cabinet.

# 1 Cabinet Construction

**A CAUTION** To eliminate the risk of burns or fire by reaching over heated surface units, do not have cabinet storage space above the range. If there is cabinet storage space above range, reduce risk by installing a range hood that projects horizontally a minimum of 5" (12.7 cm) beyond the bottom of the cabinet.



the type of installation you have

Figure 3: Cabinet construction

### 1.1 Installation: Cabinet on Both Sides

- If range will be installed with a cabinet on both sides, Draw a center line on the floor between the cabinets (Figure 3).
- 2. If back of range will not be flush with the wall (the location of the outlet may not allow the range to be positioned against the wall), draw a line on the floor where the back edge of the range will be.
- 3. Install anti-tip brackets (see "Anti-Tip Bracket Installation").

# **1.2** Installation: Cabinet on One Side Only

- 1. If range will be installed with a cabinet on one side only, move the range into final position.
- 2. Draw a line on the floor along the side of the range that is not against the cabinet. If back of range will not be flush with the wall (the location of the outlet may not allow the range to be positioned against the wall), draw a line on the floor where the back edge of the range will be.
- 3. Install anti-tip brackets (see "Anti-Tip Bracket Installation").

## **1.3** Installation: Without Cabinet

- 1. If range will not be installed against a cabinet, move range into final position.
- 2. Mark on the floor along both sides of the range. If back of range will not be flush with the wall (the location of the outlet may not allow the range to be positioned against the wall), draw a line on the floor where the back edge of the range will be.
- 3. Install anti-tip brackets (see "Anti-Tip Bracket Installation").

# 2 Electrical Requirements

### A WARNING

**Electrical Shock Hazard** –Electrical ground is required on this appliance. Use only the power cord supplied with the appliance. Improper connections and grounding may result in electric shock, damage to the appliance, personal injury, fire or death.

### **Grounding Requirements**

This appliance must be installed and grounded by a qualified technician.

In the United States, install in accordance with the National Fuel Gas Code ANSI Z223.1/NPFA No. 54, latest edition and National Electrical Code NFPA No. 70 latest edition, and local electrical code requirements. In Canada, install in accordance with CAN/CGA B149.1 and CAN/CGA B149.2 and CSA Standard C22.1, Canadian Electrical code, Part 1-latest editions and local electrical code requirements.

This appliance requires a dedicated, properly grounded and polarized branch circuit protected by a 15 amp GFI (ground fault interrupter) circuit breaker or time delay fuse. See serial plate for proper voltage.

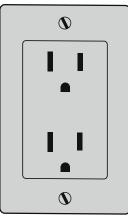


Figure 4: 3-Prong Gounded Electrical Outlet

For personal safety, this appliance must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is the correct voltage, is correctly polarized and properly grounded in accordance with local codes. It is the personal responsibility of the consumer to have the appropriate outlet with the correct, properly grounded wall receptacle installed by a qualified electrician.

Be sure the wall receptacle is within reach of the appliance's final installed location.

Do not pinch the power supply cord between the range and the wall.

# Recommended Wall Outlet Installation Locations

Suggested location of the wall outlet is shown in Figure 5 for 30" models and in Figure 6 for 36" models. The outlet may also be located in the lower corner of the adjacent cabinets, as shown in Figure 7

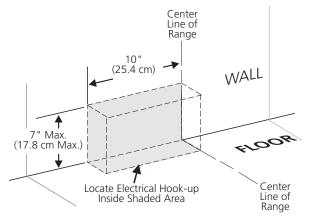


Figure 5: 30" Models Outlet Location

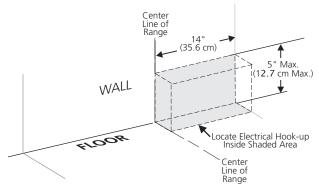


Figure 6: 36" Models Outlet Location

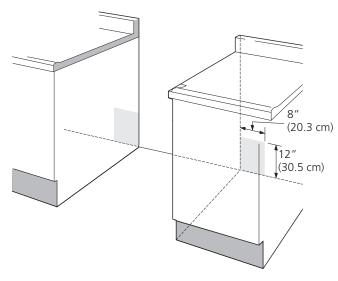


Figure 7: Adjacent cabinet outlet location

# **3** Power Supply Cord

### A WARNING

**Electrical Shock Hazard** –Do not attempt to install the appliance directly to a junction box, modify the factory-installed cord, or connect a different power cord to the appliance. If the wall outlet is not sufficient to support the requirements of this appliance, it is the responsibility of the consumer to have the appropriate outlet installed by an electrician. Improper installation and electrical connections can result in electric shock, damage to the appliance, personal injury, fire, or death.

This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

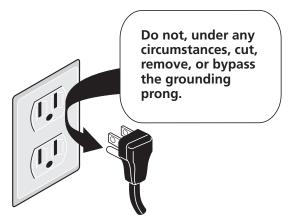


Figure 8: Factory connected power supply cord

For personal safety, the 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 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle, installed by a qualified technician.

### 4 Fuel Supply Requirements

This unit is designed to operate on 4"(10.16 cm) water column (1.0 kPa) natural gas manifold pressure.

A convertible pressure regulator is connected to the range manifold and MUST be connected in series with the gas supply line. The regulator is located as shown on Figure 9.

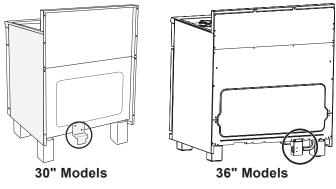


Figure 9: Regulator locations

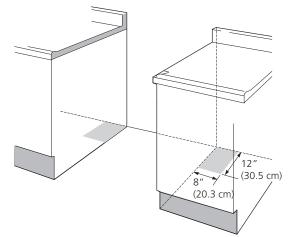
For proper operation, the maximum inlet pressure to the regulator should be no more than 14" (35.56 cm) of water column pressure (3.5 kPa).

The inlet pressure to the regulator must be at least 1" (0.25 kPa) greater than the regulator manifold pressure setting. The regulator is set for 4" (10.16 cm) water column (1.0 kPa) Natural gas manifold pressure; the inlet pressure must be at least 5" (12.60 cm) water column (1.25 kPa) Natural gas.

For operation at 2000 ft. above sea level, appliance rating is reduced by 4 percent for each additional 1000 ft.

# 4.1 Gas Supply Location

The gas supply piping can be through the side walls of the adjacent cabinets. Cabinets are ideal locations for the main shutoff valve if the appliance is installed between cabinets.



# 4.2 Shutoff Valve

The supply line should be equipped with an approved shutoff valve as shown in Figure 11. This valve should be located in the same room as the range and should be in a location that allows ease of opening and closing. Do not block access to the shutoff valve. The valve is for turning on or shutting off gas to the appliance.

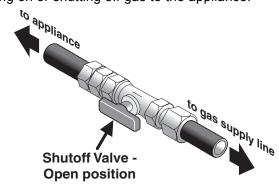


Figure 11: Shutoff valve

The gas supply between the shutoff valve and the regulator may be connected by rigid piping or by A.G.A./ C.G.A.- approved flexible metallic union-connected piping where local codes permit use.

The user must know the location of the main shutoff valve and have easy access to it.

# **4.3** Conversion to Liquefied Petroleum (L.P.) Gas

This appliance allows for conversion to Liquefied Petroleum (L.P.) Gas.

**AWARNING** Personal injury or death from electrical shock may occur if the conversion to L.P. gas is not made by a qualified installer or electrician. Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified technician.

If L.P. conversion is needed, contact your local L.P. Gas provider for assistance. The L.P. conversion kit is provided with this appliance and is located on the lower REAR (back side) panel of the range. Before installing the kit be sure to read the L.P. Installation Instructions and follow them carefully when making the installation.

For LP/Propane gas, the regulator must be set for 10"(25.4 cm) water column (2.5 kPa) manifold pressure; the inlet pressure must be at least 11"(27.9 cm) water column (2.75 kPa).

Figure 10: Recommended gas supply location

# 5 Connect Fuel Supply

### 5.1 Fuel Supply Connection

**A WARNING** This appliance must be installed, grounded, and serviced by a qualified installer or service technician.

**CAUTION** Do not make connections too tight. The regulator is die cast. Overtightening may crack the regulator resulting in a gas leak and possible fire or explosion.

This appliance includes a regulator. The gas supply line requires the following parts which are not supplied with the appliance:

- Manual shutoff valve
- 1/2" nipples (2)
- 1/2" flare union adapter (2)
- Flexible connector

The gas supply line to the shutoff valve should be 1/2"(1.27 cm) or 3/4"(1.9 cm) solid pipe.

Install the gas supply pipe to the pressure regulator in the order shown in Figure 12. All connections should be tightened with a wrench.

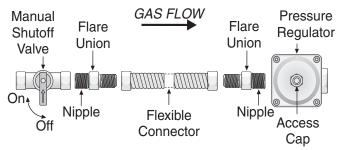


Figure 12: Fuel supply connection flow

When using flexible gas conduit on the range, allow sufficient slack to pull the range outside the cutout for cleaning or servicing.

Use pipe-joint compound made for use with Natural and LP/Propane gas to seal all gas connections. If flexible connectors are used, be certain connectors are not kinked.

Do not allow the flexible conduit to get pinched between the wall and the range.

# 5.2 Check For Leaks

**AWARNING** Do not use a flame to check for leaks from gas connections. Checking for leaks with a flame may result in a fire or explosion.

After connecting the range to the gas supply, check the system for leaks with a manometer. If a manometer is not available, turn on the gas supply and use a liquid leak detector (or soap and water) at all joints and connections to check for leaks. Leaks will be indicated by bubbles appearing at the connections or joints.

All openings in the wall or floor where the range is to be installed must be sealed.

- 1. Tighten all connections if necessary to prevent gas leakage in the cooktop or supply line.
- Disconnect this range and its individual shutoff valve from the gas supply piping system during any pressure testing of the system at test pressures greater than 1/2 psig (3.5 kPa or 14"(35.56 cm) water column).
- Isolate the range from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5 kPa or 14"(35.56 cm) water column).

## 6 Install the Oven Racks

### 6.1 30" Models - Ladder Rack Supports

To aid installation of the porcelain oven rack supports, apply a thin layer of cooking oil to all the prongs of the supports as shown in Figure 13.

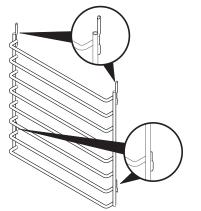


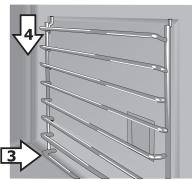
Figure 13: Ladder rack supports - oil areas

- 1. Hold the oven rack support at a slight angle and insert prongs into the holes at the top of the oven cavity (Figure 14).
- 2. Lift the rack into the top holes, aligning the bottom prongs with the bottom holes (Figure 14).



Figure 14: Ladder rack supports - top prongs

- 3. Once the upper prongs are in place, hold the oven rack support flush with the oven side and insert the bottom prongs into the bottom holes (Figure 15).
- Slide the bottom prongs down into the lower holes. Some force may be required to set the rack into place (Figure 15).



# 6.2 30" Models - Glide Racks

The glide racks install like other oven racks.

The glide rack stop (Figure 16) must be inside the ladder support for the rack to slide in and out properly.

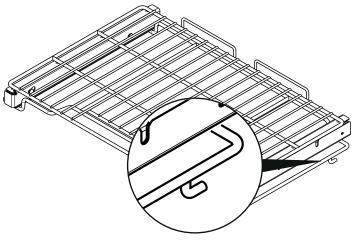


Figure 16: Glide rack stop

Place the oven rack on the rack supports. Tilt the back of the rack upward slighly to get the stop into place inside the ladder rack. Slide the oven rack back into place

Be sure to slide the rack all the way in so that the back of the rack stops by meeting the vertical support of the ladder rack.

To prevent possible damage to the oven, do not attempt to close the oven door until all oven racks are fully positioned inside the oven cavity.

Figure 15: Ladder rack supports - bottom prongs

# 6.3 36" Models - Ladder Rack Supports

1. Remove the thumb screws located on each side of the oven cavity (see Figure 17).

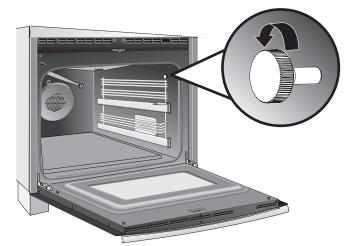
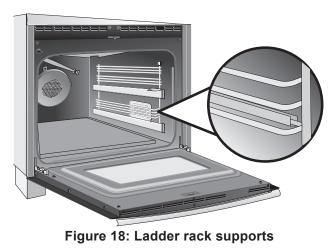


Figure 17: Ladder rack thumb screw

2. Place the ladder racks into the support brackets located on the oven sides (see Figure 18).



3. Replace the screws removed in Step 1.

## 6.4 36" Models - Glide Racks

On 36" models, the glide tracks for the gliding oven racks come pre-installed on the ladder rack supports (see Figure 19).

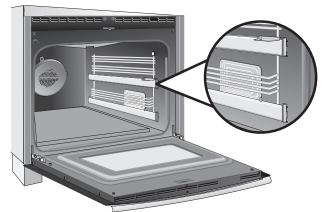


Figure 19: Ladder rack glides The glide racks appear slightly different than the flat racks (see Figre 20). Only the glide racks can be installed onto the glide tracks.

- Extend the two bottom glides fully out of the oven. 1.
- 2. Place the glide rack on top of the glides.
- 3. Near the back of the rack, fit the rack slot onto the track tabs. Near the front of the rack, fit the track pin into the hole on the rack (see Figure 20).
- 4. Once the rack is installed, it can be pulled in and out of the oven cavity on the glide tracks. Repeat for the top set of glides.

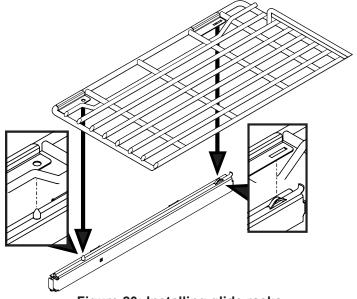


Figure 20: Installing glide racks

The glide racks can only be used in these positions. The racks may be removed from the tracks and used like a regular flat rack on all the other rack positions.

Insert regular flat oven racks in any desired position.

# 7 Level the Range

Level the range and set cooktop height before installation in the cut-out opening (if applicable).

- 1. Install an oven rack in the center of the oven.
- 2. Place a level on the rack (Figure 21). Take 2 readings with the level placed diagonally in one direction and then the other.

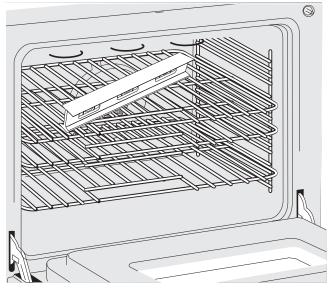


Figure 21: Use the oven racks to level appliance

3. Level the range, if necessary, by adjusting the 4 leg levelers with a wrench (Figure 22).

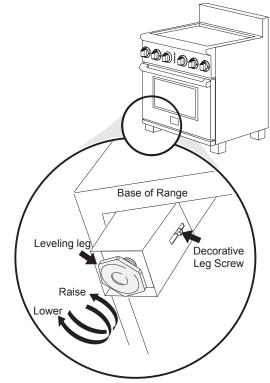


Figure 22: Adjusting appliance height

4. Slide range into cut-out opening and double check for levelness. If the range is not level, pull unit out and readjust leveling legs, or make sure floor is level.

# 8 Install Anti-Tip Bracket

**WARNING** To reduce the risk of tipping the appliance, the appliance must be secured to the floor by the properly installed anti-tip bracket and screws packed with the range. These parts are located in the oven. Failure to install the anti-tip bracket will allow the range to tip over if excessive weight is placed on an open door or if a child climbs on it. Serious injury might result from spilled hot liquids or from the range itself.

If range is ever moved to a different location, the antitip brackets must also be moved and installed with the range.

#### **Tools Required:**

- Adjustable Wrench
- Ratchet
- Drill & 1/8" (0.32 cm) bit
- 5/16" (0.8 cm) Nut driver
- Level

### A WARNING Tip Over Hazard

A child or adult can tip the range and be killed.
Verify the anti-tip device has been

installed to floor or wall.

• Ensure the anti-tip device is re-engaged to floor or wall when the range is moved.

• Do not operate the range without the anti-tip device in place and engaged.

• Failure to follow these instructions can result in death or serious burns to children and adults.



To check if the anti-tip bracket is installed properly, use both arms to grasp the rear edge of the range back. Carefully attempt to tilt range forward. When properly installed, the range should not tilt forward.

Refer to the anti-tip bracket installation instructions supplied with your range for proper installation.

# 8.1 Locate the Bracket Using the Template

Bracket may be located on either the left or right side of the range. Mark the floor or wall where left or right side of the range will be located.

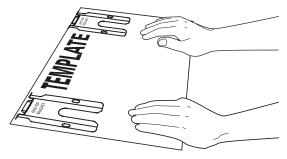


Figure 23: Bracket template

If rear of range is against the wall or no further than 1/2" (1.3 cm) from wall when installed, you may use the wall or floor mount method. If moulding is installed and does not allow the bracket to fit flush against the wall, remove moulding or mount bracket to the floor.

For wall mount, locate the bracket by placing the back edge of the template against the rear wall and the side edge of template on the mark made referencing the side of the range. Place bracket on top of template and mark location of the screw holes in wall.

If rear of range is further than 1/2" (1.3 cm) from the wall when installed, attach bracket to the floor. For floor mount, locate the bracket by placing back edge of the template where the rear of the range will be located.

Mark the location of the screw holes shown in template.

# 8.2 Drill Pilot Holes and Fasten Bracket

Drill a 1/8" pilot hole where screws are to be located. If bracket is to be mounted to the wall, drill pilot hole at an approximate 20° downward angle. If bracket is to be mounted to masonry or ceramic floors, drill a 3/16" (4.8 mm) pilot hole 1-3/4" deep.



Figure 24: Drill pilot holes

The screws provided may be used in wood or concrete material. Use a 5/16" nut-driver or flat head screwdriver to secure the bracket in place.

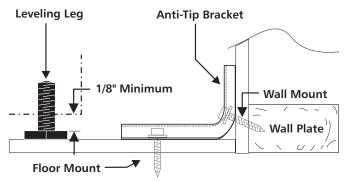


Figure 25: Fastening the bracket

# 8.3 Check Level and Position the Range

Check the level of the final installation. Note: A minimum clearance of 1/8" is required between the bottom of the range and the levelling leg to allow room for the bracket. Use a spirit level to check your adjustments.

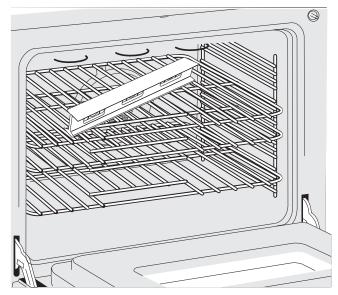


Figure 26: Use the oven racks to level appliance

Slide range into position.

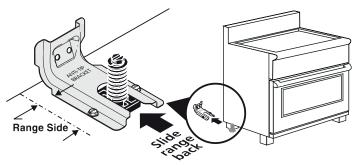


Figure 27: Slide appliance into bracket

#### To check if the anti-tip bracket is installed properly, use both arms and grasp the rear edge of range back. Carefully attempt to tilt range forward. When properly installed, the range should not tilt forward.

If range is moved to a different location, the anti-tip brackets must also be moved and installed with the range.

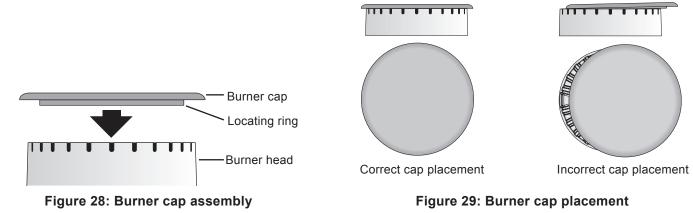
# 9 Install Burner Assemblies

**A** CAUTION To prevent flare-ups use the cooktop with all burner caps properly installed.

### 9.1 Standard Sealed Burners

Place a burner cap on each burner head, matching the cap size to the head size.

The cap for each burner has an inner locating ring which centers the cap correctly on the burner head. Make sure each burner cap is properly aligned and level. Burners may not light or burn evenly if the burner caps are not correctly place on the head.

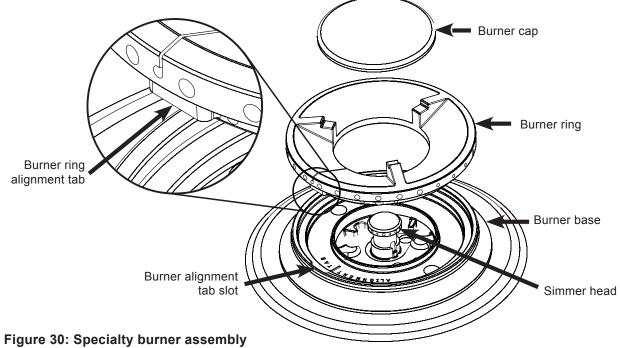


# 9.2 Specialty Burners

Install the specialty burners as shown in Figure 30.

When the burner ring is properly seated, it will click into place. When the burner cap is properly set in place it should not move out of the recessed area of the burner head.

To ignite properly, burner ring alignment tab must be fitted into the burner base alignment tab slot. Make sure burner cap and ring are secure before attempting to light the burner.



# 9.3 Check Ignition on Surface Burners

Operation of electric igniters should be checked after range and supply line connectors have been carefully checked for leaks and range has been connected to electric power. To check for proper lighting:

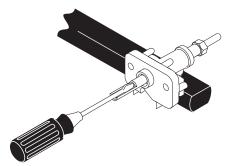
- 1. Push in and turn a surface burner knob to the sparking position. All electronic surface ignitors will spark at the same time. Only the burner you are turning on will ignite.
- The surface burner should light once the flow of gas reached the surface burner. Each burner should light within four (4) seconds in normal operation after air has been purged from supply lines. Visually check that burner has lit.
- 3. Once the burner lights, the control knob should be rotated out of the LITE position.

Turn on each of the surface burners and check to see that they light properly and that the flames are even. Adjust settings if necessary.

# 9.4 Adjust Low Settings on Surface Burners

To adjust the low setting of surface burners:

- 1. Push in and turn control to LITE until burner ignites.
- 2. Quickly turn knob to LOWEST POSITION.
- 3. If burner goes out, reset control to OFF.
- 4. Remove the surface burner control knob.
- 5. Insert a thin-bladed screwdriver into the hollow valve stem and engage the slotted screw inside. Flame size can be increased or decreased by turning the screw.
- 6. Adjust flame until you can quickly turn knob from the



#### Figure 301: Turn to adjust surface flame

sparking position to the lowest flame position without extinguishing the flame. Flame should be as small as possible without going out.

#### Notes:

- Air mixture adjustment is not required on surface burners.
- Some models have two flames on each burner. The center flame on these burners is not adjustable.

### **10** Adjust Oven Burners

### **10.1** Electric Ignition Burners

Operation of electric igniters should be checked after range and supply line connectors have been carefully checked for leaks, and range has been connected to electric power. The oven burner is equipped with an electric control system as well as an electric oven burner igniter. If your model is equipped with a waist-high broil burner igniter, it will also have an electric burner igniter. These control systems require no adjustment. When the oven is set to operate, current will flow to the igniter. It will "glow" similar to a light bulb. When the igniter has reached a temperature sufficient to ignite gas, the electrically controlled oven valve will open and flame will appear at the oven burner. There is a time lapse from 30 to 60 seconds after thermostat is turned ON before the flame appears at the oven burner. When the oven reaches the display setting, the glowing igniter will go off. The burner flame will go "out" in 20 to 30 seconds after igniter goes "OFF". To maintain any given oven temperature, this cycle will continue as long as the display is set to operate.

After removing all packing materials and literature from the oven:

- 1. Set the oven to BAKE at 300°F. See Use & Care Guide for operating instructions.
- 2. Within 60 seconds the oven burner should ignite. Check for proper flame (see 10.2), and allow the burner to cycle once. Reset controls to off.
- 3. If your model is equipped with a waist-high broiler burner, set oven to broil. See Use & Care Guide for operating instructions.
- 4. Within 60 seconds the broil burner should ignite. Check for proper flame. Reset controls to off.

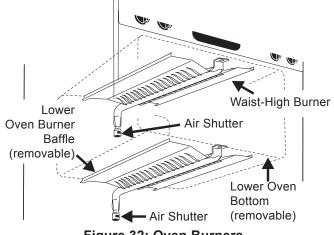


Figure 32: Oven Burners

# **10.2** Oven Burner Flame Adjustment

The approximate oven burner flame length is 1 inch (distinct inner cone of blue flame).

To determine if the oven burner flame is proper, remove the oven bottom and burner baffle and set the oven to bake at 300°F.

Removing the oven bottom and baffle:

- 30" models: Remove screws at rear of oven bottom. Pull up at rear, disengage front of oven bottom from oven front frame, and pull the oven bottom out of the cavity. Remove screws from baffle, and pull out burner baffle so that burner flame can be observed.
- 36" models: Slide the oven bottom forward to disengage the back tab. Lift and slide back to disengage front of oven bottom from oven front frame. Pull the oven bottom out of the cavity. The baffle is attached to the oven bottom and requires no further disassembly.

If the flame is yellow, increase air shutter opening size (see "2" in Figure 33). If the entire flame is blue, reduce the air shutter opening size.

To adjust flame loosen lock screw (see "3" in Figure 33), reposition air shutter, and tighten lock screw. Replace oven bottom.

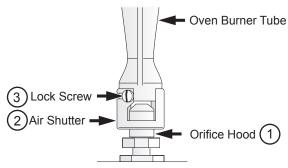


Figure 33: Oven Burner Adjustments

# **10.3** Broil Burner Flame Adjustment

The approximate flame length of the burner is 1 inch (distinct inner cone of blue flame). To determine if the broil burner flame is proper, set the oven to broil. If flame is yellow, increase air shutter opening size (see "2" in Figure 33). If the entire flame is blue, reduce the air shutter opening size. To adjust, loosen lock screw (see "3" in Figure 33), reposition air shutter, and tighten lock screw.

### 11 Check Oven Operation

Refer to the Use and Care Guide packaged with the range for operating instructions and for care and cleaning of your range.

Remove all packaging from the oven before testing.

The oven is equipped with an electronic oven control. Each of the functions has been factory checked before shipping. However, it is suggested that you verify the operation of the electronic oven controls once more. Refer to the Owner's Guide for operation. Follow the instructions for the Clock, Timer, Bake, Broil, Convection, and Clean functions.

**Bake–**After setting the oven to 350°F (177°C) for baking, the bake burner should ignite and the floor of the oven cavity should become warm.

**Broil–**When the oven is set to BROIL, the upper element in the oven should ignite.

**Clean–**When the oven is set for a self-cleaning cycle, the bake burner should ignite during the preheat portion of the cycle. The floor of the oven cavity should become very hot.

**Convection–**When the oven is set to CONV. BAKE/ ROAST at 350°F (177°C), the bake burner and the convection element cycle on and off. The convection fan will begin to run a few minutes into the preheat cycle. The convection fan will stop turning when the oven door is opened during convection baking or roasting.

# **12** After Installation

#### When All Hookups are Complete

Make sure all controls are left in the OFF position.

#### Model and Serial Number Location

The serial plate is located on top of the range's lower front panel, and can be clearly viewed when the door is open. When ordering parts for or making inquiries about your range, have the model and serial numbers ready. (Figure 34).

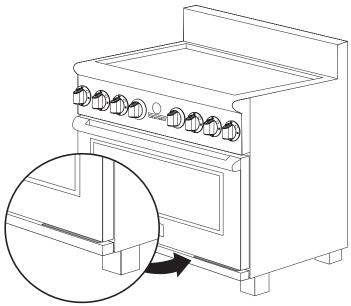


Figure 34: Model, serial number location

#### Before You Call for Service

Read the Avoid Service Checklist and operating instructions in your Owner's Guide. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

Refer to the warranty and service information in your Owner's Guide for our phone number and address. Please call or write if you have inquiries about your range product and/or need to order parts.