

INSTALLATION INSTRUCTIONS

30", 36" and 48"

All Gas Professional Ranges

ENGLISH/FRANÇAIS/ESPAÑOL

Safety Information

Questions? Call GE Appliances at 1.800.GE.CARES (1.800.432.2737) or visit GEAppliances.com.
In Canada, call 1.800.561.3344 or visit GEAppliances.ca.

IN THE COMMONWEALTH OF MASSACHUSETTS

- This product must be installed by a licensed plumber or gas fitter.
- When using ball type gas shut-off valves, they shall be the T-handle type.
- A flexible gas connector, when used, must not exceed 5 feet.

⚠ WARNING FIRE OR EXPLOSION HAZARD

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

Installation must be performed by a qualified installer. Read these instructions completely and carefully.

Installation of this range must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA.54, latest edition. In Canada, installation must conform with the current Natural Gas Installation Code, CAN/CGA-B149.1 or the current Propane (LP) Installation Code, CAN/CGA-B149.2, and with local codes where applicable. This range has been design-certified by CSA International according to ANSI Z21.1, latest edition and Canadian Gas Association according to CAN/CGA-1.1 latest edition.

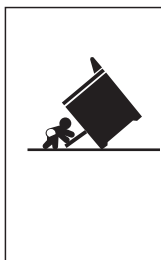
When installing a gas appliance the use of old flexible connectors can cause gas leaks and personal injury. Always use a NEW flexible connector.

Leak testing of the appliance shall be conducted according to the manufacturer instructions.

The range must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition). In Canada, electrical grounding must be in accordance with the current CSA C22.1 Canadian Electrical Code Part 1 and/or local codes. See Electrical Connections in this section.

Do not install this product with an air curtain hood or other range hood that operates by blowing air down on the cooktop. This airflow may interfere with operation of the gas burners resulting in fire or explosion hazard.

FOR YOUR SAFETY

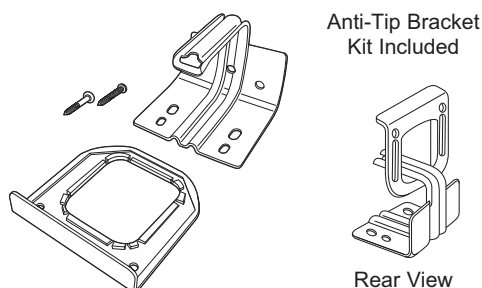


⚠ WARNING

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.

If you did not receive an anti-tip bracket with your purchase, call 1.800.626.8774 to receive one at no cost. (In Canada, call 1.800.561.3344.) For installation instructions of the bracket, visit: GEAppliances.com. (In Canada, GEAppliances.ca.)



Anti-Tip Bracket Kit Included

Rear View

⚠ WARNING Before beginning the installation, switch power off at service panel and lock the service disconnecting means to prevent power from being switched on accidentally. When the service disconnecting means cannot be locked, securely fasten a prominent warning device, such as a tag, to the service panel.

READ AND SAVE THESE INSTRUCTIONS

Safety Information

BEFORE YOU BEGIN

Read these instructions completely and carefully.

- **IMPORTANT** — Save these instructions for local inspector's use.
- **IMPORTANT** — Observe all governing codes and ordinances.
- **IMPORTANT** — Remove all packing material and literature from oven before connecting gas and electrical supply to range.
- **IMPORTANT** — To avoid damage to your cabinets, check with your builder or cabinet supplier to make sure that the materials used will not discolor, delaminate or sustain other damage. This oven has been designed in accordance with the requirements of UL and CSA International and complies with the maximum allowable wood cabinet temperatures of 194°F (90°C).
- **Note to Installer** — Be sure to leave these instructions with the consumer.
- **Note to Consumer** — Keep these instructions with your Owner's Manual for future reference.
- **Service** — The electrical diagram is in an envelope attached to the back of the range.
- Proper installation is the responsibility of the installer.
- Product failure due to improper installation is not covered under warranty.
- Before installing your range on linoleum or any other synthetic floor covering, make sure the floor covering can withstand 180°F without shrinking, warping or discoloring. Do not install the range over carpeting unless a sheet of 1/4" thick plywood or similar insulator is placed between the range and carpeting.
- For Monogram local service in your area, 1.800.444.1845.
- For Monogram Service in Canada, call 1.800.561.3344.
- For Monogram Parts and Accessories, call 1.800.626.2002.
- If you received a damaged range, you should contact your dealer.

IF SOLD OUTSIDE THE U.S. AND CANADA

▲ WARNING If you wish to use this product with Liquefied Petroleum (LP) gas containing greater than 10% butane, you must purchase the butane conversion kit #WB28K10589. To order, please call 1.888.664.8403 or 1.787.276.4051. Failure to do so may result in carbon monoxide or fire hazard.

VENT HOOD COMBINATIONS

A suitable overhead vent hood is required for models with a grill and is recommended for all other models.

Due to the high heat capacity of this unit, particular attention should be paid to the hood and ductwork installation to assure it meets local building codes.

Clearances to horizontal surfaces above the range, measured to the cooking surface are below. Failure to comply may result in fire hazard.

- Installations without a hood require 48" minimum to combustibles.
- A custom hood installation with exposed horizontal combustibles surfaces must have an Auto-On feature.
- For other installations with a hood, refer to hood installation instructions for specific hood clearances.

▲ CAUTION These ranges weigh up to 700 pounds. Some disassembly will reduce the weight considerably. Due to the weight and size of the range and to reduce the risk of personal injury or damage to the product:

TWO PEOPLE ARE REQUIRED FOR PROPER INSTALLATION OF 36" AND 30" RANGES.

THREE PEOPLE ARE REQUIRED FOR PROPER INSTALLATION OF 48" RANGES.

READ AND SAVE THESE INSTRUCTIONS

Contents

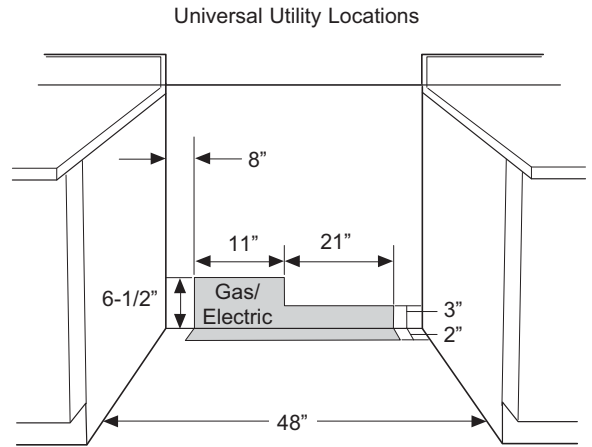
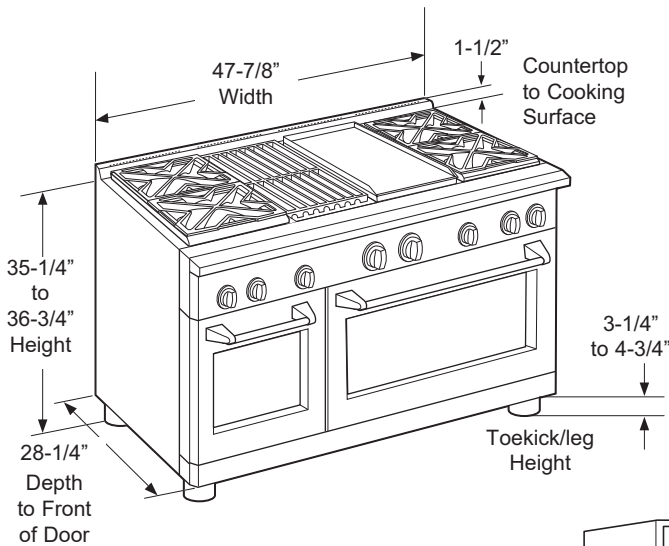
CONTENTS

Safety Information	2	UX12B36PSS Accessory Installation	
Design Information		Tools and Materials Required	19
Product Dimensions and Clearances	5	Install 12" Backsplash	19
Installation Preparation		UXADJB36PSS, UXADJB48PSS	
WB28K10553 High Altitude Kit	9	Accessory Installation	
WB28K10554 De-Rate Kit	9	Tools and Materials Required	20
Materials Provided	9	Install the Wall Support Panels	20
Tools Required	9	Install Cover Panels	21
Materials Required	9	Installation Instructions	
Installation		Conversion to Propane (LP) or Natural Gas	
Remove Packaging	10	Tools You Will Need for Conversion	22
Move the Range Indoors	11	Orifice Holder	22
Install Anti-Tip Device	12	Convert the Regulator(s)	22
Conversion to Propane (LP) or Natural Gas	13	Change Burner Orifices	22
Gas Supply	13	Change Grill Orifice	23
Electrical Connections	14	Change Griddle Orifice	24
Roll Range into Position	14	Change Main Bake Burner Orifice	24
Level the Range	15	Change Companion Bake Burner Orifice	25
Replace Oven Door(s)	15	Change Main/Companion Broil Burner Orifice	25
Check Burners	16	Adjust Top Burner Valves	26
Check Surface Burners	16	Burner Output Ratings: Btu/Hr	26
Check Operation of Oven Bake Burners	16		
Adjusting the Bake Burner at Shutter	16		
Check Operation of Oven Broil Burner	17		
When All Hookups are Completed	17		
Finalize Installation	17		
Installation Checklist	17		
Accessories—Toekick	18		

Design Information

PRODUCT DIMENSIONS AND CLEARANCES

48" Range Models

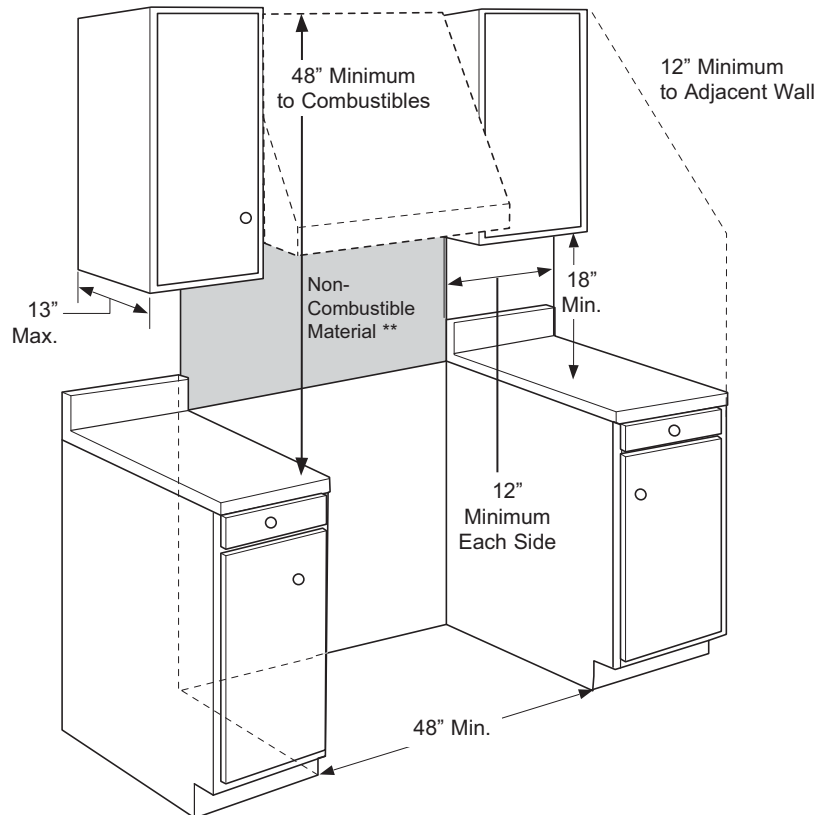


⚠ WARNING Installations without a hood require 48" minimum to combustibles. A custom hood installation with exposed horizontal combustible surfaces must have an Auto-On feature. Refer to hood installation instructions for specific hood clearances.

The surface of the entire back wall above the range and below the hood must be covered with a non-combustible material such as metal, ceramic tile, brick, marble or other stone.

⚠ CAUTION To prevent drafts from affecting burner operation, seal all openings in floor under appliance and behind appliance wall.

** As defined in the National Fuel Gas Code (ANSI Z223.1/CSA B149.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1/CSA 1.1 scope and are not certified by CSA. Clearances less than 12" must be approved by local codes and/or the authority having jurisdiction.

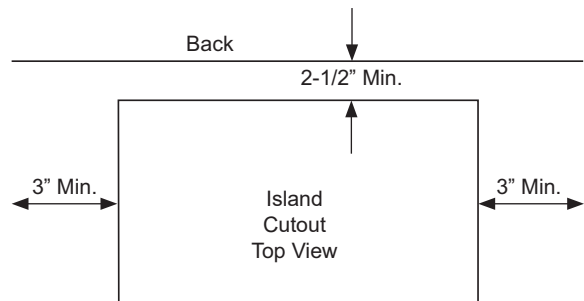


ADDITIONAL CLEARANCES:

Allow 12" minimum clearance to an adjacent wall on each side.

Working areas adjacent to the rangetop should have 18" minimum clearance between countertop and the bottom of the wall cabinet.

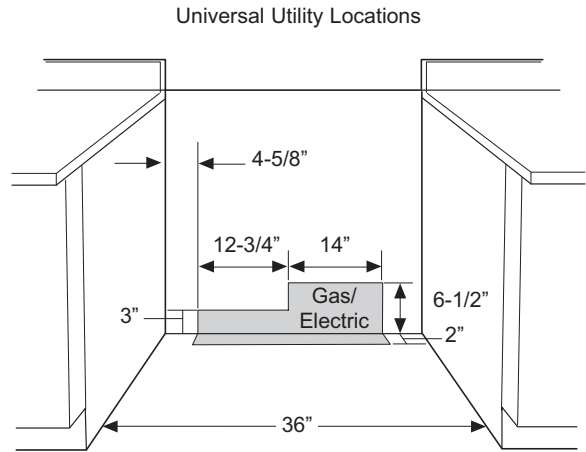
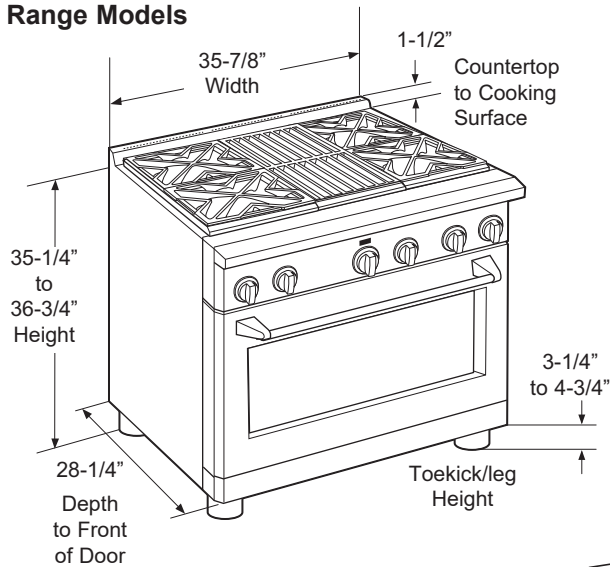
For island installation, maintain 2-1/2 in. minimum from cutout to back edge of countertop and 3 in. minimum from cutout to side edges of countertop (see top view).



Design Information

PRODUCT DIMENSIONS AND CLEARANCES

36" Range Models

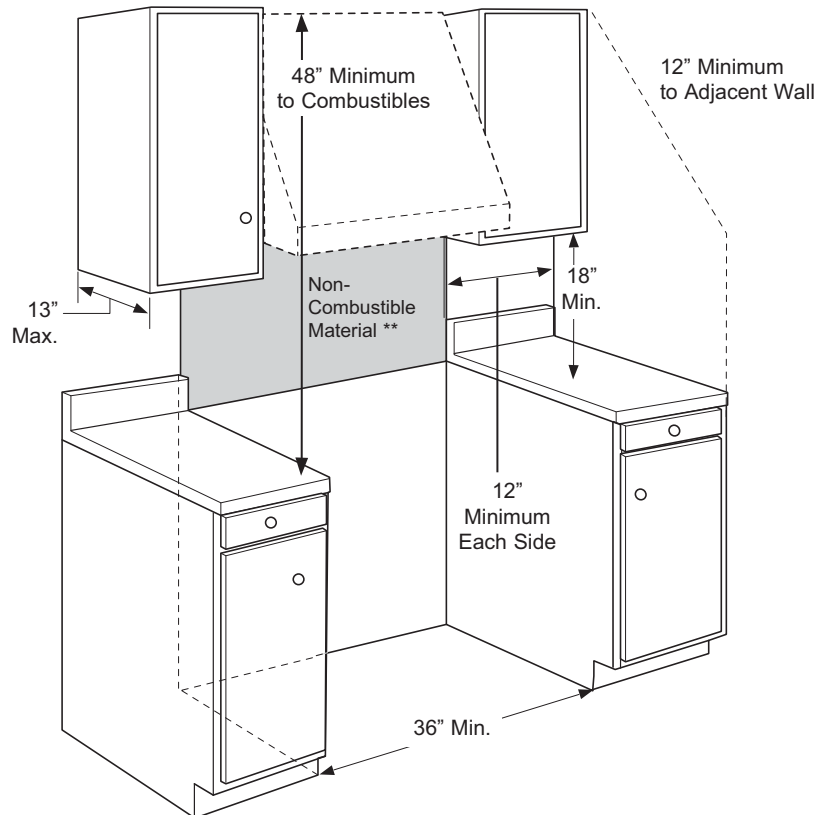


⚠ WARNING Installations without a hood require 48" minimum to combustibles. A custom hood installation with exposed horizontal combustible surfaces must have an Auto-On feature. Refer to hood installation instructions for specific hood clearances.

The surface of the entire back wall above the range and below the hood must be covered with a non-combustible material such as metal, ceramic tile, brick, marble or other stone.

⚠ CAUTION To prevent drafts from affecting burner operation, seal all openings in floor under appliance and behind appliance wall.

** As defined in the National Fuel Gas Code (ANSI Z223.1/CSA B149.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1/CSA 1.1 scope and are not certified by CSA. Clearances less than 12" must be approved by local codes and/or the authority having jurisdiction.

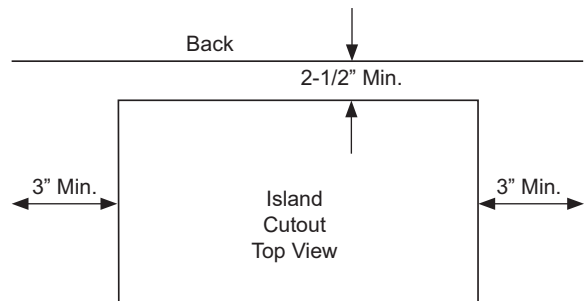


ADDITIONAL CLEARANCES:

Allow 12" minimum clearance to an adjacent wall on each side.

Working areas adjacent to the rangetop should have 18" minimum clearance between countertop and the bottom of the wall cabinet.

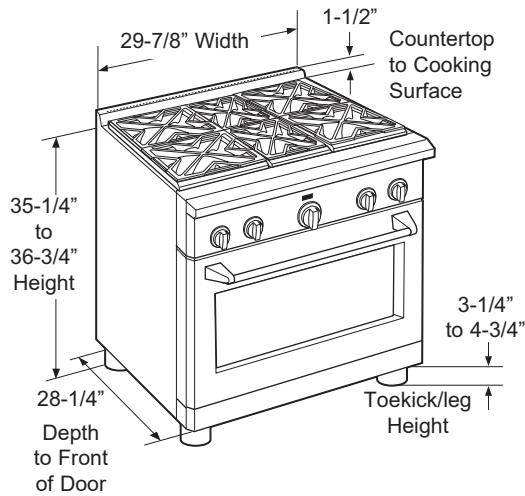
For island installation, maintain 2-1/2 in. minimum from cutout to back edge of countertop and 3 in. minimum from cutout to side edges of countertop (see top view).



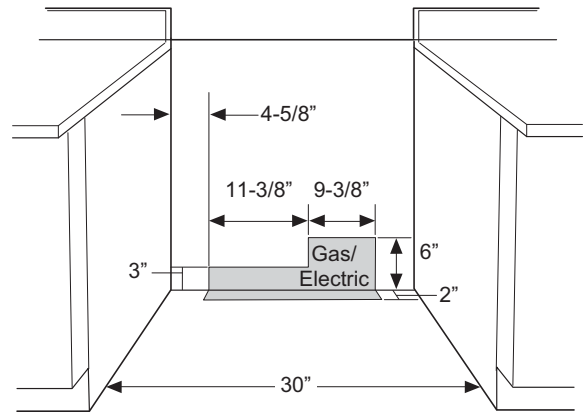
Design Information

PRODUCT DIMENSIONS AND CLEARANCES

30" Wide Range Models



Universal Utility Locations



⚠ WARNING

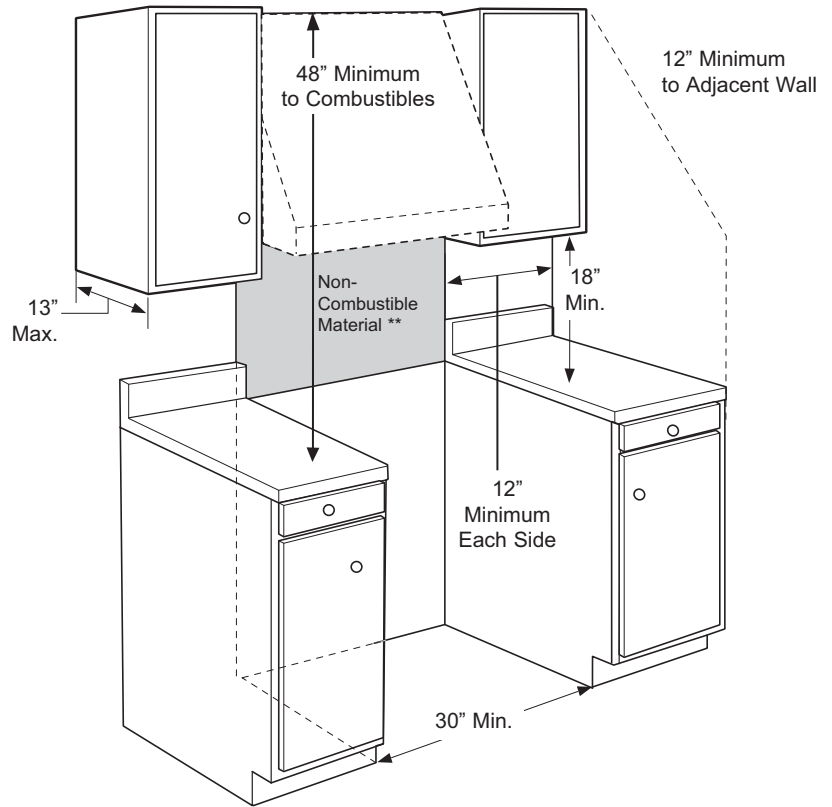
Installations without a hood require 48" minimum to combustibles. A custom hood installation with exposed horizontal combustible surfaces must have an Auto-On feature. Refer to hood installation instructions for specific hood clearances.

The surface of the entire back wall above the range and below the hood must be covered with a non-combustible material such as metal, ceramic tile, brick, marble or other stone.

⚠ CAUTION

To prevent drafts from affecting burner operation, seal all openings in floor under appliance and behind appliance wall.

** As defined in the National Fuel Gas Code (ANSI Z223.1/CSA B149.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1/CSA 1.1 scope and are not certified by CSA. Clearances less than 12" must be approved by local codes and/or the authority having jurisdiction.

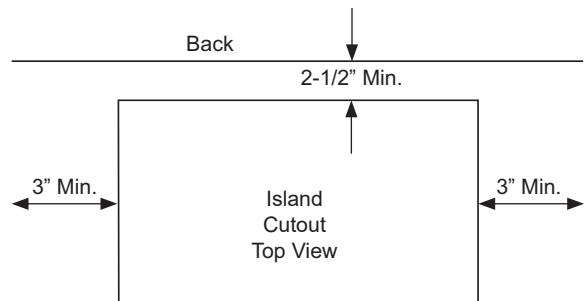


ADDITIONAL CLEARANCES:

Allow 12" minimum clearance to an adjacent wall on each side.

Working areas adjacent to the rangetop should have 18" minimum clearance between countertop and the bottom of the wall cabinet.

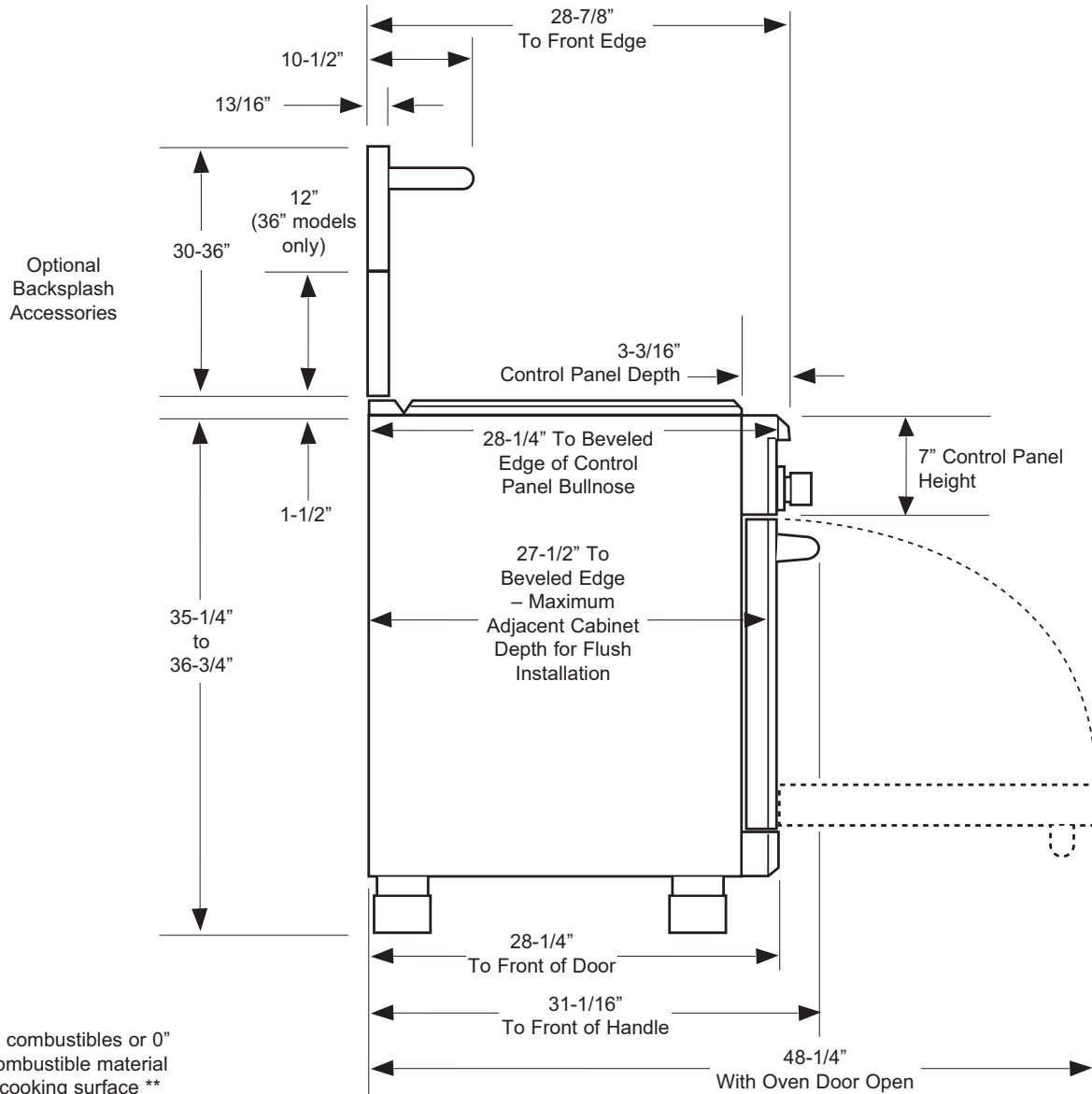
For island installation, maintain 2-1/2 in. minimum from cutout to back edge of countertop and 3 in. minimum from cutout to side edges of countertop (see top view).



Design Information

PRODUCT DIMENSIONS AND CLEARANCES

48", 36" and 30" Range Models



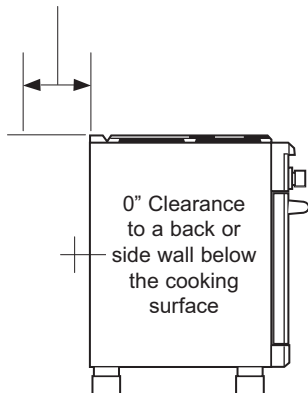
** As defined in the National Fuel Gas Code (ANSI Z223.1/CSA B149.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1/CSA 1.1 scope and are not certified by CSA. Clearances less than 12" must be approved by local codes and/or the authority having jurisdiction.

WARNING

The 12" high stainless steel backsplash accessory must be installed in combination with a custom non-combustible backsplash.

The finished backsplash must cover the entire back wall up to the bottom of a hood, or when there is no hood, 48" to combustibles.

(36" models only)



Installation Information

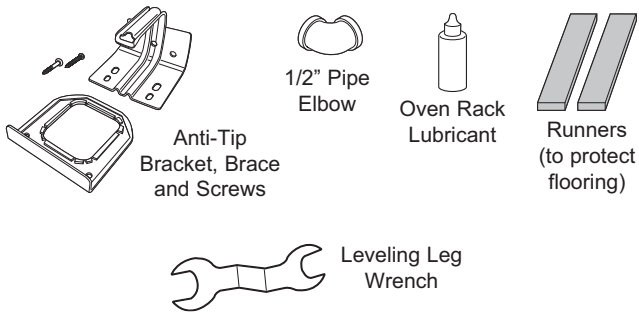
WB28K10553 HIGH ALTITUDE KIT

For operation above 6,000 feet, order WB28K10553 Conversion Kit. This kit includes orifices for both propane (LP) and Natural gas operation.

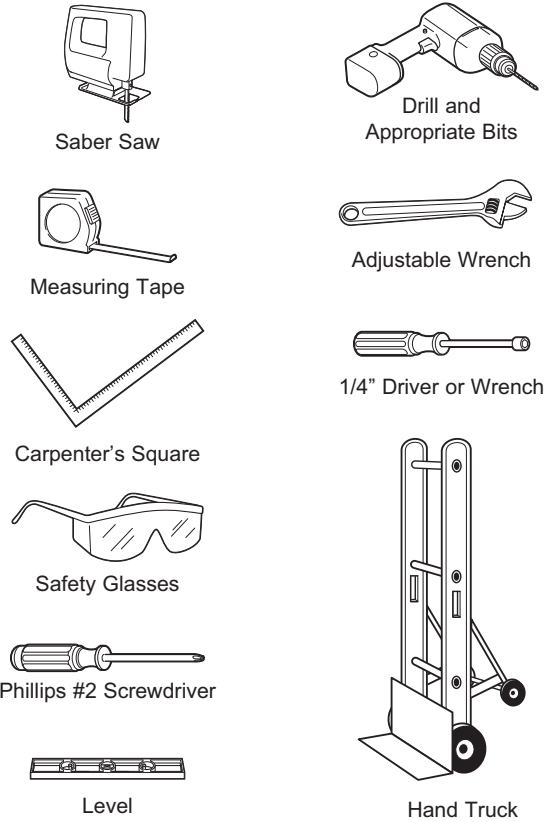
WB28K10554 DE-RATE KIT

(For a small kitchen environment.)
De-rate conversion kit for use with model ZGP304N (natural gas only). This kit includes orifices to reduce surface burner output to 40,800 BTU's.

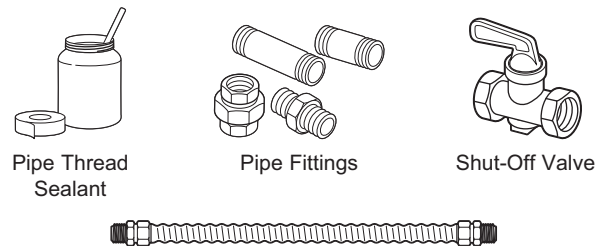
MATERIALS PROVIDED



TOOLS REQUIRED



MATERIALS REQUIRED (not provided)



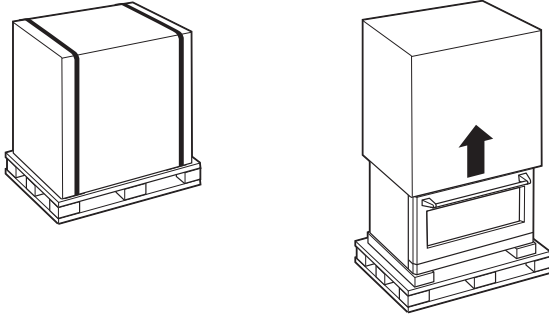
5-foot maximum length, 5/8" O.D. CSA-approved flexible metal gas supply

NOTE: Purchase new flexible line; do not use previously used flexible gas line.

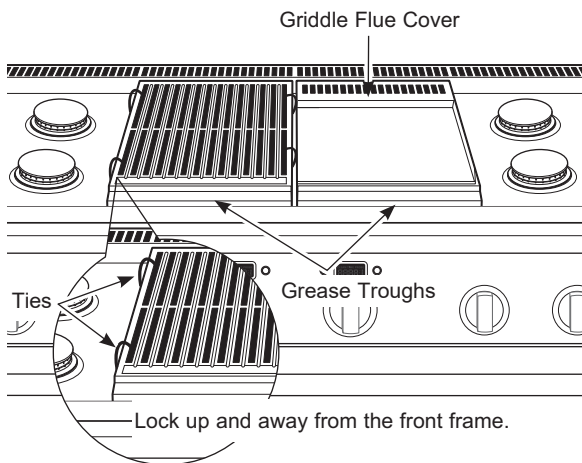
Installation

1 REMOVE PACKAGING

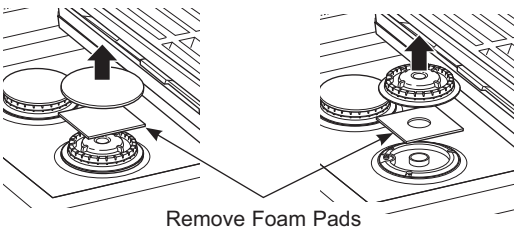
CAUTION Stand clear. The ends of the cut metal banding may snap toward you.



- Cut the metal banding. Lift the carton straight up.
- Locate the two runner strips from the top of the packaging. These strips will be used to protect the kitchen floor during installation.
- Remove corner posts. Dispose of packaging materials.
- Remove grill/griddle covers, grill grate and burner grates.
- Lift out cast-iron griddle flue cover, grease troughs and pads.
- Cut the ties holding the grill grate to the grill frame.

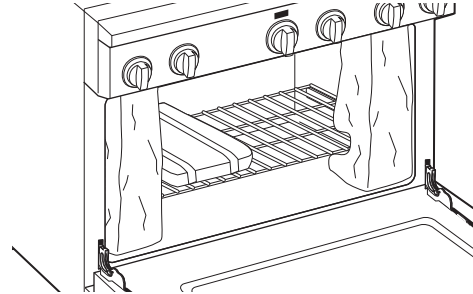


- Lift off burner caps and remove foam pad, then lift off burner heads and remove foam pad.



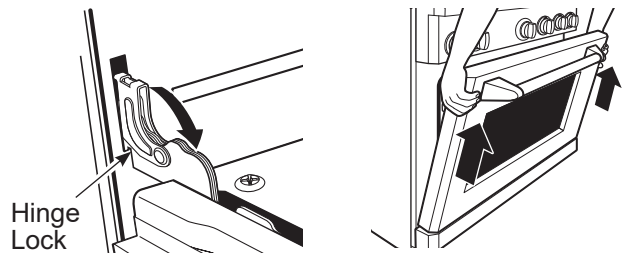
Remove Foam Pads

- Open oven door(s) and remove packaging. Remove shelf holding broiler pan, tape, literature package, shelf lubricant and probe.



CAUTION Doors and passageways leading to the installation location require at least 32" opening. If the opening is less than 32", the oven door(s) and control knobs must be removed.

REMOVE THE OVEN DOOR(S) ONLY IF NECESSARY to move the range through the doorways. To prevent damage to the sides of the range, it will be necessary to pad the corners beneath the straps on the hand-truck.



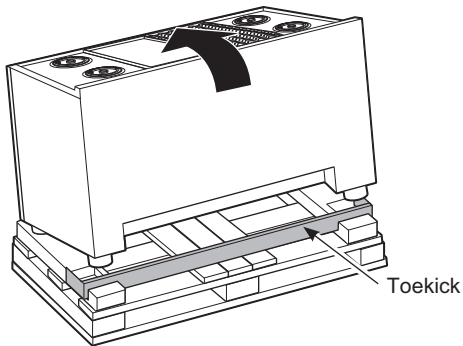
To remove the oven door(s):

- To remove the oven door(s):
- Fully open the door.
- Each hinge has a hinge lock. Pull the hinge.
- Firmly grasp the door at the top sides.
- Close the door to the near-vertical position.
- Lift the door up and pull straight out.

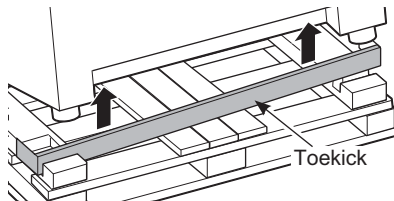
Installation

2 MOVE THE RANGE INDOORS

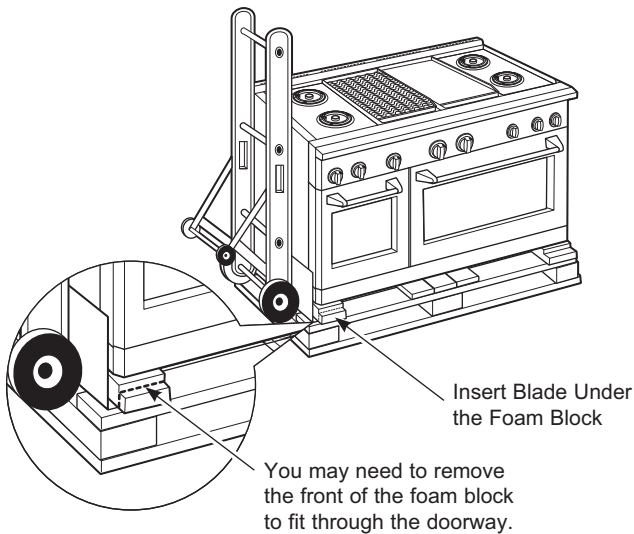
1. Tilt the range forward on the skid.



2. Lift the toekick out of the foam base.



3. Drive the blade of the hand-truck beneath the foam block.

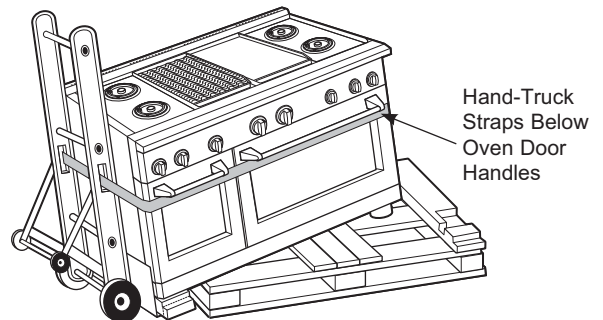


IMPORTANT: Do not remove the base foam block while the hand-truck is in use. Place the hand-truck blade underneath the base foam block and transport the range to the final location.

4. Attach the hand-truck straps around the unit.

IMPORTANT: Place the hand-truck straps below the oven door handles. To avoid damaging the side panels, place a pad between the hand-truck and the range.

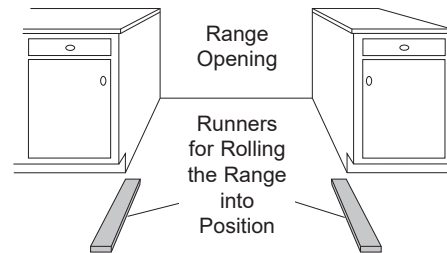
5. Tilt the range to lower the hand-truck wheels off the skid.



6. Place the appliance runners on the floor at the left and right sides in front of the opening.

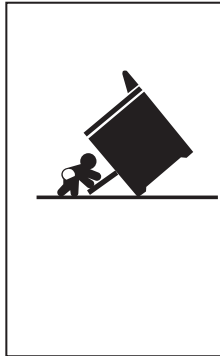
IMPORTANT: The runners provide a surface for rolling the range into the final position and will protect the floor finish. The runners must be removed before leveling the range.

7. Move the range indoors. Position the range in front of the installation location, onto the runners.



Installation

3 INSTALL 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.

To check if the bracket is installed and engaged properly, look underneath the range. The anti-tip bracket should be inserted into the opening on the anti-tip brace on the range. If the bracket arm misses the brace to the left or right, or the bracket arm is not protruding through the brace opening, the bracket must be reinstalled.

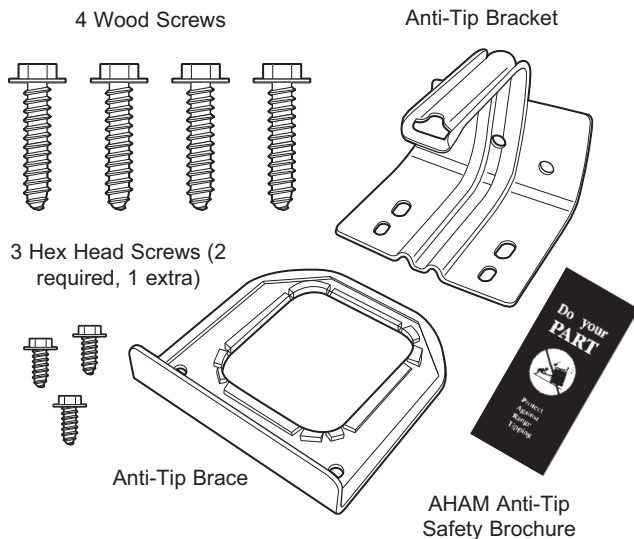
If the range is pulled from the wall for any reason, always repeat this procedure to verify the range is properly secured by the anti-tip bracket.

If your range has no anti-tip bracket, call 1.800.626.8774 to receive one at no cost.

If the anti-tip device supplied with the range does not fit this application, use the universal Anti-Tip Device WB2X7909.

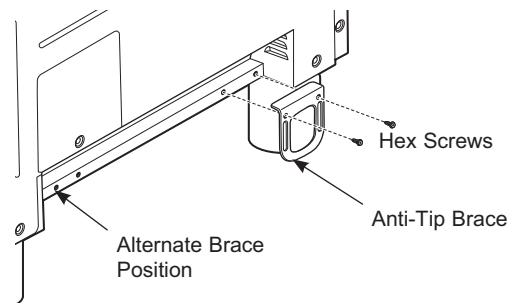
Read the AHAM Anti-Tip Safety Brochure packed with the bracket.

Anti-Tip Parts Provided



- Attach the anti-tip brace onto the bottom of the range in the recessed area. Install 2 hex screws (provided) through the brace and into the range.

NOTE: This anti-tip device may be installed on the opposite side of the range.



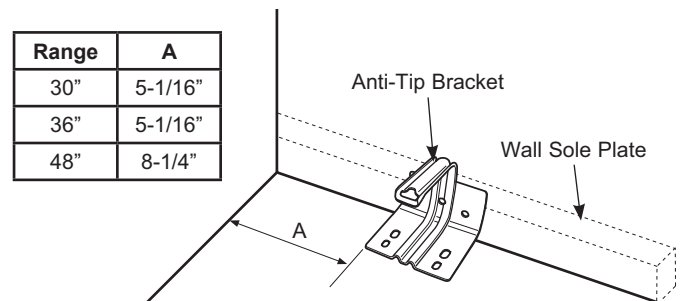
- Measure and mark Dimension A (see table below) from the left (or right) side of the installation location. If the countertop has an overhang, add that dimension to Dimension A.

- Place the anti-tip bracket against the floor and back wall at the marked location. Mark screw holes for fastening the bracket to the wall sole plate and the floor.

- Drill 1/8" pilot holes at a 20° angle.

- Secure the bracket to the wall and/or floor with at least 2 wood screws (provided).

For Concrete or Cement Construction: You must use appropriate fastening hardware (not provided).



Range	A
30"	5-1/16"
36"	5-1/16"
48"	8-1/4"

Installation

4 CONVERSION TO PROPANE (LP) OR NATURAL GAS

The pressure regulator and the burner orifices are set for either natural gas or propane (LP) gas at the factory depending on the model number. To convert to a different gas other than what your pressure regulator was set to, the regulator and burner orifices must be converted, the conversion must be performed by a qualified propane (LP) gas installer.

Keep these instructions and all orifices in case you want to convert back to natural gas.

5 GAS SUPPLY

▲WARNING Fire Hazard: Do not use a flame to check for gas leaks.

▲WARNING Explosion Hazard: Do not exceed 25 ft-lbs of torque when making gas line connections. Overtightening may damage the pressure regulator resulting in fire or explosion hazard.

Gas Pressure Regulator

You must use the gas pressure regulator supplied with this range. For proper operations the inlet pressure to the regulator should be as follows:

Natural Gas:

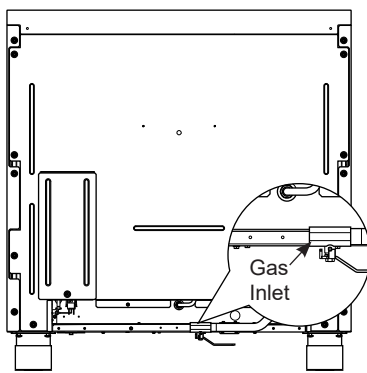
Minimum pressure: 6" of Water Column
Maximum pressure: 13" of Water Column

Propane (LP) Gas:

Minimum pressure: 11" of Water Column
Maximum pressure: 13" of Water Column

If you are not sure about the inlet pressure contact local gas supplier.

NOTE: This range is equipped with a gas shut-off valve located at the rear of the range near the floor. This shut-off valve is to be used in the event that service is required. To access the shut-off valve, remove the toe-kick panel and reach under the range.



5 GAS SUPPLY (cont.)

Shut off the main gas supply valve before disconnecting the old range and leave it off until the new hook-up has been completed. Don't forget to relight the pilot on other gas appliances when you turn the gas back on.

Because hard piping restricts movement of the range, the use of a CSA International-certified flexible metal appliance connector is recommended unless local codes require a hard-piped connection.

If the hard piping method is used, you must carefully align the pipe; the range cannot be moved after the connection is made.

To prevent gas leaks, put pipe thread sealant on, or wrap pipe thread tape with Teflon* around, all male (external) pipe threads.

- Install a manual shut-off valve in the gas line in an easily accessed location outside of the range. Make sure everyone operating the range knows where and how to shut off the gas supply to the range.
- Install male 1/2" flare union adapter to the 1/2" NPT internal thread at inlet of the shut-off valve on the range. Use a backup wrench on the shut-off valve to avoid damage.
- Install male 1/2" or 3/4" flare union adapter to the NPT internal thread of the house shut-off valve, taking care to back-up the shut-off valve to keep it from turning.
- Connect flexible metal appliance connector to the adapter on the range. Position range to permit connection at the house shut-off valve.
- When all connections have been made, make sure all range controls are in the off position and turn on the main gas supply valve. Use a liquid leak detector at all gas connections to check for leaks in the system.

When using pressures greater than 1/2 psig to pressure test the gas supply system of the residence, disconnect the range and individual shut-off valve from the gas supply piping. When using pressures of 1/2 psig or less to pressure test the gas supply system, simply isolate the range from the gas supply system by closing the individual shut-off valve.

When checking for proper operation of the regulator, the inlet pressure must be at least 1" greater than the operating (manifold) pressure as given on rating label of product.

*Teflon: Registered trademark of DuPont

Installation

6 ELECTRICAL CONNECTIONS

⚠ WARNING Shock Hazard: This appliance must be properly grounded. Failure to do so can result in electric shock.

Electrical Requirements - 120-volt, 60 Hertz, properly grounded dedicated circuit protected by a 15-amp or 20-amp circuit breaker or time delay fuse.

NOTE: Use of automatic, wireless, or wired external switches that shut off power to the appliance are not recommended for this product.

Grounding

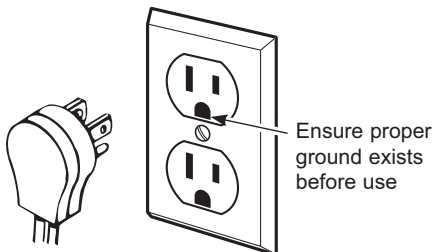
The power cord of this appliance is equipped with a three-prong (grounding) plug which plugs into a standard three-prong grounding wall receptacle to minimize the possibility of electric shock hazard from this appliance.

The customer should have the wall receptacle and circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.

DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM THE POWER CORD. DO NOT USE AN ADAPTER. DO NOT USE AN EXTENSION CORD.

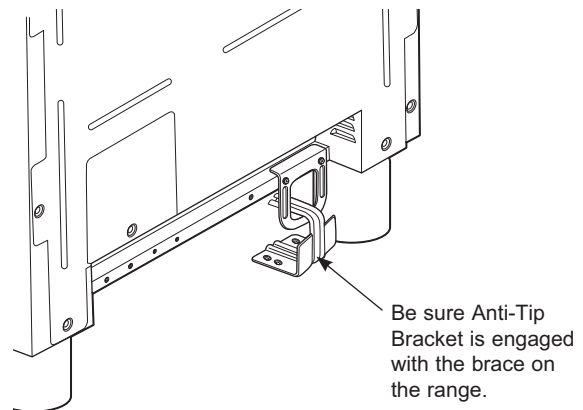
Ground Fault Circuit Interrupters (GFCI's) are not required or recommended for gas range receptacles. Performance of the range will not be affected if operated on a GFCI-protected circuit but occasional nuisance tripping of the GFCI breaker may occur.



7 ROLL RANGE INTO POSITION

⚠ WARNING The Anti-Tip Bracket must be properly installed to prevent tipping of the range. Failure to do so can cause serious damage or injury.

- Check to be sure the appliance runners are beneath the wheels.
- The range is shipped with the wheels in the down position. Carefully roll the range into position, being careful not to entangle or pinch the power cord and flexible gas tubing.
- Remove the runners beneath the range.



Installation

8 LEVEL THE RANGE

⚠ WARNING

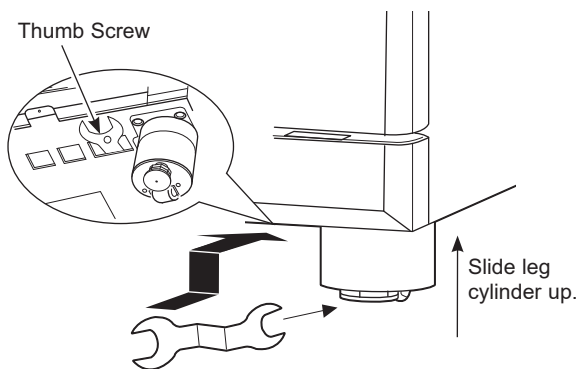
The range must be level and be supported by the legs—not the wheels. The range could move if the wheels make contact with the floor. Be sure all legs make contact with the floor in any installation.

- All legs must be leveled after the product is installed.
- Check to be sure the adjoining cabinets/countertops are level, front to back and left to right across the opening of the range.
- Measure the distance from the floor to the top of the countertop in the left and right rear corners.
- Adjust the height of the range to countertop height or higher.

IMPORTANT: This range should always be installed at countertop height or higher. **DO NOT INSTALL THE RANGE LOWER THAN ADJACENT COUNTERTOP HEIGHT.** The range must be supported by all 4 legs, regardless of countertop height.

FRONT LEG ADJUSTMENT

- A leveling leg wrench is supplied. Reach under the front of the range near the right leg. Locate and remove a thumb screw, then slide wrench out of the slot.
- Slide front cylinders up to access front leveling legs. Be careful not to damage cylinder.

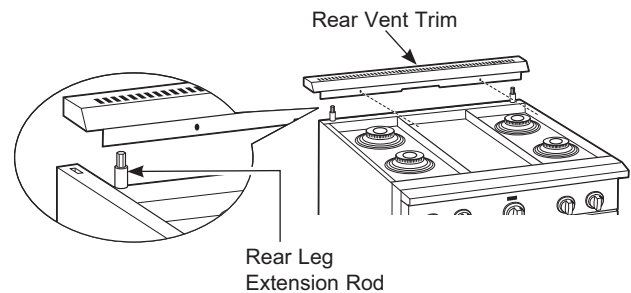


- Use the supplied wrench to adjust the front leveling legs. Turn clockwise to extend the legs to lift and stabilize the range. Turn counterclockwise to retract the legs and allow the range to rest on its rollers.
- Be sure to return the wrench to its storage slot for future use.

8 LEVEL THE RANGE (cont.)

REAR LEG ADJUSTMENT

- Remove two screws from rear vent trim. Slide vent trim forward, then lift up to remove.
- Find the two rear leg extension rods. Use a 1/4" driver or wrench to adjust the left or right rear legs.



- Replace the rear vent trim using the original screws.

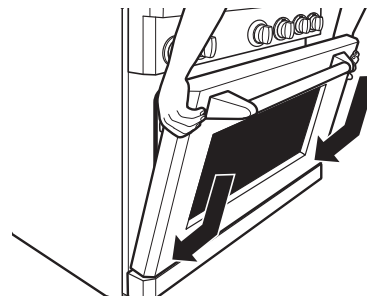
9 REPLACE OVEN DOOR(S)

Skip this step if oven doors are in place.

IMPORTANT: Do not lift the door by the handle.

To replace the oven doors:

- Firmly grasp the door **at the top sides**. **This is critical.**
- Approach the range with the door angled in a vertical position.
- Guide the hinges into the slots.
- Push the door in firmly while opening.
- Once in position, open the door completely. Push the hinge locks back in toward the front frame.



⚠ CAUTION

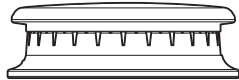
Take care when replacing the oven doors. If the hinge latch is not securely locked, the hinge may snap back and separate. If the hinge separates, you must apply pressure (possibly with your foot) to press it back together and then engage the hinge latch.

Installation

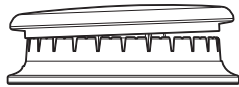
10 CHECK BURNERS

▲WARNING Fire or Explosion Hazard: Do not operate the burner without all burner parts in place.

- A. **Burners** - Place surface burners into corresponding positions on cooktop.
- B. **Caps** - Place caps on proper size burner.
- C. **Grates** - The left and right grates are interchangeable. Place the grates on the cooktop.



Burner Cap Properly Seated



Burner Cap Not Properly Seated

11 CHECK SURFACE BURNERS

Push and turn a knob to the LITE position. A clicking sound indicates proper operation of the ignition system. When lighting any burner, sparks will appear at all burners but gas flows from only the one selected. Once air is purged from the supply line, burner should light within 4 seconds. After burner lights, rotate the knob out of the LITE position. Try each burner in succession until all burners have been checked.

Quality of Flames

Determine the quality of flames visually. Normal burner flames should look like (A) or (B).



(A) Soft blue flames—
Normal for natural gas



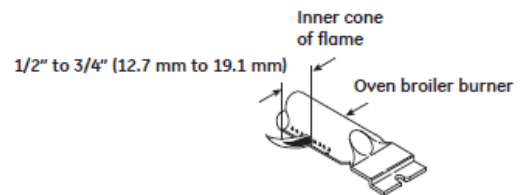
(B) Yellow tips on
outer cones—
Normal for propane (LP) gas

Long, bright yellow flames are not normal. Normal flames may show signs of an orange tint when well heated or signs of flickering orange due to particles in the gas or air.

12 CHECK OPERATION OF OVEN BAKE BURNERS

- A. Remove the oven bottom and diffuser (refer to sections 6A & B of the conversion installation instructions, page 24).
- B. To operate the Bake burner, turn the Oven Mode Selector knob to Bake and turn the Oven Temperature Knob to 350. After 30 to 90 seconds, the burner will ignite.

Flames should be steady, approximately 1" blue cones and, if range is supplied with natural gas, should burn with no yellow tips. With most propane (LP) gas, small yellow tips at the end of the outer gas cones are normal. The inner cone of the flame should be 1/2" to 3/4" long for either gas.



- C. Perform the same check on the companion oven if present.

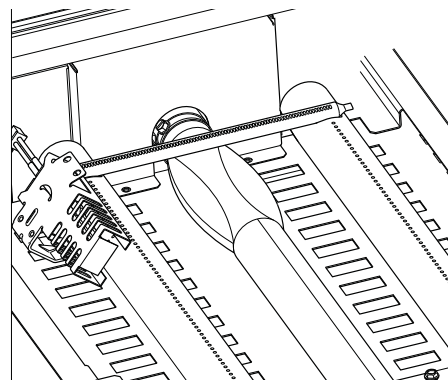
13 ADJUSTING THE BAKE BURNER AT SHUTTER (If necessary)

To adjust the shutter:

- 1. If the flames are yellow, open the air shutter more than the original setting.
- 2. If the flames blow away or flutter from the burner, close the air shutter more than the original setting.

The air shutter for the bake burner is accessible by removing the burner.

- A. Using a screwdriver, loosen the air shutter adjustment screw.



Installation

13 ADJUSTING THE BAKE BURNER AT SHUTTER (cont.)

- B. Make the air shutter adjustment.
- C. Retighten the air shutter screw.
- D. Check that the inner cone of the flame is between 1/2" and 3/4" (12.7 mm and 19.1 mm) long.

After confirming correct burner operation, replace all parts.

14 CHECK OPERATION OF OVEN BROIL BURNER

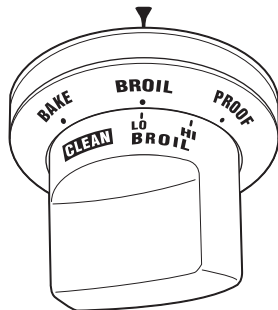
The broil burner must be on and warmed up for 3 min. prior to checking operation.

1. To operate the Broil burner, turn the Oven Mode Selector knob to Broil and turn the Oven Temperature Knob to Broil Hi. After 30 to 90 seconds, the burner will ignite.

There should be an even blanket of flame covering the entire surface of the screen that is blue and barely visible, approximately 1/4" long. After approximately 3 min., the screen area should begin to glow orange.

2. Perform the same check on the companion oven if present.

If the flame is long and lazy, verify the proper orifice is installed and the regulator is converted properly for your gas supply.



WHEN ALL HOOKUPS ARE COMPLETED

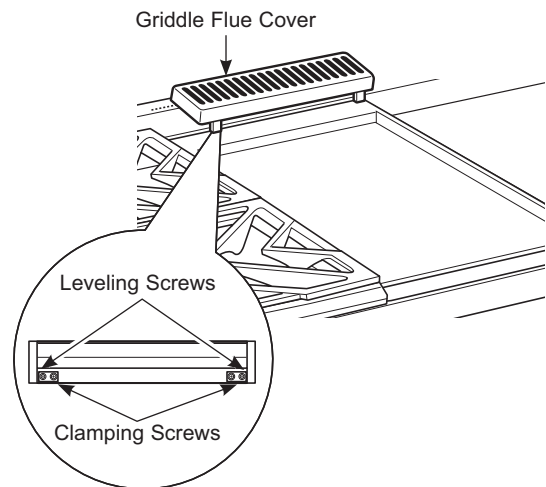
Check that all packing materials and tape have been removed. This will include tape on metal panel under control knobs (if applicable), adhesive tape, wire ties, cardboard and protective plastic. Failure to remove these materials could result in damage to the appliance once the appliance has been turned on and surfaces have heated.

FINALIZE INSTALLATION

Place the burner grates over the burners. The grates should be seated and should not rock.

The griddle is secured with screws. It is designed to be stationary and should not be removed.

The griddle has two leveling screws beneath the rear flue cover that can be used to adjust to the desired slope.



The two inner screws are clamping screws for securing the griddle in place. Loosen these two screws before leveling. Do not remove these two screws.

The two outer screws are leveling screws. Do not remove these two screws. They can be turned to level the griddle or to provide a forward slope to help grease and oils drain away from the food being cooked.

After leveling the griddle, hand-tighten the clamping screws; do not over-tighten.

INSTALLATION CHECKLIST

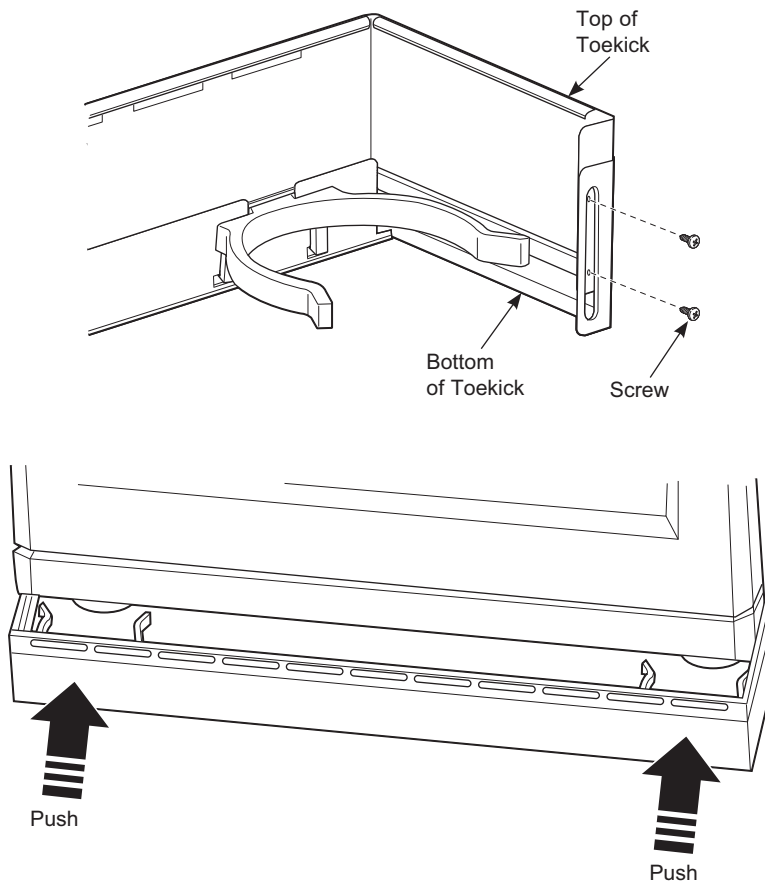
- Make sure all controls are left in the OFF position.
- Make sure the flow of combustion and ventilation air to the range is unobstructed.
- **Recheck Steps:**
Double check to make sure everything in this manual has been completed. Rechecking steps will ensure safe use of the range.

NOTE: The rating plate is located on the bottom of the control panel and is visible from below when the oven door is open. The model and serial number may also be found behind the left knob and is visible when the knob is pulled off.

Installation

ACCESSORIES—TOEKICK (on some models)

- Install the toekick after the range has been leveled.
 - Measure the distance between the floor and the bottom of range.
 - Loosen the two screws on each end. Adjust the toekick height by sliding the upper and lower pieces apart to 1/8" less than the measured height.
 - Secure the top and bottom sections by tightening the 2 screws on each end.
 - Push toekick against range leg until clip snaps to legs.
- NOTE:** Be sure the toekick snaps securely to the leg.



UX12B36PSS Accessory Installation

OPTIONAL ACCESSORIES—12" HIGH BACKSPLASH

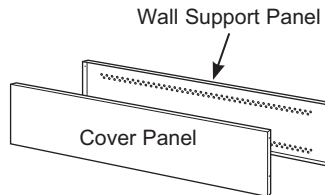
This kit provides for the installation of a 12" high backsplash for 36" Professional Ranges and Rangetops.

TOOLS AND MATERIALS REQUIRED

- Gloves to protect against sharp edges
- T-15 and #2 Phillips screwdrivers
- Drill with 3/32" and 9/64" bits
- Safety glasses
- Level
- Pencil

This Kit Includes

- Wall support panel
- Cover panel
- Hardware package with
 - 5 Stainless Steel Torx 15 #8 self-tapping screws
 - 5 Phillips #2 pan head wood #10 screws

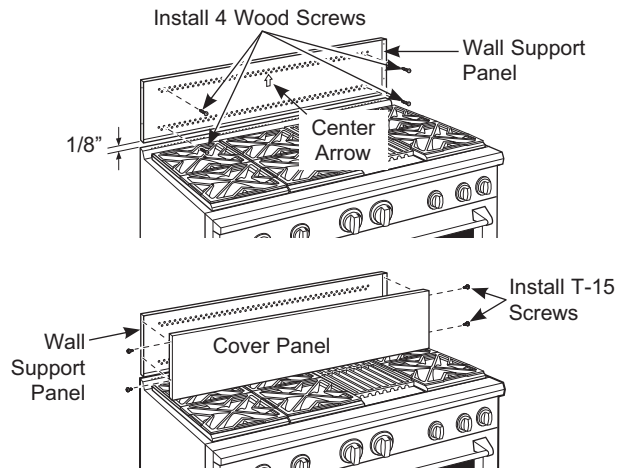


Hardware Package

INSTALL 12" BACKSPLASH

⚠ WARNING This backsplash must be securely fastened to the wall. Failure to do so could result in damage or personal injury.

- Install and level the range or rangetop and the range hood according to the installation instructions.
- Remove the backsplash packaging and protective film.
- Use a level to pencil a horizontal line on the wall, 1/8" above the range or rangetop. The 1/8" gap allows the cover panel to overlap the wall support panel.
- Locate wall studs on each side. Where studs are not available, plan to use wall anchors (not provided).
- Align the wall support panel on the marked horizontal line and centered left to right.
- The wall support panel must be secured to the wall at all 4 corners. Use wood screws (provided) or wall anchors (not provided) to secure the support panel to the wall.
- Place the cover panel over the wall support panel and secure with Torx screws (provided). Install 2 screws on each side.



UXADJB36PSS, UXADJB48PSS Accessory Installation

ACCESSORIES—30" TO 36" ADJUSTABLE BACKSPLASH (not included)

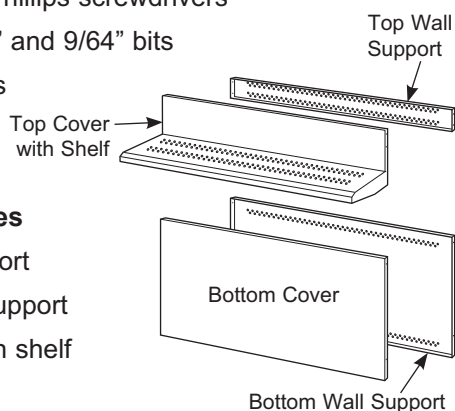
- This backsplash adjusts to fit the space between the top of the range and the bottom of the hood, from 30" Min. to 36" Max. height.
- Maximum shelf load-bearing weight is 40 lbs.

TOOLS AND MATERIALS REQUIRED

- Gloves to protect against sharp edges
- T-15 and #2 Phillips screwdrivers
- Drill with 3/32" and 9/64" bits
- Safety glasses
- Level
- Pencil

This Kit Includes

- Top wall support
- Bottom wall support
- Top cover with shelf
- Bottom cover
- Hardware package with
 - 9 Stainless Steel Torx 15 #8 self-tapping screws
 - 9 Phillips #2 pan head wood #10 screws
 - 3 Stainless Steel #2 truss head #10 screws (for alternate installation method)



Hardware Package

INSTALL THE WALL SUPPORT PANELS

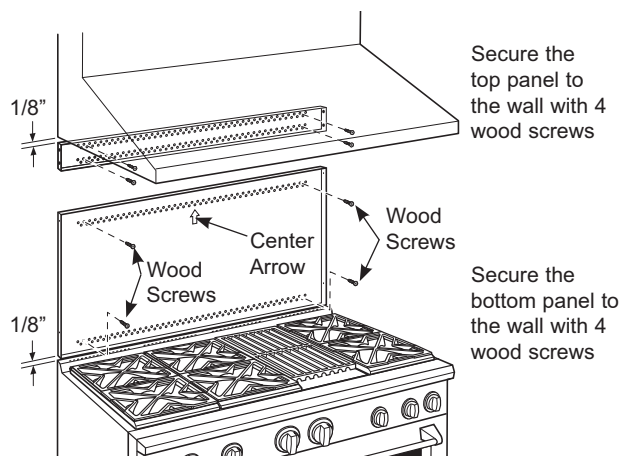
⚠ WARNING

The wall support panels must be securely fastened to the wall. Failure to do so could result in damage or personal injury.

IMPORTANT: This backsplash is designed to cover the wall between the bottom of the hood and the top of the range. The vent hood should be installed over the rangetop or range before installing this backsplash.

- Install and level the Range/Rangetop according to the product installation instructions.
- Remove backsplash packaging and protective film.
- Locate wall studs on each side. Where studs are not available, plan to use wall anchors (not provided).
- Use a level to pencil 2 horizontal lines on the wall, one 1/8" below the vent hood and the other 1/8" above the Range/Rangetop. This 1/8" space allows the cover panels to overlap the wall supports.
- Secure the top wall support panel to the wall with 4 wood screws, through the outermost studs.
- Use 4 wood screws to secure the bottom wall support panel. The center slot should be positioned at the top.

The gap between the top and bottom support panels will be covered by the top cover with shelf.

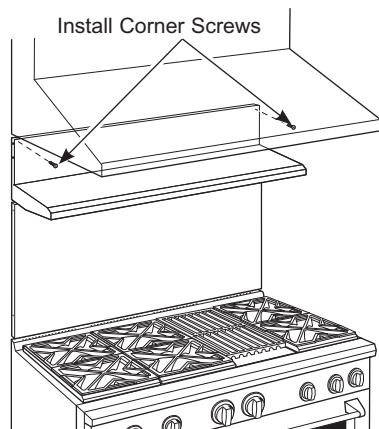
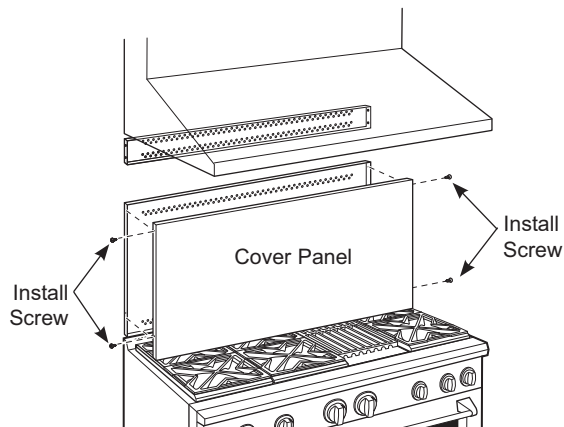


UXADJB36PSS, UXADJB48PSS Accessory Installation

INSTALL COVER PANELS

See alternate method if side access is blocked.

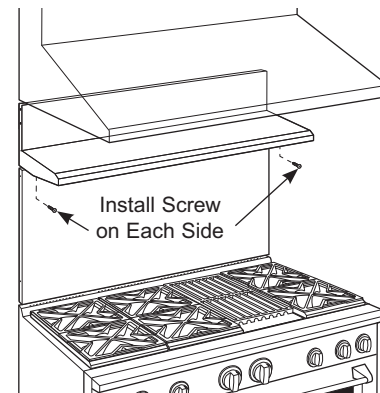
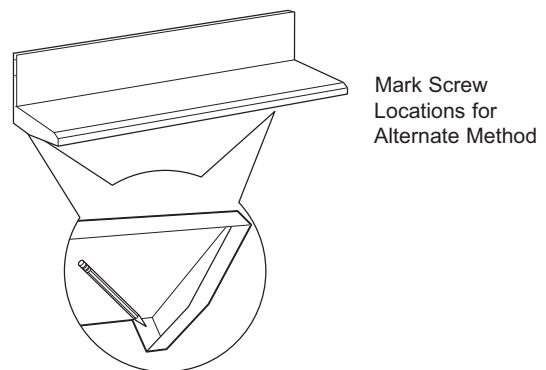
- Hold the bottom cover over the bottom support while driving one screw (provided) into each side.
- Place the top cover with shelf over the top wall support. If you have access to the sides, secure the panel with two screws on each side.
- Secure the top cover with shelf to the top support with screws through the front of the panel, at the top corners. Use one screw on each side.



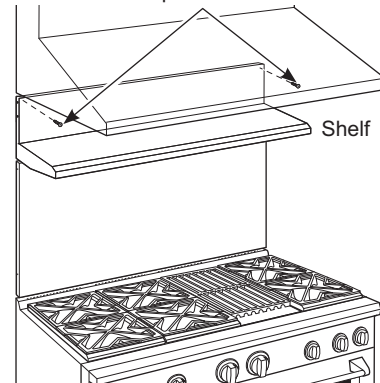
INSTALL COVER PANELS (cont.)

ALTERNATE METHOD: When side access is blocked

- Install bottom cover over the bottom support while driving one screw into each side.
- Hold top cover in place while marking screw locations, just below shelf support and onto bottom cover.
- Remove the shelf and drill a 9/64" diameter hole in the pencil-marked locations.
- Mount the top cover over the top support and secure the front cover with screws through the drilled holes on each side.
- Install screws through each top corner.



Install Screw in Top Corner on Each Side



Installation Instructions

Conversion to Propane (LP) or Natural Gas

⚠ WARNING Explosion Hazard

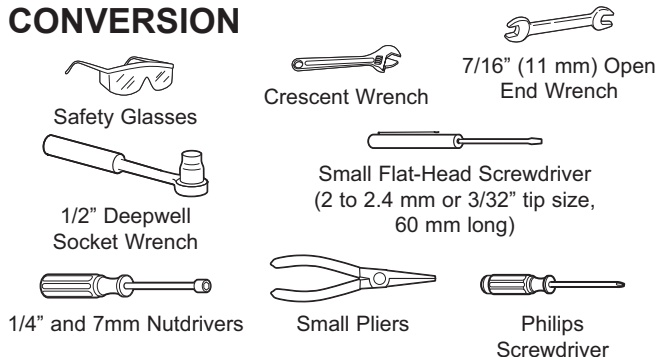
Death or serious injury can result from failure to follow these instructions.

- Service by a qualified service technician only.
- Shut off gas supply and disconnect power before servicing.
- Reconnect all grounding devices after service.
- Replace all parts and panels before operating.

The pressure regulator and the burner orifices are set for either natural gas or propane (LP) gas, depending on the model number. To convert to a different gas other than what your pressure regulator was set to (natural or propane (LP) gas), the regulator and burner orifices must be converted.

⚠ WARNING Do not operate the cooktop or oven burners of this range before converting the pressure regulator and burner orifices for the gas to be used. Failure to do so could cause high flames and toxic fumes which can result in serious injury.

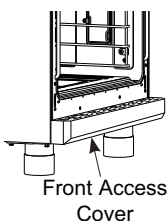
TOOLS YOU WILL NEED FOR CONVERSION



1 ORIFICE HOLDER

The range orifice holder is located behind the front access panel at the bottom of the range. Remove the door(s) (See instructions on page 10) and the screws on the top and bottom of the front access panel. Remove the front access panel to access the orifice holder.

Additional orifices may be present. Use only the orifices specified in the instructions for your range or rangetop.

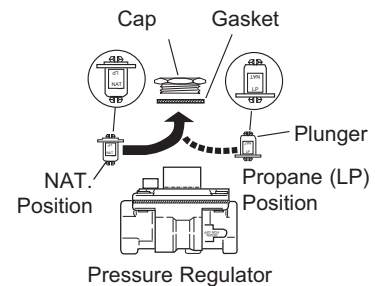


2 CONVERT THE REGULATOR(S)

Disconnect all electrical power at the main circuit breaker or fuse box.

- A. Shut off the gas supply by closing the manual shut-off valve on the unit or by the wall.
- B. Move the range out in order to access the rear of the unit.
- C. Remove the range back to access the regulator(s) - (1) on 30" & 36" ranges and (2) on 48" ranges.
- D. Convert the pressure regulator(s):

- Unscrew the cap with plunger.
- Place your thumb against flat side of the plunger and press down to snap the plunger out of the cap.
- Carefully look at the plunger to locate the NAT or propane (LP) position.
- Turn the plunger over so that the desired gas is showing near the bottom.
- Snap the plunger back into the cap.
- Screw the cap back onto the regulator.



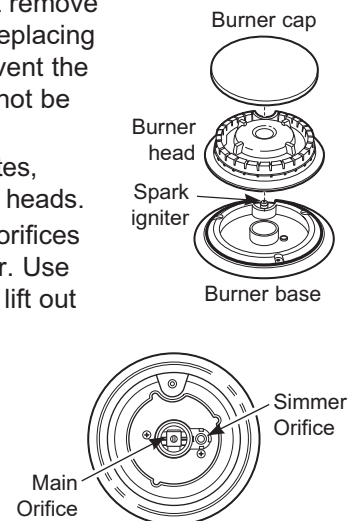
- E. Reverse these steps to reassemble the pressure regulator.

3 CHANGE BURNER ORIFICES

INSTALLATION TIP: First remove all orifices and then start replacing them. This will help to prevent the possibility that some may not be replaced.

- A. Remove the burner grates, burner caps and burner heads.
- B. Loosen the top burner orifices using a 7 mm nut driver. Use small pliers to carefully lift out the orifices.

The main orifice is located low in the center of the burner, while the simmer orifice is located higher beside the center of the burner.

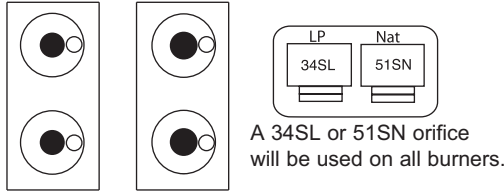


Installation Instructions for Gas Conversion

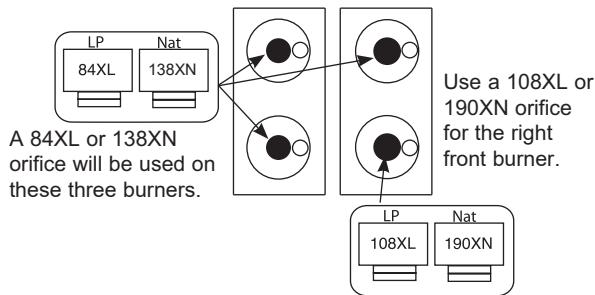
3 CHANGE BURNER ORIFICES (cont.)

IMPORTANT: Find your model number below. Read each orifice label to identify and install them in the exact locations shown.

30" Models - SIMMER ORIFICES

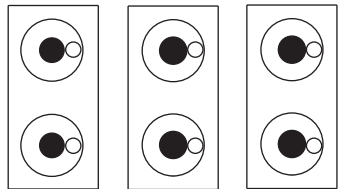
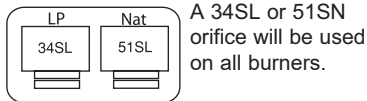


30" Models - MAIN ORIFICES



36" and 48" Models

SIMMER ORIFICES



MAIN ORIFICES



- Return the unused orifices to the holder. Reattach the holder and the instruction sheet with screw in the original storage location.
- Replace the burner heads, caps and top grates. On range models, replace rear vent trim.

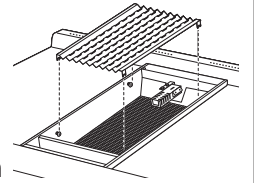
4 CHANGE GRILL ORIFICE (if present)

Locate the 1-1/2" long Grill orifice. Select the proper orifice size for your gas and burner from the conversion chart.

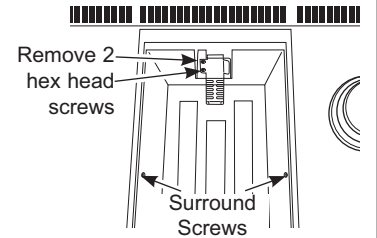


4 CHANGE GRILL ORIFICE (cont.)

- Remove the grill cover, grates and grate frame. Lift the radiant baffle straight up and off.
- Remove the 2 hex head screws from the top of the igniter.

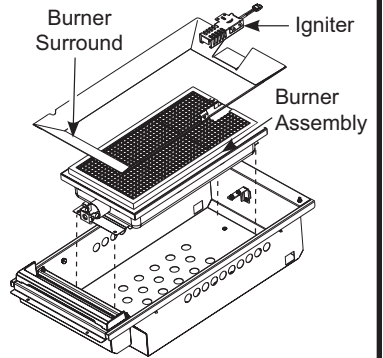


- Remove one screw from each side of the burner surround.
- Lift out the burner surround.



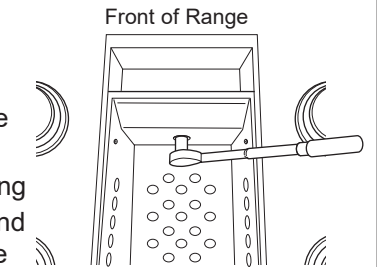
- Carefully push the igniter aside and under the burner. Do not pull or pinch the wire.

- Remove 4 burner attachment screws, 2 at the front and 2 at the back. Slide the burner assembly toward the back and out of the gas inlet.



- Use a 1/2" deep well socket to remove and replace the orifice.

- Reverse these steps to re-assemble the grill. Be sure to place the unused orifice in the holder for possible future use.

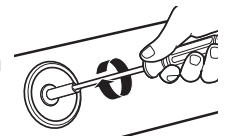


- Adjust Grill "LO" Setting

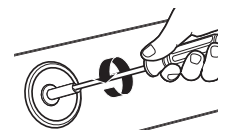
- Make certain gas and electricity to unit are turned off.
- Turn the grill knob to LO and remove the knob by pulling straight off.

- Insert a small flat-blade screwdriver into the hole in the center of the valve stem to engage set screw.

- To convert the LO setting from natural gas to propane (LP), turn the screw clockwise until it stops (about 3/4 turn). It may be necessary to grasp the exterior of the valve stem with a pair of pliers to prevent the valve stem from rotating as the set screw is adjusted.



- To convert the LO setting from the propane (LP) to natural gas setting, turn the screw counterclockwise about 3/4 turn.



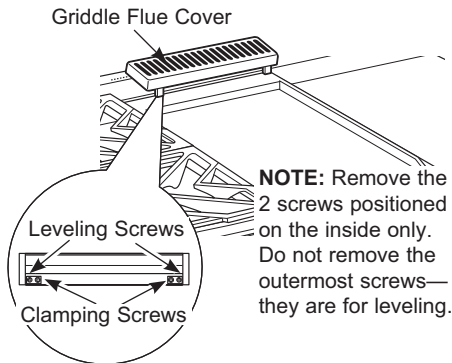
Installation Instructions for Gas Conversion

5 CHANGE GRIDDLE ORIFICE (if present)

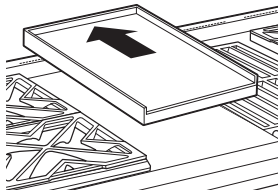
Locate the 3/4" long griddle orifice. Select the proper orifice size for your gas and burner from the conversion chart.



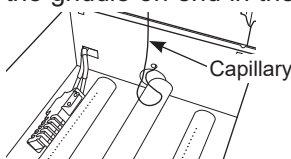
- A. Lift off the griddle flue cover. Remove the 2 inside clamping screws.



- B. Lift out the cast-iron grease trough. Slide the griddle toward the rear and out of the hold-down tabs along the bottom.



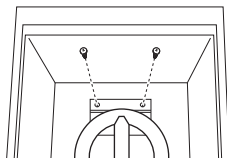
- C. Carefully lift and hold the griddle while pulling additional length of the capillary from the entry hole. Stand the griddle on end in the grease sump.



- D. Remove the 2 hold-down screws at the rear of the burner.

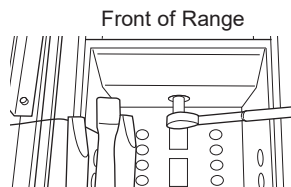
Pull the burner straight back toward the rear and out of the gas inlet.

Back of Range



- E. Use a 1/2" deepwell socket to remove and replace the orifice.

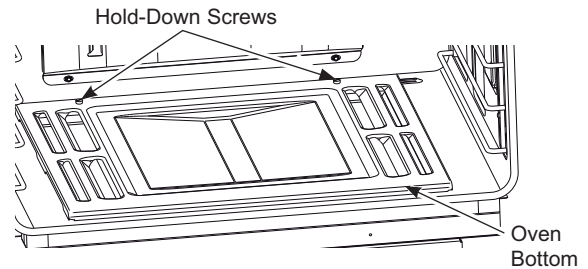
Reverse these steps to reassemble the griddle. Push excess capillary back into the entry hole. Place the unused orifice in the holder for possible future use.



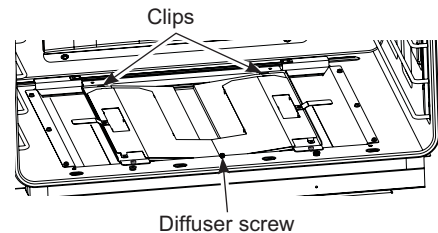
6A CHANGE MAIN BAKE BURNER ORIFICE

Locate the 3/4" long bake burner orifice. Select the proper orifice size for your gas and burner from the conversion chart.

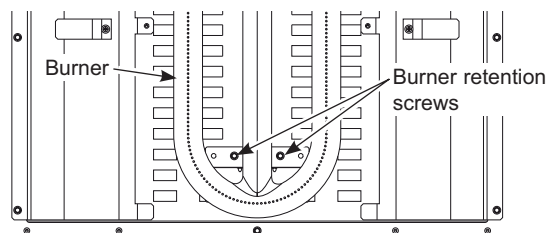
- A. Remove the oven door and set aside in a safe location.
B. Remove the 2 oven bottom hold-down screws from the rear of the cover.



- C. Slide the oven bottom forward and set aside.
D. Remove the burner diffuser screw.

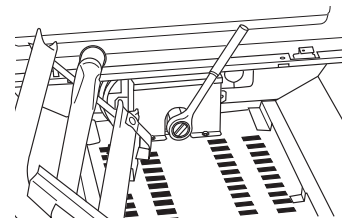


- E. Lift the front of the burner diffuser up slightly and slide it forward to disengage the clips at the rear. Set the burner diffuser aside.



- F. Remove the 2 burner retention screws.
G. Lift the front of the burner up slightly and slide forward setting aside (careful not to damage the igniter.)
H. Use a 1/2" deepwell socket to remove and replace the orifice.

- I. Reverse these steps to reassemble the oven burner and oven parts. Place the unused orifice in the holder for possible future use.



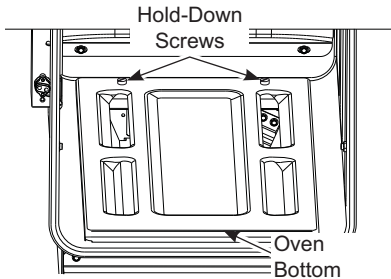
Installation Instructions for Gas Conversion

6B CHANGE COMPANION BAKE BURNER ORIFICE (if present)

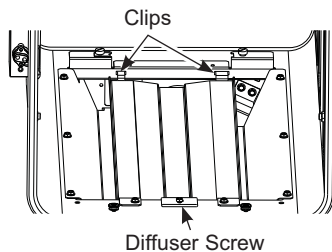
Locate the 3/4" long bake burner orifice.

Select the proper orifice size for your gas and burner from the conversion chart.

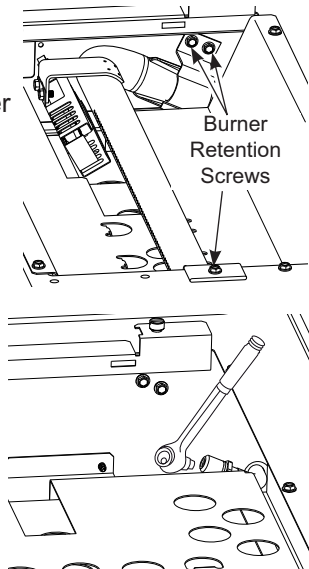
- A. Remove the oven door and set aside in a safe location.
- B. Remove the 2 oven bottom hold-down screws from the rear of the cover.



- C. Slide the oven bottom forward and set aside.



- D. Remove the burner diffuser screw.
- E. Lift the front of the burner diffuser up slightly and slide it forward to disengage the clips at the rear. Set the burner diffuser aside.
- F. Remove the 3 burner retention screws (1 in front and 2 at the rear)
- G. Lift the front of the burner up slightly and slide leftward to remove.
- H. Use a 1/2" deepwell socket to remove and replace the orifice.
- I. Reverse these steps to reassemble the oven burner and oven parts. Place the unused orifice in the holder for possible future use.



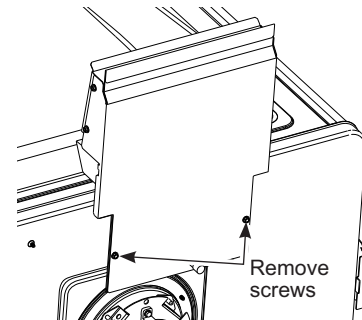
7 CHANGE MAIN/COMPANION BROIL BURNER ORIFICE

Locate the broil burner orifice.

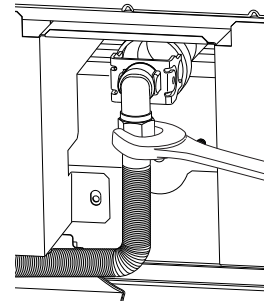
Select the proper orifice size for your gas and burner from the conversion chart.

The rear cover should still be removed from converting the regulator(s). Refer to section 2 for details if it is not.

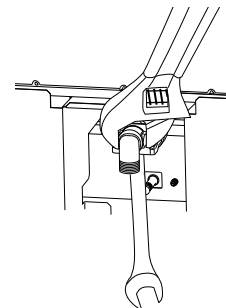
- A. Remove the 2 broil duct cover retention screw. Lift up and slide out to remove.



- B. Loosen and remove the broil supply tube nut from the broil orifice holder.



- C. Using an adjustable wrench and a 7/16" (11 mm) box end wrench to loosen and remove and replace the broil orifice.

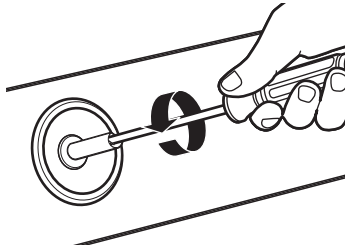


- D. Reverse these steps to reassemble the broil burner. Place the unused orifice in the holder for possible future use.

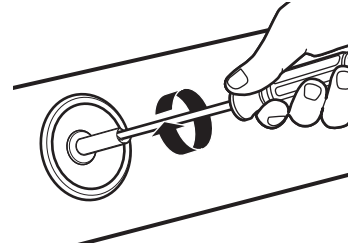
Installation Instructions for Gas Conversion

8 ADJUST TOP BURNER VALVES

- A. Turn on the gas. Plug in electrical cord.
- B. Adjust the setting of the upper row of flames of each burner for propane (LP) as follows. Remove the knob by pulling straight off. Insert a small flat-blade screwdriver into the hole in the center of a valve stem to engage screw.



If converting to propane (LP), turn screw clockwise until it stops (about 3/4 of a turn). Repeat for each valve.



If converting to natural gas, adjust valves by turning screw counter clockwise about 1/2 turn. Repeat for each valve.

- C. Replace knobs. Turn all burners on highest setting and check the flames. They should be blue in color. When using propane (LP) gas, the flames may have some yellow tipping at the ends of the flame. Foreign particles in the gas line may cause an orange flame at first, but this will soon disappear.
- D. Turn the burner knob to "LO" while observing the flame. Flames should burn steadily without flickering.

BURNER OUTPUT RATINGS: BTU/HR

NG (Natural) Gas, 5" W.C.P.					
MODEL	BURNER		BTU RATE	ORIFICE SIZE	ID
48" 36"	ALL SURF. BURNERS	Main	16,800	0.075" (1.90mm)	190XN
		Simmer	1,200	0.002" (0.51mm)	51SL
30"	RF BURNER	Main	16,800	0.075" (1.90mm)	190XN
		Simmer	1,200	0.002" (0.51mm)	51SN
30"	RR, LR, LF	Main	8,800	0.050" (1.26mm)	126HXN
		Simmer	1,200	0.002" (0.51mm)	51SN
ALL	GRILL		15,000	0.0689" (1.75mm)	0.069
ALL	GRIDDLE		18,000	0.076" (1.93mm)	0.076
48" 36"	BAKE MAIN		24,500	0.0886" (2.25mm)	0.089
30"	BAKE MAIN		23,500	0.0866" (2.20mm)	0.087
48"	BAKE COMPANION		10,500	0.0531" (1.35mm)	0.053
ALL	BROIL MAIN		12,500	0.063" (1.60mm)	160
48"	BROIL COMPANION		9,000	0.052" (1.32mm)	132

Propane (LP) Gas, 10" W.C.P.					
MODEL	BURNER		BTU RATE	ORIFICE SIZE	ID
48" 36"	ALL SURF. BURNERS	Main	13,800	0.043" (1.08mm)	108XL
		Simmer	1,200	0.013" (0.34mm)	34SL
30"	RF BURNER	Main	13,800	0.043" (1.08mm)	108XL
		Simmer	1,200	0.013" (0.34mm)	34SL
30"	RR, LR, LF	Main	7,900	0.033" (0.84mm)	84XL
		Simmer	1,200	0.013" (0.34mm)	34SL
ALL	GRILL		14,000	0.047" (1.19mm)	0.047
ALL	GRIDDLE		16,000	0.047" (1.19mm)	0.047
48" 36"	BAKE MAIN		23,000	0.0571" (1.35mm)	0.055
30"	BAKE MAIN		21,500	0.0531" (1.35mm)	0.053
48"	BAKE COMPANION		10,000	0.0374" (0.95mm)	0.037
ALL	BROIL MAIN		11,500	0.041" (1.04mm)	104
48"	BROIL COMPANION		9,000	0.0360" (0.91mm)	91

Once the conversion is complete and checked, fill out the conversion label and affix the label near the rating label. For ranges, place the label beneath the control panel. For rangetops, place the label on the bottom of the unit.

Notes

NOTE: While performing installations described in this book, safety glasses or goggles should be worn.

NOTE: Product improvement is a continuing endeavor at GE Appliances. Therefore, materials, appearance and specifications are subject to change without notice.