

# INSTALLATION INSTRUCTIONS

## FRONT CONTROL FREESTANDING 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.**



**⚠ 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.**



## IMPORTANT SAFETY INSTRUCTIONS

**⚠ WARNING** If the information in this manual is not followed exactly, a fire or electrical shock 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.
- WHAT TO DO IF YOU SMELL GAS:
  - 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, service agency or the gas supplier.

Important Notes to the Installer:

- Read all instructions contained in these installation instructions before installing range.
- Remove all packing material from the oven compartments before connecting the gas & electrical supply to the range.
- Observe all governing codes and ordinances.
- Be sure to leave these instructions with the consumer.

Important Notes to the Consumer:

Keep these instructions with your owner's guide for future reference.

- As when using any appliance generating heat, there are certain safety precautions you should follow. These are listed in the Use & Care Guide, read it carefully.

- Be sure your range is installed and grounded properly by a qualified installer or service technician.
- Make sure the wall coverings around the range can withstand the heat generated by the range.
- To eliminate the need to reach over the surface elements, cabinet storage space above the elements should be avoided.

### **⚠ WARNING** Tip Over Hazard

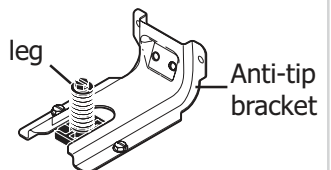


- A child or adult can tip the range and be killed.
- Verify the anti-tip device has been installed to floor or wall.

- 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.



Range leveling leg



Anti-tip bracket

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.

## IMPORTANT SAFETY INSTRUCTIONS

### Provide proper fuel type

Before proceeding: Your range is factory preset to operate on natural gas. If L.P. conversion is needed, contact your local L.P. Gas provider for assistance.

The L.P. conversion kit may be located on the lower rear back panel of the range. If no L.P. kit is provided, contact your product dealer to obtain the correct L.P. conversion kit.

- 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—latest edition when installed in the United States.
- When installed in a manufactured (mobile) home, installation must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, 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 Installations, ANSI/NCSBCS A225.1, or with local codes.
- This range has been design certified by CSA Group. As with any appliance using gas and generating heat, there are certain safety precautions you should follow. You will find them in the Use & Care Guide, read it carefully.
- Be sure your range is installed and grounded properly by a qualified installer or service technician.
- This range must be electrically grounded in accordance with local codes or, in their absence, with the National Electrical Code ANSI/NFPA No .70—latest edition when installed in the United States. See Grounding Instructions on page 9.
- All materials used in construction of cabinets, enclosures, and supports surrounding the product must have a temperature rating above 200°F (94°C).
- 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 above room temperature without shrinking, warping or discoloring. Do not install the range over carpeting unless you place an insulating pad or sheet of 1/4-inch thick plywood between the range and carpeting.
- Make sure the wall coverings around the range can withstand the heat generated by the range.
- Do not obstruct the flow of combustion air at the oven vent nor around the base or beneath the lower front panel of the range. Avoid touching the vent openings or nearby surfaces as they may become hot while the oven is in operation. This range requires fresh air for proper burner combustion.
- Air curtain or other overhead range hoods, which operate by blowing a downward air flow on to a range or cooktop, shall not be used in conjunction with gas ranges other than when the hood and range have been designed, tested and listed by an independent test laboratory for use in combination with each other.

**⚠ WARNING** DO NOT MAKE ANY ATTEMPT TO OPERATE THE ELECTRIC IGNITION OVEN DURING AN ELECTRICAL POWER FAILURE. RESET ALL OVEN CONTROLS TO “OFF” IN THE EVENT OF A POWER FAILURE.

The electric ignitor will automatically re-ignite the oven burner when power resumes if the oven thermostat control was left in the “ON” position.

When an electrical power failure occurs during use, the surface burners will continue to operate.

During a power outage, the surface burners can be lit with a match. Hold a lighted match to the burner, then slowly turn the knob to the LITE position. Use extreme caution when lighting burners this way.

**⚠ WARNING** Never leave children alone or unattended in the area where an appliance is in use. Teach children the proper, safe use of all appliances. Never leave the oven door open when the range is unattended.

**⚠ WARNING** Stepping, leaning or sitting on the doors or drawers of this range can result in serious injuries and can also cause damage to the range.

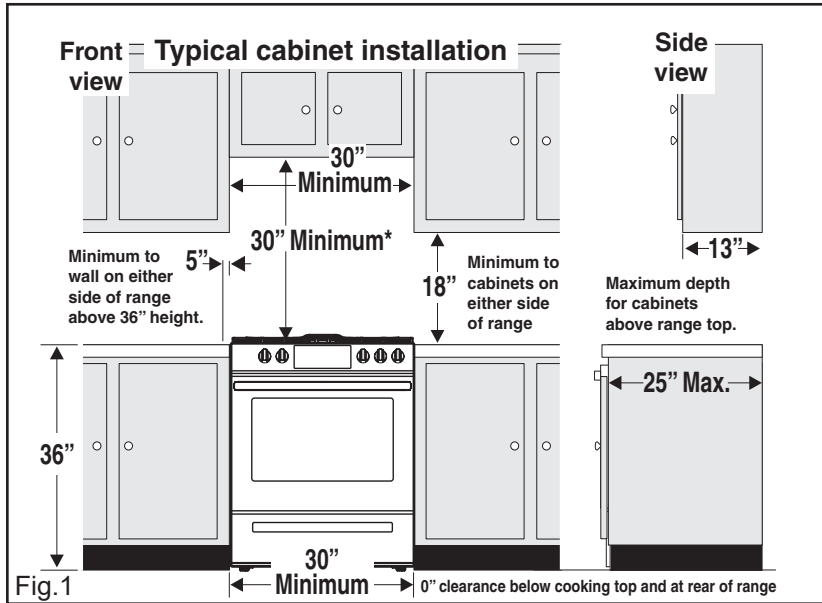
- Do not store items of interest to children in the cabinets above the range. Children could be seriously burned climbing on the range to reach items.
- To eliminate the need to reach over the surface burners, cabinet storage space above the burners should be avoided.
- Adjust surface burner flame size so it does not extend beyond the edge of the cooking utensil. Excessive flame is hazardous.
- Do not use the oven as a storage space. This creates a potentially hazardous situation.
- Never use your range for warming or heating the room. Prolonged use of the range without adequate ventilation can be dangerous.
- Do not store or use gasoline or other flammable vapors and liquids near this or any other appliance. Explosions or fires could result.
- Reset all controls to the “OFF” position after using a programmable timing operation.
- Unlike some gas ranges, the cooktop is not removable. Do not attempt to remove the cooktop.

*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 connector, it must not exceed three (3) feet (36 in.) long. A “T” handle type manual gas valve must be installed in the gas supply line to this appliance.*

# 30" GAS FRONT CONTROL FREESTANDING INSTALLATION INSTRUCTIONS

## 1. Clearances and Dimensions

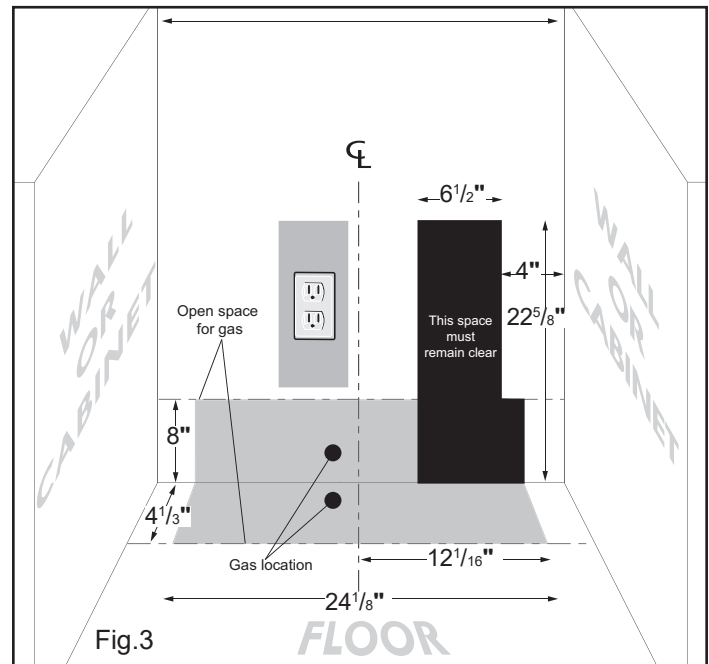
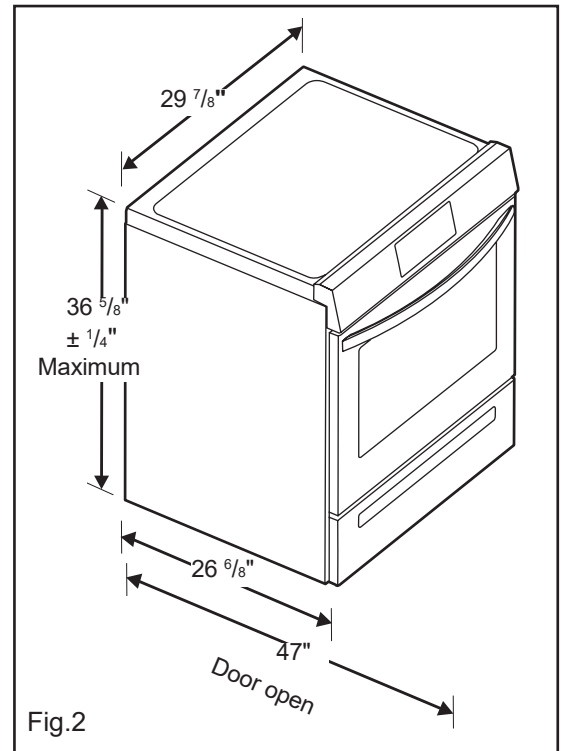
- Provide adequate clearances between the range and adjacent combustible surfaces.
- Location—Check location where the range will be installed. Check for proper electrical supply and gas supply and the stability of floor.
- Dimensions that are shown must be used. Given dimensions provide minimum clearance.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



\*30" (762 mm) MINIMUM CLEARANCE BETWEEN THE TOP OF THE COOKING SURFACE AND THE BOTTOM OF AN UNPROTECTED WOOD OR METAL CABINET; OR 24" (610 mm) MINIMUM WHEN BOTTOM OF WOOD OR METAL CABINET IS PROTECTED BY NOT LESS THAN 1/4" (6 mm) FLAME RETARDANT MILLBOARD COVERED WITH NOT LESS THAN NO. 28 MSG SHEET STEEL, 0.015" (0.4 mm) STAINLESS STEEL, 0.024" (0.6 mm) ALUMINUM OR 0.020" (0.5 mm) COPPER. 0" (0 mm) CLEARANCE IS THE MINIMUM FOR THE REAR OF THE RANGE. FOLLOW ALL DIMENSION REQUIREMENTS PROVIDED ABOVE TO PREVENT PROPERTY DAMAGE, POTENTIAL FIRE HAZARD, AND INCORRECT COUNTERTOP AND CABINET CUTS.

TO ELIMINATE THE RISK OF BURNS OR FIRE BY REACHING OVER HEATED SURFACE UNITS, CABINET STORAGE SPACE LOCATED ABOVE THE SURFACE UNITS SHOULD BE AVOIDED. IF CABINET STORAGE IS TO BE PROVIDED, THE RISK CAN BE REDUCED BY INSTALLING A RANGE HOOD THAT PROJECTS HORIZONTALLY A MINIMUM OF 5" (127 mm) BEYOND THE BOTTOM OF THE CABINETS.

**⚠ WARNING** DO NOT MAKE ANY ATTEMPT TO OPERATE THE ELECTRIC IGNITION OVEN DURING AN ELECTRICAL POWER FAILURE. RESET ALL OVEN CONTROLS TO OFF IN THE EVENT OF A POWER FAILURE. The electric ignitor will automatically re-ignite the oven burner when power resumes if the oven thermostat control was left in the ON position.



When an electrical power failure occurs during use, the surface burners will continue to operate. During a power outage, the surface burners can be lit with a match. Hold a lighted match to the burner, then slowly turn the knob to the Lite position. Use extreme caution when lighting burners this way.

## 2. Tools You Will Need

*(Wear safety glasses when using tools):*

### For leveling legs and Anti-Tip Bracket:

- Adjustable wrench or channel lock pliers (Fig. a)
- 5/16" Nutdriver or flat head screwdriver (Fig. b)
- Electric drill & 1/8" drill bit (3/16" Masonry drill bit if installing in concrete) (Fig. c)
- Level (Fig. d)

### For gas supply connection:

- Adjustable wrench and pipe wrench (Figs. a & e)

### For burner flame adjustment:

- Phillips head and **small flat-blade** screwdrivers (Figs. f & g)

### Materials you will need:

- Pipe joint sealant that resists action of LP/Propane gas (Fig. h)
- Gas line manual shut-off valve (Fig. i)
- A new flexible metal appliance conduit (1/2" NPT x 3/4" or 1/2" I.D.) must be design certified by CSA International. Because solid pipe restricts moving the range, we recommend using a new flexible conduit (4 to 5 foot length) for each new installation and additional reinstalls. (Fig. j)
- Use new flare union adapters (1/2" NPT x 3/4" or 1/2" I.D.) (Fig. k)

### Materials supplied with appliance:

- Anti-Tip Template (Fig. l)
- Anti-Tip bracket; includes 2 mounting screws (Fig. m)

### Tools



Fig. a



Fig. e

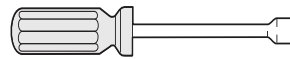


Fig. b



Fig. f

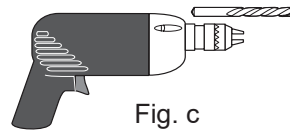


Fig. c



Fig. g

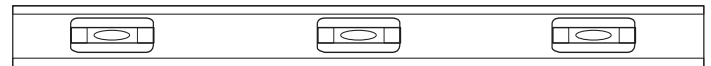


Fig. d

### Materials



Fig. h

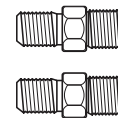


Fig. k



Fig. i

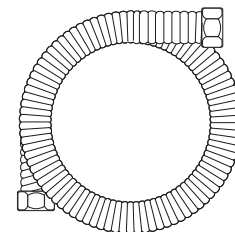


Fig. j

### Materials supplied with appliance

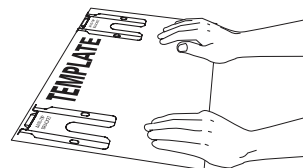


Fig. l

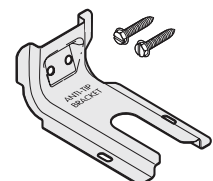


Fig. m

## 3. Anti-Tip Bracket Installation Instructions

### Important Safety Warning

To reduce the risk of tipping of the range, the range should be secured to the floor by properly installed anti-tip bracket and screws packed with the range. 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 upon it. Serious injury might result from spilled hot liquids or from the range itself.

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

Instructions are provided for installation in wood or cement fastened to either the floor or wall. When installed to the wall, make sure that screws completely penetrate dry wall and are secured in wood or metal. When fastening to the floor or wall, be sure that screws do not penetrate electrical wiring or plumbing.

- A. Locate the Bracket Using the Template - (Bracket may be located on either the left or right side of the range. Use the information below to locate the bracket if template is not available). Mark the floor or wall where left or right side of the range will be located. If rear of range is against the wall or no further than 1-1/4" (32 mm) from wall when installed, you may use the wall or floor mount method. If molding is installed and does not allow the bracket to fit flush against the wall, remove molding 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 1-1/4" (32 mm) from the wall when installed, attach bracket to the floor.

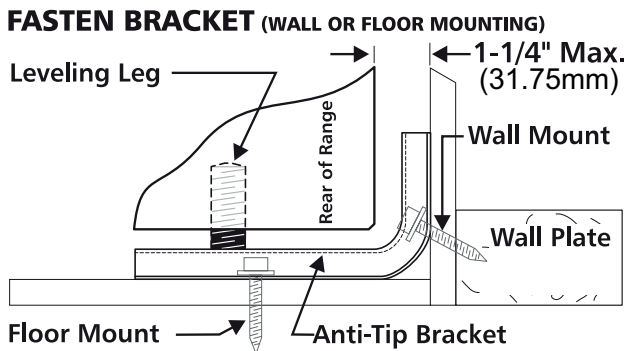


Fig. 4

### FASTEN BRACKET (FLOOR MOUNTING ONLY)

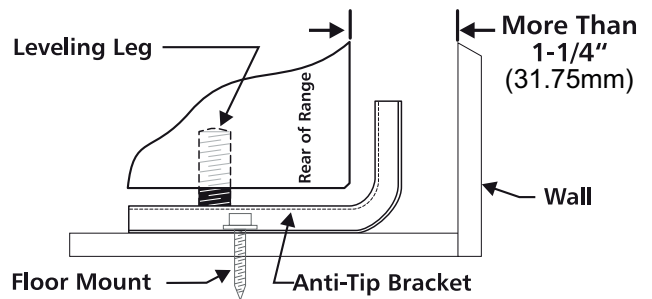


Fig. 5

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.

- B. Drill Pilot Holes and Fasten Bracket - Drill a 1/8" (3 mm) 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 5/32" (4 mm) pilot hole 1-3/4" (44 mm) deep. The screws provided may be used in wood or concrete material. Use a 5/16" (8 mm) nut-driver or flat head screwdriver to secure the bracket in place.

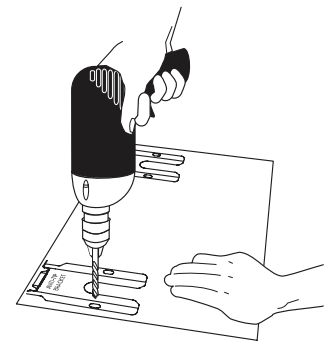


Fig. 6

- C. Level and Position Range - Level range by adjusting the (4) leveling legs with a wrench. Note: A minimum clearance of 1/8" (3 mm) is required between the bottom of the range and the leveling leg to allow room for the bracket. Use a spirit level to check your adjustments. Slide range back into position. Visually check that rear leveling leg is inserted into and fully secured by the Anti-Tip Bracket by removing lower panel or storage drawer. For models with a warmer drawer or broiler compartment, grasp the top rear edge of the range and carefully attempt to tilt it forward.

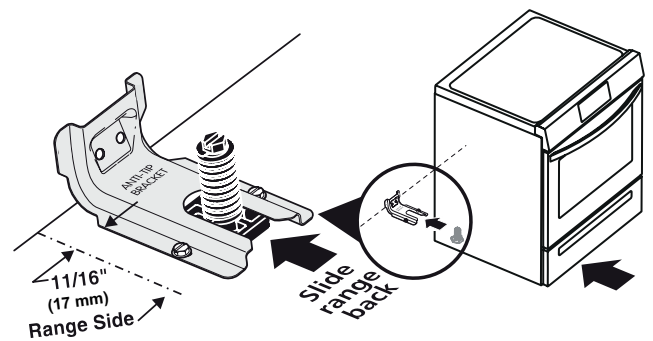


Fig. 7

## 4. Provide an adequate gas supply.

Please note: Operation at elevations above 2000 ft., appliance rating shall be reduced at the rate of 4 percent for each 1000 ft. above sea level.

This appliance is pre-set to operate on 4" natural gas manifold pressure. A convertible pressure regulator is connected to the manifold and **MUST** be connected in series with the gas supply line. If the LP/Propane conversion kit has been used, follow instructions provided with the kit for converting the pressure regulator to LP/Propane use.

Care must be taken during installation of range not to obstruct the flow of combustion and ventilation air.

For proper operation, the maximum inlet pressure to the regulator should be no more than 14 inches of water column pressure. The inlet pressure to the regulator must be at least 1 inch greater than regulator manifold pressure.

Example: If regulator is set for natural gas 4 inch manifold pressure, inlet pressure must be at least 5 inches; if regulator has been converted for LP/Propane gas 10 inch manifold pressure, inlet pressure must be at least 11 inches.

Leak testing of the appliance shall be conducted according to the instructions in step 4g.

The gas supply line should be 1/2" or 3/4" I.D.

## 5. Seal wall openings.

Seal any openings in the wall behind the range and in the floor under the range after gas supply line is installed.

## 6. Connect range to gas supply.

Note: To prevent leaks use pipe joint sealant on all male (outside) pipe threads. Do not allow gas pressure regulator to turn on pipe when tightening fittings.

- Install an external manual gas shut-off valve to gas supply line in an accessible location outside of range. Be sure you know where and how to shut off the gas supply to the range (See Fig. 8).
- Install 1/2" flare union adaptor to gas pressure regulator using no more than 15ft./lbs. of torque (Refer to Fig. 8).

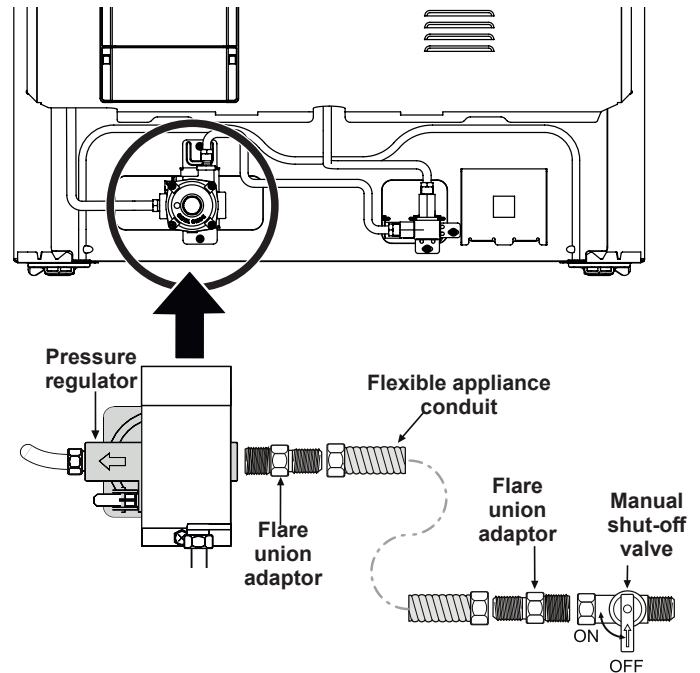


Fig. 8 - gas supply connections

Be sure to **stabilize** the gas pressure regulator before tightening ANY fittings to the pressure regulator. Do not allow pressure regulator to turn on pipe when tightening fittings (Refer to Fig. 9).

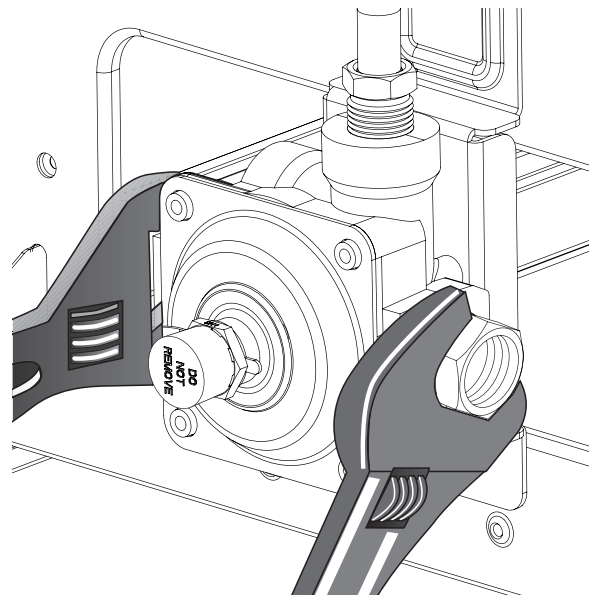


Fig. 9

# 30" GAS FRONT CONTROL FREESTANDING INSTALLATION INSTRUCTIONS

- c. Tighten the gas supply fitting and/or appliance conduit to flare union adaptor on the right side of the pressure regulator (refer to Fig. 10) using NO MORE THAN 15ft./lbs. of torque. Be sure to stabilize the 1/2" flare union adapter with an adjustable wrench before tightening the gas supply fitting and/or appliance conduit.

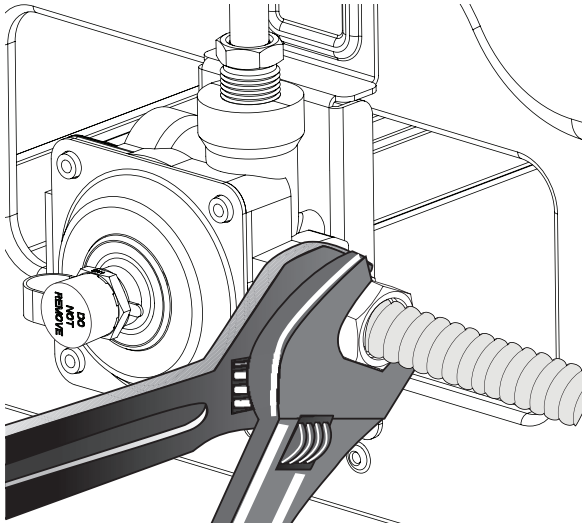


Fig. 10

- d. Install flare union adaptor to external manual shut-off valve (See Fig. 8).
- e. Attach flexible appliance conduit to flare union adaptor on shut-off valve (See Fig. 8).
- f. Make sure the service shut-off valve on pressure regulator is set to the ON position (See Fig. 11).
- g. Check for gas leaks. Turn the gas supply on to the range and use a liquid leak detector at all joints and conduits to check for leaks in the system.

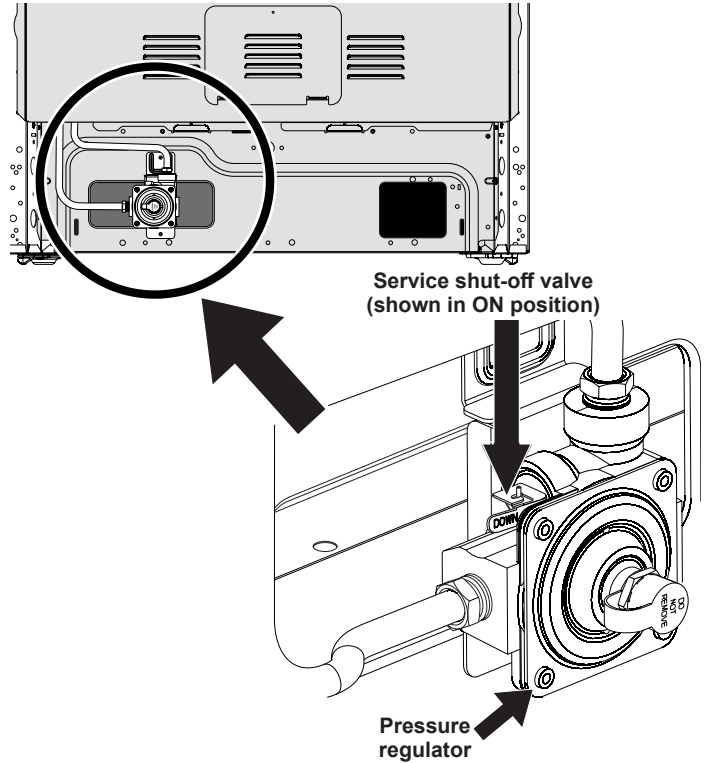


Fig. 11

## Checking manifold gas pressure

**⚠ WARNING** Do not use flame to check for gas leaks.

Disconnect the range and its individual shut-off valve from the gas supply piping system during any pressure testing of that system at test pressures greater than 14" of water column pressure (approximately 1/2" psig).

The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 14" of water column pressure (approximately 1/2" psig).

If it should be necessary to check the manifold gas pressure, connect manometer (water gauge) or other pressure device to the top burner right rear orifice. Using a rubber hose with inside diameter of approximately 1/4," hold tubing down tight over orifice. Turn burner valve on.

For an accurate pressure check have at least two (2) other top burners burning. Be sure the gas supply (inlet) pressure is at least one inch above specified range manifold pressure. The gas supply pressure should never be over 14" water column. When properly adjusted for Natural Gas the manifold pressure is 4". For LP/Propane Gas the manifold pressure is 10".

## 7. Read the following electrical connection details before connecting electricity to range.

**⚠ WARNING** Before servicing, disconnect electrical supply at circuit breaker, fuse or power cord.

### Electric requirements:

A dedicated, properly grounded and polarized branch circuit protected by a 15 amp. circuit breaker or time delay fuse. See serial plate for proper voltage.

### Extension cord precautions:

Because of potential safety hazards under certain conditions, we strongly recommend against the use of any extension cord. However, if you still choose to use an extension cord, it is absolutely necessary that it be a UL listed 3-wire grounding type appliance extension cord and that the current carrying rating of the cord in amperes be equivalent to or greater than the branch circuit rating. Such extension cords are obtainable through your local service organization.

**⚠ WARNING** Please read carefully! For personal safety, this product must be properly grounded.

Do not, under any circumstances, cut or remove the third (ground) prong from the power cord (See Fig. 12).

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.

### Preferred method

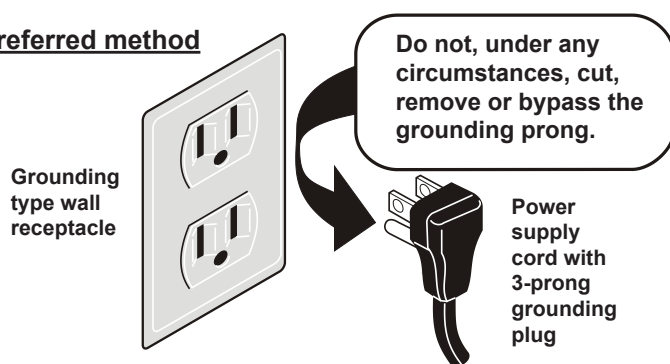


Fig. 12

### Grounding instructions:

The power cord of this appliance is equipped with a 3-prong (grounding) plug which mates with a standard 3-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 and polarized.

## 8. Check burner cap placement.

It is very important to be sure that all surface burner caps and burner grates are properly installed and in the correct locations before operating the appliance. The cooktop is not removeable. Do not attempt to remove or lift the cooktop.

**⚠ WARNING** To prevent flare-ups and avoid creation of harmful by-products, do not use the cooktop without all burner caps properly installed to insure proper ignition and gas flame size.

Always keep the burner caps and burner heads in place whenever the surface burners are in use. Do not allow spills, food, cleaning agents or any other material to enter the gas orifice holder openings.

Check and be sure the size of each burner cap matches the size of the burner head. Check and be sure that all round style burner caps are correctly in place on round burner heads.

Check and be sure that all oval style burner caps are correctly in place on oval burner heads (if equipped). Check and be sure that all dual or twin style burner caps are correctly in place on dual or twin burner heads (if equipped).

On round style burners, the burner cap lip (See Fig. 13) should fit snug into the center of burner head and be level. Refer to Figs. 14 & 15 for correct and incorrect burner cap placement.

Once in place, you may check the fit by gently sliding the burner cap from side to side (Fig. 16) to be sure it is centered and firmly seated. Please note that the burner cap should NOT move off the center of the burner head when sliding from side to side.

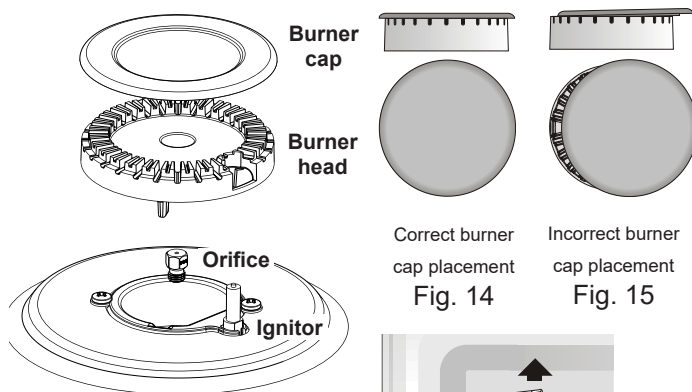


Fig. 13

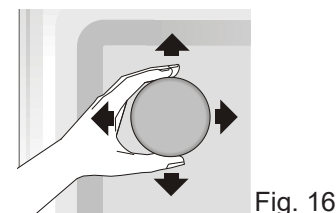


Fig. 16



## 9. Check ignition of 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 ignition, **push in and turn** a surface burner knob **counterclockwise** to the **LITE** position. You will hear the igniter sparking.
- The surface burner should ignite when gas is available to the burner. Purge air from supply lines by leaving knob in the **LITE** position until burner ignites. Each burner should light within four (4) seconds in normal operation after air has been purged from supply lines.
- Visually check that burner has a flame. Once the burner ignites, the control knob should be turned out of the **LITE** position.
- Try each surface control knob separately until all surface burners have been checked. Each burner location is equipped with a separate electrode.

## 10. Adjust LOW setting of surface burner valves (linear flow).

Test to verify if LOW setting should be adjusted:

- Push in and turn control to **LITE** until burner ignites.
- Push in and quickly turn knob to lowest position.
- If burner goes out, reset control to **OFF**.
- Remove the surface burner control knob.
- Insert a thin-bladed screwdriver into the hollow valve stem and engage the slotted screw inside. Flame size can be increased or decreased with the turn of the screw (see Fig. 17 and Fig. 18).

**⚠ WARNING** DO NOT remove the adjustment screw from the valve stem.

- Adjust flame until you can quickly turn knob from **LITE** to lowest position without extinguishing the flame. Flame should be as small as possible without extinguishing.

Note: Air mixture adjustments are not required on surface burners.

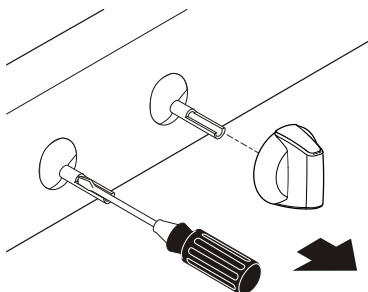


Fig. 17

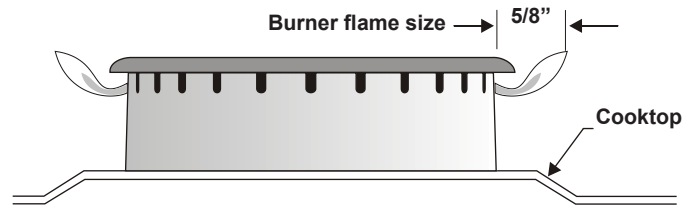


Fig. 18

## 11. Check ignition of oven burners.

The operation of oven igniters should be checked after range and supply line connectors have been carefully checked for leaks and range has been connected to electric power. Be sure all packing materials and literature are removed from oven.

The oven burner is equipped with an electric control system as well as an electric oven burner igniter. If your model is equipped with an upper oven burner, 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 the thermostat is turned ON before the flame appears at the oven burner. When the oven reaches the set temperature, the glowing igniter will cycle off. The burner flame will turn off in 20 to 30 seconds after the igniter turns off. To maintain any set oven temperature, this cycle will continue as long as the oven control is set to operate.

To check oven burner ignition:

- Set oven to **Bake** at 300°F. See User's Manual for operating instructions.
- Within 60 seconds the oven burner should ignite. Check for proper flame, and allow the burner to cycle once. Reset control to **OFF**.
- If your model is equipped with a waist-high broiler, set oven to **Broil**. See User's Manual for operating instructions.
- Within 60 seconds the broil burner should ignite. Check for proper flame. Reset control to **OFF**.

## 12. Adjust air shutter - lower oven (some models)

To determine if the oven burner flame is proper, remove the oven bottom panel and lower burner baffle (Refer to Fig. 19) and set the oven to Bake at 300°F. The approximate flame length of the lower oven burner should be 1 inch with a distinct inner blue flame.

To remove the lower oven bottom, remove oven bottom hold down screws at rear of oven bottom panel. Pull up at rear, disengage front of oven bottom from oven front frame, and pull the oven bottom out of the oven. Remove lower burner baffle to observe oven burner flame.

If the flame is yellow in color, increase the lower oven air shutter opening size. If the flame is a distinct blue, reduce the air shutter opening size.

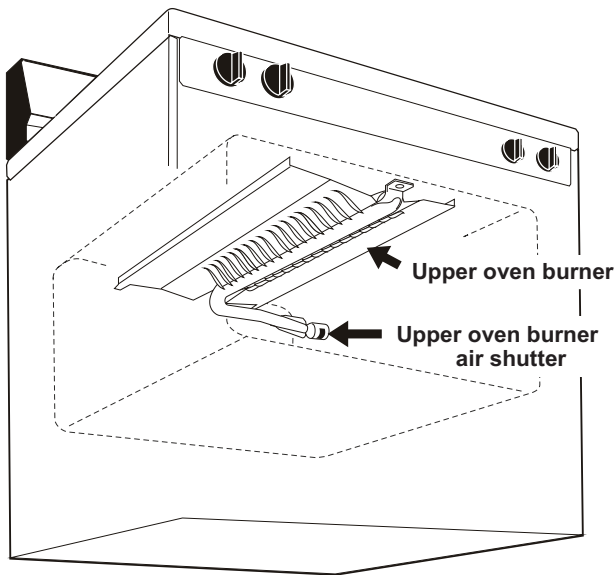


Fig. 19 - oven burner locations

To adjust lower oven air shutter loosen lock screw (See Fig. 20), reposition air shutter, and tighten lock screw. When finished adjusting replace burner baffle and oven bottom panel.

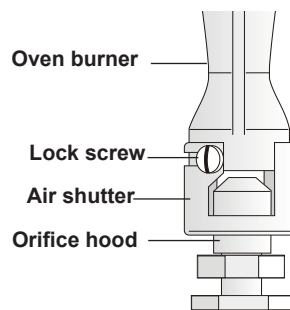


Fig. 20 - typical oven burner air shutter

## 13. Adjust air shutter - upper oven (some models)

The approximate flame length of the upper (broil) burner should be 1 inch having a distinct inner, blue flame. To determine if the upper broil burner flame is proper, set the oven to **Broil**. If the flame is yellow, increase upper oven air shutter opening size. If the flame is a distinct blue, reduce the air shutter opening size.

To adjust the upper air shutter loosen lock screw (See Fig. 20), reposition air shutter, and tighten lock screw.

## 14. Make sure range is level.

Level the range by placing a level horizontally on an oven rack. Check diagonally from front to back, then level the range by either adjusting the leveling legs or by placing shims under the corners of the range as needed.

Note: After installation is complete, make sure all controls are left in the off position.

# 30" GAS FRONT CONTROL FREESTANDING INSTALLATION INSTRUCTIONS

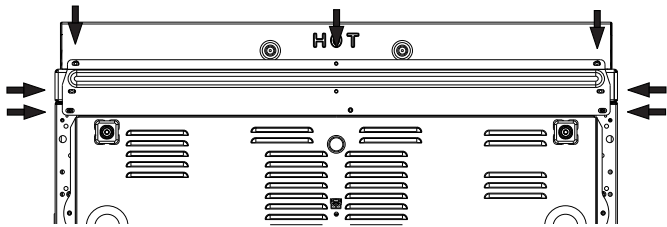
## 15. Install filler trim kit

Note: Installation of the filler trim kit is not required.

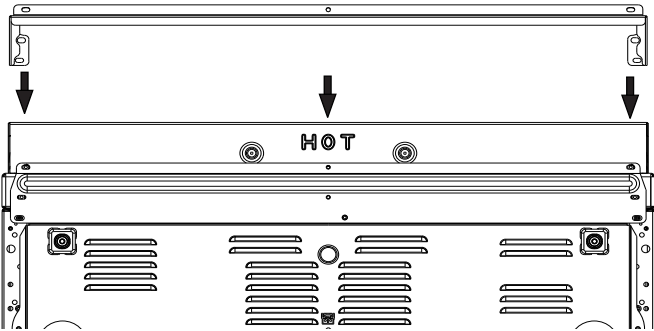
**⚠ WARNING** Disconnect electrical power to range before beginning installation. Before servicing any part of the appliance, make sure the appliance is off and the surfaces are cool. Attempting to service the appliance while hot may cause burns or other injury.

### Filler Trim Attachment Instructions:

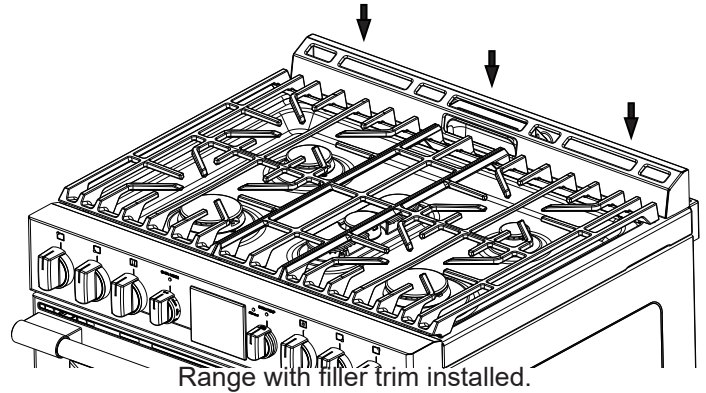
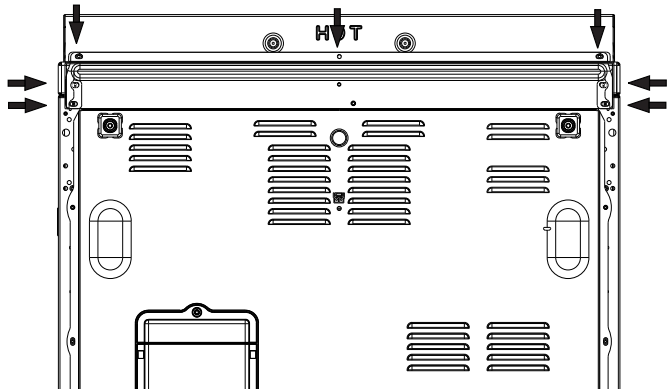
1. Remove the 7 screws on the vent trim on the back.



2. Place the filler trim over the back by lining up the 7 screw holes of the filler trim with the vent trim and tighten screws.



3. When filler trim is secured it will be flush with the top of the range.

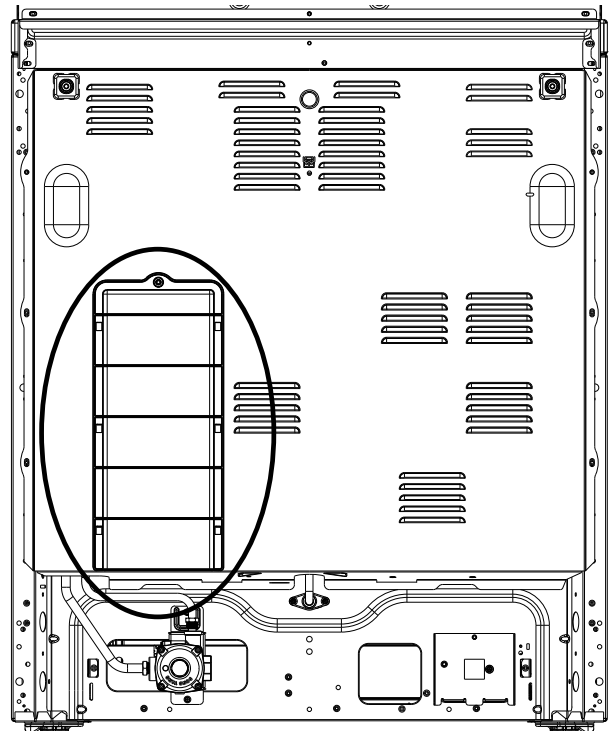


## 16. Care, Cleaning and Maintenance

Refer to the [Use & Care Manual](#) for cleaning instructions.

If removing the range is necessary for cleaning or maintenance, shut off gas supply. Disconnect the gas and electrical supply. If the gas or electrical supply is inaccessible, lift the range slightly at the front and pull out away from the wall. Pull out only as far as necessary to disconnect the gas and electrical supply. Finish removing the range for servicing and cleaning. Reinstall in reverse order making sure to level the range and check gas connections for leaks. Be sure to read and follow step 1 for proper Anti-tip installation.

**⚠ WARNING** Some models have a cold air intake vent at the back of the unit. Do not cover this vent.



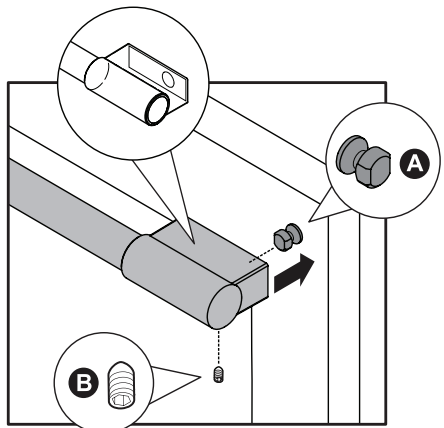
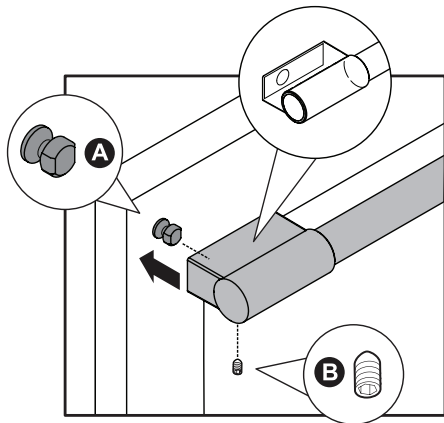
## 17. Door Handle Mounting Instructions (some models)

1. Remove handles from carton and any other protective packaging.
2. Position handle end caps over left and right pre-installed shoulder bolts (A) that are fastened to the door, ensuring the holes for the set screws are facing down.
3. While holding handle firmly against door, loosely tighten right Allen set screw (B) with supplied Allen wrench until there is no gap between handle and door.
4. Still holding the handle firmly to the door, firmly tighten left Allen set screw (B) with supplied Allen wrench.
5. Return to the right Allen set screw (B) and firmly tighten with supplied Allen wrench.

### NOTE

All set screws should be tightened so the screw is below the surface of the handle. The handle should be drawn tight to the door with no gaps.

The door handle may loosen over time or if it was installed improperly. If this happens, tighten the set screws on the handles.



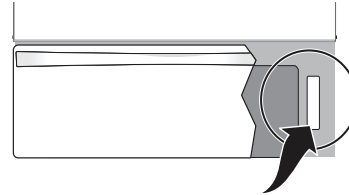
## 18. Model and Serial Number Location

The serial plate is located on the right-hand surface of the oven front frame at the storage or warmer drawer; or the lower panel area.

When ordering parts for or making inquiries about your range, always be sure to include the model and serial numbers and a lot number or letter from the serial plate on your range.

Your serial plate also tells you the Kilowatt rating (power requirements) and Voltage ratings.

### Serial Plate Locations:



Serial plate is located on the lower right front frame of the appliance. Alternate location may be under cooktop.

## Before You Call for Service

Read the "Before You Call" and operating instruction sections in your [Use & Care Manual](#). 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 in your [Use & Care Manual](#) for our toll-free service number and address. Please call or write if you have inquiries about your range product and/or need to order parts.

