

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

FOR YOUR SAFETY:

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- 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.

Do not pinch the power supply cord or the flexible gas Shave Raised Edge 13" 30" Min. conduit between the range and the wall. to Clear (33 cm) (76.2 cm Min.) 31 1/2" (81 cm) Do not seal the range to the side cabinets. Wide Cooktop Rim 10" Min. (25.4 cm \*\*NOTE: 30" (76.2 cm) minimum clearance between the 1 1/2" Max. Min.) cooktop and the bottom of the cabinet when the bottom 30" Min.\*\* (3.8 cm Max.) WALL of wood or metal cabinet is protected by not less than 1/41 From Wall (76.2 cm Min.\*\*) (0.64 cm) flame retardant millboard covered with not less Both Sides 18<sup>'</sup>" Min. than No. 28 MSG sheet metal, 0.015" (0.4 mm) stainless (45.7 cm) Min. steel, 0.024" (0.6 mm) aluminum, or 0.020" (0.5 mm) copper. 36" (91.4 cm) minimum clearance when the cabinet is F 31 1/2 unprotected. (81 cm) Locate Cabinet Doors 1" (2.5 Exact • NOTE: Allow at С cm) Min. least 19 1/4" (48.9 н Approx. 1 7/8" 1 5/16" from Cutout cm) clearance for (4.8 cm) (3 33 cm) Opening door depth when G 21 3/4 it is open. (55 5 cm) \* Note: For 29" (73.7 cm) cutout wide opening, you must call • Door Open for optional side (see note) panels and clear wide 24" Min. cooktop rim as shown (61 cm Min.) Grounded Jonction Box or Wall in the **Countertop** Outlet Should Be Located 8" to Preparation" section 17" (20.3 cm to 43.2 cm) From (see page 3). Regulator Right Cabinet and 2" to 4" (5.1 cm to 10.2 cm) From Floor. В 22 7/8 " \* (58.1 cm) min. 23 1/4 \*\* C. DEPTH F. MINIMUM (59.05 cm) max H. HEIGHT G. CUTOUT A. HEIGHT **B**,WIDTH TO FRONT CUTOUT OF DEPTH OF RANGE WIDTH COUNTERTOP \_1 1/8" (2.86 cm) FRONT 21 3/4" (55.2 cm) Min 30" 35 3/8" (90 cm) 30" 28 5/16" 36" (91,4 cm) standard G \_\_\_\_\_ OF 36 3/8" (92 cm) (76,2 cm) 35 3/8" (90 cm) min. (76,2 cm) 22 1/8" (56,2 cm) Max (71,9 cm) CABINET \* For cutouts below 22 7/8", appliance G. Minimum Cutout Depth is increased to 24" (61 cm) with backguard. will slightly show out of the cabinet.

NOTE: Wiring diagram for these appliances are enclosed in this booklet.

Recycled paper

P/N 318201663 (0305) Rev. A Installation Instructions – pages 1-9 Wiring Diagram - page 10

#### Important Notes to the Installer

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

# Important Note to the Consumer

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

# IMPORTANT SAFETY INSTRUCTIONS

Installation of this range must conform with local codes or, in the absence of local codes, with CAN/CGA-B149.1 and CAN/CGA-B149.2 standards.

This range has been design certified by the American Gas Association. As with any appliance using gas and generating heat, there are certain safety precautions you should follow. You will find them in the <u>Use and Care</u> <u>Guide</u>, 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 CSA standard C22.1, Canadian Electrical Code, Part 1.
- The installation of appliances designed for manufactured (mobile) home installation must conform with Manufactured Home Construction and Safety Standard, title 24CFR, part 3280 [Formerly the Federal Standard for Mobile Home Construction and Safety, title 24, HUD (part 280)] or when such standard is not applicable, the Standard for Manufactured Home Installation 1982 (Manufactured Home Sites,

Communities and Setups), ANSI Z225.1/NFPA 501Alatest edition, or with CAN/CSA-Z240 MH.

- Make sure the wall coverings around the range can withstand the heat generated by the range.
- Before installing the range in an area covered with linoleum or any other synthetic floor covering, make sure the floor covering can withstand heat at least 90°F (32.2°C) above room temperature without shrinking, warping or discoloring. Do not install the range over carpeting unless you place an insulating pad or sheet of ¼" (0.6 cm) thick plywood between the range and carpeting.
- 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.

**WARNING** Never leave children alone or unattended in the area where an appliance is in use. As children grow, teach them 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.
- In the event of an electrical power outage, the surface burners can be lit manually. To light a surface burner, hold a lit match to the burner head and slowly turn the Surface Control Knob to LITE. Use caution when lighting surface burners manually.
- Reset all controls to the "off" position after using a programmable timing operation.

**WARNING** This appliance is equipped with a 4prong grounding plug for your protection against shock hazard, and should be plugged directly into a properly grounded receptacle. Do not cut or remove the ground prong from this plug.

#### FOR MODELS WITH SELF-CLEAN FEATURE:

• Remove broiler pan, food and other utensils before self-cleaning the oven. Wipe up excess spillage. Follow the precleaning instructions in the <u>Use</u> and <u>Care Guide</u>.

# 1. Factory Connected Power Supply Cord

This range is equipped with a factory-connected power cord (see Figure 1). Cord must be connected to a grounded 120/240 volt or 120/208 volt range outlet. If not outlet is available, have one installed by a qualified electrician.



Figure 1

# **WARNING**

#### **Electrical Shock Hazard**

- Electrical ground is required on this appliance.
- Do not connect to the electrical supply until appliance is permanently grounded.
- Disconnect power to the circuit breaker or fuse box before making the electrical connection.
- This appliance must be connected to a grounded, metallic, permanent wiring system, or a grounding connector should be connected to the grounding terminal or wire lead on the appliance.
- Do not use the gas supply line for grounding the appliance.

Failure to do any of the above could result in a fire, personal injury or electrical shock.

## **Cabinet Construction**

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

#### **Countertop Preparation**

- The cooktop sides of the range fit over the cutout edge of your countertop.
- If you have a **square finish (flat) countertop**, no countertop preparation is required.
- Formed front-edged countertops must have molded edge shaved flat 3/4" (1.9 cm) from each front corner of opening.
- **Tile countertops** may need trim cut back 3/4"(1.9cm) from each front corner and/or rounded edge flattened.

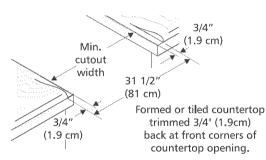
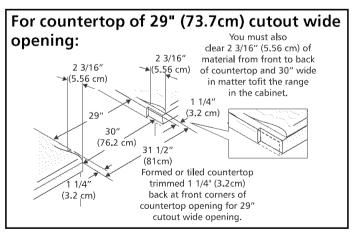


Figure 2

• If the countertop opening width is greater than the minimum cutout width, adjust the 3/4" (1.9 cm) dimension.



• **Countertop must be level.** Place a level on the countertop, first side to side, then front to back. If the countertop is not level, the range will not be level. The oven must be level for satisfactory baking results. Cooktop sides of range fit over edges of countertop opening

# 3. Gas Supply – Installation

When shipped from the factory, this unit is designed to operate on 4"(10,16 cm) water column (1.0 kPa) Natural gas manifold pressure. A convertible pressure regulator is connected to the range manifold and MUST be connected in series with the gas supply line. To access the regulator, remove the drawer.

**For proper operation,** the maximum inlet pressure to the regulator should be no more than 14" (35,56 cm) of water column pressure (3.5 kPa).

The inlet pressure to the regulator must be at least 1" (.25 kPa) greater than the regulator manifold pressure setting. The regulator is set for 4"(10,16 cm) water column (1.0 kPa) Natural gas manifold pressure, the inlet pressure must be at least 5"(12,7 cm) water column (1.25 kPa) Natural gas. For LP/Propane gas, the regulator must be set for 10"(25,4 cm) water column (2.5 kPa) manifold pressure, the inlet pressure must be at least 11"(27,9 cm) water column (2.75 kPa).

The supply line should be equipped with an approved shutoff valve (see Figure 3). This valve should be located in the same room as the range and should be in a location that allows ease of opening and closing. Do not block access to the shutoff valve. The valve is for turning on or shutting off gas to the appliance.

Open the shutoff valve in the gas supply line. Wait a few minutes for gas to move through the gas line.

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

The gas supply piping can be through the side wall of the right cabinet. The right side cabinet is an ideal location for the main shutoff valve.

#### **A**CAUTION

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

Assemble the flexible connector from the gas supply pipe to the pressure regulator in order: 1- manual shutoff valve, 2- flare union adapter, 3- flexible connector, 4flare union adapter, 5- pressure regulator.

The gas supply line to the shutoff valve should be 1/2"(1,27 cm) or 3/4"(1,9 cm) solid pipe.

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

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

**NOTE:** Do not allow the flexible conduit to get pinched between the wall and the range. To visually check, remove the drawer.

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

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

**Check for leaks.** After connecting the range to the gas supply, check the system for leaks with a manometer. If a manometer is not available, turn on the gas supply and use a liquid leak detector at all joints and connections to check for leaks.

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

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

**Tighten all connections** if necessary to prevent gas leakage in the cooktop or supply line.

**Check alignment of valves** after connecting the cooktop to the gas supply to be sure the manifold pipe has not been moved.

**Disconnect this range and its individual shutoff valve** from the gas supply piping system during any

pressure testing of that system at test pressures greater than 1/2 psig (3.5 kPa or 14"(35,56 cm) water column).

#### Isolate the range from the gas supply piping system

by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5 kPa or 14" water column).

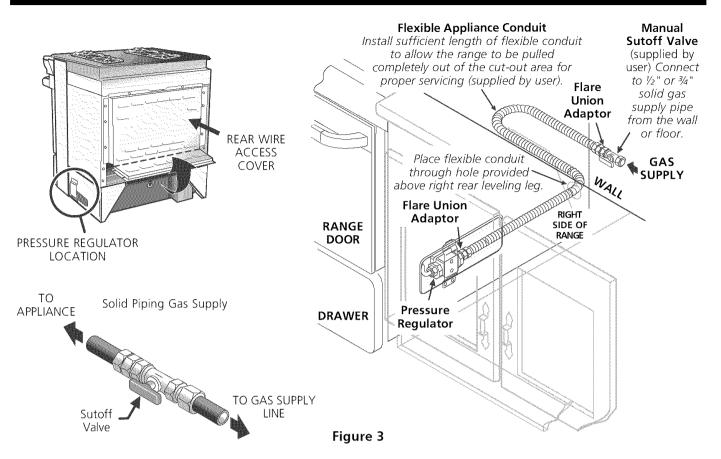
# 4. LP/Propane Gas Conversion

This appliance can be used with Natural gas or LP/ Propane gas. It is shipped from the factory for use with natural gas.

If you wish to convert your range for use with LP/Propane gas, use the supplied fixed orifices located in a bag containing the literature marked "FOR LP/PROPANE GAS CONVERSION". Follow the instructions packaged with the orifices.

# 30" DUAL FUEL SLIDE-IN RANGE INSTALLATION INSTRUCTIONS

(Models with an Electric Oven and a Gas Cooktop)



#### LP/Propane Gas Conversion (continued)

The conversion must be performed by a qualified service technician in accordance with the manufacturer's instructions and all local codes and requirements. Failure to follow these instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

**AWARNING** Failure to make the appropriate conversion can result in personal injury and property damage.

# 5. Moving the Appliance for Servicing and Cleaning

Turn off the range line fuse or circuit breakers at the main power source, and turn off the manual gas shut-off valve. Make sure the range is cold. Remove the service drawer (warmer drawer on some models) and open the oven door. Lift the range at the front and slide it out of the cut-out opening without creating undue strain on the flexible gas conduit. Make sure not to pinch the flexible gas conduit at the back of the range when replacing the unit into the cut-out opening. Replace the drawer, close the door and switch on the electrical power and gas to the range. The regulator must be disconnected before moving the appliance, if the range regulator is connected to rigid piping. If the range is equipped with a warmer drawer, the regulator can be accessed through a lateral side panel. Remove the 2 screws securing the panel, then remove the panel. Disconnect the regulator from the piping. Reassemble in reverse order (see Figure 4).

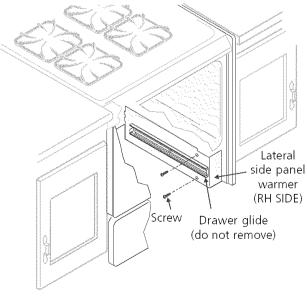


Figure 4

# **30" DUAL FUEL SLIDE-IN RANGE INSTALLATION INSTRUCTIONS**

(Models with an Electric Oven and a Gas Cooktop)

# 6. Range Installation

**CAUTION** When unpacking the range, do not discard the 4 shipping bolts. These are to be replaced on the unit for use as leveling legs and height adjustments.

#### 1. Installation Without Side Panels

- A. The range cooktop overlaps the countertop at the sides and the range rests on the floor. The cooktop is 31 1/2" (81 cm) wide.
- B. Install base cabinets 30" (76.2 cm) apart. Make sure they are plumb and level before attaching cooktop. Shave raised countertop edge to clear 31 1/2" (81 cm) wide range top rim.
- C. Install cabinet doors 31" (78.7 cm) min. apart so as not to interfere with range door opening.
- D. Cutout countertop exactly as shown on page 1.
- E. A backguard kit can be ordered through your dealer.
- F. Adjust leveling legs so that the underside of the cooktop is sitting on the countertop.
- G. Level the range. The floor where the range is to be installed must be level (see Figure 5).

#### 2. Installation For 29" Cutout Wide Opening

- A. You must replace the actual side trims by new and smaller side trims. These new side trimscan be ordered through a Service Center.
- B. Follow instructions supply with your new side trims to replace the actual side trims by the new ones.
- C. Check if the countertop is prepared for 29" cutout wide opening in "Countertop **Preparation**" section at page 3.
- D. Install range as in the "Installation Without Side Panels" section.

#### 3. Installation With Backguard

The cutout depth of (21 3/4" (55.2 cm)Min., 22 1/8" (56,2cm) Max.) needs to be increased to 24" (61 cm) when installing a backguard.

#### 4. Installation With End Panel

A End Panel kit can be ordered through a Service Center.

#### 5. Installation With Side Panels

A Side Panels kit can be ordered through a Service Center.

- A. Install cabinet doors 31" (78.7 cm) min. apart so as not to interfere with range door opening.
- B. A backguard kit can be ordered through a Service Center.
- C. An end panel kit can be ordered through a Service Center.Center.

# 7. Leveling the Range

#### Level the range and set cooktop height before installation in the cut-out opening.

- 1. Install an oven rack in the center of the oven.
- 2. Place a level on the rack. Take 2 readings with the level placed diagonally in one direction and then the other. Level the range, if necessary, by adjusting the 4 leg levelers with a wrench (see Figure 9).
- 3. Taking care to not damage the countertop, slide range into cut-out opening and double check for levelness. If the range is not level, pull unit out and readjust leveling legs, or make sure floor is level.

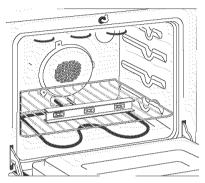


Figure 5

# 8. Check Operation

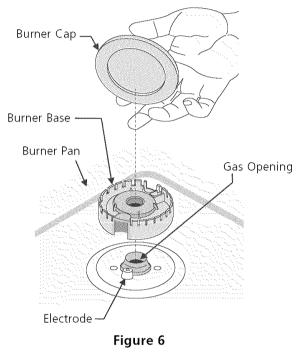
Refer to the <u>Owner's Guide</u> packaged with the range for operating instructions and for care and cleaning of your range.

**CAUTION** Do not touch the elements or burners. They may be hot enough to cause burns.

Remove all packaging from the oven before testing.

#### 1. Install Burner Bases and Burner Caps

This range is equipped with sealed burners as shown (see Figure 6).



- A. Unpack burner bases and burner caps.
- B. Place burner bases over each gas opening.
  C. Make sure the burner is properly aligned and leveled. Place burner caps over appropriate burner bases.

**NOTE:** There are no burner adjustments necessary on this range.

#### 2. Turn on Electrical Power and Open Main Shutoff Gas Valve

#### 3. Check the Igniters

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

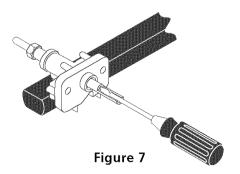
To check for proper lighting:

- A. Push in and turn a surface burner knob to the LITE position. You will hear the igniter sparking.
- B. The surface burner should light when gas is available to the top burner. Each burner should light within four (4) seconds in normal operation after air has been purged from supply lines. Visually check that burner has lit.
- C. Once the burner lights, the control knob should be rotated out of the LITE position.

There are separate ignition devices for each burner. Try each knob separately until all burner valves have been checked.

# 4. Adjust the "LOW" Setting of Surface Burner Valves (see Figure 7)

- A. Push in and turn each control to LITE until burner ignites.
- B. <u>Quickly</u> turn knob to LOWEST POSITION.
- C. If burner goes out, readjust valve as follows: Reset control to OFF. Remove the surface burner control knob, insert a thin-bladed screw driver into the hollow valve stem and engage the slotted screw inside. Flame size can be increased or decreased with the turn of the screw. 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 going out.



#### 5. Operation of Oven Elements

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

**Bake**–After setting the oven to 350°F (177°C) for baking, the lower element in the oven should become red.

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

**Clean**–When the oven is set for a self-cleaning cycle, the upper element should become red during the preheat portion of the cycle. After reaching the self-cleaning temperature, the lower element will become red.

**Convection (some models)**–When the oven is set to CONV. BAKE/ROAST at 350°F (177°C), both elements cycle on and off alternately and the convection fan will turn. The convection fan will stop turning when the oven door is opened during convection baking or roasting.

Warmer Drawer (some models)–Set the control knob to HI and check to see the drawer is heating.

#### When All Hookups are Complete

Make sure all controls are left in the OFF position.

Make sure the flow of combustion and ventilation air to the range is unobstructed.

#### Model and Serial Number Location

The serial plate is located on the oven front frame behind the oven door (some models) or behind the drawer (some models).

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 rating of the burners, the type of fuel and the pressure the range was adjusted for when it left the factory.

#### **Before You Call for Service**

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

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

# 9. Important Safety Warning

To reduce the risk of tipping of the range, the range must be secured to the floor by properly installed anti-tip brackets and screws packed with the range. Those parts are located in a plastic bag in the oven. Failure to install the anti-tip brackets 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.

Follow the instructions below to install the anti-tip brackets.

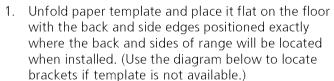
If range is ever moved to a different location, the anti-tip brackets must also be moved and installed with the range. To check for proper installation, see step 5.

#### **Tools Required:**

5/16" (0,79 cm) Nutdriver or Flat Head Screwdriver Adjustable Wrench Electric Drill 3/16" (0,48 cm) Diameter Drill Bit 3/16" (0,48 cm) Diameter Masonry Drill Bit (if installing in concrete)

#### **Anti-Tip Brackets Installation Instructions**

Brackets attach to the floor at the back of the range to hold both rear leg levelers. When fastening to the floor, be sure that screws do not penetrate electrical wiring or plumbing. The screws provided will work in either wood or concrete.



- Mark on the floor the location of the 4 mounting holes shown on the template. For easier installation, 3/16" (0.5 cm) diameter pilot holes 1/2" (1.3 cm) deep can be drilled into the floor.
- Remove template and place brackets on floor with turned up flange to the front. Line up holes in brackets with marks on floor and attach with 4 screws provided. Brackets must be secured to solid floor. If attaching to concrete floor, first drill 3/16" (0.5 cm) dia. pilot holes using a masonry drill bit.
- 4. Level range if necessary, by adjusting 4 leg levelers with wrench (see Figure 9). A minimum clearance of 1/8" (0.8 cm) is required between the bottom of the range and the rear leg levelers to allow room for the anti-tip brackets.
- 5. Slide range into place making sure rear legs are trapped by ends of brackets. Range may need to be shifted slightly to one side as it is being pushed back to allow rear legs to align with brackets. Grasp the top rear edge of the range and carefully attempt to tilt it forward to make sure range is properly anchored.

