

Installation Instructions

	⚠ WARNING
	<ul style="list-style-type: none">• ALL RANGES CAN TIP• INJURY TO PERSONS COULD RESULT• INSTALL ANTI-TIP DEVICE PACKED WITH RANGE• SEE INSTALLATION INSTRUCTIONS

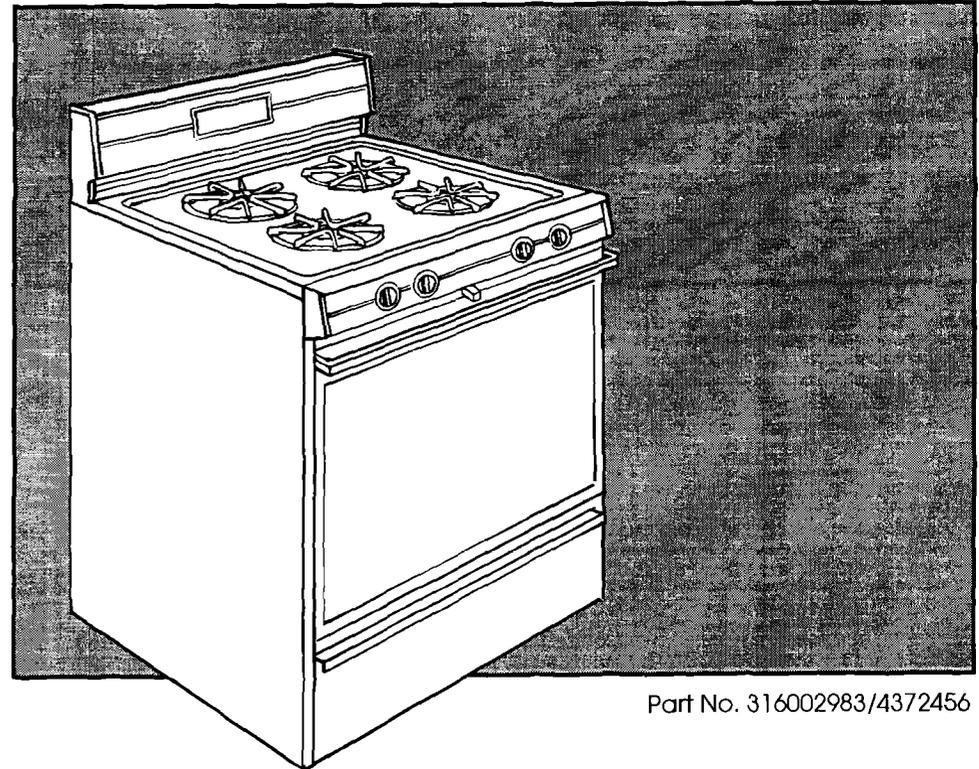
IMPORTANT:
Read and save
these instructions.

IMPORTANT:

Installer: Leave Installation Instructions and anti-tip bracket template with the homeowner.

Homeowner: Keep Installation Instructions and anti-tip bracket template for future reference.

Save Installation Instructions for local electrical inspector's use.

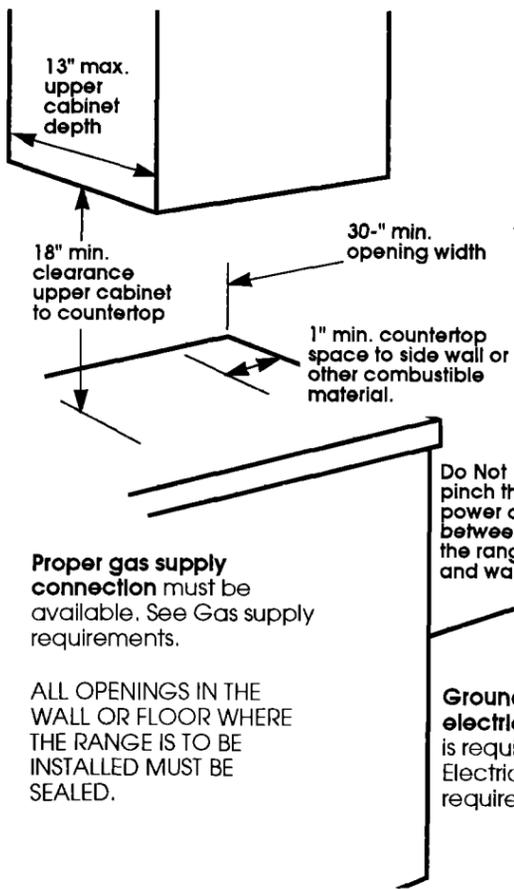


Part No. 316002983/4372456

**30" Sealed Burner
Freestanding Gas
Range**
with self-cleaning oven

Before you start...

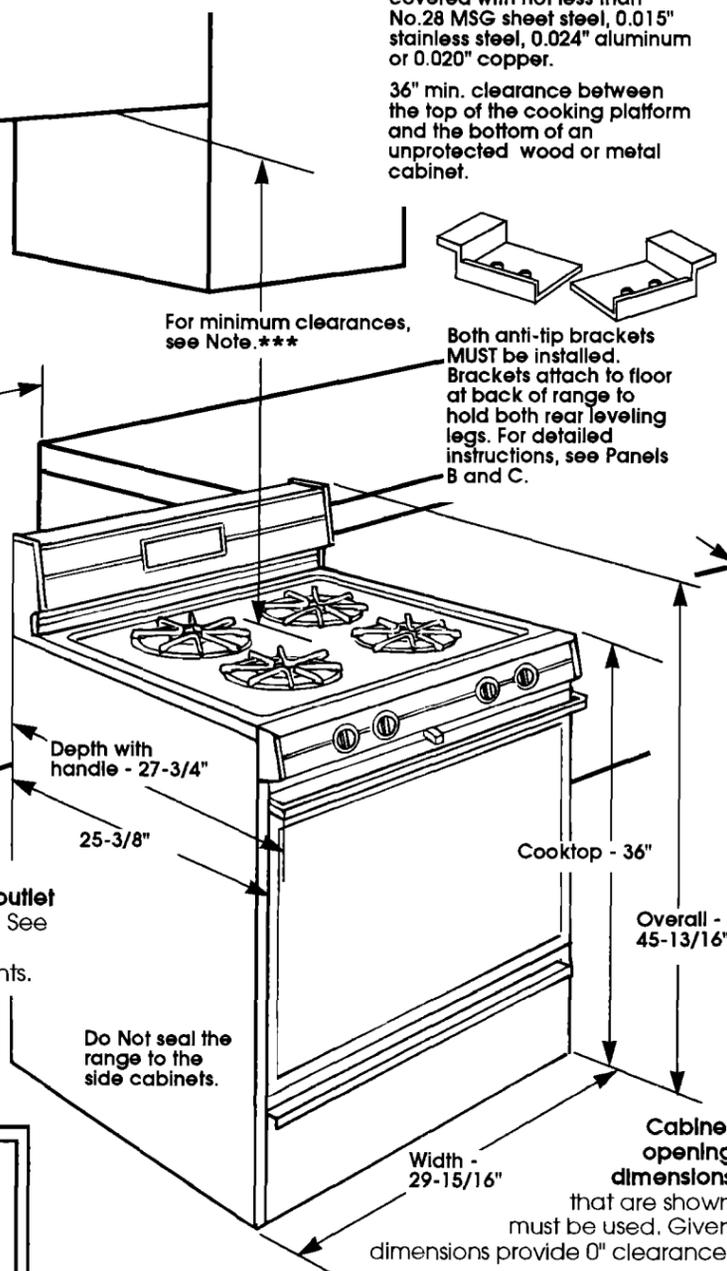
Proper installation is your responsibility. A qualified technician must install this range. Make sure you have everything necessary for correct installation. It is the responsibility of the installer to comply with the installation clearances specified on the model/serial rating plate. The model/serial rating plate is located behind the storage drawer on the front frame.



Important: Observe all governing codes and ordinances.

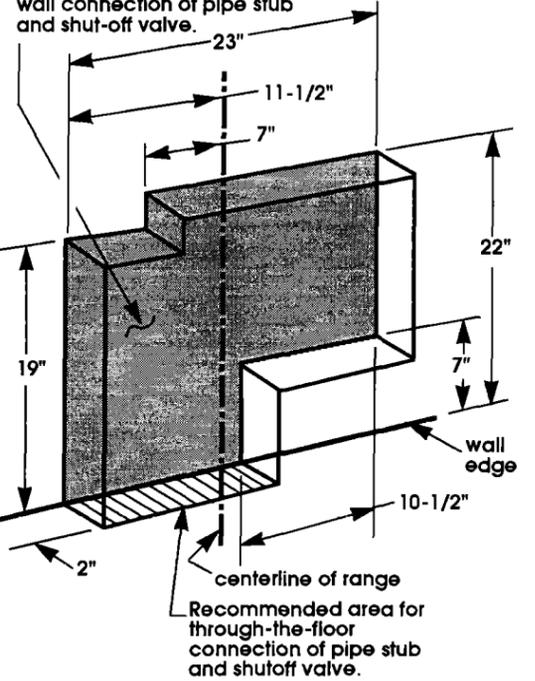
*** Note: 30" min. when bottom of wood or metal cabinet is protected by not less than 1/4" flame retardant millboard covered with not less than No.28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum or 0.020" copper.

36" min. clearance between the top of the cooking platform and the bottom of an unprotected wood or metal cabinet.



Electrical and gas dimensions

Shaded area is recommended area for location of grounded 120v outlet and through-the-wall connection of pipe stub and shut-off valve.



Check location where range will be installed. The range should be located away from strong draft areas, such as windows, doors and strong heating vents or fans. The range should be located for convenient use in the kitchen. Recessed installations must provide complete enclosure of the sides and rear of range.

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

- 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.

WARNING

Fire Hazard

Do Not obstruct the flow of combustion and ventilation air.

Personal Injury Hazard

To eliminate the risk of burns or fire, avoid installing cabinet storage above the cooking surface. If cabinets are already installed, reduce the hazard of reaching over a heated cooking surface by installing a range hood. The range hood should extend a minimum of 5 inches out from the bottom front of the cabinets.

Reaching over a heated cooking surface could result in a serious burn.

Electrical Shock Hazard

It is the customer's responsibility:

- To contact a qualified electrical installer.
- To assure that the electrical installation is adequate and in conformance with National Electrical Code, ANSI/NFPA 70 — latest edition*, and all local codes and ordinances.

Failure to do so could result in death or serious injury.

CAUTION

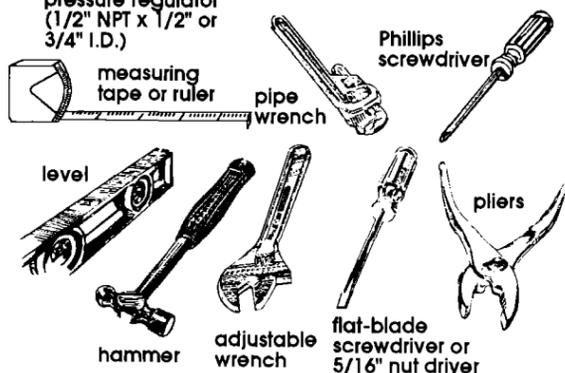
Property Damage

- Contact a qualified floor covering installer to check that the floor covering can withstand heat at least 90°F above room temperature.
- Use an insulated pad or 1/4" plywood under range if installing range over carpeting.

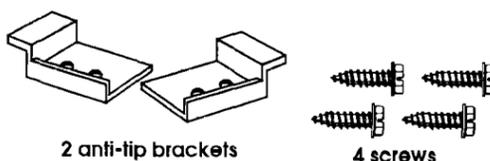
Failure to do so may result in damage to floor covering.

Tools and materials needed for installation:

- gas line shutoff valve
- L.P.-resistant pipe-joint compound
- AGA design-certified flexible metal connector (4-5 feet)
- flare union adapter for connection to pressure regulator (1/2" NPT x 1/2" or 3/4" I.D.)
- electric drill
- wood floor: 3/16" drill bit
- concrete/ceramic floor: 3/16" carbide-tipped masonry drill bit



Parts supplied for installation:



Gas supply requirements

Observe all governing codes and ordinances.

WARNING

Fire Hazard

- Range must be connected to a regulated gas supply.
- L.P. gas supply must Not exceed a pressure of 14" water column. This must be checked by a qualified technician before installing the range. L.P. gas must not be used unless L.P. Conversion Kit has been installed.
- Do Not use an open flame to test for leaks from gas connections.
- New, A.G.A. design-certified, flexible gas line should be used when codes permit.

Failure to follow these instructions could result in a fire, explosion or personal injury.

A. This installation must conform with local codes and ordinances. In the absence of local codes, installations must conform with American National Standard, National Fuel Gas Code ANSI Z223.1 — latest edition.**

Copies of the standards listed may be obtained from:

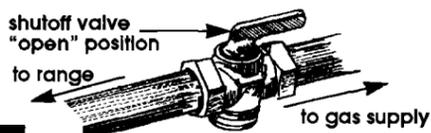
- * National Fire Protection Association
Batterymarch Park
Quincy, Massachusetts 02269
- ** American Gas Association
1515 Wilson Boulevard
Arlington, Virginia 22209

B. Input ratings shown on the serial/rating plate are for elevations up to 2,000 feet. For elevations above 2,000 feet, ratings are reduced at a rate of 4% for each 1,000 feet above sea level.

C. This range is equipped for use with NATURAL gas. The model/serial rating plate (located behind the storage drawer on the front frame) has information on the type of gas that can be used. If this information does not agree with the type of gas available, check with the local gas supplier. Converting to L.P. gas should be done by a qualified installer. Gas conversion kit number 4372091, available from your dealer or parts distributor, must be used to convert this range for use with L.P. gas. Conversion must be done by a qualified service technician.

D. Provide a gas supply line of 3/4" rigid pipe to the range location. A smaller size pipe on long runs may result in insufficient gas supply. Pipe-joint compounds made for use with L.P. gas must be used. With L.P. gas, piping or tubing size can be 1/2" minimum. LP. gas suppliers usually determine the size and materials used on the system.

E. If local codes permit, a new A.G.A. design-certified, 4-5 foot long, 1/2" or 3/4" I.D., flexible metal appliance connector is recommended for connecting this range to the gas supply line. Do Not kink or damage the flexible tubing when moving the range. A 1/2" male pipe thread is needed for connection to pressure regulator female pipe threads.



F. The supply line shall be equipped with an approved shutoff valve. 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 shutoff valve.

G. If rigid pipe is used as a gas supply line, a combination of pipe fittings must be used to obtain an in-line connection to the range. All strains must be removed from the supply and fuel lines so range will be level and in line.

H. The inlet pressure must be a minimum of 1 inch above the set pressure of the regulator, a maximum of 14 inches total inlet pressure.

Set Pressure:
Natural Gas 4 inches
L.P. Gas 10 inches
only after L.P. Conversion Kit
has been installed.

I. **Line pressure testing:**
Testing above 1/2 psi (gauge)
 The range and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures greater than 1/2 psig (3.5 kPa).

Testing at 1/2 psi (gauge)
 The range must be isolated 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).

Electrical requirements

WARNING

Electrical Shock Hazard

- Electrical ground is required on this appliance.
- Do Not ground to a gas pipe.
- Do Not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
- Do Not have a fuse in the neutral or grounding circuit. A fuse in the neutral or grounding circuit could result in an electrical shock.
- Do Not use an extension cord with this appliance.
- Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.

Failure to follow these instructions could result in death or serious injury.

If codes permit and a separate grounding wire is used, it is recommended that a qualified electrician determine that the grounding path is adequate.

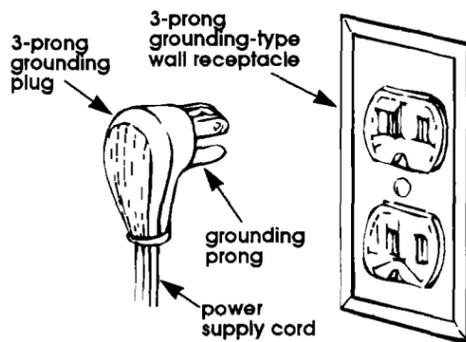
A 120-volt, 60-Hz, AC-only, 15-ampere, fused electrical supply is required. A time-delay fuse or circuit breaker is recommended. It is recommended that a separate circuit serving only this appliance be provided.

Electronic ignition systems operate within wide voltage limits, but proper grounding and polarity are necessary. In addition to checking that the outlet provides 120-volt power and is correctly grounded, the outlet must be checked by a qualified electrician to see if it is wired with correct polarity.

The wiring diagram is found on a separate sheet in the literature package. The wiring diagram and Tech Sheet (electronic range control models only) can also be found on the rear wall of the storage drawer.

Recommended grounding method

For personal safety, this appliance is equipped with a power supply cord having a 3-prong grounding plug. To minimize possible shock hazard, the cord must be plugged into a mating 3-prong, grounding-type wall receptacle, grounded in accordance with the National Electrical Code, ANSI/NFPA 70 — latest edition* and all local codes and ordinances. If a mating wall receptacle is not available, it is the personal responsibility and obligation of the customer to have a properly grounded, 3-prong wall receptacle installed by a qualified electrician.



Now start... With range in kitchen.

1. Remove shipping materials, tape and protective film from range. Keep cardboard shipping base under range. Remove oven racks and shipping materials from inside oven.

2. Adjust leveling legs so there is at least 1/8" min. between bottom of range and leveling legs.

WARNING

Personal Injury Hazard

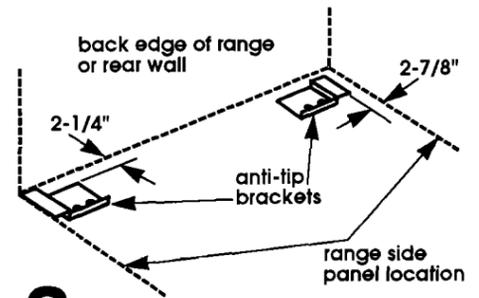
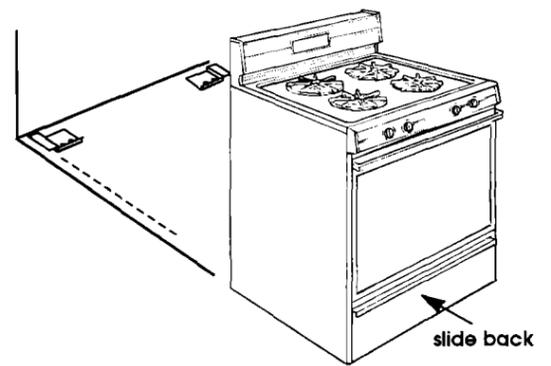


- To reduce the risk of tipping of the appliance, the appliance must be secured by properly installed floor-mounted anti-tip brackets supplied with the range.
- Save these Installation Instructions. If range is moved to a new location, the anti-tip brackets must be removed and reinstalled in the new location.

Electrical Shock Hazard

- Take special care when drilling holes into the floor. Electrical wires or plumbing may be located beneath floor.
- Locate the electrical circuits that could be affected by the installation of these brackets and turn off power to these circuits.

Failure to follow these instructions may result in death or serious injury.



3. Unfold paper template and place it flat on the floor with the back and side edges positioned exactly where the back and sides of range will be located when installed.

4. Use a pencil to mark the mounting screw hole locations on the floor. Remove template.

CAUTION

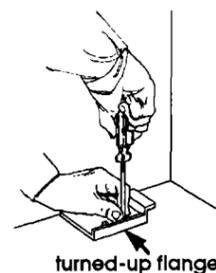
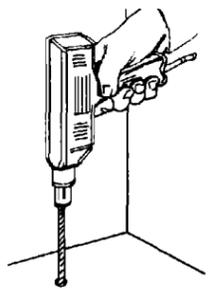
Property Damage

- Contact a qualified installer for the best procedure to drill mounting holes through your type of floor covering.
- Before moving range across floor, check that range is on shipping base, or slide range onto cardboard or hardboard.

Failure to follow these instructions may result in damage to floor covering.

5. To mount anti-tip bracket to wood floor, drill a 3/16" hole, 1/2" deep, at each mounting screw location.

To mount anti-tip bracket to concrete or ceramic floor, use a masonry drill bit to drill a 3/16" hole, 1/2" deep, at each mounting screw location.



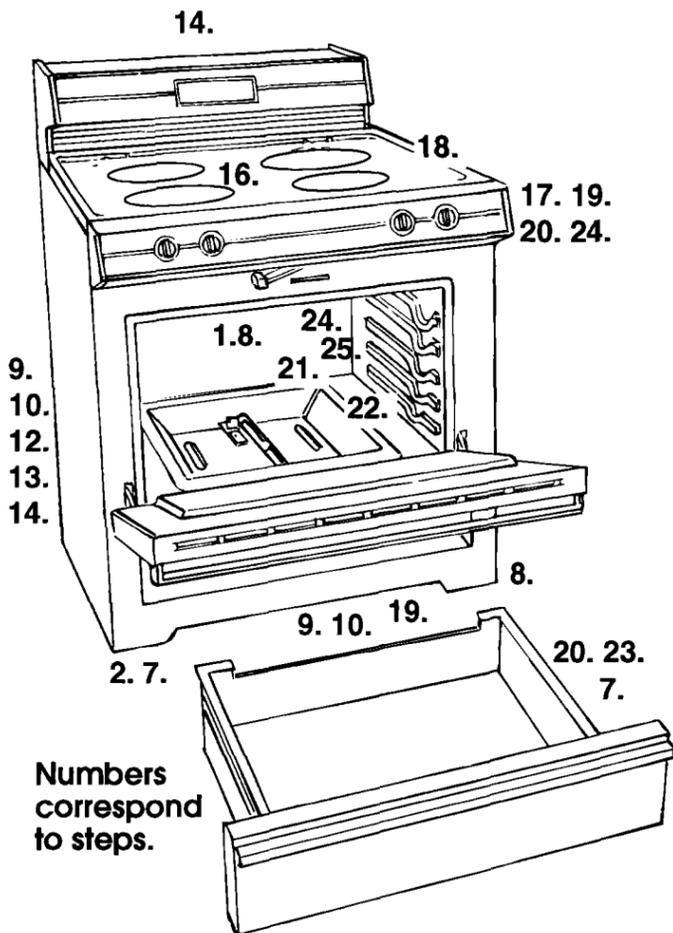
6. Place anti-tip bracket on floor with turned-up flange facing the front. Line up holes in anti-tip bracket with holes drilled in floor. Use screws to attach bracket to floor. Repeat with right anti-tip bracket.

7. Remove shipping base, cardboard or hardboard from under range. Remove storage drawer. Carefully move range into position.

Grasp rear of range and carefully try to tip range forward. If range tips forward, leveling legs are NOT properly engaged in anti-tip brackets. Remove and reposition brackets so leveling legs will fit properly under end flanges of brackets.

8. Place rack in oven. Place level on rack, first side to side; then front to back to check that range is level. If range is not level, adjust legs up or down. If needed, pull range forward until rear leveling legs can be adjusted. Push range back into position and check that range is level.

Note: Oven must be level for satisfactory baking conditions.

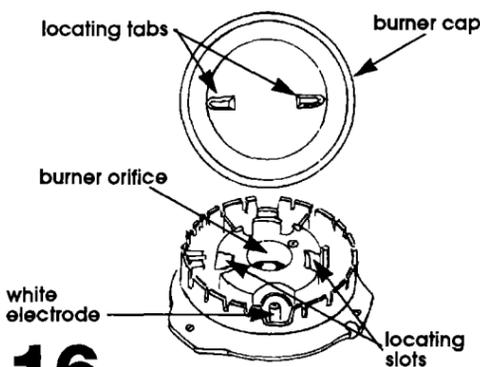


Numbers correspond to steps.

15. Turn power supply on to range.

CAUTION

Product Damage
Carefully place burner cap over electrode.
Failure to do so may damage electrode.

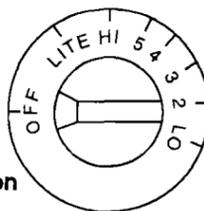


16. Align locating tabs on burner caps with locating slots in burner base. Burner cap should be level when properly positioned. Place burner grates over burners and caps.

Electronic Ignition System — initial lighting and gas flame adjustments.

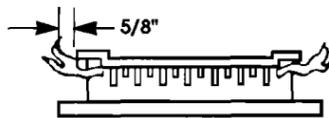
Cooktop and oven burners use electronic ignitors in place of standing pilots. When the cooktop control knob is turned to "LITE" position, the system creates a spark to light the burner. This sparking continues until the control knob is turned to the desired setting. When the oven control is turned to the desired setting, a glow bar heats up bright orange and ignites the gas. No sparking occurs and the glow bar remains on while the burners operate.

17. Check the operation of the cooktop burners. Push in and turn each control knob to "LITE" position. The flame should light within 4 seconds. **Do Not leave the knob in the "LITE" position after burner lights.**

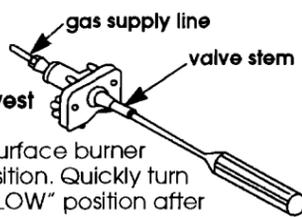


Note: All ignitors will spark when any burner knob is in the "LITE" position.

18. After burner lights, turn control knob to "HI" position. Check each cooktop burner for proper flame. At the "HI" setting, the small inner cone should have a very distinct blue flame approximately 5/8" long. The outer cone is not as distinct as the inner cone. If any burner needs to be adjusted or does not light properly, contact your dealer or authorized service company for assistance.



19. To check and adjust the lowest setting of surface burner valves: Push in and turn surface burner control knob to "LITE" position. Quickly turn the control knob to the "LOW" position after burner lights.

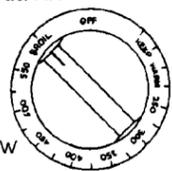


Check surface burner for proper flame. The low flame should be a minimum, steady, blue flame. If surface burner flame goes out, turn control knob to "OFF" position. Remove the control knob. Insert a flat-blade screwdriver into valve stem. Turn the slotted screw to increase or decrease the flame size. Adjust the screw until the smallest flame possible stays lighted when the control knob is turned quickly from "LITE" to the "LOW" position. Adjust each surface burner as needed.

Note: No air mixture adjustment to surface burners is required.

20. Remove the oven bottom. Check the operation of the oven burner.

If you have oven selector and temperature selector control knobs: Push in and turn the oven selector knob to "Bake." Push in and turn temperature control knob to 300°F. **The oven burner should light in 50 to 60 seconds. This delay is normal.** The oven safety valve requires a certain time before it will open and allow gas to flow.



If you have electronic controls: Push the "BAKE" pad and "350°" will appear in the display. Press the "START/ENTER" pad and "Lo°", "HEAT" and "BAKE" will appear in the display. **The oven burner should light in 50 to 60 seconds. This delay is normal.** The oven safety valve requires a certain time before it will open and allow gas to flow.

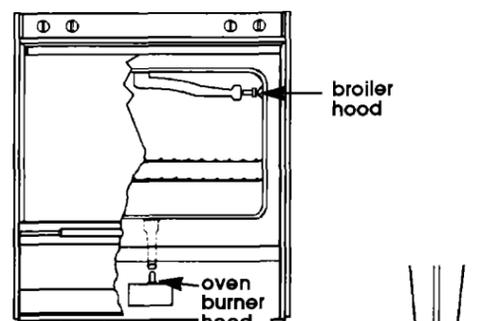
CAUTION

Product Damage

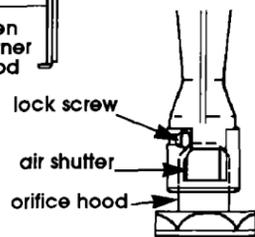
- Do Not insert any object into the openings of the protective shield that surrounds the ignitor.
- Do Not clean the area.

Failure to follow these instructions could result in product damage.

21. Check the oven burner for proper flame. This flame should have a 1" long inner cone of bluish-green, with an outer mantle of dark blue, and should be clean and soft in character. No yellow tips, blowing or lifting of flame should occur.



22. If oven flame needs to be adjusted, locate the air shutter near the center rear of the range. Loosen the lock screw and adjust the air shutter until the proper flame appears. Tighten screw.

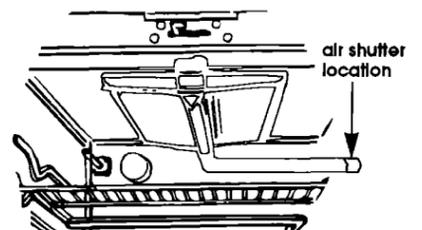


23. Replace the oven bottom and storage drawer.

24. Check the operation of the oven broil burner.

If you have oven selector and temperature selector control knobs: Turn the oven selector knob to "BROIL". Push in and turn the oven temperature selector knob to "BROIL". **The oven broil burner should light in 50 to 60 seconds. This delay is normal.** The oven safety valve requires a certain time before it will open and allow gas to flow.

If you have electronic controls: Push the "BROIL" pad and "HI" will appear in the display. Press the "START/ENTER" pad and "HEAT", "BROIL" and "HI°" will appear in the display. **The oven broil burner should light in 50 to 60 seconds. This delay is normal.** The oven safety valve requires a certain time before it will open and allow gas to flow.



25. If the broiler flame needs adjustment:

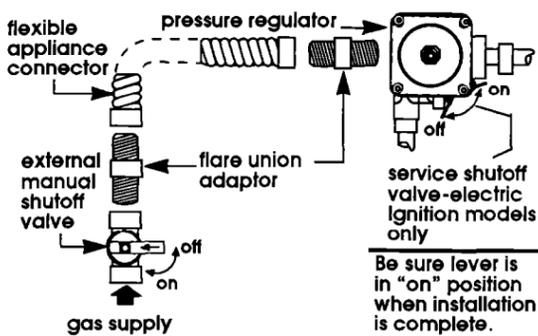
- Loosen lock screw on the air shutter located at the rear of the broil burner.
- Adjust the air shutter as needed. The flame should have a 1" long, inner cone of bluish-green with an outer mantle of dark blue. The flame also should be clean and soft in character with no blowing or lifting of flame. Tighten the lock screw.

To get the most efficient use from your new range, read your Use and Care Guide. Keep Installation Instructions and Guide close to range for easy reference.

WARNING

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

All connections must be wrench-tightened.



9. Pull range forward to make gas connections. Assemble the flexible connector from the gas supply pipe to the pressure regulator, located on the lower right hand side on the back of the range, in this order: shutoff valve, 1/2" flare union adaptor, flexible connector, 1/2" flare union adaptor. Seal all openings in floor or wall wherever range is installed.

10. Use pipe-joint compound made for use with Natural and L.P. gas to seal all gas connections. If flexible connectors are used, be certain connector is not kinked.

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

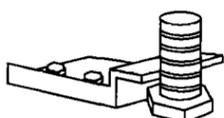
WARNING

Fire Hazard
Do Not use an open flame to test for leaks from gas connections. Checking for leaks with a flame may result in a fire or explosion.

12. Use a brush and liquid detergent to test all gas connections for leaks. Bubbles around connections will indicate a leak. If a leak appears, shut off gas valve controls and adjust connections. Then check connections again. **NEVER TEST FOR GAS LEAKS WITH A MATCH OR OTHER FLAME.** Clean all detergent solution from range.

13. Plug power supply cord into grounded outlet.

14. Move range into final position. Grasp rear of range and carefully try to tip range forward to check that both rear leveling legs are engaged in anti-tip brackets.



If range does not operate...

- Check that the circuit breaker is not tripped or the house fuse blown.
- Check that the power supply cord is plugged into wall receptacle.
- Check that the gas supply is turned on.

NOTE: Refer to Use and Care Guide for operating instructions and cleaning instructions.

For cleaning and maintenance...

If removing the range is necessary for cleaning or maintenance, shut off gas supply to the range. Disconnect the gas and electric supply.

If the gas or electrical supply is inaccessible, lift the range slightly at the front and pull the range out away from the wall. Pull the range out only as far as necessary to disconnect the gas and electric supply lines.

Remove the range to complete cleaning or maintenance.

Move range back into operating position. Level the range. Connect gas line to range and check for leaks. Plug electric power supply cord into outlet. Make sure that rear legs are engaged in anti-tip brackets.

Reset the clock.

WARNING

Injury Hazard

Do Not step, lean or sit on the range or the door or drawer of the range.

Failure to follow this instruction could result in personal injury and/or product damage.

If you need assistance...

Check your Use and Care Guide for a toll-free number to call or call the dealer from whom you purchased this appliance. The dealer is listed in the Yellow Pages of your phone directory under "Appliances — Household — Major — Service & Repair."

When you call, you will need the range model number and serial number. Open the storage drawer. Both numbers can be found on the model/serial rating plate located behind the storage drawer on the front frame.

