Installation Instructions

IMPORTANT

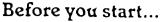
Installer: Leave Installation Instructions with the homeowner. Homeowner: Keep Installation Instructions for future reference. Save Installation Instructions for local electrical Inspector's use.

30" Freestanding Gas Range



Part No. 76612-00/4315709

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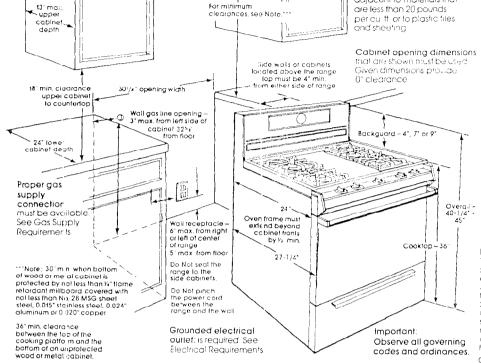
Proper installation is your responsibility Make sure you have everything necessory for correct installation. It is the responsibility of the installer to comply with the installation clearance specified on the senalizating plate. The serial/rating plate can be found under the cooktop.

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

ALL OPENINGS IN THE WALL OR I LOOR WHERE THE RANGE TO BE INSTALLED MUST BE SEALED

Note: Clearances specified are for combustible walls and materials that have a density of 20 or more pounds per cubic

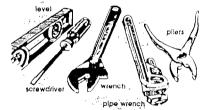
foot No evaluation of clearances has been made for installations adjacent to materials that are less than 20 pounds per culft or to plastic files and sheeting



For minimum

clearances, see Note. ***

Tools needed for installation.



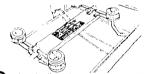
Gas Supply Requirements

Observe cll governing codes and ordinances.

AWARNING

- Fire Hazard Range must be connected to a regulated gas supply
- LP. gas supply must Not exceed a pressure of 14" water column. This must be checked by a qualified techniciari before installing the ove
- Do Not use an open flame to lest for leaks from gas connections. New, flexible gas line must be used
- Failure to follow these instructions could result in a fire, explosion or personal injury

A. This installation must control to be absence of local codes, installation the absence of local codes, installation control with American National Standard, National Fuel Gas Code ANS 2223.1 Internedition.*-



Input ratings shown on the serial **B** Input ratings shown on the serial, rating plate are for elevations up to 2,000 feet. For elevations above 2.000 feet, ratings should be reduced at a rate of 4% for each 1,000 feet above sea level.

C. This range is equipped for use with NATURAL gas. It is design certified by A.G.A. for NATURAL and L.P. gases with appropriate conversion. T seria /rating plate located under the The cool top 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. See back cover for L.P. gas conversion instructions

D Provide a gas supply line at 3/4" rigid pipe to the range location. Pipe Joint compounds resistant to the Hipe Joint compounds resistant to the action of LP, gas must be used. With LP, gas, piping or tubing size can be 1/2' minimum L.P. gas suppliers usually determine the size and materials used on their system.

E. . If local codes permit, A.G.A. If local codes permit, A.G.A. ... certified flexible metal tubing (new) independent of for connecting this range to the gas supply the. Do not kink or damage the flexible tubing ' when moving the range. A 1/2' h.de pipe fit read is hugared for connection to pressure republic to function to pressure republic.

AWARNING

Fire Hozard

- or store gasoline, paint Do Notuse thinners and other fiammable
- materials near range Do Not obstruct the flow of
- combustion and ventilation air
- you smell gas:
- Open windows.
- Don't louch electrical switches. Extinguish any open flame. 3

4 Immediately call your gas supplier.

Failure to follow these instructions could result in fire or explosion.

Personal Injury Hazard

Avoid instal ing cabinet storage above the cooking surface. It 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 oul from the bottom front of the cobinets

Reaching over a healed cooking surface could result in a serious burn and personal injury.

- 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/NEPA 70 - latest edition:

and all local codes and ordinances. Failure to do so could result in fire,

electrical shock or other personal injury

Mobile Home Installation

The installation of this range must conform to the Manufactured Home Construction and Safety Standards, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile HomeConstructions and Safety Title 24. HUD Part 28(1): When this range is 24, NOL FOR 28(1) When in stange is instated in a mich home, it must be secured to the foch during transit. Any method of securing the range is adequate as long as it centorins to thestandards listed above

Copies of the standard listed above may he obtained for

American Gas Association 1515 Wilson Boulevard Arlington, Virginia 22209

"National Fire Protection Association Batterymarch Park Quincy, Massachusetts 02269



The supply line shall be equipped **F** 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 clossing. Do not block access to shutoff valve.

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

The inlet plessure to the regulator should be as tokows for both operation and checking regulator satting: NATURAL GAS:

Minimum pressure 6 inches Maximum pressure 14 inches L.P. GAS Minimum pressure 11 inches

Maximum pressure 14 inches

The range and its individual shutoff The rolige and its interview and its interview and its interview assemble and the interview assemble and a system during pressures the subject plant, giving a system during pressures the subject is and the give and the subject is and the The barget handles subsection me (b) subply plang system by a compar-individual manual characterizative during any processes test inplaced parameters and pping system at the tipers are search to achors them (1) prices (1) to (1) to (1).

Electrical Requirements

(If model is so equipped.)

AWARNING

Electrical Shock Hazard

- Electrical ground is required on this appliance
- Improper connection of the Improper connection of the equipment grounding conductor can result in fire, electrical shock, or other personal injury.
 Check with a qualified electrician if
- you are in doubt as to whether the appliance is properly grounded. Do Not modify the power supply cord plug. If it will not fit the outlet, have a proper outlet installed by a qualified electrician.
- Do Not use and extension cord with Inis appliance.
 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. Failure to follow these instructions
- could result in fire, electrical shock or other personal injury.

A 120-Volt, 60-Hz, AC-only, 15-Ampere fused electrical supply is required (time delay fuse or circuit breaker is recommended). It is recommended the t a separate circuit serving only this appliance be provided.

Electronic Ignition systems operate with wide voltage i mits but proper groundin and polarity's necessary? In addition to checking that the outlet provides 220. If power and is correctly grounded, the outlet must be checked by a qualified electrician to see If it is correctly wired

A wiring diagram is included in literature package. The wiring diagram is also located on the back of the range.

Recommended Grounding Methc d

DO NOT, UNDER ANY CIRCUMSTANCES. REMOVE THE POWER SUPPLY CORD GROUNDING FRONG.

For your personal safety, this appliance For your personal safety, this appliance is equipped with a power supply cord having a 3-prong grounding plug to minimize possible shock hazard, the cor must be plugged into marand, the cor grounding type wall receptacle grounded in accordance with the National Electrical Code, ANSI/NFPA.70 latest galitions, and all local codes and ordinances. (See Figure 1) It a mating wall receptacle is not available to the the term. ordinances. (See Figure 1.) in a manny wall receptace is not available. It is the personal responsibility 3-prom and obligation of the grounding type customer to have wall receptace customer to have a properly grounded 3-prong wall receptacle (L) P3-prong A

installed by a aualified electrician

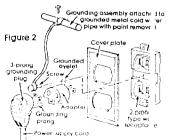
Figure 1

Temporary Grounding Method

grounding plug

Q0

DO NOT, UNDER ANY CIRCUMSTANCES, REMOVE THE POWER SUPPLY CORD GROUNDING PRONG.



Electrical ground is required on this

appliance If changing and properly grounding the wall receptacle is impossible and where local codes permit (consult your electric al inspector), a temporary electric of inspector), a temporary adaptor may be plugged into the existing 2-prong wall receptacle to mate with the 3-prong power supply cord. If this is done, you must connect a separate copper grounding wire (No.18 minimum) to a grounded cold water pipe by means of a clamp and then to the addread area reference account account the external grounding connector screw. Do not ground to a gas supply pipe or hot water pipe. Do not connect to electrical supply until appliance is permanently grounded (See Figure 2.)

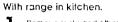
No. 4 Wire

Metal Cold Water Pipe

Bumps of

Grounded cold water pipe must have metal continuity must have metal contactly to electical ground and no be interrupted by plastic, rubber or other electrical insulating connectors such as hoses, fittings, washers or gaskets (including water meter or pump). Any electrical insulation electrical insulating connector should be iumpeci as shown with No.-4 wire securely clamped to bore metal at both ends







Place one foot on the shipping Dase. Tilt range forward slightly to free rear legs. Gently lower range to floor, "ilt range backwards until front legs are free

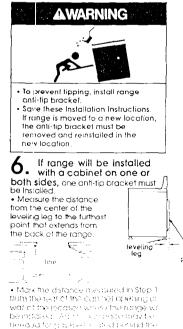
3. Remove shipping materials, tape and protective film from range. Do no remove cardboard shipping base at this time

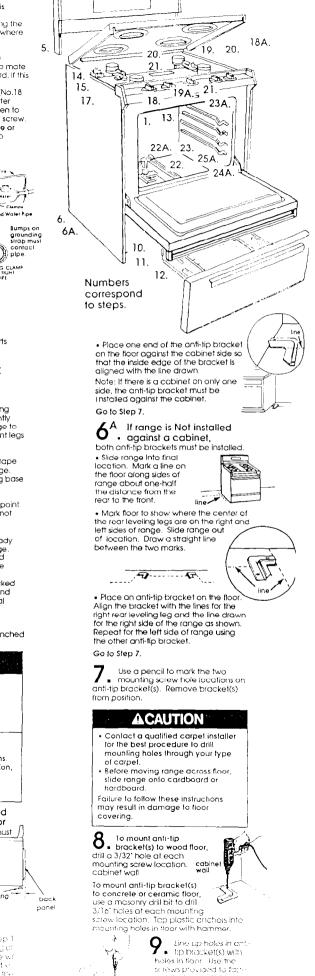
Adjust the leveling legs to a point where the range base does not 4. touch the floor.



The backguard may already be assembled to the range. If It is not, insert backguard supports into holder on the sides of the range. Press backguard down until locked into place. Lift cooktop and itset backguard down until locked insert backguard electrical connector plug into

Contractor pigning receptacle in right rear of burner box area. Check that wiring is not kinked or pinched between holders and backguard.





onti-tro brackel (s) to

10. Lower leveling legs approximately 1/4". Move range close to final position. Remove the cardboard or hardboard from under the range. Plug power supply cord into the grounded outlet.

Carefully move range to final position. Remove broiler or look endersearch the range (a flashight may be needed). Check that the rear leveling leg in engaged in the anti-tip bracket. (For no-cabinet installations, check that both rear legs are engaged in anti-tip brackets.) If a leveling leg is not properly engaged, remove and reposition the bracket to insure that the leveling leg fits properly the bracket. property in the bracket.

12. If installing the range in a mobile home, you MUST secure the range to the floor. Any method of securing the range is adequate as long as it contorms to the standards listed in the Mobile home installation instructions, I. E Panel A.

13. Place rack in oven. Place level on rack, first side to side; then front to back. If the range is not level, pull the range forward until rear level, pull the ronge forward until rear leveling leg is removed from the bracket. Adjust the legs up or down until range is level. Push range back into position. Check that the rear leveling leg is engaged in the bracket. Replace the storage drawer

or broiler drawer. Note: Oven must be level for satisfactory baking conditions.



Assemble the flexible pipe to the pressure regulator in order: manual shutoff valve, 1/2' nipple, 1/2' adapter, flexible connector, 1/2' adapter, and 1/2' nipple.

Flexible connector 1/2" nipple ½° nippie ⊐3 −₽ ₽ 1/2 adapter 1/2 adapter Manual shut off valve

AWARNING

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

15. Use pipe joint compound resistant to the action of L.P gas to seal all gas connections. If flexible connectors are used, be certain connectors are not kinked

16. Open the shutoff value in the gas subniv line Walk a free rinutes for gas to move through the aas line.

AWARNING

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

17. Use a brush and liquid detergent to test all gas connections for leaks Bubbles around connections will indicate a leak. It a leak appears, shut off gas voive controls and wrench-tighten connections. Then check connections again NEVER TEST FOR GAS LEAKS WITH A MATCH OR OTHER FLAME. Clean all delergent solution from range

Initial lighting and gas flame adjustments depend on type of system -

Reise cooking and check which system is available. Continue installation, following steps under the heading for this range's system

Electronic Ignilion System



Cooktop and oven burner use electronic igniters in place of standing pilots. When the cooktop control knob is turned to the UTE? 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 bor heats up bright orange and ignites the gas. No sparking occurs and the glow bar remains on while the burners operate



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

19. After burner lights, turn control know to "Hi" position. Check each cooktop burner for proper flame. The small inner cone should have a very distinct blue flame 1/4" to 1/2" long. The outer cone is not as distinct as the inner Tho cone

If burners need adjusting for 20. If burners need adjusting for shutter to the widest opening that will not cause the flame to lift or blow off the burner. Repeat as necessary with each burner.



21, Check the operation of the oven burner. Push in and furn the oven control knob to 300' F. The oven burner should light in 50 to 60 seconds.

This delay is normal. The oven safety volve requires a certain time before it will open and allow gas to flow.

ACAUTION

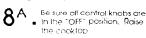
Product Damage Do Not insert any object into the openings of the protective shield that surrounds the igniter coil, Do not clean the area. Failure to follow these instructions could result in product damage.

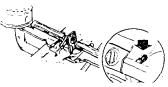
22. Check the oven burner for proper flame. This flame should be 1/2' long, with inner cone of bluish-green, on outer monitle of dark blue and should be clean and soft in character. No yellow fips, blowing or lifting of flame should occur.



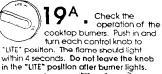
If oven flame needs to be adjusted, loosen screw and adjust the air shutter until the proper flame appears Tighten screw.

Standing Pilot System





Use a match to light both pilots. Adjust pilot adjustment screw so pilot flame tip is 1/4' to 3/8' high and centered in the hole in the pilot housing. If the flame is too high, carbon (soot) will accumulate under the cooktop.





20^A After burner lights, turn control knob to "Hi" position. Check each cooktop bun for proper flame. The small inner cone should have a very distinct blue flame 1/4 to 1/2 long. The auter cone is not as distinct as the inner cone.

21^ If burners need adjusting for proper flame, adjust the air shutter to the widest opening that will not cause the flame to lift or blow off of the burner. Repeat as necessary with each burner.



Make sure the oven control knob is in the OFF' position. Remove the lower oven rack and oven bottom. Hold a lighted match to the opening in the top of the pilot at the rear of the oven burner. No pilot adjustments are required.



knob to 300°F. The oven burner should light in 50 to 60 seconds. This delay is normat. The oven safety valve requires a certain time before it will open and allow gas to flow.

'4^ 244 Check the oven burner for proper flame. This flame should be 1/2 long, with Inner cone of bulish-green, and outer manife of dark blue and should be clean and soft in character No yellow tips, blowing or lifting of flame should occur.

25[^] lf oven

needs to be adjusted, loosen screw and adjust the air shutter until the proper flame appears. Tighten screw. Replace oven bottom and oven rack.



L.P. Gas Conversion

Converting to L.P. gas should be done by a qualified installer.

A. Only a qualified installer should install or adjust your gas range. Pressure Regulator: Use a wrench to unscrew the cap from the top by turning counter-

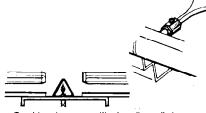
clockwise. Turn the cap over so the hole end is up. Replace the cap and gasket on the regulator. DO NOT REMOVE THE PRESSURE REGULATOR.

Natural

I P

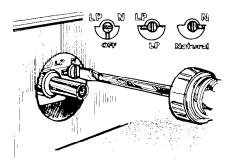
NATURAL

B. Cooklop Burners: Turn the orifices hood down until snug against pin. DO NOT OVERTIGHTEN. Adjust the air shutters for proper flame by sliding the air shutter to close or open the shutter as needed. See Panel C, step 19 for electrical ignition systems or Step 20A for standing pilot systems.



Cooktop burners with standing pilots require adjustment of pilot flame to 1/4" high. The adjustment control is located on the manifold pipe or at pilot flame base, depending on the model.

Oven Burner: Remove oven racks and lower panel from oven bottom. Turn the orlfice hood down until snug against pin. DO NOT OVERTIGHTEN. The burner flame should be 1/2' long when air shutter is correctly adjusted. The air shutter slides to close or open the shutter as needed. See Panel C. Step 22 for electronic ignition systems, or Step 24A for standing pilot systems. Replace oven bottom and racks.



Standing Pilot System (No thermostat adjustment needed for electronic ignition system.)

D. Oven thermostat: Remove thermostat knob, pulling straight off. Use a small screwdriver to rotate the key to L.P. Replace thermostat knob.

E. After all the burners have been converted to L.P. gas usage and gas line is connected, check for leads. 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 wrench-tighten connections. Then check connections again. NEVER TEST FOR GAS LEAKS WITH A MATCH OR OTHER FLAME.



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