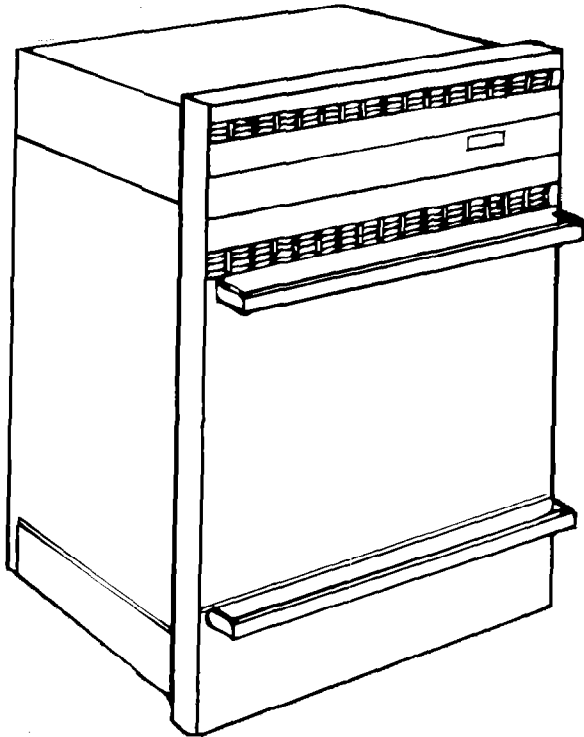


Installation Instructions



24" Gas Built-in Self-cleaning Single Wall Oven

IMPORTANT:
Read and save these
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.

Before you start...

Installation must be done by a qualified installer.

Proper installation is your responsibility. 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 serial/rating plate. The serial/rating plate is located behind the oven door on the front frame.

Proper gas supply connection must be available. See "Gas supply requirements," Panel B.

Important: Observe all governing codes and ordinances. Failure to meet codes and ordinances could lead to fire or electrical shock hazard.

ADDITIONAL SAFEGUARDS

- Do not install wall oven beneath the work counter.
- The flue discharge shall not be located below the 36 inch level.

Grounded electrical outlet is required. See "Electrical requirements," Panel B.

Recessed installation area must provide complete enclosure around the recessed portion of oven.

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

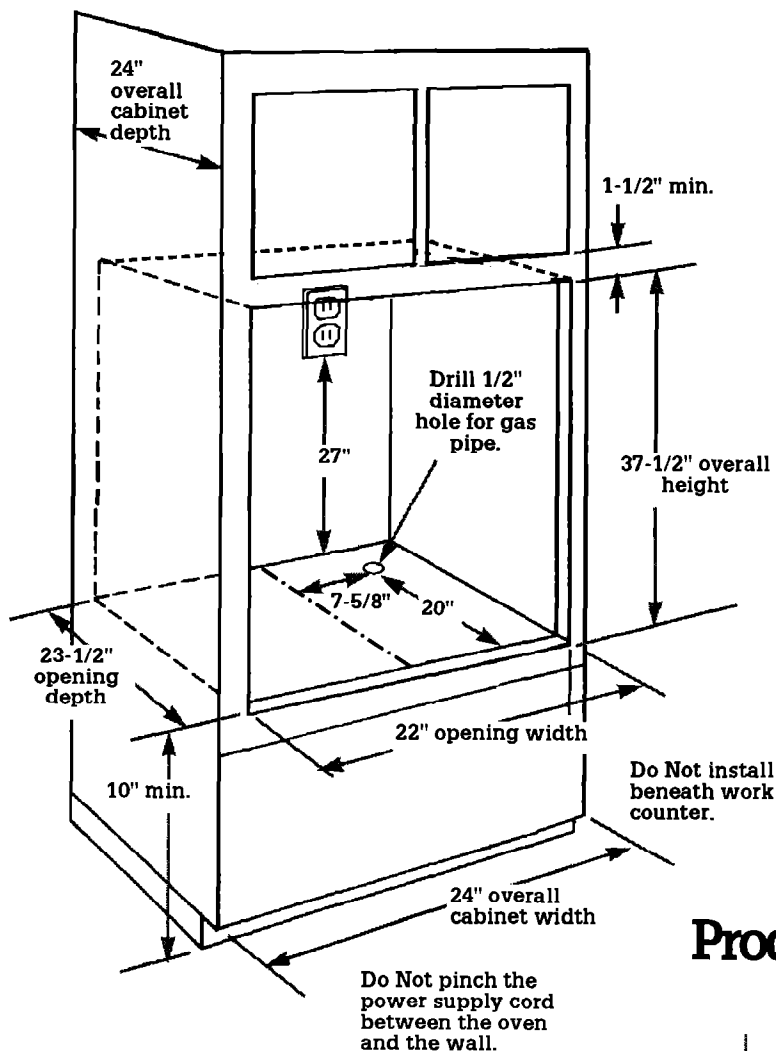
— Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

— 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.

For a 37-1/2" cabinet opening:



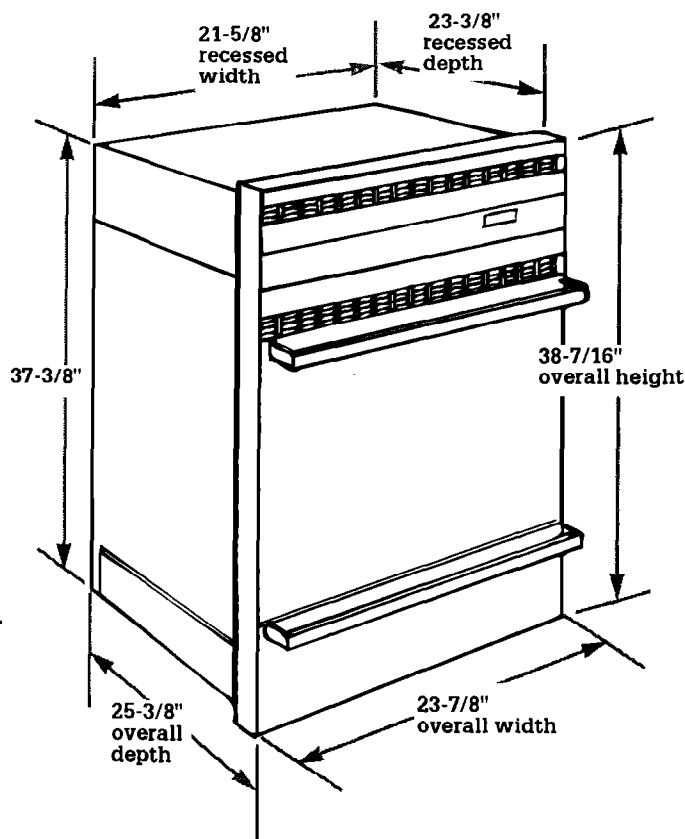
Cabinet opening dimensions that are shown must be used. This oven is designed to fit a 37-1/2" cabinet opening. It can also be installed in larger cabinet openings with some cabinet and product modifications. Follow instructions and use cabinet dimensions for your size cabinet opening. Dimensions given are for wall oven sitting on cabinet floor.

Cabinet floor must be able to support 150 pounds and be solid and level.

Check location where oven will be installed. The oven should be located away from strong draft areas, such as windows, doors and strong heating vents or fans. The oven should be located for convenient use in the kitchen. Allow 19-3/8" minimum clearance in front of oven to completely open oven door.

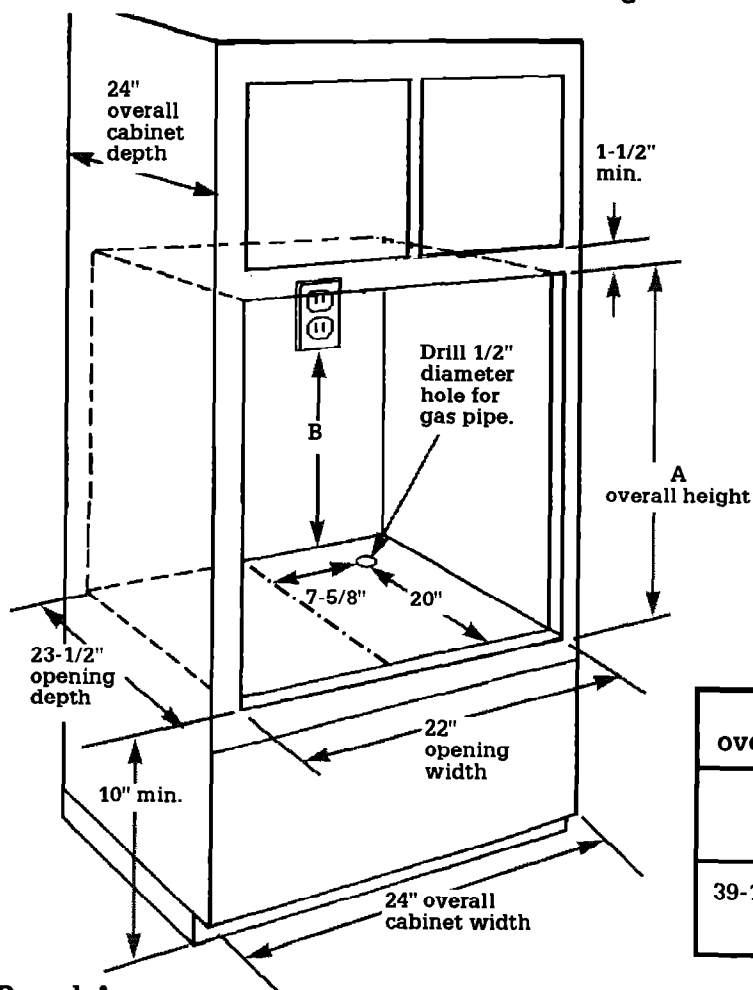
ALL OPENINGS IN THE WALL OR FLOOR WHERE THE OVEN IS TO BE INSTALLED MUST BE SEALED.

Product dimensions:



For cabinet openings larger than 37-1/2":

This oven can be installed in a cabinet opening that is between 38" and 42-1/8" in overall height.



⚠ WARNING

Fire Hazard

Do Not obstruct the flow of combustion and ventilation air.

Electrical Shock Hazard

It is the customer's responsibility:

- To contact a qualified electrical installer.
- To assure that 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 fire, electrical shock or other personal injury.

Mobile home installation

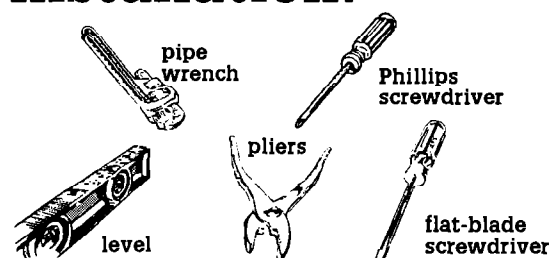
The installation of this oven must conform to the Manufactured Home Construction and Safety Standards, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD Part 280) or when such standard is not applicable, the Standard for Manufactured Home Installation 1982 (Manufactured Home Sites, Communities and Setups), ANSI A225.1-1987, or latest edition, or with local codes.

Copies of the standards listed may be obtained from:

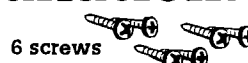
* National Fire Protection Association
Battery March Park
Quincy, Massachusetts 02269

** American Gas Association
1515 Wilson Boulevard
Arlington, Virginia 22209

Tools needed for installation:



Parts supplied for installation:



| A overall height | B | Adjustment instructions |
|--------------------|---------|-------------------------|
| 38" to 39" | 27" | See Step 8a, Panel C. |
| 39-1/8" to 42-1/8" | 37-1/2" | See Step 8b, Panel C. |

Gas supply requirements

Observe all governing codes and ordinances.

⚠ WARNING

Fire Hazard

- Oven 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 this oven.
- Do Not use an open flame to test for leaks from gas connections.
- New A.G.A.-approved, flexible gas line should be used when local codes permit.

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

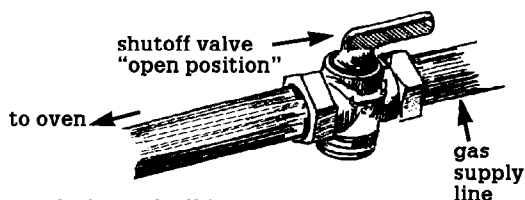
A. This installation must conform with local codes and ordinances. In the absence of local codes, installations must conform with American National Standard, National Fuel Gas Code ANSI Z233.1-latest edition**.

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 oven is equipped for use with NATURAL and L.P. gases. It is design-certified by A.G.A. for NATURAL and L.P. gases with appropriate conversion. The serial/rating plate, located behind the oven door on the oven 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. See Panel E for L.P. gas conversion instructions.

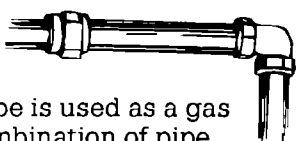
D. Provide a gas supply line of 3/4" rigid pipe to the oven location. A smaller size pipe on long runs may result in insufficient gas supply. Pipe-joint compounds made for use with L.P. gas must be used. With L.P. gas, piping or tubing size can be 1/2" minimum. L.P. gas suppliers usually determine the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

E. If local codes permit, A.G.A.-approved flexible metal tubing is recommended for connecting this oven to the gas supply line. Do Not kink or damage the flexible tubing when moving the oven. 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 oven and should be in a location that allows ease of opening and closing. Do Not block access to shutoff valve.

The oven is equipped with an oven burner shutoff valve located on the oven manifold.



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 oven. All strains must be removed from the supply and fuel lines so oven will be level and in line.

Panel B

H. The regulator must be checked at a minimum of 1-inch water column above the set pressure. The inlet pressure to the regulator should be as follows for operation:

NATURAL GAS:

- Set pressure 4 inches
- Maximum pressure 14 inches

L.P. GAS:

- Set pressure 10 inches
- Maximum pressure 14 inches

I. Line pressure testing:

Testing above 1/2 psi (gauge)

The oven 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 oven 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 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 serious injury or death.

If codes permit and 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 is 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.

A wiring diagram is included in the literature package. The wiring diagram is also located behind the control panel.

Recommended grounding method

For your personal safety, this appliance must be grounded. This appliance is manufactured 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. See Figure 1. 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.

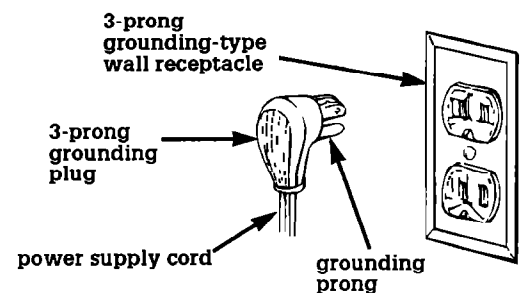


Figure 1

Now start...

With oven in kitchen.

1. Remove racks and other parts from inside oven and storage drawer. Remove air grille taped to side of oven.

2. Remove shipping materials, tape and protective film from oven. Do Not remove shipping base at this time.

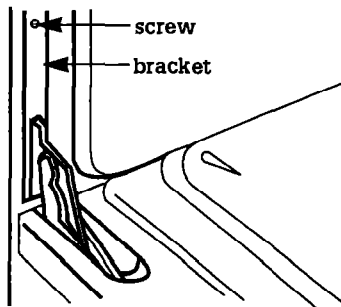
⚠ WARNING

Personal Injury/ Product Damage Hazard

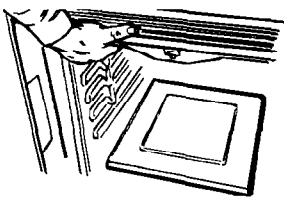
- Use both hands to remove oven door.
- Grasp only the sides of the oven door.
- Because of the weight of the oven door, lay oven door flat for safe, temporary storage.
- Do Not use the handle or any portion of the front frame or trim for lifting.
- Because of the weight and size of the oven, two or more people are needed to move and safely install this oven.

Failure to properly grasp the oven door or to lift the oven properly could result in damage to the product or personal injury.

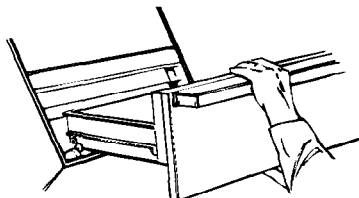
3. Open oven door fully. Remove screw from top of brackets above door hinges. Remove brackets. Close door three-fourths of the way. Grasp sides of door firmly and lift door up and out to remove. Set door aside.



4. Place cardboard or hardboard on floor behind oven. Grasp the oven opening and the upper rear corners and carefully place oven on its back on cardboard or hardboard. Remove and save shipping base.



5. Open storage drawer to stop position. Tilt drawer down and continue to pull drawer out of tracks. Set drawer aside on a protected surface.

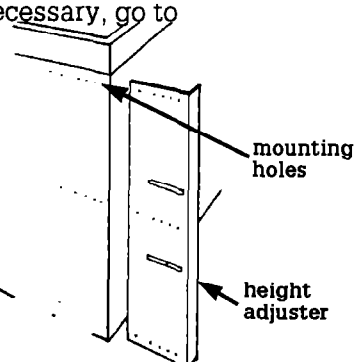


6. Measure width of cabinet opening. If opening is too wide to secure oven to cabinet with mounting screws, add filler strips to each side of the cabinet opening. The oven must be secured to the cabinet through mounting holes in both sides of oven frame.

7. Measure cabinet opening height. The oven cabinet height is 37-3/8". If the cabinet opening height is larger, the oven height adjusters located on the sides of the oven can be adjusted. If no height adjustment is necessary, go to Step 9.

8a. To adjust oven height for cabinet opening 38" to 39":

- Remove 6 screws from right height adjuster.

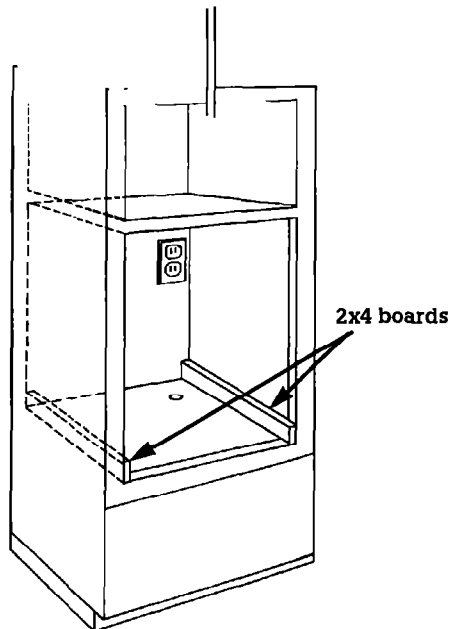


- Each mounting hole position in the oven side changes oven height about 1/2".
- Determine in which hole position the adjuster will need to be placed.
- Reattach adjuster in new position with 6 screws.
 - Repeat steps for left height adjuster.
 - Carefully stand oven back up on shipping base or cardboard.

Go to Step 9.

8b. To adjust oven height for a 39-1/8" to a 42-1/8" cabinet opening:

- Remove 6 screws from right height adjuster.
- Lower height adjuster 1" and reattach with 6 screws.
- Repeat steps for left height adjuster.
- Carefully stand oven back up on shipping base or cardboard.
- If the cabinet opening is 42-1/8", place one 2 x 4 board (22" length minimum) in an upright position against the right side of cabinet so that end of board is flush with cabinet front. Check that board is level from front to back. Secure board to the cabinet floor or wall. Repeat for left side of cabinet.
- If the cabinet opening is less than 42-1/8", subtract 38-1/2" (height of the oven cabinet with the adjusters lowered 1", plus 1/8" clearance), from the cabinet opening height. Cut the 2 x 4 down to this dimension. The minimum length of the 2 x 4 is 22". Install as in above.



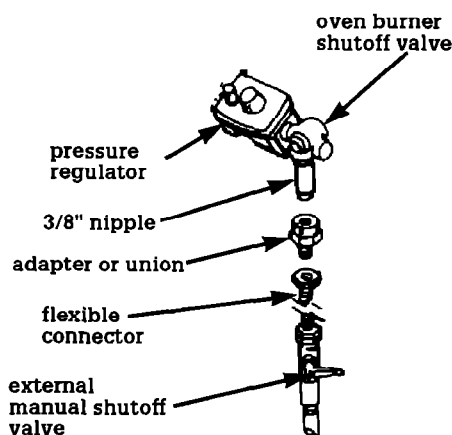
⚠ WARNING

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. Assemble the flexible connector from the gas supply pipe to the pressure regulator in this order: manual shutoff valve, flexible connector, adapter or union, 3/8" nipple and shutoff valve.

⚠ CAUTION

Floor Damage

Before moving oven across floor, check that oven is on shipping base or slide oven onto cardboard or hardboard.

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

10. Turn power supply off. Move oven close to cabinet. Remove and discard shipping base, cardboard or hardboard. Thread flexible connector through back of wall oven. Plug the power supply cord into the grounded outlet. See "Electrical requirements," Panel B.

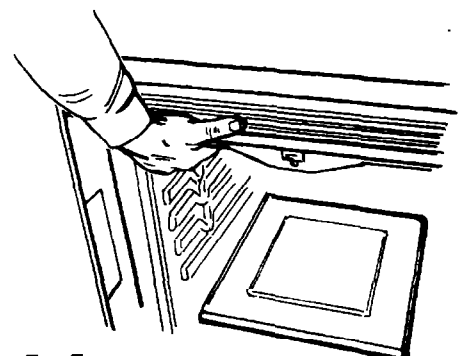
⚠ CAUTION

Product Damage

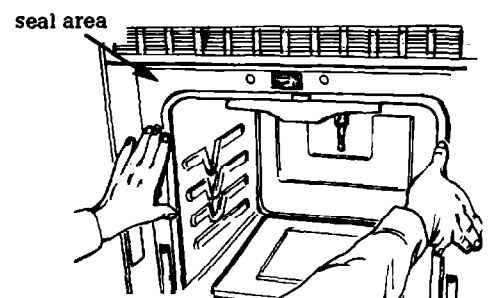
Carefully push against the seal area of the oven front frame when pushing oven into cabinet.

Do Not push against the outside edges.

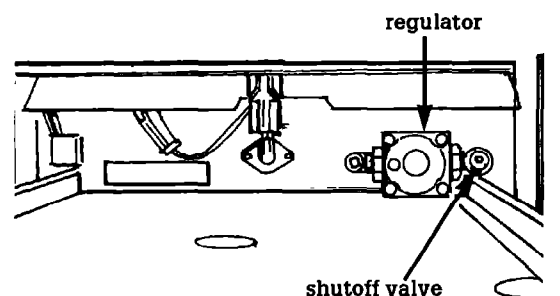
Failure to follow this instruction can result in damage to porcelain finish.



11. Lift oven up into cabinet cutout using the oven opening as an area to grip.



Push against seal area of front frame to push oven into cabinet.



12. Use pipe-joint compound made for use with L.P. gas to seal all gas connections. Check that the shutoff valve is open between the regulator and gas valves. If flexible connectors are used, be certain connectors are not kinked.

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

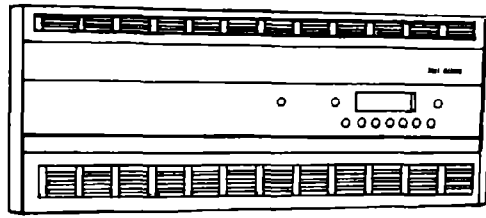
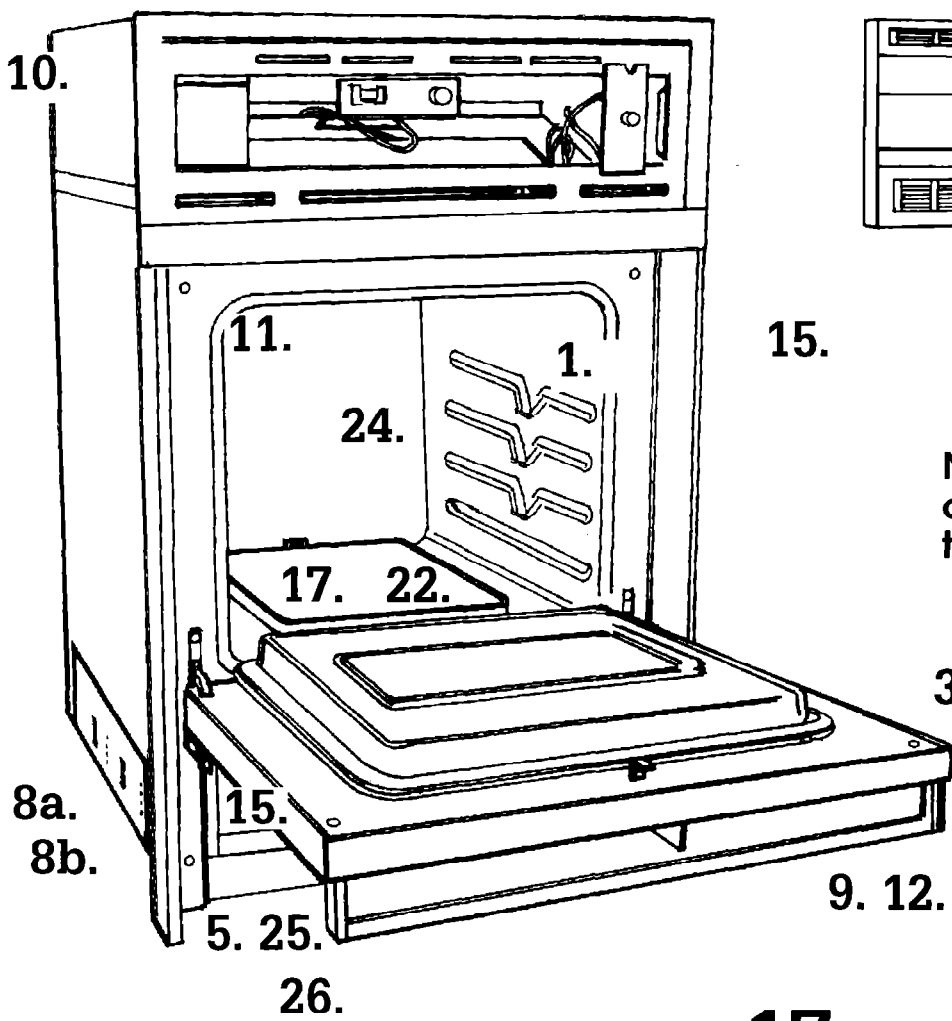
⚠ WARNING

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.

14. 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 oven.



18. 19. 23. 24.

15.

Numbers correspond to steps.

3. 16.

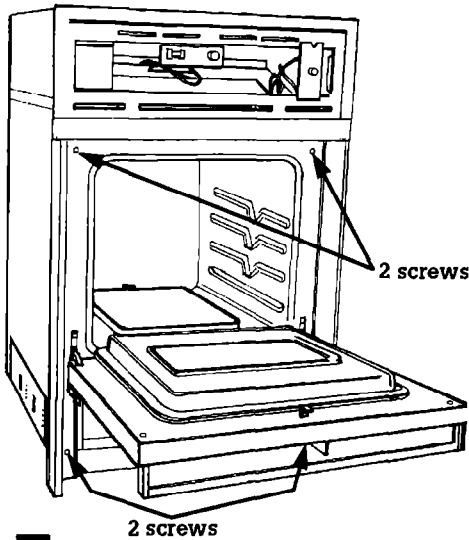
9. 12. 21.

26.

⚠ WARNING

**Personal Injury/
Product Damage Hazard**
Securely fasten oven to cabinet using the four screws provided.

Failure to do so could cause the oven to move or tip during use and result in personal injury or product damage.



15. Center oven in cabinet cutout. Use 2 screws through the mounting holes in upper corners of oven frame, and 2 screws through mounting holes in lower front frame channels to secure oven to cabinet (or filler strips). Do Not overtighten screws.

16. To replace

oven door, grasp sides of door firmly. Place top of hinge arms against top of openings in oven frame. Push bottom of door in until hinges are **all the way** into the openings. Gently lower door so that bottom of hinge arms rest on bottom of openings. Open door fully. Replace retaining brackets and screws. Close door completely. If door does not line up with oven frame, remove door and repeat above steps.

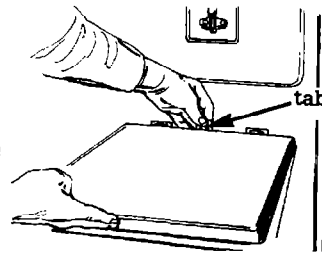
Electronic Ignition System — initial lighting and gas flame adjustments.

Oven burner uses an electronic ignitor in place of a standing pilot. When the oven control knob is turned to the desired setting, a glow bar heats to bright orange and ignites the gas. No sparking occurs and the glow bar remains on while the burner operates.

Panel D

17.

Lift tab located at the center of the rear of the oven bottom. Remove oven bottom.

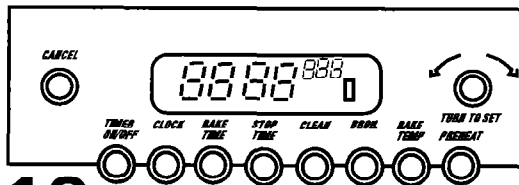


⚠ CAUTION

Power Failure

Do Not attempt to operate the oven in the event of a power failure. If a power failure should occur during cooking operation, turn the oven control to the off position.

Failure to turn the oven control off will result in oven operation upon resumption of power to the unit.



18. Turn on power supply. "8888" should appear in the clock display. Push in the "Clock" button and "Time" will appear in the display. Turn the "Set" knob until the correct time of day appears. The word "Time" will disappear after six seconds.

19. Check the operation of the oven burner. Push "Bake" button. "°F" will appear in the display. Turn "Set" knob until "300°F" appears in the display. **The oven burner should light in 50-60 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

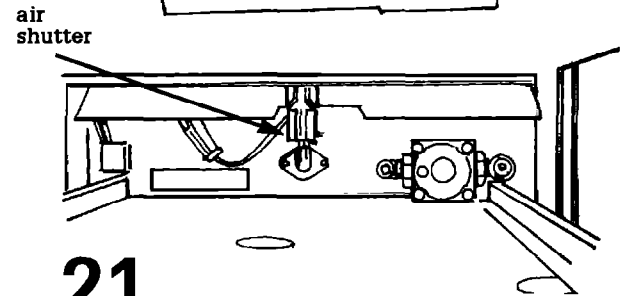
Do Not insert any object into the openings of the protective shield that surrounds the ignitor.

Do Not clean the area.

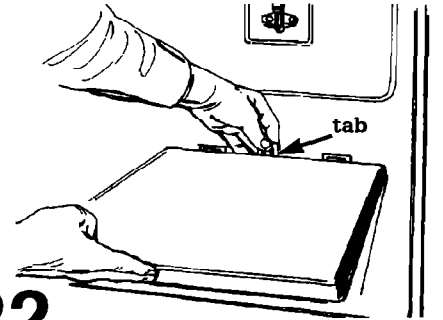
Failure to follow these instructions could result in product damage.

20. Check the oven burner

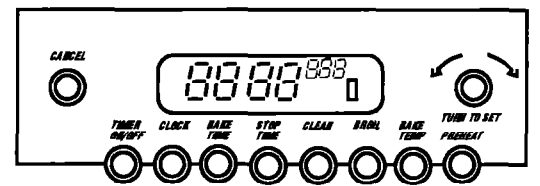
for proper flame. This flame should be 1/2" long, with inner cone of bluish-green, and outer mantle of dark blue, and should be clean and soft in character. No yellow tips, blowing or lifting of flame should occur.



21. If oven flame needs to be adjusted, locate air shutter in the storage drawer opening near center rear of oven. Loosen screw and adjust the air shutter until the proper flame appears. Tighten air shutter screw.

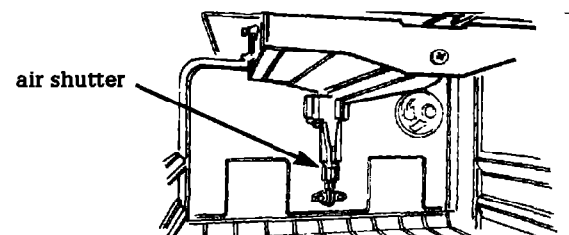


22. Lift tab at the back of the oven bottom. Place oven bottom in oven so that tab can be inserted into slot at the rear of the burner area. Replace oven racks.



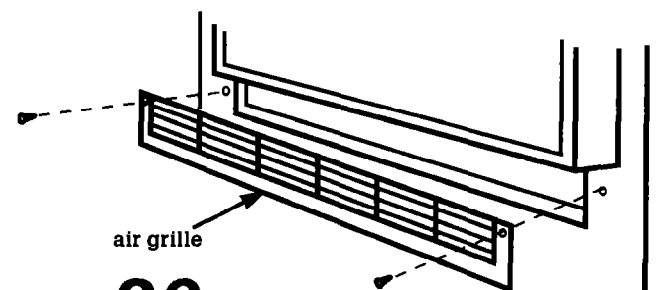
23. Check the operation of the oven broil burner. Push the "Broil" button. "—" should appear in the display. Turn the set knob until "HI" or "LO" appears in the display. "Broil" indicator light will come on. **The oven broil burner should light in 50 to 60 seconds. This delay is normal.** The oven safety valve requires a certain time before it will open and allow gas to flow.

24. The flame should be 1/2 inch long with inner cone of bluish-green and outer mantle of dark blue. The flame should also be clean and soft in character with no blowing or lifting.



If oven flame needs to be adjusted, locate air shutter in the storage drawer opening near center rear. Loosen screw and adjust the air shutter until the proper flame appears. Tighten air shutter screw.

25. Grasp front of storage drawer and place guides into tracks. Lift front of drawer so that drawer will go over drawer stops. Close drawer.



26. Use two screws to attach air grille to oven cabinet if there is a gap between oven and bottom of oven cabinet cutout. If there is no gap, attaching the air grille is optional.

Congratulations!
You have just finished installing your new wall oven. Keep Installation Instructions close to oven for easy reference.

L.P. Gas Conversion

⚠ WARNING

Fire Hazard

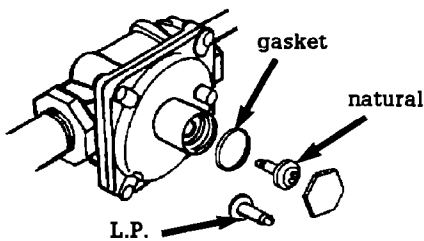
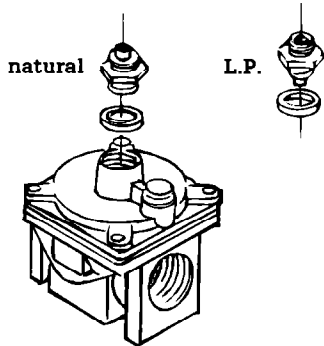
- Locate gas supply valve between pressure regulator and gas valve. Shut off gas supply valve in range before converting to L.P. gas.
- Make all oven and broil burner conversions before turning gas supply valve back on.

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

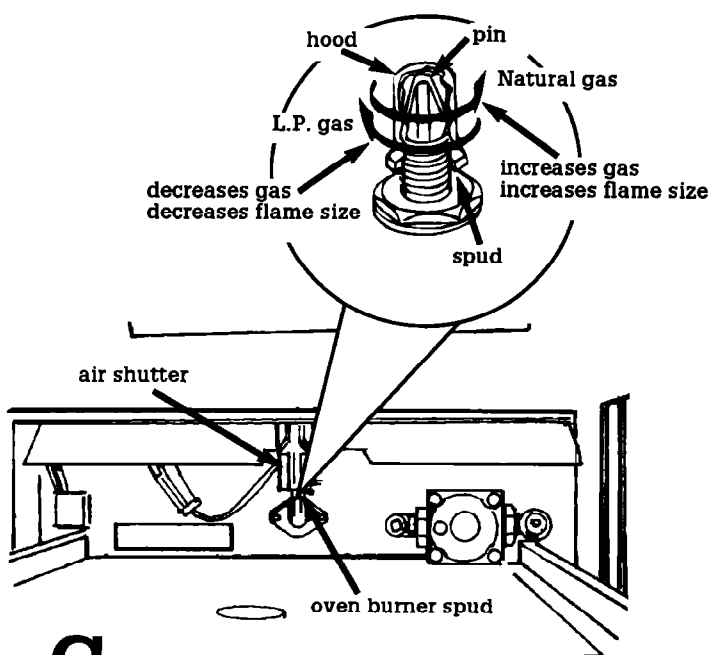
Converting to L.P. Gas

The serial rating plate, located behind the oven door on the front frame, specifies the type of gas this oven was set to use. Conversion should be done by a qualified installer.

A. Complete installation Steps 1 - 11 before converting your oven to L.P. gas. Remove oven bottom (see Step 17). Shut off gas supply valve in oven.

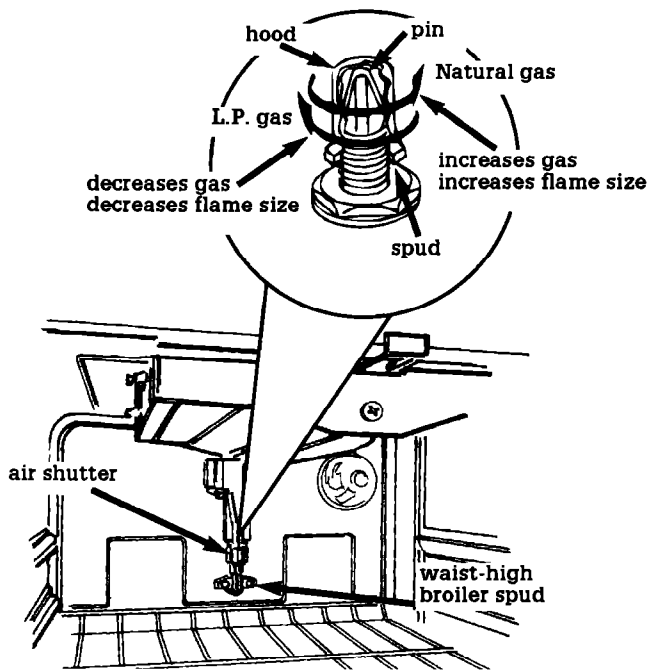


B. **Pressure regulator:** Remove cap from pressure regulator. Remove gasket and plunger from cap. Reverse plunger direction so that large end is towards the regulator and push it firmly back into the cap. "L.P." should now appear on the exposed end of plunger. Replace gasket and cap. **DO NOT REMOVE PRESSURE REGULATOR.**



C. **Oven burner:** Turn the orifice hood down snug onto pin (approximately 2 to 2-1/2 turns). **DO NOT OVERTIGHTEN.** The burner flame cannot be properly adjusted if this conversion is not made. The burner flame should be 1/2" long when air shutter is correctly adjusted.

Panel E



⚠ CAUTION

Product Damage

The ignitor must remain in its shield when removing bar broil burner.

Failure to do so could break ignitor.

D. Broil burner:

1. Remove the two screws fastening the front of the broil burner to the oven. Carefully pull the burner downward to remove. Be careful not to break the ignitor coil. Set burner aside.
2. Tighten the orifice hoods down snug on pins (approximately 2 to 2-1/2 turns). **DO NOT OVERTIGHTEN.**
3. Carefully replace the burner, sliding the ignitor wires back into original position.

Adjusting for proper flame

⚠ CAUTION

Product Damage

Electronic ignitors are used to light the lower oven and broil burners. Do Not insert any object into the openings of the shield surrounding the ignitor coil.

Do Not clean the area.

Failure to follow these instructions could result in product damage.

A. **Oven burner:** Locate air shutter in the storage drawer opening near center rear of oven. Loosen screw and adjust the air shutter as needed. The flame should be 1/2" long with inner cone of bluish-green and outer mantle of dark blue. The flame should also be clean and soft in character with no blowing or lifting of flame. Tighten air shutter screw.

B. Broil burner:

1. Remove the two screws fastening the front of broil burner to oven. Pull the broil burner forward. Loosen the lock screw on the air shutter located at the rear of the broil burner.
2. Adjust the air shutter as needed. The flame should be 1/2" long with an inner cone of bluish-green and 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.

C. Replace the storage drawer, oven bottom, oven racks and oven door. (See Steps 25, 22 and 16 respectively.)

Important Safety Instructions

- Do Not leave children alone in the kitchen when the range is in use. They should not be allowed to sit or stand on any part of the range, as injury or burns could result. Keep children from touching the oven door or glass window when the range is operating, as the door or window could get hot enough to cause serious burns.

CAUTION: Do Not store items or food of interest to children in cabinets above the range. Children could be seriously burned or injured if they climb on range to reach these items.

- Do Not use the oven as a storage space. This creates a potentially hazardous situation.
- The range requires fresh air for proper burner combustion. 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.
- Remember, your oven is not designed to heat your kitchen. Such abuse could result in fire and/or damage to the unit and will void your warranty.
- Do Not store or use gasoline or other flammable vapors and liquids near this or any other appliance. Explosions or fires could result.
- Remove broiler tray and other utensils and wipe off excessive spillage before cleaning oven.

If oven does not operate...

- Check that the circuit breaker is not tripped or the fuse blown.
- Check that 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.

⚠ WARNING

Personal Injury/ Product Damage Hazard

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

Failure to follow these instructions could result in personal injury and/or product damage.

For cleaning and maintenance...

If removing the oven is necessary for cleaning and maintenance, shut off gas supply and electrical supply to the oven.

Open storage drawer to stop position. Tilt drawer down and continue to pull drawer out of tracks. Set drawer aside on a protected surface. Remove the lower air grille and the screws securing the oven to the cabinet. Pull the oven out of the cabinet opening.

Disconnect the gas supply line and unplug the power supply cord. Complete cleaning or maintenance. Plug power supply cord into outlet and make gas connection. Check for leaks. Lift oven back into opening. Secure oven to cabinet with screws. Replace drawer and air grille. Turn on gas and electrical supply to oven.

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 - Major - Service and Repair."

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

