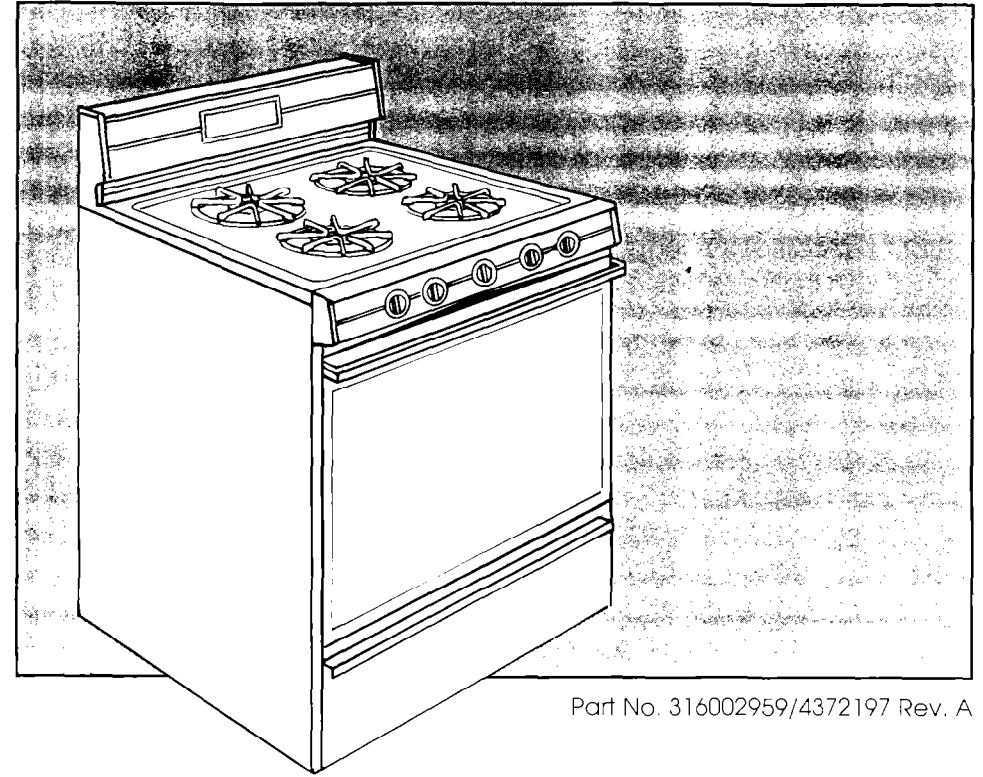


Installation Instructions

	⚠ 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



Part No. 316002959/4372197 Rev. A

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.

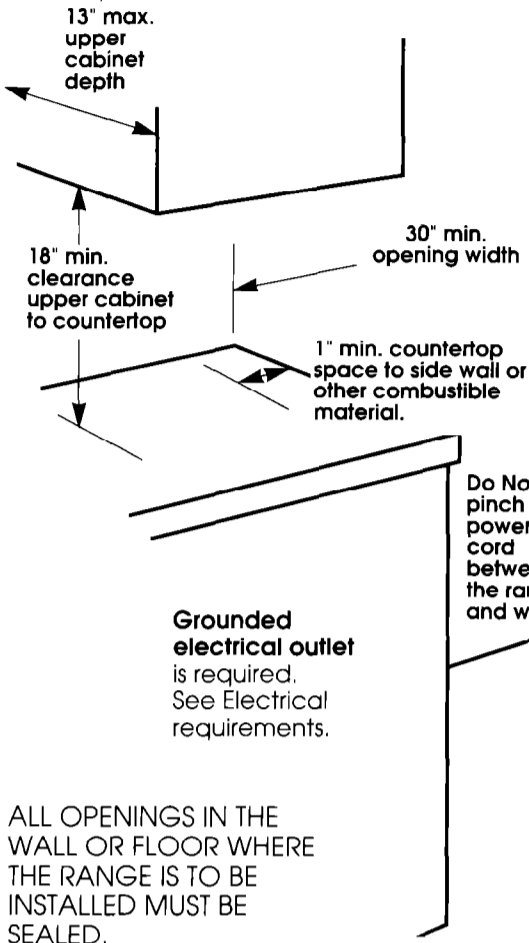
Save Installation Instructions for local electrical inspector's use.

8/95

**30" Freestanding
Gas Range**

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 serial/rating plate. The serial/rating plate is located under the maintop.



Important: Observe all governing codes and ordinances.

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.

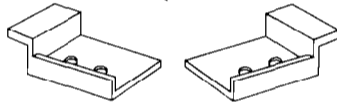
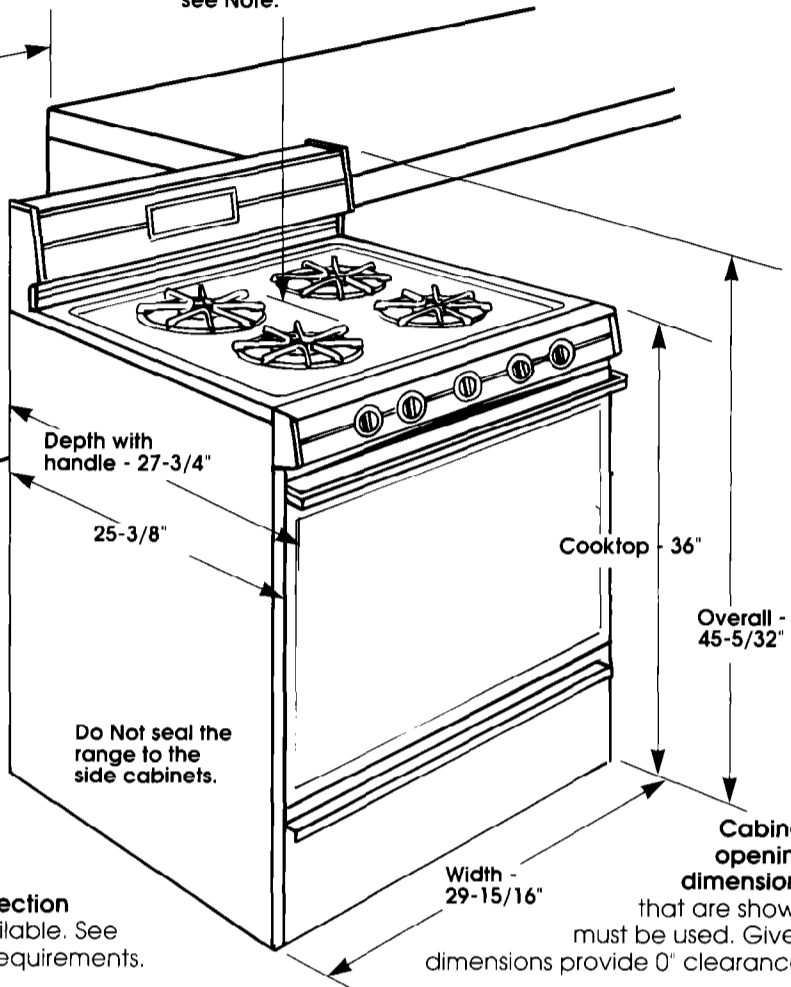
— Installation and service must be performed by a qualified installer, service agency or the gas supplier.

Panel A

* 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.

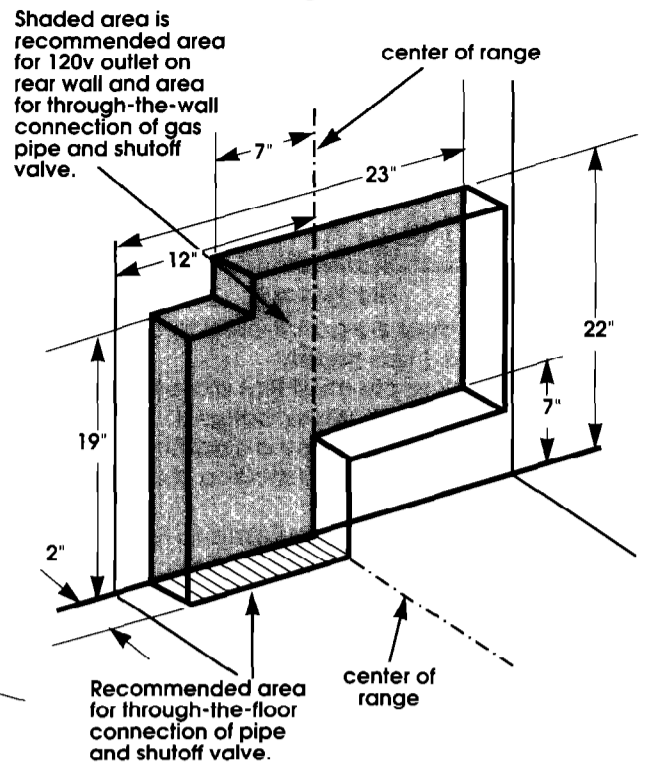
36" min. clearance between the top of the cooking platform and the bottom of an unprotected wood or metal cabinet.

For minimum clearances, see Note.*



Both anti-tip brackets MUST be installed. Brackets attach to floor at back of range to hold both rear leveling legs. For detailed instructions, see Panels B and C.

Electrical and gas dimensions



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 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 501A —latest edition, or with local codes.

When this range is installed in a mobile home, it must be secured to the floor. Any method of securing the range is adequate as long as it conforms to the standards listed above.

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

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 electrical shock or other personal injury.

CAUTION

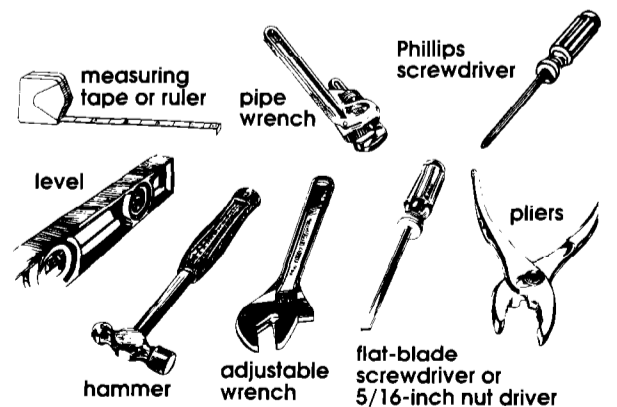
Property Damage

- 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.

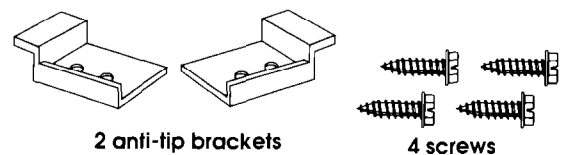
Failure to do so may result in damage to floor covering.

Tools and materials needed for installation:

- gas line shutoff valve
- L.P.-resistant pipe-joint compound
- A.G.A. 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.
- 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.**

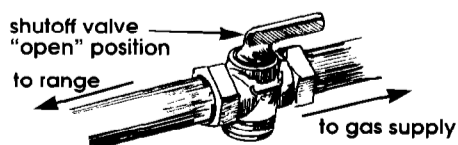
B. Input ratings shown on the serial/rating plate are for elevations up to 2,000 feet. For elevations above 2,000 feet, ratings are reduced at a rate of 4% for each 1,000 feet above sea level.

C. This range is design-certified by A.G.A. for NATURAL and L.P. gases with appropriate conversion. The serial/rating plate located under the cooktop has information for 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 gas conversion instructions.

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. L.P. 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

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 a fire, electrical shock or other personal 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.

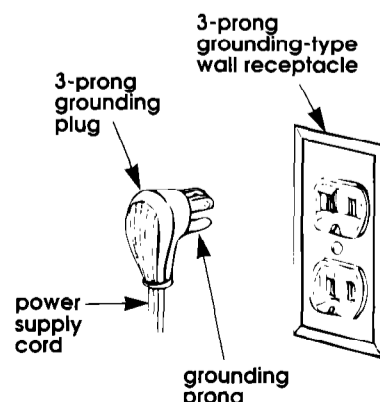
A 120-volt, 60-Hz, AC-only, 15-ampere, fused electrical supply is required. A time-delay fuse or circuit breaker is recommended. It is recommended that a separate circuit serving only this appliance be provided.

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 can also be found on the back of the range.

Recommended grounding method

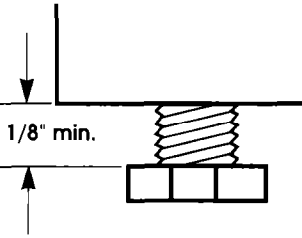
For personal safety, this appliance is equipped with a power supply cord having a 3-prong grounding plug. To minimize possible shock hazard, the cord must be plugged into a mating 3-prong, grounding-type wall receptacle, grounded in accordance with the National Electrical Code, ANSI/NFPA 70 — latest edition* and all local codes and ordinances. (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.



Now start... With range in kitchen.

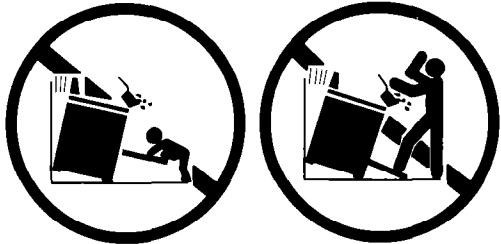
1. Remove shipping materials, tape and protective film from range. Keep cardboard shipping base under range. Remove oven racks and shipping materials from inside oven.

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



WARNING

Personal Injury Hazard

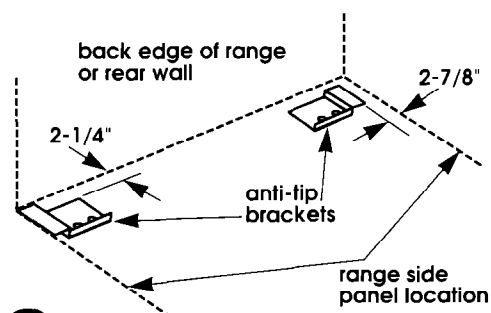
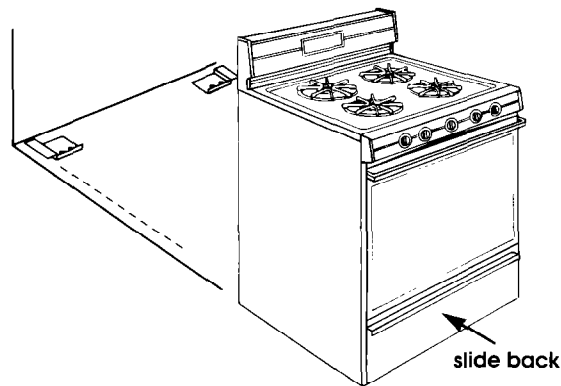


- To reduce the risk of tipping of the appliance, the appliance must be secured by properly installed floor-mounted anti-tip brackets supplied with the range.
- Save these Installation Instructions. If range is moved to a new location, the anti-tip brackets must be removed and reinstalled in the new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

If installing range in a mobile home, you MUST secure range to floor. Any method of securing range is adequate as long as it conforms to the standards listed in the Mobile Home Installation instructions, Panel A.

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

CAUTION

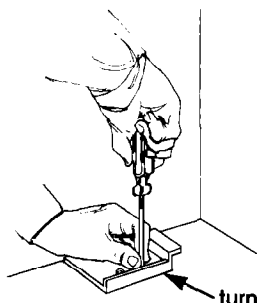
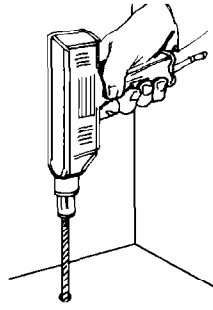
Property Damage

- 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.

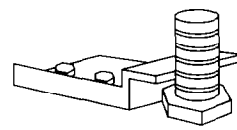
To mount anti-tip bracket to concrete or ceramic floor, use a masonry drill bit to drill a 3/16" hole, 1/2" deep, at each mounting screw location.



turned-up flange

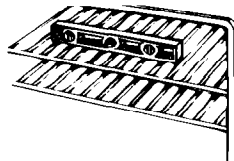
6. Place anti-tip bracket on floor with turned-up flange facing the front. Line up holes in anti-tip bracket with holes drilled in floor. Use screws to attach bracket to floor. Repeat with right anti-tip bracket.

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.



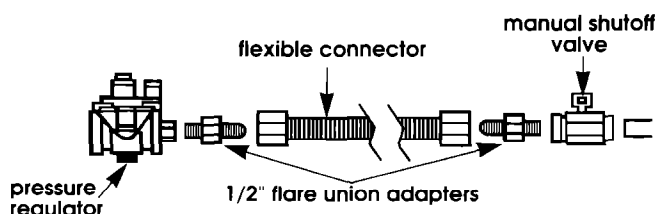
Note: Oven must be level for satisfactory baking conditions.

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 adapter, flexible connector, 1/2" flare union adapter. 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.

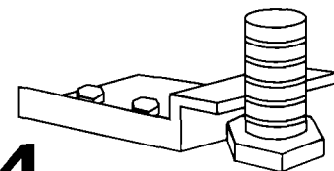
WARNING

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.

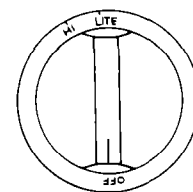
15. Turn power supply on to range.

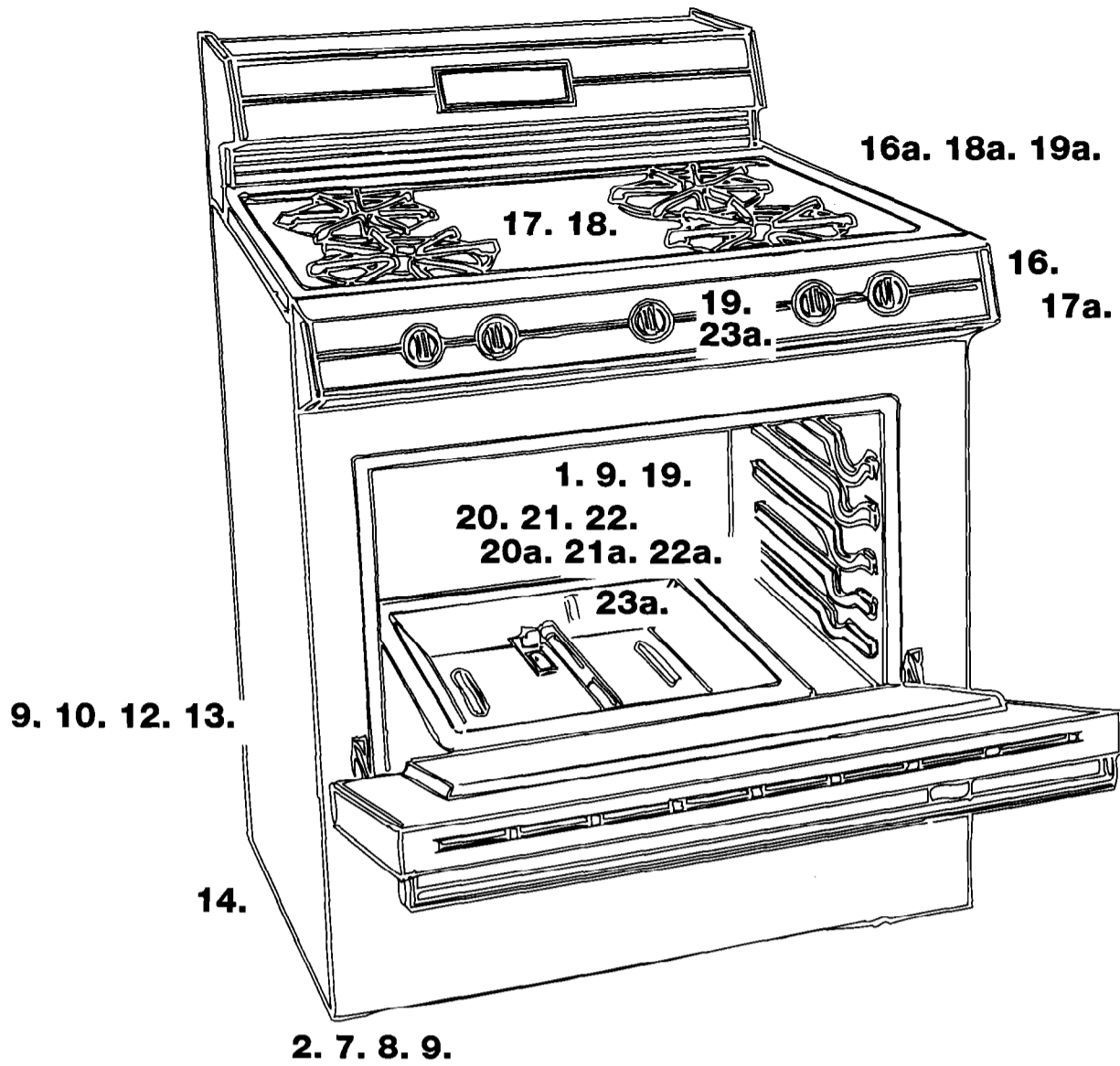
Initial lighting and gas flame adjustments depend on type of system - electronic ignition or standing pilot. Raise cooktop and check which system is available. Continue installation, following steps under the heading for this range system.

Electronic Ignition System — initial lighting and gas flame adjustments.

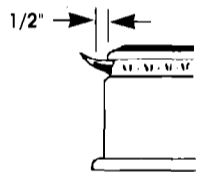
Cooktop and oven burners use electronic ignitors in place of standing pilots. When the cooktop control knob is turned to "LITE" position, the system creates a spark to light the burner. This sparking continues until the control knob is turned to the desired setting. When the oven control is turned to 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 burner operates.

16. 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.

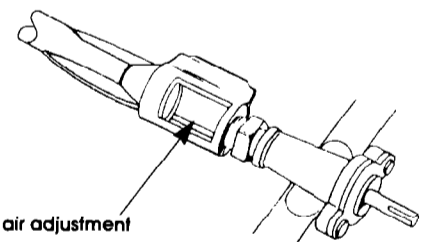




Numbers correspond to steps.



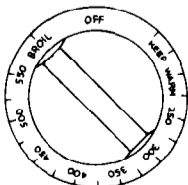
17. After burner lights, turn control knob to "HI" position. Check each cooktop burner for proper flame. The small inner cone should have a very distinct blue flame approximately 1/2" long. The outer cone is not as distinct as the inner cone.



18. If burners need adjusting for proper flame, remove burner grates and carefully lift up the maintop. Adjust the air shutter to the widest opening that will produce a sharp blue flame that does not lift or blow off of the burner. Repeat as necessary with each burner.

19. Remove oven rack. Remove oven screws at rear of oven bottom. Pull oven bottom rear up and remove front of oven bottom from oven front. Remove oven bottom. Remove burner baffle.

Check the operation of the oven burner.



Push in and turn temperature control knob to 300°F. **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

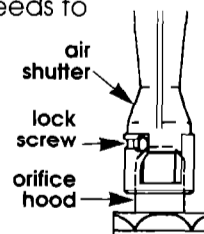
Product Damage

- 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 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.



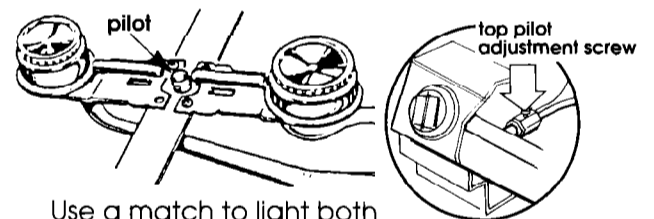
21. If oven flame needs to be adjusted, locate the air shutter near the center rear of the oven burner. Loosen screw and adjust the air shutter until the proper flame appears. Tighten screw.



22. Replace the oven burner baffle, oven bottom, oven racks and broiler drawer.

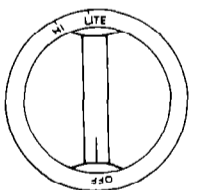
Standing Pilot System

16a. Be sure all control knobs are in the "OFF" position. Remove grates and raise the maintop.

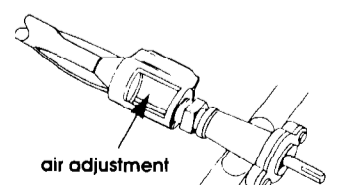


Use a match to light both pilots. Adjust pilot adjustment screw so pilot flame tip is 1/8" high and centered in the hole in the pilot housing. If the flame is too high, carbon (soot) will accumulate under the cooktop.

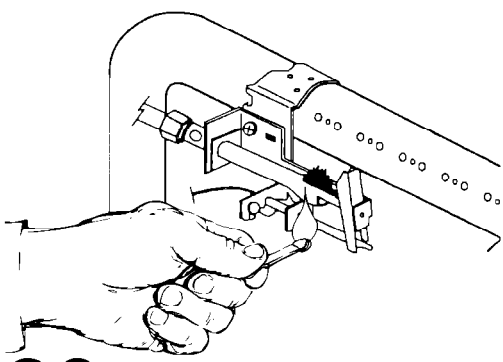
17a. Check the operation of the cooktop burners. Push in and turn each control knob to "LITE" position. The flame should light within 4 seconds. **Do Not leave the knob in the "LITE" position after burner lights.**



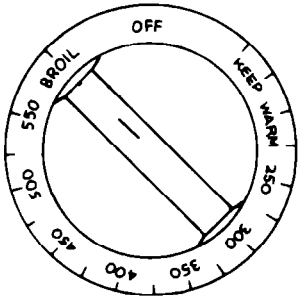
18a. After burner lights, turn control knob to "HI" position. Check each cooktop burner for proper flame. This small, inner cone should have a very distinct blue flame approximately 1/2" long. The outer cone is not as distinct as the inner cone.



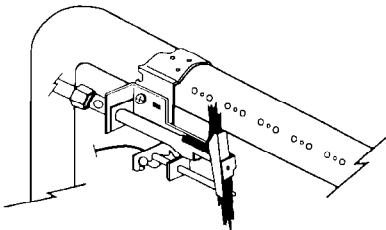
19a. If burners need adjusting for proper flame, adjust the air shutter to the widest opening that will not cause the flame to lift or blow off of the burner. Repeat as necessary with each burner.



20a. Make sure the oven control knob is in the "OFF" position. Remove the oven racks, oven bottom, and oven burner baffle. 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.



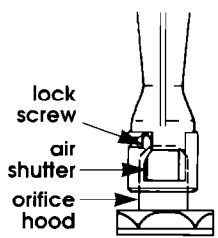
21a. Turn oven thermostat knob to 300°F. The oven pilot should now be larger with the flame extending down the slanted ramp and burning against a small metal bulb.



After 20-40 seconds, the main oven burner should ignite and burn until the oven temperature has reached 300°F. At that time, the oven pilot should get smaller, moving away from the metal bulb which will turn the main oven burner off after 20-40 seconds.

The oven burner will continue to turn off and on to maintain oven temperature.

22a. Check the oven burner for proper flame. This flame should be 1" 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.



23a. If oven flame needs to be adjusted, loosen screw and adjust the air shutter until the proper flame appears. Tighten screw. Replace burner baffle, oven bottom oven racks and broiler drawer.

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

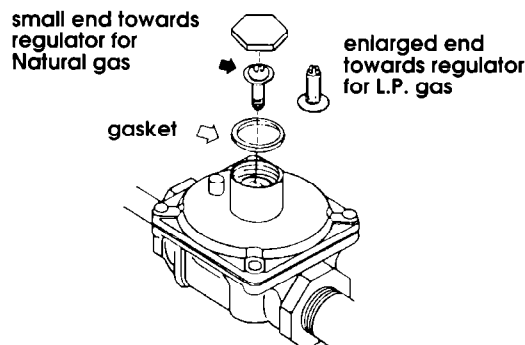
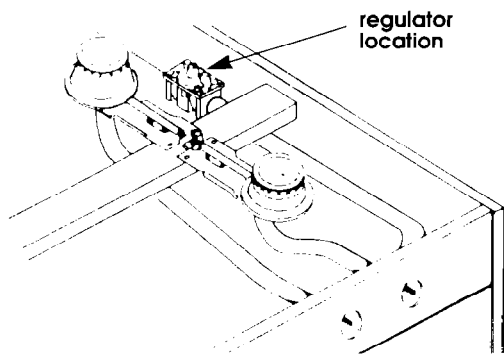
Gas conversion

The serial/rating plate, located under the maintop, specifies the type of gas this range was set to use. Conversion should be done by a qualified installer.

Natural to L.P. gas

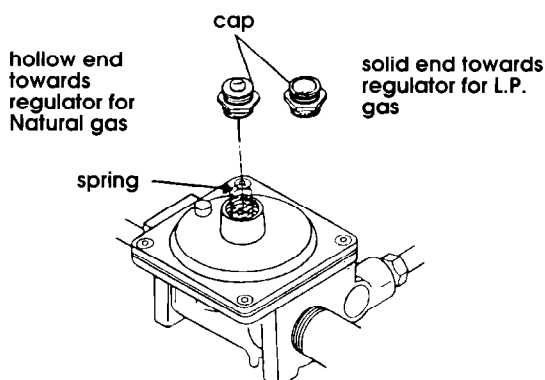
A. Convert the pressure regulator. Do Not remove the pressure regulator.

Standing Pilot Models:



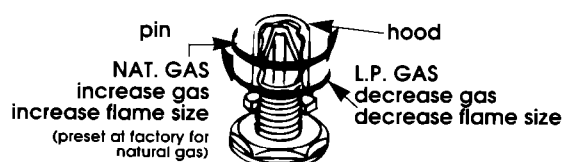
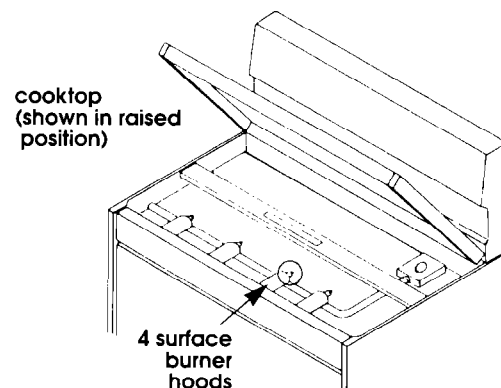
1. Remove the cap from the pressure regulator.
2. Remove the plunger from the cap.
3. Turn the plunger so that enlarged end is down.
4. Replace the plunger inside the regulator.
5. Replace the cap.

Electric Ignition Models:



1. Unscrew the cap from the pressure regulator. Be sure spring stays in place.
2. Turn the cap over so the hollow end faces outward.
3. Replace the cap. The letters L.P. should be visible on the cap.

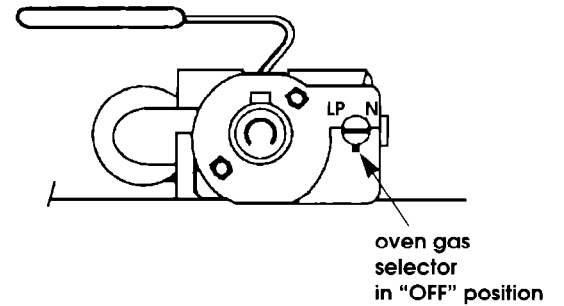
B. Convert surface burner valves (all models).



1. Lift and lock cooktop in up position.
2. Use 1/2" wrench to turn hood counterclockwise until snug (approximately 2-1/2 turns). Do Not overtighten.

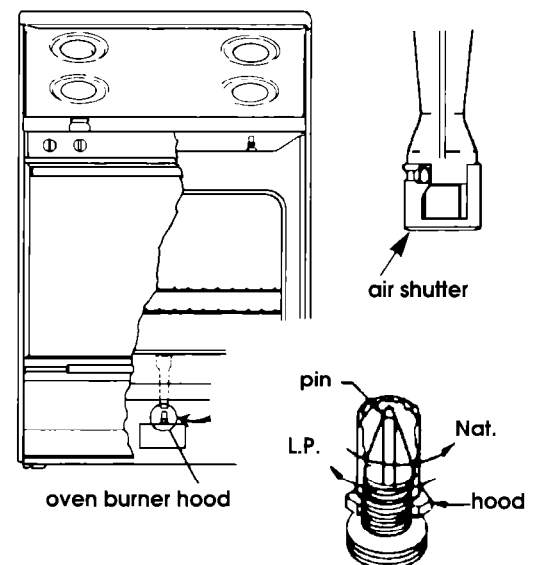
Oven thermostat adjustment - Standing Pilot System only

If your range is connected to Natural gas, the selector should be turned so the indicator points to the NAT position. If the range is connected to L.P. or bottled gas, the selector should be turned to the L.P. position. Allow enough time for the air to escape from the pilot gas line. Turn the oven thermostat knob to "Off". Remove oven thermostat knob to gain access to selector key. Light the pilot light.



C. Convert oven burner (all models).

1. Remove hold-down screws at rear of oven bottom. Pull up at rear, and remove front of oven bottom from oven front frame. Pull the oven bottom straight out of the oven. Remove burner baffle.
2. Use 1/2" wrench to turn down the hood (approximately 2-1/2 turns), until snug against the pin. Do Not overtighten.
3. Turn thermostat control knob to 300°F. The oven burner flame should be steady and approximately 1 inch long with no yellow or orange tips.



4. If air shutter needs adjusting, loosen air shutter set screw and adjust to obtain proper flame. This will normally be completely open for L.P. gas. Tighten air shutter set screw.
5. Replace oven baffle and oven bottom.

L.P. to Natural gas

Converting to Natural gas should be done by a qualified installer.

Use a wrench to remove cap from pressure regulator. Turn cap over so that the "Nat." side is up and replace cap and gasket on regulator.

Cooktop orifice hoods and oven orifice hood need to be loosened 2 to 2-1/2 turns to allow for proper gas flow. The flame adjustment for cooktop burners and oven burner would be the same as described in the installation steps (see Panels C and D).

If you have a standing pilot system, remove thermostat knob and use a screwdriver to rotate key to "N" position. Replace thermostat knob.

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 bracket.

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. Both numbers can be found on the serial/rating plate located under the maintop.



WARNING

Personal Injury Hazard/Product Damage

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

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

