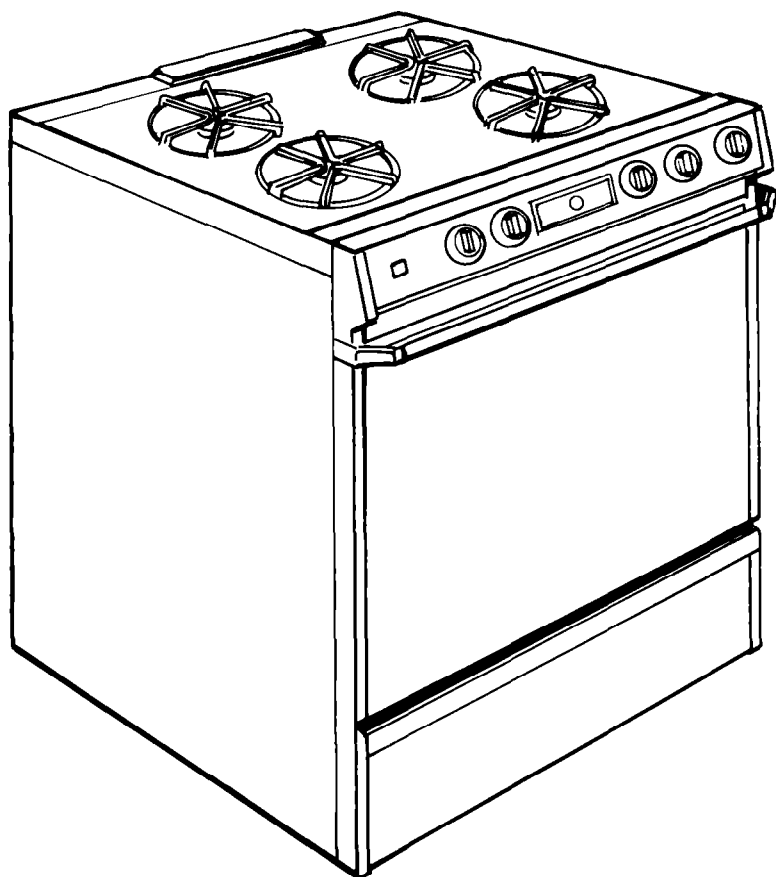


Installation Instructions



30" Slide-in Gas Range

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.

Part No. 76919-00/4362952

12-92

Before you start...

Proper installation is your responsibility. A qualified technician should 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 cooktop.

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

Check location where range will be installed. The location should be 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.

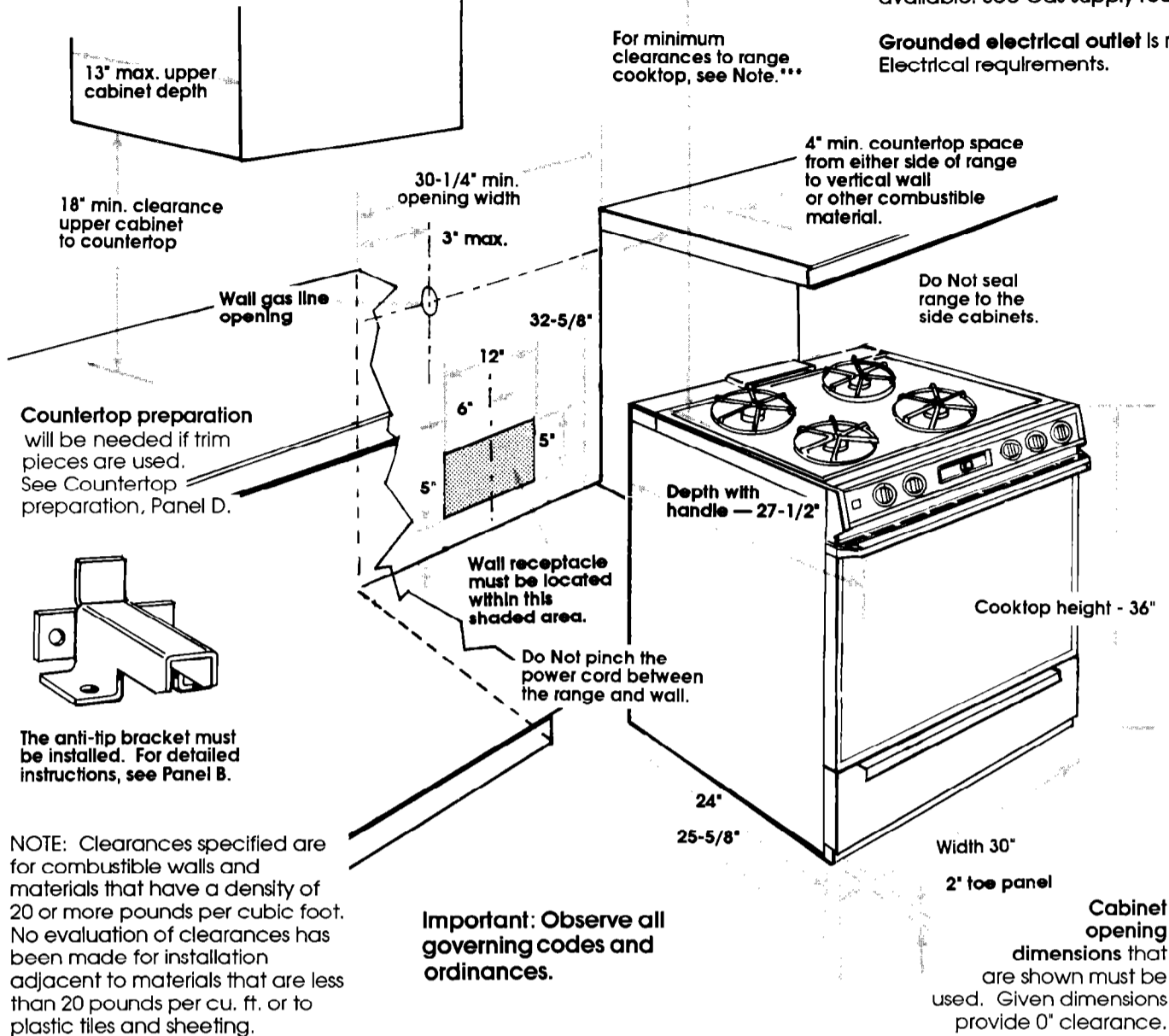
***NOTE: 30" min. when bottom of wood or metal cabinet is protected by not less than 1/4" flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum or 0.020" copper.

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

Proper gas supply connection must be available. See Gas supply requirements.

Grounded electrical outlet is required. See Electrical requirements.

For minimum clearances to range cooktop, see Note.***



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.

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 installation adjacent to materials that are less than 20 pounds per cu. ft. or to plastic tiles and sheeting.

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 Z225.1-1987, or latest edition, or with local codes.

When this range is installed in a mobile home, it must be secured to the floor during transit. 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

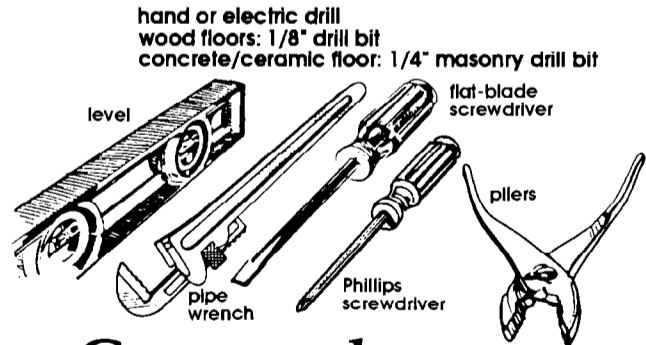
CAUTION

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 needed 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 this 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.

WARNING

Fire Hazard

Do Not obstruct the flow of combustion and ventilation air.

Personal Injury Hazard

Cabinet storage above the range hood should be avoided. 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 of the cabinets. Reaching over a heated cooking surface could result in a serious burn injury.

Electrical Shock Hazard

It is the customer's responsibility:

- To contact a qualified electrical installer.
- To assure 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 a fire, electrical shock or other 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**.

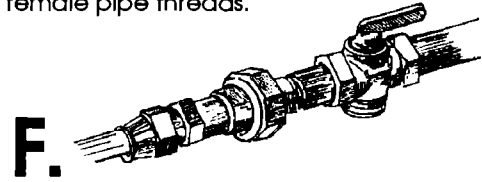
B. Input ratings shown on the serial/rating plate are for elevations up to 2,000 feet. For elevations above 2,000 feet, ratings are reduced at a rate of 4% for each 1,000 feet above sea level.

C. This range is equipped for use with NATURAL gas. It 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 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.

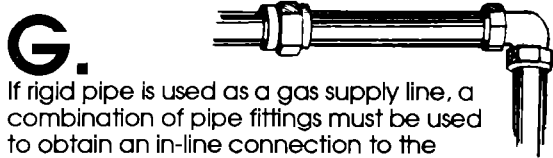
D. Provide a gas supply line of 3/4" rigid pipe to the range location. A smaller size pipe on long runs may result in insufficient gas supply. Pipe-joint compounds made for use with L.P. gas must be used. With L.P. gas, piping or tubing size can be 1/2" minimum. L.P. gas suppliers usually determine the 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 cooktop 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 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 6 inches
Maximum pressure 14 inches

L.P. GAS

Set pressure 11 inches
Maximum pressure 14 inches

I. Line pressure testing:

Testing above 1/2 lb 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 lb 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.
- If cold water pipe is interrupted by plastic, non-metallic gaskets or other insulating materials, Do Not use for grounding.
- Do Not ground to a gas pipe.
- Do Not modify the power supply cord plug. If plug will 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 serious injury or death.

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

Recommended grounding method

For personal safety, this appliance must be grounded. 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.

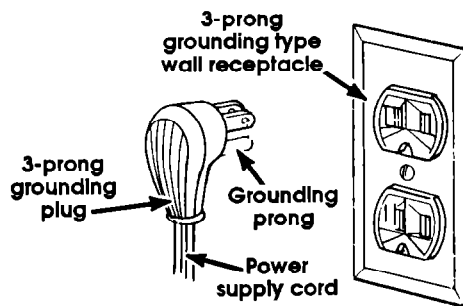
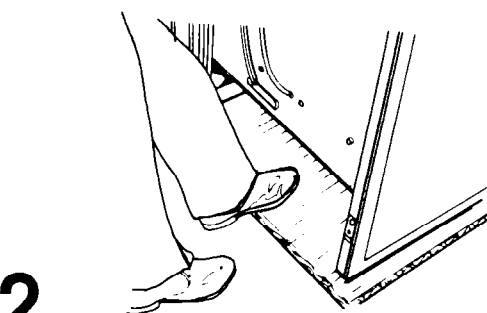


Figure 1

**Now start...
With range in kitchen.**

1. Remove racks and other parts from inside oven.



2. Place one foot on the shipping base. Tilt range forward slightly to free rear legs. Gently lower range to floor. Tilt range backwards until front legs are free.

3. Remove shipping materials, tape and protective film from range. Do Not remove cardboard shipping base at this time. Tighten rear leveling legs up to the range base.

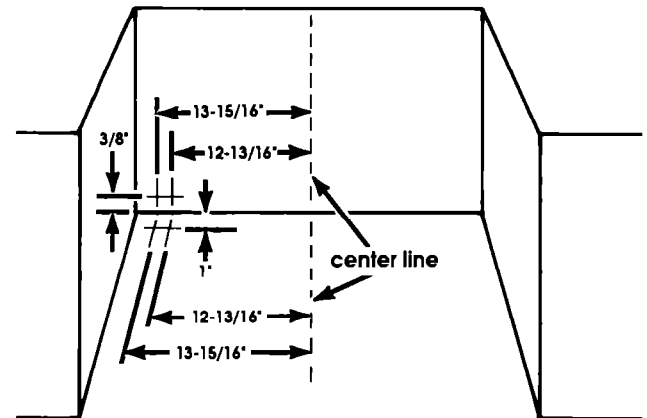
WARNING



- To prevent tipping, install range anti-tip bracket.
- Save these Installation Instructions. If range is moved to a new location, the anti-tip bracket must be removed and reinstalled in the new location.

4.

The anti-tip bracket must be installed. Anti-tip bracket may be fastened to the floor under range or wall behind range.



To install anti-tip bracket on wall: Measure and mark a line at the center of the cabinet opening on the rear wall. Measure and mark lines 12-13/16" and 13-15/16" from either the left or right side of the center line on the rear wall. Measure and mark on the rear wall a line 3/8" from the floor.

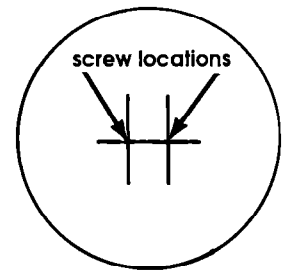
To install anti-tip bracket on floor: Measure and mark a line at the center of the cabinet opening on the floor. Measure and mark lines 12-13/16" and 13-15/16" from either the left or right side of the center line on the floor. Measure and mark on the floor a line 1" from the rear wall.

Note: If there is a cabinet on only one side, the anti-tip bracket must be installed next to the cabinet, using measurements given.

CAUTION

Floor Damage

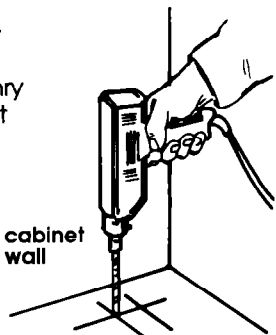
- Contact a qualified carpet installer for the best procedure to drill mounting holes through your type of carpet.
 - Before moving range across floor, check that range is on shipping base or slide range onto cardboard or hardboard.
- Failure to follow these instructions may result in damage to floor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



5.

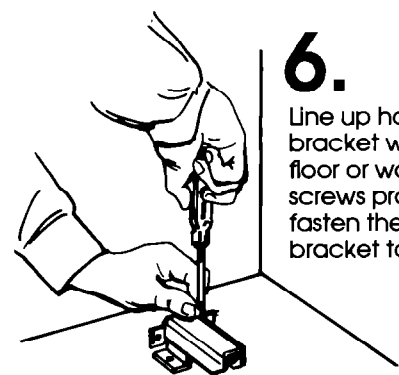
To mount anti-tip bracket to wood floor or wall, drill 1/8" holes at the two mounting screw locations where the two lines are crossed by the third line.

To mount anti-tip bracket to concrete or ceramic floor or wall, use a masonry drill bit to drill 1/4" holes at each mounting screw location. Tap plastic anchors into mounting holes in floor or wall with hammer.



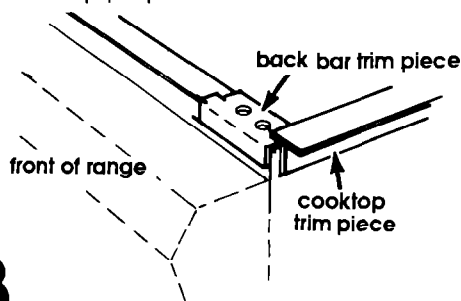
6.

Line up holes in anti-tip bracket with holes in floor or wall. Use the screws provided to fasten the anti-tip bracket to floor or wall.



7.

If you wish to install trim pieces to range, prepare countertop as needed. See Countertop preparation on Panel D.

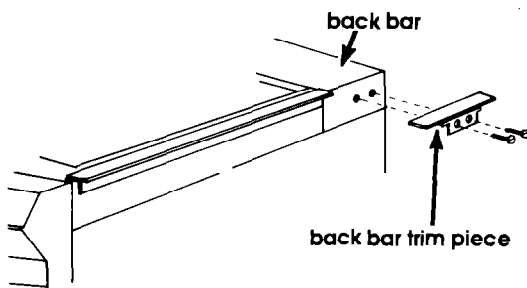


8.

Place right back bar trim on right front corner of range as shown. Do Not attach back bar trim at this time.

Remove protective film from tape on one top trim.

Align edge of top trim with notch in back bar trim. Press top trim firmly into place.

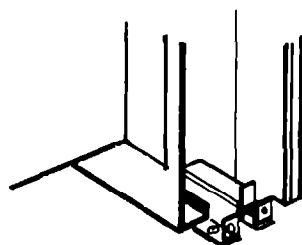


Remove back bar trim. Remove two screws from the right side of back bar. Align right back bar trim with top trim. (Flange on back bar trim must face away from range.) Attach right back bar trim with two screws.

Attach the left top trim and left back bar trim in the same manner.

9.

Move range close to final position. Remove the cardboard or hardboard from under the range. Plug power supply cord into grounded outlet.

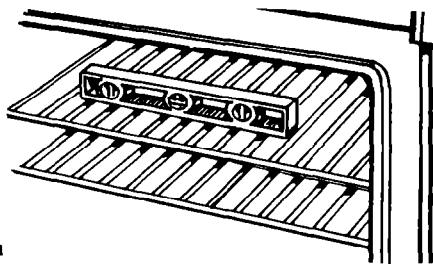


10.

Carefully move range into final position. Remove broiler drawer. Look under range (a flashlight may be needed) to check that anti-tip bracket overlaps range base. If anti-tip bracket does not overlap base, remove range and reposition bracket to insure that range base will fit properly under bracket.

11.

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



12.

Place rack in oven. Place level on rack, first side to side; then front to back. If range is not level at front, adjust front leveling legs up or down until the range is level. If rear of range needs adjusting, adjust rear leveling legs up or down until range is level. If rear legs are adjusted downward more than 1/8", add shims under anti-tip bracket. Replace broiler drawer.

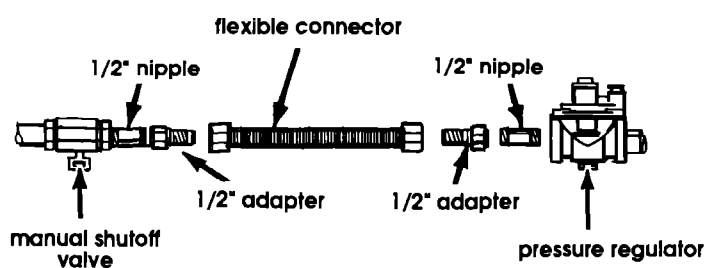
Note: Oven must be level for satisfactory baking conditions.

WARNING

Fire Hazard

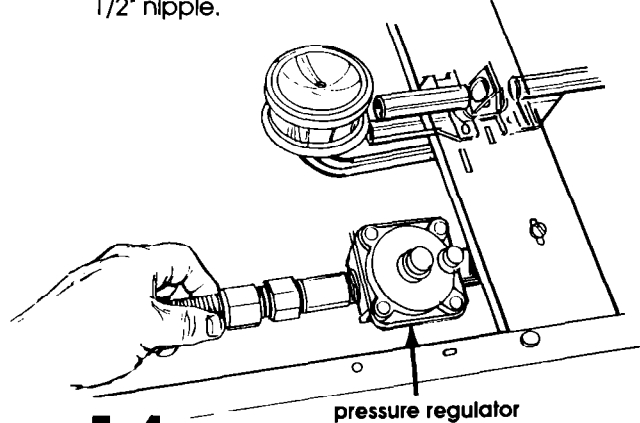
Do Not make connection too tight. The regulator is die cast. Overtightening may crack the regulator, resulting in a gas leak and possible fire or explosion.

All connections must be wrench-tightened.



13.

Remove cooktop. Assemble the flexible connector from the gas supply pipe to the pressure regulator in this order: manual shutoff valve, 1/2" nipple, 1/2" adapter, flexible connector, 1/2" adapter, and 1/2" nipple.



14.

Pipe-joint compound made for use with L.P. gas must be used 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.

15.

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.

16.

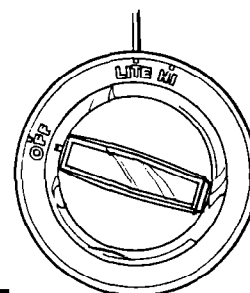
Use a brush and liquid detergent to test all gas connections for leaks. Bubbles around connections will indicate a leak. If a leak appears, shut off gas valve controls and adjust connections. Then check connections again. NEVER TEST FOR GAS LEAKS WITH A MATCH OR OTHER FLAME. Clean all detergent solution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

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 the "LITE" position, the system creates a spark to light the burner. This sparking continues until the control knob is turned to the desired setting.

If oven control is turned to desired setting and sparks, the sparking will continue until oven pilot ignites; then the sparking stops automatically.



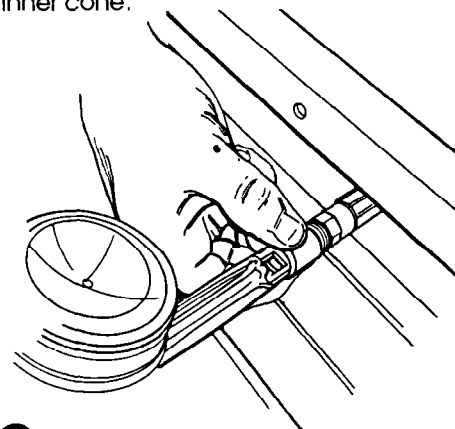
17.

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.



18.

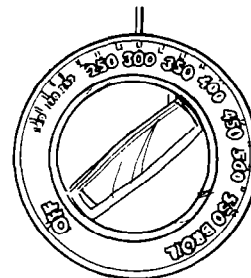
After burner lights, turn control knob to "HI" position. Check each cooktop burner for proper flame. The small inner cone should have a very distinct blue flame 1/4" to 1/2" long. The outer cone is not as distinct as the inner cone.



19.

If burners need adjusting for proper flame, remove burner grates and carefully lift up and lift off 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.

Reinstall maintop and burner grates.



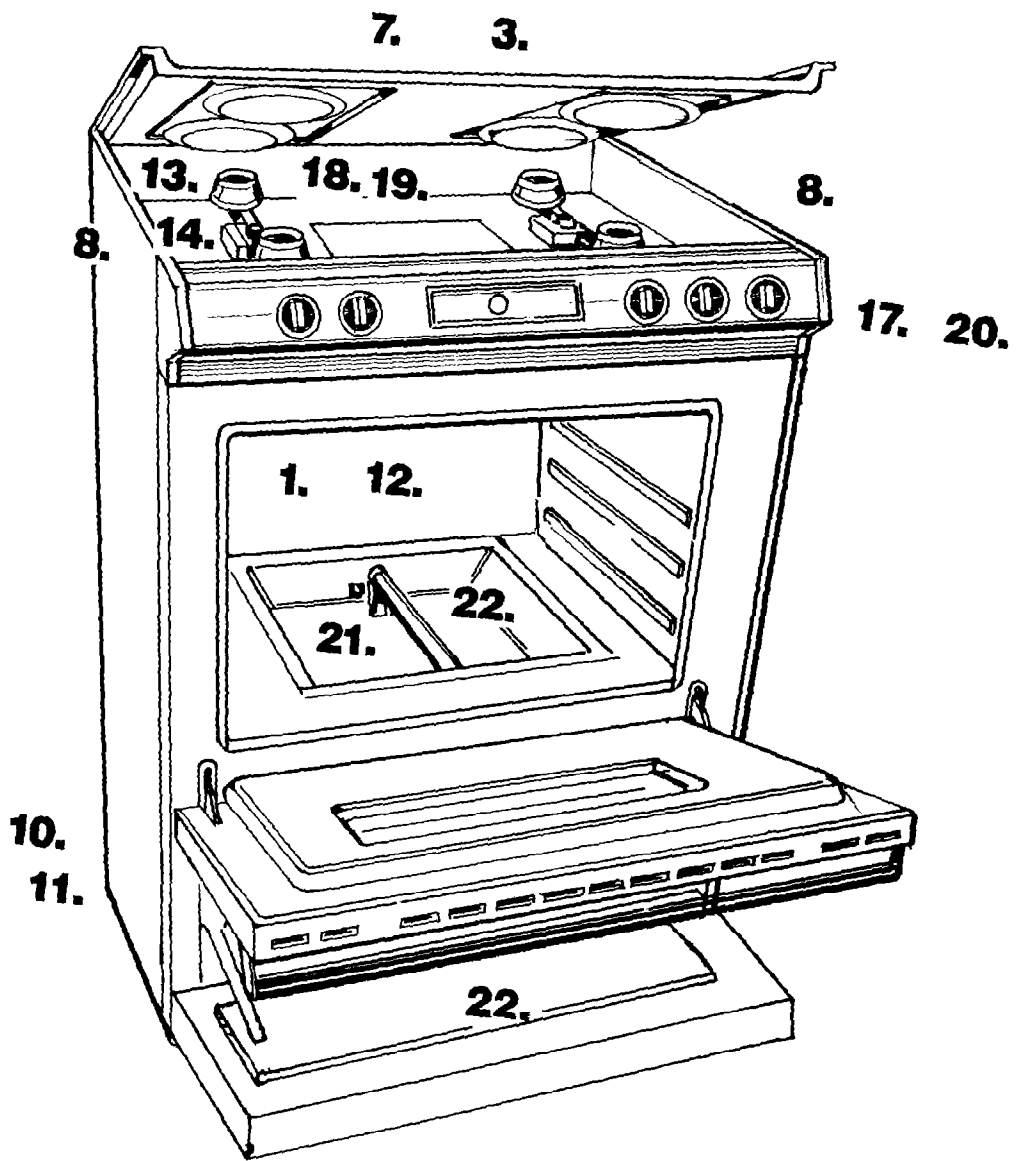
20.

Check the oven burner for proper flame. Open the oven door and broiler drawer. Remove the lower oven rack and oven bottom. Push in and turn the oven 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.

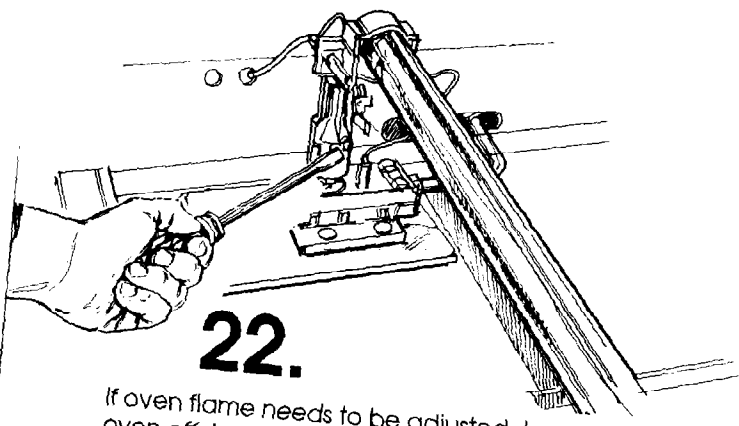


21.

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.



Numbers correspond to steps.



22.
If oven flame needs to be adjusted, turn oven off. Loosen screw and adjust air shutter. Turn oven back on and check flame. Repeat as needed until proper flame appears. Tighten screw. Replace oven bottom and oven racks.

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.

Countertop preparation:
Metal edged countertops must have trim cut back 3/8" from each front corner opening. Formed, front-edge countertops must have molded edge shaved flat 3/8" from each front corner of opening. Tile countertops may need trim cut back 3/8" from each front corner and/or rounded edge flattened.

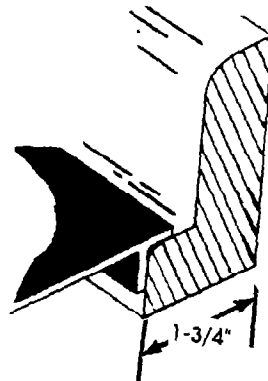


Figure 2

Posiformed countertop with a backsplash:
Make cutout keeping rear dimension as shown in Figure 2.

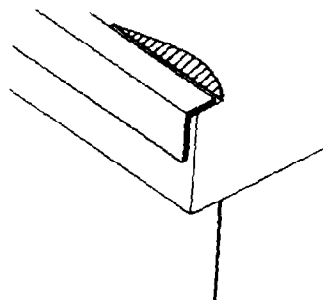


Figure 3

Formed, front-edge countertop: Notch edge to allow for optional overlapping trim. See Figure 3.

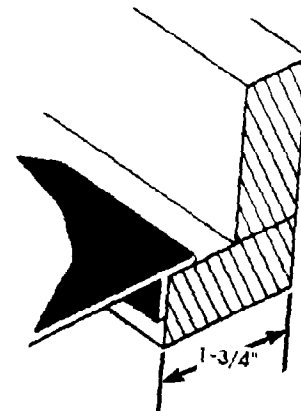


Figure 4

Countertop without a backsplash:
Make cutout keeping rear dimension as shown in Figure 4.

L.P. gas conversion

⚠ WARNING

Fire Hazard

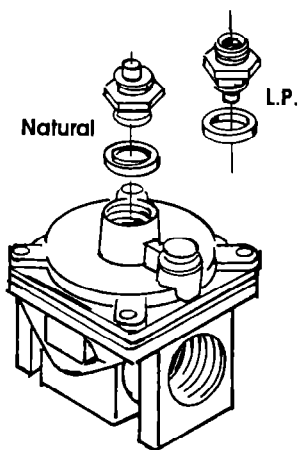
- Locate gas supply valve between pressure regulator and gas valve. Shut off gas supply valve in range before converting to L.P. gas.
- Make all cooktop and oven burner conversions before turning the range gas supply back on.

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

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

A.

Complete installation Steps 1-15 before converting your range to L.P. gas. Open oven door and broiler drawer. Remove oven racks and oven bottom. Shut off gas supply valve in range. Remove burner grates and carefully lift up maintop.



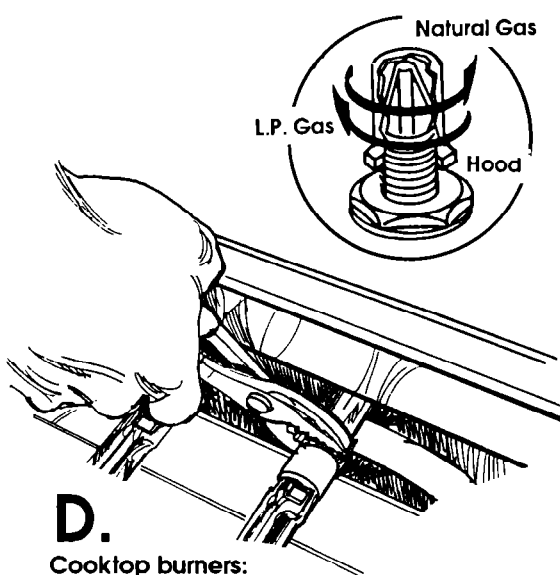
B.

Pressure regulator:

Use a wrench to unscrew the cap from the top by turning counterclockwise. Turn the cap over so the hole end is up. Replace the cap and gasket on the regulator. DO NOT REMOVE THE PRESSURE REGULATOR.

C.

After the gas line is connected, check for leaks. 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.



D.

Cooktop burners:

Tighten the orifice hoods down snug onto pins (approximately 2 to 2-1/2 turns). DO NOT OVERTIGHTEN. The burner flames cannot be properly adjusted if this conversion is not made.

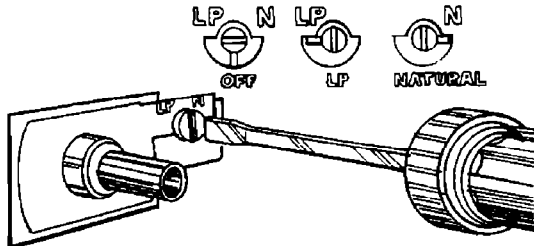
Adjust the air shutter for proper flame. See Panel C, Steps 17-19. L.P. gas has a slightly yellow tip on top of flame in addition to other characteristics given in Step 18.

E.

Oven burner: Tighten the orifice hood down snug onto pin (approximately 2 to 2-1/2 turns). DO NOT OVERTIGHTEN. The burner flame cannot be adjusted properly if this conversion is not made. Adjust the air shutter as needed for proper flame. See Panels C and D, Steps 20-22.

F.

Replace oven bottom and oven racks. Reinstall the maintop and burner grates.



G.

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

If range does not operate...

- Check that the house 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 range
drawer or door.**

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

For cleaning and maintenance...

If removing the range is necessary for cleaning and maintenance, shut off gas supply to the range. Disconnect the gas and electrical 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 the gas line to the range and check for leaks. Plug electric power supply cord into outlet. Make sure that the anti-tip bracket overlaps range base.

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."

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 cooktop.