HOME APPLIANCES Installation Instructions

Part No. 9752397 Rev. C

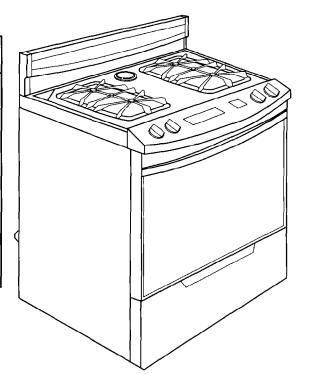


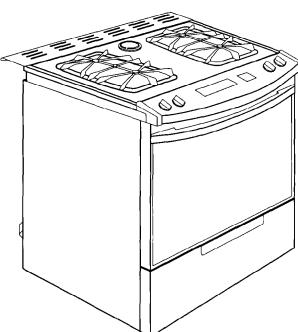
A WARNING

- ALL RANGES CAN
- INJURY TO PERSONS COULD RESULT



• SEE INSTALLATION INSTRUCTIONS





IMPORTANT: Read and save these instructions.

IMPORTANT:

Installer: Leave Installation Instructions with the homeowner.

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

Save Installation Instructions for local electrical inspector's use.





30" (76.2 cm)
Sealed Burner Gas
Freestanding and
Slide-in Ranges

with self-cleaning thermal/convection oven



Before you start...

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alert symbol. This symbol alerts you to hazards that can kill or hurt you and others. All safety messages will be preceded by the safety alert symbol and the word "DANGER" or "WARNING". These words mean:

ADANGER

You <u>will</u> be killed or seriously injured if you don't follow instructions.

AWARNING

You <u>can</u> be killed or seriously injured if you don't follow instructions.

All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

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.
 - İmmediately 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.

Countertop opening dimensions that are shown must be used. Given dimensions provide required clearances.

When installing a cooktop under existing cabinets and the installation does not meet the minimum cabinet clearances, install a range hood above the cooktop to avoid burn hazards.

Read electrical and carpentry instructions.

Proper installation is your responsibility. A qualified technician must install this range. Make sure you have everything necessary for correct installation. It is the customer's responsibility to make sure that the countertop has been properly prepared and that the installation clearances specified on the model/serial rating plate are met. The model/serial rating plate is located on the frame behind the drawer.

Check location where range will be installed. The range should be located for convenient use in the kitchen. Recessed installations must provide complete enclosure of the sides and rear of range.

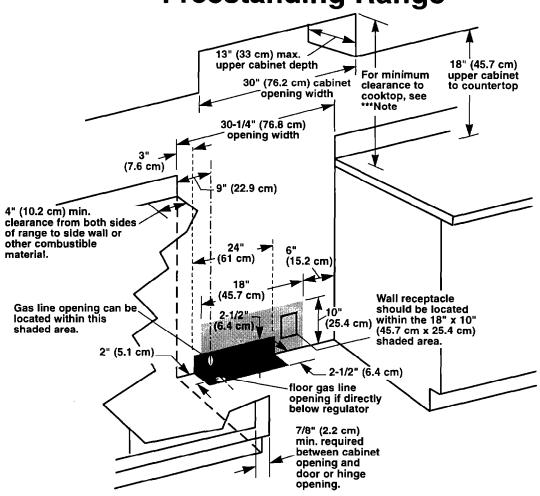
ALL OPENINGS IN THE WALL OR FLOOR WHERE RANGE IS TO BE INSTALLED MUST BE SEALED.

IMPORTANT: Some cabinet and building materials are not designed to withstand the heat produced by the oven for baking and self-cleaning. Check with your builder or cabinet supplier to make sure that the materials used will not discolor, delaminate or sustain other damage.

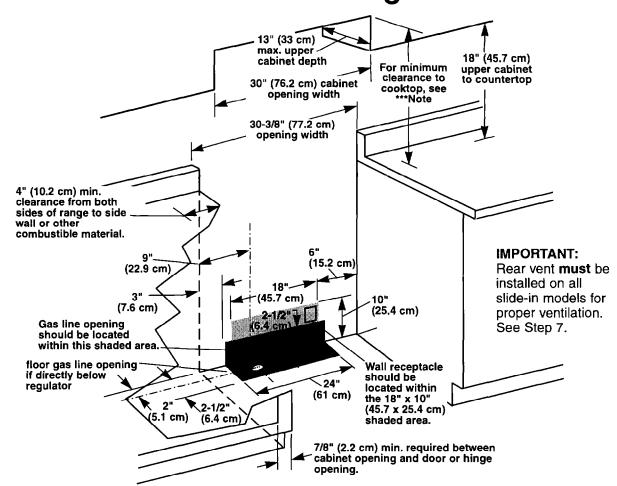
Cabinet opening dimensions

25" (63.5 cm) countertop depth (with or without backsplash) and 24" (61 cm) base cabinet depth, 36" (91.4 cm) countertop height

Freestanding Range



Slide-in Range



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*, or CSA Standard C22.1, Canadian Electrical Code, Part 1 — latest edition**, and all local codes and ordinances.

Note: This appliance is manufactured for use with Natural Gas. Conversion to L.P. Gas can be made using the kit included in your literature package.

Note: The metal chassis of the range MUST be earthed/grounded in order for the control panel to work. If the metal chassis of the range is not earthed/grounded, NO keypads will operate. Check with a qualified electrician if you are not sure the range is earthed/grounded.

Important: Observe all governing codes and ordinances.

Earthed/grounded electrical outlet is required. See "Electrical requirements," Panel C.

Cabinet opening dimensions that are shown must be used.

Do Not pinch the power supply cord between the range and the wall.

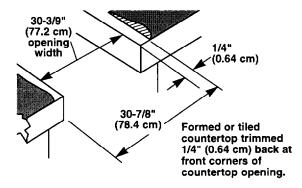
Do Not seal range to side cabinets.

Copies of the standards listed may be obtained from:

- 'National Fire Protection Association Batterymarch Park Quincy, Massachusetts 02269
- ** Canadian Standard Association 178 Rexdale Boulevard Etobicoke (Toronto), Ontario M9W 1R3
- *** Note: 30" (76.2 cm) min. when bottom of wood or metal cabinet is protected by not less than 1/4" (0.64 cm) flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" (0.4 mm) stainless steel, 0.024" (0.6 mm) aluminum or 0.020" (0.5 mm) copper.

36" (91.4 cm) min. clearance between the top of the cooking platform and the bottom of an unprotected wood or metal cabinet.

Slide-in ranges: countertop preparation

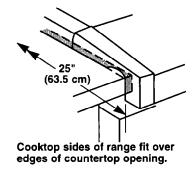


The cooktop sides of the slide-in range fit over the cutout edge of your countertop.

If you have a square finish (flat) countertop and the opening width is 30-3/8" (77.2 cm), no countertop preparation is required.

Formed front-edged countertops: Must have molded edge shaved flat 1/4" (0.64 cm) from each front corner of opening.

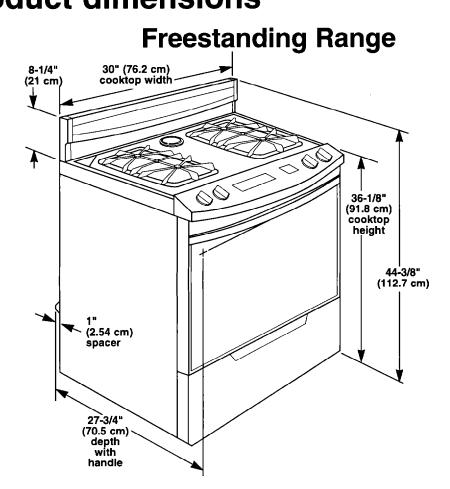
Tile countertops may need trim cut back 1/4" (0.64 cm) from each front corner and/or rounded edge flattened.

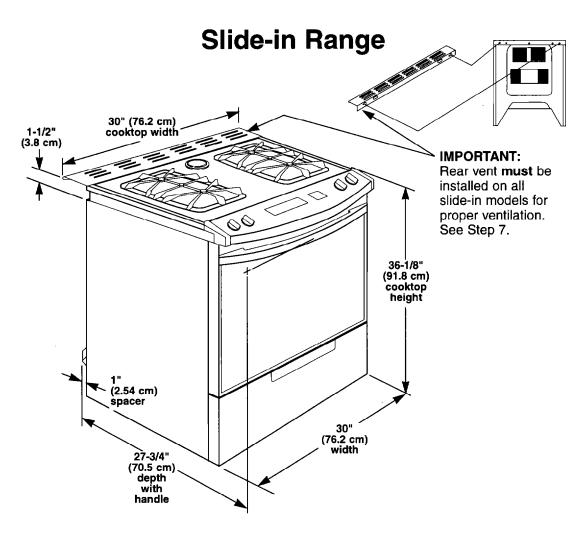


If countertop opening width is greater than 30-3/8" (77.2 cm), adjust the 1/4" (0.64 cm) dimension.

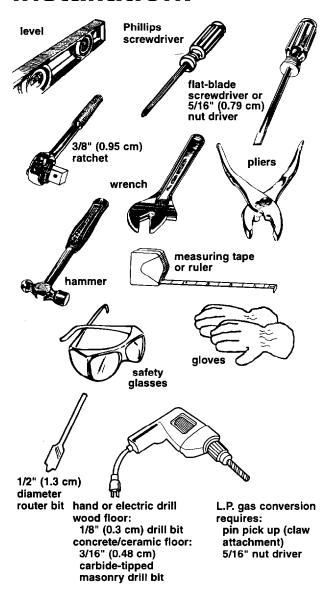
Countertop must be level. Place level on countertop, first side to side; then front to back. If countertop is not level, range will not be level. Oven must be level for satisfactory baking conditions.

Product dimensions

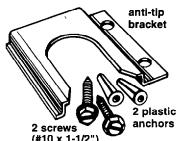




Tools needed for installation:



Parts supplied for installation:



- burner grates and caps
- vent caps
- L.P. conversion orifice spuds kit:
- 2 x #64 cooktop 2 x #69 cooktop
- 1 x #65 broil burner

(Bracket must be securely mounted to sub-floor. Thickness of flooring may require longer screws to anchor the bracket to sub-floor.)

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 Homes Installations (Manufactured Home Sites, Communities and Setups), ANSI A225.1/NFPA 501A*, or with local codes.

In Canada, the installation of this range must conform with the current standards CAN/CSA-Z240 — 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
- ** Canadian Standard Association 178 Rexdale Boulevard Etobicoke (Toronto), Ontario M9W 1R3

Anti-tip bracket:



The floor anti-tip bracket MUST be installed. To install the anti-tip bracket shipped with the range, see Panel D and the anti-tip bracket template.

Gas supply requirements

AWARNING

Explosion Hazard
Use a new AGA approved gas supply line.
Failure to do so can result in death,
explosion, or fire.

Observe all governing codes and ordinances. Important: Cooktop must be connected to a regulated gas supply.

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* or CAN/CGA-B149 — latest edition** installation codes.

Input ratings shown on the model/serial rating plate are for elevations up to 2,000 feet (609.6 m). For elevations above 2,000 feet (609.6 m), ratings are reduced at a rate of 4% for each 1,000 feet (304.8 m) above sea level. (Not applicable for Canada.)

This range is equipped for use with Natural gas. It is design-certified by A.G.A./C.G.A. for Natural and L.P. gas with appropriate conversion. The model/serial rating plate, located on the oven frame behind the drawer, 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 your KitchenAid dealer.

Provide a gas supply line of 3/4" (1.9 cm) rigid pipe to the range location. A smaller size pipe on long runs may result in insufficient gas supply. Pipe-joint compounds appropriate for use with L.P. gas must be used. With L.P. gas, piping or tubing size can be 1/2" (1.3 cm) minimum. L.P. gas suppliers usually determine the size and materials used on the system.

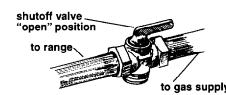
Copies of the standards listed may be obtained from:

- * American Gas Association 1515 Wilson Boulevard Arlington, Virginia 22209
- * * Canadian Standard Association
 178 Rexdale Boulevard
 Etobicoke, (Toronto), Ontario M9W 1R3



If local codes permit, a new A.G.A./C.G.A. design-certified, 4-5 foot (122 -152.4 cm) long, 1/2" (1.3 cm) or

3/4" (1.9 cm) 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" (1.3 cm) male pipe thread is needed for connection to pressure regulator female pipe threads.



The supply line shall be equipped with an approved shutoff valve. This valve should be located in the same room, but external to the range, and should be in a location that allows ease of opening and closing. Do Not block access to shutoff valve.

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.

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

Natural gas:
Manifold pressure — 5 inches
Maximum pressure — 14 inches
L.P. gas:
Manifold pressure — 10 inches
Maximum pressure — 14 inches

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) or lower

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

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

Do Not earth/ground to a gas pipe.

Check with a qualified electrician if you are not sure range is earthed/grounded.

Do Not have a fuse in the neutral or earth/ground circuit.

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

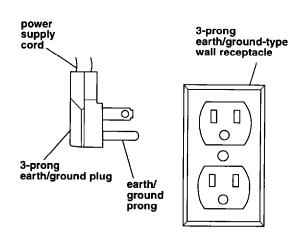
Electronic ignition systems operate within wide voltage limits, but proper earthing/grounding and polarity are necessary. In addition to checking that the outlet provides 120-volt power and is correctly earthed/grounded, the outlet must be checked by a qualified electrician to see if it is wired with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

The wiring diagram is included in the literature package. The wiring diagram can also be found on the back of the range.

Note: The metal chassis of the range MUST be earthed/grounded in order for the control panel to work. If the metal chassis of the range is not earthed/grounded, NO keypads will operate. Check with a qualified electrician if you are in doubt as to whether the metal chassis of range is earthed/grounded.

Recommended ground method

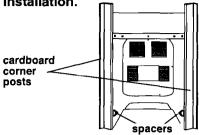
For personal safety, this range is equipped with a power supply cord having a 3-prong earth/ground plug. To minimize possible shock hazard, the cord must be plugged into a mating 3-prong, earth/ground-type wall receptacle, earthed/grounded in accordance with the National Electrical Code, ANSI/NFPA 70 — latest edition* or CSA Standard C22.1, Canadian Electrical Code, Part 1, — latest edition** and all local codes and ordinances. If a mating wall receptacle is not available, it is the personal responsibility and obligation of the customer to have a properly earthed/grounded, 3-prong wall receptacle installed by a qualified electrician.



Now start...

With range in kitchen.

Put on safety glasses and gloves. Remove shipping materials, tape and protective film from range. Keep cardboard bottom and shipping base under range. Remove oven racks and parts package from inside oven. If you have a slide-in range, remove back vent package from range top. See Step 7 for installation.



Take 4 cardboard corner posts from the carton. Stack one cardboard corner post on top of another. Repeat with the other two corner posts. Place corner posts lengthwise on the floor in back of range so corner posts will support outer side edges of range as shown.

AWARNING

Excessive Weight Hazard

Use two or more people to move and install range.

Failure to follow this instruction can result in back or other injury.

Firmly grasp the range and gently lay it on its back on the cardboard corner posts.

Pull cardboard bottom and shipping base firmly to remove.

Use an adjustable wrench to loosen the leveling legs 1-1/2 turns.

Place cardboard or hardboard in front of 6. range. Stand range back up onto cardboard or hardboard.



range. Use screws to attach back vent to range.

Check that the type of gas supply is correct for this range. (See model/serial rating plate.)

If connecting to L.P. Gas, follow directions in Conversion Kit included in your literature package.

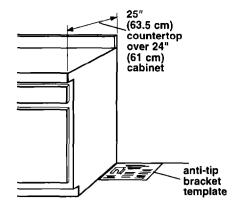
If connecting to Natural gas, go to Step 9.



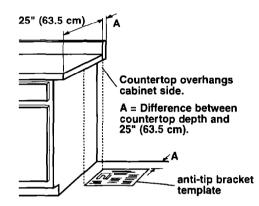
Tip Over Hazard Connect anti-tip bracket to the range. Reconnect anti-tip bracket, if the range is moved.

Do not push down on the open oven door. Follow the installation instructions.

Do not let children climb onto the oven door. Failure to follow these instructions can result in death, burns or other injury.



Place the anti-tip bracket template on the floor in the cabinet opening so that the left edge is against cabinet and the top edge is against the rear wall, molding or cabinet. If countertop is deeper than 25 inches (63.5 cm), measure and mark a distance 25 inches (63.5 cm) in from front of countertop opening and align template with mark (or subtract 25 inches (63.5 cm) from the countertop depth and add the difference to the corresponding dimension).



If countertop is not flush to the side of the cabinet opening, align the left side of the template to allow for the countertop overhang. Tape the freestanding range anti-tip bracket template in place.

Contact a qualified floor covering installer for the best procedure of drilling mounting holes through your type floor covering.

Before moving, slide range onto cardboard or hardboard.

To mount antitip bracket to wood floor,

use the anti-tip bracket template to mark where to drill mounting holes. Use a drill with a 1/8" (0.3 cm) drill bit to drill the two mounting holes. Remove template from floor.

To mount anti-tip bracket

to concrete or ceramic floor, use the anti-tip bracket template to mark where to drill mounting holes. Use a drill with a 3/16" (0.5 cm) masonry drill bit to drill the two holes. Remove template from floor. Tap plastic anchors into mounting holes in floor with hammer.

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

NOTE: Anti-tip bracket must be mounted securely to the sub-floor. Depending on the

thickness of your flooring, longer screws may be necessary to anchor the bracket to the sub-floor. Longer screws are available from your local hardware store.

Move range close to cabinet opening. Remove cardboard or hardboard from under range.

Press on front of storage drawer and release to open. Pull open to first stop position. Lift front of drawer to clear white wheels in drawer quides. Remove drawer and set it aside on a protected surface.

Carefully move range into final position. Look under range (a flashlight may be needed) to check that left rear leveling leg is engaged in the anti-tip bracket. If leveling leg is not properly engaged, remove and reposition the anti-tip bracket to insure that the leveling leg fits

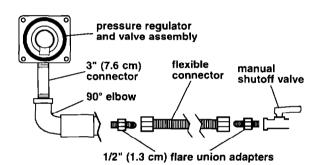
Place rack in oven. Place level on rack, first side to side; then front to back. If the range is not level, pull range forward

properly in the anti-tip bracket.

until the rear leveling leg is removed from the anti-tip bracket. Adjust the leveling legs up or down. Then slide range back into position. Check that leveling leg is engaged in anti-tip bracket.

NOTE: Oven must be level for satisfactory baking conditions.

All connections must be wrench-tightened.



Assemble the flexible connector from the gas supply pipe to the pressure regulator, located in the lower left side of the storage drawer area, in this order: shutoff valve, 1/2" (1.3 cm) flare union adapter, flexible connector, 1/2" (1.3 cm) flare union adapter. Seal all openings in floor or wall wherever range is installed.

Use pipe-joint compounds appropriate for use with L.P. gas to seal all gas connections. If flexible connectors are used, be certain connectors are not kinked.

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

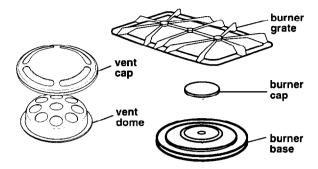
the gas line.

Use a brush and liquid detergent to test all gas connections for leaks. Bubbles around gas 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.

Plug power supply cord into earthed/grounded outlet. "8888" should appear in clock display.

Remove vent cap, cooktop burner caps and grates from parts package. Align notches in burner caps with pins in

burner base. Burner caps should be level when properly positioned. Place burner grates over burners and caps. Place vent cap over vent dome.

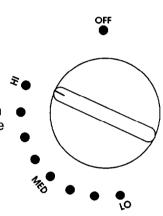


Electronic Ignition System — Initial lighting and gas flame adjustments.

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

Check the operation of the cooktop burners. Push in and turn each control knob to the "HI" position. The flame should light within 4 seconds. The first time a burner is lighted it may take longer than 4 seconds to light because of air in gas

line.



If burners do not light properly, turn cooktop control knob to the "OFF" position. Check that the power supply cord is plugged in and the circuit breaker or fuse has not blown. Check that the gas shutoff valves are set to the "OPEN" position. Repeat Step 22. If a burner does not light at this point, contact your KitchenAid dealer or authorized service company for assistance.

Adjust the height of top burner 🗗 🛮 flames (some models)

The cooktop LOW burner flame should be a steady blue flame approximately 1/4" (0.64 cm) high. It can be adjusted using the adjustment screw in the center of the valve stem. The valve stem is located directly underneath the control knob.

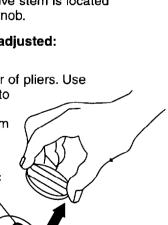
If the LOW flame needs to be adjusted:

a. Remove the control knob.

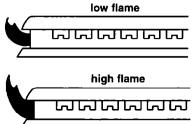
b. Hold the knob stem with a pair of pliers. Use a small flat-head screwdriver to turn the screw located in the center of the control knob stem until the flame is the proper size.

c. Replace the control adjustment knob.

d. Test the flame by turning the control from "LO" to "HI", checking the flame at each setting.



Top burner flame appearance:



Remove the oven rack. Remove the oven bottom and place it on a protected

Check the operation of the oven burner. Push the "BAKE" pad and "350°F" will appear in the temperature display. Press the "Start" pad. "LO" will appear in the display; then "170°F." The oven burner should light in 50 to 60 seconds. This delay is normal. The oven safety valve requires a certain time before it will open and allow gas to flow.

Electric ignitors are used to light the oven and broil burners.

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

Check oven the rear oven burner for proper flame. This flame should have a 1/2" (1.3 cm) 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.

ignitor

air shutter drawer.

Insert storage drawer into slide rails on sides of drawer opening. Lift front of drawer slightly and push firmly to close

Check the operation of the oven broil burner. Close the oven door. Press the "BROIL" pad. "500°F" will appear in the temperature display. Press the "Start" pad. 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. The first time broil burner is lighted, it may take longer to light because of air in gas line. The first few times burner is used sparks may appear. This is normal. NOTE: Oven door must be shut for broil burner to operate.

Look through oven window to check broil burner for proper flame. The flame should have a uniform, light blue appearance around the burner surface. No vellow tips, blowing or lifting of the flame should occur. NOTE: The first few times the broil burner is used, yellow sparks may appear in the flame. This is normal and will stop after burner has been used a few times.

Press the "Cancel/Off" pad. If the

contact your KitchenAid dealer or

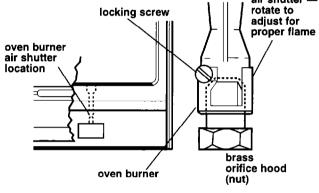
authorized service company for assistance.

broil burner flame needs adjustment,

L.P. gas conversion

No attempt shall be made to convert the range from the gas specified on the model/serial rating plate for use with a different gas without consulting the servicing gas supplier. An L.P. Gas Conversion Kit is included in your literature package.

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.



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

Push "Cancel/Off" pad. Insert oven bottom tabs into slots in oven burner area. Check that tabs are correctly placed in slots. If the oven bottom is not positioned properly, poor baking performance could occur. Replace oven racks.

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 the wall receptacle.
- Check that the gas supply is on.
- Check that the regulator shutoff valve is in the "OPEN" position.

A WARNING

Injury Hazard

Because of the weight and size of this range, two or more people are required to move it.

All ranges can tip.

Do not step, lean or sit on the range drawer or door. $\dot{\cdot}$

The anti-tip device packed with range must be installed. See Installation Instructions.

Failure to follow these instructions could result in injury.

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

For cleaning and maintenance...

If removing the range is ever necessary for cleaning or maintenance, shut off gas supply to 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 electrical supply lines.

Remove the range to complete cleaning or maintenance.

Move range back into operating position. Remove drawer. Level the range. Connect gas line to range and check for leaks. Plug electric power supply cord into outlet. Make sure that left rear leveling leg is engaged in the anti-tip bracket.

If you need assistance...

The KitchenAid Consumer Assistance Center will answer any questions about operating or maintaining your range not covered in the Installation Instructions. The KitchenAid Consumer Assistance Center is open 24 hours a day, 7 days a week. Just dial 1-800-422-1230 — the call is free within the continental United States.

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

If you need service...

In the event that your KitchenAid appliance should need service, call the dealer from whom you purchased the appliance or a KitchenAid-authorized service company. A KitchenAid-authorized service company is listed in the Yellow Pages of your telephone directory under "Appliances — Household — Major — Service and Repair."

You can also obtain the service company's name and telephone number by dialing, free, within the continental United States, the KitchenAid Consumer Assistance Center telephone number, 1-800-422-1230. A special operator will tell you the name and number of your nearest KitchenAid-authorized service company.

Maintain the quality built into your KitchenAid appliance — call a KitchenAid-authorized service company.



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