

# GAS DROP-IN INSTALLATION GUIDE

**TO THE INSTALLER: Leave This Guide  
With The Range**

**TO THE OWNER OF THE RANGE: Retain  
This Guide For Future Reference**

## LOCATION

- Put the range near a work surface for convenience.
- The cooktop should be easy to reach and lighted with natural light during the day.
- Do not put the range near an outside door or where a draft may affect use of the range.
- To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage space is to be provided, the risk can be reduced by installing a range hood that sticks out a minimum of 5" beyond the front of the cabinets. Cabinets installed above the range may be no deeper than 13".
- Cabinet space, with 4 solid sides must be provided to completely enclose the recessed part of your built-in range except for the vent thimble.

- Allow 30 inches for the cutout width (Fig. 3). Note: Most 27" drop-in ranges can be replaced as they are usually installed in a 30" wide cutout.
- Check the cabinets and countertop to be sure they are plumb and level, before you install the range.
- See the section titled Installation for specific instructions on minimum clearances and step by step installation instructions.

**Note:** Under the maintop is a strip of corrugated cardboard packaging material that must be removed. To remove this strip, remove the burner grates from the maintop and lift maintop.

Remove the foam spacer and tape from the oven burner igniter. **This must be done before the oven is used, or the igniter may be damaged.**

(87)

1

4348209

335717

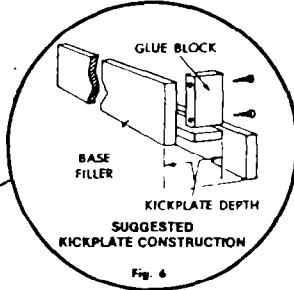
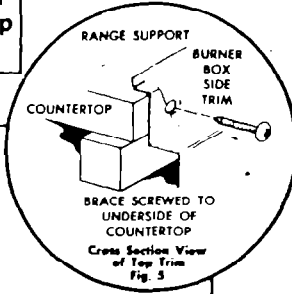
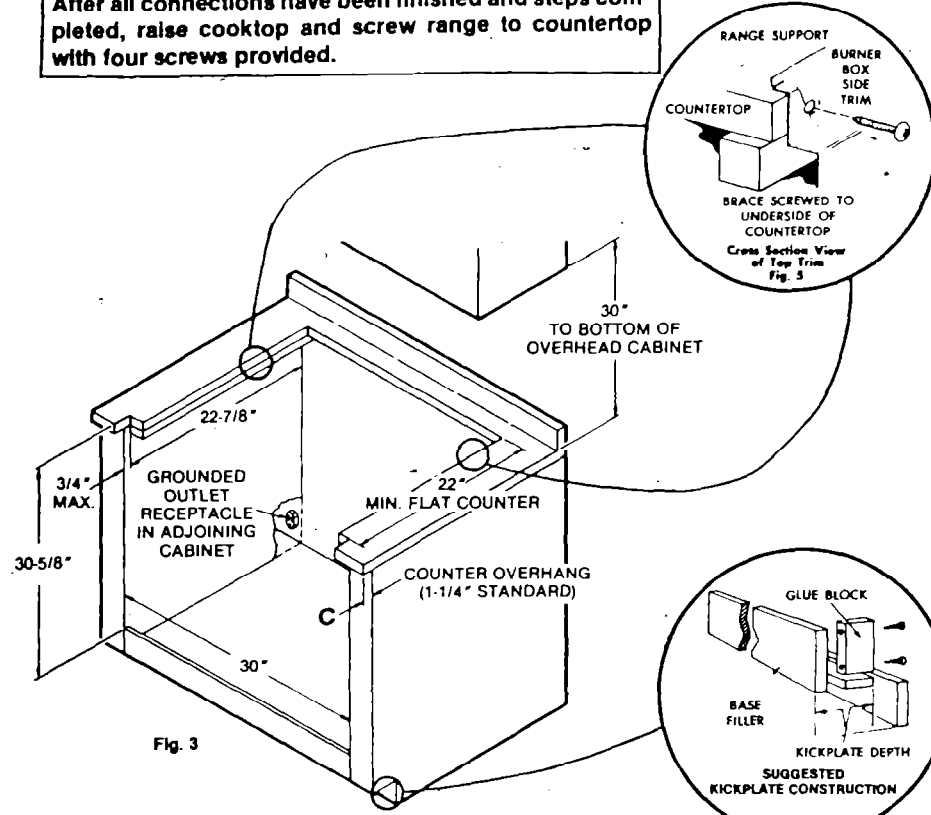
# INSTALLATION

1. Measure the overhang of the countertop from the front of the cabinets (dimension "C" in Figure 3). Mark the notch depth "N" as shown in the table from front edge of countertop, but **do not cut countertop until minimum clearance dimensions have been checked. (see below).**
2. Check all minimum clearance dimensions as follows: (See Figs. 3 and 4).
  - a. Countertop must be flat at back of notch and flat area must extend a minimum of 22" from back of notch.
  - b. The backsplash or wall above the countertop must be a minimum of 22-15/16" from the back of the notch.
  - c. The wall or cabinet back below the countertop must be a minimum of 22-7/8" from back of notch. This provides clearance for the range chassis, wiring, and gas piping. NOTE: This dimension will provide clearance for a standard 1/2" pipe elbow behind the range chassis. Additional clearance may be required depending on configuration of gas piping.
  - d. Cabinets or vertical surfaces of adjacent combustible construction extending above the countertop must be a minimum of 3" from sides of notches for a vertical distance upward, of at least 18".
  - e. There must be a vertical distance of at least 30" between the cooktop and any overhead cabinets for an area equal to the width and depth of the range (30" by 28"). See Figure 3.

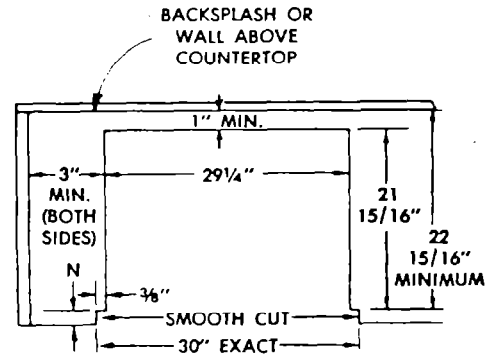
**Note:** If minimum clearance dimensions are not met with the specified cutout, establish notch dimensions so that back of notch is 0" to 3/8" back from face of base cabinets. Use the maximum notch dimension "N" that will permit clearance dimensions to be met.
3. When the minimum clearance dimensions are met, cut counter as shown in Figure 4. Sides of notches will butt against end caps of range and must be cut smooth and square. Cut with a fine-toothed saw, in the downward direction if possible. Masking tape applied to the surface before cutting will help minimize chipping. The remainder of the cutout is hidden by the range top so that the smoothness of cut is not critical.
4. Install reinforcing braces under each side of countertop as shown in Fig. 5.
5. Install a receptacle box in an adjoining cabinet (Fig. 3). The range has 4-1/2 feet of cord. Cut holes in the cabinet as required to permit the cord to reach the outlet. The outlet must be accessible after the range is installed.
6. Install gas piping. (See Gas Connections). The gas connection is at left rear of the burner box. Locate gas piping so the connection can be fed through the hole as the range is slid into place.
7. Seal all openings in the wall behind and the surface below the range, including any openings around gas and electric service outlets.
8. Lift the range into position on the countertop. **Note: The range is designed to hang from the countertop. It does not rest on the floor or the cabinet bottom.**
9. Feed electric and gas connections into place as the range is installed. Leave enough slack in the connections to allow the range to be pulled forward several inches for servicing.
10. Construct the base filler as shown in Fig. 6. After it is fitted, it can be attached in position with wood screws, through the adjoining cabinet into the glue block.
11. Screw unit to countertop as shown in Figure 5.

**IMPORTANT**

After all connections have been finished and steps completed, raise cooktop and screw range to countertop with four screws provided.



COUNTER OVERHANG "C"	NOTCH DEPTH "N"	
	3/8" Thick Lipped Cabinet Doors	3/4" Thick Overlapped Cabinet Doors
2-3/4 (Maximum)	3-1/8"	2-3/4"
2"	2-3/8"	2"
1-1/2"	1-7/8"	1-1/2"
1-1/4" (Standard)	1-5/8"	1-1/4"
1"	1-3/8"	1"
3/4"	1-1/8"	3/4"
1/2"	7/8"	1/2"
1/4" (Minimum)	5/8"	1/4"



Countertop Cutout Top View

# ELECTRICAL CONNECTIONS

Check with your local utilities for electrical codes which apply in your area. If there are no local codes, the National Electrical Code, ANSI/NFPA No. 70-1987 must be followed. You can get a copy by writing:


National Fire Protection Association  
Batterymarch Park  
Quincy, MA 02269

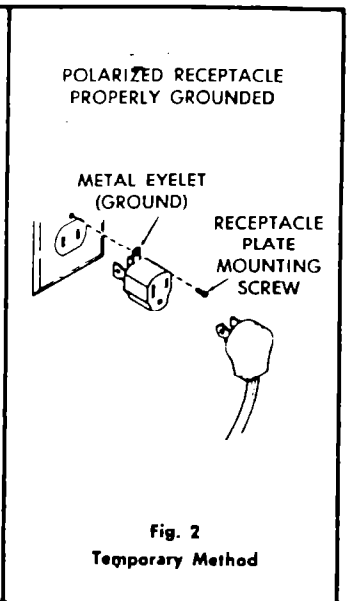
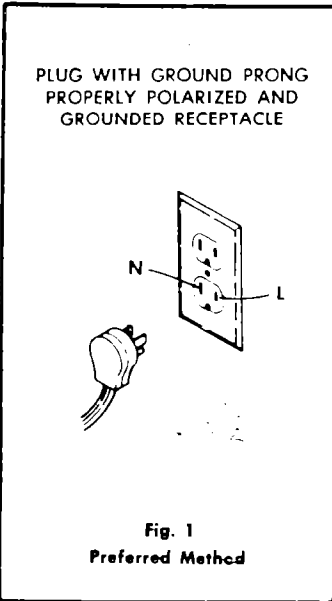
An adequate electrical supply and outlet must be used to operate the electrical parts of your range. The range cord has a three prong plug and must be used with a properly grounded three hole outlet with a standard 120 volt, 60 Hertz AC household current.

The preferred method of electrical hook-up is shown in Fig. 1. If you do not have a grounded (three hole) outlet, have a qualified electrician change your old outlet or install a new one.

A grounding adapter plug may be used to convert a two hole outlet to a three hole outlet until a grounded outlet can be installed. See Fig. 2. This should be done only temporarily and only if the two hole outlet is properly polarized and grounded. **Have a qualified electrician test the outlet to be sure it meets all requirements.**

**Never use an extension cord to connect the range to the electrical supply. Always unplug the range cord before making any electrical repairs to the range. When unplugging the range, always grasp the plug, never the cord.**

 **Do not under any circumstances cut or remove grounding prong from range cord. Failure to provide proper polarization may cause shock and fire hazard.**



## GAS CONNECTIONS



**Do not operate the burners of this range when using L.P. (bottled) gas before converting the pressure regulator, burner orifices, and oven pilot adjustment screw, if applicable, for L.P. gas usage. High flames and toxic fumes could cause serious injury.**

When installing your range, you must follow local codes. In the absence of local codes, installation must follow the National Fuel Gas Code, ANSI/Z223.1-1984. You can get a copy by writing:

American Gas Association  
1515 Wilson Boulevard  
Arlington, (Rosslyn), VA 22209

If the range is to be installed in a mobile home, the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280) must be followed. If this standard is not applicable, local codes must be followed. You can get a copy of the Federal Standard by writing:

Office of Mobile Home Standards  
HUD Building  
451 7th Street, S.W.  
Washington, D.C. 20410

Know where your main gas shut off valve is located. Shut off the gas supply before removing an old range, and leave it off until the hookup of the new range is finished.

**See Figure 7 for pipe hookup. Never reuse an old connector when installing a new range.**

Be sure no strain is put on the connecting line assembly. A 1/2" gas supply line is recommended for both L.P. and natural gas. A manual shut-off valve must be installed in an accessible location in the gas line, external to the range, to turn the gas supply to the range on and off.

To prevent gas leaks, put a pipe joint compound, which resists the action of L.P. gas, on the male (outside) threads only. When all connections are made, be sure all range controls are turned off before you turn on the main gas supply valve.

Apply a soap solution to all gas connections in the supply line, manifold and oven to test for gas leaks. **Do not use an open flame to look for leaks.** Bubbles will form where any gas is leaking. Turn off the main gas supply before you try to stop a leak. After all leaks are stopped, turn on the gas supply and recheck all connections for leaks before lighting pilots or burners. **All leaks must be stopped before lighting pilots or burners.**

**NOTE: Any connections that will be inaccessible for leak checking after the range is in place, must be checked before installing the range. This may be done by turning on the gas supply before the range is slid all the way into place.**

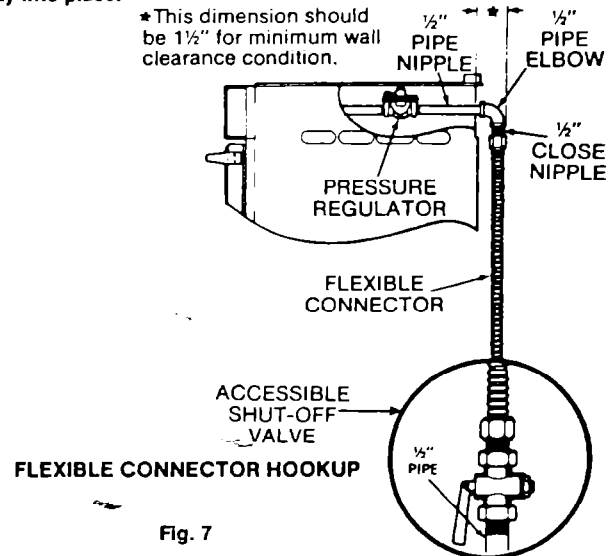


Fig. 7

# MAKING L.P. GAS ADJUSTMENTS



If you are using L.P. (bottled) gas, all the adjustments described below must be made before you make any burner adjustments or use the range.

To adjust your range for use with L.P. gas, follow the steps below.

## Step 1. Adjust Pressure Regulator

**NOTE:** The pressure regulator is set for natural gas. To use L.P. gas, the regulator must be adjusted.

Remove the cooktop and find the pressure regulator at the end of the manifold pipe on the left side of the range. Unscrew the pressure regulator cap and remove the spring retainer. Turn the retainer over and put it back into the cap so L.P. is showing on the bottom end of the retainer. Replace the cap. See Fig. 8.

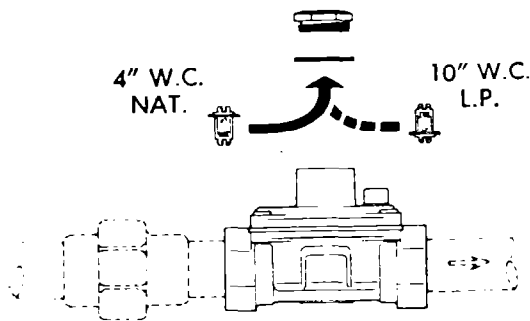


Fig. 8

## Step 2. Adjust Burner Orifices

**CAUTION:** The following adjustment must be made before turning on the burner. Failure to do so could result in serious injury due to high flames and toxic fumes.

Use a 1/2\" open end or adjustable wrench to turn all orifice hoods in the L.P. direction, about 1 1/2 turns or until snug. Figs. 9 and 10. Do not over-tighten or you may distort the orifice hood and needle.

## Pressure Test Information

The maximum allowable test pressure to check the regulator is 14\" W.C. The minimum pressure needed to check the regular setting is 5\" W.C. for natural gas or 11\" W.C. for L.P. gas.

**CAUTION:** The range and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of the gas supply system at test pressures in excess of 1/2 psig (pounds per square inch gauge).

The range must be isolated from the gas supply piping system by closing its individual shut off valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 psig.

# MAKING BURNER ADJUSTMENTS

All ranges are factory adjusted for use with the natural gas used in most areas. But, since the gas in some areas may vary, you should check all adjustments described on the next page. If you are using L.P. gas, all the adjustments must be made.



If you are using L.P. (bottled) gas, all the adjustments described at left must be made before you make any burner adjustments or use the range.

### Step 1. Adjust Air Shutters

Turn all burners full on and check the flames. Burner flames should not flutter or blow away from the burner. They should be blue in color with no trace of yellow. Foreign particles in the gas line may cause an orange flame at first, but this will soon disappear.

If the flames are yellow or flutter, open the air shutter more. If they blow away from the burner, close the air shutter more.

**Cooktop burners** — Fig. 9: Use pliers to open or close the air shutter more. Be sure to keep the gap in the air shutter facing straight up. Be careful not to distort the shutters when making adjustments.

**Oven/broiler burner** — Fig. 10, 11: Use a screwdriver to loosen the air shutter screw. Adjust the flames and retighten the screw.

### Step 2. Adjust Orifice Hoods

Check the inner cone of the flame. It should be about  $\frac{1}{16}$ " long for cooktop burners (Fig. 12) and  $\frac{1}{2}$ " long for the oven/broiler burners (Fig. 13). If the flame is not right, use a  $\frac{1}{2}$ " open end wrench or adjustable joint pliers to adjust the orifice hood.

To shorten the cones, tighten the orifice hood by turning in the L.P. direction. To lengthen the cones, loosen the orifice hood by turning in the Nat. direction, Figs. 9 and 10.

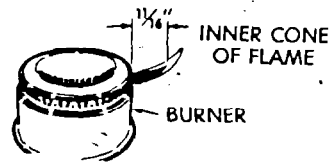


Fig. 12

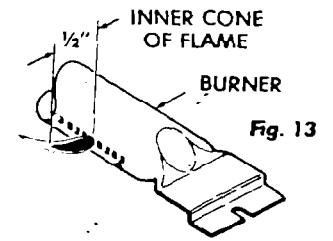


Fig. 13

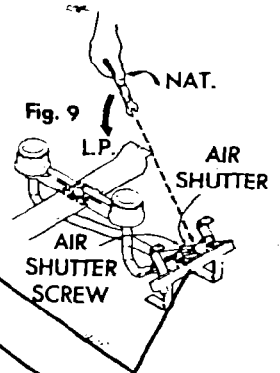
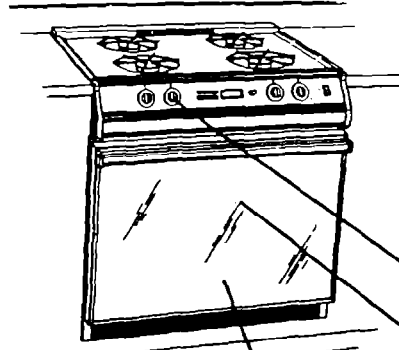


Fig. 9

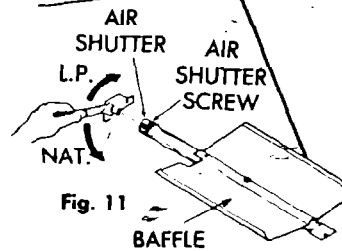


Fig. 11

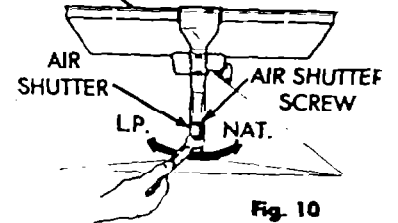


Fig. 10