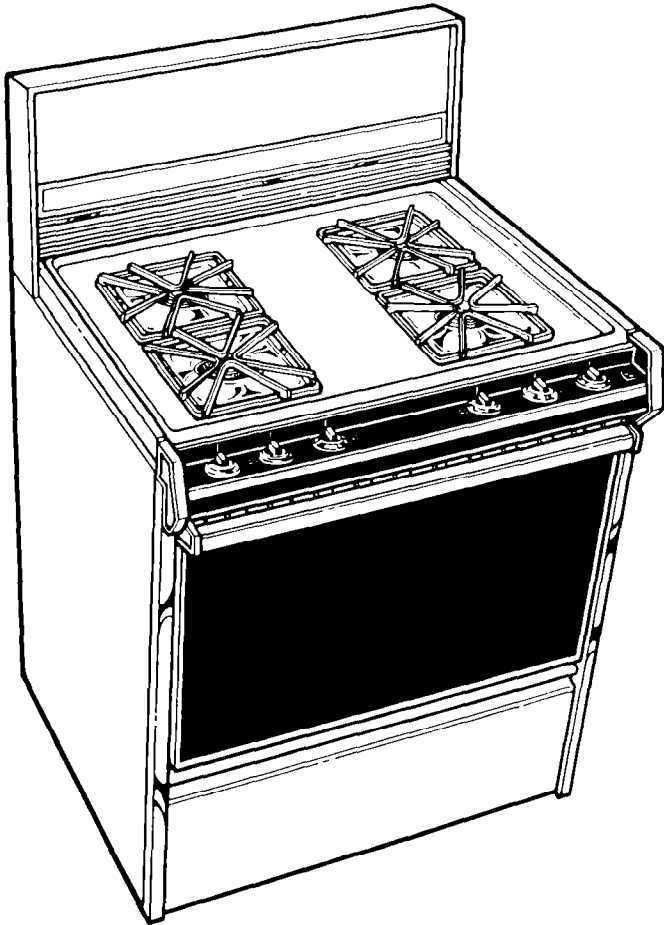


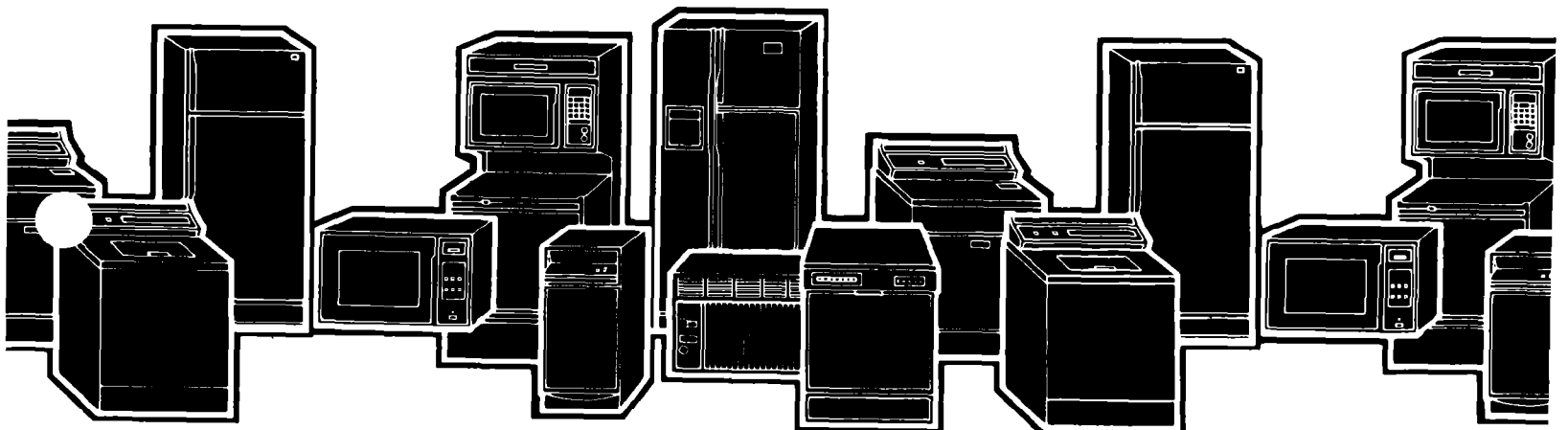
# ● Installation Instructions



**30''  
FREESTANDING  
GAS RANGE**

**IMPORTANT**  
**INSTALLER: LEAVE THESE INSTRUCTIONS WITH THE HOMEOWNER.**  
**HOMEOWNER: RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.**

ave Ovens, Compactors, Room Air Conditioners, Dehumidifiers, Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishw



# 1 Before you begin

Read these instructions completely and carefully. If followed, they will simplify the installation job.

## IMPORTANT:

Observe all governing codes and ordinances. Failure to follow these instructions could lead to fire or electrical shock hazard.

### FOR YOUR SAFETY IF YOU SMELL GAS:

1. OPEN WINDOWS.
2. DON'T TOUCH ELECTRICAL SWITCHES.
3. EXTINGUISH ANY OPEN FLAME.
4. IMMEDIATELY CALL YOUR GAS SUPPLIER.

**FOR YOUR SAFETY  
DO NOT STORE OR USE  
GASOLINE OR OTHER FLAM-  
MABLE VAPORS AND LIQUIDS IN  
THE VICINITY OF THIS OR ANY  
OTHER APPLIANCE.**

**FOR YOUR SAFETY  
DO NOT OBSTRUCT THE FLOW OF COM-  
BUSTION AND VENTILATION AIR.**

### FOR YOUR SAFETY

**THE MAXIMUM GAS SUPPLY PRESSURE  
FOR THESE MODELS MUST NOT EXCEED  
14-INCHES W.C.P.**

### IN CANADA

**THE INSTALLATION OF THESE APPLIANCES IS  
TO BE IN ACCORDANCE WITH CAN1-B.149.1 OR  
B149.2 — INSTALLATION CODE FOR GAS-  
BURNING APPLIANCES AND EQUIPMENT —  
AND/OR LOCAL CODES.**

**ALL ELECTRICAL CONNECTIONS ARE TO BE  
MADE IN ACCORDANCE WITH CSA  
C22.1—CANADIAN ELECTRICAL CODE PART 1  
AND/OR LOCAL CODES.**

**WHEN INSTALLED IN MOBILE HOUSING THE IN-  
STALLATION IS TO BE IN ACCORDANCE WITH  
CSA STANDARD Z240.4 — GAS EQUIPPED  
MOBILE HOUSING.**

**ALL ELECTRICAL CONNECTIONS ARE TO BE  
MADE IN ACCORDANCE WITH CSA STANDARDS  
Z240.6.1 ELECTRICAL REQUIREMENTS FOR  
MOBILE HOMES.**

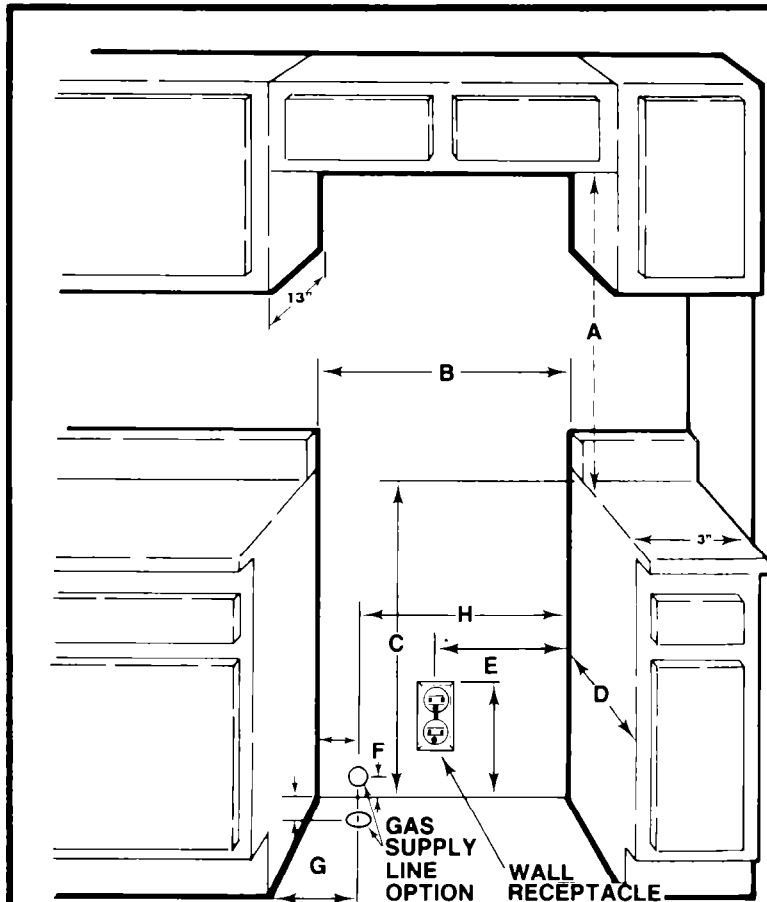
Installation must conform with the American National Standard National Fuel Gas Code ANSI Z223.1-1980\* and local codes and ordinances.

\*Copies of the standard listed above may be obtained from:  
AMERICAN GAS ASSOCIATION  
1515 Wilson Boulevard  
Arlington, Virginia 22209

# Installation Instructions



## A. Space requirements



A = 30" min. clearance between cooktop and bottom of an unprotected wood or metal cabinet.

B = Width between counters: 30 $\frac{1}{8}$ "

C = Height of countertop: 36"

D = Depth: 25"

E = Receptacle location: 17" max. from right cabinet and 20" max. from floor.

F = Wall gas line hole location 8 $\frac{1}{2}$ " from left cabinet and 2 $\frac{5}{16}$ " from floor.

G = Floor gas line location; on floor 8 $\frac{1}{2}$ " from left cabinet and back wall.

H = Both gas line holes should be no more than 22 $\frac{1}{2}$ " from right cabinet.

The back and sides of this range may be installed with zero clearance. Vertical walls extending above the cooktop must have a minimum horizontal clearance of 3 inches from the side edges of the cooktop.

Overhead cabinets should be a maximum of 13 inches deep.

It is the responsibility of the installer to comply with the installation clearances specified on the rating plate attached to the appliance.

To prevent discoloration of base cabinet, front of oven frame must extend at least  $\frac{1}{2}$ " beyond front surface of cabinets.

Do not seal range to cabinets.

The power cord must run downward, left or right to the wall receptacle to avoid pinching the cord between rear portion of the range and wall.

**NOTE:** Clearance specified to combustible construction (walls and materials) are based on a temperature rise of wood structures resulting from appliance operation. These clearances are suitable for walls of studing, lath and plaster, or other types of combustible materials which have a density of 20 pounds per cubic foot or more. No evaluation of the clearances required has been made for installations adjacent to low density cellulose, fiber board and similar materials which have a density of less than 20 pounds per cubic foot; nor to plastic tiles or sheeting.

**ANY OPENINGS IN THE WALL BEHIND THE RANGE OR FLOOR UNDER THE RANGE MUST BE SEALED.**

### CAUTION:

Reaching over heated surface burners causes risk of being burned. To reduce risk, installation of cabinet storage above surface units should be avoided.

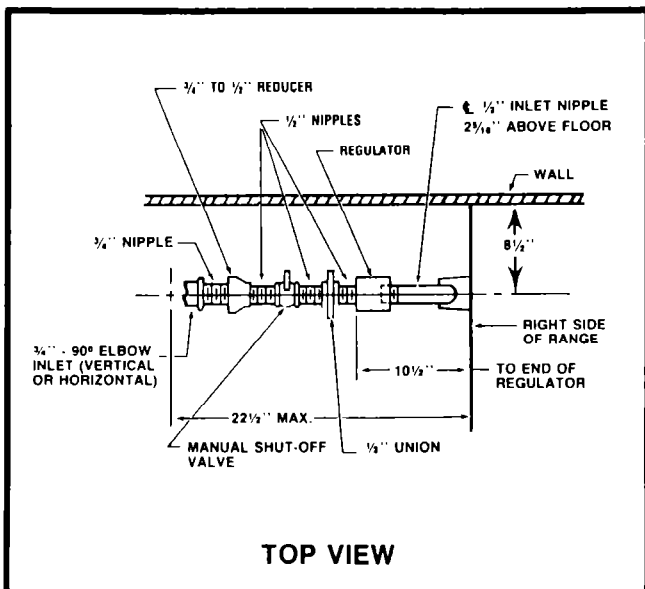
If cabinets are already provided, reduce hazard by installing a range hood. Hood should project horizontally beyond bottom of cabinets by a minimum of 5 inches.

## B. Gas supply requirements

Before connecting to the supply system, be sure that the installation conforms with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1-1980.

These ranges are designed for easy connection between the supply line and the inlet fitting. However, all strains must be removed from the supply and fuel lines so the range will be level and in line.

1. This range is manufactured for use with NATURAL GAS. It can be converted for use on LP GAS. The rating plate located under the main top has the information on the type of gas this range can be used with. When in doubt check with your local gas supplier.



2. Provide a gas supply line to the range location. We suggest using 3/4" rigid pipe, as smaller size pipe on long runs may result in the gas supply not being sufficient, then reduce to 1/2" as shown above.

With liquefied petroleum (LP) gases, the size of piping or tubing can be 1/2" minimum. LP gas suppliers usually determine the size and material used on the system. We do not recommend that flexible connectors be used in connecting our appliance to the gas supply, unless American Gas Association approved. Poorly designed connectors can be a source of gas leak. Even when AGA approved flexible connectors are used the consumer should be cautioned against kinking or damaging the connector when moving the range for cleaning or any reason. This could cause a gas leak.

Pipe joint compounds resistant to the action of LP gas must be used.

### IN MOBILE HOMES:

Any installation in a mobile home must conform with the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280) or when such standard is not applicable, with the local codes.

3. The supply line should be equipped with a shutoff valve. This valve should always 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 the shutoff valve.
4. The gas pressure regulator on this model can be used on either NATURAL or LP gases. The gas supply pressure for checking the regulator setting is to be at least 6" W.C.P. NATURAL or 11" W.C.P. LP.

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

### Inlet Pressure

The inlet pressure to the regulator should be as follows for both operation and checking regulator setting:

<b>NATURAL GAS:</b>	
Minimum pressure	6 inches W.C.
Maximum pressure	14 inches W.C.

<b>LP GAS:</b>	
Minimum pressure	11 inches W.C.
Maximum pressure	14 inches W.C.

### Line Pressure Testing

#### a. Testing ABOVE 1/2 Pound Per Square Inch (Gauge)

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig.

#### b. Testing AT 1/2 Pound Per Square Inch (Gauge) OR LOWER

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during pressure testing of the gas supply piping system at test pressure equal to or less than 1/2 psig.

# Installation Instructions



## C. Electrical requirements

A 115 Volt, 60 Hz, AC only, 15 Ampere fused electrical supply is required (time delay fuse or circuit breaker is recommended). It is recommended that a separate circuit serving only this appliance be provided. **DO NOT** use an extension cord.

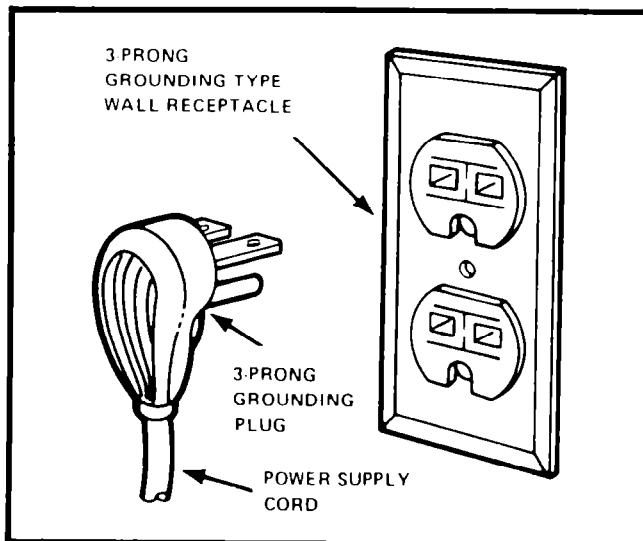
The wiring diagram is located on the back of the storage drawer.

### 1. Recommended grounding method

**Electrical ground is required on this appliance.**

**DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE POWER SUPPLY CORD GROUND PRONG.**

For your 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 NO. 70-1981\*\* and 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 grounded 3-prong wall receptacle installed by a qualified electrician.

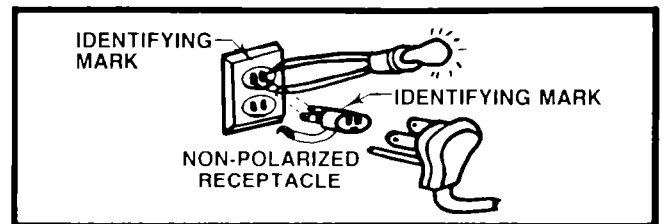


Check the polarity of the receptacle before plugging in. See "Alternate Grounding Method."

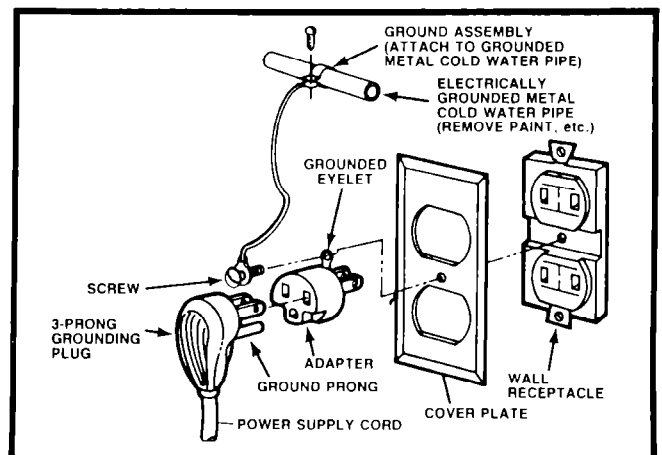
### 2. Alternate ground method

If changing and properly grounding the wall receptacle is impossible and where local codes permit (consult your electrical inspector), a temporary adapter may be plugged into the existing 2-prong wall receptacle to mate with the 3-prong power supply cord. See Figure 2. **THIS, HOWEVER, IS NOT RECOMMENDED.**

An adaptor plug can be used preferable with polarized male blades. If an unpolarized adaptor plug must be used, determine which is the "hot" side of the line with an indicator light. This indicator will light when it is between the "hot" side and ground. Place an identifying mark on the adaptor to assure proper polarization in the future.



If this is done, you must connect the grounded eyelet on the adapter to the wall receptacle cover plate screw and from this same screw, you must connect a separate copper ground wire (#14 minimum) to a grounded cold water pipe.\* Do not ground to a gas supply pipe. Do not connect to electrical supply until appliance is permanently grounded.



\*Cold water pipe must have metal continuity to electrical ground and not be interrupted by plastic, rubber or other electrically insulating connectors (including water meter or pump) without adding a jumper wire at these connections.

\*\*Copies of the standard listed above may be obtained from:

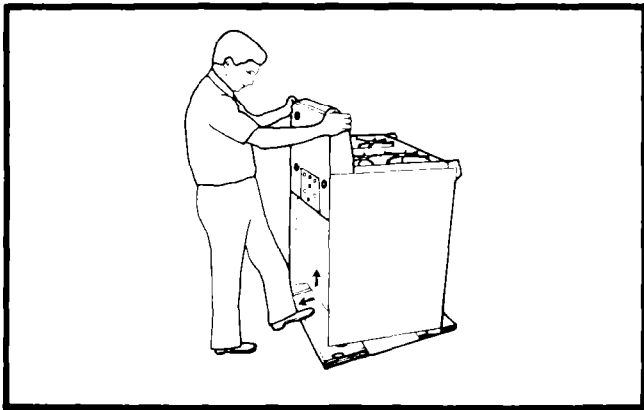
NATIONAL FIRE PROTECTION ASSOCIATION  
Batterymarch Park  
Quincy, Massachusetts 02269

## 2 Begin the installation

**USE CAUTION WHEN MOVING THIS APPLIANCE TO PREVENT DAMAGE TO FLOOR COVERINGS. THE WEIGHT OF THE APPLIANCE MAY CAUSE RIPPING, SCRATCHING OR OTHER DAMAGE TO THE FLOOR. FOR BEST RESULTS, SLIDE THE APPLIANCE ONTO CARDBOARD OR MASONITE BEFORE MOVING TO PREVENT DAMAGE.**

Remove racks and all other contents from oven before moving appliance.

### A. Remove shipping base and packing materials



Remove the cardboard shipping base by placing foot on the base behind the range. Tilt range forward to free rear legs. Move range towards you, then tilt backwards to free front legs.

Discard the shipping base.

Turn in the leveling legs to a point where the range base will not touch the floor.

Remove all packing material tape and protective film on some chrome plated or stainless steel parts before the range is installed.

### B. Position and level the range

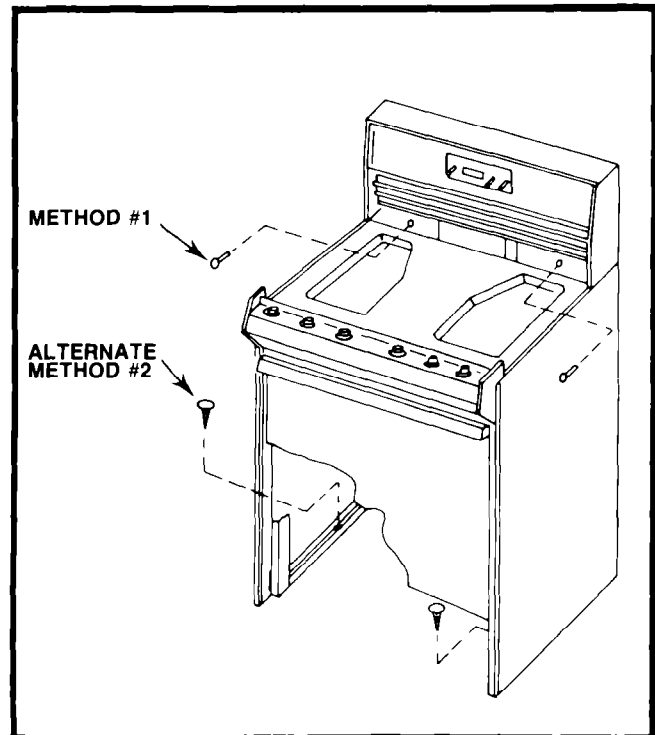
1. Plug in the electrical cord as described on page 5.
2. Move range into final operating position.  
NOTE: The gas supply line must be per dimensions as shown on page 3.
3. Place rack in oven. Place level on rack. If range needs leveling, adjust the leveling legs as needed to make level.

### IMPORTANT:

Oven must be properly leveled for satisfactory baking conditions.

### C. Secure the range

For safety consideration it is essential that a range, except one having an elevated oven, be secured to the house wall behind the range, METHOD #1 (see illustration below). If the wall behind the range is solid wood or a vertical stud is available, a wood screw (at least  $\frac{3}{8}$ " in diameter) or lag bolt of sufficient length (and not larger than  $\frac{1}{4}$ " in diameter) may be employed to secure the range. If the wall behind the range is not solid such as paneling or dry wall (sheet rock) construction use of a Molly Bolt is required. The bolt portion of the Molly Bolt must be greater than  $\frac{1}{4}$ " in diameter. The head diameter should be at least  $\frac{3}{8}$ " in diameter. The anchor portion of the Molly Bolt should be of sufficient length to hold it securely to the building material. The thicker the material, the longer the anchor portion must be.



The range may also be secured to the floor using the alternate METHOD #2. See illustration above. A wood screw of sufficient length (and not greater than  $\frac{1}{4}$ " in diameter) may be employed to secure the range.

Wood screws or Molly Bolts to secure the range to the house structure are not supplied.

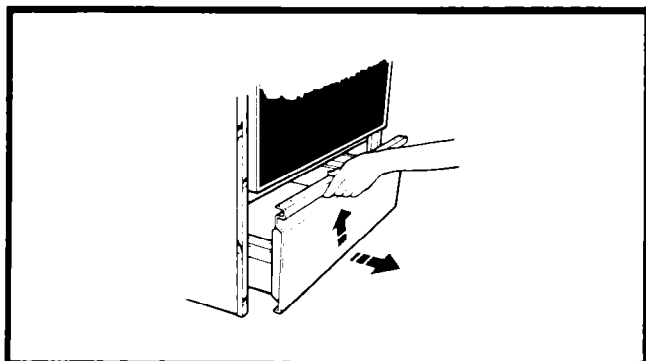
For mobile home installation it is necessary to use alternate METHOD #2 (see illustration above) to secure range to floor. See rating label to determine if range can be used in this application.

# Installation Instructions



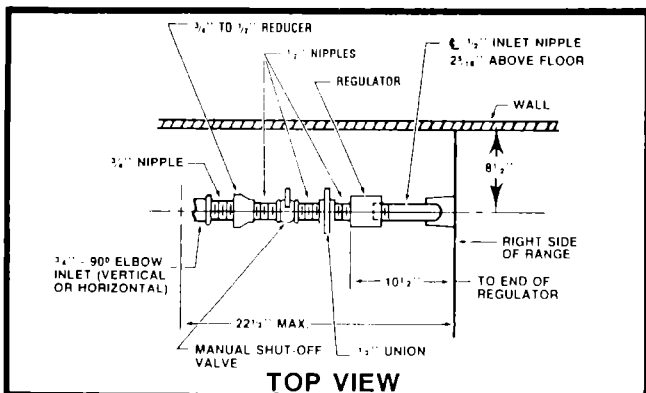
## 3 Gas connection

### A. To access gas line



Remove storage drawer by lifting slightly and pulling out of the range. The connection is now accessible.

### B. Connect gas line



1. The pressure regulator has a  $\frac{1}{2}$ " female pipe thread. It is recommended that a  $\frac{1}{2}$ " close nipple, a union and shut-off valve, be assembled into the regulator. This places the assembly parallel to the front frame of the range for easy connection to the gas supply and access to the shut-off valve. The stack on the regulator must not be in a vertical position.

**WARNING:**  
THE REGULATOR IS DIE CAST AND WILL CRACK, RESULTING IN A GAS LEAKAGE AND POSSIBLE FIRE OR EXPLOSION, IF YOU MAKE THE CONNECTION TOO TIGHT.

2. Be sure to use pipe compound to seal all connections. Joint compounds used must be resistant to the action of liquified petroleum gases. Any opening in the wall or floor, behind or under the range must be sealed.

3. Be sure the shut-off valve is open between the inlet nipple and gas valve.

### C. Check for gas leaks

When the range is connected, and all gas valves have been closed, turn on main supply, but before lighting the range or putting it to use, test all supply line connections and range itself for leaks. This range has been factory tested for leaks, but sometimes connections work loose in transit. **NEVER TEST FOR LEAKS WITH A LIGHTED MATCH OR OTHER FLAME.** Apply a thin solution of soapy water, if any leaks are present, bubbles will form at the point of leakage. If a leak is discovered it must be stopped before the range is put into operation. After checking for leaks, wipe the soap solution off of the components.

## 4 Gas adjustments

THIS RANGE IS PREADJUSTED FOR OPERATION ON "NAT." GAS AS SHIPPED FROM THE FACTORY.

If this Gas Range is connected to Natural Gas, follow the instructions outlined on the following pages. If this Gas Range is to be connected to LP, follow the instructions on page 9.

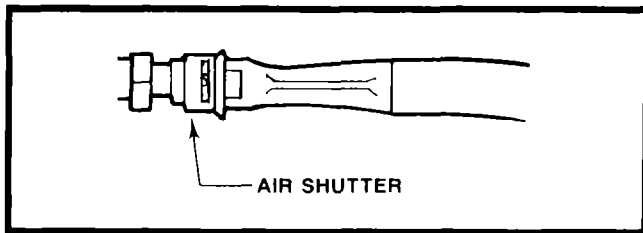
### A. Natural gas adjustments

The appearance of a properly adjusted gas flame is one having an inner cone of bluish-green and an outer mantle of dark blue. The flame characteristics should be clean and soft with no yellow tips. Blowing or lifting of the flame should not occur.

All burners are lighted by electronic ignitors. DO NOT attempt to insert any object into the openings of the protective shield surrounding the ignitor coil. Do not attempt to clean this area.

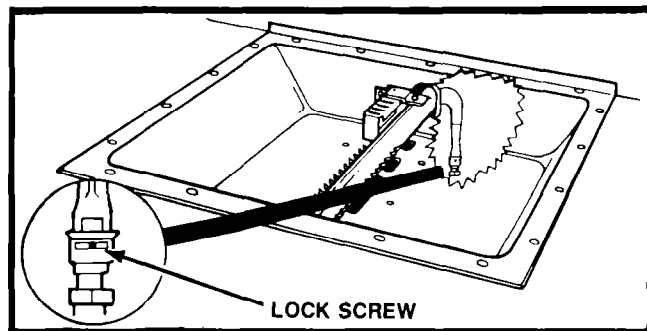
#### 1. Top burners

Whenever a top burner control knob is depressed and turned to the "LITE" position, the electrode between the flash tubes will start sparking and continue as long as the knob is held in this position. After the burner lights, move the knob to the "HI" position. At this time the sparking will stop. There are no standing pilots that have to be lighted or adjusted.



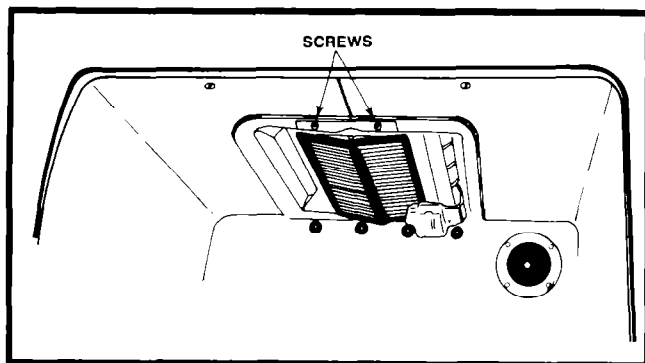
The air shutters on the top burner manifold should be adjusted for a proper flame as described above.

### 2. Lower oven burner



The burner flame should be  $\frac{1}{2}$ " long when the air shutter is correctly adjusted (see above). The air shutter is located behind the utility drawer in the center of the range next to the pressure regulator. To adjust the air shutter, loosen the lock screw. Move the air shutter to close the opening to decrease the air or enlarge the opening for more air. Tighten the lock screw when the adjustment is complete.

### 3. Broiler burner



The burner may have a hazy or fuzzy appearance when in operation. This haze may be  $\frac{3}{8}$ " thick, maximum and is normal for this type of burner.

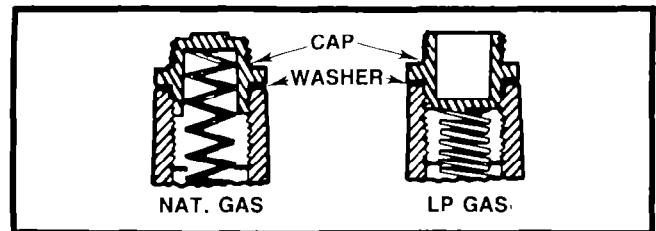
No gas input adjustment is necessary as the infrared burner is equipped with a fixed orifice. There is no air shutter to adjust.

## B. Natural to LP gas conversion

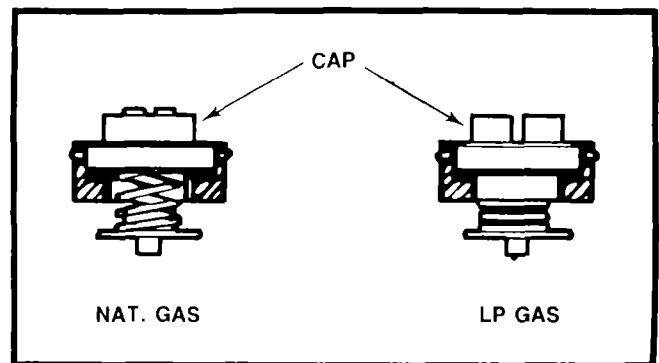
**THIS RANGE IS PREADJUSTED FOR OPERATION ON "NAT." GAS AS SHIPPED FROM THE FACTORY. TO USE THE APPLIANCE ON "LP" GAS, DO THE FOLLOWING:**

### 1. Pressure regulator

This range is equipped with one of five different types of pressure regulators. Use the following as a guide to convert your pressure regulator to LP gas operation.



Remove the cap marked "NAT." and reverse it to read "LP." Be sure not to disturb or remove the spring beneath the cap. Also make sure the fiber washer is between the cap and the body of the regulator. See the figure above for the correct position of the cap.

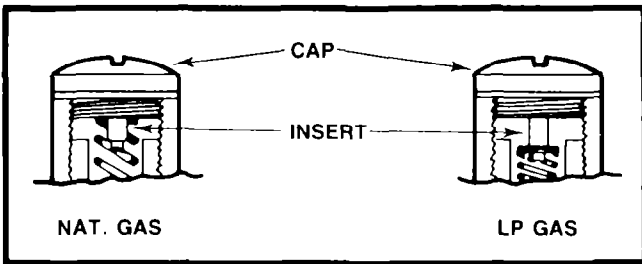


Remove the cap with the screwdriver slot and replace upside down. This plug will then have the marking "LPG10." Be sure not to disturb or remove the spring beneath this plug. See above for correct positioning of plug.

Remove the cap, with the screwdriver slot. Remove the black insert, marked "NAT.", from the cap. (This is a tight fit in the cap). Reverse this insert and carefully push it firmly into the hole in the cap. The marking "LP" will now be showing on the insert. Be sure the insert is pressed into the shoulder. Also, be sure not to disturb the spring in the body of the regulator.

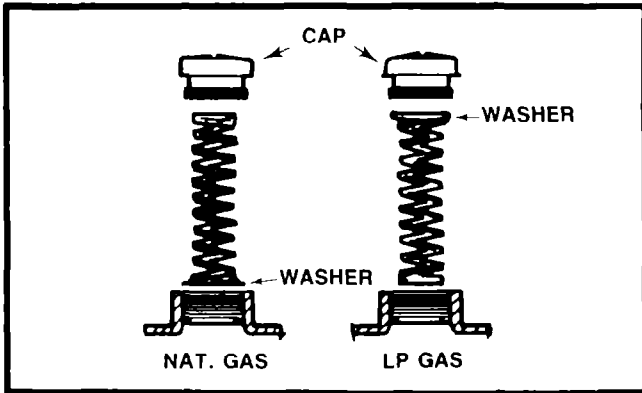


# Installation Instructions

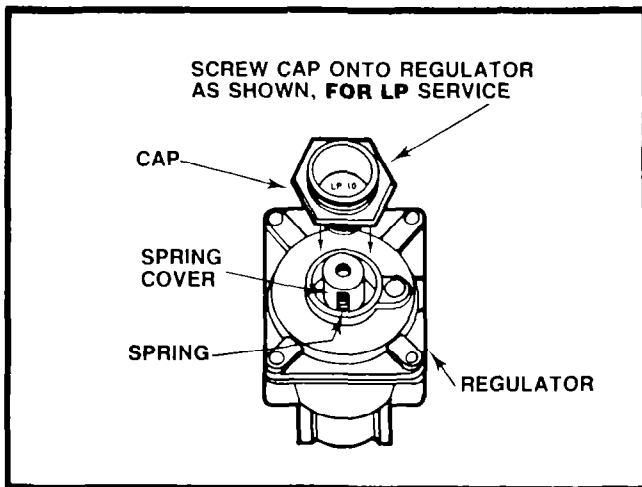


Replace the cap in the body of the regulator and tighten. See above for the correct position of the insert.

Remove the cap, with screwdriver slot. Carefully remove the spring and washer (washer will be at bottom of spring). Reverse so that washer is at top of spring and reinstall spring and washer.



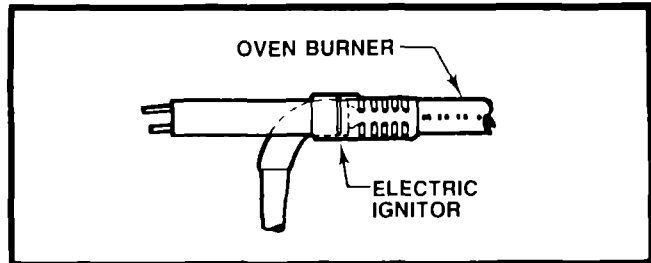
Replace the cap in the body of the regulator, over the washer and spring, and tighten cap. See above for the correct position of the washer and spring.



## 2. Burner adjustments

The appearance of a properly adjusted gas flame is one having an inner cone of bluish-green and an outer mantle of dark blue. The flame characteristics should be clean and soft with no yellow tips. Blowing or lifting of the flame should not occur.

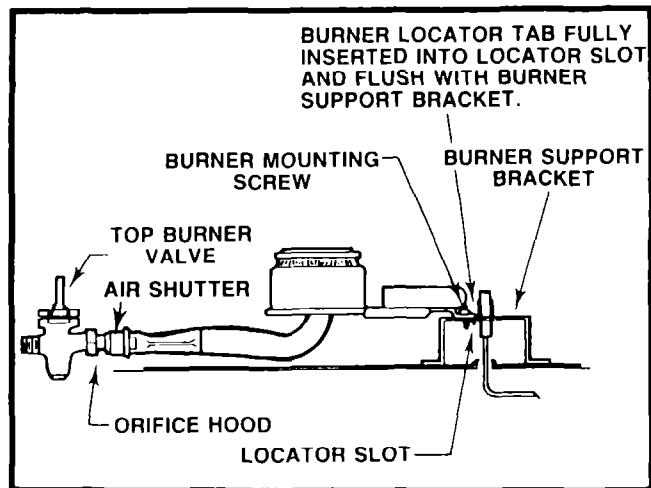
**NOTE:** On LP gas a slight yellow tip will be visible on top burner flames, but will not affect burner performance.



All burners are lighted by electronic ignitors. **DO NOT** attempt to insert any object into the openings of the protective shield surrounding the ignitor coil. Do not attempt to clean this area.

### a. Top burners

Remove four top burners by removing the mounting screws and lifting burner out of bracket. Then turn down the orifice hoods onto the pins. The orifices should be turned snug onto the pins being careful not to drive pin into the valve or to distort the hole through the center of the pin. Reinstall the top burners and mounting screws (see below).

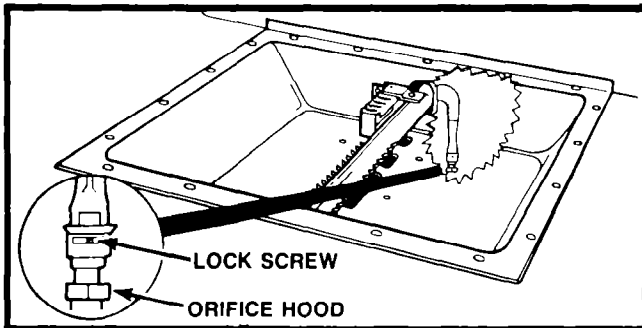


The air shutters should be adjusted for a proper flame.

**NOTE:** On LP gas a slight yellow tip will be visible on top burner flames, but will not affect burner performance.

### b. Lower oven burners

Turn down the orifice hood onto the pin. The orifice should be turned snug onto the pin being careful not to drive pin into the valve or to distort the hole through the center of the pin.

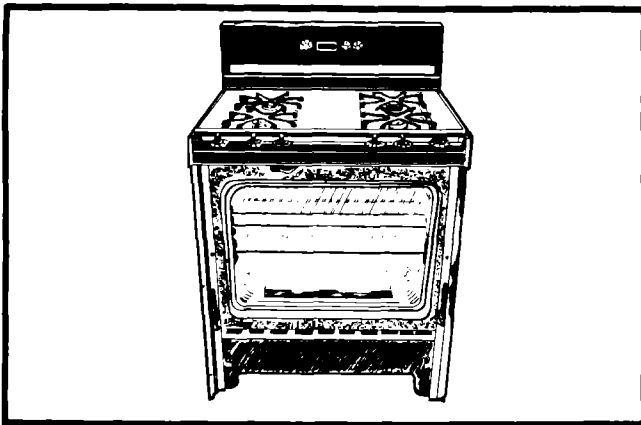


The burner flame should be  $\frac{1}{2}$ " long when the air shutter is correctly adjusted (see above). The air shutter is located behind the utility drawer in the center of the range next to the pressure regulator. To adjust the air shutter, loosen the lock screw. Move the air shutter to close the opening to decrease the air or enlarge the opening for more air. Tighten the lock screw when the adjustment is complete.

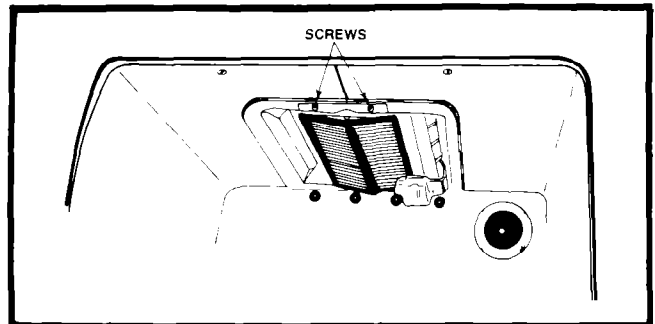
### c. Broiler burner

To convert the broiler burner, the burner orifice spud must be changed. This will be found under the vent grille in the center of the burner box. **BE SURE** to use the proper burner spud for the gas in use. Reinsert Nat. Gas orifice in burner box for future conversion. Be sure to replace vent grille with louvers facing to rear of unit.

Burner spud	Nat. Gas	LP Gas
	50	58



1. Remove oven door and storage drawer. Shut off valve on gas line that runs from the pressure regulator to the gas valve.



2. Remove the two screws fastening the broiler burner to the oven tank at front of burner. Remove the burner by pulling front and down to expose the burner orifice spud in the rear wall. Be careful not to break the ignitor coil. Lay the burner aside carefully with the screen side up. Replace the burner orifice spud using a  $\frac{5}{16}$ " nut driver. Reverse the procedure to reinstall the burner.
- No gas input adjustment is necessary as the infrared burner is equipped with a fixed orifice. There is no shutter to adjust.
  - The burner may have a hazy or fuzzy appearance when in operation. This haze may be  $\frac{3}{8}$ " thick, maximum and is normal for this type of burner.

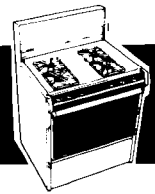
## 5 Check operation

**WARNING:**  
DO NOT TOUCH ANY HEATING ELEMENTS. THEY MAY BE HOT AND YOU MAY BE BURNED.

### A. Surface burners

1. Push in and turn knob to the "LITE" position.
2. When the burner lights, turn the knob clockwise to the desired setting. **Do not leave the knob in the "LITE" position once the burner lights.**
3. If the flame should go out during the cooking operation, turn burner off. If gas has accumulated and a strong odor is detected, wait five minutes for odor to disappear. To relight burners repeat steps 1 and 2 above.

# Installation Instructions



**WARNING:**  
DUE TO SAFETY CONSIDERATIONS  
THE FOLLOWING PRECAUTIONS  
SHOULD BE OBSERVED:

1. THE TOP BURNER FLAME SIZE SHOULD BE ADJUSTED SO THAT IT DOES NOT EXTEND BEYOND THE EDGE OF THE COOKING UTENSIL.
2. STORAGE IN THE CABINETS ABOVE THE RANGE CAN BE POTENTIALLY HAZARDOUS DUE TO HEAT AND TO THE FACT THAT CHILDREN MIGHT CLIMB ON THE RANGE TO REACH CABINETS.
3. DO NOT USE THE RANGE BURNERS OR THE OVEN FOR SPACE HEATING.
4. DO NOT USE THE OVEN FOR STORAGE SPACE.

## B. Oven burner

Turn the oven selector to "BAKE." Turn the oven temperature control to a desired setting. The oven burner should automatically light in 50 to 60 seconds.

## C. Broiler burner

Turn the oven selector to "BROIL." Make sure the oven temperature is set on "OFF." The broiler burner should automatically light in 50 to 60 seconds.

## D. Clock (if so equipped)

Refer to operating instructions in the Use and Care Guide (packed in the oven).

## E. Cleaning

See the Use and Care Guide that was packed in the oven for proper care and cleaning.

## 6 Before you call for service . . .

See the Use and Care Guide for trouble-shooting checklist:

Be sure power cord is plugged in.

Be sure the gas supply is turned on.

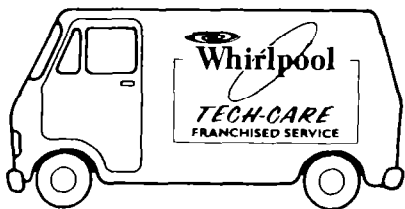
Check for blown fuses or tripped circuit breaker.

## If you must call for service. . .

You will need the appliance model and serial number. Find the serial plate at top center of the oven front frame.



Making your world a little easier.



In the event your WHIRLPOOL appliance should need service, call the dealer from whom you purchased the appliance or a WHIRLPOOL franchised TECH-CARE® service company. He is in the Yellow Pages of your telephone directory listed under "Appliances-Household-Major-Service and Repair." You can also obtain his name and number by dialing, free, within the continental United States the Whirlpool COOL-LINE® Service (800) 253-1301. When calling from Michigan, dial (800) 632-2243; from Alaska or Hawaii, dial (800) 253-1121. Dial just as you normally dial long distance. A special operator will tell you the name and number of your nearest Whirlpool TECH-CARE service outlet. During normal working hours, Whirlpool consultants at this same number will also answer any questions about operating or maintaining your appliance not covered in your Use and Care Guide.

Learn the benefits of using TECH-CARE service for maintaining the quality originally built into your WHIRLPOOL appliance.

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ifiers, Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-In Ovens and Surface Units, Ranges, Microw

