
# 42" GAS COOKTOP WITH BROILER/GRIDDLE

*MODELS: KGCG-2240/KGCG-2240P*
*GSU-42-E-2/GSU-42P*

# INSTALLATION INSTRUCTIONS

## INSTALLER: FINAL CHECK LIST

**PLACEMENT OF UNIT**

- ☐ 1. Specified clearances maintained to cabinet surfaces.
- ☐ 2. Burner box correctly positioned in countertop recess.

**ELECTRICAL**

- ☐ 1. Polarized three wire 120 VAC, 15 ampere receptacle with 15 ampere overcurrent protection provided, for service cord connection.

**GAS SUPPLY**

- ☐ 1. Supply line of 1/2" black iron pipe provided.
- ☐ 2. Pressure regulator shipped with unit connected to manifold.
- ☐ 3. Manual gas shutoff valve installed in accessible location.
- ☐ 4. Unit tested for gas leaks.

**OPERATIONAL**

- ☐ 1. If used on LP gas, verify that pressure regulator and orifice hoods have been modified for use with LP.
- ☐ 2. Top burners have burner pin in holes of drip pan.
- ☐ 3. Flashtubes on top and broiler burners properly positioned.
- ☐ 4. Each burner lights satisfactorily both individually and with other burner on same side of unit.
- ☐ 5. Flame adjustment for 3/8" soft blue cone made on each top burner.
- ☐ 6. Low flame adjustment verified.
- ☐ 7. Griddle is level.
- ☐ 8. Grease pan is under platter at rear of burner box.
- ☐ 9. Griddle remains where placed when raised.
- ☐ 10. Drip rings and grates correctly positioned.
- ☐ 11. Place wooden cover over griddle.
- ☐ 12. Unless instructed to leave for owner, remove all tags, labels and internal packing material.

## THANK YOU INSTALLER:

1. Complete Installation Check List.
2. Leave all literature for customer.
3. Notify dealer that installation is completed.

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**FOR DETAILED INSTRUCTIONS, FOLLOW METHODS DESCRIBED IN THIS FOLDER.**

IMPORTANT: Read Before Installing to Save Time, Work, assure proper performance, and owner's warranty protection.

### CABINETRY

Recessed opening 23 1/2" deep x 42-1/8" long x 7 15/16" in depth (from top of finished countertop) required for installation. See Fig. 1 below for details.

### ELECTRICAL SPECIFICATIONS

| | |
|---|---|
| Voltage & Frequency | 120 volts–60 hertz |
| Maximum Protective Device Size | 15 amperes |

Wiring must conform to local code and/or National Electrical Code.

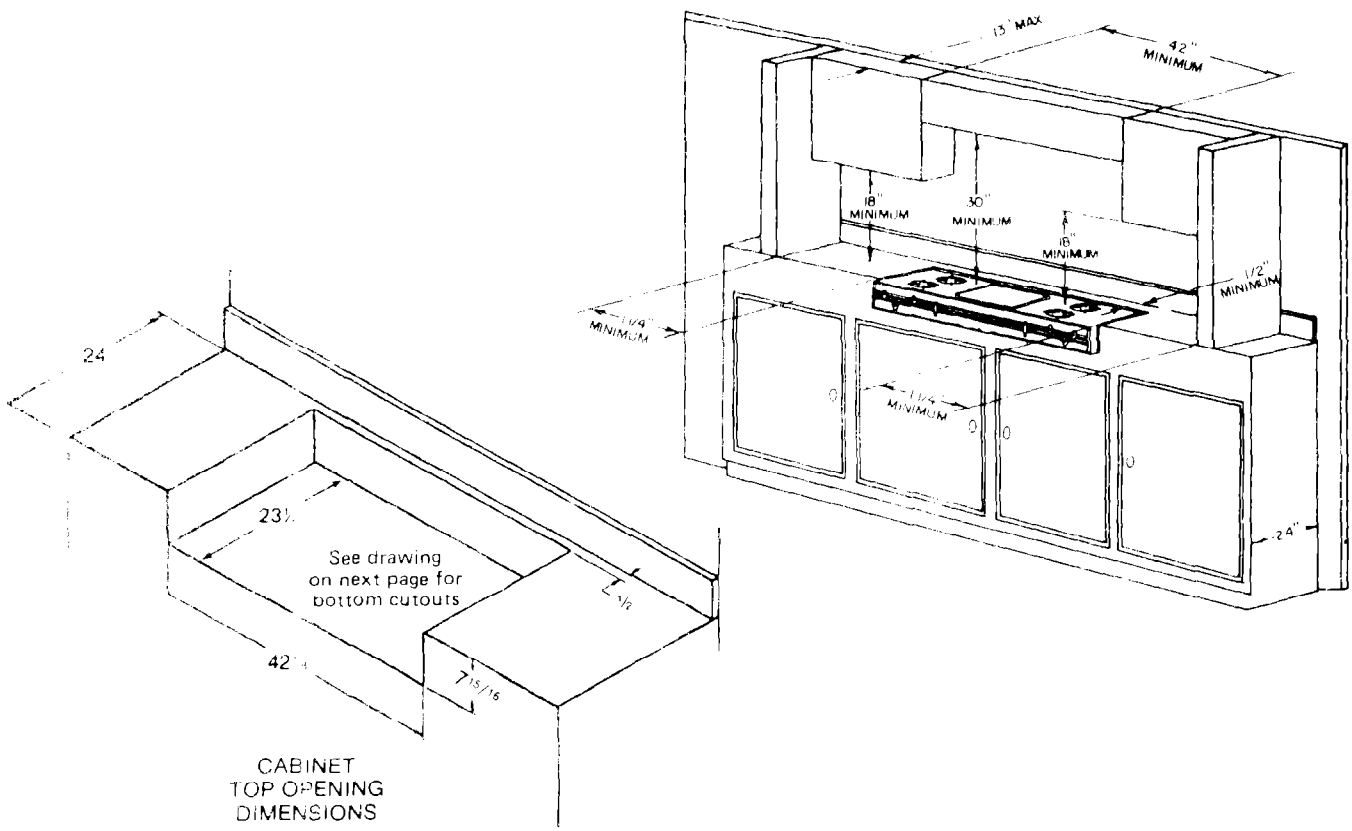
# INSTALLATION INSTRUCTIONS

The installation of the cooktop must conform to local codes and utility regulations and should be made only by a competent technician. In the absence of local codes, the installation must follow the National Fuel Gas Code, ANSI Z 223.1-1984 and the National Electrical Code, ANSI/NFPA No. 70-1984. When installed in a mobile home, the installation must conform with Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (part 280) or when such standard is not applicable, with local codes.

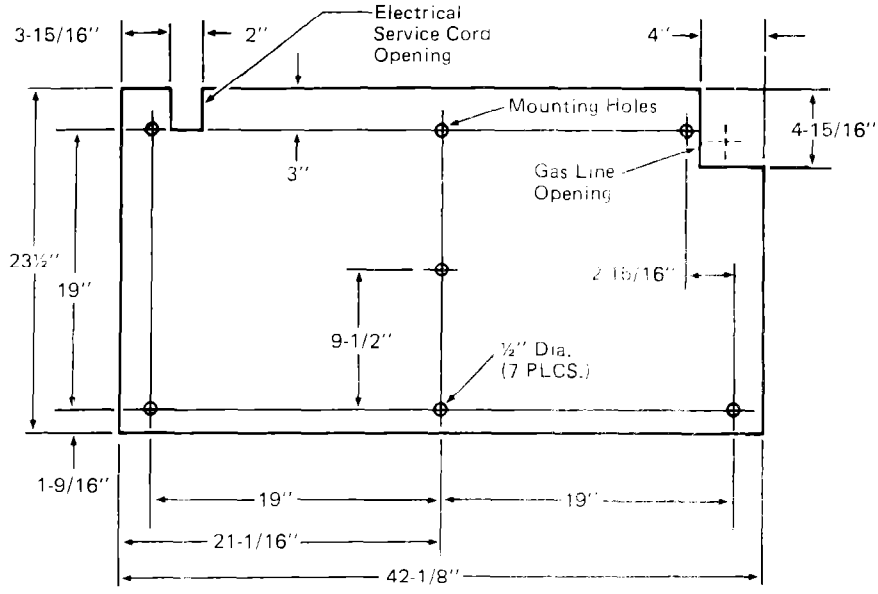
## CABINET CONSTRUCTION

Install the unit in an appropriate cabinet. See illustration below for correct clearances to adjacent vertical sides and rear walls and proper opening dimensions.

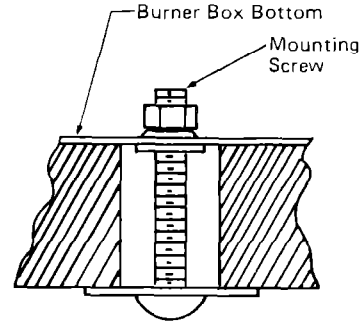
To reduce the risk of burns or fire by reaching over heated surface units, cabinet storage above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.




CABINET TOP OPENING DIMENSIONS

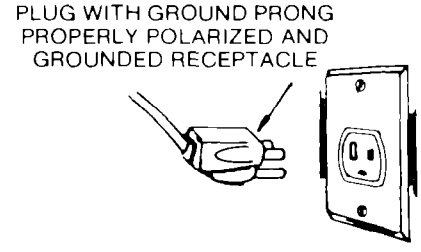



OPENING LOCATIONS & DIMENSIONS




MOUNTING DETAIL

## ELECTRICAL




**WARNING:** THIS COOKTOP IS PROVIDED WITH A POLARIZED THREE PRONG PLUG. IT IS IMPERATIVE THAT THE OULET TO WHICH THIS PLUG IS CONNECTED BE PROPERLY POLARIZED AND GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, A QUALIFIED ELECTRICIAN SHOULD BE CONTACTED.

This unit requires a polarized three wire grounded receptacle connected to a 120 VAC, single phase, 60 hertz, 15 ampere overcurrent protected circuit. The receptacle must be installed below the cooktop so that the 3-1/2' service cord supplied with the unit may be easily removed for servicing or cleaning the cooktop. (See illustration under "Connecting Unit to Gas" for location of cord under bottom of unit.) This unit must be electrically grounded in accordance with local codes, or in their absence, with the National Electrical Code, ANSI/NFPA No. 70-1984.

## UNPACKING THE UNIT

Take unit out of the carton and remove all packing materials, so that the grates and drip rings may be removed from the top of the unit. Check to see that pressure regulator and all hardware is removed before carton is properly disposed of.

Prior to installation, test the electrical service to assure that it agrees with the specifications on the cooktop data plate.

Study all tags and labels and follow their instructions during installation.

## INSTALLING IN CABINET

This unit is heavy and two people may be required to properly place unit in cabinet opening.

Place service cord through hole in bottom of opening.

Grasp unit by burner openings in cooktop and lower into opening. Make sure that unit is as far back in opening as possible and that the gap in either side is the same.

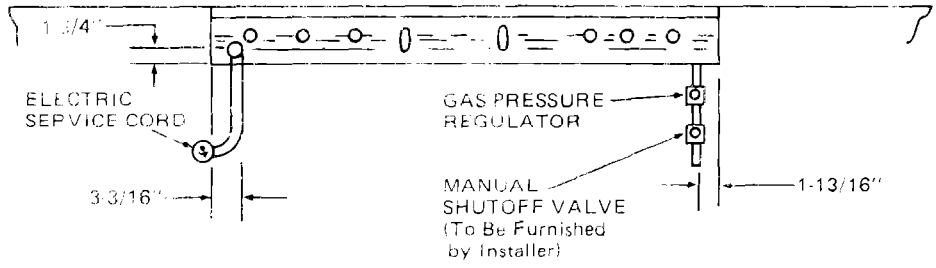
## CONNECTING UNIT TO GAS

All gas supply connections should be made by a competent technician and in accordance with local codes or ordinances. In the absence of a local code, the installation must conform to the National Fuel Gas Code ANSI Z 223.1-1984. The manifold and pressure regulator supplied with the unit have 1/2" NPT connec-

tions. Setting of the pressure regulator is 6 in. water column (W.C.) for natural gas and 10 in. W.C. for LP gas. In order to check pressure regulator, the inlet test pressure must be at least one (1") W.C. gretaer than setting (7" for natural and 11" for LP). Maximum pressure to regulator must not exceed 14" W.C.

Thread sealant resistant to natural and LP gases is to be used on all threaded gas connections.

The end of the manifold extends out of the burner box in the lower right corner. Connect the gas pressure regulator (supplied with the unit) with the arrow on the bottom of the regulator pointing up directly to the end of the manifold.




The regulator should be positioned so that the access cap is accessible for removal after the regulator has been installed. A 1/2" NPT manual shut off valve should be installed in the gas supply line in an accessible location, so that the gas may be turned off if servicing of the unit is requried.

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 ½ psig.

The appliance 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 ½ psig

## CHECKOUT AND ADJUSTMENT

This unit has been built and set for use with natural gas. IF IT IS TO BE USED ON LP GAS – PROCEED AS FOLLOWS BEFORE MAKING CHECKS.

A. CONVERT PRESSURE REGULATOR

To convert regulator for LP gas, remove regulator access cap. Either turn cap over or reverse plunger resting on spring. This should expose the LP marking on cap or plunger. Tighten cap on regulator.

B. REMOVE GRIDDLE, BROILER PAN, BROILER BURNER ASSEMBLY AND TOP

1. The griddle is removed by turning broiler handle on left side to raise griddle. Grasp griddle on both sides and slide up to release hook holding it to broiler burner assembly.

2. Lift broiler pan up to remove.

3. The broiler burner assembly is taken out of the broiler box by lifting up the rear of the burner until pin is free from eyebolt. The tilt left side of burner and slide out of burner bearing and off orifice cap.

4. Remove top by loosening nuts located under each corner of the cooktop. Use of 3/8" deep well socket is suggested for removal of the nuts.

5. Place all parts to one side for reinstallation.

C. TIGHTEN ORIFICE HOODS

The orifice hoods are set approximately 2½ to 3 turns from the end of the orifice needles for natural gas operation. For LP gas, the hoods must be tightened until they just touch the end of the needle. DO NOT FORCE AGAINST NEEDLE.

D. CHANGE AIR SHUTTER SETTING

1. Top Burner

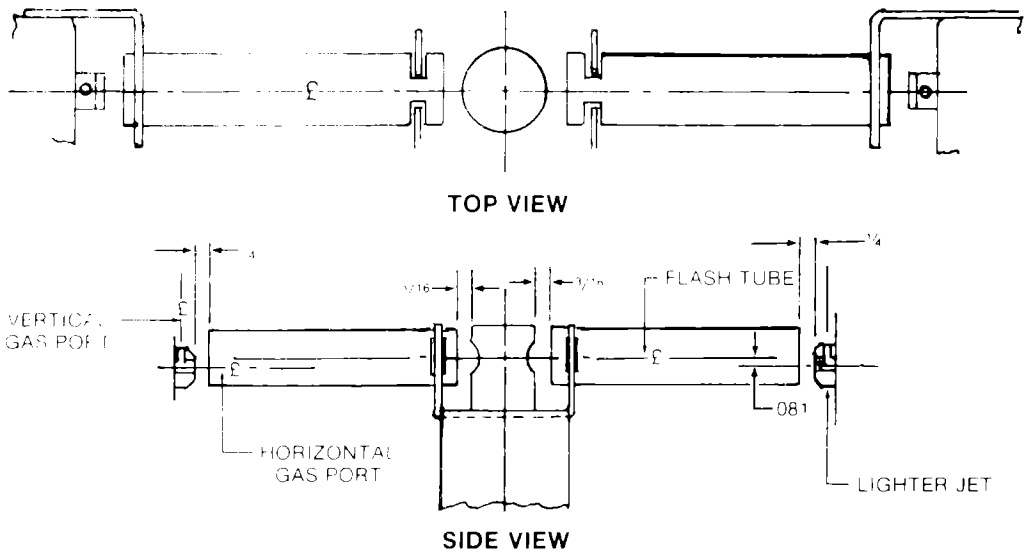
Loosen air shutter screw and open air shutter to 1/4", using 1/4" drill bit to check.

The unit is now ready to be checked out by first testing ALL gas connections for leaks. BE SURE THAT THE ELECTRICITY IS "OFF" BEFORE TURNING ON GAS SUPPLY. Test with pressure gauge or apply soapy solution or leak detector solution on all gas connections. Repair any leaks that may appear before putting unit in opeation.

## TOP BURNER CHECKOUT

Make sure that each burner is resting on the burner support in three locations, the two legs and at the venturi connection. Necessary adjustments are made by loosening the screws holding venturi to the burner. Tighten screws after adjustment and recheck for gas leak.

See that flash tubes are in correct position.

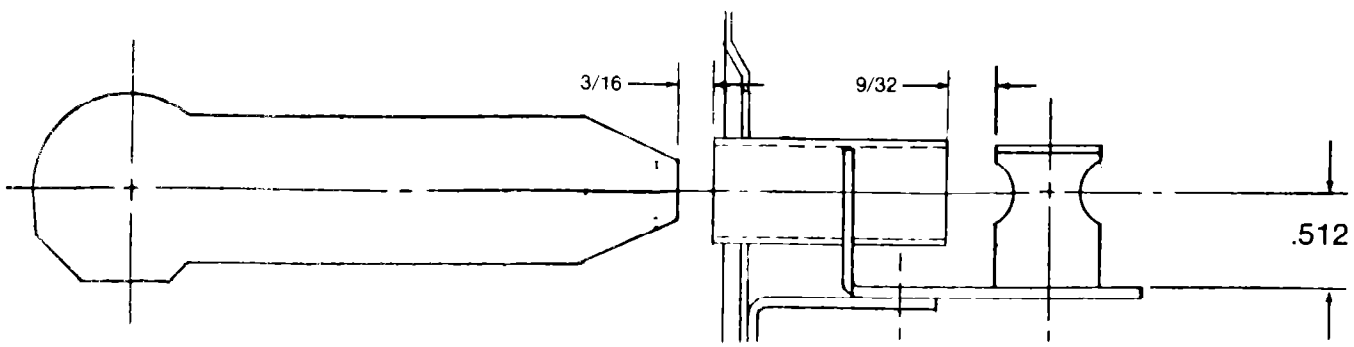



Make basic air shutter adjustment on each burner. On natural gas, the air shutter opening should be 3/16". This may be checked with 3/16" drill bit. As previously stated in the LP conversion, the opening for LP gas should be 1/4".

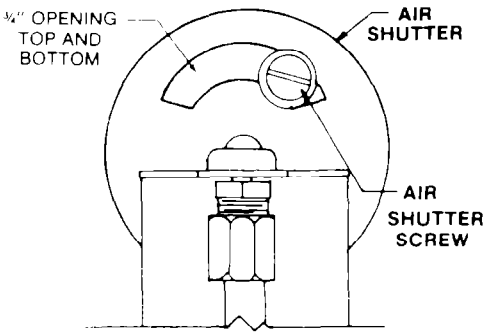
## VISUAL BROILER BURNER CHECKOUT

Replace broiler burner assembly be reversing procedure shown in section B-3. Be sure that burner bell is resting in the broiler burner neck bearing on right side and that broiler burner shaft is resting in slot of broiler burner coupling. Put broiler pan back on sling links and griddle on top of broiler burner assembly, making sure that hook is fully engaged.

See that flash tube is in proper position.



Check air shutter setting. On natural and LP gas there should be a 3/4" slot in burner at both top and bottom.




The unit is now ready to plug service cord into receptacle. Make sure that power supply neutral is connected to the wide blade slot in receptacle. It is essential that the electrical outlet to which the plug is connected be properly grounded and polarized. If this is in doubt, a qualified electrician should be contacted to check the outlet.

Initial checks are made either with or without cooktop depending upon whether or not the unit was converted for LP gas.

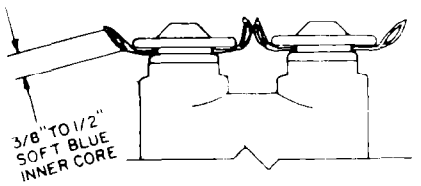
Test each top burner one at a time by setting knob to "light" position. This is done by pushing in on knob and turning knob to left or counterclockwise. Repeat at least four times.

A clicking sound should be heard as soon as the knob is turned to "light" position. If it is not present, turn burner "off" and make sure that power is being supplied to unit. Check to see that service cord is firmly in place in receptacle or for a blown fuse or tripped circuit breaker.

If these are not at fault, remove knobs and handles, four (4) screws from control panel to check connections at valve switches. Remove left rear drip pan, burner, and remove module cover to check connections at spark module. Make sure that solid ground connection is made from spark module.

The broiler burner ignition is checked in the same manner as the top burner. Since it must be done with the griddle level with the cooktop, ignition is observed through the right hand opening between the griddle and the cooktop. If ignition does not take place, remove drip pan in right rear burner and reduce air shutter opening.

After all burners have been individually checked, reattach top, if it has been removed, and put drip pans in place. Recheck top burner ignition and make initial flame adjustment one burner at a time. If flames lift from burner, reduce air shutter opening; if flames, are yellow, increase opening, until 3/8" soft blue inner cone is present. Check ignition on each burner at least four (4) times.



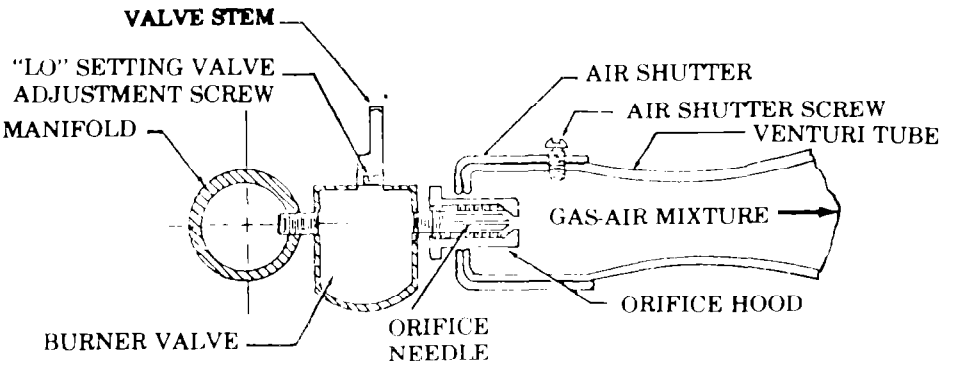

If burner fails to light and ignitor is clicking, turn gas "off", remove drip pan and recheck flash tube alignment. A visual check should be made to make sure that the ignitor is producing a spark. If spark is not present, recheck connections. Should failure continue after these checks, reduce air shutter opening. Replace drip pan and check ignition again. (Try at least 4 times.)

Now proceed to check ignition on both front and back burners at one time. Sometimes the air shutter opening must be adjusted to get proper ignition when the other burner is burning. Repeat check four (4) times on each side as before.

## LOW FLAME ADJUSTMENT

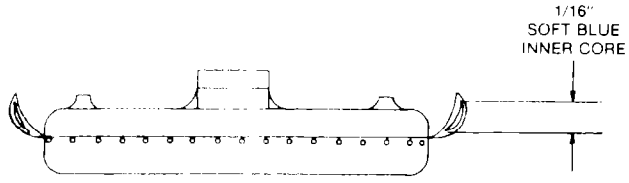
Top Burners

Low flame adjustment is made by lighting burner, turning knob to "low" and removing knob. Hold base of valve stem with pliers and insert narrow (3/16") standard blade screwdriver in adjustment screw slot (located in center of valve stem). Turn screw until flame is 1/8" long. Replace knob.



## BROILER/GRIDDLE

Light burner, then turn left handle to raise grill until slots in burner heat shield are seen. Turn burner to "low" and remove knob. Hold base of valve stem with pliers, insert narrow (3/16") standard blade screwdriver into adjustment screw slot. Looking through the slots in the heat shield, adjust until flame with 1/16" soft blue inner cone is reached.




## BROILER/GRIDDLE ADJUSTMENT

The Broiler/Griddle has been properly adjusted at the factory. Should it be out of adjustment at time of installation as a result of vibration or handling during shipping, correct as shown below.

1. Broiler Handle -- Correct position for handle on left (facing cooktop) is straight up and down. Before making any adjustments, make sure that set screw in handle is tight. Removal of the top, both burners and the burner support on the left side is suggested for the easiest access to the adjustment hardware. The handle is adjusted loosening the nuts holding the connecting bar to the griddle lift spring casting. Using a 7/16" open end wrench, loosen front nut to lower handle, the rear nut to raise. Tighten both nuts to lock after handle is properly positioned.

2. Griddle Not Properly Counter Balanced To Keep In Set Position – Broiler lift spring is designed to balance the weight of the griddle, burner and heat shield. Once again the removal of the top and left-hand parts is suggested. Hold hook bolt firm with pliers or screwdriver. Use a 3/8" open wrench to tighten or loosen nut to obtain desired spring tension to hold griddle in place as it is moved.

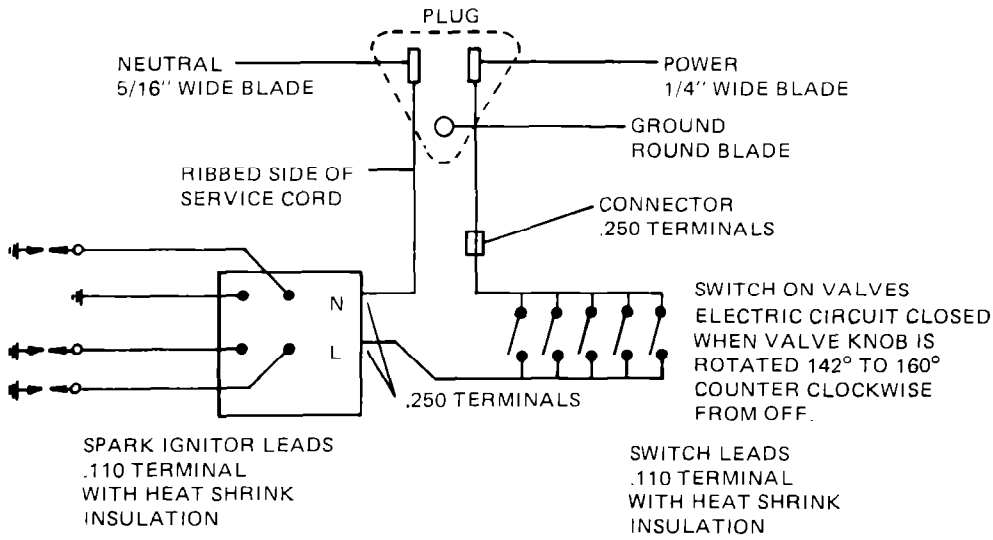
3. Broiler Pan – This should be level (both front to back and right to left) or parallel with the top surface when pan is in its highest position. This situation is corrected by loosening the lock nuts on the front sling adjustment hook which is connected to the sling link assembly. The sling link assembly connects the front and rear sling links to provide for the raising or lowering of the broiler pan. The broiler pan should slope towards the front when broiling to allow the grease to run into the cup of the pan. This adjustment may be made through the right front burner opening.

4. Griddle – The front of the griddle should rest on the front flange of the griddle opening in the top and on the top of four (4) screws in the heat shield when in the cooking position. The griddle may be leveled by raising or lowering the four screws.

   To correct alignment of the griddle, so that the right and left spacing is equal and parallel to the edges of the top opening, loosen screws on the broiler burner neck and shift burner to correct.

## SCHEMATIC WIRING DIAGRAM

THE POWER CORD ON THIS APPLIANCE IS EQUIPPED WITH A THREE PRONGED (GROUNDING) PLUG WHICH MATES WITH STANDARD THREE PRONGED (GROUNDING) WALL RECEPTACLES.




120 VAC 60 Hertz 1 Amp. Max.

The cord power lead (1/4" wide blade of the plug) is attached to the connector and to the switches. The other lead from the switches connects to "L" connection on the spark module. The "N" connection on the module is connected to the cord neutral lead (5/16" wide blade of the plug). The ignitors are connected to the markings on the module and the ignitors are secured to brackets at the flash tubes.