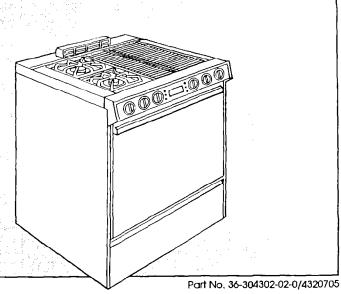
Installation Instructions



IMPORTANT: Read and save these instructions.

important:

Installer: Leave Installation Instructions with the homeowner.

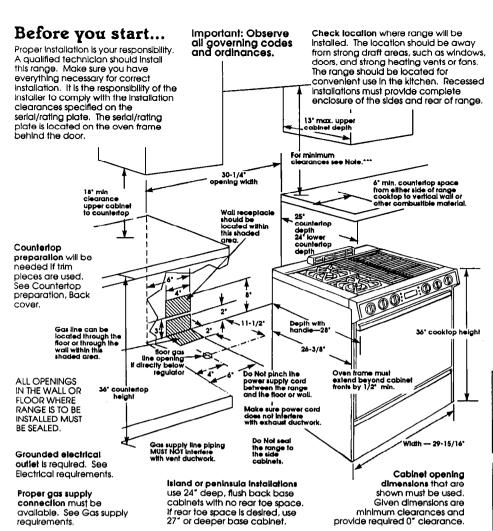
Homeowner: Keep Installation Instructions for future reference.

Save Installation Instructions for local electrical inspector's use.

30" Gas Downdraft Slide-in Range

with self-cleaning oven





WARNING

Fire Hazard

Do Not obstruct the flow of combustion and ventilation air.

Personal Injury Hazard
Cabinet storage above the
cooking surface should be
avoided. If cabinets are located
above the range, avoid using
cabinets while range is in use.
Reaching over a heated cooking
surface could result in a serious
burn.

Electrical Shock Hazard

- 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 70latest edition*, and all local codes and ordinances.

Failure to do so could result in tire, electrical shock or other personal injury.

M WARNING

FIRE HAZARD
IMPROPER INSTALLATION,
ADJUSTMENT, ALTERATION,
SERVICE OR MAINTENANCE
CAN CAUSE INJURY OR
PROPERTY DAMAGE. REFER
TO THIS MANUAL. FOR
ASSISTANCE OR
ADDITIONAL INFORMATION,
CONSULT A QUALIFIED
INSTALLER, SERVICE
AGENCY, MANUFACTURER
(DEALER) OR THE GAS
SUPPLIER.

Mobile home installation

The Installation of this range must conform to the Manufactured Home Construction and Safety Standards, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD, Part 280); or when such standard is not applicable, the Standard for Manufactured Home Installation 1982 (Manufactured Home Sites, Communities and Setups), ANSI Z225.1-1984 — latest edition, or with local codes.

When this range is installed in a mobile home. It must be secured to the floor during transit. Any method of securing the range is adequate as long as it conforms to the standards listed above.

Copies of the standards listed may be obtained from:

- National Fire Protection Association Batterymarch Park Quincy, Massachusetts 02269
- ** American Gas Association 1515 Wilson Boulevard Arlington, Virginia 22209

Tools needed for



NOTE: Clearances specified are for combustible walls and materials that have a density of 20 or more pounds per cubic foot. No evaluation of clearances has been made for installations adjacent to materials that are less than 20 pounds per cu. ft. or to polastic tiles and sheeting.

"" NOTE: 30" min. when bottom of wood or metal cabinet is protected by not less than 1/4" flame retardan milliboard covered with not less than No. 28 MSG sheet steel, 0.024" aliumhum, or 0.020" copper.

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



The anti-tip bracket MUST be installed. For detailed instructions, see Panel D.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

FOR YOUR SAFETY

IF YOU SMELL GAS:

- 1. OPEN WINDOWS.
- 2. DO NOT TOUCH ELECTRICAL SWITCHES.
- 3. EXTINGUISH ANY OPEN FLAME.
- 4. IMMEDIATELY CALL YOUR GAS SUPPLIER.

Gas supply requirements

Observe all governing codes and ordinances.

WARNING

Fire Hazard

- Range must be connected to a regulated gas supply. This must be checked by a qualified technician before installing range.
- Do Not use an open flame to test for leaks from gas connections.
- New, flexible gas line must be used.

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

This installation must conform with local codes and ordinances. In the absence of local codes, installation must conform with American National Standard, National Fuel Gas Code ANSI 7223.1 — latest edition**.

■ Input ratings shown on the serial/rating plate 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. C This range is equipped for use with NATURAL gas only and is design-certified by A.G.A.

Provide a gas supply line of 3/4" rigid pipe to the range location. A smaller size pipe on long runs may result in insufficient gas supply. Pipe-joint compounds made for use with NATURAL and L.P. gas must be used.



A.G.A.-approved flexible metal tubing 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" 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 as the range and should be in a location that allows ease of opening and closing. Do Not block access to shutoff valve.



G. If rigid pipe is used as a gas supply line, a combination of pipe fittings must be used to obtain an in-line connection to the range. All strains must be removed from the supply and fuel lines so range will be level and in line.

The gas supply pressure for checking the regulator setting is to be at least 7' W.C. (natural gas). Maximum supply pressure for Natural Gas must not exceed 8' in accordance with a regulator setting of 6' W.C.

Line pressure testing: Testing above 1/2 lb. psl (gauge)

The range and its individual shutoff valve must be disconnected from the gas supply plping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.5 kPa),

Testing at 1/2 ib. psi (gauge)
The range must be isolated from the gas supply plping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at lest pressures equal to or less than 1/2 psig (3.5 kPa).

Electrical requirements

A WARNING

Electrical Shock Hazard

- Electrical ground is required on this appliance.
- Improper connection of the equipment-grounding conductor can result in fire, electrical shock, or other injury
- electrical shock, or other injury.

 Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded. Do Not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
- Do Not use an extension cord with this appliance.
- Do Not have a fuse in the neutral or grounding circuit. A fuse in the neutral or grounding circuit could result in an electrical shock.

Fallure to follow these instructions could result in fire, electrical shock or other personal injury.

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

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

The wiring diagram is included in the literature package. The wiring diagram is also located on the bottom of the storage drawer.

Recommended grounding method

DO NOT, UNDER ANY CIRCUMSTANCES, REMOVE THE POWER SUPPLY CORD GROUNDING PRONG.

For personal safety, this appliance must be grounded. This appliance is equipped with a 3-prong grounding plug. To minimize possible shock hazard, the cord must be plugged into a mating 3-prong, grounding-type wall receptacle, grounded in accordance with the National Electrical Code, ANSI/NFPA 70-latest edition*, and all local codes and ordinances. (See Figure 1.) If a mating wall receptacle is not available, it is the personal responsibility and obligation of the customer to have a properly grounded, 3-prong wall receptacle installed by a qualified electrical.

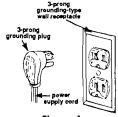


Figure 1

Venting requirements

Ductwork needed for left side venting is not included.

A WARNING

Fire Hazard

- Venting system must terminate to the outside.
- Do Not terminate the ductwork in an attic or other enclosed space.
 Do Not use 4" laundry-type wall
- Do Not use 4" laundry-type wall caps.

Fallure to follow recommended venting instructions may result in a fire.

Determine which venting method to use. Ductwork can extend either through the rear wall. left side or floor. All transitions and ductwork needed to vent to rear of range are supplied with range. To vent through the floor, use floor vent kit supplied. To vent to left side of range, a separate venting kit (kit No. 4315772) must be used and is available from your authorized dealer.

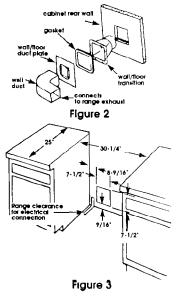
The length of the ductwork and number of elbows should be kept to a minimum to provide efficient performance. The size of the ductwork should be uniform. Do Not Install two elbows together. Use duct tape to seal all Joints in the duct system. Use caulking to seal exterior wall or floor opening around cap. Figures 2 - 7 show common venting methods and types of materials needed.

Flexible ductwork is Not recommended. If it is used. calculate each foot of flexible ductwork as two feet of straight metal ductwork. Flexible elbows count twice as much as standard elbows. Use metal ductwork only.

Use ductwork cutout dimensions shown in Figures 2 - 7. If the ductwork cutout location falls over a joist or stud, a supporting frame must be constructed. Do Not cut joist or stud.

NOTE: Make sure there is proper clearance within the wall or floor for exhaust duct before making cutouts.

Rear wall venting Installation



Floor venting installation

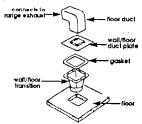
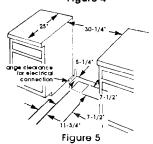
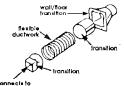


Figure 4



Left side venting installation (Requires Kit No. 4315772 available from authorized dealer.)



connects to range exhaust Figure 6

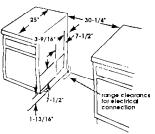
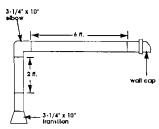


Figure 7

Recommended duct length for Island or peninsula installations

Use 6" or 3-1/4" x 10" duct with a maximum of 18 feet for duct system. For best performance, use no more than three 90° elbows. To calculate the length of system you need, add the equivalent feet for each duct plece used in the system. See the following example:

3-1/4" x 10" duct system



Maximum length = 18 ft.

 $1 - 90^{\circ}$ elbow = 5 ft.

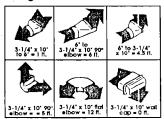
1 - wall cap = 0 ft.1 - elbow = 5 ft.

8 feet straight = 8 ft.

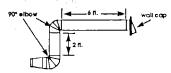
Length of

3-1/4" x 10" system = 18 ft.

Recommended standard fittings



6" duct system



 MaxImum length
 = 18 feet

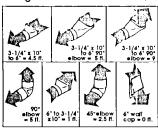
 2 — 90° elbow
 = 10 ft.

 1 — wall cap
 = 0 ft.

 8 feet straight
 = 8 ft.

Length of 6" system = 18 ft.

Recommended standard fittings



Note: Never use laundry-type wall caps.

Now start...

With range in kitchen.

1.

Remove racks and other parts from inside oven. Remove venting kit from storage drawer and remove elbow taped to cardboard base behind storage drawer.



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

3.

Remove shipping materials, tape and protective film from range. Do Not remove cardboard shipping base at this time.

4.

Lower leveling legs approximately 1/4" or to a point where the range base does not touch the floor.

5.

Determine which venting method (left side, rear wall, or floor) you need to use. This range is manufactured for rear wall or through the floor venting. If through left side venting is desired, a separate kit (Kit No. 4315772) must be ordered.

6.

Clearly mark where vent opening will be made in cabinet opening according to the venting method needed. See Venting requirements for dimensions.

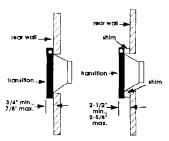
7.

Using a saber saw, cut a 7-1/2" x 7-1/2" square opening for the vent ductwork.



For rear wall venting: Install wall/floor transillon through back of cabinet using 8 wood screws (or anchor bolts if fastening to drywall or masonry). Stretch slotted gasket over edge of wall/floor transition.

For counlerlops without a backsplash, the distance from the rear wall to the gasket must be at least 3/4 Inch; 7/8 Inch maximum.



Without backsplash With backsplash

For countertops with a backsplash, the distance from the rear wall to the gasket must be at least 2-1/2 Inches; 2-5/8 Inches maximum.

Attach wall duct to range fan exhaust with wall duct directed toward rear of range.

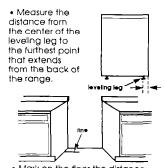
Secure wall/floor duct plate to wall duct using screws supplied,

For floor or left side venting: Follow instructions supplied with floor vent kit or left side vent kit.

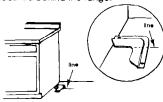


- To prevent tipping, install the anti-Ilp bracket.
- Save these Installation Instructions. If range is moved to a new location, the anti-tip bracket must be removed and reinstalled in the new location.

One anti-tip bracket must be installed.



• Mark on the floor the distance Just measured from the rear of the cabinet opening or wall where the range will be installed. Additional space may be needed for gas line located behind the range



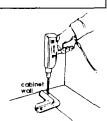
 Place one end of the anti-tip bracket on the floor against the cabinet side so that the inside edge of the bracket is aligned with the line drawn.

Note; If there is a cabinet on only one side, the anti-tip bracket must be installed against the cabinet.

Use a pencil to mark the two mounting screw hole locations on the anti-tip bracket. Remove bracket from position

CAUTION

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



To mount anti-tip bracket to wood floor, drill a 3/32" hole at each mounting screw location.

To mount anti-tip bracket to concrete or ceramic floor, use a masonry drill bit to drill 3/16" holes at each mounting screw location. Tap plastic anchors into mounting holes in floor with hammer.



Line up holes in

anti-tip bracket with holes in floor. Use the screws provided to fasten the anti-flp bracket to floor.



Loosen screws that attach side trim pieces to range just enough so trim can move up or down to allow for small variations in countertop helght.

14.

the bracket.

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

15. Carefully move range Into final position. Remove storage drawer or look underneath range. (A flashlight may be needed.) Check that the rear leveling leg is engaged in the anti-tip bracket. If leveling leg is not properly engaged, remove and reposition the bracket to insure that the leveling leg fits properly in

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



17.

Place rack in oven. Place level on rack, first side to side; then front to back. If range is not level, pull the range forward until the pull the range roward until the rear leveling leg is removed from the bracket. Adjust the legs up or down until range is level. Push range back into position. Check that rear leveling leg is engaged In bracket.

Note: Oven must be level for satisfactory baking conditions.

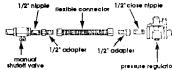
18. Connect ductwork to range. Check that power supply cord is not interfering with duct work. Gently tap side trim into place against countertop.

🕰 WARNING

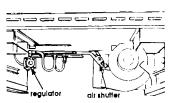
Fire Hazard

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

All connections must be wrenchlightened.

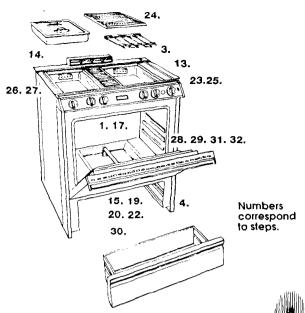


Remove the storage drawer by lifting slightly and pulling out of range. Remove the regulator plug and assemble the flexible connector from the gas supply to the pressure regulator in order: manual shutoff valve, 1/2" nipple, 1/2" adapter, flexible connector, 1/2" adapter, and 1/2" close nipple.



Plpe-Joint compound made for use with NATURAL and L.P. gas must be used to seal all gas connections. Check that the shutoff valve is open between the regulator and gas valves. If flexible connectors are used, be certain connectors are not kinked.

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



WARNING

Fire Hazard

Do Not use an open flame to test for leaks from gas connections. Checking for leaks with a flame may result in a fire or explosion.

22.

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

Turn fan to "HI" to check that venting gasket for rear wall or floor venting properly seals wall/floor duct plate to wall/floor transition. If range does not seal properly, contact a service technician. Replace storage drawer.

24.

Install grill and surface burner

Electronic Ignition System Initial lighting and gas flame adjustments.

Cooktop and oven burners use electronic ignitors in place of standing pliots. When the cooktop control knob is turned to the "LITE position, the system creates a spark to light the burner. This sparking continues until the control knob is turned to the desired

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

25. Check the

operation of the surface unit burners. Push in and turn each surface unit control knob to "LITE" position. The flame should light within 4 seconds. Do Not leave the knob in the "LITE" position after burner lights.

26.

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

27. lf burners peed adjusting for proper flame. remove



the module top. Adjust the air shutter to the widest opening that wll produce a sharp blue flame that does not lift or blow off the burner. Repeat as necessary for each burner.

The low burner flame can be adjusted by turning the adjustment screw in the center of the valve stem until a minimum steady blue flame is produced. Turner the burner from high to low several times to be sure that the flame does not go out.

Reinstall module top and burner grates.



Check the operation of the oven burner. Remove oven racks and oven bottom. Turn oven selector control knob to "BAKE". Push In and turn the oven control knob to 300°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 the gas to flow.

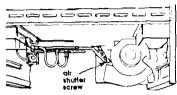
A CAUTION

Product Damage Do Not Insert any object into the openings of the profective shield that surrounds the Ignitor. Do Not clean the area. Failure to follow these instructions could result in product damage.





Check the oven burner for proper flame. The flame should be 1/2 long, with inner cone of bluish-green, an outer mantle of dark blue and should be clean and soft in character. No yellow tips, blowing or lifting of flame should



If oven flame needs to be adjusted, loosen screw and adjust the air shutter until the proper flame appears. Tighten screw. Replace oven bottom and oven racks. Set the open area of the storage drawer track down over the rollers on both sides of the oven frame. Push storage drawer back into place.

Check the operation of the oven check the operation of the over broll burner. Turn the oven selector knob to "BROIL". Push in and turn the oven control knob to "BROIL". The oven broll 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 flame should be 1/2" long with an inner cone of bluish-green and an outer mantle of dark blue. The flame should also be clean and soft in character with no blowing or lifting of flame.

If the flame needs to be adjusted:

- 1. Remove the two screws fastening the front of broil burner to the oven. Pull the broll burner forward. Loosen the lock screw on the air shutter located at the rear of the broll burner.
- 2. Adjust the air shutter as needed. Tahten the lock

You have just finished installing your new Whiripool range. To get the most efficient use from your new range, read your Whirlpool Use & Care

Congratulations!

Gulde. Keep Installation Instructions and Guide close to range for easy reference. The Instructions will make reinstalling your Whiripool range in another home as easy as the first Installation.

Countertop preparation:

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

Postformed countertop with a backsplash: Make cutout keeping rear dlmension as shown in Figure 8.



Figure 8

Formed, front-edge countertop: Notch edge to allow for optional overlapping trim. See Figure 9.



Figure 9

Countertop
without a
backsplash:
Make cutout
keeping rear
dimension as
shown in Figure 10.



Figure 10

If range does not operate...

Check that the circuit breaker is not tripped or the fuse blown. Check that power supply cord is plugged into wall receptacle.

If you need assistance...

The Whirlpool Consumer Assistance Center will answer any questions about operating or maintaining your range not covered in the Installation instructions. The Whirlpool Consumer Assistance Center telephone number is (800) 253-1301. Dial just as you normally dial long distance — the call is free. When you call, you will need the range model number and serial number. Both numbers can be found on the serial/rating plate located on the oven frame behind the door.

If you need service...

In the event that your Whirlpool appliance should need service, call the dealer from whom you purchased the appliance or a Whirlpool-authorized service company. A Whirlpool-authorized service company is listed in the Yellow Pages of your telephone directory under "Appliances -Household — Major — Service or Repair". You can also obtain the service company's name and telephone number by dialing, free, within the continental United States, the Whirlpool Consumer Assistance Center telephone number, (800) 253-1301. A special operator will tell you the name and number of your nearest Whirlpool-authorized service company.

Maintain the quality bullt Into your Whirlpool appliance — call a Whirlpool-authorized service company.



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Prepared by Whirlpool Corporation, Bonton Harbor, Michigan 49022