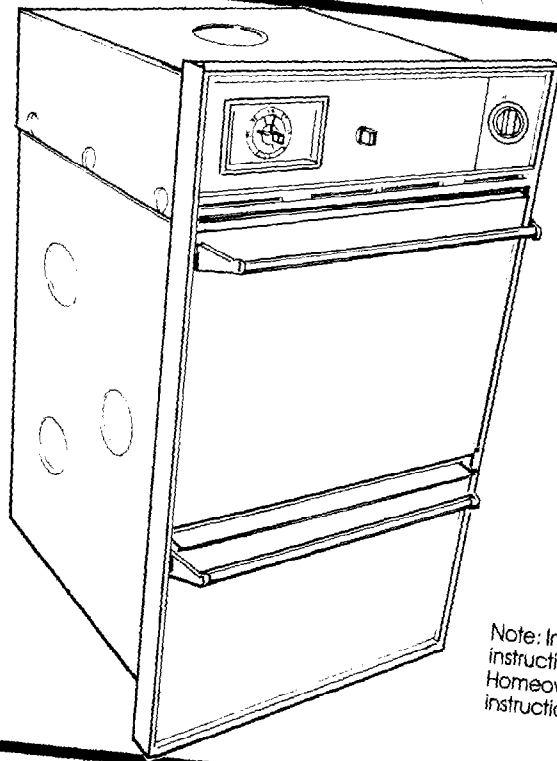


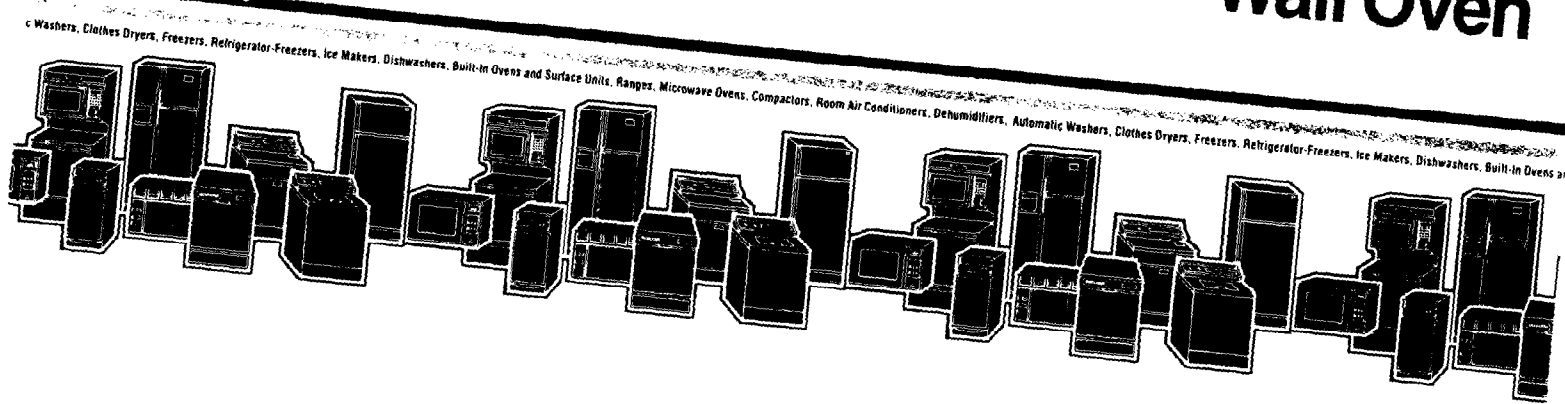
# Installation Instructions



**Whirlpool**  
Home Appliances

Note: Installer: Leave installation instructions with the homeowner.  
Homeowner: Keep installation instructions for future reference.

## 24" Gas Built-in Wall Oven



## Before you start...

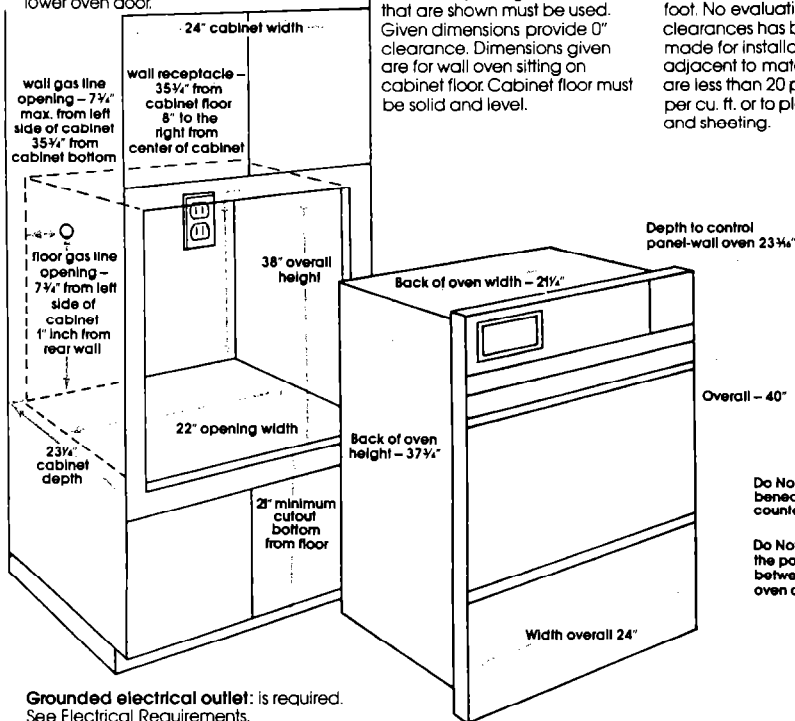
Proper installation is your responsibility. Make sure you have everything necessary for correct installation. It is the responsibility of the installer to comply with the installation clearance specified on the serial/rating plate. The serial/rating plate can be found on the oven frame behind the lower oven door.

Check location where wall oven will be installed. The location should be away from strong draft areas, such as windows, doors, and strong heating vents or fans. The wall oven should be located for convenient use in the kitchen.

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

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 plastic tiles and sheeting.

**Cabinet opening dimensions** that are shown must be used. Given dimensions provide 0" clearance. Dimensions given are for wall oven sitting on cabinet floor. Cabinet floor must be solid and level.

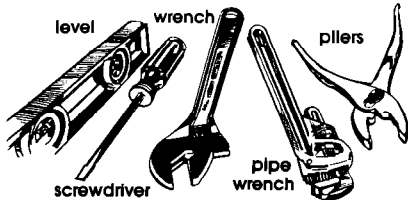


**Grounded electrical outlet:** is required. See Electrical Requirements.

**Proper gas supply connection** must be available. See Gas Supply Requirements.

**The recessed installation area** must provide complete enclosure around the recessed portion of the oven.

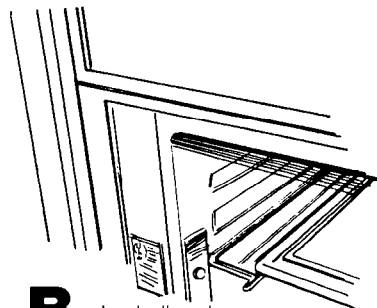
### Tools needed for installation.



## Gas Supply Requirements

Observe all governing codes and ordinances.

**A.** 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 Z223.1-1984.\*



**B.** 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 wall oven is equipped for use with NATURAL gas. It is certified by A.G.A. for NATURAL and L.P. gases with appropriate conversion. The serial/rating plate located on the oven frame behind the broiler door 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 the local gas supplier. See Backcover for L.P. gas conversion instructions.

**D.** Provide a gas supply line of 3/4" rigid pipe to the wall oven location either through the wall or cabinet floor. Keep pipe near the wall. The wall oven gas fitting is located at upper left side of appliance. Pipe joint compounds resistant to the action of L.P. gas must be used. With L.P. gas, piping or tubing size can be 1/2" minimum. L.P. gas suppliers usually determine the size and materials used on their system.



**E.** If local codes permit, A.G.A. certified flexible metal tubing (new) is recommended for connecting this wall oven to the gas supply line. Do Not kink or damage the flexible tubing when moving the wall oven. A 1/2" male pipe thread is needed for connection to pressure regulator female pipe threads.



**F.** The supply line should be equipped with a shut-off valve. This valve should be located in the same room as the wall oven and should be in a location that allows ease of opening and closing. Do Not block access to shut-off valve.

This wall oven is equipped with an oven burner shut-off valve located on the wall oven manifold.

## 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 flammable vapors and liquids in the vicinity of this or any other appliance.

## FOR YOUR SAFETY

Do not obstruct the flow of combustion and ventilation air.

## FOR YOUR SAFETY

The maximum gas supply pressure for this gas wall oven must not exceed 14 inches W.C.P.

Important: Observe all governing codes and ordinances. Failure to meet codes and ordinances could lead to fire or electrical shock hazard.

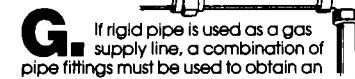
### Mobile Home Installation

The installation of this wall oven must conform to the Manufactured Home Construction and Safety Standards, Title 24 CFR, Part 32-80 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (part 280)).

Copies of the standard listed above may be obtained from:

- American Gas Association  
1515 Wilson Boulevard  
Arlington, Virginia 22209

-- National Fire Protection Association  
Batterymarch Park  
Quincy, Massachusetts 02269



**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 wall oven. All strains must be removed from the supply and fuel lines so wall oven will be level and in line.

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

**NATURAL GAS:**  
Minimum pressure 5 inches  
Maximum pressure 14 inches

**L.P. GAS:**  
Minimum pressure 11 inches  
Maximum pressure 14 inches

**I.** The wall oven and its individual shut-off 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 (3.5 kPa).

The wall oven must be isolated from the gas supply piping system by closing its individual manual shut-off 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

**Warning: Improper connection of the equipment grounding conductor can result in a risk of electrical shock.**

A 120 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.**

A wiring diagram is included in literature package. The wiring diagram is also located behind the control panel.

## Recommended Grounding Method

**DO NOT, UNDER ANY CIRCUMSTANCES, REMOVE THE POWER SUPPLY CORD GROUNDING 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 70-1984 and 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 electrician.

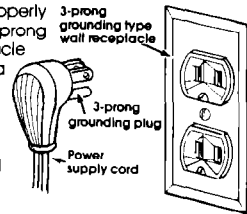
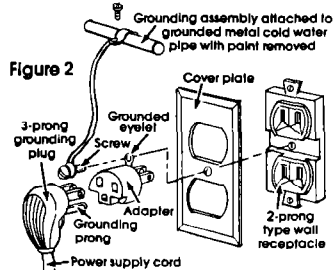


Figure 1

## Temporary Grounding Method

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

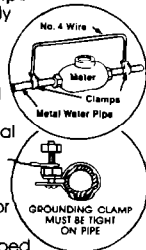


Electrical ground is required on this appliance

If changing and properly grounding the wall receptacle is impossible and where local codes permit (consult your electrical inspector), a temporary adaptor may be plugged into the existing 2-prong wall receptacle to mate with the 3-prong power supply cord.

If this is done, you must connect a separate copper grounding wire (No. 18 minimum) to a grounded cold water pipe by means of a clamp and then to the external grounding connector screw. **Do not ground to a gas supply pipe. Do not connect to electrical supply until appliance is permanently grounded.** See Figure 2.

Grounded cold water pipe must have metal continuity to electrical ground and not be interrupted by plastic, rubber or other electrical insulating connectors such as hoses, fittings, washers or gaskets (including water meter or pump). Any electrical insulating connector should be jumped as shown with length of No. 4 wire securely clamped to bare metal at both ends.

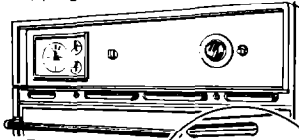


# Now Start...

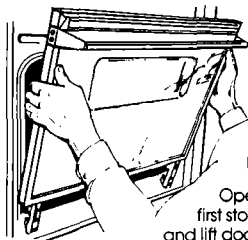
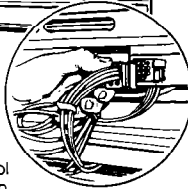
With wall oven in kitchen.

**1.** Remove racks and other parts from inside oven.

**2.** Remove shipping materials, tape and protective film from wall oven. Do Not remove cardboard shipping base at this time.



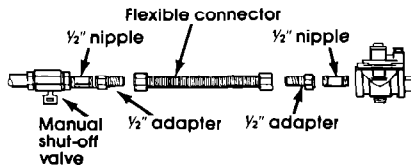
**3.** Remove the oven control knob. Remove the 2 screws that attach the control panel to the oven frame. Move the control panel down and forward. Disconnect the plug from the terminal block. Carefully place control panel, screws and oven control knob in a safe location.



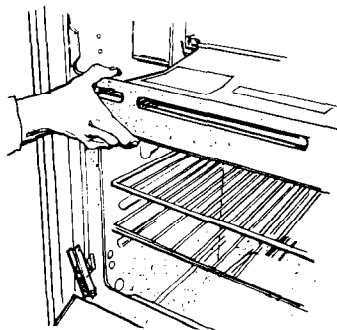
**4.** Open door to first stop position and lift door upward and off hinges.

Use caution when moving this appliance to prevent damage to floor coverings. Before moving, slide wall oven onto cardboard or fiberboard to prevent floor damage.

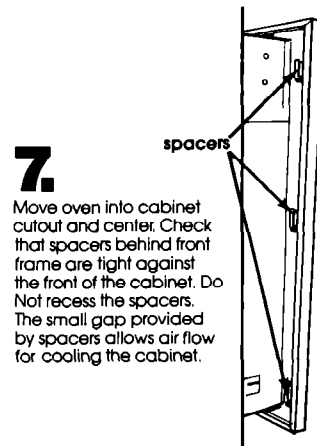
**5.** Assemble the flexible connector from the gas supply pipe in this order: manual shut-off valve, 1/2" nipple, 1/2" adapter, flexible connector, 1/2" adapter, and 1/2" nipple.



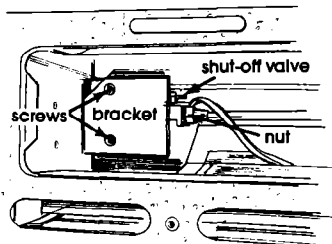
**WARNING: THE REGULATOR IS DIE CAST. IF THE CONNECTION IS MADE TOO TIGHT, IT WILL CRACK RESULTING IN A GAS LEAK AND POSSIBLE FIRE OR EXPLOSION.**



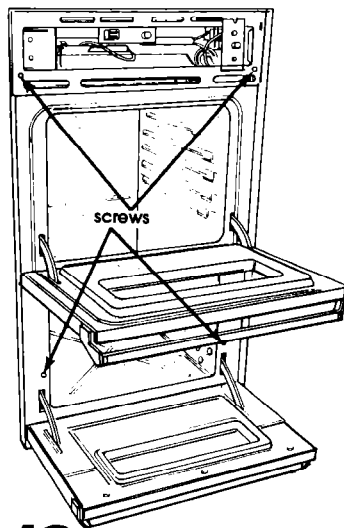
**6.** Lift wall oven up to cabinet cutout, using the oven opening as an area to grip. Thread flexible connector through back of wall oven. Plug the electrical cord into the grounded outlet. Discard cardboard shipping piece.



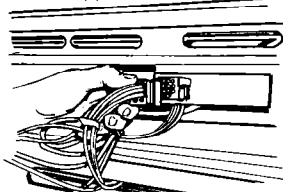
**7.** Move oven into cabinet cutout and center. Check that spacers behind front frame are tight against the front of the cabinet. Do Not recess the spacers. The small gap provided by spacers allows air flow for cooling the cabinet.



**8.** Disconnect shut-off valve line by removing the flared nut. Remove two screws that attach the manifold pipe and regulator to the mounting bracket. Move regulator slightly and attach flexible connector to pressure regulator. Reconnect manifold pipe to mounting bracket. Reconnect shut-off valve.



**12.** Anchor wall oven to cabinet using special screws supplied.



**13.** Reconnect wire plug to control terminal block. Replace the control panel and oven control knob.

**Initial lighting and gas flame adjustment depend on type of system** – electronic ignition or standing pilot. Remove oven bottom and check which system is available. Continue installation following steps under the heading for this wall oven's system.

#### Electronic Ignition System

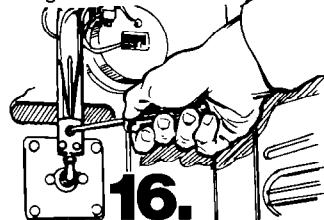
Electronic ignition systems operate within wide voltage limits but proper grounding and polarity is necessary. In addition to checking that the outlet provides 120 volt power and is correctly grounded, the outlet must be checked by a qualified electrician to see if it is wired with correct polarity.

Oven burner uses an electronic igniter in place of standing pilot. When the oven control is turned on the sparking will continue until oven pilot ignites, then the sparking stops automatically.



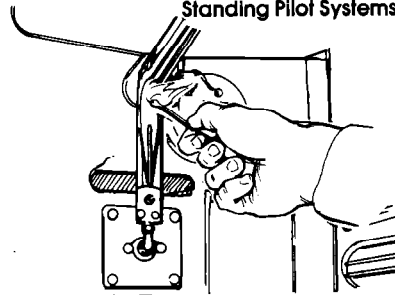
**14.** Check the operation of the oven burner. Turn the oven temperature control knob to 300°F. The oven burner should light in 50 to 60 seconds. This delay is normal. The oven safety valve requires a certain time before it will open and allow gas to flow.

**15.** Check the oven burner for proper flame. This flame should be ½" 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 occur.



**16.** If oven flame needs to be adjusted, loosen screw and adjust the air shutter until the proper flame appears. Tighten screw. Replace oven door by sliding the door oven hinge arms.

#### Standing Pilot Systems



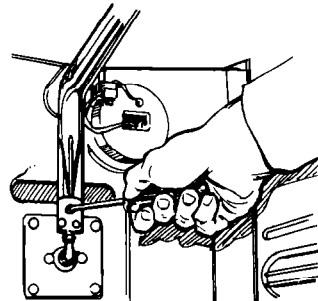
**14.<sup>A</sup>** Make sure the oven control knob is in the "OFF" position. Remove the lower oven rack and broiler pan. Hold a lighted match to the opening in the top of the pilot at the rear of the oven burner. No pilot adjustments are required.



**15.<sup>A</sup>** Check the operation of the oven burner. Turn the oven temperature 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 gas to flow.



**16.<sup>A</sup>** Check the oven burner for proper flame. This flame should be ½" long, with inner cone of bluish-green, and outer mantle of dark blue and should be clean and soft in character. No yellow tips, blowing or lifting of flame should occur.



**17.<sup>A</sup>** 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 rack. Replace oven door by sliding the door oven hinge arms.

**9.** Use pipe joint compound resistant to the action of L.P. gas to seal all gas connections. If flexible connectors are used, be certain connectors are not kinked. Check that the oven shut-off valve is open.

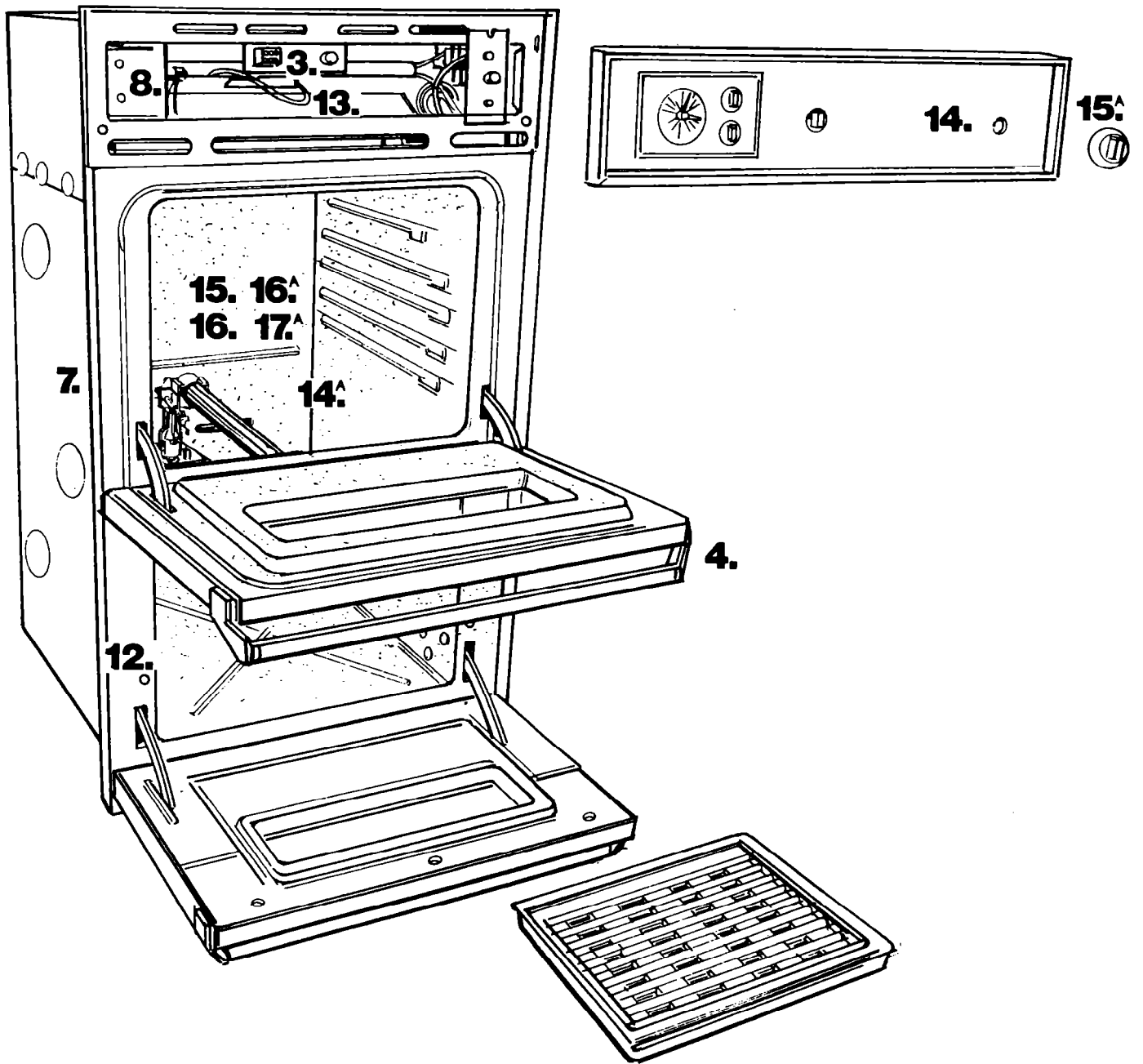
**10.** Open the shut-off valve in the gas supply line. Wait a few minutes for gas to move through the gas line.

**11.** 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 wall oven.

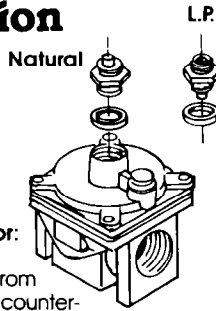
You have just finished installing your new Whirlpool wall oven. To get the most efficient use from your new wall oven, read your Whirlpool Use & Care Guide. Keep installation

### Congratulations!

Instructions and Guide close to wall oven for easy reference. The instructions will make re-installing your Whirlpool wall oven in another home as easy as the first installation.



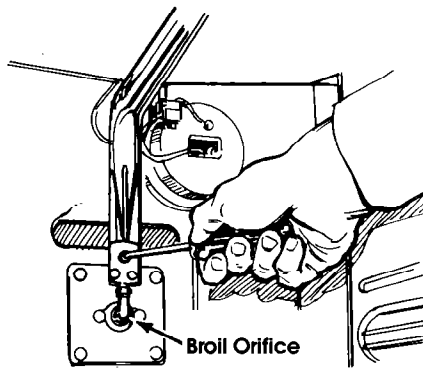
# L.P. Gas Conversion



**A.**

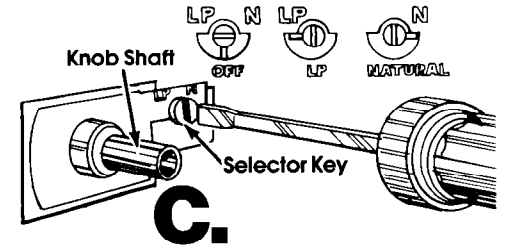
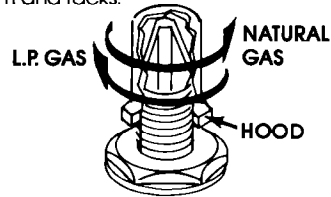
## Pressure Regulator:

Use a wrench to unscrew the cap from the top by turning counter-clockwise. Turn the cap over so the hole end is up. Replace the cap and gasket on the regulator. **DO NOT REMOVE THE PRESSURE REGULATOR.**



**B.**

**Oven Burner:** Remove oven rack and broiler pan. Turn the orifice hood down until snug against pin. **DO NOT OVERTIGHTEN.** The burner flame should be adjusted to provide a clean burning flame (usually about  $\frac{1}{4}$ " to  $\frac{3}{8}$ " open). The air shutter slides to close or open the shutter as needed. See Panel C, Step 18 for electronic ignition systems, or Step 20 A for standing pilot systems. Replace oven bottom and racks.



**C.**

**Oven Thermostat:** Remove thermostat knob, pulling straight off. Remove the 2 screws that attach the control panel to the oven frame. Move the control panel down and forward. Use a small screwdriver to rotate key to L.P. Replace control panel and oven control knob.

**D.**

After the burner has been converted to L.P. gas usage and gas line is connected, check for leaks. 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.**

