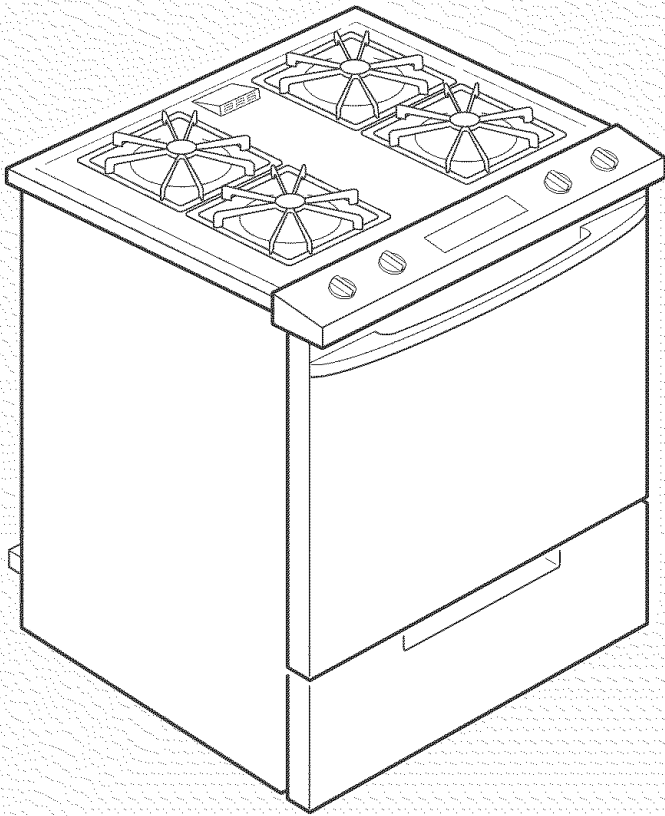


# Installation Instructions

## 30" Slide-In Gas Range



### Quick Reference

#### Table of Contents:

##### Pages

<b>2</b>	Before you start
<b>3</b>	Product dimensions
<b>3</b>	Countertop preparation
<b>4</b>	Cabinet dimensions/requirements
<b>5</b>	Gas supply requirements
<b>6</b>	Electrical requirements
<b>6-9</b>	Installation steps
<b>10</b>	If range does not operate
<b>10</b>	If you need assistance/service
<b>10</b>	Moving the range

#### If you need assistance:

Check your Use and Care Guide for a toll-free number to call or call the dealer from whom you purchased this appliance. The dealer is listed in the Yellow Pages of your phone directory under "Appliances — Household — Major — Service and Repair."

Call when you:

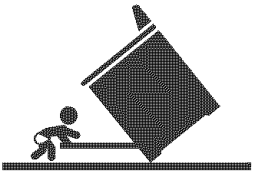
- Have questions about range installation or operation.
- Need to obtain the name and number of an authorized service company.

When you call, you will need:

- The range model number.
- The range serial number.

Both numbers are listed on the model/serial rating plate located on the oven frame behind the storage drawer panel.

## ⚠ WARNING



### Tip Over Hazard

A child or adult can tip the range and be killed.

Connect anti-tip bracket to rear range foot.

Reconnect the anti-tip bracket, if the range is moved.

Failure to follow these instructions can result in death or serious burns to children and adults.



## 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.

# Before you start...

**Your safety and the safety of others are very important.**

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING".

These words mean:

## **! DANGER**

You can be killed or seriously injured if you don't immediately follow instructions.

## **! WARNING**

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

**IMPORTANT:** Observe all governing codes and ordinances.

Do not obstruct flow of combustion and ventilation air.

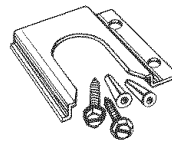
In the State of Massachusetts, the following installation instructions apply:

- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gasfitter qualified or licensed by the State of Massachusetts.
- If using a ball valve, it shall be a T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet.

**WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.**

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
  - Do not try to light any appliance.
  - Do not touch any electrical switch.
  - Do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

The floor-mounted anti-tip bracket must be installed. To install the anti-tip bracket shipped with the range, see Page 7 and the anti-tip bracket template/instruction sheet.



This installation must conform with all local codes and ordinances. In the absence of local codes, installation must conform with American National Standard, National Fuel Gas Code ANSI Z223.1 — latest edition\* or CAN/CGA—B149 — latest edition\* installation codes.

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 70 – latest edition\*\*, or CSA Standard C22.1, Canadian Electrical Code, Part 1 – latest edition \*, and all local codes and ordinances.

Cabinet opening dimensions shown must be used. Given dimensions are minimum clearances.

When installing a cooktop under existing cabinets and the installation does not meet the minimum cabinet clearances, install a range hood above the cooktop to avoid burn hazards.

Proper installation is your responsibility. A qualified technician must install this range. Make sure you have everything necessary for correct installation. It is the installer's responsibility to comply with installation clearances specified on the gas information label. The gas information label and model/serial rating plate are located on the oven frame behind the storage drawer panel.

Grounded electrical supply is required. See "Electrical requirements," section.

Proper gas supply connection must be available. See "Gas supply requirements," section.

### **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 Homes Installations (Manufactured Home Sites, Communities and Setups), ANSI A225.1/NFPA 501A\*\*, or with local codes.

In Canada, the installation of this range must conform with the current standards CAN/CSA-Z240 — 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:

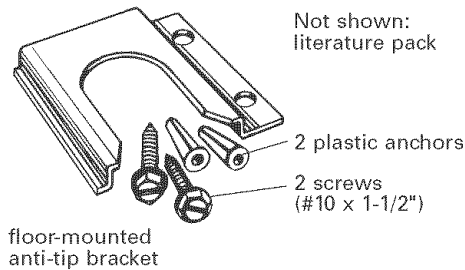
\* CSA International  
8501 East Pleasant Valley Road  
Cleveland, Ohio 44131-5575

\*\*National Fire Protection Association  
One Batterymarch Park  
Quincy, Massachusetts, 02269

## Tools needed:

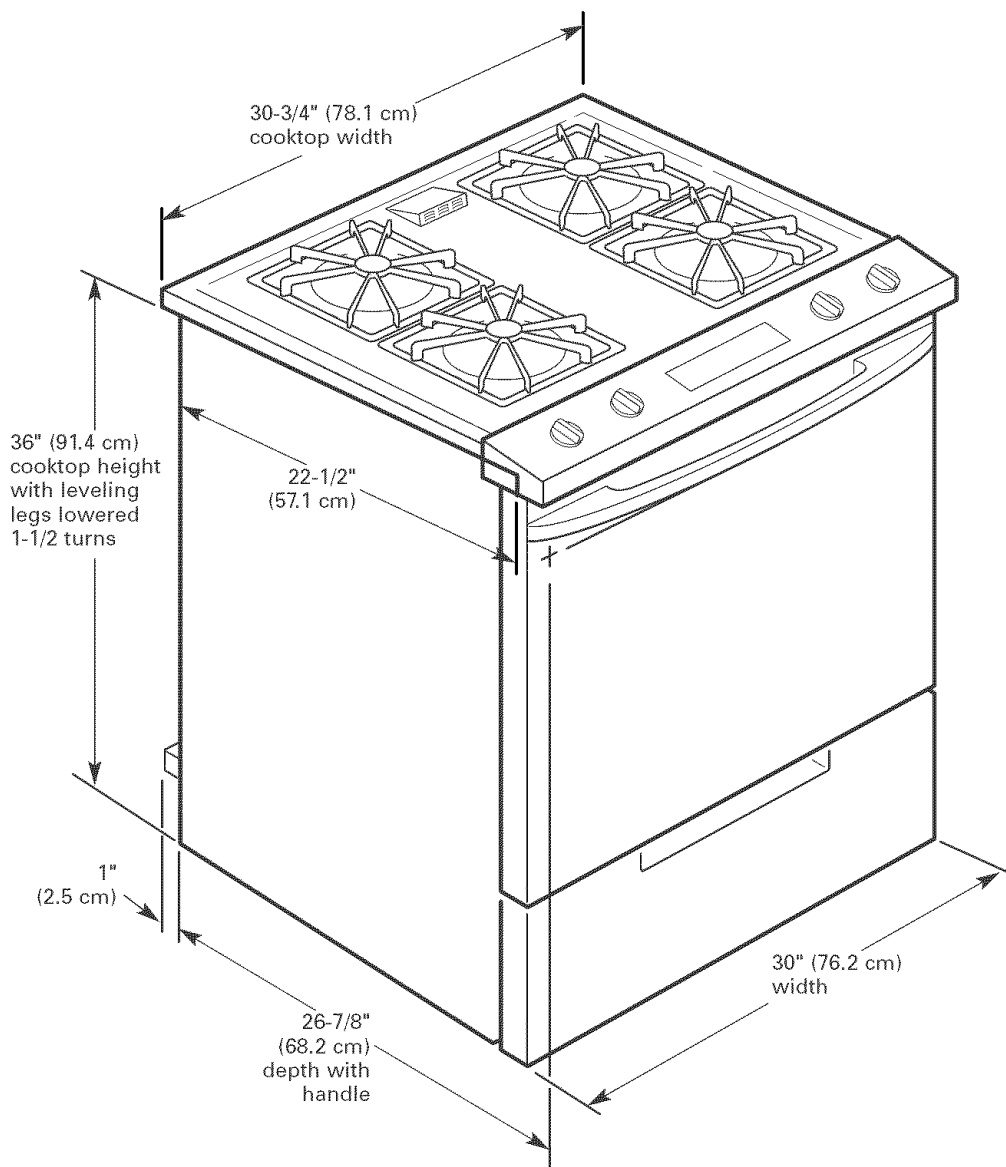
- level
- flat-blade screwdriver
- 3/8" drive ratchet
- 3/8" and 5/16" nut driver
- hand or electric drill
- channel lock pliers
- safety glasses
- gloves
- measuring tape or ruler
- wood floors: 1/8" drill bit
- concrete/ceramic floors: 3/16" carbide-tipped masonry drill bit (Hammer may be needed for anchors.)

## Parts supplied:



Brackets must be securely mounted to sub-floor. Thickness of flooring may require longer screws to anchor bracket to sub-floor. Longer screws are available from your local hardware store.

## Product dimensions



## Countertop preparation

The cooktop sides of the slide-in range fit over the cutout edge of your countertop.

If you have a square finish (flat) countertop and the opening width is 30-3/8" (77.2 cm), no countertop preparation is required.

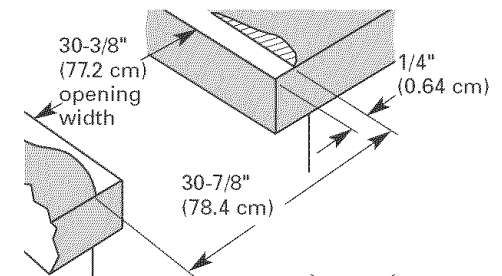
Formed front-edged countertops: Must have molded edge shaved flat 1/4" (0.64 cm) from each front corner of opening.

Tile countertops may need trim cut back 1/4" (0.64 cm) from each front corner and/or rounded edge flattened.

If countertop opening width is greater than 30-3/8" (77.2 cm), adjust the 1/4" (0.64 cm) dimension.

Countertop must be level. Place level on countertop, first side to side; then front to back. If countertop is not level, range will not be level. Oven must be level for satisfactory baking conditions.

Formed or tiled countertop trimmed 1/4" (0.64 cm) back at front corners of countertop opening.

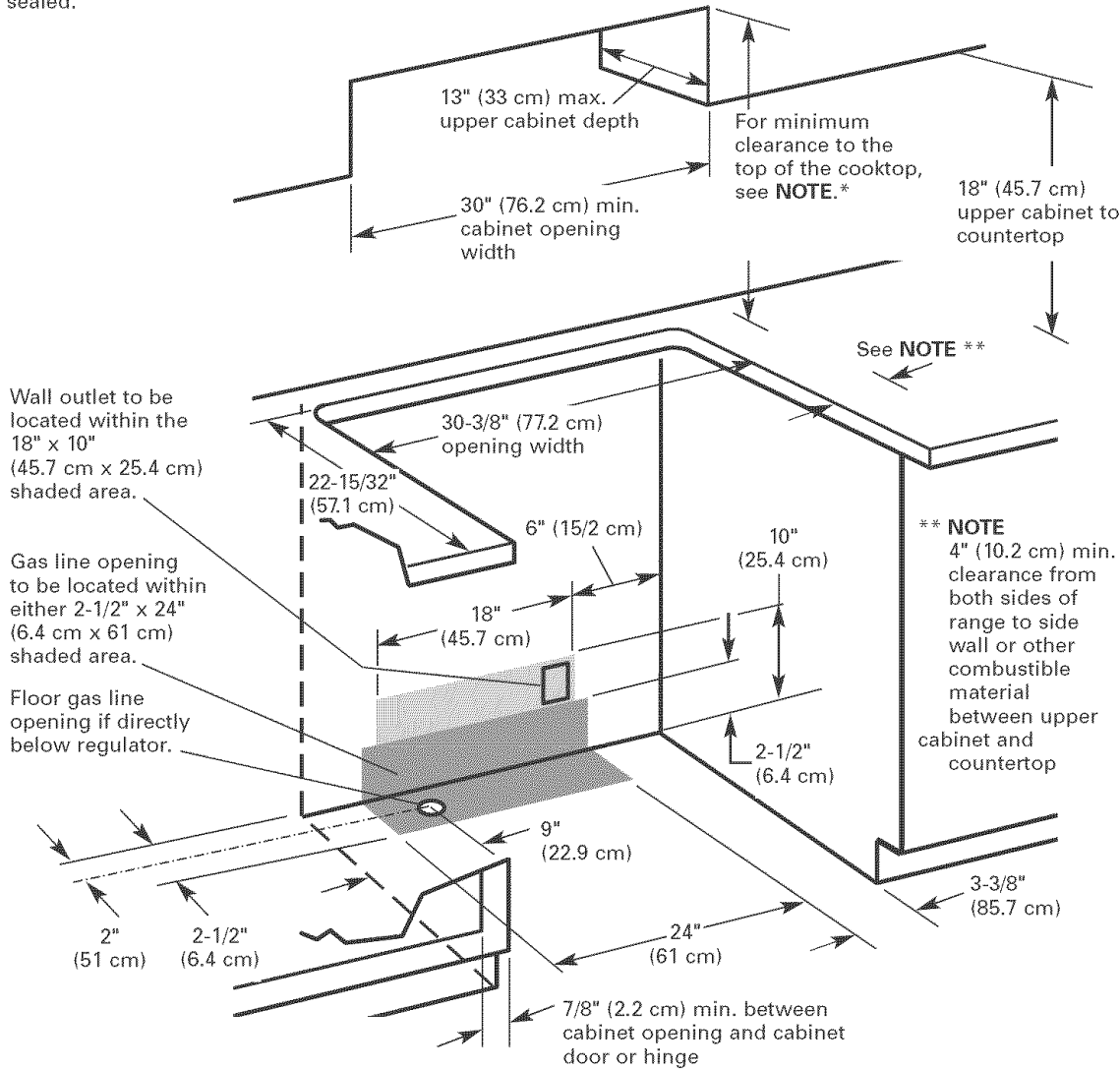


Cooktop sides of range fit over edges of countertop opening.

# Cabinet dimensions/requirements

Check location where range will be installed. The range should be located for convenient use in the kitchen. Recessed installations must provide complete enclosure of the sides and rear of range. All openings in the wall or floor where range is to be installed must be sealed.

**IMPORTANT:** Some cabinet and building materials are not designed to withstand the heat produced by the oven for baking and self-cleaning. Check with your builder or cabinet supplier to make sure that the materials used will not discolor, delaminate or sustain other damage.



Do not pinch the power supply cord between the range and the wall.

Do not seal the range to the side cabinets.

25" (63.5 cm) countertop depth  
24" (61 cm) base cabinet depth  
36" (91.4 cm) countertop height

When installed in a 24" (61 cm) base cabinet with 25" (63.5 cm) countertop — front of oven door protrudes 1-7/8" (4.8 cm) beyond 24" (61 cm) base cabinet.

\* **NOTE:** 24" (61 cm) min. when bottom of wood or metal cabinet is protected by not less than 1/4" (0.64 cm) flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" (0.4 mm) stainless steel, 0.024" (0.6 mm) aluminum or 0.020" (0.5 mm) copper.

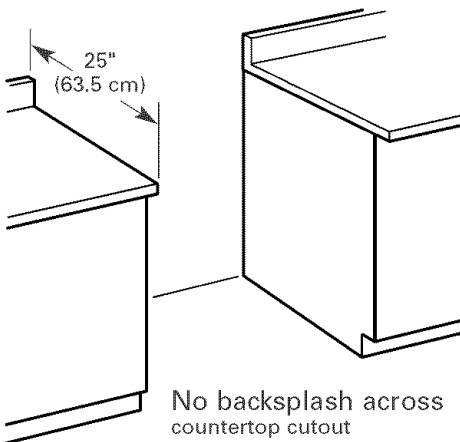
30" (76.2 cm) min. clearance between the top of the cooking platform and the bottom of an unprotected wood or metal cabinet.

Contact a qualified floor covering installer to check that the floor covering can withstand at least 200°F (93°C).

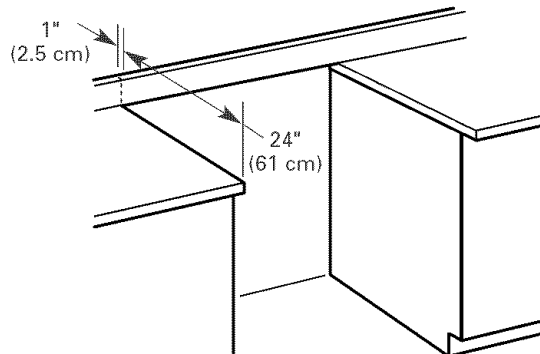
Use an insulated pad or 1/4" (.64 cm) plywood under range if installing range over carpeting.

# Back cover trim piece installation

If your countertop cutout matches the cutouts shown, you need to install the back cover trim piece. (See Step 10.)



**No backsplash across countertop cutout**  
The back cover trim piece will fit flush to countertop and extend to back wall.



**Backsplash installed across countertop cutout**  
The back cover trim piece will fit flush to countertop and underneath backsplash.

# Gas supply requirements

## ⚠ WARNING



### Explosion Hazard

Use a new AGA or CSA approved gas supply line.

Install a shut-off valve.

Securely tighten all gas connections.

If connected to LP, have a qualified person make sure gas pressure does not exceed 14" (35.6 cm) water column.

Examples of a qualified person include:

licensed heating personnel, authorized gas company personnel, and authorized service personnel.

Failure to do so can result in death, explosion, or fire.

Observe all governing codes and ordinances.

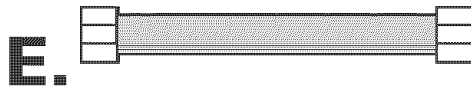
**A.** This installation must conform with local codes and ordinances. In the absence of local codes, installations must conform with American National Standard, National Fuel Gas Code ANSI Z223.1 – latest edition\* or CAN/CGA-B149 – latest edition\* installation codes.

**B.** Input ratings shown on the model/serial rating plate are for elevations up to 2,000 feet (609.6 m). For elevations above 2,000 feet (609.6 m), ratings are reduced at a rate of 4% for each 1,000 feet (304.8 m) above sea level. (Not applicable for Canada.)

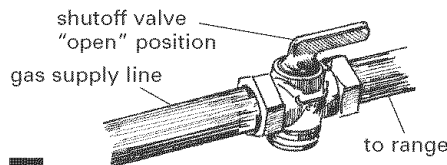
**C.** This range is equipped for use with Natural gas. It is design-certified by International Approval Services (I.A.S.) for Natural and L.P. gas with appropriate conversion. Conversion to L.P. gas can be made using the kit included in the literature package. The model/serial rating plate, located on the oven frame behind the storage drawer panel, 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 your dealer.

**D.** Provide a gas supply line of 3/4" (1.9 cm) rigid pipe to the range location. A smaller size pipe on long runs may result in insufficient gas supply. Pipe-joint compounds appropriate for use with L.P. gas must be used. With L.P. gas, piping or tubing size can be 1/2" (1.3 cm) minimum. L.P. gas suppliers usually determine the size and materials used on the system.

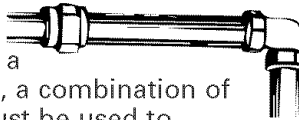


**E.** If local codes permit, a new A.G.A./C.S.A. design-certified, 4-5 foot (122 -152.4 cm) long, 1/2" (1.3 cm) or 3/4" (1.9 cm) I.D., flexible metal appliance connector is recommended for connecting this range to the gas supply line. Do not kink or damage the flexible tubing when moving the range. A 1/2" (1.3 cm) male pipe thread is needed for connection to pressure regulator female pipe threads.



**F.** The supply line shall be equipped with an approved shut-off valve. This valve should be located in the same room, but external to the range, and should be in a location that allows ease of opening and closing. Do not block access to shut-off 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.



**H.** The regulator setting must be checked at a minimum of 1 inch water column above the manifold pressure. The inlet pressure to the regulator should be as follows for operation:

Natural gas:

Manifold pressure — 5 inches

Maximum pressure — 14 inches

L.P. gas:

Manifold pressure — 10 inches

Maximum pressure — 14 inches

**I.** Line pressure testing:  
Testing above 1/2 psi (gauge).

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

Testing at 1/2 psi (gauge) or lower.

The range 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 1/2 psig (3.5 kPa).

Copies of the standards listed may be obtained from:

\*CSA International  
8501 East Pleasant Valley Road  
Cleveland, Ohio 44131-5575

# Electrical requirements

## ⚠ WARNING



**Electrical Shock Hazard**  
**Plug into a grounded 3-prong outlet.**  
**Do not remove ground prong.**  
**Do not use an adapter.**  
**Failure to follow these instructions can result in death, fire, or electrical shock.**

If codes permit and a separate ground wire is used, it is recommended that a qualified electrician determine that the ground path is adequate.

Do not ground to a gas pipe.

Check with a qualified electrician if you are not sure range is grounded.

Do not have a fuse in the neutral or ground circuit.

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

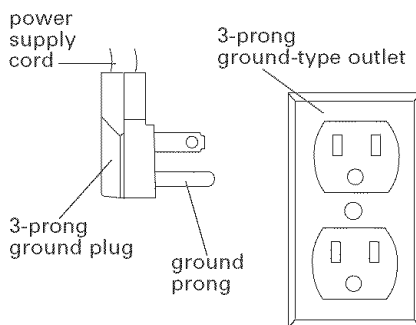
Electronic ignition systems operate within wide voltage limits, but proper grounding and polarity are necessary. In addition to checking that the outlet provides 120-volt power and is correctly grounded, the outlet must be checked by a qualified electrician to see if it is wired with correct polarity.

The wiring diagram is included in the literature package. The wiring diagram can also be found on the back of the range.

**NOTE:** The metal chassis of the range must be grounded in order for the control panel to work. If the metal chassis of the range is not grounded, no keypads will operate. Check with a qualified electrician if you are in doubt as to whether the metal chassis of range is grounded.

## Recommended ground method

For personal safety, this range is equipped with a power supply cord having a 3-prong ground plug. To minimize possible shock hazard, the cord must be plugged into a mating 3-prong, ground-type outlet, grounded in accordance with the National Electrical Code, ANSI/NFPA 70 – latest edition\* or CSA Standard C22.1, Canadian Electrical Code, Part 1, – latest edition\*\* and all local codes and ordinances. If a mating outlet is not available, it is the personal responsibility and obligation of the customer to have a properly grounded, 3-prong outlet installed by a qualified electrician.



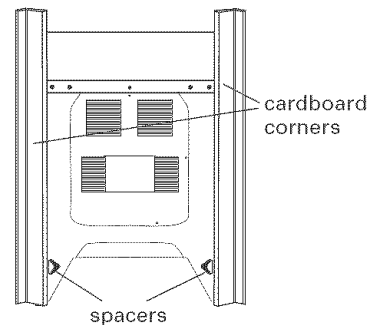
Copies of the standards listed may be obtained from:

\*National Fire Protection Association  
One Batterymarch Park  
Quincy, Massachusetts, 02269

\*\*CSA International  
8501 East Pleasant Valley Road  
Cleveland, Ohio 44131-5575

## Now start... With range in kitchen.

**1.** Put on safety glasses and gloves. Remove shipping materials, tape and protective film from range. Keep cardboard bottom and shipping base under range. Remove oven racks and parts package from inside oven.



**2.** Take 4 cardboard corners from the carton. Stack one cardboard corner on top of another. Repeat with the other two corners. Place corners lengthwise on the floor in back of range so corners will support outer side edges of range as shown.

## ⚠ WARNING

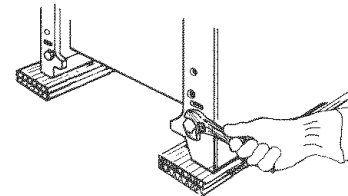
### Excessive Weight Hazard

**Use two or more people to move and install range.**

**Failure to do so can result in back or other injury.**

**3.** Firmly grasp the range and gently lay it on its back on the cardboard corners.

**4.** Pull cardboard bottom and shipping base firmly to remove from range.



**5.** Use an adjustable wrench to loosen the leveling legs 1-1/2 turns.

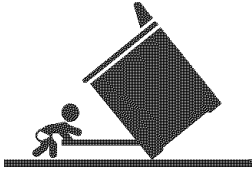
**6.** Place cardboard or hardboard in front of range. Stand range back up onto cardboard or hardboard.

**7.** Check that the type of gas supply is correct for this range. (See model/serial rating plate located on oven frame behind storage drawer panel.)

**If connecting to L.P. Gas,** follow directions in Conversion Kit included in your literature package.

**If connecting to Natural gas,** go to Step 8.

## ⚠ WARNING



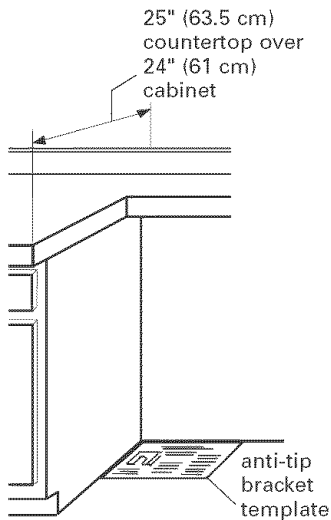
### Tip Over Hazard

A child or adult can tip the range and be killed.

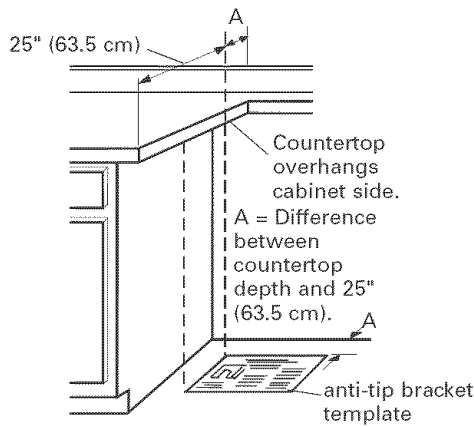
Connect anti-tip bracket to rear range foot.

Reconnect the anti-tip bracket, if the range is moved.

Failure to follow these instructions can result in death or serious burns to children and adults.



**8.** Place the anti-tip bracket template on the floor in the cabinet opening so that the left edge is against cabinets and the top edge is against the rear wall, molding or cabinet.



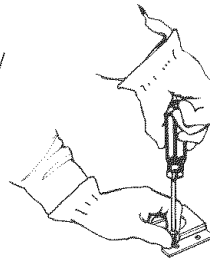
If countertop opening is deeper than 25 inches (63.5 cm), measure and mark a distance 25 inches (63.5 cm) in from front of countertop opening and align template with mark (or subtract 25 inches (63.5 cm) from countertop depth and add the difference to the corresponding dimension).

If countertop is not flush to the side of cabinet opening, align the left side of the template to allow for the countertop overhang. Tape the range anti-tip bracket template in place.

Contact a qualified floor covering installer for the best procedure of drilling mounting holes through your type floor covering.

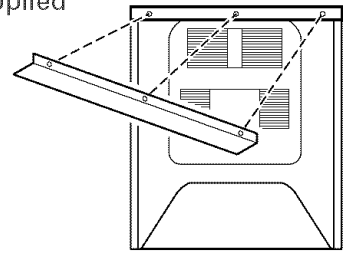
**9.** Use the anti-tip bracket template/instruction sheet to install the anti-tip bracket. Anti-tip bracket must be anchored securely to the sub-floor.

Depending on the thickness of your flooring, longer screws may be necessary to anchor the bracket to the sub-floor. Longer screws are available from your local hardware store.

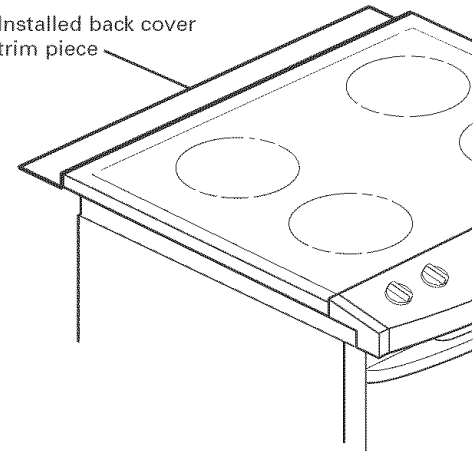


To install the back cover trim piece:

**10.** Attach back cover trim piece to the back of cooktop using three screws supplied with back cover trim piece.

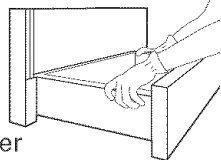


Installed back cover trim piece



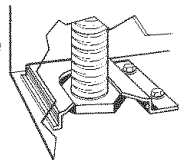
Before moving range across floor, check that range is still on cardboard shipping base to protect floor covering.

**11.** Move range close to final position. Remove cardboard or hardboard from under range. Pull storage drawer open to first stop position. Lift front of drawer to clear white wheels in drawer guides. Remove drawer and set it aside on a protected surface.

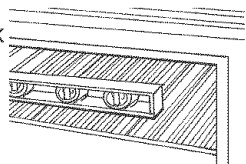


**12.** Make sure the anti-tip bracket is installed:

- Look for the anti-tip bracket securely attached to floor.
- Slide range back so rear range foot is under anti-tip bracket.



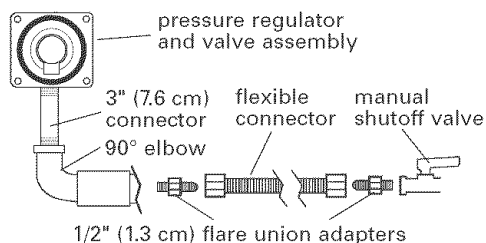
**13.** Place rack in oven. Place level on rack, first side to side; then front to back.



If the range is not level, pull range forward until the rear leveling leg is removed from the anti-tip bracket. Adjust the leveling legs up or down. Then slide range back into position. Check that leveling leg is engaged in anti-tip bracket.

**NOTE:** Oven must be level for satisfactory baking conditions.

All connections must be wrench-tightened.



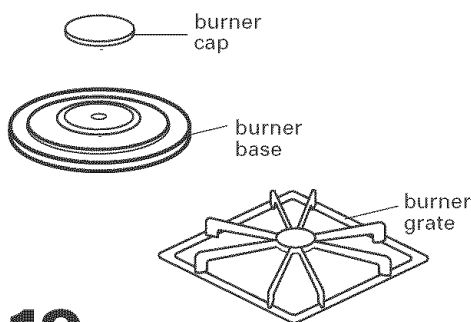
**14.** Assemble the flexible connector from the gas supply pipe to the pressure regulator, located in the lower left side of the storage drawer area, in this order: shutoff valve, 1/2" (1.3 cm) flare union adapter, flexible connector, 1/2" (1.3 cm) flare union adapter. Seal all openings in floor or wall wherever range is installed.

**15.** Use pipe-joint compounds appropriate for use with L.P. gas to seal all gas connections. If flexible connectors are used, be certain connectors are not kinked.

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

**17.** Test for gas leaks. Leak testing of the Cooking Center shall be conducted according to the following instructions: Test all connections by brushing on an approved non-corrosive leak-detection solution. Bubbles will show a leak. Correct any leak found.

**18.** Plug power supply cord into grounded outlet.



**19.** Remove cooktop burner caps and grates from parts package. Align notches in burner caps with pins in burner base. Burner caps should be level when properly positioned. Place burner grates over burners and caps.

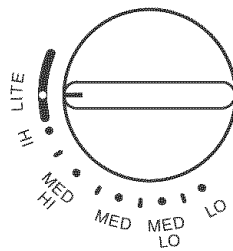
## Electronic Ignition System —

Initial lighting and gas flame adjustments.

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

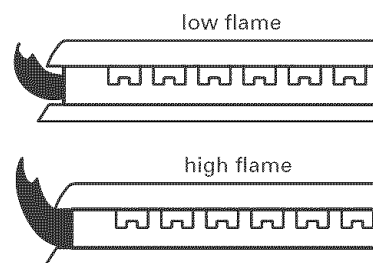
When the oven control is turned to the desired setting, a glow bar heats up bright orange and ignites the gas. No sparking occurs and the glow bar remains on while the burners operate.

**20.** Check the operation of the cooktop burners. Push in and turn each control knob to the "LITE" position. The flame should light within 4 seconds. The first time a burner is lighted it may take longer than 4 seconds to light because of air in gas line.



**21.** If burners do not light properly, turn cooktop control knob to the "OFF" position. Check that the power supply cord is plugged in and the circuit breaker or fuse has not blown. Check that the gas shutoff valves are set to the "OPEN" position. Repeat Step 18. If a burner does not light at this point, contact your dealer or authorized service company for assistance.

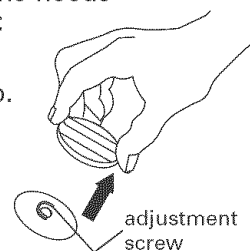
Top burner flame appearance:



**22.** Adjust the height of top burner flames (some models). The cooktop LOW burner flame should be a steady blue flame approximately 1/4" (0.64 cm) high. It can be adjusted using the adjustment screw in the center of the valve stem. The valve stem is located directly underneath the control knob.

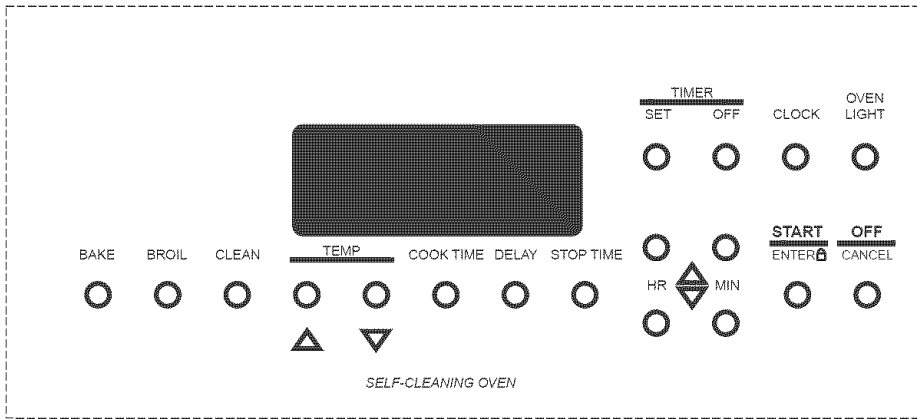
If the LOW flame needs to be adjusted:

- Remove the control knob.
- Hold the knob stem with a pair of pliers. Use a small flat-head screwdriver to turn the screw located in the center of the control knob stem until the flame is the proper size.
- Replace the control knob.
- Test the flame by turning the control from "LO" to "HI"; checking the flame at each setting.



**23.** Remove the oven rack. Remove the oven bottom and place it on a protected surface.



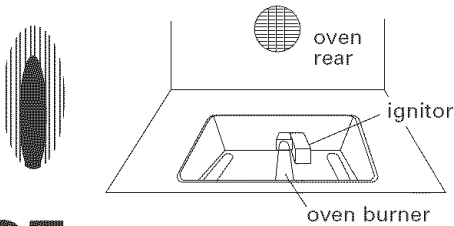


**24.** Check the operation of the oven burner. Push the "BAKE" pad and "Pre°F" will appear in the temperature display. Press the "Start/Enter" pad. A preheat time will count down. The oven burner should light in 50 to 60 seconds. This delay is normal. The oven safety valve requires a certain time before it will open and allow gas to flow.

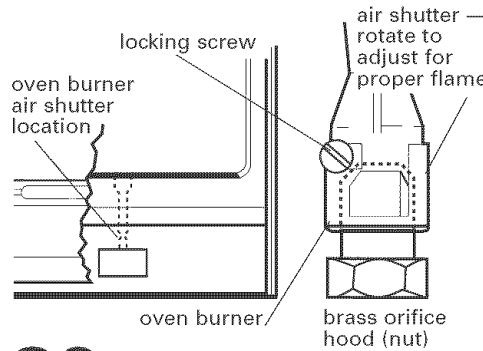
Electric ignitors are used to light the oven and broil burners.

Do not insert any object into the opening of the protective shield that surrounds the ignitor.

Do not clean the area.



**25.** Check the oven burner for proper flame. This flame should have a 1/2" (1.3 cm) long inner cone of bluish-green, with an outer mantle of dark blue, and should be clean and soft in character. No yellow tips, blowing or lifting of flame should occur.



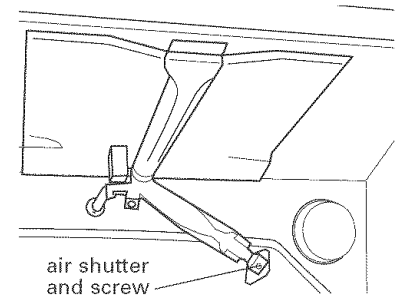
**26.** If the oven flame needs to be adjusted, locate the air shutter near the center rear of range. Loosen the locking screw and rotate the air shutter until the proper flame appears. Tighten locking screw.

**27.** Push "Cancel/Off" pad. Replace oven bottom. Replace oven racks.

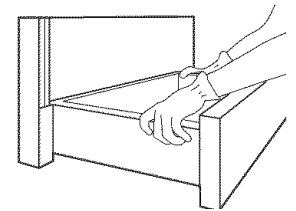
**28.** Check the operation of the oven broil burner. Close the oven door. Press the "BROIL" pad. "HI" will appear in the temperature display. Press the "Start/Enter" pad. "HEAT" and "ON" indicators will light. The oven broil burner should light in 50 to 60 seconds. This delay is normal. The oven safety valve requires a certain time before it will open and allow gas to flow. The first time broil burner is lighted, it may take longer to light because of air in gas line.

**NOTE:** Oven door must be shut for broil burner to operate.

**29.** Look through oven window to check broil burner for proper flame. This flame should have a 1/2" (1.3 cm) long inner cone of bluish-green, with an outer mantle of dark blue, and should be clean and soft in character. No yellow tips, blowing or lifting of the flame should occur.



If flame needs to be adjusted: Loosen the lock screw on the air shutter located at the rear of the broil burner. Adjust the air shutter as needed. Tighten lock screw.



**30.** Insert storage drawer into slide rails on sides of drawer opening. Lift front of drawer slightly and push firmly to close drawer.

*To get the most efficient use from your new gas range, read your Use and Care Guide. Keep Installation Instructions and Guide close to the range for easy reference.*

## If range does not operate:

- Check that the circuit breaker is not tripped or the house fuse blown.
- Check that the power supply cord is plugged into the outlet.
- Check that the gas line is on.
- See Use and Care Guide for troubleshooting list.

## If you need assistance:

If you have questions about operating, cleaning or maintaining your range:

- Refer to Use and Care Guide.
- Call the Consumer Assistance Center. Check your Use and Care Guide for a toll-free number to call or call the dealer from whom you purchased this appliance. The dealer is listed in the Yellow Pages of your phone directory under "Appliances — Household — Major — Service and Repair."

## If you need service:

Maintain the quality built into your range by calling an authorized service company.

To obtain the name and number of the authorized service company:

- Contact the dealer from whom you purchased your range; or
- Look in the Yellow Pages of your telephone directory under "Appliances — Household — Major — Service and Repair;" or
- Call the Consumer Assistance Center. The toll-free number is listed in your Use and Care Guide.

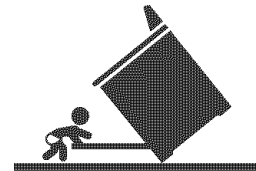
When you call, you will need:

- The range model number.
- The range serial number.

Both numbers are listed on the model/serial rating plate located on the oven frame behind the storage drawer panel.

## Moving the range:

### **WARNING**



#### Tip Over Hazard

**A child or adult can tip the range and be killed.**

**Connect anti-tip bracket to rear range foot.**

**Reconnect the anti-tip bracket, if the range is moved.**

**Failure to follow these instructions can result in death or serious burns to children and adults.**

When moving range, slide range onto cardboard or hardboard to prevent damaging the floor covering. If removing the range is necessary for cleaning or maintenance:

1. Disconnect the electrical supply.
2. Slide range forward to complete cleaning or maintenance.
3. Make sure the anti-tip bracket is installed.
  - Look for the anti-tip bracket securely attached to floor.
  - Slide range back so rear range foot is under anti-tip bracket.
4. Check that range is level.
5. Reconnect the electrical supply.