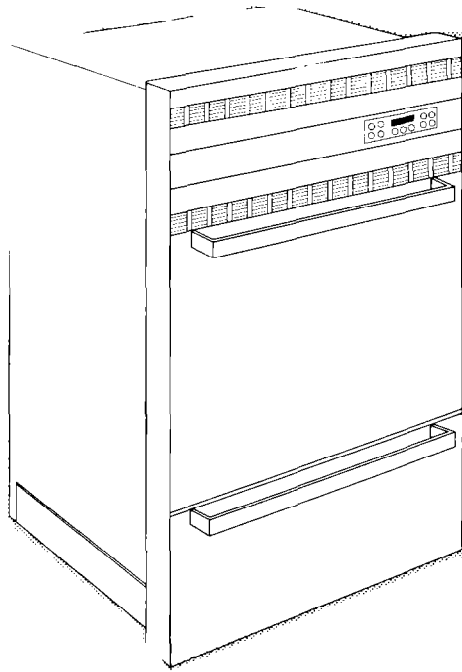


# Installation Instructions



## 24" Gas Built-in Self-Cleaning Single Wall Oven

### Quick Reference

#### Table of Contents:

##### Pages

- 1 Before you start
- 1 Product dimensions
- 1 Cutout dimensions
- 1 Tools needed
- 1 Parts supplied
- 2 Gas supply requirements
- 2 Electrical requirements
- 3-4 Installation steps
- 5 Gas conversion

#### 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 built-in oven installation or operation.
- Need to obtain the name and number of an authorized service company.

#### When you call, you will need:

- The built-in oven model number.
- The built-in oven serial number.

Both numbers are listed on the model/serial rating plate, located behind the oven door on the front frame.

**IMPORTANT:**  
**Read and save these instructions.**

Part No. 318064003(9607) Rev. A/4372834

### 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...

**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.

## WARNING



### Fire Hazard

Do Not obstruct the flow of combustion and ventilation air.

Failure to follow this instruction could result in a fire.

It is the customer's responsibility:

To contact a qualified electrical installer.

To assure that electrical installation is adequate and in conformance with National Electrical Code, ANSI/NFPA 70 — latest edition\*, and all local codes and ordinances. Important: Observe all governing codes and ordinances.

Installation must be done by a qualified installer.

**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 clearances specified on the model/serial rating plate. The model/serial rating plate is located behind the oven door on the front frame.

**Grounded electrical outlet** is required. See "Electrical requirements," Page 2.

**Proper gas supply connection** must be available. See "Gas supply requirements," Page 2.

**Oven location** should be away from strong draft areas, such as windows, doors and strong heating vents.

The oven should be located for convenient use in the kitchen. Allow 19-3/8" minimum clearance in front of oven to completely open oven door.

**Cabinet opening dimensions** that are shown must be used. This oven is designed to fit a 37-1/2" cabinet opening. It can also be installed in larger cabinet openings with some cabinet and product modifications. Follow instructions and use a cabinet dimensions for your size cabinet opening. Dimensions given are for wall oven sitting on cabinet floor.

**Cabinet floor** must be able to support 150 pounds and be solid and level.

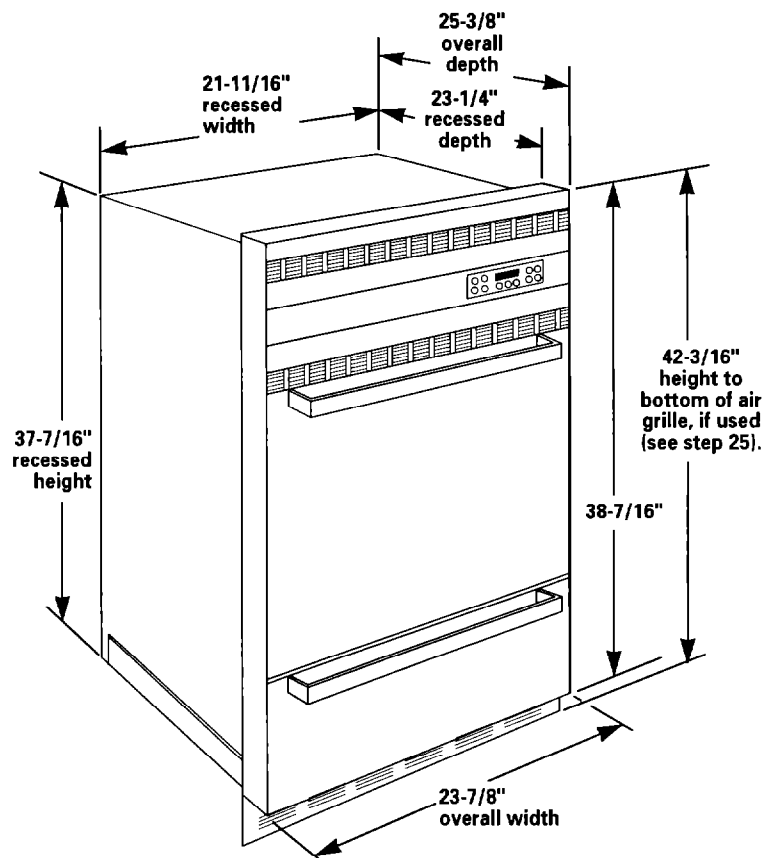
**Cabinet opening** must provide complete enclosure of the recessed portion of the oven.

#### Additional safeguards

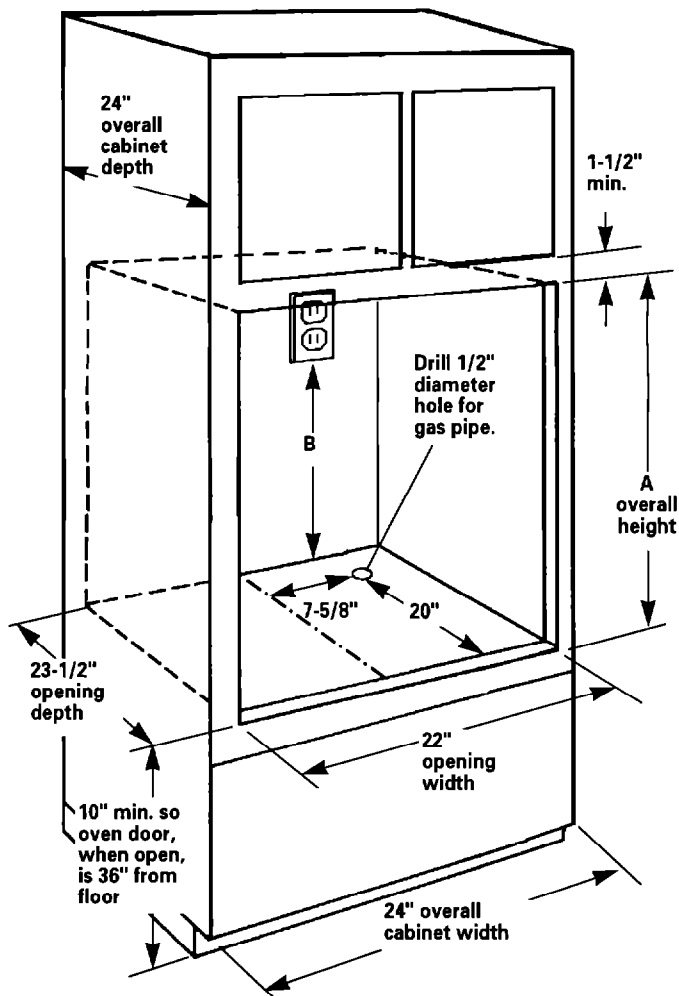
- Do Not install wall oven beneath the work countertop.
- The flue discharge shall not be located below the 36-inch level.

All openings in the wall or floor where the oven is to be installed must be sealed.

## Product dimensions



## Cutout dimensions



Do Not install beneath work counter.

Do Not pinch the power supply cord between the oven and the wall.

A overall height	B	Adjustment instructions
37-1/2"	27"	None
38" to 39"	27"	See Step 7a, Page 3.
39-1/8" to 42"	37-1/2"	See Step 7b, Page 3.

### Mobile home installation

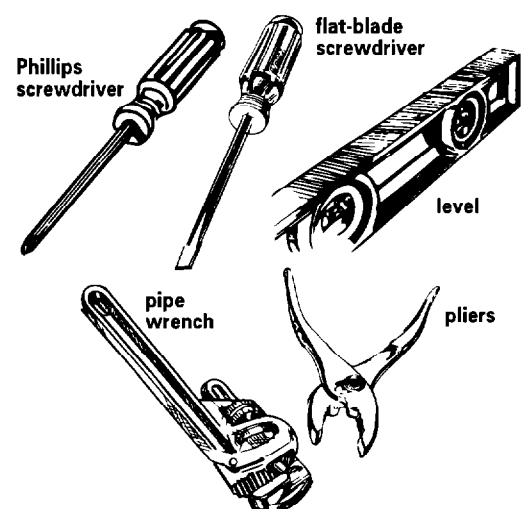
The installation of this oven must conform to the Manufactured Home Construction and Safety Standards, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD Part 280) or when such standard is not applicable, the Standard for Manufactured Home Installations ANSI A225.1 and Manufactured Home Installations, Sites, and Communities ANSI/NFPA 501A\*, or with local codes.

Copies of the standards listed may be obtained from:

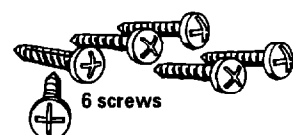
\* National Fire Protection Association  
Batterymarch Park  
Quincy, Massachusetts 02269

\*\* American Gas Association  
1515 Wilson Boulevard  
Arlington, Virginia 22209

## Tools needed:



## Parts supplied:



# Gas supply requirements

## ⚠ WARNING



### Fire Hazard

This oven must be connected to a regulated gas supply.

L.P. gas supply must NOT exceed 14-inch water column pressure. This must be checked by a qualified technician before installing this oven.

Do Not use an open flame to test for leaks from gas connections.

New A.G.A. design-certified flexible gas line should be used when codes permit.

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

Observe all governing codes and ordinances.

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\* and all local codes and ordinances.

Input ratings shown on the model/serial rating plate are for elevations up to 2,000 feet. For elevations above 2,000 feet, a 4 percent reduction of the rating is required for each 1,000 feet in elevation. For assistance when installing the oven at higher elevations, contact your local service company.

**Type of gas:** This oven is equipped for use with Natural gas and L.P. gases. It is design-certified by the American Gas Association (A.G.A.) for Natural or L.P. gas usage with

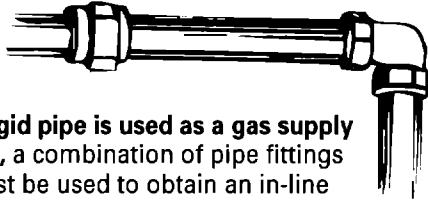
appropriate conversion. (See "Gas conversion" instructions, Page 7). The model/serial rating plate (located behind the oven door on the front frame) lists the type of gas that can be used. If the type of gas listed does not agree with the type of gas available, check with the local gas supplier. **Conversion must be done by a qualified service technician.**

**Gas supply line:** With Natural gas, provide a gas supply line of 3/4" rigid pipe to the oven location. A smaller size pipe on long runs may result in insufficient gas supply. With L.P. gas, piping or tubing can be 1/2" minimum. L.P. gas suppliers determine the size and materials used on L.P. system.

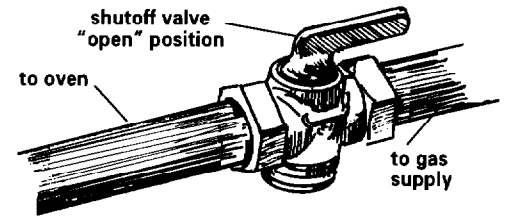
**Pipe-joint compounds** made for use with L.P. gas must be used.



**Flexible metal tubing connector:** If local codes permit, a new A.G.A. design-certified, 4-5 foot long, 1/2" or 3/4" I.D., flexible metal appliance connector is recommended for connecting the oven to the gas supply line. A 1/2" male pipe thread is needed for connection to pressure regulator female pipe threads. **Do Not kink or damage the flexible metal tubing when moving the oven.**



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



**Shutoff valve:** The supply line must be equipped with an approved manual shutoff valve. This valve should be located in the same room as the oven and should be in a location that allows ease of opening and closing. The valve is for turning on or shutting off gas to the oven. **Do Not block access to shutoff valve.**

**Pressure regulator** must be checked at a minimum 1-inch water column above the set pressure. The inlet pressure to the regulator should be as follows for operation:

### NATURAL GAS:

Set pressure: 4 inches WC  
Maximum pressure: 14 inches WC

### L.P. GAS:

Set pressure: 10 inches WC  
Maximum pressure: 14 inches WC

### Line pressure testing above 1/2 psi gauge (14" WC) —

The oven 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).

### Line pressure testing at 1/2 psi gauge (14" WC) or lower —

The oven must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of that system at test pressures equal to or less than 1/2 psig (3.5 kPa).

# Electrical requirements

## ⚠ WARNING



### Electrical Shock Hazard

Electrically ground oven.

Do not use an extension cord.

Failure to follow these instructions could result in death, fire or electrical shock.

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

Do not ground to a gas pipe.

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

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

A 120-volt, 60-Hz, AC-only, 15-ampere, 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 located in the literature package. The wiring diagram is also located behind the control panel.

## Recommended grounding method

For your personal safety, this oven must be grounded. This oven 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 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 electrician.

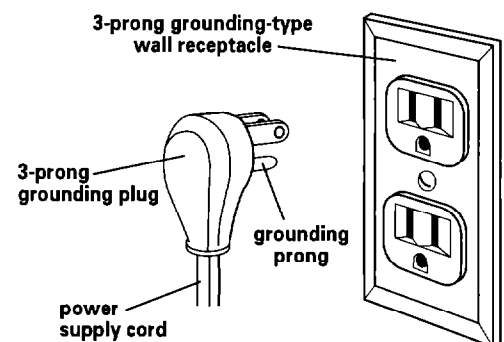


Figure 1

Copies of the standards listed above may be obtained from:

\* American Gas Association  
1515 Wilson Boulevard  
Arlington, Virginia 22209

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

# Installation steps

## A Preparation

### ⚠ WARNING

#### Excessive Weight Hazard

Use two or more people to move and install oven.

Failure to follow this instruction can result in back or other injury.

**Important:** Use both hands to remove oven doors.

**Do Not** use handle or any portion of the front frame or trim for lifting.

**Before moving oven across floor, check that oven is on shipping base or slide oven onto cardboard or hardboard.**

**1.** Turn power supply off. Move oven close to final position.

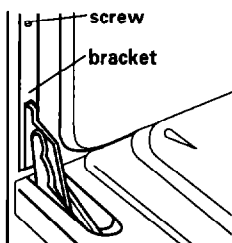
**2.** Remove and discard shipping materials, tape and protective film from the oven.

**Do Not remove shipping base at this time.**

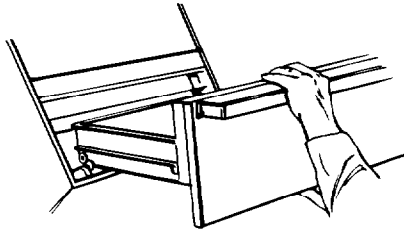
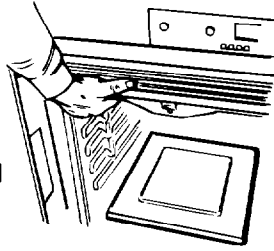
Remove and set aside racks and other parts from inside oven and storage drawer.

Remove air grille taped to side of oven.

**3.** Completely open oven door fully. Remove screw from top of brackets above door hinges. Remove brackets. Close door three-fourths of the way. Grasp sides of door firmly and lift door up and out to remove. Set door aside on protected surface.



**4.** Place cardboard or hardboard on floor behind oven. Grasp the oven opening and the upper rear corners and carefully place oven on its back on cardboard or hardboard. Remove and save shipping base.



**5.** Open storage drawer to stop position. Tilt drawer down or up, depending on your model, and continue to pull drawer out of tracks. Set drawer aside on a protected surface.

**6.** Measure cabinet opening width. If opening is too wide to secure oven to cabinet with mounting screws, add filler strips to each side of the cabinet opening. The oven must be secured to the cabinet through mounting holes in both sides of oven frame.

**7.** Measure cabinet opening height. The oven cabinet height is 37-1/2". If the cabinet opening height is larger, the oven height adjusters located on the sides of the oven can be adjusted. If no height adjustment is necessary, go to Step 8.

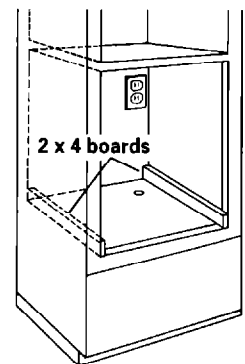
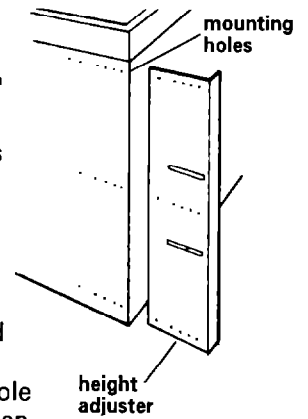
**a. To adjust oven height for cabinet opening 38" to 39" in height:**

- Remove 6 screws from right height adjuster.
- Determine in which hole position the adjuster will need to be placed. Each mounting hole position in the oven side changes oven height about 1/2".
- Reattach adjuster in new position with 6 screws.
- Repeat steps for left height adjuster.
- Carefully stand oven back up on shipping base or cardboard.

**Go to Step 8.**

**b. To adjust oven height for a cabinet opening 39-1/8" to 42" in height:**

- Remove 6 screws from right height adjuster.
- Lower height adjuster 1" and reattach with 6 screws.
- Repeat steps for left height adjuster.
- Carefully stand oven back up on shipping base or cardboard.
- **If the cabinet opening is 42"**, place one 2 x 4 board (22" length minimum) in an upright position against the right side of cabinet so that end of board is flush with cabinet front. Check that board is level from front to back. Secure board to the cabinet floor or wall. Repeat for left side of cabinet.
- **If the cabinet opening is less than 42"**, subtract 38-1/2" (height of the oven cabinet with the adjusters lowered 1", plus 1/8" clearance), from the cabinet opening height. Cut the 2 x 4 down to this dimension. The minimum length of the 2 x 4 is 22".



## B Gas connection

### ⚠ WARNING



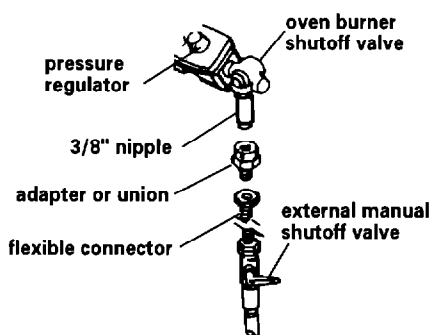
#### Fire Hazard

**Do Not** make connection too tight.

The regulator is die cast.

**Overtightening may crack the regulator, resulting in a gas leak and possible fire or explosion.**

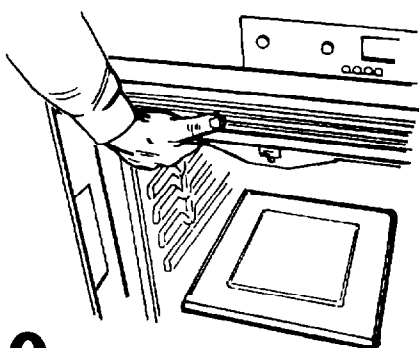
All connections must be wrench-tightened.



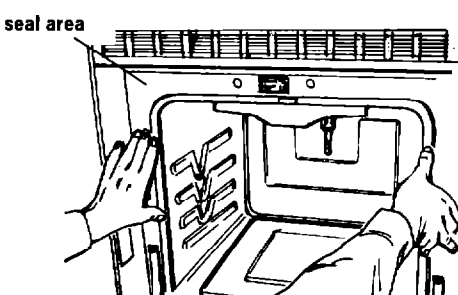
**8.** Assemble the flexible connector from the gas supply pipe to the pressure regulator in this order: manual shutoff valve, flexible connector, adapter or union, 3/8" nipple and shutoff valve.

**Before moving oven across floor, check that oven is on shipping base or slide oven onto cardboard or hardboard.**

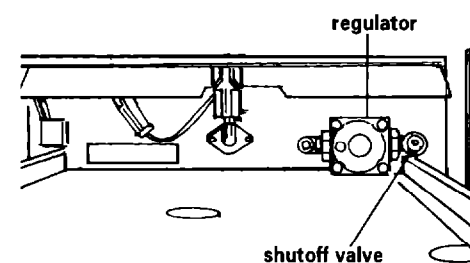
**9.** Remove and discard shipping base, cardboard or hardboard. Thread flexible connector through opening in cabinet floor. Plug the power supply cord into the grounded outlet. See "Electrical requirements," Page 2. **Carefully push against the seal area of the oven front frame when pushing oven into cabinet. Do Not push against the outside edges.**



**10.** Lift oven into cabinet cutout using the oven opening as an area to grip.



Push against seal area of front frame to push oven into cabinet.



**11.** Use pipe-joint compound made for use with L.P. gas 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.

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

### ⚠ WARNING



#### Fire Hazard

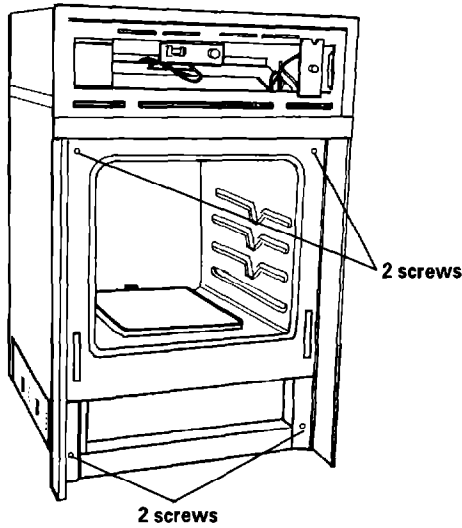
**Do Not** use an open flame to test for leaks from gas connections.

**Checking for leaks with a flame may result in a fire or explosion.**

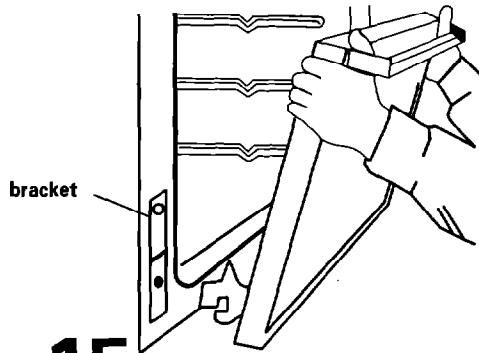
**13.** Use a brush and liquid detergent to test all gas connections for leaks. Bubbles around connections will indicate a leak. If a leak appears, shut off gas valve controls and adjust connections. Then check connections again. **Never test for gas leaks with a match or other flame.** Clean all detergent solution from oven.

## C Attachment

Securely fasten oven to cabinet using the four screws provided.



- 14.** Center oven in cabinet cutout. Use 2 screws through the mounting holes in upper corners of oven frame, and 2 screws through mounting holes in lower front frame channels to secure oven to cabinet (or filler strips). Do Not overtighten screws.

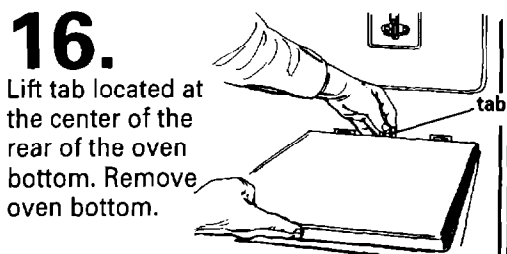


- 15.** Grasp sides of oven door firmly. Place top of hinge arms against top of openings in oven frame. Push bottom of door in until hinges are all the way into the openings. Gently lower door so that bottom of hinge arms rest on bottom of openings. Open door fully. Replace retaining brackets and screws. Close door completely. If door does not line up with oven frame, remove door and repeat above steps.

## D Check operation

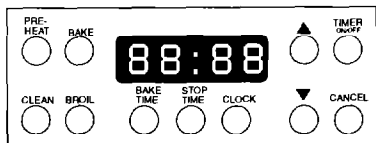
**Electronic Ignition System — initial lighting and gas flame adjustments.**

Oven burner uses an electronic ignitor in place of a standing pilot. When the electronic oven control is set to the desired setting, a glow bar heats to bright orange and ignites the gas. No sparking occurs and the glow bar remains on while the burner operates.



**16.**

Lift tab located at the center of the rear of the oven bottom. Remove oven bottom.



- 17.** Turn on power supply. "8888" should appear in the clock display. Push the "CLOCK" button and "TIME" will appear in the display. Push and hold the "UP" or "DOWN" button until the correct time of day appears. The word "TIME" will disappear after six seconds and the clock will start.

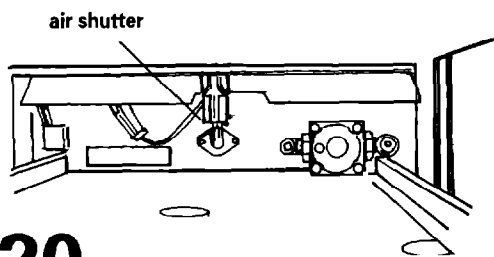
- 18.** Check the operation of the oven burner. Push "Bake" button. "\_\_\_°" and "Bake" will appear in the display. Push the "UP" or "DOWN" button until "350°F" appears in the display. **The oven burner should light in 50-60 seconds. This delay is normal.** The oven safety valve requires a certain time before it will open and allow gas to flow.

If a power failure should occur while checking oven operation, the oven control will deactivate and the oven will stop heating. When power is restored, repeat Steps 17 and 18.

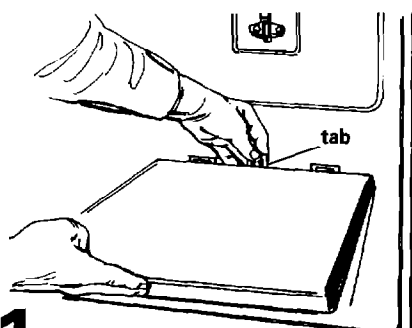
**Do Not insert any object into the openings of the protective shield that surrounds the ignitor.**

**Do Not clean the area.**

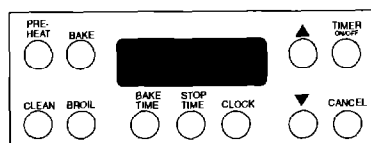
- 19.** The bake flame should be 1/2" long, with inner cone of bluish-green, and outer mantle of dark blue. The flame should be clean and soft in character with no yellow tips, blowing or lifting.



- 20.** If oven flame needs to be adjusted, locate air shutter in the storage drawer opening near center rear of oven. Loosen locking screw and adjust the air shutter until the proper flame appears. Tighten locking screw.

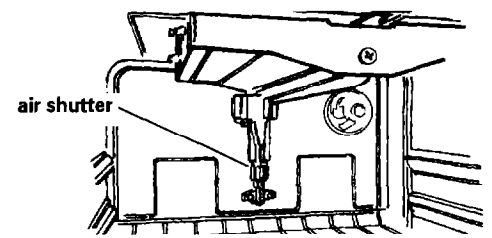


- 21.** Lift tab at the back of the oven bottom. Place oven bottom in oven so that tab can be inserted into slot at the rear of the burner area. Replace oven racks.



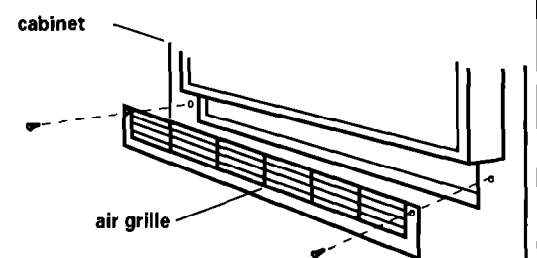
- 22.** Check the operation of the oven broil burner. Push the "BROIL" button. "\_\_\_" and "BROIL" will appear in the display. Push the "UP" or "DOWN" button until the desired broil setting appears in the display. "BROIL" indicator light will come on. **The oven broil burner should light in 50 to 60 seconds. This delay is normal.** The oven safety valve requires a certain time before it will open and allow gas to flow.

- 23.** The broil flame should be 1/2 inch long with inner cone of bluish-green and outer mantle of dark blue. The flame should be clean and soft in character with no yellow tips, blowing or lifting.



If broiler burner flame needs to be adjusted, locate air shutter in the oven. Loosen screw and adjust the air shutter until the proper flame appears. Tighten air shutter screw.

- 24.** Grasp front of storage drawer and place guides into tracks. Lift front of drawer so that drawer will go over or under drawer stops, depending on your model. Close drawer.



- 25.** Use two screws to attach air grille to oven cabinet if there is a gap between oven and bottom of oven cabinet cutout. If there is no gap, attaching the air grille is optional.

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

# L.P. Gas Conversion

## WARNING



### Fire Hazard

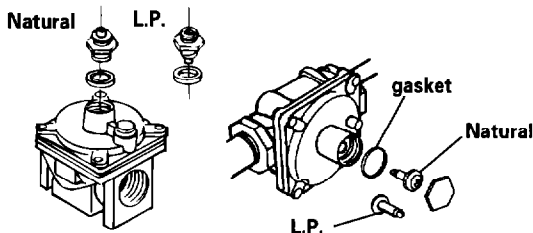
Locate gas supply valve between pressure regulator and gas valve. Shut off gas supply valve to oven before converting to L.P. gas.

Make all oven and broil burner conversions before turning gas supply valve back on.

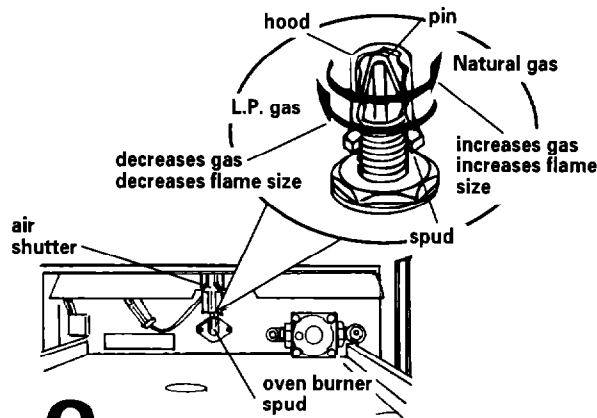
Failure to follow these instructions could result in fire, explosion or injury.

Conversion to L.P. gas should be done by a qualified installer.

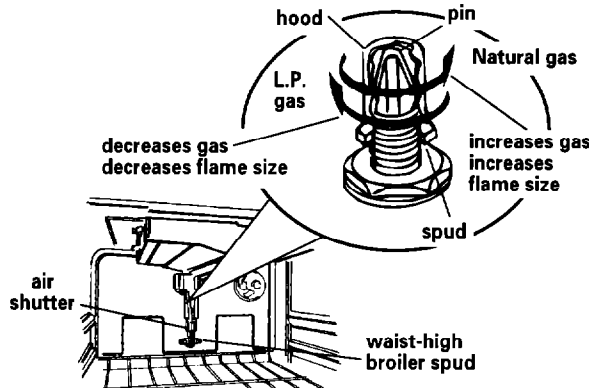
**A.** Complete installation Steps 1 - 10 before converting your oven to L.P. gas. Remove oven bottom (see Step 16, Page 4). Shut off gas regulator supply valve in oven.



**B.** **Pressure regulator:** Remove cap from pressure regulator. Remove gasket and plunger from cap. Reverse plunger direction so that large end is towards the regulator and push plunger firmly back into the cap. "L.P." should now appear on the exposed end of plunger. Replace gasket and cap. **DO NOT REMOVE PRESSURE REGULATOR.**



**C.** **Oven burner:** Turn the orifice hood down snug on pin (approximately 2 to 2-1/2 turns). **DO NOT OVERTIGHTEN.** The burner flame cannot be properly adjusted if this conversion is not made. The burner flame should be 1/2" long when air shutter is correctly adjusted.



The ignitor must remain in its shield when removing bar broil burner, in order not to break ignitor.

**D.** **Broil burner:**

1. Remove the two screws fastening the front of the broil burner to the oven. Carefully pull the burner downward to remove. Be careful not to break the ignitor coil. Set burner aside.

2. Tighten orifice hood down snug on pin (approximately 2 to 2-1/2 turns). **DO NOT OVERTIGHTEN.**
3. Carefully replace the burner, sliding the ignitor wires back into original position.

### Adjusting for proper flame

An electronic ignitor is used to light the lower oven and broil burners. Do Not insert any object into the openings of the shield surrounding the ignitor coil.

Do Not clean the ignitor area.

**A.** **Oven burner:** Locate air shutter in the storage drawer opening near center rear of oven. Loosen locking screw and adjust the air shutter as needed. The flame should be 1/2" long with inner cone of bluish-green and outer mantle of dark blue. The flame should also be clean and soft in character with no blowing or lifting of flame. Tighten locking screw.

**B.** **Broil burner:**

1. Remove the two screws fastening the front of broil burner to oven. Pull the broil burner forward. Loosen the locking screw on the air shutter located at the rear of the broil burner.
2. Adjust the air shutter as needed. The flame should be 1/2" long with an inner cone of bluish-green and outer mantle of dark blue. The flame also should be clean and soft in character with no blowing or lifting of flame. Tighten the locking screw.

**C.** Replace the storage drawer, oven bottom, oven racks and oven door. (See Steps 24, 21 and 15 respectively.)

# Natural Gas Conversion

## WARNING



### Fire Hazard

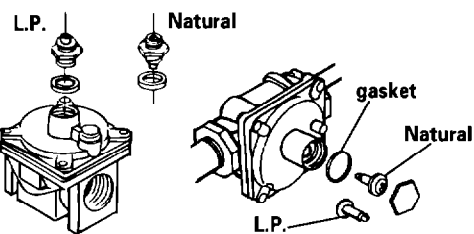
Locate gas supply valve between pressure regulator and gas valve. Shut off gas supply valve to oven before converting to Natural gas.

Make all oven and broil burner conversions before turning gas supply valve back on.

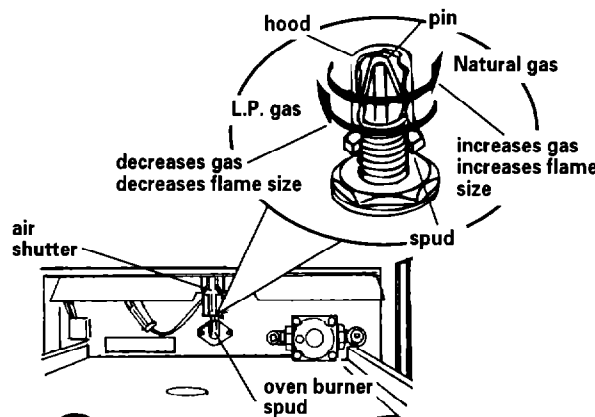
Failure to follow these instructions could result in fire, explosion or injury.

Conversion to Natural gas should be done by a qualified installer.

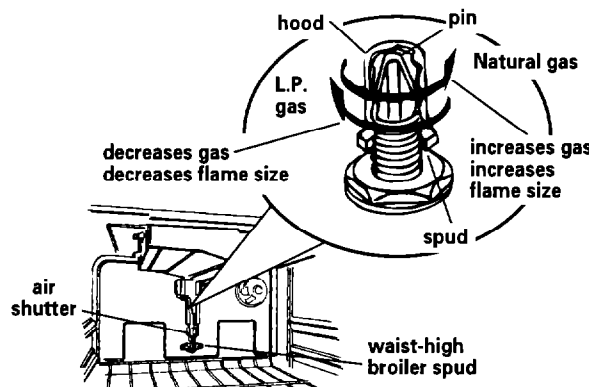
**A.** Remove oven bottom (see step 16, Page 4). Remove storage drawer. Shut off gas regulator supply valve in oven.



**B.** **Pressure regulator:** Remove cap from pressure regulator. Remove gasket and plunger from cap. Reverse plunger direction so that small end is towards the regulator and push plunger firmly back into the cap. "Natural" should now appear on the exposed end of plunger. Replace gasket and cap. **DO NOT REMOVE PRESSURE REGULATOR.**



**C.** **Oven burner:** Loosen the orifice hood away from pin approximately 2 to 2-1/2 turns. The burner flame cannot be properly adjusted if this conversion is not made.



The ignitor must remain in its shield when removing bar broil burner, in order not to break ignitor.

**D.** **Broil burner:**

1. Remove the two screws fastening the front of the broil burner to the oven. Carefully pull the burner downward to remove. Be careful not to break the ignitor coil. Set burner aside.

2. Loosen the orifice hood away from pin approximately 2 to 2-1/2 turns.
3. Carefully replace the burner, sliding the ignitor wires back into original position.

### Adjusting for proper flame

An electronic ignitor is used to light the lower oven and broil burners. Do Not insert any object into the openings of the shield surrounding the ignitor coil.

Do Not clean the area.

**A.** **Oven burner:** Locate air shutter in the storage drawer opening near center rear of oven. Loosen locking screw and adjust the air shutter as needed. The flame should be 1/2" long with inner cone of bluish-green and outer mantle of dark blue. The flame should also be clean and soft in character with no blowing or lifting of flame. Tighten locking screw.

**B.** **Broil burner:**

1. Remove the two screws fastening the front of broil burner to oven. Pull the broil burner forward. Loosen the locking screw on the air shutter located at the rear of the broil burner.
2. Adjust the air shutter as needed. The flame should be 1/2" long with an inner cone of bluish-green and outer mantle of dark blue. The flame also should be clean and soft in character with no blowing or lifting of flame. Tighten the locking screw.

**C.** Replace the storage drawer, oven bottom, oven racks and oven door. (See Steps 24, 21 and 15 respectively.)

## If oven does not operate:

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

### **WARNING**

#### **Injury Hazard**

**Do Not step, lean or sit on the oven drawer or door.**

**Failure to follow this instruction could result in injury.**

## For cleaning and maintenance:

If removing the oven is necessary for cleaning and maintenance, shut off gas supply and electrical supply to the oven.

Open storage drawer to stop position. Tilt drawer down and continue to pull drawer out of tracks. Set drawer aside on a protected surface. Remove the lower air grille and the screws securing the oven to the cabinet. Pull the oven out of the cabinet opening.

Disconnect the gas supply line and unplug the power supply cord. Complete cleaning or maintenance. Plug power supply cord into outlet and make gas connection. Check for leaks. Lift oven back into opening. Secure oven to cabinet with screws. Replace drawer and air grille. Turn on gas and electrical supply to oven.

## If you need assistance:

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

- 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 built-in oven by calling an authorized service company.

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

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

When you call, you will need:

- The built-in oven model number.
- The built-in oven serial number.

Both numbers are listed on the model/serial rating plate, located behind the oven door on the front frame.

## Important Safety Instructions

- Do Not leave children alone in the kitchen when the range is in use. They should not be allowed to sit or stand on any part of the range, as injury or burns could result. Keep children from touching the oven door or glass window when the range is operating, as the door or window could get hot enough to cause serious burns.

**CAUTION:** Do Not store items or food of interest to children in cabinets above the range. Children could be seriously burned or injured if they climb on range to reach these items.

- Do Not use the oven as a storage space. This creates a potentially hazardous situation.
- The range requires fresh air for proper burner combustion. Do Not obstruct the flow of combustion air at the oven vent nor around the base or beneath the lower front panel of the range. Avoid touching the vent openings or nearby surfaces, as they may become hot.
- Remember, your oven is not designed to heat your kitchen. Such abuse could result in fire and/or damage to the unit and will void your warranty.
- Do Not store or use gasoline or other flammable vapors and liquids near this or any other appliance. Explosions or fires could result.
- Remove broiler tray and other utensils and wipe off excessive spillage before cleaning oven.