# INSTALLATION INSTRUCTIONS FOR YOUR NEW GAS SLIDE-IN RANGE

Before you begin - Read these instructions completely and carefully.

IMPORTANT - Save these instructions for local inspector's use.

#### IMPORTANT - OBSERVE ALL GOVERNING CODES AND ORDINANCES.

Note to Installer - Be sure to leave these instructions with the Consumer.

Note to Consumer - Keep these instructions with your Use and Care Book for future reference.



- 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.

#### WARNING ---

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to Owner's Manual.

For assistance or additional information, consult a qualified installer, service agency, manufacturer (dealer) or the gas supplier.

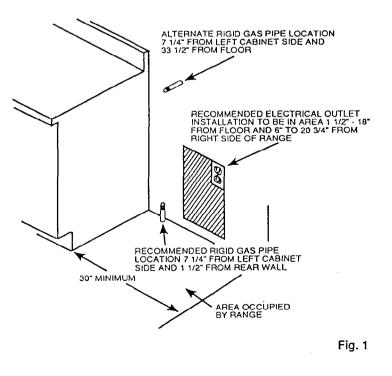
## TOOL LIST

1/2", 13/16" and 3/8" Open End or Adjustable Wrench
Pipe Wrench
1/8" and 1/4" Flat Blade Screwdriver
Phillips Screwdriver
Pliers
Pencil
Rule or Tape Measure and Straightedge
Hand or Saber Saw

## LOCATION

- The distance from the floor to the top of the counter must be at least 35 7/8". The maximum countertop height is 38".
- You should not locate the range near an outside door or where a draft may affect use.

- Cabinet space directly over the range should not be used. You could be seriously injured when reaching over the range for items stored in such cabinets. This hazard can be reduced by installing a range hood that projects a minimum of 5" beyond the bottom of the cabinets. Cabinets installed above the range may be no deeper than 13".
- Some vinyl wall tiles and floor coverings, as well as some indoor-outdoor carpeting, soften at fairly low temperatures. If you are unsure of the heat resistance of a material, put a protective covering under the range to prevent possible heat damage during range use.
- Recommended location for the gas inlet pipe and electrical outlet are shown in Figure 1.



This range is designed to be installed in a 30" wide opening. See Figure 3 for dimensions. The counter opening must be 25" deep when the backguard is used. See the following page.

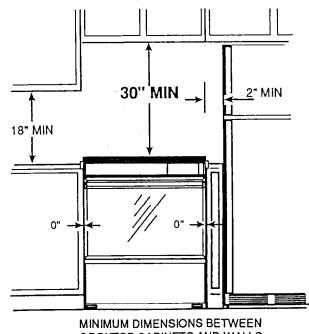
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## ADDITIONAL MATERIALS NEEDED

- Gas line shut-off valve
- Pipe joint sealant that resists action of L.P. Gas •
- Flexible metal appliance connector (same 3/4" or • 1/2" I.D. as gas supply line and 5' in length)
- Flare union adaptor for connection to supply line (3/4" or 1/2" NPT x 3/4" or 1/2" I.D.)
- Flare union adaptor for connection to Pressure Regulator (1/2" NPT x 3/4" or 1/2" I.D.)

### **CLEARANCES**

- There must be at least 30" between the cooktop and any overhead cabinets for an area equal to the width and depth of the range  $(30" \times 28")$ .
- You must keep a clearance of at least 2" between the range sides and any material that could catch fire, from the cooktop upward, to a height of at least 18".
- Refer to Figures 1, 2 and 3 for all rough-in and • minimum clearance dimensions.
- If cabinetry is used above the range, allow a 30" minimum clearance between the cooking surface and the bottom of any unprotected cabinet.
- If clearance between cooking surface and cabinetry is less than 30", cabinet bottom must be protected with flame retardant millboard at least 1/4" thick, covered with 28 gauge sheet steel or 0.020" thick copper. Clearance between cooking surface and protected cabinetry must NEVER BE LESS THAN 24".
- An 18" MINIMUM must be kept from the side edge of the cooktop to the bottom of any cabinet not directly above range. If clearance is less than 18", adjacent cabinets should be at least 2" from side edge of range.



COOKTOP CABINETS AND WALLS

## PREPARE THE COUNTER

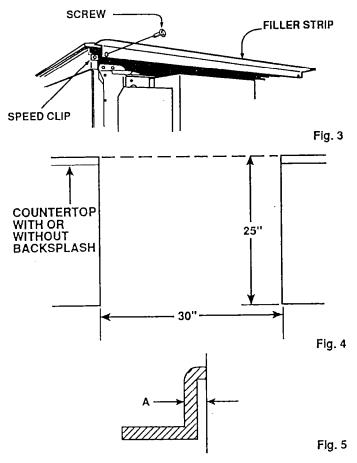
From the illustrations below, determine the dimensions of your cutout. Mark the cutout on the counter. Dimensions given are from front of counter, not from cabinet face. To minimize chipping, you may want to apply masking tape to the counter and mark the cut on top of the tape. Use a hand or saber saw to mark the cut. For best appearance it is important that the cut be smooth and straight.

#### WHEN INSTALLING RANGE IN COUNTERTOP WHICH IS CUT OUT TO THE WALL

If you have an existing 30" wide cutout that goes all the way to the wall, you may want to:

- Use the filler supplied with range (See Fig. 3), or
- Buy filler or backguard kits listed on page 8 from your Whirlpool dealer.

These will fill in the space between the back of the range and the wall. The kits are available from your GE Service Center. If this existing cutout is in a counter that has a backsplash (postformed top) we recommend that you use the 4" Backguard. See Figures 4 and 5.



NOTE: If the distance from the back wall to the front of the counter backsplash (Dimension A in Fig. 5) is greater that 1 1/8", there will be a small gap between the wall and the edge of the backguard. This is normal and should not be visually objectionable.

See leveling information in this instruction sheet.

## WHEN INSTALLING RANGE WHERE COUNTERTOP SURFACE IS BEHIND THE COOKTOP

For a standard 25" countertop, use cutout dimensions as shown in Fig. 6.

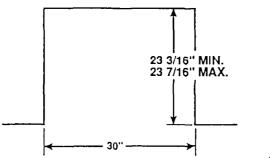
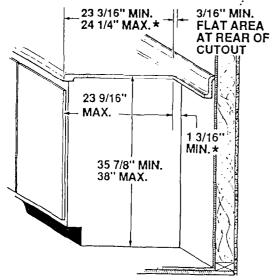


Fig. 6

If you have a countertop deeper than 25", such as in an island installation, you may wish to set the range further back into the counter. (See Fig. 7). The counter can be cut out up to 24 1/4". However, always maintain 23 9/16" maximum from the cabinet face to the back of the cutout so that the side trim protects the cabinet from heat. Also, make certain before cutting countertops that you have enough depth for the very back of the unit to clear the wall or cabinet back under the counter. This requires a minimum of 1.3/16" from the back of the cutout to the wall. If an existing cutout leaves a space behind the cooktop after the range is installed you may want to use the Main Top Filler Kit. NOTE:

If cabinets have overlay style doors that are within 1/2" of cabinet edge, the 23 9/16" dimension must be measured to face of the doors. (See Fig. 7).



\*These dimensions apply to island installations and where countertops are deeper than a standard 25" top. Fig. 7

#### GAS REQUIREMENTS

Call your gas supplier and ask which codes apply in your area. If there are no local codes, you must follow the NATIONAL FUEL GAS CODE, ANSI/Z223.1 Latest Edition. You can get a copy by writing:

American Gas Association 1515 Wilson Blvd. Arlington (Rosslyn), VA 22209

## MOBILE HOME INSTALLATION

If you are installing the range in a mobile home you must follow the MANUFACTURED HOME CONSTRUC-TION AND SAFETY STANDARD, TITLE 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24 HUD Part 280). If this standard does not apply, you must follow the STANDARD FOR MANUFACTURED HOME INSTAL-LATIONS - 1982 (Manufactured Home Sites, Communities and Set-Ups), ANSI/A225.1 Latest Edition or local codes. You can get a copy of the Standards by writing:

> Office of Mobile Home Standards HUD Building 451 7th Street, S.W. Washington, D.C. 20410

#### ELECTRICAL REQUIREMENTS

Check with your local utilities for electrical codes which apply in your area. If there are no local codes, the National Electrical Code, ANSI/NFPA No. 70-Latest Edition must be followed. You can get a copy by writing:

> National Fire Protection Association Battery March Park Quincy, MA 02269

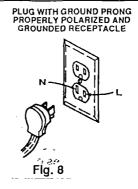
An adequate electrical supply and outlet must be used to operate the electrical parts of your range.

The range cord has a three-prong plug and must be used with a properly grounded three hole outlet with a standard 120 Volt, 60 Hertz AC household current. Improper grounding will adversely affect ignition on spark ignition models.

The electrical hookup shown in Fig. 8 must be used.



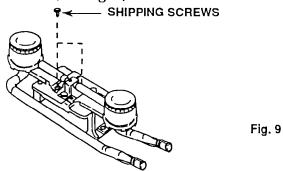
Do not under any circumstances cut or remove the grounding prong from the range cord. Failure to provide proper polarization and grounding may cause shock and fire hazard.



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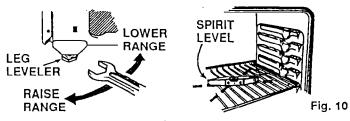
## IMPORTANT

- 1. Remove all tape and packaging.
- 2. Take the accessory pack out of the oven.
- 3. Check to be sure that no range parts have come loose during shipping.
- 4. Lift the cooktop and remove the four shipping screws from the cooktop burner. These screws may be discarded. (See Fig. 9).



## LEVEL THE RANGE

For proper baking results, the range must be leveled. The height of the range must also be adjusted to the height of the counter. To do this:



- 1. Use a 3/8" open end or adjustable wrench to equally back out the four leg levelers until the flanges (rims) below the sides of the maintop are above the top of the counter.
- 2. Install the oven racks in the oven (See the Cleaning and Care section in the manual for additional instructions).
- 3. Place the range where it will be installed, then put a spirit level or a glass measuring cup partially filled with water on one of the oven racks to check for levelness. If using a spirit level, take two readings with the level placed diagonally first in one direction and then the other.
- 4. Use the wrench to adjust the leg levelers. You may have to pull the range away from the wall to reach the rear leg levelers. The range should rest on the floor and not hang from the counter.

## GAS CONNECTIONS



Do not operate the burners of this range when using L.P. (bottled) gas before converting the pressure regulator, burner orifices, and oven pilot adjustment screw, if applicable for L.P. gas usage. High flames and toxic fumes could cause serious injury.

- Install a manual shut-off valve in the gas line in an easily accessible location outside of the range. Know where your main gas shut-off valve is located.
- Shut off gas supply before removing an old range. Leave gas supply off until hookup of new range is finished.
- Never reuse an old connector when installing a new range.
- See Figures 11 & 12 for rigid and flexible pipe hookups.
- We recommend that you use 1/2" gas supply line for both L.P. and Natural Gas.
- Use a pipe wrench to make connections. Hold the pressure regulator in place while installing the adjacent pipe. Do not put any strain on the manifold regulator assembly.
- To prevent gas leaks, put a pipe joint compound that is resistant to the action of L.P. Gas, on all male (outside) threads except the ground joint union (See Fig. 11.)
- When you are finished making connections, be sure that all range knobs are turned to OFF before you open the main gas supply valve. Check for leaks as described.

## TO CHECK FOR LEAKS:

Apply a soap solution or liquid leak detector to all gas connections and joints in the supply line, manifold (under cooktop) and oven. Turn the gas supply on to the range. Bubbles will form where any gas is leaking.



WARNING: DO NOT use an open flame to look for leaks.

Turn off main gas supply before you try to stop a leak. Turn main gas supply back on and recheck connections after stopping any leaks.

Be sure all leaks are stopped before lighting pilots (some models) or burners.

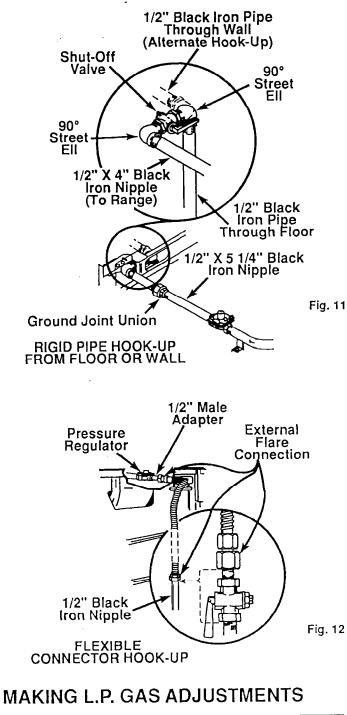
## PRESSURE TEST INFORMATION

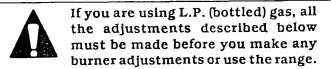
The maximum allowable pressure for the regulator is 14" W.C. The minimum pressure needed to check the regulator setting is 5" W.C. for natural gas or 11" W.C. for L.P. gas.



CAUTION: The range and its individual shutoff valve must be disconnected from the gas supply system at test pressures of more than 1/2 psig (pounds per square inch gauge).

The range must be isolated from the gas supply piping system by closing its individual shut off valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 psig (pounds per square inch gauge).





To adjust your range for use with L.P. gas, follow the steps below.

#### Step 1: Adjust Pressure Regulator

**NOTE:** The pressure regulator is set for natural gas. To use L.P. gas, the regulator must be adjusted.

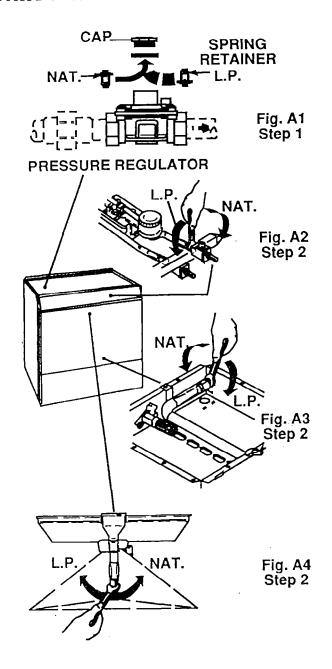
Raise the cooktop and find the pressure regulator at the end of the manifold pipe on the left side of the range. Unscrew the cap and remove the spring retainer, Fig. A1. Turn the retainer over and put it back into the cap so L.P. is showing on the bottom end of the retainer. Replace the cap.

#### Step 2: Adjust Burner Orlfices



CAUTION: The following adjustment must be made before turning on the burner. Failure to do so could result in serious injury due to high flames and toxic fumes.

Use a 1/2" open end or adjustable wrench to turn all orifice hoods in the L.P. direction, about 1 1/2 turns or until snug (Fig. A2, A3 and A4). Do not overtighten or you may bend the orifice hood and needle. Pressure Test Information



## MAKING BURNER ADJUSTMENTS



If you are using L.P. (bottled) gas, all the adjustments described below must be made before you make any burner adjustments or use the range.

All ranges are factory adjusted for use with the most common type of natural gas. The gas used in some parts of the country may be different. In order to assure safe and energy efficient operation of this appliance, you should check all adjustments described below and on the next page. If you are using L.P. gas, all the adjustments must be made.

#### Step 1: Check Oven Shut-Off Valve

Raise the cooktop and check the oven shut-off valve in the right front corner of the burner box. It should be in the position as shown in Fig. A5.

#### Step 2: Adjust Air Shutters

Turn all burners full on and check the flames. Burner flames should not flutter or blow away from the burner. They should be blue in color with no trace of yellow. Foreign particles in the gas line may cause an orange flame at first, but this will soon disappear.

If the flames are yellow or flutter, open the air shutter more.

If the flames blow away from the burner, close the shutter more.

Check burner flames frequently and make adjustments when needed.

#### To adjust air shutters:

Cooktop burners, Fig. A6 - use pliers to adjust the air shutter. Be sure to keep the gap in the air shutter facing straight up. **Be very careful not to bend the air shutter when using pliers to make adjustments.** Oven/broiler burners, Figs. A7 & A8 - use a screwdriver to loosen the air shutter screw. Adjust air shutter. Retighten the air shutter screw.



WARNING:

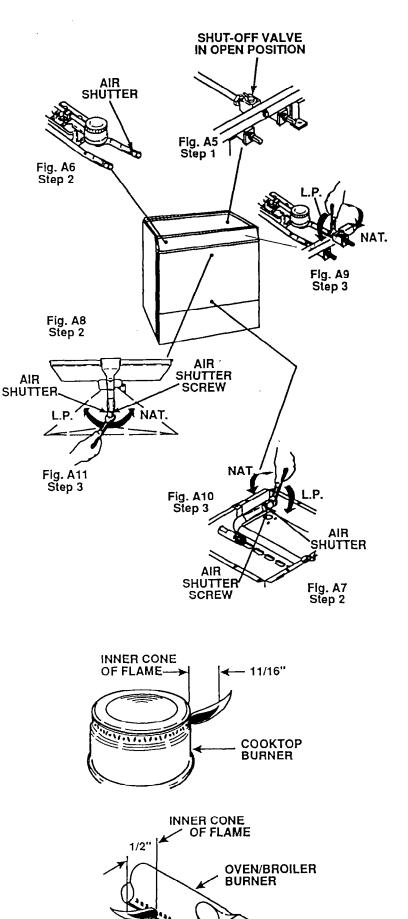
If you attempt to measure the inner cone of the flame, please use caution. Burns could result.

#### Step 3: Adjust Orifice Hoods

Check the inner cone of the flame. It should be about 11/16" long for cooktop burners and 1/2" long for the oven/broiler burners (see illustrations). If the length of the inner cone of the flame is not correct, use a 1/2" open end wrench or adjustable joint pliers to adjust the orifice hood.

To shorten the cones, tighten the orifice hood by turning in the L.P. direction.

To lengthen the cones, loosen the orifice hood by turning in the Nat. direction, Figs. A9, A10 & A11.



#### Step 4: Low Flame Adjustments (some models)

Some models have a screw in the center of the stem of each of the cooktop burner control valves. The low position of the cooktop burner flame can be adjusted with this screw.

To make the adjustment, turn all the cooktop burners on to low and remove the knobs by pulling straight off. Use a 1/8" flat blade screwdriver to adjust the flames to the lowest flame that will be retained on the burner, Fig. A12.

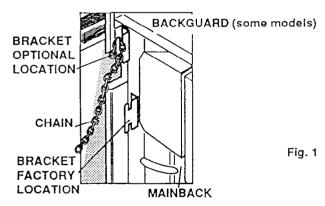


- ALL RANGES CAN TIP
  INJURY COULD RESULT
- INSTALL ANTI-TIP DEVICE PACKED WITH RANGE
- SEE INSTRUCTIONS

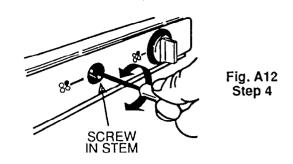
#### GAS RANGE STABILITY DEVICE INSTALLATION INSTRUCTIONS

#### REMOVE ALL PARTS FROM THE PLASTIC BAG ATTACHED TO THE BACK OF THE RANGE AND SAVE PACKAGING TAPE.

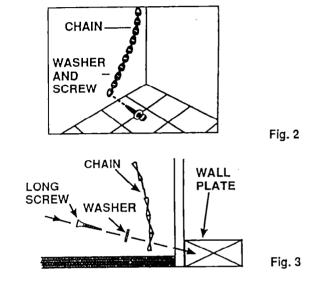
1) Before placing range in the counter, notice the location of the stability bracket which is already attached to the back of the range. This location should work for most installations. However, it may be more convenient to hook the stability chain to the unit when the stability bracket is attached to the upper set of holes in the back of the range. See Fig. 1.



2) Fasten one end of the stability chain to the floor or the wall with the long screw and washer supplied. See Fig. 2. Make certain the screw is going into the wall plate at the base of the wall or one of the studs in the base of the wall. See Fig. 3. Whether you attach the chain to the wall or floor, be certain that the screw is in at least 3/4" thickness of wood other than baseboard and that there are no electrical wires or plumbing in the area in which the screw could penetrate. Attach the stability chain in a location which will allow the chain to be in line with the bracket side to side as 7



much as possible when attached to the unit. Test to see if the chain is securely fastened by tugging on the chain.



3) Temporarily attach the loose end of the chain to the rear of the countertop with the tape from the packaging. See Fig. 4.

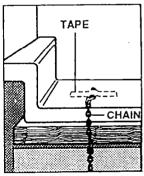


Fig. 4

4) Place the range in the counter cutout leaving just enough room between the back of the range and the wall to reach the stability bracket.

5) Hook the loose end of the chain onto the bracket by slipping the nearest link of the chain into the slot in the bracket (see Fig. 1), making sure the chain is pulled as tight as possible and that there is no excess slack in the chain after chain is attached to the bracket.

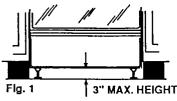
# \* Excess slack in the chain could allow the range to tip over.

6) Slide the range all the way back into the counter. Once the range is pushed back in place, there will be a small amount of slack in the chain. This is normal.

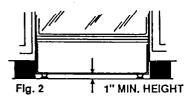
## IMPORTANT INSTALLATION INSTRUCTIONS FOR RANGES USED WITH COUNTERTOP HEIGHTS UP TO 38"

The height of the range must be adjusted to the countertop height. For countertop heights greater than 37", additional measurements may need to be taken as detailed below.

When the range is elevated to the maximum height, there is a large space between the bottom of the range and the floor, referred to as the toe space. This may be visually objectionable. The legs should not be extended any further than to provide a maximum of 3" toe space. See Fig. 1.



The range is designed to provide a minimum of 1" air gap at the bottom of the range. See Fig. 2. (Example: When legs are screwed all the way into the base rail.)



This gap is very important to the proper ventilation of the range and must be maintained when treating the appearance of the toe space.

These kits are available from your Whirlpool dealer: • Main Top Filler Kit No: RK310H (brushed chrome) • 4" Backguard Kit No: RK340H (brushed chrome) RK340W (white) RK340N (almond)

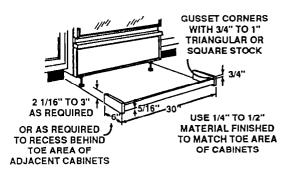
#### If you need assistance...

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 – Major." When you call, you will need the range model number and serial number. Open the storage drawer. Both numbers can be found on the serial/rating plate located behind the storage drawer on the front frame The following is a suggested method of making a filler for the toe space when the legs are extended as mentioned before.

After the range is installed with the longer legs and is in position and level, measure from the bottom of the bodyside to the floor. This will be the required height of the toe space filler. See Fig. 1. This height may range from 2 1/16" to 3". Any height less than 2 1/16" may not be visually objectionable and not need the filler.

Build the filler as shown in Fig. 3. Make sure to provide the 3/4" gap at the top and the 5/16" gap at the bottom. These gaps will provide the proper ventilation as mentioned before.

If you wish to attach the filler to the floor or adjacent cabinets, use screws or other removable fasteners, so that the range can be readily removed if necessary.



NOTE: Refer to Use and Care Guide for operating instructions and cleaning instructions.