

Use and Care Manual and Installation Instructions

Gas Range

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9-97

Note to Consumer:

Please retain this manual for future reference.

Note to Installer:

Please leave this manual and other literature with the consumer for future use.



IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

Gas ranges have been thoroughly tested for safe and efficient operation. However, as with any appliance, there are specific installation and safety precautions which must be followed to ensure safe and satisfactory operation.

Your safety and the safety of others is 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 hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word "DANGER" or "WARNING". These words mean:



DANGER

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



WARNING

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

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



WARNING

Tip Over Hazard

- Connect anti-tip bracket to the range feet.
- Reconnect anti-tip bracket, if the range is moved.
- Do not push down on the open oven door.
- Follow the Installation Instructions.
- Do not let children climb onto the oven door.
- Failure to do so can result in death, burns, or other injury.

For more information, see "The anti-tip bracket" on page 22.

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.

RANGE SAFETY

General

- Install or locate the range only in accordance with the provided installation instructions. The range must be installed by a qualified installer. The range must be properly connected to the proper gas supply and checked for leaks. The range must also be properly connected to the electrical supply and grounded.
- Gas fuels and their use in appliances can cause minor exposures to benzene, formaldehyde, carbon monoxide, and soot, primarily from incomplete combustion. Significant exposure to these substances could cause cancer or reproductive harm. Properly adjusted burners with a blue, rather than a yellow, flame will minimize incomplete combustion. Venting with a hood or an open window will further minimize exposure.
- Do not store things children might want above the range. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.
- Do not operate the range if it is damaged or not working properly.
- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the range only for its intended use as described in this manual.



- Do not touch surface burners, areas near surface burners, or interior surfaces of oven. Areas near surface burners and interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface burners, areas near surface burners, or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range, such as the oven vent opening, the surface near the vent opening, the cooktop, and the oven door and window, could also become hot enough to cause burns.



- Do not wear loose or hanging garments when using the range. They could ignite if they touch an open flame and you could be burned.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces could result in burns from steam. Do not let pot holder touch an open flame. Do not use a towel or bulky cloth for a pot holder. It could catch on fire.
- Keep range vents unobstructed.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could injure.
- Use only cookware approved for oven use. Follow cookware manufacturer's instructions, especially when using glass or plastic cookware.
- Do not store flammable materials on or near the range. The fumes could create an explosion and/or fire hazard.
- Do not use the oven for storage.
- Do not use aluminum foil to line area around burners, oven bottom, or any other part of the range.
- Never use a match or other flame to look for a gas leak. Explosion and injury could result.
- Know where your main gas shutoff valve is located.
- Pilot(s) must be lit with all controls in the "OFF" position. See page 24 for instructions on lighting pilots.
- Do not step, lean, or sit on the oven or broiler door. You could be burned or injured.
- Do not reach into storage cabinets above the range when the top burners and/or oven are in operation. You could be burned or injured.

RANGE SAFETY

When using the cooktop

- Never leave a top burner on and unlit for more than 5 seconds. Explosion and injury could result.
- Make sure the cookware you use is large enough to contain food and avoid boilovers and spillovers. Heavy splattering or spillovers left on a range could ignite and burn you. Pan size is especially important in deep fat frying.
- Check to be sure glass cookware is safe for use on the range. Only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookware are suitable for cooktops without breaking due to the sudden change in temperature.
- Never leave surface burners unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that could ignite.



- Turn pan handles inward, but not over other surface burners. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
- Do not use decorative covers or trivets over the surface burners.

When using the oven

- Always position the oven rack(s) in desired location while the oven is cool.
- Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.

Grease

- Grease is flammable. Do not allow grease to collect around cooktop or in vents. Wipe spillovers immediately.



- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan by covering with a well-fitting lid, cookie sheet, or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam type extinguisher.

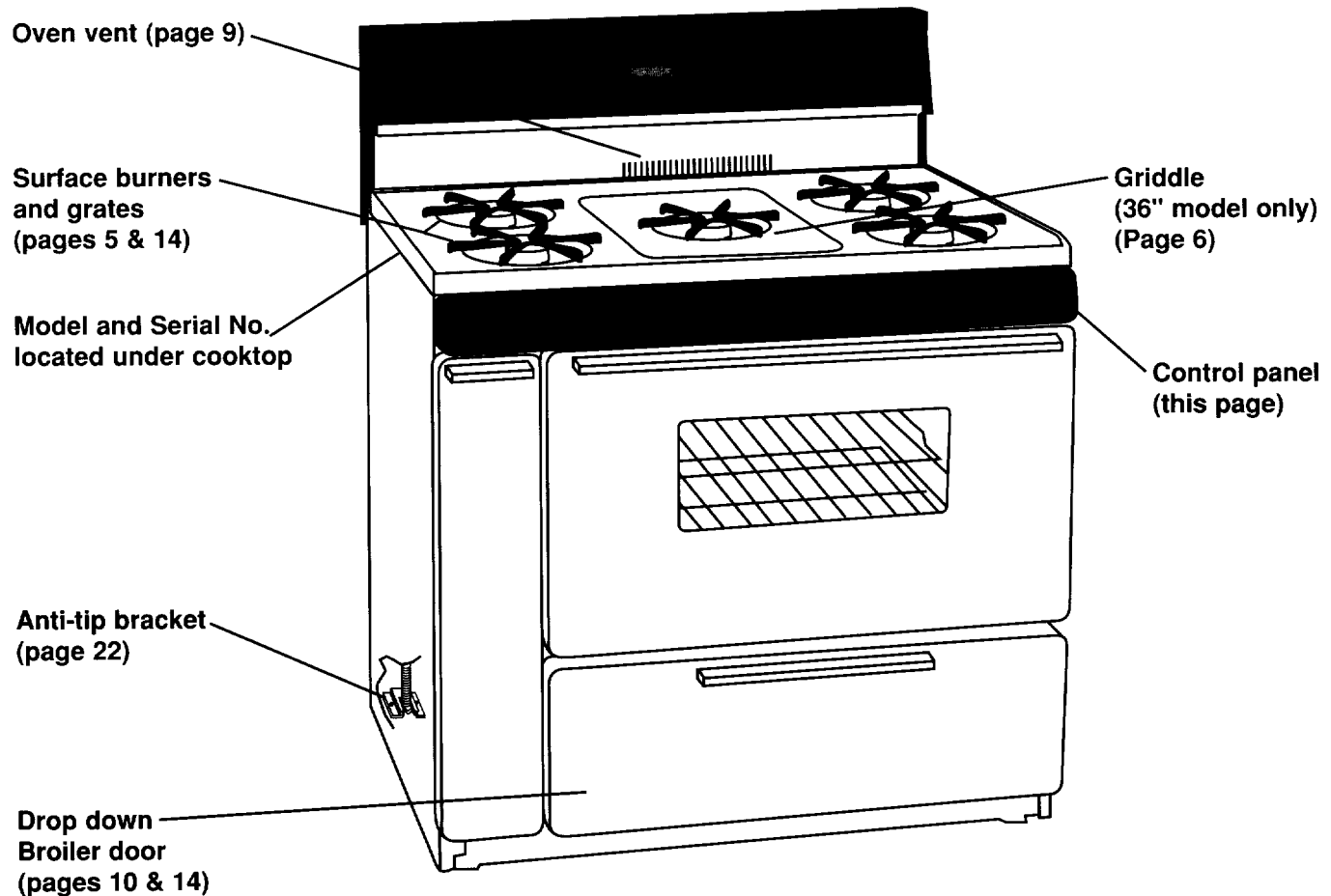
Care and Cleaning

- Clean only parts recommended in this Use and Care Guide.
- Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Any additions, changes, or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a Whirlpool service company or Qualified Agency.
- Disconnect the electrical supply and the gas supply at the shutoff valve near the range before servicing the range.

– READ AND SAVE THESE INSTRUCTIONS –

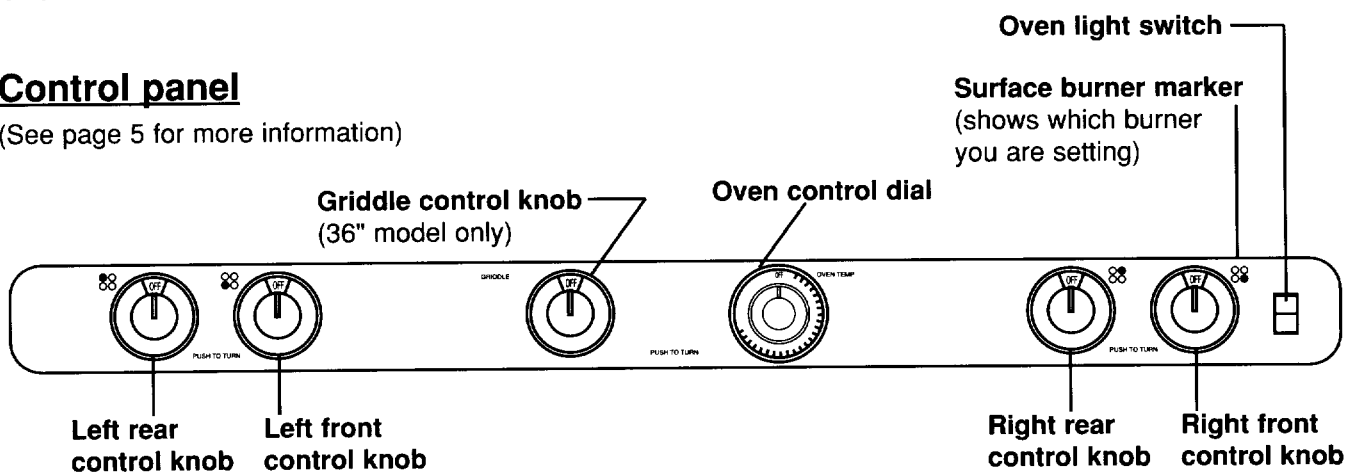
GETTING TO KNOW YOUR RANGE

This section contains captioned pictures of your range. Use them to learn where all parts and features are and what they look like. Use the page references to help you quickly find out more about the part or feature you are interested in.



Control panel

(See page 5 for more information)



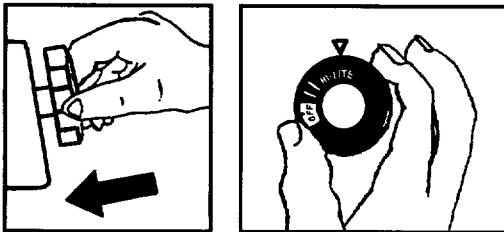
USING THE SURFACE BURNERS

Your new range is equipped with automatic ignition top burners. Each burner can be controlled to provide heat from the highest “full on” to the very low “keep warm”. The burner knob can be set on any position for the flame desired.

!WARNING

Carbon Monoxide Poisoning Hazard
Do not operate with a yellow flame.
Doing so can result in death, heart attack, or convulsions.

TO LIGHT A SURFACE BURNER

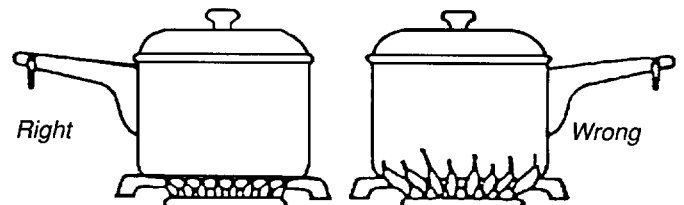


PILOT IGNITION MODELS: Push the control knob in and turn it to the LITE position. After the burner ignites, turn the knob to adjust the flame size.

SPARK IGNITION MODELS: Push the control knob in and turn it to the LITE position. You will hear a little clicking noise - the sound of the electric spark. After the burner ignites, turn the knob to adjust the flame size. **NOTE: ALL IGNITERS WILL SPARK WHEN ANY CONTROL IS TURNED ON.**

FOR BEST RESULTS

The gas burner adjusts to any flame desired and allows you to tailor the flame to fit any pan large or small. Always position the utensil on the burner grate **BEFORE** lighting the burner. **FOR YOUR SAFETY**, the flame should not extend beyond the sides of the pan.



EASY WAYS TO SAVE ENERGY

To help shorten your cooking time, use the least amount of liquid possible.

Preheat your pans only when recommended and for the shortest time possible.

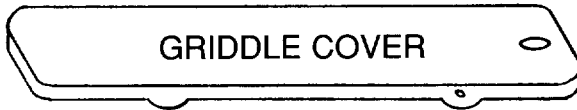
Start your food on a higher heat setting, then turn the control to a lower setting to finish cooking.

Place a filled pan on the burner grate before turning on the surface burner.

GRIDDLE (36" MODEL ONLY)

The built in griddle is perfect for pancakes, French toast, bacon and eggs, hamburgers, tortillas or grilled sandwiches.

GRIDDLE COVER



Griddle cover **MUST BE REMOVED** when the griddle burner is in operation because the cover will become hot.

GRIDDLE

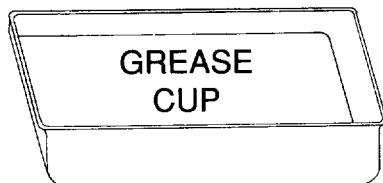


Before use, lightly rub the griddle with a small amount of unsalted shortening. Oil should not be used as it will leave a gummy residue (film) on the griddle surface.

Preheat griddle using a medium flame. Use a few drops of water as a test for proper cooking temperature. The water will form beads and "dance" when the griddle is ready for use; it will sizzle and steam when the griddle is not hot enough.

To preserve the finish of the griddle, never scrape it with knives or other sharp objects. Use utensils especially designed for use with non-stick finishes. Metal spatulas and pancake turners, etc., may damage the special coating.

GREASE CUP



Be sure the grease cup is in place directly under the drain in the griddle whenever the griddle is in use. Always remove grease from the grease cup as soon as the griddle and grease cup cool.

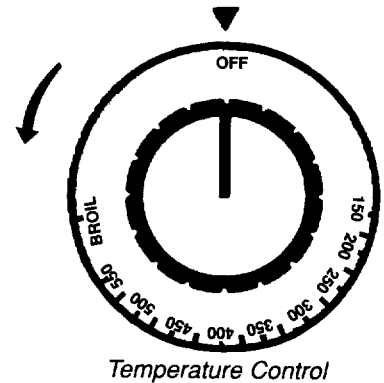
FIFTH BURNER INSERT



To convert the griddle to a fifth burner, remove the griddle cover and griddle. **GRIDDLE MUST BE COOL BEFORE REMOVING.** Substitute the fifth burner bowl and fifth burner grid. Use as any top burner.

USING YOUR OVEN

Your range has automatic oven ignition which will light the oven burner and allow the oven to heat to the selected temperature. Push - turn the oven control counterclockwise to the desired temperature. The oven lights automatically after 30 to 60 seconds. When selected temperature is reached, the burner cycles on and off automatically to maintain the oven temperature. On models equipped with electric spark ignition, the igniter sparks to ignite a heater pilot, the igniter discontinues sparking, and the heater pilot in turn ignites the oven burner. On models equipped with a gas oven pilot, the pilot remains lighted at all times.



Broiler pan and tray must be in place during any cooking operation to prevent damage to the finish of the broiler compartment.

INITIAL OVEN OPERATION

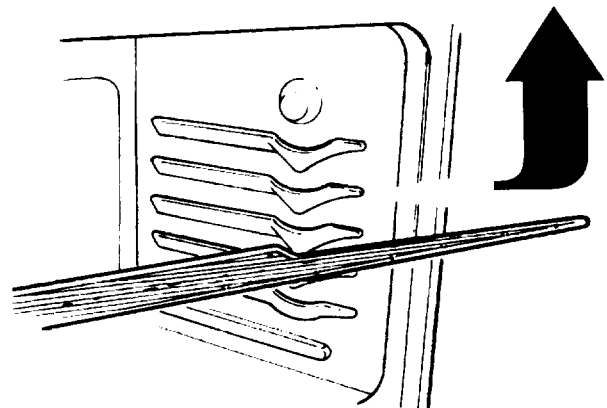
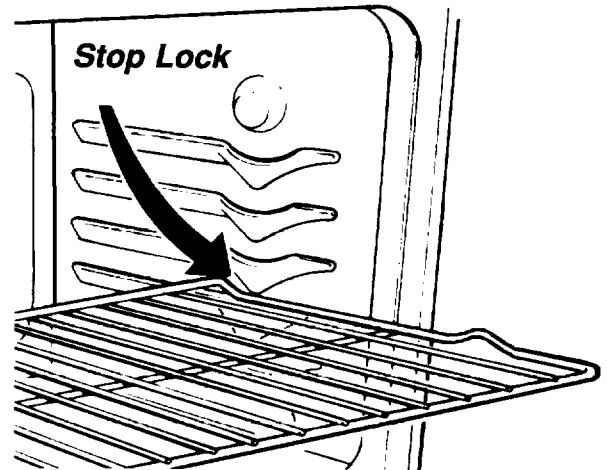
Slight odor or smoke from the insulation around the oven liner is normal for the first few times the oven is used.

POSITIONING RACK(S) AND PANS

General guidelines

Follow this section to get the best cooking results.

- Always place oven racks where you need them before turning on the oven.
- To move a rack, pull it out to the stop, raise the front edge, and lift it out.
- Be sure the rack(s) is level.
- If rack(s) must be moved while the oven is hot, use pot holders or oven mitts to protect your hands.
- When baking/roasting with 1 rack, place the rack so the top of the food will be centered in the oven.
- Do not place items on the oven door when it is open.

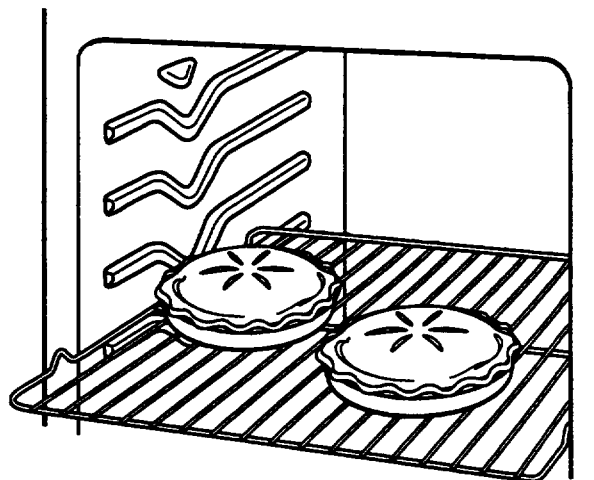


USING YOUR OVEN

FOR BEST AIR CIRCULATION

Hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

- Place the pans so that one is not directly over the other.
- For best results, allow 1½ to 2 inches (4-5 cm.) of space around each pan and between pans and oven walls.
- Use only one cookie sheet in the oven at a time.



Use the following as a guide to determine where to place the pans:

One pan

Place in the center of the oven rack.

Two pans

Place in opposite corners of the oven rack or on two separate racks.

Three or four pans

Place in opposite corners on each oven rack. Stagger pans so no pan is directly over another.

BAKING

Your new oven may heat differently than your old oven. The times and temperatures to which you have been accustomed may vary slightly because of these differences.

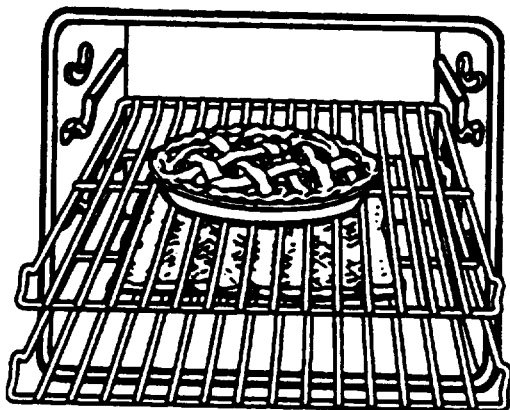
BAKING HINTS

1. Always follow the package instructions or a reliable recipe. Use the recommended pan size. Cooking times may vary in high altitude areas.
2. Baking results will be better if pans are centered as much as possible. For best results, bake only one pan at a time. Pan should be placed so top of food is centered in the oven. Bake food for minimum recommended time or until food is done and properly browned.
3. Do not place large cookie sheets or pans on a rack in the bottom position. Doing so will block air circulation and may cause the oven to heat improperly.
4. For 30" or 36" ranges, when two cakes or pies are baked at the same time, place both pans on the same rack, using the second rack position from the bottom. When four cakes or pies are baked at the same time, place two pans on each rack, using the second and fourth rack positions from the bottom.

For 20" ranges, bake only one cake at a time.

USING YOUR OVEN

USING ALUMINUM FOIL FOR BAKING



Use aluminum foil to catch spillovers from pies and casseroles:

Models with two oven racks:

Place the foil on the oven rack below the rack with the food. Turn up foil edges and make sure foil is about 1 inch (3 cm.) larger all around than the dish holding the food.

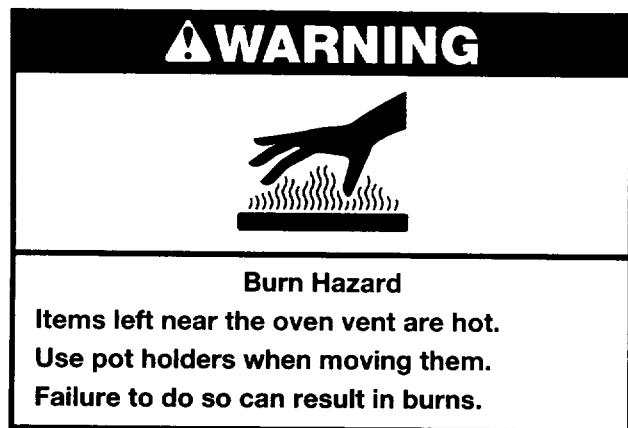
Models with one oven rack:

Place the foil directly under the dish holding the food. Turn up foil edges and make sure foil is about 1 inch (3 cm.) larger all around than the dish holding the food.

- Do Not cover the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.
- Do Not line oven bottom with foil or other liners. It could affect the quality of your baking.

THE OVEN VENT

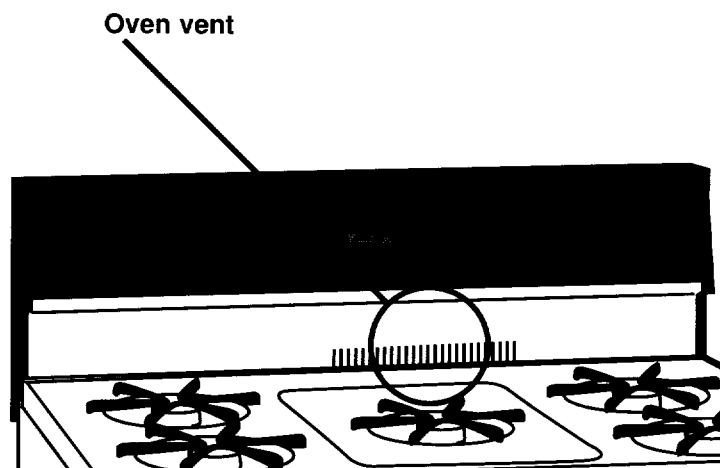
Hot air and moisture escape from the oven through a vent that's near the middle of the backguard. The vent lets air circulate properly. Be careful not to block the vent, or you will get poor baking/roasting results.



IMPORTANT: Never store plastics, paper, or other items that could melt or burn near the oven vent, or any of the surface burners.

OVEN MOISTURE

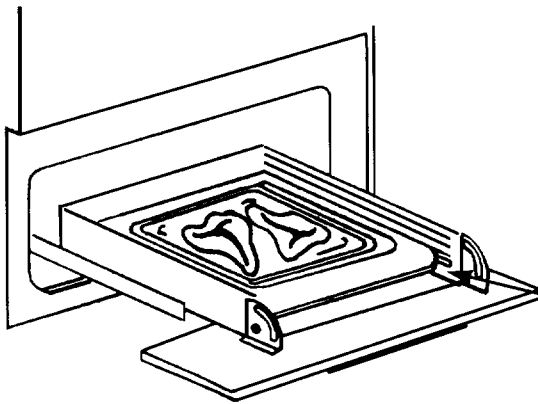
As your oven heats up, the temperature change of the air in the oven may cause water droplets to form on the door glass. These droplets are harmless and will evaporate as the oven continues to heat up.



USING YOUR BROILER

Broiling is a fast method for cooking tender cuts of meats, poultry, ham and fish. The broiler compartment is located beneath the oven. Pull the entire broiler compartment forward to the stop position. The broiler compartment door folds down to allow for easy removal of the broiler pan for turning foods. Gas broiling is cool and clean since broiling is done with the broiler door closed and any smoke is consumed by the flame.

To operate broiler, Push-turn the oven control counter-clockwise to the BROIL position.



Cooking times for broiled food vary considerably. There are differences in thickness of meat, in fat content, and in personal preferences. Generally, the distance between the top of the meat and the broiler flame regulates the degree of doneness and the broiling time.

Different broiler tray locations are provided to accomplish your cooking needs.

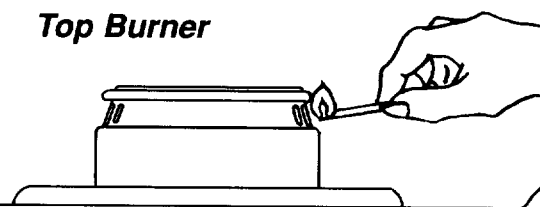
IMPORTANT:

- Broiler pan and tray must be in place for any broiling operation. They are designed to drain excess liquid and grease away from the cooking surface to help prevent spatter, smoke, or fire.
- Do Not cover the broiler tray with aluminum foil.
- Always remove the broiler pan from the broiler compartment as soon as broiler pan cools.
- Replace broiler pan and tray after cleaning. Broiler pan and tray must be in place for any oven operation.
- Do Not step on or apply weight to the broiler door when it is open. This could damage the door.
- Do Not preheat the broiler before using.
- Completely close the broiler door during broiling.

OPERATING YOUR SPARK IGNITION RANGE DURING AN ELECTRICAL POWER FAILURE

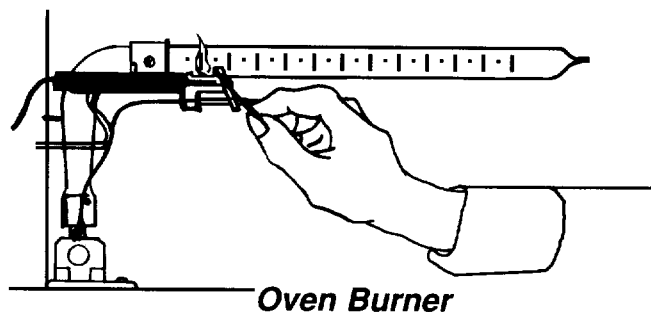
LIGHTING TOP BURNERS

1. Hold a lighted match to the desired burner head.
2. Push and turn the control knob to the "LITE" position.
3. After burner lights, adjust flame to the desired size as required.



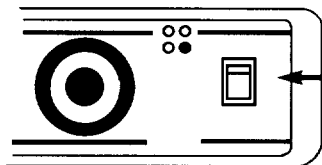
LIGHTING OVEN BURNER

1. Remove the broiler carriage. See page 14.
2. Turn the oven thermostat past the 150° mark.
3. Hold a lighted match at the top forward section of the pilot (See diagram). After the pilot lights, quickly remove the match from the broiler compartment. After the pilot lights, the oven burner will then light within 30-60 seconds.
4. Replace the broiler carriage.



NOTICE: The surface and oven burners in use when an electrical power failure occurs will continue to operate normally until shut off.

OVEN LIGHT SWITCH



OVEN LIGHT (Optional on Some Models)

The switch located at the right of the control panel turns the oven light on and off.

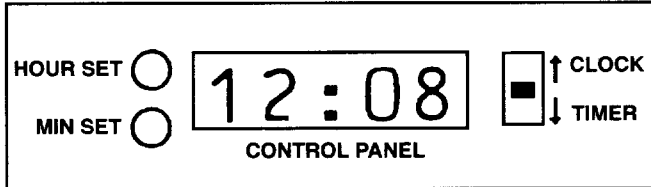
CHANGING THE OVEN LIGHT BULB

1. Gloves must be worn to protect your hands when changing the bulb.
2. Disconnect the power to the range at the main circuit breaker.
3. Unscrew the light bulb counterclockwise.
4. Replace the bulb with a 40-watt appliance bulb.
5. Reconnect the power to the range.

CLOCK AND TIMER (36" Models Only)

ELECTRONIC CLOCK AND TIMER

TO SET TIME OF DAY: Slide Clock/Timer switch up (↑) to the clock position. Depress hour set button until the correct hour of the day is displayed on the clock. Depress minute set button until the correct minute of the day is displayed on the clock.



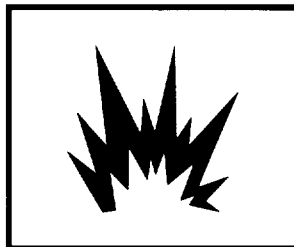
TO SET TIMER: Slide Clock/Timer switch down (↓) to the timer position. Depress hour set and minute set buttons to set timer (Maximum of 1 hour 59 minutes). When "times up" a buzzer will sound continuously

until the clock/timer switch is moved up to the clock position. To cancel; move the clock/timer switch to the clock position.

Note: When clock/timer switch is moved to the timer position, the timer automatically sets to 59 minutes. If less than 59 minutes is required, depress minute set button until desired minutes are displayed. To set hour, depress hour set button. To cancel setting, slide Clock/Timer switch to the clock position.

CARE AND CLEANING

Your range is designed so you can care for it easily. You can do most cleaning with items found around your home. Cleaning your range whenever spills or soiling occurs will help to keep it looking like new.



⚠ WARNING

Explosion Hazard

Do not store flammable materials such as gasoline near the cooktop. Doing so can result in death, explosion, fire, or burns.

Before cleaning, always make sure all controls are off and the range is cool.

CLEANING PORCELAIN OVEN

Porcelain has a smooth finish, and is a type of glass fused to metal. With proper care, the porcelain enamel walls in this oven will retain a good looking finish for many years.

Food soil that is allowed to harden and bake on can be difficult to remove.

Clean the oven before it is entirely cool (not while it is hot) with detergent and water - using a soap-filled steel wool pad on burned spots. Rinse and wipe dry.

Commercial oven cleaners may be used on conventional porcelain lined ovens. **Do Not let commercial oven cleaners contact the heat seals, thermostat, or exterior surfaces of the range. This will cause damage.** Follow instructions carefully. After using cleaners, thoroughly rinse the oven with a solution of one tablespoon vinegar to one cup water.

CARE AND CLEANING

CLEANING OVEN SURFACES (Cont.)

Oven cleaners can coat or damage the thermostat sensing device (long tube at rear of oven) so that it will not sense temperature correctly. If you are using a commercial oven cleaner, try to avoid any contact with the rod-shaped bulb of the thermostat. Be sure that any residue that touches the bulb is carefully removed.

Oven racks are removed by pulling forward, tilting and lifting up. Racks may be washed with detergent and water. Scour heavily soiled areas with a soap-filled steel wool pad. Rinse and dry well.

Oven windows may be washed with a paper towel and spray glass cleaner or a non abrasive plastic scrubbing pad and warm soapy water. Wipe with clean water and dry well.

CLEANING OVEN BOTTOM

Clean using warm sudsy water, a mild abrasive cleaner, a soap filled abrasive pad or commercial oven cleaner following the manufacturer's instructions.

The oven bottom can be removed for cleaning by sliding the oven bottom toward the oven rear wall, lifting the front end up to clear the front frame, and gently pulling the oven bottom up and out.

CLEANING PORCELAIN OVEN DOOR, BROILER DOOR, AND COOKTOP

Wash with a sponge and warm soapy water. Wipe with clean water and dry well.

Use a nonabrasive plastic scrubbing pad on heavily soiled areas.

Do not use abrasive or harsh cleaners, (such as chlorine bleach, ammonia, or commercial oven cleaners) which can damage the finish.

TO REMOVE COOKTOP:

1. Remove top burner grates.
2. Grasp the cooktop at the front corners and remove by lifting up and pulling away from the range.

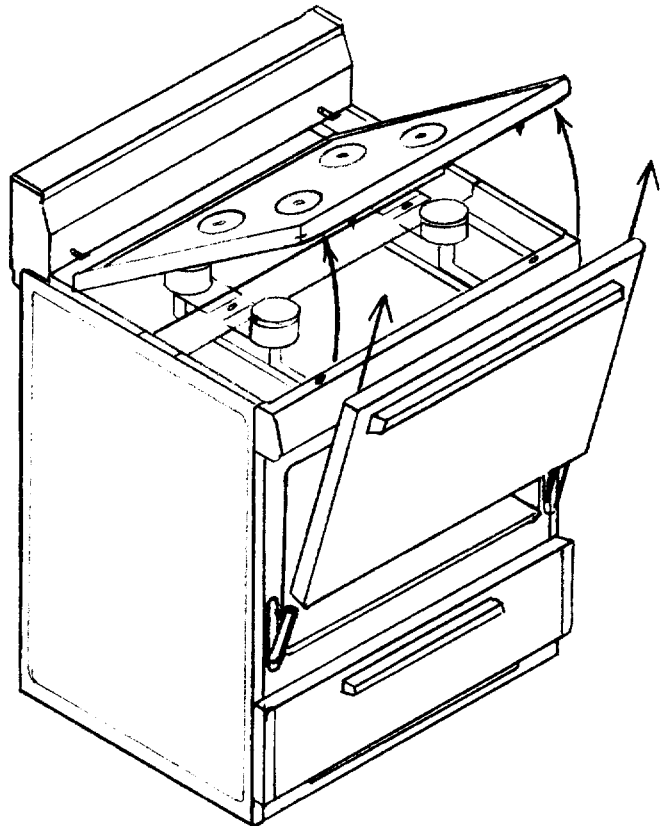
TO REMOVE OVEN DOOR:

The 20" range door can not be removed.

The 30" and 36" range have lift-off doors.

To remove lift-off door:

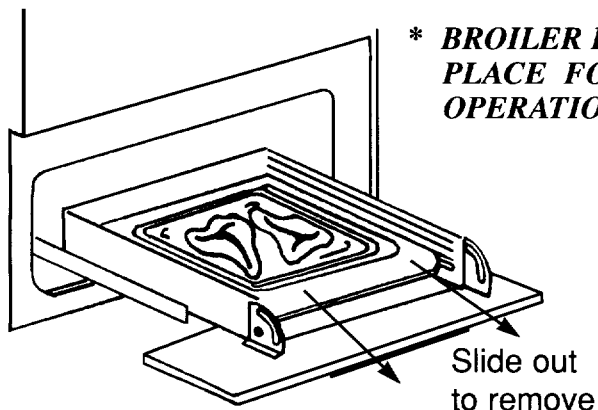
1. Open oven door approximately three inches to its self stop position.
2. Grasp oven door firmly on both sides and lift complete door straight up and off hinge assembly.



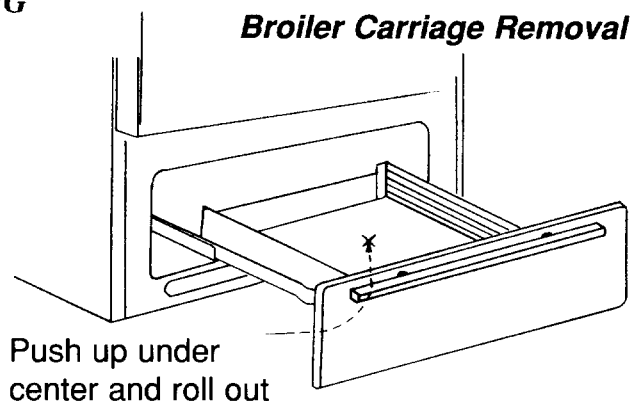
CARE AND CLEANING

CLEANING BROILER PAN

After broiling, remove the broiler pan and tray after allowing them to cool. Wash in warm soapy water.



*** BROILER PAN AND TRAY MUST BE IN PLACE FOR ANY COOKING OPERATION.**

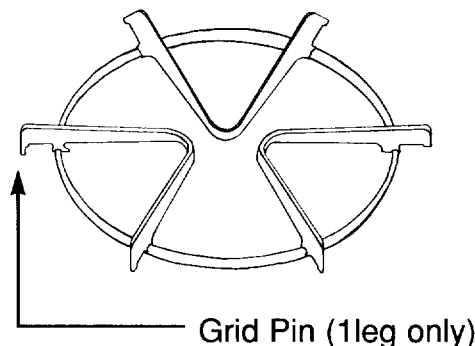


DO NOT USE STEEL WOOL PADS, COMMERCIAL OVEN CLEANER, SILICONE OVEN SPRAYS, COARSE PADS OR COARSE BRUSHES ON THE BROILER CARRIAGE.

CLEANING BURNER GRATES

Wash burner grates in warm, soapy water. Dry the grates with a cloth. When replacing the grates, be sure they are positioned properly over the burners with the grid pin sitting in the grid hole in the main top to prevent rotation.

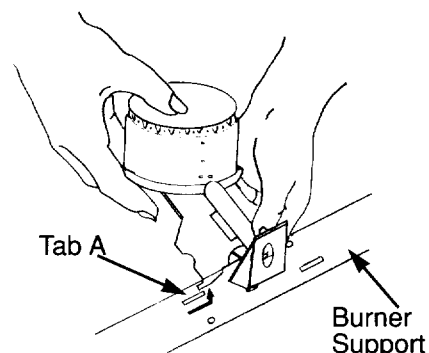
Note: Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.



CLEANING TOP BURNERS

Burners may be wiped off without removing from the range. However, they are removable for an occasional thorough washing in warm water and detergent. The holes in the burners of your range must be kept clean at all times for proper ignition and flame. You should clean the burners routinely, and especially after bad spillovers. If the food doesn't wash off completely, scrub the burner with soap and water and a brush or plastic pad. **DO NOT USE STEEL WOOL OR ABRASIVE CLEANERS.**

To remove a top burner, turn slightly to release tab marked (A). Then lift out. When replacing, be sure tab (A) is locked securely in position on the burner support. If burners are held in position by screws, see page 23 for instructions for shipping screw removal.



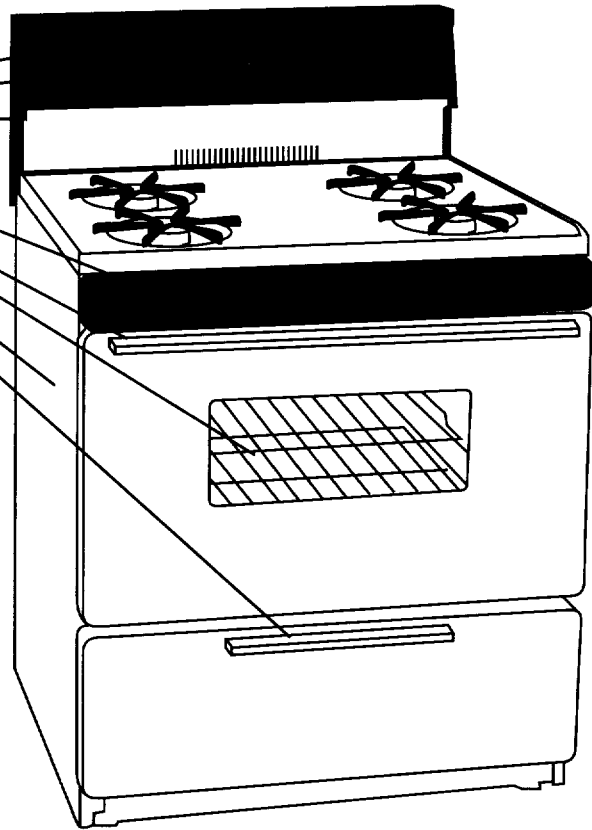
CARE AND CLEANING

OUTER SURFACE FINISH

GLASS, PAINT AND PLASTIC

(knobs, decorative trim, etc.) - These materials are used in areas where heavy soil will not accumulate. Use detergent and a damp cloth to clean the control panel. Wipe with clear warm water and dry with a soft cloth. Be sure to wring excess moisture from the cloth when wiping around controls. Excess water in or around the controls may cause damage to the appliance.

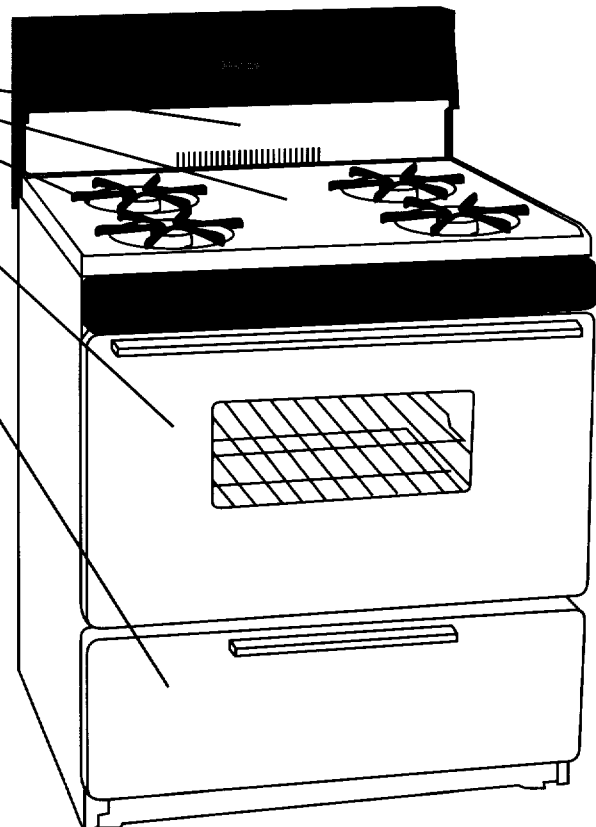
DO NOT USE steel wool, abrasives, ammonia, acids or commercial oven cleaners.



PORCELAIN ENAMEL COOKTOP AND BODY PIECES

After the range has cooled down, clean spills with warm water and detergent, or wash with a solution of baking soda dissolved in warm water. Wipe with clear warm water and dry with a soft cloth.

Remove all cleaners or the porcelain may become damaged during future heating.



INSTALLATION INSTRUCTIONS

Before you start...

Important: 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**.

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 is located beneath the cooktop.

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

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

DO NOT OBSTRUCT THE FLOW OF COMBUSTION OR VENTILATION AIR.

Cabinet opening dimensions shown on page 18 must be used. Given dimensions are minimum clearances.

Grounded electrical outlet is required. See "Electrical requirements," Page 20.

Proper gas supply connection must be available. See "Gas supply requirements," Page 19.

It is the customer's responsibility to contact a qualified electrical installer and to make sure that the electrical installation is adequate and make sure the electrical installation follows the National Electrical Code, ANSI/NFPA 70 - latest edition*, and all local codes and ordinances.

CLEARANCES - The sides of the range can be flush to combustible material below the cooktop. The back of the range can be flush to combustible material. A minimum clearance of 5 inches is required between the range and combustible construction extending from the cooking surface to 18 inches above the level of the cooking surface. A minimum clearance of 30 inches is required between the cooking surface and any combustible material directly above the cooking surface.

The maximum depth of cabinets installed above cooking tops is 13 inches.

See cabinet dimensions/requirements on page 18 for further details.

IMPORTANT: To reduce the risk of burns or fire, avoid installing cabinet storage above the cooking surface. If cabinets are already installed, reduce the hazard of reaching over a heated cooking surface by installing a range hood. The range hood should extend a minimum of 5 inches out from the bottom front of the cabinets.

Mobile home installation

The installation of this range must conform with the Manufactured Home Construction and Safety Standard, 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 A 225.1 and Manufactured Home Installations, Sites, and Communities ANSI/NFPA 501A, 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.

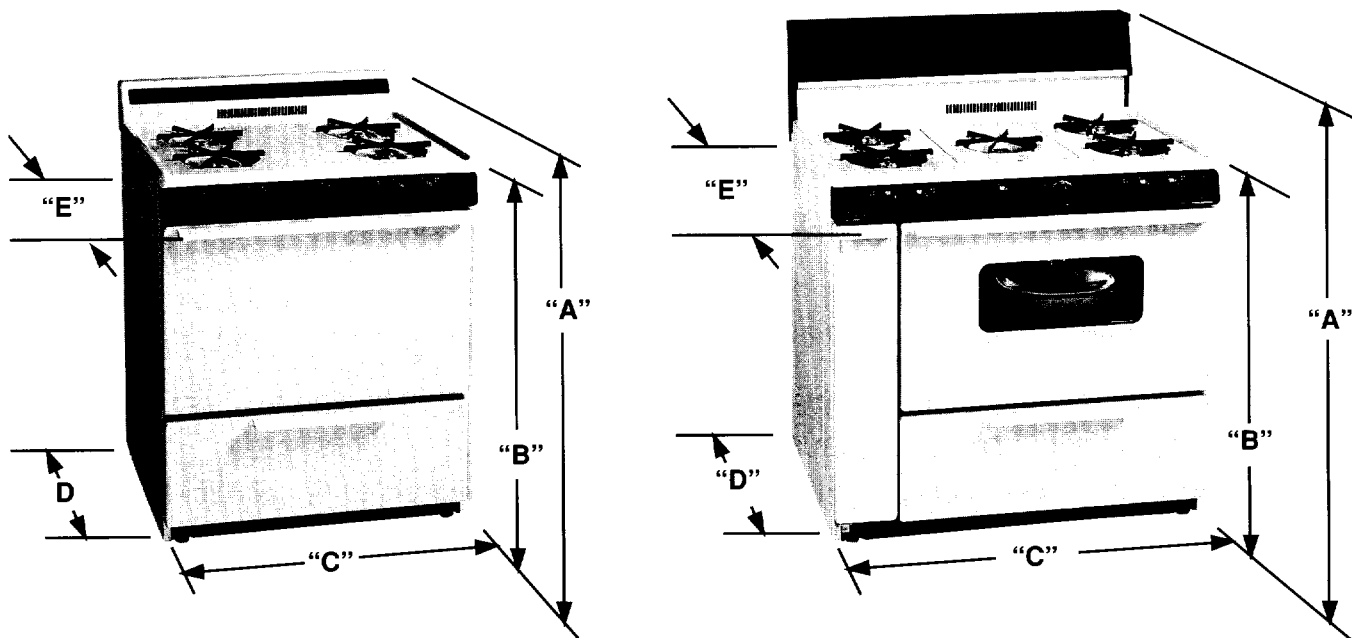
Copies of the standards may be obtained from:

*National Fire Protection Association
Batterymarch Park
Quincy, Massachusetts 02269

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

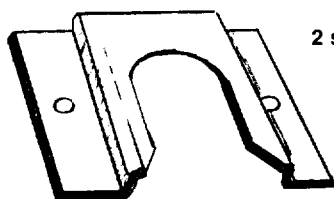
BEFORE YOU START INSTALLING

Product dimensions



MODEL	OVERALL HEIGHT DIM. "A"	COOKTOP HEIGHT DIM. "B"	WIDTH DIM. "C"	DEPTH WITHOUT HANDLE DIM. "D"	DEPTH WITH HANDLE DIM. "E"
36" GAS	46"	36"	36"	26"	27 1/8"
30" GAS	40"	36"	30"	26"	27 1/8"
20" GAS	40"	36 1/4"	20 3/16"	24 1/2"	25 1/2"

Parts supplied:



floor-mounted
anti-tip bracket

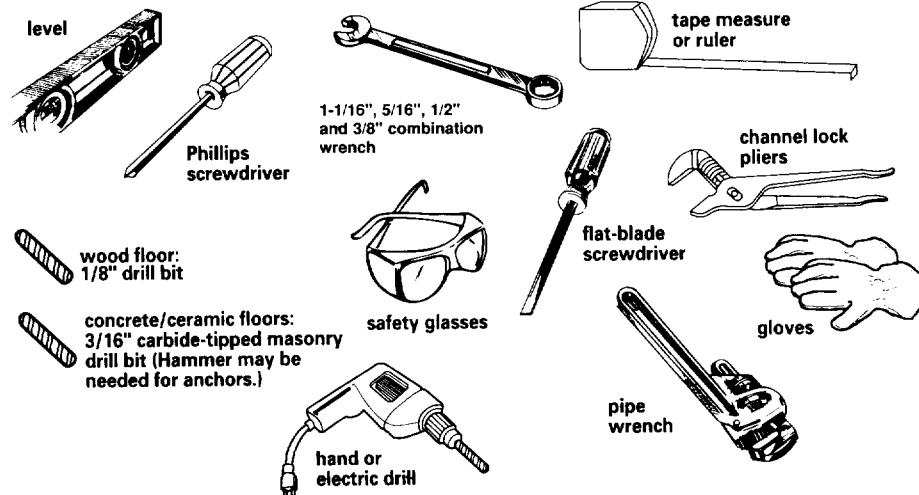
2 screws #10 x 1"



Not shown:
*literature pack

Bracket 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.

Tools needed:

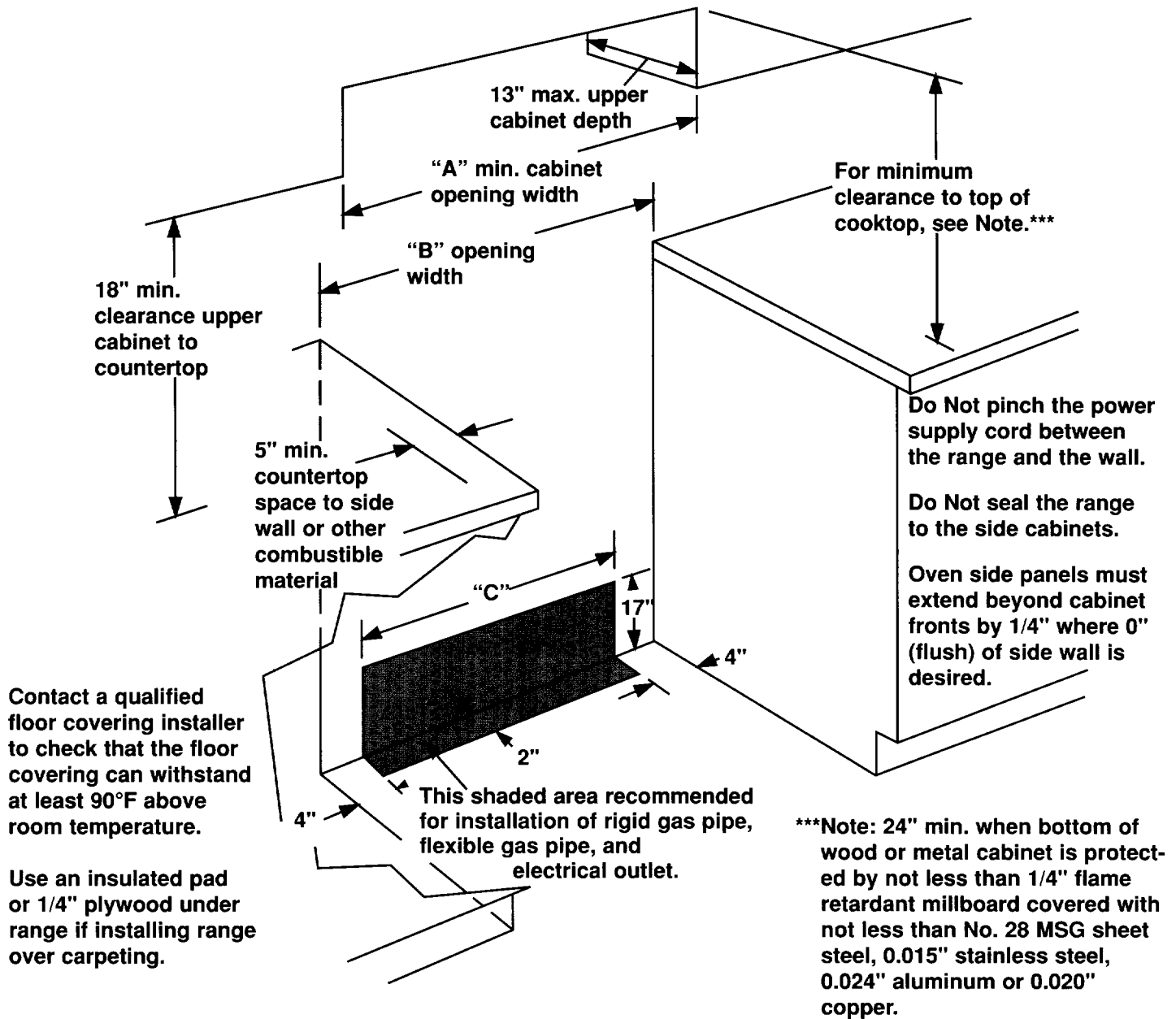


Materials required:

- * gas line shutoff valve
- * 1/2" male pipe thread for connection to pressure regulator
- * L.P. gas resistant pipe-joint compound
- * A.G.A. design-certified flexible metal connector (4-5 feet) or rigid gas supply line as needed
- * Insulated pad or 1/4" plywood if range is installed over carpeting

BEFORE YOU START INSTALLING

Cabinet dimensions/requirements

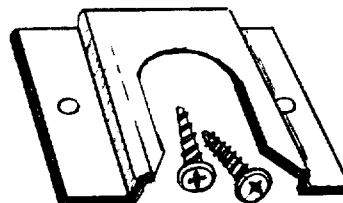


MODEL	DIM. "A"	DIM. "B"	DIM. "C"
36"	36"	36 3/16"	28 3/16"
30"	30"	30 3/16"	22 3/16"
20"	20"	20 1/4"	12 1/4"

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

Anti-tip bracket

The floor-mounted anti-tip bracket **MUST** be installed. To install the anti-tip bracket supplied, see Page 22 and the anti-tip bracket template/instruction sheet.



BEFORE YOU START INSTALLING

Gas supply requirements

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**.

Input ratings shown on the model/serial rating plate are for elevations up to 2,000 feet. For assistance when installing the range at higher elevations, contact your local service company.

Type of gas: This range is factory set for use with Natural gas. It is design-certified by the American Gas Association (A.G.A.) for Natural or L.P. gases with appropriate conversion. (See "Gas conversions" instructions, Pages 26-27) The model/serial rating plate (located beneath the cooktop) has information on 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: Provide a gas supply line of 3/4" rigid pipe to the range location. With L.P. gas, piping or tubing size can be 1/2" minimum. A smaller size pipe on longer runs may result in insufficient gas supply. Usually, L.P. gas suppliers determine the size and materials used in the system.

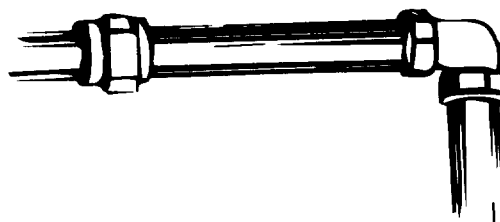
Pipe-joint compounds made for use with L.P. gas must be used.



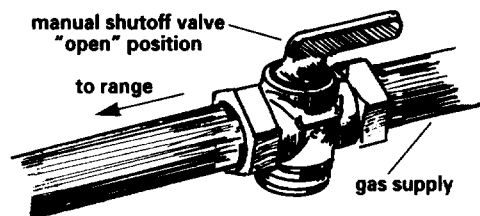
Flexible metal appliance connection: If local codes permit, a new A.G.A. design-certified, 1/2" or 3/4" I.D., flexible metal appliance connector is recommended for connecting range to the gas supply line. A 1/2" male pipe thread is needed for connection to pressure regulator female pipe threads.

Do Not kink or damage the flexible metal tubing when moving the range.

Do Not use an old connector when installing a new range or if you move the range to a new location.



Rigid pipe connection: Requires a combination of pipe fittings 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.



Shutoff valve: The supply line must be equipped with a manual shutoff valve. This valve should be located in the same room as the range and should be in a location that allows ease of opening and closing. The valve is for turning on or shutting off gas to the range.

Do Not block access to shutoff valve.

Pressure regulator: The gas pressure regulator supplied with this range must be used. The inlet pressure to the regulator should be as follows for proper operation:

NATURAL GAS:

Minimum pressure: 6 inches WCP

Maximum pressure: 14 inches WCP

L.P. GAS:

Minimum pressure: 11 inches WCP

Maximum pressure: 14 inches WCP

Contact local gas supplier if you are unsure about the inlet pressure.

Line pressure testing above 1/2 psi gauge (14" WCP)

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

Line pressure testing at 1/2 psi gauge (14" WCP) 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 that system at test pressures equal to or less than 1/2 psig (3.5 kPa).

Copies of the standards listed may be obtained from:

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

BEFORE YOU START INSTALLING

Electrical requirements

**WARNING**

Electrical Shock Hazard

Plug into a grounded 3 prong outlet.
Do Not remove ground prong.
Do Not use an adapter.
Do Not use an extension cord.
Failure to follow these instructions can 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.

A 120-volt, 60-Hz, AC-only, 15 or 20 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 is correctly grounded, the outlet must be checked by a qualified electrician to see if it is wired with correct polarity.

A wiring diagram is included on the back of the range.

See "Cabinet dimensions/requirements," Page 18, for recommended location of electrical outlet.

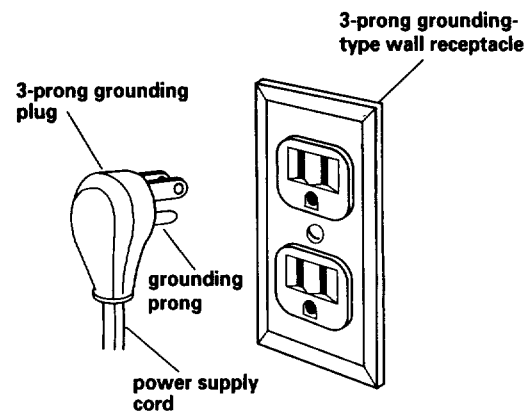
Recommended grounding method

For your personal safety, this range must be grounded. This range is manufactured 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.

If a mating wall receptacle is not available, it is the responsibility and obligation of the customer to have a properly grounded, 3-prong, wall receptacle installed by a qualified electrician.

Copies of the standards listed may be obtained from:

* National Fire Protection Association
Batterymarch Park
Quincy, Massachusetts 02269



INSTALLATION STEPS

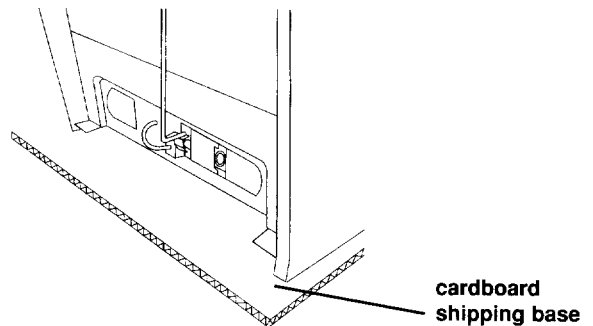
⚠ WARNING

Excessive Weight Hazard

Use two or more people to move and install the range.
Failure to do so can result in back or other injury.



Remove oven racks and parts package from inside oven.

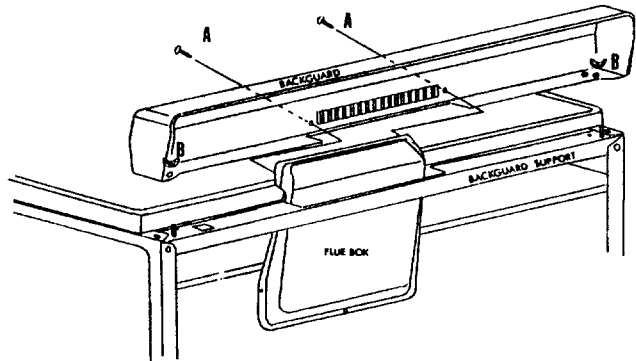
Remove shipping materials, tape and protective film from range.






Keep cardboard shipping base under range to prevent damage to floor coverings.

Porcelain Backguard Installation

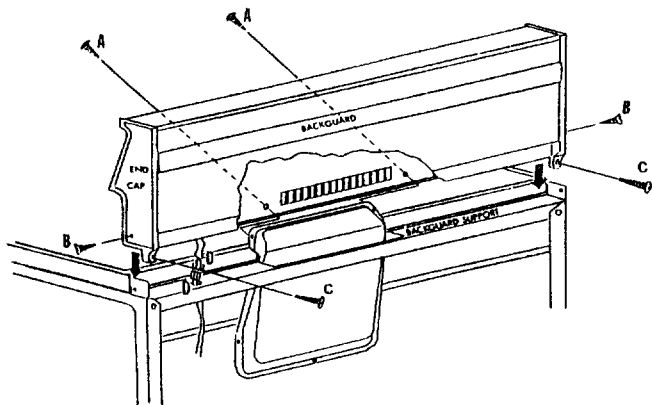
1. Remove main top. (See Page 13)
2. Position backguard over backguard support and flue box.
3. From front of range, assemble backguard to flue box with (2) sheet metal screws.  **A**
NOTE: Do not assemble wing nuts until sheet metal screws are in place.
4. Assemble backguard to backguard support with (2) wing nuts.  **B**
5. Replace main top.



Thermoplastic End Cap Backguard Installation

1. Remove main top. (See Page 13)
2. Feed backguard harness through backguard support and position backguard down over backguard support and flue box.
3. From front of range, assemble backguard to flue box with (2) sheet metal screws.  **A**
4. Screw (2) black sheet metal screws through backguard end caps into backguard support.  **B**
5. From rear of range, screw (2) long sheet metal screws through back of backguard end caps into backguard support.  **C**
6. Connect plug (D) from backguard to plug (D) from back of range.
7. Replace main top.



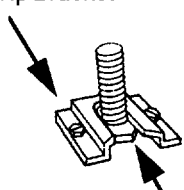
IMPORTANT: Failure to properly fasten flue box to backguard can result in excess temperatures at rear of range.



IMPORTANT: Failure to properly fasten flue box to backguard can result in excess temperatures at rear of range.

INSTALLATION STEPS

Anti-tip bracket installation

	<div style="text-align: center;"> WARNING</div> <p style="text-align: center;">Tip Over Hazard</p> <p>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. See the installation instructions for details.</p> <p>Failure to follow these instructions can result in death or serious burns to children and adults.</p>
<p>Anti-Tip Bracket</p>  <p>Range Foot</p>	<p>Making sure the anti-tip bracket is installed:</p> <ul style="list-style-type: none">• Slide range forward.• Look for the anti-tip bracket securely attached to floor.• Slide range back so rear range foot is under anti-tip bracket.

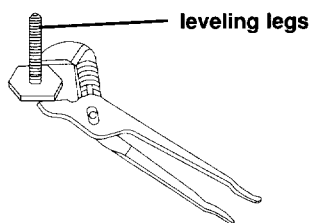
NOTICE: Parts supplied are for installation in wood floors. If mounting in wood is not possible, consult your local hardware store to purchase anchoring hardware needed to fasten the anchor bracket to your type of floor. Contact a qualified floor covering installer for the best procedure for drilling mounting holes through your type floor covering.

Use the anti-tip bracket template/instruction sheet provided 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 needed to anchor the bracket to the sub floor. Longer screws are available from your local hardware store.

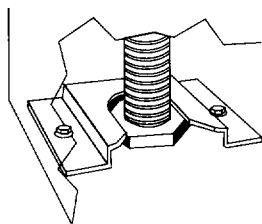
Operating position

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

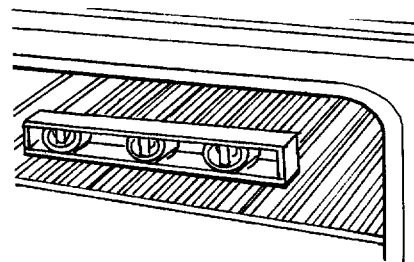
1. Remove cardboard shipping base from under range. Use channel lock pliers to unscrew rear leg levelers approximately 1/2" so that the rear leg levelers will slide in under the anchor bracket.



2. Carefully move range into final operating position. Check that rear leveling leg is engaged in anti-tip bracket.



3. If installing the range in a mobile home, you **MUST** secure the range to the floor. Any method of securing the range is adequate as long as it conforms to the standards in the "Mobile home installation" instructions, Page 16.



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

If range is not level, pull range forward until rear leveling leg is removed from the anti-tip bracket. Use channel lock pliers to adjust leveling legs up or down until range is level. Push range back into position. Check that rear leveling leg is engaged in anti-tip bracket.

Note: Oven must be level for satisfactory baking conditions.

INSTALLATION STEPS

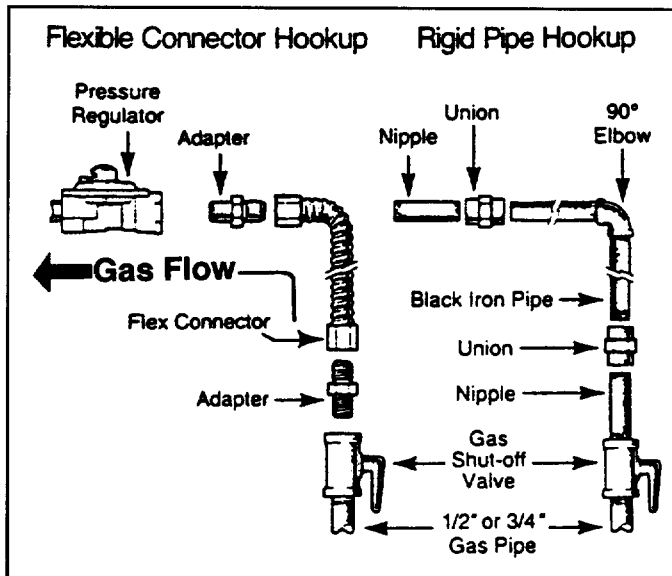
Gas and electrical connections

1. Remove the cooktop from range. See page 13.

IMPORTANT: All connections must be wrench-tightened. Do Not make connections to the gas regulator too tight. Making the connection too tight may crack the regulator and cause a gas leak. Do Not allow the regulator to turn on the pipe when tightening fittings.

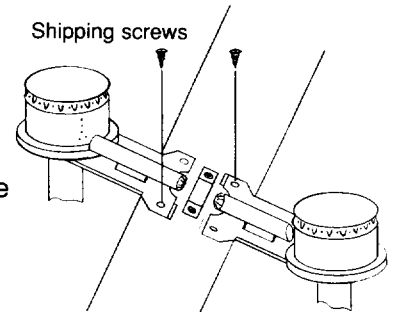
2. To prevent leaks, use pipe-joint compound made for natural and L.P. gas to seal all connections.
3. The inlet pipe connection is 1/2" NPT. The gas connection can be made with 1/2" black iron hard piping or using a **new AGA design certified** flexible connector from the gas supply to the pressure regulator. If flexible connectors are used, make sure connectors are not kinked. See typical connections below.

TYPICAL CONNECTIONS



4. Do Not use an open flame to check for gas leaks.

When all connections have been made, make sure all range controls are in the off position. Turn gas on at the gas shutoff valve and check each joint or connection with a soap and water solution, including the inlet and outlet sides of the gas regulator.



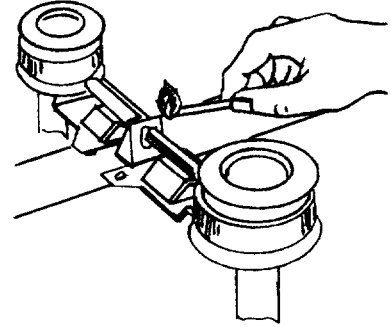
5. This range uses a screw to hold each top burner (except griddle burner) in place for shipping. These screws can be removed for easy removal of the burner for cleaning.
6. Replace cooktop and place top burner grates over top burners.
7. Plug power supply cord into grounded electrical outlet.

INSTALLATION STEPS

Light Top Pilots (Standing Pilot Models Only)

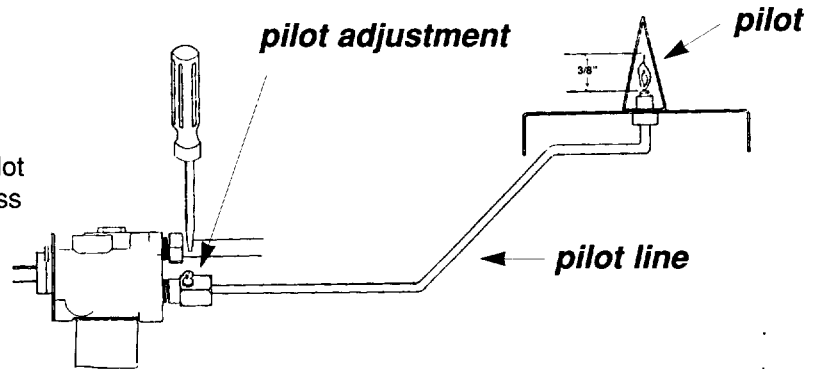
The surface burners on this range have standing pilots that must be lit initially. To light them:

1. Be sure the surface burner control knobs are in the "OFF" position.
2. Remove the grates and cooktop. See Page 13.
3. Locate the pilot ports and light each of them with a match. Replace the cooktop and grates.



NOTE: PILOT SHOULD BE 3/8" HIGH. IF THE PILOT IS TOO HIGH OR LOW, YOU CAN ADJUST IN THE FOLLOWING MANNER:

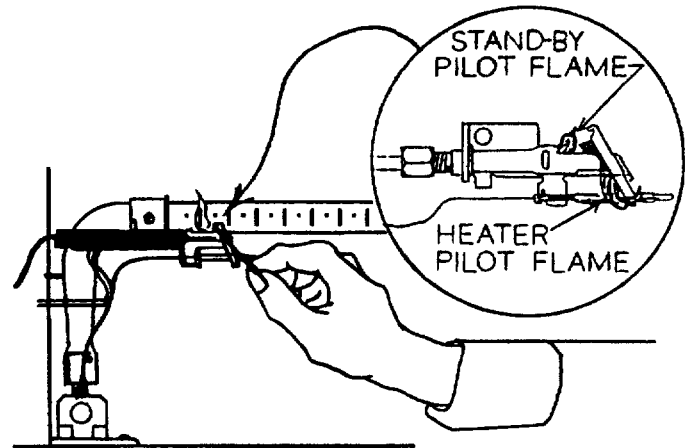
1. Locate the pilot adjustment screw. It can be found by following the pilot line back from the pilot to the oven control.
2. To adjust, use a blade-type screwdriver. Turn the pilot adjustment screw until the pilot is 3/8" high. Do not reduce the flame to less than 3/8" or pilot outage may occur. A larger than recommended pilot flame may generate soot (carbon black) on the bottom of your cooktop.



Light Oven Pilot (Standing Pilot Models Only)

Light the oven burner pilot in the following manner:

1. Be sure the oven control knob is in the "OFF" position.
2. Remove the broiler carriage. See Page 14.
3. Hold a lighted match at the top forward section of the pilot (See diagram). No adjustment is required.
4. Replace the broiler carriage.



CHECK OPERATION

Check operation of cooktop

Simultaneously push in and turn a top burner knob to the LITE position. On Electric Spark Ignition Models, you will hear a clicking sound indicating the proper operation of the spark module. Once the air has been purged from the supply lines, the burner should light within 4 seconds. Rotate the knob out of the LITE position after the burner lights. **Do Not leave the knob in the "LITE" position after the burner lights.** Try each burner in succession until all burners have been checked.

Check each cooktop burner for proper flame. If the flame is noisy or blowing, it is getting too much air. If the flame is soft and lazy, it is not getting enough air. Turn top burner knobs to "OFF" position. Adjust air shutter if needed.

Check operation of oven burner

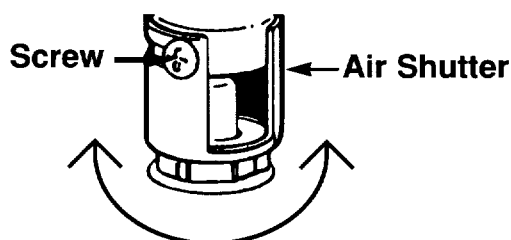
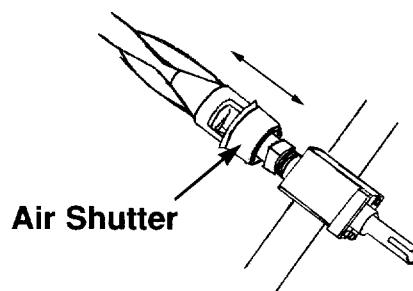
Turn the oven control knob to "350° F". On Electric Spark Ignition Models, you will hear a clicking sound indicating the proper operation of the spark module, which will light the oven pilot. After 30-60 seconds the oven burner will ignite and burn until the set temperature is reached. The oven burner will continue to cycle on and off as necessary to maintain the oven at the temperature indicated by the oven control knob.

Check the oven burner for proper flame. The flame should be 1/2" long, with inner cone of bluish-green, and outer mantle of dark blue, and should be clean and soft in character. No yellow tips, blowing or lifting of flame should occur. Turn the oven control knob to "OFF" position. Adjust air shutter if needed.

Adjust air shutters, if necessary

TOP BURNERS:

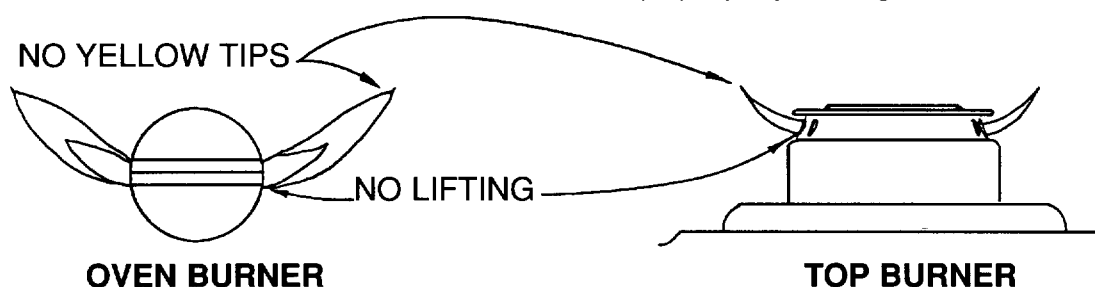
The air shutter adjustment for each top burner is located at the open end of the top burner venturi tube and rests on the orifice hood of the top burner valve. Should the air shutter need adjusting, slide the air shutter to allow more or less air into the burner flame as needed.



OVEN BURNER:

The air shutter adjustment for the oven burner is located at the open end of the oven burner venturi tube and sits on the hood of the safety valve. To adjust air shutter:

1. Loosen the screw on the air shutter.
2. Move the air shutter closed to decrease or open to increase the amount of air to the flame.
3. When the flame is properly adjusted, tighten the screw.



The burner flame should be a steady blue. A burner with a yellow flame, unsteady flame, or a partial flame is in need of air shutter adjustment.

GAS CONVERSION FROM NATURAL GAS TO L.P. GAS

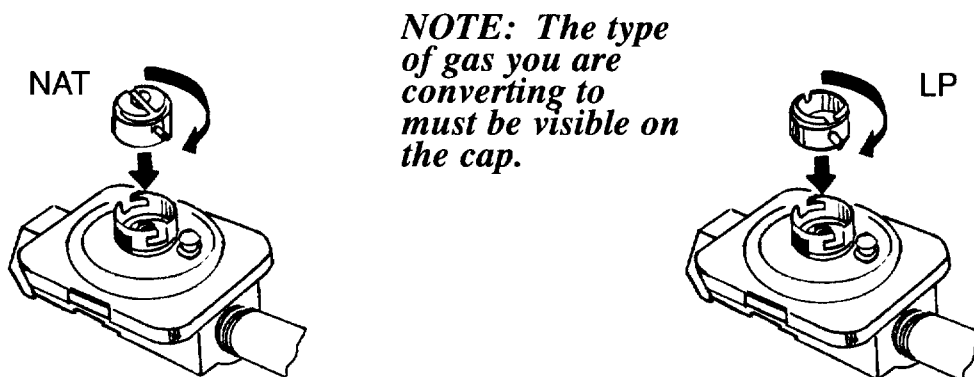
IMPORTANT: This range is shipped from the factory set for use with natural gas. Gas conversions from Natural gas to L.P. gas must be done by a qualified installer.

Complete installation steps per pages 21-25 before converting range to L.P. gas.

1. **CHECK THAT MAIN GAS SUPPLY HAS BEEN SHUT OFF AND THE POWER SUPPLY CORD IS DISCONNECTED.**
2. **REMOVE THE COOKTOP. (SEE PAGE 13)**
3. **CONVERT PRESSURE REGULATOR.** This range is equipped with a convertible pressure regulator. To convert, follow the illustrations below for the type of regulator on your range. **Do Not remove the pressure regulator.**

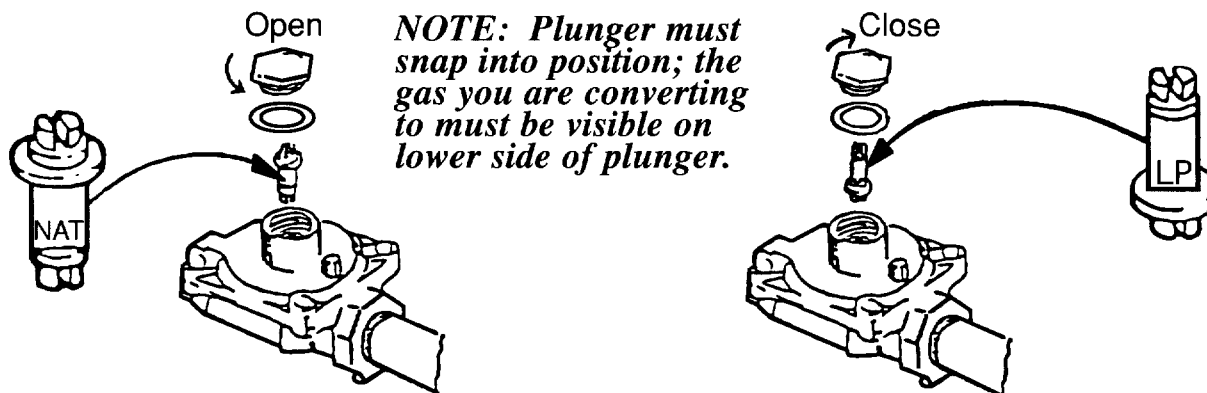
Regulator A:

- A. Use a coin to remove the cap from the pressure regulator.
- B. Turn the cap over and engage it in the slots. LP should be visible on the cap.



Regulator B:

- A. Remove cap and snap out plastic plunger from bottom of cap.
- B. Turn plunger over and snap back into original location.
- C. Re-insert the cap assembly into the regulator.



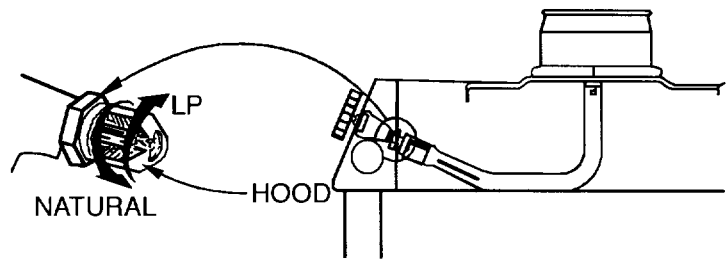
continued on next page

GAS CONVERSION FROM NATURAL GAS TO L.P. GAS

4. CONVERT TOP BURNERS:

Turn top burner valve orifice hood for each burner down until snug against pin for L.P. (propane) setting. Facing the range, using a 1/2" wrench, turn orifice hoods counter-clockwise.

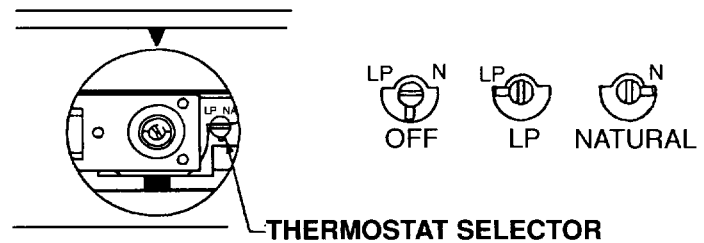
IMPORTANT: Do Not over-tighten.



5. CONVERT OVEN THERMOSTAT:

The oven pilot is converted from Natural to L.P. (propane) using the pilot control screw located behind the oven control knob.

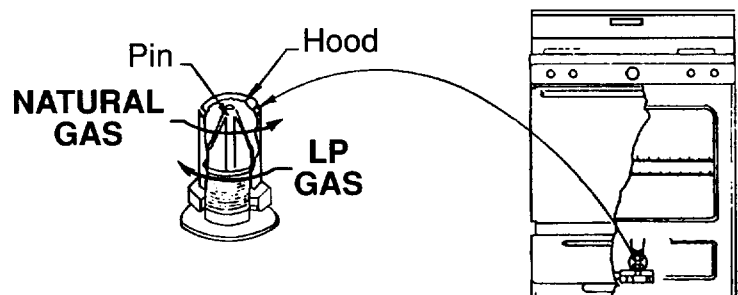
To convert, remove oven control knob, turn the thermostat control screw from the natural gas setting to "L.P." or L.P.G. setting by rotating fully clockwise to the stop. Turn fully counter-clockwise toward "N" or "NAT" for natural gas. Replace oven control knob.



6. CONVERT OVEN BURNER:

1. Remove oven door, see Page 13; broiler carriage, see Page 14; oven bottom, see Page 13; and burner baffle plate that is mounted on top of the oven burner and secured by a wing nut. The burner orifice hood is located on the oven burner safety valve at the center bottom of the range.
2. To convert to L.P. (Propane) use a 1/2" wrench to turn the safety valve orifice hood clockwise until it is snug.

IMPORTANT: Do Not over-tighten



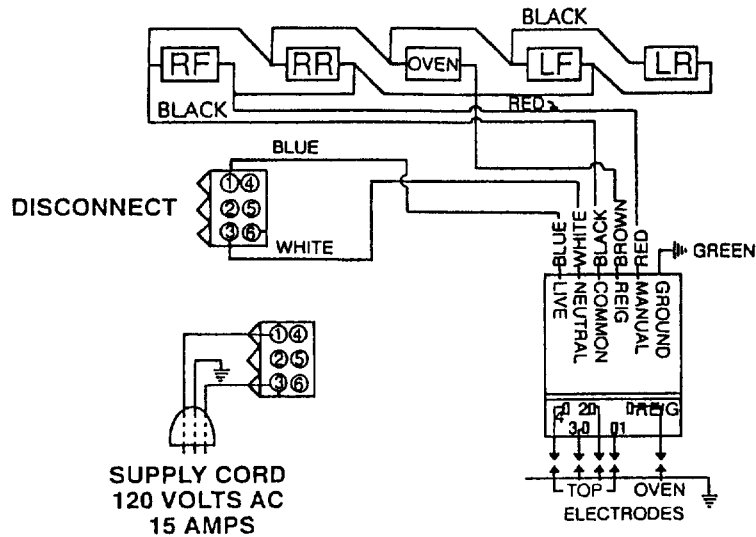
7. CHECK OPERATION:

1. After the above conversion has been completed, turn on the gas, plug the power supply cord into a grounded outlet, and adjust burner air shutters for proper flame. See Page 25.
2. Carefully replace oven burner baffle, oven bottom, broiler carriage, oven door and main top.

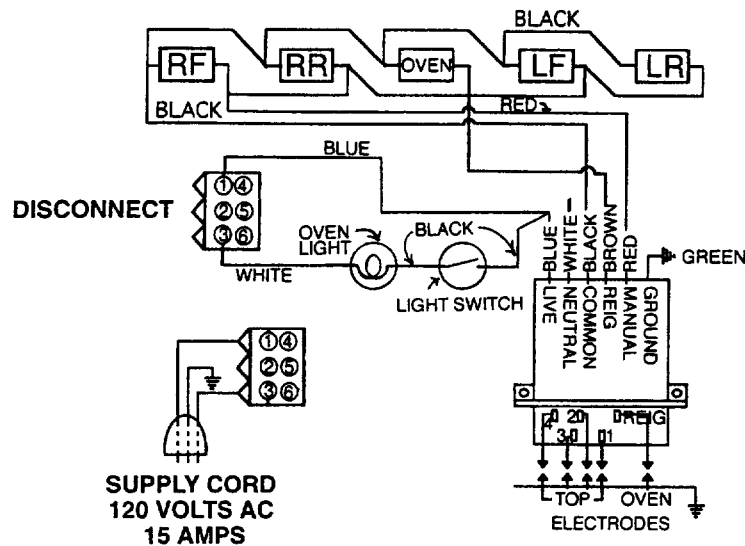
NOTE: To convert from L.P. (propane) gas back to Natural gas reverse the above steps.

WIRING DIAGRAMS

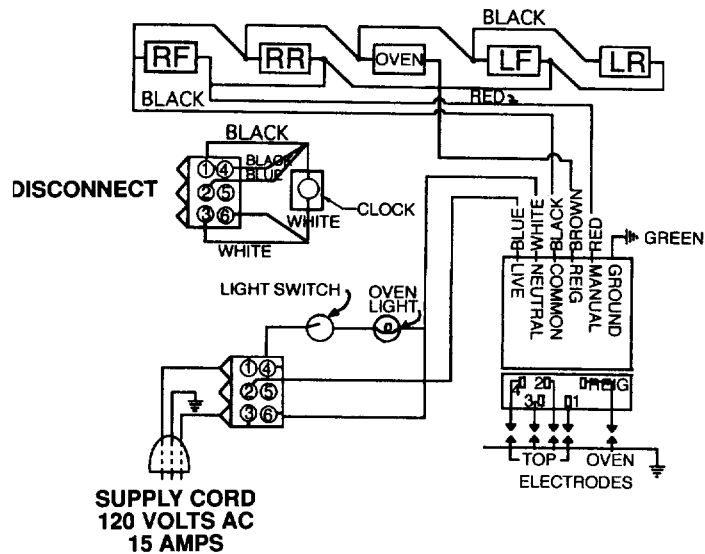
GAS RANGE WITH ELECTRIC IGNITION



GAS RANGE WITH OVEN LIGHT, ELECTRIC IGNITION



GAS RANGE WITH CLOCK, OVEN LIGHT, ELECTRIC IGNITION



BEFORE YOU CALL FOR SERVICE

Before you call for service, review this list. It may save you time and expense. This list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

Find your problem here

Possible cause

How to fix it

SURFACE BURNERS

Surface burners do not light.

Surface control has not been completely turned to the LITE position.

Push in and turn control to the LITE position until burner ignites, then turn control to desired flame setting.

Burner ports are clogged.

Use a small gauge wire or needle to open ports.

Burners not positioned properly.

Verify that the burners are positioned properly on the orifice hoods and the burners are sitting flat on the burner support with tabs engaged in slots.

Range not set for proper gas.

See range conversion section of this manual or call authorized service company.

Surface burners do not light.
(Pilot Ignition Models)

Pilot lights not lit.

Light pilots. (See Page 24)

Surface burners do not light.
(Electric Ignition Models)

Range power cord is disconnected from the outlet.

Be sure power cord is plugged into grounded outlet.

Electrical power outage.

Burners can be lit manually. See "Operating your range during an electrical power failure" section.

Flame burns half-way around

Burner ports are clogged.

With burner off, use a small-gauge wire or needle to open ports.

Moisture is present after cleaning.

Lightly fan the flame and allow burner to operate until flame is full.

Dry burners thoroughly following instructions in range "Cleaning" section.

Range not set for proper gas.

See range conversion section of this manual or call authorized service company.

Flame is orange

Dust particles in main line.

Allow burner to operate for a few minutes until flame turns blue.

Range not set for proper gas.

See range conversion section of this manual or call authorized service company.

OVEN AND BROILER

Oven or broiler does not heat.

Range not set for proper gas.

See range conversion section of this manual or call authorized service company.

Temperature control not set properly.

Make sure temperature control is set at the desired temperature.

Oven or broiler does not heat.
(Pilot Ignition Models)

Pilot light not lit.

Light pilots. (See Page 24)

Oven or broiler does not heat.
(Electric Ignition Models)

House fuse has blown or circuit breaker has tripped.

Check/reset circuit breaker and/or replace fuse. Do not increase fuse capacity. If the problem is a circuit overload, have corrected by a qualified electrician.

Range cord is disconnected from the outlet.

Be sure power cord is plugged into a grounded outlet.

BEFORE YOU CALL FOR SERVICE

Find your problem here

Possible cause

How to fix it

OVEN AND BROILER (CONT)

Oven or broiler does not heat.
(Electric Ignition Models)

Electrical power outage.

Oven can be lit manually. See "Operating your range during an electrical power failure" section.

Oven Temperature Inaccurate

Oven capillary bulb not positioned properly.

Verify that capillary bulb is snapped in clips straight and not touching sides or coated with oven cleaner or food.

Temperature control not set properly.

Make sure the temperature control knob is set at the desired temperature.

Improper use of foil.

Keep foil clear of holes in oven bottom and off of oven racks.

Vent blocked.

Keep vent at front of backguard clear.

Range not set for proper gas.

See range conversion section of this manual or call authorized service company.

Nuisance sparking while oven is in operation. (Spark Ignition Models)

Improperly grounded or reversed polarity electrical outlet.

Have outlet corrected by a qualified electrician.

Oven burner cycles on and off.

This is normal.

Smoke or odor on initial oven operation.

This is normal.

INSTALLATION

Range not level.

Poor installation.

Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs.

Weak, unstable floor.

Be sure floor is level and can adequately support range. Contact carpenter to correct sagging or sloping floor.

Kitchen cabinet misalignment may make range appear to be unlevel.

Be sure cabinets are square and have sufficient room for range clearance. Contact cabinet maker to correct problem.

BROILING

Oven smokes excessively.

Meat too close to broiler burner.

Reposition the broiler pan to provide more clearance between the meat and the broiler burner. (See broiling section.)

Meat not prepared properly.

Remove excess fat from meat.

Broiler drawer needs to be cleaned.

Excessive smoking is caused by old grease or food spatters. If the broiler is used often, clean on a regular basis.

Broiler drawer is left open.

Close drawer when broiling.

OVEN LIGHT (OPTIONAL)

Oven light does not work.

Burned out or loose bulb.

Tighten or replace oven light bulb. Follow instructions on Page 11.

Requesting Assistance or Service

To avoid unnecessary service calls, please check “Before you call for Service” on Pages 29-30. It may save you the cost of a service call. If you still need help, follow the instructions below.

If you need Assistance or Service



Call the Consumer Assistance Center toll free at 1-800-253-1301. Our consultants are available to assist you.

When calling:

Please know the purchase date, and the complete model and serial number of your appliance (see page 4). This information will help us better respond to your request.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Installation information.
- Use and maintenance procedures.

- Accessory and repair parts sales
- Do-it-yourself repair help
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.)
- Referrals to local dealers, service companies, and repair parts distributors

Our service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

To locate the authorized service company in your area, you can also look in your telephone directory Yellow Pages.

If you need Replacement Parts

If you need to order replacement parts, we recommend that you only use our factory authorized parts. Our replacement parts will fit right and work right, because they are made to the same exacting specifications used to build our new appliances.

To locate replacement parts in your area, call our Consumer Assistance Center telephone number or your nearest authorized service center.

For further Assistance

If you need further assistance, you can write to us with any questions or concerns at:

Consumer Assistance Center
c/o Correspondence Dept.
2000 North M-63
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

If the dealer, authorized servicer, and we have failed to resolve your problem, you can contact the Major Appliance Consumer Action Program (MACAP). MACAP is a group of independent consumer experts that voice consumer views at the highest levels of the major appliance industry. MACAP will in turn inform us of your action.

Major Appliance Consumer Action Program
20 North Wacker Drive
Chicago, IL 60606

WARRANTY - Gas Range

LENGTH OF WARRANTY	WE WILL PAY FOR
FULL ONE-YEAR WARRANTY FROM DATE OF PURCHASE	Replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized service company.
WE WILL NOT PAY FOR	
A. Service calls to: <ol style="list-style-type: none"> 1. Correct the installation of your range. 2. Instruct you how to use your range. 3. Replace house fuses or correct house wiring. 4. Replace owner-accessible light bulbs. B. Pickup and delivery. Your range is designed to be repaired in the home. C. Damage to your range caused by accident, misuse, fire, flood, acts of God, or use of products not mentioned in this manual. D. Repairs to parts or systems caused by unauthorized modifications made to the appliance. E. Repairs when your range is used in other than normal, single-family household use.	

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your authorized dealer.

If you need service, first see the "Before you call for Service" section of this book. After checking "Before you call for Service," additional help can be found by checking the "Requesting Assistance or Service" section, or by calling the Whirlpool Corporation Consumer Assistance Center telephone number, **1-800-253-1301**, from anywhere in the U.S.A.