

# INSTALLATION

## Before Installing the Range

Make sure your range is properly installed and grounded by a qualified installer, according to the installation instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.

### In the Commonwealth of Massachusetts

- This product must be installed by a licensed plumber or gas fitter.
- When using ball type gas shut-off valves, they must be the T-handle type.
- When using a flexible gas connector, it must not exceed 3 feet in length.

## Preparing for Installation

### Tools Needed



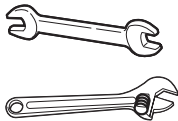
Phillips screwdriver



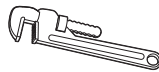
Flat-blade screwdriver



Pencil and ruler



Open-end or adjustable wrench



Pipe wrench (2)  
(one for support)



Level

### Materials You May Need

- Gas line shut-off valve
- Pipe joint sealant that resists action of natural and LP gases
- Flexible metal appliance connector ( $\frac{3}{4}$ " or  $\frac{1}{2}$ " NPT x  $\frac{1}{2}$ " I.D.)  
Never use an old connector when installing a new range.
- Flare union adapter for connection to gas supply line ( $\frac{3}{4}$ " or  $\frac{1}{2}$ " NPT x  $\frac{1}{2}$ " I.D.)
- Flare union adapter for connection to pressure regulator on range ( $\frac{1}{2}$ " NPT x  $\frac{1}{2}$ " I.D.)
- Liquid leak detector or soapy water
- Lag bolt or  $\frac{1}{2}$ " O.D. sleeve anchor (for concrete floors only)

## Installing the Range

### Unpacking and Moving the Range

#### ⚠ CAUTION

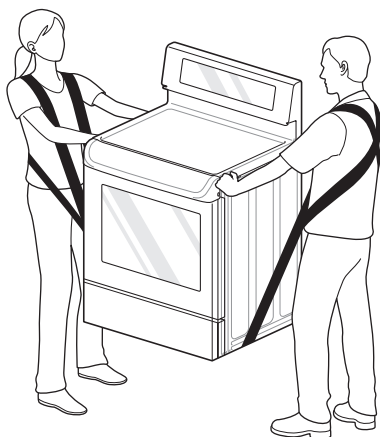
- **You should use two or more people to move and install the range. (Excessive Weight Hazard)** Failure to do so can result in back or other injury.
- **Do not use the door handles to push or pull the range during installation or when moving the range out for cleaning or service.** Doing so can result in serious damage to the door of the range.

Remove packing material, tape and any temporary labels from your range before using. Do not remove any warning-type labels, the model and serial number label, or the Tech Sheet that is located on the back of the range.

To remove any remaining tape or glue, rub the area briskly with your thumb. Tape or glue residue can also be easily removed by rubbing a small amount of liquid dish soap over the adhesive with your fingers. Wipe with warm water and dry.

Do not use sharp instruments, rubbing alcohol, flammable fluids, or abrasive cleaners to remove tape or glue. These products can damage the surface of your range.

Your range is heavy and can be installed on soft floor coverings such as cushioned vinyl or carpeting. Use care when moving the range on this type of flooring. Use a belt when moving the range to prevent damaging the floor. Or slide the range onto cardboard or plywood to avoid damaging the floor covering.



## Choosing the Proper Location

Do not locate your range where it may be subject to strong drafts. Any openings in the floor or wall behind the range should be sealed. Make sure the openings around the base of the range that supply fresh air for combustion and ventilation are not blocked by carpeting or woodwork.

Your range, like many other household units, is heavy and can be installed on soft floor coverings such as cushioned vinyl or carpeting. Use care when moving the range on this type of flooring.

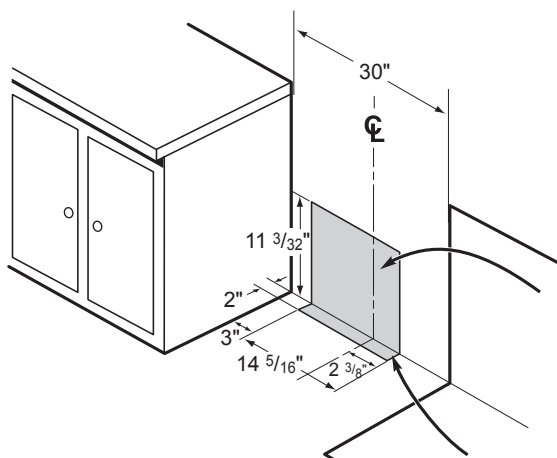
This appliance must not be installed with a ventilation system that blows air downward toward the range. This type of ventilation system may cause ignition and combustion problems with the gas cooking appliance resulting in personal injury or unintended operation.

When the floor covering ends at the front of the range, the area that the range will be installed on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning and servicing, as well as provide proper air flow to the range.

Also, make sure the floor covering can resist temperatures of at least 167 °F (75 °C). See the Installation Safety Instructions included in this manual.

Make sure the wall coverings around your range can resist the heat generated up to 194 °F (90 °C) by the range. See the Installation Safety Instructions included in this manual.

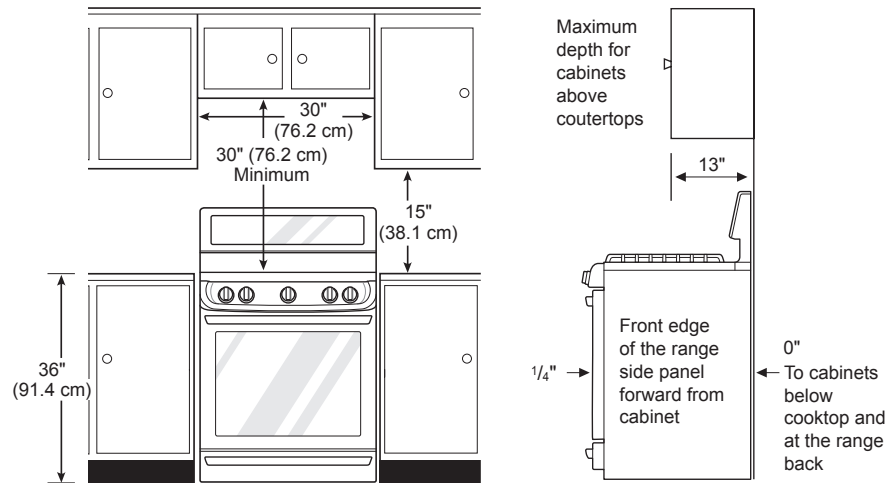
## Gas Pipe and Electrical Outlet Locations



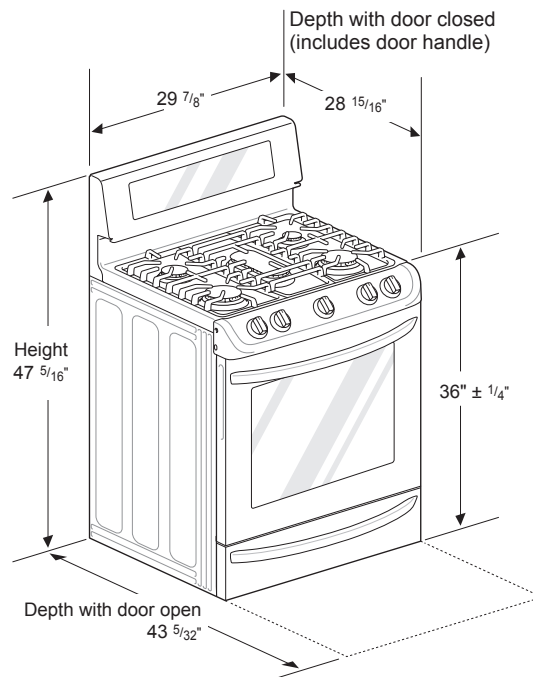
## Dimensions and Clearances

Provide proper clearance between the range and adjacent combustible surfaces. These dimensions must be met for safe use of your range. The location of the electrical outlet and pipe opening (see Gas Pipe and Electrical Outlet Locations, page 14) may be adjusted to meet specific requirements. The range may be placed with 0" clearance (flush) at the back wall.

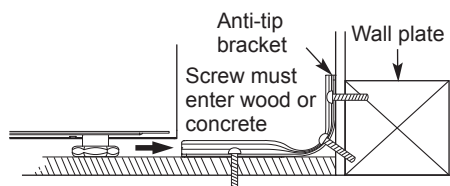
### Installation Clearances



### Dimensions



## Installing the Anti-tip Device



The anti-tip bracket is packaged with an installation template. The instructions include necessary information to complete the installation. Read and follow the range installation instruction sheet.



### WARNING

- Range must be secured with an approved anti-tip device.
- The range could be tipped by standing, sitting or leaning on an open door if the range or anti-tip device is not properly installed.
- After installing the anti-tip device, verify that it is in place by carefully attempting to tilt the range forward.
- This range has been designed to meet all recognized industry tip standards for all normal conditions.
- The installation of the anti-tip device must meet all local codes for securing the appliance.
- The use of this device does not preclude tipping of the range when not properly installed.

## Providing Adequate Gas Supply

Your range is designed to operate at a pressure of 5" of water column on natural gas or 10" of water column on LP.

Make sure you are supplying your range with the type of gas for which it is configured.

This range is convertible for use on natural or LP gas. When using this range on LP gas, conversion must be made by a qualified LP installer before attempting to operate the range.

For proper operation, the pressure of natural gas supplied to the regulator must be between 5" and 13" of water column.

For LP gas, the pressure supplied to the regulator must be between 10" and 13" of water column. When checking for correct operation of the regulator, the inlet pressure must be at least 1" more than the operating (manifold) pressure as given above.

The pressure regulator located at the inlet of the range must remain in the supply line regardless of which type of gas is being used.

A flexible metal appliance connector used to connect the range to the gas supply line should have an I.D. of  $\frac{5}{8}$ " and a maximum length of 5 feet. In Canada, flexible connectors must be single wall metal connectors less than 6 feet in length.

## Connecting the Range to Gas

Shut off the range gas supply valve before removing the old range and leave it off until the new hook-up has been completed.

Because hard piping restricts movement of the range, the use of a CSA International-certified flexible metal appliance connector should be used unless local codes require a hard-piped connection.

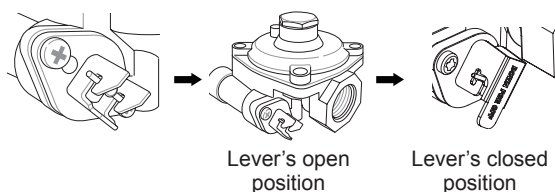
A manual valve shall be installed in an accessible location in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance.

Never reuse an old connector when installing a new range.

To protect against gas leaks, use a qualified pipe joint sealant on all external threads.

- 1 Install a male  $\frac{1}{2}$ " or  $\frac{3}{4}$ " flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to back-up the shut-off valve to keep it from turning.
- 2 Install a male  $\frac{1}{2}$ " flare union adapter to the  $\frac{1}{2}$ " NPT internal thread at the inlet of the pressure regulator. Use a backup wrench on the pressure regulator fitting to prevent damage.

In an emergency situation or if you want to shut off the gas supply, close the regulator valve by positioning the lever as shown in the figure below.



- 3 Connect a flexible metal appliance connector to the adapter on the range. Position the range to permit connection at the shut-off valve.
- 4 When all connections have been made, be sure all range controls are in the **Off** position and turn on the main gas supply valve. Gas leaks may occur in your system and create a hazard. Gas leaks may not be detected by smell alone.

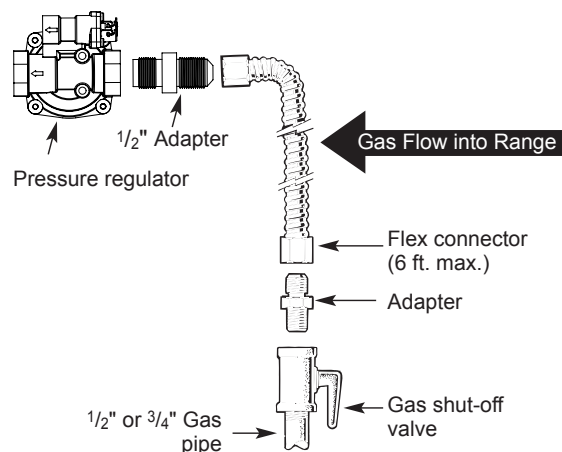
Check all gas connection joints and fittings for leaks with a non-corrosive leak detection fluid, then wipe off.

Gas suppliers recommend you purchase and install a UL approved gas detector. Install and use in accordance with the installation instructions.

### WARNING

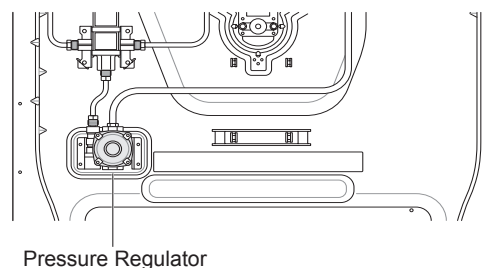
- Do not use a flame to check for gas leaks.
- Isolate the range from the gas supply system by closing its individual shut-off valve during any pressure testing of the gas supply system at test pressures equal to or less than  $\frac{1}{2}$ " psig (3.5 kPa).

### Flexible Connector Hookup



Installer: Inform the consumer of the location of the gas shutoff valve.

### Pressure Regulator Position



## Electrical Connections

### Electrical Requirements

120 Volt, 60 Hz, properly grounded dedicated circuit protected by a 15 or 20 Amp circuit breaker, or slow blow fuse.

If an external electrical source is utilized, the appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70.

### Grounding

**IMPORTANT: FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.**

The power cord of this appliance is equipped with a 3-prong (grounding) plug which mates with a standard 3-prong grounding wall receptacle to minimize the possibility of electric shock hazard from this appliance.

The customer should have the wall receptacle and circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.

**DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM THE POWER CORD.**

A word about GFCI's – GFCI's are not required or recommended for gas range receptacles.

Ground Fault Circuit Interrupters (GFCI's) are devices that sense leakage of current in a circuit and automatically switch off power when a threshold leakage level is detected. These devices must be manually reset by the consumer. The National Electrical Code requires the use of GFCI's in kitchen receptacles installed to serve countertop surfaces.

Performance of the range will not be affected if operated on a GFCI-protected circuit but the occasional resetting of the circuit can become an annoyance.

Do not use an adapter plug. Disconnecting of the power cord places undue strain on the adapter and leads to eventual failure of the adapter ground terminal.

Installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54.

The installation of appliances designed for mobile home installation 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, latest edition (Manufactured Home Sites, Communities and Set-Ups), ANSI A225.1, latest edition, or with local codes. In Canada, mobile home installation must be in accordance with the current CAN/CSA Z240/MH Mobile Home Installation Code.

## Sealing the Openings

Seal any openings in the wall and floor after electrical and gas supplies are completed.

**Preferred Method**



### CAUTION

Have the circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

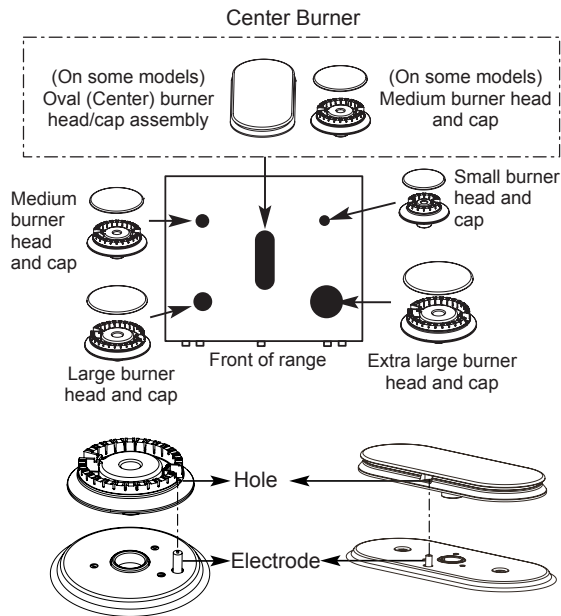
## Assembling the Surface Burners



### CAUTION

Do not operate the burners without all parts in place.

Place the burner caps and heads on the cooktop. Make sure that the caps and heads are placed in the correct locations. There is one small, one medium, one large, and one extra large burner head and cap.



Make sure the hole in the burner head is positioned over the electrode.

## Checking Ignition of the Surface Burners

### Electric Ignition

Select a surface burner knob and simultaneously push in and turn to the **Lite** position. You will hear a clicking sound indicating proper operation of the spark module.

Once the air has been purged from the supply lines the burner should ignite within 4 seconds. After the burner ignites, rotate the knob out of the **Lite** position. Try each burner in succession until all burners have been checked.

## Quality of Flames

The combustion quality of the burner flames needs to be confirmed visually.



A **Yellow flames** - Call for service.



B **Yellow tips on outer cones** - This is normal for LP gas.



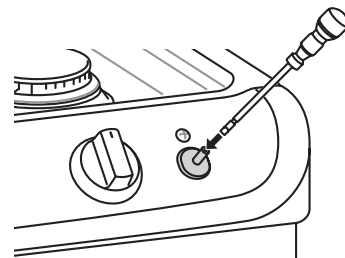
C **Soft blue flames** - This is normal for natural gas.

### NOTE

- With LP gas, some yellow tipping on outer cones is normal.

## Adjusting the Surface Burner to the Low Flame (Simmer) Setting

- 1 Light all surface burners.
- 2 Turn the knob on the burner being adjusted to **Lo**.
- 3 Remove the knob.
- 4 Insert a small, flat-blade screwdriver into the valve shaft.



### NOTE

Hold the valve shaft with one hand while turning the screw to adjust with the other.

- 5 Replace the knob.
- 6 Test the flame stability.
 

Test 1: Turn the knob from **Hi** to **Lo** quickly. If the flame goes out, increase the flame size and test again.

Test 2: With the burner on a **Lo** setting, open and close the oven door quickly. If the flame is extinguished by the air currents created by the door movement, increase the flame height and test again.
- 7 Repeat steps 1-6 for each surface burner.

## Checking Operation of Bake / Broil Burners

To check ignition of the Bake burner, follow the steps below

- 1 Remove all packing materials from inside the oven cavity.
- 2 Touch **Bake**. 350 °F appears in the display.
- 3 Touch **Start**.

It may take between 30 and 90 seconds for the burner to start heating.

To check ignition of the Broil burner, follow the steps below

- 1 Touch **Broil**. **Hi** appears in the display.
- 2 Make sure the door is closed.
- 3 Touch **Start**.

It may take between 30 and 90 seconds for the burner to start heating.

### NOTE

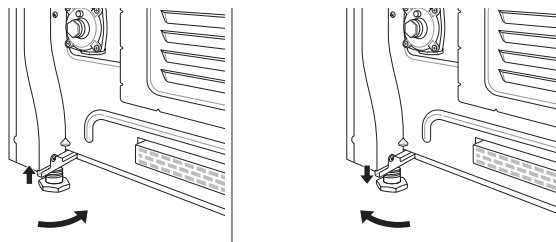
Do not try to light either the Bake or Broil burners during a power outage. The range has an electrical ignition system and cannot be used without power.

## Adjusting Air Shutters (for LP Conversions)

The range comes from the factory with the air shutters adjusted for proper air flow for natural gas. If converted to LP, follow the instructions provided in the conversion kit to properly adjust the air shutters. LP conversion must be performed by a qualified technician.

## Leveling the Range

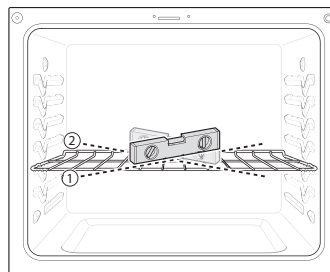
Level the range by adjusting the leveling legs. Extending the legs slightly may also make it easier to insert the rear leg into the anti-tip bracket.



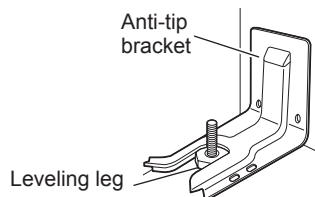
Use a level to check your adjustments. Place the level diagonally on the oven rack, and check each direction for level.

First check direction ①.

Then check direction ②. If the level doesn't show level on the rack, adjust the leveling legs.



## Engaging the Anti-tip Device



- 1 Slide the range against the wall, making sure the back leg slides into and engages the anti-tip bracket.
- 2 Check for proper installation by grasping the front edge of the cooktop and carefully attempting to tilt the range forward.