



INSTALLATION INSTRUCTIONS

30" GAS RANGE



FREE STANDING WITH SEALED TOP BURNERS

INSTALLATION AND SERVICE MUST BE PERFORMED BY A QUALIFIED INSTALLER

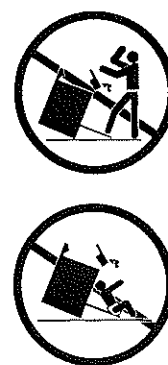
WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

FOR YOUR SAFETY:

- 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.

- IMPORTANT NOTE TO INSTALLER:**
- BEFORE YOU BEGIN – READ THESE INSTRUCTIONS COMPLETELY AND CAREFULLY.
 - BE SURE TO LEAVE THESE INSTRUCTIONS WITH THE CONSUMER.
 - OBSERVE ALL GOVERNING CODES AND ORDINANCES.
 - SAVE THESE INSTRUCTIONS FOR LOCAL INSPECTORS.
 - REMOVE ALL PACKING MATERIAL FROM THE OVEN COMPARTMENTS BEFORE CONNECTING GAS AND ELECTRICAL SUPPLY TO RANGE.

- IMPORTANT NOTE TO CONSUMER:**
- KEEP THESE INSTRUCTIONS WITH YOUR USE AND CARE BOOK FOR FUTURE REFERENCE.

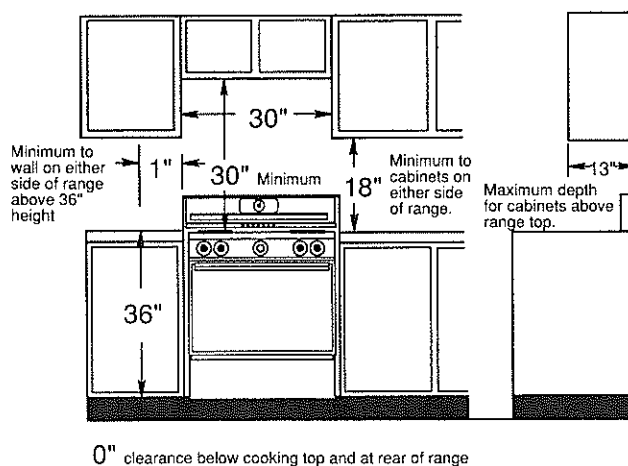
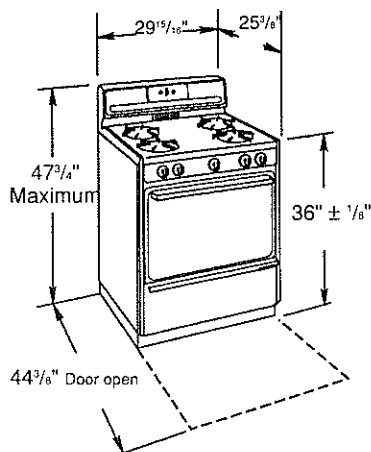


⚠ WARNING

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

DIMENSIONS AND CLEARANCES

Provide adequate clearances between the range and adjacent combustible surfaces.



0" clearance below cooking top and at rear of range

IMPORTANT SAFETY INSTRUCTIONS

Installation of this range must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1--latest edition when installed in the United States. When installed in Canada installation must conform with CAN/CGA-B149.1 and CAN/CGA-B149.2.

This range has been design certified by the American Gas Association and the Canadian Gas Association. As with any appliance using gas and generating heat, there are certain safety precautions you should follow. You will find them in the Owner's Guide, read it carefully.

- Be sure your range is installed and grounded properly by a qualified installer or service technician.
- This range must be electrically grounded in accordance with local codes or, in their absence, with the National Electrical Code ANSI/NFPA No. 70--latest edition when installed in the United States. When installed in Canada this range must be electrically grounded in accordance with CSA Standard C22.1, Canadian Electrical Code, Part 1. See Grounding Instructions on page 4.
- Before installing the range in an area covered with linoleum or any other synthetic floor covering, make sure the floor covering can withstand heat at least 90°F above room temperature without shrinking, warping or discoloring. Do not install the range over carpeting unless you place an insulating pad or sheet of 1/4-inch thick plywood between the range and carpeting.
- Make sure the wall coverings around the range can withstand the heat generated by the range.
- Do not obstruct the flow of combustion air at the oven vent nor around the base or beneath the lower front panel of the range. Avoid touching the vent openings or nearby surfaces as they may become hot while oven is in operation. This range requires fresh air for proper burner combustion.

⚠ WARNING Never leave children alone or unattended in the area where an appliance is in use. As children grow, teach them the proper, safe use of all appliances. Never leave the oven door open when the range is unattended.

⚠ WARNING Stepping, leaning or sitting on the doors or drawers of this range can result in serious injuries and also cause damage to the range.

- Do not store items of interest to children in cabinets above the range. They could be seriously burned climbing on the range to reach them.

- To eliminate the need to reach over the surface burners, cabinet storage space above the burners should be avoided.
- Adjust surface burner flame size so it does not extend beyond the edge of the cooking utensil. Excessive flame is hazardous.
- Do not use the oven as a storage space. This creates a potentially hazardous situation.
- Never use your range for warming or heating the room. Prolonged use of the range without adequate ventilation can be dangerous.
- Do not store or use gasoline or other flammable vapors and liquids near this or any other appliance. Explosions or fires could result.
- Reset all controls to the "off" position after using a programmable timing operation.
- FOR MODELS WITH SELF-CLEAN FEATURE. Remove broiler pan, food and other utensils before self-cleaning the oven. Wipe up excess spillage follow the precleaning instructions in the Owner's Guide.

⚠ CAUTION Unlike the standard gas range, THIS COOKTOP IS NOT REMOVABLE. Do not attempt to remove the cooktop.

⚠ CAUTION DO NOT MAKE ANY ATTEMPT TO OPERATE THE ELECTRICAL IGNITION OVEN DURING AN ELECTRICAL POWER FAILURE. RESET ALL OVEN CONTROLS TO "OFF" IN THE EVENT OF A POWER FAILURE.

Resumption of electrical power when Oven Controls are in any position other than OFF will result in automatic ignition of the oven burner.

During a power outage, you can light the surface burners on your range with a match. Hold a lighted match to the burner, then slowly turn the knob to the LITE position. **Use extreme caution when lighting burners this way.**

Surface burners in use when an electrical power failure occurs will continue to operate normally.

TOOLS YOU WILL NEED

For leveling legs--

•Socket wrench (1-3/8" hex) or channel lock pliers

For gas supply connection--

•Pipe wrench

For burner flame adjustment--

•Phillips head and blade-type screwdrivers

ADDITIONAL MATERIALS YOU WILL NEED

- Gas line shut-off valve
- Pipe joint sealant that resists action of LP/Propane gas
- Flexible metal appliance connector (1/2" NPT x 3/4" or 1/2" I.D.) must be A.G.A./CGA design certified. Because solid pipe restricts moving the range we recommend using this flexible connector (four to five foot length).
- 2 - Flare union adapters (1/2" NPT x 3/4" or 1/2" I.D.) for connecting flexible appliance connector.

NORMAL INSTALLATION STEPS BEFORE PROCEEDING -

Your range is preset to operate on natural gas only. Some models are shipped convertible with parts and conversion instructions supplied. Other models have a LP/Propane conversion kit, number 80-8802-10, available through your dealer.

To Convert your range for LP/Propane use, please follow conversion instructions supplied with the range or LP/Propane conversion kit now.

CAUTION: Do not attempt to convert this range to LP/Propane settings without the proper LP/Propane conversion kit; provided with the range or obtained from your dealer.

1. INSTALL ANTI-TIP BRACKET (SEE INSTRUCTIONS ON PAGE 8.)

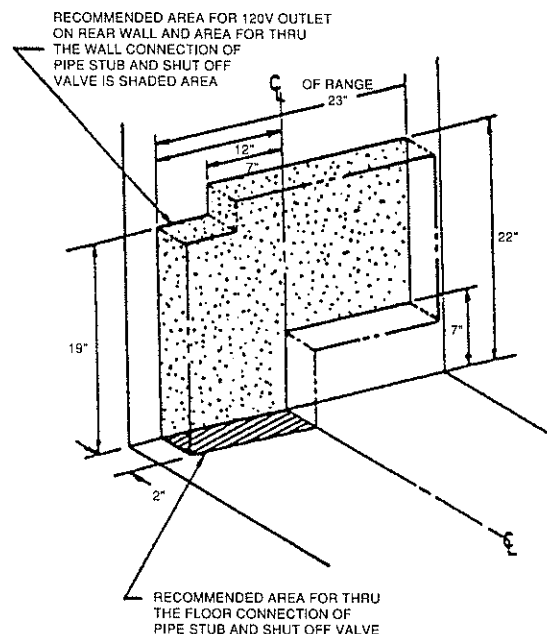
2. PROVIDE ADEQUATE GAS SUPPLY

This unit is pre-set to operate on 4" natural gas manifold pressure. A convertible pressure regulator is connected to the manifold and **MUST** be connected in series with the gas supply line. If the LP/Propane conversion kit has been used follow instructions provided with the kit for converting the pressure regulator to LP/Propane use.

Care must be taken during installation of range not to obstruct the flow of combustion and ventilation air.

FOR PROPER OPERATION, the maximum inlet pressure to the regulator should be no more than 14 inches of water column pressure. The inlet pressure to the regulator must be at least 1 inch greater than regulator manifold pressure. Examples: if regulator is set for natural gas 4 inch manifold pressure, inlet pressure must be at least 5 inches; if regulator has been converted for LP/Propane gas 10 inch manifold pressure, inlet pressure must be at least 11 inches.

The gas supply line should be 1/2" or 3/4" I.D.



3. SEAL THE OPENINGS

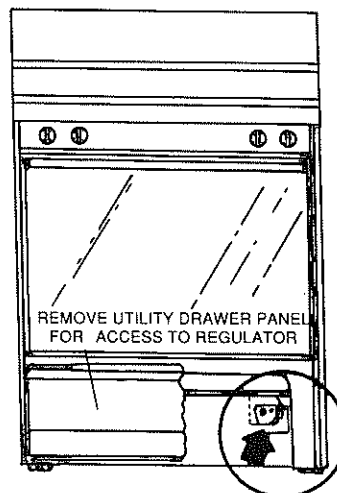
Seal any openings in the wall behind the range and in the floor under the range after gas supply line is installed.

4. CONNECT THE RANGE TO GAS SUPPLY

To prevent leaks, put a pipe joint sealant on all male (outside) pipe threads.

CAUTION: Do not allow regulator to turn on pipe when tightening fittings.

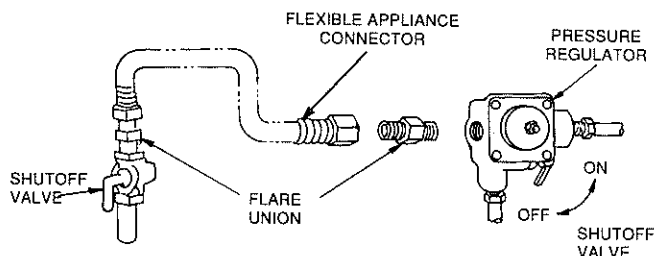
Your regulator is in the location shown below.



PRESSURE REGULATOR LOCATION AT REAR OF RANGE

a. Install a manual gas shut-off valve to gas supply line in an easily-accessible location outside of the range. Be sure you know how and where to shut-off the gas supply to the range.

- b. Install 1/2" flare union adapter to pressure regulator.
- c. Attach appliance connector to flare union on regulator.
- d. Install flare union adapter to gas shut-off valve.
- e. Attach appliance connector to flare union on shut-off valve.
- f. Make sure service shut-off valve on pressure regulator is in "ON" position.
- g. Check for leaks. Turn the gas supply on to the range and use a liquid leak detector at all joints and connections to check for leaks in the system.



CAUTION DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.

CHECKING MANIFOLD GAS PRESSURE

NOTE: Disconnect the range and its individual shut-off valve from the gas supply piping system during any pressure testing of that system at test pressures greater than 14" of water column pressure (approximately 1/2" psig).

The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 14" of water column pressure (approximately 1/2" psig).

If it should be necessary to check the manifold gas pressure, connect manometer (water gauge) or other pressure device to the top burner right rear orifice. Using a rubber hose with inside diameter of approximately 1/4", hold tubing down tight over orifice. Turn burner valve on.

For an accurate pressure check have at least two (2) other top burners burning. Be sure the gas supply (inlet) pressure is at least one inch above specified range manifold pressure. The gas supply pressure should never be over 14" water column. When properly adjusted for Natural Gas the manifold pressure is 4", for LP/Propane Gas the manifold pressure is 10".

ELECTRICAL CONNECTION DETAILS

CAUTION BEFORE SERVICING, DISCONNECT ELECTRICAL SUPPLY AT CIRCUIT BREAKER, FUSE, OR POWER CORD.

5. CONNECT ELECTRICITY TO RANGE

Electric Requirements:

An individual, properly grounded and polarized branch circuit protected by a 15 amp. circuit breaker or time delay fuse. See serial plate for proper voltage.

Extension Cord Cautions:

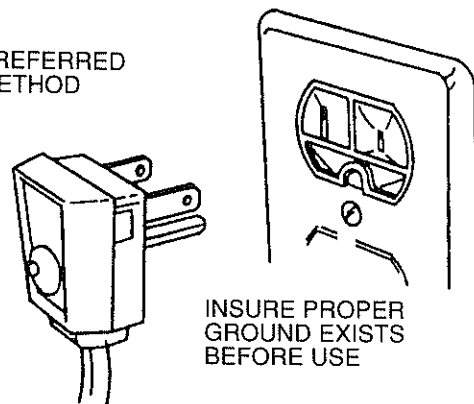
Because of potential safety hazards under certain conditions we strongly recommend against the use of any extension cord. However, if you still elect to use an extension cord, it is absolutely necessary that it be a UL listed 3-wire grounding type appliance extension cord and that the current carrying rating of the cord in amperes be equivalent to or greater than the branch circuit rating. Such extension cords are obtainable through your local service organization.

WARNING (Please read carefully). FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.

GROUNDING:

The power cord of this appliance is equipped with a three-prong (grounding) plug which mates with a standard three-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 and polarized.

PREFERRED METHOD



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.

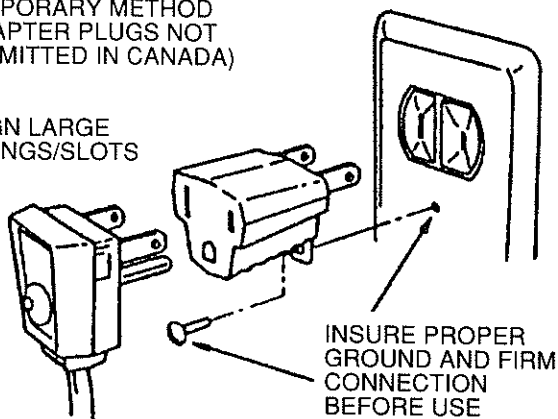
DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM THE POWER CORD.

USAGE SITUATIONS WHERE THE APPLIANCE POWER CORD WILL BE DISCONNECTED INFREQUENTLY.

For 15 amp. circuits only. **Do not use an adapter on a 20 amp. circuit.** Where local codes permit, a TEMPORARY CONNECTION may be made to a properly grounded two prong wall receptacle by the use of a UL listed adapter available at most hardware stores. The larger slot in the adapter must be aligned with the larger slot in the wall receptacle to provide proper polarity in the connection of the power cord.

TEMPORARY METHOD
(ADAPTER PLUGS NOT
PERMITTED IN CANADA)

ALIGN LARGE
PRONGS/SLOTS



CAUTION ATTACHING THE ADAPTER GROUND TERMINAL TO THE WALL RECEPTACLE COVER SCREW DOES NOT GROUND THE APPLIANCE UNLESS THE COVER SCREW IS METAL, NOT INSULATED, AND THE WALL RECEPTACLE IS GROUNDED THROUGH THE HOUSE WIRING. THE CUSTOMER SHOULD HAVE THE CIRCUIT CHECKED BY A QUALIFIED ELECTRICIAN TO MAKE SURE THE RECEPTACLE IS PROPERLY GROUNDED.

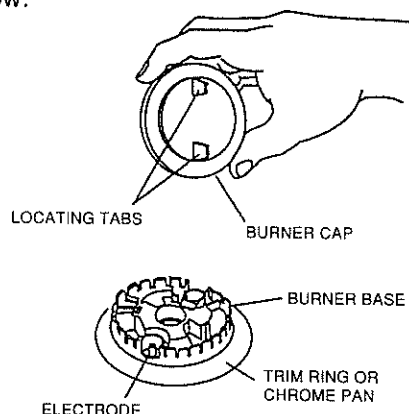
When disconnecting the power cord from the adapter, always hold the adapter with one hand. If this is not done, the adapter ground terminal is very likely to break with repeated use. Should this happen, DO NOT USE the appliance until a proper ground has been established.

USAGE SITUATIONS WHERE APPLIANCE POWER CORD WILL BE DISCONNECTED FREQUENTLY.

Do not use an adapter plug in these situations because disconnecting of the power cord places undue strain on the adapter and leads to eventual failure of the adapter ground terminal. The customer should have a qualified electrician replace the two-prong wall receptacle with a three-prong (grounding) receptacle before using the appliance.

OPERATION OF SURFACE BURNERS

This range is equipped with sealed burners as shown below.



6. INSTALLATION OF BURNER CAP ASSEMBLY

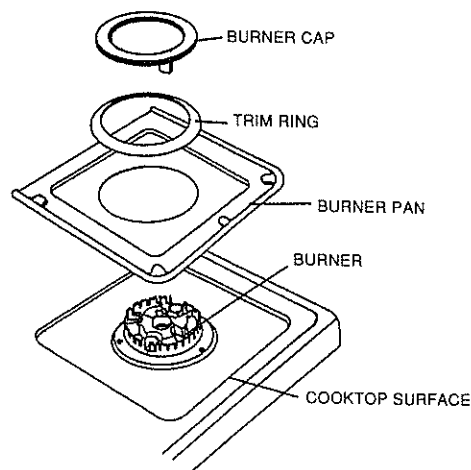
Your range may be equipped with one of the following three features.

Install pans/trim rings as follows:

1. **CHROME BURNER PANS AND TRIM RINGS** - Place burner pan in recessed area around each burner. Set trim ring on top of pan. Align locating tabs on burner cap with slots in burner. Make sure cap is properly aligned and level. Do not use chrome burner pan without trim rings; doing so will cause chrome burner pan to discolor.

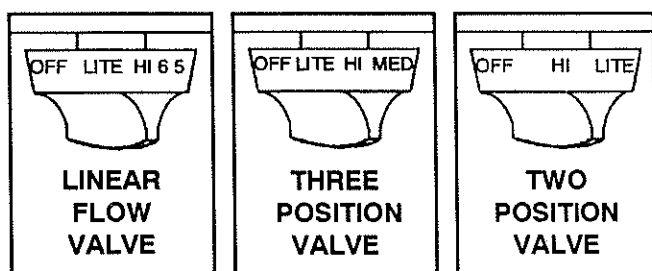
2. **BLACK BURNER PANS ONLY** - Place burner pan in recessed area around each burner. Align locating tabs on burner cap with slots in burner. Make sure cap is properly aligned and level.

3. **TRIM RINGS ONLY** - Place trim ring around each burner. Align locating tabs on burner cap with slots in burner. Make sure cap is properly aligned and level.



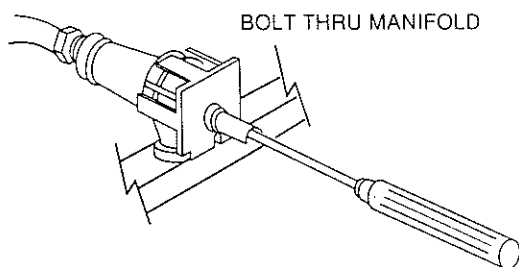
7. ELECTRIC IGNITION SURFACE BURNERS

Operation of electric igniters should be checked after range and supply line connectors have been carefully checked for leaks and range has been connected to electric power. To check for proper lighting, push in and turn a surface burner knob to the LITE position. You will hear the igniter sparking. The surface burner should light when gas is available to the top burner. Each burner should light within four (4) seconds in normal operation after air has been purged from supply lines. Visually check that burner has lit. Once the burner lights, knob should be rotated out of the LITE position. There are separate ignition devices for each burner. Try each knob separately until all burner valves have been checked.



KNOB STYLES MAY VARY FROM THOSE PICTURED ABOVE.

8. ADJUST THE "LOW" SETTING OF SURFACE BURNER VALVE (LINEAR FLOW AND THREE POSITION VALVES ONLY)



1. Turn control to LITE until burner ignites.
2. Quickly turn knob to LOWEST POSITION.
3. If burner goes out, readjust valve as follows:

Reset control to off. Remove the surface burner control knob, insert a thin-bladed screw driver into the hollow valve stem and engage the slotted screw inside. Flame size can be increased or decreased with the turn of the screw. Adjust flame until you can quickly turn knob from LITE to LOWEST POSITION without extinguishing the flame. Flame should be as small as possible without going out.

NOTE: Air mixture adjustment is not required on surface burners.

OPERATION OF OVEN BURNERS AND OVEN ADJUSTMENTS

9. ELECTRIC IGNITION BURNERS

Operation of electric igniters should be checked after range and supply line connectors have been carefully checked for leaks and range has been connected to electric power.

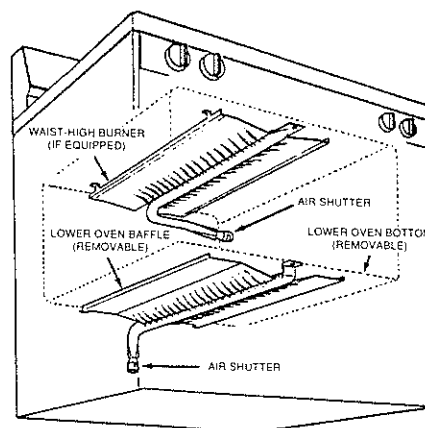
The oven burner is equipped with an electric control system as well as an electric oven burner igniter. If your model is equipped with a waist-high broil burner, it will also have an electric burner igniter. These control systems require no adjustment. When the oven is set to operate, current will flow to the igniter. It will "glow" similar to a light bulb. When the igniter has reached a temperature sufficient to ignite gas, the electrically controlled oven valve will open and flame will appear at the oven burner. There is a time lapse from 30 to 60 seconds after the thermostat is turned ON before the flame appears at the oven burner. When the oven reaches the dial setting, the glowing igniter will go off. The burner flame will go "out" in 20 to 30 seconds after the igniter goes "OFF". To maintain any given oven temperature this cycle will continue as long as the dial (or display) is set to operate.

After removing all packing materials and literature from the oven:

1. Set oven to BAKE at 300°, see OWNER'S GUIDE for operating instructions.
2. Within 60 seconds the oven burner should ignite. Check for proper flame, and allow the burner to cycle once. Reset controls to off.
3. If your model is equipped with a waist-high broiler, set oven to BROIL, see OWNER'S GUIDE for operating instructions.
4. Within 60 seconds the broil burner should ignite. Check for proper flame. Reset controls to off.

10. AIR SHUTTER-OVEN BURNER

The approximate flame length of the oven burner is 1 inch (distinct inner, blue flame).

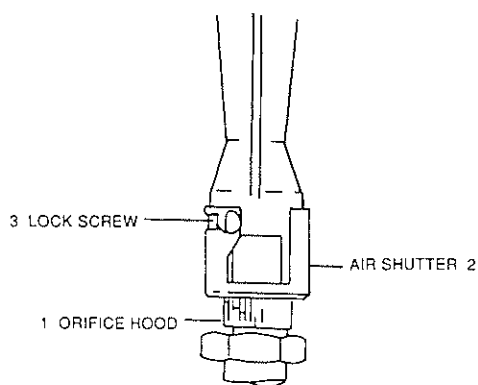


To determine if the oven burner flame is proper, remove the oven bottom and burner baffle and set the oven to bake at 300°F.

To remove the oven bottom, remove oven hold down screws at rear of oven bottom. Pull up at rear, disengage front of oven bottom from oven front frame, and pull the oven bottom out of the oven. Remove burner baffle so that the burner flame can be observed.

If the flame is yellow in color, increase air shutter opening size ("2" in illustration below). If the flame is a distinct blue, but lifting away from the burner, reduce the air shutter opening size.

To adjust loosen lock screw ("3" illustration below), reposition air shutter, and tighten lock screw.



11. AIR SHUTTER-BROIL BURNER (if equipped)

The approximate flame length of the broil burner is 1 inch (distinct inner, blue flame).

To determine if the broil burner flame is proper, set the oven to broil.

If the flame is yellow in color, increase air shutter opening size ("2" in illustration above). If the flame is a distinct blue, but lifting away from the burner, reduce the air shutter opening size.

To adjust, loosen lock screw ("3" in illustration above), reposition air shutter, and tighten lock screw.

12. MAKE SURE RANGE IS LEVEL

Level the range by placing a level horizontally on an oven rack. Check diagonally from front to back, then level the range by either adjusting the leveling legs or by placing shims under the corners of the range as needed.

13. AFTER INSTALLATION IS COMPLETE MAKE SURE ALL CONTROLS ARE LEFT IN THE OFF POSITION

MODEL AND SERIAL NUMBER LOCATION

SERIAL PLATE LOCATION

For porcelain enamel ovens the serial plate is located on the right-hand surface of oven front frame in the broiler or storage drawer area. For continuous clean ovens the serial plate is located on the right front edge of the floor shield located in the broiler compartment.

When ordering parts for or making inquiries about your range, always be sure to include the model and serial numbers and a lot number or letter from the serial plate on your range.

Your serial plate also tells you the rating of the burners and type of fuel and pressure the range was adjusted for when it left the factory.

BEFORE YOU CALL FOR SERVICE, check to make sure the house fuses or circuit breakers for your range are not blown or open.

REFER TO THE OWNER'S GUIDE FOR COMPLETE INSTRUCTIONS FOR ORDERING PARTS OR MAKING INQUIRIES ABOUT THIS RANGE.

CARE, CLEANING AND MAINTENANCE

Refer to the OWNER'S GUIDE for operating and cleaning instructions.

If removing the range is necessary for cleaning or maintenance, shut off gas supply. Disconnect the gas and electrical supply. If the gas or electrical supply is inaccessible, lift the unit slightly at the front and pull out away from the wall. Pull only as far as necessary to disconnect the gas and electrical supply, finish removing the unit for servicing and cleaning. Reinstall in reverse order making sure to level the range and check gas connections for leaks.

IMPORTANT SAFETY WARNING

To reduce the risk of tipping of the range, the range must be secured to the floor by properly installed anti-tip bracket(s) and screws packed with the range. Failure to install the anti-tip bracket(s) could allow the range to accidentally tip over if excessive weight is placed on an open door or if a child climbs upon it. Serious injury might result from spilled hot liquids or from the range itself. Refer to the instructions on page 8 for proper installation.

NOTE: If range is ever moved to a different location, the anti-tip bracket must also be moved and installed with the range. To check for proper installation, see step 5.

THIS RANGE IS EQUIPPED WITH ONE OF THE TWO ANTI-TIP DEVICES DESCRIBED ON THIS PAGE. FOLLOW THE APPROPRIATE INSTRUCTIONS FOR YOUR RANGE.

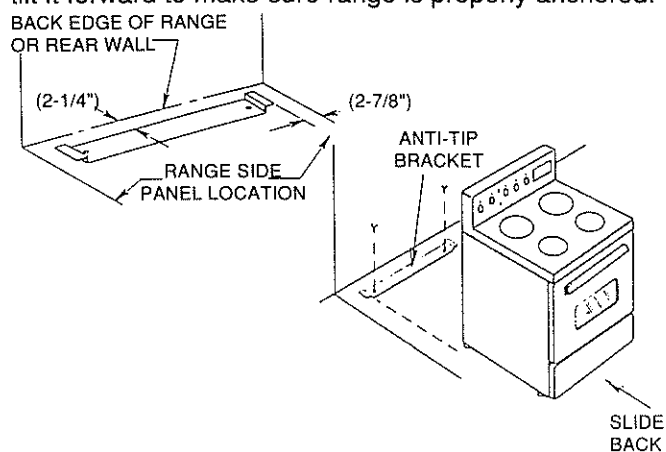
ONE PIECE ANTI-TIP BRACKET INSTALLATION INSTRUCTIONS

TOOLS REQUIRED:

5/16" Nutdriver or Flat Head Screwdriver
Adjustable Wrench
Electric Drill & 3/16" Dia. Drill Bit
3/16" Dia. Masonry Drill Bit (if installing in concrete)

Bracket attaches to the floor at the back of the range to hold both rear leg levelers. When fastening to the floor, be sure that screws do not penetrate electrical wiring or plumbing. The screws provided will work in either wood or concrete.

1. Unfold paper template and place it flat on the floor with the back and side edges positioned exactly where the back and sides of range will be located when installed. (Use the diagram below to locate bracket if template is not available.)
2. Mark on the floor the location of the two mounting holes shown on the template. For easier installation, 3/16" dia. pilot holes 1/2" deep can be drilled into the floor.
3. Remove template and place bracket on floor with turned up flange to the front. Line up holes in bracket with marks on floor and attach with two screws provided. Bracket must be secured to solid floor. If attaching to concrete floor, first drill 3/16" dia. pilot holes using a masonry drill bit.
4. Level range if necessary, by adjusting four leg levelers with wrench. (A minimum clearance of 1/8" is required between the bottom of the range and the rear leg levelers.)
5. Slide range into place making sure rear legs are trapped by ends of bracket. Range may need to be shifted slightly to one side as it is being pushed back to allow rear legs to align with bracket. Remove lower panel or storage drawer to inspect bracket or grasp the top rear edge of the range and carefully attempt to tilt it forward to make sure range is properly anchored.



TWO PIECE ANTI-TIP BRACKET INSTALLATION INSTRUCTIONS

TOOLS REQUIRED:

5/16" Nutdriver or Flat Head Screwdriver
Adjustable Wrench
Electric Drill & 3/16" Dia. Drill Bit
3/16" Dia. Masonry Drill Bit (if installing in concrete)

Brackets attach to the floor at the back of the range to hold both rear leg levelers. When fastening to the floor, be sure that screws do not penetrate electrical wiring or plumbing. The screws provided will work in either wood or concrete.

1. Unfold paper template and place it flat on the floor with the back and side edges positioned exactly where the back and sides of range will be located when installed. (Use the diagram below to locate brackets if template is not available.)
2. Mark on the floor the location of the four mounting holes shown on the template. For easier installation 3/16" dia. pilot holes 1/2" deep can be drilled into the floor.
3. Remove template and place brackets on floor with turned up flange to the front. Line up holes in brackets with marks on floor and attach with four screws provided. Brackets must be secured to solid floor. If attaching to concrete floor, first drill 3/16" dia. pilot holes using a masonry drill bit.
4. Level range if necessary, by adjusting four leg levelers with wrench. (A minimum clearance of 1/8" is required between the bottom of the range and the rear leg levelers.)
5. Slide range into place making sure rear legs are trapped by ends of bracket. Range may need to be shifted slightly to one side as it is being pushed back to allow rear legs to align with bracket. Remove lower panel or storage drawer to inspect bracket or grasp the top rear edge of the range and carefully attempt to tilt it forward to make sure range is properly anchored.

