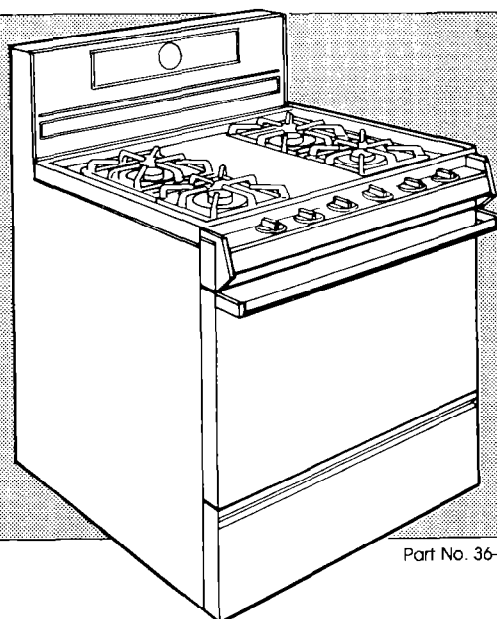


Installation Instructions



Part No. 36-303235-02-0/4315710 Rev. B

30" Freestanding Self-Cleaning Gas Range

IMPORTANT

Installer: Leave Installation Instructions with the homeowner.

Homeowner: Keep Installation Instructions for future reference.

Save Installation Instructions for local electrical inspector's use.

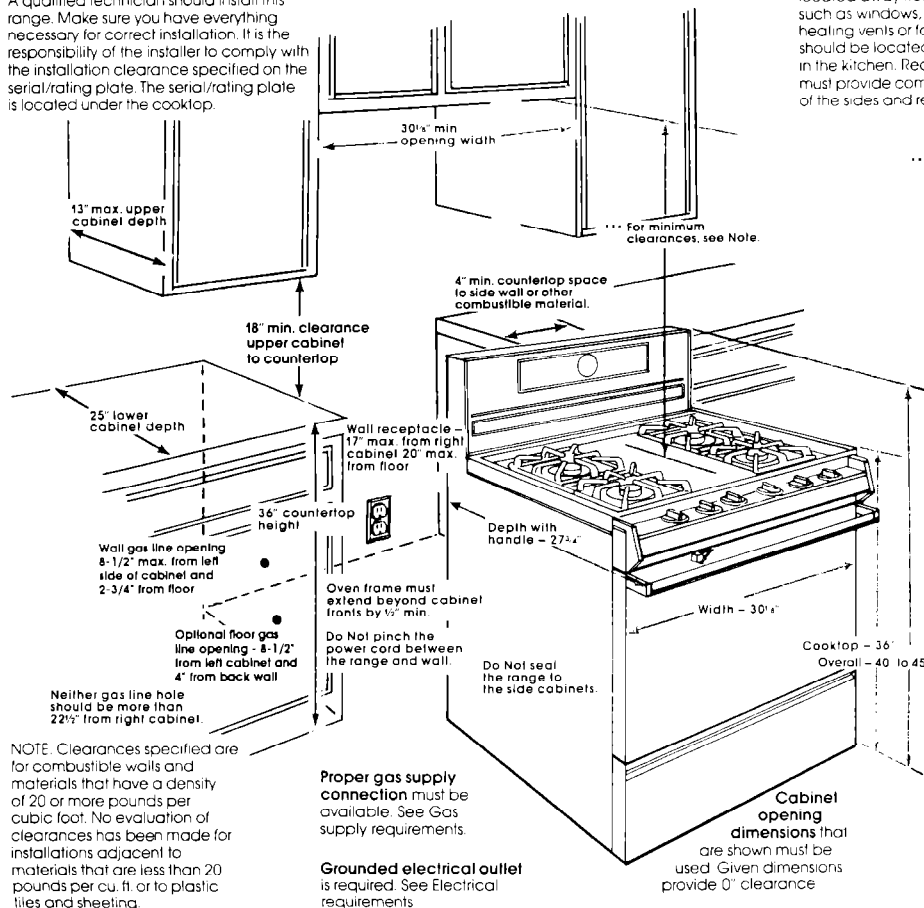


Before you start...

Proper installation is your responsibility. A qualified technician should install this range. Make sure you have everything necessary for correct installation. It is the responsibility of the installer to comply with the installation clearance specified on the serial/rating plate. The serial/rating plate is located under the cooktop.

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

Check location where range will be installed. The range should be located away from strong draft areas, such as windows, doors and strong heating vents or fans. The range should be located for convenient use in the kitchen. Recessed installations must provide complete enclosure of the sides and rear of range.



... NOTE: 36" min. clearance between the top of the cooking platform and the bottom of an unprotected wood or metal cabinet.

30" min. when bottom of wood or metal cabinet is protected by not less than 1/2" flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum or 0.020" copper.

Important: Observe all governing codes and ordinances.

Mobile home installation

The installation of this range must conform to the Manufactured Home Construction and Safety Standards, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD, Part 280).

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 listed may be obtained from:

*National Fire Protection Association
Batterymarch Park
Quincy, Massachusetts 02269

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

WARNING

Fire Hazard

- Do Not use or store gasoline, paint thinners and other flammable materials near range.
 - Do Not obstruct the flow of combustion and ventilation air.
 - If you smell gas:
 1. Open windows.
 2. Don't touch electrical switches.
 3. Extinguish any open flame.
 4. Immediately call your gas supplier.
- Failure to follow these instructions could result in fire or explosion.

Personal Injury Hazard

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.

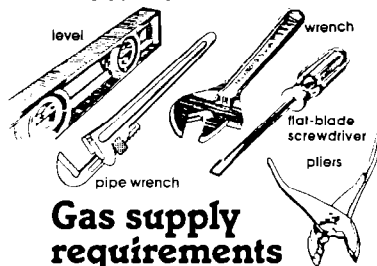
Reaching over a heated cooking surface could result in a serious burn and personal injury.

WARNING

Electrical Shock Hazard

- It is the customer's responsibility:
- To contact a qualified electrical installer.
 - To assure that the electrical installation is adequate and in conformance with National Electrical Code, ANSI/NFPA 70-latest edition*, and all local codes and ordinances.
- Failure to do so could result in fire, electrical shock or other personal injury.

Tools needed for installation:



Gas supply requirements

Observe all governing codes and ordinances.

WARNING

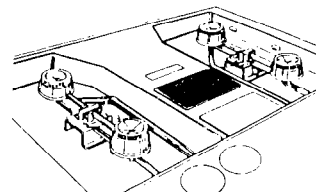
Fire Hazard

- Range must be connected to a regulated gas supply.
- L.P. gas supply must Not exceed a pressure of 14" water column. This must be checked by a qualified technician before installing the oven.
- Do Not use an open flame to test for leaks from gas connections.
- New, flexible gas line must be used.

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

A. This installation must conform with local codes and ordinances. In the absence of local codes, installations must conform with American National Standard, National Fuel Gas Code ANSI Z233.1 - latest edition. **

B. Input ratings shown on the serial/rating plate are for elevations up to 2,000 feet. For elevations above 2,000 feet, ratings should be reduced at a rate of 4% for each 1,000 feet above sea level.

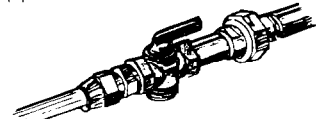


C. This range is equipped for use with NATURAL gas. It is design-certified by A.G.A. for NATURAL and L.P. gases with appropriate conversion. The serial/rating plate located under the cooktop has information on the type of gas that can be used. If this information does not agree with the type of gas available, check with the local gas supplier. See Panel E for L.P. gas conversion instructions.

D. Provide a gas supply line of 3/4" rigid pipe to the range location. A smaller size pipe on long runs may result in insufficient gas supply. Pipe joint compounds resistant to the action of L.P. gas must be used. With L.P. gas, piping or tubing size can be 1/2" minimum. L.P. gas suppliers usually determine the size and materials used on the system.



E. If local codes permit, A.G.A. approved flexible metal tubing is recommended for connecting this range to the gas supply line. Do Not kink or damage the flexible tubing when moving the range. A 1/2" male pipe thread is needed for connection to pressure regulator female pipe threads.



F. The supply line shall be equipped with an approved shut-off 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. Do Not block access to shut-off valve.

G. If rigid pipe is used as a gas supply line, a combination of pipe fittings must be used to obtain an in-line connection to the range. All strains must be removed from the supply and fuel lines so range will be level and in line.

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

NATURAL GAS:
Set pressure 6 inches
Maximum pressure 14 inches

L.P. GAS:
Set pressure 11 inches
Maximum pressure 14 inches

I. Line Pressure Testing:

Testing above ½ lb psi (gauge)

The range and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures greater than ½ psig (3.5 kPa).

Testing at ½ lb psi (gauge)

The range must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psig (3.5 kPa).

Electrical requirements

⚠ WARNING

Electrical Shock Hazard

- Electrical ground is required on this appliance.
- Improper connection of the equipment-grounding conductor can result in fire, electrical shock, or other personal injury.
- Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded. Do Not modify the power supply cord plug. If it will not fit the outlet, have a proper outlet installed by a qualified electrician.
- Do Not use an extension cord with this appliance.
- Do Not have a fuse in the neutral or grounding circuit. A fuse in the neutral or grounding circuit could result in an electrical shock.

Failure to follow these instructions could result in a fire, electrical shock or other personal injury.

A 120-volt, 60-Hz, AC-only, 15-ampere, fused electrical supply is required. A time-delay fuse or circuit breaker is recommended. It is recommended that a separate circuit serving only this appliance be provided.

Electronic ignition systems operate within wide voltage limits, but proper grounding and polarity are necessary. In addition to checking that the outlet provides 120-volt power and is correctly grounded, the outlet must be checked by a qualified electrician to see if it is wired with correct polarity.

The wiring diagram is found on a separate sheet in the literature package.

The wiring diagram can also be found on the underside of the storage drawer.

Recommended grounding method

DO NOT, UNDER ANY CIRCUMSTANCES, REMOVE THE POWER SUPPLY CORD GROUNDING PRONG.

For your personal safety, this appliance must be grounded. This appliance is equipped with a power supply cord having a 3-prong grounding plug. To minimize possible shock hazard, the cord must be plugged into a mating 3-prong, grounding-type wall receptacle, grounded in accordance with the National Electrical Code, ANSI/NFPA 70 – latest edition* and all local codes and

ordinances. (See Figure 1.) If a mating wall receptacle is not available, it is the personal responsibility and obligation of the customer to have a properly grounded, 3-prong wall receptacle installed by a qualified electrician.

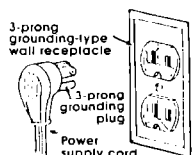
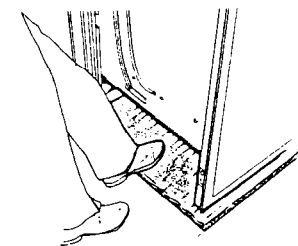


Figure 1

Now start...

With range in kitchen.

- 1.** Remove racks and other parts from inside oven.



- 2.** Place one foot on the shipping base. Tilt range forward slightly to free rear legs. Gently lower range to floor. Tilt range backwards until front legs are free.

- 3.** Remove shipping materials, tape and protective film from range. Do Not remove cardboard shipping base at this time.

- 4.** Adjust the leveling legs to a point where the range base does not touch the floor.

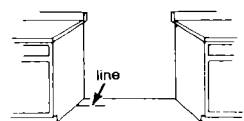
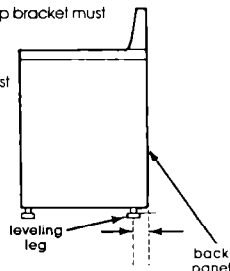
⚠ WARNING



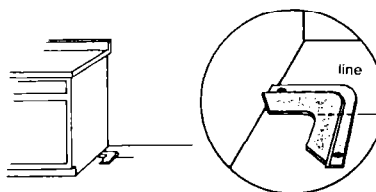
- To prevent tipping, install range anti-tip bracket.
- Save these Installation Instructions. If range is moved to a new location, the anti-tip bracket must be removed and reinstalled in the new location.

- 5.** If range will be installed with a cabinet on one or both sides, one anti-tip bracket must be installed.

- Measure the distance from the center of the leveling leg to the furthest point that extends from the back of the range.



- Mark the distance measured in Step 5 from the rear of the cabinet opening or wall at the location where the range will be installed. Additional space may be needed for gas line located behind the range.



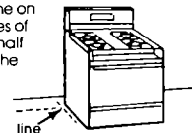
- Place one end of the anti-tip bracket on the floor against the cabinet side so that the inside edge of the bracket is aligned with the line drawn.

Note: If there is a cabinet on only one side, the anti-tip bracket must be installed against the cabinet.

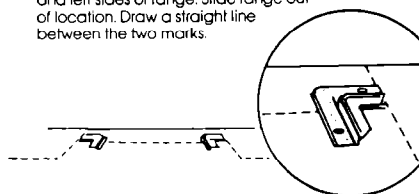
Go to Step 6.

- 5^A** If range is Not installed against a cabinet, both anti-tip brackets must be installed.

- Slide range into final location. Mark a line on the floor along sides of range about one-half the distance from the rear to the front.



- Mark floor to show where the center of the rear leveling legs are on the right and left sides of range. Slide range out of location. Draw a straight line between the two marks.



- Place an anti-tip bracket on the floor. Align the bracket with the lines for the right rear leveling leg and the line drawn for the right side of the range as shown. Repeat for the left side of range using the other anti-tip bracket.

Go to Step 6.

- 6.** Use a pencil to mark the two mounting screw hole locations on anti-tip bracket(s). Remove bracket(s) from position.

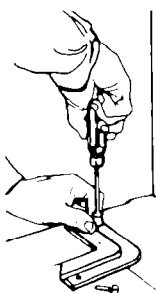
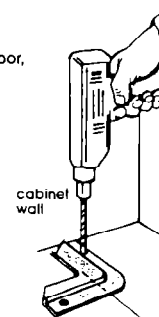
⚠ CAUTION

- Contact a qualified carpet installer for the best procedure to drill mounting holes through your type of carpet.
- Before moving range across floor, slide range onto cardboard or hardboard.

Failure to follow these instructions may result in damage to floor covering.

- 7.** To mount anti-tip bracket(s) to wood floor, drill a 3/32" hole at each mounting screw location.

To mount anti-tip bracket(s) to concrete or ceramic floor, use a masonry drill bit to drill 3/16" holes at each mounting screw location. Tap plastic anchors into mounting holes in floor with hammer.



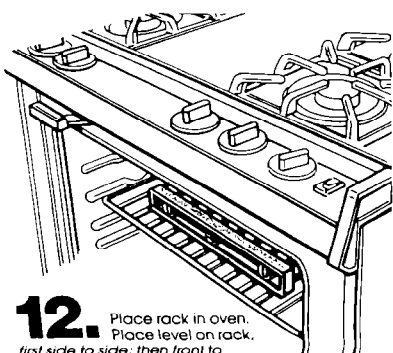
8.

Line up holes in anti-tip bracket(s) with holes in floor. Use the screws provided to fasten anti-tip bracket(s) to floor.

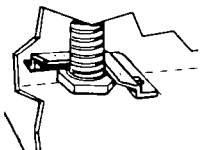
9. Lower leveling legs approximately 1/4". Move range close to final position. Remove the cardboard or hardboard from under the range. Plug power supply cord into the grounded outlet.

10. Carefully move range to final position. Remove drawer or look underneath the range (a flashlight may be needed). Check that the rear leveling leg is engaged in the anti-tip bracket. (For no-cabinet installations, check that both rear legs are engaged in anti-tip brackets.) If a leveling leg is not properly engaged, remove and reposition the bracket to insure that the leveling leg fits properly in the bracket.

11. 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 listed in the Mobile home installation instructions, Panel A.

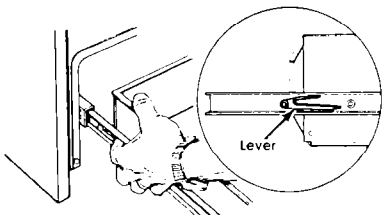


12. Place rack in oven. Place level on rack, first side to side; then front to back. If the range is not level, pull the range forward until rear leveling leg is removed from the bracket. Adjust the legs up or down until range is level. Push range back into position. Check that the rear leveling leg is engaged in the bracket. Replace the storage drawer.

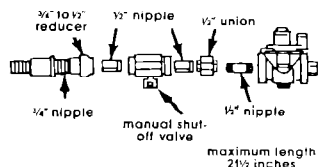


Note: Oven must be level for satisfactory baking conditions.

13. Open storage drawer to the stop position. Pull up on the levers located in the tracks on the sides of the drawer. Pull the storage drawer away from the range. Set the drawer on a protected surface.



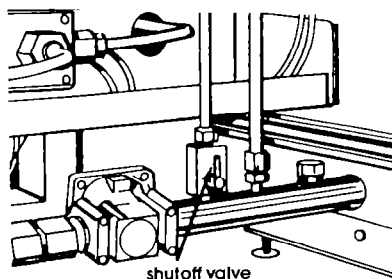
14. Assemble the flexible connector from the gas supply pipe to the pressure regulator in this order: 3/4" nipple, 3/4" to 1/2" reducer, 1/2" nipple, manual shutoff valve, 1/2" nipple, union, 1/2" nipple.



WARNING

Fire Hazard

Do Not make connection too tight. The regulator is die cast. Overtightening may crack the regulator, resulting in a gas leak and possible fire or explosion.



15. Use pipe-joint compound resistant to the action of L.P. gas to seal all gas connections. Check that the shutoff valve is open between the regulator and gas valves. If flexible connectors are used, be certain connectors are not kinked.

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

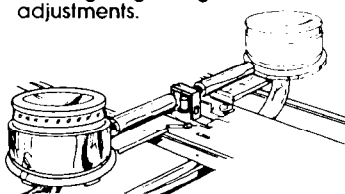
WARNING

Fire Hazard

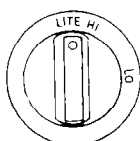
Do Not use an open flame to test for leaks from gas connections. Checking for leaks with a flame may result in a fire or explosion.

17. Use a brush and liquid detergent to test all gas connections for leaks. Bubbles around connections will indicate a leak. If a leak appears, shut off gas valve controls and adjust connections. Then check connections again. **NEVER TEST FOR GAS LEAKS WITH A MATCH OR OTHER FLAME.** Clean all detergent solution from range.

Electronic Ignition System – initial lighting and gas flame adjustments.



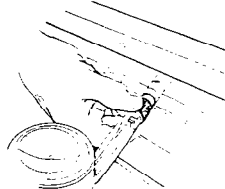
Cooktop and oven burners use electronic igniters in place of standing pilots. When the cooktop control knob is turned to the "LITE" position, the system creates a spark to light the burner. This sparking continues until the control knob is turned to the desired setting. When the oven control is turned to the desired setting, a glow bar heats up bright orange and ignites the gas. No sparking occurs and the glow bar remains on while the burners operate.



18. Check the operation of the cooktop burners. Push in and turn each control knob to "LITE" position. The flame should light within 4 seconds. **Do Not leave the knob in the "LITE" position after burner lights.**



19. After burner lights, turn control knob to "HI" position. Check each cooktop burner for proper flame. The small inner cone should have a very distinct blue flame 1/4" to 1/2" long. The outer cone is not as distinct as the inner cone.

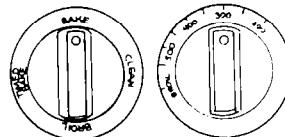


20.

If burners need adjusting for proper flame, remove burner grates and carefully lift up and lift off the maintop. Adjust the air shutter to the widest opening that will produce a sharp blue flame that does not lift or blow off of the burner. Repeat as necessary with each burner.

The low burner flame can be adjusted by turning the adjustment screw in the center of the valve stem until a minimum steady blue flame is produced. Turn the burner from high to low several times to be sure the flame does not go out.

Reinstall maintop and burner grates.



21. Check the operation of the oven burner. Remove oven racks and oven bottom. Push in and turn the oven selector knob to "BAKE". Push in and turn the oven temperature control knob to 300°F. **The oven burner should light in 50 to 60 seconds. This delay is normal.** The oven safety valve requires a certain time before it will open and allow gas to flow.

CAUTION

Product Damage

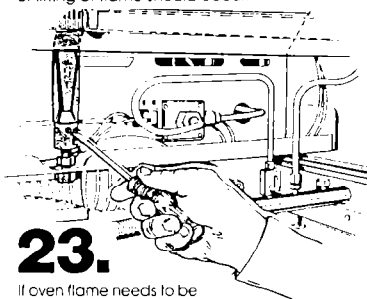
Do Not insert any object into the openings of the protective shield that surrounds the ignitor. Do not clean the area.

Failure to follow these instructions could result in product damage.



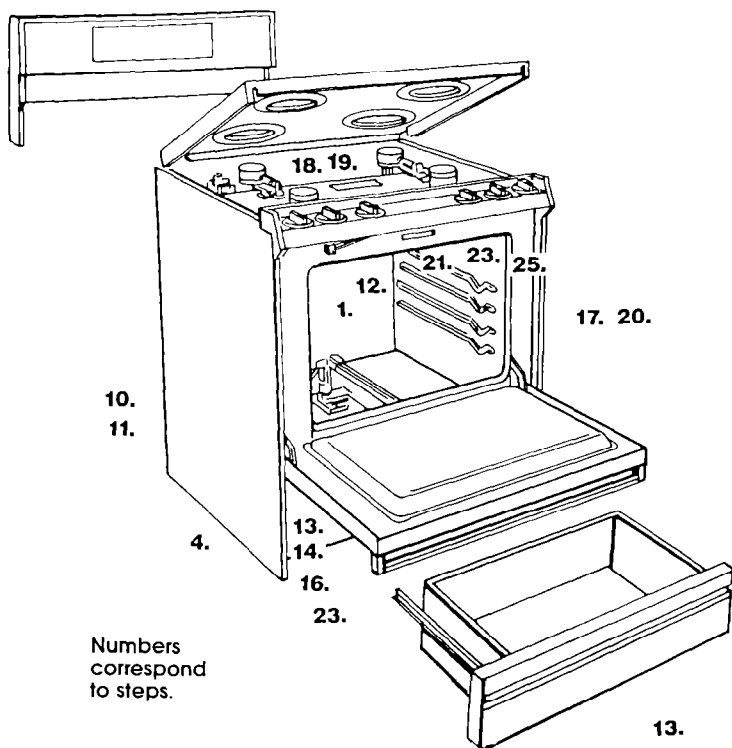
22.

Check the oven burner for proper flame. This 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.



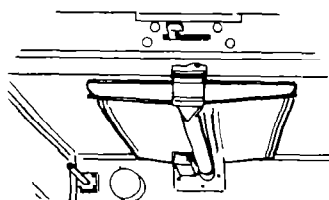
23.

If oven flame needs to be adjusted, remove the drawer and locate the air shutter near the center rear of the range, next to the pressure regulator. Loosen screw and adjust the air shutter until the proper flame appears. Tighten screw. Replace drawer, oven bottom and oven racks.

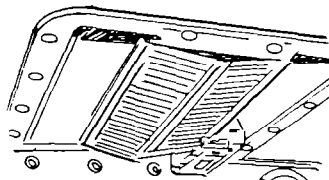


Numbers correspond to steps.

You may have this type broil burner...



...or this type.



24.

Check the operation of the oven broil burner. Push in and turn the oven control knob to "BROIL." The oven broil burner should light in 50 to 60 seconds. This delay is normal. The oven safety valve requires a certain time before it will open and allow gas to flow.

25.

Bar broil burner -

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

If the flame needs to be adjusted:

1. Remove the two screws fastening the front of broil burner to the oven. Pull the broil burner forward. Loosen the lock screw on the air shutter located at the rear of the broil burner.

2. Adjust the air shutter as needed. Tighten the lock screw.

Blanket-of-flame broil burner -

No adjustment is necessary. The hazy appearance of the flame is normal for this type of burner.

Check Step 24 for correct operation of broil burner.



L.P. Gas Conversion

WARNING

Fire Hazard

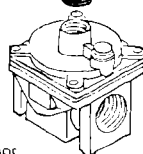
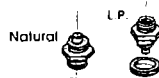
- Locate gas supply valve between pressure regulator and gas valve. Shut off gas supply valve in the range before converting to L.P. gas.
- Make all cooktop, oven and broil burner conversions before turning the range gas supply valve back on.

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

Converting to L.P. gas

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

A. Complete installation steps 1-16 before converting your range to L.P. gas. Remove oven door, oven racks, lower panel from oven bottom and storage drawer. Shut off gas supply valve in the range. Remove burner grates and carefully lift up and lift off the maintop.



B. Pressure regulator:

The pressure regulator on your range may be one of five different types. Check Figures 2-6 to determine which pressure regulator you have to convert. Only follow the instructions that apply to that pressure regulator.

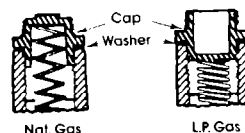


Figure 2

1. Remove the cap marked "NAT." and turn it over so it reads "L.P." Then replace the cap. Do Not disturb or remove the spring beneath the cap. Check that the fiber washer is between the cap and the body of the regulator. See Figure 2 for the correct position of the cap.

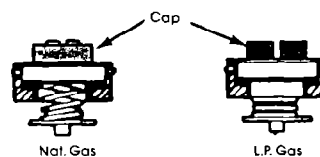


Figure 3

2. Remove the cap with screwdriver slot and turn it over. Replace the cap. This cap will then have the marking "LPG10." Do Not disturb or remove the spring beneath this cap. See Figure 3.

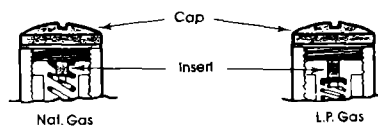


Figure 4

3. Remove the cap with screwdriver slot. Remove the black insert marked "NAT." from the cap (the insert fits very tightly). Reverse the insert and push it firmly back into the cap. The marking "L.P." should appear on the insert. Be sure the insert is pressed into the shoulder. Do Not disturb the spring in the body of the regulator.

Replace the cap in the body of the regulator and tighten. See Figure 4.

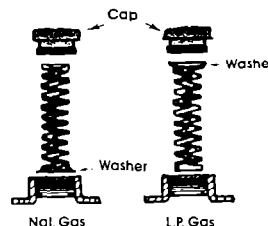


Figure 5

4. Remove the cap with screwdriver slot. Carefully remove the spring; then the washer. Place the spring on the regulator first; then the washer. Replace the cap over the washer and spring. Tighten cap. See Figure 5.

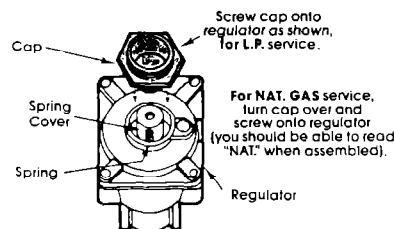
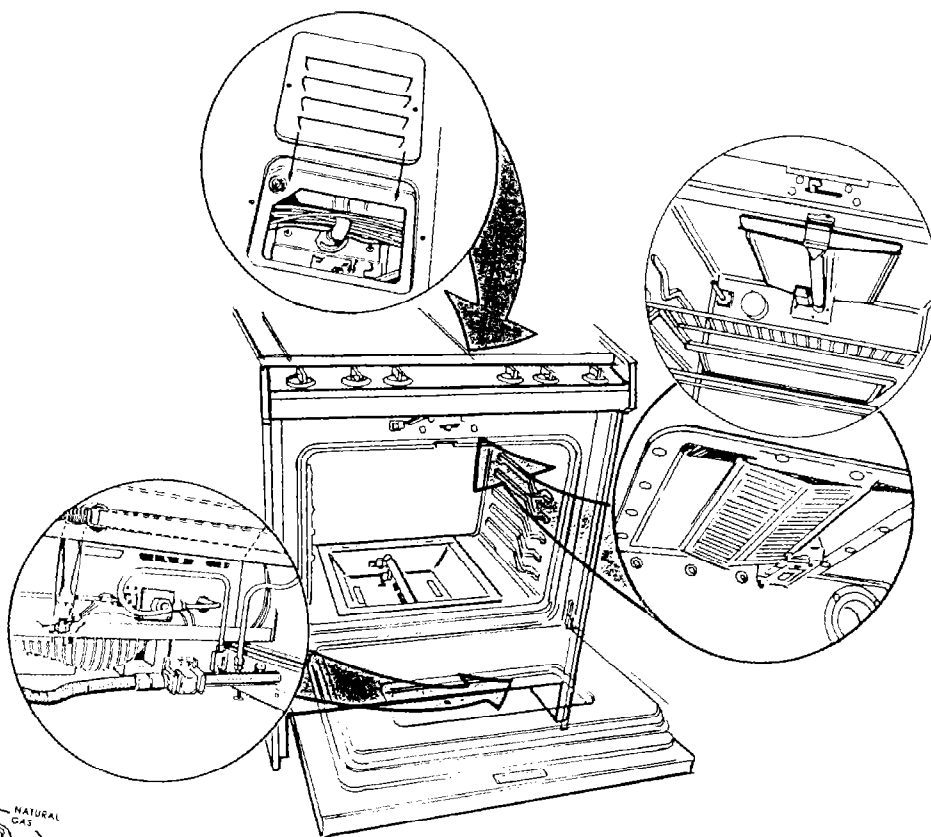


Figure 6

5. Use a wrench to unscrew the cap from the top by turning counter-clockwise. Turn the cap over so the hole end is up. Replace the cap and gasket on the regulator. DO NOT REMOVE THE PRESSURE REGULATOR. See Figure 6.



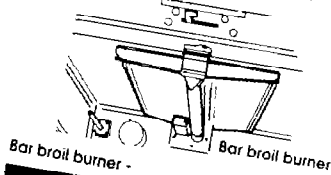
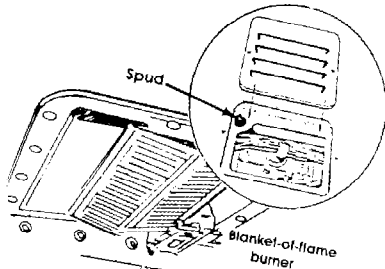
C.

Cooktop burners:

Screw the orifice hoods down snug onto pins (approximately 2 to 2-1/2 turns). DO NOT OVERTIGHTEN. The burner flames cannot be properly adjusted if this conversion is not made.

D.

Broil burner: The broil burner will be either a bar burner or blanket-of-flame burner. Follow converting and adjusting instructions for the type of burner in your oven.



Bar broil burner -

Bar broil burner

CAUTION

Product Damage
The ignitor must remain in its shield when removing bar broil burner. Failure to do so could break ignitor.

1. Remove the two screws fastening the front of broil burner to the oven.

PANEL E

Carefully pull the burner downward to remove. Be careful to not break the ignitor coil. Set burner aside.

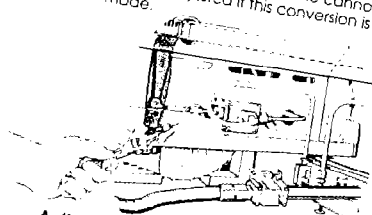
2. Screw the orifice hood down snug onto pin (approximately 2 to 2-1/2 turns). DO NOT OVERTIGHTEN.
3. Carefully replace the burner, sliding the ignitor wires back into original position.

Blanket-of-flame broil burner -

1. Remove the two screws attaching the broil burner to the oven. Carefully pull downward to remove. Be careful to not break the ignitor coil. Set broil burner aside, screen side up, in a safe area.
2. Use a 5/16" nut driver to remove the rear oven wall.
3. Open the vent grille in the center of the cooktop burner box. Remove the L.P. gas burner orifice spud. Install the L.P. burner orifice spud into the rear oven wall. Place the Natural gas burner orifice spud into the vent grille for future conversion. Replace the vent grille.
4. Replace the broil burner with the louvers facing the rear of range.

E.

Oven burner: Screw the orifice hood down snug onto pin (approximately 2 to 2-1/2 turns). DO NOT OVERTIGHTEN. The burner flame cannot be properly adjusted if this conversion is not made.



Adjusting for proper flame

CAUTION

Product Damage
Electric ignitors are used to light the oven and broil burners. Do not insert any object into the openings of the shield surrounding the ignitor coil. Do not clean this area. Failure to follow these instructions could result in product damage.

A.

After all burners have been converted, turn the range gas supply valve back on.

B.

Cooktop burners: Adjust the air shutters for proper flame by sliding the air shutter to close or open the shutter as needed. See Panel C, Step 20. L.P. gas has a slightly yellow tip on top of burner flames in addition to the other proper characteristics.

C.

Broil burners: Follow instructions for the type of broil burner in your oven

Bar broil burner -

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

Blanket-of-flame broil burner -

No adjustment is necessary. The hazy appearance of the flame is normal for this type of burner. Check Step 24 for correct operation of broil burner.

D.

Oven burner: Loosen screw and adjust the air shutter as needed. The flame should be 1/2" long, with inner cone of bluish-green, and outer mantle of dark blue. The flame also should be clean and soft in character with no blowing or lifting of flame. Tighten screw.

E.

Replace storage drawer, oven bottom, oven racks and oven grates. Reinstall mantop and burner

If range does not operate...

Check that the circuit breaker is not tripped or the fuse blown. Check that power supply cord is plugged into wall receptacle. Check that the gas supply is turned on.

If you need assistance...

During normal business hours the Whirlpool COOL-LINE® Service will answer any questions about operating or maintaining your range not covered in the Installation Instructions. The Whirlpool COOL-LINE® Service number is (800) 253-1301. Dial just as you normally dial long distance – the call is free.

When you call, you will need the range model number and serial number. Both numbers can be found on the serial/rating plate located under the cooktop.

If you need service...

In the event your Whirlpool appliance should need service, call the dealer from whom you purchased the appliance or a Whirlpool-authorized service company. A Whirlpool-authorized service company is listed in the Yellow Pages of your phone directory under "Appliances – Household – Major – Service or Repair." You can also obtain the service company's name and number by dialing, free, within the continental United States, the Whirlpool COOL-LINE® Service number, (800) 253-1301. A special operator will tell you the name and number of your nearest Whirlpool-authorized service company.

Maintain the quality built into your Whirlpool appliance – call a Whirlpool-authorized service company.

