



Freestanding Range Gas Cooktop and Oven

Installation Instructions

IMPORTANT SAFETY INSTRUCTIONS
Carefully read the important information
regarding installation, safety and maintenance.
Keep these instructions for future reference.

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RANGE SAFETY

Your safety and the safety of others are 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 potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and either the word "DANGER," "WARNING" or "CAUTION."

These words mean:



An imminently hazardous situation. You could be killed or seriously injured if you don't immediately follow instructions.



A potentially hazardous situation which, if not avoided, could result in death or serious bodily injury.



A potentially hazardous situation which, if not avoided, may result in moderate or minor injury.

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

WARNING



Fire Hazard

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.
 - Clear the room, building, or area of all occupants.
 - 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.

WARNING: Gas leaks cannot always be detected by smell.

Gas suppliers recommend that you use a gas detector approved by UL or CSA.

For more information, contact your gas supplier.

If a gas leak is detected, follow the "What to do if you smell gas" instructions.

In the State of Massachusetts, the following installation instructions apply:

- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gasfitter qualified or licensed by the State of Massachusetts.
- If using a ball valve, it shall be a T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet.

State of California Proposition 65 Warnings:

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

WARNING



Tip Over Hazard

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.

Failure to follow these instructions can result in death or serious burns to children and adults.

INSTALLATION REQUIREMENTS

TOOLS AND PARTS

Gather the required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here.

TOOLS NEEDED

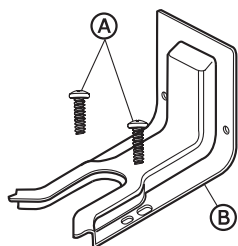
- Tape measure
- Flat-blade screwdriver
- Phillips screwdriver
- Level
- Cordless electric drill
- Hammer
- Wrench or pliers
- Pipe wrench
- 10" Adjustable Wrenches (2)
- $\frac{3}{8}$ " nut driver
- $\frac{1}{4}$ " nut driver
- $\frac{1}{8}$ " (3.2 mm) drill bit (for wood floors)
- Marker or pencil
- Masking tape
- Pipe-joint compound resistant to LP gas
- $\frac{3}{16}$ " carbide-tipped masonry drill bit (for concrete/ceramic floors)
- Noncorrosive leak-detection solution

For LP/Natural Gas Conversions

- ½" Combination wrench
- 7 mm combination wrench
- 7 mm nut driver

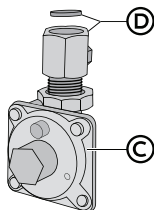
PARTS SUPPLIED

Check that all parts are included.



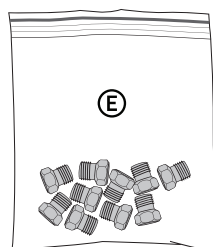
(A) 16 x 1½" Screws (2)

(B) Anti-tip Bracket



(C) Regulator

(D) Gas Pipe Adapter
with Washer



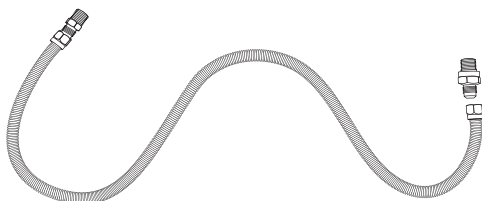
(E) LP/Natural Gas
Conversion Kit

NOTE: The Anti-tip bracket must be securely mounted to the subfloor. Depending on the thickness of the flooring, longer screws may be required to anchor the anti-tip bracket to the subfloor. Longer screws are available from your local hardware store.

PARTS NEEDED

Check local codes and consult gas supplier. Check existing gas supply and electrical supply. See "Electrical Requirements" and "Gas Supply Requirements" sections.

- Gas Supply Line Kit (Supply line and 2 adapters)

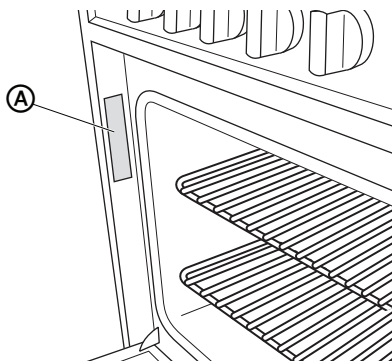


LOCATION REQUIREMENTS

VENTILATION

IMPORTANT: Observe all governing codes and ordinances. Do not obstruct flow of combustion and ventilation air.

- It is the installer's responsibility to comply with installation clearances specified on the model/serial rating plate. The model/serial rating plate is located on the left-hand side of the oven frame. Open oven door to view label. See label on back panel of range for additional element and oven power ratings.



Ⓐ Rating Plate

TEMPERATURE

IMPORTANT: This oven has been designed in accordance with the requirements of UL and CSA International and complies with the maximum allowable wood cabinet temperatures of 194F (90°C).

- Some cabinet and building materials are not designed to withstand the heat produced by the oven for baking and self-cleaning. Check with your builder or cabinet supplier to make sure that the materials used will not discolor, delaminate or sustain other damage.
- Contact a qualified floor covering installer to check that the floor covering can withstand at least 200°F (93°C).
- Use an insulated pad or ¼" (0.64 cm) plywood under range if installing range over carpeting.

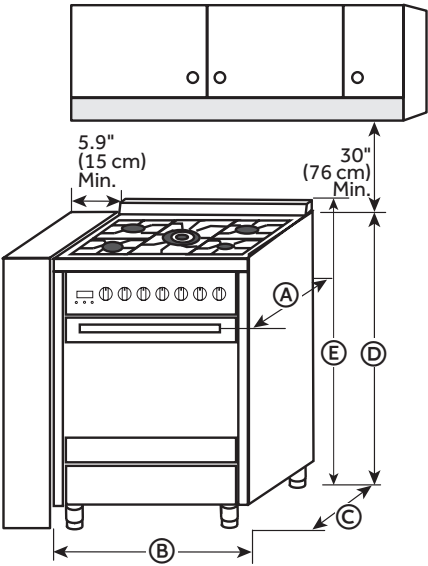
GENERAL

- The range should be located for convenient use in the kitchen.
- Recessed installations must provide complete enclosure of the sides and rear of the range.
- To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood or microwave hood combination that projects horizontally a minimum of 5" (12.7 cm) beyond the bottom of the cabinets.
- All openings in the wall or floor where range is to be installed must be sealed.
- Do not seal the range to the side cabinets.
- Grounded electrical supply is required. See "Electrical Requirements" section.
- Proper gas supply connection must be available. See "Gas Supply Requirements" section.

DIMENSIONS

Product and Opening

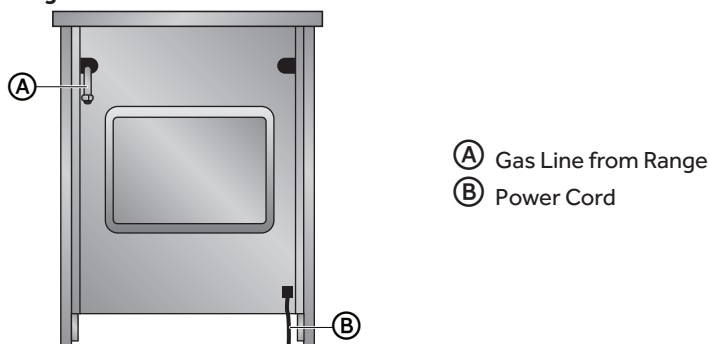
Opening dimensions shown are for 25" (64.0 cm) countertop depth, 4" (61.0 cm) base cabinet depth and 36" (91.4 cm) countertop height.



Model Size	A. Depth w/ Handle	B. Width	C. Depth	D. Height to top of Cooktop	E. Height Overall
36"	25 ¹ / ₈ " (64.28 cm)	35 ³ / ₈ " (90 cm)	23 ³ / ₈ " (60 cm)	36" (91 cm)	37 ³ / ₈ " (95.5 cm)

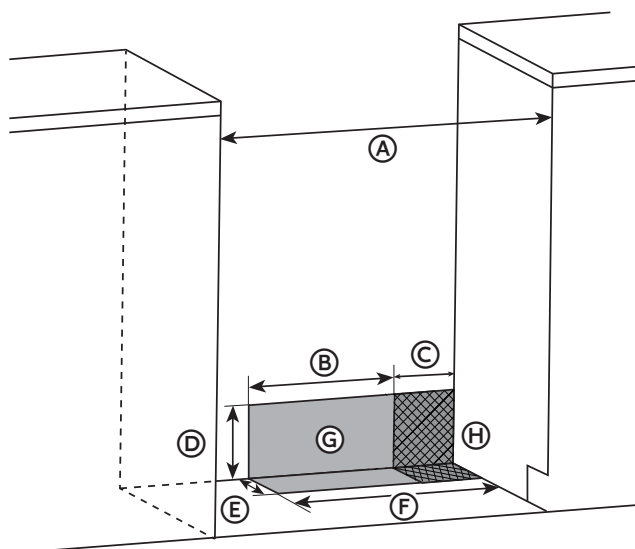
NOTE: Range can be raised approximately 1" (2.5 cm) by adjusting the leveling legs. Front of door and drawer may extend farther forward depending on styling.

Back of Range



Power Supply

IMPORTANT: An electrical outlet in the floor, may be either recessed or surface mounted, but an electrical outlet in the wall must be recessed to make the connection. For Direct Wiring, the electrical box should be mounted to the wall.



- | | |
|--|--|
| (A) 36" Model - 35 $\frac{2}{5}$ " (90 cm) | (F) 17 $\frac{1}{2}$ " (44 cm) |
| (B) 11 $\frac{1}{2}$ " (29.2 cm) | (G) Recommended Location for Electrical Outlet |
| (C) 6" (15.2 cm) | (H) Recommended Location for Gas Supply Connection |
| (D) 7 $\frac{1}{4}$ " (18.4 cm) | |
| (E) 3" (7.6 cm) | |

***NOTE:** 24" (61.0 cm) minimum when bottom of wood or metal cabinet is covered by not less than $\frac{1}{4}$ " (0.64 cm) flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" (0.4 mm) stainless steel, 0.024" (0.6 mm) aluminum or 0.020" (0.5 mm) copper.
30" (76.2 cm) minimum clearance between the cooking and the bottom of an uncovered wood or metal cabinet.

ELECTRICAL REQUIREMENTS

WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove the ground prong from the power cord plug.

Do not use an adapter.

Do not use an extension cord.

Failure to do so can result in death, fire or electrical shock.

IMPORTANT: The range must be electrically grounded in accordance with local codes and ordinances, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 or Canadian Electrical Code, CSA C22.1.

This range is equipped with an electronic ignition system that will not operate if plugged into an outlet that is not properly polarized.

If codes permit and a separate ground wire is used, it is recommended that a qualified electrical installer determine that the ground path is adequate.

A copy of the above code standards can be obtained from:

National Fire Protection Association
1 Batterymarch Park
Quincy, MA 02169-7471

CSA International
8501 East Pleasant Valley Road
Cleveland, OH 44131-5575

- A 120 volt, 60 Hz., AC only, 15-amp fused, electrical circuit is required. A time-delay fuse or circuit breaker is also recommended. It is recommended that a separate circuit serving only this range be provided.
- Electronic ignition systems operate within wide voltage limits, but proper grounding and polarity are necessary. Check that the outlet provides 120-volt power and is correctly grounded.
- This gas range is not required to be plugged into a GFCI (Ground-Fault Circuit Interrupter) outlet. It is recommended that you not plug an electric spark ignition gas range or any other major appliance into a GFCI wall outlet as it may cause the GFCI to trip during normal cycling.
- Performance of this range will not be affected if operated on a GFCI-protected circuit. However, occasional nuisance tripping of the GFCI breaker is possible due to the normal operating nature of electronic gas ranges.
- The wiring diagram is located on the back of the range in a clear plastic bag.

NOTE: The metal chassis of the range must be grounded in order for the control panel to work. If the metal chassis of the range is not grounded, no keypads will operate. Check with a qualified electrician if you are in doubt as to whether the metal chassis of the range is grounded.

GAS SUPPLY REQUIREMENTS

WARNING



Explosion Hazard

Use a new CSA International approved gas supply line.

Install a shut-off valve.

Securely tighten all gas connections.

If connected to LP, have a qualified person make sure gas pressure does not exceed 14" (36 cm) water column.

Examples of a qualified person include:

licensed heating personnel,
authorized gas company personnel, and
authorized service personnel.

Failure to do so can result in death, explosion or fire.

Observe all governing codes and ordinances.

IMPORTANT: 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 or CAN/CGA B149 – latest edition.

IMPORTANT: Leak testing of the range must be conducted according to the manufacturers instructions.

TYPE OF GAS

Natural gas:

This range is design-certified by CSA International for use with Natural gas or, after proper conversion, for use with LP gas.

- This range is factory set for use with Natural gas. See "Gas Conversions" section. The model/serial rating plate located on the right side oven door trim has information on the types of gas that can be used. If the types of gas listed do not include the type of gas available, check with the local gas supplier.

LP gas conversion:

IMPORTANT: Conversion must be done by a qualified service technician.

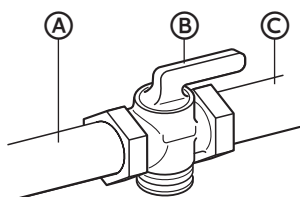
No attempt shall be made to convert the appliance from the gas specified on the model/serial rating plate for use with a different gas without consulting the serving gas supplier. See "Gas Conversions" section.

GAS SUPPLY LINE

Provide a gas supply line of $\frac{3}{4}$ " (1.9 cm) rigid pipe to the range location. A smaller size pipe on longer runs may result in insufficient gas supply. Pipe-joint compounds that resist the action of LP gas must be used. With LP gas, piping or tubing size can be $\frac{1}{2}$ " (1.3 cm) minimum. Usually, LP gas suppliers determine the size and materials used in the system.

Gas Shut-off Valve:

- The gas supply line must be equipped with a manual shutoff valve. This valve should be located in the same room but external to the range. It should be in a location that allows ease of opening and closing. Do not block access to shutoff valve. The valve is for turning on or shutting off gas to the range.



- (A) Gas Supply Line
- (B) Shutoff Valve "Open" Position
- (C) Flexible/Rigid Gas Line to Range

Flexible metal appliance connector:

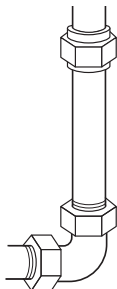
- If local codes permit, a new CSA design-certified, 4 - 5 ft (122 - 152.4 cm) long, $\frac{1}{2}$ " (1.3 cm) or $\frac{3}{4}$ " (1.9 cm) I.D., flexible metal appliance connector may be used for connecting range to the gas supply line.



- A $\frac{1}{2}$ " (1.3 cm) male pipe thread is needed for connection to the female pipe threads of the inlet to the appliance pressure regulator.
- Do not kink or damage the flexible metal tubing when moving the range.

Rigid pipe connection:

The rigid pipe connection requires a combination of pipe fittings to obtain an in-line connection to the range. The rigid pipe must be level with the range connection. All strains must be removed from the supply and fuel lines so range will be level and in line.



GAS 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: 5" Water Column Pressure (WCP)

Maximum pressure: 10.5" WCP

LP gas:

Minimum pressure: 8" WCP

Maximum pressure: 13" WCP

Contact local gas supplier if you are not sure about the inlet pressure.

Burner Input Requirements

Input ratings shown on the model/serial rating plate are for elevations up to 2,000 ft (609.6 m).

For elevations above 2,000 ft (609.6 m), ratings are reduced at a rate of 4% for each 1,000 ft (304.8 m) above sea level (not applicable for Canada).

GAS SUPPLY PRESSURE TESTING

Gas supply pressure for testing regulator must be at least 1" Water Column Pressure (WCP) above the manifold pressure shown on the model/serial rating plate.

Line pressure testing above 0.5 psi gauge (14" WCP)

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 in excess of 0.5 psi (3.5 kPa).

Line pressure testing at 0.5 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 the gas supply piping system at test pressures equal to or less than 0.5 psi (3.5 kPa).

INSTALLATION INSTRUCTIONS

IMPORTANT: This appliance shall be installed only by authorized persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations.

STEP 1 - UNPACK RANGE

WARNING

Excessive Weight Hazard

Use two or more people to move and install range.

Failure to do so can result in back or other injury.

1. Remove shipping materials, tape and film from the range. Keep cardboard bottom under range. Do not dispose of anything until the installation is complete.
2. Remove oven racks and parts package from oven and shipping materials.
3. To remove cardboard bottom, first take 4 cardboard corners from the carton. Stack one cardboard corner on top of another. Repeat with the other 2 corners. Place them lengthwise on the floor behind the range to support the range when it is laid on its back.
4. Using two or more people, firmly grasp the range and gently lay it on its back on the cardboard corners.
5. Remove cardboard bottom.

NOTES:

- The leveling legs can be adjusted while the range is on its back.
- To place range back up into a standing position, put a sheet of cardboard or hardboard on the floor in front of range to protect the flooring. Using two or more people, stand range back up onto the cardboard or hardboard.

STEP 2 - INSTALL BACKSPLASH

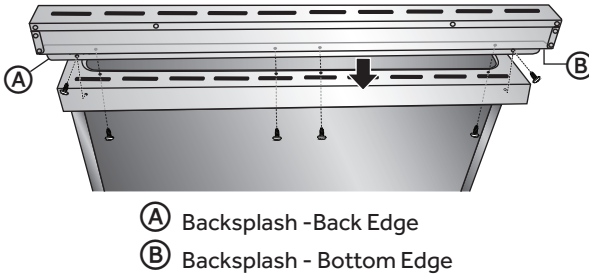
For proper ventilation and to protect your wall from splatters, install the backsplash to the rear edge of the cooktop which extends past the back of the oven.

Parts Provided: Screws (6)

NOTE: 36" model uses (6) screws

1. Align the holes in the backsplash with the holes in the back edge of the cooktop.
2. With one person holding the backsplash, and working from underneath the extended rear edge, insert screws through the bottom of the cooktop and into the bottom of the backsplash. Tighten completely.

36" Model



3. Insert the two screws (one on each side) through the back edge of the backsplash and into the cooktop. Tighten completely.

STEP 3 - INSTALL ANTI-TIP BRACKET

IMPORTANT: This insert replaces the directions for “Installing the Anti-Tip Bracket” and “Installing the Range”.

INSTALL ANTI-TIP BRACKET

WARNING



Tip Over Hazard

A child or adult can tip the range and be killed.

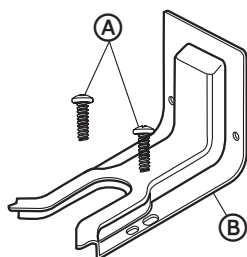
Connect anti-tip bracket to rear range foot.

Reconnect the anti-tip bracket, if the range is moved.

Failure to follow these instructions can result in death or serious burns to children and adults.

IMPORTANT:

- An anti-tip bracket is provided with the range. The anti-tip bracket uses a rear range foot to secure the range to the floor or wall.
 - Attach the anti-tip bracket to the floor or wall so that the rear range foot will be centered within the bracket when the range is pushed into its final position.
1. Remove the anti-tip bracket and two screws (provided) from the parts bag.



(A) 16 x 1 $\frac{5}{8}$ " Screws (2)

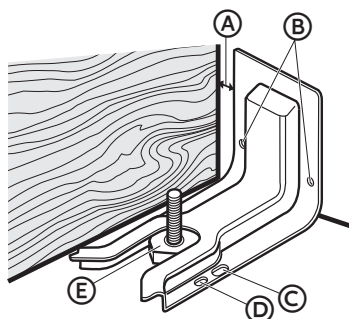
(B) Anti-tip Bracket

NOTE: The anti-tip bracket must be securely mounted to the subfloor or wall. The flooring's thickness may require longer screws to anchor bracket to subfloor.

2. Place the bracket so that the back of the bracket is against the rear wall and the side edge of the bracket is $\frac{3}{8}$ " to $\frac{1}{2}$ " from the adjacent cabinet.

NOTE: If there is no adjacent cabinet, place the bracket so that the edge of the bracket is $\frac{3}{8}$ " to $\frac{1}{2}$ " in from the range side panel. If the countertop overhangs the cabinet, offset the bracket from the cabinet by the depth of the overhang plus an additional $\frac{3}{8}$ " to $\frac{1}{2}$ ".

3. Using the anti-tip bracket as a template, mark the two holes for either a Floor Wood, Floor Concrete, or Wall installation, as shown.



- (A) Distance from Adjacent Cabinet ($\frac{3}{8}$ " to $\frac{1}{2}$ " [0.95 to 1.27 cm])
- (B) Wall Holes
- (C) Concrete Floor Holes
- (D) Wood Floor Holes
- (E) Rear Range Foot

4. Drill two pilot holes where marked. Follow the instructions specific to your construction.

NOTE: A nail or awl may be used to create a pilot hole, if a drill is not available. For concrete construction $\frac{1}{4}$ " x $1\frac{1}{2}$ " Lag Bolts and $\frac{1}{2}$ " O.D. Sleeve Anchors are required.

Wood

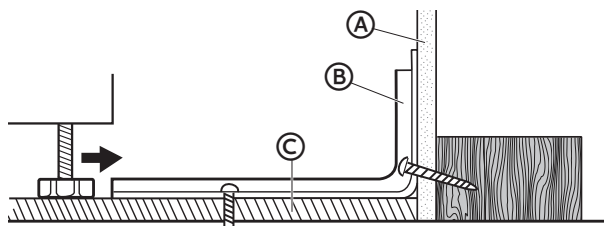
- Floor - Drill a $\frac{1}{8}$ " pilot hole, as shown.

NOTE: Contact a qualified floor covering installer for the best procedure for drilling mounting holes through your type of floor covering.

- Wall - Drill an angled $\frac{1}{8}$ " pilot hole, as shown.

Concrete

- Drill the size hole recommended for the anchors into the concrete at the center of the holes identified as Floor Concrete or Wall.



- (A) Wall
- (B) Anti-tip Bracket
- (C) Floor

5. Install the anti-tip bracket.

Wood

- Using the two screws (provided) fasten the anti-tip bracket to the floor or wall.

NOTE: The screw must enter wood or metal.

Concrete

- Insert the sleeve anchor into the drilled holes and then insert the lag bolts through the anti-tip bracket and into the floor or wall. The bolts must be properly tightened as recommended for the hardware.

6. Complete the range installation following the Installation Instructions (provided).

STEP 4 - MAKE GAS CONNECTION

WARNING



Explosion Hazard

Use a new CSA International approved gas supply line.

Install a shut-off valve.

Securely tighten all gas connections.

If connected to LP, have a qualified person make sure gas pressure does not exceed 14" (36 cm) water column.

Examples of a qualified person include:

licensed heating personnel,
authorized gas company personnel, and
authorized service personnel.

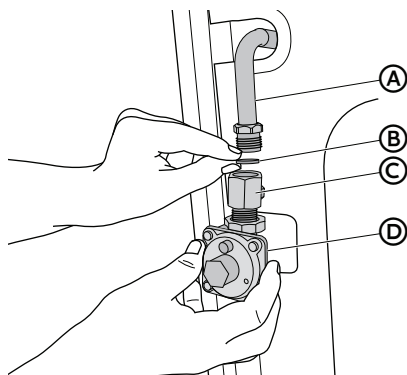
Failure to do so can result in death, explosion or fire.

TYPICAL FLEXIBLE CONNECTION

CONNECT BSPP TO NPT ADAPTER TO GAS REGULATOR:

1. Apply pipe-joint compound made for use with LP gas to the male threads of adapter **(C)**.
2. Insert adapter **(C)** into outlet of the gas pressure regulator **(D)**, and then tighten using two 10" adjustable wrenches. Be sure flow arrow on regulator is pointing up toward the range gas inlet pipe.
3. Install washer **(B)** in female end of adapter **(C)**, and then connect adapter **(C)** to range gas inlet pipe **(A)** via compression fitting and tighten.

NOTE: Washer **(B)** must be used to create a leak proof seal.



- (A)** Gas Line from Range
- (B)** Washer (provided)
- (C)** Adapter (provided)
- (D)** Gas Pressure Regulator (provided)

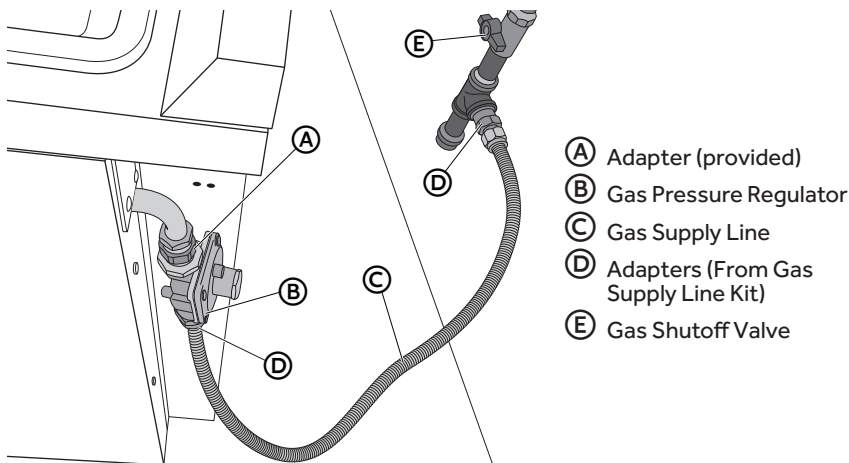
CONNECT GAS LINE FROM GAS PRESSURE REGULATOR TO GAS SUPPLY:

1. Apply pipe-joint compound made for use with LP gas to the tapered (NPT) threads of both adapters (D) supplied with gas line kit.
2. Attach one adapter to the gas pressure regulator and the other to the gas shutoff valve and tighten both.

NOTE: Do Not rotate the gas pressure regulator.

3. Attach the flexible gas line (C) to adapters (D), one adapter at each end.

IMPORTANT: All connections must be wrench tightened (requires two 10" adjustable wrenches). Do not over-tighten the connections to the gas pressure regulator. Overtightening may crack the regulator creating a leak.



COMPLETE CONNECTION

1. Open the manual shutoff valve in the gas supply line. The valve is open when the handle is parallel to the gas pipe.
2. Test all connections by brushing on an approved noncorrosive leak-detection solution. If bubbles appear, a leak is indicated. Correct any leak found.

STEP 5 - MAKE ELECTRICAL CONNECTION

WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove the ground prong from the power cord plug.

Do not use an adapter.

Do not use an extension cord.

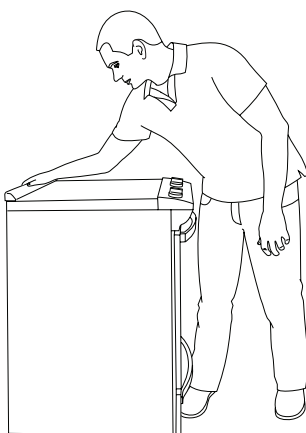
Failure to do so can result in death, fire or electrical shock.

1. Slide range close to final location.
2. Plug into a grounded 3 prong outlet.

STEP 6 - INSTALL RANGE

IMPORTANT: If the range is moved to adjust the leveling legs, make sure when you move the range back into its final location that the anti-tip bracket is engaged by repeating steps 1 through 8.

1. Slide range into final location, making sure rear leveling leg slides into anti-tip bracket. Leave a 1" (2.5 cm) gap between the back of the range and the back wall.
2. Place the outside of your foot against the bottom front to keep the range from moving, and then grasp the back of the range, as shown.



3. Slowly attempt to tilt the range forward.

If you encounter immediate resistance, the range foot is engaged in the anti-tip bracket. Go to Step 8.

4. If the rear of the range lifts more than ½" (1.3 cm) off the floor without resistance, stop tilting the range and lower it gently back to the floor. The range foot is not engaged in the anti-tip bracket.

IMPORTANT: If there is a snapping or popping sound when lifting the range, the range may not be fully engaged in the bracket. Check to see if there are obstructions keeping the range from sliding to the wall or keeping the range foot from sliding into the bracket. Verify that the bracket is held securely in place by the mounting screws.

5. Slide the range forward, and verify that the anti-tip bracket is securely attached to the floor or wall.

6. Slide range back so the rear range foot is inserted into the slot of the anti-tip bracket.

7. Repeat steps 1 and 2 to ensure that the range foot is engaged in the anti-tip bracket.

If the rear of the range lifts more than ½" (1.3 cm) off the floor without resistance, the anti-tip bracket may not be installed correctly. Do not operate the range without anti-tip bracket installed and engaged.

8. Move the range into its final location. Place a carpenter's level on the oven floor to check that the range is level from side to side and front to back.

NOTE: The range must be level for optimum cooking and baking performance.

9. If needed, use a wrench to adjust the height of the leveling legs until the range is level from side to side.

STEP 7 - LEVEL THE RANGE (IF NEEDED)

IMPORTANT: The range must be level.

The Range can be raised approximately 2" (5 cm) by adjusting the leveling legs.

- 1. If the range is not level, pull the range forward until rear leveling leg is disengaged from the anti-tip bracket.**
- 2. Place a standard flat rack in oven.**
- 3. Place the level on the rack.**
- 4. Using a wrench or pliers, adjust the leveling legs up or down until the range is level.**
- 5. Push range back into position. Check that rear leveling leg is engaged in the anti-tip bracket.**

STEP 8 - CHECK OPERATION OF ELECTRONIC IGNITION SYSTEM

The cooktop and oven burners use electronic igniters in place of standing pilots. When the cooktop control knob is turned to the "ICON" position, the system creates a spark to light the burner.

This sparking continues, as long as the control knob is turned to "ICON."

When the oven control is turned to the desired setting, sparking occurs and ignites the gas.

Check Operation of Standard Surface Burners:

Push in and turn each control knob to the "ICON" position. The flame should light within 4 seconds. The first time a burner is lit, it may take longer than 4 seconds to light because of air in the gas line.

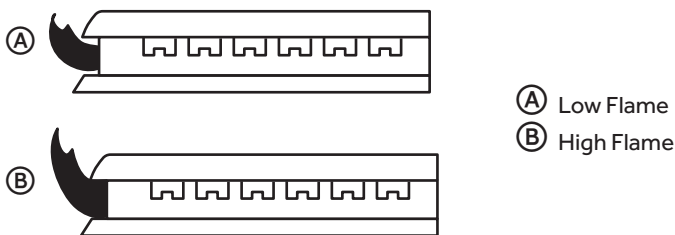
If burners do not light properly:

1. Turn burner control knob to the "OFF" position.
2. Check that the range is plugged in. Check that the circuit breaker has not tripped or the household fuse has not blown.
3. Check that the gas shutoff valves are set to the "open" position.
4. Check that burner caps are properly positioned on burner bases.

Repeat start-up. If a burner does not light at this point, turn the control knobs to the "OFF" position and contact your dealer or authorized service company for assistance.

To adjust flame height:

Adjust the height of burner flames. The cooktop "low" burner flame should be a steady blue flame approximately $\frac{1}{4}$ " (6.4 mm) high.

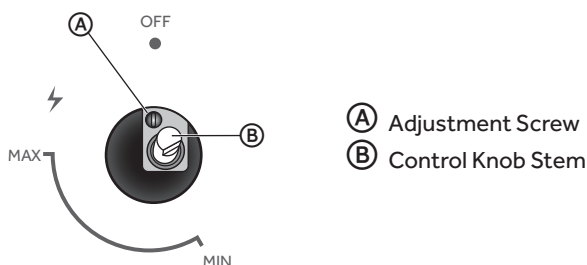


To adjust standard burner:

IMPORTANT: Adjustments must be made with two other burners in operation on a medium setting. This prevents the upper row of flames from being set too low, resulting in the flame being extinguished when other burners are turned on.

The flame can be adjusted using the adjustment screw in the center of the valve stem. The valve stem is located directly behind the control knob.

If the low flame needs to be adjusted:



1. Light one burner and turn the control knob to the lowest setting.
2. Remove the control knob.
3. Insert a small, flat-blade screwdriver into the adjustment screw, and slowly turn the screw until the flame appearance is correct.
 - Open the valve more if the flames are too small or fluttered.
 - Close the valve more if the flames are too large.
4. Replace the control knob.
5. Test the flame by turning the control from "LO" to "HI," checking the flame at each setting.
6. Repeat above steps for each burner.

GAS CONVERSION

WARNING



Explosion Hazard

Use a new CSA International approved gas supply line.

Install a shut-off valve.

Securely tighten all gas connections.

If connected to LP, have a qualified person make sure gas pressure does not exceed 14" (36 cm) water column.

Examples of a qualified person include:

licensed heating personnel,
authorized gas company personnel, and
authorized service personnel.

Failure to do so can result in death, explosion or fire.

LP/PROPANE GAS CONVERSION

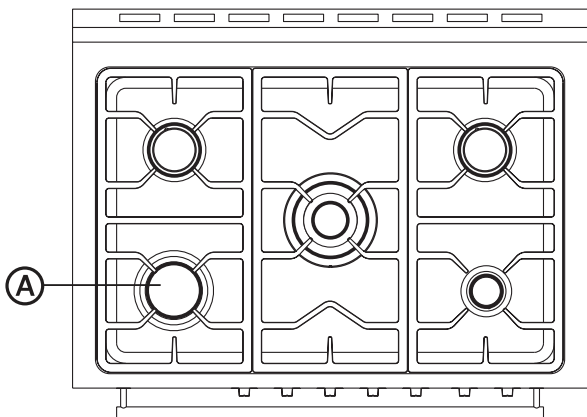
This appliance can be used with Natural Gas or LP/Propane gas. It is shipped from the factory for use with natural gas. A kit for converting to LP gas is supplied with your cooktop. The kit is marked "FOR LP/PROPANE GAS CONVERSION".

When the cooktop is converted for liquid petroleum (LP) gas, the LP gas supply is required to provide a minimum of 10" to a maximum of 14" water column to the cooktop regulator.

The conversion must be performed by a qualified service technician in accordance with the kit instructions and all local codes and requirements. Failure to follow instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

36" Burner and Orifice Characteristic Table

Burner	Position	Orifice	Gas	Pressure	Rate
		Diam. (mm)	Type	[i.w.c.]	[BTU/h]
Auxiliary	Front R	1.1	NG	4"	5000
		0.7	LP (Propane)	10"	5000
Semi-Rapid	Rear L and R	1.29	NG	4"	6900
		0.8	LP (Propane)	10"	6500
Dual Burner	Middle Inner	0.99 x 5	NG	4"	17400
	Middle Outer	0.56 x 5	LP (Propane)	10"	15000
Rapid Burner	Front L	1.45	NG	4"	8200
		0.91	LP (Propane)	10"	8300



Ⓐ Opening in grate for wok ring (provided) is located over left front burner.

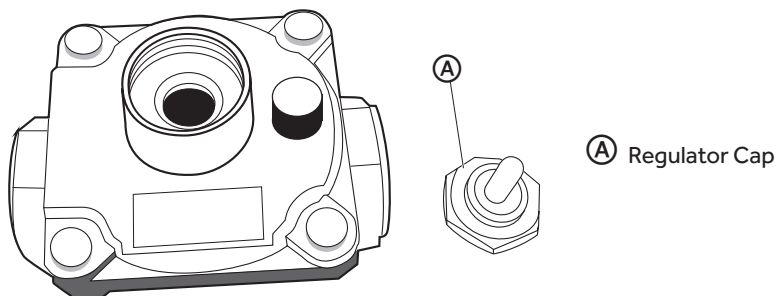
Tools Needed for Conversion:

- Wrench
- 7 mm Nut Driver
- Safety Glasses
- Small Flat-head Screwdriver

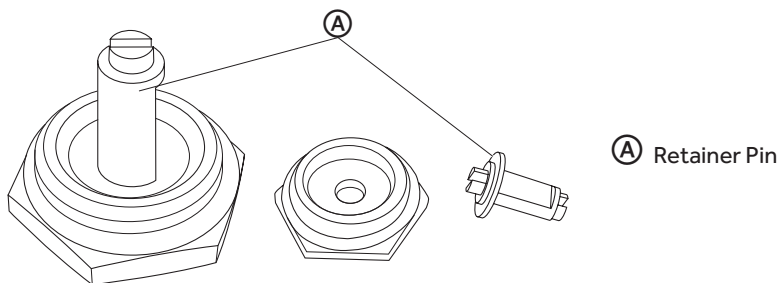
STEP 1 - ADJUST THE REGULATOR

IMPORTANT: Disconnect all electrical power, at the main circuit breaker or fuse box. Shut off the gas supply to the range by closing the manual shut-off valve.

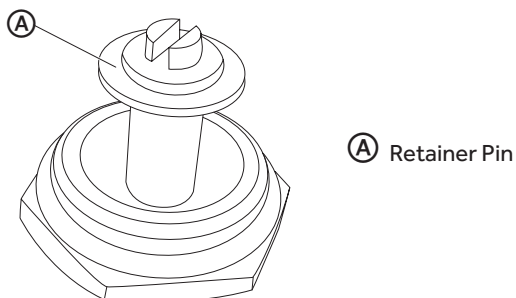
1. Unscrew the regulator cap with the wrench.



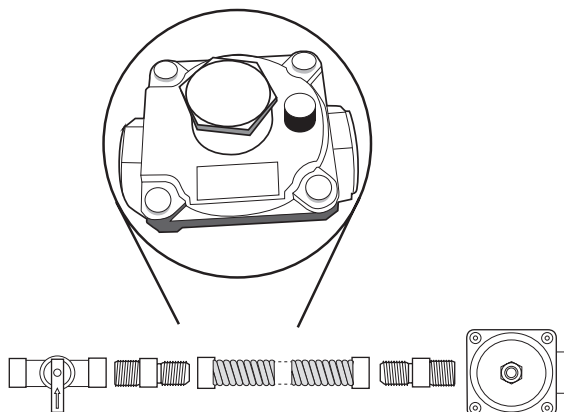
2. Remove the retainer pin that is currently positioned for use with Natural Gas.



3. Turn the retainer pin upside down and replace it into the regulator cap. It is now positioned for use with LP gas.



4. Screw the regulator cap back into the regulator and reattach the regulator to the nipple and flare union.

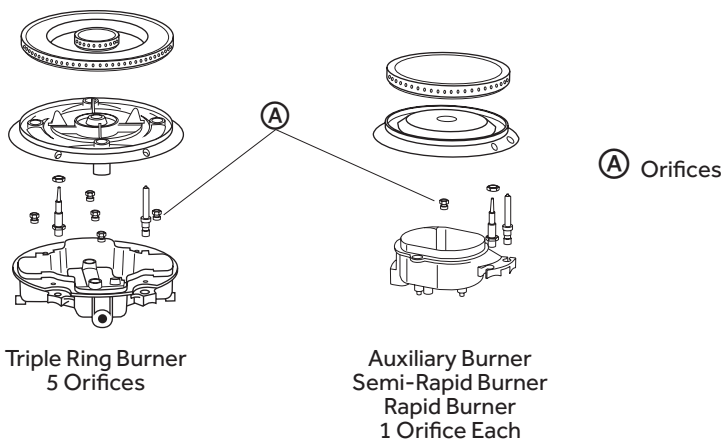


STEP 2 - CHANGE BURNER ORIFICES

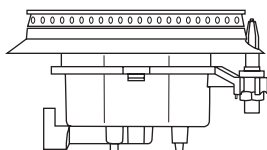
IMPORTANT: Carefully read and observe each orifice label for correct location. See the Burner Chart earlier in this section.

NOTE: First remove all orifices and then start replacing them. This will help avoid the possibility that some may not be replaced.

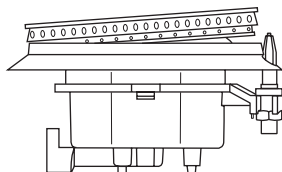
1. Remove the burner grates, burner caps and burner heads.
2. Using a 7 mm nut driver, remove the burner orifices.



3. Install the proper orifices in the exact locations as noted in the previous graphic.
4. Replace the burner bases, heads, caps and top grates. Make sure burner caps are properly seated on the burner head.



Properly Seated



Not Properly Seated

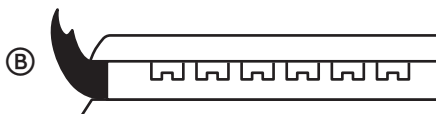
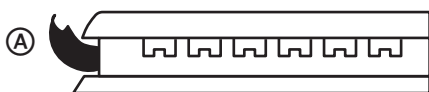
STEP 3 - ADJUST BURNER FLAMES

NOTES:

- Turn all burners on highest setting and check the flames. They should be blue in color and may have some yellow tipping at the ends of the flame when using LP gas. Foreign particles in the gas line may cause an orange flame at first, but this will soon disappear.
- Turn the cooktop burner knob to "LO" while observing the flame.
- Adjustments must be made with two other burners in operation on a medium setting. This prevents the upper row of flames from being set too low, resulting in the flame being extinguished when other burners are turned on.

To adjust flame height:

Adjust the height of burner flames. The cooktop "low" burner flame should be a steady blue flame approximately $\frac{1}{4}$ " (6.4 mm) high.

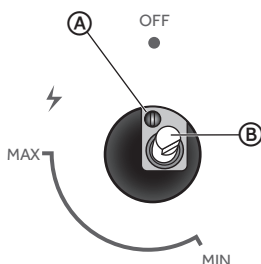


- (A) Low Flame
(B) High Flame

To adjust standard burner:

The flame can be adjusted using the adjustment screw in the center of the valve stem. The valve stem is located directly behind the control knob.

If the low flame needs to be adjusted:



- (A) Adjustment Screw
(B) Control Knob Stem

1. Light one burner and turn the control knob to the lowest setting.

2. Remove the control knob.
3. Insert a small, flat-blade screwdriver into the adjustment screw, and slowly turn the screw until the flame appearance is correct.
 - Open the valve more if the flames are too small or fluttered.
 - Close the valve more if the flames are too large.
4. Replace the control knob.
5. Test the flame by turning the control from "LO" to "HI," checking the flame at each setting.
6. Repeat above steps for each burner.

STEP 4 - TESTING FLAME STABILITY

Test 1 - Turn the knob from "HI" to "LO" quickly. If the upper row of flames goes out at this setting, increase the flame size and test again.

Test 2 - With the burner on "LO", open and close the cabinet door under the cooktop. If the air currents created by the door moving extinguish the flame, increase the flame height and test again.

STEP 5 - FLAME RE-CHECK

After the adjustment is made, turn all burners off. Ignite each burner individually. Observe the flame at the "HI" position. Rotate the knob to the lowest setting and be sure that the flame size decreases as the knob is rotated counterclockwise.

IMPORTANT: Once the conversion has been completed and has passed testing, fill out the conversion sticker and include your name, organization and the date conversion is made. Apply the sticker near the cooktop gas inlet opening to alert others in the future that this appliance has been converted. If converting back to Natural Gas, please remove the sticker so others know that the appliance is set to use its original gas.

ABNORMAL OPERATION

ANY OF THE FOLLOWING ARE CONSIDERED TO BE ABNORMAL OPERATION AND MAY REQUIRE SERVICING:

- Yellow tipping of the hob burner flame.
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain lit.
- Burners extinguished by oven door.
- Gas valves, which are difficult to turn.

IN CASE THE APPLIANCE FAILS TO OPERATE CORRECTLY, CONTACT THE AUTHORIZED SERVICE PROVIDER IN YOUR AREA

THE BURNERS REQUIRE NO REGULATION OF THE PRIMARY AIR



***Freestanding Range
Gas Cooktop
and Oven***

User Manual

IMPORTANT SAFETY INSTRUCTIONS
Carefully read the important information
regarding installation, safety and maintenance.
Keep these instructions for future reference.

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RANGE SAFETY

Your safety and the safety of others are 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 potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and either the word "DANGER," "WARNING" or "CAUTION."

These words mean:



An imminently hazardous situation. You could be killed or seriously injured if you don't immediately follow instructions.



A potentially hazardous situation which, if not avoided, could result in death or serious bodily injury.



A potentially hazardous situation which, if not avoided, may result in moderate or minor injury.

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

WARNING



Fire Hazard

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.
 - Clear the room, building, or area of all occupants.
 - 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.

State of California Proposition 65 Warnings:

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

In the State of Massachusetts, the following installation instructions apply:

- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gasfitter qualified or licensed by the State of Massachusetts.
- If using a ball valve, it shall be a T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet.

THE ANTI-TIP BRACKET

WARNING



Tip Over Hazard

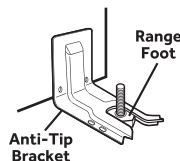
A child or adult can tip the range and be killed.

Connect anti-tip bracket to rear range foot.

Reconnect the anti-tip bracket, if the range is moved.

See the installation instructions for details.

Failure to follow these instructions can result in death or serious burns to children and adults.



Making sure the anti-tip bracket is installed:

- 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.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

- **WARNING:** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE COMPLETELY FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO THE FLOOR BEHIND THE RANGE AND SLIDE RANGE COMPLETELY BACK UNTIL THE REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.
- **WARNING:** NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.
- **WARNING:** NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the back guard of a range – children climbing on the range to reach items could be seriously injured.
- Do Not Leave Children Alone – Children should not be left 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.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the range.
- User Servicing – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on the Range – Flammable materials should not be stored in an oven or near surface units.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

IMPORTANT SAFETY INSTRUCTIONS

- **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS** – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- **Never Leave Surface Units Unattended at High Heat Settings** – Boil over causes smoking and greasy spillovers that may ignite.
- **Glazed Cooking Utensils** – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units** – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- **Clean Cooktop With Caution** – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- **Use Care When Opening Door** – Let hot air or steam escape before removing or replacing food.
- **Do Not Heat Unopened Food Containers** – Build-up of pressure may cause container to burst and result in injury.
- **Keep Oven Vent Ducts Unobstructed.**
- **Placement of Oven Racks** – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN** – Heating elements may be hot even though they are dark in color. 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 heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

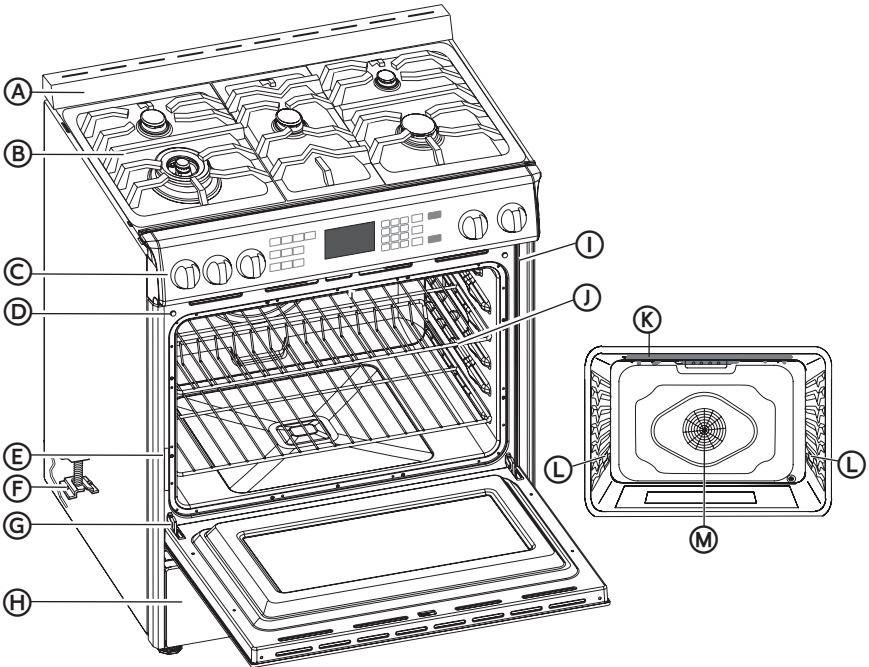
IMPORTANT SAFETY INSTRUCTIONS

- **Proper Installation** – The range, 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. In Canada, the range must be electrically grounded in accordance with Canadian Electrical Code. Be sure the range is properly installed and grounded by a qualified technician.
 - **Disconnect the electrical supply** before servicing the appliance.
 - **Injuries may result from the misuse of appliance doors or drawers** such as stepping, leaning, or sitting on the doors or drawers.
 - **Maintenance** – Keep range area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
 - **Top burner flame size** should be adjusted so it does not extend beyond the edge of the cooking utensil.
- For self-cleaning ranges –**
- **Do Not Clean Door Gasket** – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
 - **Do Not Use Oven Cleaners** – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
 - **Clean Only Parts Listed in Manual.**
- For units with ventilating hood –**
- **Clean Ventilating Hoods Frequently** – Grease should not be allowed to accumulate on hood or filter.
 - **When flambé cooking under the vent hood, turn the fan on.**

READ AND SAVE THESE INSTRUCTIONS

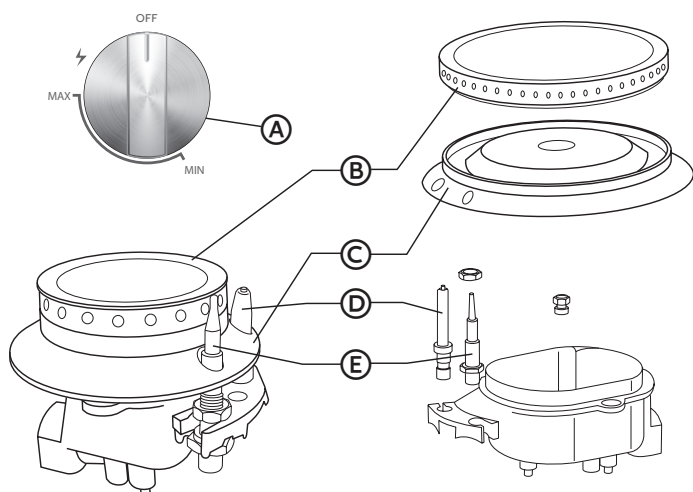
PARTS AND FEATURES

This manual covers several different models. The range you have purchased may have some or all of the items listed. The locations and appearances of the features shown here may not match those of your model.



- (A) Backsplash
- (B) Burner Grates
- (C) Control Panel
- (D) Oven Door Lock Latch and Light Switch
- (E) Model and Serial Number Plate
- (F) Anti-tip Bracket

- (G) Door Hinge
- (H) Storage Drawer
- (I) Door Gasket
- (J) Oven Rack
- (K) Broil Element
- (L) Oven Light
- (M) Convection Fan and Element



(A) Control Knob Off Position

(B) Burner Cap

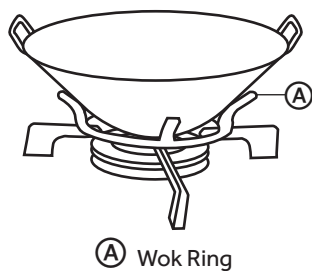
(C) Burner Head

(D) Electrode

(E) Flame Detector (On Some Models)

Accessory

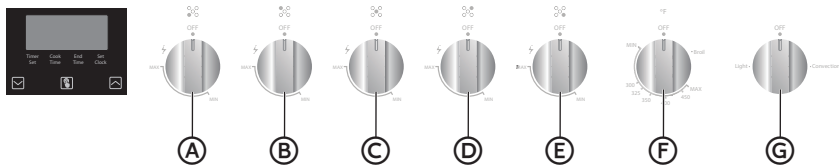
Both flat-bottom wok pans and round-bottom wok pans supported with the wok ring (provided) can be used with all models.



(A) Wok Ring

CONTROL PANEL

36" MODELS




- Ⓐ Front Left Burner
- Ⓑ Rear Left Burner
- Ⓒ Center Burner
- Ⓓ Rear Right Burner

- Ⓔ Front Right Burner
- Ⓕ Temperature Control
- Ⓖ Features Control

CLOCK AND TIMER

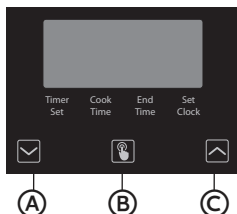
Your model has a digital display, 12-hour clock with three Control buttons.

IMPORTANT: In the event of a power failure, all settings including the time display will be lost. When the power is returned, the bar above  and 12:00 will be displayed.

TIME OF DAY

When the power is connected, the screen displays 12:00 and the bar above ☾

To set the correct time, press the "-" or "+" button until the correct time is displayed. After 5 seconds, the clock will start automatically, or you can press the function button to select manual operation.



Ⓐ Decrease Time

Ⓑ Function

Ⓒ Increase Time



SET THE TIMER

The digital countdown timer can be set up to 12 hours and 59 minutes maximum.

To set the timer, press the function button repeatedly until the bar above ☼ is displayed. Once the function button is released, the current time is displayed and the bar above ☼ flashes. When the function button is pressed the remaining time is displayed. When the set time is reached, ☼ disappears and the alarm will ring. To stop the alarm, press any button.


NOTE: After pressing the function button, you must set the timer within 5 seconds.

COOKTOP USE

Read the instructions before installing or using this appliance.

1. This appliance shall be installed in accordance with the regulations in force and only used in a well-ventilated space.
2. The use of a gas-cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
3. Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

IGNITION AND OPERATION OF THE BURNERS

In order to ignite a burner, push down on the knob while rotating it counterclockwise, until the knob indicator is aligned with the ignite icon .

For models with a safety valve - Once the flame is lit, hold the knob depressed for about 3-4 seconds until the device keeps the burner automatically lit. If the burner fails to ignite, wait one minute for the gas to dissipate before attempting to reignite. Adjust the flame intensity by rotating the knob counterclockwise from MAX (maximum) to MIN (minimum).

To turn off the burner, rotate the knob clockwise until the indicator on the knob is aligned with OFF.

POWER FAILURE

In case of prolonged power failure, the surface burners can be lit manually. Hold a lit match near a burner and turn knob counterclockwise until the indicator is aligned with MAX. After the burner is lit, turn knob to desired setting.

In the case of unintentional flame extinguishing, the safety valve intervenes by shutting off the gas to the burners.

The electric igniter must not be actuated for longer than 15 seconds. Should the burner not light, or should the burner be unintentionally turned off, immediately close the burner, and wait at least 1 minute before repeating. Once ignited, adjust the flame as desired.

For lower gas consumption and a better result, use saucepans with a diameter matching the diameter of the burner, to avoid the flame coming up around the sides of the saucepan. See the Container Table. Use only flat-bottomed pans.

As soon as liquid starts to boil, turn the flame down to a level sufficient to maintain boiling.

COOKWARE

MATCH PAN DIAMETER TO FLAME SIZE

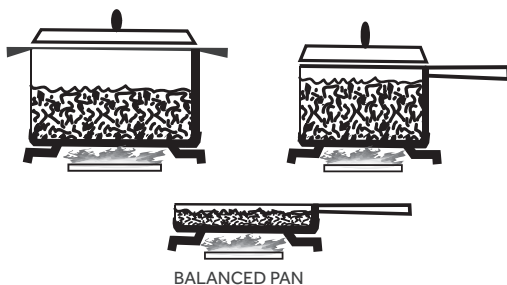
The flame should be the same size as the bottom of the pan or smaller. Do not use small pans with high flame settings as the flames can lick up the sides of the pan. Oversize pans that span two burners are placed front to rear, not side to side.

USE BALANCED PANS

Pans must sit level on the cooktop grate without rocking. Center the pan over the burner.

USE A LID THAT FITS PROPERLY

A well-fitting lid helps shorten the cooking time. Flat, heavy bottom pans provide even heat and stability.



CONTAINER TABLE

Burner	Min Saucepan	Max Saucepan
Auxiliary	3.5" (9.0 cm)	6.3" (16 cm)
Semi-rapid	5.1" (13 cm)	7.1" (18 cm)
Rapid	5.9" (15 cm)	10.2" (26 cm)
Triple ring	8.3" (21 cm)	10.2" (26 cm)

OVEN USE

COOKING WITH THE GAS OVEN

BAKING AND ROASTING

This oven features a gas burner located under the oven cavity which provides evenly distributed heat from the bottom of the oven. The heat rises naturally to bake food evenly.

The heated air circulating naturally, cooks meats to a flavorful, crispiness outside while keeping the inside tender and juicy.

BROILING

This oven features a gas burner located at the top of the oven cavity which provides evenly distributed heat from the top of the oven.

The broil burner will remain on until the Oven Control knob is turned to the off position.

TEMPERATURE CONTROL

The Temperature knob is used to select either the Bake or Broil Oven Mode.

BAKE

- Push in on the Temperature knob, and then turn the knob counterclockwise to automatically ignite the bake burner. Continue turning the knob to select the required cooking temperature, between MIN (150°F) and MAX.

Oven Control Display

- Illuminates when the oven is preheating.
- Turns off when the selected cooking temperature has been reached.

BROIL

- Push in on the Temperature control knob, and then turn the knob clockwise to automatically ignite the broil burner.

NOTE: The broil burner will remain on until the Temperature control is returned to the OFF position.

FEATURES CONTROL

Light

The oven cavity light turns ON automatically, when the Bake or Broil function is selected, and remains on during operation.

Conv (Convection) Fan

During convection cooking, the fan provides hot air circulation throughout the oven. The movement of heated air around the food can help to speed up cooking by penetrating the cooler outer surfaces. Food cooks more evenly, browning and crisping outer surfaces while sealing moisture inside.

OVEN TIPS AND TECHNIQUES

Baking is cooking with heated air. The lower bake burner is on which heats the air in the oven cavity, baking the food with naturally circulating hot air currents.

Follow the recipe or convenience food directions for baking temperature, time and rack position. Baking time will vary with the temperature of ingredients and the size, shape and finish of the baking utensil.

General Guidelines

- For best results, bake food on a single rack with at least 1" - 1 ½" (2,5 - 3 cm) space between utensils and oven walls.
- Use one rack when selecting the bake mode.
- Check for doneness at the minimum time.
- Use metal bake ware (with or without a non stick finish), heatproof glass, glass-ceramic, pottery or other utensils suitable for the oven.
- When using heatproof glass, reduce temperature by 25°F (15°C) from recommended temperature.
- Use baking sheets with or without sides or jelly roll pans.
- Dark metal pans or nonstick coatings will cook faster with more browning. Insulated bake ware will slightly lengthen the cooking time for most foods.
- Do not use aluminum foil or disposable aluminum trays to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven.
- Avoid using the opened door as a shelf to place pans.
- See Troubleshooting for tips to Solving Baking and Roasting Problems.

BAKE CHART

FOOD ITEM	RACK POSITION	TEMP. °F (°C) (PREHEATED OVEN)	TIME (MIN)
Cake			
Cupcakes	2	350 (175)	19-22
Bundt Cake	1	350 (175)	40-45
Angel Food	1	350 (175)	35-39
Pie			
2 crust, fresh, 9"	2	375-400 (190-205)	45-50
2 crust, frozen fruit, 9"	2	375 (190)	68-78
Cookies			
Sugar	2	350-375 (175-190)	8-10
Chocolate Chip	2	350-375 (175-190)	8-13
Brownies	2	350 (175)	29-36
Breads			
Yeast bread loaf, 9x5	2	375 (190)	18-22
Yeast rolls	2	375-400 (190-205)	12-15
Biscuits	2	375-400 (190-205)	7-9
Muffins	2	425 (220)	15-19
Pizza			
Frozen	2	400-450 (205-235)	23-26
Fresh	2	475 (246)	15-18

- See Troubleshooting for tips to Solving Baking and Roasting Problems.

ROAST CHART

Roast should typically be 20 minutes per pound at 350°F (175°C).

MEATS	WEIGHT (lb)	OVEN TEMP. °F (°C)	RACK POSITION	TIME (min. per lb)	INTERNAL TEMP. °F (°C)
Beef					
Rib Roast	4-6	325 (160)	2	16-20 18-22	145 (63) medium rare 160 (71) medium
Rib Eye Roast, (boneless)	4-6	325 (160)	2	16-20 18-22	145 (63) medium rare 160 (71) medium
Rump, Eye, Tip, Sirloin (boneless)	3-6	325 (160)	2	16-20 18-22	145 (63) medium rare 160 (71) medium
Tenderloin Roast	2-3	400 (205)	2	15-20	145 (63) medium rare

MEATS	WEIGHT (lb)	OVEN TEMP. °F (°C)	RACK POSITION	TIME (min. per lb)	INTERNAL TEMP. °F (°C)
Pork					
Loin Roast (boneless or bone-in)	5-8	350 (175)	2	16-20	160 (71) medium
Shoulder	3-6	350 (175)	2	20-25	160 (71) medium
Poultry					
Chicken whole	3-4	375 (190)	2	18-21	180 (82)
Turkey, not stuffed	12-15	325 (160)	1	10-14	180 (82)
Turkey, not stuffed	16-20	325 (160)	1	9-11	180 (82)
Turkey, not stuffed	21-25	325 (160)	1	6-10	180 (82)
Turkey Breast	3-8	325 (160)	1	15-20	170 (77)
Cornish Hen	1-1 ½	350 (175)	2	45-75 total	180 (82)
Lamb					
Half Leg	3-4	325 (160)	2	22-27	160 (71) medium
				28-33	170 (77) well
Whole Leg	6-8	325 (160)	1	22-27	160 (71) medium
				28-33	170 (77) well

BROIL CHART

FOOD AND THICKNESS	RACK POSITION	INTERNAL TEMP. °F (°C)	TIME SIDE 1 (MIN.)*	TIME SIDE 2 (MIN.)*
Beef				
Steak (1-½" or more)				
Medium rare	4	145 (65)	9-12	8-10
Medium	4	160 (71)	11-13	10-12
Well	4	170 (77)	18-20	16-17
Hamburgers (more than 1")				
Medium	4	160 (71)	8-11	5-7
Well	4	170 (77)	11-13	8-10
Poultry				
Chicken Quarters	4	180 (82)	16-18	10-13
Chicken Halves	3	180 (82)	25-27	15-18
Chicken Breasts	4	170 (77)	13-15	9-13
Pork				
Pork Chops (1¼" or more)	4	160 (71)	12-14	11-13
Sausage - fresh	4	160 (71)	4-6	3-5

RANGE CARE

CLEANING

IMPORTANT: Before cleaning, make sure all controls are off and the oven and cooktop are cool. Always follow label instructions on cleaning products. Soap, water and a soft cloth or sponge are suggested first unless otherwise noted. Do not use abrasive cleaning products.

EXTERIOR PORCELAIN ENAMEL SURFACES

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire appliance is cool. These spills may affect the finish.

Cleaning Method:

Glass cleaner, mild liquid cleaner or nonabrasive scrubbing pad: Gently clean around the model and serial number plate because scrubbing may remove numbers.

EXTERIOR STAINLESS STEEL

NOTE: Do not use soap-filled scouring pads, abrasive cleaners, Cooktop Polishing Cream, steel-wool pads, gritty washcloths or some paper towels. Damage may occur, even with one-time or limited use.

Rub in direction of grain to avoid damaging.

Cleaning Methods:

Liquid detergent or all-purpose cleaner: Rinse well with clean water and dry with soft, lint-free cloth.

Stainless Steel Cleaner and Polish

Vinegar for hard water spots

OVEN DOOR EXTERIOR

Cleaning Method:

Glass cleaner and paper towels or nonabrasive plastic scrubbing pad: Apply glass cleaner to soft cloth or sponge, not directly on panel.

PORCELAIN-COATED GRATES AND CAPS

- Clean as soon as cooktop, grates and caps are cool.
- Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the cooktop grates and caps are cool. These spills may affect the finish.
- To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.
- Do not reassemble caps on burners while wet.

Cleaning Method:

Nonabrasive plastic scrubbing pad and mildly abrasive cleanser

BURNER SPREADER

Wash the burner spreader frequently with boiling water and detergent to remove any deposits which could block the flame outlet.

Before reinstalling, dry the burner spreader thoroughly so the burner will ignite properly.

COOKTOP CONTROL KNOBS

- Pull knobs straight away from control panel to remove.
- When replacing knobs, make sure knobs are in the Off position.

Cleaning Method:

Soap and water or dishwasher:

NOTE: Do not use steel wool, abrasive cleansers or oven cleaner. Do not soak knobs.

CONTROL PANEL

Cleaning Method:

Glass cleaner and soft cloth or sponge: Apply glass cleaner to soft cloth or sponge, not directly on panel.

NOTE: Do not use abrasive cleaners, steel-wool pads, gritty washcloths or some paper towels. Damage may occur.

OVEN CAVITY

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain, so staining, etching, pitting or faint white spots can result.

Cleaning Method:

Mild detergent and warm water.

NOTE: Do not use oven cleaners.

OVEN RACKS AND ROASTING RACKS

Cleaning Method:

Steel-wool pad

BROILER PAN

Cleaning Method:

Mildly abrasive cleanser: Scrub with wet scouring pad.

Solution of ½ cup (125 mL) ammonia to 1 gal. (3.75 L) water: Soak for 20 minutes, and then scrub with scouring or steel-wool pad.

Oven cleaner: Follow product label instructions. Porcelain enamel only, not chrome Dishwasher

TROUBLESHOOTING

First try the solutions suggested here to possibly avoid the cost of a service call.

BAKING AND ROASTING PROBLEMS

With any oven setting poor results can occur for many reasons other than a malfunction of the oven. Check the chart below for causes of the most common problems. Since the size, shape and material of baking utensils directly affect the baking results, the best solution may be to replace old baking utensils that have darkened and warped with age and use.

Baking Problem	Cause
Food browns unevenly	<ul style="list-style-type: none">• Oven not preheated• Aluminum foil on oven rack or oven bottom• Baking utensil too large for recipe• Pans touching each other or oven walls
Food too brown on bottom	<ul style="list-style-type: none">• Oven not preheated• Using glass, dull or darkened metal pans• Incorrect rack position• Pans touching each other or oven walls
Food is dry or has shrunk excessively	<ul style="list-style-type: none">• Oven temperature too high• Baking time too long• Oven door opened frequently• Pan size too large
Food is baking or roasting too slowly	<ul style="list-style-type: none">• Oven temperature too low• Oven not preheated• Oven door opened frequently• Tightly sealed with aluminum foil• Pan size too small
Pie crusts do not brown on bottom or crust is soggy	<ul style="list-style-type: none">• Baking time not long enough• Using shiny steel pans• Incorrect rack position• Oven temperature is too low
Cakes pale, flat and may not be done inside	<ul style="list-style-type: none">• Oven temperature too low• Incorrect baking time• Cake tested too soon• Oven door opened too often• Pan size may be too large

Cakes high in middle with crack on top	<ul style="list-style-type: none"> • Oven temperature too high • Baking time too long • Pans touching each other or oven walls • Incorrect rack position • Pan size too small
Pie crust edges too brown	<ul style="list-style-type: none"> • Oven temperature too high • Edges of crust too thin

COOKTOP

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burner will not ignite	There is no power to the cooktop	Plug into a grounded 3 prong outlet. Replace fuse or reset circuit breaker.
Burner will not operate	First time use. Air still in the gas line.	Turn on any one of the surface burner knobs to release air from the gas lines.
	Control knob is not set correctly.	Push in knob before turning to a setting.
	The burner port is clogged.	Clean burner port opening using a stiff, nylon toothbrush or a straightened paper clip.
Burner Flames are uneven, yellow and/or noisy	Burner port(s) are clogged.	Clean burner port opening using a stiff, nylon toothbrush or a straightened paper clip.
	Burner caps are not positioned properly.	Place burner caps so that the alignment pins are properly aligned with the slots.
	Propane gas is being used.	The range should be converted to LP gas by a qualified technician.
Burner flame is too high or too low	Cooktop gas supply is not correct.	Ensure the range is set for the correct gas type. It is factory set for natural gas. If connected to LP gas the burners should be converted to LP gas with the orifice/injector kit supplied and the pressure regulator converted to the LP gas setting by a qualified technician.
	The gas pressure is not correct.	Make sure the pressure regulator is installed correctly and the gas line pressure is correct. See Installation Instructions.
Burner makes popping noises	The burner is wet.	Allow the burner to dry before using.
	The burner cap and/or gas spreader is not positioned correctly.	Place burner caps so that the alignment pins are properly aligned with the slots.
Excessive heat around cookware on cooktop	The cookware is not the proper size for the burner.	Use cookware with a bottom surface approximately the same size as the cooking area and burner. Cookware should not extend more than 1" (2.5 cm) outside the cooking area. Adjust the flame so that it does not come up around the cookware.

Cooking results are not what expected	Using incorrect cookware	See the "Cookware" section.
	The control knob is not set to the proper heat level.	See the "Controls" section.

OVEN

PROBLEM	POSSIBLE CAUSE	SOLUTION
Oven is not heating	No power to the oven	Reset the circuit breaker or replace the fuse in the electrical box to your oven.
	Oven control not turned on	Make sure the oven temperature has been selected.
Oven is not cooking evenly	Not using the correct bake ware or oven rack position	Refer to cook charts for recommended rack position. Always reduce recipe temperature by 25 °F (15 °C) when baking with Convention Bake mode.
Oven display stays Off.	Power interruption	Turn off power at the main power supply (fuse or breaker box). Turn breaker back on. If condition persists, call for service.
Cooling fan continues to run after oven is turned off	The electronic components have not yet cooled sufficiently	The fan will turn off automatically when the electronic components have cooled sufficiently.
Oven light is not working properly	Light bulb loose or burned-out.	Reinsert or replace the light bulb. Touching the bulb with fingers may cause the bulb to burn out.
Oven light stays on	Door is not closing completely	Check for obstruction in oven door. Check to see if hinge is bent or door switch broken.
Cannot remove lens cover	Soil build-up around the lens cover.	Wipe lens cover area with a clean, dry towel prior to attempting to remove the lens cover.
Clock and timer are not working properly	No power to the oven	Reset the circuit breaker or replace the fuse in the electrical box to your oven.
Excessive Moisture		When using bake mode, preheat the oven first. Convection Bake and Convection Roast will eliminate any moisture in the oven.
Porcelain Chips	Porcelain interior is bumped by oven racks	When removing and replacing oven racks, always tilt racks upward and do not force them to avoid chipping the porcelain.

