SHARP®

SSG3061JS, SSG3065JS, SSG3071JS
30" SLIDE-IN GAS RANGE
INSTALLATION MANUAL

IMPORTANT NOTICE

- **Read and save these instructions for future reference.**
- **Installation and service must be performed by a qualified installer.**
- **Save this installation manual for local electrical inspector's use.**

⚠ WARNING

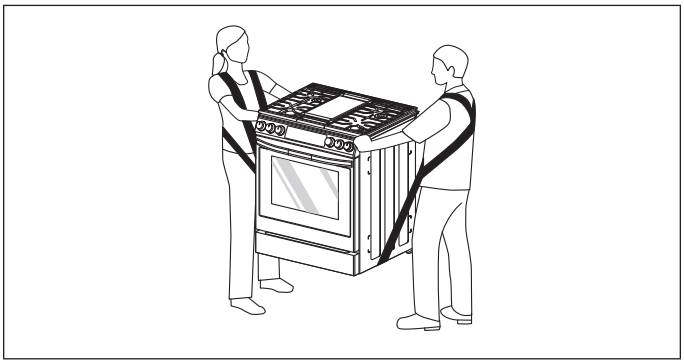
- If the information in this manual is not followed exactly, a fire or explosion may occur and cause property damage, personal injury or death. In the event of a fire or explosion, move away from the appliance immediately and call the local fire department.
- NEVER attempt to extinguish oil/grease fire with water.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Installation and service must be performed by a qualified installer, serviceperson or the gas supplier.

IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in the building.
- Immediately contact the local gas supplier from a neighbor's phone and follow the instructions of the gas supplier.
- If the local gas supplier is unreachable, call the fire department.

SAFELY LIFT AND MOVE UNIT

- Two people are required to safely lift and move this unit.
- Do not move unit by pushing or pulling on the door or control panel. Do not lift by the cooktop edges. Push, pull or lift only on the body or structural areas, such as oven, oven face or back corners of range.
- Move range by lifting, not sliding, to prevent damage to floors. Use cardboard, plywood or stiff plastic to protect floors if sliding is necessary.



UNPACKING APPLIANCE

- Remove all packing materials from inside the appliance. Remove the feature sticker, if there is one, from the outside of the oven.
- Check the appliance for any damage. If there is any damage, do not operate the appliance and contact your dealer or a Sharp Authorized Servicer.
- Record the model and serial number.

IMPORTANT NOTES TO THE INSTALLER

- Leave these instructions with the consumer after installation.
- Read the entire Installation Manual before installing the appliance.
- Remove all packing material before connecting the electrical and gas supply.
- This appliance is shipped from the factory set for use with Natural Gas. It can be converted for use with LP (propane). The conversion must be performed by a qualified technician in accordance with the installation instructions and local codes. The agency performing this work assumes responsibility for the conversion.
- To convert the range for use with Propane, a qualified technician must follow the included instructions with the LP Conversion kit.

INSTALLATION LOCATION

- The dimensions and clearances in this manual indicate minimum clearance required.
- Minimum distance between rangetop and overhead cabinetry is 30".
- The contact surface and floor on which the appliance rests must be solid and level.
- Ensure installation location has proper electrical supply.
- A manual valve is to be installed in an accessible, external location for the purpose of turning on or off gas supply to the appliance.
- Any openings in the wall behind the appliance and in the floor under the appliance must be sealed.
- DO NOT install this appliance with a ventilation system that blows air downward toward the appliance. Use of a ventilation system that blows air downward toward the appliance can cause ignition and combustion problems with gas cooking appliances and cause risk of personal injury or unintended operation.

OBSERVE GOVERNING CODES

- Observe all governing codes and ordinances.
- Installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/ NFPA 54.
- This appliance requires connection to a 3-prong, 120VAC, 60Hz grounded electrical source. When installed, appliance must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, NFPA 70.

GAS SUPPLY TESTING

- The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).
- Leak testing of the appliance shall be conducted according to the manufacturer's instructions.

IMPORTANT NOTES TO THE CONSUMER

Keep this Installation Manual with your Operation Manual for future reference.

- When using any appliance generating heat, safety precautions must be followed. See the Operation Manual for safety precautions and follow them carefully.
- The unit must be installed and grounded properly by a qualified installer or service technician.
- Some models of this unit come equipped for optional Wi-Fi connection. In order to activate the Wi-Fi functionality, the area in which the unit is installed requires a Wi-Fi signal. Please see the Operation Manual for the minimum Wi-Fi requirements.

PARTS

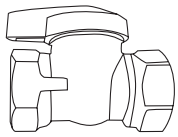
Before installing, verify all parts are included. If any parts are damaged and/or missing, contact your dealer or a Sharp Authorized Servicer.

PART INCLUDED

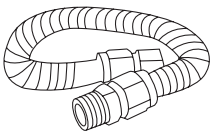
PARTS	QUANTITY
Surface Burners and Caps	5
Surface Burner Grates	3
Anti-Tip Bracket	1 bracket, 2 screws
Oven Probe	1
Flat Rack	1 or 2 (depending on the model)
Gliding Rack (some models)	1
Optional Rear Trim Kit	1 trim, 2 screws
LP Conversion Kit	1

MATERIALS NEEDED

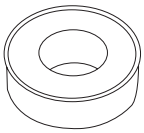
The gas utility connection and house structure at each home may be different, so the specific parts required for connection to the house are not included with the product. The parts identified below are or may be required to complete the installation. For gas supply connections, always use new supply line and adapters and never use an old part for new range connections.



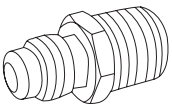
GAS LINE
SHUT-OFF VALVE



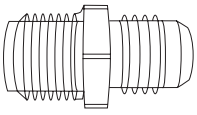
NEW FLEXIBLE GAS SUPPLY LINE
3/4" OR 1/2" NPT X 1/2" ID



GAS-APPROVED TEFLON TAPE
OR JOINT COMPOUND



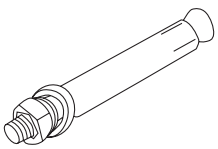
NEW FLARE UNION ADAPTER 3/4" OR
1/2" NPT X 1/2" ID



NEW FLARE UNION ADAPTER
1/2" NPT X 1/2" ID

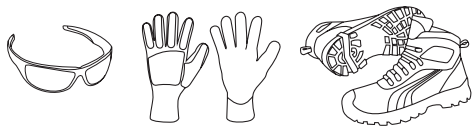
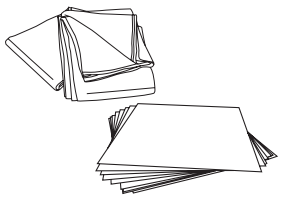
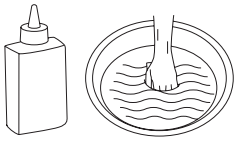
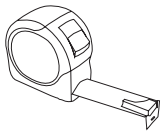
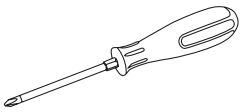
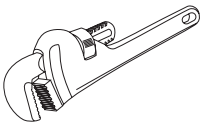
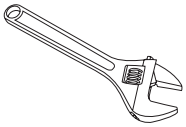
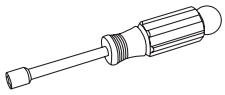
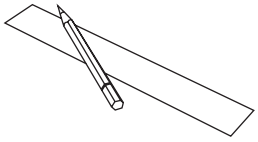
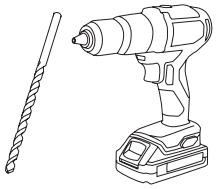
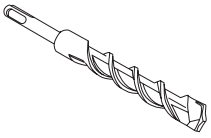
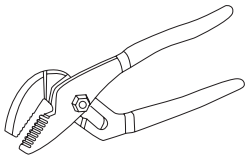
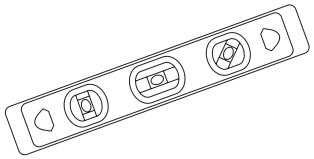
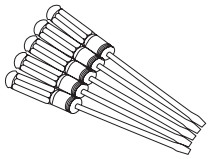
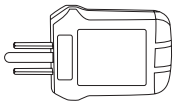


LIQUID LEAK DETECTOR OR SOAPY
WATER SOLUTION



5/16" OD SLEEVE ANCHOR (WITH 1/4" BOLT) - 2 PCS
(FOR CONCRETE FLOORS ONLY)

TOOLS NEEDED

 CUT RESISTANT GLOVES, SAFETY GLASSES OR GOGGLES, STEEL-TOED SHOES (FOR YOUR SAFETY AND PROTECTION)		 DROP CLOTH OR CARDBOARD (OPTIONAL - TO PROTECT FLOOR)	 LIQUID LEAK DETECTOR OR SOAPY WATER SOLUTION (FOR GAS LEAK TESTING)
 TAPE MEASURE (TO CONFIRM INSTALLATION SPACE)	 PHILLIPS SCREWDRIVER (TO ACCESS SERVICEABLE COVERS)	 PIPE WRENCH (FOR GAS CONNECTIONS)	 OPEN END OR ADJUSTABLE WRENCH (FOR GAS CONNECTIONS AND GAS CONVERSION)
 NUT DRIVER (FOR GAS CONVERSION AND ANTI-TIP BRACKET INSTALLATION)	 PENCIL AND RULER (FOR ANTI-TIP BRACKET INSTALLATION)	 DRILL AND 1/8" DRILL BIT (FOR ANTI-TIP BRACKET INSTALLATION)	 MASONRY DRILL BIT (FOR ANTI-TIP BRACKET INSTALLATION - CONCRETE FLOORS ONLY)
 ADJUSTABLE GROOVE-JOINT OR GOOSENECK PLIERS (FOR LEVELING PRODUCT)	 LEVEL (FOR LEVELING PRODUCT)	 SMALL BLADE SCREWDRIVER (FOR ADJUSTING SURFACE BURNER SIMMER SETTING)	 120VAC OUTLET TESTER (TO CHECK ELECTRIC SUPPLY GROUNDING)

IMPORTANT SAFETY INSTRUCTIONS

⚠ WARNING If the information in this manual is not followed exactly, a fire or electrical shock may result which could cause property damage, personal injury or death.

- To reduce the risk of tipping, the unit must be secured by a properly installed Anti-Tip bracket.
- This unit must be electrically grounded in accordance with local codes.
- Wall coverings, countertops and cabinets around the unit must be able to withstand heat generated by the unit.

CLEARANCES AND DIMENSIONS

- The dimensions and clearances in this manual indicate minimum clearance required.
- The contact surface of the installation must be solid and level.
- The surface on which the unit sits must be constructed of plywood strong enough to support 150 lb.

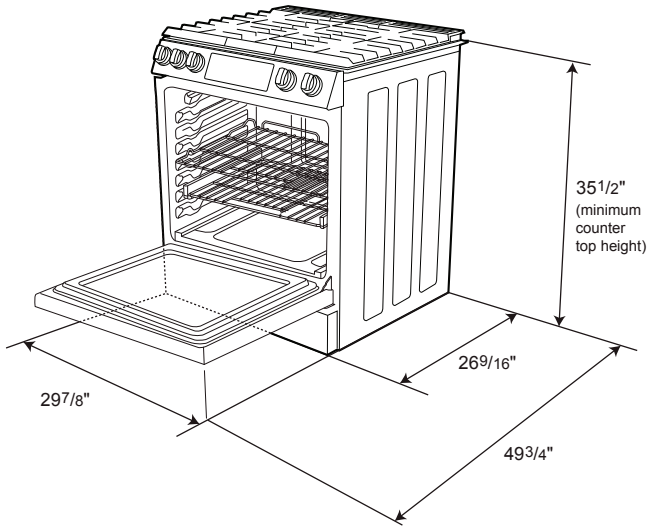


FIGURE 1

GAS SUPPLY REQUIREMENTS

This product is equipped with a gas pressure regulator that operates at a pressure of 5" of water column for operation with natural gas or 10" of water column when converted for operation with LP (propane).

The Slide-In Gas Range is preset for use with Natural Gas and can be converted for use with Propane (LP) with the supplied LP conversion kit. When using this range on LP gas, conversion must be made by a qualified LP installer before attempting to operate the range.

For proper operation, the pressure of natural gas supplied to the regulator must be between 5" and 13" of water column. For LP gas, the pressure supplied to the regulator must be between 10" and 13" of water column.

When checking for correct operation of the regulator, the inlet pressure must be at least 1" more than the operating (manifold) pressure as given above. The pressure regulator located at the inlet of the range must remain in the supply line regardless of which type of gas is being used. A flexible metal appliance connector used to connect the range to the gas supply line should have an I.D. of 5/8" and a maximum length of 5'.

ELECTRICAL SUPPLY REQUIREMENTS

The power cord of this product is equipped with a 3-prong (grounding) plug which mates with a standard 3-prong grounding wall receptacle to minimize the possibility of electric shock hazard from this appliance. The wall receptacle is to be connected to a properly grounded dedicated circuit providing 120 VAC/60 Hz power and protected by a 15- or 20-Amp circuit breaker or slow blow fuse.

Where a standard two-prong wall receptacle is encountered, contact a qualified electrician to have it replaced with a properly grounded three-prong wall receptacle. Do not use an adapter plug. Do not under any circumstances cut or remove the third (ground) prong from the power cord.

Ground Fault Circuit Interrupters (GFCI) are not required or recommended for gas range receptacles.

PREPARE THE CUTOUT OPENINGS

IMPORTANT This range has been designed to comply with the maximum allowable wood cabinet temperature of 194 °F. Ensure the wall coverings, countertops, cabinets, and any other materials in contact with the range are rated for a minimum of 194 °F. If not, discoloration, delamination or melting may occur.

Before starting the installation process, confirm the installation space meets the following dimensions and clearances. Do not locate the range where it may be subject to strong drafts. Seal any openings in the wall, floor or cabinets in the installation space. Provide adequate clearances between the range and adjacent combustible surfaces. These dimensions must be met for safe use of the range and provide a minimum clearance. Contact surface must be solid and level. Follow all dimension requirements to prevent property damage, potential fire hazard and incorrect countertop and cabinet cuts.

The installation location of the range must be a plywood base at the same level or higher than the surrounding floor covering (hardwood, tile, linoleum, etc.) to allow the range to be moved for cleaning and servicing and provide proper airflow to the range.

Ensure floor covering material can resist temperatures of at least 167 °F. Ensure the wall coverings, countertops, cabinets, and any other materials in contact with the range can resist temperatures up to 194 °F generated by the range.

SLIDE-IN GAS RANGE SPECIFICATIONS	
Exterior dimensions	• Height: 35 1/2" • Width: 29 7/8" • Depth: 26 9/16" • Cooking surface height: adjustable up to 36 1/2"
Electrical requirements	120V/60Hz
Net weight	242 lb
Oven capacity	6.1 cubic ft

Clearances are based on standard counter and cabinet dimensions as shown in the STANDARD DIMENSIONS chart below. See Figure 2 for required clearances.

STANDARD DIMENSION	
Countertop height	36"
Countertop depth	25"
Countertop thickness	1 1/2"
Cabinet height	34 1/2"
Cabinet depth	24"
Distance between rangetop and upper cabinet	30"

CLEARANCES

The Slide-In Gas Range can be installed freestanding installation with no back splash or slide-in installation for use with back trim. For both options, the cutout width is the same, but the cutout depth is different. See the CUTOUT DIMENSIONS chart below and Figure 3 for cutout requirements.

CUTOUT DIMENSIONS	
FREESTANDING CUTOUT	
Width	30"
Depth	25"
SLIDE-IN CUTOUT	
Width	30"
Depth	23 11/16"

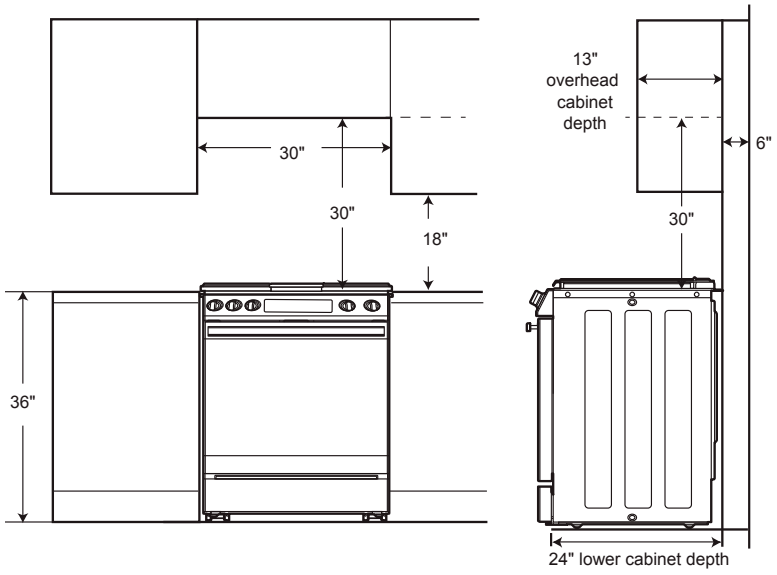


FIGURE 2

NOTES:
- FOR ISLAND INSTALLATIONS, MAINTAIN 6" MINIMUM FROM THE CUTOUT TO THE BACK AND SIDE EDGES OF COUNTERTOP.
- OVERHEAD CABINETRY MUST BE AT LEAST 30" ABOVE THE COOKTOP SURFACE AND NOT EXTEND MORE THAN 13" OVER THE COOKTOP SURFACE.
- MAINTAIN 0" CLEARANCE AT REAR AND SIDES OF THE RANGE.

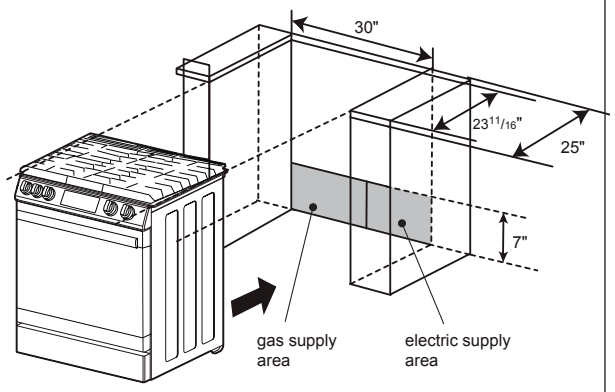


FIGURE 3

NOTES:
- CUTOUT FOR INSTALLATION WITH USE OF REAR TRIM KIT IS 25" DEEP.
- CUTOUT FOR SLIDE-IN INSTALLATION WITH NO REAR TRIM REQUIRED IS 23 11/16" DEEP.
- HATCHED FACES OF COUNTERTOPS SHOULD BE FLAT AND LEVELED.

INSTALLATION PROCEDURE

⚠ CAUTION LACERATION, FOREIGN OBJECT, CRUSH HAZARD

- When installing, moving or servicing any appliance, wear proper protective equipment, including cut resistant gloves, steel-toed shoes and safety glasses.

IMPORTANT Failure to remove packaging materials could result in damage to the appliance.

1. Remove all tape and packaging materials. Check for film on stainless steel parts, padding/spacers on and around door and face of oven, cardboard and plastic on and around racks, inside storage drawer, etc.

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

2. Inventory all loose parts against the PARTS INCLUDED chart on page 2.

   Check for shipping damage and/or missing parts. Report any damaged and/or missing parts to your local retailer.

3. To reduce the weight of the range while being moved, adjusted and installed, set aside cooktop grates, cooktop burners, oven racks and any other accessories until the unit is installed and ready for use.

   During installation, service, gas conversion and leveling, it is recommended to remove the oven door and drawer. See the Operation Manual for instructions on removing the oven door and drawer.

4. Adjust and level the range height by rotating the leveling legs so the overhang rests on the countertop surface with no gap.

OPTIONAL CONVERSIONS

LP GAS CONVERSION

⚠ WARNING BURN, FIRE HAZARD

Failure to properly convert the range to the fuel type used at the installation site can result in increased risk of fire, burn injuries and property damage. The conversion must be performed by a qualified service technician in accordance with the manufacturer's instructions and all local codes and requirements. The agency performing this work assumes responsibility for the conversion.

The Slide-In Gas Range is preset for use with Natural Gas and can be converted for use with Propane (LP) with the supplied LP conversion kit. Conversion for use with propane must be performed by a qualified technician in accordance with the installation instructions and local codes. The agency performing this conversion assumes responsibility for the conversion to propane use.

HIGH ALTITUDE CONVERSION

⚠ WARNING CARBON MONOXIDE HAZARD

Reduced air pressure and oxygen availability at high altitudes may affect proper burner combustion. Failure to properly convert the range for high altitude installations can result in increased risk carbon monoxide. The conversion must be performed by a qualified service technician in accordance with the manufacturer's instructions and all local codes and requirements. The agency performing this work assumes responsibility for the conversion.

Units must be converted for proper operation at elevations in excess of 6,000 feet. Contact a Sharp dealer to request a High Altitude Conversion Kit. High altitude conversion requires all cooktop and oven burner orifices to be changed. Follow detailed instructions included with the conversion kit. The regulator must be set according to the fuel type in use at the installation site.

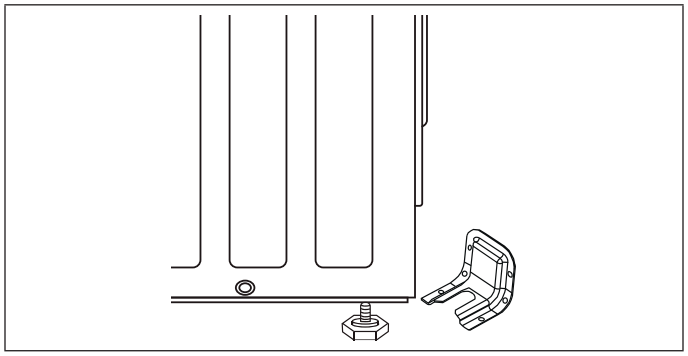
ANTI-TIP BRACKET

⚠ WARNING TIP OVER HAZARD

- A child or adult can tip the range and be injured or killed. Verify the anti-tip device has been properly installed and engaged per installation instructions. Ensure the anti-tip device is re-engaged when the range is moved.
- Do not operate the range without the anti-tip device in place and engaged. Failure to follow this precaution can result in death or serious burns to children or adults. Do not remove the leveling legs. Doing so will prevent the range from being secured by the anti-tip device.

To reduce the risk of tipping of the range, the range must be secured to the floor by the properly installed Anti-Tip Bracket and screws packed with the range. Failure to install the Anti-Tip Bracket will allow the range to tip over if excessive weight is placed on an open door or if child climbs upon it. Serious injury might result from spilled hot liquids or from the range itself.

TO INSTALL ANTI-TIP BRACKET



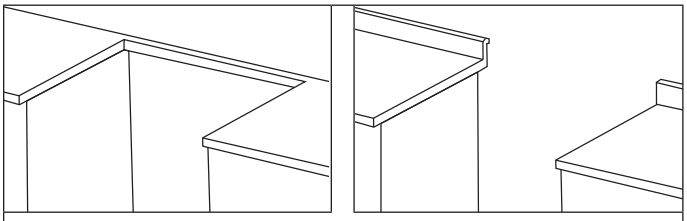
1. Using the template provided with the Anti-Tip Bracket, locate the installation area of the Anti-Tip Bracket. The Anti-Tip Bracket may be installed at either the back-left or back-right corner of the installation space, and only one Anti-Tip Bracket is necessary.
2. Mark the location of the screws for the Anti-Tip Bracket.
3. Attach the Anti-Tip Bracket to the floor or wall.

Wood Construction Installation: Drill a 1/8" pilot hole where screws are to be located. If bracket is to be mounted to the wall, drill pilot hole at an approximate 20° downward angle. Screw must enter wood.

Masonry Construction Installation: Due to the variety of masonry materials that may be present at installation site, hardware is not provided for attaching the Anti-Tip Bracket to masonry. If the bracket is to be mounted to masonry or ceramic floors, attach using two 5/16" OD sleeve anchors (with 1/4" bolt, either hex bolt head or hex nut head) rated for minimum 300 lb tension for the masonry material present at installation site.

REAR TRIM KIT INSTALLATION (OPTIONAL)

If there is no counter surface around the back edge of the installation space, or if the countertop cutout is greater than 25" deep, this may prevent the range from being installed flush to the back wall. If this occurs, a trim kit can be installed to cover a gap up to 1" in width. See Figure 4.



SLIDE-IN INSTALLATION
COUNTER CONTINUES BEHIND CUTOUT SPACE, AND NO REAR FILLER TRIM IS REQUIRED.

FREESTANDING INSTALLATION
NO COUNTER BACK-SPLASH IS LEFT; REAR FILLER TRIM IS RECOMMENDED.

FIGURE 4

TO INSTALL REAR TRIM

1 Align filler trim to mounting holes.

2 Attach with screws provided as shown in Figure 5.

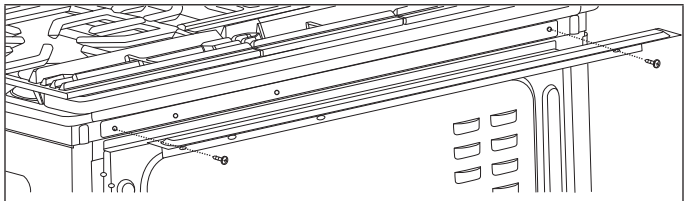


FIGURE 5

GAS SUPPLY CONNECTION

⚠ WARNING FIRE, EXPLOSION HAZARD

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- Installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/ NFPA 54.
- Do not overtighten the connection to the regulator. The regulator is die cast. Overtightening may crack the regulator resulting in a gas leak and possible fire or explosion.
- Do not use a flame to check for leaks.
- The agency performing this work assumes responsibility for the quality of work performed, including checking for leaks and ensuring installation meets code requirements.

TO CONNECT TO GAS SUPPLY

1 Shut off the main gas supply valve.

2 Because the range must be pulled away from the installation space to provide access to the gas regulator connections, and because hard piping restricts movement of the range, the range can only be installed using a CSA International-certified flexible metal appliance connector. Contact Sharp Customer Service if local codes require a hard-piped connection. Never use an old connector when installing a new range.

3 To prevent gas leaks, apply pipe-joint compound or wrap pipe-thread tape with Teflon on all male (external) pipe threads.

4 Install a manual gas line shut-off valve in the gas line in an easily accessible location outside of the range. Instruct the consumer on the location and operation of the shut-off valve.

5 As shown in Figure 6 below, install male 1/2" flare union adapter to the 1/2" NPT internal thread at the regulator inlet using no more than 15 ft-lbs of torque. Use a backup wrench on the regulator fitting to avoid damage.

6 As shown in Figure 6 below, install male 1/2" or 3/4" flare union adapter to the NPT internal thread of the manual shut-off valve using no more than 15 ft-lbs of torque, taking care to back up the shutoff valve to keep it from turning.

7 Connect flexible metal appliance connector to the adapter on the range.

8 Position range to permit connection at the shut-off valve.

9 Connect flexible metal appliance connector to the shut-off valve.

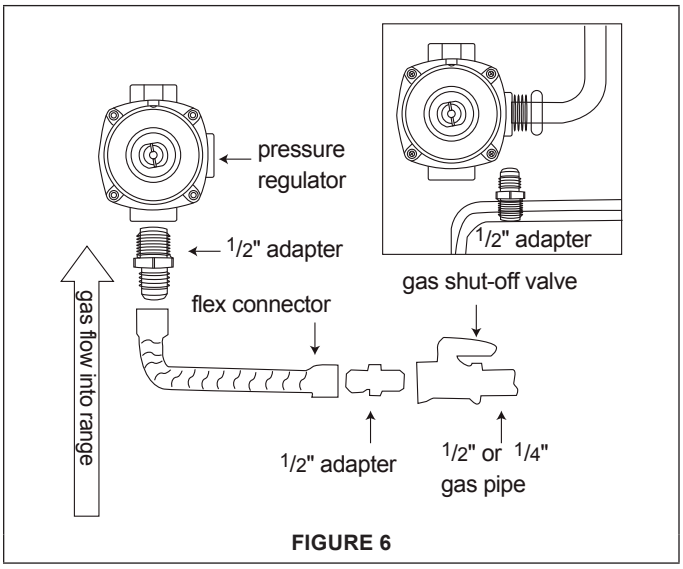


FIGURE 6

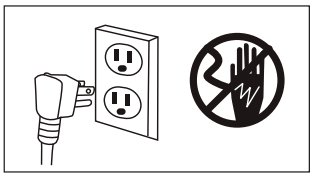
10 When all connections have been made, leave the range pulled out from installation space. Ensure the shut-off valve is open and all range controls are in the off position.

11 Turn on the main gas supply valve and use a liquid leak detector (or soap and water) at all joints and conduits to check for leaks in the system.

12 Form the gas flexible connector as shown. This will prevent the flexible connector from pinching or blocking the unit when the unit is pushed into its final position.

ELECTRICAL SUPPLY CONNECTION

⚠ WARNING ELECTRICAL SHOCK HAZARD



- Installation must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, NFPA 70.
- Do not use an extension cord with this product.
- The power supply cord and plug should not be modified. If it will not fit the outlet, have a proper outlet installed by a qualified electrician.
- Remove the house fuse or open the circuit breaker before beginning installation.
- Effective January 1, 1996, the National Electrical Code requires that new construction (not existing) utilize a 4-conductor connection to an electric range.
- The appliance must be properly installed and grounded by a qualified service provider.

This appliance must be supplied with the proper voltage and frequency and be connected to an individual, properly grounded branch circuit protected by a circuit breaker or fuse having amperage as specified on the rating plate. The rating plate is located in the storage drawer. After installation, instruct the consumer where the main range electrical disconnect is located and how to operate it.

PLACING UNIT

IMPORTANT All ranges are heavy. Sliding the range can damage the floor. Use care when moving the range. Use a belt when moving the range to prevent damaging the floor, or use cardboard, plywood or stiff plastic to avoid damaging the floor while sliding the range.

Getting the unit properly placed in the installation space and level may require multiple attempts. It is recommended to measure and adjust leveling legs carefully before placing into the installation space, as the leveling legs may be difficult to adjust once the range is in its final position.

TO PLACE UNIT

1 Use tape measure to measure from the floor to the top of the counter top at all four corners of the installation space.

2 While range is still positioned outside the installation space, adjust the leveling leg at each corner so that the distance from the floor to the underside of the cooktop edge matches the dimensions measured in the installation space.

3 Using two people, move range into its final installation location, being careful not to damage countertops, floor or appliance.

NOTES:

- Do not move unit by pushing or pulling on the door or control panel. Do not lift by the cooktop edges. Push, pull or lift only on the body or structural areas, such as oven, oven face or back corners of range.
- Be careful not to pinch or kink the gas or electrical connections. If unit does not move in smoothly, check for obstructions. Do not attempt to force the unit into position.
- Dampening the countertop where the cooktop overhangs with soapy water may allow the range to slide into position more smoothly.
- The metal flange under each side of the cooktop MUST be placed over the cabinet countertop for proper unit support. The cooktop should NOT rest directly on the countertop or else it could cause damage to the cooktop voiding the warranty. See Figure 7.

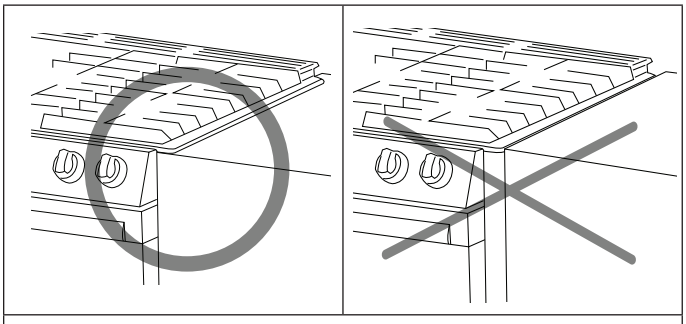


FIGURE 7

4 Ensure the gas supply line is not damaged.

5 Ensure the back leg of the range has engaged properly into the Anti-Tip Bracket. If visual inspection is not possible:

- Slide range forward.
- Confirm Anti-Tip Bracket is securely attached to floor or wall in correct position according to installation instructions.
- Fully slide the range back against the wall so that leveling leg engages with Anti-Tip Bracket.

6 To ensure baked goods, such as breads and cakes, come out even and level, confirm that the range is level by placing on the center rack position. Check level both front-to-back and side-to-side. Use adjustable pliers to adjust leveling legs as necessary to level the range.

IMPORTANT: The weight of the product is to be supported by the leveling legs. When adjusting leveling legs, do not adjust so far that the weight of the product is supported by the cooktop resting on the countertop. If countertops are not level, leveling the range may cause one or more corners of the cooktop to not contact the countertop surface. If this occurs, the range can be installed unleveled to allow the cooktop to contact the entire perimeter. Be advised that this may affect performance for some baked goods. In these cases, foam tape rated for 194 °F minimum can be placed around countertop edge to fill the gap caused by leveling. Do not use caulking or other adhesives that would bind the cooktop to the counter.

7 Reinstall door, drawer and oven racks.

SURFACE BURNER ASSEMBLY AND PLACEMENT

Position surface burner heads on top of the burner caps as shown. Ensure the surface burner heads are flat and parallel with the cooktop. Place the matching size caps on top of each surface burner head. See Figure 8.

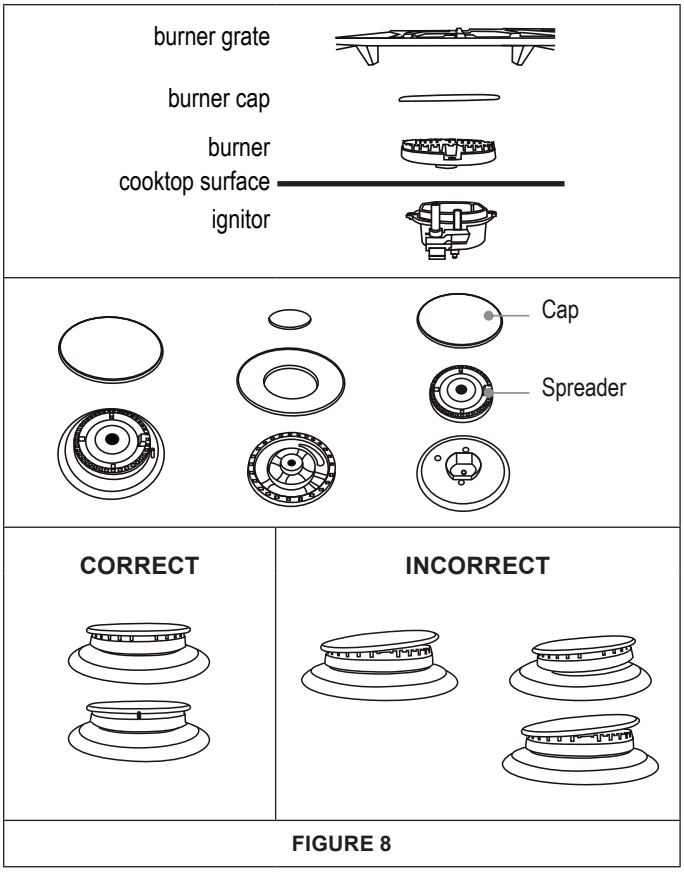


FIGURE 8

Orient the burner grates by finding the raised labels on the underside of each grate. All grates are stamped with REAR on the underside at the end of the grate that must be installed near the vents and with L indicating the left grate, M indicating the middle grate and R indicating the right grate. Place the grates on the cooktop with ends marked L REAR, M REAR and R REAR the correct positions. Grates are not interchangeable and must be placed correctly. See Figure 9.

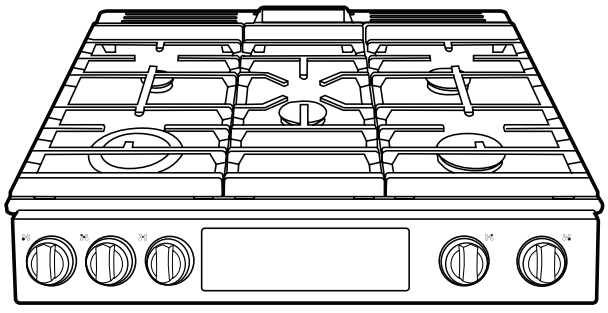


FIGURE 9

CONFIRM OPERATION

After the range has been installed and assembled, gas supply lines have been carefully checked for leaks and the electrical power cord has been connected, confirm the operation of all cooktop burners. To purge any air that may remain inside the range gas tubing, it is recommended to confirm operation of the cooktop burners before confirming operation of the oven.

TO CONFIRM COOKTOP OPERATION

1. For each burner, testing one at a time, rotate the knob to the **Lite** position. Confirm that clicking is heard and visually observe the electrode sparking properly to the burner cap.
2. Allow a few seconds for the burner to ignite and observe flame quality. Light all surface burners and set to the highest setting.
   - Soft blue flames indicate normal operation for natural gas.
   - Blue flames with yellow tips on the outer cones indicate normal operation for LP gas.
   - Yellow flames indicate abnormal operation for any gas. Call for service.
3. For each burner, compare flame height at the highest and lowest setting and confirm **Lo** heat is sufficiently low for the size of burner being tested.
4. For each burner, rotate the knob quickly to the lowest setting and confirm the flame is not extinguished.
5. Turn off all but one burner. With one burner still at the lowest setting, quickly open and close the oven door and confirm the flame is not extinguished.
6. If burner flame is extinguished during any of the above tests, or if flames are unacceptably large at the lowest setting, adjust the low flame setting.

TO ADJUST LOW FLAME SETTING

1. Light all surface burners. Set all burners at the highest setting except the one being adjusted. Set the burner being adjusted to the lowest setting.
2. Remove the knob by pulling firmly straight out.
3. Insert a small, flat-blade screwdriver into the valve shaft. Fit tip of screwdriver into small screw head at base of valve shaft. See Figure 10.

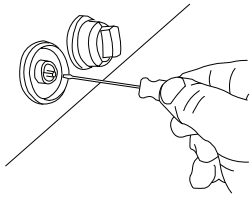


FIGURE 10

4. Holding the valve shaft with one hand to prevent it from turning, turn the screwdriver to adjust flame height (counter-clockwise increases flow; clockwise decreases flow).
5. Repeat for any burners requiring calibration at the lowest setting.
6. When adjustment is complete, repeat the full burner operation testing described above.

TO CONFIRM OVEN OPERATION

1. Ensure all packaging is removed and oven is empty except for oven racks. Close oven door.
2. Touch **Bake** pad on the control panel. The default temperature is 350 °F. Use the numeric keypad to adjust the temperature setting to 170 °F. Touch **START/ENTER** pad.
3. Listen for a clicking sound from the spark igniter followed by a whoosh sound of ignition.

   If the oven does not ignite immediately, the spark igniter will only activate for a few seconds. If this happens, the oven control will turn off the gas flow to the burner, wait 10-15 seconds, and re-attempt ignition. It will make a total of 3 attempts before generating an error. The entire process should take less than 1 minute.
4. It is normal for the oven control to attempt igniting 2 or 3 times immediately after the unit is first installed due to residual air in the gas lines inside the range. If the oven takes multiple attempts to ignite, cancel the bake mode and restart to confirm the oven ignites on the first attempt. Once all air has been purged from the gas lines, the oven should ignite immediately on first attempt. If oven continues to require multiple attempts to ignite, contact a qualified service provider for investigation and repairs.
5. Allow Bake mode to operate until the oven has preheated to 170 °F. Confirm the display indicates the temperature increasing and signals when the temperature is reached. Touch **STOP/ CLEAR** pad to stop the Bake mode.
6. Touch **Broil** pad on the control panel. Touch **START/ENTER** pad.
7. Listen for a clicking sound from the spark igniter followed by a whoosh sound of ignition. If the broil burner does not ignite immediately, see step 3 above.
8. Observe the broil flame quality through the oven door window. If flames do not carry all the way around the broil burner, this may indicate air in the gas lines. Allow the burners to operate for a 1–2 minutes to purge the lines of any remaining air.
9. Touch **STOP/CLEAR** pad to stop Broil mode. If anything does not operate correctly or if broil flames appear abnormal, call for service.

MODEL AND SERIAL NUMBER LOCATION

The model and serial number are needed when contacting customer service and to register the product and order replacement parts. The name plate label contains appliance certification, rating and identification information. It is located inside the storage drawer on either the left or right side panel.

CARE, CLEANING AND MAINTENANCE

Refer to the Operation Manual for cleaning instructions.

BEFORE YOU CALL FOR SERVICE

Read the BEFORE YOU CALL and operating instruction sections in your Operation Manual. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

Refer to the warranty in your Operation Manual for Sharp's toll-free service number and address. Please call or write if you have inquiries about your slide-in gas range and/or need to order parts.

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