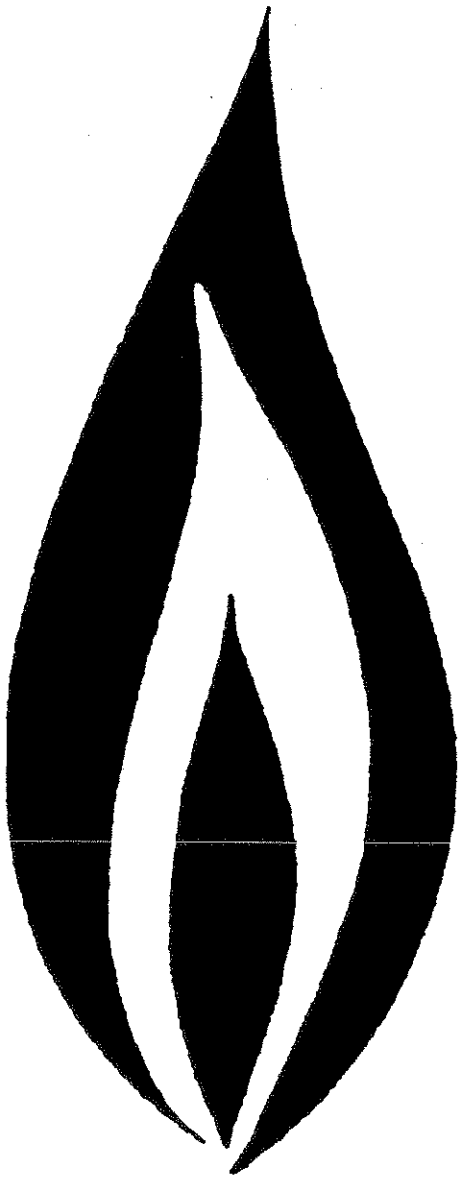
USE AND CARE MANUAL AND INSTALLATION INSTRUCTIONS

GAS RANGE



Important Safety Instructions Inside front cover

General Safety Precautions 1-2

Use and Care

Surface Cooking	3
Griddle (Optional on Some Models)	4
Using your Oven	5-6
Using your Broiler	7
Operating your Spark Ignition Range During an Electrical Power Failure	8
Changing the Oven Light Bulb (Some Models)	8
Clock and Timer (Some Models)	9
Care and Cleaning	10-12
Before you start Installing	13

Installation

Backguard Installation	14-15
Clearances and Location	16
Anti-Tip Bracket Installation	17
Connecting the Range to Gas	18
Testing for Gas Leaks	19
Connecting the Range to Electricity (Some Models)	19
Lighting the Pilots (Pilot Ignition Models)	20
Checking Burners and Adjusting Air Shutters	21
Converting Range from Natural Gas to LP (Propane) Gas	22-23
Before you Call for Service	24-25

NOTE TO CONSUMER:
Please retain this manual for future reference.

NOTE TO INSTALLER:
Please leave this manual and other literature with the-consumer for future use.

DESIGN SA CERTIFIED

IMPORTANT SAFETY INSTRUCTIONS

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

- **Extinguish any open flame.**
- **Do not try to light any appliance.**
- **Do not touch any electrical switch.**
- **Do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the Fire Department.**

— Installation and service must be performed by a qualified installer, service agency or gas supplier.

— Note: This product must be installed by a licensed Plumber or Gas Filter when installed within the Commonwealth of Massachusetts.

IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

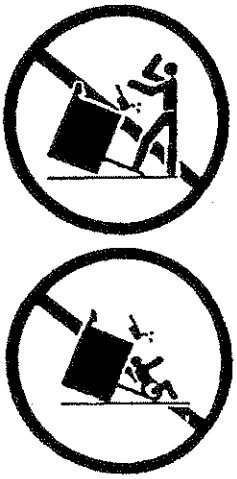
Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde, and soot, caused primarily by the incomplete combustion of natural gas or LP fuels. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can also be minimized by venting with an open window or using a ventilation fan or hood.

⚠ 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 air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

To reduce the risk of the appliance tipping, it must be secured by a properly installed anti-tip device. To check if this device is installed properly, remove the broiler drawer to inspect the anti-tip bracket or grasp the top rear edge of the range and carefully attempt to tilt it forward to make sure the range is properly anchored.

⚠ WARNING



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

⚠ WARNING

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information consult a qualified installer, service agency, manufacturer (dealer) or the gas supplier.

⚠ WARNING

To avoid the possibility of electrical shock, disconnect the power supply before servicing this unit.

IMPORTANT SAFETY NOTICE

The Safety Valve in this product contains Mercury which must be recycled according to local, state, and federal codes.

⚠ WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide and overheating of the oven.

GENERAL SAFETY PRECAUTIONS

⚠ WARNING: READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

1. CAREFUL THOUGHT SHOULD BE GIVEN TO THE LOCATION OF THE RANGE. Avoid placement in these areas: in a main "traffic path"; in an isolated area with no counter space nearby; where open range doors could create a hazard; in a drafty location which could cause the pilot to blow out.

2. KEEP CHILDREN AND PETS AWAY FROM THE RANGE. Children should not play with the range controls. Range surfaces are hot. The range should not be used as a step stool to the cabinet above.

3. FOR SAFETY REASONS, DO NOT USE THE RANGE AS A KITCHEN HEATER. Ovens and top burners are not designed for heating use.

4. BE SURE THE RANGE IS PROPERLY INSTALLED AND GROUNDED BY A QUALIFIED TECHNICIAN. BE SURE YOUR RANGE IS CORRECTLY ADJUSTED BY A QUALIFIED SERVICE TECHNICIAN OR INSTALLER FOR THE TYPE OF GAS (NATURAL OR LP) ON WHICH IT IS TO BE USED. YOUR RANGE CAN BE CONVERTED FOR USE ON EITHER TYPE OF GAS. SEE INSTALLATION INSTRUCTIONS.

5. NEVER INSTALL RANGE OVER KITCHEN CARPETING. Some carpet materials are highly flammable and some absorb grease which could be a fire hazard.

6. REMEMBER, FABRIC IS FLAMMABLE. Long flowing sleeves have no place in a kitchen. Don't lean on a range. If the range is near a window, use an appropriate window treatment.

7. IF THE PILOT GOES OUT, YOU SHOULD DETECT A FAINT GAS ODOR AS YOUR SIGNAL TO RELIGHT THE PILOT. As a safety measure, open a window or door to ventilate the room before relighting the pilot. If the range connections are not perfectly tight, you can have a small leak and therefore a faint gas odor. NEVER use a match or other flame to locate such a leak. Use a liquid detergent or thick soap and water solution in the areas where you think the leak might be. If a bubble develops, it indicates a possible leak. Gas supply should be turned off immediately and you should call your gas company and/or service company.

8. NEVER LEAVE A BURNER ON AND UNLIT FOR MORE THAN 5 SECONDS.

9. ⚠ WARNING: SERIOUS HAZARDS ARE ASSOCIATED WITH REACHING INTO STORAGE CABINETS ABOVE THE RANGE WHEN THE TOP BURNERS AND/OR OVEN ARE IN OPERATION. Do not store items that are attractive to children above the range. Do not let clothing come into contact with top burners when range is in operation.

10. POSSIBLE HAZARDS OR INJURIES MAY RESULT FROM THE MISUSE OF APPLIANCE DOORS OR DRAWERS such as stepping, leaning or sitting on the doors or drawers.

11. DO NOT USE THE TOP OF THE RANGE OR THE OVEN AS A STORAGE AREA. Items stored on the range top can become too hot and melt. Do not store flammable materials in the oven.

12. USE A GOOD POTHOLDER WHEN PULLING OUT OVEN RACKS TO ADD OR REMOVE FOOD. Dish towels or other substitutes can cause bad burns. Use only dry potholders. Damp or moist potholders on hot surfaces may result in burns from steam. Do not let a potholder touch a flame.

13. KEEP ALL PLASTICS AWAY FROM THE RANGE, as plastics are vulnerable to heat.

14. AVOID UNSTABLE, EASILY TIPPED PANS. Pan handles should be turned to the back or side of the range – not out into the room or over adjacent burners. Only use utensils that are suitable for range and oven use.

GENERAL SAFETY PRECAUTIONS

15. DO NOT HEAT UNOPENED CONTAINERS OF FOOD ON SURFACE BURNERS OR IN THE OVEN. Buildup of pressure may cause the container to burst and result in serious personal harm and/or damage to the range.

16. ALUMINUM FOIL WHEN USED IMPROPERLY IS A CAUSE OF MANY RANGE PROBLEMS. See the oven and broiler sections of this book for instructions for proper use.

17. GREASE IS FLAMMABLE AND SHOULD BE HANDLED CAREFULLY. Avoid letting grease deposits collect around the range or in vent fans. Let quantities of hot fat, a pan of deep fat for example, cool before attempting to move it. If a grease fire should occur in a pan, put out the flame by placing a lid on the pan. DO NOT throw water on a grease fire. Do not turn on the vent hood. Use a dry chemical or foam type fire extinguisher. If a fire should occur in the oven or broiler, turn off the oven, close the oven door and broiler door and allow the food or grease to burn itself out in the oven. If smoke or fire persist, call your local fire department.

18. AVOID THE USE OF AEROSOL SPRAYS NEAR A RANGE AS MOST ARE FLAMMABLE.

19. NEVER LEAVE SURFACE BURNERS UNATTENDED AT HIGH OR MEDIUM FLAME SETTINGS. Adjust top burner flame size so it does not extend beyond the edge of the cookware. Excessive flame is hazardous.

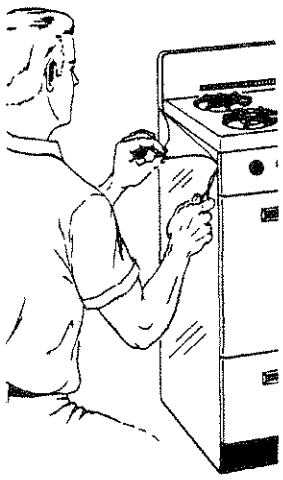
20. DO NOT USE A RANGE THAT IS IN NEED OF REPAIR. Repairs should be done by a qualified person. Poorly done repairs could result in a safety hazard. Do not replace or repair any part of the range yourself unless it is recommended in this book.

21. DO NOT TOUCH THE INTERIOR SURFACES OF THE OVEN DURING OR IMMEDIATELY AFTER USE. Do not let clothing or other flammable materials contact burners. Although these surfaces may be dark in color they can still be hot enough to burn. Other areas of the range can become hot enough to cause burns, such as vent openings, main top, window, oven door, broiler door and oven racks.

22. DO NOT OBSTRUCT THE FLOW OF COMBUSTION OR VENTILATION AIR.

23. BE SURE ALL PACKING MATERIALS ARE REMOVED FROM THE RANGE before operating it to prevent fire or smoke damage should the packing material ignite.

24. LEAK TESTING OF THE APPLIANCE SHALL BE CONDUCTED ACCORDING TO THE MANUFACTURER'S INSTRUCTIONS.



UNPACKING:

Remove all tape, wrapping paper, and packing material from the exterior of the range. Be sure to remove the protective plastic from side panels, control panel, and all stainless parts on the range.

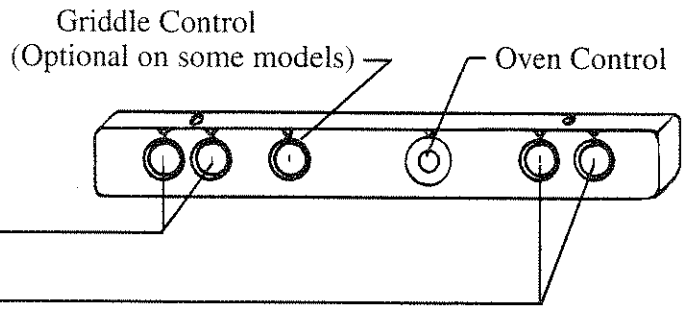
Remove all packing from the oven and broiler compartments.

SURFACE COOKING

Your new range is equipped with automatic ignition top burners. Each burner can be controlled to provide heat from the highest "full on" to the very low "keep warm". The burner knob can be set on any position for the flame desired.

SURFACE BURNER CONTROLS

The knobs that turn the surface burners on and off are located on the lower control panel in front of the burners.



The two knobs on the left side control the left front and left rear burners.

The two knobs on the right side control the right front and right rear burners.

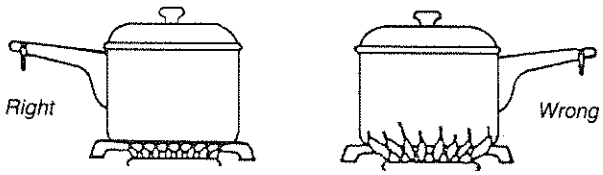
TO LIGHT A SURFACE BURNER

PILOT IGNITION MODELS: Push the control knob in and turn it to the LITE or START position. After the burner ignites, turn the knob to adjust the flame size.

SPARK IGNITION MODELS: Push the control knob in and turn it to the LITE or START position. You will hear a little clicking noise - the sound of the electric spark. After the burner ignites, turn the knob to adjust the flame size. NOTE ALL IGNITERS WILL SPARK WHEN ANY CONTROL KNOB IS TURNED ON.

FOR BEST RESULTS

The gas burner adjusts to any flame desired and allows you to tailor the flame to fit any pan large or small. Always position the utensil on the burner grate BEFORE lighting the burner. **FOR YOUR SAFETY,** the flame should not extend beyond the sides of the pan.



⚠ WARNING: TO AVOID THE RISK OF SERIOUS INJURY, PROPERTY DAMAGE OR FIRE DO NOT LEAVE THE SURFACE BURNERS UNATTENDED WHILE IN OPERATION. GREASE AND SPILLOVERS CAN IGNITE CAUSING A FIRE.

GRIDDLE (Optional on Some Models)

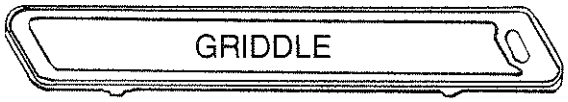
(DOES NOT APPLY TO PRO-SERIES MODELS)

The built in griddle is perfect for pancakes, French toast, bacon and eggs, hamburgers, tortillas or grilled sandwiches.



GRIDDLE COVER

Griddle cover MUST BE REMOVED when the griddle burner is in operation.



GRIDDLE

Before use, lightly rub the griddle with a small amount of unsalted shortening. Oil should not be used as it will become gummy.

Preheat griddle using a medium flame. Use a few drops of water as a test for proper cooking temperature. The water will form beads and "dance" when the griddle is ready for use; it will sizzle and steam when the griddle is not hot enough.

To preserve the finish of the griddle, never scrape it with knives or other sharp objects. Use utensils especially designed for use with non-stick finishes. Regular metal pancake turners, etc., may damage the special coating.



GREASE CUP

Be sure the grease cup is in place directly under the drain in the griddle whenever the griddle is in use.

⚠ *WARNING: ALWAYS REMOVE GREASE FROM GREASE CUP AS SOON AS THE GRIDDLE AND GREASE CUP COOL. GREASE LEFT IN THE GREASE CUP CAN CATCH FIRE IF RANGE IS USED WITHOUT REMOVING GREASE FROM THE GREASE CUP.*

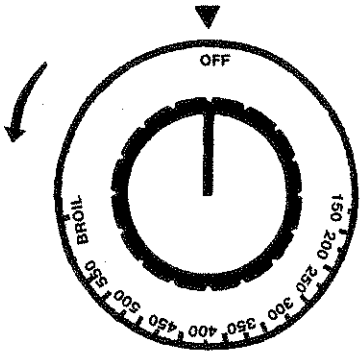


FIFTH BURNER INSERT

To convert the griddle to a fifth burner, remove the griddle cover and griddle. ***GRIDDLE MUST BE COOL BEFORE REMOVING.***
Substitute the fifth burner bowl and fifth burner grid. Use as any top burner.

USING YOUR OVEN

Your range has automatic oven ignition which will light the oven burner and allow the oven to heat to the selected temperature. Push – turn the oven control counterclockwise to the desired temperature. The oven lights automatically after 30 to 60 seconds. When selected temperature is reached, the burner cycles off and on as the oven temperature rises above and falls below the set temperature. On models equipped with electric spark ignition, the igniter sparks to ignite a heater pilot, the igniter discontinues sparking, and the heater pilot in turn ignites the oven burner. On models equipped with a gas oven pilot, the pilot remains lighted at all times.



Temperature Control

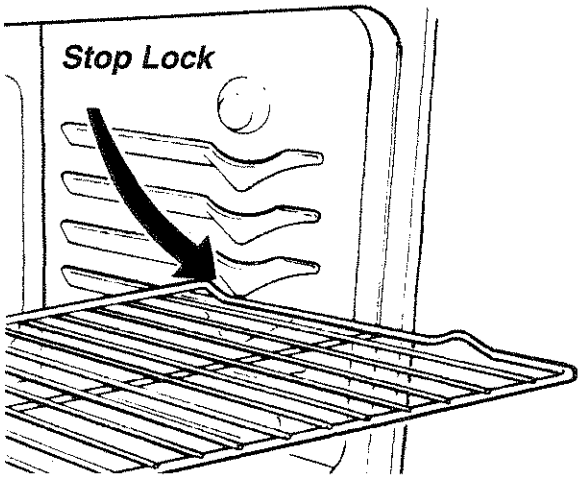
* ***BROILER PAN AND TRAY MUST BE IN PLACE DURING ANY OVEN COOKING OPERATION.***

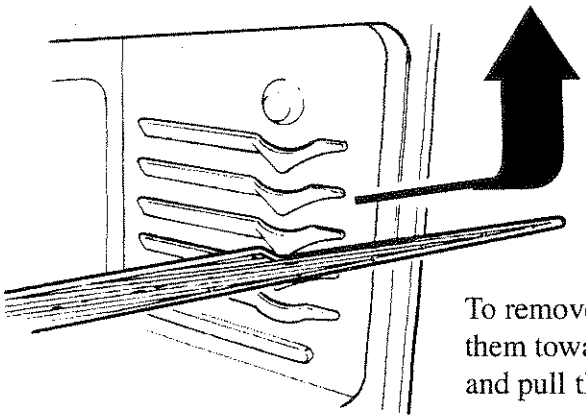
INITIAL OVEN OPERATION

Slight odor or smoke from the insulation around the oven liner is normal for the first few times the oven is used. This is temporary.

OVEN RACKS

The racks are designed with stop locks. When placed correctly on the rack supports, they will stop before coming completely out of the oven and will not tilt when you are removing food from them or placing food on them.





To remove the racks from the oven, pull them toward you, tilt front end upward and pull them out.

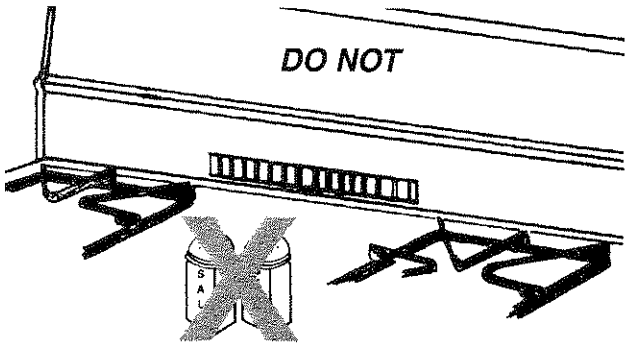
* ***DO NOT USE OVEN COMPARTMENT FOR A STORAGE AREA. ITEMS STORED IN THE OVEN CAN IGNITE.***

* ***PLACE OVEN RACKS IN DESIRED POSITION WHILE OVEN AND OVEN RACKS ARE COOL.***

USING YOUR OVEN

OVEN VENT

The oven is vented at the back of the cooktop. When the oven is on, warm air is released through the vents. This venting is necessary for proper air circulation in the oven for good baking results.



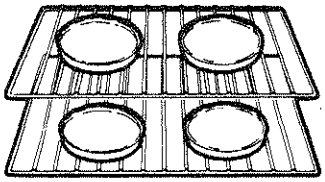
* *DO NOT LEAVE PLASTIC ITEMS ON THE COOKTOP. THEY MAY MELT IF LEFT TOO CLOSE TO THE VENTS OR BURNERS.*
* *METAL ITEMS WILL BECOME VERY HOT IF THEY ARE LEFT ON THE COOKTOP AND COULD CAUSE BURNS.*
* *VENT OPENINGS AND NEARBY SURFACES MAY BECOME HOT. DO NOT TOUCH THEM.*
* *HANDLES OF POTS AND PANS ON THE COOKTOP MAY BECOME HOT IF LEFT TOO CLOSE TO THE VENTS.*

⚠ *WARNING: THE COOKTOP WILL BECOME HOT FROM THE OVEN VENTING WHEN THE OVEN IS IN OPERATION.*

BAKING

Your new oven may heat differently than your old oven. The times and temperatures to which you have been accustomed may vary slightly because of these differences.

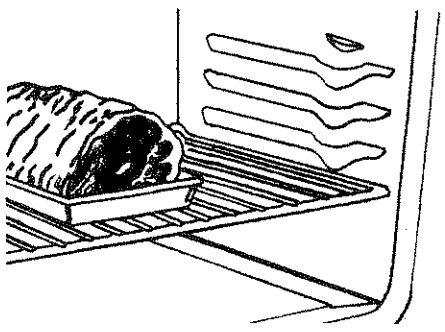
Preheat the oven for at least ten (10) minutes before baking.



* *KEEP OVEN FREE FROM GREASE BUILDUP.*
* *PLACE OVEN RACKS IN DESIRED POSITION WHEN THE OVEN AND OVEN RACKS ARE COOL.*
* *WHEN USING COOKING OR ROASTING BAGS IN OVEN, FOLLOW THE MANUFACTURER'S DIRECTIONS.*

ROASTING

Roasting is oven cooking of tender cuts of meat and poultry. Low temperature roasting cooks meat to an appetizing brown without undue loss of juices and minimum shrinkage. It also reduces spattering and keeps oven cleanup at a minimum.



* *STAND AWAY FROM THE RANGE WHEN OPENING THE DOOR OF A HOT OVEN. THE HOT AIR AND STEAM WHICH ESCAPE CAN CAUSE BURNS.*
* *PULLING OUT RACK TO THE RACKSTOP IS A CONVENIENCE IN LIFTING HEAVY FOODS.*
* *DO NOT PLACE HEAVY FOODS ON OVEN DOOR.*

USING YOUR BROILER

OVEN MOISTURE

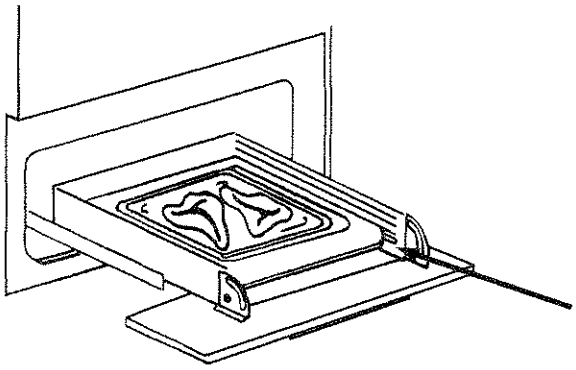
As your oven heats up, the temperature change of the air in the oven may cause water droplets to form on the door glass. These droplets are harmless and will evaporate as the oven continues to heat up.



* *NEVER USE FOIL TO COMPLETELY COVER OVEN RACKS OR BLOCK ANY OF THE OPENINGS IN THE OVEN BOTTOM.*

BROILING

Broiling is a fast method for cooking tender cuts of meats, poultry, ham and fish. The broiler compartment is located beneath the oven. Pull the entire broiler compartment forward to the stop position. The broiler compartment door folds down to allow for easy removal of the broiler pan for turning foods. Gas broiling is cool and clean since broiling is done with the broiler door closed and any smoke is consumed by the flame.
To operate broiler, Push–turn the oven control counterclockwise to the BROIL position.



* *WHEN BROILING, IF MEAT IS TOO CLOSE TO THE FLAME, THE FAT MAY IGNITE.*

Cooking times for broiled food vary considerably. There are differences in thickness of meat, in fat content, and in personal preferences. Generally, the distance between the top of the meat and the broiler flame regulates the degree of doneness and the broiling time.

Different broiler tray locations are provided to accomplish your cooking needs.

* *BROILER PAN AND TRAY MUST BE IN PLACE FOR ANY COOKING OPERATION.*

* *NEVER COVER THE BROILER RACK OPENINGS WITH ALUMINUM FOIL. IF THE RACK IS COVERED BY ALUMINUM FOIL, THE FAT CANNOT DRIP AWAY FROM THE MEAT AND MAY EASILY IGNITE.*

* *IF YOU SHOULD HAVE A GREASE FIRE IN THE BROILER, TURN OFF THE BROILER AND KEEP THE DRAWER CLOSED TO CONTAIN THE FIRE UNTIL IT BURNS OUT.*

* *ALWAYS REMOVE THE BROILER PAN FROM THE BROILER COMPARTMENT AS SOON AS BROILER PAN COOLS. GREASE LEFT IN THE PAN CAN CATCH FIRE IF THE OVEN IS USED WITHOUT REMOVING THE GREASE FROM THE BROILER PAN. REPLACE BROILER PAN AND TRAY AFTER CLEANING.*

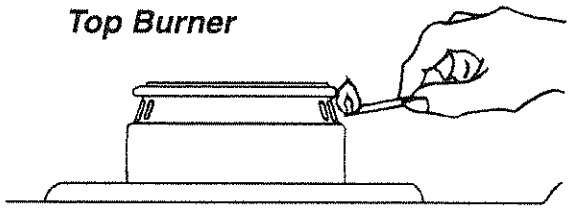
* *DO NOT USE BROILER COMPARTMENT AS A STORAGE AREA. ITEMS STORED IN THE BROILER COMPARTMENT CAN IGNITE OR CAUSE DAMAGE TO THE PILOT OR SAFETY VALVE SENSING BULB.*

* *DO NOT USE PANS OR DISHES IN THE BROILER COMPARTMENT.*

OPERATING YOUR SPARK IGNITION RANGE DURING AN ELECTRICAL POWER FAILURE

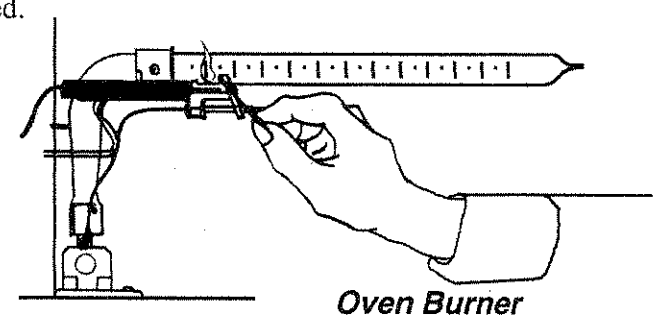
⚠ *WARNING: USE EXTREME CAUTION WHEN LIGHTING BURNERS THIS WAY.*

LIGHTING TOP BURNERS



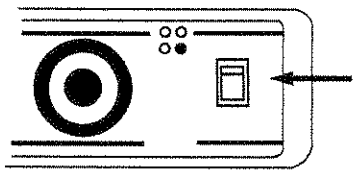
1. Hold a lighted match to the desired burner head.
2. Push and turn the control knob to the "LITE" or "START" position.
3. After burner lights, adjust flame to the desired size as required.

LIGHTING OVEN BURNER



1. Remove the broiler carriage. See page 13.
2. Turn the oven thermostat past the 150° mark.
3. Hold a lighted match at the top forward section of the pilot (See diagram). After the pilot lights, quickly remove the match from the broiler compartment. After the pilot lights, the oven burner will then light within 30–60 seconds.
4. Replace the broiler carriage.

NOTICE: The surface and oven burners in use when an electrical power failure occurs will continue to operate normally until shut off.



OVEN LIGHT (Optional on Some Models)

The switch located at the right of the control panel turns the oven light on and off.

CHANGING THE OVEN LIGHT BULB

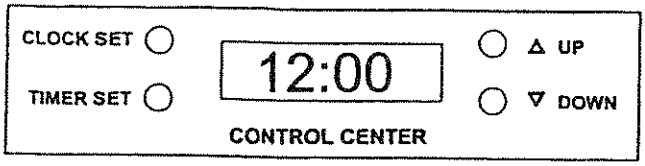
1. Gloves must be worn to protect your hands when changing the bulb.
2. Disconnect the power to the range at the main circuit breaker.
3. Unscrew the light bulb counterclockwise.
4. Replace the bulb with a 40–watt appliance bulb.
5 Reconnect the power to the range.

⚠ *WARNING: TO AVOID THE RISK OF SEVERE PERSONAL INJURY OR ELECTRICAL SHOCK, TURN THE POWER OFF AT THE MAIN CIRCUIT BREAKER BEFORE CHANGING THE BULB. MAKE SURE THE OVEN AND LIGHT BULB ARE COOL BEFORE REPLACING. WEAR PROTECTIVE GLOVES.*

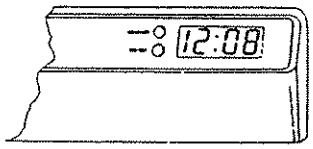
CLOCK AND TIMER (Optional on Some Models)

ELECTRONIC CLOCK AND TIMER

TO SET TIME OF DAY: Depress "CLOCK" button (a tone will sound). Depress "UP" button to set the time up, or depress "DOWN" button to set the time down. Tapping the "UP" or "DOWN" button will increase or decrease the time by 1 minute. Holding in the "UP" or "DOWN" button will increase or decrease the time in 10 minute intervals. After the correct time has been set, depress the "CLOCK" button (a tone will sound) or wait 7 seconds and the correct time will be set.

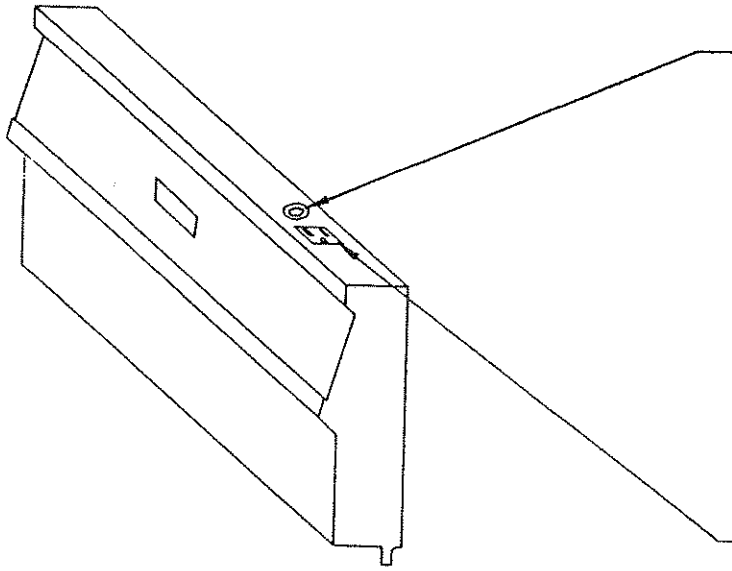


TO SET TIMER: Depress "TIMER" button (a tone will sound). Depress "UP" button to set the time up, or depress "DOWN" button to set the time down. Tapping the "UP" or "DOWN" button will increase or decrease the time by 1 minute. Holding in the "UP" or "DOWN" button will increase or decrease the time in 10 minute intervals. 7 seconds after the last programming input, the timer becomes active. When 1 minute if remaining on the timer, a one second tone will sound. When the timer reaches zero (00:0), there will be three tones 1 second apart, then a tone every 10 seconds for 10 minutes. **NOTE:** The colon flashes when the timer is active whether the timer or the time of day is displayed. To display the time of day when in the timer mode, depress the "CLOCK" button. To cancel the timer, depress the "TIMER" button once when the timer is displayed or twice when the time of day is displayed.



ELECTRONIC CLOCK- NO TIMER

TO SET TIME OF DAY: Depress hour set button until the correct hour of the day is displayed on the clock. Depress minute set button until the correct minute of the day is displayed.



OUTLET CIRCUIT BREAKER

The appliance outlet circuit breaker is located next to the appliance outlet on the backguard. The circuit reaker is rated for 12 amps. To reset the circuit breaker, unplug the appliance from the outlet and push the reset button in the center of the circuit breaker.

APPLIANCE OUTLET

The appliance out is located on the top of range backguard. It may be used to run portable appliances placed on countertop beside the range.

CARE AND CLEANING

CLEANING PORCELAIN OVEN INTERIOR

Porcelain has a smooth finish, and is a type of glass fused to metal. With proper care, the porcelain enamel walls in these ovens will retain their good looking finish for many years.

⚠ *WARNING: KEEP APPLIANCE AREA CLEAR AND FREE FROM COMBUSTIBLE MATERIALS, GASOLINE AND OTHER FLAMMABLE VAPORS AND LIQUIDS.*

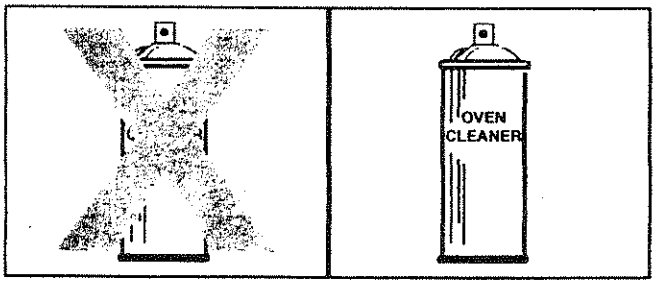
Food soil that is allowed to harden and bake on can be difficult to remove. Clean the oven before it is entirely cool (not while it is hot) with detergent and water - using a soap-filled steel wool pad on burned spots. Rinse and wipe dry.

COMMERCIAL OVEN CLEANER

Commercial oven cleaners may be used on conventional porcelain lined ovens. Follow instructions carefully. After using cleaners, thoroughly rinse the oven with a solution of one tablespoon vinegar to one cup water. Oven cleaners can coat or damage the thermostat sensing device (long tube in the oven) so that it will not sense temperature correctly. If you are using an oven cleaner, try to avoid any contact with the rod-shaped bulb of the thermostat. Be sure that any residue that touches the bulb is carefully removed.

GENERAL PRECAUTION:

CAUSTIC AEROSOL CLEANERS



Continuous-clean surface **Porcelain**

* *DO NOT SPRAY ANY OVEN CLEANER ON THE OVEN DOOR HANDLES OR ANY EXTERIOR SURFACE OF THE OVEN, WOOD OR PAINTED SURFACES. THE CLEANER CAN DAMAGE THESE SURFFACE.*

* *DO NOT SPRAY ON THE ELECTRICAL CONTROLS AND SWITCHES BECAUSE IT COULD CAUSE A SHORT CIRCUIT AND RESULT IN SPARKING OR FIRE.*

* *DO NOT ALLOW A FILM FROM THE CLEANER TO REMAIN ON THE TEMPERATURE SENSING BULB (THE BULB IS LOCATED AT THE TOP LEFT SIDE OF THE OVEN). CAREFULLY WIPE THE BULB CLEAN AFTER EACH OVEN CLEANING, BEING CAREFUL NOT TO MOVE THE BULB AS A CHANGE IN ITS POSITION COULD AFFECT HOW THE OVEN BAKES.*

OVEN RACKS

Oven racks are removed by pulling forward, tilting and lifting up. Racks may be washed with detergent and water. Scour heavily soiled areas with a soap-filled steel wool pad.

OVEN WINDOW

Oven windows may be washed with a damp cloth dipped in detergent and warm water, or a solution of baking soda and water.

Note of Caution: Spray-on/wipe-off cleaners should not be sprayed on a hot or warm oven because they will leave a hard to remove stain. When used on a cold oven, the cleaner should be completely rinsed away to avoid any possibility of staining.

CARE AND CLEANING

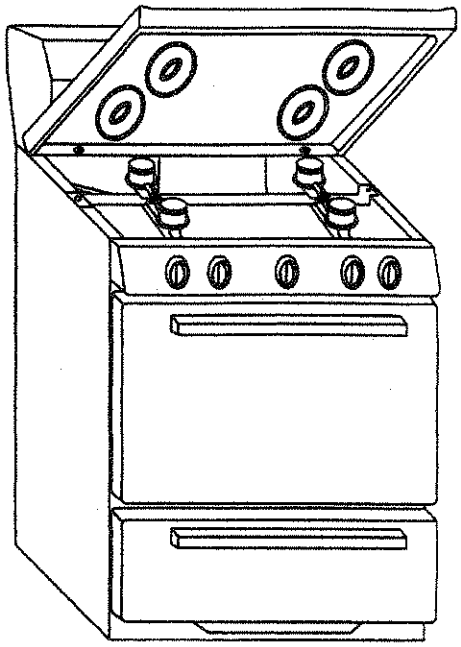
CLEANING OVEN BOTTOM

Clean using warm, sudsy water, a mild abrasive cleaner, a soap filled abrasive pad or commercial oven cleaner following the manufacturers instructions.

On 20" models the oven bottom can be removed by pushing the oven bottom toward the back wall while lifting straight up. Once oven bottom is free of rear tabs pull bottom forward till it clears the oven cavity.
The oven bottom on the 24", 30", and 36" models can be removed for cleaning by sliding the oven bottom towards the oven rear wall, lifting the front end up to clear the front frame, and gently pulling the oven bottom up and out.

CLEANING PORCELAIN OVEN DOOR AND MAIN TOP

Clean using hot, sudsy water, a soap filled abrasive pad, or a mild abrasive cleaner following the manufacturer's instructions.



REMOVING MAIN TOP

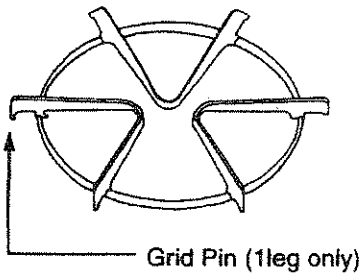
1. Remove top burner grids and tray inserts (if any).
2. Grasp the cooktop at the front corners and remove by lifting up and pulling away from the range.
3. Replace in reverse order.

CLEANING STAINLESS STEEL OVEN DOORS

Clean using hot, sudsy water, a soap filled abrasive pad, or a mild abrasive cleaner followed by a Stainless Steel Cleaner.

CLEANING BURNER GRATES

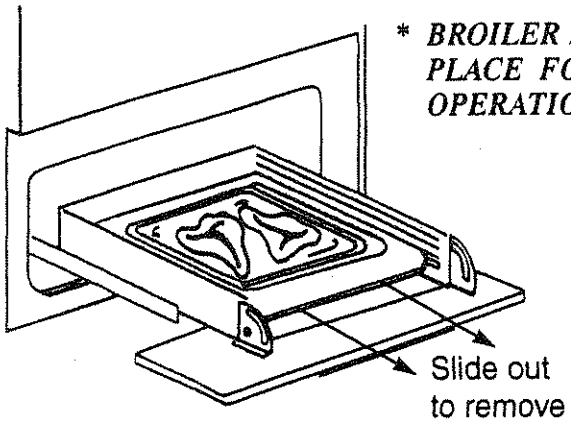
Wash burner grates in warm, soapy water. Dry the grates with a cloth. When replacing the grates, be sure they are positioned properly over the burners.
Note: Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.



CARE AND CLEANING

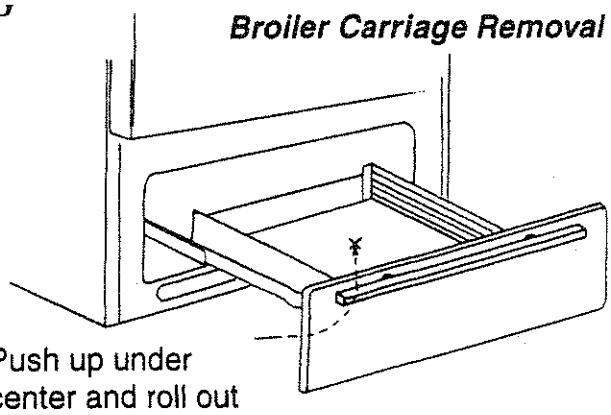
CLEANING BROILER PAN

After broiling, remove the broiler pan and tray after allowing them to cool. Wash in warm, soapy water.



* *BROILER PAN AND TRAY MUST BE IN PLACE FOR ANY COOKING OPERATION.*

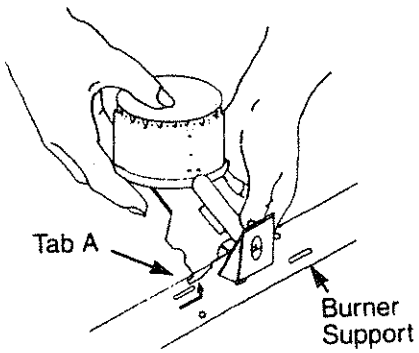
Broiler Carriage Removal



DO NOT USE STEEL WOOL PADS, COMMERCIAL OVEN CLEANER, SILICONE OVEN SPRAYS, COARSE PADS OR COARSE BRUSHES ON THE BROILER CARRIAGE.

CLEANING TOP BURNERS

Burners may be wiped off without removing from the range. However, they are removable for an occasional thorough washing in warm water and detergent. The holes in the burners of your range must be kept clean at all times for proper ignition and flame. You Should clean the burners routinely, and especially after bad Spillovers. If the food doesn't wash off completely, scrub the Burner with soap and water and a brush or plastic pad. **DO NOT USE STEEL WOOL OR ABRASIVE CLEANERS.**



REMOVING TOP BURNERS

To remove a top burner, turn slightly to release tab marked (A). Then lift out. When replacing, be sure tab (A) is locked securely In position on the burner support. If burners are held in position By screws, see Page 22 for instructions for shipping screw removal.

WARNING: USE CAUTION WHEN CLEANING AROUND THE CERAMIC IGNITOR.

DAMAGE TO THE CERAMIC IGNITOR WILL CAUSE LIGHTING PROBLEMS WHICH COULD RESULT IN AN EXPLOSION AND SERIOUS PERSONAL INJURY.

BEFORE YOU START INSTALLING

IMPORTANT NOTE TO INSTALLER:

BEFORE YOU BEGIN – READ THESE INSTRUCTIONS COMPLETELY AND CAREFULLY.

BE SURE TO LEAVE THESE INSTRUCTIONS WITH THE CONSUMER.

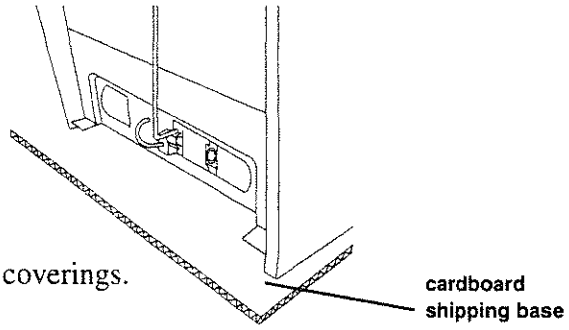
IMPORTANT NOTE TO CONSUMER:

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE. OBSERVE ALL GOVERNING CODES AND ORDINANCES. SAVE THESE INSTRUCTIONS FOR LOCAL INSPECTORS.

⚠WARNING

Excessive Weight Hazard

Use two or more people and wear gloves and safety glasses to move and install the range. Failure to do so can result in back or other injury.



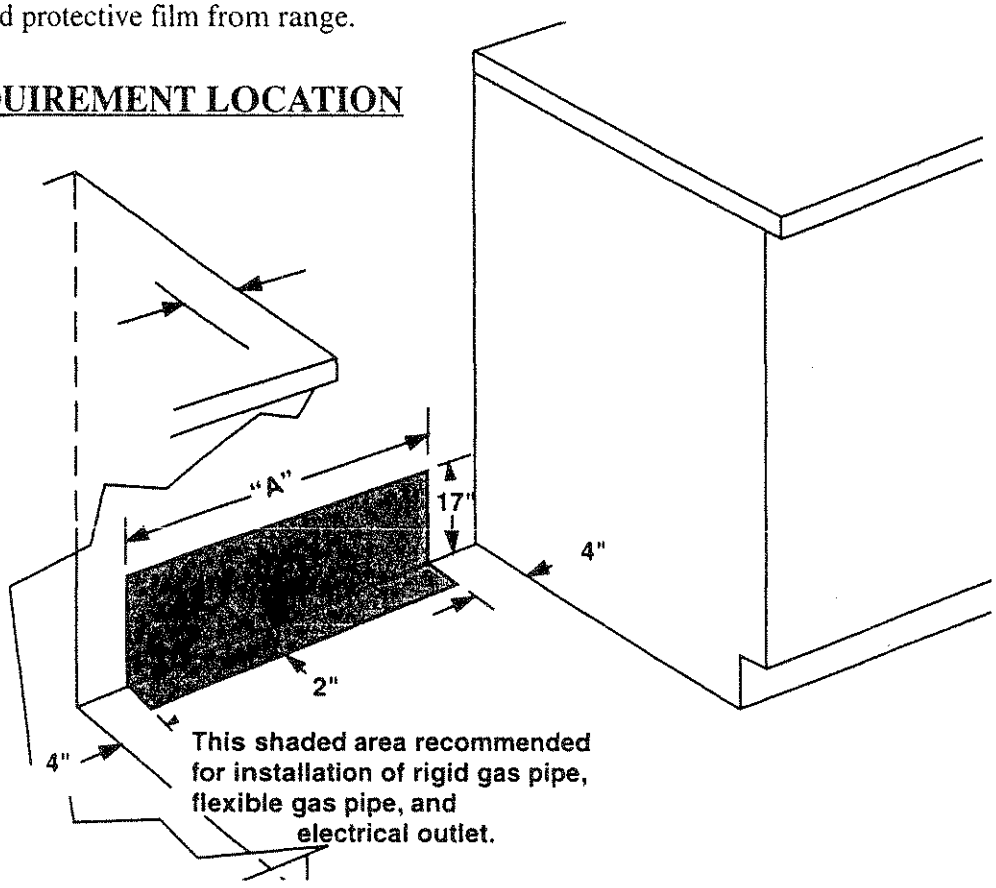
Keep cardboard shipping base under range to prevent damage to floor coverings.

Remove oven racks and parts package from inside oven.

Remove shipping materials, tape and protective film from range.

GAS AND ELECTRIC REQUIREMENT LOCATION

MODEL	DIM. "A"
20	12-1/4"
24"	16-3/16"
30"	22-3/16"
36"	28-3/16"



INSTALLATION INSTRUCTIONS

PORCELAIN BACKGUARD INSTALLATION

1. Remove range main top. (See Page 12)

2. Position backguard down over flue box onto range main sides.

3. From front of range, be sure to assemble backguard to flue box with (2) (C) sheet metal screws.

3 Assemble backguard to range main sides with (2) (A) bolts and (2) (B) nuts each side.

4. If backguard has a clock, connect plug (D) from backguard to plug (D) from back of range.

5. Replace range main top.

THERMOPLASTIC END CAP BACKGUARD INSTALLATION

1. Remove range main top. (See Page 12)

2. Position backguard down over backguard support and flue box.

3. Screw (2) (A) black sheet metal screws through backguard end caps into backguard support ends.

4. From rear of unit, screw (2) (B) long sheet metal screws through back of backguard end caps into backguard support.

5. From front of range, be sure to attach backguard to flue box with (2) (C) sheet metal screws

6. If backguard has a clock, connect plug (D) from backguard to plug (D) from back of range.

VENT RAIL BACKGUARD INSTALLATION

1. Remove range main top. (See Page 12)

2. Lower vent rail over flue box and down on range main side matching up holes in vent rail with holes on top rear flange of range main sides.

3. Fasten vent rail to top flange of main side with (2) (A) bolts and (2) (B) nuts each side as shown and fasten tightly.

4. From front of range, be sure to attach vent rail to flue box with (2) (A) sheet metal screws.

5. From front of range, be sure to attach backguard to flue box with (2) (C) sheet metal screws.

Dear Homemaker:

Your range will give you years of satisfactory service and pleasure when properly cared for and used. Producing an efficient range that conserves energy requires a considerable investment of time, effort and money.

Your range is engineered to surpass all performance and safety requirements. However, safety is also YOUR responsibility through proper use and care.

With this in mind, it is important that you read this booklet. Acquaint yourself with features and follow the use and care suggestions for complete satisfaction.

For questions concerning parts or service, refer to the enclosed limited warranty certificate.

The model and serial number is found on the number plate located beneath the Main Top next to the top burners. Always include the complete model number, serial number, and color of range when ordering parts.

RECORD HERE FOR EASY REFERENCE:

Range Model Number _____ Color _____

Range Serial Number _____

Installation Date _____

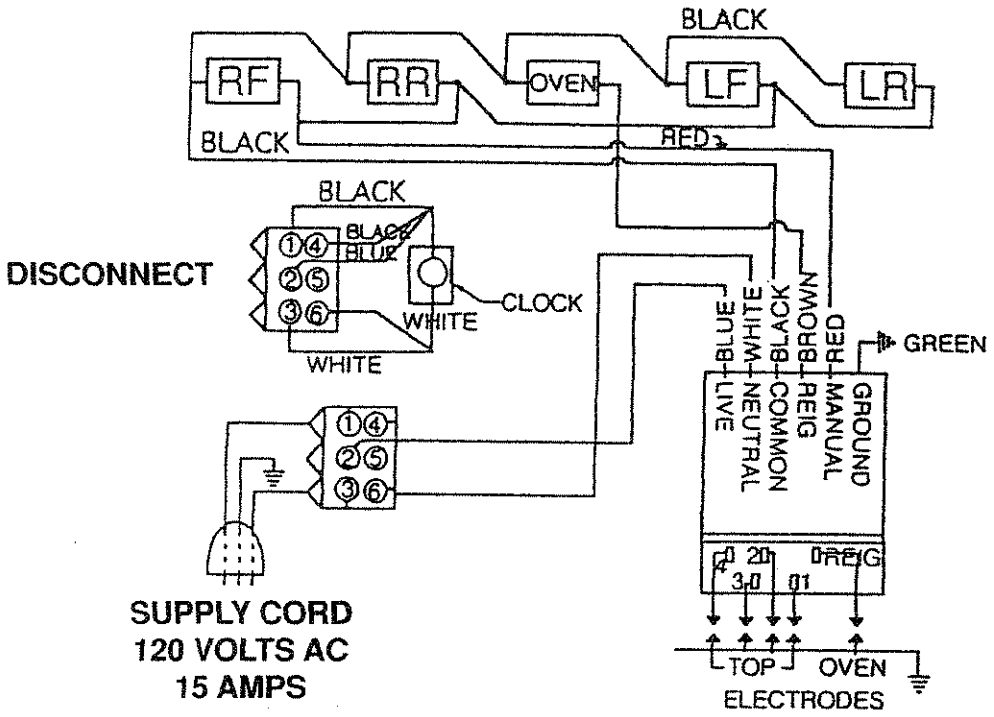
Dealer's Name and Address _____

_____

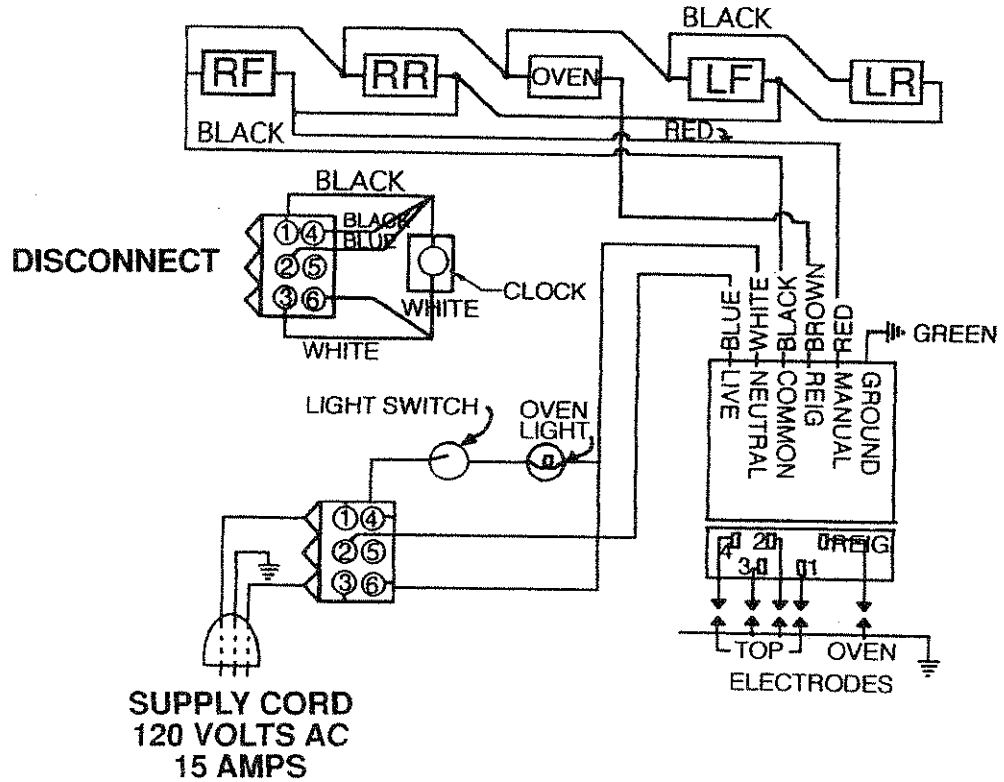
See our entire product line at:
www.PremierRange.com

P-1024-0908

WIRING DIAGRAMS

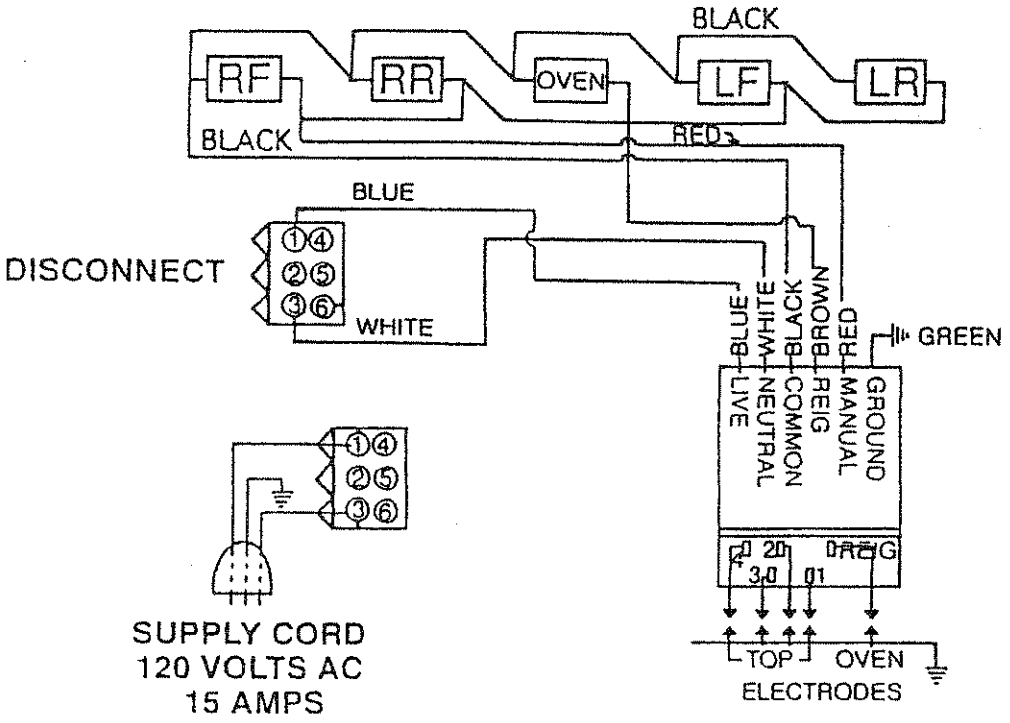


GAS RANGE WITH CLOCK, ELECTRIC IGNITION

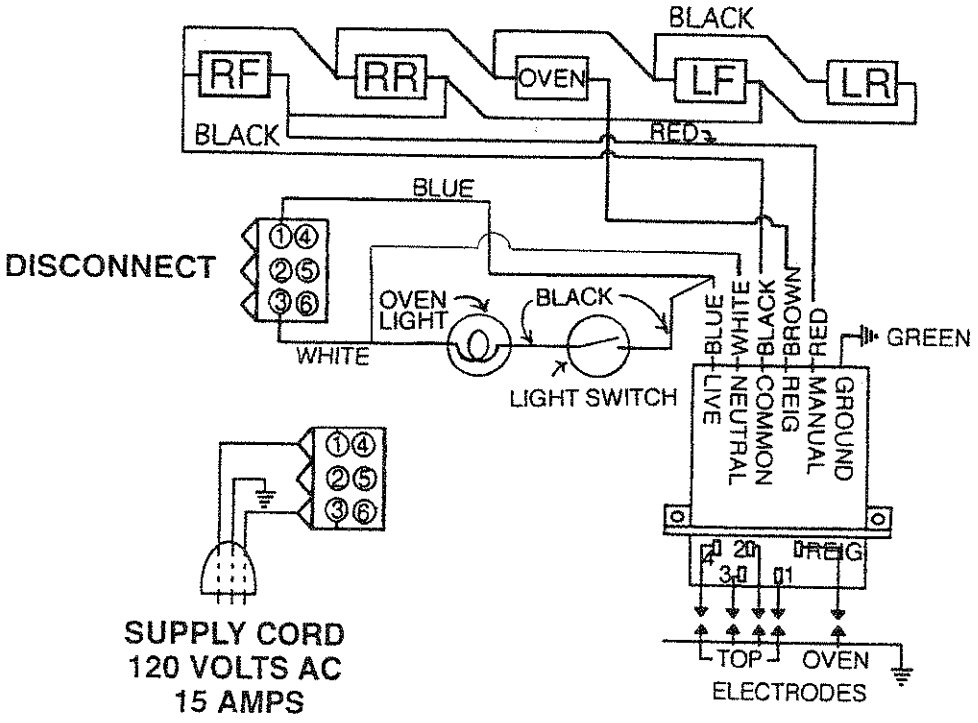


GAS RANGE WITH CLOCK, OVEN LIGHT,ELECTRIC IGNITION

WIRING DIAGRAMS



GAS RANGE WITH ELECTRIC IGNITION



GAS RANGE WITH OVEN LIGHT,ELECTRIC IGNITION

BEFORE YOU CALL FOR SERVICE

Find your problem here	*Possible cause*	*How to fix it*
OVEN AND BROILER (CONT)		
Oven or broiler does not heat. (Electric Ignition Models)	Electrical power outage.	Oven can be lit manually. See "Operating your range during an electrical power failure" section.
Oven Temperature Inaccurate	Oven capillary bulb not positioned properly.	Verify that capillary bulb is snapped in clips straight and not touching sides or coated with oven cleaner or food.
	Temperature control not set properly.	Make sure the temperature control knob is set at the desired temperature.
	Improper use of foil.	Keep foil clear of holes in oven bottom and off of oven racks.
	Vent blocked.	Keep vent at front of backguard clear.
	Range not set for proper gas.	See range conversion section of this manual or call authorized service company.
Nuisance sparking while oven is in operation. (Spark Ignition Models)	Improperly grounded or reversed polarity electrical outlet.	Have outlet corrected by a qualified electrician.
Oven burner cycles on and off.	This is normal.	
Smoke or odor on initial oven operation.	This is normal.	
INSTALLATION		
Range not level.	Poor installation.	Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs.
	Weak, unstable floor.	Be sure floor is level and can adequately support range. Contact carpenter to correct sagging or sloping floor.
	Kitchen cabinet misalignment may make range appear to be unlevel.	Be sure cabinets are square and have sufficient room for range clearance. Contact cabinet maker to correct problem.
BROILING		
Oven smokes excessively.	Meat too close to broiler burner.	Reposition the broiler pan to provide more clearance between the meat and the broiler burner. (See broiling section.)
	Meat not prepared properly.	Remove excess fat from meat.
	Broiler drawer needs to be cleaned.	Excessive smoking is caused by old grease or food spatters. If the broiler is used often, clean on a regular basis.
	Broiler drawer is left open.	Close drawer when broiling.
OVEN LIGHT (OPTIONAL)		
Oven light does not work.	Burned out or loose bulb.	Tighten or replace oven light bulb. Follow instructions on Page 8.

BEFORE YOU CALL FOR SERVICE

Before you call for service, review this list. It may save you time and expense. This list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

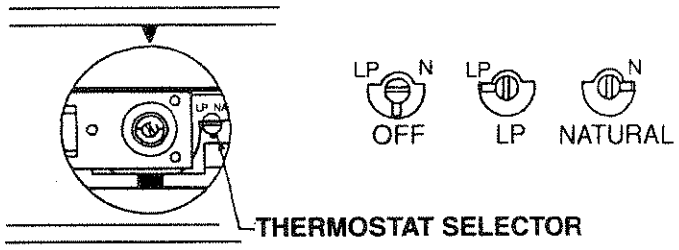
Find your problem here	*Possible cause*	*How to fix it*
SURFACE BURNERS		
Surface burners do not light.	Surface control has not been completely turned to the LITE or START position.	Push in and turn control to the LITE or START position until burner ignites, then turn control to desired flame setting.
	Burner ports are clogged.	Use a small gauge wire or needle to open ports.
	Burners not positioned properly.	Verify that the burners are positioned properly on the orifice hoods and the burners are sitting flat on the burner support with tabs engaged in slots..
	Range not set for proper gas.	See range conversion section of this manual or call authorized service company.
Surface burners do not light. (Electric Ignition Models)	Pilot lights not lit.	Light pilots. (See Page 22)
Surface burners do not light. (Pilot Ignition Models)	Range power cord is disconnected from the outlet.	Be sure power cord is plugged into grounded outlet.
	Electrical power outage.	Burners can be lit manually. See "Operating your range during an electrical power failure" section.
Flame burns half-way around	Burner ports are clogged.	With burner off, use a small-gauge wire or needle to open ports.
	Moisture is present after cleaning.	Lightly fan the flame and allow burner to operate until flame is full.
		Dry burners thoroughly following instuctions in range "Cleaning" section.
	Range not set for proper gas.	See range conversion section of this manual or call authorized service company.
Flame is orange.	Dust particles in main line.	Allow burner to operate for a few minutes until flame turns blue.
	Range not set for proper gas.	See range conversion section of this manual or call authorized service company.
OVEN AND BROILER		
Oven or broiler does not heat.	Range not set for proper gas.	See range conversion section of this manual or call authorized service company.
	Temperature control not set properly.	Make sure temperature control is set at the desired temperature.
Oven or broiler does not heat. (Pilot Ignition Models)	Pilot light not lit.	Light pilots. (See Page 22)
Oven or broiler does not heat. (Electric Ignition Models)	House fuse has blown or circuit breaker has tripped.	Check/reset circuit breaker and/or replace fuse. Do not increase fuse capacity. If the problem is a circuit overload, have corrected by a qualified electrician.
	Range cord is disconnected from the outlet.	Be sure power cord is plugged into a grounded outlet.

CONVERTING RANGE FROM NATURAL GAS TO L.P. (PROPANE) GAS

4. OVEN THERMOSTAT:

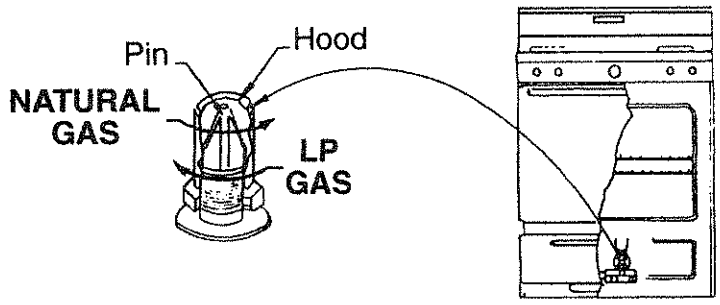
The oven pilot is converted from Natural to L.P. (propane) using the pilot control screw located behind the thermostat knob.

To convert, remove thermostat knob, turn the thermostat control screw from the natural setting to "LP" or"LPG" setting by rotating fully clockwise to the stop. Turn fully counter-clockwise toward "N" or "NAT" for natural gas. Repace thermostat knob.



5. OVEN BURNER:

1. Remove oven door, see Page 11; broiler drawer, see Page 13; oven bottom, see Page 11; and burner baffle plate that is mounted on top of the oven burner and secured by a wing nut. The burner orifice hood is located on the oven burner safety valve at the center bottom of the range.
2. To convert to L.P. (propane) use a 1/2" wrench to turn the safety valve orifice hood clockwise until it is snug.



NOTE: Do not over-tighten.

6. CHECK OPERATION:

1. After the above conversion has been completed, turn on the gas and adjust burner air shutters for proper flame. See Page23.
2. Carefully replace oven burner baffle, oven bottom, broiler drawer, oven door and main top.

NOTE: To convert from L.P. (propane) gas back to Natural gas reverse the above steps.

CONVERTING RANGE FROM NATURAL GAS TO L.P. (PROPANE) GAS

WARNING: TO AVOID THE RISK OF SERIOUS PERSONAL INJURY OR PROPERTY DAMAGE, THE RANGE MUST BE CONVERTED CORRECTLY. IMPROPER CONVERSION OR FLAME ADJUSTMENT WILL PRODUCE CARBON MONOXIDE, WHICH IS A POISONOUS GAS.

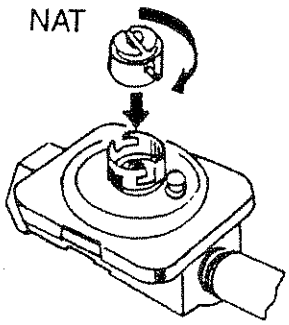
1. REMOVE MAIN TOP. (SEE PAGE 12)

2. **CONVERT PRESSURE REGULATOR.** This range is equipped with a convertible pressure regulator. To convert, follow the illustrations below.

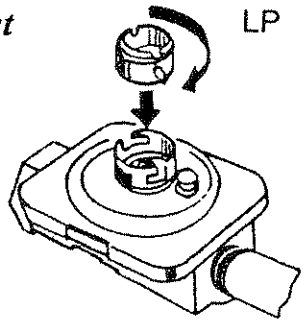
Regulator conversion:

A. Use a coin to remove the cap from the pressure regulator.

B. Turn the cap over, engage it in the slots and tighten cap. LP should be visible on the cap



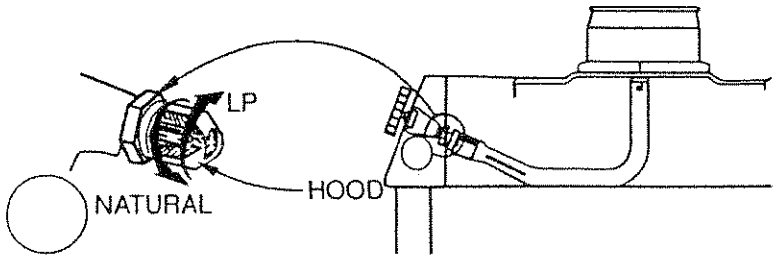
NOTE: The type of gas you are converting to must be visible on the cap.



3. **TOP BURNER:**

Each top burner valve must be adjusted. To adjust the burners raise the top on the range. Locate the burner hood. It is the brass hood that the top burner inlet tubes rest on and are located directly behind each burner valve that is being adjusted. Use a ½" wrench to turn the orifice hood Counter-clockwise until it is snug.

NOTE: Do not over-tighten.



INSTALLATION INSTRUCTIONS

CHECK SURFACE BURNER IGNITION

Simultaneously push in and turn a top burner knob to the LITE or START position. On Electric Spark Ignition Models, you will hear a clicking sound indicating the proper operation of the spark module. Once the air has been purged from the supply lines, the burner should light. Rotate the knob out of the LITE or START position after the burner lights. Try each burner in succession until all burners have been checked.

CHECK OVEN BURNER IGNITION

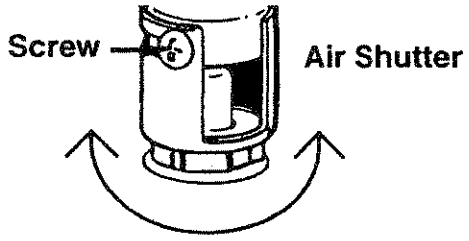
Turn the oven control knob to a setting above 200° F. On Electric Spark Ignition Models, you will hear a clicking sound indicating the proper operation of the spark module, which will light the oven pilot. After 30–60 seconds the oven burner will ignite and burn until the set temperature is reached. The oven burner will continue to cycle on and off as necessary to maintain the oven at the temperature indicated by the oven control knob.

ADJUST AIR SHUTTERS, IF NECESSARY

OVEN BURNER:

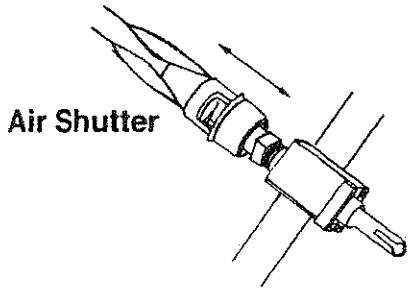
The air shutter adjustment for the oven burner is located at the open end of the oven burner venturi tube and sits on the hood of the safety valve. To adjust air shutter:

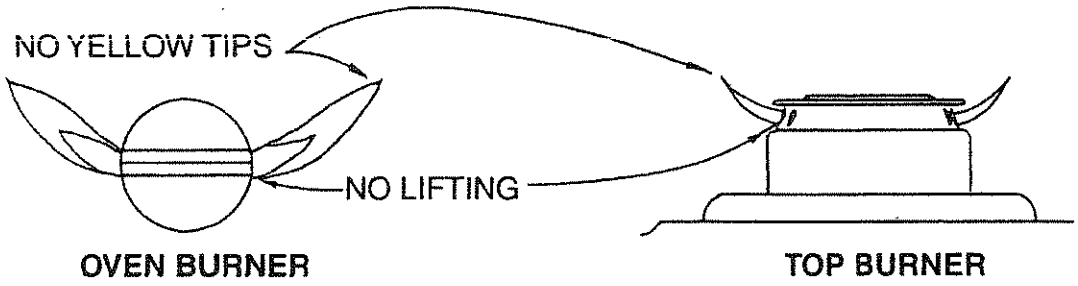
1. Loosen the screw on the air shutter.
2. Move the air shutter closed to decrease or open to increase the amount of air to the flame.
3. When the flame is properly adjusted, tighten the screw.



TOP BURNERS:

The air shutter adjustment for each top burner is located at the open end of the top burner venturi tube and rests on the orifice hood of the top burner valve. Should the air shutter need adjusting, slide the air shutter to allow more or less air into the burner flame as needed.



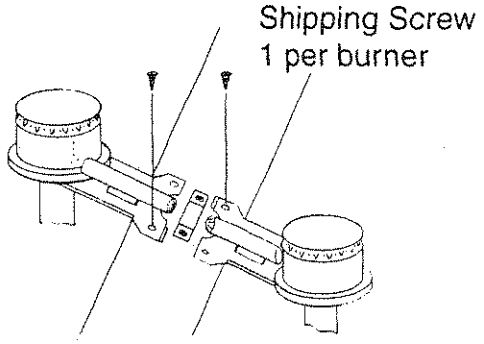


The burner flame should be a steady blue. A burner with a yellow flame, unsteady flame, or a partial flame is in need of air shutter adjustment.

INSTALLATION INSTRUCTIONS

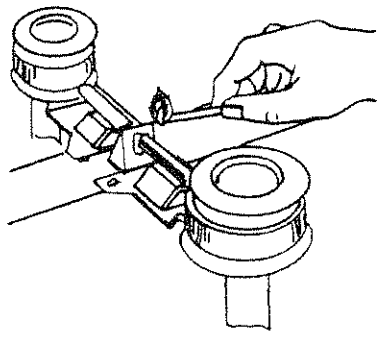
SHIPPING SCREWS

This range uses a screw to hold each top burner in place for shipping to the customer's home. These screws can be removed upon installation for easy removal of the burners for cleaning.



TO LIGHT TOP PILOTS (STANDING PILOT MODELS ONLY)

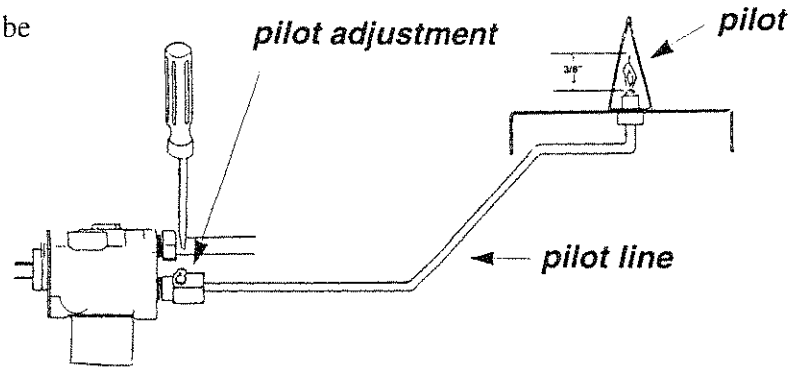
The surface burners on this range have standing pilots that must be lit initially. To light them:



1. Be sure the surface burner control knobs are in the "OFF" position.
2. Remove the grates and tray inserts (if any) and remove the cooktop. See Page 13.
3. Locate the pilot ports and light each of them with a match. Replace the cooktop, tray inserts (if any), and grates.

NOTE: PILOT SHOULD BE 3/8" HIGH. IF THE PILOT IS TOO HIGH OR LOW, YOU CAN ADJUST IN THE FOLLOWING MANNER:

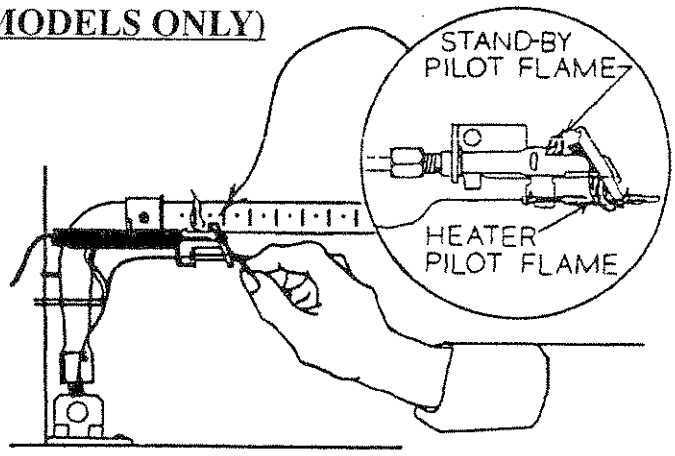
1. Locate the pilot adjustment screw. It can be found by following the pilot line back from the pilot to the oven control.
2. To adjust, use a blade–type screwdriver. Turn the pilot adjustment screw until the pilot is 3/8" high. Do not reduce the flame to less than 3/8" or pilot outage may occur. A larger than recommended pilot flame may generate soot (carbon black) on the bottom of your cooktop.



TO LIGHT OVEN PILOT (STANDING PILOT MODELS ONLY)

Light the oven burner pilot in the following manner:

1. Be sure the oven temperature knob is in the "OFF" position.
2. Remove the broiler carriage. See Page 13,
3. Hold a lighted match at the top forward section of the pilot (See diagram). No adjustment is required.



INSTALLATION INSTRUCTIONS

TESTING FOR GAS LEAKS

⚠WARNING: DO NOT USE A FLAME TO CHECK FOR GAS LEAKS

Before turning on the gas, be sure that all range valves are in the "OFF" position. Turn on the gas and check each joint or connection with a soap and water solution, including the inlet and outlet sides of the regulator. **Never test for leaks with a lighted match or open flame.**

* ***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 PSIG (3.5 kPa).***

* ***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 PSIG (3.5 kPa).***

CONNECTING THE RANGE TO ELECTRICITY (SOME MODELS)

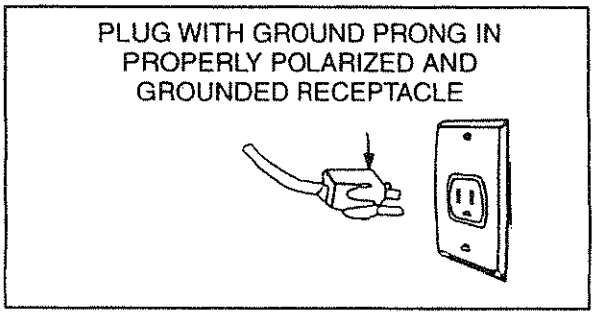
Electrical Requirements: 120-volt, 60 Hertz, properly grounded branch circuit protected by a 15-amp. or 20-amp. circuit breaker or time delay fuse.

IMPORTANT: Pease read this section carefully. FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.

GROUNDING

This range must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA No 70-"Latest Edition".

An external electrical house current is required to operate the electrical parts of your range. The range cord has a three prong plug and must be used with a properly grounded three hole outlet. If such an outlet is not available, have a qualified electrician change your present outlet or install a new one.



⚠ WARNING: TO AVOID THE RISK OF ELECTRICAL SHOCK, BURNS OR SERIOUS PERSONAL INJURY THIS UNIT MUST BE PROPERLY GROUNDED AND PLUGGED INTO A PROPERLY GROUNDED THREE-PRONG WALL RECEPTACLE. DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE GROUNDING PRONG FROM THE RANGE CORD. FAILURE TO PROVIDE PROPER POLARIZATION MAY CREATE A HAZARDOUS CONDITION.

Have a qualified electrician verify that the outlet meets all requirements. Remember to disconnect power at the main circuit breaker and remove the electrical plug from the outlet before repairing any electrical component of your range. When removing the plug, grasp the plug, not the cord.

INSTALLATION INSTRUCTIONS

CONNECTING THE RANGE TO GAS

The installation of this gas range must conform with the local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z 223.1–"Latest Edition" in the U.S.A.

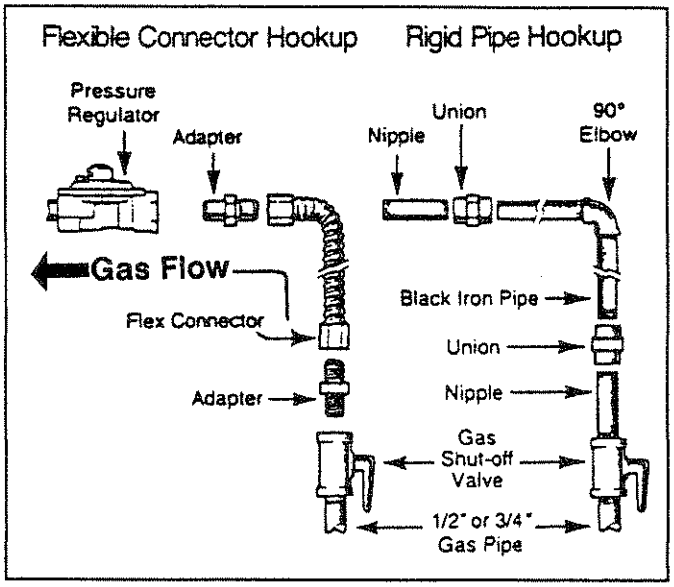
The installation of this gas range in a manufactured (mobile) home must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 [formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280)] or, when such standard is not applicable, the Standard for Manufactured Home Installations ANSI A225.1/NFPA 501A or with local codes.

The inlet pipe connection is a 1/2" National Pipe Thread. The gas connection can be made using an AGA or CGA design certified flex connector as illustrated on the right.
Note: When installed in the Commonwealth of Massachusetts the Flexible Connector used to supply gas to the range must **not exceed 36 inches in length** and a **T-Handle Gas Shutoff is required.**

⚠ *WARNING: A MANUAL SHUT-OFF VALVE MUST BE INSTALLED IN AN ACCESSIBLE LOCATION IN THE GAS LINE, EXTERNAL TO THE UNIT, FOR THE PURPOSE OF TURNING ON OR SHUTTING OFF GAS TO THE UNIT. THE CONSUMER MUST KNOW HOW AND WHERE TO SHUT OFF THE GAS.*

⚠ *WARNING: TO AVOID THE RISK OF A GAS LEAK OR FIRE, USE ONLY A NEW FLEXIBLE CONNECTOR THAT HAS BEEN DESIGN CERTIFIED BY AGA OR CGA. DO NOT REUSE AN OLD CONNECTOR. DO NOT REUSE A CONNECTOR IF YOU MOVE THE APPLIANCE.*

⚠ *WARNING: DO NOT ALLOW THE REGULATOR TO TURN ON THE PIPE WHEN TIGHTENING FITTINGS.*



⚠ *WARNING: USE AN APPROVED SEALING COMPOUND THAT IS RESISTANT TO THE ACTION OF L.P. (PROPANE) OR NATURAL GAS ON THREADED PIPE JOINTS.*

GAS PRESSURE REGULATOR

This gas range is equipped with a convertible gas pressure regulator that is adjusted at the factory for use with natural gas with 5 inches water column pressure at the outlet side of the regulator. With the regulator adjusted for use with liquefied petroleum gas (propane), the pressure at the outlet side of the regulator is 10" water column.

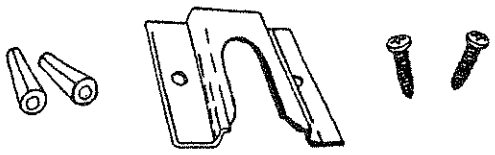
When checking the pressure regulator setting, the inlet pressure to the regulator must be at least 6 inches water column for natural gas and 11 inches water column for liquefied petroleum gas (propane). **The maximum inlet pressure to the regulator is 14 inches water column for natural or L.P. (propane) gases.**

INSTALLATION INSTRUCTIONS

ANTI-TIP BRACKET INSTALLATION

NOTICE: Parts supplied are for wood, concrete or ceramic tile floors. The plastic anchors are for mounting to concrete or ceramic tile floors. Contact a qualified floor covering installer for the best procedure for drilling mounting holes through your type of floor covering.

Remove parts from package.
Check that all parts were included.



2 Anchors **Anchor Bracket** **2 screws**

TOOLS NEEDED:
Drill

Screwdriver

Masking tape

1/8" drill bit

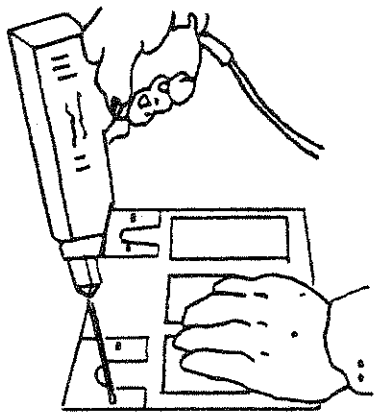
Template

3/16"carbide tipped masonry bit

⚠ *WARNING: IF RANGE IS EVER MOVED TO A DIFFERENT LOCATION, THE ANTI-TIP BRACKET MUST ALSO BE MOVED AND INSTALLED WITH THE RANGE.*

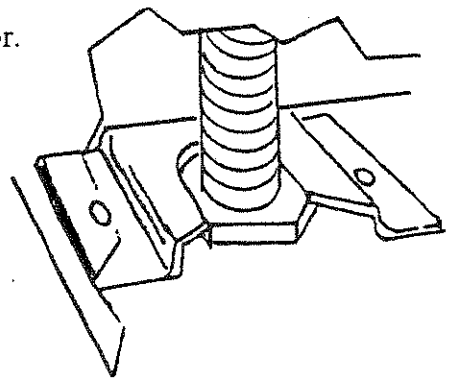
BEFORE YOU PLUG THE POWER SUPPLY CORD INTO A PROPERLY GROUNDED OUTLET AND MOVE THE RANGE INTO LOCATION, COMPLETE THIS SET OF STEPS TO SECURE THE RANGE TO THE FLOOR..

1. The anchor bracket can be installed to hold either the right rear or left rear leg of the range. Determine which leg to anchor. Place the template on the floor in the range opening so that the top edge of the template is against the rear wall or molding, and the bracket template you need is in the location where the anchor bracket will be installed. Tape the sheet in place. If the countertop is not flush with the cabinet opening edge, align the template to allow for the overhang.



2. To mount anchor bracket to wood floor, use the bracket to mark where to drill mounting holes. Use a drill with a 1/8" drill bit to drill the two holes. Remove the template from the floor. Line up the holes in the anchor bracket with the holes in the floor. Use the two screws provided to fasten the anchor bracket to the wood floor.

3. To mount the anti-tip bracket to concrete or ceramic floor, use the bracket template to mark where to drill mounting holes. Use a drill with a masonry bit to drill the two holes. Remove instruction sheet from floor. Tap plastic anchors into mounting holes in floor with hammer. Line up holes in anti-tip bracket with holes in floor. Use the two screws provided to fasten anti-tip bracket to floor.



4. Unscrew the rear leg levelers approximately ½" so that the rear leg levelers will slide in under the anchor bracket. Move range close to opening. Plug the range electrical plug into the grounded outlet. Remove cardboard shipping pad from under range. Move range into position, making sure rear leveling leg slides into the anchor bracket.

5. Continue installing your range.

INSTALLATION INSTRUCTIONS

MAXIMUM AND MINIMUM CLEARANCES

The sides of the range can be flush to combustible material below the cooking top. The back of the range can be flush to combustible material. A minimum clearance of 5 inches is required between the range and combustible construction extending from the cooking surface to 18 inches above the level of the cooking surface. A minimum clearance of 30 inches is required between the cooking surface and any combustible material directly above the cooking surface.

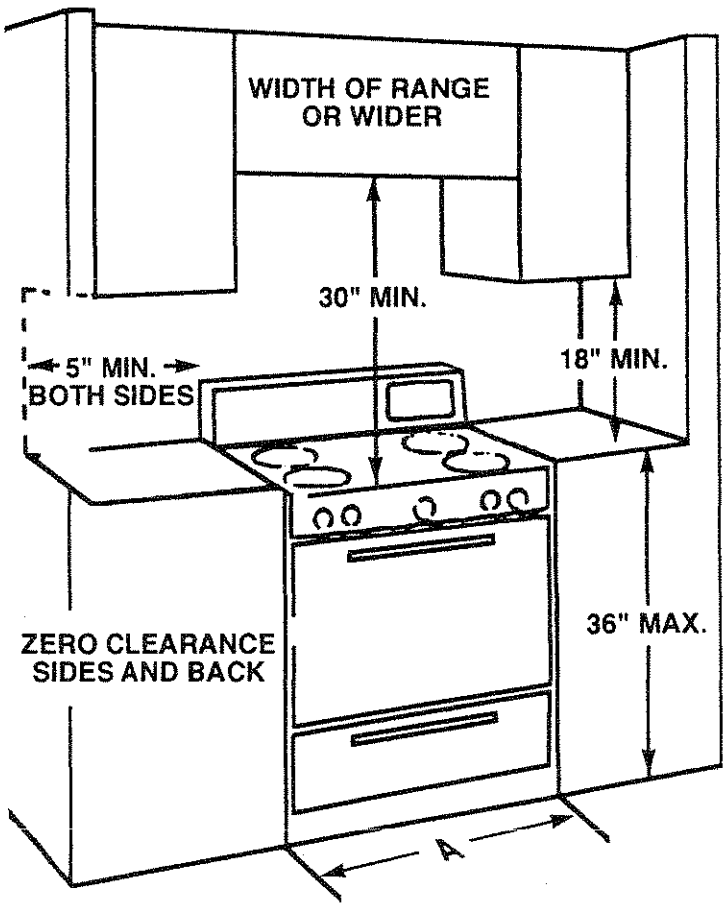
LOCATION

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

IMPORTANT: THE RANGE SIDE PANELS SHOULD STICK OUT BEYOND THE CABINET FRONTS AT LEAST 1/4" WHERE 0" CLEARANCE (FLUSH) OF SIDE WALLS IS DESIRED.

CAUTION: NOT ALL CABINET AND BUILDING MATERIALS ARE DESIGNED TO WITHSTAND THE HEAT PRODUCED DURING THE NORMAL SAFE OPERATION OF A LISTED APPLIANCE. DAMAGE SUCH AS DISCOLORATION OR DELAMINATION MAY OCCUR.

13" MAXIMUM CABINET DEPTH INSTALLED ABOVE THE RANGE



Nominal Width of Range	Recommended Minimum Installation Clearance (Dim. A)
20"	20-1/4"
24"	24-3/16"
30"	30-3/16"
36"	36-3/16"

INSTALLATION INSTRUCTIONS

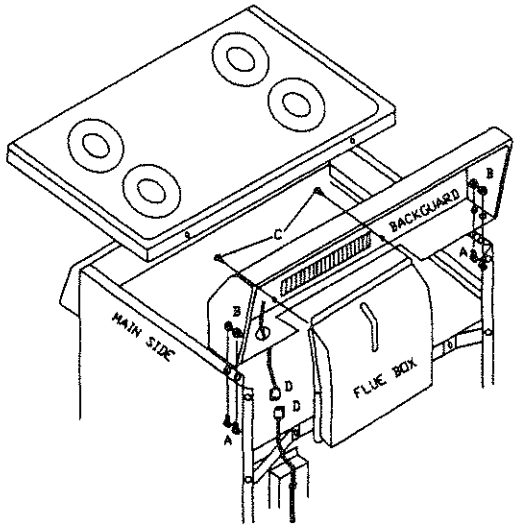
PORCELAIN BACKGUARD

Fasteners included for assembly:

A----- 

B----- 

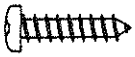
C----- 



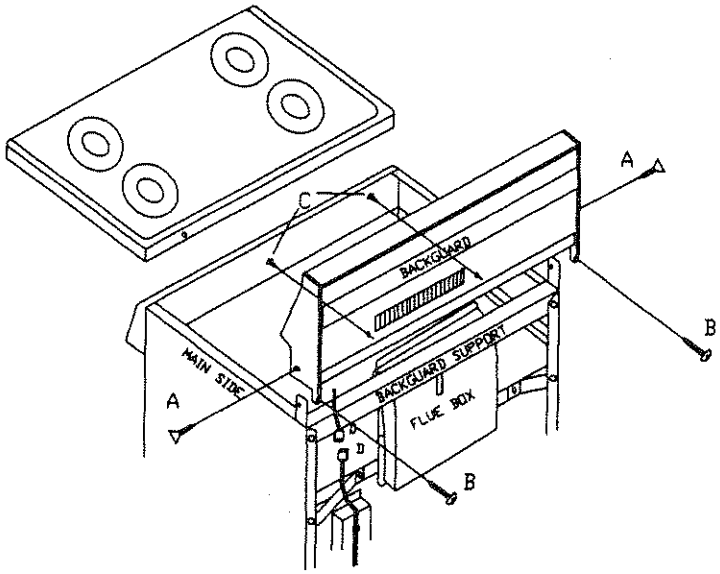
THERMOPLASTIC END CAP BACKGUARD

Fasteners included for assembly:

A----- 

B----- 

C----- 



VENT RAIL BACKGUARD

Fasteners included for assembly:

A----- 

B----- 

C----- 

