

INSTALLER: LEAVE THESE INSTRUCTIONS WITH THE APPLIANCE

# INSTALLATION MANUAL



## Gas 20-inch Wide Conventional Free-standing Ranges

**PLEASE KEEP THIS MANUAL FOR FUTURE REFERENCE**

THE MANUAL IS INTENDED TO ASSIST IN THE INITIAL INSTALLATION AND ADJUSTMENTS OF THE RANGE.

### SPECIAL WARNING

Only qualified personnel should install or service this range.

Read "Safety Instructions" in the Use & Care book before using range.

Improper installation, adjustment, alteration, service, maintenance or use of range can result in serious injury or property damage.



### WARNING

- ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS.
- INSTALL ANTI-TIP DEVICES PACKED WITH RANGE.
- FOLLOW ALL INSTALLATION INSTRUCTIONS.

### CLEARANCE DIMENSIONS

Range may be installed with zero inches clearance adjacent to (against) combustible construction at the rear and on the sides below the cooktop. For complete information in regard to the installation of wall cabinets above the range and clearances to combustible wall above the cooking top see the installation drawings. For SAFETY CONSIDERATIONS do not install a range in any combustible cabinetry which is not in accord with the installation drawings.

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.

\* **NOTE:** The 30-inch dimension may be reduced to not less than 24-inches when the wall cabinets in a domestic home are protected with fireproof materials in accordance with American National Standards - National Fuel Gas Code or in mobile homes when they are protected with fireproof materials in accordance with the Federal Standard for Mobile Home Construction and Safety.

**CAUTION:** SOME CABINETS AND BUILDING MATERIALS ARE NOT DESIGNED TO WITHSTAND THE HEAT PRODUCED BY THE NORMAL SAFE OPERATION OF A LISTED APPLIANCE. DISCOLORATION OR DAMAGE, SUCH AS DELAMINATION, MAY OCCUR.

Your range may not be equipped with some of the features referred to in this manual.

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# INSTALLATION

Check the range model number plate to see if the range is approved for installation in mobile homes and/or recreational vehicles. If approved the following items are applicable.

## MOBILE HOMES

The installation of a range designed for mobile home installation 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.

In Canada the range must be installed in accordance with the current CSA Standard C22.1 - Canadian Electrical Code Part 1 and Section Z240.4.1 - Installation Requirements for Gas Burning Appliances in Mobile Homes (CSA Standard CAN/CSA - Z240MH).

## RECREATIONAL VEHICLES

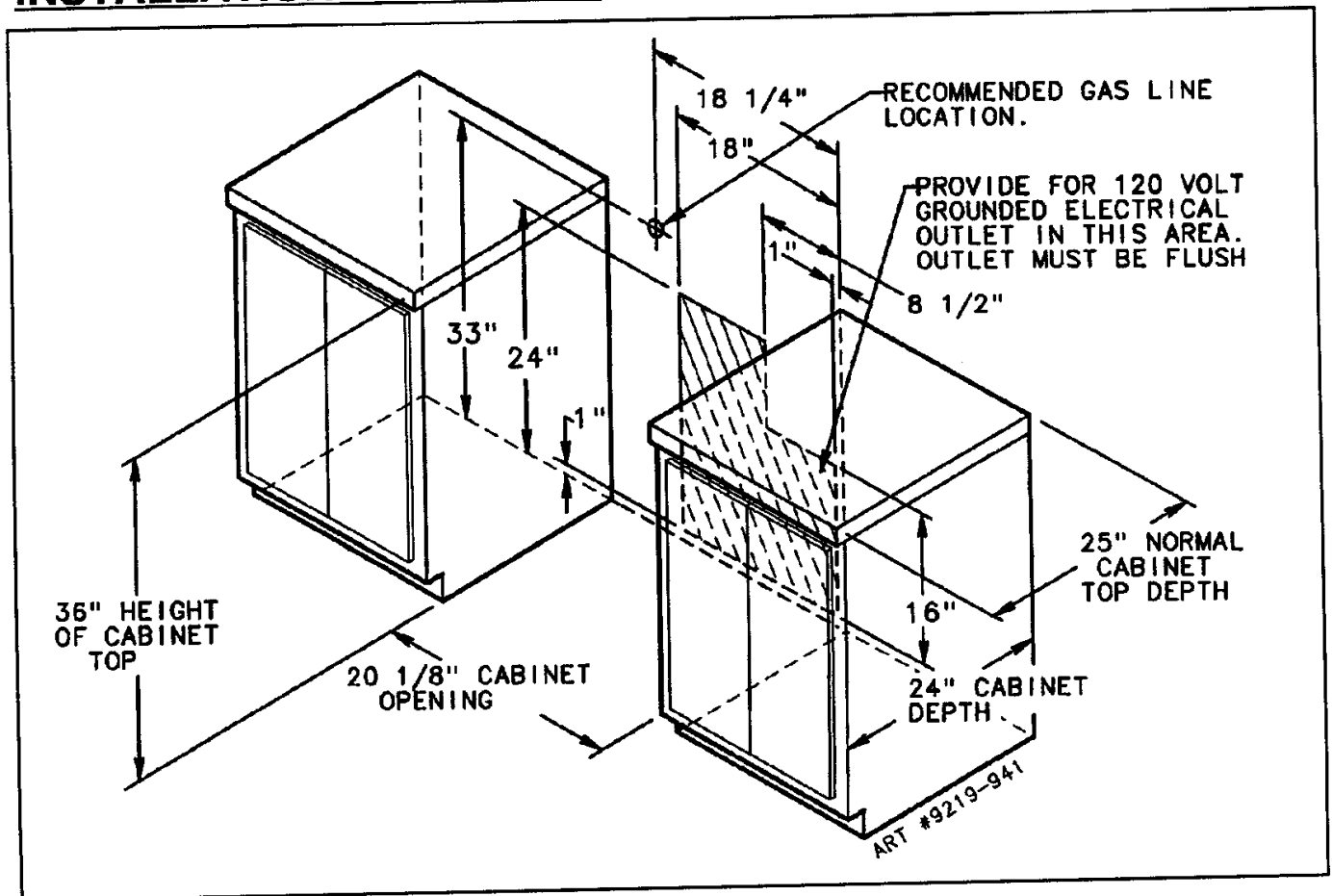
The installation of a range designed for recreational vehicles must conform with state or other codes or, in the absence of such codes, with the Standard for Recreational Vehicles, ANSI A119.2-latest addition.

In Canada the range must be installed in accordance with Section C22.2 No. 148/CAN/CSA - Z240.6.2 - Electrical Requirements for R.V.'s (CSA Standard CAN/CSA - Z240 RV Series) and Section Z240.4.2 - Installation Requirements for Propane Appliances and Equipment in R.V.'s (CSA Standard CAN/CSA - Z240 RV Series).

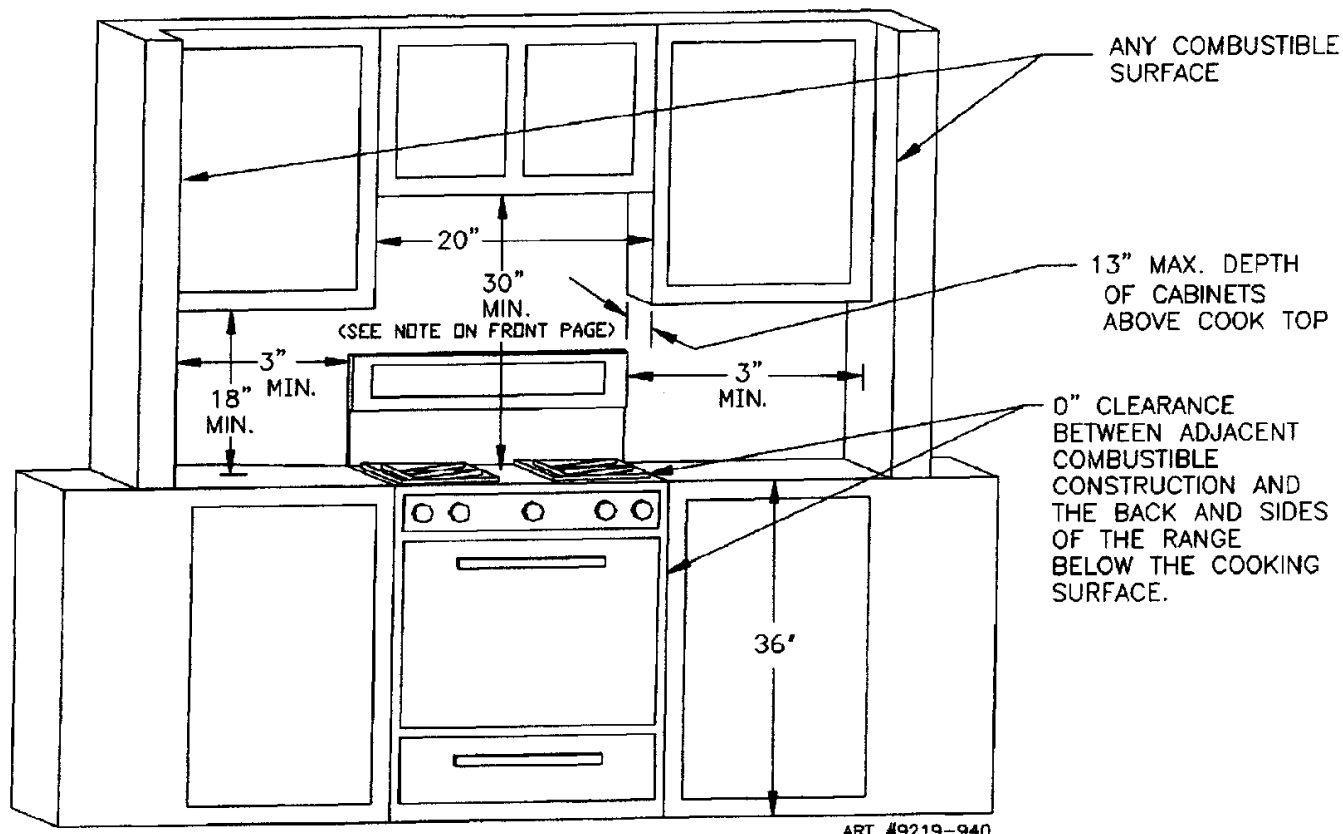
## REMOVAL OF SHIPPING & PACKING

- Using carton corner posts (4), folded flat and stacked two high to protect floor, lay range on its back. Remove the four screws which attach skid to base of range.
- Stand range upright.
- Remove all packing material, tape and protective film on some chrome plated or stainless steel parts before range is installed.

## INSTALLATION DRAWINGS



# INSTALLATION DRAWINGS



ART #9219-940

## BACKGUARD INSTALLATION

(if not installed)

The backguard fits on the range as shown in figure 1 and is secured with a bracket, 2 bolts and nuts on each side.

Set the backguard on the rear of the range. Bolt the backguard to the end panel flanges.

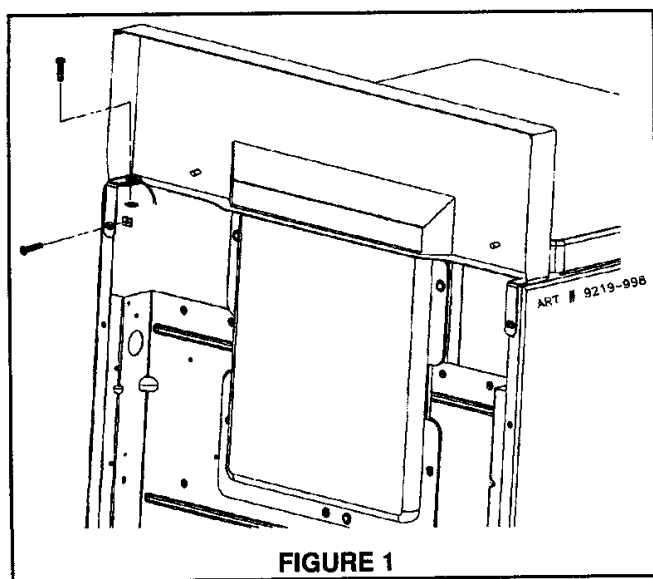


FIGURE 1

**WARNING**  
**DISCONNECT ELECTRICAL POWER TO AVOID SHOCK HAZARD.**

## CLEARANCE DIMENSIONS

All free-standing ranges can be installed with the back against (0 inches) a vertical combustible wall, and the sides below the cooking surface against (0 inches) combustible base cabinets. For complete information in regard to the installation of wall cabinets above the range and clearances to combustible surfaces see the installation drawings and/or the model number plate on the range. For **SAFETY CONSIDERATIONS** do not install a range in any combustible cabinetry which is not in accord with the installation drawings and the clearance given on the range Model Number Plate.

## LOCATING THE RANGE

Do not set range over holes in the floor or other locations where it may be subject to strong drafts. Any opening in the wall behind the range and in the floor under the range should be sealed. Make sure the flow of cooling/ventilation air is not obstructed below the range.

**NOTE:** A range should **NOT** be installed directly over kitchen carpeting.

# ANTI-TIP DEVICE INSTALLATION INSTRUCTIONS

**NOTE:** A risk of range tip over exists if the appliance is not installed in accordance with the installation instructions provided. The proper use of this device minimizes the risk of TIP-OVER. In using this device the consumer must still observe the safety precautions as stated in the USE and CARE MANUAL and avoid using the oven door and/or lower drawer as a step stool.

Installation instructions are provided for wood and cement in either floor or wall. Any other type of construction may require special installation techniques as deemed necessary to provide adequate fastening of the ANTI-TIP bracket to the floor or wall.

## STEP 1 - Locating The Bracket (see figure 2)

- Determine where either the right or left "EDGE" of the range will be located and mark the floor or wall.
- Place the BRACKET 3-15/16" from the marked "EDGE" toward center of opening and against the back wall as shown in figure 2, with orientation hole against wall.
- Use the bracket as a template and mark the required holes, as shown in figure 2, for the type of construction you will be using.

## STEP 2 - Anti-Tip Bracket Installation

### A. Wood Construction:

- Floor:** Locate the center of the two holes identified in figure 2 as "HOLES FOR FLOOR". Drill a 1/8" pilot hole in the center of each hole (a nail or awl may be used if a drill is not available). Secure the ANTI-TIP bracket to the floor with the two screws provided. Proceed to STEP 3.
- Wall:** Locate the center of the two holes identified in figure 2 as "HOLES FOR WALL". Drill an angled 1/8" pilot hole in the center of each hole as shown in figure 3. (A nail or awl may be used if a drill is not available). Secure the ANTI-TIP bracket to the wall with the two screws provided as shown in figure 3. Proceed to STEP 3.

### B. Cement or Concrete Construction:

- Suitable screws for concrete construction can be obtained at the hardware store. Drill the required size hole for the screws obtained into the concrete at the center of the holes identified in figure 2 as "HOLES FOR FLOOR". Secure the ANTI-TIP bracket to the floor. Proceed to STEP 3.

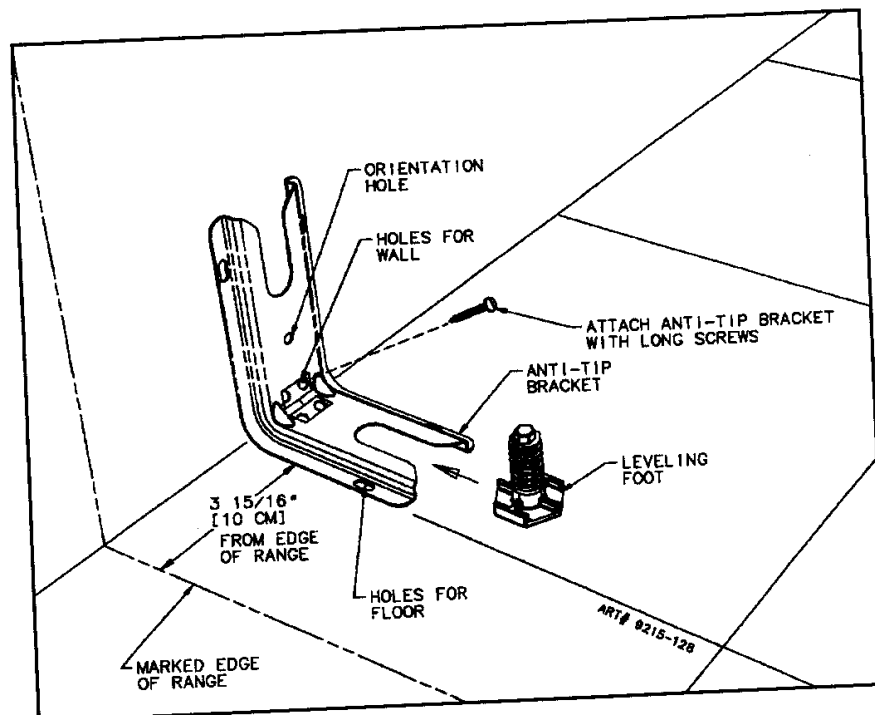


FIGURE 2

### STEP 3 - Range Installation

- A. Align the range to its designated location and slide it back into position. Make sure that the leveling foot is fully inserted into and secured by the ANTI-TIP bracket. Note: A minimum clearance of 5/8" is required between the range and the leveling foot that will engage the ANTI-TIP bracket, see figure 3.
- B. For SAFETY CONSIDERATIONS as well as optimum performance adjust the range so that it is level. This may be checked by placing a spirit level or a large pan of water
- on the cooktop or the oven rack. If an adjustment is required on free-standing, pull the range forward, tip the range and rotate the leveling feet as required.
- C. To check the range for proper installation of the anti-tip bracket: Use a flashlight and look underneath the bottom of the range to see that one of the rear leveling legs is engaged in the bracket slot.
- D. Proceed with the remainder of the installation instructions.

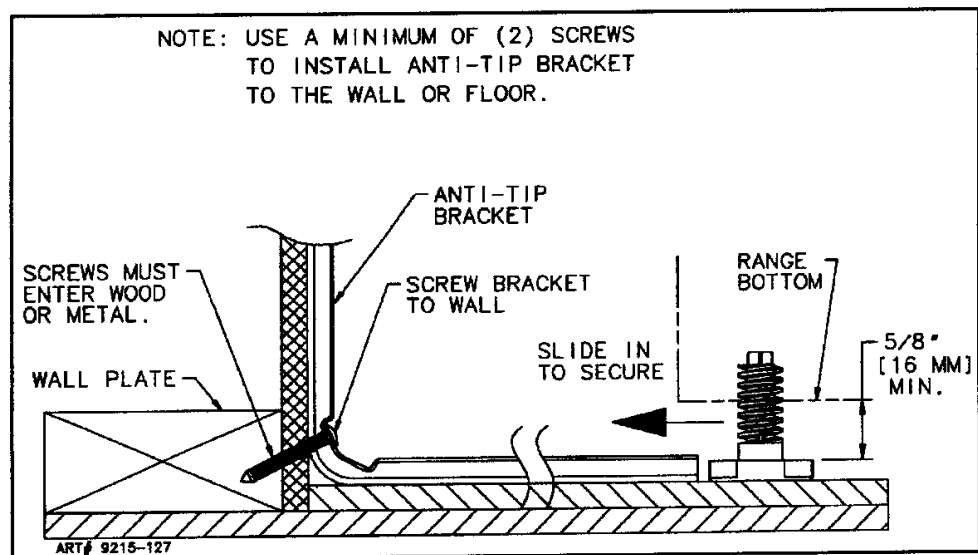


FIGURE 3

# CONNECTING THE RANGE

## Electric Supply

The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70.

In Canada the range must be installed in accordance with the current CSA Standard C22.1 - Canadian Electrical Code Part 1.

### ELECTRICAL SUPPLY CONNECTION:

The range requires 120 volts, 60 cycle alternating current from an outlet capable of supplying 15 amperes.

## WARNING

### Electrical Grounding Instructions

This appliance is equipped with a (three-prong) grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

## WARNING

**DISCONNECT ELECTRICAL SUPPLY BEFORE SERVICING THE APPLIANCE.**

## Gas Supply

Installation of this range must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1-latest edition.

In Canada the range must be installed in accordance with the current CGA Standard CAN/CGA-B149 - Installation Codes for Gas Burning Appliances and Equipment and/or local codes.

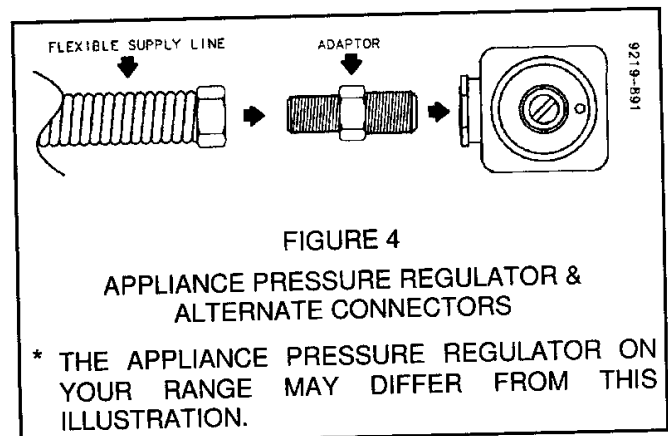
### GAS SUPPLY CONNECTION: (see figure 4)

**A TRAINED SERVICEMAN OR GAS APPLIANCE INSTALLER MUST MAKE THE GAS SUPPLY CONNECTION. Leak testing of the appliance shall be conducted by the installer according to the instructions given in section h.**

NATURAL GAS SUPPLY LINE MUST HAVE A NATURAL GAS SERVICE REGULATOR. INLET PRESSURE TO THIS APPLIANCE SHOULD BE REDUCED TO A MAXIMUM OF 14 INCHES WATER COLUMN (0.5 POUNDS PER SQUARE INCH (P.S.I.) LIQUEFIED PETROLEUM (L.P.)/PROPANE GAS SUPPLY LINE MUST HAVE A L.P. GAS PRESSURE REGULATOR. INLET PRESSURE TO THIS APPLIANCE SHOULD BE

REDUCED TO A MAXIMUM OF 14 INCHES WATER COLUMN (0.5 P.S.I.). INLET PRESSURES IN EXCESS OF 0.5 P.S.I. CAN DAMAGE THE APPLIANCE PRESSURE REGULATOR AND OTHER GAS COMPONENTS IN THIS APPLIANCE AND CAN RESULT IN A GAS LEAK.

- a. A GAS CUTOFF VALVE SHOULD BE PUT IN AN ACCESSIBLE LOCATION IN THE SUPPLY LINE AHEAD OF THE RANGE, FOR TURNING ON AND TURNING OFF GAS SUPPLY. If range is to be connected to house piping with flexible or semi-rigid metal connectors for gas appliance, CONNECTOR NUTS MUST NOT BE CONNECTED DIRECTLY TO PIPE THREADS. THE CONNECTOR MUST BE INSTALLED WITH ADAPTORS PROVIDED WITH THE CONNECTOR.
  - b. The house piping and/or range connector used to connect the range to the main gas supply must be clean, free of metal shavings, rust, dirt and liquids (oil or water). Dirt, etc. in the supply lines can work its way into the range manifold and in turn cause failure of the gas valves or controls and clog burners and/or pilot orifices.
- CAUTION: DO NOT LIFT OR MOVE RANGE BY DOOR HANDLES, OR BACKGUARD.**
- c. Turn off all pilots and main gas valve of other gas appliances.
  - d. Turn off main gas valve at meter.
  - e. Before connecting range, apply pipe thread compound approved for LPG to all threads.
  - f. Connect range to gas supply. Use a backup wrench when twisting on end of manifold. CAUTION: MAKE SURE THE CONNECTION DOES NOT SHIFT THE MANIFOLD PIPE OUT OF POSITION. THIS COULD CAUSE THE VALVE HANDLES AND KNOBS TO BIND.
  - g. Turn on main gas valve at meter, and relight pilots at other gas appliances.

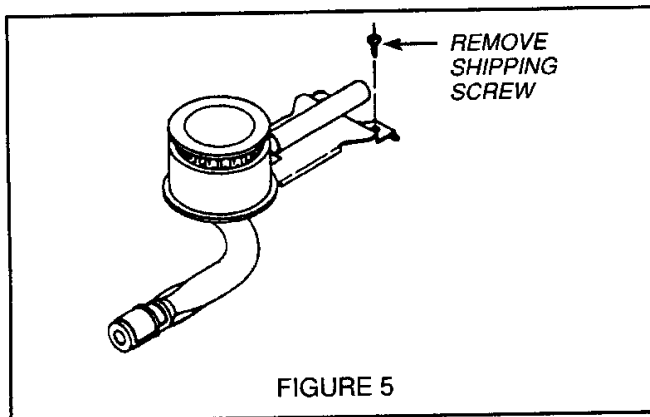


- h. Apply a non-corrosive leak detection fluid to all joints and fittings in the gas connection between the supply line shut-off valve and the range. Include gas fittings and joints in the range if connections were disturbed during installation. Check for leaks! Bubbles appearing around fittings and connections will indicate a leak. If a leak appears, turn off supply line gas shut-off valve, tighten connections, turn on the supply line gas shut off valve, and retest for leaks.

**CAUTION: NEVER CHECK FOR LEAKS WITH A FLAME.**

**WHEN LEAK CHECK IS COMPLETE, WIPE OFF ALL RESIDUE.**

- i. Remove shipping screw from ALL top burners. (See figure 5). This is to hold the burners in place on the burner bracket for shipping purposes only.
- j. Adjust burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold.



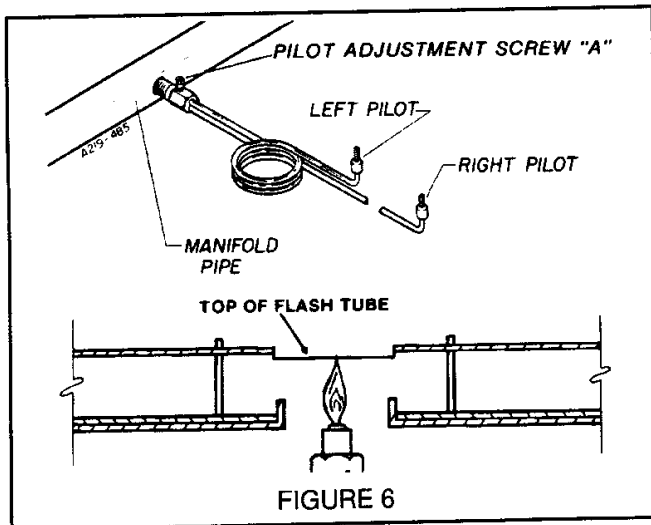
## CHECKING PRESSURE OF HOUSE PIPING SYSTEM

1. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 lbs./sq. in. (3.5 kPa) (14 in. water column).
2. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 lbs./sq. in. (3.5 kPa) (14 in. water column).

# RANGE ADJUSTMENTS

## Top Section - Gas Top Pilot Adjustment (see figure 6)

Purge all air from supply system by turning on one top burner valve. Then turn off valve and adjust top pilot flame using adjusting screw "A" (figure 6) so that flame is even with top of flash tube. To light the burner, push and turn top burner knob to the lite position.



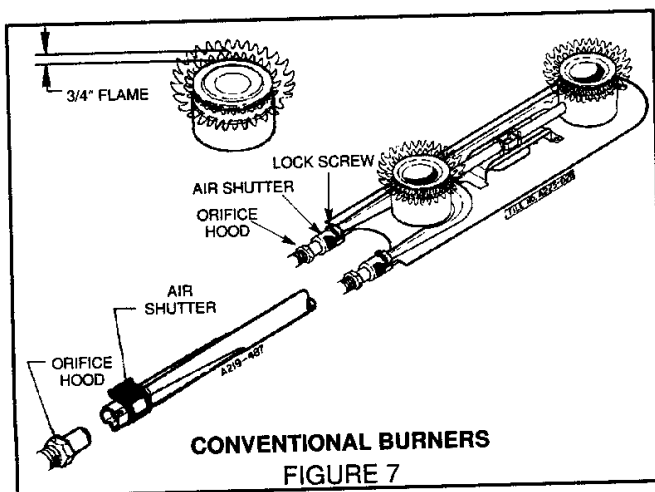
## Top Section - Electric Ignition

To operate, push and turn top burner knob to the LITE position. The top burner will light. To turn OFF spark after the top burner has ignited turn knob to HI setting.

## Top Burner Adjustment

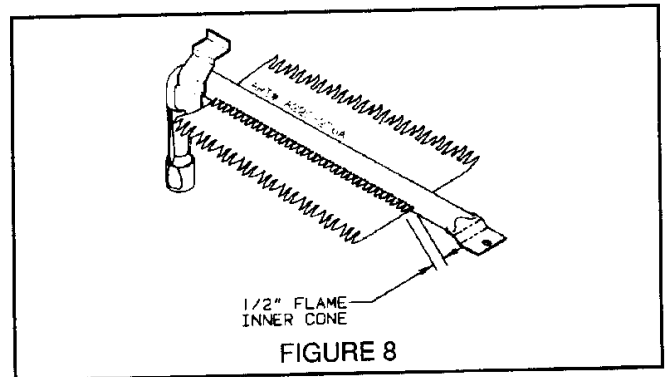
### ALL TOP BURNER VALVES:

The approximate height of the flame at the high or full-on position is shown below. Adjust burner air shutter (figure 7) to the widest opening that will not cause the flame to lift or blow off the burner when cold.

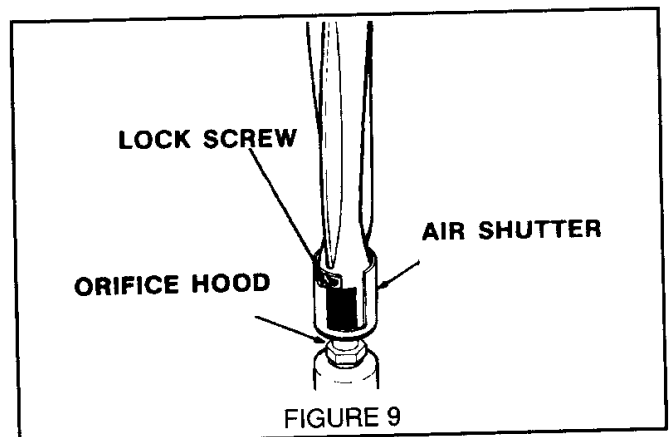


## Air Shutter - Oven Burner

- The approximate length of the flame of oven burner is a 1/2 inch distinct inner blue flame, figure 8.
- Oven burner flame can be checked as follows:
  - Yellow flame on burner - open air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold. (See figure 9).
  - Distinct blue flame but lifting - close burner air shutter to the point where it will not cause the flame to lift or blow off the burner when cold. (See figure 9).



- The oven burner air shutter adjustment is the same on ranges with a gas pilot or electric ignition.





# GAS CONVERSION

## General

All ranges are equipped with double coaxial (universal) orifices and with a convertible appliance pressure regulator. The unit model number plate states which gas it was adjusted for at the factory. To convert the unit to either Natural gas or LP gas will require adjustment of the orifice hoods, air shutters on the burners and adjustment of the appliance pressure regulator converter cap.

Inlet pressure to the appliance pressure regulator should be as follows for both operation and checking of appliance pressure regulator setting:

<b>INLET PRESSURE IN INCHES OF WATER COLUMN</b>	<b>NATURAL GAS</b>	<b>LP GAS</b>
Minimum	5	11
Maximum	14	14

## Appliance Pressure Regulator Conversion

The unit appliance pressure regulator must be set to match the type gas supply used. If converting from natural gas to LP gas, the appliance pressure regulator must be converted to regulate LP gas. If converting from LP gas to natural gas, the appliance pressure regulator must be converted to regulate natural gas.

TO CONVERT THE APPLIANCE PRESSURE REGULATOR FROM ONE GAS TO ANOTHER: REMOVE CAP, TURN CONVERTER CAP OR PLUNGER OVER AND REPLACE CAP. YOUR UNIT WILL BE EQUIPPED WITH ONE OF THE THREE APPLIANCE PRESSURE REGULATOR TYPES SHOWN BELOW. (See figures 10, 11 and 12).

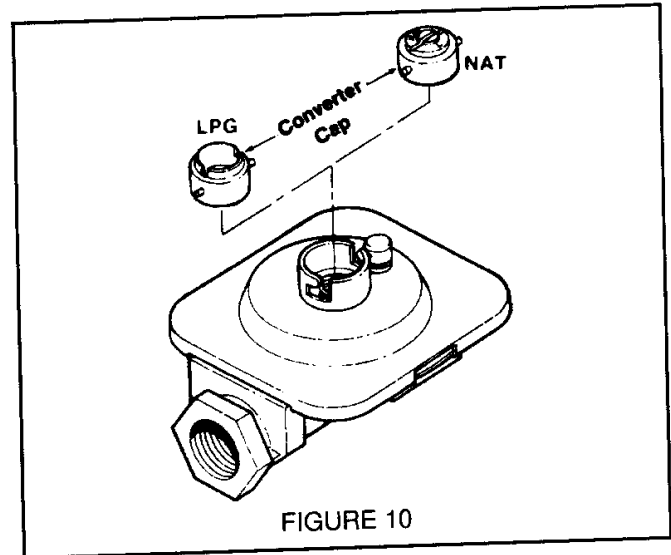


FIGURE 10

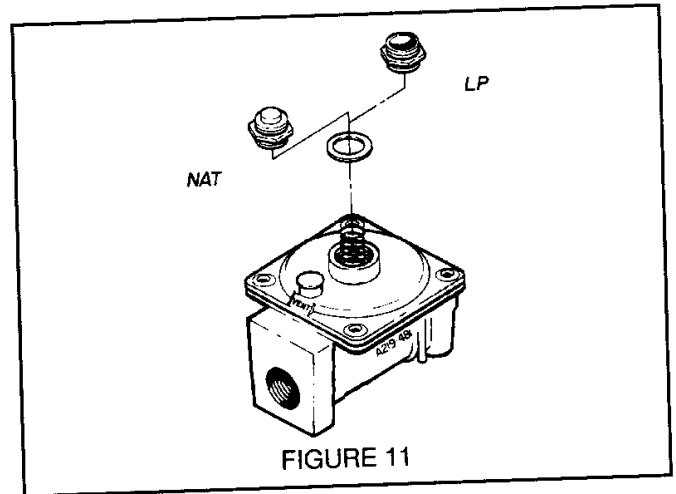


FIGURE 11

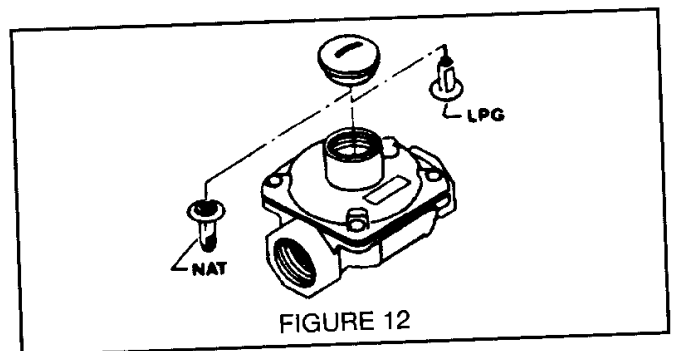


FIGURE 12

**NOTE: WHAT YOU READ ON THE CONVERTER CAP OR PLUNGER AFTER CONVERSION IS THE TYPE GAS SETTING FOR THAT REGULATOR, i.e. IF YOU READ NAT. THE REGULATOR IS SET FOR NATURAL GAS.**

# ORIFICE CONVERSION

## 1. FROM NATURAL GAS TO LP/PROPANE GAS:

- Change the appliance pressure regulator from natural to LP setting. (See figure 10, 11 or 12).
- Screw the burner orifice hoods down tight against the pins. (See figure 13B). Use care to not over tighten. Over tightening can damage the coaxial pin inside the orifice hood.

**NOTE:** On units using Eaton Oven Safety Valve, screw the valve orifice hood down tight against the valve body. (See figure 13D). It is important that the hood be turned down as far as it can go to insure that complete conversion has occurred.

- Models with standing pilots: Adjust burner pilots. (See figure 6). Turn the selector switch on the face of the thermostat to the LP position.
- Adjust burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold.

**NOTE:** Correctly adjusted sealed burners, can have flames that will lift or blow without a pot over the burner. These should be adjusted with a pot in place.

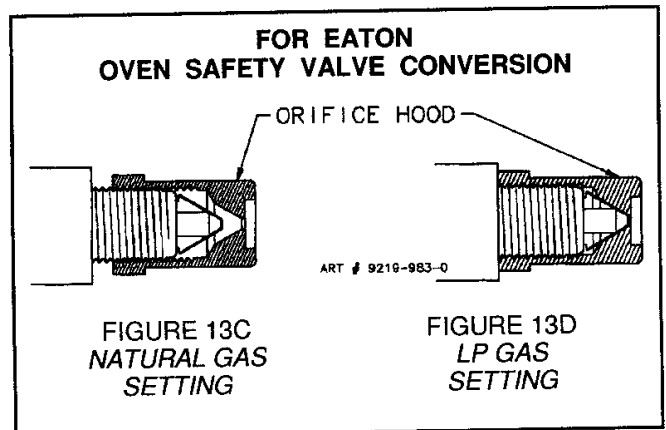
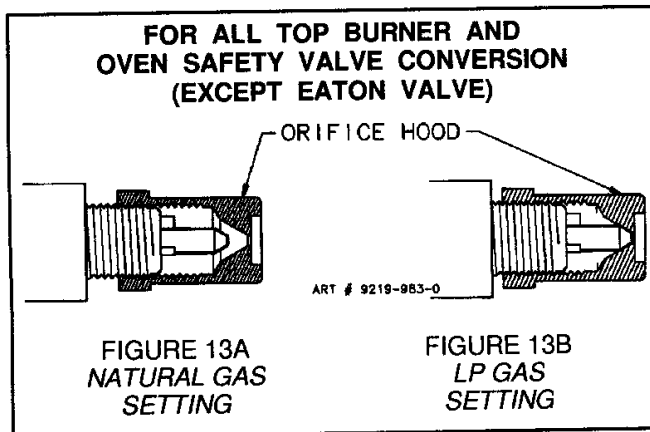
## 2. FROM LP/PROPANE GAS TO NATURAL GAS:

- Change the appliance pressure regulator from LP to natural setting. (See figure 10, 11 or 12).
- Screw the burner orifice hoods away from the pins. (See figure 13A). Approximately 1 1/2 to 2 turns.

**NOTE:** On units using Eaton Oven Safety Valve, screw the burner orifice hoods away from pin (see figure 13C). Approximately 1 1/2 to 2 turns.

- Models with standing pilots: Adjust top burner pilots. (See figure 6). Turn the selector switch on the face of the thermostat to the Nat. position.
- Adjust burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold.

**NOTE:** Correctly adjusted sealed burners, the flame will lift or blow without a pot over the burner. These should be adjusted with a pot in place.



## HOW TO REMOVE RANGE FOR SERVICING

Follow these procedures to remove appliance for servicing:

1. Shut off gas supply to appliance.
2. Disconnect electrical supply to appliance, if equipped.
3. Disconnect gas supply tubing to appliance.
4. Slide range forward to disengage range from the anti-tip bracket. (See page 4).
5. Reverse procedure to reinstall. If gas line has been disconnected, check for gas leaks after reconnection.

**NOTE:** A qualified servicer should disconnect and reconnect the gas supply.

The servicer **MUST** follow installation instructions provided with the gas appliance connector and the warning label attached to the connector.

6. To prevent range from accidentally tipping, range must be secured to the floor by sliding rear leveling leg into the anti-tip bracket.

## SERVICE - PARTS INFORMATION

WHEN YOUR RANGE REQUIRES SERVICE OR REPLACEMENT PARTS, CONTACT YOUR DEALER OR AUTHORIZED SERVICE AGENCY. PLEASE GIVE THE COMPLETE MODEL AND SERIAL NUMBERS OF THE RANGE WHICH IS LOCATED ON THE RANGE MODEL NUMBER PLATE.

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- c. The air shutter adjustments are the same as illustrated in figure 8. The approximate length of the flame of the broil burner is a distinct inner blue flame of  $\frac{3}{8}$  inch. The outer flame will extend outward as a sheet of flame adjacent to the burner baffle (flame spreader) above the broil burner, figure 9. The air shutter, figure 8 should be set to full open on both natural and on LP gas.
- d. The waist -hi broiler **CANNOT** be used during periods of power outage. In case of power failure, turn thermostat to the OFF position.

**C. CLEAN CYCLE-SEE USE & CARE MANUAL FOR SELF CLEAN INSTRUCTIONS.**

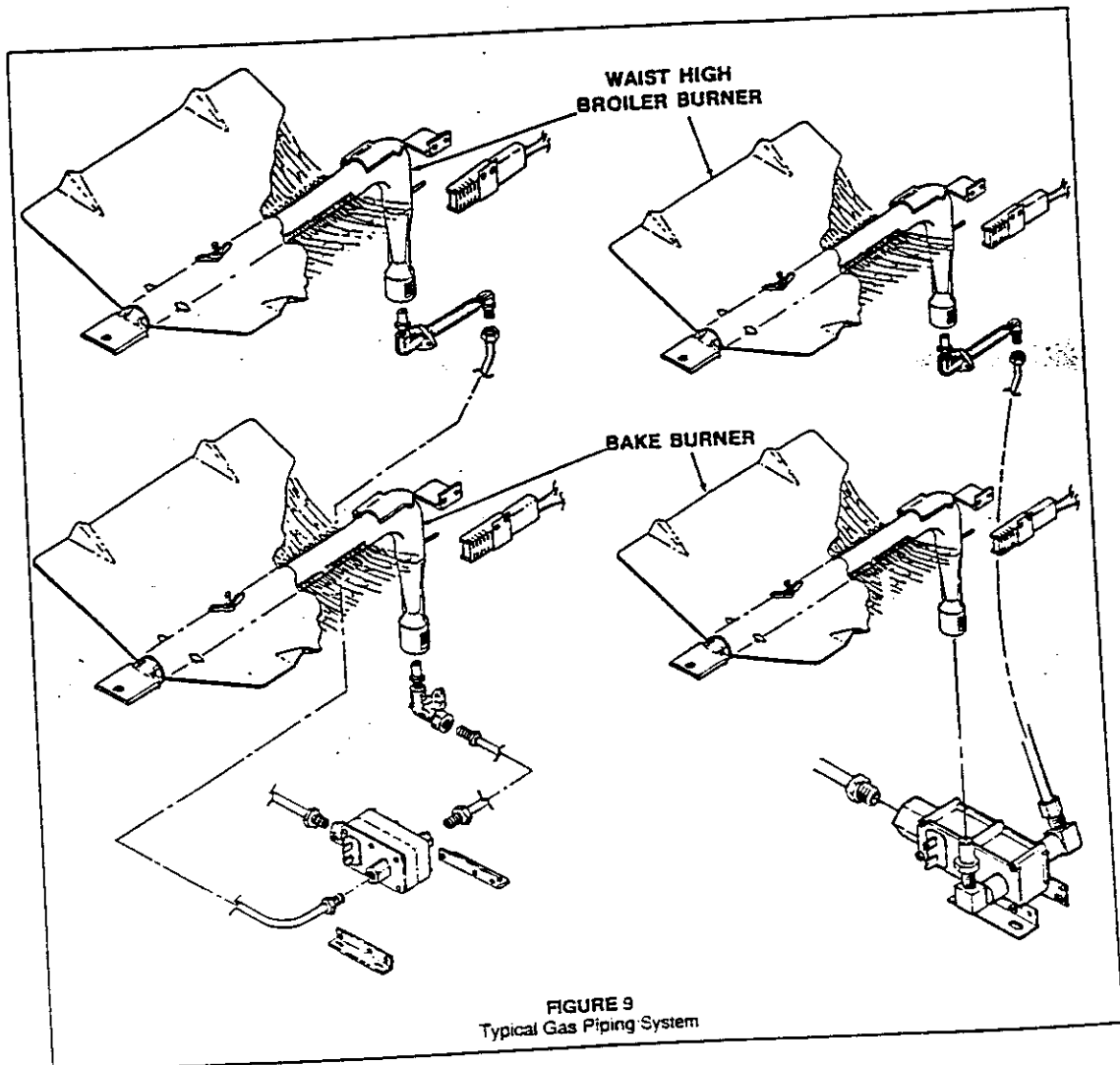


FIGURE 9  
 Typical Gas Piping System

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## SECTION III

### GAS CONVERSION

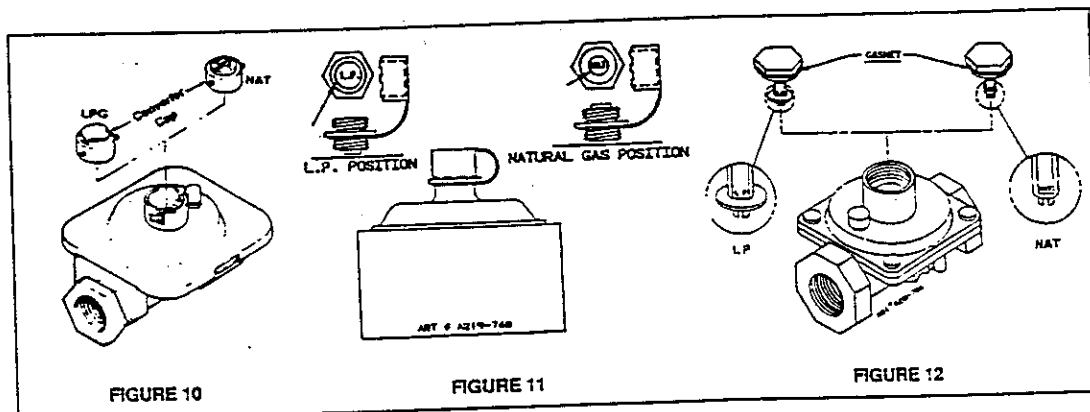
#### A. GENERAL

All sealed burner ranges and cooktops are equipped with double coaxial (universal) orifices and with a convertible gas regulator. The unit model number plate states which gas it was adjusted for at the factory. To convert the unit to either Natural gas or LP gas will require adjustment of the surface burner orifice hoods, adjustment of the oven orifice/air shutter and replacement and/or adjustment of the pressure regulator converter cap.

#### B. REGULATOR CONVERSION

The unit regulator must be set to match the type gas supply used. If converting from natural gas to LP gas, the regulator must be converted to regulate LP gas. If converting from LP gas to natural gas, the regulator must be converted to regulate to natural gas.

TO CONVERT THE PRESSURE REGULATOR FROM ONE GAS TO ANOTHER, DO EITHER (1) (2) OR (3) BELOW: YOUR UNIT WILL BE EQUIPPED WITH ONE OF THE THREE REGULATOR TYPES SHOWN BELOW.



1. Remove the cap, push down and turn counter clockwise. Turn the cap over and reinstall (figure 10). NOTE: THE GAS TYPE YOU ARE CONVERTING TO MUST BE VISIBLE ON THE TOP OF THE INSTALLED REGULATOR CAP.

2. Remove plastic dust cover from cap nut on top of regulator. Remove cap nut from regulator (plastic dust cover comes off with nut). "IMPORTANT" remove plastic dust cover from cap nut and reinstall on opposite side of cap nut.

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Reinstall cap nut to regulator and replace dust cover. "CAUTION" be sure marking for the type of gas to which regulator has been converted is visible in top of cap nut before replacing plastic dust cover. See figure 11.

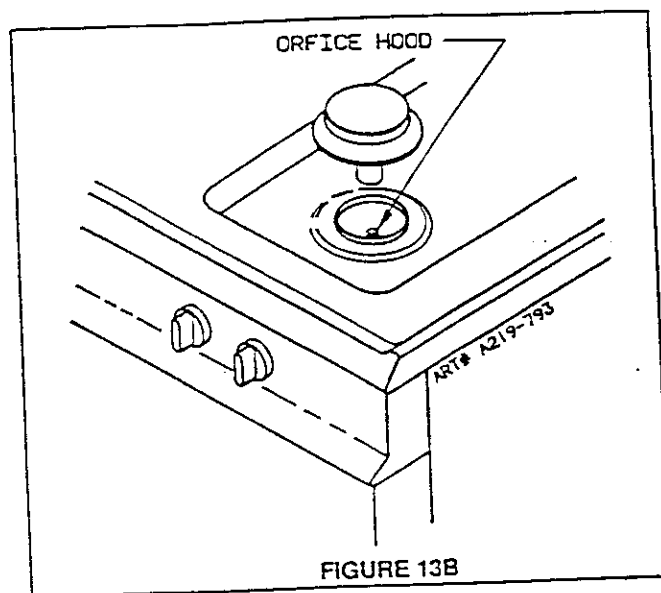
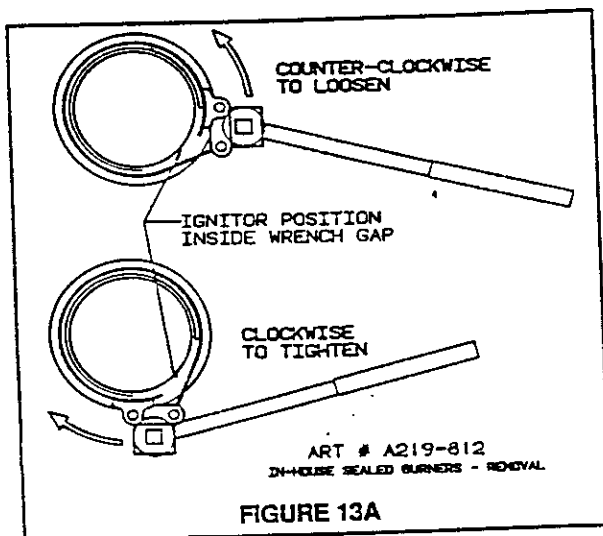
3. Remove cap and forcibly snap out plastic plunger from bottom of cap. Turn plunger over and forcibly snap back in original location (figure 12). NOTE: PLUNGER MUST SNAP INTO POSITION; THE GAS TYPE YOU ARE CONVERTING TO MUST BE VISIBLE ON LOWER SIDE OF PLUNGER.

### C. ORIFICE CONVERSION

#### 1. FROM NATURAL GAS TO LP GAS:

- Place burner wrench (part number 8002P026-60, available from your dealer or authorized service agency) over surface burner assembly with ignitor positioned inside gap in wrench ring (figure 13A). This prevents ignitor from being crushed when wrench tightens on burner assembly. Rotate burner assembly approximately one-eighth turn counter-clockwise and lift from main top (figure 13B). Using a 1/2" deep-well socket, tighten each burner orifice hood approximately two complete turns clockwise TO THE CLOSED POSITION. Replace burner assembly in main top and rotate approximately one-eighth turn clockwise using burner wrench until burner locks into position with ignitor facing rearward.
- On ranges, use the 1/2" open end wrench to tighten the oven orifice hood (1-figure 18) approximately two complete turns clockwise TO THE CLOSED POSITION. See figure 14B.
- Adjust burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold.

**NOTE:** Correctly adjusted sealed burners will blow off without a pot over the burner. These should be adjusted with a pot in place.

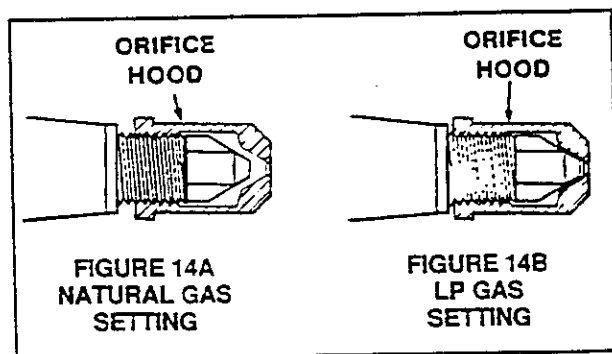


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## 2. FROM LP GAS TO NATURAL GAS:

- a. Place burner wrench (part number 8002P026-60, available from your dealer or authorized service agency) over surface burner assembly with ignitor positioned inside gap in wrench ring (figure 13A). This prevents ignitor from being crushed when wrench tightens on burner assembly. Rotate burner assembly approximately one-eighth turn counter-clockwise and lift from top (figure 13B). Using a 1/2" deep-well socket, loosen each burner orifice hood approximately two complete turns counter-clockwise. Replace burner assembly in main top and rotate one-eighth turn clockwise using burner wrench until burner locks into position with ignitor facing rearward.
- b. On ranges, use the 1/2" open end wrench to loosen the oven orifice hood (1-figure 18) approximately two complete turns counter-clockwise until the flames on the burner do not increase in length. See figure 14A.
- c. Adjust burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold.

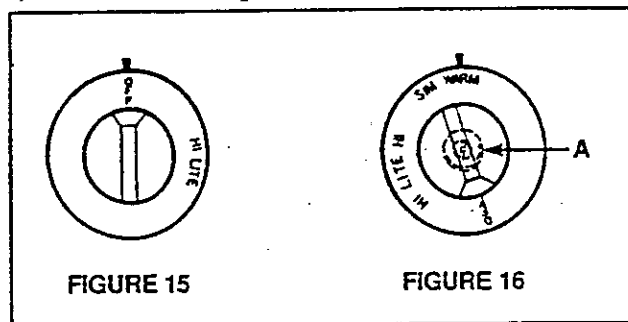
**NOTE: Correctly adjusted sealed burners will blow off without a pot over the burner. These should be adjusted with a pot in place.**



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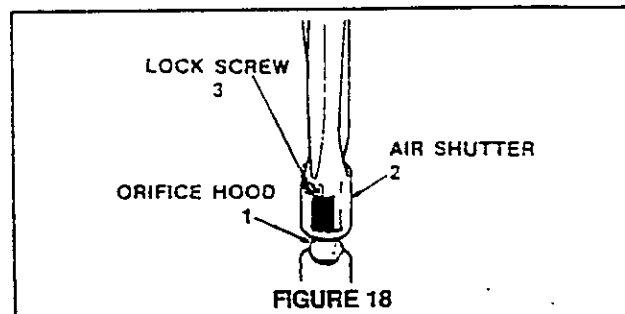
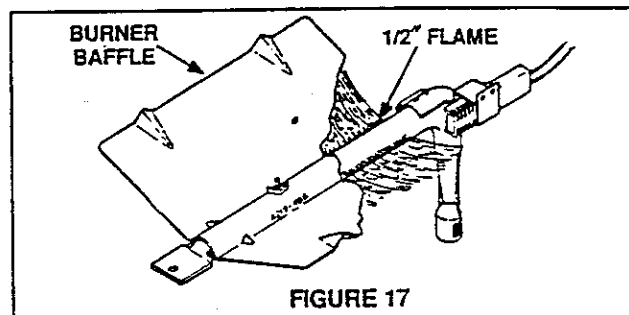
#### D. TOP BURNER "WARM" ADJUSTMENT

If equipped with a single purpose valve (see figure 15) no adjustment is required. If equipped with HI, SIM, WARM valves, the burner flame at the WARM position should extend to the outer edge of the lip of the burner cap. The WARM setting should be such that a stable flame is maintained on the burner when turning the knob from HI to WARM. If it should be necessary to increase or decrease the flame at the WARM setting, operate burner at HI position for approximately five minutes. Turn knob to WARM (see figure 16). Remove valve handle and with a small screwdriver make the desired adjustment by turning adjustment screw "a" (figure 16). Check each top burner at the WARM position for flame size.



#### E. OVEN BURNER AIR SHUTTER ADJUSTMENT

The approximate length of the distinct inner blue flame of the oven burner is 1/2" (figure 17). Remove the burner baffle to adjust the burner flame with the air shutter. The air shutter (figure 18) should be approximately 2/3 open for natural gas and approximately full open on LP gas. If the oven burner flame is yellow, open the air shutter until it is distinct and blue. If the oven burner flame is distinct and blue but lifting, close the air shutter until the lifting stops.





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## SECTION IV

### INSTALLATION DRAWINGS

#### FREE STANDING RANGES

Range may be installed with zero inches clearance adjacent to (against) combustible construction at the rear and on the sides below the cooktop. For clearance for wall cabinets above a free-standing conventional range cooktop see illustration and dimensions given below. Wall cabinets can be installed above and adjacent to a range, with elevated oven as illustrated.

**NOTE:** 30 inch dimension between cooking top and wall cabinet shown on illustration does not apply to ranges with an elevated oven. The 30 inch dimension may be reduced to not less than 24" when the wall cabinets in a domestic home are protected with fireproof materials in accordance with American National Standards-National Fuel Gas Code or in mobile homes when they are protected with fireproof materials in accordance with the Manufactured Home Construction and Safety Standard (see Section 1 (B) codes).

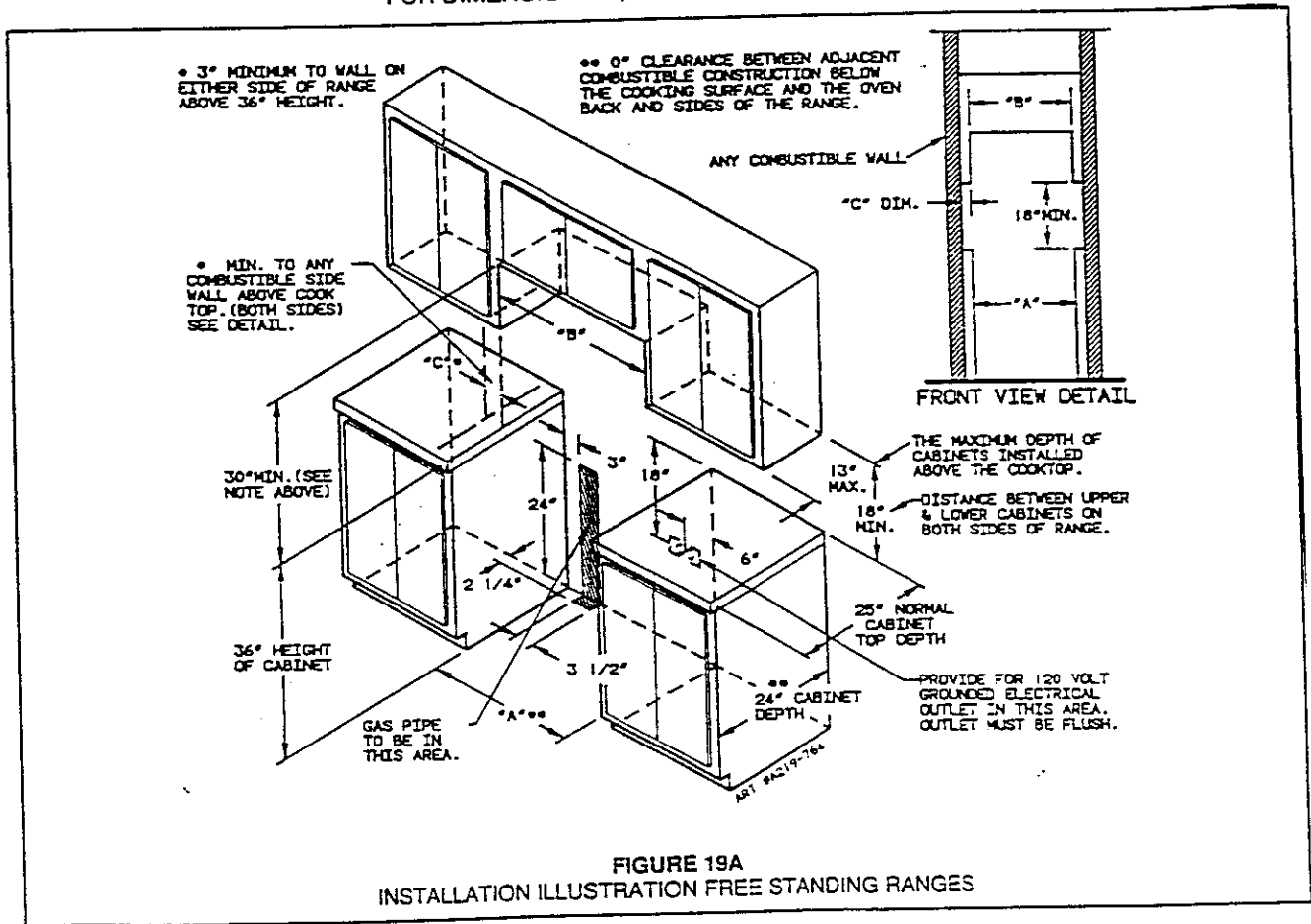
**CAUTION:** Some cabinets and building materials are not designed to withstand the heat produced by the normal safe operation of a listed appliance. Discoloration or damage, such as delamination, may occur.

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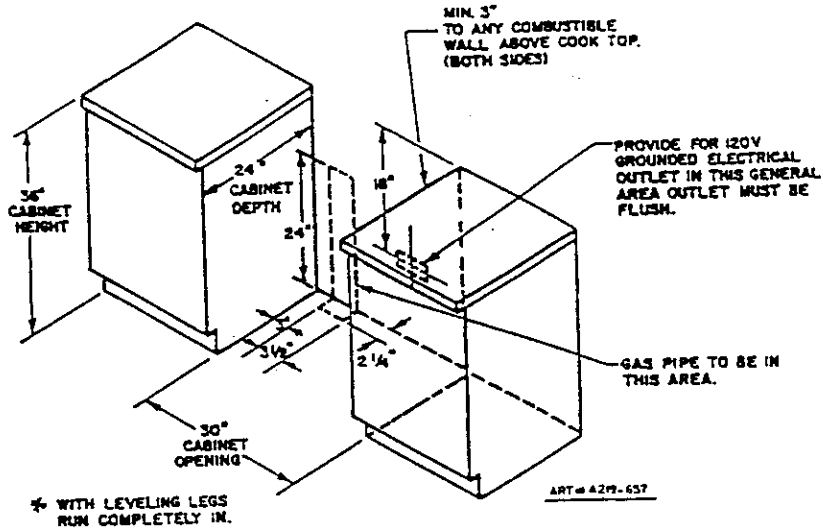
**TABLE NO. 1**

RANGE SERIES NUMBER	DIMENSION A WIDTH OF RANGES	DIMENSION B NO LESS THAN WIDTH OF RANGES	DIMENSION C	LOWER CABINET DEPTH & CUTOUT
30" Free Standing, Self Clean	30"***	30"	3"	Figure 19B
30" Slide-In, Self Clean	30"***	30"	3"	Figure 19C

FOR DIMENSIONS A, B & C - SEE TABLE NO. 1

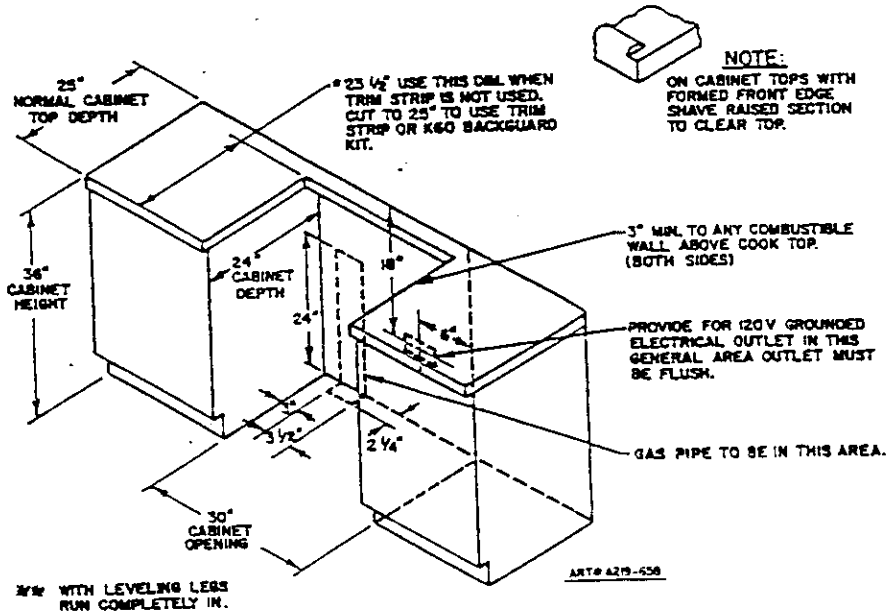


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**FIGURE 19B**  
**Gas Free-Standing Ranges**

SERIES	OVEN			BROILER			CUTOUT DIMENSIONS			APPROX. SHIPPING WT. (LBS.)
	WIDTH	HEIGHT	DEPTH	WIDTH	HEIGHT	DEPTH	WIDTH	HEIGHT	DEPTH	
Self Clean	22"	12 1/2"	18"	13 1/2"	3 1/4"	15"	30"	36"	24"	215



**FIGURE 19C**  
**Gas Slide-In Ranges**

SERIES	OVEN			BROILER			CUTOUT DIMENSIONS			APPROX. SHIPPING WT. (LBS.)
	WIDTH	HEIGHT	DEPTH	WIDTH	HEIGHT	DEPTH	WIDTH	HEIGHT	DEPTH	
Self Clean	22"	12 1/2"	18"	13 1/2"	3 1/4"	15"	30"	36"	•	210