



# **36" Freestanding Range Gas Cooktop and Oven**

## **EMPV-36GR12**

## **Installation Instructions**

### **IMPORTANT SAFETY INSTRUCTIONS**

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

### **Designed and Engineered in USA**

Distributed by Empava Appliances Inc.

Add: 15253 Don Julian Road, City of Industry, CA, 91745 USA

Tel: (888) 682 - 8882

**WWW.EMPAVA.COM**



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## RANGE SAFETY

### **WARNING**

- **A child or adult can tip the range and be killed.**
- **Install the anti-tip device to the structure and / or the range. Verify the anti-tip device has been properly installed and engaged [state how for the two or more possible locations].**
- **Engage the range to the anti-tip device by [state how for the two or more possible locations]. Ensure the anti-tip device is re-engaged when the range is moved [state how for the two or more possible locations].**
- **Re-engage the anti-tip device if the range is moved. Do not operate the range without the anti-tip device in place and engaged.**
- **See installation in instructions for details.**
- **Failure to do so can result in death or serious burns to children or adults.**

### **WARNING**

**Never Operate the Top Surface Cooking Section of this Appliance Unattended**

- **Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.**
- **If a fire should occur, keep away from the appliance and immediately call your fire department.**

**DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.**

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and either the word “DANGER,” “WARNING” or “CAUTION.”

These words mean:



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



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



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

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

# **⚠ WARNING**



## **Fire Hazard**

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other ammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
  - Do not try to light any appliance.
  - Do not touch any electrical switch.
  - Do not use any phone in your building.
  - Clear the room, building, or area of all occupants.
  - Immediately call your gas supplier from a neighbor’s phone. Follow the gas supplier’s instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

**WARNING:** Gas leaks cannot always be detected by smell. Gas suppliers recommend that you use a gas detector approved by UL or CSA.

For more information, contact your gas supplier.

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

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

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

**State of California Proposition 65 Warnings:**

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

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

## **⚠ WARNING**



### **Tip Over Hazard**

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

**Connect anti-tip bracket to rear range foot.**

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

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

# INSTALLATION REQUIREMENTS

## TOOLS AND PARTS

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

### TOOLS NEEDED

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

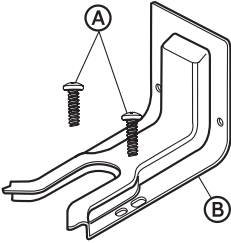


## For LP/Natural Gas Conversions

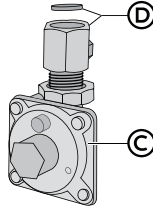
- ½" Combination wrench
- 7 mm combination wrench
- 7 mm nut driver

## PARTS SUPPLIED

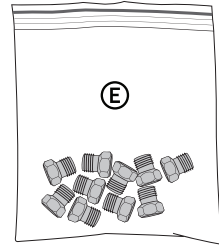
Check that all parts are included.



- (A) 16 x 1½" Screws (2)
- (B) Anti-tip Bracket



- (C) Regulator
- (D) Gas Pipe Adapter with Washer



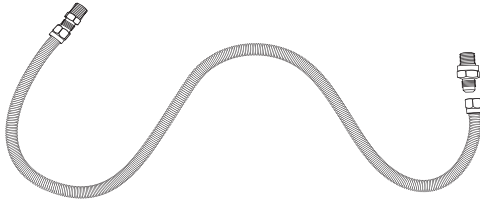
- (E) LP/Natural Gas Conversion Kit

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

## PARTS NEEDED

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

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

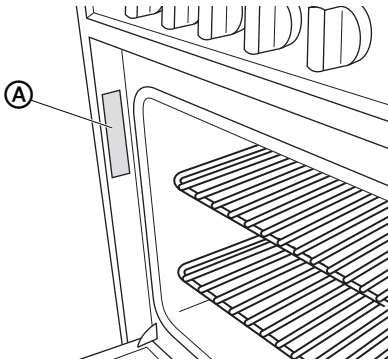


# LOCATION REQUIREMENTS

## VENTILATION

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

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



Ⓐ Rating Plate

## TEMPERATURE

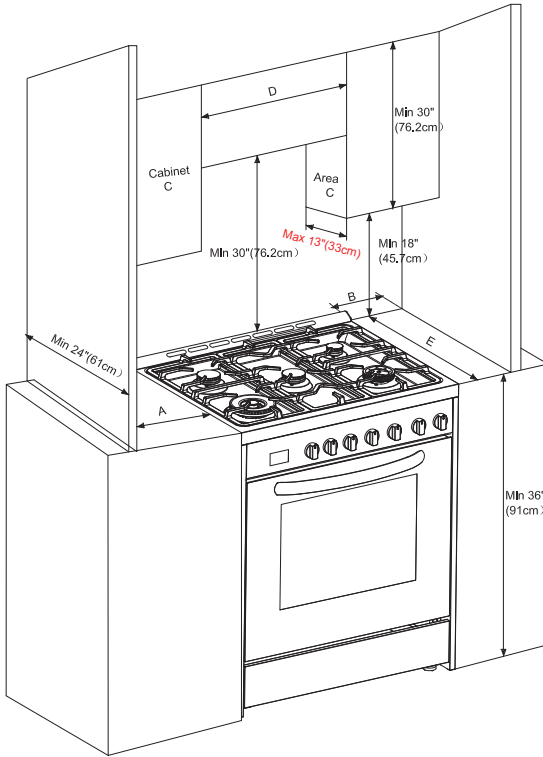
**IMPORTANT:** This oven has been designed in accordance with the requirements of UL and CSA International and complies with the maximum allowable wood cabinet temperatures of 194F (90°C).

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

## GENERAL

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

# DIMENSIONS



## Freestanding Range

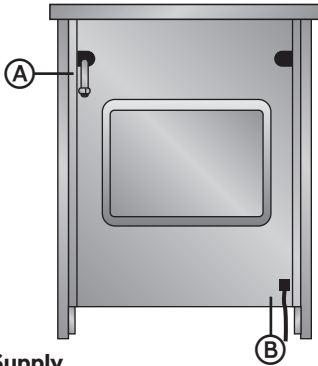
Model Size	A	B	D	E
36"	6.0" (15cm)	6.0" (15cm)	35.6" (90.5cm)	25" (63.5cm)

### Warning:

Cabinets 13 in. deep and not less than the nominal width of the appliance must be installed at least 30 in. above the cooking surface.

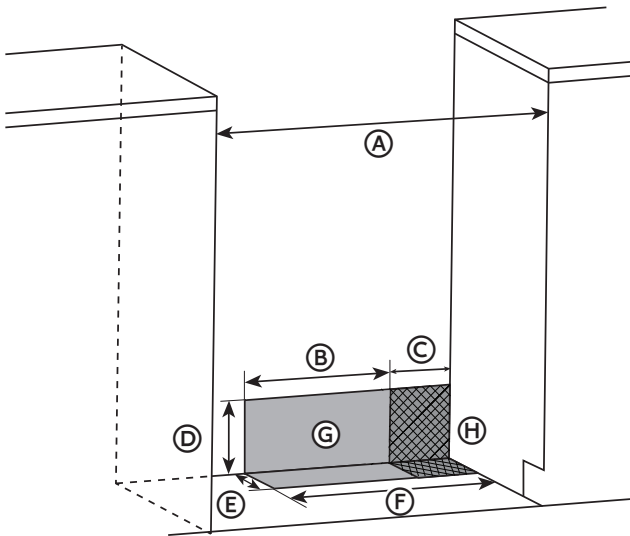
Cabinets maximum 13 in. deep may be installed on both sides of the appliance with the bottom of the cabinets at least 18 in. above the plane of the cooking surface.

## Back of Range



### Power Supply

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



(A) 36" Model - 35 2/5" (90cm)

(B) 11 1/2" (29.2 cm)

(C) 6" (15.2 cm)

(D) 7 1/4" (18.4 cm)

(E) 3" (7.6 cm)

(F) 17 1/2" (44 cm)

(G) Recommended Location for  
Electrical Outlet

(H) Recommended Location for  
Gas Supply Connection

## ELECTRICAL REQUIREMENTS

### **WARNING**



#### **Electrical Shock Hazard**

Plug into a grounded 3 prong outlet.

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

Do not use an adapter.

Do not use an extension cord.

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

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

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

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

### **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.**

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

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

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

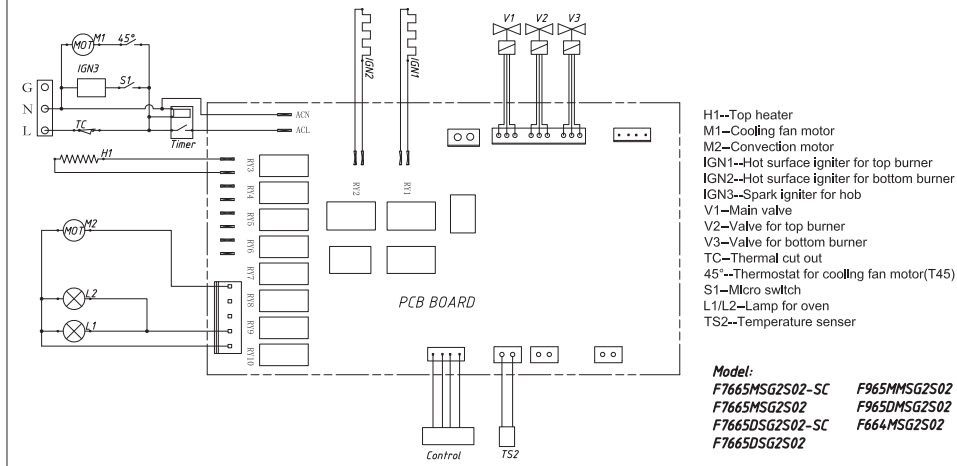
- A 120 volt, 60 Hz., AC only, 15-amp fused, electrical circuit is required. A time-delay fuse or circuit breaker is also recommended. It is recommended that a separate circuit serving only this range be provided.
- Electronic ignition systems operate within wide voltage limits, but proper grounding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

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

## Electrical diagrams

**Caution:** Label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.

**Attention:** Étiqueter tous les fils avant de les débrancher pour effectuer l'entretien des régulateurs. Une erreur de câblage peut entraîner une utilisation inappropriée ou dangereuse. S'assurer du bon fonctionnement de l'appareil après l'entretien.



## GAS SUPPLY REQUIREMENTS

# ⚠ WARNING



### Explosion Hazard

Use a new CSA International approved gas supply line.

Install a shut-off valve.

Securely tighten all gas connections.

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

Examples of a qualified person include:

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

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

Observe all governing codes and ordinances.

**IMPORTANT:** This installation must conform with all local codes and ordinances. In the absence of local codes, installation must conform with American National Standard, National Fuel Gas Code ANSI Z223.1 - latest edition or CAN/CGA **B149.1** – latest edition.

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

## TYPE OF GAS

### Natural gas:

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

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



## LP gas conversion:

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

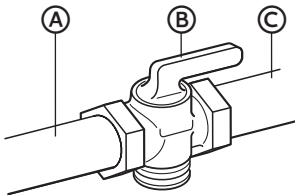
No attempt shall be made to convert the appliance from the gas specified on the model/serial rating plate for use with a different gas without consulting the serving gas supplier. See "Gas Conversions" section.

## GAS SUPPLY LINE

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

### Gas Shut-off Valve:

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



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

### Flexible metal appliance connector:

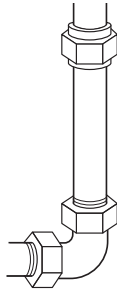
- If local codes permit, a new CSA design-certified, 4 - 5 ft (122 - 152.4 cm) long,  $\frac{1}{2}$ " (1.3 cm) or  $\frac{3}{4}$ " (1.9 cm) I.D., flexible metal appliance connector may be used for connecting range to the gas supply line.



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

### **Rigid pipe connection:**

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



## **GAS PRESSURE REGULATOR**

The gas pressure regulator supplied with this range must be used. The inlet pressure to the regulator should be as follows for proper operation:

### **Natural gas:**

Minimum pressure: 5" Water Column Pressure (WCP)

Maximum pressure: 10.5" WCP

### **LP gas:**

Minimum pressure: 8" WCP

Maximum pressure: 13" WCP

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

### **Burner Input Requirements**

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

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

## **GAS SUPPLY PRESSURE TESTING**

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

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

The range and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 psi (3.5 kPa).

### **Line pressure testing at 0.5 psi gauge (14" WCP) or lower**

The range must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 0.5 psi (3.5 kPa).

## INSTALLATION INSTRUCTIONS

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

### STEP 1 - UNPACK RANGE

## WARNING

### Excessive Weight Hazard

Use two or more people to move and install range.

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

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

### NOTES:

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

# INSTALL ANTI-TIP BRACKET

## **WARNING**



### **Tip Over Hazard**

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

Connect anti-tip bracket to rear range foot.

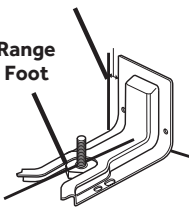
Reconnect the anti-tip bracket, if the range is moved.

See the installation instructions for details.

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

**Anti-Tip  
Bracket**

**Range  
Foot**

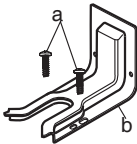


Making sure the anti-tip bracket is installed:

- Slide range forward.
- Look for the anti-tip bracket securely attached to floor and wall.
- Slide range back so rear range foot is under anti-tip bracket.

### **IMPORTANT:**

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



**a** 16 x 1½" Screws (2)

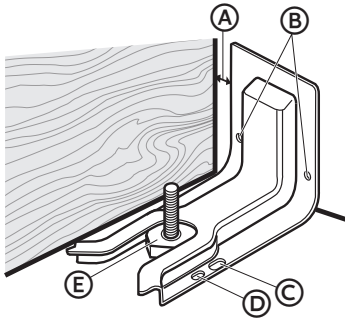
**b** Anti-tip Bracket

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

2. Place the bracket so that the back of the bracket is against the rear wall and the side edge of the bracket is ⅜" to ½" from the adjacent cabinet.

**NOTE:** If there is no adjacent cabinet, place the bracket so that the edge of the bracket is ⅜" to ½" in from the range side panel. If the countertop overhangs the cabinet, offset the bracket from the cabinet by the depth of the overhang plus an additional ⅜" to ½".

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



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

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

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

**Wood**

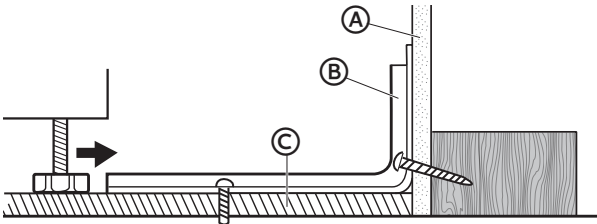
- Floor - Drill a  $\frac{1}{8}$ " pilot hole, as shown.

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

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

**Concrete**

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



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

5. Install the anti-tip bracket.

**Wood**

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

**NOTE:** The screw must enter wood or metal.

**Concrete**

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

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

## STEP 2 - MAKE GAS CONNECTION

# ⚠ WARNING



### Explosion Hazard

Use a new CSA International approved gas supply line.

Install a shut-off valve.

Securely tighten all gas connections.

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

Examples of a qualified person include:

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

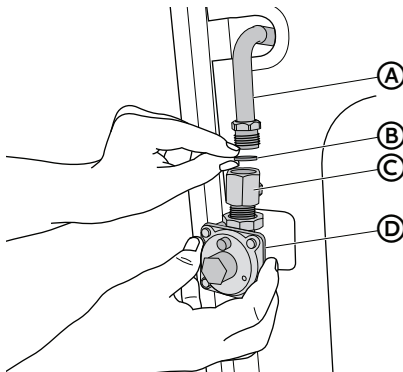
Failure to do so can result in death, explosion or fire.

## TYPICAL FLEXIBLE CONNECTION

### CONNECT BSPP TO NPT ADAPTER TO GAS REGULATOR:

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

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



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

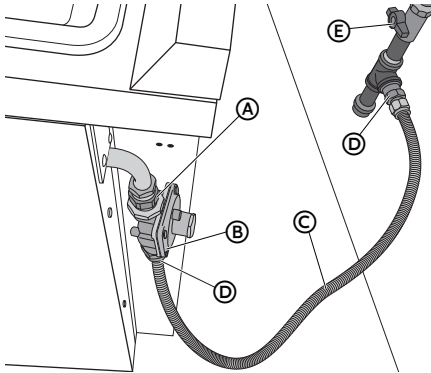
### CONNECT GAS LINE FROM GAS PRESSURE REGULATOR TO GAS SUPPLY:

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

**NOTE:** Do Not rotate the gas pressure regulator.

3. Attach the flexible gas line **c** to adapters **d** , one adapter at each end.

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



- (A)** Adapter (provided)
- (B)** Gas Pressure Regulator
- (C)** Gas Supply Line
- (D)** Adapters (From Gas Supply Line Kit)
- (E)** Gas Shutoff Valve

### COMPLETE CONNECTION

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

## STEP 3 - MAKE ELECTRICAL CONNECTION

### **WARNING**



#### **Electrical Shock Hazard**

Plug into a grounded 3 prong outlet.

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

Do not use an adapter.

Do not use an extension cord.

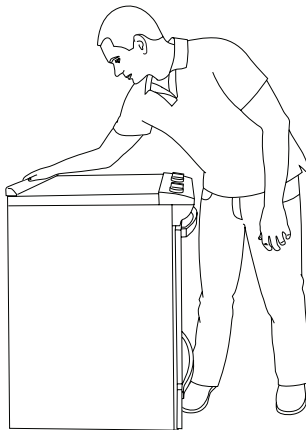
Failure to do so can result in death, fire or electrical shock.

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

## STEP 4 - INSTALL RANGE

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

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





3. Slowly attempt to tilt the range forward.

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

4. If the rear of the range lifts more than  $\frac{1}{2}$ " (1.3 cm) off the floor without resistance, stop tilting the range and lower it gently back to the floor. The range foot is not engaged in the anti-tip bracket.

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

5. Slide the range forward, and verify that the anti-tip bracket is securely attached to the floor or wall.
6. Slide range back so the rear range foot is inserted into the slot of the anti-tip bracket.
7. Repeat steps 1 and 2 to ensure that the range foot is engaged in the anti-tip bracket.

If the rear of the range lifts more than  $\frac{1}{2}$ " (1.3 cm) off the floor without resistance, the anti-tip bracket may not be installed correctly. Do not operate the range without anti-tip bracket installed and engaged.

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

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

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

## STEP 5 - LEVEL THE RANGE (IF NEEDED)

**IMPORTANT:** The range must be level.

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

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

## STEP 6 - CHECK OPERATION OF ELECTRONIC IGNITION SYSTEM

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

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

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

### Check Operation of Standard Surface Burners:

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

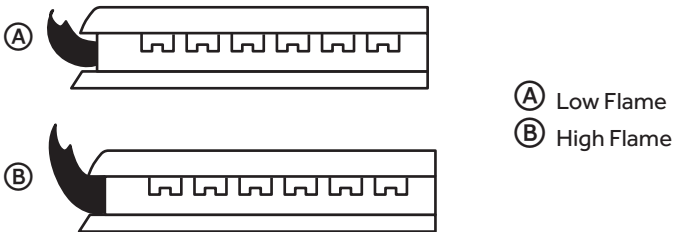
### If burners do not light properly:

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

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

### To adjust flame height:

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

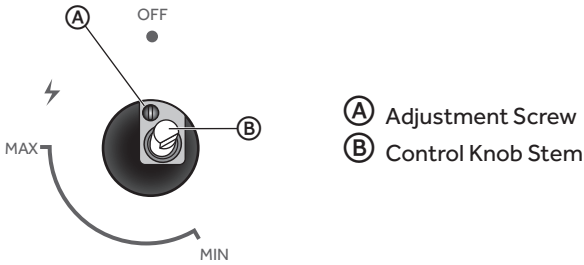


### To adjust standard burner:

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

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

**If the low flame needs to be adjusted:**



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

## GAS CONVERSION

### **WARNING**



#### **Explosion Hazard**

Use a new CSA International approved gas supply line.

Install a shut-off valve.

Securely tighten all gas connections.

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

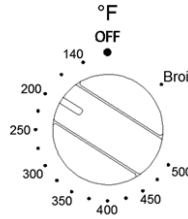
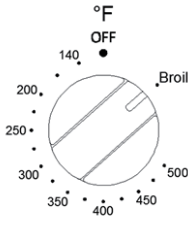
Examples of a qualified person include:

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

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

# Ignite the burner of oven

1. Set the working time in timer firstly;
2. Push and turn the knob to ignite;
  - a) Turn the knob clockwise to "Broil" to indicate ignition of the upper bar.
  - b) Turn the Knob clockwise to any scale of temperature to indicate ignition of the lower burner. The temperature can be adjusted by turning the knob.

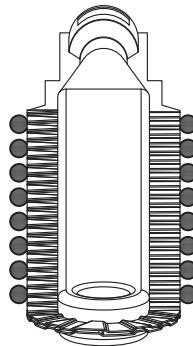
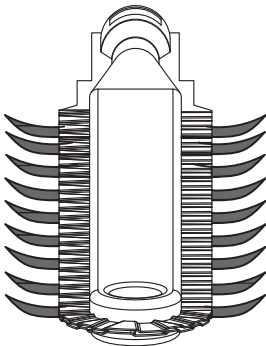


3. Observe whether the burner is burning through the glass window.

## If burners do not light properly:

1. Check if the timer have been set?
2. Check if the igniter is light on;
3. Check if the oven knob has already been turned to the ignition position.

## Flame display:



## LP/PROPANE GAS CONVERSION

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

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

### WARNING

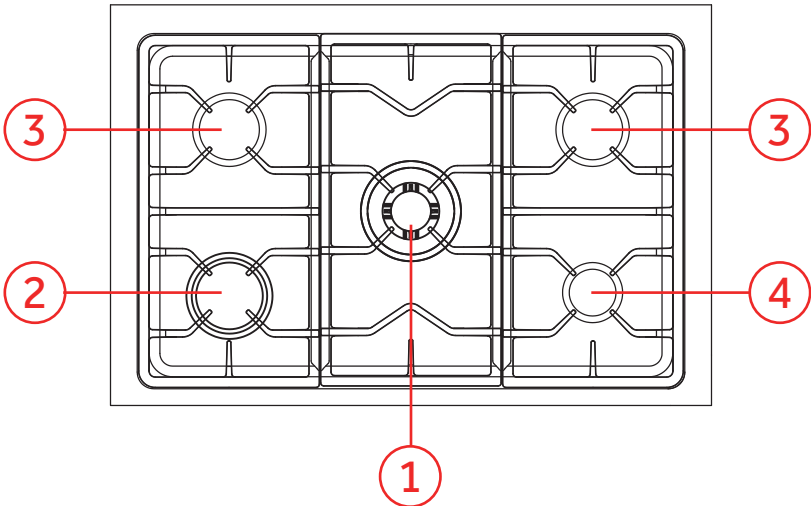
**This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.**

#### **Tools Needed for Conversion:**

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

### 36" Burner and Orifice Characteristic Table (M-A)

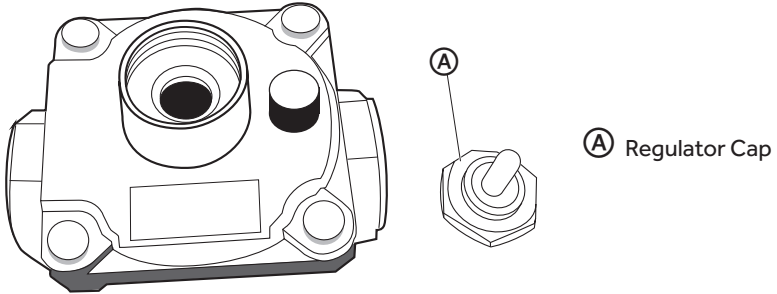
	Burner	Orifice	Gas	Manifold Pressure	Rate
		Diam. (mm)	Type	[i.w.c.]	[BTU/h]
1	Triplering	2.1	NG	4"	18000
		1.22	LP (Propane)	10"	17000
2	Rapid	1.45	NG	4"	8800
		0.91	LP (Propane)	10"	8800
3	Semi-Rapid	1.29	NG	4"	6900
		0.8	LP (Propane)	10"	6900
4	Auxiliary	1.05	NG	4"	5000
		0.7	LP (Propane)	10"	5000
5	Broil	1.15	NG	4"	5800
		0.71	LP (Propane)	10"	5800
6	Oven	1.85	NG	4"	14000
		1.1	LP (Propane)	10"	14000



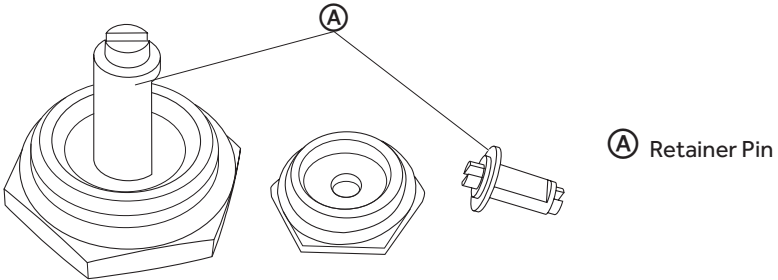
## STEP 1 - ADJUST THE REGULATOR

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

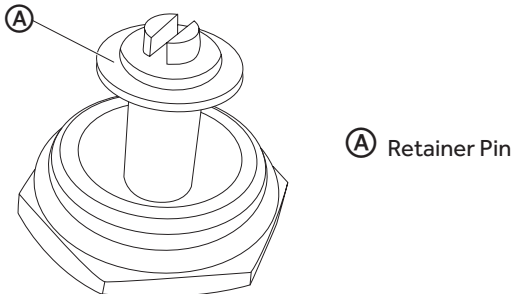
1. Unscrew the regulator cap with the wrench.



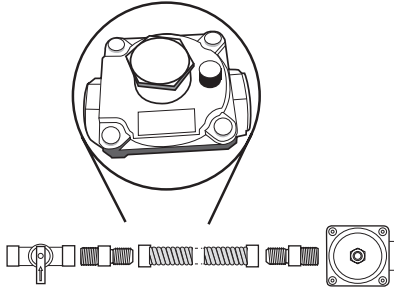
2. Remove the retainer pin that is currently positioned for use with Natural Gas.



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



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

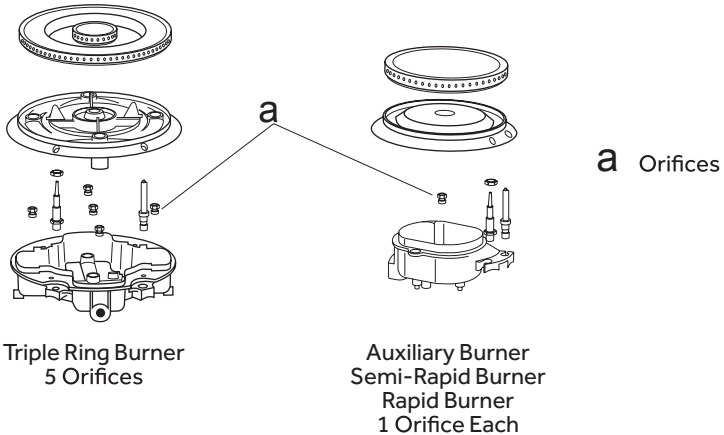


## STEP 2 - CHANGE BURNER ORIFICES

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

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

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

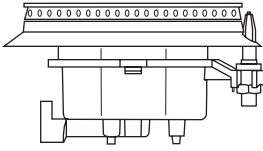


3. Install the proper orifices in the exact locations as noted in the previous graphic.
4. Replace the burner bases, heads, caps and top grates. Make sure burner caps are properly seated on the burner head.
5. Check whether the nozzle was installed in proper position.
6. Check whether the gas supply is correct.
7. Check whether the regulator valve has been replaced.

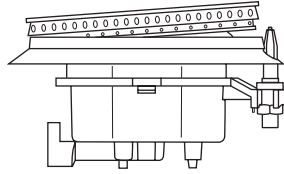
Save the orifices removed from the appliance for future use.

**Caution:** The gas supply shall be shut off prior to disconnecting the electrical power, before proceeding with the conversion.





Properly Seated



Not Properly Seated

**Check air tightness:**

1. Smear the joint with soapy water.
2. Open the air path and observe whether there is air leakage at the joint (soapy water bubbles out, indicating there is air leakage)

**Note:** Make sure there is no air leakage before use.

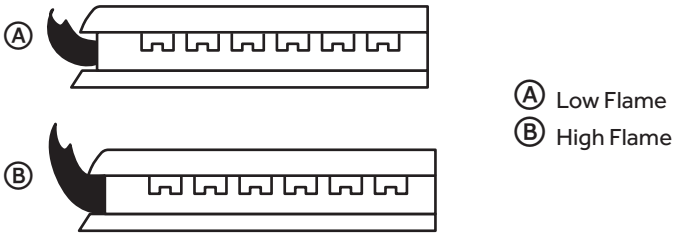
## STEP 3 - ADJUST BURNER FLAMES

### NOTES:

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

### To adjust flame height:

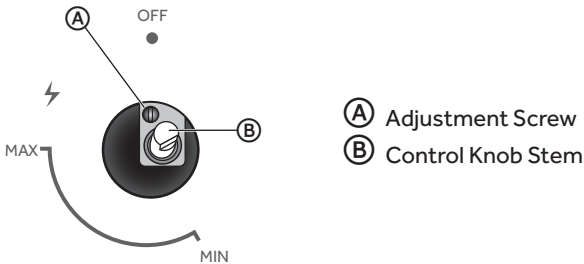
Adjust the height of burner flames. The cooktop "low" burner flame should be a steady blue flame approximately  $\frac{1}{4}$ " (6.4 mm) high.



### To adjust standard burner:

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

### If the low flame needs to be adjusted:



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

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

## **STEP 4 - TESTING FLAME STABILITY**

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

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

## **STEP 5 - FLAME RE-CHECK**

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

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

## **ABNORMAL OPERATION**

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

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

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

**THE BURNERS REQUIRE NO REGULATION OF THE PRIMARY AIR**