

**FELIX STORCH, INC.
SUMMIT APPLIANCE DIVISION**

**770 GARRISON AVENUE
BRONX, NY 10474**

**GAS RANGE
(All Versions)**

This manual contains information for:

- * Important Safeguards**
- * Installation**
- * Use and Care**

Certain ranges come equipped with special features; please keep in mind while reading, to only follow instructions that pertain to your range.

This booklet gives valuable instructions covering the installation, adjustment and use of your range.

READ AND SAVE THESE INSTRUCTIONS

Write the model and serial

numbers here:

Model# _____

Serial # _____

(These numbers are located below the lift-up cooktop.)

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WARNING

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

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance!

WHAT TO DO IF YOU SMELL GAS:

- **Do not** try to light any appliance
- **Do not** touch any electrical switch; **do not** use any phone in your building.
- 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

READ ALL IMPORTANT SAFEGUARDS AND INSTRUCTIONS BEFORE USING THE APPLIANCE!

Remove all tape and packaging wrap before using the appliance.

If any glue remains, touch the residue with the sticky side of the tape already removed, or use a cloth soaked with rubbing alcohol. Use caution because rubbing alcohol is flammable. Rinse with warm water and wipe dry.

Destroy the carton and plastic bags after the range is unpacked. Children should not use packing materials for play. Cartons covered with rugs, bedspreads, or plastic sheets can become air-tight chambers. Remove all staples from the carton. Staples can cause sever cuts and destroy finishes if they come in contact with other appliances or furniture.

Be safety conscious. The preparation of food in an oven requires temperatures that could cause severe burns. Before using the new appliance, carefully read and follow all instructions.

PROPER INSTALLATION: Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Fuel Gas Code ANSI Z223.1-latest edition, and the National Electrical Code ANSI/NFPA No.70-latest edition. Install only per installation instructions provided in the literature package for this range. Be sure leveling legs are in place at the bottom corners of the range. If necessary raise or lower legs at the base of the range by turning clockwise or counterclockwise to insure a level range.

Ask your dealer to recommend a qualified technician and an authorized repair service. Have the technician familiarize you with the manual gas shut-off valve and gas meter in the event it is necessary to shut off the gas supply to the unit during an emergency.



WARNING

The following situations may cause serious bodily harm, death or property damage!!!

- **TO REDUCE THE RISK OF TIPPING THE RANGE OVER, THE RANGE MUST BE SECURED BY A PROPERLY INSTALLED ANT-TIP BRACKET PROVIDED WITH THE RANGE. TO CHECK IF THE DEVICE IS INSTALLED AND ENGAGED PROPERLY, CAREFULLY TIP THE RANGE FORWARD. THE ANT-TIP DEVICE SHOULD PREVENT THE RANGE FROM TIPPING OVER. REFER TO THE INSTALLATION INSTRUCTIONS PACKAGED WITH THE ANTI-TIP BRACKET FOR PROPER INSTALLATION INSTRUCTIONS.**
- **Never leave children alone or unattended in the area where an appliance is in use.** They should never be allowed to sit or stand on any part of the appliance. Never leave the oven door open when the range is inattended.
- **Do not store items of interest to children in the cabinets above a range or on the backguard of a range.** Children climbing on the range to reach these items can be seriously injured.
- **The weight of a child on an open oven door may cause the range to tip,** resulting in serious burns or other injury.
- **USER SERVICING: Do not repair or replace any part of the appliance unless specifically recommended in this owner's guide.** All other servicing should be done only by a qualified technician. This will reduce the risk of personal injury and damage to the range.

- **Remove the oven door from any unused range if it is to be stored or discarded.**
- **Stepping, leaning or sitting on the doors or broiler section of this range can result in serious injuries and cause damage to the range.**
- **DO NOT TOUCH THE SURFACE BURNERS, AREAS NEAR THESE BURNERS, OVEN BURNERS OR THE INTERIOR SURFACES OF THE OVEN.** Both surface burners and ovenburners may be hot even though the flame is not visible. Areas near burners may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop, surfaces facing the cooktop, the oven vent openings and surfaces near these openings, oven door and windows.
- **Never use the appliance to heat or warm a room.** Operating your range without utensils or pans to absorb the unit's heat risks damaging the surface, knobs and controls.
- **Wear proper apparel.** Loose fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials touch these areas until they have had sufficient time to cool.
- **Never modify or alter the construction of the range.** Do not remove the level legs, panels, wire covers, anti-tip brackets or any other permanent part of this product.
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Do not use water or flour on grease fires.** Smother the fire with a pan lid, baking soda or use a dry chemical or foam-type extinguisher.
- **Operation of Surface Burners.** When the burners are operated for the first time, a small amount of smoke may be generated due to tape residue or manufacturing lubrication. **This is not dangerous.** Operate the burners for about five minutes to rid the burners of the material before cooking.
- **Use only dry potholders.** Wet or damp potholders on hot surfaces will result in burns from steam. Do not let the potholder touch hot steaming areas. Do not use a towel or other bulky cloth instead of a potholder
- **Use proper flame size.** Adjust the flame size so it does not extend beyond the edge of the utensil. The use of undersized utensils will expose a portion of the burner flame and may result in severe burns or direct contact and ignition of clothing. Also, proper relationship of utensil to burner will improve efficiency.

- **Do not use aluminum foil to line the oven bottom except as suggested in the cleaning section of this manual.** Improper use of aluminum foil may result in a fire hazard. Foil may also interfere with the heat circulation and damage the range.
- **Placement of oven racks: Always place oven racks in the desired location while the oven is cool.** If a rack must be moved when the oven is hot use pot holders and grasp the rack with both hands to reposition. Do not let potholders contact the oven walls. Remove all utensils from the rack before moving.
- **Do not heat unopened food containers.** Build-up of pressure may cause the container to burst and result in injury.
- **Keep the oven vent duct unobstructed.** The oven vent is located along the bottom of the backguard. Touching the surfaces in the vent area when the oven is being operated may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven's vents. These items could melt or ignite.

The range requires fresh air for proper burner combustion. Do not block the flow of air around the base or beneath the lower front panel of the range.

- **Use care when opening the oven door: Stand to the side of the oven when opening the oven door.** Slowly open the door to allow hot air or steam to escape before removing or replacing the food.
- **Know which knob controls each burner.** Place a pan of food on the burner before turning it on, and turn the burner off before removing the pan.
- **Utensil handles should be turned inward and not extend over adjacent surface burners.** To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.
- **Never leave the surface burners unattended.** Boilovers may cause smoking, greasy spillovers may catch fire or a pan which has boiled dry may melt.
- **Do not place hands between the spring tension hinge and the oven door frame when you are removing the oven door.** You could pinch your finger.
- **Do not use the broiler pan without its insert.** The broiler pan and its insert will allow dripping fat or grease to drain and be kept away from the high heat of the broiler. Do not cover the insert with foil. Exposed fat or grease could ignite.

- **Do not touch a hot oven lamp with a damp cloth.** A hot oven light bulb could burn if touched with a damp cloth. Disconnect the electrical service cord or shut off the power to the oven before removing and replacing the bulb.
- **Allow parts to cool to room temperature before touching or removing them from the range.** When a surface burner is first turned off, the burner and grate are hot enough to cause burns.
- **Clean the range regularly to keep all parts free of fat or grease which could catch fire.** Pay particular attention to the area underneath each surface burner, Exhaust fan ventilating hoods and grease filters should be clean. Do not allow fat or grease to accumulate. Greasy deposits in the fan could catch fire. Refer to the hood manufacturer's instructions for cleaning
- **Glazed cooking utensils:** Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for rangetop service without breaking, due to the sudden change in temperature. Check the manufacturer's recommendations for rangetop use.
- **Do not place plastic salt and pepper shaker, spoon holders or plastic wrapping on top of the range.** These items could melt or ignite. Potholders, towel or wooden spoons could catch fire if placed too close to the flame.
- **Do not use a wok equipped with metal ring that extends beyond the burner.** Because the ring traps heat, the burner and grate could be damaged. Also, the burner may not work properly, creating a carbon monoxide level above current health standards.
- **Do not clean the oven door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- **Flexible Connectors: If the gas range/oven is connected to a gas supply with a metal flexible connector, move the oven/range with CAUTION for service or cleaning. Flexible connectors are not intended for repeated bending. Do not allow cleaners to make contact with flexible connectors.**

The connectors and its fittings are designed for use only on the original installation and are not to be reused for another appliance or at another location. Connectors must comply with ANSI Z21 .24.

- **It's good practice for each household to have an appropriate fire extinguisher for use in the event of a house fire.**
- **Disconnect the range from the electrical supply before attempting to service or move it.**

NOTE: THE INSTRUCTIONS APPEARING IN THIS OWNER'S GUIDE ARE NOT MEANT TO COVER EVERY POSSIBLE CONDITION AND SITUATION THAT MAY OCCUR. *COMMON SENSE AND CAUTION* MUST BE PRACTICED WHEN OPERATING AND MAINTAINING ANY APPLIANCE.

WARNING: On sealed burner models **never** attempt to operate the surface burners without the cooktop, burner caps, and ignition wires firmly in place. **There is a risk of fire and/or explosion which could result in personal injury or property loss.**

ENERGY SAVING IDEAS

SURFACE COOKING

Use lids when surface cooking. A lid traps steam and uses it to speed up the cooking process. If you have a pressure cooker or vegetable steamer, use it. You'll waste fewer vitamins, save time and cut energy cost.

Use medium-weight, flat bottom pans the match the flame size. Choose pan made of metals that conduct heat well.

When cooking on a surface burner, use as little water as possible to reduce cooking time.

OVEN COOKING

Preheat the oven only when a recipe tells you. Put roast and casseroles into a cold oven: then turn on the oven.

Opening the door too often to check on food waste energy.

Use the oven to prepare complete meals. For instance, start a roast, add vegetables when the meat is half-cooked, and then warm rolls or dessert after the main dishes are cooked.

Thaw frozen food before cooking. Thawed food requires less cooking energy than frozen food.

Make it a habit to turn the oven off before removing the cooked food.

INSTALLATION INSTRUCTIONS

INSTALLATION INSTRUCTIONS

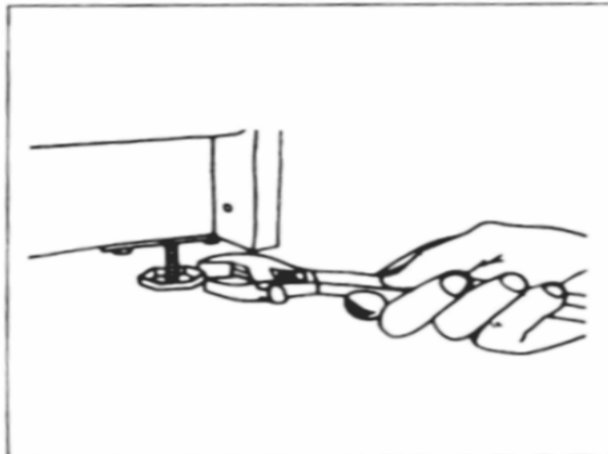
Be sure appliance is properly installed and grounded by a qualified technician.

It is the responsibility of the technician to make certain that your range is properly installed. Situations caused by improper installation are not covered under the warranty. Any expenses incurred due to such situations will not be paid by the manufacturer of the appliance.



To reduce the risk of tipping the appliance by abnormal usage or improper door loading, the appliance must be secured by properly installing the anti-tip device packed with the appliance. To check if the device is installed and engaged properly, carefully tip the range forward. The Anti-Tip device should engage and prevent the range from tipping over.

If this range is removed for any reason, service or cleaning, etc., it must be replaced as outlined in the installation instructions before placing the range back in operation.



Leveling a Free-Standing Range

All free-standing ranges must be level to obtain proper cooking results. The leveling legs should be screwed into the corner brackets. Place a pan or a measuring cup partially filled with water or spirit level on oven rack. Adjust leveling legs until the range is level. The top of the side panels should be level with countertop or work surface.

IMPORTANT: Be sure to keep the leg levelers. Leveling of the range is very important.

GAS CONNECTIONS (All Units)

NOTICE TO MASSACHUSETTS APPLIANCE DEALERS:

Be sure this document is included in all gas range appliances sold to consumers in the State of Massachusetts.

NOTICE: Massachusetts law requires the following:

- Appliances must be installed by a licensed plumber or gas fitter.
- Appliances must be connected with three (3) foot (36" maximum length) flexible gas connector and
- A "T" handle type manual gas valve in the gas supply line to the appliance.

GAS CONNECTIONS (ALL UNITS), CONTINUED

Have the dealer where you purchase your new range install it or have him recommend a qualified installer. Installation must conform with local codes. In the absence of local codes, the installation must conform with the National Fuel Gas Code, ANSI Z223.1-Latest Edition in the U.S.A. or the CAN/CGA B149.1 or .2 Installation Codes in Canada. The range should be connected to the supply line with 1/2-inch black iron pipe or a certified flexible type stove connector. To prevent gas leaks, put an approved sealing compound, which is resistant to liquefied petroleum gases, on all threaded connections.

Important: Do not apply pressure directly to the range manifold pipe when tightening supply connections. The manifold pipe should be held securely at the pressure regulator to prevent twisting. Hold the pressure regulator with a wrench during the tightening of the connection, or the manifold pipe may be twisted and split, and cause a dangerous leak.

The installation of ranges designed for manufactured (mobile) home installation must conform with the Manufactured Construction and Safety, Title 24 CFR, Part 3280, [formerly the Federal standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280)] in the U.S.A. or C.S.A. Standard CAN/CGA Z240.4.2 in Canada or, when such standards are not applicable with local codes.

The installation of ranges designed for recreational vehicle installation must conform with state or other codes or, in the absence of such codes, with the standard for recreational vehicles, ANSI A119.2.2-1982 in the U.S.A. or CAN/CGA Z240.4.2 in Canada.

Note: Check all piping connections in the unit for leaks. Never use an open flame to check for gas leaks. Use a soap solution. It is not impossible for connections made at the factory to leak, due to vibration encountered in transportation. Make certain you have checked them all, and repair any connections that leak.

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.

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.

Electrical Connections

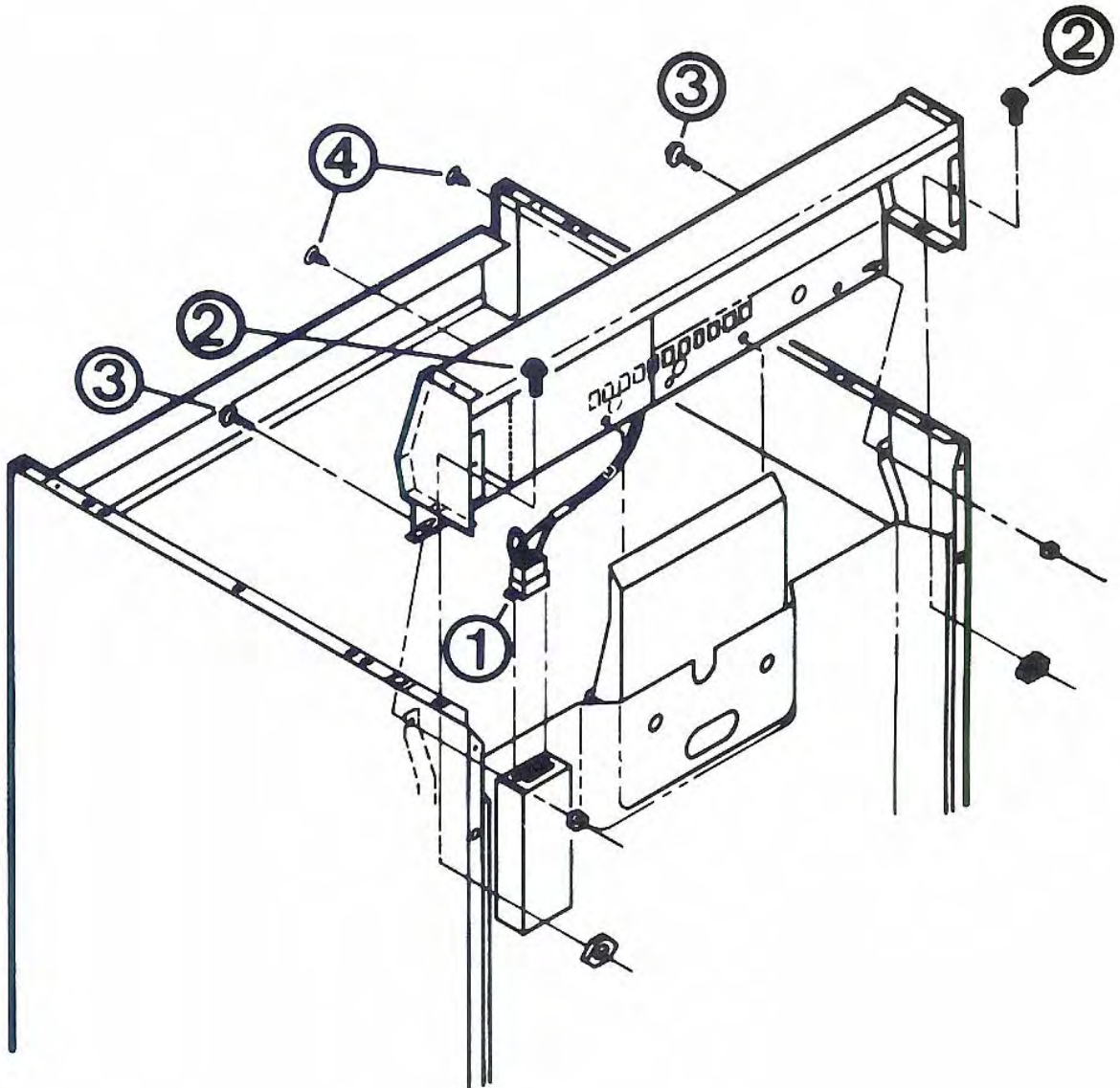
All electrical wiring and attachments are 60-cycle, 120 volts, 15 amp max. Your range is grounded with a three-conductor (three-prong plug) supply cord which will ground the range when plugged into a GROUNDED wall receptacle. If the backguard of the range has a clock or light, connect the cord from the backguard into the special terminal block located at the top of the main back directly under the backguard supply cord.

The appliance must be electrically grounded when installed in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA No. 70 Latest Edition in the U.S.A. or the Canadian Electrical Code, C22.1; Part 1 in Canada, if an external electrical source is utilized.

BACKGUARD INSTALLATION INSTRUCTIONS

Gas Ranges

- A. Remove main top.
- B. Place the backguard on top of end panels at the rear of range.
- C. Connect the “disconnect plug”, for power to backguard if equipped with electrical features. See No. 1.
- D. Insert machine screws through lower inside flange of end caps and end panels. Secure with the hex nuts provided. (See No. 2).
- E. Insert machine screws through elongated holes (See No. 3) at bottom of backguard and side flanges of burner box. Secure with the hex nuts provided.
- F. Attach lower edge of backguard to vent outlet with two sheet metal screws. (See No.4)



WALL CLEARANCES

All units must be installed in accordance to minimum rear and side wall clearance and clearances extended vertically above cooking top which are stated on the serial plate. (The serial plate is located below the cooktop.)

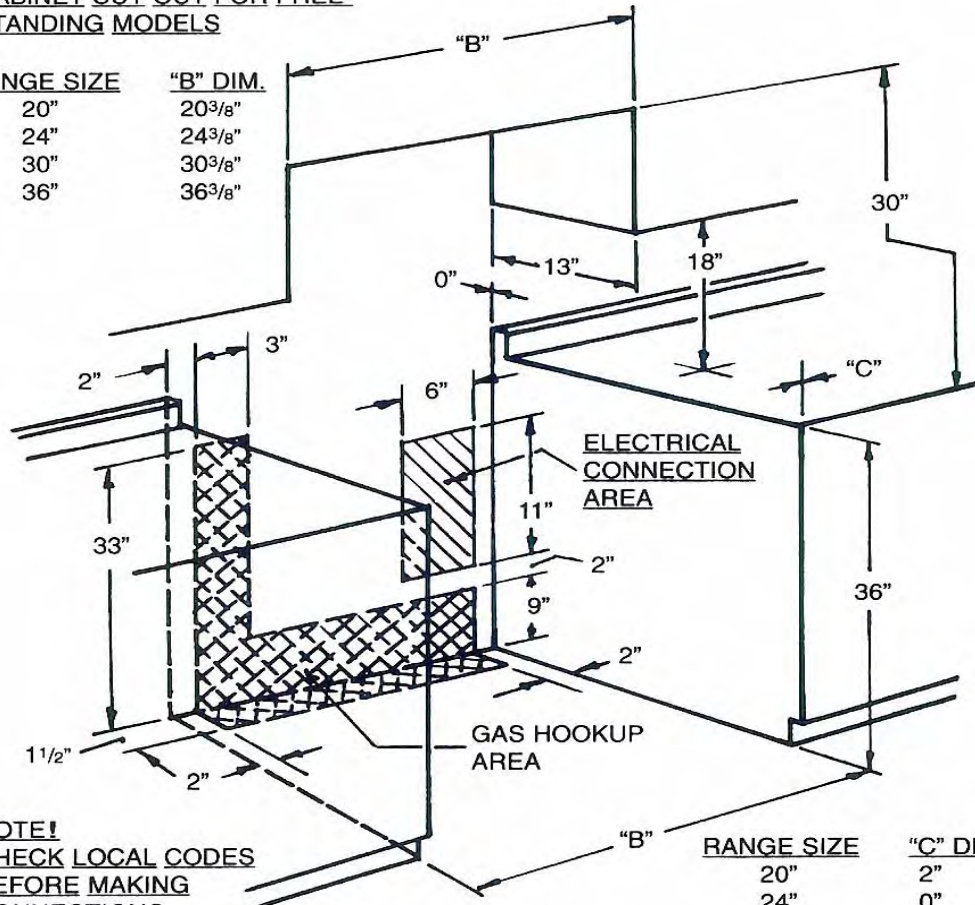
ANY OPENINGS IN THE WALL BEHIND THE UNIT AND IN THE FLOOR UNDER THE UNIT MUST BE SEALED.

Note. Due to potential hazards it is recommended that storage cabinets not be installed above the cooking surface.

IN THE EVENT OVERHEAD CABINETS ARE INSTALLED, THE MAXIMUM DEPTH OF CABINETS INSTALLED ABOVE COOKING TOPS SHOULD BE 13".

CABINET CUT OUT FOR FREE-STANDING MODELS

RANGE SIZE	"B" DIM.
20"	20 ³ / ₈ "
24"	24 ³ / ₈ "
30"	30 ³ / ₈ "
36"	36 ³ / ₈ "



NOTE!
CHECK LOCAL CODES
BEFORE MAKING
CONNECTIONS.

RANGE SIZE	"C" DIM.
20"	2"
24"	0"
30"	0"
36"	0"

ALIGNMENTS AND ADJUSTMENTS

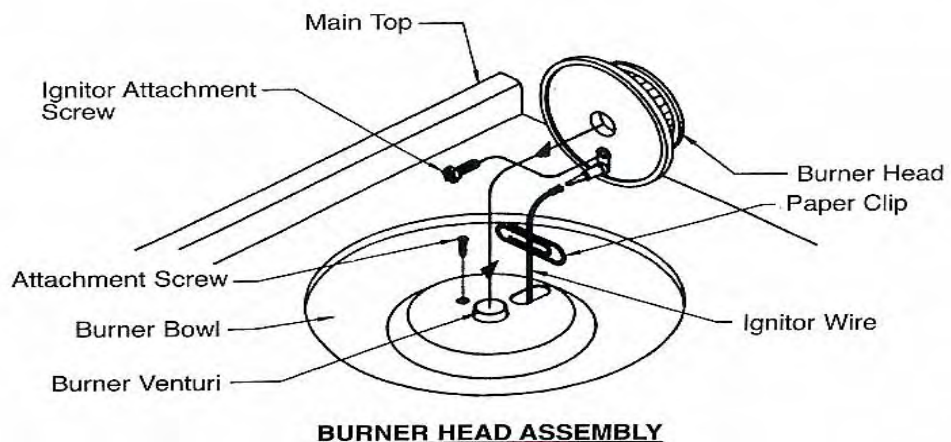
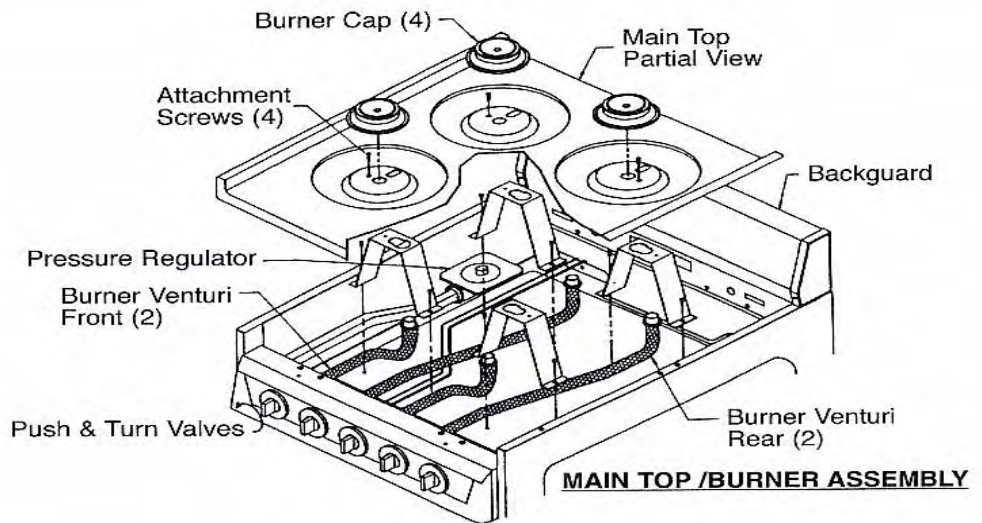
Installation

It is the responsibility of the installer to make certain that the range is properly adjusted at the time of installation. Situations caused by improper adjustments or improper installation are not covered under the warranty. Any expenses incurred due to such situations will not be paid by the manufacturer of the appliance.

Gas Range Conversion and Adjustment Guide

The range will either be set for use with Liquefied Petroleum (LP) or Natural Gas. The factory setting is indicated on the serial plate. When set for Natural Gas operation, the pressure regulator will regulate the pressure to 4 inches water column. When set for LP Gas operation, the pressure regulator will regulate the gas to 10 inches water column pressure.

On sealed burner models the main top must be removed to adjust regulator, burner orifices and thermostat from NAT to LP (propane) or vice versa. See illustration.

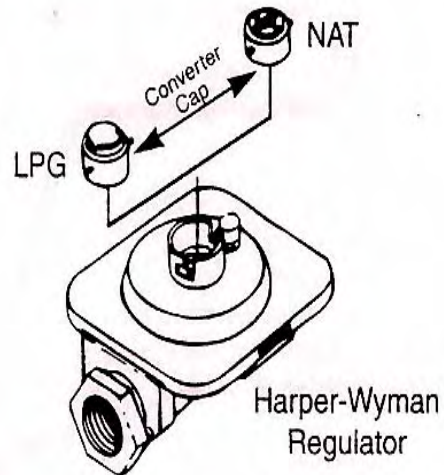


To Convert and/or Adjust

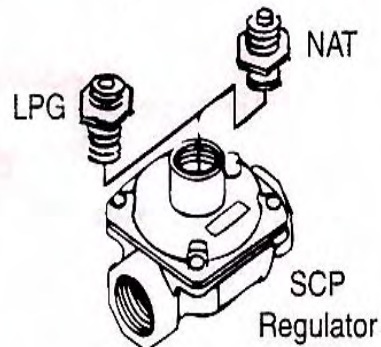
1. Convertible Pressure Regulator

The inlet pressure of the gas supply shall be in accordance with the nominal inlet pressure of the regulator used on the range or 1/2 psig maximum. The range should be tested by pressurizing the regulator with an inlet pressure at least 1 inch water column above the manufacturer's specified manifold pressure shown on the serial plate. The range will be equipped with one of the two types of regulators shown.

For a Harper-Wyman regulator, remove converter cap by inserting a coin into slot in top and twisting. Turn cap over and re-install.



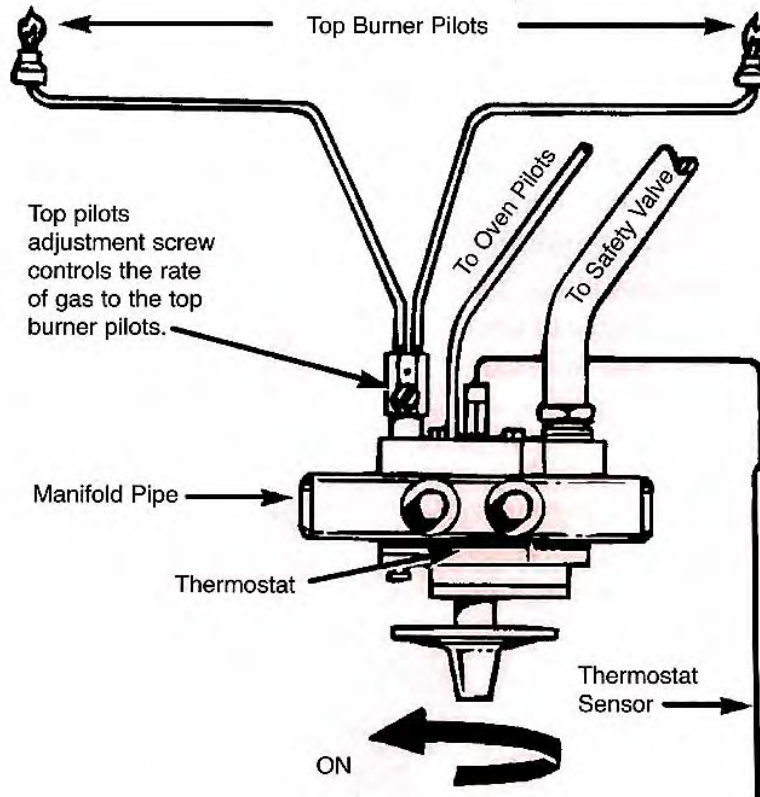
On the SCP regulator, unscrew the converter using a 5/8" wrench. Turn the cap over and reinstall.



Note: What you read on the converter cap or plunger is the type of gas for which the regulator is set. If yours reads NAT, the regulator is set for natural gas. If yours reads LP, the regulator is set for LP.

2. Top Pilots (Gas)

The top burner pilots on floor mounted ranges can be adjusted by a screw located on the back of the thermostat at the pilot filter. Adjust the pilot flame until there is only a tip of yellow on the flame. Pilots are constant burning. **DO NO BLOW OUT FLAME WITHOUT TURNING OFF PILOT ADJUSTMENT SCREW.**



Top Pilots (Electric Ignition)

Ranges equipped with electric ignition will have the top ignitor electrodes in the same LOCATION as the familiar top burner standing pilots except for sealed burner models that employ an ignitor for each burner. (See page 13) When a top burner knob is turned to the LITE position ALL electrodes will spark at a rate of approximately 2 1/2 pulses (sparks) per second.

In the event of a power failure, light the top burners by holding a lighted match near the surface burner and turning on the surface burner.

ALIGNMENTS AND ADJUSTMENT, Continued



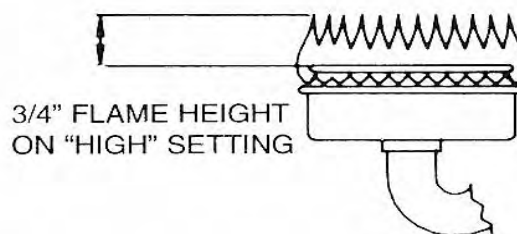
Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.

Do not obstruct the flow of air that is necessary for combustion and ventilation.

3. Top Burner Valves

Adjusted by the opening or tightening of the orifice hood which is located on the valve where it attaches to the top burner. When set for LP gas the orifice hoods are screwed snugly on the valves. To adjust for Natural Gas: (A) Unscrew the orifice hoods until the proper flow of gas is obtained. (B) Adjust the air shutter, which is located on the throat of each burner, to obtain the proper mixture of gas and air to create the proper sharp blue flame without a red or yellow tip. The properly adjusted flame is approximately 3/4" high and has three distinct cones; the kindling point, the dark blue center cone, and the outer mantel.

Note: "Full on" flame size illustrated. The three position burner valve flame height in the "Low" position should be approximately 1/8" high. REMOVE SHIPPING SCREWS FROM TOP BURNERS.



Standard Top Burner Valves

All top burner valves operate counterclockwise to open the valve and clockwise to close the valve. To ignite the gas, depress and turn valve knob all the way to the left to obtain "full on" position, where the gas ignites automatically from the pilot flame or electrode. By turning the valve knob toward "off" position, valve can be adjusted to many different heat settings which should be determined by the amount of food being cooked, the amount of liquid, or the size utensil.

Three Position Top Burner Valves

The range may be equipped with optional three position top burners valves. The three position burner valves have three distinct positions—Low, Medium and High. Adjust the burners in the "High" position for the proper mixture of gas and air as described in "Top Burner Valves." Then set the knob at the "Low" setting. Remove the knob to gain access to the adjustment screw which is located in the valve stem.

Hold the valve stem and turn the adjustment screw until the proper flame of approximately 1/8" is obtained. The adjustment of the "Low" position automatically adjusts the "Med" position.

Top Burner Height

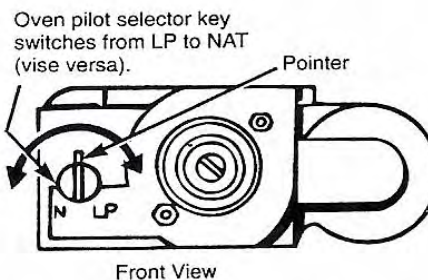
Make sure the top burners are properly positioned. The top of the burner head should be level with the surface of the main top. To check, lay a straight edge such as a 12-inch ruler across the burner bowl opening. The ruler should rest squarely on the top while in contact with the burner head.

ALIGNMENTS AND ADJUSTMENTS, Continued

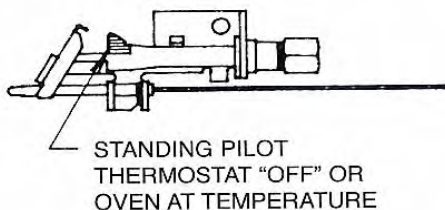
If the burner is too high (make sure burner is cool), push it down. Supply enough force with the palm of your hand to accomplish this adjustment. To raise, pull up on the burner support at the center of the support.

4. Oven Control (Thermostat)

The oven pilot gas selector screw is located on this control. To change oven pilot gas setting: (A) Remove oven control knob by pulling straight out. The oven gas selector is found in the lower left hand corner indicating "LP" or "N". (B) These letters will appear upside down reading "N" and "LP." (C) Rotate the adjustment screw tab to the proper setting.



Oven Pilot (Light with the oven control knob in the OFF position). The oven pilot system has both a constant and a heater pilot flame. Because the system is a single pilot tube arrangement, both pilots receive their supply of gas through the same tubing. These pilots are pre-set.



Heater Pilot

The heater pilot is an extension of the constant pilot. When the oven knob is placed in the bake or broil range, gas is increased to the constant pilot causing it to enlarge. It then becomes a heater pilot.

The heater pilot should impinge on the sensor bulb positioned at the pilot bracket. The sensor bulb is part of the automatic safety valve. When heated by the heater pilot (45 to 60 seconds), the sensor should cause gas to be released into the burner and the burner should ignite. If at this point ignition doesn't occur, one of three situations has happened:

1. Bulb out of bracket; flame not impinging.
2. Burner not in proper position.
3. Defective automatic safety valve.

It is essential to maintain the gas pressure constantly at 10 inches water column pressure for ranges set for LP Gas; and 4" water column pressure for ranges set for Natural Gas to get proper pilot performance.

Note: Burner rates specified on the rating plate of your range apply for elevations up to 2,000 feet above sea level. For locations where altitudes are higher than 2,000 feet above sea level the b.t.u. rated input should be reduced four percent for each 1,000 feet higher than 2,000 feet above sea level. If this adjustment is necessary, you should contact a qualified serviceman. DO NOT ATTEMPT TO SERVICE THE RANGE YOURSELF.

ALIGNMENTS AND ADJUSTMENTS, Continued

Ovens with Pilotless Electric Spark Ignition: Free-Standing Ranges

Ranges equipped with the spark ignition system will have an oven pilot ignitor that has a "flame sensing" feature that automatically stops the sparking once the oven pilot gas is ignited. Turning the oven control dial on will activate an electronic module and send pulses (sparks) to all electrodes (including the top burner electrodes) at a rate of approximately 1 1/2 pulses (sparks) per second.

MOISTURE: Moisture can have the same effect on the oven ignitor as the pilot flame. If sparking does not occur when the oven thermostat knob is turned on during the initial attempt to use the oven or after several days of non-use, it **COULD BE** the result of moisture build-up in the ceramic sleeve of the oven electrode. This may happen in areas with high humidity or if food having high water content is cooked. This moisture can be driven out of the ignitor by lighting the pilot and operating the oven for a few minutes. Follow the instructions below for lighting the pilot.

NEVER LEAVE THE CONTROL KNOBS IN ANY POSITION OTHER THAN "OFF" IF THE IGNITORS OR BURNERS AREN'T WORKING PROPERLY.

- With the oven control **OFF** open the broiler door and position yourself so you can see the oven pilot at the back of the oven burner.
- Next turn any top burner knob to the "LITE" position while watching the oven pilot. Turn the oven control on. If the oven pilot doesn't ignite within five seconds immediately turn the oven control off. If the oven pilot does ignite, the oven **burner** should ignite within 60 seconds. If not, immediately turn the oven control off and call a serviceman.

If the oven is working, to determine if moisture was the problem wait a few minutes and attempt to light the oven by turning the oven control dial on. If sparking occurs at the oven electrode to ignite the oven pilot and within sixty seconds ignites the oven burner then moisture build-up was the problem. If the oven burner doesn't ignite within 60 seconds turn the oven control off and call the serviceman.

- If for some reason there isn't sparking, indicating the module isn't working, or there is a power failure and oven cooking is necessary you may manually light the oven.



Make certain the oven is cool when manually lighting oven pilot.

- **Open broiler door.** Oven pilot is located on the left side of the oven burner at the back of the burner.
- **Hold a lighted match** and reach through the broiler compartment to the oven pilot.
- **While holding the lighted match** near the tip of the pilot assembly, turn the oven control dial to an ON position. Immediately remove your hand from the broiler compartment after the pilot gas ignites. From 20 to 60 seconds after the pilot ignites, gas will flow to the oven burner and the burner will ignite.
- **Close the broiler door.**
- **Set desired temperature.**
- **When cooking is finished**, turn the Oven Temperature Control to OFF. This will shut off all gas to the oven.

ALIGNMENTS AND ADJUSTMENTS, Continued



IF THE OVEN BURNER DOES NOT IGNITE WITHIN 20 TO 60 SECONDS AFTER THE PILOT IS LIGHTED, TURN THE OVEN TEMPERATURE CONTROL TO OFF AND WAIT FOR POWER TO BE RESTORED. DO NOT ATTEMPT TO RELIGHT THE PILOT AGAIN.

If the oven does not function properly when the power is restored, or at any other time, call a serviceman to determine the source of the problem. DO NOT ATTEMPT TO SERVICE THE RANGE YOURSELF.

5. Automatic Oven Safety Valve

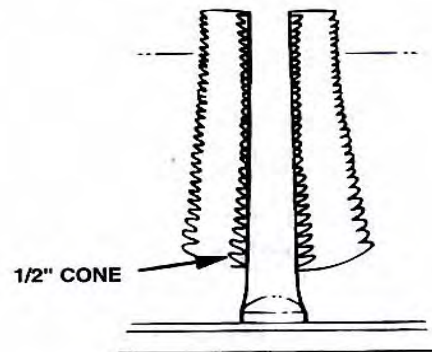
The orifice hood on the oven safety valve regulates the flow of gas to the oven burner. This valve adjusts in the same manner as the top burner valves and is located at the base of the oven burner in the broiler compartment of the range. To gain access, simply remove the broiler section. When set for LP, the orifice hood is screwed snugly on the valve. To adjust for use on Natural Gas, unscrew the orifice hood until the proper flow of gas is obtained.

6. Oven Burner Air Shutter Adjustment

The oven burner flame should be a clean, blue flame with distinct inner cones approximately 1/2 inch long. A soft, lazy flame with indistinct cones means too much gas or not enough air. A noisy lifting flame means too much air. If adjustments are necessary you must first loosen the lock screw located at the top of the air shutter, then rotate the air shutter to the correct setting, and retighten screw.



OVEN SAFETY VALVE



OVEN BURNER

Oven burner flame can be checked as follows (without burner baffle in place):

- To correct a yellow flame-Increase size of air shutter opening.
- To correct a lifting, but distinct, blue flame-Decrease size of air shutter opening.

The air shutter should be set approximately 2/3 open for natural gas, and approximately full open on LP gas.

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

ALIGNMENTS AND ADJUSTMENTS, Continued

Ovens with Pilotless Electric Ignition: Glow Bar Ignition System

System Operation

The glow-bar ignition system consists of three main components:

1. The thermostat (or range control).
2. The glow-bar ignitor.
3. The oven gas valve (also called the safety valve).

The thermostat, ignitor and gas valve are wired in series.

When the thermostat knob is turned to a selected setting, this closes a set of electrical contacts in the thermostat applying power to the series circuit.

With power applied, the ignitor begins to heat. The electrical resistance of the ignitor will decrease as the surface temperature of the ignitor increases.

The current flowing in the series circuit increases in proportion to the drop in ignitor resistance.

The NORTON ignitor limits the operating current flow in the circuit to 3.3 to 3.6 amps.

When the current has risen high enough to open the valve, the surface temperature of the ignitor is between 1800 to 2500 degrees F.

As gas flows out of the valve and into the burner a portion of the gas flows across the hot ignitor and ignition occurs.

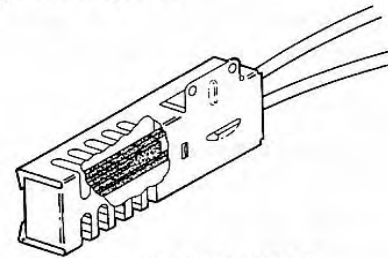
The ignitor will remain energized when the burner is lit. Once the oven reaches the selected temperature, the thermostat contacts will open and remove power from the ignitor/valve circuit. The valve will then close after a few seconds and the burner flame will go out.

Pressure Regulator

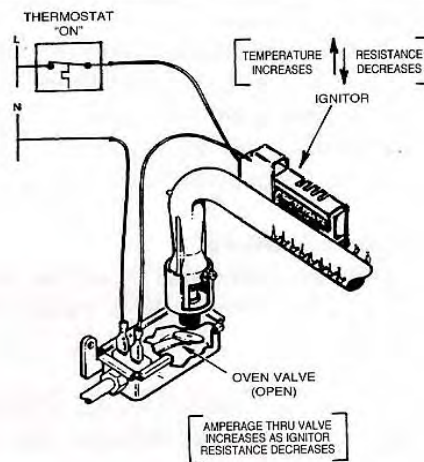
The pressure regulator, located on the left side of the range, at the inlet of the gas range piping system, serves two functions.

1. **Controls the flow of gas to the gas piping system.** It maintains a constant pressure of 4" water column on natural gas and for LP gas, if equipped, 10" of water column.
2. **Incorporates a "shut-off" valve on some models on the gas supply system.** This valve, located on the opposite side of the oven supply tube incorporates a small "lever." When this lever is "up", no gas will flow to the oven. When "down" oven gas is on. If the ignitor glows and the oven won't come on, check this valve.

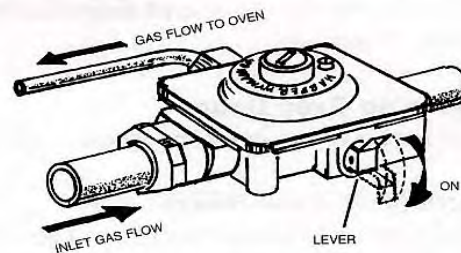
NOTE: The pressure regulator shown is for – 7 free-standing models only. Left side is illustrated, with function of "shut-off" lever.



NORTON GLOWBAR



SERIES IGNITOR/VALVE CIRCUIT



PRESSURE REGULATOR

OPERATION OF RANGE

Using Your Range

The range may have only part of the features described within this manual. If your range has some features which are not covered in this manual, these features will be covered in other enclosed literature.

Top Burner Operation

Note: When boiling food, the highest temperature that can be reached is the boiling point. When the liquid starts to boil, decrease the size of the flame until you reach the minimum flame that will hold the boil. This will save gas. It will also lessen the possibility of burning food or boiling food over, and help to keep your kitchen cooler. Use stable utensils with flat bottoms and always place the utensil on the burner grate before lighting the burner. Unstable or rounded bottom utensils will not contact properly with the grate and will affect the cooking efficiency. Select utensils large enough to avoid spillovers, but remember, over-sized utensils (diameters exceeding 8 1/2") can cause the range finish to discolor, craze or chip. Damage caused by oversized utensils, such as those sometimes used in canning, are not covered by the warranty. The finish has been manufactured to a commercially acceptable standard and its condition is dependent upon the care of the user.

Top Burner Valves

The top burner flame size should be adjusted so that it does not extend beyond the edge of the cooking utensil. As a matter of safety, it's urged that you comply with these instructions.

A high flame on a surface burner is both inefficient and unsafe. The flame should always be adjusted so that it is no larger than the bottom of the pan. Fluctuations in flame size could be caused by pressure variations, improperly positioned burners, damage or debris.

Preheating

Heat the oven to the desired temperature before placing the food in the oven. Preheat for 10 to 12 minutes.

Opening Oven Door

Let hot air or steam escape before removing or replacing food.

Arranging Oven Racks

The oven racks should be arranged before the oven is turned "ON." Place the racks so the food is centered in the oven..

Temperature Selection

It is important to select to proper temperature setting. Never set the dial to a higher degree than needed with the intention of lowering the setting at a later time. This will not speed up the action. It can cause the oven to cycle slower and cause the temperatures to vary so that cooking results may be unsatisfactory. Imagine that the control has three sections: Low Temperature, Bake and Broil.

The Low Temperature setting has a temperature range of 140°F to 200°F. This setting is used to keep food at serving temperature. The bake cycle is from 250°F to 550°F. This can be termed as the very low range (250°F to 275°F) to extremely hot (500° to 525°F). The moderate baking range is 350°F to 425°F.

Baking

When baking follow the recipe instructions. Use correct ingredients, measure them carefully, and use the correct type and size utensil suggested in the recipe. Remember to preheat properly. Avoid frequent opening of the oven door during preheating and baking.

When baking cakes in glass baking dishes, lower the oven temperature 25°F to prevent browning of the bottom and sides before the top becomes brown.

Also when using glass bakeware it would be better to increase the preheat time to have exact stabilization of the oven's temperature. To do so allow 20 minutes time for temperatures up to 350°F and 30 minutes for temperatures up to 425°F. Avoid opening the door as much as possible.

Oven Racks

The oven racks should be arranged before the oven knob is turned to an "ON" position. Place the racks so the food is centered in the oven, not the rack.

When more than one utensil is used, be sure to stagger them allowing space between each one. Do not allow the utensil to touch any part of the oven, especially the glass window. It is best to use two racks and place food so one utensil is not directly over another.

Rack Removal

Pull the oven rack forward and lift up on the front of the rack so it will clear the rack keeper.

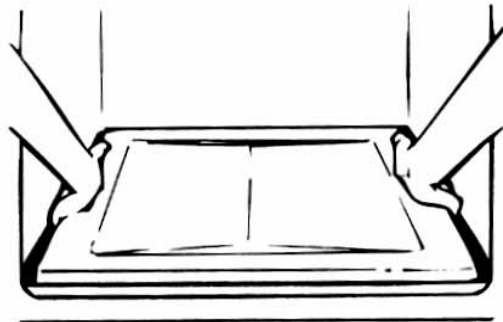
To replace the oven rack, guide the angled rear portion of the rack under the rack keeper and slide the rack to the rear.

Never cover the oven racks with aluminum foil. Such practices will trap heat and cause intense heat in spots which usually give poor results. It can damage the porcelain finish as well as glass windows in oven doors (if equipped). 11-97

Removable Oven Bottom

First remove the racks from the oven. The oven bottom lifts from the rear. Grasp each side of the oven bottom and lift upward from the rear until the bottom is clear—lift it to remove from the front.

NOTE: If the oven bottom is replaced incorrectly it may warp and cause undesirable baking results.



The oven bottom has a porcelain enamel finish. To make cleaning easier, protect the oven bottom from excessive spillovers. This is particularly important when baking a fruit pie or other foods with high acid content. Hot fruit fillings or foods that are acidic in content, such as milk, tomato or sauerkraut, and sauces with vinegar or lemon juice, may cause pitting and damage to the porcelain enamel surface.

OPTIONAL EQUIPMENT

Continuous Cleaning Feature

If your oven has the continuous cleaning feature, it will have a dull gray finish with white speckles that has been blended with a special catalytic material. (If the oven has a glossy finish, it is standard porcelain enamel without the continuous cleaning feature.)

Before Using Your Oven—Read These Instructions Carefully.

Using The Continuous Cleaning Oven

The catalytic finish will keep your oven presentably clean with some effort on your part. Any time the oven is in use, the catalytic action will be working to eliminate normal cooking spatters. Simply cook as you usually do. Average oven spatters should fade away. If a great deal of spattering occurs during cooking, a small amount may remain on the surface of the oven interior at the end of the cooking time. This is particularly true during a short cooking cycle. The longer the cooking cycle, the better the catalytic action.

Cleaning time depends on the type, size and amount of soil, and oven temperature. The cleaning time will vary from a few minutes to several hours. The oven will never get completely clean—it will appear “presentably clean,” even though some stains or spatters may be present.

Heavy Spillovers—Unusual Stains

The continuous cleaning oven feature will make cleanups easy. However, some spills or food types are harder for the oven to clean without a little assistance. For heavy spillovers, such as from an overfilled fruit pie or casserole, put a cookie sheet or aluminum foil on the oven bottom. Be sure the foil does not cover the air openings, so do not extend foil beyond oven bottom.

If you should get a heavy spillover on the oven bottom:

1. Brush off heavy soil with a nylon brush or plastic pad. **DO NOT USE** paper toweling, cloths or sponge. Oven walls are porous and particles of these materials will rub off on walls. Rinse area well with clean water only. Do not allow insulation under oven bottom to become wet.
2. If spillovers harden before they can be wiped away, they may become either a brittle crust or a varnish-type coating. The brittle crusts will loosen and flake off in time. This process can be speeded up by **GENTLY** tapping crust with a wooden or plastic utensil and then brushing crust away.
3. Any remaining soil will gradually reduce with continued oven use at normal baking temperatures.

DO NOT USE ANY TYPE OF OVEN CLEANER, POWERED CLEANSERS, SOAP, DETERGENT OR PASTE ON ANY CONTINUOUS CLEANING SURFACE. ALSO, DO NOT USE ANY ABRASIVE MATERIALS, STEEL WOOL, SHARP INSTRUMENTS OR SCRAPERS. THEY WILL DAMAGE THE FINISH.

Note: Over a period of time, wear marks may appear on the embossed rack supports. This is normal and results from sliding the oven racks in and out of the oven. Wear marks will not interfere with the overall cleaning action of the oven.

OPTIONAL EQUIPMENT, Continued

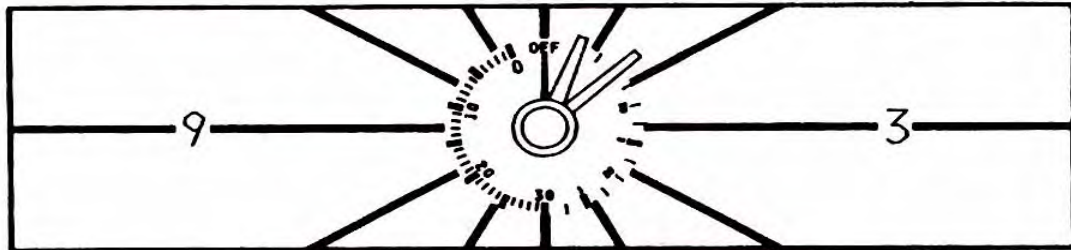
Backguard and Control Panel Features



Electrical Grounding Instructions: This appliance, when equipped with electrical equipment, has a three-prong grounding plug for your protection and should be plugged directly into a properly grounded receptable. Do not cut or remove ground prong.

The backguard equipment is optional, depending on model selection. The range you have purchased may or may not be equipped with the features that are illustrated in this section. The clocks have been placed into separate groups.

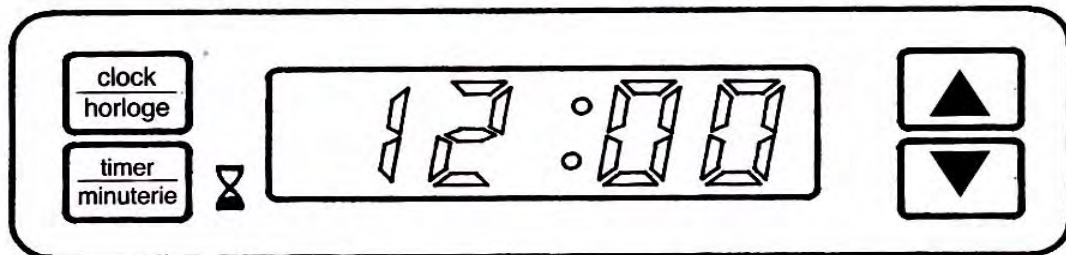
CLOCK WITH TIMER



To set a dial type clock, PUSH IN on the knob and turn it to the correct time.

(NOTE: Release and then without pushing in rotate so that the timer hand is "OFF." This should be done after setting the time.) To set timer don't push in on the knob, simply rotate to the length of time you want. A signal will sound when the time has elapsed. To stop the signal rotate the knob to "OFF."

DIGITAL CLOCK WITH TIMER



To set "time of day" press **CLOCK**. Press ▲ or ▼ to set correct time.

To set "cook time" press **TIMER** (0:00 WILL APPEAR). Press ▲ to set minutes (12 HRS IS MAXIMUM TIMER SETTING). Then press **TIMER** again. Colon starts blinking indicating timer is counting down.

To clear timer press **TIMER**.

To return to clock while timer is running, Press **CLOCK**.

CLEANING THE RANGE

Always keep cleaning materials and chemicals in a safe place and away from children. Know what you are using. Make sure all parts of the range are COOL before cleaning. Be sure to replace the parts correctly.

Knobs

Pull forward on the knobs to remove them. Wash in a water solution with a mild detergent mix. Do not use an abrasive cleaner or any abrasive action. Abrasive action will scratch away the knob markings.

If the knobs become loose on the valve stem, spread the valve stem slightly with a small screwdriver.

Using Commercial Oven Cleaners

Commercial oven cleaners may be used on porcelain lined ovens; however, many cleaners are very strong, and it's essential to follow instructions carefully. Be sure to wear rubber gloves to protect your hands.

After using such cleaners, thoroughly rinse the oven with a solution of 1 tablespoon vinegar to 1 cup of water.

Oven cleaners can coat or damage the thermostat sensing device (the long tube in the oven) so that it will not respond to temperature accurately. If you use an oven cleaner, do not let it contact the sensing bulb, or any chrome, aluminum, or plastic part of the range. **Do not apply or allow the cleaner to come in contact with any parts or surfaces other than the oven interior.**

Grates, Main Tops, Surface Burners and Sealed Burners

The grates are made of porcelain coated steel. These materials can be cleaned at the sink with detergent or soap-filled scouring pads. Do not be alarmed when the grate loses its shining finish. The heat from the burners will cause the grates to lose their shining finish.

NOTE: Top burner grates must be seated in the proper position with the retainer lug in the hole provided for it. This will prevent the burner grate from rotating or tilting.

To remove the range top on standard models, first remove the grates. Lift up the front of the main top, then grasp the top at each side and pull it toward you. **On sealed burner models,** you must first remove the burner grates and burner heads.

When removing the burner head/s, the ignitor wire must be disconnected and secured in some fashion, paper clip, tape, etc., to keep it from falling through the access hole in the main top. Never immerse the ignitor in water. This can cause ignition problems. Clean the burner head with a non-abrasive soap filled scouring pad, rinse thoroughly and dry completely before reassembling. Burner heads can be dried in the oven at about 350 degrees Fahrenheit or in the dishwasher on the dry cycle. If there is a need to remove the main top, remove the four (4) attachment screws shown on page 13. After adjustment or cleaning, replace all parts to their original position. Care should be taken when connecting the ignitor wire as the ceramic ignitor base could be damaged. See page 13 for instructions.

CLEANING THE RANGE, Continued

Range tops finished in brushed chrome should be wiped clean of spatters or soiling after each use. Clean with a paper towel or a damp cloth. For heavy spatters, use a mild detergent and water. Wipe dry with a soft cloth.

A light coat of oil or thin cooking oil should be applied periodically to the chrome top surface and underside. This will help prevent moisture from penetrating the chrome surface.

Products of combustion from the top pilots as well as certain atmospheric conditions can create an oxidation reaction on the underside of the top. This will appear as rust or in the form of a reddish brown deposit. This will NOT AFFECT THE LIFE OF THE TOP in comparison to the general life expectancy of the range itself.

The grate and main top should be removed to gain access to the surface burners. Remove the burner and let it soak in hot sudsy water. Most stains will then wipe off; if not, scrub with a strong but non-abrasive cleaning pad. Rinse the burner thoroughly.

It is very important that the burner be dry before replacing it in the range. A wet burner will not allow the gas to ignite properly. This could result in a build-up of gas which could result in an explosion or fire.

Aluminum Foil in Oven and Broiler

Aluminum foil when used improperly is a cause of many range fires. Make certain that vents or air openings aren't covered by the foil. If the vents located along the sides of the oven bottom are blocked, poor cooking will result.

Never cover a rack completely. A piece of foil slightly larger than the utensil can be placed on the rack beneath the utensil.

Cleaners and Cleaning Materials

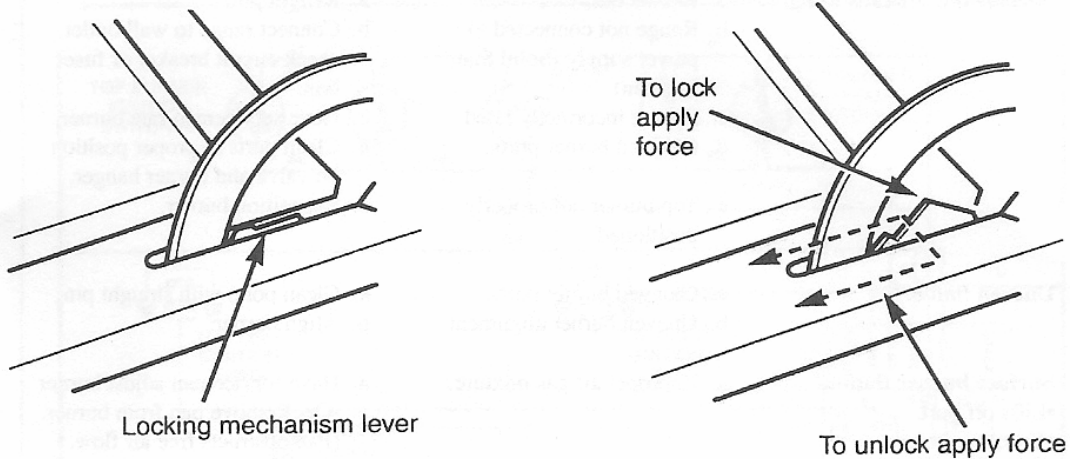
Do not use harsh cleaners or degreasers on or around functional parts (valves, controls, etc., or aluminum tubing). This will damage or drastically reduce the life of the part.

Use only a mild solution of soap and water on **backguards, aluminum control panels and painted surfaces**. Never use harsh abrasives or cleaning powders that may scratch or mar the surface. Make sure the cleaners and cleaning materials are suitable for use on the area to be cleaned. Always keep cleaning materials in a safe place.

Cleaning Stainless Steel Models

Do not wipe with soiled dish cloth or wet towel. These may leave a residue
Use a stainless steel cleaner and be sure to only use on stainless steel surfaces.

LIFT-OFF DOORS



Lift-Off Oven Door (on some models)

The oven door is removable (on some models) but it is heavy. You may need help removing and replacing the door.

To remove the door, open it to the full open position. Raise the locking mechanism by applying force to the locking mechanism lever. Close the door until it stops against the locking mechanism. Grasp firmly on each side and lift the door straight up and off the hinges.

To replace the door, position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time.

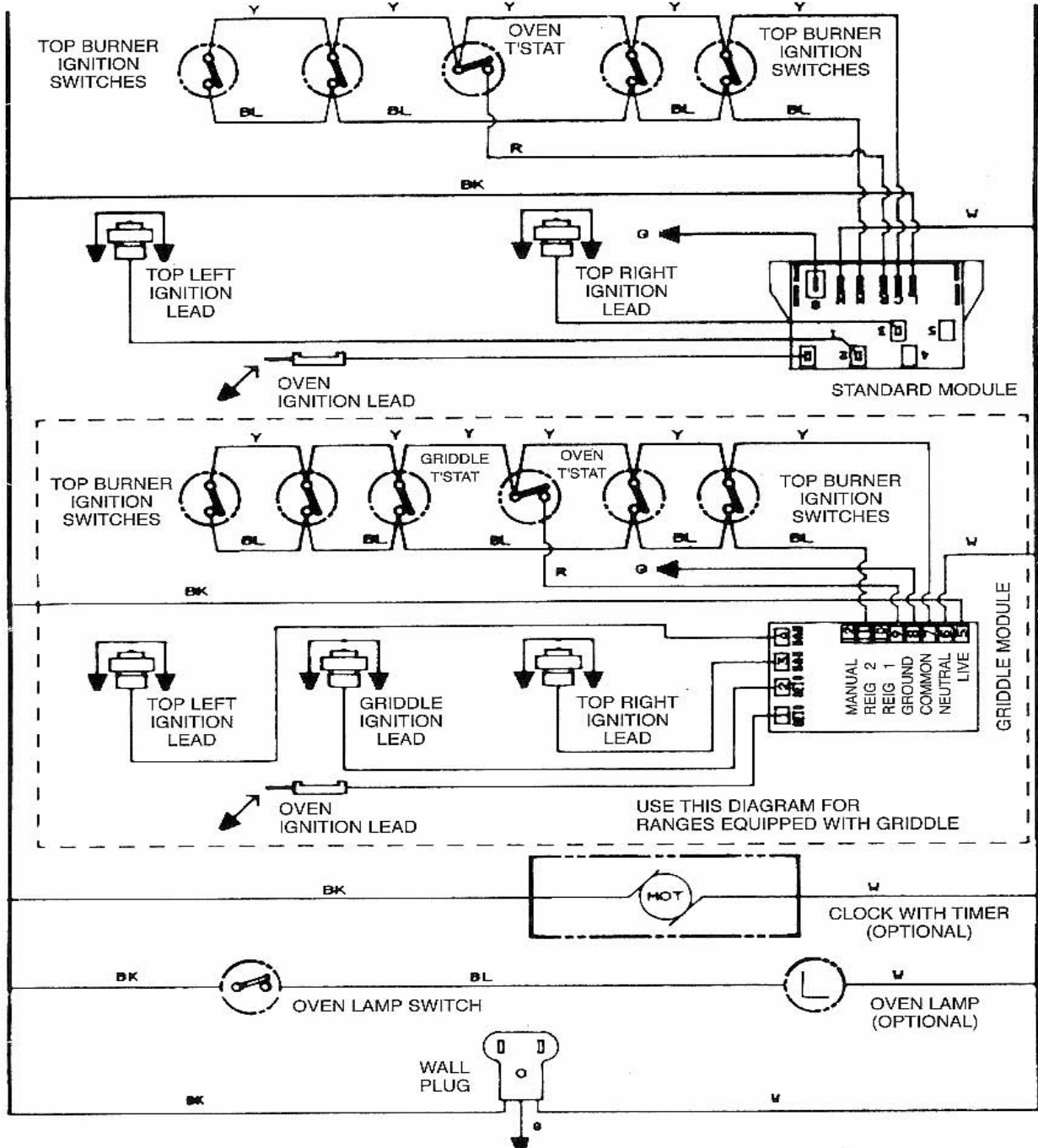
Open the door to the full open position and press the locking mechanism back into its original position.

DO NOT ATTEMPT TO CLOSE THE DOOR UNTIL THIS STEP IS COMPLETE. THE HINGE OR DOOR COULD BE DAMAGED.

TROUBLE SHOOTING GUIDE

PROBLEM	CAUSE	CORRECTION
1. Surface burner fails to light.	<ul style="list-style-type: none"> a. Pilot is out. b. Range not connected to power supply (Solid State Ignition). c. Burner incorrectly rated d. Clogged burner ports. e. Top burner not properly positioned 	<ul style="list-style-type: none"> a. Relight pilot. b. Connect range to wall outlet, check circuit breaker or fuse box. c. Have serviceman rate burner. d. Clean ports in proper position on valve and burner hanger. e. Reposition burner.
2. Uneven flame.	<ul style="list-style-type: none"> a. Clogged burner ports. b. Uneven burner alignment. 	<ul style="list-style-type: none"> a. Clean ports with straight pin. b. Align burner.
3. Surface burner flames <ul style="list-style-type: none"> •Lifts off port. •Yellow in color. •Noisy when turned off. 	<ul style="list-style-type: none"> a. Improper air gas mixture. 	<ul style="list-style-type: none"> a. Have serviceman adjust burner -Or- Remove pan from burner. (Pan obstructs free air flow. Try again.)
4. Pilot goes out.	<ul style="list-style-type: none"> a. Burner and/or pilot incorrectly adjusted. 	<ul style="list-style-type: none"> a. Have serviceman adjust burner.
5. Oven does not light.	<ul style="list-style-type: none"> a. Pilot is out. b. Range not connected to power supply (Solid State Ignition). c. Moisture build-up in ceramic sleeve of oven electrode. d. Gas selector screw incorrectly set. e. Oven not set correctly. f. Oven calibration or burner out of adjustment. 	<ul style="list-style-type: none"> a. Relight pilot. b. Connect range to wall outlet. Check circuit breaker or fuse box. c. See Moisture in ALIGNMENTS AND ADJUSTMENTS section. d. Check selector screw. See step 4 in ALIGNMENTS AND ADJUSTMENTS section. e. Set indicator in MANUAL (MAN) or OFF position. f. Have servicer adjust burner.
6. Oven Temperature seems inaccurate. <ul style="list-style-type: none"> •Food takes too long. •Food cooks too fast. •Food pale in color. •Overbrowning •Overdone on outside and underdone in center. 	<ul style="list-style-type: none"> a. Oven was not preheated. b. Incorrect rack position c. Incorrect use of aluminum foil. d. Oven bottom incorrectly in place. e. Used incorrect type of utensil. f. Oven Calibration or burner out of adjustment. 	<ul style="list-style-type: none"> a. Preheat oven 10 minutes. b. Refer to Use of Oven Section. c. Refer to section on aluminum foil. d. Replace oven bottom correctly. e. Use shiny pans for cakes, cookies and biscuits. Use dull or glass utensils for pies and breads. Dark pans absorb heat and cause over-browning. f. Have serviceman calibrate oven and adjust burner.
7. Range clock and/or lights do not work.	<ul style="list-style-type: none"> a. Range not connected to power supply. b. Burned out bulb. c. Defective switch, starter, or ballast. (Fluorescent bulb.) d. Clock defective, loose wiring or connection. 	<ul style="list-style-type: none"> a. Connect range to outlet, connect backguard plug, check circuit breaker or fuse box. b. Replace bulb. c. Replace starter or ballast. Have serviceman replace switch. d. Have serviceman check clock assembly or loose connection.

WIRING DIAGRAM FOR GAS RANGES WITH ELECTRICAL EQUIPMENT



REFER ONLY TO FEATURES WHICH ARE EQUIPPED ON YOUR RANGE

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 THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THE PLUG.

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