

APRO48AGSS

48" All Gas

User Guide

Installation and Service Instructions



U110588 - 01

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.

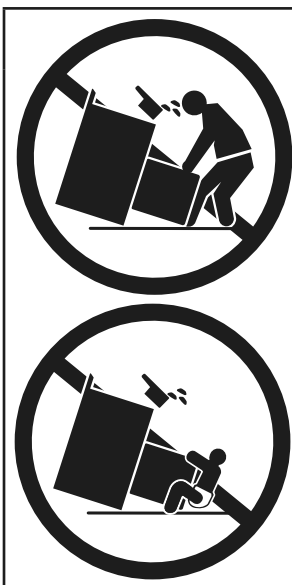
Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.

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.

WARNING!

The anti-tip device supplied with this range must be installed when the appliance is installed. This will reduce risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door or storage drawer.



⚠ WARNING

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

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1. Before You Start...

Read all instructions before using this appliance. Save these instructions for future reference.

The installation must conform with local or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54.

Have your appliance properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70 – latest edition, and local code requirements. In Canada, electrical grounding must be in accordance with the current CSA C22.1 Canadian Electrical Code Part 1 and/or local codes.

Install only as described in the installation section of this book.

Ask your dealer to recommend a qualified technician and an authorized repair service.

The anti-tip device supplied with this range **MUST** be installed when the appliance is installed. This will reduce risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door.

To avoid personal injury do not sit, stand or lean on the oven doors.

Leaning, sitting or stepping on the doors of this range can result in serious injuries and also cause damage to the range. Do not allow anyone to climb, stand or hang on any part of the range.

Do not operate the appliance if it is damaged. If you receive a damaged product contact your dealer/installer immediately.

Ensure your installer shows you where and how to disconnect the power to the range at the circuit breaker or fuse box. And how to turn off the gas supply in case of an emergency

In Case of Fire

⚠ DO NOT use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a cooktop burner by covering the pan completely with a well fitting lid or baking tray. If available use a multi-purpose dry chemical or foam-type fire extinguisher.

If fire is in an oven pan, smother by closing oven door. Open doors and windows or, if a hood is installed, turn it on to remove smoke and odor.

To Prevent Fire or Smoke Damage

Before using the range make sure all the packing materials have been removed.

Always keep the area around the range free from combustible materials, gasoline, and other flammable vapors and liquids.

If the range is installed near a window, proper precautions should be taken to prevent curtains from blowing over the burners.

⚠ NEVER leave any items on the range cooktop. The hot air from an oven vent may ignite flammable items and may increase pressure in closed containers, which may cause them to burst. Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.

Many plastics will burn and most are damaged by heat. Keep plastic items away from parts of the range that may become warm or hot. Do not leave plastic items on the cooktop as they may burn, melt or soften if left too close to a vent or a lighted burner.

Storage should not be installed directly above a range. If anything is stored above the range, it should be limited to infrequently used items, which can be safely stored in an area subjected to heat from a range. Temperatures may be unsafe for some items such as volatile liquids, cleaners or aerosol sprays.

Make sure all packaging materials have been removed.

Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.

⚠ Never use this appliance as a space heater to heat or warm the room. Doing so may result in overheating of the oven and control knobs.

⚠ Never cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks airflow through the oven. Aluminum foil linings may also trap heat causing a fire hazard.

Do not repair or replace any part of the appliance unless specifically recommended in this User Manual.

All other servicing should be done only by a qualified technician; this may reduce the risk of personal injury and damage to the range.

Never modify or alter the construction of a range by removing leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.

⚠ DO NOT Leave Children Alone or Unattended!

Babies, toddlers and young children should not be allowed near the range at any time. They should never be allowed to sit or stand on any part of the appliance.

Do not allow children to climb or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury.

Teach them not to play with controls or any other part of the range.

Never 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 them could be seriously injured.

⚠ DO NOT use the oven for storage.

This instruction is based on safety considerations.

Flammable materials should not be stored in an oven, or near the cooktop burners. This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance.

Flammable materials may explode and result in fire or property damage.

To avoid risk of electrical shock, personal injury, or death, make sure your range has been properly grounded and always disconnect it from the main power supply before servicing.

⚠ DO NOT touch cooktop burners or areas near burners.

Gas burners may be hot even if they have been off for some time. Areas near the gas burners may become hot enough to cause burns. During and after use, do not touch, or let clothing touch or other flammable materials contact the burners or areas near the burners until they have had enough time to cool. These areas include the rangetop and backguard.

⚠ DO NOT touch heating elements or interior surfaces of ovens.

Oven heating elements may be hot though they are dark in color. Interior surfaces of an oven may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch heating elements or interior surfaces of oven until they have had enough time to cool.

Other range surfaces that may become hot enough to cause burns are the oven door and oven vent at the base of the range back splash.

Wear Suitable Clothing

Never wear loose-fitting or hanging clothes while using the range. Be careful when reaching for items stored in cabinets over the cooktop. Flammable material could be ignited if brought into contact with a burner flame or hot surface and may cause severe burns.

Use Only Dry Potholders or Oven Gloves

Moist or damp potholders on hot surfaces may result in burns from steam. Never let a potholder touch hot heating elements.

Do not use a towel or other bulky cloth in place of a glove. They might catch fire if they touch a hot surface.

Use dry oven gloves when applicable – using damp gloves might result in steam burns when you touch a hot surface. Never operate the range with wet hands.

Important Safety Notice and Warning

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

This appliance contains or produces a chemical or chemicals which can cause death or serious illness and which are known to the state of California to cause cancer, birth defects or other reproductive harm.

Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion.

Exposure to these substances can also be minimized by properly venting with an open window or using a ventilation fan or hood.

To reduce the risk from substances in the fuel or from fuel combustion make sure this appliance is installed, operated, and maintained according to the instructions in this booklet.

IMPORTANT: Never keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be harmful.

IMPORTANT: Save the installation instructions for the local electrical inspector's use.

Proper Installation

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

Common Odors

When you first use your range it may give off an odor. This should stop after use.

Before using for the first time, make sure that all packing materials have been removed and then, to dispel manufacturing odors, turn all the ovens to 400°F (200°C) and run for at least 30 minutes.

Make sure the room is well ventilated to the outside air. People with respiratory or allergy problems should vacate the area for this brief period.

Conversion

This appliance is supplied set for Natural gas. A conversion kit for Propane gas is supplied with the range.

Be sure your range is correctly adjusted by a qualified service technician or installer for the type of gas (Natural or LP) that is to be used. See the Installation section of these instructions.

⚠ WARNING!
These adjustments must be made by a qualified service technician in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow these instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

User Servicing

Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

Cooktop Burners

Quality of Flames

On Natural Gas the burners' flames should be a bluish color with, at most, a slight yellowish fringe.

On Propane gas the flames may be "softer". The cooktop burner flames may have a slight yellowish tip.

If the flame burns with a long white tip you should call for service.

If the flame is distorted, check that the burner head is correctly placed over the burner.

MAKE SURE THE FLOW OF COMBUSTION AND VENTILATION AIR TO THE RANGE IS UNOBSTRUCTED.

Use the Right Size Pan

This appliance is equipped with burners of different sizes. Use utensils with flat bottoms. Do not use unstable pans and position the handles away from the edge of the cooktop. Make sure the flames are under the pans. It is not safe to let the flames burn up the sides of the pan; the handle may get too hot.

Proper relationship of utensil to burner will also improve efficiency.

- ⚠ NEVER leave cooktop burners unattended at high settings. Pans boiling over can cause smoking and greasy spills may catch on fire.**
- ⚠ Protective liners – DO NOT use aluminum foil to line cooktop bowls or oven bottoms. Foil liners may result in a risk of electric shock, or fire and will damage the enamel finish. Never allow aluminum foil to contact the heating elements.**
- ⚠ DO NOT use cooktop protectors, foil or cooktop covers of any description. These may affect the safe use of your cooktop burners and are potentially hazardous to health.**
- ⚠ Glazed cooking utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top use without breaking due to the sudden change in temperature.**
- ⚠ Utensil handles should be turned inward and not over adjacent burners. If handles are left over adjacent burners they will get hot and may burn.**
- ⚠ Use of aluminum pans may cause metallic marking of the grates. This does not affect the durability of the enamel and may be cleaned off with a metal polish.**

Ovens

- ⚠ Take care when opening the door.**
- ⚠ Let hot air and steam escape before removing or replacing food.**
- ⚠ DO NOT drop or rest objects on the door glass. Although the glass is very strong, a sharp blow or a falling object might cause the glass surface to crack or break.**
- ⚠ Never heat unopened food containers. Pressure build up may make container burst and cause injury.**
- ⚠ Keep oven vent ducts unobstructed.**
- ⚠ DO NOT place aluminum foil on bottom of oven cavity. This will cause the oven bottom to overheat and void warranty.**
- ⚠ DO NOT clean the door gasket: the door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.**
- ⚠ DO NOT use oven cleaners: no commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.**
- ⚠ Clean only parts listed in this User Guide.**
- ⚠ DO NOT use a steam cleaner on your range.**

Placement of Oven Racks

- ⚠ Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.**
- ⚠ CAUTION! DO NOT store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.**

General Safety Instructions

This appliance must be installed by a competent person in accordance with the installation instructions. The installation must comply with the relevant regulations and also the local electricity supply company requirements.

This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device, (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

⚠ This appliance should not be installed with any ventilation system that blows air downward toward the gas cooking appliance. This type of ventilation system may cause ignition and combustion problems with the gas cooking appliance resulting in personal injury or unintended operation. Ventilating systems that direct the air upwards can be used.

The range should be serviced by a qualified service engineer and only approved parts used. Have the installer show you the location of the range circuit breaker. Mark it for easy reference. Always allow the range to cool and then switch off at the circuit breaker before cleaning or carrying out any maintenance work, unless specified otherwise in this guide.

⚠ All parts of the range become hot with use and will retain heat even after you have stopped cooking.

⚠ Take care when touching range, to minimize the possibility of burns, always be certain that the controls are in the OFF position and that it is cool before attempting to clean the range.

Clean with caution. If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

Clean only parts listed in this guide.

In the interests of hygiene and safety the range should be kept clean at all times as a build up in fats and other food stuff could result in a fire.

Always keep combustible wall coverings or curtains etc. a safe distance away from your range.

⚠ DO NOT spray aerosols in the vicinity of the range while it is in use.

Do not store or use combustible materials, or flammable liquids in the vicinity of this appliance.

Take great care when heating fats and oils, as they will ignite if they get too hot.

Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.

⚠ Never leave a deep fry pan unattended. Always heat fat slowly, and watch as it heats. Deep fry pans should be only a maximum of one third full of fat. Filling the pan too full of fat can cause spill over when food is added. If you use a combination of oils or fats in frying, stir them together before heating, or as the fats melt.

Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Carefully watch for spills or overheating of foods when frying at high or medium high temperatures. Never try to move a pan of hot fat, especially a deep fry pan. Wait until the fat is cool.

When cooking foods with high water content (e.g. oven fries) there may be some steam visible at the rear grille.

Take care when opening the oven door, as there may be a momentary puff of steam when the oven door is opened. Stand well back and allow any steam to disperse.

When an oven is on, do not use the top of the flue (the holes along the back of the range) for warming plates, dishes, drying dish towels or softening butter.

When using an electrical appliance near the cooktop, be sure that the cord of the appliance does not come into contact with the cooktop.

Take care that no water seeps into the appliance.

Make sure that your kitchen is well ventilated at all times. Use extractor fans or hoods when installed.

The range is designed for cooking foods only and must not be used for any other purpose.

The oven should NOT be used for heating the kitchen: not only does this waste fuel but the control knobs may become overheated.

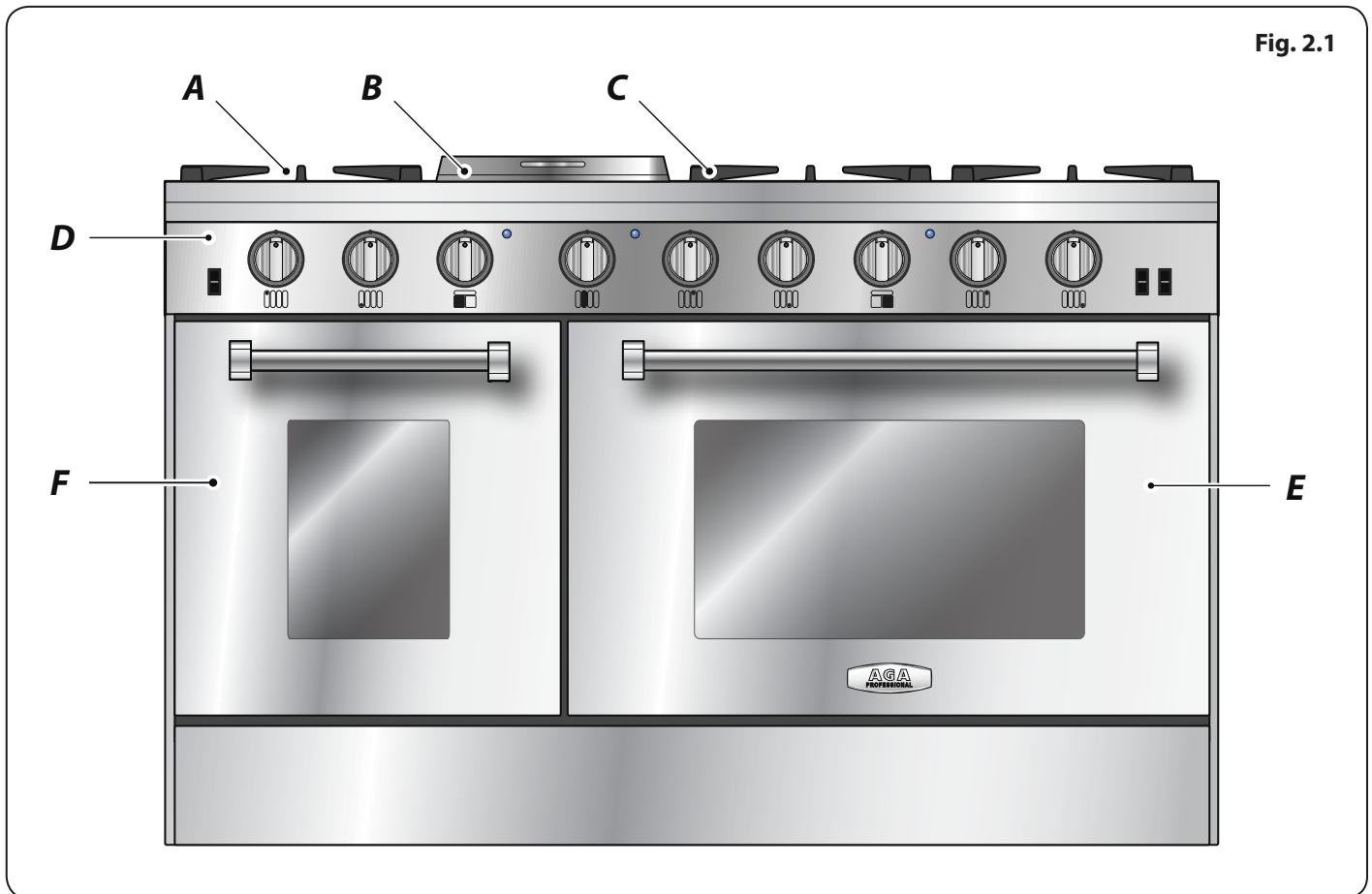
When the oven is on DO NOT leave the oven door open for longer than necessary.

The specification of this range should not be altered.

This appliance is heavy, take care when moving it.

When the range is not in use ensure that the control knobs are in the off position.

2. Range Overview



The 48" gas range (**Fig. 2.1**) has the following features:

- A.** 6 sealed gas burners
- B.** Griddle and Lid
- C.** Continuous cast iron grates
- D.** Control panel
- E.** 30" convection oven
- F.** 18" conventional oven

Cooktop Burners

Note: Before using the cooktop make sure all burners are in place and all the grates on the range are properly placed.

The cooktop has six burners, three of which feature a second burner for simmering.

The drawing by each knob indicates which burner that knob controls.

When a cooktop control knob is pressed in, sparks will be made at every burner – this is normal. Do not attempt to disassemble or clean around any burner while another burner is on, otherwise an electric shock could result.

To light a burner, push in the selected burner control knob and turn it to the high position, as indicated by the **HI** symbol (**Fig. 2.2**).

The igniter should spark and light the gas. Keep holding the knob pressed in, until ignited.

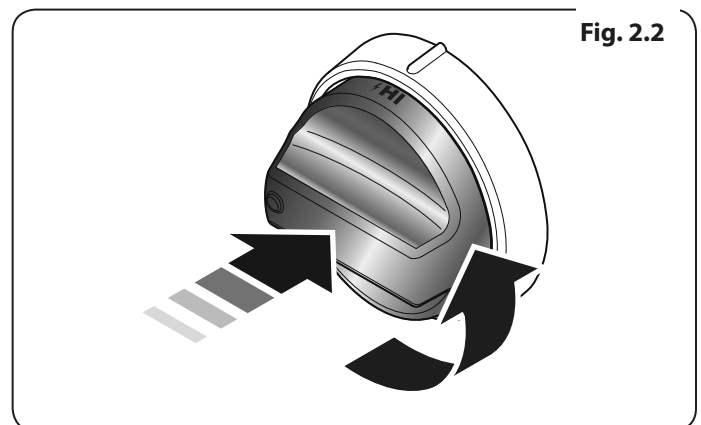
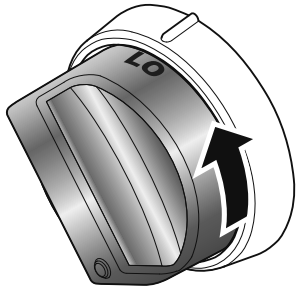


Fig. 2.3

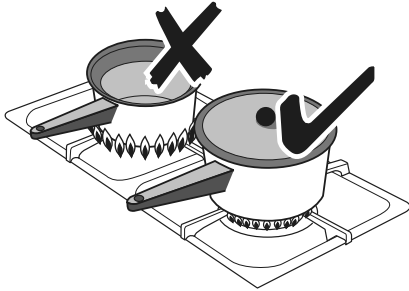


Adjust the flame height to suit by turning the knob counter-clockwise (**Fig. 2.3**). On this range the low position is beyond high, NOT between high and off. The 'LO' marks the low position. This setting is ideal for simmering.

If a burner flame goes out, the burner will detect this, and automatically relight. However, if there has been a large spill or boil-over, we recommend turning the burner off and cleaning the area, before relighting.

If a burner does not ignite within four seconds, turn off the control knob and leave it for five minutes, before relighting it.

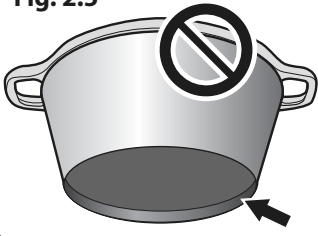
Fig. 2.4



Make sure flames are under the pans (**Fig. 2.4**). For safety reasons, adjust the flames so that they do not extend beyond the edge of the cooking utensil. Using a lid will help the contents boil more quickly.

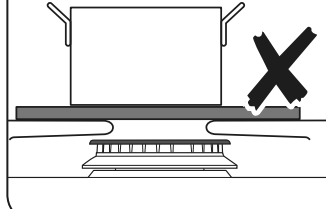
Turn pan handles so they don't extend over the edge of the range or another burner, whilst it is on. Large pans should be spaced well apart.

Fig. 2.5



Pans and kettles with concave bases or down-turned base rims should not be used (**Fig. 2.5**).

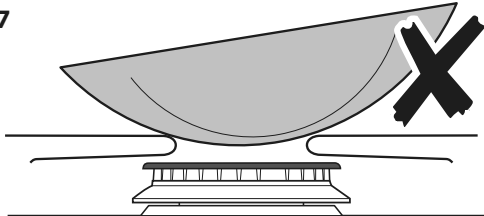
Fig. 2.6



Simmering aids, such as asbestos or mesh mats, are NOT recommended (**Fig. 2.6**). They will reduce burner performance and could damage the grates.

Avoid using unstable or misshapen pans that may tilt easily and pans with a very small base diameter e.g. milk pans, single egg poachers (**Fig. 2.7**).

Fig. 2.7



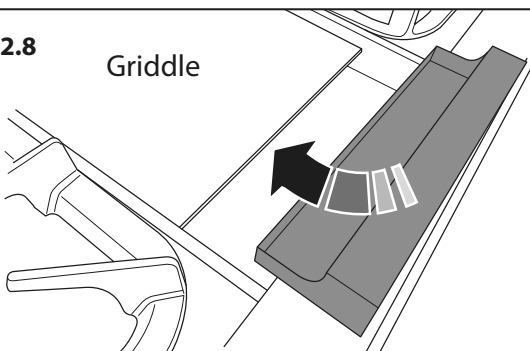
Igniting Cooktop Burners without Electricity

If there is a power failure the cooktop burners can be lit with a match.

1. Hold a burning match ½" from the burner head, keeping your hand as far horizontally away from the burner as possible.
2. Push and turn the burner control knob to HI/lighting position. As soon as the burner flame lights move your hand away.
3. Turn the burner control knob to the OFF position when you have finished using it.

Fig. 2.8

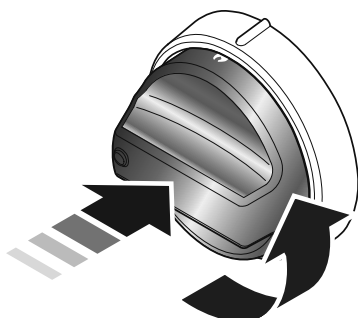
Griddle



Griddle

Before using the griddle for the first time, clean it with warm, soapy water to remove dust and dry with a soft, lint free, cloth. A stainless steel cover fits on top of the griddle when it is not being used. The cover must be removed before turning the griddle on.

Fig. 2.9



Make sure the grease tray is under the front edge of the griddle to catch food residue and grease (**Fig. 2.8**). The griddle can be lightly brushed with cooking oil before use.

Push and turn the griddle control knob counter clockwise to the preferred temperature (**Fig. 2.9**).

Preheat the griddle for 10-12 minutes. When it has reached the desired temperature the indicator light will turn on.

⚠ After cooking, allow the griddle to cool before cleaning.

The Ovens

Both ovens are gas ovens.

References to 'conventional' and 'convection' ovens apply as viewed from the front of the appliance.

⚠ Before using the ovens for the first time, to dispel manufacturing odors, heat them to their highest temperature and run for 30 minutes. Also, light the broiler and run for 30 minutes. To clear the smell, make sure the room is well ventilated to the outside air, by opening windows or turning on your ventilation hood. Once cooled wipe out the oven with a damp cloth and mild detergent, then dry thoroughly.

We recommend people with respiratory problems should vacate the area for this brief period.

The Broiler

The broiler burner is located in the top of the convection oven.

When broiling, heat radiates downwards from the oven broiler, for even coverage. The broil feature temperature is 500°F (260°C).

To light the broiler burner, push and turn the control knob counter clockwise to the 'broil' position (**Fig. 2.10**). Hold the control knob in for a few seconds until the burner ignites.

The oven indicator light will illuminate.

⚠ The door must be closed during broiler operation.

Remove the broiler pan and grid (**Fig. 2.11**), then preheat the broiler for a couple of minutes. Once preheated, slide the broiler pan and grid with the food in place, back into the oven. Brown one side of the food and turn to brown the other side.

During broiling there may be a little smoke given off - this is perfectly normal.

If you open the door to check on the food, have it open for as short a time as possible, to prevent the control knobs over heating.

Pull the rack out to its 'stop' position before turning or removing food.

DO NOT use the broil pan without the insert.

⚠ DO NOT cover the broiler pan insert with foil. The exposed grease could catch fire.

Broiling guidelines

Choose a suitable shelf position. To ensure meat is cooked through rather than just browned on the outside, broil thick pieces of meat and poultry on shelf positions 2 or 3. Use shelf position 4 for thinner items that need less cooking time like steaks, chops and hamburger patties (**Fig. 2.12**).

When finishing off meals by browning the top, use metal or glass ceramic bakeware. Do not use heat proof glass or earthenware as these cannot withstand the intense heat of the broiler.

Center the item in the oven, so that it is directly under the broiler.

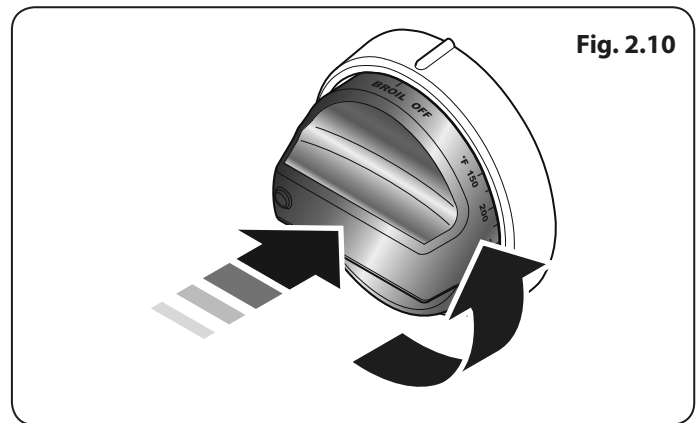


Fig. 2.10

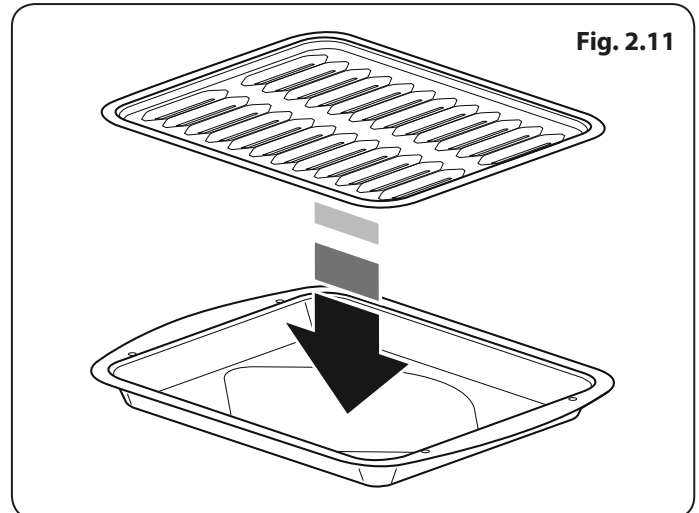


Fig. 2.11

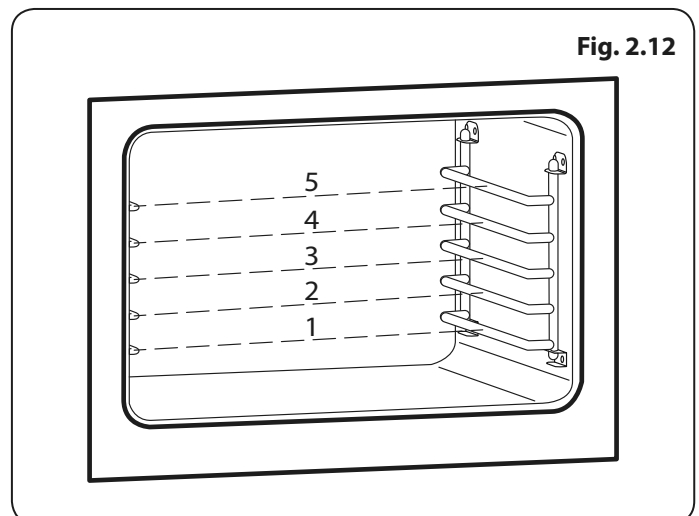


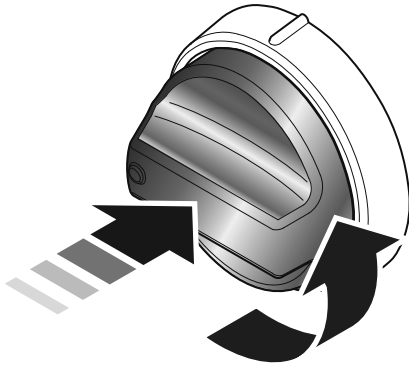
Fig. 2.12

Fig. 2.13



Fan

Fig. 2.14



The Gas Ovens

⚠ Do not drop or rest objects on the door glass. Although the glass is very strong, a sharp blow or a sharp falling object might cause the glass surface to crack or break.

⚠ Use all oven modes with the oven door closed.

DO NOT block the vents at the rear of the oven.

DO NOT place anything on the oven floor. This will irreversibly damage the enamel.

During use the appliance becomes hot. Avoid touching the heating elements inside the oven.

Main 30" Oven

Conventional Mode

Heat from the burners, housed in the base of the oven, is transferred into the oven cavity and circulated by natural airflow. This provides a traditional cooking function.

Convection Mode

A switch on the control panel turns on the oven fan (**Fig. 2.13**).

Heat is transferred from the burners in the base of the oven cavity. The fan then circulates this heat providing even heat distribution through the oven.

Convection oven cooking is particularly suitable for multi-rack cooking and is a good 'all-round' function. It may be necessary to reduce the temperature by approximately 25°F (10°C) for recipes previously cooked in a conventional oven.

Thaw Mode

This function operates the fan to circulate cold air only. Make sure the temperature control is at 0° and that no heat is applied. This enables small items such as desserts, cream cakes and pieces of meat, fish and poultry to be defrosted.

Thawing in this way speeds up the process and protects the food from contamination. Pieces of meat, fish and poultry should be placed on a rack, over a tray to catch any drips. Be sure to wash the rack and tray after thawing.

Large items, such as whole chickens and meat roasts should not be thawed in this way. We recommend this be carried out in a refrigerator.

Thawing should not be carried out in a warm oven.

Ensure that dairy foods, meat and poultry are completely thawed before cooking.

18" Oven

The conventional oven cavity is ideal for cooking smaller items in a traditional manner. Heat from the burners, housed in the base of the oven, is transferred into the oven cavity and circulated by natural airflow.

Operating the Ovens

To light either oven push and turn the appropriate control knob counter clockwise (**Fig. 2.14**).

Once the oven has ignited, then turn the control knob to the desired heat setting.

Accessories

The range is supplied with the following:

1 griddle pan lid (**Fig. 2.15**)

3 18" flat racks (**Fig. 2.16**)

3 30" flat racks (**Fig. 2.17**)

2 sets of ladder rack supports (**Fig. 2.18**)

1 broiler pan with grid (**Fig. 2.19**)

Use of the third rack could impact on cooking performance. We recommend that items are rotated between racks, to ensure even cooking, when using the third rack.

The oven racks are retained when pulled forward but can be easily removed and refitted.

Pull the rack forward until the back of the rack is stopped by the rack stop. Lift the front of the rack so the stops clear the supports and then pull forward.

To refit the rack, line up the rack with a slot in the side ladders. Lift the front about 15° so the stop in the rack clears the side ladders and push fully back.

Oven Light

Both ovens have an oven light. Press the switch on the fascia to turn on the oven lights (**Fig. 2.20**).

If one of the oven lights fail, turn off the range circuit breaker before you change the bulb. See the 'Troubleshooting' section for details on how to change an oven light bulb.

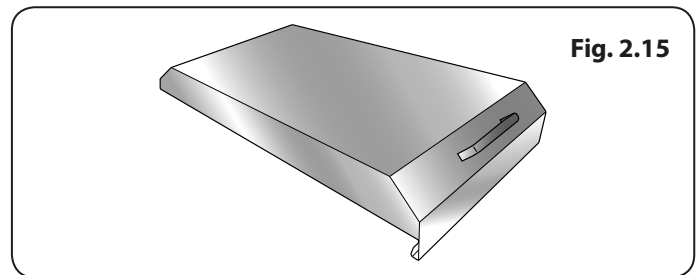


Fig. 2.15

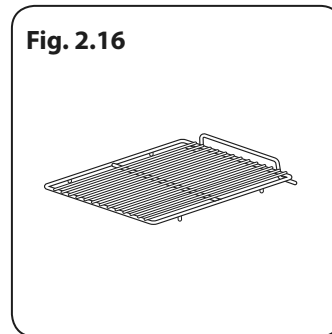


Fig. 2.16

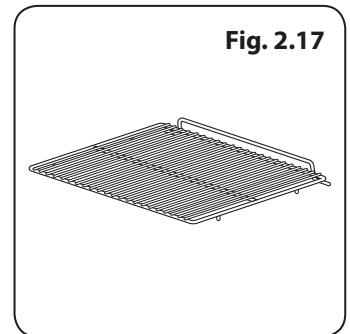


Fig. 2.17

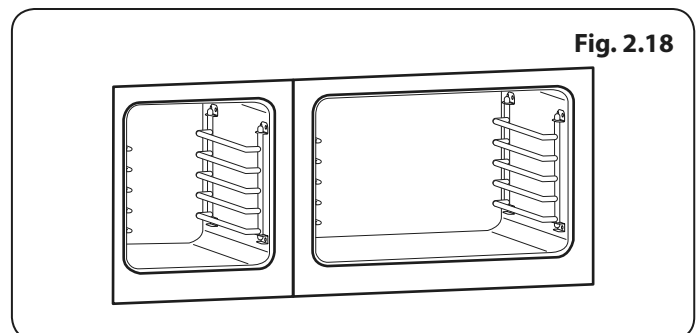


Fig. 2.18

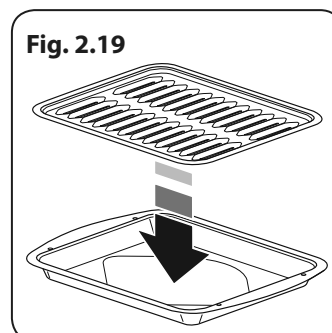


Fig. 2.19

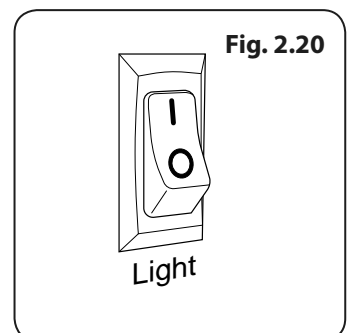


Fig. 2.20

3. Cooking Tips

The wire shelves should always be pushed firmly to the back of the oven.

⚠ Do not block the vents at the rear of the range when cooking. It is important that the flow of air is not interrupted.

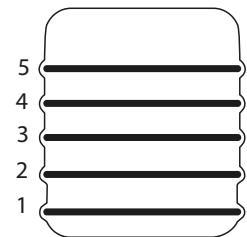
When the oven is on, don't leave the door open for longer than necessary, otherwise the knobs may get very hot.

- Use all oven modes with the door closed.
- Never use aluminium foil to cover the oven shelves or to line the base of the oven. The trapped heat may damage the enamel and cause a fire.
- Always leave a 'fingers width' between dishes on the same shelf. This allows the heat to circulate freely around them.
- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- Where dishes may boil and spill over during cooking, place them on a baking tray.

4. Cooking Table

The oven control settings and cooking times given in the table below are intended to be used **AS A GUIDE ONLY**. Individual tastes may require the temperature to be altered to provide a preferred result.

Food is cooked at lower temperature in a convection oven than in a conventional oven. When using recipes, reduce the convection oven temperature by 25°F (10°C) and the cooking time by 5-10 minutes. The temperature in the convection oven does not vary with height in the oven so you can use any rack.



Food	Conventional Oven		Convection Oven		Approximate Cooking Time	
	Temperature °F (°C)	Rack position	Temperature °F (°C)			
Meat						
Beef (no bone)	325 (160)	2-3	300 (150)	30-35 minutes per 1lb +30-35 minutes.	<p>Thoroughly thaw frozen joints before cooking. Meat may be roasted at 425°F (220°C) and the cooking time adjusted accordingly. For stuffed and rolled meats, add approximately 10 minutes per lb, or cook at 400°F (200°C) for 20 minutes then 325°F (160°C) for the remainder.</p>	
	400 (200)	2-3	375 (190)	20-25 minutes per 1lb +20-25 minutes.		
Lamb	325 (160)	2-3	300 (150)	30-35 minutes per 1lb +30-35 minutes.		
	400 (200)	2-3	375 (190)	25-30 minutes per 1lb +25-30 minutes.		
Pork	325 (160)	2-3	300 (150)	35-40 minutes per 1lb +35-40 minutes.		
	400 (200)	2-3	375 (190)	25-30 minutes per 1lb +25-30 minutes.		
Poultry						
Chicken	325 (160)	2-3	300 (150)	20-25 minutes per 1lb +20-25 minutes.	<p>For stuffed poultry, you could cook at 400°F (200°C) for 20 minutes then 325°F (160°C) for remainder. Do not forget to include the weight of the stuffing. For fresh or frozen prepacked poultry, follow instructions on the pack. Thoroughly thaw frozen poultry before cooking.</p>	
	400 (200)	2-3	375 (190)	15-20 minutes per 1lb +15-20 minutes.		
Turkey	325 (160)	2-3	300 (150)	20 minutes per 1lb +20 minutes.		
	400 (200)	2-3	375 (190)	15 minutes per 1lb +15 minutes.		
Duck	325 (160)	2-3	300 (150)	25-30 minutes per 1lb.		
	400 (200)	2-3	375 (190)	20 minutes per 1lb.		
Casserole	300-325 (150-160)	2-3	300 (150)	2-4 hours according to recipe.		
Fish						
Fillet	375 (190)	3	350 (180)	15-20 minutes.		
Whole	375 (190)	3	350 (180)	15-20 minutes per 1lb.		
Cake & dessert						
Very rich fruit - Christmas, wedding, etc.	300 (150)	2	275 (140)	45-50 minutes per 1lb of mixture.	<p>Using the conventional oven: when two tier cooking leave at least one runner space between racks.</p>	
Fruit 7" tin	300 (150)	2	275 (140)	2-2½ hours.		
Fruit 9" tin	325 (160)	2 or 3	300 (150)	Up to 3½ hours.		
Madeira 7" tin	325 (160)	2 or 3	300 (150)	80-90 minutes.	<p>Position the baking tray with the front edge along the front of the oven rack.</p>	
Cup cakes	350 (175)	2	325 (165)	15-25 minutes.		
Scones	400 (200)	2	375 (190)	10-15 minutes.	<p>Up to three tiers can be cooked in a convection oven, at the same time, but make sure to leave at least one runner space between each rack being cooked on.</p>	
Deep apple pie	375 (190)	2	350 (180)	45 minutes; interchange after 25 minutes.		
Plate tart	375 (190)	3	350 (180)	45 minutes; interchange after 25 minutes.		
Fruit cake 8" x 3.5"	300 (150)	3	275 (140)	1 hour 45 minutes - 2 hours.		
Puff pastry	450 (230)	3	425 (220)	15-40 minutes according to size; interchange 2/3rds through the cooking time.		
Angel food cake	350 (175)	3	325 (165)	50-60 minutes		
Brownies	375 (190)	2	350 (180)	25-30 minutes; interchange after 15 minutes.		
Muffins	375 (190)	2	350 (180)	25-30 minutes; interchange after 15 minutes.		
Cookies	375 (190)	2	350 (180)	10-15 minutes; interchange after 15 minutes.		
Pound cakes	375 (190)	3	350 (180)	40-60 minutes.		
Bread	425 (220)	2-3	400 (200)	20-30 minutes.		

5. Cleaning Your Range

Fig. 5.1

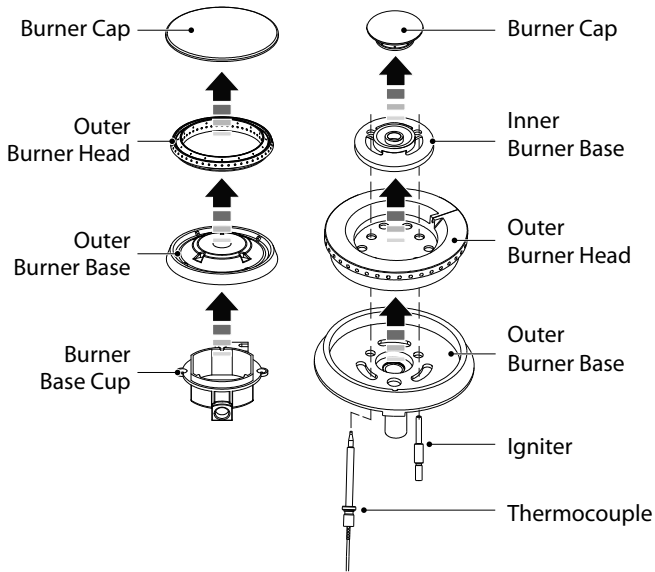
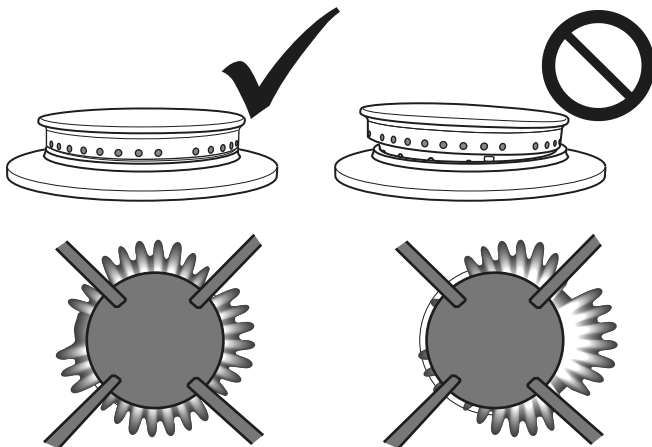


Fig. 5.2



Essential Information

Before thorough cleaning, turn off the circuit breaker. Allow the range to cool.

After cleaning, remember to switch on the circuit breaker before re-using the range.

⚠ Never use paint solvents, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt.

⚠ Do not mix different cleaning products – they may react together with hazardous results.

Daily Care

Cleaning the range must be done to maintain efficiency and appearance. Remember it is better to wipe up any spills as they occur, this will prevent them burning on and becoming more difficult to remove later.

⚠ Make sure the flow of combustion and ventilation air to the range is unobstructed – for example by build-up of fats or grease.

Cleaning for Spills

For spills and boil-overs that occur while cooking, as soon as possible turn off the burner and allow it to cool. Do not clean until the area is completely cooled down. Wipe up spills as soon as possible.

Do not allow surplus water to seep into the range.

Cooktop Burners

The burner heads and caps can be removed for cleaning. Make sure they are absolutely dry before replacing (Fig. 5.1).

⚠ DO NOT put the burner heads in a dishwasher.

When replacing the cooktop burner parts, ensure each part locates properly (Fig. 5.2).

If you look at the base of the parts you will see locating pins, or notches, to aid their correct replacement.

If the flame is distorted, check that the burner head is correctly placed over the burner base.

Check burner ports are not blocked. If blockage occurs, remove stubborn particles using a piece of fuse wire.

If the flame burns with a long white tip you should call for service.

Pan Supports

Pan supports should be cleaned in hot soapy water.

⚠ DO NOT put the pan supports in a dishwasher.

Stainless Steel Main Top

Lift away pots or pans from main top. Remove grates from spillage area and carefully place in a sink of warm soapy water. Wipe loose debris from main top. Avoid using any abrasive cleaners including cream cleaners on brushed stainless steel surfaces. For best results use a liquid detergent cleaner. Rinse with cold water and thoroughly dry with a clean, soft cloth. Ensure all parts are dry before repositioning.

⚠️ Avoid using any abrasive cleaners including cream cleaners on brushed stainless steel surfaces.

⚠️ Never use caustic or abrasive cleaners as these will damage the surface.

Griddle

Always clean the griddle after use. Allow to cool completely before cleaning with hot soapy water. Use a soft cloth or, for stubborn stains, a nylon dishwashing brush.

Rinse with clean water and dry with a soft, clean, lint-free cloth.

Control Panel and Oven Doors

The control panel and control knobs should only be cleaned with a soft cloth wrung out in clean hot soapy water – but take care that no surplus water seeps into the appliance. Wipe with a clean dampened cloth then polish with a dry cloth. The oven doors should only be cleaned with a soft cloth wrung out in clean, hot soapy water.

Removing the Oven Doors

The oven doors can be removed for ease of cleaning.

Open the oven door fully and release the saddle brackets situated either side (**Fig. 5.3**). Ensure that the saddle brackets are opened to their end positions, to prevent the hinges from retracting into the oven door.

Close the oven door until it is half closed then carefully lift and un-hook the door panel from the range (**Fig. 5.4**).

To re-assemble, ensure that the saddle bracket and hinge mechanisms are correctly positioned (**Fig. 5.5**).

Carefully replace the door panel using the hinge locating notches, open it fully then close the saddle bracket (**Fig. 5.6**).

⚠️ DO NOT use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

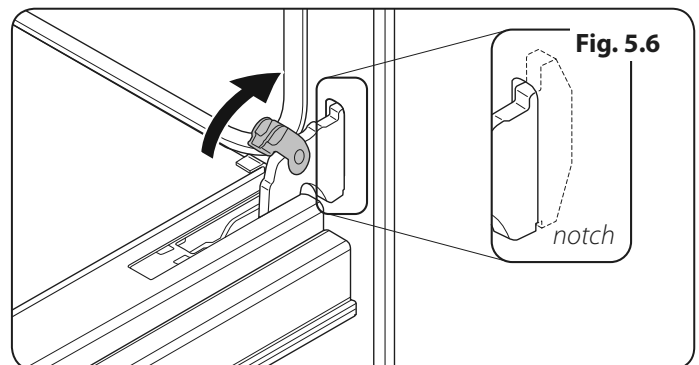
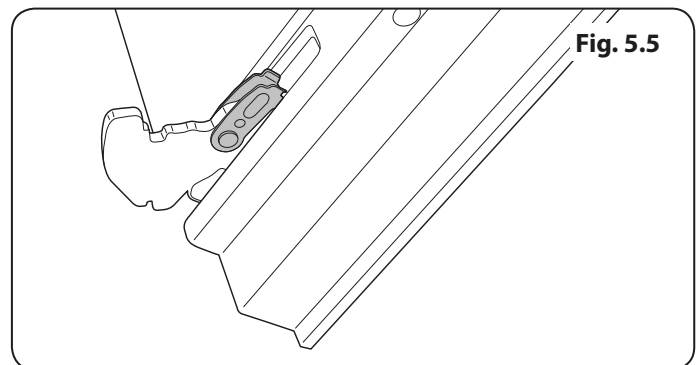
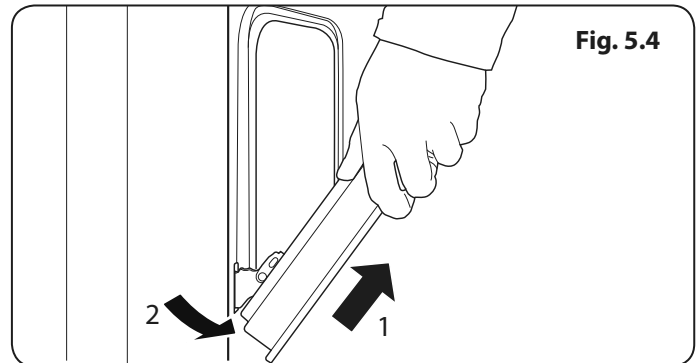
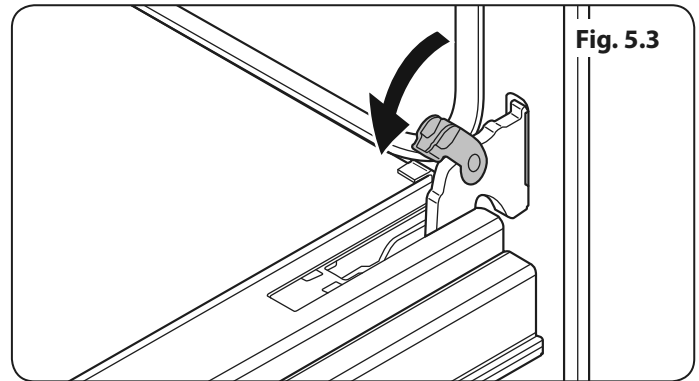
Oven Door Gasket

Avoid cleaning the oven door gaskets. If you need to remove a build-up of food or grease follow these procedures:

Dampen a sponge with clean hot water and gently wipe the debris from the affected area. DO NOT rub.

Press a dry towel gently on the gasket to dry.

⚠️ DO NOT use any abrasives or cleaners on the gasket.



6. Troubleshooting

Cooktop ignition or hotplate burners faulty

Is the power on? If not, there maybe something wrong with the power supply.

Are the sparker (ignition electrode) or burner slots blocked by debris?

Are the burner trim and caps correctly located? See the section on *'Cleaning'*.

Cooktop burners will not light.

Make sure that the burner parts have been replaced correctly after wiping or removing for cleaning.

Check that there is not a problem with your gas supply. You can do this by making sure that other gas appliances you may have are working.

Do the burners spark when you push in the control knob? If not, check the power is on.

Cooktop burner flames are very large and yellow.

Check that the burner head and caps have been replaced correctly after cleaning.

Ensure the burner ports are not blocked. Clean using a piece of fuse wire.

What cleaning materials are recommended for the range?

See the *'Cleaning'* section for recommended cleaning materials.

Never use caustic or abrasive cleaners as these will damage the surface.

An oven fan is noisy

The note of the oven fan may change as the oven heats up – this is perfectly normal.

If there is an installation problem and I don't get my original installer to come back to fix it who pays?

You do. Service organizations will charge for their call outs if they are correcting work carried out by your original installer. It is in your interest to track down your original installer.

Food is cooking too slowly, too quickly, or burning

Cooking times may differ from your previous oven.

Check that you are using the recommended temperatures and shelf positions – see the oven cooking guide. The oven control settings and cooking times are intended to be used **only** as a guide.

Individual tastes may require the temperature to be altered either way, to get the results you want.

The oven is not cooking evenly

If you are cooking a large item, be prepared to turn it round during cooking.

If two shelves are used, check that space has been left for the heat to circulate. When a baking tray is put into the oven, make sure that it is placed centrally on the shelf.

Check that the door seal is not damaged.

A dish of water when placed on the shelf should be the same depth all over. (For example, if it is deeper at the back, then the back of the range should be raised up or the front lowered.) If the range is not level, arrange for your supplier to level it for you.

Oven not coming on

Is the power on? If not, there may be something wrong with the power supply.

Is the range supply on at the circuit breaker?

Oven temperature getting hotter as the range gets older

If turning the temperature down using the oven control knob has not worked, or has only worked for a short time, then you may need a new thermostat. This should be fitted by a qualified service person.

An oven light is not working

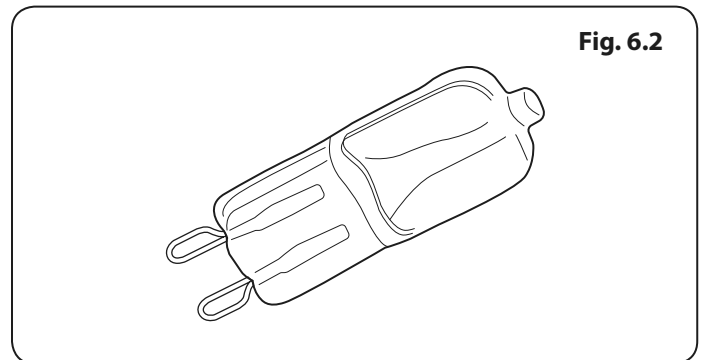
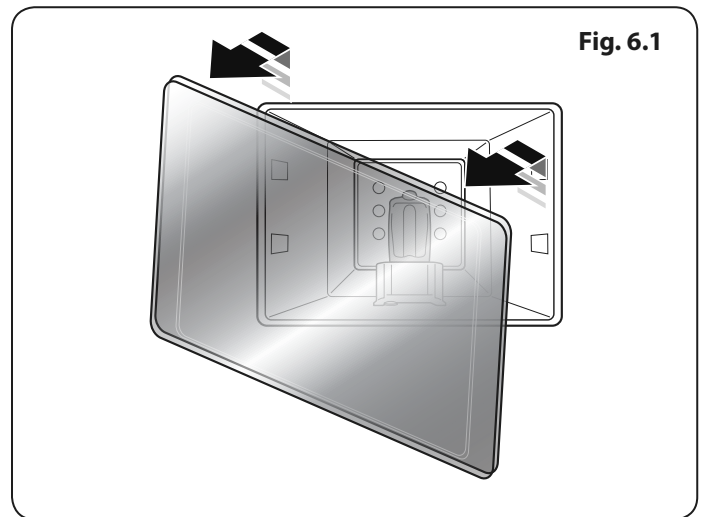
The bulb has probably burnt out. You can buy a replacement bulb (which is not covered under the warranty) from a good electrical shop.

Turn off the power at the circuit breaker.

Before removing the existing bulb, turn off the power supply and make sure that the oven is cool. Open the oven door and remove the oven shelves.

Gently prize off the glass cover to expose the bulb (**Fig. 6.1**).

Pull the bulb from its housing to remove. Insert the replacement bulb and replace the glass cover (**Fig. 6.2**).



7. Installation

Regulations

Installation of this range must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA.54, latest edition.

In Canada, installation must conform with the current Natural Gas Installation Code, CAN 1-1.1-M81 and with local codes where applicable.

This range has been design-certified by CSA International according to ANSI Z21.1, latest edition.

Read the instructions before installing or using this appliance. This range becomes hot in use, the cooktop burners produce exhaust gases.

The range must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition). In Canada, electrical grounding must be in accordance with the current CSA C22.1 Canadian Electrical Code Part 1 and/or local codes. See 'Electrical Connection' in this section.

For Your Safety

Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

If you smell gas

- Open windows.
- Do not touch electrical switches.
- Extinguish any open flame.
- Immediately call your gas supplier.

Installation Safety Instructions

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

⚠ Never reuse old flexible connectors. The use of old flexible connectors can cause gas leaks and personal injury. Always use NEW flexible connectors when installing a gas appliance.

⚠ Important

- Remove all packing material and literature from oven before connecting gas and electrical supply to range.
- Have your range installed by a qualified installer.
- Your range must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition).
- Before installing your range on linoleum or any other synthetic floor covering, make sure the floor covering

can withstand 80 °C (180 °F) without shrinking, warping or discoloring. Do not install the range over carpeting unless a sheet of ¼" thick plywood or similar insulator is placed between the range and carpeting.

- Make sure the wall coverings around the range can withstand heat generated by the range up to 90 °C (200 °F).
- Avoid placing cabinets above the range.
- If a ventilating hood is installed above the range follow the installation instructions supplied with the hood.
- Items of interest to children should not be stored above a range – children climbing on the range to reach items could be seriously injured.
- Always disconnect the power to the appliance before any type of servicing.

Converting to Propane Gas

This appliance is supplied set for Natural gas.

A conversion kit for Propane gas is supplied with the range.

If the appliance is to be converted this must be done before installation. The conversion must be performed by a qualified LP gas installer. See the Conversion section at the back of this installation manual for more details.

Location of the Range

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

Your range is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. Use care when moving the range on this type of flooring. It is recommended that the following instructions be followed to protect your floor.

The range should be installed on a sheet of plywood (or similar material). When the floor covering ends at the front of the range, the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering.

INSTALLATION

Check the appliance is electrically safe when you have finished.

Positioning the Range

Fig. 7-1 shows the minimum recommended distances and clearances from the range to nearby surfaces.

You **MUST** provide adequate clearances between the range and adjacent combustible surfaces. These dimensions **MUST** be met for safe use of your range.

The location of the electrical outlet and pipe opening (see Gas Pipe and Electric Outlet Locations) may be adjusted to meet specific requirements.

A gap of at least 10" (25.4 cm) should be left between each side of the range and any adjacent vertical surface (**Fig. 7-1 dimension 'A'**).

A gap of 2" (5 cm) should be left **ABOVE** the cooktop level and any adjacent vertical surface (**Fig. 7-1 dimension 'B'**).

The cooktop surround should be level with, or above, any adjacent work surface.

The maximum depth for cabinets installed above cooktops is 13" (33 cm).

The depth of the range is 27 1/2" (69.8 cm) overall (**Fig. 7-2**).

Any range hood should be installed in accordance with the hood manufacturer's instructions.

Any splashback must be fitted in accordance with the manufacturers instructions. Allowance should be made for the additional height of the flue trim, which is fitted to the cooker hob.

For safety reasons curtains must not be sited immediately behind the range.

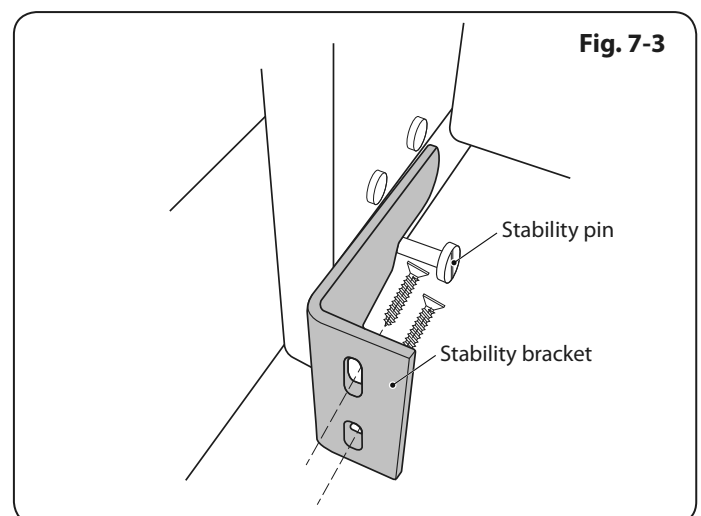
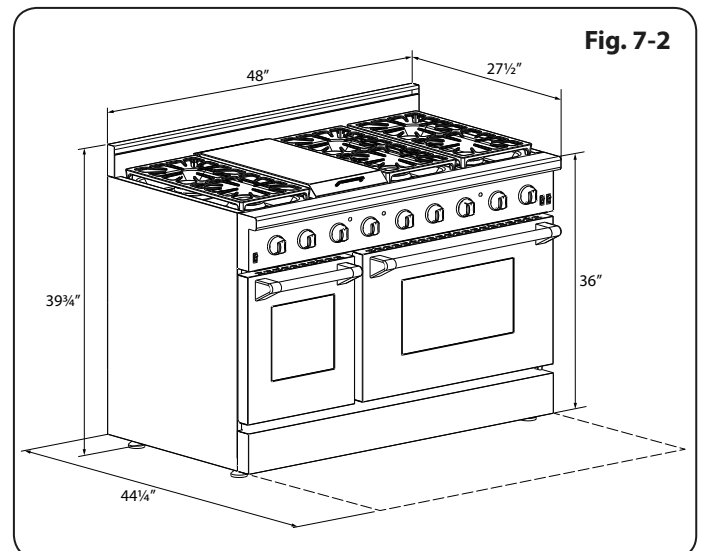
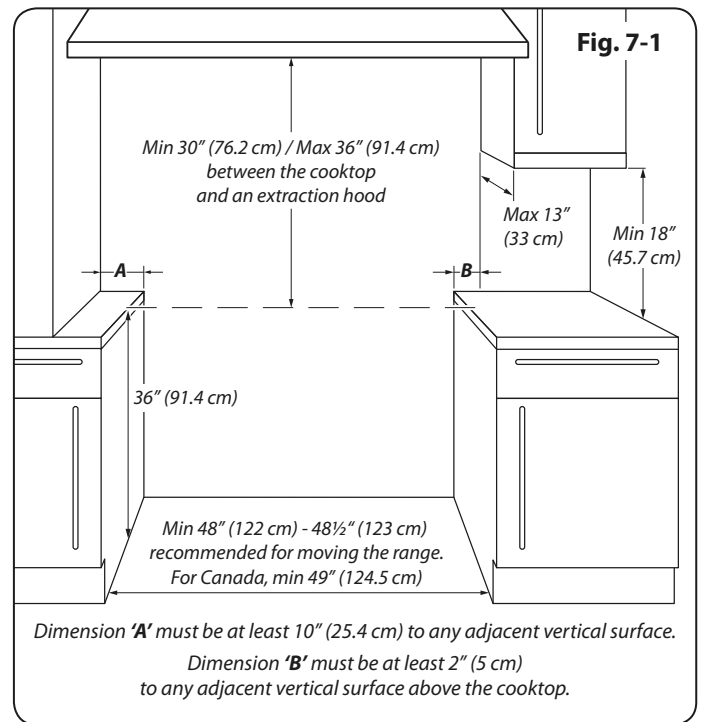
We recommend a gap of 48" (122 cm) – 48 1/2" (123 cm (for Canada 49" (124.5 cm)) between cupboards to allow for moving the range.

USA only: If a flush fit is required, install the range up to the cupboard at one side then install the cupboard the other side.

Fitting the Anti-Tip Bracket

⚠ WARNING: The range must be secured by the anti-tip bracket supplied. Unless properly installed, the range could be tipped by leaning on the door. Injury might result from spilled hot liquids or from the range itself.

Using the bracket and screws supplied, fix the bracket to the wall (**Fig. 7-3**). Ensure the stability pin locates beneath the bracket when the range is in position.



INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

Gas Connection

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

In Canada

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

In The Commonwealth Of Massachusetts

This product must be installed by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.

A "T" handle type manual gas valve must be installed in the gas supply line to this appliance, in an easily accessible location, outside the range. This is for the purpose of easily turning on or shutting off the gas supply to the appliance.

Gas Supply Requirements

Provide Adequate Gas Supply

Before installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.

The range is designed to operate at a manifold pressure of 5" of water column (1.25 kPa) on natural gas. A conversion kit for LP gas (Propane) is supplied with the range. When converted to LP gas, a pressure of 10" of water column (2.49 kPa) is required.

Make sure you are supplying your range with the correct type of gas.

If the range is to be used on LP gas, a qualified LP installer must convert it. We recommend that the range be converted before installation. This must be done before the range can be used on LP gas.

For proper operation, the pressure of natural gas supplied to the regulator must be between 4½" and 13" of water column (1.12–3.24 kPa).

For LP gas, the pressure supplied must be between 10" and 13" of water column (2.49–3.24 kPa).

When checking for proper operation of the regulator, the inlet pressure must be at least 1" (0.25 kPa) greater than the operating (manifold) pressure as given above.

The pressure regulator located at the inlet of the range manifold must remain in the supply line regardless of whether natural or LP gas is being used.

A flexible metal appliance connector used to connect the range to the gas supply line should have an I.D. of ½" and be 5 feet in length for ease of installation.

Connect the Range to the Gas Supply

Shut off the main gas supply valve before disconnecting the old range and leave it off until the new hookup has been completed. Don't forget to relight the pilot on other gas appliances when you turn the gas back on.

Because hard piping restricts movement of the range, the use of a CSA International-certified flexible metal appliance connector is recommended unless local codes require a hard-piped connection.

Never use an old connector when installing a new range. If the hard piping method is used, you must carefully align the pipe; the range cannot be moved after the connection is made.

To prevent gas leaks, put pipe joint compound on, or wrap pipe thread tape with Teflon* around, all male (external) pipe threads.

- A. Install a manual gas line shut-off valve in the gas line in an easily accessed location outside of the range. Make sure everyone operating the range knows where and how to shut off the gas supply to the range.
- B. Install a male ½" (1.5 cm) flare union adapter to the ½" (1.5 cm) NPT internal thread elbow at inlet of regulator. Use a backup wrench on the regulator fitting to avoid damage.
- C. Install male ½" (1.5 cm) or ¾" (2 cm) flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to backup the shut-off valve to keep it from turning.
- D. Connect flexible metal appliance connector to the adapter on the range. Position the range to permit connection at the shut-off valve.
- E. When all connections have been made, make sure all range controls are in the off position and turn on the main gas supply valve. Use a liquid leak detector at all joints and connections to check for leaks in the system. Use a product specifically manufactured for leak detection. Leak testing of the appliance shall be conducted in accordance to the manufacturer's instructions.

DO NOT use a flame to check for gas leaks.

When using test pressures greater than ½ psig (3.5 kPa) to pressure test the gas supply system of the residence, disconnect the range and individual shut-off valve from the gas supply piping. When using test pressures of ½ psig (3.5 kPa) or less to test the gas supply system, simply isolate the range from the gas supply system by closing the individual shut-off valve.

Flexible Connector

Installer: Inform the consumer of the location of the gas shut-off valve.

Seal the Openings

Seal any openings in the wall behind the range and in the floor under the range when hookups are completed.

IMPORTANT: When all connections are completed make sure the flow of combustion and ventilation air to the range is unobstructed.

INSTALLATION

Check the appliance is electrically safe when you have finished.

Electrical Connection

When installed the range must be electrically grounded in accordance with local codes or; in the absence of local codes with the National Electrical Code ANSI/NFPA 70, latest edition.

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

A copy of this standard may be obtained from: National Fire Protection Association, 1 Battery March Park, Quincy, Massachusetts 02269-9101.

The power supply must be the correct polarity. Reverse polarity will result in continuous sparking of the electrodes, even after flame ignition. If there is any doubt as to whether the power supply has the correct polarity or grounded, have it checked by a qualified electrician.

Electrical Requirements

⚠ For personal safety, do not use an extension cord with this appliance. Remove the house fuse or open the circuit breaker before beginning installation.

This appliance must be supplied with the proper voltage and frequency, and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or time-delay fuse, as noted on the rating plate.

Wiring must conform to National Electric Codes. If the electric service provided does not meet the above specifications, have a licensed electrician install an approved outlet.

Because range terminals are not accessible after range is in position, flexible service conduit or cord must be used.

Provide Proper Electrical Supply

This range must be supplied with 120 V 60 Hz, and connected to an individual, properly grounded branch circuit protected by a circuit breaker or time-delay fuse (15 amp). If the electrical service provided does not meet the above specifications, it is recommended that a licensed electrician install an approved outlet.

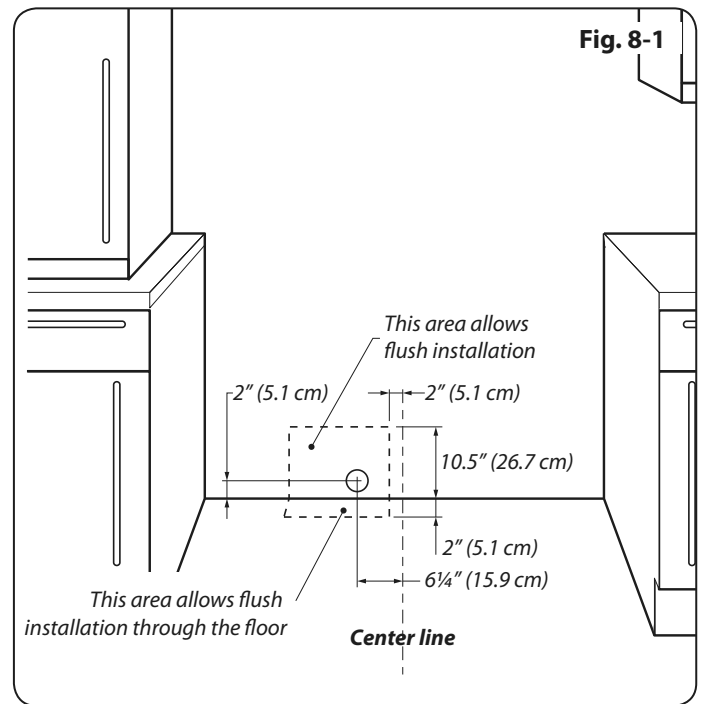
From January 1, 1996, the National Electric Code requires that new construction (not existing) uses a 4-conductor connection to an electric range.

Connecting using the supplied cord and plug

Your range is shipped with a 3-prong plug to be used in a NEMA 5-15 receptacle.

Where a standard two-conductor wall receptacle is encountered, it is the responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle. Do not cut or remove the grounding prong from the power cord.

Locate the electric supply as illustrated (**Fig. 8-1**).



INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

Range operational checks

Oven Light

Press the oven light switches and check that the lights are working.

Note: The oven light bulbs are not included in the warranty.

Check Ignition of Cooktop Burners

Operation of all cooktop burners should be checked after the range and gas supply lines have been carefully checked for leaks.

Check each burner in turn. There is a spark ignition system that works when the knob is pressed in.

For each burner, push in and turn a knob to the lighting position.

The igniter should spark and light the gas. Keep holding the knob pressed in to let the gas through to the burner for few seconds.

Quality of Flames

If the flame is distorted, check that the burner head is correctly placed over the burner base.

⚠ MAKE SURE THE FLOW OF COMBUSTION AND VENTILATION AIR TO THE RANGE IS UNOBSTRUCTED.

⚠ MAKE SURE ALL CONTROLS ARE LEFT IN THE OFF POSITION.

Check Ignition of Oven Burners

Visually check the tubular (oven) burners in each oven. Ensure that both rows of burner ports light.

Oven Fan Check

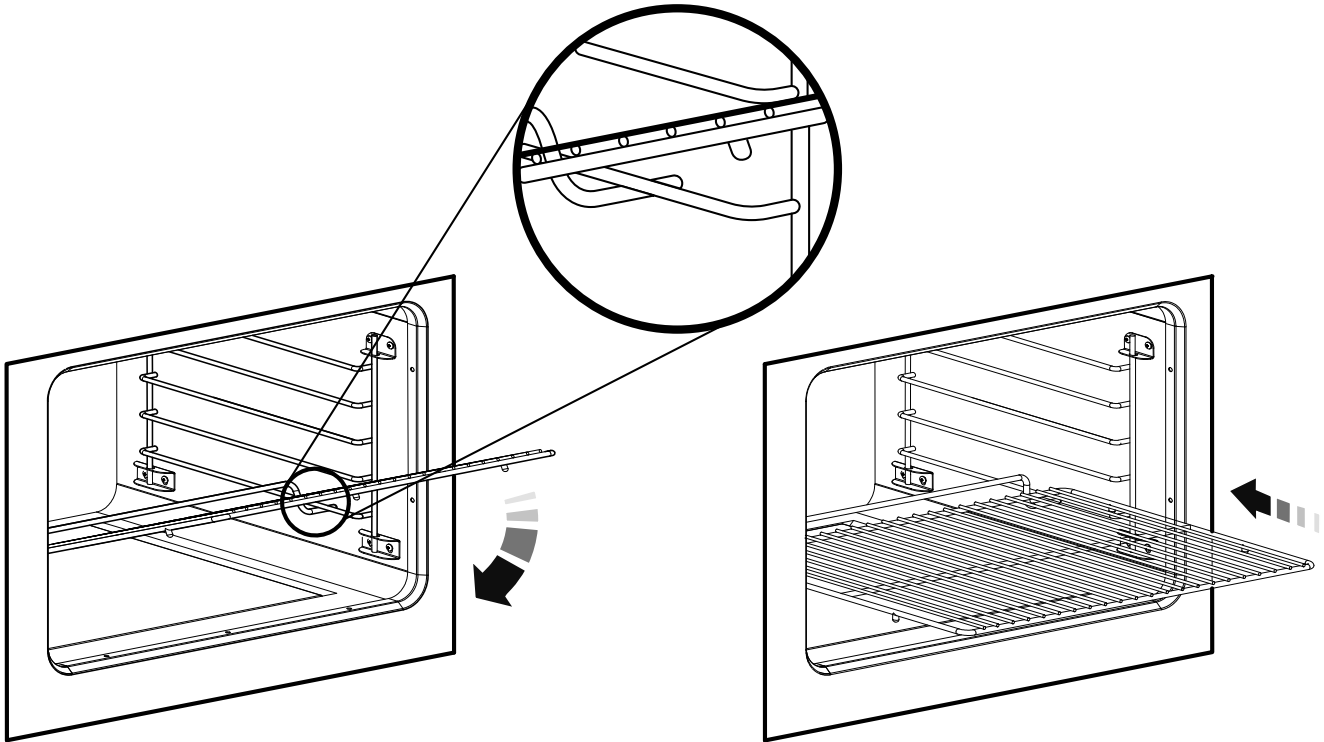
Press the oven fan switch and check that the right hand oven fan is working.

INSTALLATION

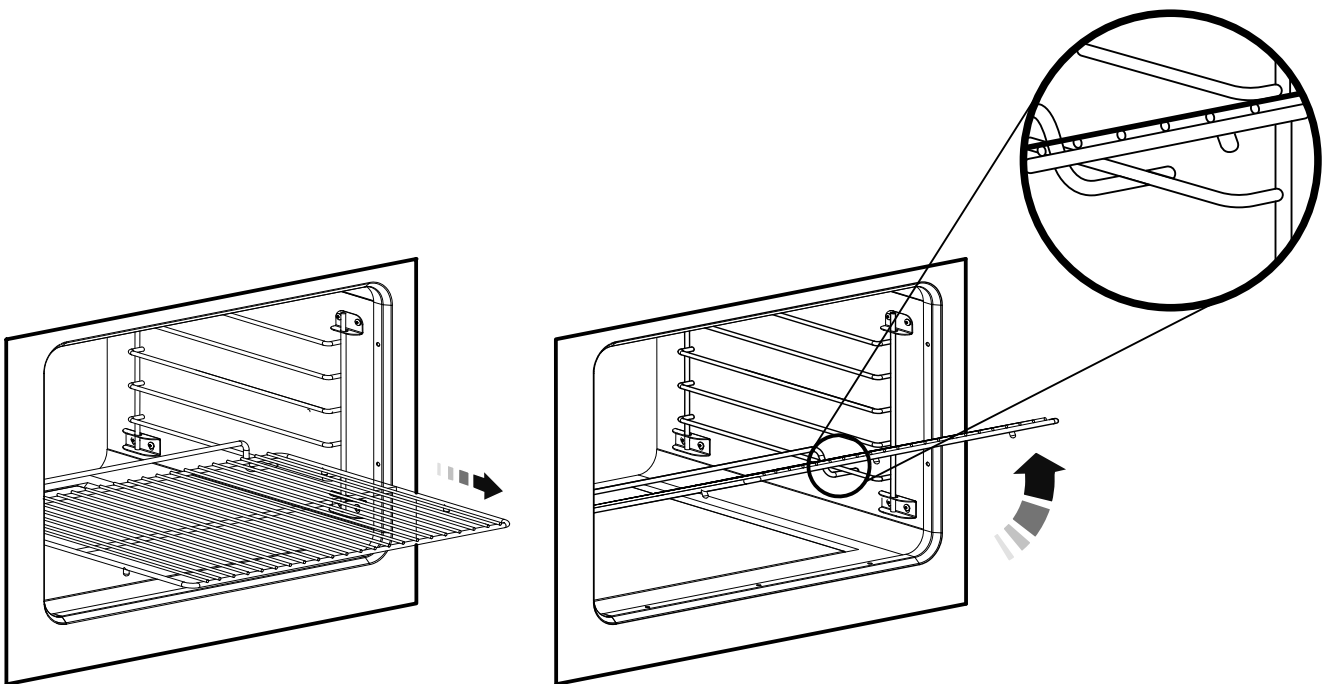
Check the appliance is electrically safe and gas sound when you have finished.

To Fit and Remove the Oven Shelf

To fit the oven shelf



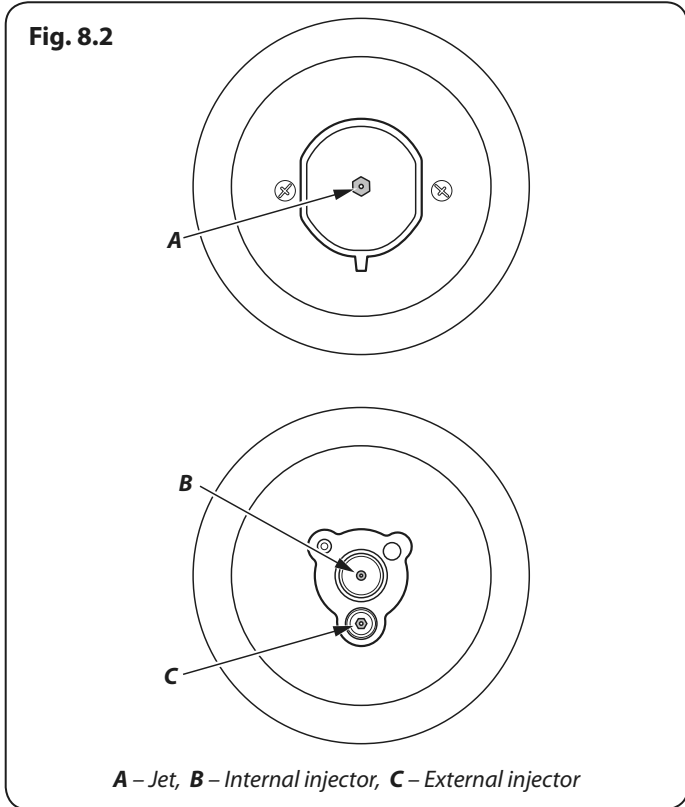
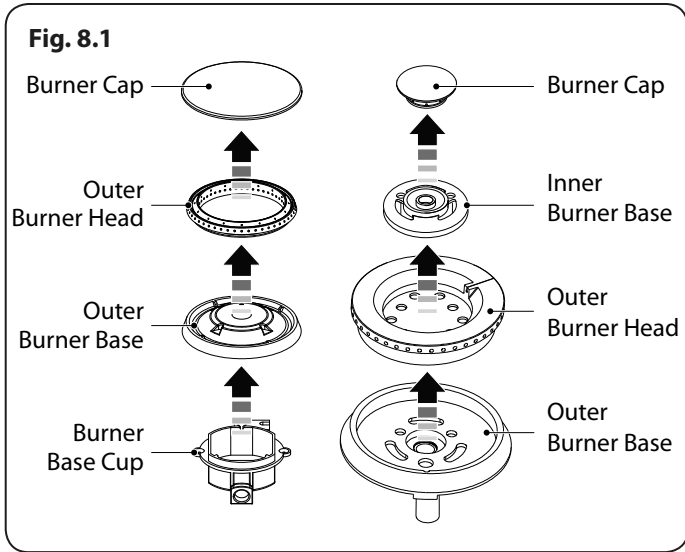
To remove the oven shelf



CONVERSION

Check the appliance is electrically safe and gas sound when you have finished.

8. Conversion to Another Gas



	Natural Gas	Propane Gas
Jet	150	100
Internal Injector	165	107
External Injector	42	38

Table 8.1

Important!

- Observe all governing codes and ordinances.
- The range must be properly grounded.
- Save these instructions for the local electrical inspector's use.

When servicing or replacing gas carrying components disconnect from the gas supply before commencing operation and check the appliance is gas sound after completion. When checking for gas leaks use a liquid leak detector at all joints and connections to check for leaks in the system. Use a product specifically manufactured for leak detection. Leak testing of the appliance shall be conducted in accordance to the manufacturer's instructions.

For Your Safety

DO NOT store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Conversion to Propane

This appliance is supplied set for Natural gas. A conversion kit for Propane gas is supplied with the range.

If the appliance is to be converted this must be done before installation. The conversion must be performed by a qualified LP gas installer. After conversion the installation must comply with the relevant regulations and also the local electricity supply company requirements. Read the instructions before converting this appliance.

Failure to convert the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

This instruction must be used in conjunction with the rest of the appliance instruction, in particular for information on Standards, range positioning, connection hose suitability, etc.

When servicing or replacing gas-carrying components disconnect from gas before commencing operation and check appliance is gas sound after completion.

DO NOT use reconditioned or unauthorized gas controls.

Orifices

Remove burner caps and heads (**Fig. 8.1**). Remove the old orifices (**Fig. 8.2**); save the orifices removed from the appliance for future use.

Fit the new orifices; see **Table 8.1** for details. Reassemble in the reverse order.

CONVERSION

Check the appliance is electrically safe and gas sound when you have finished.

Valve Adjustment

Disconnect from the electricity supply.

Pull off all the control knobs. And remove the bezels.

Open the oven doors and remove the 4 fixing screws underneath the control panel (**Fig. 8.3**). Remove the control panel, taking care not to damage it.

Using a flat headed screwdriver replace the bypass screws with the screws from the LPG conversion kit. Be sure to save the screws removed from the appliance for possible future use.

Refit the control panel, bezels and control knobs.

Griddle

Remove the flue grille and back panel. Remove the burner venturi cover for easier access.

Using a wrench hold the orifice housing whilst removing the nut. Remove the orifice from its holder and replace with the griddle orifice for LPG (122).

Ovens

Remove the 4 fixing screws on the toe kick panel. Hold the bottom edge, lift up slightly and gently pull towards you.

Remove the 2 screws holding the orifice bracket (**Fig. 8.4**).

Locate the orifice and remove using an adjustable wrench. Replace with oven burner orifice 132 for the main oven and orifice 110 for the small oven.

Reassemble in the reverse order.

Broiler

Remove the rear guard and cover.

Using a wrench hold the orifice housing whilst removing the nut. Remove the orifice from its holder and replace with the broiler orifice for LPG (118).

Gas Regulator

To access the gas regulator remove the main 30" oven door. See "Removing the Oven Doors" on page 13. Then remove the oven racks and the burner cover.

Remove the right hand baffle (**Fig. 8.5**). Unscrew the cap from the front of the regulator housing (**Fig. 8.6**). Unscrew the plastic insert from the cap, turn it round and screw back into the cap (**Fig. 8.7**).

Reassemble in the reverse order.

Fig. 8.3

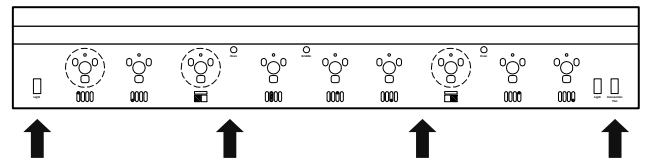


Fig. 8.4

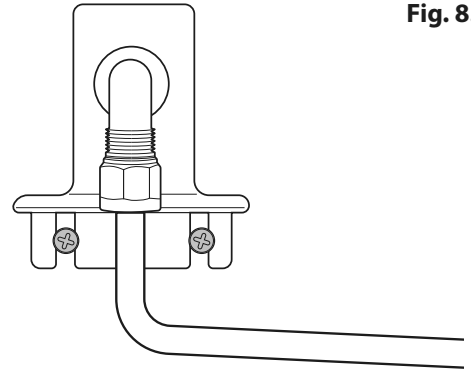


Fig. 8.5

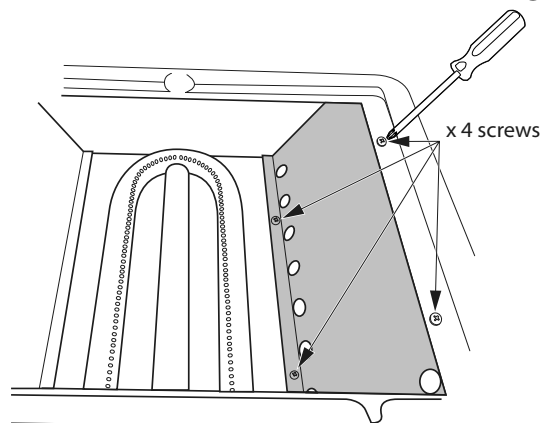


Fig. 8.6

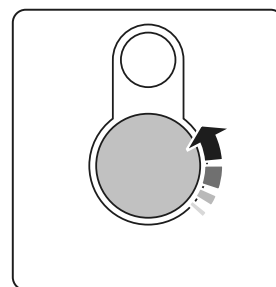
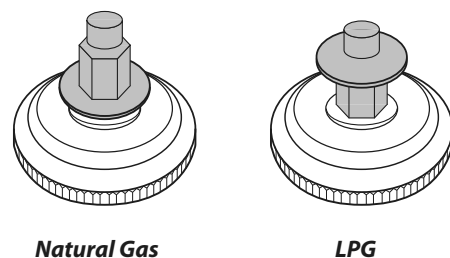


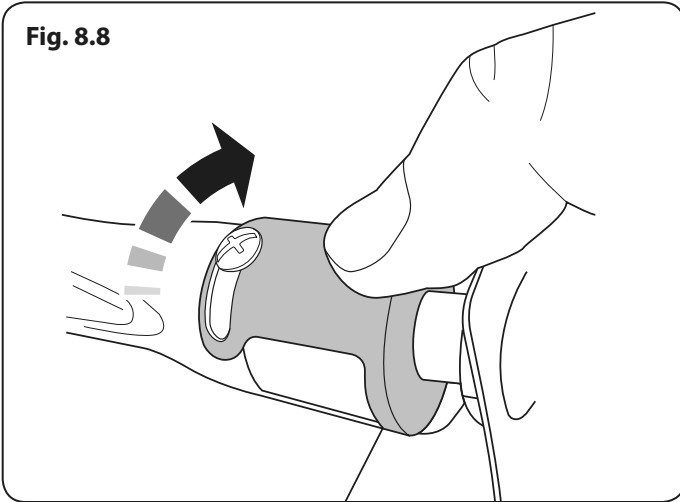
Fig. 8.7



CONVERSION

Check the appliance is electrically safe and gas sound when you have finished.

Fig. 8.8



Pressure Testing

Connect the appliance to the gas supply. Check the appliance is gas sound.

The gas pressure can be measured at the pressure test point on the appliance at the right hand, front, cooktop burner. Remove the burner cap, base and head.

⚠ Disconnect from the electricity supply

Manually ignite 2 other cooktop burners see *"Igniting Cooktop Burners without Electricity"* on page 6. Use a rubber hose with an inside diameter of $\frac{1}{4}$ " and hold the end of the tube, tightly, over the orifice.

For proper operation, the pressure of LP supplied to the regulator must be between 10" and 13" of water column (2.49 - 3.24 kPa).

When checking for proper operation of the regulator, the inlet pressure must be at least 1" (0.25 kPa) greater than the operating (manifold) pressure as given above.

The pressure regulator located at the inlet of the range manifold must remain in the supply line regardless of whether natural or LP gas is being used.

Air Shutter Adjustment

The air shutter should be adjusted for LP gas.

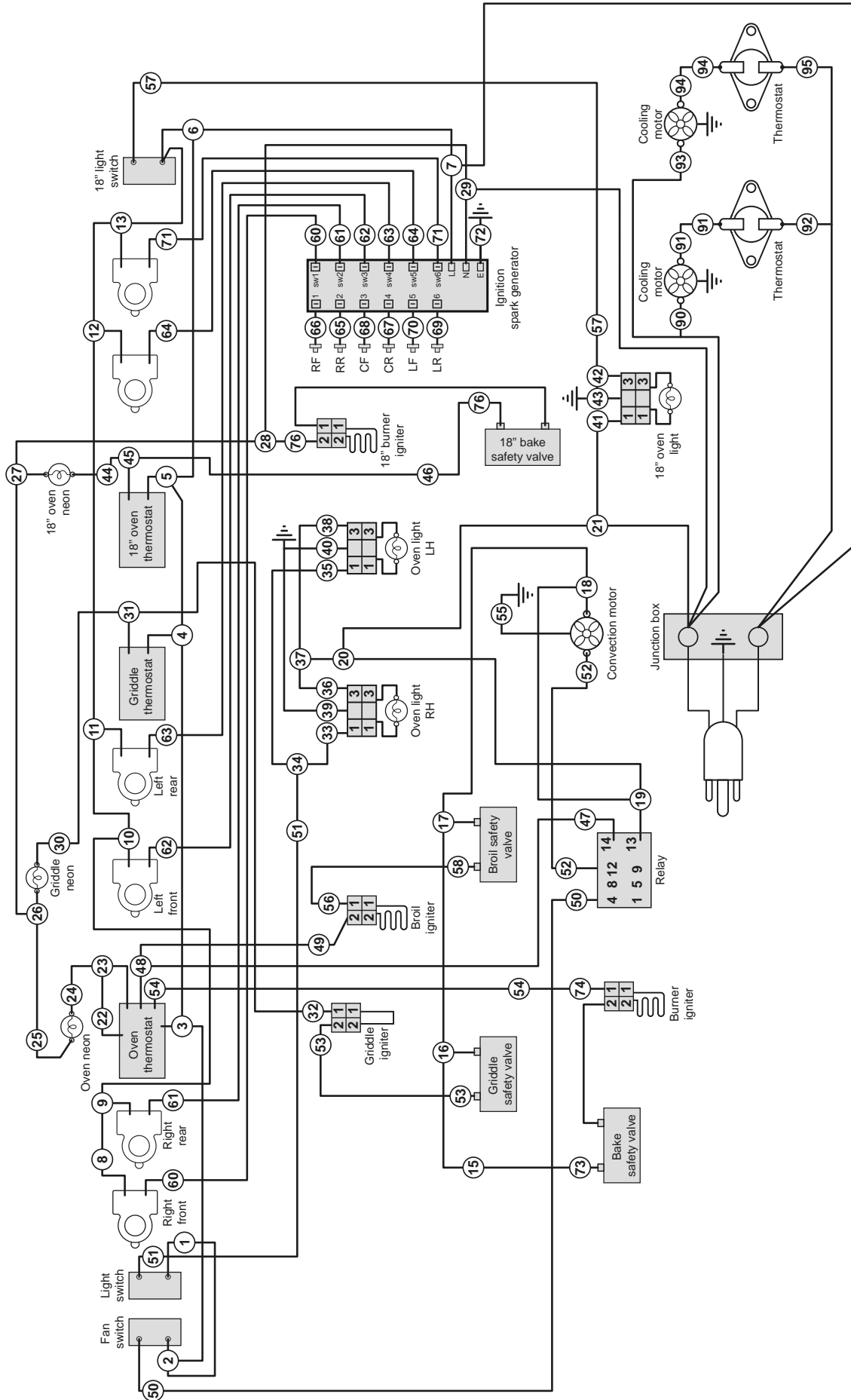
Remove the toe kick and remove the 2 screws holding the orifice bracket (**Fig. 8.4**). Loosen the locking screw and rotate the air shutter to the fully open position for LP gas (**Fig. 8.8**).

Attach the Serial Plate

Record the model and serial number on the conversion serial plate provided with this kit. The information can be obtained from the existing plate.

Attach the new plate as close as possible to the existing one.

9. Circuit Diagram



Notes

Notes



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