

INSTALLATION MANUAL

GAS RANGE MODELS

FR304GN

FR366GN

FORZA™

Congratulations on your recent Forza purchase! Before you begin using your new Forza product, please take a moment to review the Installation Manual. You will find the answers to all of your questions as well as some very important safety information. Pay special attention to the Important Safety Instructions located at the beginning of the manual. Your Forza product is ready and waiting to be used for your next gourmet creation!

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This Forza appliance is proudly made in Modena, Italy
by GlemGas S.p.A, a family owned company.

www.forzacucina.com

Safety Instructions

Pay attention to these symbols present in this manual:



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.”

▲ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

▲ WARNING

You can be killed or seriously injured if you don't follow instructions.

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

IMPORTANT: Save these instructions for local electrical inspector use.

INSTALLER: Please leave this manual with owner for future reference. Leave these instructions with the appliance.

OWNER: Please keep this manual for future reference.



IMPORTANT: Special Warning – Please read all instructions before using this appliance as proper installation is the owner's responsibility. Have a qualified technician install this range.



IMPORTANT:

- **Observe all governing codes and ordinances.**
- **Write down the model and serial numbers before installing the range. Both numbers are on the serial rating plate – refer to the image below.**



WARNING

If the information in this manual is not followed exactly, a fire or explosion may result in 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.

Before Starting Installation:

- Check location where range will be installed. The location should be away from strong drafty areas, such as windows, doors and strong heating vents or fans.
- Ensure electrical grounding is readily available as it is required for proper installation.
- Assure that electrical installation is adequate and in conformance with National Electrical Code, ANSI/NFPA 70 - latest edition**, or Canadian Electrical Code, part 1C22.1 (latest edition)*** and all local codes and ordinances.
- Assure that gas connection conforms with local codes and ordinances. In the absence of local codes, installations must conform with American National Standard, National Fuel Gas Code ANSI Z223/NFPA 54 - latest edition** Canadian CAN/CGA_B 149.1 or CAN/CGA-149.2 latest edition.**

Copies of the standards listed may be obtained from:

** National Fire Protection Association One Batterymarch Park Quincy, Massachusetts 02269

*** CSA International 8501 East Pleasant Valley Rd. Cleveland, OH 44131-5575

Examine the appliance after unpacking it. In the event of transport damage, do not plug it in.

Remove all tape and packaging before using the appliance. Destroy the packaging after install. Never allow children to play with packaging material.

FOR MASSACHUSETTS INSTALLATIONS:

- 1. Installation must be performed by a qualified or licensed contractor, plumber or gas fitter qualified or licensed by the state, province or region where this appliance is being installed.**
- 2. Shut-off valve must be a “T” handle gas cock.**
- 3. Flexible gas connector must not be longer than 36” (914mm).**

NOTE: This range is NOT designed for installation in manufactured (mobile) homes or Recreational Park Trailers.

Mobile Home Installation

The installation of this appliances must conform to the Manufactured Home Construction and Safety Standards, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety; Title 24 HUD part 280); or when such standard is not applicable, the Standard for Manufactured Home Installations (Manufactured Home Sites, Communities and Setups), ANSI A225.1 - latest edition, or with local codes.



IMPORTANT: GAS TYPE VERIFICATION

Before connecting the appliance to the gas supply line, ensure that its gas setting is appropriate. The type of gas adjusted and shipped from the factory is indicated on the rating plate.

⚠ WARNING

When connecting the unit to propane gas, make certain the propane gas tank is equipped with its own high pressure regulator in addition to the pressure regulator supplied with the range. The maximum gas pressure to this appliance must not exceed 14.0” water column (34.9 mb) from the propane gas tank to the pressure regulator.



CAUTION: These ranges weigh up to 400 pounds. Some disassembly will reduce the weight considerably. Due to the weight and size of the range and to reduce the risk of personal injury or damage to the product:

TWO PEOPLE ARE REQUIRED FOR PROPER INSTALLATION.

Ventilation Requirements

Vent Hood Combinations:

It is recommended that these ranges be installed in conjunction with a suitable overhead vent hood.

Due to the high heat capacity of this unit, particular attention should be paid to the hood and ductwork installation to assure it meets local building codes.



WARNING: Air curtain or other overhead hoods, which operate by blowing a downward air flow on to a range, shall not be used in conjunction with ranges with gas cooktop other than when the hood and range have been designed, tested and certified by an independent test laboratory for use in combination with each other. Clearances to horizontal surfaces above the range, measured to the cooking surface are below. Failure to comply may result in fire hazard.

- Installations without a hood require 30" minimum to combustibles;
- A custom hood installation with exposed horizontal combustible surfaces must have an Auto-On feature;
- For other installations with a hood, refer to the hood installation instructions for specific hood clearances.

Cabinet Preparation



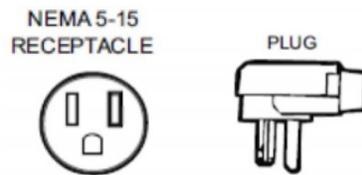
IMPORTANT NOTE: When installing against a combustible surface, a minimum riser is required for a the range, follow all minimum clearances to combustible surfaces shown in the illustration on the previous pages. The range is a free standing unit. If the unit is to be placed adjacent to cabinets, the clearances shown in Figure 1, are required. The same clearances apply to island installations, except for the overhead cabinets, which must have a space wide enough to accept the flared island hood.

- Any openings in the wall behind the range and in the floor under the range must be sealed.
- The gas and electrical supply should be within the zones shown in Figure 1 (see page 9).
- When using the island hood a minimum 12" (305 mm) rear clearance to a combustible surface is recommended (see Figure 2 on page 10, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope. Clearances of less than 12" (305 mm) must be approved by the local codes and/or by the local authority having jurisdiction.
- When the range is installed against a combustible side wall a minimum clearance of 8" (203mm) is needed from the side of the range to the wall.
- Always keep appliance area clear from combustible materials, gasoline and other flammable vapors and liquids. The maximum depth of overhead cabinets installed on either side of the hood is 13" (330mm).
- Do not obstruct the flow of combustion and ventilation air to the unit.

There is a 48" (1220 mm) minimum clearance required between the top of the cooking surface and the bottom of an unprotected cabinet.

Electrical Supply

The cord supplied with the gas ranges having an electric griddle requires a NEMA 5-15 receptacle.

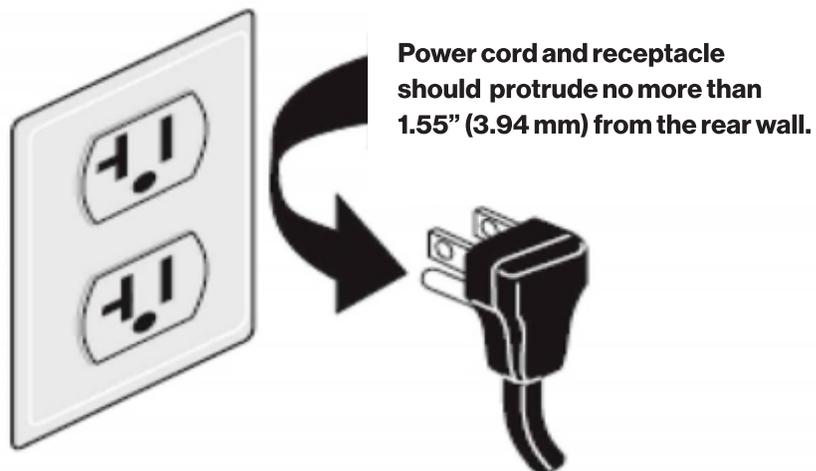


When the power supply cord is connected to the mating receptacle, the combined plug/receptacle connection should protrude no more than 1,55" (39,4 mm) from the rear wall.

⚠ WARNING

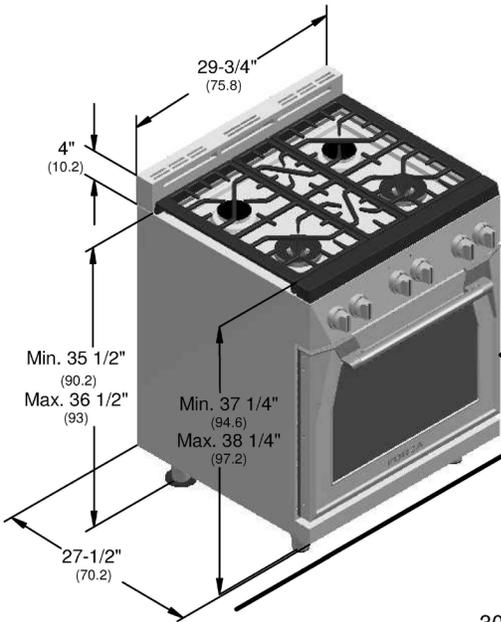
This product must be properly grounded.

NOTE: Plug styles may vary.

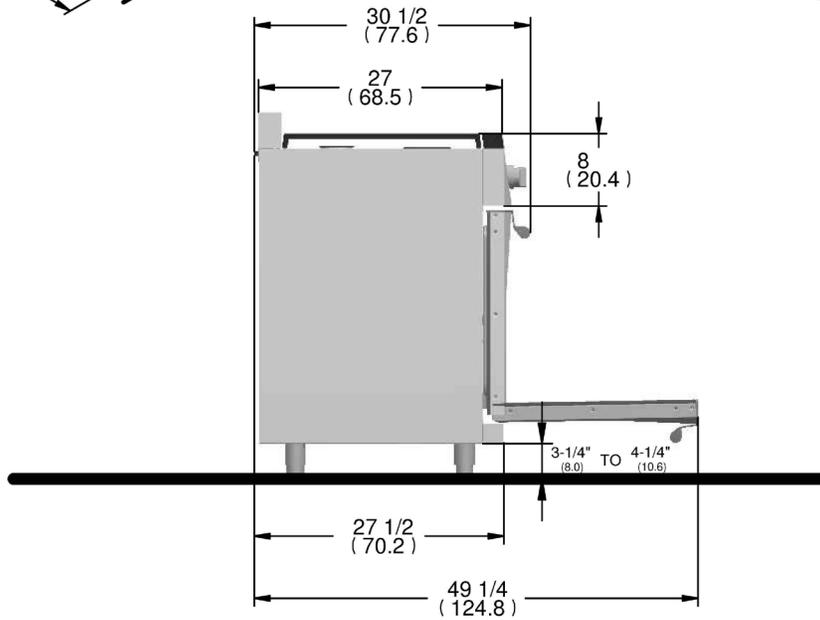
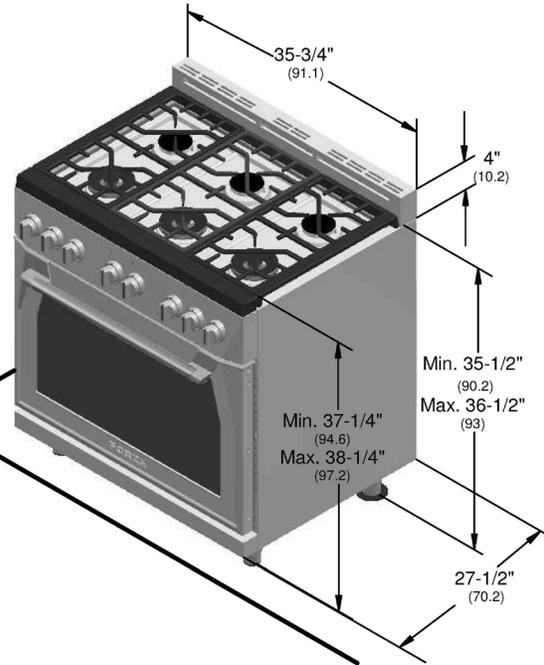


Product Dimensions

30" Range



36" Range



Cutout Requirements

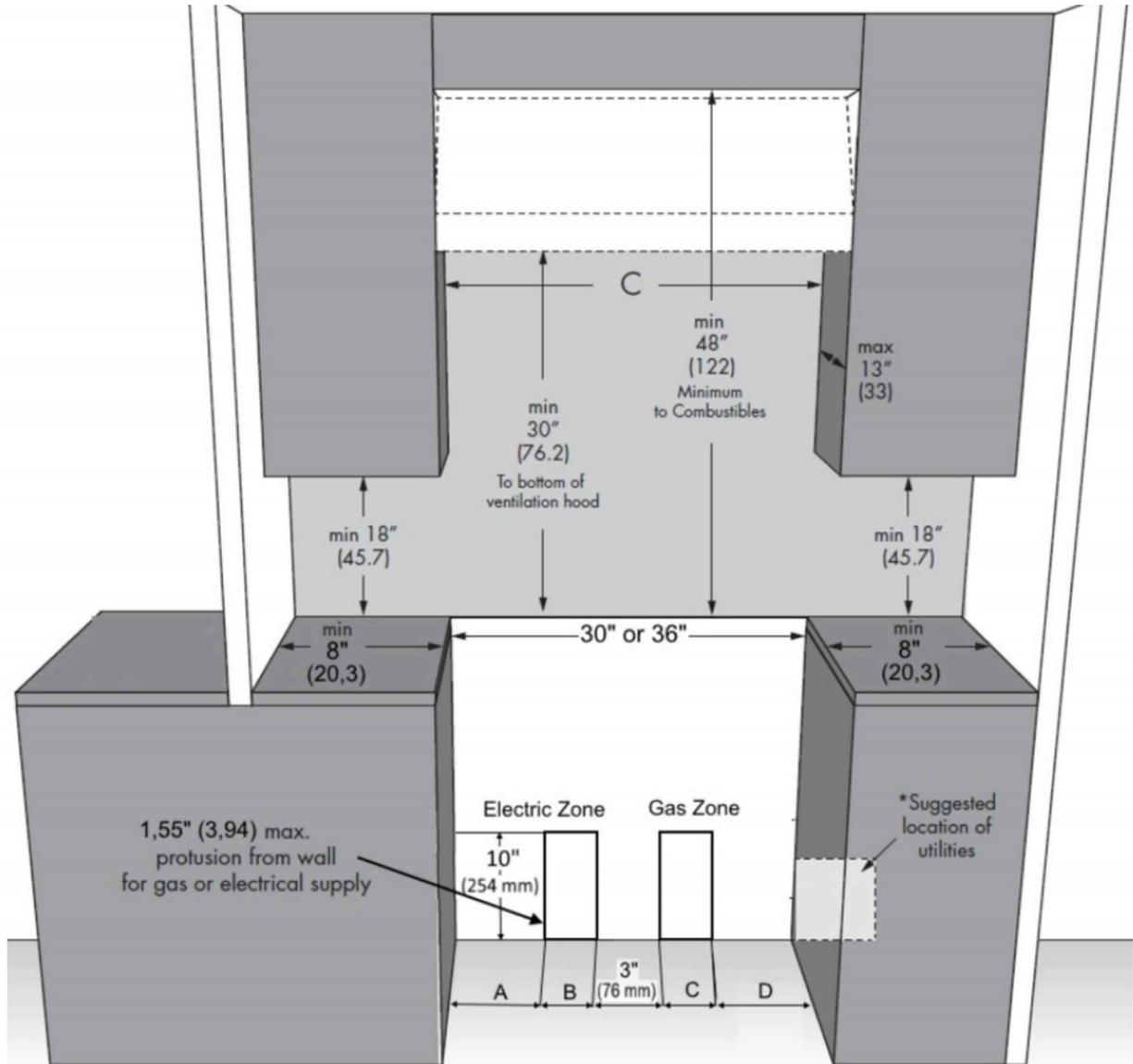


Figure 1

| Model | A | B | C | D |
|-------------------|------------|-------------|------------|------------|
| Range 30" (762mm) | 6" (152mm) | 9" (228mm) | 6" (152mm) | 6" (152mm) |
| Range 36" (913mm) | 6" (152mm) | 12" (305mm) | 9" (228mm) | 6" (152mm) |

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

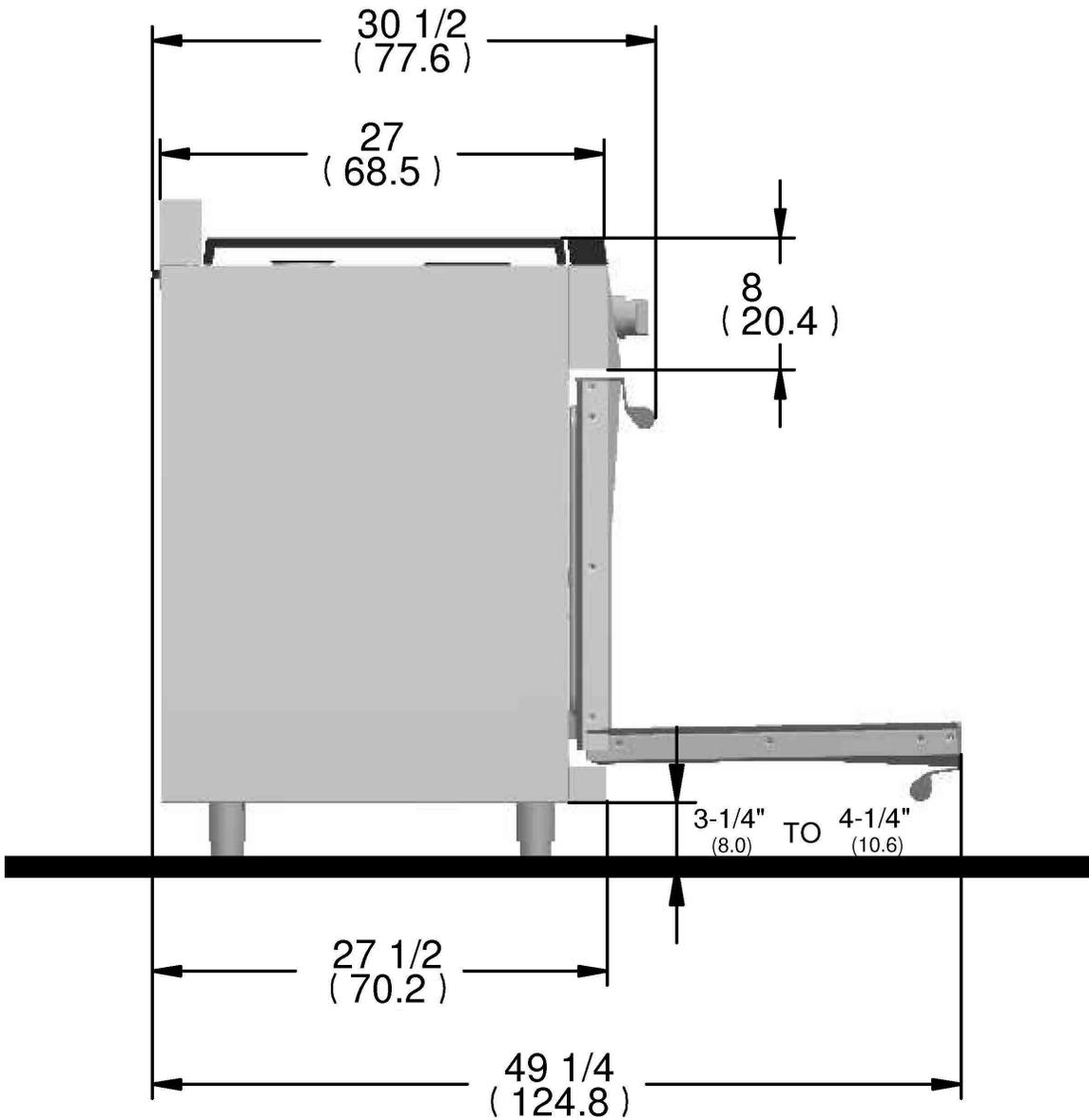


Figure 2

Choosing Range Location

Carefully select the location where the range will be placed. The range should be located for convenient use in the kitchen, but away from strong drafts.

Strong drafts may be caused by open doors or windows, or by heating and/or air conditioning vents or fans.

Unpacking, Assembly and Moving of the Range

WARNING

DO NOT lift the range by the oven door's handle, as this may damage the door hinges and cause the door to fit incorrectly.

DO NOT lift the appliance by the range's control panel.

The unit is heavy and should be handled accordingly. Proper safety equipment such as gloves and adequate manpower of at least two people must be used in moving the range to avoid injury and to avoid damage to the unit or the floor.

Rings, watches, and any other loose items that may damage the unit or otherwise might become entangled with the unit should be removed.

Hidden surfaces may have sharp edges. Use caution when reaching behind or under appliance.

DO NOT use a hand truck or appliance dolly on the back or front of the unit. Handle from the side only.

WARNING

KEEP AWAY FROM SMALL CHILDREN. THE THIN FILM MAY CLING TO NOSE AND MOUTH AND PREVENT BREATHING.

To avoid danger of suffocation, keep the plastic bag away from babies and children. Do not use this bag in cribs, beds, carriages or play pens. This bag is not a toy.

Cut Hazard

Beware of sharp edges. Use the polystyrene ends when carrying the product. Failure to use caution could result in minor injury or cuts.

Before moving the range, protect any finished flooring and secure oven door(s) closed to prevent damage.

Remove packaging materials and literature package from the oven before beginning installation.

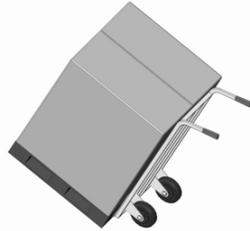
Remove Installation Instructions from the literature pack and read them carefully before you begin.

Unpacking the Range

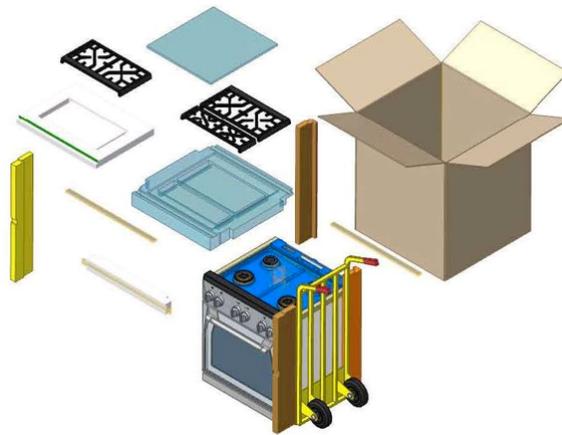
- 1) Remove the outer carton and packing materials from the shipping pallet but leave the adhesive-backed foam layer over brushed-metal surfaces, to protect finish from scratches, until the range is installed in its final position.



CAUTION: Stand clear. The ends of the cut banding may snap toward you.



- 2) It is recommended that the grates, griddle plate, burner caps and oven racks be removed to facilitate handling.



- 3) Move the range indoors before installing the legs, position the appliance near its final location as the legs are not suitable for moving the appliance over long distances.



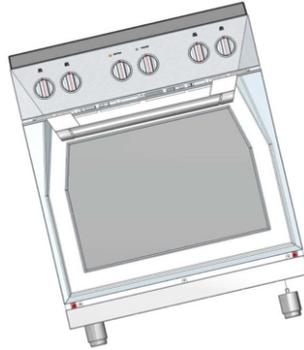
CAUTION: Doors and passageways leading to the installation location require at least 31" opening. If the opening is less than 31", the oven door(s) and control knobs must be removed. (See Use & Care manual for oven door removal instructions).



CAUTION: The legs with collar must be mounted.

- 4) With the foam base still in place, move the range indoors before installing the legs, position the appliance near its final location as the legs are not suitable for moving the appliance over long distances.

- 5) Pull out the hand-truck, tilt the range laterally and insert the legs.



- 6) After the electrical and gas connections (see both paragraphs for instructions) measure the four corners in cutout area to verify if flooring is level. Adjust the leveling legs to the desired height and ensure range is level. Turn the bottom section of each leg counter-clockwise to raise the leg and clock wise to lower it. Ensure floor is protected and slide unit into place making sure to engage the anti-tip bracket.

Moving the Range

Due to the weight, a furniture dolly with soft wheels or an air lift should be used to move this unit. The weight must be supported uniformly across the bottom.

| | 30" RANGE | 36" RANGE |
|------------------------------------|------------------|------------------|
| Shipping Weight | 331 lbs (150Kg) | 384 lbs (174Kg) |
| Weight without packaging materials | 243 lbs (110 kg) | 287 lbs (130 kg) |

Installing the Anti-Tip Device

⚠ WARNING



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



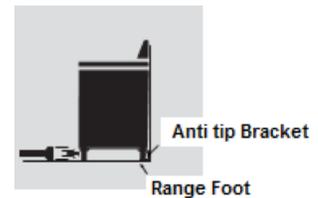
- **Ensure the anti-tip bracket is engaged when the range is moved.**
- **Do not operate range without anti-tip bracket in-stalled and engaged.**



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

To verify the anti-tip bracket is installed and engaged:

- Slide range forward.
- Look for the anti-tip bracket securely attached to floor or,
- Slide range back so rear range foot is under anti-tip bracket.
- See installation instructions for details.



If the range is pulled away from the wall for cleaning, service or for any other reason, ensure that the Anti-Tip Device is properly re-engaged when the range is pushed back against the wall. In the event of abnormal usage (such as a person standing, sitting, or leaning on an open door), failure to take this precaution can result in tipping of the range. Personal injury might result from spilled hot liquids or from the range itself.

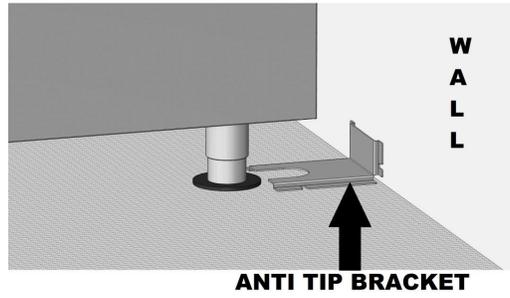


WARNING: Use two or more people to move and install range. Failure to do so can result in back or other injury.

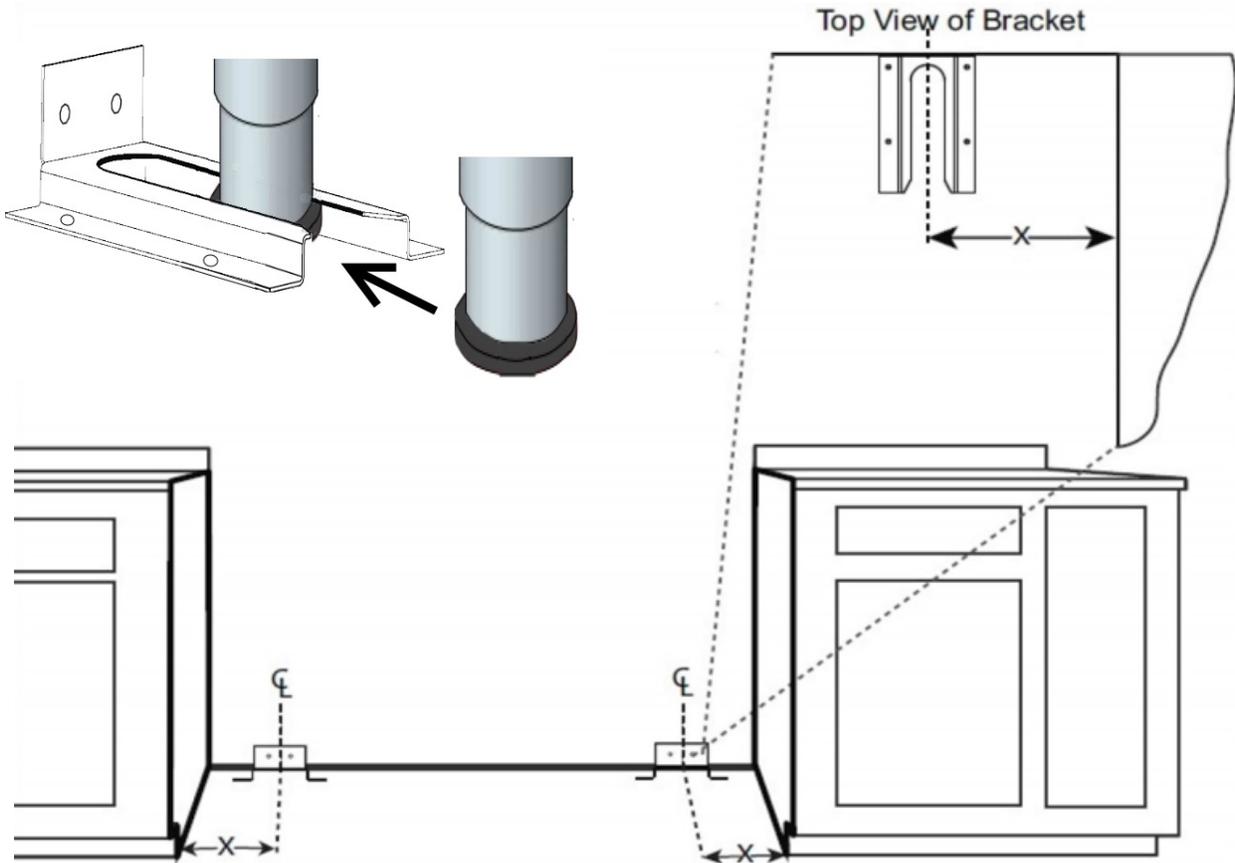
ATTENTION: Property Damage

- Contact a qualified installer or contractor to determine the proper method for drilling holes through the wall or floor material (such as ceramic tile, hardwood, etc.)
- Do not slide the range across an unprotected floor.
- Failure to follow these instructions may result in damage to wall or floor coverings.

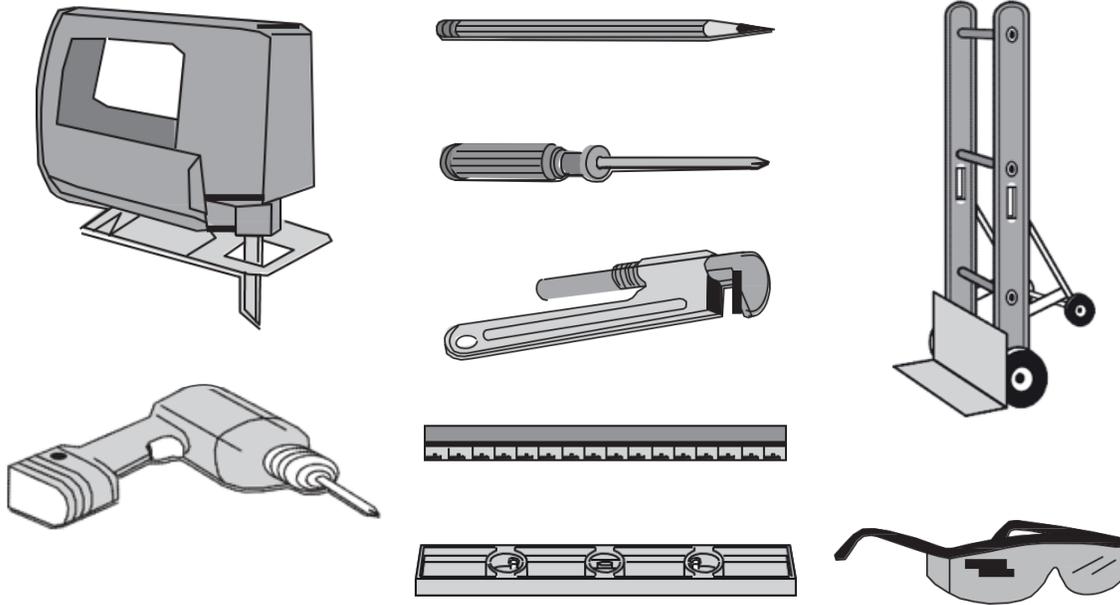
The anti-tip bracket should be inserted into the opening on the anti-tip brace on the range.



| RANGE | SIDE | DISTANCE OF X |
|-------|---------------|---------------|
| 30" | Left or Right | 3" (75.5 mm) |
| 36" | Left or Right | 3" (75.5 mm) |



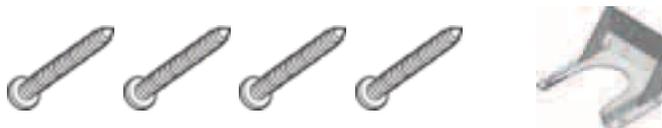
Tools You Will Need:



For Concrete or Cement Construction: You must use appropriate fastening hardware (not provided).

Materials Provided:

Anti-Tip Bracket Brace and Screws



Materials Required (Not Provided):

Joint Sealant



Pipe Fittings



Shut-off Valve



5-foot maximum length, 5/8" O.D. CSA-approved flexible metal gas supply (3-foot maximum length: in Massachusetts only)



Gas Requirements

QUALIFIED SERVICE MAN OR GAS APPLIANCE INSTALLER MUST MAKE THE GAS SUPPLY CONNECTION.

High Altitude

For altitudes above 2,000 feet (610 m) above sea level, adjustments can be made with the instructions in the manual. If flame performance is satisfactory, will not be required regulation. It is required that a Certified Professional make the high altitude adjustments during installation.

⚠ WARNING

Gas line must not come in contact with any components inside back cover of the range.

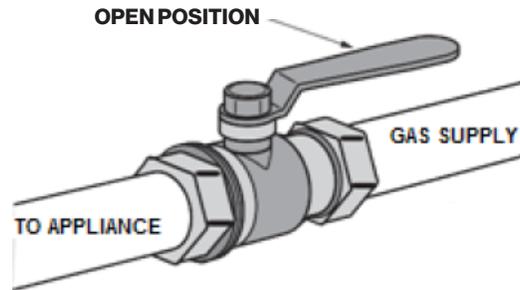
⚠ WARNING

If the line pressure supplying the appliance pressure regulator exceeds 14 inches W.C. (any gas), an external regulator must be installed in the gas line ahead of the appliance regulator to reduce the pressure to no more than 14 inches W.C. Failure to do this can result in malfunction and damage to the appliance.

⚠ WARNING

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 exceeds, equal to or less than ½ psig (3.5kPa.) and damage to the appliance.

Gas Connection



A manual gas shut-off valve must be installed external to the appliance, in a location accessible from the front, for the purpose of shutting off the gas supply. The supply line must not interfere with the back of the unit. Make sure the gas supply is turned off at the manual shut-off valve before connecting the appliance. Use a $\frac{3}{4}$ " (19 mm) flex line (48 Ft max - 1219 mm) to connect between the gas supply and the appliance gas inlet.

The gas pressure regulator is supplied and already installed with this appliance. The supply piping, except as noted, should use common National Pipe Thread (N.P.T.).

The appliance gas inlet connection is $\frac{1}{2}$ " (12.7 mm) NPT.

For all pipe connections use an approved pipe joint compound resistant to the action of LP gas.

Take care not to apply excessive pressure when tightening the fittings.



IMPORTANT: Never reuse old connectors when installing this range.

To reduce the likelihood of gas leaks, apply teflon tape or a thread compound approved for use with LP or Natural gases to all threaded connections.

Apply a non-corrosive leak detection fluid to all joints and fittings in the gas connection between the supply line shut-off valve and the cooktop inlet.

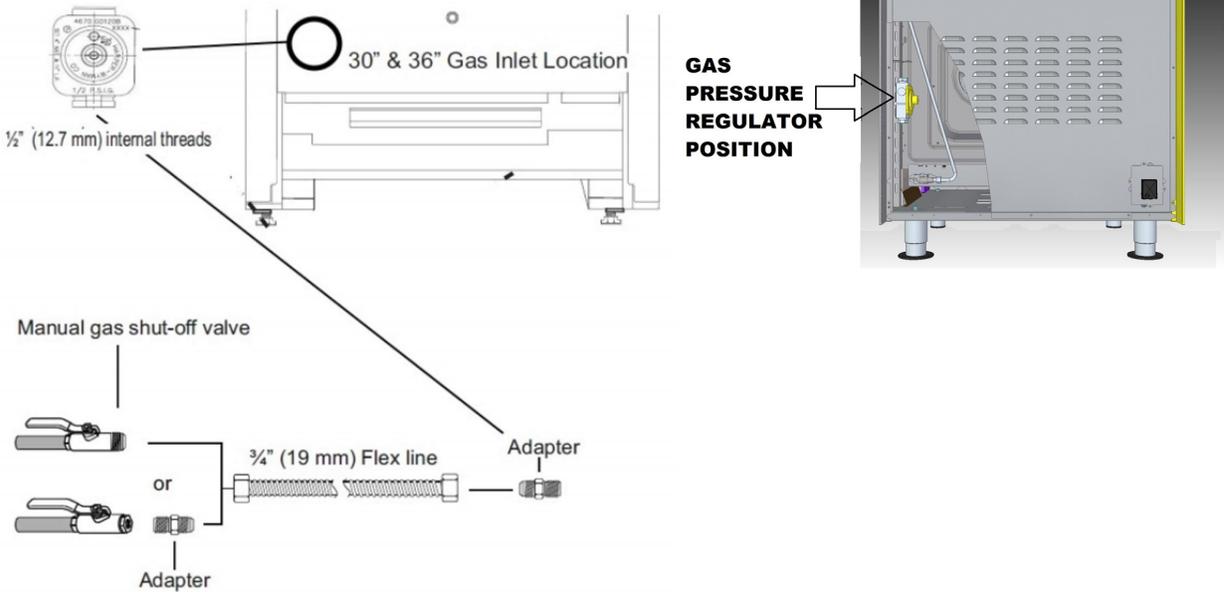
Check for leaks!

Bubbles appearing around fittings and connections will indicate a leak. If a leak appears, turn off supply line gas shut-off valve, tighten connections, turn on the supply line gas shutoff valve, and retest for leaks. Never test for gas leaks with an open flame.

NEVER TIGHTEN TO MORE THAN 35 ft lbs OF TORQUE.



CAUTION: Do not attempt to attach the flexible connector directly to an external pipe thread. Connection requires flare union adapters.



FOR ALTERNATIVE PIPING METHODS TO CONNECT THE APPLIANCE TO THE GAS SUPPLY, A TRAINED SERVICE TECHNICIAN OR GAS APPLIANCE INSTALLER MUST MAKE THE GAS SUPPLY CONNECTION.

Leak testing of the appliance shall be conducted by the installer according to the instructions given.

For Massachusetts Installations:

- 1) Shut-off valve must be a "T" handle gas valve.
- 2) Flexible gas connector must not be longer than 36 inch.
- 3) Not approved for installation in a bedroom or a bathroom unless unit is direct vent.

This appliance is designed for use with NG gas or LP gas. The gas pressure regulator is supplied with this appliance. It must be installed in the gas ahead of the manifold entrance. It could be pre-set for use with natural gas. Check the data plate.

To use it with different gas it must be converted, as described in the Gas Conversion paragraph.

If at any time the appliance is to be used with a different type of gas, all the conversion adjustments must be made by a qualified technician before attempting to operate the range with that gas.

| GAS REQUIREMENTS | |
|---------------------------|-----------------------------------|
| Natural Gas | WC |
| Supply Pressure | 4" (10 mbar) |
| Min. Line Pressure | 5" (12.5 mbar) |
| Max. Line Pressure | 14" (34.9 mbar), .5 psi (3.5 kPa) |

| GAS REQUIREMENTS | |
|---------------------------|-----------------------------------|
| LP Gas | WC |
| Supply Pressure | 11" (27 mbar) |
| Min. Line Pressure | 12" (27.4 mbar) |
| Max. Line Pressure | 14" (34.9 mbar), .5 psi (3.5 kPa) |

Pressure Testing

The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.5 kPa).

This appliance, as well as its individual shut-off valve, must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures in excess of 1/2 PSIG (3.5 kPa).

When checking appliance regulator function, make certain pressure of natural gas supply is between 6 and 14 inches of water column or, if converted for LP gas, between 11 and 14 inches.

Electrical Requirements

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 fuse having amperage as noted on the rating plate. We recommend having the electrical wiring and hookup of your appliance connected by a qualified electrician.

After installation, have the electrician show you where your main appliance disconnect is located. Check with your local utilities for electrical codes which apply in your area. Failure to wire your cooktop according to governing codes could result in a hazardous condition.

If there are no codes, your appliance must be wired and fused to meet the requirements of the National Electrical Code, ANSI/NFPA No. 70 - Latest edition. You can get a copy by writing:

National Fire Protection Association
Battery march Park
Quincy, MA 02269

| MODEL TYPE | VOLTAGE | CIRCUIT RATING | FREQUENCY | PHASE |
|------------------|---------|----------------|-----------|--------|
| 30" Range | 120 VAC | 10 Amps | 60 Hz | Single |
| 36" Range | 120 VAC | 10 Amps | 60 Hz | Single |

WARNING

An improper 120 VAC power supply will cause malfunction, damage to this appliance, and possibly create a condition of shock hazard.

Before you plug in an electrical cord, be sure all controls are in the OFF position.

An adequate electrical supply and outlet must be used to operate the electrical parts of your appliance.



WARNING: Electrical Grounding Instruction Plug into a grounded 3 prong outlet. Do not remove ground prong. Do not use an adapter. Do not use an extension cord. Failure to follow these instructions can result in death, fire, or electrical shock.

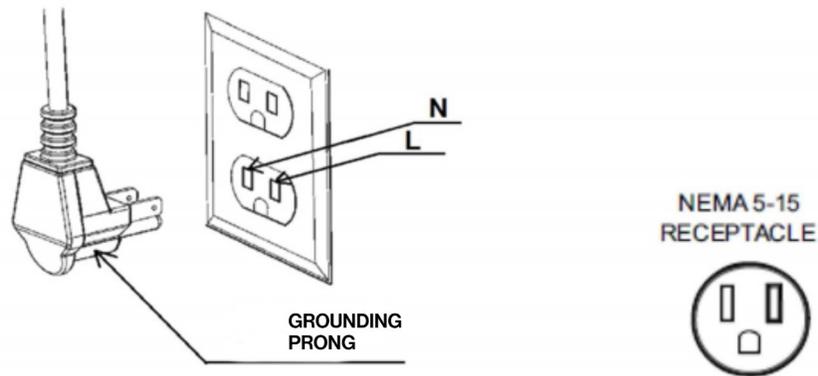


IMPORTANT: For personal safety, this appliance must be properly grounded.

The power cord of this appliance is equipped with a 3-prong (grounding) plug which must be used with a properly grounded 3-hole outlet with a standard 120 Volt, 60 cycle AC household current. If you do not have a 3-hole grounded outlet, have a qualified electrician change your old one. A grounding adaptor will be needed to convert the old one until the outlet can be replaced. This method is only temporary, and a qualified electrician should test it to be sure it meets requirements.

Do not under any circumstances cut or remove grounding prong from the appliance cord.

Plug Power Supply Cord



⚠ WARNING

- If cold water pipe is interrupted by plastic, non metallic gaskets, union connections or other insulating materials, **DO NOT** use for grounding.
- **DO NOT** ground to a gas pipe.
- **DO NOT** have a fuse in the **NEUTRAL** or **GROUNDING** circuit. A fuse in the **NEUTRAL** or **GROUNDING** circuit could result in an electrical shock.
- Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.
- Failure to follow these instructions could result in serious injury or death.



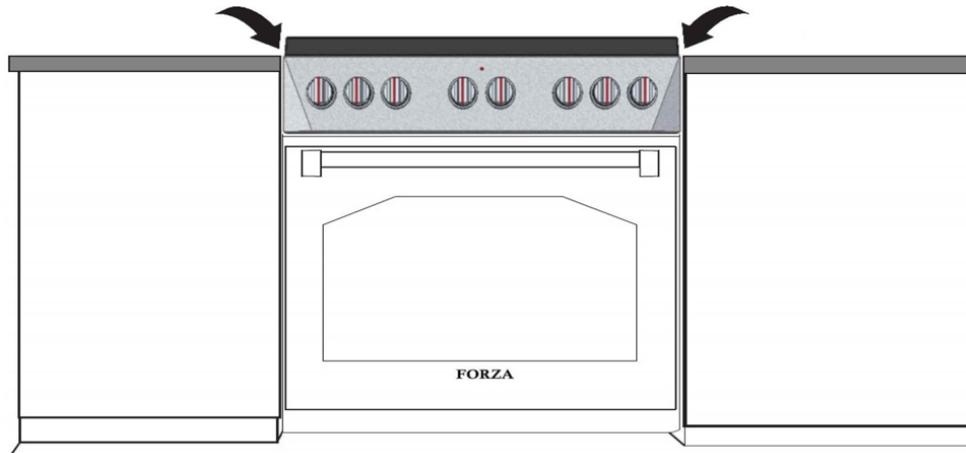
CAUTION: Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician. This may reduce the risk of personal injury and damage to the appliance. Never modify or alter the construction of the appliance by removing panels, wire covers, screws, or any other part of the product.

Leveling the Range

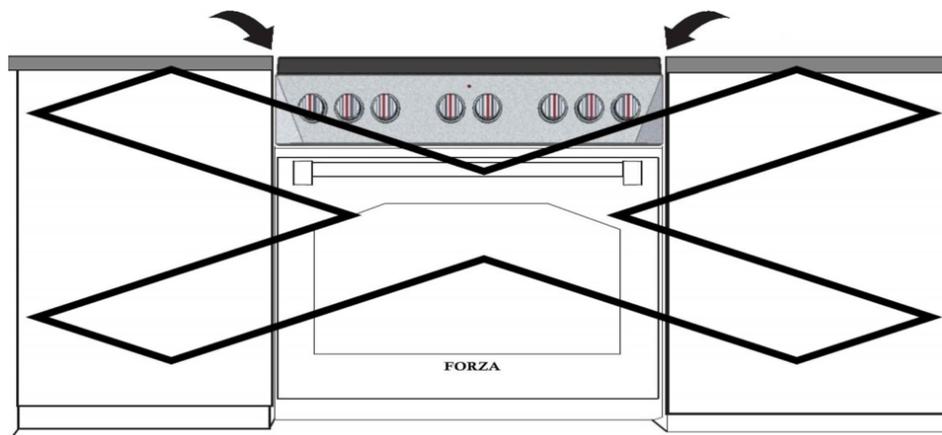
⚠ WARNING

The top edges of the range's side panels must be on the same or higher level as the adjacent countertop. If the range is operated while at a lower height relative to the adjacent cabinet, the cabinet could be exposed to excessive temperatures, causing damage to the cabinet and countertop.

CORRECT! Leveling legs should be adjusted so that the range sides are at the same or higher level as the adjacent cabinet.



CAUTION! DO NOT operate range if sides are lower than the adjacent cabinet. This may damage the cabinet and counter top due to excessive temperatures.



Test Rangetop Burners

Install any loose components, such as burner caps and grates that may have been removed earlier. Be certain that burner caps seat properly into the burner bases. Before testing operation of the appliance, verify that the unit and the gas supply have been carefully checked for leaks and that the unit has been connected to the electrical power supply. Turn the manual gas shut open position.

Test Burner Ignition

Select a range top burner knob. Push in and turn counterclockwise to HI. The ignitor/spark module will produce a clicking sound. Once the air has been purged from the supply lines, the burner should light within four (4) seconds.

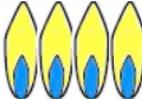
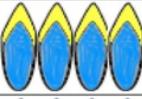
Test Flame: High Setting

Turn burner on to high. See Figure for appropriate flame characteristics. If any of the rangetop burners continue to burn mostly or completely yellow, verify that the burner cap is positioned properly on the burner base, then re-test. If flame characteristics do not improve, call Forza.

Test Flame: Low Setting

Turn burner on to Low. Verify that the flame completely surrounds the burner. There should be a flame at each burner port and there should be no air gap between the flame and the burner. Fan each of the flames out and allow to reignite to verify burner reignition. If any burners do not carry over, call Forza.

Repeat the Ignition and Flame Test procedures, described for each range top burner.

| | |
|--|--|
| Yellow Flames Further adjustment is required |  |
| Yellow Tips on Outer Cones Normal for LP Gas |  |
| Soft Blue Flames Normal for Natural Gas |  |

If the flame is completely or mostly yellow, verify that the regulator is set for the correct fuel. After adjustment, retest.

Some orange-colored streaking is normal during the initial start-up.

Allow unit to operate 4-5 minutes and re-evaluate before making adjustments.

When Flame is Properly Adjusted: There should be a flame at each burner port. There should be no air gap between the flame and burner port.

Call Forza if:

- 1) Any of the burners do not light.
- 2) Any of the burners continue to burn yellow.

Converting Appliance for Use with LP Gas

⚠ WARNING

Conversion is to be performed by an AUTHORIZED SERVICER (or other qualified agency) in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for this conversion.

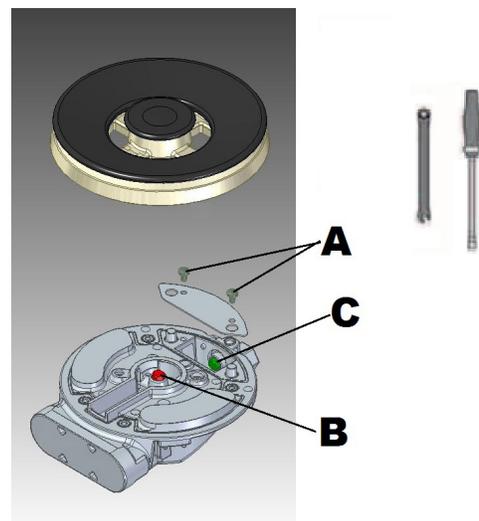


WARNING: Electrical power and gas must be turned off prior to conversion.

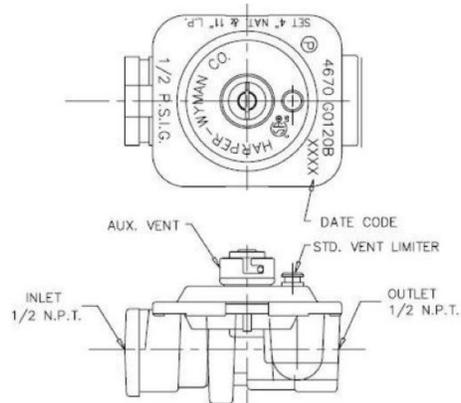
If this appliance is to be converted for use with gas LP (propane or butane), each of the following modifications must be performed:

Replace Injectors (two ring flame burner)

- 1) Remove the grates and burner caps.
- 2) Remove brass gas spreader.
- 3) Remove the two screws of the injector cover (A).
- 4) Remove injector (B) by using a 9-32" nut driver counter clockwise.
- 5) Remove injector (C) by using a 9-32" box wrench counter clockwise.
- 6) Install the injectors supplied with this appliance in the appropriate burner. The injectors have small numbers stamped on the side, this number corresponds with the orifice diameter and its correct burner location (refer to illustrations in the section: "Injectors Position").
- 7) Turn clockwise to tighten (tighten to a torque of 15 to 20 inch-lbs).
- 8) Replace all parts following the reverse order.
- 9) Save the injectors removed from the appliances for future use

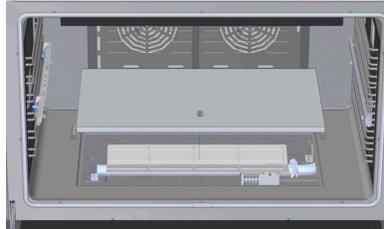


Pressure Regulator

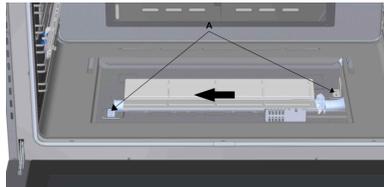


Replace Injector On (Oven Lower Burner)

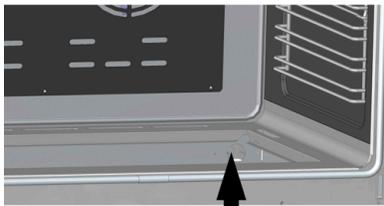
- 1) Remove the burner cover plate.



- 2) Remove the screws A securing the oven burner and withdraw the burner from the support.



- 3) Remove the injector by turning 9-32" nut driver counter clockwise.

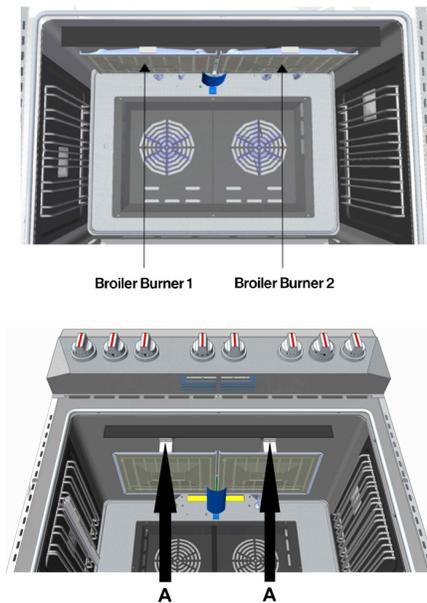


INJECTOR

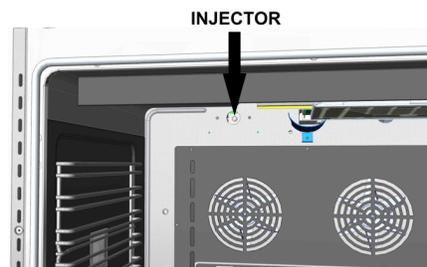
- 4) Install the injectors supplied with this appliances in the appropriate burner. The injectors have small number stamped on the side, this number codes the orifice diameter and its correct burner location (see figure of the paragraph "Injectors position").
- 5) Turn clockwise to tighten (tighten to a torque of 15 to 20 inch-lbs);
- 6) Replace all parts following the reverse order. Save the injectors removed from the appliances for future use.

Replace Injector On (Oven Grill Burner)

- 1) Remove the door as described in the paragraph “Door removal”;
- 2) The range is equipped with two broiler burners. Remove the screws A securing the broiler burners and withdraw the burners from the support.



- 3) Remove the injector by turning 9-32” nut driver counter clockwise;



- 4) Install the injectors supplied with this appliances in the appropriate burner. The injectors have small number stamped on the side, this number codes the orifice diameter and its correct burner location (see figure of the paragraph “Injectors position”).
- 5) Turn clockwise to tighten (tighten to a torque of 15 to 20 inch-lbs).
- 6) Replace all parts following the reverse order paying attention to the correct placement of the burner.
- 7) Save the injectors removed from the appliances for future use.

Proceed to Pressure Regulator Conversion noting the LP / Propane position to complete the conversion. After replacing the injectors adjust the burner flame (see Low Flame Adjustment paragraph).

Check the appearance of each burner's flame at HILO settings, if the flame appears too large or too small make sure that all steps were completed correctly.

Converting Appliances for Use with Natural Gas

If this appliance should be converted for use with gas NG (natural gas), each of the following modifications must be performed.

- 1) Convert the pressure regulator to NG position as per the section "Pressure Regulator Conversion".
- 2) Replace all injectors following the step described on the previous pages, observe the number stamped on the side, this number corresponds to the orifice diameter and its correct burner location (refer to the illustrations in section: "Injectors Position").
- 3) Adjust the burner flame (see Low Flame Adjustment section). Check the appearance of each burner's flame at HI - LO settings, if the flame appears too large or too small make sure that all steps were completed correctly.

Pressure Regulator Conversion

The appliance is designed for use with NG gas or LP gas. The gas pressure regulator is supplied. It must be installed in the gas supply line ahead of the manifold entrance.

It is pre-set for use with the gas as indicated on the appliance label supplied with the appliance. For use with different gas the appliance must be converted.

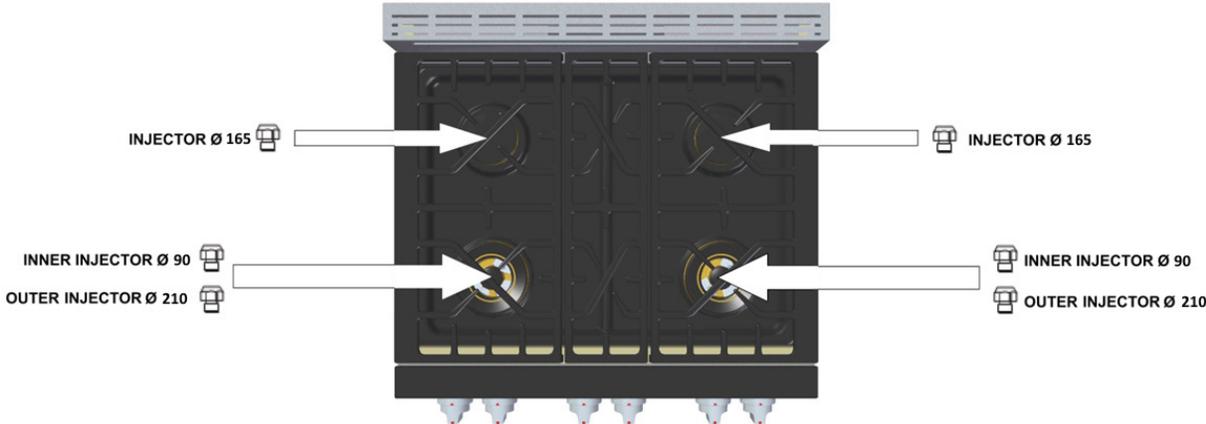
For the pressure regulator conversion follow the instructions below:

- Disconnect all electrical power, at the main circuit breaker or fuse box.
 - Shut off the gas supply to the cooktop by closing the manual shut-off valve.
 - Adjust the pressure regulator, by following the instruction. (see figure for conversion from NG gas to LP gas)
- 1) Unscrew the regulator cap. (figure2)
 - 2) Overturn and screw the cap back on (from NG gas to LPG gas, see figures 4,5).
 - 3) Replace the regulator cap ensuring gasket is in place (figures 6,7).



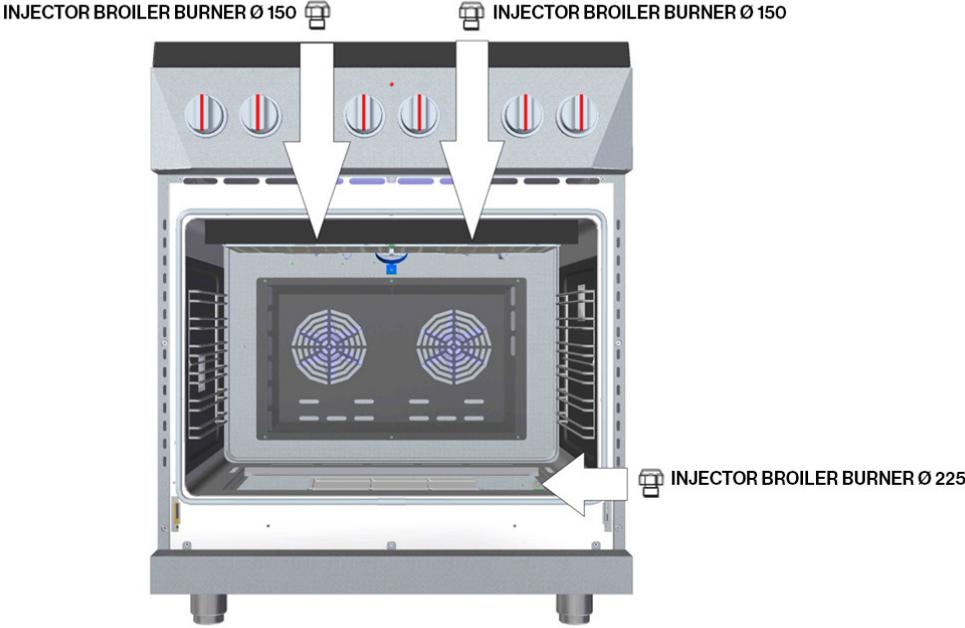
INJECTORS POSITION NATURAL GAS (NG)

30" Range – Cooktop



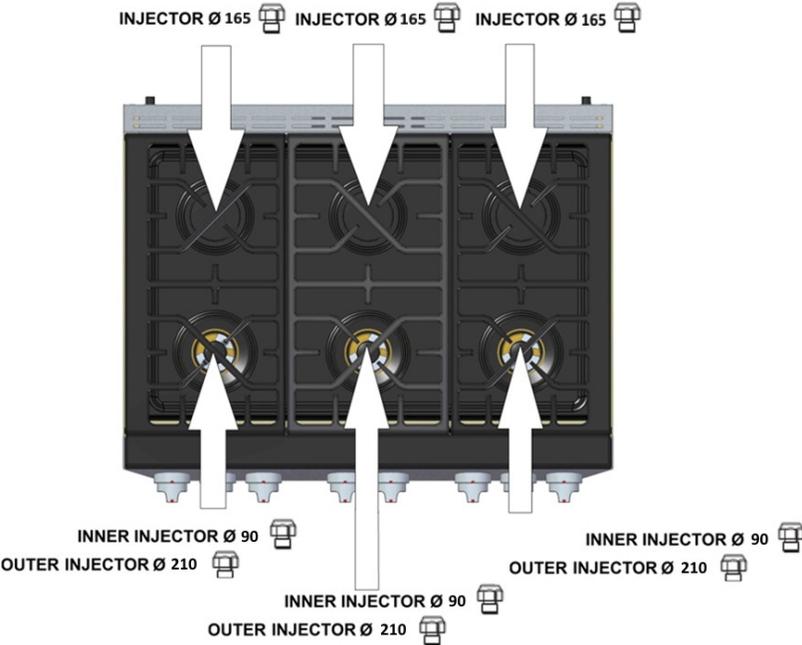
Please note that the dual burner is equipped with two outer injectors with the same diameter;

30" Range – Oven



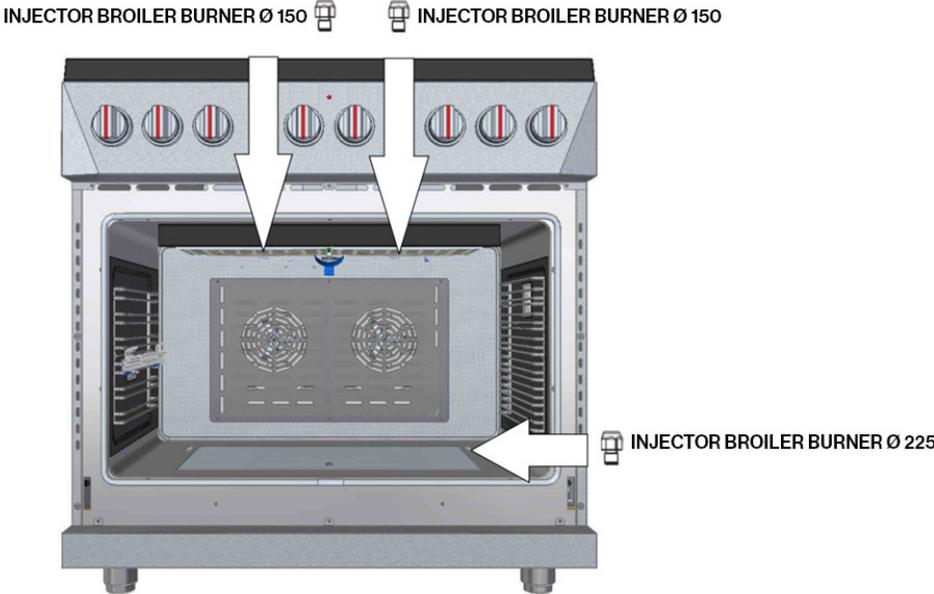
INJECTORS POSITION NATURAL GAS (NG)

36" Range – Cooktop



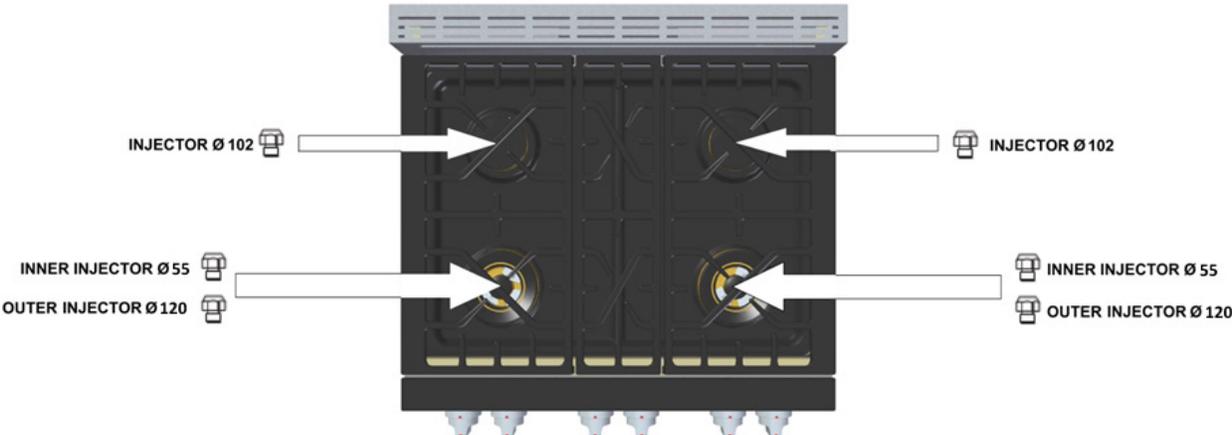
Please note that the dual burner is equipped with two outer injectors with the same diameter;

36" Range – Oven



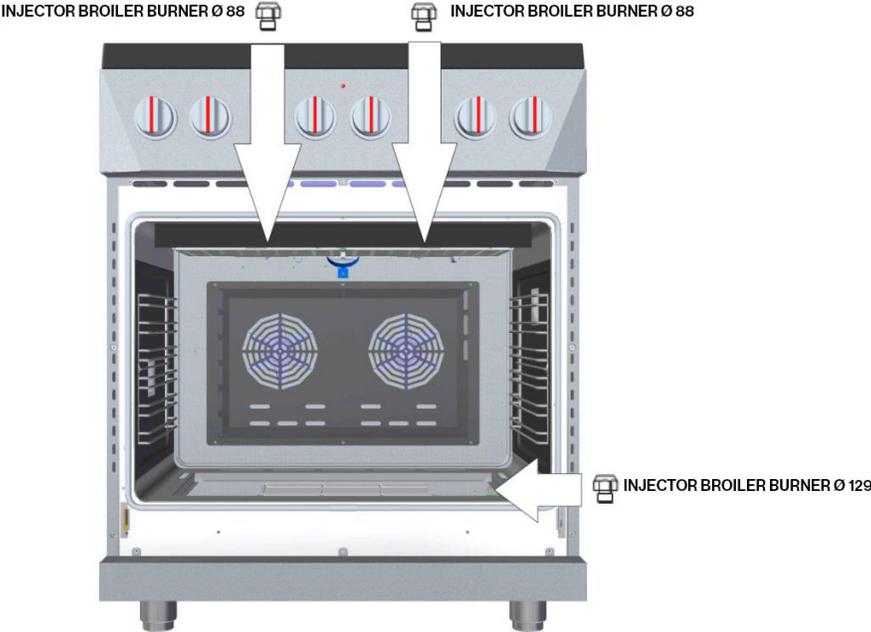
INJECTORS POSITION LP GAS

30" Range – Cooktop



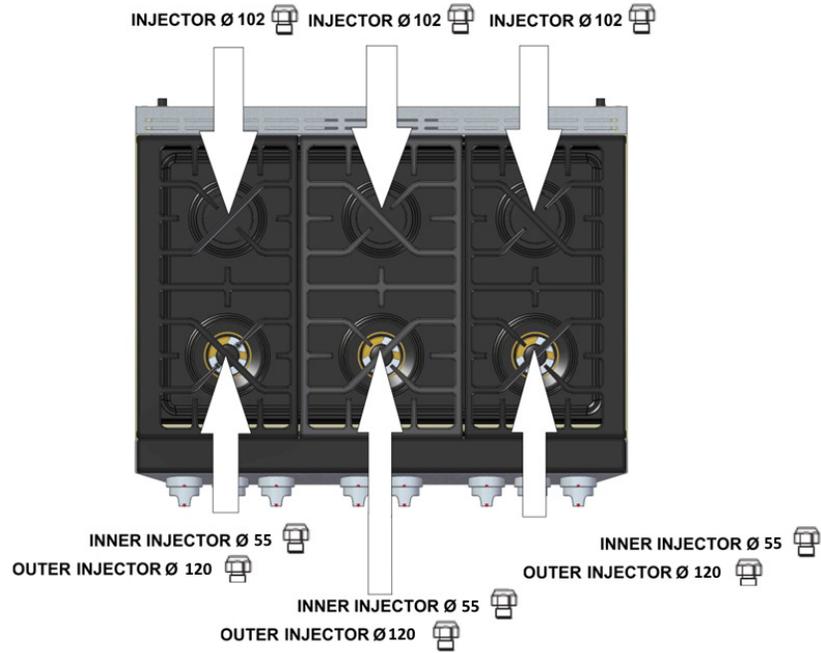
Please note that the dual burner is equipped with two outer injectors with the same diameter;

30" Range – Oven



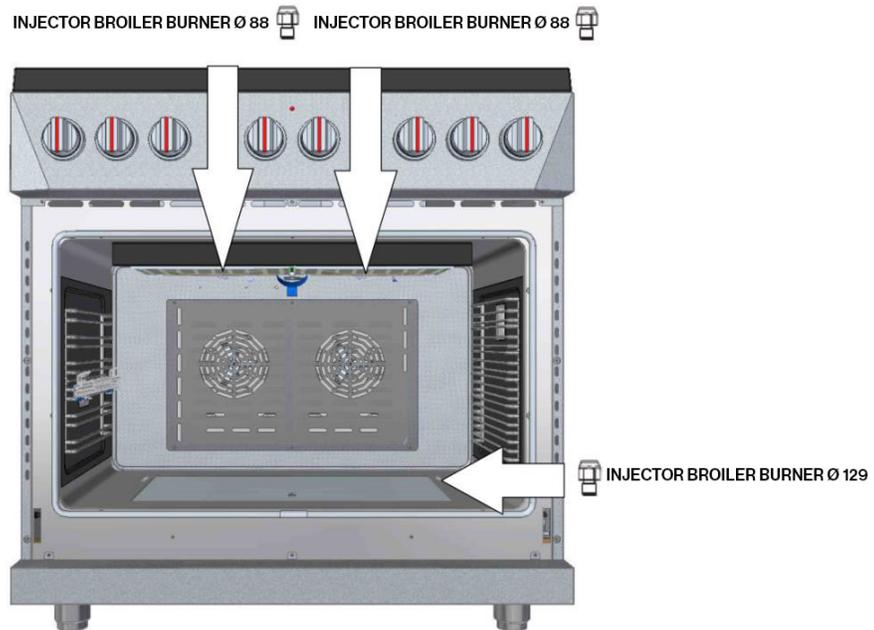
INJECTORS POSITION LP GAS

36" Range – Cooktop



Please note that the dual burner is equipped with two outer injectors with the same diameter;

36" Range – Oven



Low Flame Adjustment

DANGER

Lighting gas burners with a match is dangerous.

You should match light the burners only in an emergency. Light a match and hold the flame near the burner you want to light. Wooden matches work best.

Push in and turn the control knob slowly.

Be sure you are turning the correct knob for the burner you are lighting.

NOTE: If the burner does not light within five seconds, turn the knob off and wait one minute before trying again.

CAUTION

If you attempt to measure the inner cone of the flame, please use caution.

Burns could result.

This appliance is shipped from the factory with low and medium flame settings adjusted.

If further adjustment is necessary, proceed as follows:

Adjustment for Burners with one or two flame rings:

- 1) Light burner and set control knob for low flame.
- 2) Remove control knob from valve stem.
- 3) Insert a slender, thin-blade screwdriver into the recess behind the control knob (Figure 2 for single flame and Figure 3 double flame) and engage blade with slot in adjusting screw. (A single flame; B double flame)
- 4) Turn adjusting screw to set flame size:
 - Clockwise to reduce
 - Counterclockwise to increase
- 5) Replace control knob when adjustment is completed.

CONVERSION FROM NATURAL GAS TO LIQUID GAS

Insert the screwdriver in the hole in the front wall of the instrument panel and turn regulation screw A clockwise.

Proper adjustment will produce a stable, steady blue flame of minimum size.

The final adjustment should be checked by turning the knob from high to low several times without extinguishing the flame. This adjustment, at low setting, will automatically provide the proper flame size at medium setting.

After conversion steps have been completed, check the appearance of each burner's flame at the HI and LO settings, if the flames appear too large or too small review each step to make sure it was completed correctly.

NOTE: To obtain the correct minimum setting with LP gas, turn clockwise tightening the valve(s) fully with the thin-blade screwdriver into the recess behind control knob (A and / or B).

- 1) Remove control knob from valve stem.
- 2) Insert a slender, thin-blade screwdriver into the recess behind the control knob and engage blade with slot in adjusting screw A single flame.

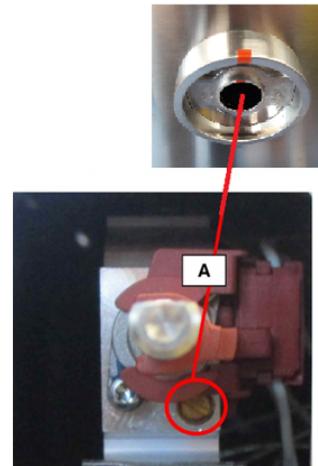


Figure 2: The burner tap with single flame

ADJUSTMENT FOR BURNERS WITH ONE OR TWO FLAME RINGS:

- 1) Remove control knob from valve stem.
- 2) Insert a slender, thin-blade screwdriver into the recess behind the control knob and engage blade with slot in adjusting screw B double flame;

To adjust the screw C the procedure is different:

- 1) Rotate the knob to 90° (Max position);
- 2) Remove control knob in this position.
- 3) Insert a slender, thin-blade screwdriver into the recess behind the control knob and engage blade with slot in adjusting screw C double flame;

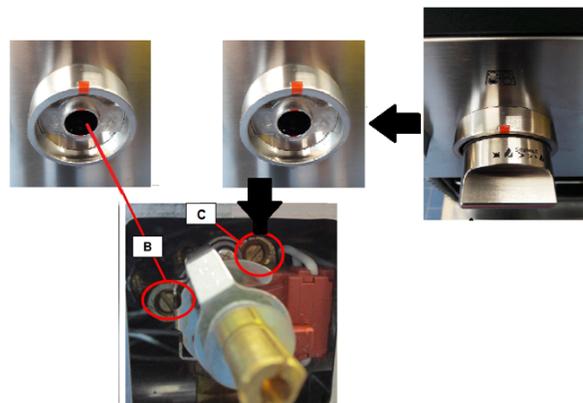


Figure 3: The burner tap with double flame

ELECTRIC GAS IGNITION

The gas burners use an electric ignition device located near each burner ensures burners ignite automatically.

⚠ DANGER

Lighting gas burners with a match is dangerous.

You should match light the burners only in an emergency. Light a match and hold the flame near the burner you want to light. Wooden matches work best.

Push in and turn the control knob slowly.

Be sure you are turning the correct knob for the burner you are lighting.

The Burner Flames

Turn each burner on. Flames should be blue in color with no trace of yellow. The burner flames should not flutter or blow away from the burner. The inner cone of the flame should be between 1/2" and 3/4" long.

⚠ CAUTION

Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician. This may reduce the risk of personal injury and damage to the appliance. Never modify or alter the construction of the appliance by removing panels, wire covers, screws, or any other part of the product.

High-Altitude Adjustment Instructions

⚠ WARNING

Valve adjustments must be completed by a qualified technician. Damage to the unit could occur.

STEP 1

These instructions are used to adjust ranges and range tops for operation at high altitudes, if necessary.

Important Information for the Installer:

It is important that the following be completed BEFORE making adjustments to the appliance.

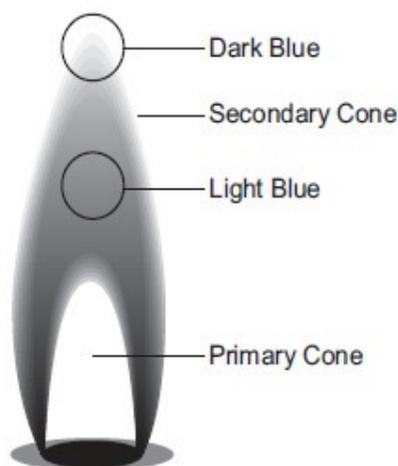
- Leave these instructions with the appliance after installation is complete.
- Read and follow all safety requirements written in the Installation Manual before proceeding with the installation.
- Ensure the appliance is installed and all steps completed as required by the Installation Manual.
- Dual Fuel ranges converted for Propane (LP) Gas

The appliance must first be converted for use with Propane (LP) Gas before it can be converted for use at high altitude. It is required that a Certified Professional install the Propane(LP) Conversion Kit.

STEP 2

- 1) Turn the burner control knob to HI.
 - Once the air has been purged from the supply lines, the burner should light within four seconds.
- 2) Verify that the flames are stable, with no excessive noise.
 - The inner cones of the individual flames should be defined and separate from each other. The flame, along the burner, should not exhibit excessive or continuous indications of "lifting" or "lazy flame".

NOTE: It is normal for slight yellow tipping of the flames to appear after a few minutes of operation using Propane (LP) Gas. Orange-colored streaks in the flame are produced from burning airborne debris; this is normal during initial start up and should dissipate within a few minutes of operation.



- 3) Adjust the burner's control valve to MIN to see that the flame continues to wrap around the burner. Blow out the flame, or use a quick fan motion from a writing tablet or piece of cardboard to extinguish the flame. Observe the burner's ability to reignite and wrap around (also called "carry-over") the burner within several seconds. This flame "carry-over" is essential for proper burner ignition and reignition.
- 4) If the flame performance is not acceptable it may be necessary to readjust the valve screw (fig. 2 and 3 on page 34) for a burner that does not have sufficient carry-over of the flame.

STEP 3

WARNING

Before proceeding with the adjustment, SHUT OFF THE GAS SUPPLY TO THE APPLIANCE PRIOR TO DISCONNECTING THE ELECTRICAL POWER.

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

Screwdriver for valve screw setting:

A flat-head screwdriver is used to reposition the valve screws for minimum flow settings on the knobs.

Setting valve screws on ranges:

- 1) SHUT OFF THE GAS SUPPLY TO THE APPLIANCE AND DISCONNECT THE ELECTRICAL POWER.
- 2) Remove knob from the valve stem by slowly pulling knob straight out, away from the control panel.
- 3) For Natural Gas ranges, note the original position of the slot in the valve screw. This can be done by engaging the screwdriver's blade in the screw slot and marking the screwdriver's handle to indicate the starting position of the valve screw. With the screwdriver still engaged, carefully rotate the valve screw counter-clockwise (CCW) 1/4 turn (or 90 degrees) from its original position. Repeat this procedure to adjust the setting for each valve screw. For LP Gas ranges or an appliance that has been converted to LP Gas, adjustment is rarely necessary.
- 4) Turn on the gas and electrical power to the appliance. Reevaluate the flames. Repeat Steps 1 through 3 if further adjustment is necessary.

Technical Data

30" Cooktop Features



| KNOB | COOKTOP BURNER 30" MODEL | BURNER OUTPUT RATINGS: BTU/HR NG (Natural Gas), 5" W.C.P. | BURNER OUTPUT RATINGS: BTU/HR LP (Propane) Gas, 10" W.C.P. |
|-------------|-------------------------------------|--|---|
| 1 | Burner Rear Left | 12,000 btu/h | 12,000 btu/h |
| 2 | Burner Front Left | 20,000 btu/h | 20,000 btu/h |
| 3 | Burner Front Right | 20,000 btu/h | 20,000 btu/h |
| 4 | Burner Rear Right | 12,000 btu/h | 12,000 btu/h |

30" Oven Features

| OVEN BURNER 30" MODEL | BURNER OUTPUT RATINGS: BTU/HR NG (Natural Gas), 5" W.C.P. | BURNER OUTPUT RATINGS: BTU/HR LP (Propane) Gas, 10" W.C.P. |
|----------------------------------|--|---|
| Oven Burner | 19,000 btu/h | 19,000 btu/h |
| Broiler Burner 1 | 9,000 btu/h | 9,000 btu/h |
| Broiler Burner 2 | 9,000 btu/h | 9,000 btu/h |

36" Cooktop Features



| NOB | COOKTOP BURNER 36" MODEL | BURNER OUTPUT RATINGS: BTU/HR NG (Natural Gas), 5" W.C.P. | BURNER OUTPUT RATINGS: BTU/HR LP (Propane) Gas, 10" W.C.P. |
|-----|-----------------------------|---|--|
| 1 | Burner Rear Left | 12,000 btu/h | 12,000 btu/h |
| 2 | Burner Front Left | 20,000 btu/h | 20,000 btu/h |
| 3 | Burner Central Front | 20,000 btu/h | 20,000 btu/h |
| 4 | Burner Central Rear | 12,000 btu/h | 12,000 btu/h |
| 5 | Burner Front Right | 20,000 btu/h | 20,000 btu/h |
| 6 | Burner Rear Right | 12,000 btu/h | 12,000 btu/h |

36" Oven Features

| OVEN BURNER 36" MODEL | BURNER OUTPUT RATINGS: BTU/HR NG (Natural Gas), 5" W.C.P. | BURNER OUTPUT RATINGS: BTU/HR LP (Propane) Gas, 10" W.C.P. |
|--------------------------|---|--|
| Oven Burner | 19,000 btu/h | 19,000 btu/h |
| Broiler Burner 1 | 9,000 btu/h | 9,000 btu/h |
| Broiler Burner 2 | 9,000 btu/h | 9,000 btu/h |

Installer Checklist

- Specified clearances maintained to cabinet surfaces.
- Unit Level – front to back – side to side.
- Burner caps positioned properly on burner bases.
- All packaging material removed.
- A Flush Island Trim attached according to instructions.
- Verify flame at each burner. Flame may need to burn for several minutes to remove impurities from the gas lines.
- Verify that the Min feature works and relights around the entire burner.

Gas Supply

- Connection: ½" N.P.T. with a minimum ¾" diameter flex line - suggested length four (4) ft., depending upon local codes.
- The appliance is connected only to the type of gas for which it is certified for use.
- Manual gas shut off valve installed in an accessible location (without requiring removal of range).
- Unit tested and free of gas leaks.
- If used on propane gas, verify that the propane gas supply is equipped with its own high pressure regulator in addition to the pressure regulator supplied with the appliance.
- Gas supply pressure does not exceed 14" W.C. (34.9 mb).

Operation

- Bezels centered on burner knobs, and knobs turn freely.
- Each burner lights satisfactorily, both individually and with other burners operating.
- Oven door hinges seated and hinge locks in proper position. Door opens and closes properly.
- Burner grates correctly positioned, level and do not rock.

Electrical

- Receptacle with correct over-current protection is provided for service cord connection.
- Proper ground connection.
- Proper polarity at receptacle.

COD. 013Q81