

# SUMMIT

*User's Manual*

## **Electric Ranges**



518900 V1

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# IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USING THIS UNIT  
SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

This manual must be followed to reduce potential risk of fire, electric shock, or to prevent injury to persons or property damage when using the range.

Please pay attention to these words, which will alert you about harmful situations, and follow all given instructions:

**WARNING** It may cause seriously harm, death or property damage if you do not follow instructions.

**CAUTION** It may cause injury or property damage if you do not follow instructions.

## **WARNING** ANTI-TIP DEVICE

- All ranges can tip.
- Injury to persons could result.
- Install anti-tip device packed with range.
- See Installation Instructions.



To reduce the risk of tipping, the range must be secured by properly installed anti-tip bracket provided with the range. Please refer to the anti-tip bracket installation instructions for proper installation.

## SAFETY INFORMATION

### General:

- Use this appliance only for its intended purpose as described in this manual.
- **Proper Installation** - Be sure your appliance is properly installed and grounded by a qualified technician.
- Never use your appliance for warming or heating the room.
- **Do not leave children alone** - Children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- **Wear proper apparel** - Loose-fitting or hanging garments should never be worn while using the appliance.
- **User servicing** - Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- **Storage in or on appliance** - Flammable materials should not be stored in an oven, storage drawer or near surface units.
- **Do not use water on grease fires** - Smother fire or flame, or use dry chemical or foam-type extinguisher.
- **Use only dry potholders** - Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth.
- **WARNING** Do not allow anyone stepping, leaning or sitting on the door or storage drawer of this unit. It may damage the range and could tip it over, resulting in serious burns or other injury.
- **CAUTION**. Do not store items of interest to children in the cabinets above a range or on the back guard of a range - children climbing on the range to reach items could be seriously injured.
- **DO NOT TOUCH SURFACE UNITS, AREAS NEAR THESE UNITS, HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN.** Both surfaces units and oven heating elements may be hot even though they are dark in color. Areas near surface units and 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 contact surface units, areas near units, heating elements or interior surfaces of oven until they have had sufficient time to cool. Among these surfaces are the cook top, surfaces facing the cook top, the oven vent opening and surfaces near this opening, oven door and window.

- **Surface Cooking Units:**

- **Glazed cooking utensils** – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- **Utensils handles should be turned inward and not extend over adjacent surface units** – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- **Use proper pan size** – This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit-heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensils to burner will also improve efficiency.
- **Never leave surface units unattended at high heat setting** – Boil-over causes smoking and greasy spillovers that may ignite.

**For Coil Surface Elements Cook-top models:**

- **Make sure reflector pans or drip bowls are in place** – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- **Protective liners** – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- **Do not soak removable heating elements** – Heating elements should never be immersed in water.
- **Clean the cook top with caution** – If a wet sponge is used to wipe spills on a hot cook top, be careful to avoid steam burns.
- To avoid the possibility of a burn or electric shock, always be certain that the controls for all surface units are at the OFF position and all coils are cool before attempting to lift or remove a unit.

**For Ceramic Glass Cook-top models:**

- **Do not cook on broken cook top** – If cook top should break, cleaning solutions and spillovers may penetrate the broken cook top and create a risk of electric shock. Contact a qualified technician immediately.
- Never use the glass cook-top surface as a cutting area.
- Be careful when placing spoons or other stirring utensils on glass cook-top surface when it is in use. They may become hot and could cause burns.
- Do not place or store items that can melt or catch fire on the glass cook-top, even when it is not being used.
- **Clean cook top with caution** – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- **Do not to leave a hot lid on the cook-top** – As the cook-top cools, air can become trapped between the lid and the cook-top and the ceramic glass could break when the lid is removed.
- Do not cook foods directly on the cook-top surface without a pan.
- Do not drop heavy or hard objects on the glass cook-top, they may cause it to crack.

**Oven:**

- **Use care when opening oven door** – Let hot air or steam escape before removing or replacing food.
- **Do not heat unopened food containers** – Build-up of pressure may cause container to burst and result in injury.
- Keep oven vent ducts unobstructed.
- **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.

# COOK-TOP USE

## SETTING SURFACE CONTROLS

### How to Operate the Surface Elements (Coil Surface Elements Cook-top Models)

- Place cooking utensil on the surface element.
- Push in and turn the surface control knob in either direction to the desired setting. Start most cooking operations on a higher setting and turn to a lower setting to finish cooking. The control knobs do not have to be set exactly on a particular setting. Use the setting as a guide and adjust them as needed.
- When cooking is completed, turn the surface element off before removing the pan.

**Note:** The surface element on indicator light will glow when one or more elements are turned on. A quick glance at this indicator light when cooking is finished is an easy way to be sure all surface elements are turned off.

### How to Operate Radiant Surface Elements (Ceramic Glass Cook-top Models)

- Place correctly sized cookware on the radiant surface element.
- Push in and turn the surface control knob in either direction to the desired setting. Start most cooking operations on a higher setting and turn to a lower setting to finish cooking. The control knobs do not have to be set exactly on a particular setting. Use the settings as a guide and adjust them as needed. Each surface element provides a constant amount of heat at each setting. A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area.
- When cooking is completed, turn the surface element off before removing the pan.

**Note:** The surface element on indicator light will glow when one or more elements are turned on. A quick glance at this indicator light when cooking is finished is an easy way to be sure all surface elements are turned off. The hot surface indicator light will continue to glow after the control knob is turned to the OFF position and will glow until the heating surface area has cooled sufficiently.

**CAUTION** Radiant surface elements may appear to have cooled after they have been turned off. The glass surface may still be hot and burns may occur if the glass surface is touched before it has cooled sufficiently.

### SUGGESTED SURFACE CONTROL SETTING (All Models)

Use the following chart as a guide when setting heat levels. Settings are based on cooking in medium-weight metal pans with lids. They may vary when using other types of pans.

SETTING	RECOMMENDED USE
HIGH (HI – 9)	Start most foods, bring water to a boil, pan broiling
MEDIUM HIGH (7 – 8)	Continue a rapid boil, fry, deep fat fry
MEDIUM (5 – 6)	Maintain a slow boil, cook soups, thicken sauces and gravies, steam vegetables
MEDIUM LOW (2 – 4)	Keep foods cooking, poach, stew
LOW (LO – 1)	Keep food warm, melt, simmer

**Note:** The size and type of utensil used and the amount and type of food being cooked will influence the setting needed for best cooking results.

### **COIL ELEMENTS AND BURNER BOWLS (Coil Surface Elements Cook-top Models)**

- Surface units should be level for optimal cooking results. Drip bowls, when clean, reflect heat back to the cookware. They also help catch spills.
- Cookware should have flat bottoms that make good contact with the entire surface unit. Check for flatness by rotating a ruler across the bottom. There should be no gaps between the utensil and the ruler.
- Utensil sizes should match with surface unit size. Pans should cover the entire element to absorb the maximum heat. Avoid using an undersized utensil that would expose a portion of the surface unit, resulting in serious burns or clothing ignition.
- Pans should not extend more than one inch over the coil element. The bottom surface of the pan in this situation could trap enough heat to cause discoloring of the burner bowl, damage to the surface units and or crazing of the porcelain enamel range surface.

### **CERAMIC GLASS (Ceramic Glass Cook-top Models)**

- The surface cooking area will glow red when an element is on. It will cycle on and off, at all settings, to maintain the selected heat level.
- Wiping off the cook-top before and after each use will help keep it free from stains and provide the most even heating. For more information, see “Care and Cleaning” section.
- Use cookware about the same size as the surface cooking area. Cookware should not extend more than one inch outside the area.
- Use flat-bottomed cookware for best heat conduction and energy efficiency. Cookware with rounded, warped, ribbed or dented bottoms could cause uneven heating and poor cooking results.
- Determine flatness by placing the straight edge of a ruler, no space or light should be visible between it and the cookware.

# OVEN USE

## BEFORE SETTING OVEN CONTROL

### Oven Vent Location (Coil Surface Elements Cook-top Models)

- The oven vent is located under the right rear surface unit. When the oven is on, warm air flows through the right rear element. This venting is necessary for proper air circulation in the oven and good baking results.
- DO NOT BLOCK OVEN VENT.

### Arranging Oven Racks

- To avoid possible burns, place racks in the desired position before turning the oven on.
- Racks have stop-locks, so that when placed correctly on the supports, they will stop before coming completely out, and will not tilt.
- Do not move racks with bake ware on them.

**To remove,** pull the rack out until the stop position, raise the front edge and slide out.

**To replace,** fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide it back into place.

**Recommended Rack Positions for Broiling, Baking, and Roasting**

FOOD	RACK POSITION
Broiling meats, chicken or fish	1 or 2
Cookies, cakes, pies, biscuits and muffins	2 or 3
Broiling fish, medium steaks, hamburgers and chops	2
Broiling well-done foods such as chicken and lobster	3
Frozen pies, angel food cake, yeast bread, casseroles, small cuts of meat or poultry	4
Turkey, roast or ham	4

### Air Circulation into the Oven

- To cook food evenly, hot air must be able to circulate.
- For best air circulation and baking results allow two inches of space around bake ware and be sure pans and bake ware do not touch each other, the oven door, sides or back of the oven cavity.
- The hot air must circulate around the pans and bake ware in the oven for even heat to reach around the food.

NUMBER OF PANS	POSITION ON RACK
1	Center of rack
2	Side by side or slightly staggered
3 or 4	Opposite corners on each rack. Make that no bake ware piece is directly over another.

# HOW TO OPERATE THE OVEN

**NOTE** The oven indicator light will glow when there is electric power to the bake element. When the oven temperature setting is reached, the indicator light will go off. It lights up again when the power comes back on the bake element.

The oven indicator light glows until the oven reaches your selected temperature, then goes OFF and ON with the oven element(s) during cooking.

## **Baking**

Before baking, position racks and bake ware according to “Arranging oven racks and Air circulation in the oven” sections.

1. Preheat the oven before start baking. To preheat, set the oven at the correct temperature. Preheating is necessary for good results when baking cakes, cookies, pastry and breads. Preheat the oven for 10 minutes.
2. Turn the oven control clockwise to the temperature setting desired. Check food for doneness at the minimum time shown in the recipe. Cook longer if necessary.
3. Turn the oven control knob OFF when cooking is complete.

## **Broiling**

Before broiling, position rack according to “Arranging oven racks” section.

- To broil, turn the oven control clockwise to BROIL. It is not necessary to preheat the oven unless recommended in the recipe. Position food on broiler pan provided with the range. It is designed to drain juices and help prevent spatter and smoke. Close the door to the broil stop position to ensure proper broiling temperature.
- Broil on one side until food is browned, turn and cook on the second side. Always pull the rack out to the stop position before turning or removing food.
- Turn the oven control knob OFF when cooking is complete.

**CAUTION** Should an oven fire occur, close the oven door and turn OFF the oven. If the fire continues, use a fire extinguisher. DO NOT put water or flour on the fire. Flour may be explosive.

## SETTING THE CLOCK AND TIMER (Some Models)

### **TO SET THE CLOCK**

- Press and hold the CLOCK pad.
- Press the UP or DOWN ARROW pads to select the time of day.
- Press the CLOCK pad to start.

### **TO SET THE TIMER**

- Press the TIMER pad.
- Press the UP or DOWN ARROW pads to increase or decrease the time in one-minute increments. Press and hold the pads to increase or decrease the time in 10-minute increments. The timer can be set for any amount of time from 00:01 minutes to 11:59 hours.
- Press the TIMER pad to start.

**NOTES:** The timer does not start or stop cooking. It serves as an extra timer in the kitchen that will beep when the set time has run out. While the timer is active, press and hold the UP or DOWN ARROW pads to increase or decrease the time. To cancel the timer before the set time has run out, press the CLOCK pad.

## GENERAL CARE AND CLEANING

**WARNING:** Make sure you disconnect your stove before cleaning. Be careful if it is hot. Always follow label instructions on cleaning products.

**IMPORTANT:** Do not use any type of abrasive sponge for the cleanliness of any surface of your stove. The product can suffer considerable damages. Soap, water and a soft cloth or sponge are suggested first unless otherwise noted.

SURFACES	HOW TO CLEAN
<b>Control panel and knobs</b>	<ul style="list-style-type: none"> <li>• Before cleaning the control panel be sure that the knobs are on TURN OFF position. Clean with cloth and warm soap water. Remove residues and dry carefully. The water excess in and around the controls might cause stove damage. Make sure of removing cleaners completely to avoid stains which are hard to remove throughout the time.</li> <li>• The control knobs may be removed for easier cleaning. To remove, pull them straight off the stem. Clean with cloth and warm soap water. Rinse well.</li> <li>• To relocate the knobs, make the flat side of the knob cavity coincide with the control rod flat side. Then, just press the knob inside.</li> </ul>
<b>Porcelain enamel surfaces, painted surfaces</b>	<ul style="list-style-type: none"> <li>• Be sure to wear rubber gloves to protect your hands.</li> <li>• Do not use oven cleaners, cleaning powders, steel wool pads, synthetic fiber pads or any other materials that might damage the surface finishing.</li> <li>• If any acid, grease, sugar, etc. spills on surfaces while they are hot, use a dry paper towel or cloth to wipe it up right away. When the surface has cooled, clean with cloth and warm soap water. Rinse well.</li> <li>• Also it is possible to use vinegar and water solution.</li> <li>• Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner.</li> <li>• Use vinegar to remove hard stains (white stains)</li> </ul>
<b>Oven cavity</b>  (OJO: ESTE TEXTO SOLO APLICA PARA MODELOS ELECTRICOS)	<ul style="list-style-type: none"> <li>• Do not use oven cleaners, cleaning powders, steel wool pads, synthetic fiber pads or any other materials that might damage the surface finishing.</li> <li>• To clean the oven bottom, gently lift the bake element. This will allow easier access to the oven bottom for cleaning. Be careful not to raise the element more than 4 to 5 inches from the resting position.</li> <li>• Clean with warm soapy water. Rinse and dry with clean towel.</li> </ul>
<b>Oven heating elements</b>  (OJO: ESTE TEXTO SOLO APLICA PARA MODELOS ELECTRICOS)	<ul style="list-style-type: none"> <li>• Do not clean the oven heating elements. Any soil will burn off when the elements are heated.</li> </ul>
<b>Oven racks</b>	<ul style="list-style-type: none"> <li>• To make the racks slide more easily apply a small amount of vegetable oil or cooking oil to a paper towel and wipe the edges of the racks with it.</li> </ul>
<b>Broiler pan</b>	<ul style="list-style-type: none"> <li>• Remove the broiler pan from the oven after broiling and carefully pour out the grease from the pan into a proper container.</li> <li>• Wash and rinse the broiler pan using hot water and a soap-filled scouring pad.</li> <li>• If food has burned on, sprinkle with detergent while it is hot and cover it with wet paper towels or a dishcloth. Soaking the pan will remove burned-on food.</li> <li>• Also it is possible to use vinegar and water solution.</li> <li>• Do not use commercial oven cleaners, cleaning powders, steel wool pads or harsh abrasives on any surfaces.</li> <li>• Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner.</li> </ul>
<b>Oven light (on some models)</b>	<ul style="list-style-type: none"> <li>• Before replacing the oven light bulb, be sure than oven light switch is turn OFF.</li> <li>• Replace bulb with a 40-watts household appliance bulb.</li> </ul>
<b>Lift-off oven door</b>	<ul style="list-style-type: none"> <li>• The oven door is removable for cleaning.</li> </ul> <p>How to remove:</p> <ul style="list-style-type: none"> <li>• Open the door to the fully opened position.</li> <li>• Pull up the lock located on both hinge supports and engage it in the hook of the</li> </ul>

hinge levers. You may have to apply a little downward pressure on the door to pull the lock fully over the hooks.

- Grasp the door by the sides; pull the bottom of the door up and toward you to disengage the hinge supports. Keep pulling the bottom of the door toward you while rotating the top of the door toward the range to completely disengage the hinge levers.

How to replace:

- Proceed in reverse to reinstall the door. Make sure the hinge supports are fully engaged before unlocking the hinge levers.

How to clean the inner door:

- Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner.
- Use a glass cleaner to clean the glass on the inside of the door (on some models)

How to clean the outer door:

- Use soap and water to thoroughly clean the top, the bottom, sides and front of the oven door. Rinse well.
- Do not let water drip into the vent openings.
- Use a glass cleaner to clean the glass on the outside of the door (on some models)

# BEFORE YOU CALL FOR SERVICE

**IMPORTANT** Before you call for service, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

OCCURRENCE	POSSIBLE CAUSE	SOLUTION
<b>1) Surface Elements Or Oven Not Will Operate</b>	<ul style="list-style-type: none"> <li>a) Make sure cord plug is plugged tightly into grounded outlet.</li> <li>b) A household fuse been blown or has the circuit breaker been tripped.</li> <li>c) Service wiring is not complete.</li> <li>d) Power outage.</li> </ul>	<ul style="list-style-type: none"> <li>a) Check it.</li> <li>b) Replace the fuse or reset the circuit.</li> <li>c) Contact your dealer, installing agent or authorized service.</li> <li>d) Check house lights to be sure. Call your local electric company for service.</li> </ul>
<b>2) Surface Elements Do Not Heat Properly</b>	<ul style="list-style-type: none"> <li>a) Lightweight or warped pans used.</li> <li>b) No power to the appliance.</li> <li>c) Incorrect control setting.</li> <li>d) The surface units are not plugged in solidly.</li> </ul>	<ul style="list-style-type: none"> <li>a) Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy and medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.</li> <li>b) Check steps under <b>Occurrence (1)</b></li> <li>c) Make sure the correct control is on for the surface unit to be used.</li> <li>d) With controls off, check to make sure the surface unit is plugged completely into the receptacle.</li> </ul>
<b>3) Drip Bowls Are Pitting Or Rusting</b> (Coil Surface Elements Models)	<ul style="list-style-type: none"> <li>a) Foods with acids, such as tomatoes, if allowed to stand in/on bowls will cause corrosion.</li> <li>b) Environment.</li> </ul>	<ul style="list-style-type: none"> <li>a) Remove and wash drip bowls as soon as possible after a spillover.</li> <li>b) Houses along seacoast are exposed to salt air. Protect bowls as much as possible from direct exposure to salt air.</li> </ul>
<b>4) Drip Bowls Are Turning Color Or Distorted</b> (Coil Surface Elements Models)	<ul style="list-style-type: none"> <li>a) Bottom surface of cookware extends beyond surface elements and touches cook-top surface</li> </ul>	<ul style="list-style-type: none"> <li>a) This can cause high enough temperatures to discolor the drip bowls. <b>DO NOT</b> use cookware of this type. Pan sizes should be matched to the size of the element.</li> </ul>
<b>5) Scratches Or Abrasions On Cook-top Surface</b> (Ceramic Glass Cook-top Models)	<ul style="list-style-type: none"> <li>a) Coarse particles such as salt or sand between cook-top and utensils can cause scratches.</li> <li>b) Cleaning materials not recommended for ceramic glass cook-top have been used.</li> <li>c) Cookware with rough bottom has been used.</li> </ul>	<ul style="list-style-type: none"> <li>a) Be sure cook-top surface and bottoms of utensils are clean before usage. Small scratches do not affect cooking and will become less visible with time.</li> <li>b) Check them.</li> <li>c) Use smooth, flat-bottomed cookware.</li> </ul>
<b>6) Metal Marks</b> (Ceramic Glass Cook-top Models)	<ul style="list-style-type: none"> <li>a) Sliding or scraping of metal utensils on cook-top surface</li> </ul>	<ul style="list-style-type: none"> <li>a) Do not slide metal utensils on cook-top surface. Use a ceramic glass cook-top cleaning cream to remove the marks.</li> </ul>
<b>7) Brown Streaks Or Specks</b> (Ceramic Glass Cook-top Models)	<ul style="list-style-type: none"> <li>a) Boil-overs are cooked onto surface</li> </ul>	<ul style="list-style-type: none"> <li>a) Use a razor blade scraper to remove soil.</li> </ul>
<b>8) Areas Of Discolorations With Metallic Sheen</b> (Ceramic Glass Cook-top Models)	<ul style="list-style-type: none"> <li>a) Mineral deposits from water and food. Remove using a ceramic glass cook-top cleaning cream</li> </ul>	<ul style="list-style-type: none"> <li>a) Use cookware with clean, dry bottoms.</li> </ul>
<b>9) Hot Surface Indicator Light Stays On</b> (Ceramic Glass Cook-top Models)	<ul style="list-style-type: none"> <li>a) The hot surface indicator light stay on after control knob(s) have been turned OFF.</li> </ul>	<ul style="list-style-type: none"> <li>a) Check it.</li> </ul>
<b>10) Frequent Cycling Off And On Surface Units</b>	<ul style="list-style-type: none"> <li>a) Improper cookware being used/</li> </ul>	<ul style="list-style-type: none"> <li>a) Use only flat cookware to minimize cycling.</li> </ul>

(Ceramic Glass Cook-top Models)		
<b>11) Poor Baking Results</b>	a) Many factors affect baking results.	a) Make sure the proper rack position is used. Center food in the oven and space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipes recommended temperature or baking time.
<b>12) Oven Makes Clicking Noise</b>	a) This is the sound of the heating element turning off and on during cooking functions.	a) This is normal.
<b>13) Oven Door Is Crooked</b>	a) The door is out of position	a) Because the oven door is removable; it is sometimes gets out of position during installation. To straighten the door, see "Care and Cleaning" in this Guide.
<b>14) Oven Light Does Not Work (Some Models)</b>	a) Replace or tighten bulb. b) Switch operating light is broken.	a) See "Care and Cleaning" in this Guide. b) Call for Service.

## READ AND SAVE THESE INSTRUCTIONS

### WARNING:

- If the information in this manual is not followed exactly, a fire or electrical shock may result causing property damage, personal injury or death.
- This appliance must be properly grounded.

### IMPORTANT:

- Save these instructions for the local electrical inspector's use.
- Observe all governing codes and ordinances.

### BEFORE STARTING

#### INSTALLER:

- Read all instructions contained in these installation instructions before installing range.
- Leave installation instructions with homeowner.
- Proper installation is the responsibility of the installer.

#### HOMEOWNER:

- Keep installation instructions for future reference.

PARTS INCLUDED	TOOLS YOU WILL NEED
<ul style="list-style-type: none"> <li>• Anti-Tip bracket</li> <li>• Anchor sleeves</li> <li>• Bolts</li> </ul>	<ul style="list-style-type: none"> <li>• Adjustable wrench or channel lock pliers</li> <li>• Phillips screwdriver</li> <li>• Electric or hand drill</li> <li>• Wood floors: 3/16" drill bit</li> <li>• Concrete/ceramic floors: 13/32" carbide-tipped masonry drill bit</li> <li>• 3/8" nut driver</li> <li>• Tape measure</li> <li>• Safety glasses</li> <li>• Pencil</li> <li>• Level</li> <li>• Hammer (may be needed for anchors)</li> </ul>

## IMPORTANT SAFETY INSTRUCTIONS

**WARNING: For personal safety, remove house fuse or open circuit breaker before beginning installation. Failure to do so could result in serious injury or even death.**

- All clearances and spacing dimensions must be met for safe use of your range.
- Be sure your appliance is properly installed and grounded by a qualified technician.

### ANTI-TIP DEVICE

**WARNING: To reduce the risk of tipping, the range must be secured by properly installed anti-tip bracket provided with the range.**

All ranges can tip.

- Injury to persons could result.
- Install anti-tip device packed with range.
- See Installation Instructions.



If you pull the range out and away from the wall for any reason, make sure the Anti-Tip bracket is engaged when the range is pushed back against the wall.

# PREPARE TO INSTALL THE RANGE

## a. REMOVE SHIPPING MATERIALS

Remove packaging materials. Failure to remove packaging materials could result in damage to the appliance.

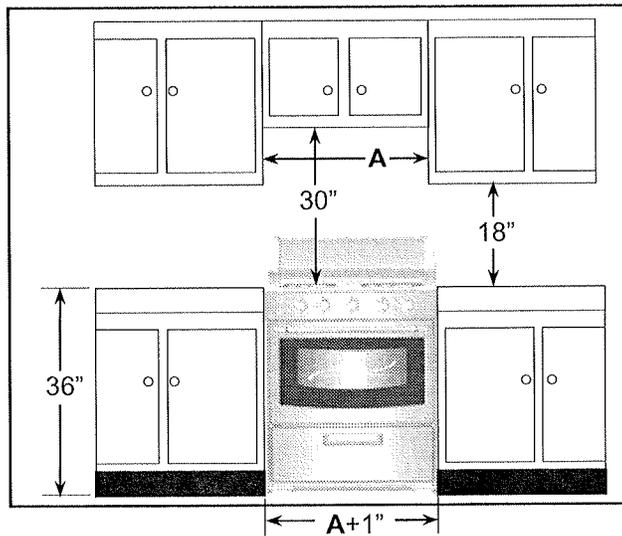
## b. INSTALLATION REQUIRED CLEARANCES

Provide adequate clearances between the range and adjacent combustible surfaces. Check for proper electrical supply and the stability of the floor.

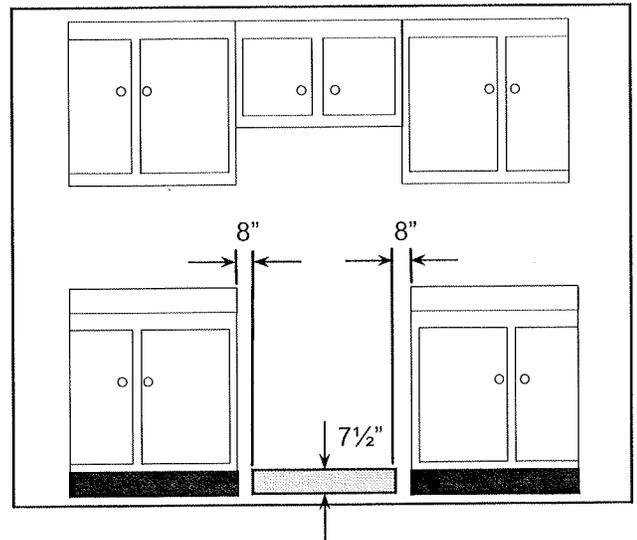
### Cabinet dimension requirements

Follow all dimension requirements provided bellow to prevent property damage, potential fire hazard and incorrect countertop and cabinet cuts.

- The range may be placed with 0" clearance at the back wall and 0.5" clearance at side walls of cabinet.
- Make sure the cabinets and wall covering around the range can withstand temperatures (up to 200°F) generated by the range.
- 30" minimum clearance between cooking surface and bottom of unprotected wood or metal cabinet
- 24" minimum clearance when bottom of wood or metal cabinet is protected by not less than ¼" flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum or 0.020" copper.
- 18" minimum clearance upper cabinet to countertop.
- To reduce the risk of burns or fire when reaching over hot surface elements, cabinet storage space above the cook-top should be avoided. If cabinet storage space is to be provided above the cook-top, the risk can be reduced by installing a range hood that sticks out at least 5" beyond the front of the cabinets. Cabinets installed above a cook-top must be no deeper than 13".
- 1" minimum to wall on either side of range above 36" height.
- **A= 20" or 30" (it depends the model)**
- **Wall receptacle - 8" to 22" from either cabinet, 7 ½" max. from floor. Orient the electrical receptacle so the length is parallel to the floor.**



**TYPICAL CABINET INSTALLATION**



**ELECTRICAL OUTLET AREA**

### c. ANTI-TIP BRACKET INSTALLATION INSTRUCTIONS

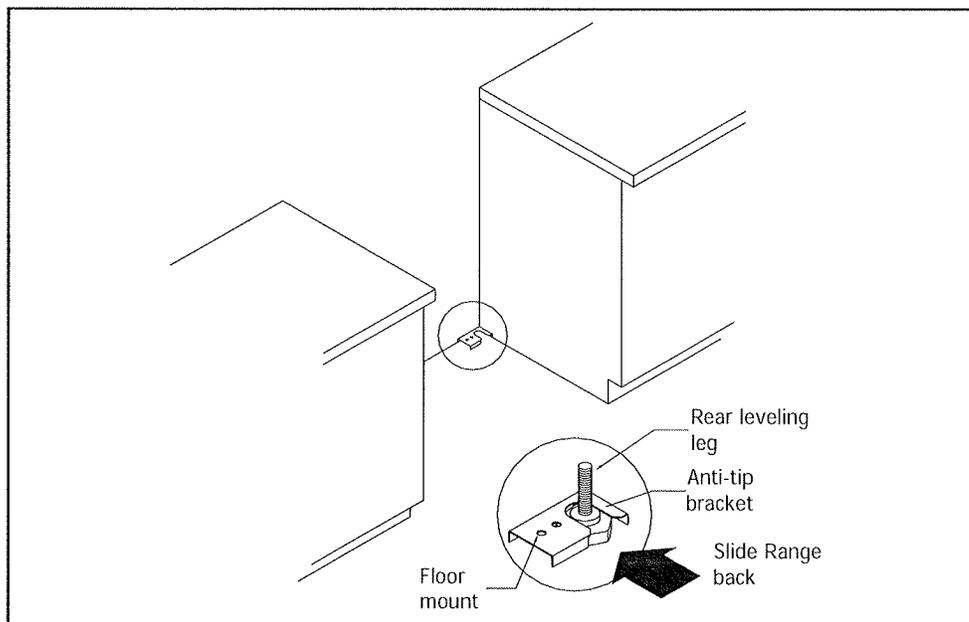
To reduce the risk of tipping of the range, the range must be secured to the floor by properly installed anti-tip bracket and screws packed with the range. Failure to install the anti-tip bracket will allow the range to tip over if excessive weight is placed on an open door or if a child climbs upon it. Serious injury might result from spilled hot liquids or from the range itself.

If range is ever moved to a different location, the anti-tip bracket must be also moved and installed with range.

Instructions are provided for installation in wood or cement fastened to the floor. When fastening to the floor, be sure that screws do not penetrate plumbing.

#### Anti-tip bracket installation:

1. The anti-tip bracket must be installed to hold the right rear leg of range.
2. **If the range is placed into a range opening**, place the anti-tip bracket so that the closed edge of the bracket is against the rear wall and its right side against cabinet adjacent.
3. **If the range is not placed into a range opening**, just place the anti-tip bracket so that the closed edge of the bracket is against the rear wall.
4. **To mount anti-tip bracket to wood floor**, use the bracket to mark where to drill mounting holes. Use a drill with a 1/8" drill bit to drill the two holes. Use the two screws provided to fasten anti-tip bracket to floor.
5. **To mount anti-tip bracket to concrete or ceramic floor**, use the bracket to mark where to drill mounting holes. Use a drill with a 3/16" drill bit to drill the two holes. Tap plastic anchors into mounting holes in floor with hammer. Line up holes in anti-tip bracket with holes in floor.  
Use the two screws provided to fasten anti-tip bracket to floor.
6. Move range close to opening. Plug the power supply cord into the grounded outlet and gas supply line.
7. Move range into position making sure right rear leveling leg slides into anti-tip bracket.



# ELECTRICAL REQUIREMENTS

This range must be properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70 - latest edition<sup>1</sup> - and Local Electrical Code requirements.

This range must be connected by means of "Permanent Wiring" or "Power Supply Cord Kit" to the proper electrical voltage and frequency as specified on the model/serial rating plate.

If using a power supply cord, the plug must be plugged into an appropriate outlet that is properly installed and grounded in accordance with all local codes and ordinances.

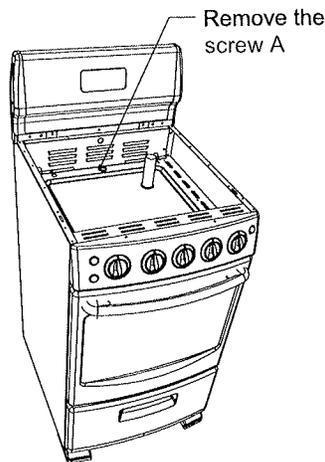
If using a direct wire connection, this range must be connected to a grounded metal, permanent wiring system; or an equipment-ground conductor must be run with the circuit conductors and connected to the equipment-ground terminal or lead on the range.

When installing Permanent Wiring, do not leave excess wire in range compartment. Excess wire in the range compartment may allow the Rear Access Cover to be replaced properly and could create a potential electrical hazard if wires become pinched. Connect only as instructed under "Permanent Wire Connections". When using flexible conduit or range cable use flex connector or range cable strain relief. NOTE: USE COPPER OR ALUMINUM CONDUCTORS

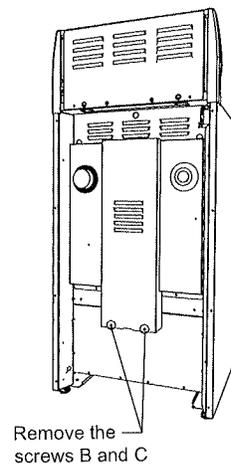
**To remove the Rear wire cover** is necessary to follow these instructions:

1. Remove the main top from the range
2. Remove the screw A located as is showed on Figure 1
3. Remove the screws B and C located on Rear wire cover as is showed on Figure 2
4. Take the cover off from the range

**To replace the Rear wire cover** proceed in reverse. Make sure the cover is fully engaged.



**Figure 1**



**Figure 2**

## **a. MODELS WITH FACTORY CONNECTED POWER SUPPLY CORD**

Some models may be equipped with a factory connected four (4)-conductor power supply cord. It is to be used when the appliance will be installed where grounding through the neutral conductor is prohibited.

<sup>1</sup> Copies of standards listed may be obtained from:  
National Fire Protection Association  
Batterymarch Park  
Quincy, Massachusetts, 02269

## b. MODELS REQUIRING POWER SUPPLY CORD KIT

RISK OF FIRE OR ELECTRICAL SHOCK MAY OCCUR IF AN INCORRECT SIZE RANGE CORD KIT IS USED, THE INSTALLATION INSTRUCTIONS ARE NOT FOLLOWED OR STRAIN RELIEF BRACKET IS DISCARDED.

This appliance may be connected by means of a power supply cord. Only a power supply cord kit rated 120/240 volts, 40 amperes and marked for use with ranges shall be used.

- Use only a 3-conductor or a 4-conductor UL-listed range cord. These cords must be provided with closed-loop terminals on wire and a strain relief device properly installed.
- A time-delay fuse or circuit breaker is recommended.
- Local codes may permit the use of a UL-listed, 250 volt, 40 amp range power supply cord (pigtail) This cord contains three No. 10 copper wires and matches a 3-wire receptacle of NEMA Type 10-50R. Connectors on the appliance end must be provided at the point the power supply cord enters the appliance.
- The range can be connected directly to the fused disconnected (or circuit breaker box) through flexible armored conduit. Allow 2 to 3 feet of slack in the line so that it can be moved if servicing is ever necessary.
  - An UL-listed conduit connector must be provided at each end of the power supply cable (at the range and at the junction box)
  - Wire sizes and connections must conform to the rating of the range (40 amp)

The wiring diagram is located on the back of the range in a bag.

### For power cord installations only:

<b>WARNING:</b> Electrical Shock Hazard	
<ul style="list-style-type: none"><li>• Disconnect power before servicing.</li><li>• Use a new 40Amp power supply cord.</li></ul>	<ul style="list-style-type: none"><li>• Plug into a grounded outlet.</li><li>• Failure to follow these instructions can result in death, fire or electrical shock.</li></ul>

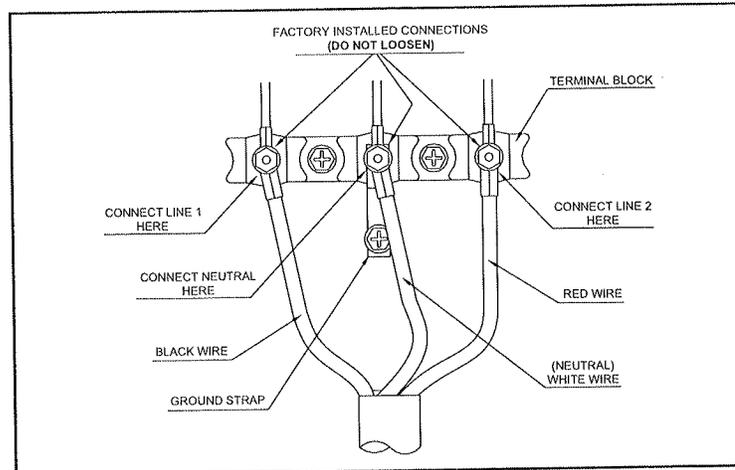
Assemble the strain relief in the hole. Insert the power cord through the strain relief and tighten. Allow enough slack to easily attach the cord terminals to the terminal block. If tabs are present at the end of the winged strain relief, they can be removed for better fit.

**Important: Do not install the power cord without a strain relief. The strain relief bracket should be installed before reinstalling the rear range wiring cover.**

### 3-CONDUCTOR POWER CORD INSTALLATION

Use this method only if local codes permit connecting cabinet-ground conductor to neutral wire of power supply cord.

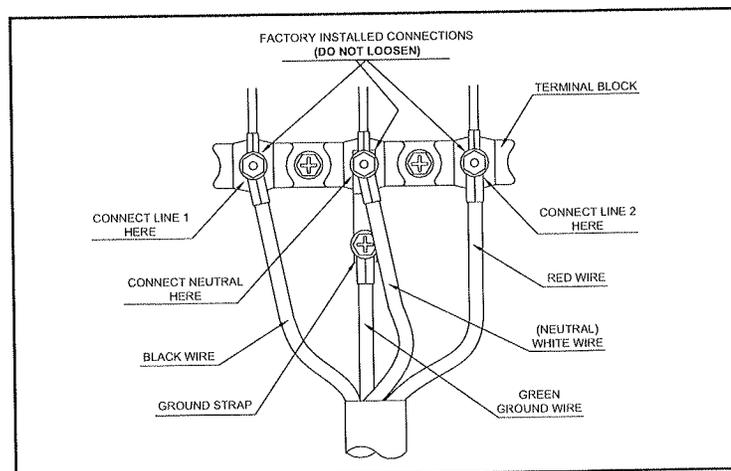
- Remove the wire cover (on the back of range) by removing 3 screws using a Phillips screwdriver. The terminal block will then be accessible.
- Remove the knockout ring (1 3/8") located on bracket directly below the terminal block. To remove the knockout, use a pair of pliers to bend the knockout ring away from the bracket and twist until ring is removed.
- Assemble a U.L.-listed strain relief in the opening.
- Insert the power supply cord through the strain relief, allowing enough slack to easily attach the wiring to the terminal block.
- Use only ring terminals to connect the power supply.
- Use a 1/4" nut driver and remove the hex washer head nuts from the terminal block.
- Connect the outer wires to the outside terminals and the center wire to the center terminal. Securely tighten nuts for proper electrical connection. **Do not remove the ground strap.**
- Tighten the strain relief screws.
- Re-install the wire cover with the 3 screws removed earlier. Make sure the wires do not become pinched between the wire cover and main back.



#### 4-CONDUCTOR POWER CORD INSTALLATION

Use this method for new installations and whenever 4-conductor installation is required.

- Remove the wire cover (on the back of range) by removing 3 screws using a Phillips screwdriver. The terminal block will then be accessible.
- Remove the knockout ring (1 3/8") located on bracket directly below the terminal block. To remove the knockout, use a pair of pliers to bend the knockout ring away from the bracket and twist until ring is removed.
- Assemble a U.L.-listed strain relief in the opening.
- Insert the power supply cord through the strain relief, allowing enough slack to easily attach the wiring to the terminal block.
- Use only ring terminals to connect the power supply.
- Remove the ground-link screw from the range frame. Save the ground-link screw. Bend the ground link away from the range so that it does not contact the range.
- Connect the green ground wire from power supply cord to the range using the ground-link screw. The ground wire must be attached first and must not contact any other terminal.
- Use a 1/4" nut driver and remove the hex washer head nuts from the terminal block.
- Connect the outer wires to the outside terminals and the center wire to the center terminal. Securely tighten nuts for proper electrical connection.
- Tighten the strain relief screws.
- Re-install the wire cover with the 3 screws removed earlier. Make sure the wires do not become pinched between the wire cover and main back.



## For conduit installations only:

<b>WARNING:</b> Electrical Shock Hazard	
<ul style="list-style-type: none"><li>• Disconnect power before servicing.</li><li>• Use 8-gauge copper wire or 6-gauge aluminum wire.</li></ul>	<ul style="list-style-type: none"><li>• Electrically grand range.</li><li>• Failure to follow these instructions can result in death, fire or electrical shock.</li></ul>

Purchase a squeeze connector matching the diameter of your conduit and assemble it in the hole. Insert the conduit through the squeeze connector and tighten. Allow enough slack to easily attach the wires to the terminal block.

**Important: Do not install the conduit without a squeeze connector. The squeeze connector should be installed before reinstalling the range wiring cover.**

### 3-WIRE CONDUIT INSTALLATION

Use this method only if local codes permit connecting ground conductor to neutral supply wire.

- Remove the wire cover (on the back of range) by removing 3 screws using a Phillips screwdriver. The terminal block will then be accessible.
- Remove the knockout located on bracket directly below the terminal block as needed for conduit connection. To remove the knockout, use a pair of pliers to bend the knockout ring away from the bracket and twist until ring is removed.
- Assemble a U.L.-listed conduit connector in the opening.
- Strip the insulation back 1 inch from the end of each wire.
- Use only ring terminals to connect the power supply.
- Allow enough slack in the wire to easily attach the wiring terminal block.
- Use a ¼" nut driver and remove the hex washer head nuts from the terminal block.
- Connect the line wires (1 and 2) to the outside terminals and the neutral wire to the center terminal. Securely tighten nuts for proper electrical connection. **Do not remove the ground strap.**
- Tighten the locking ring of the conduit connector.
- Re-install the wire cover with the 3 screws removed earlier. Make sure the wires do not become pinched between the wire cover and main back.

### 4- WIRE CONDUIT INSTALLATION

Use this method for new installations and whenever 4-conductor installation is required.

- Remove the wire cover (on the back of range) by removing 3 screws using a Phillips screwdriver. The terminal block will then be accessible.
- Remove the knockout located on bracket directly below the terminal block as needed for conduit connection. To remove the knockout, use a pair of pliers to bend the knockout ring away from the bracket and twist until ring is removed.
- Assemble a U.L.-listed conduit connector in the opening.
- Strip the insulation back 1 inch from the end of each wire.
- Use only ring terminals to connect the power supply.
- Allow enough slack in the wire to easily attach the wiring terminal block.
- Remove the ground-link screw from the range frame. Save the ground-link screw. Bend the ground link away from the range so that it does not contact the range.
- Connect the green ground wire from power supply cord to the range using the ground-link screw. The ground wire must be attached first and must not contact any other terminal.
- Use a ¼" nut driver and remove the hex washer head nuts from the terminal block.
- Connect the line wires (1 and 2) to the outside terminals and the neutral wire to the center terminal. Securely tighten nuts for proper electrical connection.
- Tighten the locking ring of the conduit connector.
- Re-install the wire cover with the 3 screws removed earlier. Make sure the wires do not become pinched between the wire cover and main back.

## **OPERATING POSITION**

Be sure to provide all adequate clearances and dimensions before moving range into final location.

Carefully slide range into final position while inserting rear leveling leg into and fully engaging the anti-tip bracket. Make sure the power cord folds into the remaining area behind the range storage drawer. Be sure to check the level of the range.

## **OPERATION CHECKLIST**

Turn on one of the surface units to observe that the element and indicator light glow. Turn the unit off when glow is detected. Recheck the range wiring connections.

If range does not operate:

- Check that the circuit breaker is not tripped or the house fuse blown.
- Check that the power supply cord is plugged into outlet.
- See Use and Care Manual for troubleshooting list.