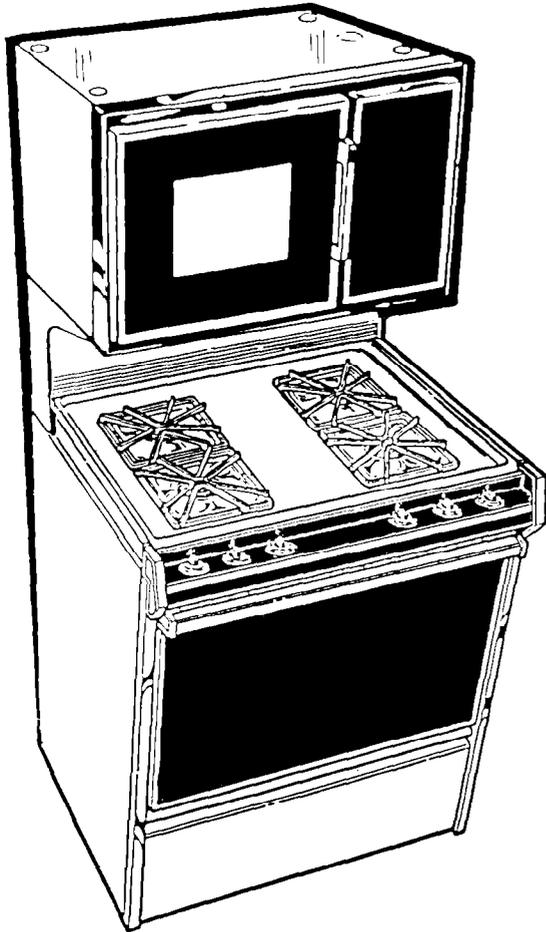


# Installation Instructions



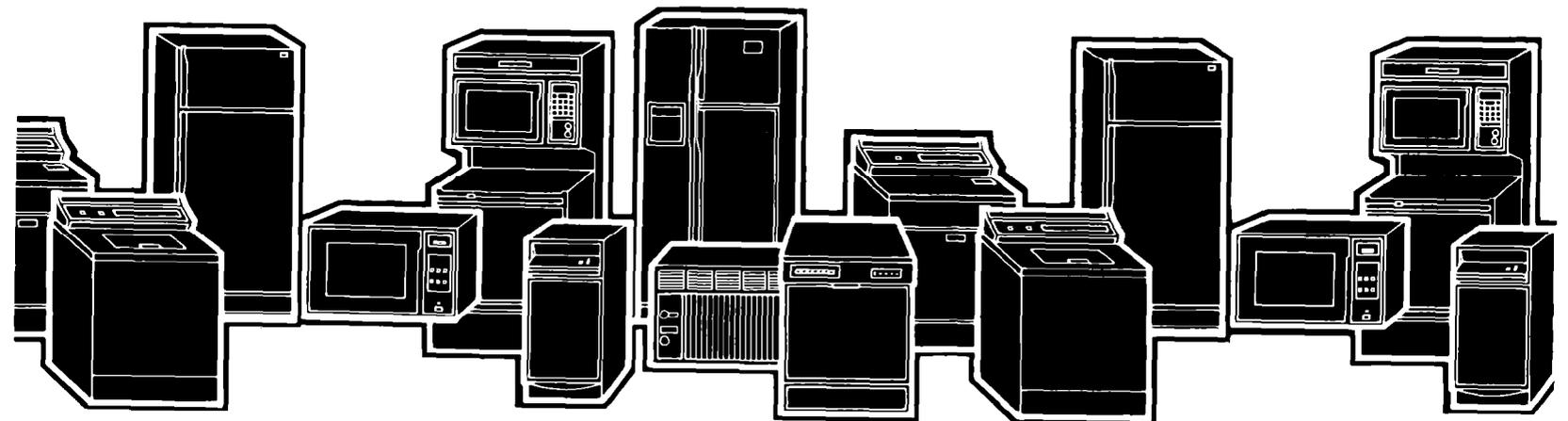
**30" EYE-LEVEL  
GAS MICROWAVE RANGE  
AND  
30" EYE-LEVEL GAS RANGE**

## **IMPORTANT**

**INSTALLER: LEAVE THESE INSTRUCTIONS WITH THE HOMEOWNER.**

**HOMEOWNER: RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.**

ve Ovens, Compactors, Room Air Conditioners, Dehumidifiers, Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwash



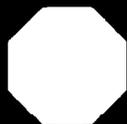
# 1 Before you begin

Read these instructions completely and carefully. If followed, they will simplify the installation job.

If your range does not have a microwave upper oven, disregard the following microwave information.

## IMPORTANT:

Observe all governing codes and ordinances. Failure to follow these instructions could lead to fire or electrical shock hazard.



**WARNING:  
THE MICROWAVE OVEN IN  
THIS UNIT IS DESIGNED FOR  
HOUSEHOLD USE ONLY. IT  
MUST NOT BE USED FOR  
COMMERCIAL PURPOSES.**

### FOR YOUR SAFETY IF YOU SMELL GAS:

1. OPEN WINDOWS.
2. DON'T TOUCH ELECTRICAL SWITCHES.
3. EXTINGUISH ANY OPEN FLAME.
4. IMMEDIATELY CALL YOUR GAS SUPPLIER.

**FOR YOUR SAFETY  
DO NOT STORE OR USE  
GASOLINE OR OTHER FLAM-  
MABLE VAPORS AND LIQUIDS IN  
THE VICINITY OF THIS OR ANY  
OTHER APPLIANCE.**

**FOR YOUR SAFETY  
DO NOT OBSTRUCT THE FLOW OF COM-  
BUSTION AND VENTILATION AIR.**

## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with safety interlocks.

Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:

1. Door(bent)
2. Hinges and latches(broken or loosened)
3. Door seals and sealing surfaces.

The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

The oven should be checked for microwave leakage by qualified service personnel after a repair is made.

Do not operate the oven if the door glass is broken.

**FOR YOUR SAFETY  
THE MAXIMUM GAS SUPPLY PRESSURE  
FOR THESE MODELS MUST NOT EXCEED  
14-INCHES W.C.P.**

Installation must conform with the American National Standard National Fuel Gas Code ANSI Z223.1-1980\* and local codes and ordinances.

\*Copies of the standard listed above may be obtained from:  
AMERICAN GAS ASSOCIATION  
1515 Wilson Boulevard  
Arlington, Virginia 22209

# Installation Instructions



## A. Space requirements

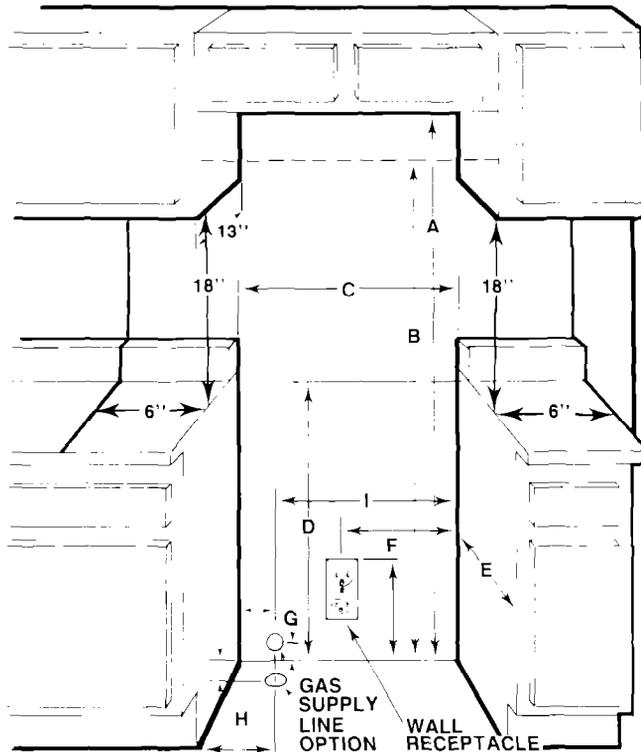


FIG. 1

**NOTE:** Clearance specified to combustible construction (walls and materials) are based on a temperature rise of wood structures resulting from appliance operation. These clearances are suitable for walls of studing, lath and plaster, or other types of combustible materials which have a density of 20 pounds per cubic foot or more. No evaluation of the clearances required has been made for installations adjacent to low density cellulose, fiber board and similar materials which have a density of less than 20 pounds per cubic foot; nor to plastic tiles or sheeting.

ANY OPENINGS IN THE WALL BEHIND THE RANGE OR FLOOR UNDER THE RANGE MUST BE SEALED.

### WARNING:

Reaching over heated surface burners causes risk of being burned. To reduce risk, installation of cabinet storage above surface units should be avoided.

If cabinets are already provided, reduce hazard by installing a range hood. Hood should project horizontally beyond bottom of cabinets by a minimum of 5 inches.

A = Height for range with eye-level oven plus vent hood: 72" min.

B = Height for range with eye-level oven alone: 66" min.

C = Width between counters: 30 $\frac{1}{8}$ "

D = Height of countertop: 36"

E = Depth: 25"

F = Receptacle location: 17" max. from right cabinet and 20" max. from floor.

G = Wall gas line hole location 8 $\frac{1}{2}$ " from left cabinet and 2 $\frac{5}{16}$ " from floor.

H = Floor gas line hole location: on floor 8 $\frac{1}{2}$ " from left cabinet and back wall.

I = Both gas line holes should be no more than 22 $\frac{1}{2}$ " from right cabinet.

The back and sides of this range may be installed with zero clearance. Vertical walls extending above the cooktop must have a minimum horizontal clearance of 6 inches from the side edges of the cook top.

Overhead cabinets should be a maximum of 13 inches deep.

It is the responsibility of the installer to comply with the installation clearance specified on the rating plate attached to the appliance.

To prevent discoloration of base cabinet, front of oven frame must extend at least  $\frac{1}{2}$ " beyond surface of cabinets.

Do not seal range to cabinets.

The power cord must run downward, left or right to the wall receptacle to avoid pinching the cord between rear portion of the range and wall.

## B. Check microwave for damage

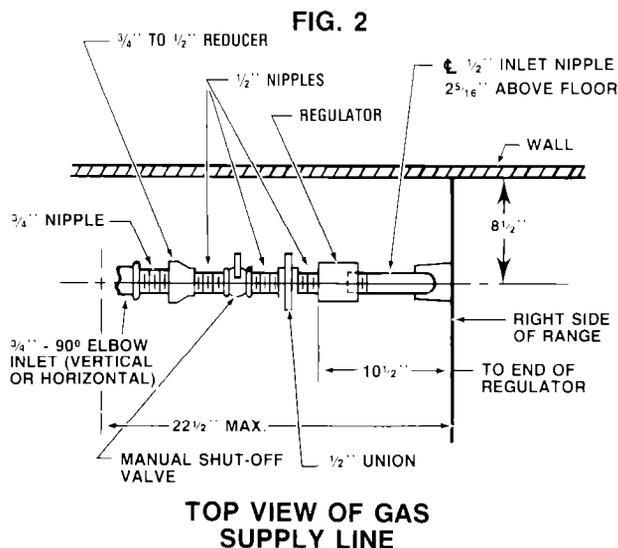
Remove all packing material from the oven cavity. When unpacking the unit, check for damage such as misaligned door, damaged gaskets around the door, or dents inside the oven or on the exterior. If there is any damage, please do not operate the unit until it has been checked by an authorized Whirlpool trained service technician.

## C. Gas supply requirements

Before connecting to the supply system, be sure that the installation conforms with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1-1980.

These ranges are designed for easy connection between the supply line and the inlet fitting. However, all strains must be removed from the supply and fuel lines so the range will be level and in line.

1. This range is manufactured for use with NATURAL GAS. It can be converted for use on LP GAS. The rating plate located under the main top has the information on the type of gas this range can be used with. When in doubt check with your local gas supplier.



2. Provide a gas supply line to the range location. We suggest using 3/4" rigid pipe, as smaller size pipe on long runs may result in the gas supply not being sufficient, then reduce to 1/2" as shown above.

With liquified petroleum (LP) gases, the size of piping or tubing can be 1/2" minimum. LP gas suppliers usually determine the size and material used on the system. We do not recommend that flexible connectors be used in connecting our appliance to the gas supply, unless American Gas Association approved. Poorly designed connectors can be a source of gas leak. Even when AGA approved flexible connectors are used the consumer is cautioned against kinking or damaging the connector when moving the range for cleaning or any reason. This could cause a gas leak.

Pipe joint compounds resistant to the action of LP gas must be used.

### IN MOBILE HOMES:

Any installation in a mobile home must conform with the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280) or when such standard is not applicable, with the local codes.

3. The supply line should be equipped with a shutoff valve. This valve should always be located in the same room as the range and should be in a location that allows ease of opening and closing. Do not block access to the shutoff valve.
4. The gas pressure regulator on this model can be used on either NATURAL or LP gases. The gas supply pressure for checking the regulator setting is to be at least 6" W.C.P. NATURAL or 11" W.C.P. LP.

Input ratings shown on the rating plate (serial tag) are for elevations up to 2,000 feet. For elevations above 2,000 feet, ratings should be reduced at a rate of 4% for each 1,000 feet above sea level.

### Inlet Pressure

The inlet pressure to the regulator should be as follows for both operation and checking regulator setting:

#### NATURAL GAS:

Minimum pressure	6 inches W.C.
Maximum pressure	14 inches W.C.

#### LP GAS:

Minimum pressure	11 inches W.C.
Maximum pressure	14 inches W.C.

### Line Pressure Testing

#### a. Testing ABOVE 1/2 Pound Per Square Inch (Gauge)

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig.

#### b. Testing AT 1/2 Pound Per Square Inch (Gauge) OR LOWER

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during pressure testing of the gas supply piping system at test pressure equal to or less than 1/2 psig.

# Installation Instructions



## D. Electrical requirements — Conventional Eyelevel

A 120 Volt, 60 Hz, AC only, 15 Ampere fused electrical supply is required (time delay fuse or circuit breaker is recommended). It is recommended that a separate circuit serving only this appliance be provided. **DO NOT** use an extension cord.

The wiring diagram is located on the storage drawer.

### 1. Recommended grounding method

**For your personal safety, electrical ground is required on this appliance.**

**DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE POWER SUPPLY CORD GROUND PRONG.**

This appliance is equipped with a power supply cord having a 3-prong grounding plug. To minimize possible shock hazard, the cord must be plugged into a mating 3-prong grounding type wall receptacle, grounded in accordance with the National Electrical Code, ANSI/NFPA NO. 70-1981\*\* and local codes and ordinances. If a mating wall receptacle is not available, it is the personal responsibility and obligation of the customer to have a properly grounded 3-prong wall receptacle installed by a qualified electrician.

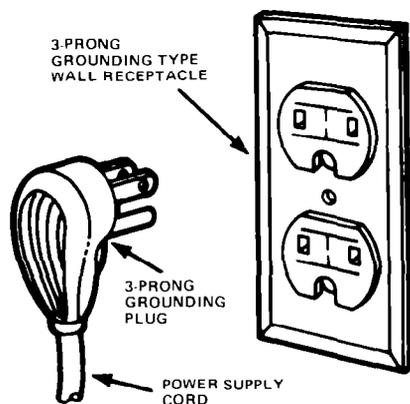


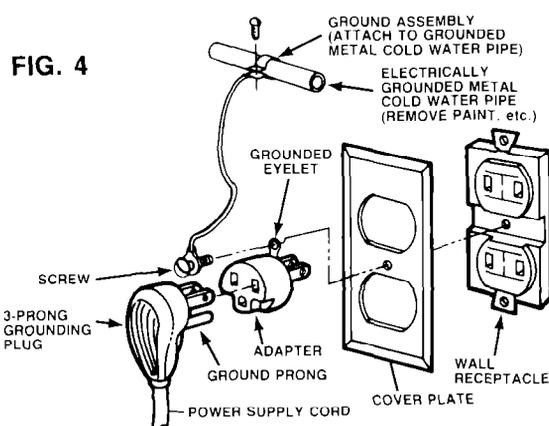
FIG. 3

\*\*Copies of the standard listed above may be obtained from:  
NATIONAL FIRE PROTECTION ASSOCIATION  
Batterymarch Park  
Quincy, Massachusetts 02269

Check the polarity of the receptacle before plugging in. See "Alternate Grounding Method."

### 2. Alternate grounding method

If changing and properly grounding the wall receptacle is impossible and where local codes permit (consult your electrical inspector), a temporary adapter may be plugged into the existing 2-prong wall receptacle to mate with the 3-prong power supply cord. See below.



\*Cold water pipe must have metal continuity to electrical ground and not be interrupted by plastic, rubber or other electrically insulating connectors (including water meter or pump) without adding a jumper wire at these connections.

## E. Electrical requirements — Eyelevel Microwave

A 120 Volt, 60 Hz, AC only, 20 Ampere fused electrical supply is required (time delay fuse or circuit breaker is recommended). It is recommended that a separate circuit serving only this appliance be provided. **DO NOT** use an extension cord.

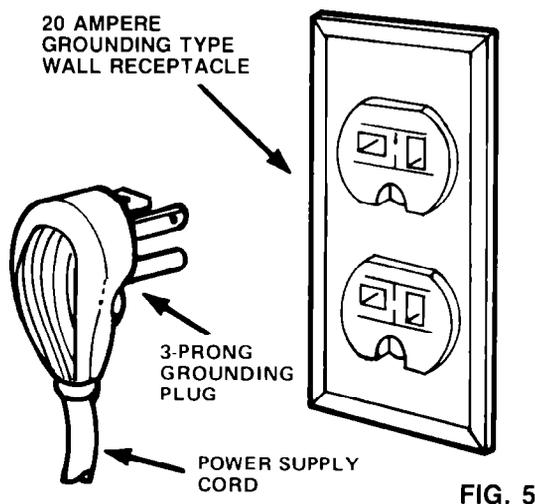
The wiring diagram (Tech Sheet) is located inside the control panel area.

### 1. Recommended grounding method

**For your personal safety, electrical ground is required on this appliance.**

**DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE POWER SUPPLY CORD GROUND PRONG.**

This appliance is equipped with a power supply cord having a 3-prong grounding plug. (See Figure 5.) To minimize possible shock hazard, the cord must be plugged into a mating 3-prong grounding type wall receptacle, grounded in accordance with the National Electrical Code, ANSI/NFPA NO. 70-1981\*\* and local codes and ordinances. If a mating wall receptacle is not available, it is the personal responsibility and obligation of the customer to have a properly grounded 3-prong wall receptacle installed by a qualified electrician.



\*\* Copies of the standard listed above may be obtained from:  
NATIONAL FIRE PROTECTION ASSOCIATION  
Batterymarch Park  
Quincy, Massachusetts 02269

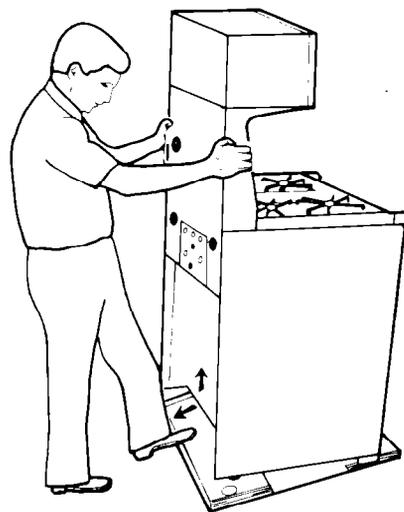
Check the polarity of the receptacle before plugging in.

## 2 Begin the installation

**USE CAUTION WHEN MOVING THIS APPLIANCE TO PREVENT DAMAGE TO FLOOR COVERINGS. THE WEIGHT OF THE APPLIANCE MAY CAUSE RIPPING, SCRATCHING OR OTHER DAMAGE TO THE FLOOR. FOR BEST RESULTS, SLIDE THE APPLIANCE ONTO CARDBOARD OR MASONITE BEFORE MOVING TO PREVENT DAMAGE.**

Remove racks and all other contents from oven before moving appliance.

## A. Remove shipping / base packing materials



Remove the cardboard shipping base by placing foot on the base behind the range. Tilt range forward to free rear legs. Move range towards you, then tilt backwards to free front legs.

Discard the shipping base.

Turn in the leveling legs to a point where the range base will not touch the floor.

Remove all packaging material, tape and protective film (on some chrome plated or stainless steel parts) before the range is installed.

## B. Position and level the range

1. Plug in the electrical cord as described on page 5.
2. Move range into final operating position.  
NOTE: The gas supply line must be per dimensions as shown on page 3.
3. Place rack in oven. Place level on rack. If range needs leveling, adjust the leveling legs as needed to make level.

### **IMPORTANT:**

**NOTE: Oven must be properly leveled for satisfactory baking conditions.**

# Installation Instructions



## 3 Gas connection

### A. To access gas line

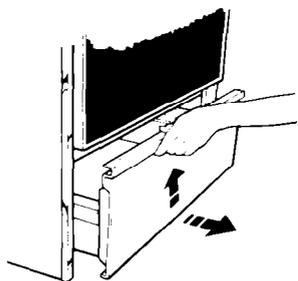
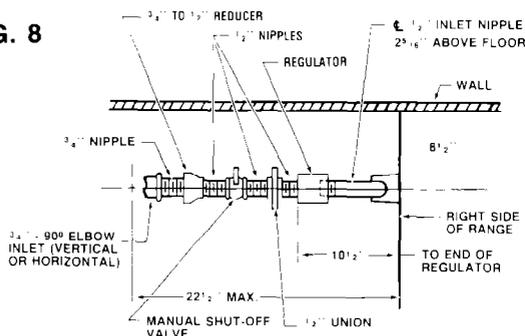


FIG. 7

Remove storage drawer by lifting slightly and pulling out of the range. The connection is now accessible.

### B. Connect gas line

FIG. 8



TOP VIEW OF GAS SUPPLY LINE

1. The pressure regulator has a  $\frac{1}{2}$ " female pipe thread. It is recommended that a  $\frac{1}{2}$ " close nipple, a union and shut-off valve, be assembled into the regulator. This places the assembly parallel to the front frame of the range for easy connection to the gas supply and access to the shut-off valve. The stack on the regulator must not be in a vertical position.

**WARNING:**  
THE REGULATOR IS DIE CAST AND WILL CRACK, RESULTING IN A GAS LEAKAGE AND POSSIBLE FIRE OR EXPLOSION, IF YOU MAKE THE CONNECTION TOO TIGHT.

2. Be sure to use joint compound to seal all connections. Joint compounds used must be resistant to the action of liquified petroleum gases.
3. Be sure the shut-off valve is open between the inlet nipple and gas valve.

### C. Check for gas leaks

When the range is connected, and all gas valves have been closed, turn on main supply, but before lighting the range or putting it to use, test all supply line connections and range itself for leaks. This range has been factory tested for leaks, but sometimes connections work loose in transit. **NEVER TEST FOR LEAKS WITH A LIGHTED MATCH OR OTHER FLAME.** Apply a thin solution of soapy water, if any leaks are present, bubbles will form at the point of leakage. If a leak is discovered it must be stopped before the range is put into operation. After checking for leaks, wipe the soap solution off of the components. Joint compounds used must be resistant to the action of liquified petroleum gases. Any opening in the wall or floor, behind or under the range must be sealed.

## 4 Gas adjustments

**THIS RANGE IS PREADJUSTED FOR OPERATION ON "NATURAL" GAS AS SHIPPED FROM THE FACTORY.**

If this Gas Range is connected to Natural Gas, follow the instructions outlined on the following pages. If this Gas Range is to be connected to LP, follow the instructions on page 8.

### A. Natural gas adjustments

#### 1. Top burners

Whenever a top burner control knob is depressed and turned to the "LITE" position, the electrode between the flash tubes will start sparking and continue as long as the knob is held in this position. After the burner lights, move the knob to the "HI" position. At this time the sparking will stop. There are no standing pilots that have to be lighted or adjusted.



FIG. 9

The air shutters on the top burner manifold should be adjusted for a proper flame. The flame should be soft in character. To adjust the air shutter, loosen the lock screw. Move the air shutter to close the opening to decrease the air or enlarge the opening for more air. Tighten the lock screw when the adjustment is complete. Adjust the air shutter so that the flame has an inner cone of bluish-green and an outer mantle of dark blue. The flame should be soft in character.

## 2. Oven burners

All burners are lighted by electronic igniters. (See Figure 12) DO NOT attempt to insert any object into the openings of the protective shield surrounding the ignitor coil. Do not attempt to clean this area.

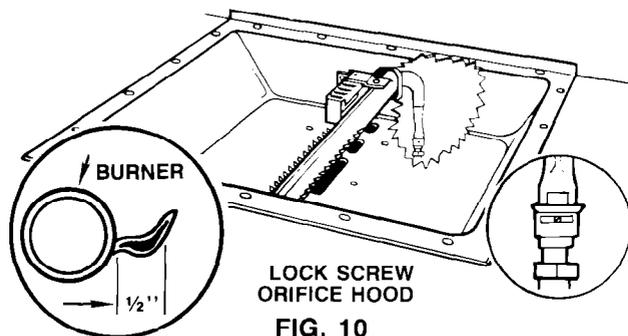


FIG. 10

### a. Lower oven burner

The lower oven burner flame should be  $\frac{1}{2}$ " long when the air shutter is correctly adjusted (See Figure 10). The lower oven air shutter is located behind the utility drawer at the center of the range next to the pressure regulator. To adjust the air shutter, loosen the lock screw. Move the air shutter to close the opening to decrease the air or enlarge the opening for more air. Tighten the lock screw when the adjustment is complete.

The appearance of a properly adjusted gas flame is one having an inner cone of bluish-green and an outer mantle of dark blue. The flame characteristics should be clean and soft with no yellow tips. Blowing or lifting of the flame should not occur.

### b. Upper oven burner

The upper oven burner flame should be  $\frac{3}{8}$ " long when the air shutter is correctly adjusted. (See Figure 13.) The upper oven air shutter is located behind the control panel on the lower right hand side. To adjust the air shutter, loosen the lock screw. Move the air shutter to close the opening to decrease the air or enlarge the opening for more air. Tighten the lock screw when the adjustment is complete.

The appearance of a properly adjusted gas flame is one having an inner cone of bluish-green and an outer mantle of dark blue. Flame characteristics should be clean but soft.

## 3. Broiler burner

The burner may have a hazy or fuzzy appearance when in operation. This haze may be  $\frac{3}{8}$ " thick, maximum and is normal for this type of burner.

No gas input adjustment is necessary as the infrared burner is equipped with a fixed orifice. There is no air shutter to adjust.

## B. Natural to LP gas conversion

**THIS RANGE IS PREADJUSTED FOR OPERATION ON "NATURAL" GAS AS SHIPPED FROM THE FACTORY. TO USE THE APPLIANCE ON "LP" GAS, DO THE FOLLOWING:**

### 1. Pressure regulator

This range is equipped with one of five different types of pressure regulators. Use the following as a guide to convert your pressure regulator to LP gas operation.

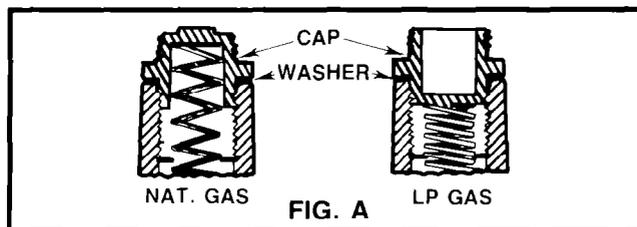


FIG. A

Remove the cap marked "NAT." and reverse it to read "LP." Be sure not to disturb or remove the spring beneath the cap. Also make sure the fiber washer is between the cap and the body of the regulator. See figure A for the correct position of the cap.

# Installation Instructions

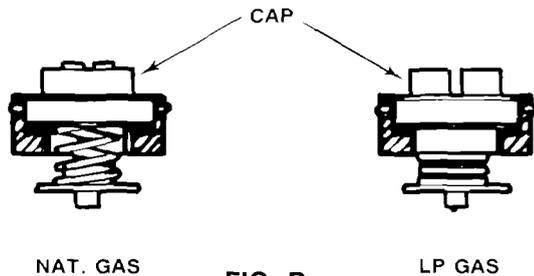


FIG. B

Remove the cap with the screwdriver slot and replace upside down. This plug will then have the marking "LPG10." Be sure not to disturb or remove the spring beneath this plug. See Figure B for correct positioning of plug.

Remove the cap, with the screwdriver slot. Remove the black insert, marked "NAT.," from the cap. (This is a tight fit in the cap). Reverse this insert and carefully push it firmly into the hole in the cap. The marking "LP" will now be showing on the insert. Be sure the insert is pressed into the shoulder. Also, be sure not to disturb the spring in the body of the regulator.

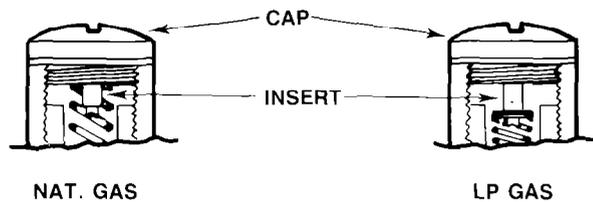


FIG. C

Replace the cap in the body of the regulator and tighten. See Figure C for the correct position of the insert.

Remove the cap, with screwdriver slot. Carefully remove the spring and washer (washer will be at bottom of spring). Reverse so that washer is at top of spring and reinstall spring and washer.

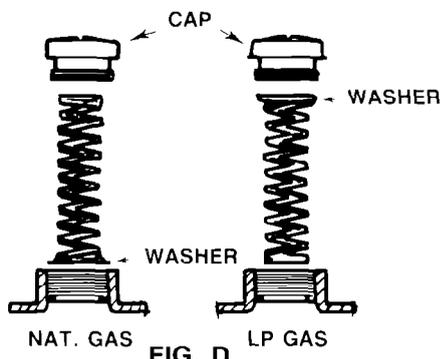


FIG. D

Replace the cap in the body of the regulator, over the washer and spring, and tighten cap. See Figure D for the correct position of the washer and spring.

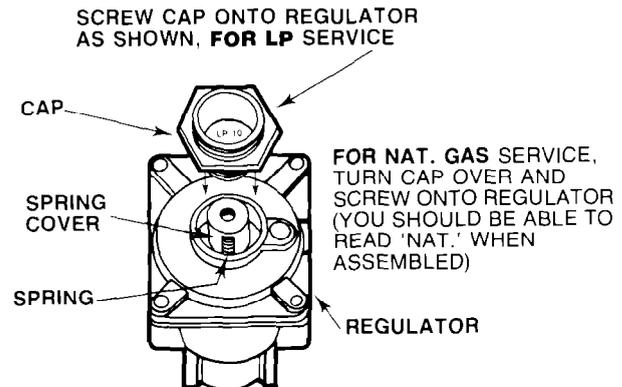


FIG. E

## 2. Burner adjustments

### a. Top burners

Remove four top burners by removing the mounting screws and lifting burner out of bracket. Then turn down the orifice hoods onto the pins. The orifices should be turned snug onto the pins being careful not to drive pin into the valve or to distort the hole through the center of the pin. Reinstall the top burners and mounting screws (see Figure 11).

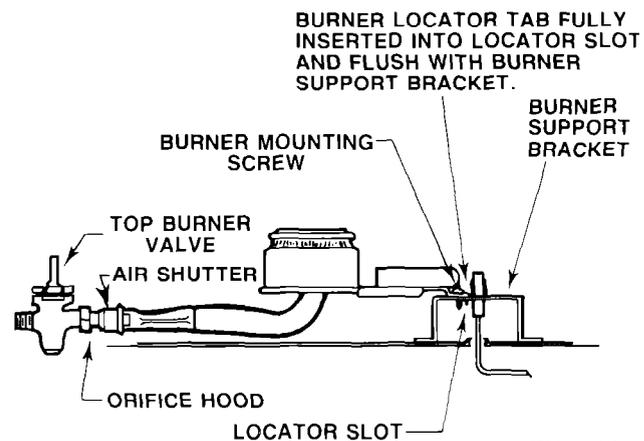


FIG. 11

The air shutters should be adjusted for a proper flame. To adjust the air shutter, loosen the lock screw. Move the air shutter to close the opening to decrease the air or enlarge the opening for more. Tighten the lock screw when the adjustment is complete.

The appearance of a properly adjusted gas flame is one having an inner cone of bluish-green and an outer mantle of dark blue. The flame characteristics should be clean and soft.

**NOTE:** On LP gas a slight yellow tip will be visible on top burner flames, but will not affect burner performance.

### b. Oven burners

All burners are lighted by electronic ignitors. DO NOT attempt to insert any object into the openings of the protective shield surrounding the ignitor coil. Do not attempt to clean this area. Damage may be caused to ignitor.

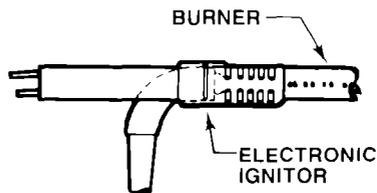


FIG. 12

Turn down the orifice hood onto the pin. The orifice should be turned snug onto the pin being careful not to drive pin into the valve or to distort the hole through the center of the pin.

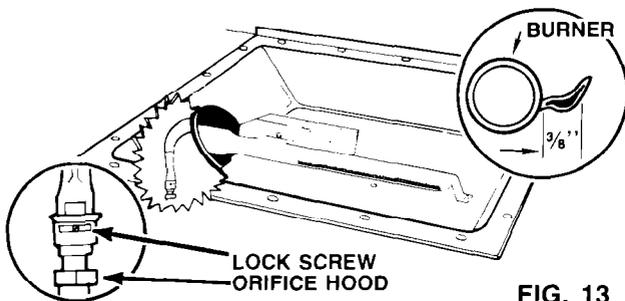


FIG. 13

The lower oven burner flame should be  $\frac{1}{2}$ " long when the air shutter is correctly adjusted (See Figure 10). The upper oven burner flame should be  $\frac{3}{8}$ " long when the air shutter is correctly adjusted. (See Figure 13) The lower oven air shutter is located behind the utility drawer at the center of the range next to the pressure regulator. The upper oven air shutter is located behind the control panel on the lower right hand side. To adjust the air shutter, loosen the lock screw. Move the air shutter to close the opening to decrease the air or enlarge the opening for more air. Tighten the lock screw when the adjustment is complete.

### c. Broiler burner

To convert the broiler burner, the burner orifice spud must be changed. This will be found under the vent grill in the center of the burner box. BE SURE to use the proper burner spud for the gas in use. Reinsert Nat. Gas orifice in burner box for future conversion. Be sure to replace with louvers facing to rear of unit.

1. Remove oven door and storage drawer. Shut off valve on gas line that runs from the pressure regulator to the gas valve.
2. Remove the two screws fastening the broiler burner to the oven tank at front of burner. (See Figure 14) Remove the burner by pulling front and down to expose the burner orifice spud in the rear wall. Be careful not to break the ignitor coil. Lay the burner aside carefully with the screen side up. Replace the burner orifice spud using a  $\frac{5}{16}$ " nut driver. Reverse the procedure to reinstall the burner.

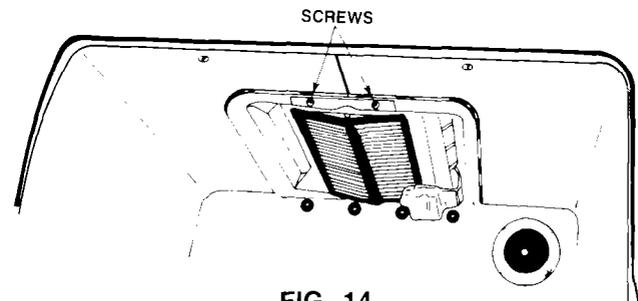


FIG. 14

- No gas input adjustment is necessary as the infrared burner is equipped with a fixed orifice. There is no shutter to adjust.
- The burner may have a hazy or fuzzy appearance when in operation. This haze may be  $\frac{3}{8}$ " thick, maximum and is normal for this type of burner.



## 5 Check operation

**WARNING:**  
DO NOT TOUCH ANY HEATING  
ELEMENTS. THEY MAY BE HOT  
AND YOU MAY BE BURNED.

### A. Surface burners

1. Push in and turn the knob to "LITE" position.
2. When the burner lights, turn the knob clockwise to the desired setting. **Do not leave the knob in the "LITE" position once the burner lights.**
3. If the flame should go out during the cooking operation, turn burner off. If gas has accumulated and a strong odor is detected, wait five minutes for odor to disappear. To relight burners repeat steps 1 and 2 above.

**WARNING:**  
DUE TO SAFETY CONSIDERATIONS  
THE FOLLOWING PRECAUTIONS  
SHOULD BE OBSERVED:

1. THE TOP BURNER FLAME SIZE SHOULD BE ADJUSTED SO THAT IT DOES NOT EXTEND BEYOND THE EDGE OF THE COOKING UTENSIL.
2. STORAGE IN THE CABINETS ABOVE THE RANGE CAN BE POTENTIALLY HAZARDOUS DUE TO HEAT AND TO THE FACT THAT CHILDREN MIGHT CLIMB ON THE RANGE TO REACH CABINETS.
3. DO NOT USE THE RANGE BURNERS OR THE OVEN FOR SPACE HEATING.
4. DO NOT USE THE OVEN FOR STORAGE SPACE.

### B. Oven burner

Turn the oven selector to "BAKE." Turn the oven temperature control to a desired setting. The oven burner should automatically light in 50 to 60 seconds.

### C. Broiler burner

Turn the oven selector to "BROIL." Make sure the oven temperature is set on "BROIL." The broiler burner should automatically light in 50 to 60 seconds.

### D. Clock (if so equipped)

Refer to operating instructions in the Use and Care Guide (packed in the oven).

### E. Cleaning

See the Use and Care Guide that was packed in the oven for proper care and cleaning instructions.

## 6 Before you call for service . . .

See the Use and Care Guide for trouble-shooting checklist.

Be sure power cord is plugged in.

Be sure the gas supply is turned on.

Check for blown fuses or tripped circuit breaker.

### If you must call for service. . .

You will need the appliance model and serial number. Find the serial plate at top center of the oven front frame.

# 7A Installing optional vent hood above eyelevel microwave range

**CAUTION:**  
Disconnect from electrical supply before installing vent hood.

Position appliance so that front and back are accessible.

Knockout plug is at right rear of oven top panel.

Use hammer and screwdriver as shown to remove knockout plug.

**CAUTION:**  
Avoid damage to power supply receptacle located below knockout plug.

## A. Space required

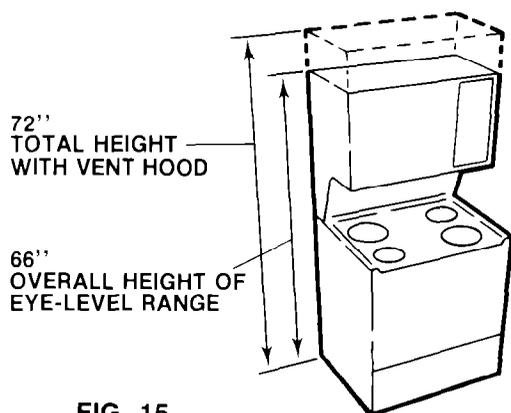


FIG. 15

Install vent hood **BEFORE** making final electrical connection.

When measuring, remember that leveling legs will be adjusted. Total height needed for vent hood is 72" with legs not extended.

The top of the vent hood may be installed against bottom of overhead cabinets.

## B. Remove knockout plug

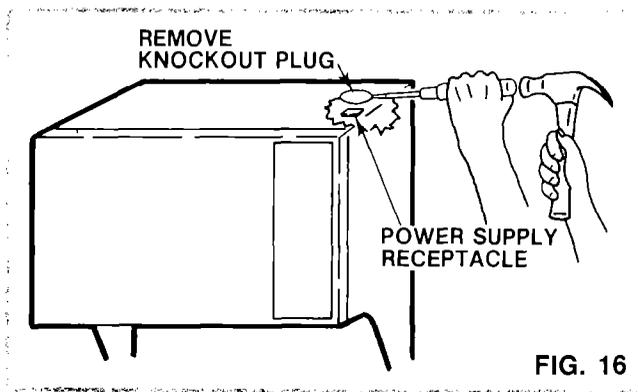


FIG. 16

## C. Connect vent hood

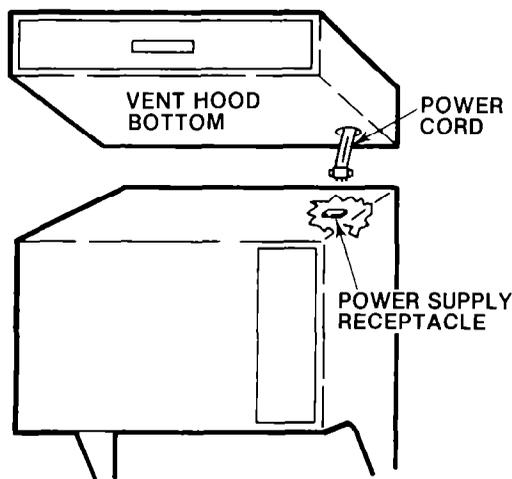


FIG. 17

Reach through hole in bottom of vent hood, pull out power cord until all slack is removed.

Place vent hood on the top of the oven. Lift front of vent hood and connect vent hood power cord to the receptacle in the top of the oven.

Rest vent hood on the top of the oven.

# Installation Instructions



Loosen screws and remove the two small plates on the back of the hood.

Remove the screws in the back of the oven.

Remove the two Z brackets from the hardware package.

Position the hood on the range one inch from the rear and align holes in brackets (one each side) with holes in the hood and in the range. (See Figure 18)

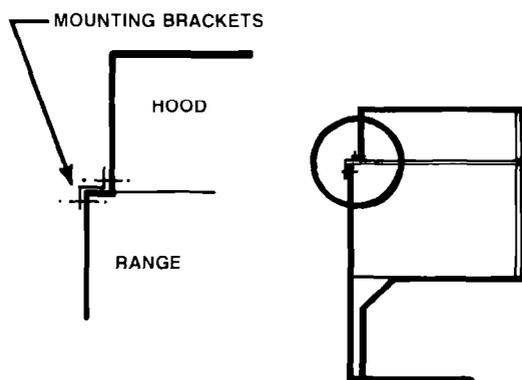


FIG. 18

Fasten the bracket to the hood and range using screws previously removed.

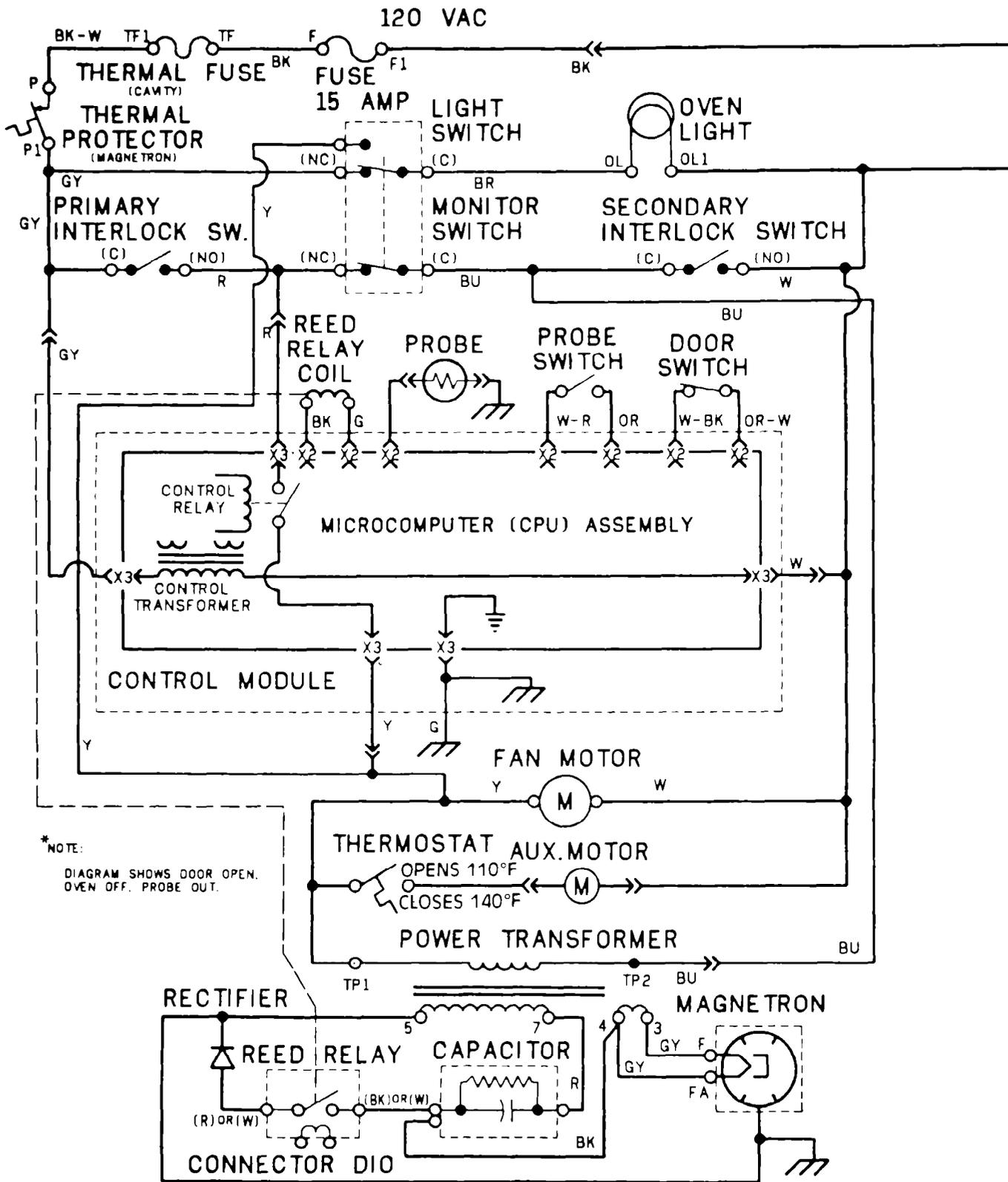
To connect ducting or to use vent hood in a ductless installation, see instructions packed with the vent hood.

See instructions packed with the vent hood for details on proper use and care.

When vent hood installation is finished, go to Step 2B, "Position and level the range" on page 6.

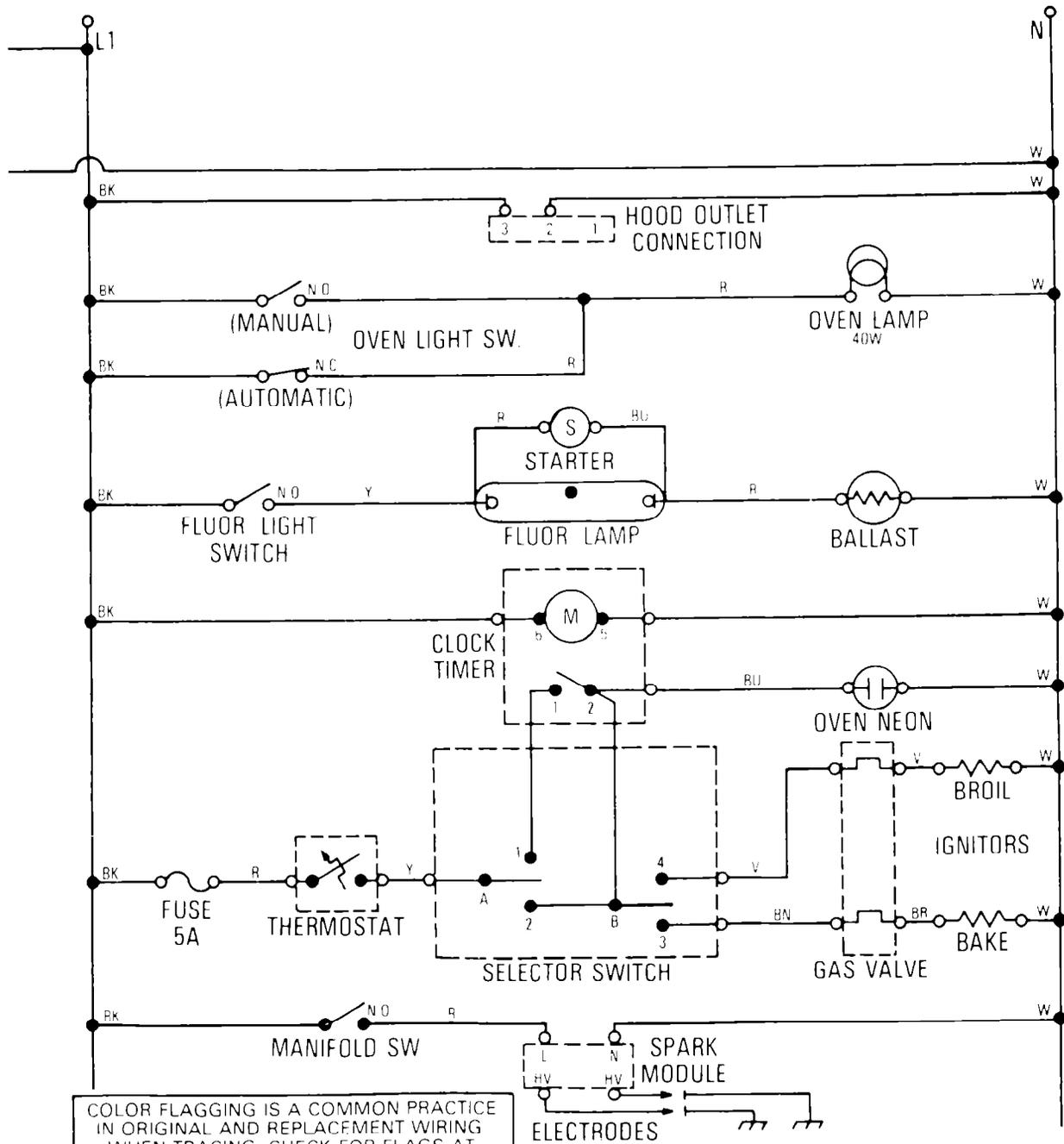
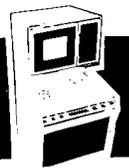
## 7 B Installing optional vent hood above conventional eye-level range

- A. The top of the vent hood should be installed against bottom of overhead cabinets
- B. Electrical power supply requires separate grounding circuit
- C. See vent hood installation instructions for proper ventilation and further electrical requirements.



Upper Oven  
SM958PEP

# Installation Instructions



COLOR FLAGGING IS A COMMON PRACTICE IN ORIGINAL AND REPLACEMENT WIRING WHEN TRACING. CHECK FOR FLAGS AT EACH TERMINATION

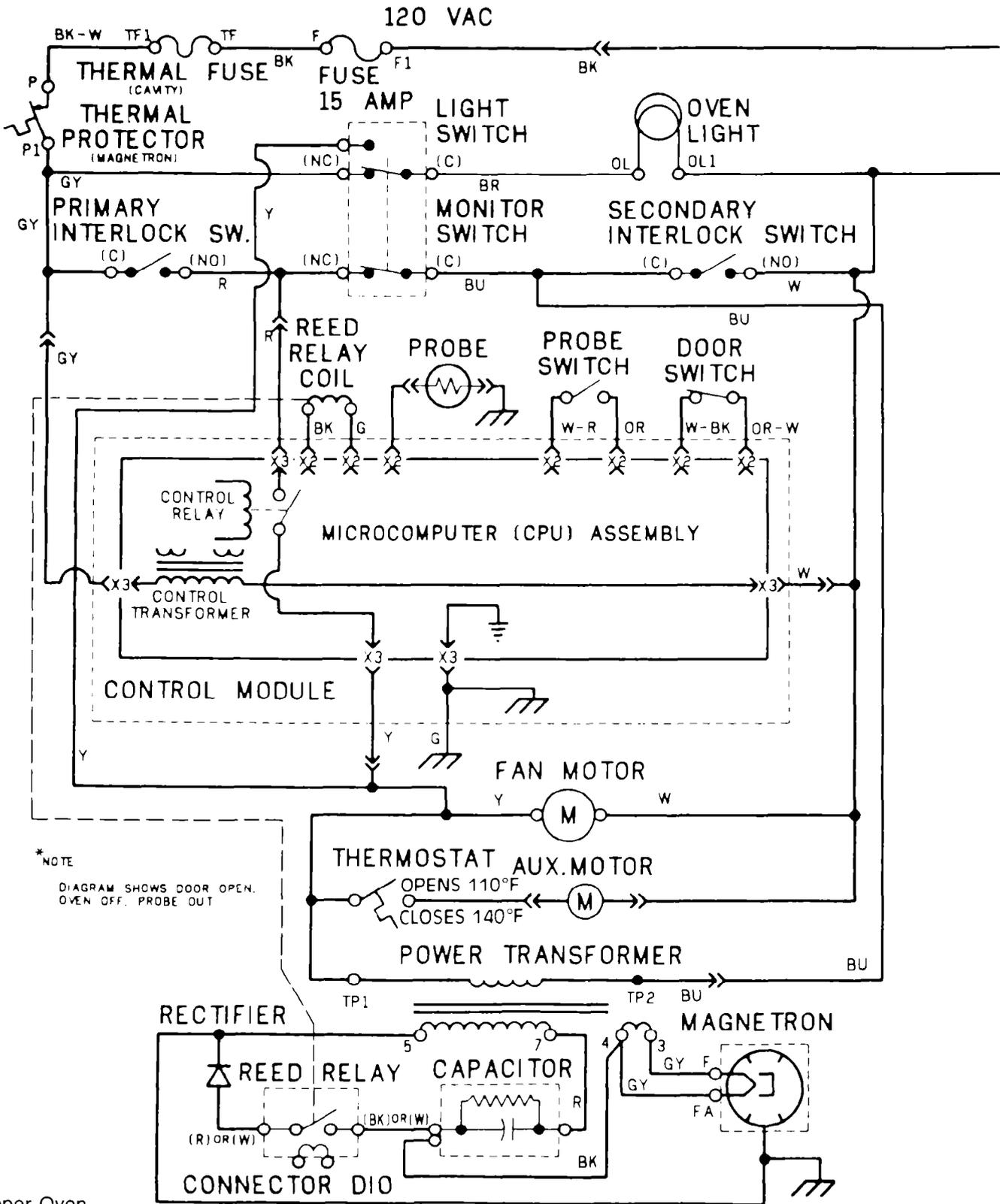
SELECTOR SWITCH SCHEDULE	
POSITION	CONTACTS
OFF	A & B OPEN
BAKE	A-2, B-3
TIMED BAKE	A-1, B-3
BROIL	A-2, B-4

NOTE WIRES TO BE REPLACED MUST HAVE SAME INSULATION & TEMPERATURE RATING AS ORIGINAL WIRES SUPPLIED WITH APPLIANCE

## SCHEMATIC CONDITIONS

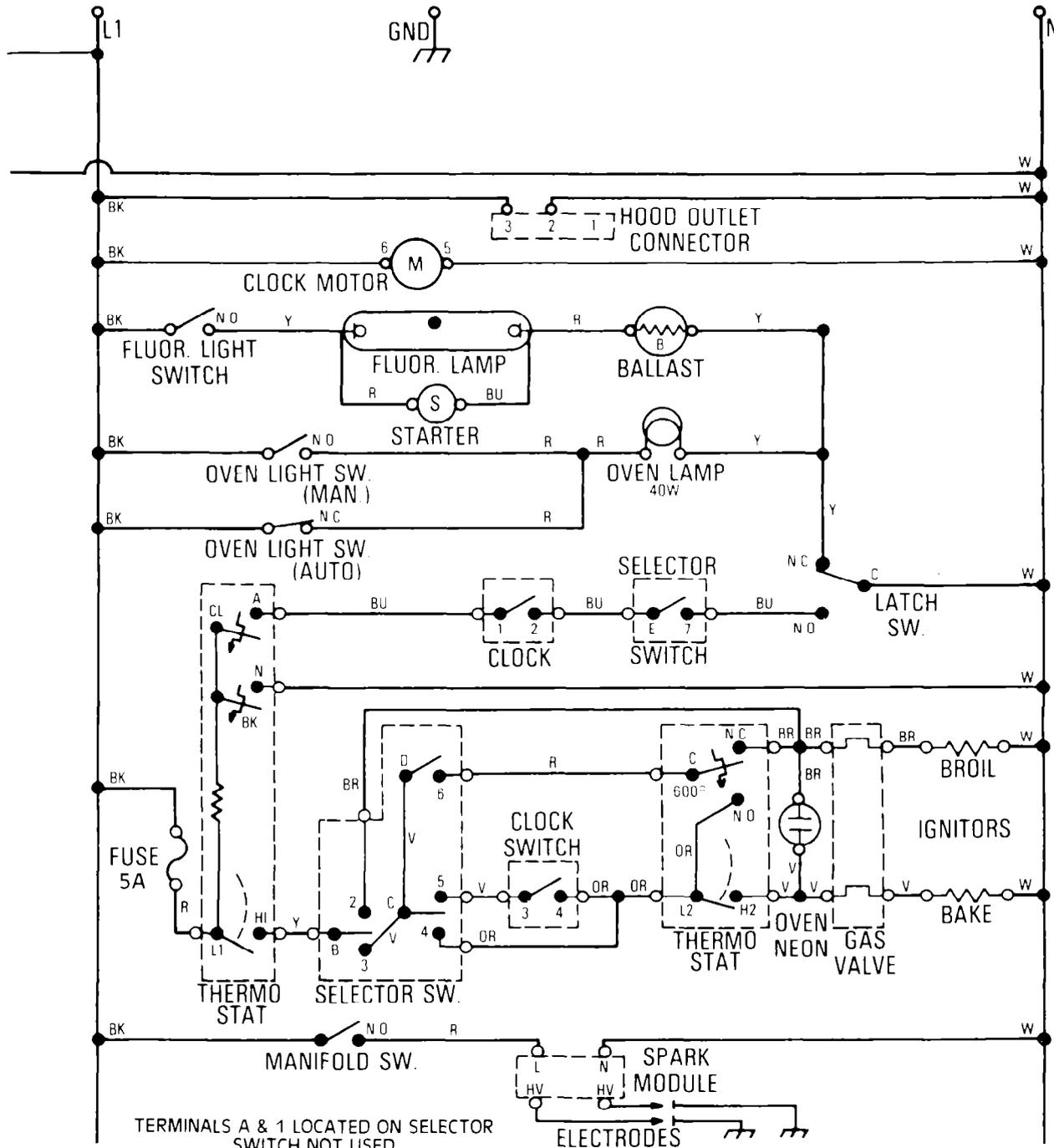
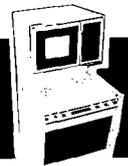
- DOOR OPEN
- OVEN COOL
- THERMOSTAT—OFF
- SELECTOR SW.—OFF
- LIGHT SWITCHES—OFF

Lower Continuous Clean Oven  
SM958PEP



Upper Oven  
SM988PEP

# Installation Instructions

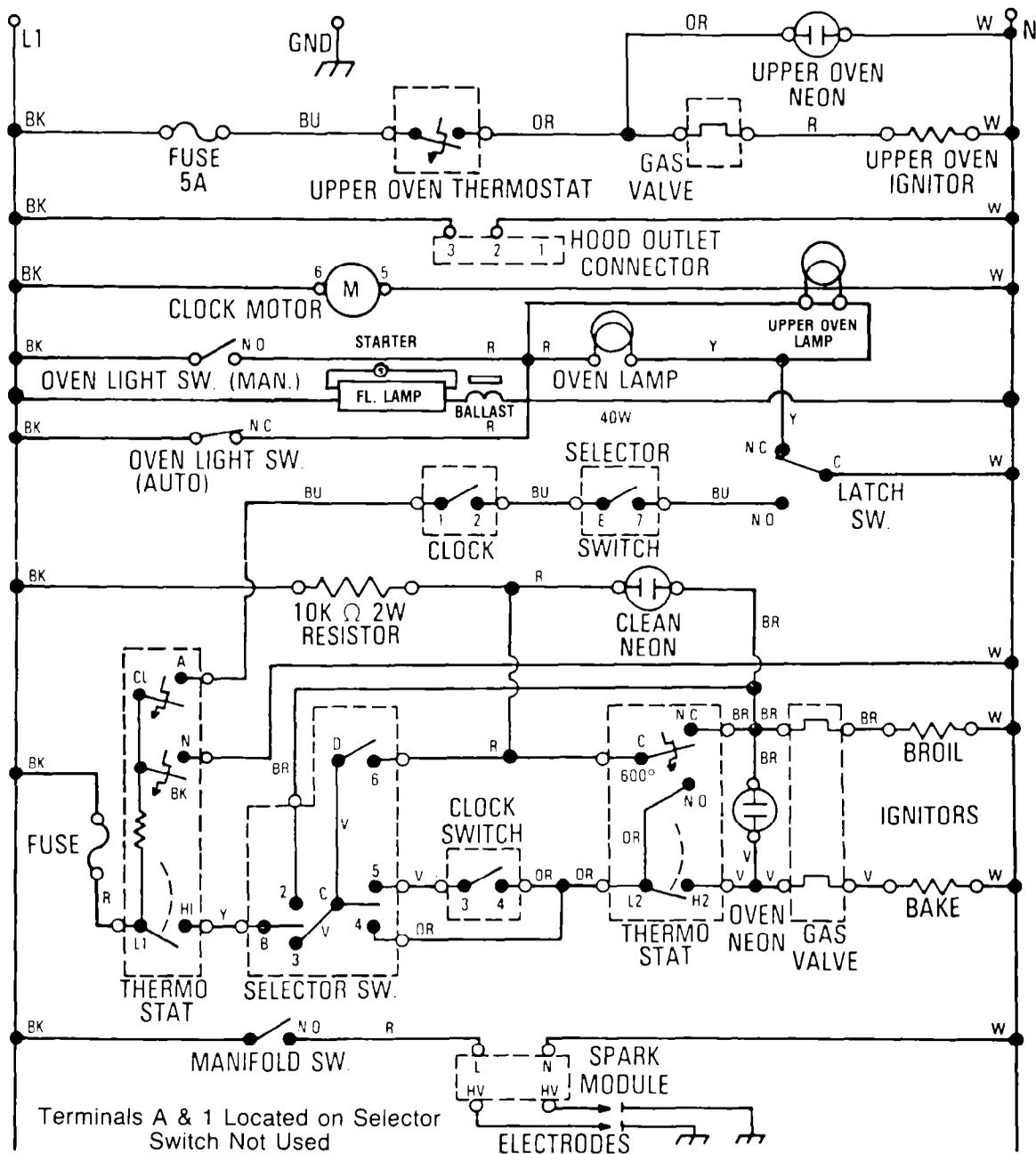


TERMINALS A & 1 LOCATED ON SELECTOR SWITCH NOT USED

SELECTOR SWITCH SCHEDULE		
POSITION	CONTACTS	
	OPEN	CLOSED
OFF	A,B,C,D,E	—
BAKE	D,E	A-1, B-3, C-4
TIMED BAKE	D,E	A-1, B-3, C-5
BROIL	A,D,E	B-2, C-4
CLEAN	C	A-1, B-3, D-6, E-7

THERMOSTAT SWITCHING	
L1-H1, L2-H2	MAIN CYCLING CONTACTS
N	BAKE PILOT CONTACT
A	CLEAN PILOT CONTACT (900°)
C, NO, NC	LOCK SWITCH, CLOSES AT 600°F

Lower Self-Clean Oven  
SM988PEP



Terminals A & 1 Located on Selector Switch Not Used

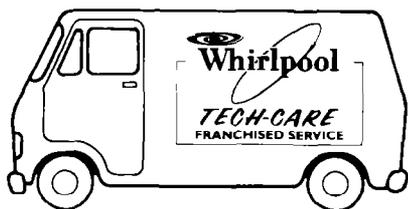
SELECTOR SWITCH SCHEDULE		
POSITION	CONTACTS	
	OPEN	CLOSED
OFF	A,B,C,D,E	—
BAKE	D,E	A-1, B-3, C-4
TIMED BAKE	D,E	A-1, B-3, C-5
BROIL	A,D,E	B-2, C-4
CLEAN	C	A-1, B-3, D-6, E-7

THERMOSTAT SWITCHING	
L1-H1, L-2-H2	MAIN CYCLING CONTACTS
N	BAKE PILOT CONTACT
A	CLEAN PILOT CONTACT (900°)
C, NO, NC	LOCK SWITCH, CLOSES AT 600°F

SE960PEP



Making your world a little easier.



In the event your WHIRLPOOL appliance should need service, call the dealer from whom you purchased the appliance or a WHIRLPOOL franchised TECH-CARE® service company. He is in the Yellow Pages of your telephone directory listed under "Appliances-Household-Major-Service and Repair." You can also obtain his name and number by dialing, free, within the continental United States the Whirlpool COOL-LINE® Service (800) 253-1301. When calling from Michigan, dial (800) 632-2243; from Alaska or Hawaii, dial (800) 253-1121. Dial just as you normally dial long distance. A special operator will tell you the name and number of your nearest Whirlpool TECH-CARE service outlet. During normal working hours, Whirlpool consultants at this same number will also answer any questions about operating or maintaining your appliance not covered in your Use and Care Guide.

Learn the benefits of using TECH-CARE service for maintaining the quality originally built into your WHIRLPOOL appliance.

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