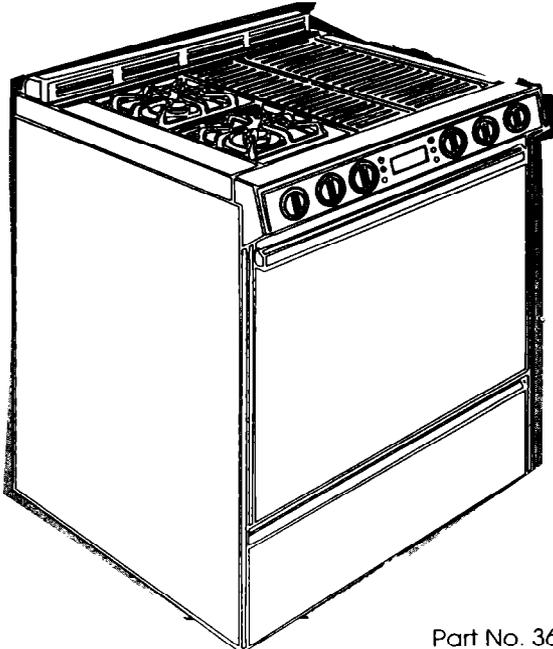


Installation Instructions

	⚠ WARNING
	<ul style="list-style-type: none">• ALL RANGES CAN TIP• INJURY TO PERSONS COULD RESULT• INSTALL ANTI-TIP DEVICE PACKED WITH RANGE• SEE INSTALLATION INSTRUCTIONS



Part No. 36-307563-02-0/4363123

IMPORTANT:
Read and save
these instructions.

Important:
Installer: Leave Installation Instructions with the homeowner.
Homeowner: Keep Installation Instructions for future reference.
Save Installation Instructions for local electrical inspector's use.

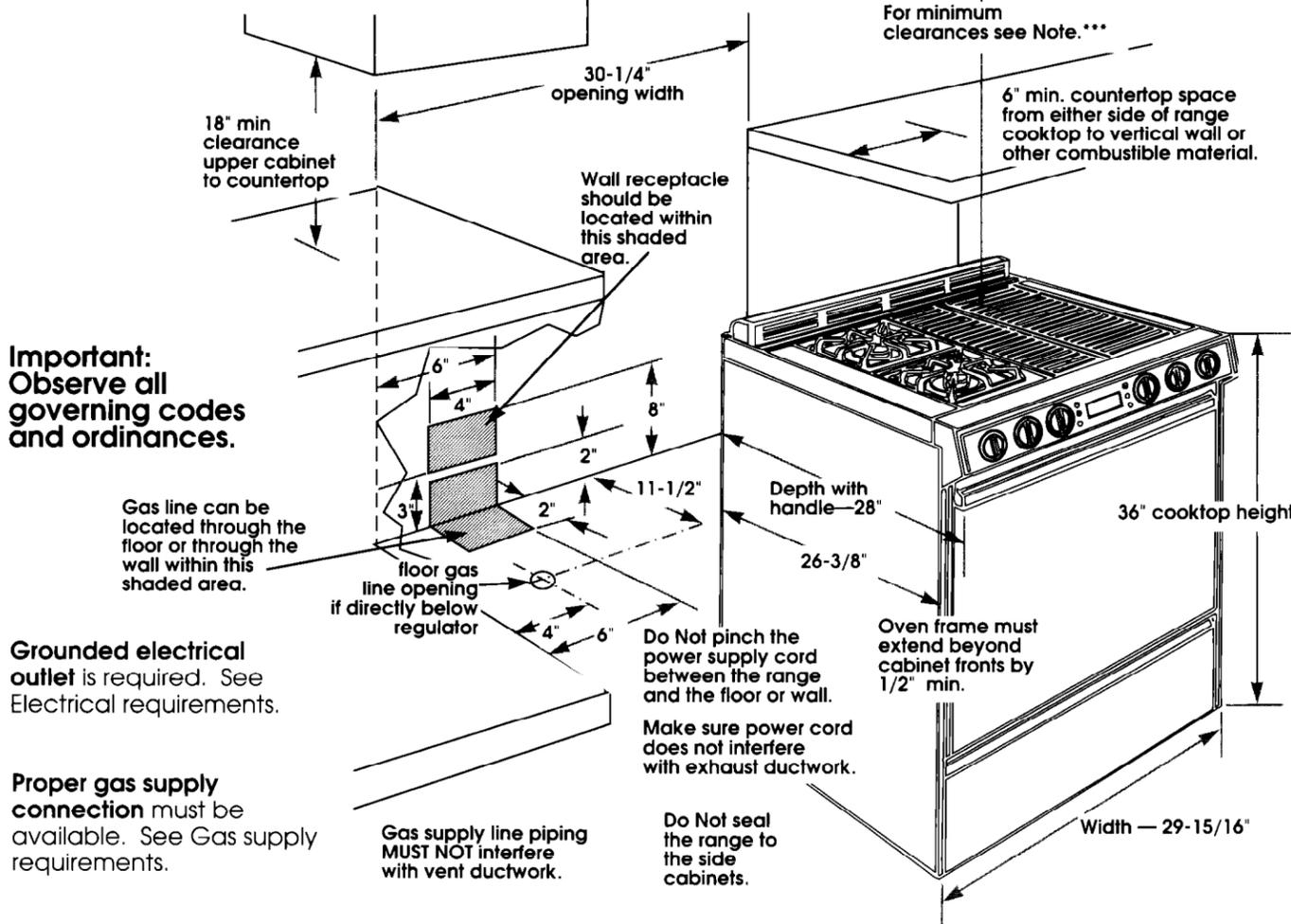
**30" Gas
Downdraft
Slide-in
Range**
with self-cleaning oven



Before you start...

Proper installation is your responsibility. A qualified technician should install this range. Make sure you have everything necessary for correct installation. It is the responsibility of the installer to comply with the installation clearances specified on the serial/rating plate. The serial/rating plate is located on the oven frame behind the door.

Check location where range will be installed. The location should be away from strong draft areas, such as windows, doors, and strong heating vents or fans. The range should be located for convenient use in the kitchen. Recessed installations must provide complete enclosure of the sides and rear of range.



*** NOTE: 30" min. when bottom of wood or metal cabinet is protected by not less than 1/4" flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum or 0.020" copper.
36" min. clearance between the top of the cooking platform and the bottom of an unprotected wood or metal cabinet.

Island or peninsula installations use 24" deep, flush back base cabinets with no rear toe space. If rear toe space is desired, use 27" or deeper base cabinet.

Cabinet opening dimensions that are shown must be used. Given dimensions are minimum clearances and provide required 0" clearance.

NOTE: Clearances specified are for combustible walls and materials that have a density of 20 or more pounds per cubic foot. No evaluation of clearances has been made for installations adjacent to materials that are less than 20 pounds per cu. ft. or to plastic tiles and sheeting.

Important: Observe all governing codes and ordinances.

Grounded electrical outlet is required. See Electrical requirements.

Proper gas supply connection must be available. See Gas supply requirements.

ALL OPENINGS IN THE WALL OR FLOOR WHERE RANGE IS TO BE INSTALLED MUST BE SEALED.

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

- Do Not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
 - Do Not try to light any appliance.
 - Do Not touch any electrical switch; Do Not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

Copies of standards listed may be obtained from:

- * National Fire Protection Association
Batterymarch Park
Quincy, Massachusetts 02269
- ** American Gas Association
1515 Wilson Boulevard
Arlington, Virginia 22209

WARNING

Fire Hazard

Do Not obstruct the flow of combustion and ventilation air.

Personal Injury Hazard

Avoid installing cabinet storage above the cooking surface. If cabinets are already installed, reduce the hazard of reaching over a heated cooking surface by installing a range hood. The range hood should extend a minimum of 5 inches out from the bottom front of the cabinets.

Reaching over a heated cooking surface could result in a serious burn.

Electrical Shock Hazard

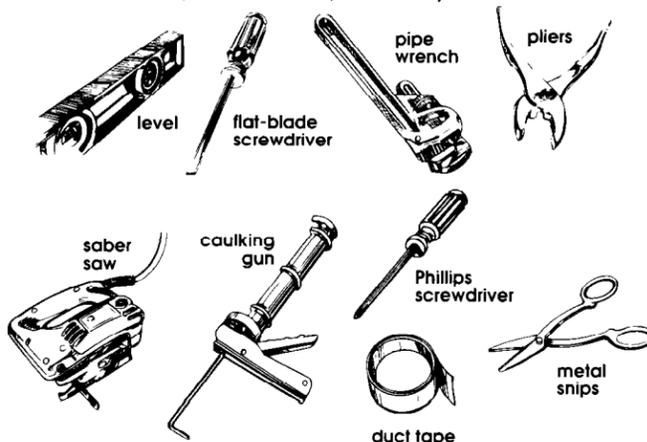
It is the customer's responsibility:

- To contact a qualified electrical installer.
- To assure that the electrical installation is adequate and in conformance with National Electrical Code, ANSI/NFPA 70 — latest edition*, and all local codes and ordinances.

Failure to do so could result in fire, electrical shock or other personal injury.

Tools needed for installation:

caulking gun
duct tape
metal snips
hand or electric drill
wood floors: 3/32" drill bit
concrete/ceramic floor: 3/16" masonry drill bit



The anti-tip bracket MUST be installed. For detailed instructions, see Panel D.

Gas supply requirements

Observe all governing codes and ordinances.

WARNING

Fire Hazard

- Range must be connected to a regulated gas supply. This must be checked by a qualified technician before installing range.
- Do Not use an open flame to test for leaks from gas connections.
- New, A.G.A. design-certified flexible gas line should be used when codes permit.

Failure to follow these instructions could result in a fire, explosion or personal injury.

A. This installation must conform with local codes and ordinances. In the absence of local codes, installation must conform with American National Standard, National Fuel Gas Code ANSI Z223.1 — latest edition**.

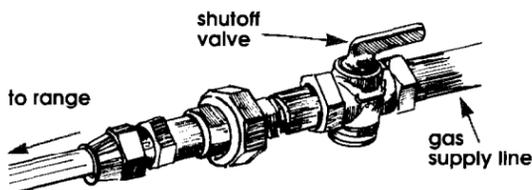
B. Input ratings shown on the serial/rating plate are for elevations up to 2,000 feet. For elevations above 2,000 feet, ratings are reduced at a rate of 4% for each 1,000 feet above sea level.

C. This range is equipped for use with NATURAL gas only and is design-certified by A.G.A.

D. Provide a gas supply line of 3/4" rigid pipe to the range location. A smaller size pipe on long runs may result in insufficient gas supply. Pipe-joint compounds made for use with NATURAL and L.P. gas must be used.



E. If local codes permit, A.G.A. design-certified flexible metal tubing is recommended for connecting this range to the gas supply line. Do Not kink or damage the flexible tubing when moving the range. A 1/2" male pipe thread is needed for connection to pressure regulator female pipe threads.



F. The supply line shall be equipped with an approved shutoff valve. This valve should 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 shutoff valve.



G. If rigid pipe is used as a gas supply line, a combination of pipe fittings must be used to obtain an in-line connection to the range. All strains must be removed from the supply and fuel lines so range will be level and in line.

H. The gas supply pressure for checking the regulator setting is to be at least 7" W.C. (natural gas). Maximum supply pressure for Natural Gas must not exceed 14" W.C. in accordance with a regulator setting of 6" W.C.

I. Line pressure testing: Testing above 1/2 psi (gauge)

The range 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 (3.5 kPa).

Testing at 1/2 psi (gauge)

The range must be isolated from the gas supply piping system by closing its individual manual shutoff 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).

Electrical requirements

⚠ WARNING

Electrical Shock Hazard

- Electrical ground is required on this appliance.
- If cold water pipe is interrupted by plastic, non-metallic gaskets or other insulating materials, Do Not use for grounding.
- Do Not ground to a gas pipe.
- Do Not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
- 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.
- Do Not use an extension cord with this appliance.
- 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.

If codes permit and a separate grounding wire is used, it is recommended that a qualified electrician determine that the grounding path is adequate.

A 120-volt, 60-Hz, AC-only, 15-ampere, fused electrical supply is required. A time-delay fuse or circuit breaker is recommended. It is recommended that a separate circuit serving only this appliance be provided.

Electronic ignition systems operate within wide voltage limits, but proper grounding and polarity are necessary. In addition to checking that the outlet provides 120-volt power and is correctly grounded, the outlet must be checked by a qualified electrician to see if it is wired with correct polarity.

The wiring diagram is included in the literature package. The wiring diagram is also located on the bottom of the storage drawer.

Recommended grounding method

For personal safety, this appliance must be grounded. This appliance is equipped with 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 70 — latest edition*, and all local codes and ordinances. (See Figure 1.) 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.

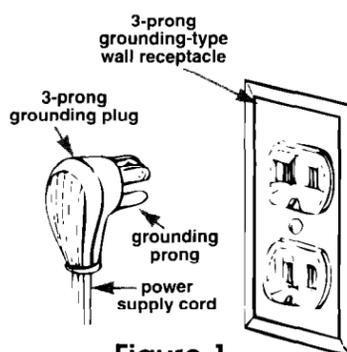


Figure 1

Venting requirements

Ductwork needed for left side venting is not included.

⚠ WARNING

Fire Hazard

- Venting system must terminate to the outside.
- Do Not terminate the ductwork in an attic or other enclosed space.
- Do Not use 4" laundry-type wall caps.

Failure to follow recommended venting instructions may result in a fire.

Determine which venting method to use. Ductwork can extend either through the rear wall, left side or floor. All transitions and ductwork needed to vent to rear of range are supplied with range. To vent through the floor, use floor vent kit supplied. To vent to left side of range, a separate venting kit (Kit No. 4315772) must be used and is available from your dealer or authorized parts distributor.

The length of the ductwork and number of elbows should be kept to a minimum to provide efficient performance. The size of the ductwork should be uniform. Do Not install two elbows together. Use duct tape to seal all joints in the duct system. Use caulking to seal exterior wall or floor opening around cap. Figures 2 - 7 show common venting methods and types of materials needed.

Flexible ductwork is Not recommended. If it is used, calculate each foot of flexible ductwork as two feet of straight metal ductwork. Flexible elbows count twice as much as standard elbows. Use metal ductwork only.

Use ductwork cutout dimensions shown in Figures 2 - 7. If the ductwork cutout location falls over a joist or stud, a supporting frame must be constructed. Do Not cut joist or stud.

NOTE: Make sure there is proper clearance within the wall or floor for exhaust duct before making cutouts.

Rear wall venting installation

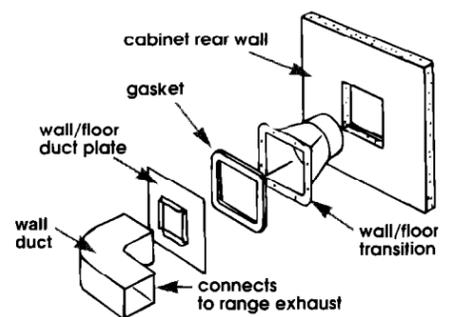


Figure 2

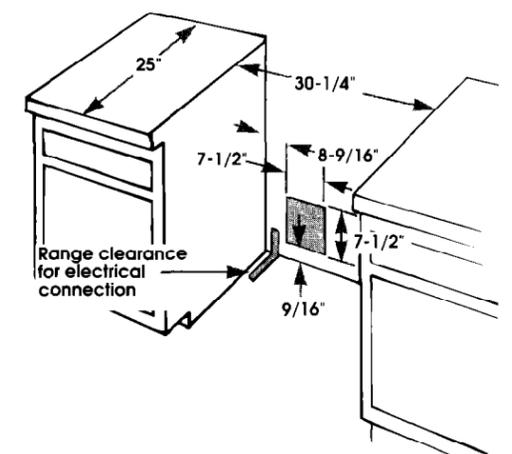


Figure 3

Floor venting installation

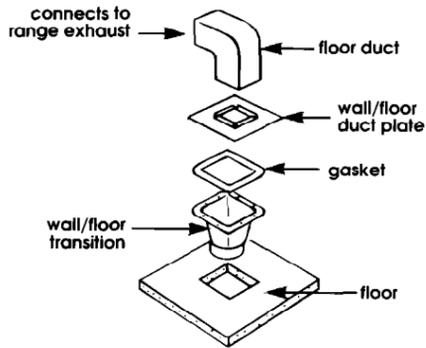


Figure 4

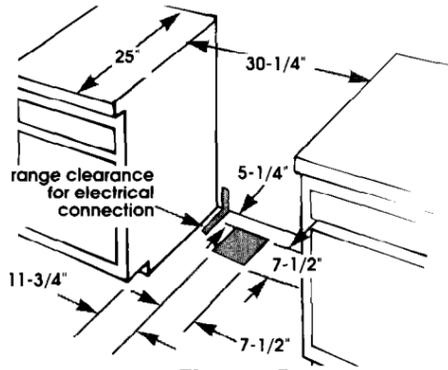


Figure 5

Left side venting installation (Requires Kit No. 4315772 available from dealer.)

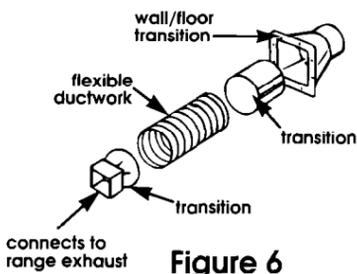


Figure 6

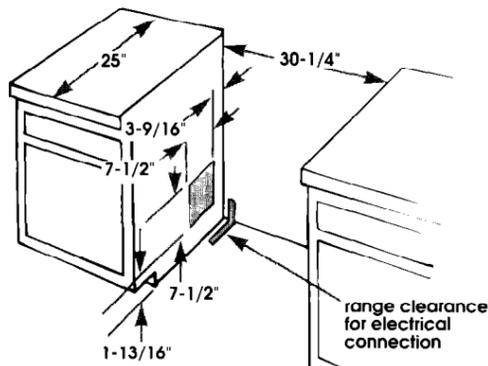
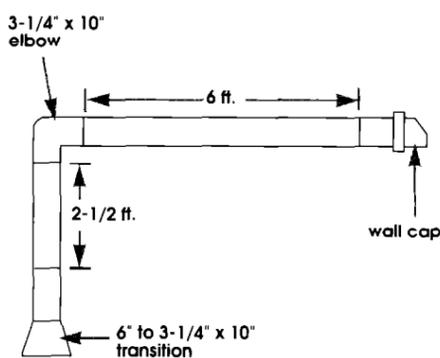


Figure 7

Recommended duct length for island or peninsula installations

Use 6" or 3-1/4" x 10" duct with a maximum of 18 feet for duct system. For best performance, use no more than three 90° elbows. To calculate the length of system you need, add the equivalent feet for each duct piece used in the system. See the following example:

3-1/4" x 10" duct system



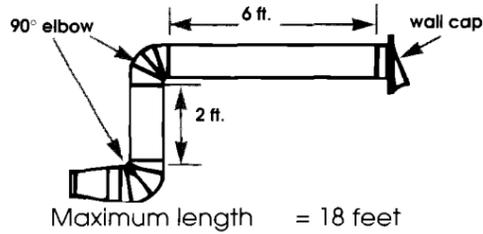
Maximum length = 18 ft.

90° elbow	= 5 ft.
1 — wall cap	= 0 ft.
1 — transition	= 4-1/2 ft.
8-1/2 feet straight	= 8-1/2 ft.
Length of 3-1/4" x 10" system	= 18 ft.

Recommended standard fittings

3-1/4" x 10" to 6" = 1 ft.	6" to 3-1/4" x 10" 90° elbow = 6 ft.	6" to 3-1/4" x 10" = 4.5 ft.
3-1/4" x 10" 90° elbow = 5 ft.	3-1/4" x 10" flat elbow = 12 ft.	3-1/4" x 10" wall cap = 0 ft.

6" duct system



Maximum length = 18 feet

2 — 90° elbow	= 10 ft.
1 — wall cap	= 0 ft.
8 feet straight	= 8 ft.
Length of 6" system	= 18 ft.

Recommended standard fittings

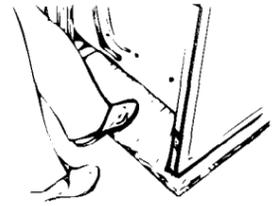
3-1/4" x 10" to 6" = 4.5 ft.	3-1/4" x 10" to 6" 90° elbow = 5 ft.	3-1/4" x 10" to 6" 90° elbow = 9 ft.	
90° elbow = 5 ft.	6" to 3-1/4" x 10" = 1 ft.	45° elbow = 2.5 ft.	6" wall cap = 0 ft.

Note: Never use laundry-type wall caps.

Now start... With range in kitchen.

1.

Remove racks and other parts from inside oven. Remove venting kit from storage drawer and remove elbow taped to cardboard base behind storage drawer.



2.

Place one foot on the shipping base. Tilt range forward slightly to free rear legs. Gently lower range to floor. Tilt range backwards until front legs are free.

3.

Remove shipping materials, tape and protective film from range. Do Not remove cardboard shipping base at this time.

4.

Lower leveling legs approximately 1/4" or to a point where the range base does not touch the floor.

5.

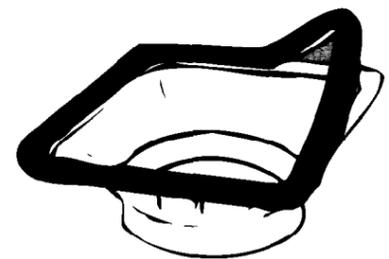
Determine which venting method (left side, rear wall, or floor) you need to use. This range is manufactured for rear wall or through the floor venting. If through left side venting is desired, a separate kit (Kit No. 4315772) must be ordered.

6.

Clearly mark where vent opening will be made in cabinet opening according to the venting method needed. See Venting requirements for dimensions.

7.

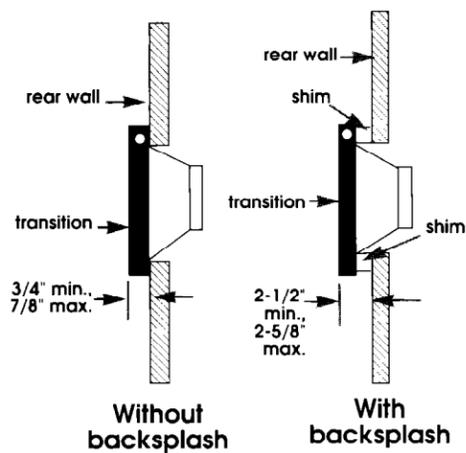
Using a saber saw, cut a 7-1/2" x 7-1/2" square opening for the vent ductwork.



8.

For rear wall venting: Install wall/floor transition through back of cabinet using 8 wood screws (or anchor bolts if fastening to drywall or masonry). Stretch slotted gasket over edge of wall/floor transition.

For countertops without a backsplash, the distance from the rear wall to the gasket must be at least 3/4"; 7/8" maximum.



For countertops with a backsplash, the distance from the rear wall to the gasket must be at least 2-1/2"; 2-5/8" maximum.

Attach wall duct to range fan exhaust with wall duct directed toward rear of range.

Secure wall/floor duct plate to wall duct using screws supplied.

8a.

For floor or left side venting: Follow instructions supplied with floor vent kit or left side vent kit.

⚠ WARNING

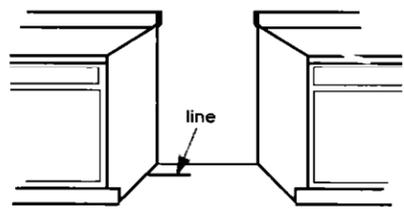
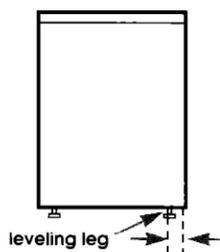


- To prevent tipping, install the anti-tip bracket.
- Save these Installation Instructions. If range is moved to a new location, the anti-tip bracket must be removed and reinstalled in the new location.

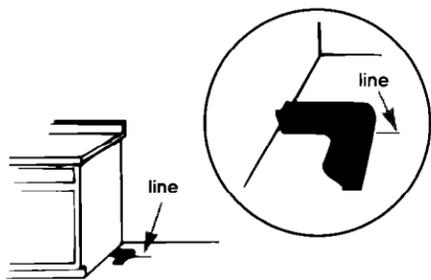
9.

One anti-tip bracket must be installed.

- Measure the distance from the center of the leveling leg to the furthest point that extends from the back of the range.



- Mark on the floor the distance just measured from the rear of the cabinet opening or wall where the range will be installed. Additional space may be needed for gas line located behind the range.



- Place one end of the anti-tip bracket on the floor against the cabinet side so that the inside edge of the bracket is aligned with the line drawn.

Note: If there is a cabinet on only one side, the anti-tip bracket must be installed against the cabinet.

10.

Use a pencil to mark the two mounting screw hole locations on the anti-tip bracket. Remove bracket from position.

⚠ CAUTION

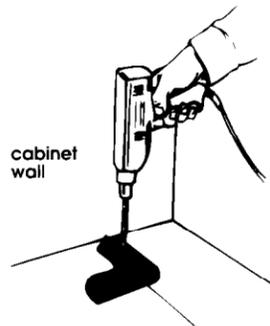
Floor Damage

- Contact a qualified floor covering installer for the best procedure to drill mounting holes through your type of floor covering.
- Before moving range across floor, check that range is on shipping base or slide range onto cardboard or hardboard.

Failure to follow these instructions may result in damage to floor covering.

11.

To mount anti-tip bracket to wood floor, drill a 3/32" hole at each mounting screw location.



To mount anti-tip bracket to concrete or ceramic floor, use a masonry drill bit to drill 3/16" holes at each mounting screw location. Tap plastic anchors into mounting holes in floor with hammer.

12.

Line up holes in anti-tip bracket with holes in floor. Use the screws provided to fasten the anti-tip bracket to floor.

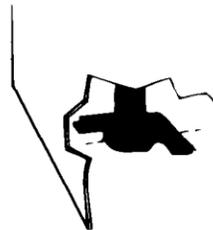


13.

Move range close to final position. Remove the shipping base, cardboard or hardboard from under the range. Plug power supply cord into grounded outlet.

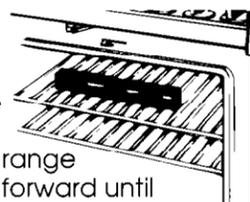
14.

Carefully move range into final position. Remove storage drawer or look underneath range. (A flashlight may be needed.) Check that the rear leveling leg is engaged in the anti-tip bracket. If leveling leg is not properly engaged, remove and reposition the bracket to insure that the leveling leg fits properly in the bracket.



15.

Place rack in oven. Place level on rack, first side to side; then front to back. If range is not level, pull the range forward until the rear leveling leg is removed from the bracket. Adjust the legs up or down until range is level. Push range back into position. Check that rear leveling leg is engaged in bracket.



Note: Oven must be level for satisfactory baking conditions.

16.

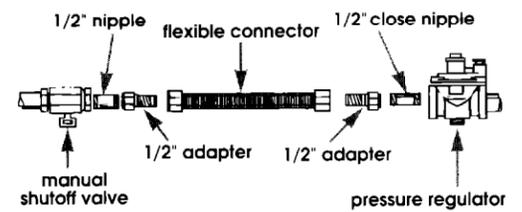
Connect ductwork to range. Check that power supply cord is not interfering with duct work.

⚠ WARNING

Fire Hazard

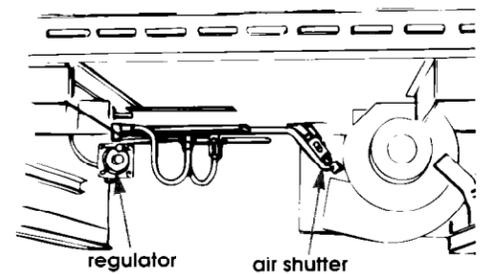
Do Not make connection too tight. The regulator is die cast. Overtightening may crack the regulator, resulting in a gas leak and possible fire or explosion.

All connections must be wrench-tightened.



17.

Remove the storage drawer by lifting slightly and pulling out of range. Remove the regulator plug and assemble the flexible connector from the gas supply to the pressure regulator in order: manual shutoff valve, 1/2" nipple, 1/2" adapter, flexible connector, 1/2" adapter, and 1/2" close nipple.



18.

Pipe-joint compound made for use with NATURAL and L.P. gas must be used to seal all gas connections. Check that the shutoff valve is open between the regulator and gas valves. If flexible connectors are used, be certain connectors are not kinked.

19.

Open shutoff valve in the gas supply line. Wait a few minutes for gas to move through the gas line.

⚠ WARNING

Fire Hazard

Do Not use an open flame to test for leaks from gas connections. Checking for leaks with a flame may result in a fire or explosion.

20.

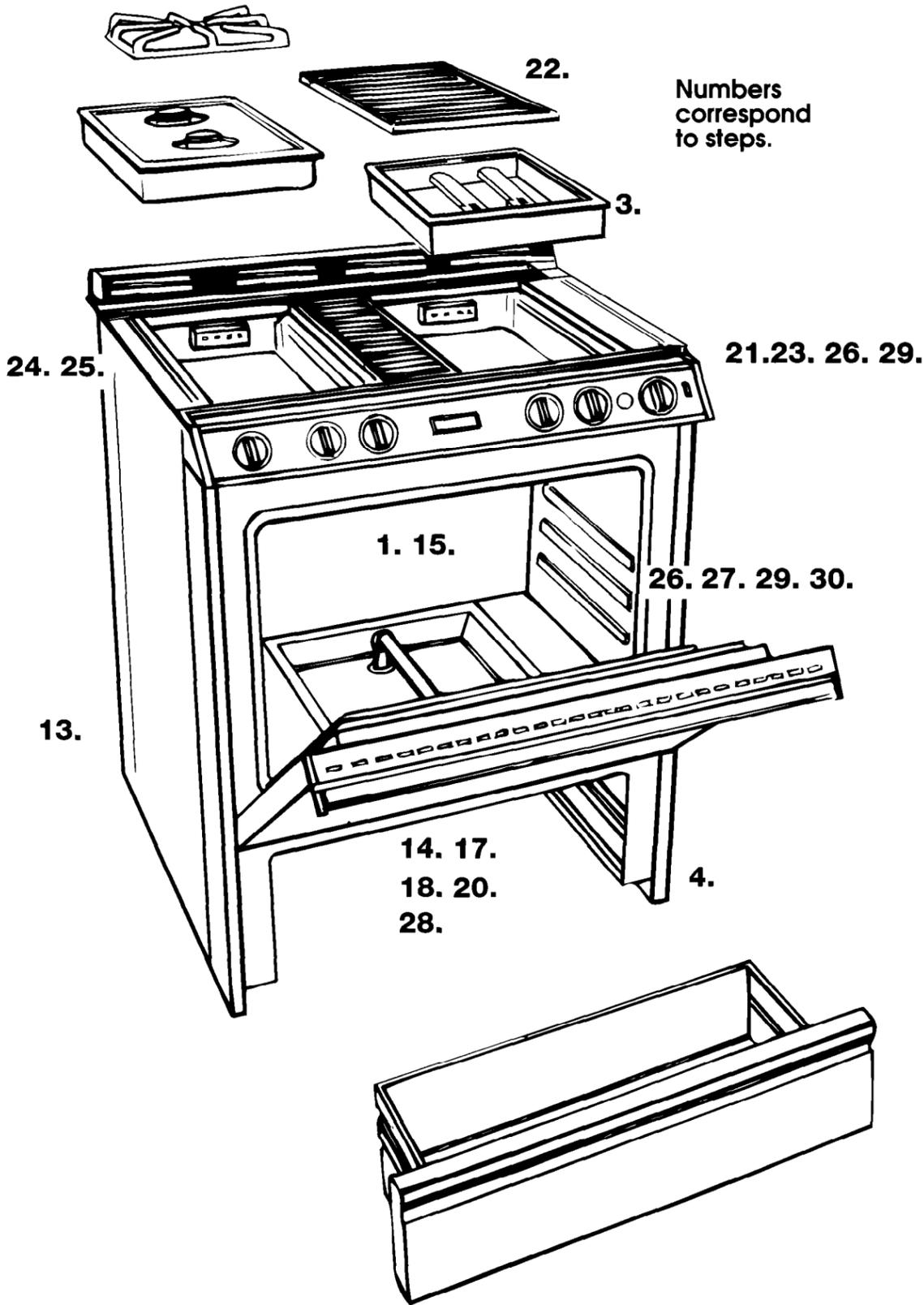
Use a brush and liquid detergent to test all gas connections for leaks. Bubbles around connections will indicate a leak. If a leak appears, shut off gas valve controls and adjust connections. Then check connections again. **NEVER TEST FOR GAS LEAKS WITH A MATCH OR OTHER FLAME.** Clean all detergent solution from range.

21.

Turn fan to "HI" to check that venting gasket for rear wall or floor venting properly seals wall/floor duct plate to wall/floor transition. If range does not seal properly, contact a service technician. Replace storage drawer.

22.

Install grill and surface burner modules.



Numbers correspond to steps.

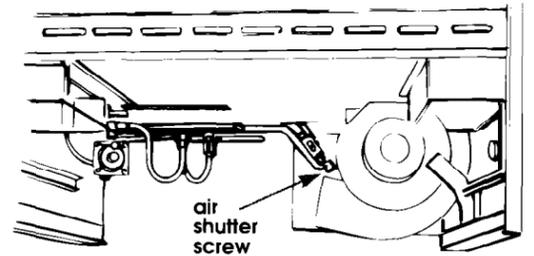
CAUTION

Product Damage

Do Not insert any object into the openings of the protective shield that surrounds the ignitor.
Do Not clean the area.
Failure to follow these instructions could result in product damage.

27.

Check the oven burner for proper flame. The flame should be 1/2" long, with inner cone of bluish-green, an outer mantle of dark blue and should be clean and soft in character. No yellow tips, blowing or lifting of flame should occur.



28.

If oven flame needs to be adjusted, loosen screw and adjust the air shutter until the proper flame appears. Tighten screw. Replace oven bottom and oven racks. Set the open area of the storage drawer track down over the rollers on both sides of the oven frame. Push storage drawer back into place.

29.

Check the operation of the oven broil burner. Turn the oven selector knob to "BROIL". Push in and turn the oven control knob to "BROIL". **The oven broil burner should light in 50 to 60 seconds. This delay is normal.** The oven safety valve requires a certain time before it will open and allow gas to flow.

30.

The flame should be 1/2" long with an inner cone of bluish-green and an outer mantle of dark blue. The flame should also be clean and soft in character with no blowing or lifting of flame.

If the flame needs to be adjusted:

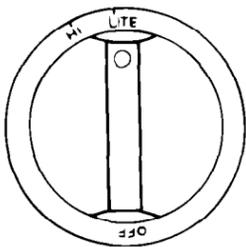
1. Remove the two screws fastening the front of broil burner to the oven. Pull the broil burner forward. Loosen the lock screw on the air shutter located at the rear of the broil burner.
2. Adjust the air shutter as needed. Tighten the lock screw.

Electronic Ignition System

Initial lighting and gas flame adjustments.

Cooktop and oven burners use electronic ignitors in place of standing pilots. When the cooktop control knob is turned to the "LITE" position, the system creates a spark to light the burner. This sparking continues until the control knob is turned to the desired setting.

If oven control is turned to the desired setting and sparks, the sparking will continue until oven pilot ignites; then the sparking stops automatically.



23.

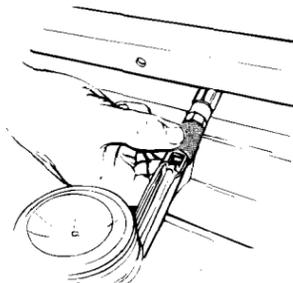
Check the operation of the surface unit burners. Push in and turn each surface unit control knob to "LITE" position. The flame should light within 4 seconds. **Do Not leave the knob in the "LITE" position after burner lights.**

24.

After burner lights, turn control knob to the "HI" position. Check each surface unit burner for proper flame. The small inner cone should have a very distinct blue flame 1/4" to 1/2" long. The outer cone is not as distinct as the inner cone.

25.

If burners need adjusting for proper flame, remove burner grates and carefully lift up the module top. Adjust the air shutter to the widest opening that will produce a sharp blue flame that does not lift or blow off the burner. Repeat as necessary for each burner.

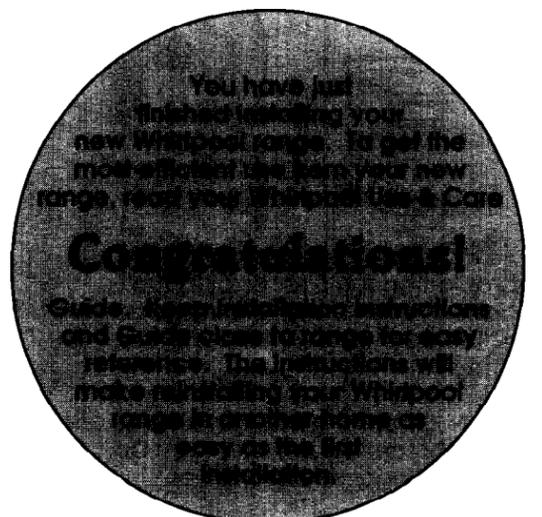
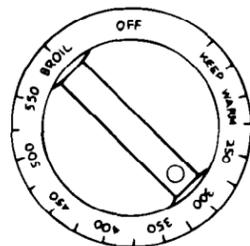


The low burner flame can be adjusted by turning the adjustment screw in the center of the valve stem until a minimum steady blue flame is produced. Turn the burner from high to low several times to be sure that the flame does not go out.

Reinstall module top and burner grates.

26.

Check the operation of the oven burner. Remove oven racks and oven bottom. Turn oven selector control knob to "BAKE". Push in and turn the oven control knob to 300°F. **The oven burner should light in 50 to 60 seconds. This delay is normal.** The oven safety valve requires a certain time before it will open and allow the gas to flow.



If range does not operate...

- Check that the circuit breaker is not tripped or the house fuse blown.
- Check that power supply cord is plugged into wall receptacle. Check that gas supply is turned on.

If you need assistance...

The Whirlpool Consumer Assistance Center will answer any questions about operating or maintaining your range not covered in the Installation Instructions. The Whirlpool Consumer Assistance Center is open 24 hours a day, 7 days a week. Just dial 1-(800) 253-1301 — the call is free.

When you call, you will need the range model number and serial number. Both numbers can be found on the serial/rating plate located on the oven frame behind the door.

WARNING

Personal Injury/Product Damage Hazard

Do Not step, lean or sit on the range drawer or door.

Failure to follow this instruction could result in personal injury and/or product damage.

For cleaning and maintenance...

If removing the range is necessary for cleaning or maintenance, shut off gas supply to the range. Disconnect the gas and electrical supply.

If the gas or electrical supply is inaccessible, lift the range slightly at the front and pull the range out away from the wall. Pull the range out only as far as necessary to disconnect the gas and electric supply lines.

Remove the range to complete cleaning or maintenance.

Move range back into operating position. Level the range. Connect gas line to range and check for leaks. Plug electric power supply cord into outlet. Make sure that the rear leveling leg is engaged in the anti-tip bracket.

NOTE:

Refer to Use and Care Guide for operating and cleaning instructions.

If you need service...

In the event that your Whirlpool appliance should need service, call the dealer from whom you purchased the appliance or a Whirlpool-authorized service company. A Whirlpool-authorized service company is listed in the Yellow Pages of your telephone directory under "Appliances — Household — Major — Service or Repair". You can also obtain the service company's name and telephone number by dialing, free, within the continental United States, the Whirlpool Consumer Assistance Center telephone number, (800) 253-1301. A special operator will tell you the name and number of your nearest Whirlpool-authorized service company.

Maintain the quality built into your Whirlpool appliance — call a Whirlpool-authorized service company.

