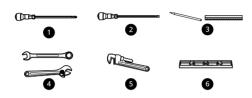


INSTALLATION

Before Installing

Tools Needed



- Phillips screwdriver
- 2 Flat-blade screwdriver
- 3 Pencil and ruler
- 4 Combination or adjustable wrench
- **6** Pipe wrench (2) (one for support)
- 6 Level

Parts

Parts You May Need

- · Gas line shut-off valve
- Pipe joint sealant that resists action of natural and LP gases
- Flexible metal appliance connector (3/4" or 1/2" NPT x 1/2" I.D.)
 - Never use an old connector when installing a new range.
- Flare union adapter for connection to gas supply line (3/4" or 1/2" NPT x 1/2" I.D.)
- Flare union adapter for connection to pressure regulator on range (1/2" NPT x 1/2" I.D.)
- Liquid leak detector or soapy water
- Lag bolt or 1/2" O.D. sleeve anchor (for concrete floors only)

In the Commonwealth of Massachusetts

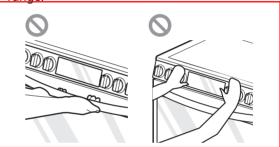
- This product must be installed by a licensed plumber or gas fitter.
- When using ball type gas shut-off valves, they must be the T-handle type.

 When using a flexible gas connector, it must not exceed 3 feet in length.

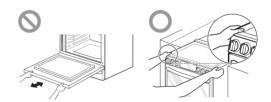
Unpacking and Moving the Range

▲ WARNING

- You should use two or more people to move and install the range. (Excessive Weight Hazard)
 Failure to do so can result in back or other injury.
- Do not use the door handles or knobs to push or pull the range during installation or when moving the range out for cleaning or service.
 Doing so can result in serious damage to the range.



 Do not push or pull the range by grabbing the open oven door or cooktop only. Doing so can result in serious damage to the range.



 Do not lift the range using the cooktop or door handle. Doing so can cause damage and improper operation of the range.

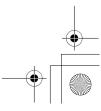


• To reduce the risk of burns, do not move this appliance while it is hot.

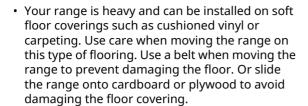
NOTE

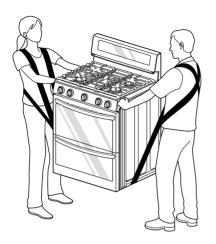
• The image may differ from the actual model.











- · Remove packing material, tape and any temporary labels from your range before using. Do not remove any warning-type labels, the model and serial number label, or the Tech Sheet that is located on the back of the range.
- To remove any remaining tape or glue, rub the area briskly with your thumb. Tape or glue residue can also be easily removed by rubbing a small amount of liquid dish soap over the adhesive with your fingers. Wipe with warm water and dry.
- Do not use sharp instruments, rubbing alcohol, flammable fluids, or abrasive cleaners to remove tape or glue. These products can damage the surface of your range.

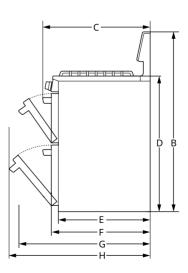
Choosing the Proper Location

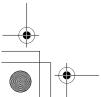
Dimensions and Clearances

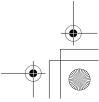
- Provide proper clearance between the range and adjacent combustible surfaces.
- These dimensions must be met for safe use of your range.
- The location of the electrical outlet and pipe opening (see "Gas Pipe and Electrical Outlet Locations" below) may be adjusted to meet specific requirements.
- The range may be placed with 0" clearance (flush) at the back wall.

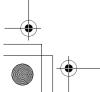
Dimensions







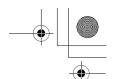






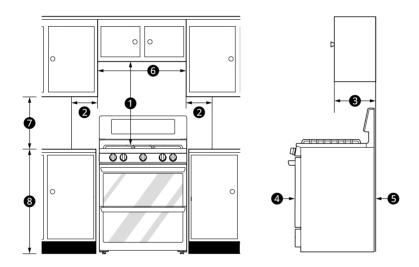




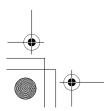


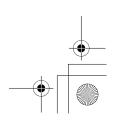
-	Dimensions	LDGL6924*	
А	Width	29 15/16" (760.8 mm)	
В	Height	46 15/32" (1180.1 mm)	
С	Depth (Includes Door Handle)	29 1/4" (743.1 mm)	
D	Height (Cooking surface)	36" (913.0 mm)	
E	Depth (Includes only the product body that is loaded into the cabinet. Excludes door, drawer, and handles)	24 3/4" (628.5 mm)	
F	Depth (Excludes Door Handle)	26 27/32" (682.0 mm)	
G	Depth when upper door is fully opened	38 5/8" (981.2 mm)	
Н	Depth when lower door is fully opened	42 3/16" (1072.2 mm)	

Clearances



0	Minimum distance from top of range to combustible surface overhead	30" (76.2 cm)
2	Minimum clearance to left/right wall	5" (12.7 cm)
8	Maximum depth for cabinets above countertops	13" (33.0 cm)
4	Front edge of the range side panel forward from cabinet	2 1/4" (6.3 cm)
6	To cabinets below cooktop and at the range back	0"
6	Minimum opening in overhead cabinets	30" (76.2 cm)
0	Minimum distance from countertop to overhead cabinets at side	18" (45.7 cm)
8	Height of countertop	36" (91.3 cm)





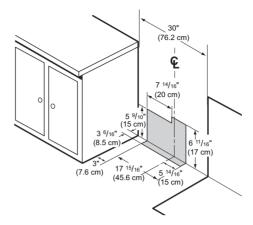












Ventilation

- Do not locate your range where it may be subject to strong drafts. Any openings in the floor or wall behind the range should be sealed. Make sure the openings around the base of the range that supply fresh air for combustion and ventilation are not blocked by carpeting or woodwork.
- This appliance must not be installed with a ventilation system that blows air downward toward the range. This type of ventilation system may cause ignition and combustion problems with the gas cooking appliance resulting in personal injury or unintended operation.

Flooring

- · Your range, like many other household units, is heavy and can be installed on soft floor coverings such as cushioned vinyl or carpeting. Use care when moving the range on this type of flooring.
- When the floor covering ends at the front of the range, the area that the range will be installed on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning and servicing, as well as provide proper air flow to the range.
- Make sure the floor covering can resist temperatures of at least 167 °F (75 °C). See the Installation Safety Instructions included in this manual.

Ambient Temperature

• Make sure the wall coverings around your range can resist the heat generated up to 194 °F (90 °C) by the range. See the Installation Safety Instructions included in this manual.

Leveling

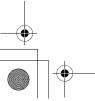
Leveling the Range

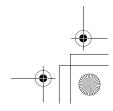
Level the range by adjusting the leveling legs with a wrench. Extending the legs slightly may also

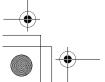
make it easier to insert the rear leg into the anti-tip bracket.









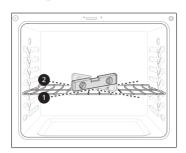






Checking Adjustments

- Place the level diagonally on the oven rack, and check each direction for level.
 - First check direction **1**. Then check direction 2.



If the level doesn't show that the rack is level, adjust the leveling legs with a wrench.

Connecting Gas

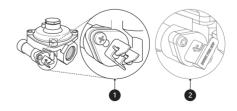
Providing Adequate Gas Supply

- Your range is designed to operate at a pressure of 5" of water column on natural gas or 10" of water column on LP.
- Make sure you are supplying your range with the type of gas for which it is configured.
- This range is convertible for use with natural or LP gas. When using this range with LP gas, conversion must be made by a qualified LP installer before attempting to operate the range.
- For proper operation, the pressure of natural gas supplied to the regulator must be between 5" and 13" of water column.
- · For LP gas, the pressure supplied to the regulator must be between 10" and 13" of water column. When checking for correct operation of the regulator, the inlet pressure must be at least 1" more than the operating (manifold) pressure as given above.
- The pressure regulator located at the inlet of the range must remain in the supply line regardless of which type of gas is being used.
- A flexible metal appliance connector used to connect the range to the gas supply line should have an I.D. of 5/8" and a maximum length of 5 feet. In Canada, flexible connectors must be single wall metal connectors less than 6 feet in length.

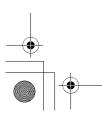
Connecting the Range to Gas

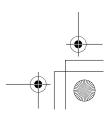
WARNING

- Isolate the range from the gas supply system by closing its individual shut-off valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 psi (3.5 kPa).
- The appliance and its individual shut-off 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 psi (3.5 kPa).
- · Shut off the range gas supply valve before removing the old range and leave it off until the new hook-up has been completed.
- Because hard piping restricts movement of the range, a CSA International-certified flexible metal appliance connector should be used unless local codes require a hard-piped connection.
- A manual valve must be installed in an accessible location in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance.
- Never reuse an old connector when installing a new range.
- To protect against gas leaks, use a qualified pipe joint sealant on all external threads.
- Install a male 1/2" or 3/4" flare union adapter to the NPT internal thread of the manual shutoff valve, taking care to back-up the shut-off valve to keep it from turning.
- Install a male 1/2" flare union adapter to the 1/2" NPT internal thread at the inlet of the pressure regulator. Use a backup wrench on the pressure regulator fitting to prevent damage.
 - Check that the gas pressure regulator valve is in the open position.



- 1 Lever's open position
- 2 Lever's closed position











- The gas pressure regulator valve is open when shipped. If the range does not work properly after installation, make sure the regulator valve is still open.
- Connect a flexible metal appliance connector to the adapter on the range. Position the range to permit connection at the shut-off valve.
- When all connections have been made, be sure all range controls are in the OFF position and the pressure regulator valve is open before turning on the main gas supply valve.
 - · Gas leaks may occur in your system and create a hazard. Gas leaks may not be detected by smell alone.
- Check all gas connection joints and fittings for leaks with a non-corrosive leak detection fluid, then wipe off.
 - Gas suppliers recommend you purchase and install a UL approved gas detector. Install and use in accordance with the installation instructions.

▲ WARNING

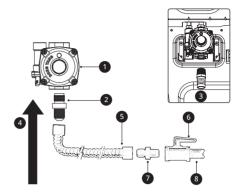
· Do not use a flame to check for gas leaks.

NOTE

· Installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 or, in Canada, the Natural Gas and Propane Installation Code, CSA B149.1.

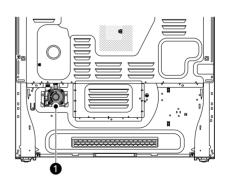
Flexible Connector Hookup

Have the installer show you the location of the range gas shut-off valve and how to shut it off if necessary.



- Pressure regulator
- 2 1/2" adapter
- 3 1/2" adapter
- Gas flow into range
- **6** Flex connector (6 ft. max.)
- **6** Gas shut-off valve
- 1/2" adapter
- **1**/2" or 3/4" gas pipe

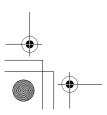
Pressure Regulator Position

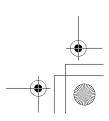


Pressure regulator

Adjusting Air Shutters (for LP Conversions)

The range comes from the factory with the air shutters adjusted for proper air flow for natural gas. If converted to LP, follow the instructions provided in the conversion kit to properly adjust







the air shutters. LP conversion must be performed by a qualified technician.

Connecting Electricity

Electrical Requirements

120 Volt, 60 Hz, properly grounded dedicated circuit protected by a 15 or 20 Amp circuit breaker, or slow blow fuse.

If an external electrical source is utilized, the appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, NFPA70 or the Canadian Electric Code, CSA C22.1-02.

Grounding

▲ WARNING

- · For personal safety, this appliance must be properly grounded.
- Do not, under any circumstances, cut or remove the third (ground) prong from the power cord.
- The customer should have the wall receptacle and circuit checked by a qualified electrician to make sure the receptacle is properly grounded.
- The power cord of this appliance is equipped with a 3-prong (grounding) plug which mates with a standard 3-prong grounding wall receptacle to minimize the possibility of electric shock hazard from this appliance.
- Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.
- Ensure proper ground **1** exists before use.



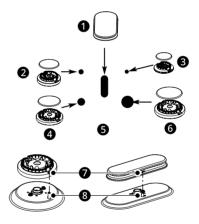
• Do not use an adapter plug. Disconnecting of the power cord places undue strain on the adapter and leads to eventual failure of the adapter ground terminal.

Surface Burners

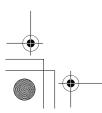
Assembling the Surface Burners

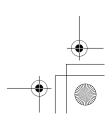
▲ CAUTION

- Do not operate the burners without all parts in place.
- Place the burner caps and heads on the cooktop.
 - There is one small, one medium, one large, one oval (center), and one extra large burner head and cap.
- Make sure that the caps and heads are placed in the correct locations.
- Make sure that the hole in the burner head is positioned over the electrode.



- 1 Oval (center) burner head/cap assembly
- 2 Medium burner head and cap
- 3 Small burner head and cap
- 4 Large burner head and cap
- **6** Front of range
- **6** Extra large burner head and cap
- Hole
- 8 Electrode















Electric Ignition

Select a surface burner knob and simultaneously push in and turn to the **Lite** position. You will hear a clicking sound indicating proper operation of the spark module.

Once the air has been purged from the supply lines the burner should ignite within 4 seconds. After the burner ignites, rotate the knob out of the **Lite** position. Try each burner in succession until all burners have been checked.

Quality of Flames

The combustion quality of the burner flames needs to be confirmed visually.

Yellow flames

Call for service.



Yellow tips on outer cones

This is normal for LP gas.



Soft blue flames

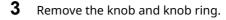
This is normal for natural gas.



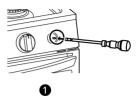
· With LP gas, some yellow tipping on outer cones is normal.

Adjusting the Surface Burner to the Low Flame (Simmer) Setting

- Light all surface burners.
- Turn the knob on the burner being adjusted to Lo.



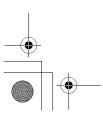
Insert a small, flat-blade screwdriver with a minimum length of 3" (76.2 mm) and a diameter of 3/32" (2.4 mm) into the opening marked below.

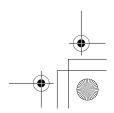


- Simmer on burners
- Turn the screw to adjust the flame.
 - Hold the valve shaft with one hand while turning the screw to adjust with the other.
- Replace the knob.
- Test the flame stability.
 - Test 1: Turn the knob from **Hi** to **Lo** guickly. If the flame goes out, increase the flame size and test again.
 - Test 2: With the burner on a Lo setting, open and close the oven door quickly. If the flame is extinguished by the air currents created by the door movement, increase the flame height and test again.
- Repeat steps 1-7 for each surface burner.

NOTE

• The product is shipped with the low flame (Simmer) setting at the lower limit. It cannot be set any lower.







Anti-tip Device

Installing the Anti-tip Device

Tip Hazard

WARNING

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



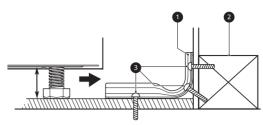
- Install the anti-tip device to the structure and/or the range. Verify the anti-tip device has been properly installed and engaged by following the guide on the anti-tip bracket template.
- Engage the range to the anti-tip device by following the guide on the anti-tip bracket template. Ensure the anti-tip device is reengaged when the range is moved by following the guide on the anti-tip bracket template.
- Re-engage the anti-tip device if the range is moved. Do not operate the range without the anti-tip device in place and engaged.
- See installation instructions for details.
- · Failure to follow these instructions can result in death or serious burns to children or adults.
- Range must be secured with an approved antitip device.
- The range could be tipped by standing, sitting or leaning on an open door if the range or anti-tip device is not properly installed.
- The use of this device does not preclude tipping of the range when not properly installed.
- · After installing the anti-tip device, verify that it is in place by carefully attempting to tilt the range forward.
- This range has been designed to meet all recognized industry tip standards for all normal conditions.
- The installation of the anti-tip device must meet all local codes for securing the appliance.

Using the Anti-tip Bracket Template

• The anti-tip bracket is packaged with an installation template. The instructions include necessary information to complete the installation. Read and follow the range installation instruction sheet.

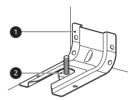
Screws

must enter wood or concrete.



- Anti-tip Bracket
- Wall Plate

Engaging the Anti-tip Device



- 1 Anti-tip Bracket
- 2 Leveling Leg
- Slide the range against the wall, making sure the back leg slides into and engages the antitip bracket.
- Check for proper installation by grasping the front edge of the cooktop and carefully attempting to tilt the range forward.

Test Run

Test the Range Before Use

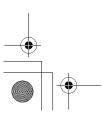
NOTE

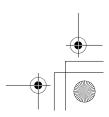
- · Do not try to light either the Bake or Broil burners during a power outage. The range has an electrical ignition system and cannot be used without power.
- It may take between 30 and 90 seconds for the burner to start heating.

Checking Operation of Bake Burners

To check ignition of the Bake burner, follow the steps below:

Remove all packing materials from inside the oven cavity.



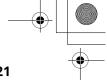












2 Press **Bake**. 350°F appears in the display. (Make sure the door is closed.)

3 Press **START**.

Checking Operation of Broil Burners

To check ignition of the Broil burner, follow the steps below:

- **1** Remove all packing materials from inside the oven cavity.
- **2** Press **Broil**. **Hi** appears in the display. Make sure the door is closed.
- **3** Press **START**.

