



AGA ELISE 48 DUAL FUEL SERVICE MANUAL

This book contains many important safety messages.

Always read and obey all safety messages.

Contents

1. Important safety information	1
2. Servicing	5
3. Cleaning your range	17
4. Service and parts	21
5. Troubleshooting	22
6. Gas connection	24
7. Conversion to LP Gas	27
8. Electrical connection	31
9. Installation Instructions	33
10. Installation safety instructions	35
11. Installation	37
12. Fitting the flue, flue vent and side panels	40
Fitting the cooling fan box	41
Setting the height	41
Fitting the side panel rear retaining brackets	42
Fitting the obscuring trims	43
Fitting the side panels	43
Fitting the front mounting brackets	44
Fitting the bottom panel (<i>toe kick</i>)	45
Fitting the drawer	46
Fitting the restraint chain and anti-tip device	47
Completing the move	47
13. Final fitting and checks	48
14. Circuit diagram	49
15. Technical data	53

WARNING!

If the information in these instructions 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.

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.

WARNING!




The anti-tip device supplied with this range must be installed when the appliance is installed. This will reduce the risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door.





▲WARNING!

- A CHILD OR ADULT CAN TIP THE RANGE AND BE KILLED.
- INSTALL ANTI-TIP BRACKET PACKED WITH RANGE - SEE INSTALLATION INSTRUCTIONS.
- A CHILD OR ADULT CAN TIP THE RANGE AND BE KILLED
- ENGAGE THE RANGE TO THE ANTI-TIP DEVICE - SEE INSTALLATION INSTRUCTIONS.
- RE-ENGAGE THE ANTI-TIP DEVICE IF THE RANGE IS MOVED.
- FAILURE TO DO SO CAN RESULT IN DEATH OR SERIOUS BURNS TO CHILDREN OR ADULTS.

The following symbols are related to safety and are used on the product and throughout this manual.

Meaning / Description	Symbol
<p>WARNING / CAUTION</p> <p>An appropriate safety instruction should be followed or caution taken if a potential hazard exists.</p>	
<p>DANGEROUS VOLTAGE</p> <p>To indicate hazards arising from dangerous voltages.</p>	
<p>PROTECTIVE EARTH (GROUND)</p> <p>To identify any terminal which is intended for connection to an external conductor for protection against electric shock in case of a fault, or the terminal of a protective earth (ground) electrode.</p>	

Meaning / Description	Symbol
<p>HEAVY</p> <p>This product is heavy and reference should be made to the safety instructions for provisions of lifting and moving.</p>	
<p>DISCONNECT MAINS SUPPLY</p> <p>Disconnect incoming supply before inspection or maintenance.</p>	

1. Important safety information

Read all instructions before using this appliance. Save these instructions for future reference.

Have your appliance properly installed and grounded by a qualified technician. The installation must conform with local codes, or in the absence of local codes, in accordance with the National Fuel Gas Code, ANSI Z223. 1/NFPA 54 or, in Canada, the Natural Gas and Propane Installation Code, CSA B149. 1 and in addition the National Electrical Code NFPA 70 or the Canadian Electric Code, CSA C22. 1.




Install only as described in the installation section of this book.

Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the range at the circuit breaker or fuse box in case of an emergency.


The anti-tip device supplied with this range must be installed when the appliance is installed. This will reduce the risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door or storage drawer.

Leaning, sitting or stepping on the doors or drawer of this range can result in serious injuries and also cause damage to the range. **DO NOT** allow anyone to climb, stand or hang on any part of the range.

Important safety notice and warning

-  **Prior to connection, the power cord should be inspected for any damage. In the event of damage please consult your electrical installer.**
-  **You must provide adequate clearances between the range and adjacent combustible surfaces. Refer to Installation Instructions.**
-  **Save the installation instructions for the local electrical inspector's use.**

In case of fire

-  **DO NOT use water on grease fires. NEVER pick up a flaming pan. Turn the controls off. Smother a flaming pan on a cooktop burner by covering the pan completely with a well fitting lid or baking tray. Isolate the power source, where it is safe to do so. If available, use a multipurpose dry chemical or foam-type fire extinguisher.**


If the fire is in an oven pan, smother by closing the oven door. Open doors and windows, or if a hood is installed, turn it on to remove smoke and odor.

To prevent fire or smoke damage

Before using the range, make sure all the packing materials have been removed.

Always keep the area around the range free from combustible materials, gasoline, and other flammable vapors and liquids.


If the range is installed near a window, proper precautions should be taken to prevent curtains from blowing over the burners.


-  **NEVER leave any items on the range cooktop. The hot air from an oven vent may ignite flammable items and may increase pressure in closed containers, which may cause them to burst. Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid using or storing them near an appliance.**



Many plastics will burn and most are damaged by heat. Keep plastic items away from parts of the range that may become warm or hot. **DO NOT** leave plastic items on the cooktop as they may burn, melt or soften if left too close to a vent or a lighted burner.

Storage should not be installed directly above a range. If anything is stored above the range, it should be limited to infrequently used items, which can be safely stored in an area subjected to heat from a range. Temperatures may be unsafe for some items such as volatile liquids, cleaners or aerosol sprays.

Destroy the carton and plastic bags after unpacking the range. **NEVER** allow children to play with packaging material.

-  **NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.**

-  **NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.**

-  **It is recommended that this appliance is serviced annually by a qualified service engineer.**
-  **DO NOT repair or replace any part of the appliance unless specifically recommended in this User Manual. Always consult a qualified service engineer.**

All other servicing should be done only by a qualified technician, this may reduce the risk of personal injury and damage to the range.

NEVER modify or alter the construction of a range by removing leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.

-  **DO NOT leave children alone.**

Babies, toddlers and young children should not be allowed near the range at any time. They should **NEVER** be allowed to sit or stand on any part of the appliance.

DO NOT allow children to climb or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury.

Teach them not to play with controls or any other part of the range.

NEVER store items of interest to children in the cabinets above a range or on the backguard of a range; children climbing on the range to reach them could be seriously injured.

⚠ DO NOT use the oven for storage.

This instruction is based on safety considerations.

Flammable materials should not be stored in an oven, the range storage drawer or near the cooktop burners. This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids. **DO NOT** store explosives, such as aerosol cans, on or near the appliance.

Flammable materials may explode and result in fire or property damage.

⚠ To avoid the risk of electrical shock, personal injury, or death, make sure your range has been properly grounded and always disconnect it from the main power supply before servicing.

DO NOT touch cooktop burners or areas near burners.

Gas burners may be hot even if they have been off for some time. Areas near the gas burners may become hot enough to cause burns. During and after use, **DO NOT** touch, or let clothing touch or other flammable materials contact the burners or areas near the burners until they have had enough time to cool. These areas include the cooktop and rear vent.

⚠ DO NOT touch heating elements or interior surfaces of ovens.

Oven heating elements may be hot though they are dark in color. Interior surfaces of an oven may become hot enough to cause burns. During and after use, **DO NOT** touch, or let clothing or other flammable materials touch heating elements or interior surfaces of oven until they have had enough time to cool.

Other range surfaces that may become hot enough to cause burns are the broiler compartment and oven vent at the rear of the range.

Wear suitable clothing

NEVER wear loose-fitting or hanging clothes while using the range. Be careful when reaching for items stored in cabinets over the cooktop. Flammable material could be ignited if brought into contact with a burner flame or hot surface and may cause severe burns.

Use only dry potholders or oven gloves

Moist or damp potholders on hot surfaces may result in burns from steam. **NEVER** let a potholder touch hot heating elements.

DO NOT use a towel or other bulky cloth in place of a glove.

They might catch fire if they touch a hot surface.

Use dry oven gloves when applicable – using damp gloves might result in steam burns when you touch a hot surface. **NEVER** operate the range with wet hands.

Important safety notice and warning

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

This appliance contains or produces a chemical or chemicals which can cause death or serious illness and which are known to the state of California to cause cancer, birth defects or other reproductive harm.

Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion.

Exposure to these substances can also be minimized by properly venting with an open window or using a ventilation fan or hood.

To reduce the risk from substances in the fuel or from fuel combustion, make sure this appliance is installed, operated, and maintained according to the instructions in this booklet.

Conversion

This appliance is supplied set for Natural gas. A conversion kit for Propane gas is supplied with the range.

Be sure your range is correctly adjusted by a qualified service technician or installer for the type of gas (Natural or LP) that is to be used. See the Installation section of these instructions.

⚠ WARNING!
These adjustments must be made by a qualified service technician in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow these instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

User servicing

DO NOT repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

Cooktop burners

Quality of flames

On Natural Gas, the burners' flames should be a blueish color with, at most, a slightly yellowish fringe.

On Propane gas, the flames may be "softer". The cooktop burner flames may have a slightly yellowish tip.

If the flame burns with a long white tip, you should call for service.

If the flame is distorted, check that the burner head is correctly placed over the burner.

⚠ MAKE SURE THE FLOW OF COMBUSTION AND VENTILATION AIR TO THE RANGE IS UNOBSTRUCTED.

Use the right size pan

This appliance is equipped with burners of different sizes. Use utensils with flat bottoms. **DO NOT** use unstable pans and position the handles away from the edge of the cooktop. Make sure the flames are under the pans. It is unsafe to let the flames burn up the sides of the pan; the handle may get too hot.

A proper relationship between the utensil and burner will also improve efficiency.

⚠ NEVER leave cooktop burners unattended at high settings. Pans boiling over can cause smoking and greasy spills may catch on fire.

⚠ Protective Liners – DO NOT use aluminum foil to line cooktop bowls or oven bottoms. Foil liners may result in a risk of electric shock or fire and will damage the enamel finish. NEVER allow aluminum foil to contact the heating elements.

⚠ DO NOT use hotplate protectors, foil or hotplate covers of any description. These may affect the safe use of your hotplate burners and are potentially hazardous to health.

⚠ Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range top use without breaking due to the sudden change in temperature.

⚠ Utensil handles should be turned inward and not positioned over adjacent burners. If handles are left over adjacent burners they will get hot and may burn.

⚠ Use of aluminum pans may cause metallic marking of the grates. This does not affect the durability of the enamel and may be cleaned off with a metal polish.

Ovens

⚠ Use care when opening the door.

⚠ Let hot air and steam escape before removing or replacing food.

⚠ NEVER heat unopened food containers. Pressure buildup may make the container burst and cause injury.

⚠ Keep oven vent ducts unobstructed.

Placement of oven racks

⚠ Always place oven racks in the desired location while the oven is cool. If the rack must be moved while the oven is hot, DO NOT let the potholder contact the hot heating element in the oven.

⚠ WARNING! THIS APPLIANCE IS PROVIDED WITH ROLLERS TO FACILITATE MOVEMENT DURING INSTALLATION. THE RANGE SHOULD NOT BE MOVED AFTER INSTALLATION.

General safety instructions

This appliance must be installed by a competent person in accordance with the installation instructions. The installation must comply with the relevant regulations and also the local electricity supply company requirements.

This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Make sure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device, (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

⚠ This appliance should not be installed with any ventilation system that blows air downward toward the gas cooking appliance. This type of ventilation system may cause ignition and combustion problems with the gas cooking appliance, resulting in personal injury or unintended operation. Ventilating systems that direct the air upwards can be used.

The range should be serviced by a qualified service engineer and only approved parts used. Have the installer show you the location of the range circuit breaker. Mark it for easy reference. Always allow the range to cool and then switch it off at the circuit breaker before cleaning or carrying out any maintenance work, unless specified otherwise in this guide.

⚠ All parts of the range become hot with use and will retain heat even after you have stopped cooking.

⚠ Take care when touching the range in order to minimize the possibility of burns; always be certain that the controls are in the OFF position and that it is cool before attempting to clean the range.

Clean with caution. If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

Clean only parts listed in this guide.

In the interests of hygiene and safety, the range should be kept clean at all times as a build up of fats and other food stuff could result in a fire.

Always keep combustible wall coverings or curtains etc. a safe distance away from your range.

⚠ DO NOT spray aerosols in the vicinity of the range while it is in use.

DO NOT store or use combustible materials, or flammable liquids in the vicinity of this appliance.

Take great care when heating fats and oils, as they will ignite if they get too hot.

Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.

⚠ NEVER leave a deep fry pan unattended. Always heat fat slowly, and watch as it heats. Deep fry pans should be only a maximum of one third full of fat. Filling the pan too full of fat can cause overspill when food is added. If you use a combination of oils or fats in frying, stir them together before heating, or as the fats melt.

Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Carefully watch for spills or overheating of foods when frying at high or medium high temperatures. **NEVER** try to move a pan of hot fat, especially a deep fry pan. Wait until the fat is cool.

When an oven is on, **DO NOT** use the top of the flue (the round holes along the back of the range) for warming plates, dishes, drying dish towels or softening butter.

When using an electrical appliance near the cooktop, be sure that the cord of the appliance does not come into contact with the cooktop.

Take care that no water seeps into the appliance.

Make sure that your kitchen is well ventilated at all times. Use extractor fans or hoods when installed.

The range is designed for cooking foods only and must not be used for any other purpose.

The oven should **NOT** be used for heating the kitchen, not only does this waste fuel but the control knobs may become overheated.

When the oven is on **DO NOT** leave the oven door open for longer than necessary.

The specification of this range should not be altered.

⚠ This appliance is heavy, take care when moving it.

When the range is not in use, ensure that the control knobs are in the OFF position.

SERVICING - WARNING

Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

2. Servicing

1. To Remove the Handrail	6
2. Remove the storage drawer	6
3. Remove the bottom panel (toe kick)	7
4. Remove the side panels	7
5. Removal Facia Assembly	8
6. Removal of the Gas Hotplate	8
7. Removal of the Cooling Fan	8
8. Remove the Wire Covers x 3	9
9. Remove Oven Thermostats	10
10. Remove the LH Oven Thermostat	10
11. Remove the RH Oven Thermostat	10
12. Remove the Oven Baffle Plate	11
13. Removing Oven Elements	11
14. Left Hand Oven Elements (Top and Fan Elements)	11
15. Left Hand Oven Elements (Base Element)	12
16. Right Hand Oven Elements (Fan Element)	12
17. Removing Broiler Elements	12
18. Remove the Function Switches	12
19. Remove Spark Ignition	13
20. Remove an Oven Circulation Fan	13
21. Remove a Door Seal	14
22. Adjust a Door	14
23. Remove a Gas Burner Thermocouple	15
24. Remove a Gas Tap	15
25. Remove a Gas Injector	16

SERVICING - WARNING

Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

Servicing Notes – WARNINGS – GAS

When servicing or replacing gas carrying components disconnect from gas before commencing operation and check appliance is gas sound after completion.

When checking for gas leaks use a liquid leak detector at all joints and connections to check for leaks in the system. Use a product specifically manufactured for leak detection.

⚠ CAUTION: DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.

DO NOT use re-conditioned or unauthorised gas controls.

Servicing Notes – WARNINGS – ELECTRICITY

⚠ Disconnect the appliance from the electricity supply before carrying out any servicing work on the appliance.

After completion any electrical work, make sure the product is electrically safe by performing the following tests.

- Earth Continuity Check – Ensuring that the Resistance to Ground is less than 0.10 Ohms between dead metal and the ground terminal of the appliance
- Electrical Strength Test - Ensuring that there are no short circuits between live terminals and the Earth of the Appliance.

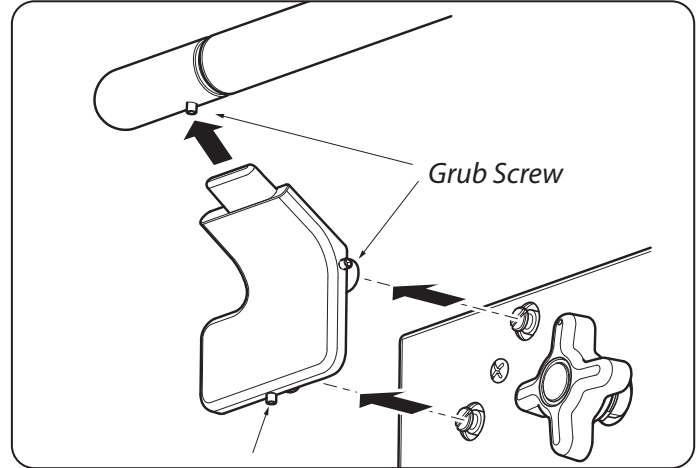
NOTE: The design of the appliance means that for some of the service work the **Deep Side Panels** will need to be removed before access to main parts is required. They will need to be removed for the following procedures.

- Facia Removal
- Gas Hotplate Removal

Place protective means on the floor to prevent any damage to floor whilst moving the appliance forward.

1. To Remove the Handrail

- a. Locate and loosen the 4 retaining screws – 2 per side located on the end of the hand rail.
- b. Carefully pull the hand rail towards you so that it disengages with the location pins on the appliance.

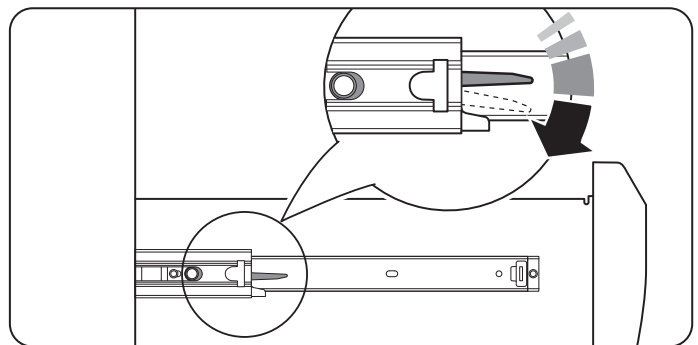


- c. **Re – Assembly:** Re – assemble in the reverse order, make sure all screws are engaged correctly.

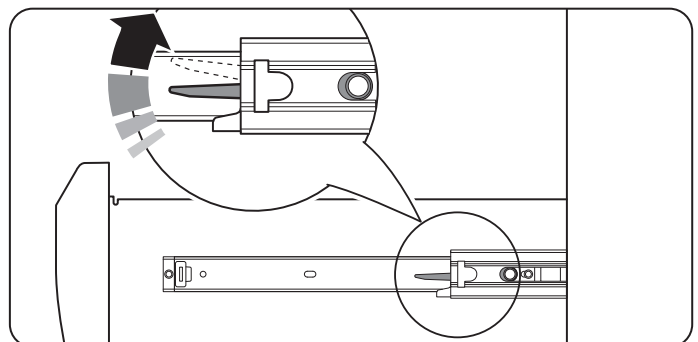
2. Remove the storage drawer

- a. Pull the drawer out to its furthest point.
- b. Push the ends of the plastic clips to release the catches holding the drawer to the side runners. At the same time pull the drawer forward and away from the side runners.

Down on the left-hand side



Up on the right-hand side



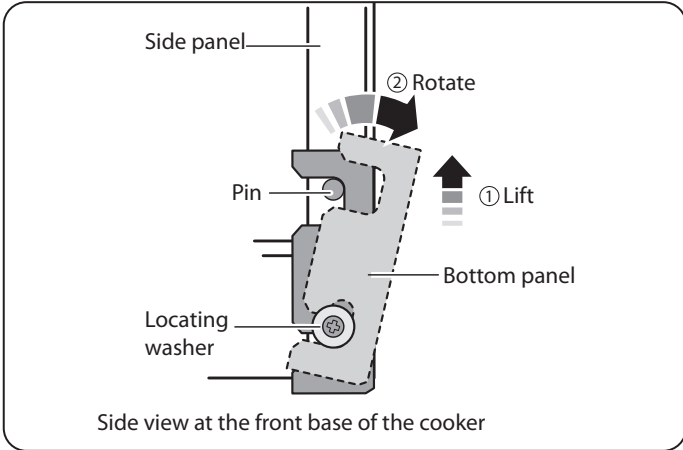
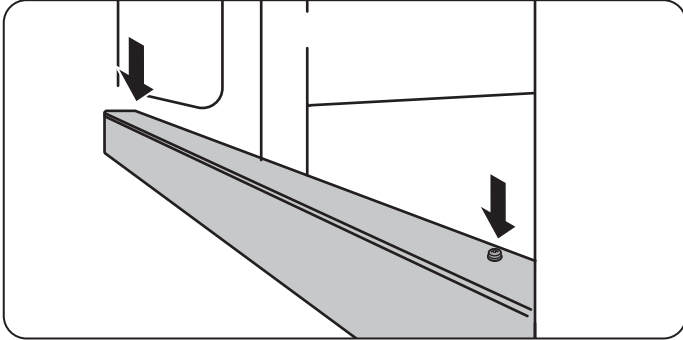
⚠ For safety make sure the drawer runners are out of the way.

SERVICING - WARNING

Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

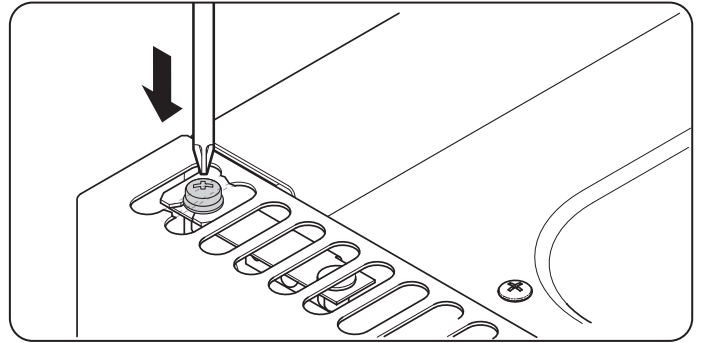
3. Remove the bottom panel (toe kick)

- a. After removing the drawer open the left-hand oven door.
- b. Unscrew the two allen head screws, lift the bottom panel up and slightly rotate the panel away from the pins.

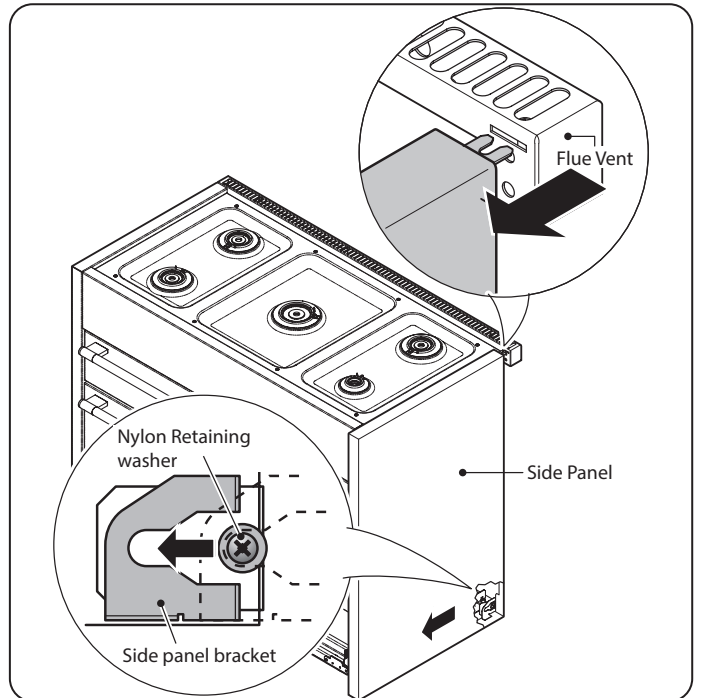


4. Remove the side panels

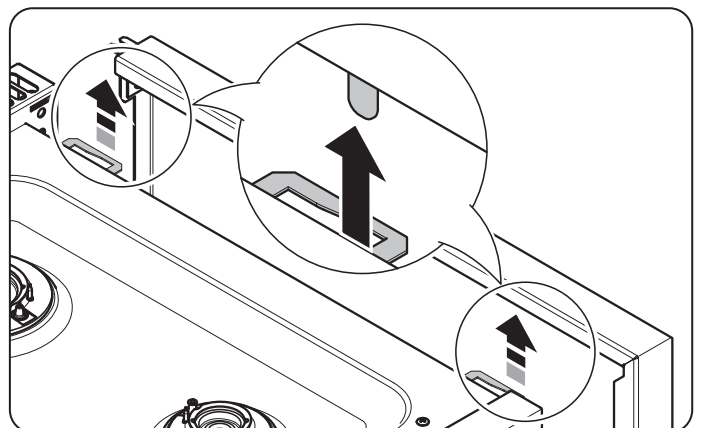
- a. Remove the storage drawer (2. Remove the storage drawer)
- b. Remove the bottom panel (toe kick) (3. Remove the bottom panel (toe kick))
- c. Loosen one screw in the vent.



- d. Push forward the side panel so that it moves away from the flue vent and the retaining washer.



- e. Inside the top of the side panel top are two tabs. Move the side panel up and away from the range.



SERVICING - WARNING

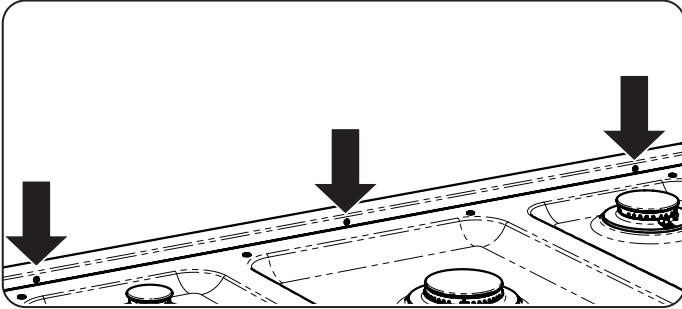
Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

5. Removal Facia Assembly

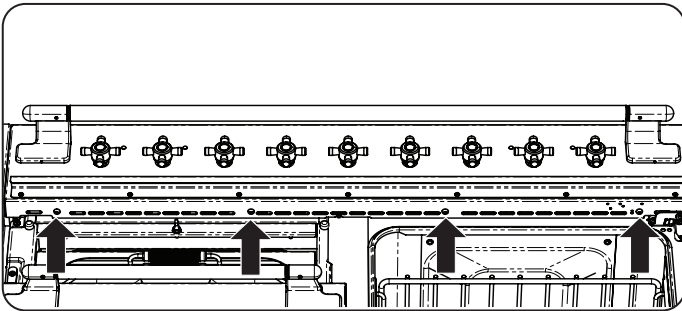
⚠ Disconnect the appliance from the electricity Supply

⚠ Disconnect from the Gas Supply

- Remove the (x9) Control Knobs
- Remove the (x3) fixing from the interface between the Facia and the Hotplate
- Remove the Hand Rail (**1. To Remove the Handrail**)



- Remove the (x4) fixings from the underside of the Fascia, support the fascia during this operation.



- There are (x4) signal lamps mounted to the rear of the facia assembly, gently grip the end of the signal lamp body and pull away from the red lens. The red lens will remain on the facia panel – Repeat for the other signal lamps.
- Re- Assembly:** Reassemble in the reverse order, making sure all electrical connections broken are returned to their normal operating state. Please refer to the wiring diagram as required.
- Check the electrical safety of the appliance by carrying out the appropriate electrical safety checks, earth bond and high Voltage Hi Pot tests.**

6. Removal of the Gas Hotplate

⚠ Disconnect the appliance from the electricity Supply

⚠ Disconnect from the Gas Supply

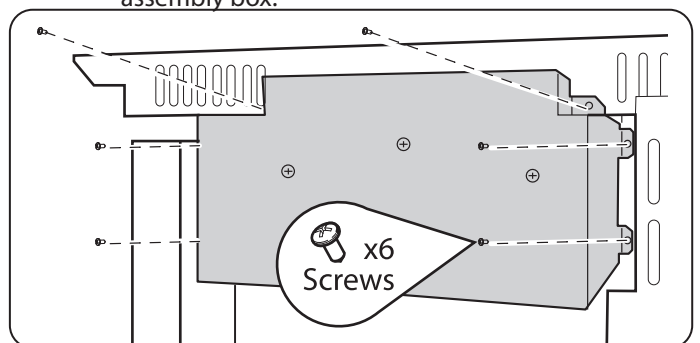
- Remove the Facia (**5. Removal Facia Assembly**)
- Remove the (x5) burner caps, this gives access to the brass Venturi.
- Remove the (x5) brass Venturi from the centre of each burner.
- Remove the (x8) gas hotplate retaining screws.
- Lift up each burner base and remove the spark (High Tension) HT lead, take care not to lose the protective sleeve.
- Lift the Gas Hotplate away and position safely, you now have access to:
 - Spark Generator
 - Appliance Controls
 - Gas Taps
 - Thermocouples – Flame Failure Device
 - Appliance Wiring.
- Re- Assembly:** Reassemble in the reverse order, making sure all electrical connections broken are returned to their normal operating state. Please refer to the wiring diagram as required.
- Check the electrical safety of the appliance by carrying out the appropriate electrical safety checks, earth bond and high Voltage Hi Pot tests.**

7. Removal of the Cooling Fan

⚠ Disconnect the appliance from the electricity Supply

⚠ Disconnect from the Gas Supply – Remove any Safety Chains that may be present.

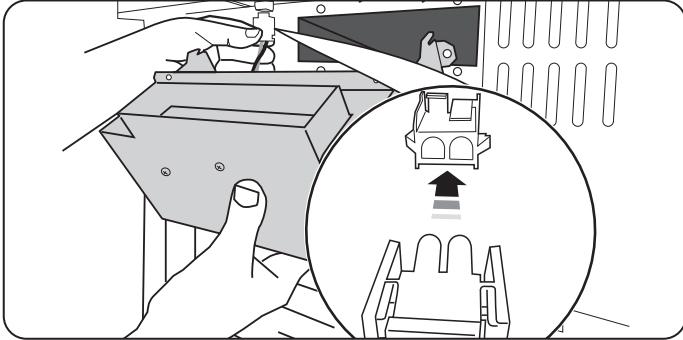
- Access to the cooling fan assembly is from the rear of the appliance.
 - Place protective means on the floor to prevent any damage to floor whilst moving the appliance forward.
 - Remove the (x6) securing screws from the Fan assembly box.



SERVICING - WARNING

Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

- Gently move the fan assembly away from the appliance. The electrical connection between the Fan assembly and the Appliance will become visible. Disconnect the electrical connection and move the fan assembly away.



- The cooling fan is held into the metal cover by (x3) securing screws.
- Remove the (x3) screws and replace the cooling fan.

b. Re- Assembly: Reassemble in the reverse order, making sure all electrical connections broken are returned to their normal operating state. Please refer to the wiring diagram as required.

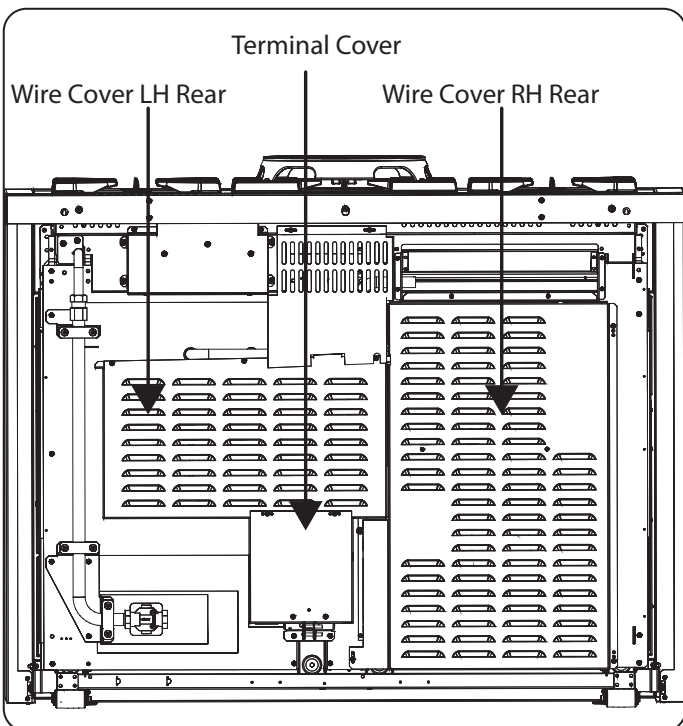
c. Check the electrical safety of the appliance by carrying out the appropriate electrical safety checks, earth bond and high Voltage Hi Pot tests.

8. Remove the Wire Covers x 3

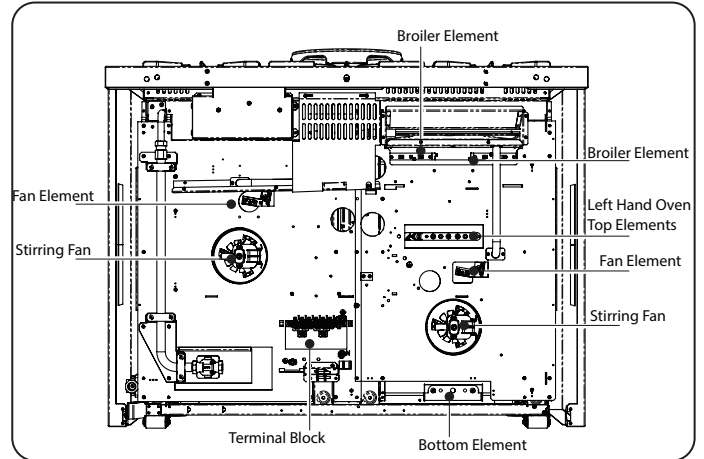
⚠ Disconnect the appliance from the electricity Supply

⚠ Disconnect from the Gas Supply – Remove any Safety Chains that may be present.

- a. The appliance has (x2) wire covers and a mains terminal cover (x1)



- b.** Remove the Right Hand Rear Cover first, locate and remove the (x4) securing screws.
- c.** Remove the Terminal Cover, locate and remove the (x2) securing screws.
- d.** Remove the Left Hand Wire Cover, locate and remove the (x5) securing screws.
- e.** You now have access to the following :



- Terminal Box Area
- Heating Elements
- Circulation Fans
- Thermostat Phials

f. Re- Assembly: Reassemble in the reverse order, take care to ensure all wires situated on the rear of the appliance are clear of the wire covers.

g. Check the electrical safety of the appliance by carrying out the appropriate electrical safety checks, earth bond and high Voltage Hi Pot tests.

SERVICING - WARNING

Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

9. Remove Oven Thermostats

⚠ Disconnect the appliance from the electricity Supply

⚠ Disconnect from the Gas Supply – Remove any Safety Chains that may be present.

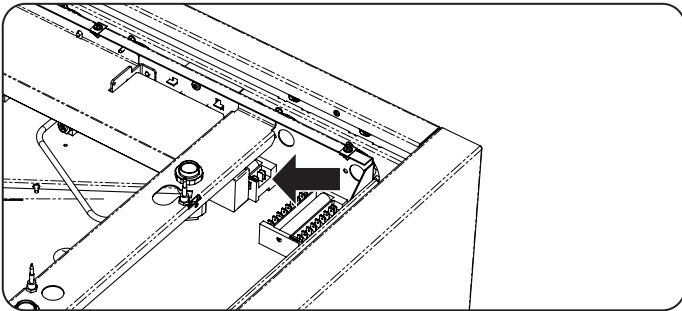
Your appliance has (x2) two oven thermostats both situated under the Gas Hotplate.

The Left Hand (LH) Oven thermostat removal is from the rear of the appliance

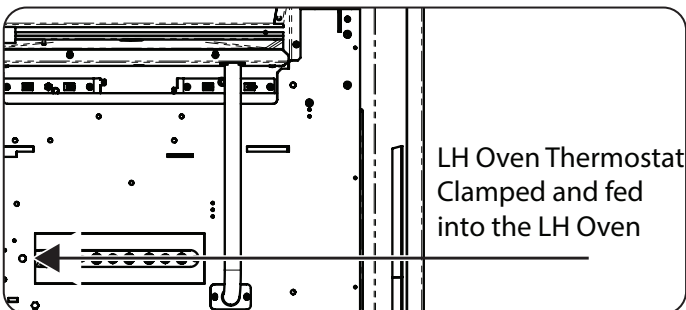
The Right Hand (RH) Oven thermostat removal is from the top of the RH Oven

10. Remove the LH Oven Thermostat

- Place protective means on the floor to prevent any damage to floor whilst moving the appliance forward.
- Remove the Fascia (**5. Removal Fascia Assembly**)
- Remove the Gas Hot Plate Assembly (**6. Removal of the Gas Hotplate**)
- The LH Oven thermostat is situated on the LH side of the Appliance under the gas rail support.

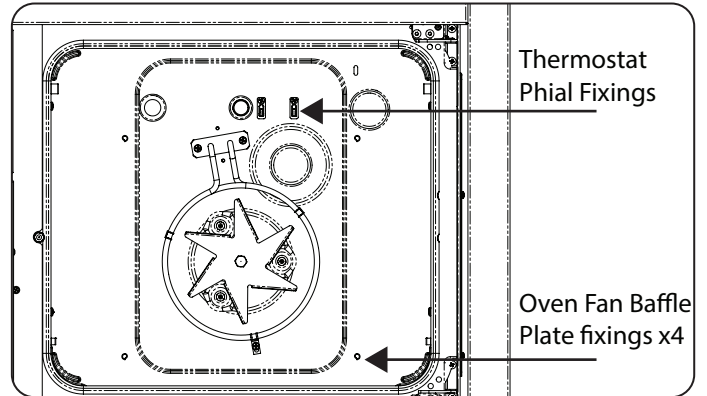


- The Thermostat Head is removed by pulling it away from the front function switch.
- Remove the wiring from the thermostat head, noting the positions / wire colours.
- The Temperature sensing Phial is accessed from the rear of the appliance.



- Remove the tube clamping plate (x2) securing screws.
- The thermostat phial is positioned inside the oven cavity behind the Oven Fan Baffle Plate.

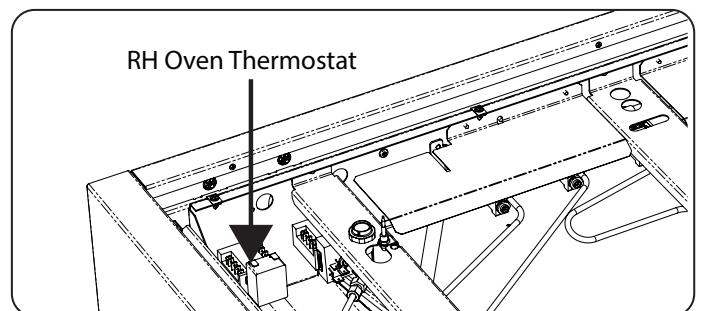
- Remove the Oven Fan Baffle Plate (x4) Securing Screws, you now have access to the thermostat temperature sensing Phial.



- The thermostat phial is held in place by (x2) spring clips, gently pull the phial out of the spring clips and feed it through the access hole in the rear of the oven cavity.
- Replace the thermostat and check correct operation of the oven before final reassembly. Always work safely and do not leave live wires exposed.
- Re- Assembly:** Reassemble in the reverse order, take care to ensure all wires situated on the rear of the appliance are clear of the wire covers.
- Check the electrical safety of the appliance by carrying out the appropriate electrical safety checks, earth bond and high Voltage Hi Pot tests.**

11. Remove the RH Oven Thermostat

- Remove the Fascia (**5. Removal Fascia Assembly**)
- Remove the Gas Hot Plate Assembly (**6. Removal of the Gas Hotplate**)
- The RH thermostat is located on the RH side of the appliance.

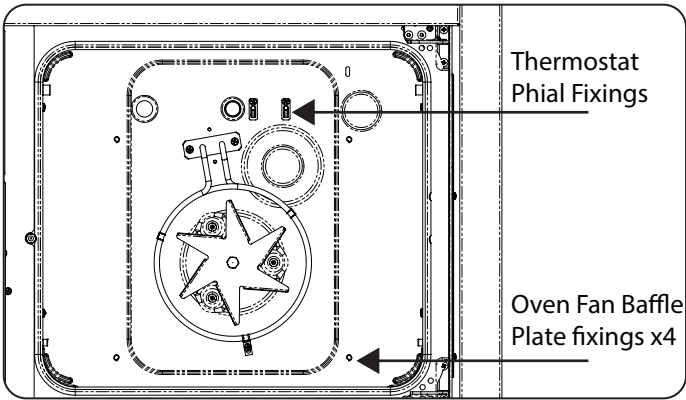


- The Thermostat Head is removed by pulling it away from the front function switch.
- Remove the wiring from the thermostat head, noting the positions / wire colours.
- The thermostat tube is secured on to the rear vertical oven support, remove the plate and release the tube.

SERVICING - WARNING

Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

- g. The thermostat phial is positioned inside the oven cavity behind the Oven Fan Baffle Plate.
- h. Remove the Oven Fan Baffle Plate (x4) Securing Screws, you now have access to the thermostat temperature sensing Phial.



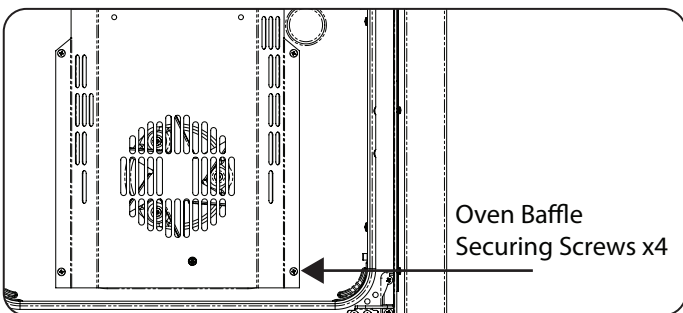
- i. The thermostat phial is held in place by (x2) spring clips, gently pull the phial out of the spring clips and feed it through the access hole in the rear of the oven cavity.
- j. **Re- Assembly:** Reassemble in the reverse order, take care to ensure all wires are replaced in the correct order, and if in doubt refer to the wiring diagram.
- k. **Check the electrical safety of the appliance by carrying out the appropriate electrical safety checks, earth bond and high Voltage Hi Pot tests.**

12. Remove the Oven Baffle Plate

It is necessary to remove the oven baffle plate to gain access to:

The Fan Element and the Stirring Fan.

The baffle plate is situated at the rear of each oven cavity.



Locate the (x4) securing screws and remove. The oven baffle plate can now be removed, giving access to:

- Stirring Fan
- Fan Element

Re- Assembly: Reassemble in the reverse order.

13. Removing Oven Elements

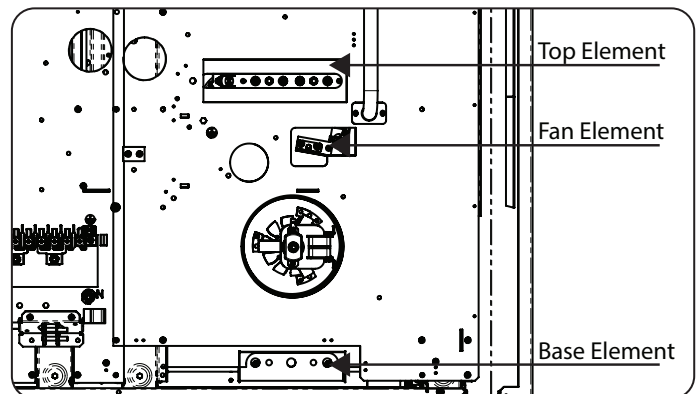
- ⚠ **Disconnect the appliance from the electricity Supply**
- ⚠ **Disconnect from the Gas Supply – Remove any Safety Chains that may be present.**

The appliance has (x2) Ovens:

- Multi-Function Oven - Left Hand Side – 3 Elements
 - Fan Element
 - Base Element
 - Fan Element
- Fan Oven – Right hand Side – 1 Element
 - Fan Element

14. Left Hand Oven Elements (Top and Fan Elements)

- a. Move the appliance away from the wall so access can be gained to the rear covers, taking care to provide protective means on the flooring.
- b. Make sure the oven is cold before starting work.
- c. Remove the rear covers (**8. Remove the Wire Covers x 3**)
- d. Remove the Oven Baffle Plate (**12. Remove the Oven Baffle Plate**)
- e. Locate the Oven Element that you need to replace, locate from the rear of the appliance
- f. Remove the wiring from the oven element, ensure to make a note of the wire colours and positions on the element.



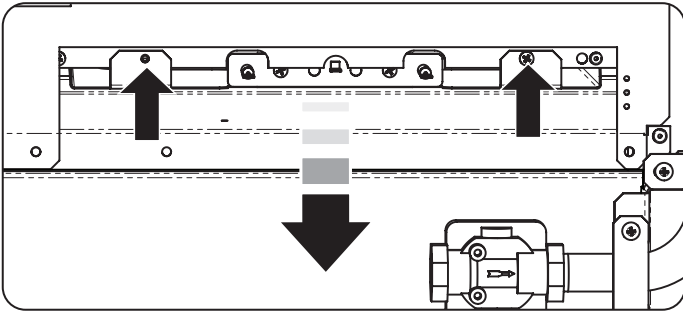
- g. Access to remove the Top element / Fan Element is from within the oven cavity.
- h. Locate the securing screws (x2) for each element and remove as required.

SERVICING - WARNING

Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

15. Left Hand Oven Elements (Base Element)

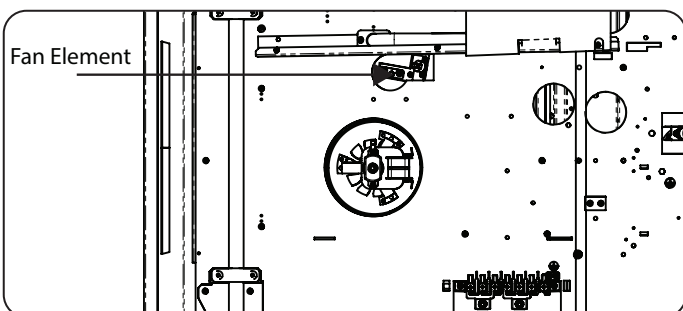
- Make sure the oven is cold before starting work
- Disconnect the wires from the bottom element, noting the colours and location on the elements. If there is an Earth connection, remove this also.
- The lower element is located on a base tray. Locate the (x2) securing screws for the base plate, remove and allow the base plate to drop down.



- Locate and remove the (x2) element retaining screws and withdraw the element from the base tray.
- Re- Assembly:** Reassemble in the reverse order, take care to ensure all wires situated on the rear of the appliance are clear of the wire covers.
- Check the electrical safety of the appliance by carrying out the appropriate electrical safety checks, earth bond and high Voltage Hi Pot tests.**

16. Right Hand Oven Elements (Fan Element)

- Move the appliance away from the wall so access can be gained to the rear covers, taking care to provide protective means on the flooring.
- Make sure the oven is cold before starting work.
- Remove the rear covers (**8. Remove the Wire Covers x 3**)
- Remove the Oven Baffle Plate (**12. Remove the Oven Baffle Plate**)
- Locate the Oven Element that you need to replace, locate from the rear of the appliance
- Remove the element securing screws (x2)
- Remove the wiring from the oven element, ensure to make a note of the wire colours and positions on the element.

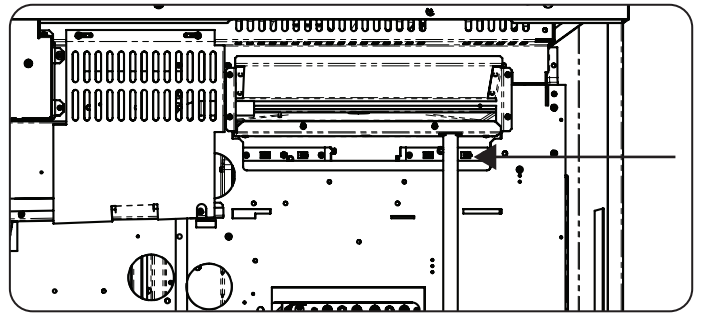


- Re- Assembly:** Reassemble in the reverse order, take care to ensure all wires situated on the rear of the appliance are clear of the wire covers.
- Check the electrical safety of the appliance by carrying out the appropriate electrical safety checks, earth bond and high Voltage Hi Pot tests.**

17. Removing Broiler Elements

- ⚠ Disconnect the appliance from the electricity Supply**
- ⚠ Disconnect from the Gas Supply – Remove any Safety Chains that may be present.**

- Make sure the oven is cold before starting work
- Remove the wires from the broiler elements, making a careful note of the wire colours and positions on the (x2) elements.
- Open the Broiler cavity, remove the broiler pan/ grid and frame.
- Each Broiler element is secured with (x2) screws, locate and remove. Withdraw the element from the front of the Broiler cavity.



- Re- Assembly:** Reassemble in the reverse order, take care to ensure all wires situated on the rear of the appliance are clear of the wire covers.
- Check the electrical safety of the appliance by carrying out the appropriate electrical safety checks, earth bond and high Voltage Hi Pot tests.**

18. Remove the Function Switches

- ⚠ Disconnect the appliance from the electricity Supply**
- ⚠ Disconnect from the Gas Supply – Remove any Safety Chains that may be present.**

The appliance has four (x3) function switches, these are situated under the gas hotplate.

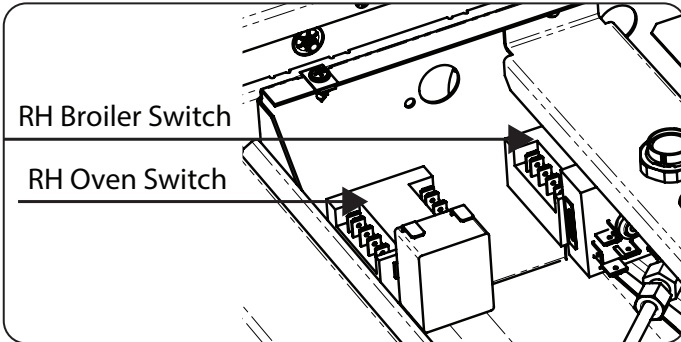
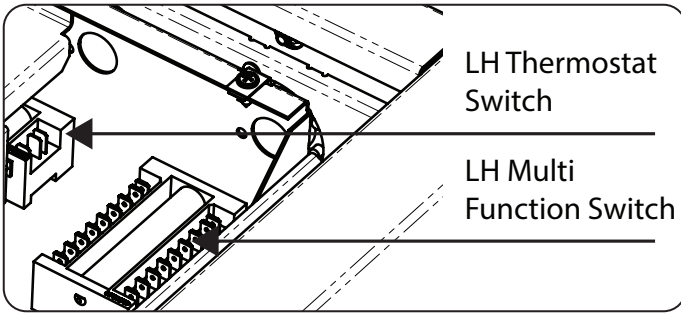
- P028728 x1
- P033458 x2

- Remove the side panels (**4. Remove the side panels**).
- Remove the facia (**5. Removal Facia Assembly**).
- Remove the gas hotplate (**6. Removal of the Gas Hotplate**).
- Access is now available for the Function Switches.

SERVICING - WARNING

Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

- e. The Switches are accessed as shown in the below illustrations.



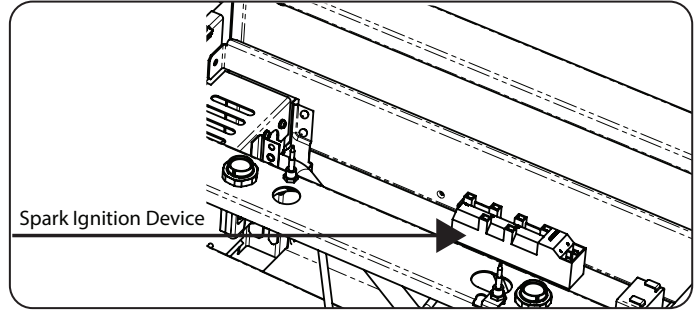
- f. Left Hand side - Multi Function Switch and Thermostat Front Switch
- g. Right hand side – Broiler Front Switch.
- h. Identify the switch that you need to change.
- i. Make a careful note of which coloured wire is located on which switch terminal
- j. Refer to the circuit diagram if required.
- k. **Re- Assembly:** Reassemble in the reverse order, take care to ensure all wires are reconnected in the correct order – Please check the function of each switch prior to final reassembly, taking care to ensure safe electrical working practices.
- l. **Check the electrical safety of the appliance by carrying out the appropriate electrical safety checks, earth bond and high Voltage Hi Pot tests.**

19. Remove Spark Ignition

⚠ **Disconnect the appliance from the electricity Supply**

⚠ **Disconnect from the Gas Supply – Remove any Safety Chains that may be present.**

- a. Remove the side panels (**4. Remove the side panels**).
- b. Remove the fascia (**5. Removal Facia Assembly**).
- c. Remove the gas hotplate (**6. Removal of the Gas Hotplate**).
- d. Access is now available for the Spark Ignition Device .



- e. Remove the High Tension Leads and any Earth Lead, make a careful note of the location of the earth lead in the generator body.
- f. **Re- Assembly:** Reassemble in the reverse order, take care to ensure all wires are reconnected in the correct order – Please check the spark generator functions correctly prior to final reassembly, taking care to ensure safe electrical working practices.
- g. **Check the electrical safety of the appliance by carrying out the appropriate electrical safety checks, earth bond and high Voltage Hi Pot tests.**

20. Remove an Oven Circulation Fan

⚠ **Disconnect the appliance from the electricity Supply**

⚠ **Disconnect from the Gas Supply – Remove any Safety Chains that may be present.**

To remove an over circulation fan, access will be required from the front and rear of the appliance.

Place protective means on the floor to prevent any damage to floor whilst moving the appliance forward.

- a. Move the appliance away from the wall to gain access to the rear of the appliance.
- b. Remove the rear wire covers as detailed in **8. Remove the Wire Covers x 3**
- c. Identify which circulation fan has failed and from the front of the appliance open the oven and remove the oven furniture.
- d. Identify the Oven Fan Baffle mounted at the rear of the oven cavity. The oven baffle is secured by (x4) screws.
- e. The stirring fan is mounted to the rear of the oven cavity. Remove the fan blade, the blade is secured by a nut which has an anticlockwise rotation. Carefully hold the fan blade and remove the securing nut.
- f. The stirring fan is secured into the rear of the cavity by (x3) fixings, locate the fixings and remove. The stirring fan can be extracted from the rear of the appliance. Remove the supply wires from the fan noting which colour wire is located on which connection tab.

SERVICING - WARNING

Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

g. Re- Assembly: Reassemble in the reverse order, take care to ensure all wires are reconnected in the correct order – Please check the stirring fan functions correctly prior to final reassembly, taking care to ensure safe electrical working practices.

h. Check the electrical safety of the appliance by carrying out the appropriate electrical safety checks, earth bond and high Voltage Hi Pot tests.

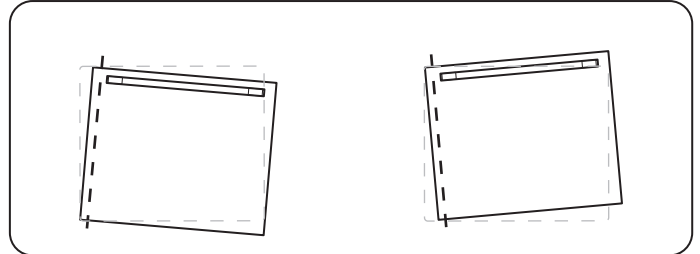
21. Remove a Door Seal

Each Door has a silicone based seal mounted to the door inner skin. The seal is secured by (x4) clips which are locate in the corners.

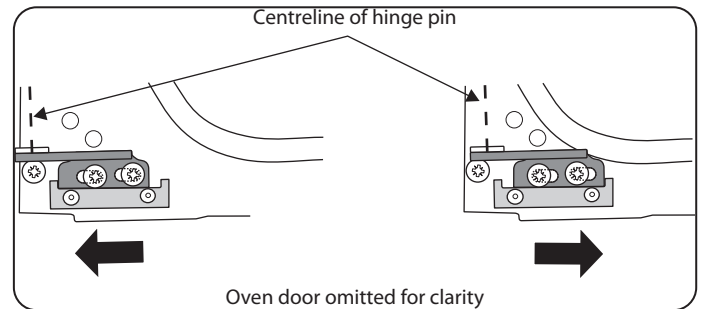
- a. Gently ease the silicone seal away from one of the long edges of the door, this action will allow access to the corner clips.
- b. Unclip the securing clip from the door and repeat for the other 3 corners.
- c. **Re- Assembly:** Reassemble in the reverse order, take care to ensure that the clips are securely engaged into the location holes.

22. Adjust a Door

- a. Each door can be adjusted and the process is defined in Section XX or as below
- b. The door is misaligned
- c. The bottom hinge of either oven door can be adjusted to alter the angle of the door.



- d. Loosen the bottom hinge fixing screws and use the notch and a flat bladed screwdriver to move the position of the hinge to set the hinge position.



SERVICING - WARNING

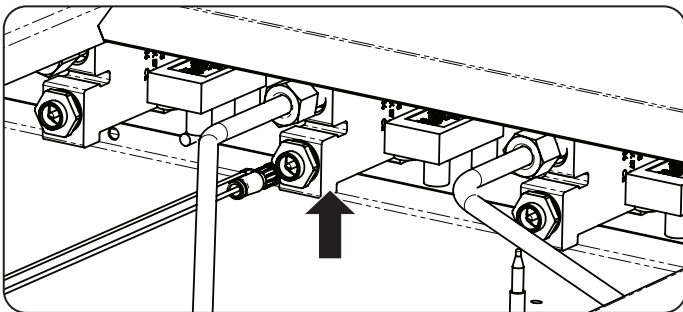
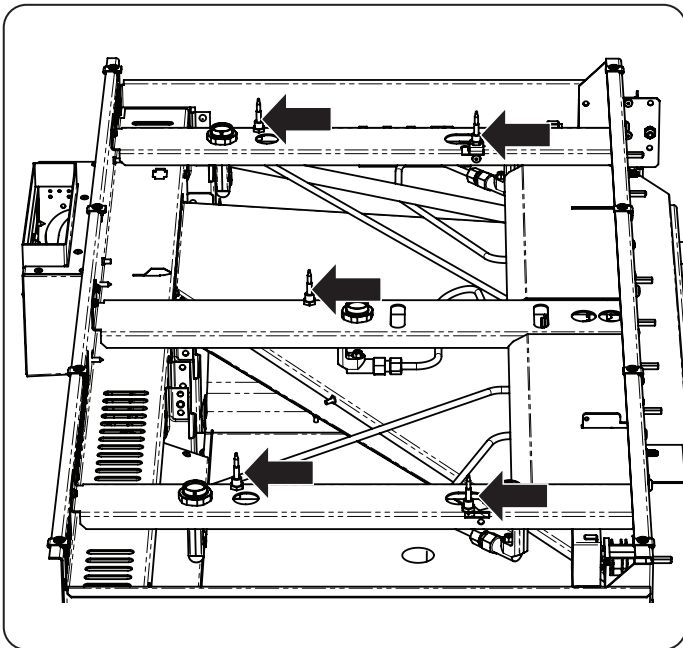
Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

23. Remove a Gas Burner Thermocouple

⚠ Disconnect the appliance from the electricity Supply

⚠ Disconnect from the Gas Supply – Remove any Safety Chains that may be present.

- a. Each Hotplate burner has a Thermocouple device which will shut the gas off in the event of a flame failure. There are two parts to the safety circuit:
 - The Thermocouple
 - The Mag Valve (Mounted to the gas Tap) – The Mag Valve cannot be replaced as an item, the whole gas tap has to be replaced.
- b. Remove the Side Panels (**4. Remove the side panels**)
- c. Remove the Facia – (**5. Removal Facia Assembly**)
- d. Remove the Gas Hotplate – (**6. Removal of the Gas Hotplate**)
- e. Locate the thermocouples mounted to the support rail. Remove from the rail and unplug the thermocouple from the gas tap.



- f. **Re- Assembly:** Reassemble in the reverse order, take care to ensure any electrical connections are securely mated and if any gas joints have been broken, the whole appliance must be checked for gas soundness (no Leaks)

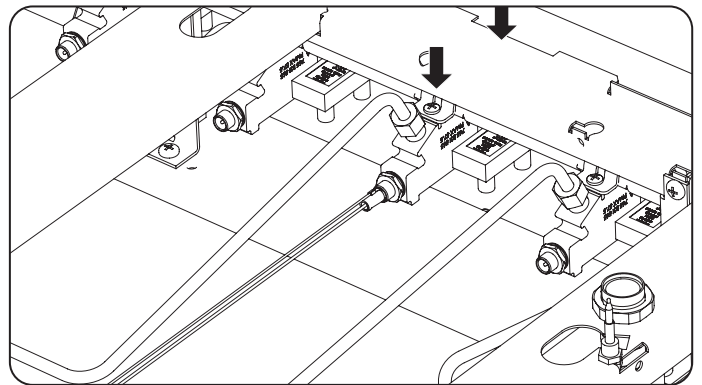
- g. Check the electrical safety of the appliance by carrying out the appropriate electrical safety checks, earth bond and high Voltage Hi Pot tests.

24. Remove a Gas Tap

⚠ Disconnect the appliance from the electricity Supply

⚠ Disconnect from the Gas Supply – Remove any Safety Chains that may be present.

- a. Remove the Side Panels (**4. Remove the side panels**)
- b. Remove the Facia – (**5. Removal Facia Assembly**)
- c. Remove the Gas Hotplate – (**6. Removal of the Gas Hotplate**)
- d. Locate the gas tap on the gas rail. The gas tap is secured with (x2) screws.



- e. Remove the two screws, taking care not to lose the rubber seal. A new seal should be provided with the new gas tap.
- f. If more than one gas tap is faulty, only remove one gas tap at a time and make sure that each gas tap is correct for the burner kW rating. Each gas tap is colour coded to be aligned with each burner.

Part Number	Burner	Colour Code
P050262	Large	Brown/Blue
P050264	Centre	Yellow/Green
P050263	Front Right Hand	Brown/Green

- g. **Re- Assembly:** Reassemble in the reverse order, take care to ensure any electrical connections are securely mated and if any gas joints have been broken, the whole appliance must be checked for gas soundness (no Leaks)

- h. Check the electrical safety of the appliance by carrying out the appropriate electrical safety checks, earth bond and high Voltage Hi Pot tests.

SERVICING - WARNING

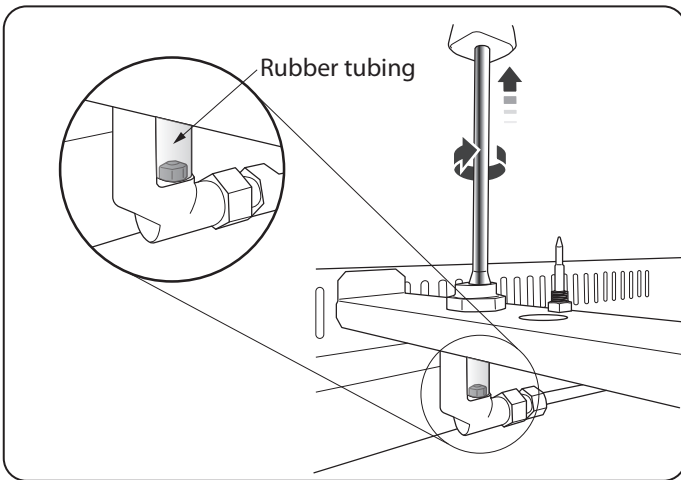
Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

25. Remove a Gas Injector

⚠ Disconnect the appliance from the electricity Supply

⚠ Disconnect from the Gas Supply – Remove any Safety Chains that may be present.

- a. Remove the Side Panels (**4. Remove the side panels**)
- b. Remove the Facia – (**5. Removal Facia Assembly**)
- c. Remove the Gas Hotplate – (**6. Removal of the Gas Hotplate**)
- d. Locate the injector you wish to change. Loosen the injector and remove, replace with the correct injector
- e. Retighten the new Injector.



f. The correct injector for each burner is shown in the table below.

Burner	Natural Gas	Propane Gas*
Centre Burner	205	118
Large Burner	150	99
Right Front Burner	112	68

*Jets and labels can be found in the accompanying bag

g. Re- Assembly: Reassemble in the reverse order, take care to ensure any electrical connections are securely mated and if any gas joints have been broken, the whole appliance must be checked for gas soundness (no Leaks)

h. Check the electrical safety of the appliance by carrying out the appropriate electrical safety checks, earth bond and high Voltage Hi Pot tests.

3. Cleaning your range

Essential information

- ⚠ **Before thorough cleaning, turn off the circuit breaker. Allow the range to cool.**
- ⚠ **After cleaning remember to switch on the circuit breaker before using the range.**
- ⚠ **NEVER use paint solvents, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt.**
- ⚠ **DO NOT mix different cleaning products – they may react together with hazardous results.**

Recommended cleaning materials are shown in **Table 3.1**.

Cleaning the range – daily care

Cleaning the range is not a welcomed chore, but it has to be done to maintain efficiency and appearance. Remember it is better to wipe up any spills as they occur, this will prevent them burning on and becoming more difficult to remove later.

- ⚠ **Make sure the flow of combustion and ventilation air to the range is unobstructed – for example, by build-up of fats or grease.**

If the flame is distorted, check that the burner head is correctly placed over the burner base (**Fig. 3.1**).

If the flame burns with a long white tip you should call for service.

Cleaning for spills

For spills and boil-overs that occur while cooking, as soon as possible turn off the burner and allow it to cool. **DO NOT** clean until the area is completely cooled down. Wipe up spills as soon as possible.

DO NOT allow surplus water to seep into the range.

Cooktop burners

The burner heads and caps can be removed for cleaning. Make sure they are absolutely dry before replacing.

When replacing burner head, make sure this locates properly within the base (**Fig. 3.2**). If you look at the bottom of the burner head you will see two 'pips'; these fit into the two notches in the burner base (**Fig. 3.3**). Check burner ports are not blocked. If blockage occurs, remove stubborn particles using a piece of fuse wire.

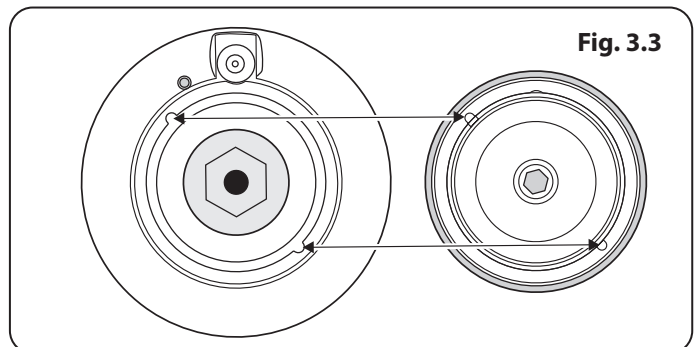
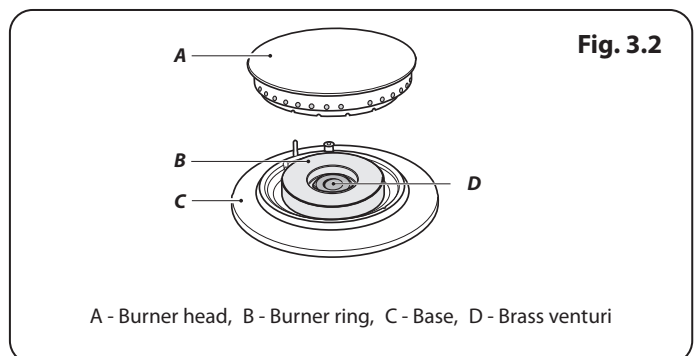
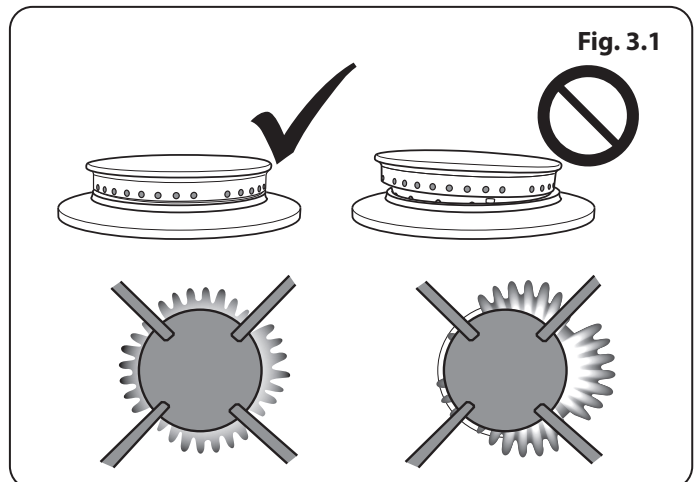
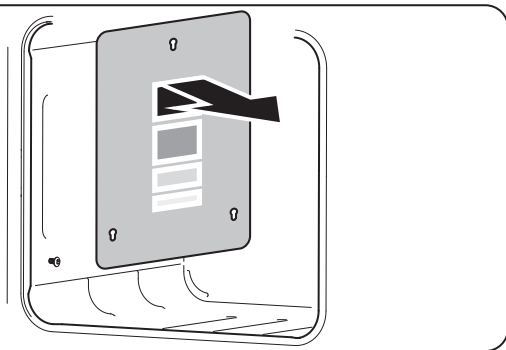


Fig. 3.4



Stainless steel main top

Lift away pots or pans from main top. Remove grates from spillage area and carefully place in a sink of warm soapy water. Wipe loose debris from main top. Avoid using any abrasive cleaners including cream cleaners on brushed stainless steel surfaces. For best results use a liquid detergent cleaner. Rinse with cold water and thoroughly dry with a clean, soft cloth. Make sure all parts are dry before repositioning.

⚠ NEVER use caustic or abrasive cleaners as these will damage the surface.

⚠ DO NOT use a griddle on your range.

Control panel and oven doors

Avoid using any abrasive cleaners including cream cleaners, on brushed stainless steel surfaces. For best results use liquid detergents.

The control panel and control knobs should only be cleaned with a soft cloth wrung out in clean hot soapy water – but take care that no surplus water seeps into the appliance. Wipe with a clean dampened cloth then polish with a dry cloth. The oven doors should only be cleaned with a soft cloth wrung out in clean hot soapy water.

Ovens

The side panels can be removed for cleaning and for cleaning behind them.

Removing the panels to clean the enamel interior

Some of the lining panels can be removed for cleaning.

If you wish to clean the enamel interior of the oven, you will need to remove the shelves before removing the 'Cook & Clean' panels. You do not have to remove the support brackets to remove the panels. Lift each panel upward and slide forward off the support brackets (**Fig. 3.4**).

Once the panels have been removed, the oven enamel interior can be cleaned.

Refit in the reverse order.

Glide-out broiler™

⚠ Before you remove any of the broiler parts for cleaning, make sure that they are cool, or use oven gloves.

Wash the broiler pan, trivet and broiler tray in hot soapy water. Alternatively, wash the broiler pan in a dishwasher.

After broiling meats or any foods that soil, leave to soak for a few minutes in the sink immediately after use. Stubborn particles may be removed from the trivet by using a nylon brush.

1. To remove the broiler pan, pull the tray assembly forwards (**Fig. 3.5**) and then lift the broiler pan clear of the broiler tray assembly (**Fig. 3.6**).
2. For safety, push the broiler tray back into the broiler chamber.
3. If you need to remove the telescopic runners to allow cleaning of the broiler chamber, first remove the broiler tray then you can unhook them from the broiler chamber sides (**Fig. 3.7**).
4. Wipe the sides clean with a soft cloth and mild detergent.

⚠ DO NOT put the side runners in a dishwasher.

5. Once you have finished, hook the side rails back onto the sides of the chamber. Pull the telescopic rails out and fit the broiler tray onto them, making sure to locate the cut-outs onto the telescopic runner tabs (**Fig. 3.8**).
6. Replace the broiler pan.

Oven shelf supports

The shelf supports on the oven sides can be removed for cleaning.

Removing the oven shelf supports

Remove the oven shelves: Pull the top of the shelf support up and away from the oven side and then lift the support away from the locating bracket at the bottom of the oven side (**Fig. 3.9**).

Refitting the oven shelf supports

To refit the side support: Locate the tag at the bottom of the support into the slot in the locating bracket in the oven side (**Fig. 3.10**). Now locate the tops of the side arms in the holes at the top and gently push down.

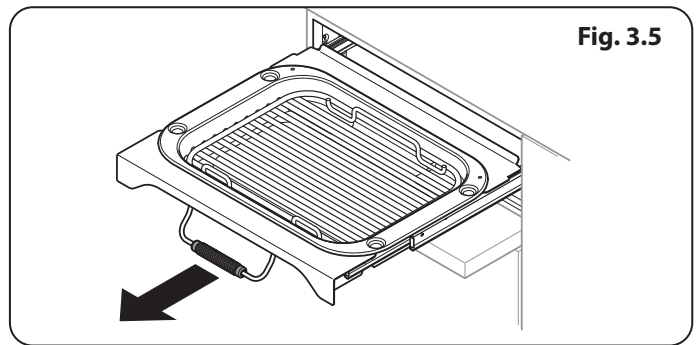


Fig. 3.5

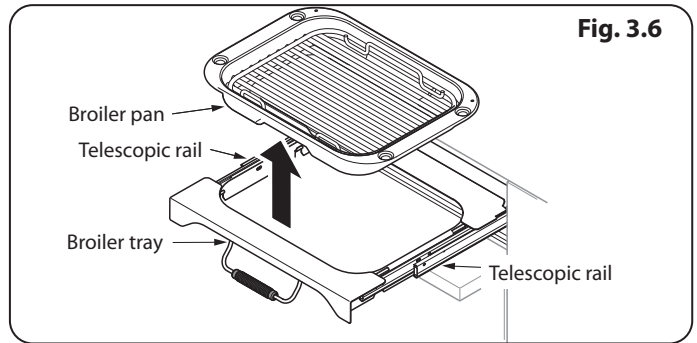


Fig. 3.6

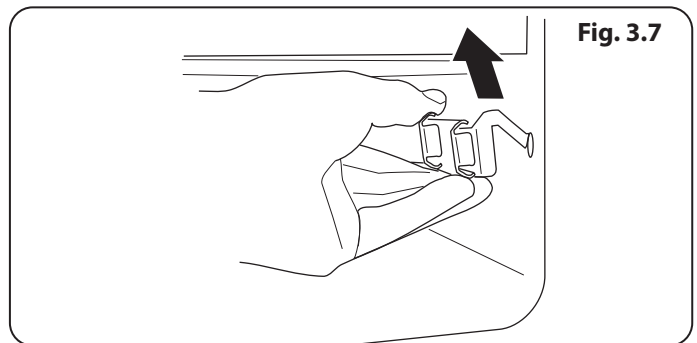


Fig. 3.7

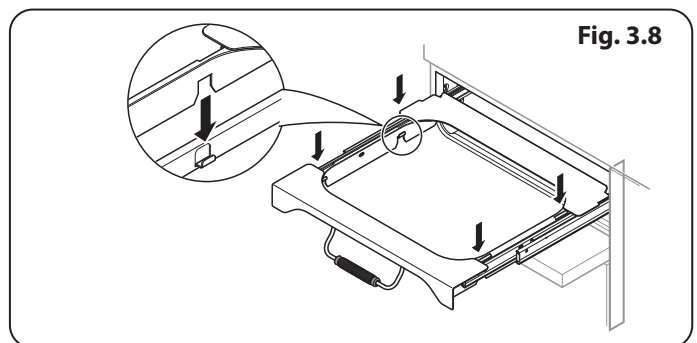


Fig. 3.8

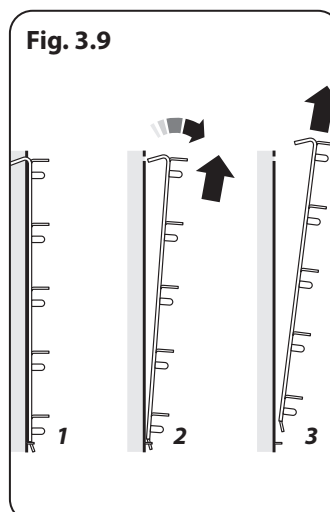


Fig. 3.9

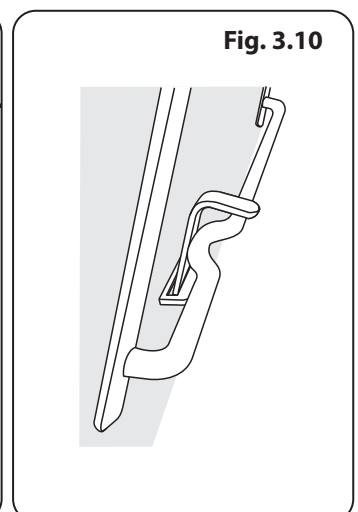


Fig. 3.10

Cleaning table

Cleaners listed (**Table 3.1**) are available from supermarkets or on line.

For enamelled surfaces use a cleaner that is approved for use on vitreous enamel.

Regular cleaning is recommended. For easier cleaning, wipe up any spillages immediately.

Cooktop		
Part	Finish	Recommended Cleaning Method
Cooktop surface	Enamel or stainless steel	Hot soapy water, soft cloth. Any stubborn stains remove gently with a mildly abrasive cleaner such as Bon Ami® or Soft Scrub
Burner grates & top of burner heads	Porcelain enamel	Mildly abrasive cleaner such as Bon Ami® or Soft Scrub®.
Outside of range		
Part	Finish	Recommended Cleaning Method
Door, door surround and storage drawer exterior	Enamel or paint	Hot soapy water, soft cloth. Any stubborn stains, remove with gentle detergent.
	Stainless steel	Chrome & Steel Cleaner and buff with a microfiber cloth.
Sides and plinth	Painted surface	Hot soapy water, soft cloth. Enamel cleaner or chrome & steel cleaner respectively, if necessary.
Back Splash/rear grille	Enamel or stainless steel	Hot soapy water, soft cloth. Cream cleaner, with care, if necessary.
Control panel	Paint, enamel or stainless steel	Warm soapy water. Do not use abrasive cleaners on lettering.
Control knobs/handles & trims	Mercury knobs are aluminium	Warm soapy water, soft cloth. Chrome & steel cleaner if necessary.
Oven door glass/glass lid	Toughened glass	Hot soapy water, non-abrasive cleaner if necessary.
Oven and Broiler		
Part	Finish	Recommended Cleaning Method
Sides, floor and roof of oven (see below)	Enamel	Any proprietary oven cleaner that is suitable for enameled ovens. CAUTION: corrosive/caustic oven cleaners: follow manufacturer's instructions. DO NOT allow contact with the oven elements
Oven interior	Porcelain enamel	Branded oven cleaner suitable for enamel surfaces.
Oven shelves, Handyrack, broiler trivet, Handyrack	Chrome	An oven interior cleaner that is suitable for chrome. Soap filled pad. Dishwasher.
Broiler pan/meat tin (some models only)	Enamel	Hot soapy water. Soap filled pad. Dishwasher.

Table 3.1

INSTALLATION

Check the appliance is electrically safe when you have finished.

4. Service and parts

Firstly, please complete the appliance details below and keep them safe for future reference – this information will enable us to accurately identify the particular appliance and help us to help you. Filling this in now will save time and inconvenience if you later have a problem with the appliance. It may also be of benefit to keep your purchase receipt with this leaflet. You may be required to produce the receipt to validate a warranty field visit.

Dealer's Name and Address	
Name of Appliance	
Appliance Serial Number*	
Fuel Type	
Date of Purchase	
Installer's Name, Address and Telephone No.	
Date of Installation	

* This information is on the appliance data badge.

If you have a problem

In the unlikely event that you have a problem with your appliance, please refer to the rest of this booklet, especially the problem solving section, first to check that you are using the appliance correctly.

If you are still having difficulty, please contact Tech Support at 800.914.4799 or email techsupp@middlebyresidential.com.

Please note

For warranty information or to register your AGA range, email customersupport@middlebyresidential.com. You may also refer to the warranty document provided with the appliance or contact 888.845.4641 Option 3.

Out of warranty

We recommend that our appliances are serviced regularly throughout their life to maintain the best performance and efficiency. The frequency of service will depend on usage – for normal usage once a year should suffice. Service work should only be carried out by a suitably Authorized Person.

Spare parts

To maintain optimum and safe performance, we recommend that only genuine spare parts are used. **DO NOT** use re-conditioned or unauthorized controls. Contact 888.845.4641 Option 1 or email parts@middlebyresidential.com.

5. Troubleshooting

⚠ All servicing and repairs must be carried out by a qualified service engineer.

Ignition or cooktop burners faulty

Is the power on?

Are the sparker (ignition electrode) or burner holes blocked by debris?

Are the burner heads correctly located? See the section entitled 'Cleaning'.

Remember that each cooktop burner has a special safety device that stops the flow of gas if the flame goes out. When lighting a cooktop burner the safety device has to be overridden by holding in the control knob so that the gas can flow. This allows the flame sensor to heat up and operate the safety device. Keep holding the knob pressed in to let the gas through to the burner for few seconds. The igniter should spark and light the gas.

If, when you let go of the control knob, the burner goes out, the safety device has not held in. Turn the control to the off position and wait one minute, then try again this time holding in the control knob for slightly longer.

Burners will not light

If only one or all the cooktop burners will not light, make sure that the parts have been replaced correctly after wiping or removing for cleaning.

Check that there is not a problem with your gas supply. You can do this by making sure that other gas appliances you may have are working.

Do the burners spark when you push in the control knob? If not check the power is on.

Steam is coming from the oven

When cooking foods with a high water content (e.g. roast chips) there may be some steam visible at the rear grille. Take care when opening the oven door, as there may be a momentary puff of steam when the oven door is opened. Stand well back and allow any steam to disperse.

An oven fan is noisy

The note of the oven fan may change as the oven heats up – this is perfectly normal.

What cleaning materials are recommended for the range?

See the 'Cleaning' section for a full list of recommended cleaning materials.

⚠ We DO NOT recommend corrosive or caustic cleaners as these may damage your range.

The knobs get hot when I use the oven, can I avoid this?

Yes, this is caused by heat rising from the oven, and heating them up. **DO NOT** leave the oven door open.

The fascia gets hot when I use the oven or broiler

The range is cooled by a fan. If the fascia becomes excessively hot when the range is in use then the cooling fan may have failed. Should this occur please contact your installer, a qualified repair engineer or Customer Service to arrange for its repair.

If there is an installation problem and I don't get my original installer to come back to fix it, who pays?

You do. Service organizations will charge for their call outs if they are correcting work carried out by your original installer. It is in your interest to track down your original installer.

Food is cooking too slowly, too quickly, or burning

Cooking times may differ from your previous oven. Check that you are using the recommended temperatures and shelf positions.

See the oven cooking guide section of the instructions. The oven control settings and cooking times are intended to be used only as a guide.

Individual tastes may require the temperature to be altered either way, to get the results you want. Try cooking at a higher or lower temperature setting.

The oven is not cooking evenly

If you are cooking a large item, be prepared to turn it round during cooking.

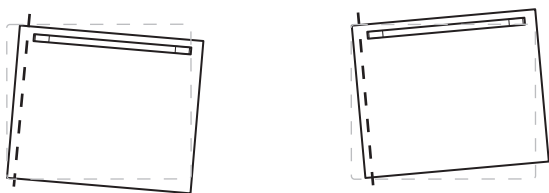
If two shelves are used, check that space has been left for the heat to circulate. When a baking sheet is put into the oven, make sure it is placed centrally on the shelf.

Check that the door seal is not damaged.

A dish of water when placed on the shelf should be the same depth all over. (For example, if it is deeper at the back, then the back of the range should be raised up or the front lowered.)

If the range is not level arrange for your supplier to level it for you.

Fig. 5.1



Effect of hinge adjustment – exaggerated for clarity

Oven not coming on

Is the power on?

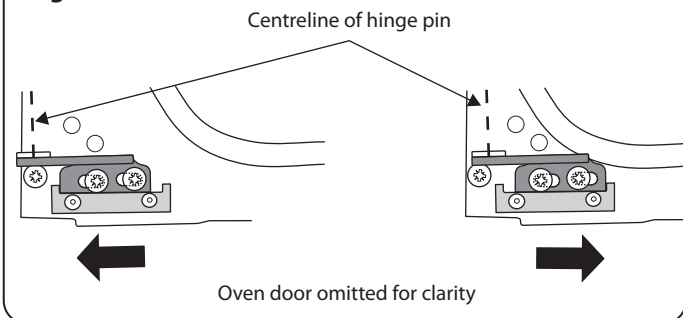
If not there may be something wrong with the power supply.
Is the range supply on at the circuit breaker?

Have you set a cooking function?

Oven temperature getting hotter as the range gets older

If turning the knob down has not worked or only worked for a short time then you may need a new thermostat. This should be changed by a qualified service engineer.

Fig. 5.2



The door is misaligned

The bottom hinge of either oven door can be adjusted to alter the angle of the door (**Fig. 5.1**). Loosen the bottom hinge fixing screws and use the notch and a flat bladed screwdriver to move the position of the hinge to set the hinge position (**Fig. 5.2**).

INSTALLATION

Check the appliance is electrically safe when you have finished.

6. Gas connection

Installation of this range must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1-latest edition.

In Canada

The range must be installed in accordance with the current CGA Standard CAN/CGA-B149 – Installation Codes for Gas Burning Appliances and Equipment and/or local codes.

In The Commonwealth Of Massachusetts

This product must be installed by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.

A "T" handle type manual gas valve must be installed in the gas supply line to this appliance.

Gas supply requirements

Recommended gas pipe outlet locations are shown in Fig. 6.1 and Fig. 6.2.

Provide adequate gas supply

Prior to installation, make sure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.

The range is designed to operate at a manifold pressure of 4" of water column (1 kPa) on natural gas. A conversion kit for LP gas (Propane) is supplied with the range. When converted to LP gas, a pressure of 10" of water column (2.49 kPa) is required.

Make sure you are supplying your range with the correct type of gas.

If the range is to be used on LP gas, a qualified LP installer must convert it. We recommend that the range be converted before installation. This must be done before the range can be used on LP gas.

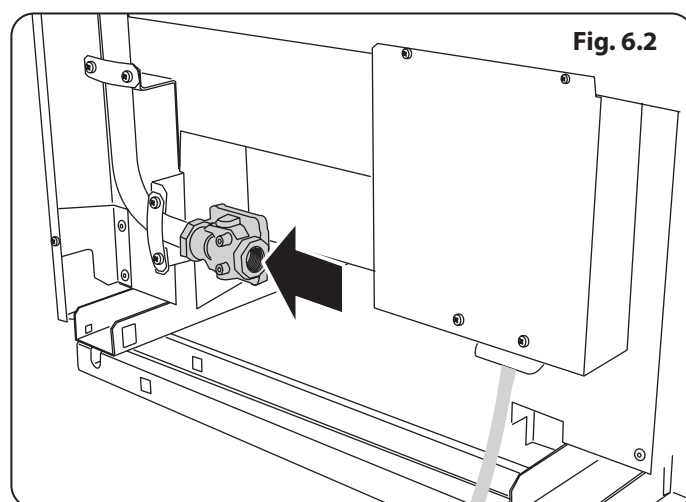
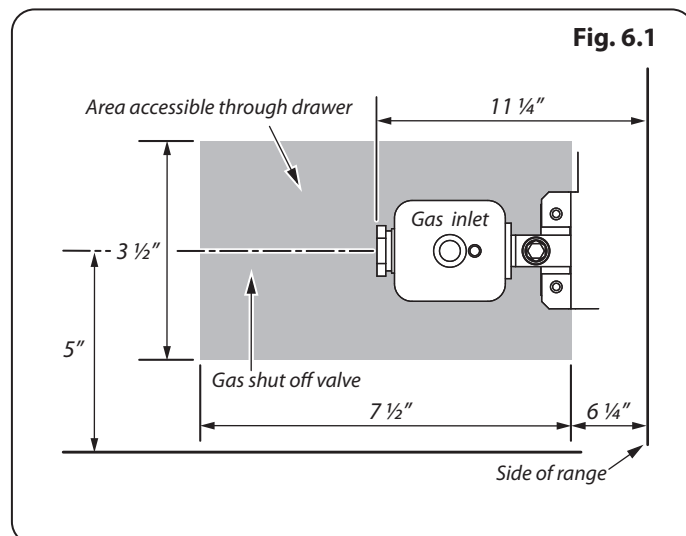
For proper operation, the pressure of natural gas supplied to the regulator must be between 4½" and a maximum of 13" of water column (1.12–3.24 kPa).

For LP gas, the pressure supplied must be between 10" and 13" of water column (2.49–3.24 kPa).

When checking for proper operation of the regulator, the inlet pressure stated must be at least 1" wc (249 Pa) above the manufacturer's specified manifold pressure).

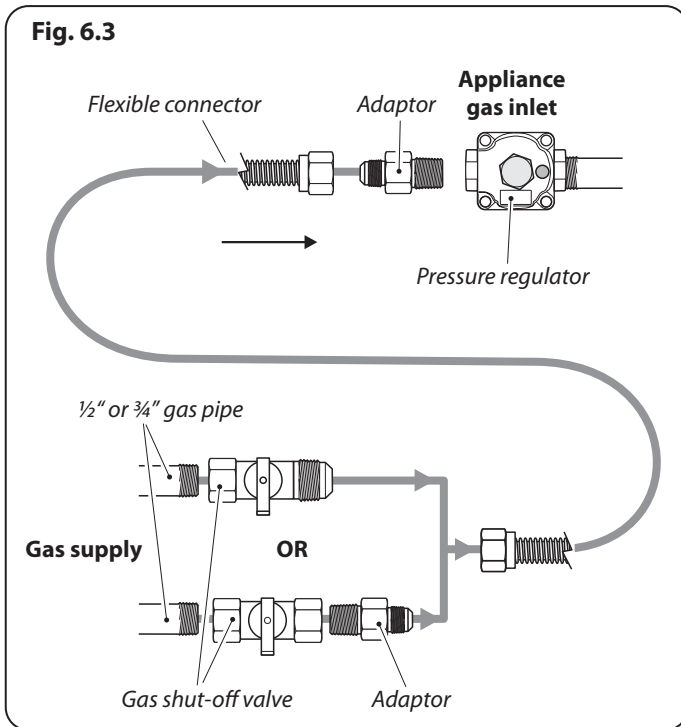
The pressure regulator located at the inlet of the range manifold must remain in the supply line regardless of whether natural or LP gas is being used.

A flexible metal appliance connector used to connect the range to the gas supply line should have an I.D. of ½" and be 5 feet in length for ease of installation.



INSTALLATION

Check the appliance is electrically safe when you have finished.



Connect the range to the gas supply

Shut off the main gas supply valve before disconnecting the old range and leave it off until the new hookup has been completed. Don't forget to relight the pilot on other gas appliances when you turn the gas back on.

Because hard piping restricts movement of the range, the use of a CSA International-certified flexible metal appliance connector is recommended unless local codes require a hard-piped connection.

The installation shall be made with a connector that complies with ANSI Z21.69.CSA 6.16 and using a quick disconnect device complying with ANSI Z21.41.CSA 6.9 (**Fig. 6.3**).

If disconnection of the restraint chain is necessary ensure the restraint is reconnected when the appliance is returned to its original installed position.

Never use an old connector when installing a new range. If the hard piping method is used, you must carefully align the pipe; the range cannot be moved after the connection is made.

To prevent gas leaks, put pipe joint compound on, or wrap pipe thread tape with Teflon* around, all male (external) pipe threads.

- A.** Install a manual gas line shut-off valve in the gas line in an easily accessed location outside of the range. Make sure everyone operating the range knows where and how to shut off the gas supply to the range.
- B.** Install a male 1/2" flare union adaptor to the 1/2" NPT internal thread elbow at inlet of regulator. Use a backup wrench on the regulator fitting to avoid damage. When installing the range from the front, remove the 90° elbow for easier installation.
- C.** Install male 1/2" or 3/4" flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to backup the shut-off valve to keep it from turning.
- D.** Connect flexible metal appliance connector to the adaptor on the range. Position the range to permit connection at the shut-off valve.
- E.** When all connections have been made, make sure all range controls are in the off position and turn on the main gas supply valve. Use a liquid leak detector at all joints and connections to check for leaks in the system. Use a product specifically manufactured for leak detection. Leak testing of the appliance shall be conducted in accordance to the manufacturer's instructions.

⚠ DO NOT use a flame to check for gas leaks.

* Teflon: Registered trademark of DuPont

INSTALLATION

Check the appliance is electrically safe when you have finished.

When using test pressures greater than ½ psi (3.5 kPa) to pressure test the gas supply system of the residence, disconnect the range and individual shut-off valve from the gas supply piping.

The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

INSTALLATION

Check the appliance is electrically safe when you have finished.

7. Conversion to LP Gas

Fig. 7.1

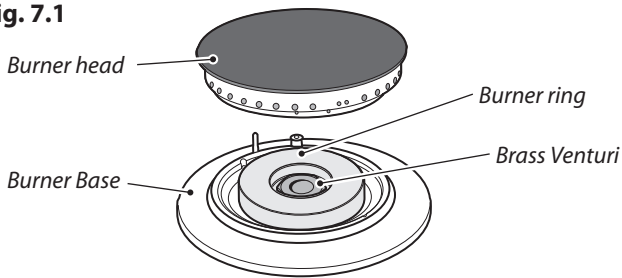


Fig. 7.2

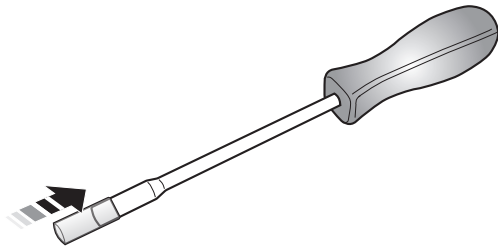
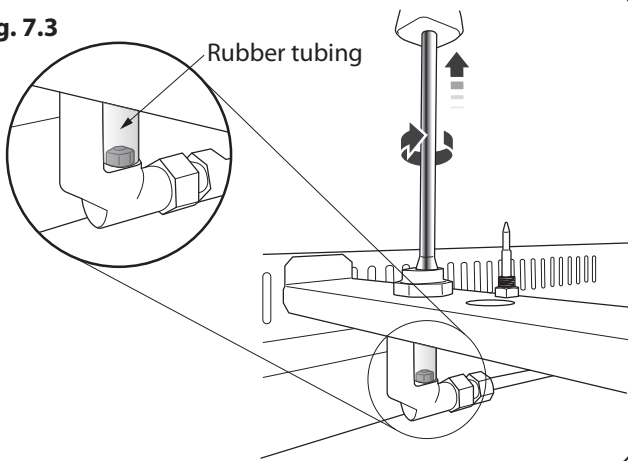


Fig. 7.3



Important

- Observe all governing codes and ordinances.
- The range must be properly grounded.
- Save these instructions for the local electrical inspector's use.

When servicing or replacing gas carrying components disconnect from gas before commencing operation and check appliance is gas sound after completion. When checking for gas leaks use a liquid leak detector at all joints and connections to check for leaks in the system. Use a product specifically manufactured for leak detection. Leak testing of the appliance shall be conducted in accordance to the manufacturer's instructions.

For your safety

DO NOT store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Conversion to Propane

This appliance is supplied set for Natural gas. A conversion kit for Propane gas is supplied with the range (kit number A060048).

If the appliance is to be converted this must be done before installation. The conversion must be performed by a qualified LP gas installer. After conversion the installation must comply with the relevant regulations and also the local electricity supply company requirements. Read the instructions before converting this appliance.

Failure to convert the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

This instruction must be used in conjunction with the rest of the appliance instruction, in particular for information on Standards, range positioning, connection hose suitability etc.

When servicing or replacing gas-carrying components disconnect from gas before commencing operation and check appliance is gas sound after completion.

DO NOT use reconditioned or unauthorized gas controls.

Orifices

Remove the burner heads. Undo the large brass nuts and remove the brass venturis and ring, if fitted (**Fig. 7.1**).

Using a long socket wrench slacken off each of the orifices, **no more than one full turn**.

Using the rubber tubing, provided in the conversion kit, fit over the end of the socket wrench (**Fig. 7.2**).

Carefully push the open end of the tubing onto the orifice (**Fig. 7.3**). Unscrew the orifice fully and lift clear of the cooktop.

INSTALLATION

Check the appliance is electrically safe when you have finished.

Save the orifices removed from the appliance for future use.

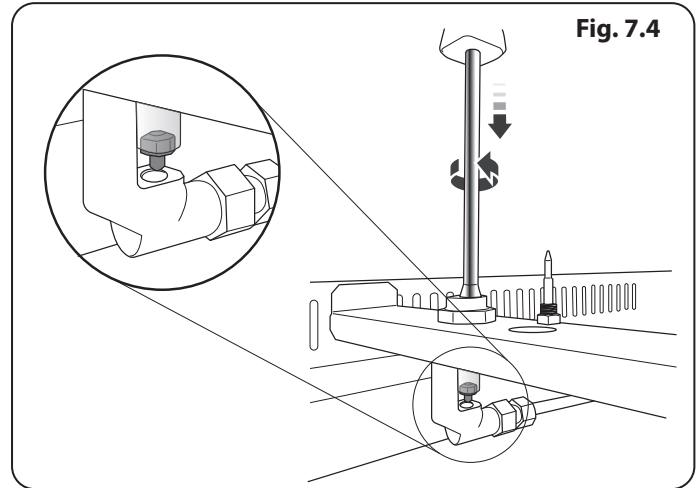
To Install the new orifices; see **Table 7.1** for orifice details.

Insert the new orifice into the open end of the rubber tube which is attached to the socket wrench. Screw into the orifice carrier as far as possible and lift the socket wrench away (**Fig. 7.4**).

Remove the rubber tubing from the socket wrench and tighten all of the orifices.

Fit the ring on the burner if fitted. Screw in the hexagon headed venturi to make fitting the burners easier. **DO NOT** tighten yet.

When all the venturis have been fitted tighten the venturi nuts.



Valve Adjustment

Removing the control panel

Pull off all the control knobs.

Open both oven doors and remove the fixing screws underneath the control panel.

Remove the 3 fixing screws at the top of the control panel.

Pull the control panel forward. Taking care not to damage it, by protecting it with cloth for example, rest it on the open oven doors.


Bypass screw adjustment

Turn the bypass screw on each control clockwise to the stop (**Fig. 7.5**).

Reassemble

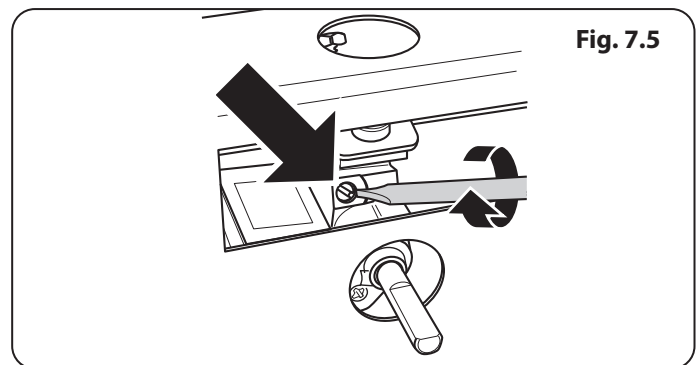
Replace the control panel and secure with fixing screws.

Refit the control panel and the control knobs.

	Natural Gas	Propane Gas*
Center burner	205	118
Large Burners	150	99
Right front burner	112	68

* Jets and labels can be found in the accompanying bag

Table 7.1



INSTALLATION

Check the appliance is electrically safe when you have finished.

Fig. 7.6

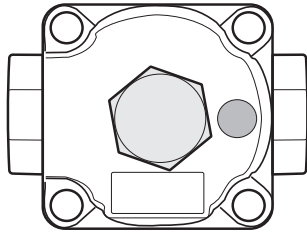


Fig. 7.7

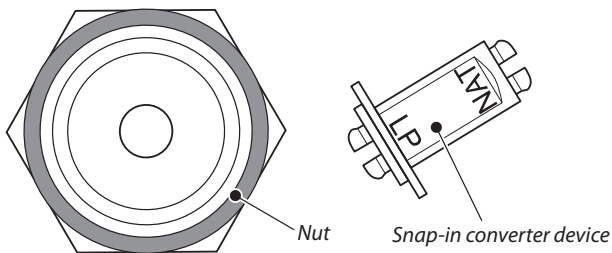


Fig. 7.8

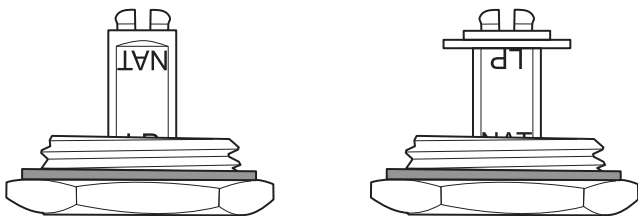


Fig. 7.9

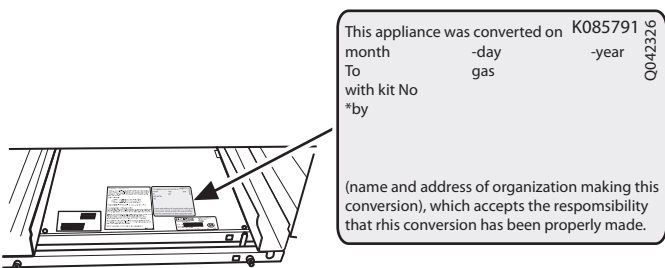


Fig. 7.10

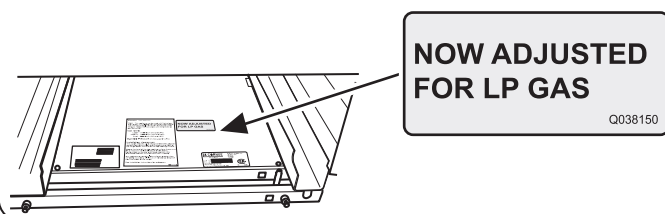
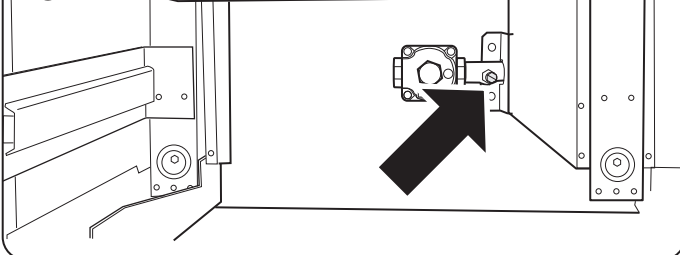


Fig. 7.11



Gas regulator adjustment

NOTE: To avoid exterior damage to the storage drawer. Place a soft cushioned mat on the floor.

To access the gas regulator remove the storage drawer (see **Removing the drawer**). Once the drawer has been removed the regulator is now visible (**Fig. 7.6**).

1. Unscrew the hexagonal nut in the front of the regulator. The regulator nut has a plastic snap-in converter device on the underside (**Fig. 7.7**). To convert the regulator snap the device out of the nut and replace the other way up.
2. The snap-in converter device is marked to show which gas it is set for (**Fig. 7.8**). Make sure the device is secure in the base of the nut and replace the nut to the regulator.

Stick on labels

Complete the conversion label (kit number A060048) and stick it next to the ratings label inside the drawer cavity to indicate the gas the appliance is now set for (**Fig. 7.9**).

Also, stick the “**NOW ADJUSTED FOR LP GAS**” label in a similar position (**Fig. 7.10**).

Pressure testing

Connect the appliance to the gas supply. Check the appliance is gas sound.

The gas pressure can be measured at the pressure test point on the appliance side of the pressure regulator (**Fig. 7.11**).

For proper operation, the pressure of LP supplied to the regulator must be between 10” and 13” of water column (2.49 – 3.24 kPa).

When checking for proper operation of the regulator, the inlet pressure must be at least 1” (0.25 kPa) greater than the operating (manifold) pressure as given above.

The pressure regulator located at the inlet of the range manifold must remain in the supply line regardless of whether natural or LP gas is being used.

The pressure with at least 2 surface burners operating should be 10” WC for Propane gas.

INSTALLATION

Check the appliance is electrically safe when you have finished.

Fitting the drawer

NOTE: To avoid exterior damage to the storage drawer. Place a soft cushioned mat on the floor.

To fit the drawer, refer to **Fitting the drawer on page 38**.

⚠ Check the appliance is gas sound.

DO NOT use a flame to check for gas leaks.

When using test pressures greater than ½ psi (3.5 kPa) to pressure test the gas supply system of the residence, disconnect the range and individual shut-off valve from the gas supply piping.

When using test pressures of ½ psi (3.5 kPa) or less to test the gas supply system, simply isolate the range from the gas supply system by closing the individual shut-off valve.

⚠ Check the operation of all the burners.

INSTALLATION

Check the appliance is electrically safe when you have finished.

8. Electrical connection

Have your appliance properly installed and grounded by a qualified technician. The installation must conform with local codes or in the absence of local codes in accordance with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 or, in Canada, the Natural Gas and Propane Installation Code, CSA B149.1 and in addition the National Electrical Code NFPA 70 or the Canadian Electric Code, CSA C22.1.

Electrical requirements

- ⚠ For personal safety, DO NOT use an extension cord with this appliance. Remove the house fuse or open the circuit breaker before beginning installation.**
- ⚠ WARNING Electrical Grounding Instructions. This appliance is shipped with a (four-prong) grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. DO NOT cut or remove the grounding prong from this plug.**
- ⚠ Prior to connecting the power cord to the wall socket, inspect the cable for any damage that may have occurred. In the event of damage please consult your electrical installer.**
- ⚠ Ensure that the power cord is routed so that it cannot become damaged during the installation.**

This appliance must be supplied with the proper voltage and frequency, and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or time-delay fuse, as noted on the rating plate.

Wiring must conform to National Electric Codes. If the electric service provided does not meet the above specifications, have a licensed electrician install an approved outlet.

Because range terminals are not accessible after range is in position, flexible service conduit or cord must be used.

Provide proper electrical supply

This range must be supplied with 240 V 60 Hz, and connected to an individual, properly grounded branch circuit protected by a circuit breaker or time-delay fuse. If the electrical service provided does not meet the above specifications, it is recommended that a licensed electrician install an approved outlet.

Connecting using the supplied cord and plug

Your range is shipped with a 4-prong NEMA 14-50P plug to be used in a NEMA 14-50R receptacle.

- ⚠ Your range is supplied with a ground link that can be used when connecting to a three wire cord. Consult your electrician before changing the supplied cord kit.**

INSTALLATION

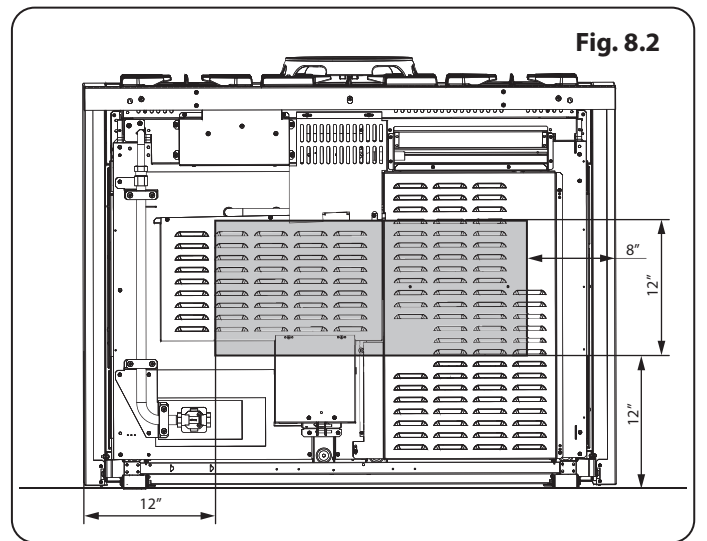
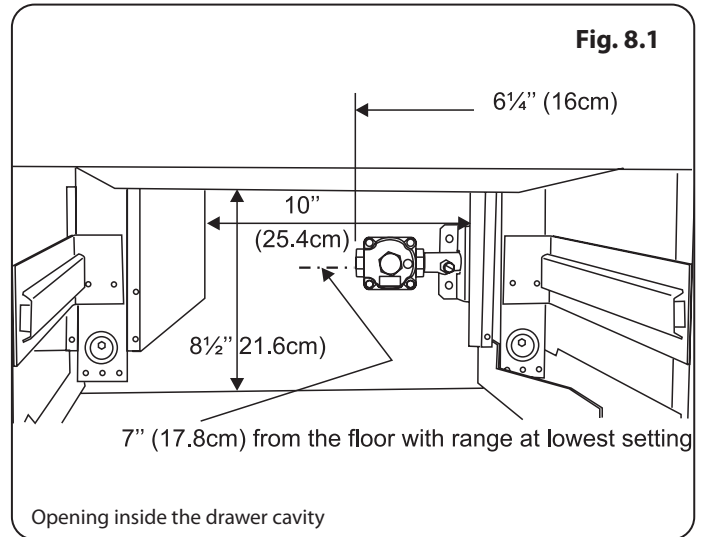
Check the appliance is electrically safe when you have finished.

Recommended electrical outlet location

When connecting using a NEMA 14-50R receptacle, if possible position it so it can be accessed through the opening at the rear of the drawer cavity (**Fig. 8.1**). Alternate location within the shaded area in (**Fig. 8.2**). The distance between the back of the range and the wall is approximately 4" (10.6 cm).

Plug the range power cord into a properly grounded wall receptacle.

 **DISCONNECT THE ELECTRICAL SUPPLY.**



9. Installation Instructions

WARNING!

If the information in these instructions 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.

WARNING!




The anti-tip device supplied with this range must be installed when the appliance is installed. This will reduce the risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door.





▲ WARNING!

- ALL RANGES CAN TIP. A CHILD OR ADULT CAN TIP THE RANGE AND BE KILLED.
- INSTALL ANTI-TIP BRACKET PACKED WITH RANGE - SEE INSTALLATION INSTRUCTIONS.
- A CHILD OR ADULT CAN TIP THE RANGE AND BE KILLED
- ENGAGE THE RANGE TO THE ANTI-TIP DEVICE - SEE INSTALLATION INSTRUCTIONS.
- RE-ENGAGE THE ANTI-TIP DEVICE IF THE RANGE IS MOVED.
- FAILURE TO DO SO CAN RESULT IN DEATH OR SERIOUS BURNS TO CHILDREN OR ADULTS.




The following symbols are related to safety and are used on the product and throughout this manual.

Meaning / Description	Symbol
<p>WARNING / CAUTION</p> <p>An appropriate safety instruction should be followed or caution taken if a potential hazard exists.</p>	
<p>DANGEROUS VOLTAGE</p> <p>To indicate hazards arising from dangerous voltages.</p>	
<p>PROTECTIVE EARTH (GROUND)</p> <p>To identify any terminal which is intended for connection to an external conductor for protection against electric shock in case of a fault, or the terminal of a protective earth (ground) electrode.</p>	

Meaning / Description	Symbol
<p>HEAVY</p> <p>This product is heavy and reference should be made to the safety instructions for provisions of lifting and moving.</p>	
<p>DISCONNECT MAINS SUPPLY</p> <p>Disconnect incoming supply before inspection or maintenance.</p>	

10. Installation safety instructions






Regulations

-  Installation of this range must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA.54, latest edition.
-  In Canada, installation must conform with the current Natural Gas Installation Code, CAN/CGA-B149.1 or the current Propane Installation Code, CAN/CGA-B149.2, and with local codes where applicable.
-  In Canada, electrical grounding must be in accordance with the current CSA C22.1 Canadian Electrical Code Part 1 and/or local codes. See 'Electrical Connection' in this section.

CSA 1.1, latest edition and CAN/CGA-22.2 latest edition.

This range becomes hot in use, the cooktop burners produce exhaust gases.

IMPORTANT



-  Observe all governing codes and ordinances.
-  The range must be properly grounded.
-  This appliance is heavy. Ensure you have the correct facilities to complete the move. To find the weight of the appliance, refer to the "Technical data".
-  Refer to "Positioning the range".
-  Save these instructions for the local electrical inspector's use.

For your safety



DO NOT store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

If you smell gas,

- open windows.
- **DO NOT** touch electrical switches.
- Extinguish any open flame.
- Immediately call your gas supplier.

-  Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information, consult a qualified engineer.
-  NEVER reuse old flexible connectors. The use of old flexible connectors can cause gas leaks and personal injury. Always use NEW flexible connectors when installing a gas appliance.

IMPORTANT!

- Remove all packing material and literature from oven before connecting gas and electrical supply to range.
- Have your range installed by a qualified installer.
- **DO NOT** install your range on a substrate that cannot withstand 180 °F (82 °C).
- **DO NOT** install your range directly onto carpeting. Ensure an appropriate, non-combustible, substrate is installed prior to installing the range.
- Make sure the wall coverings around the range can withstand heat generated by the range up to 200 °F (93 °C).
- There must be a gap of at least 30" (762 mm) between the top of the range and any combustible surface above it.
- If a ventilating hood is installed above the range follow the installation instructions supplied with the hood.
-  This type of ventilation system may cause ignition and combustion problems with the gas cooking appliance, resulting in personal injury or unintended operation. Ventilating systems that direct the air upwards can be used.
-  Items of interest to children should not be stored above a range – children climbing on the range to reach items could be seriously injured.

INSTALLATION

Check the appliance is electrically safe when you have finished.

Converting to propane gas

This appliance is supplied set for natural gas.

A conversion kit for Propane gas is supplied with the range **(A060048)**.

The conversion must be performed by a qualified LP gas installer.

⚠ For installation 5000 ft above sea level, the appliance must be converted using high altitude kit A065744. Contact your distributor.

Location of the range

The range may be installed in a kitchen/kitchen dining area but **NOT** in a room containing a bath or shower.

The range is freestanding and should not be placed on a separate base.

DO NOT locate the range where it may be subject to strong drafts. Any openings beneath the range or behind the range should be sealed.

The range should be positioned on a solid substrate.

⚠ Your range is heavy DO NOT place on soft floor coverings, such as cushioned vinyl or carpeting.

Use care when moving the range on cushioned vinyl or carpeted flooring.

When the floor covering ends at the front of the range, the area that the range will rest on should be built up to the same level or higher than the floor covering.

⚠ Also, make sure your floor covering will withstand 180°F. (See the Installation Safety Instructions section).

⚠ (See the Installation Safety Instructions section).

INSTALLATION

Check the appliance is electrically safe when you have finished.

11. Installation

You will need the following equipment to complete the range installation satisfactorily:

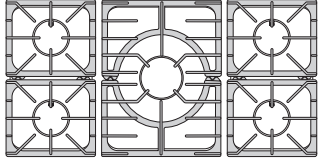
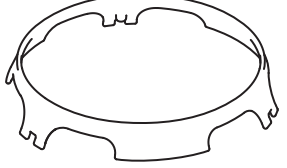
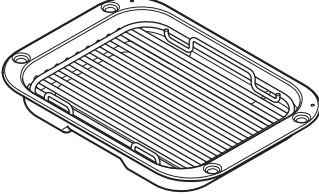
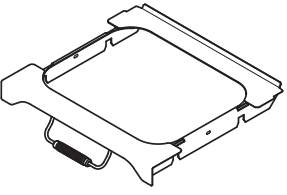
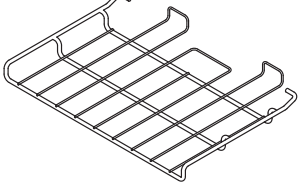
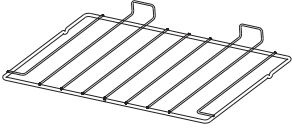
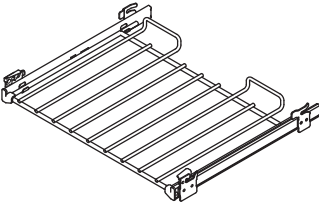
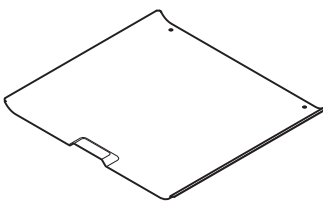
- Multimeter (for electrical checks).
- Allen keys (provided in pack).

You will also need the following tools:

1. Steel tape measure
2. Cross-head screwdriver
3. Flat head screwdriver
4. Spirit level
5. $\frac{9}{16}$ " (13 mm) wrench or socket wrench
6. $\frac{5}{16}$ " (8 mm) socket wrench or ring wrench

Additional materials you may need:

1. Gas line shut-off valve.
2. Pipe joint sealant or UL-approved pipe thread tape with Teflon* that resists action of natural and LP gases.
3. Flexible metal appliance connector ($\frac{1}{2}$ " I.D.). A 5 foot length is recommended for ease of installation but other lengths are acceptable. Never use an old connector when installing a new range.
4. Flare union adapter for connection to gas supply line ($\frac{3}{4}$ " or $\frac{1}{2}$ " NPT x $\frac{1}{2}$ " I.D.).
5. Flare union adapter for connection to pressure regulator on range ($\frac{1}{2}$ " NPT x $\frac{1}{2}$ " I.D.).
6. To protect any floor covering under the range a sheet of $\frac{1}{4}$ " thick plywood or equivalent large enough to stand the range on.

Included Accessories:	
6 interlocking cast iron grates	Wok Cradle
	
Broiler pan & trivet	Broiler pan cradle
	
1 drop shelf	2 flat shelves
	
2 telescopic shelves	2 Oven Base Trays
	

INSTALLATION

Check the appliance is electrically safe when you have finished.

Positioning the range

Fig. 11.1, Fig. 11.2 and Fig. 11.3 show the minimum recommended distance from the range to nearby combustible surfaces (see **Table 11.1**).

We recommend a gap of no more than $\frac{3}{16}$ " (5 mm) (see **Table 11.1**) either side of the appliance for moving the range. It must be possible to move the range in and out for cleaning and servicing.

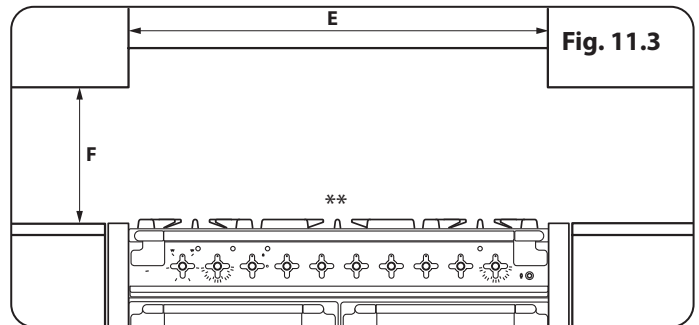
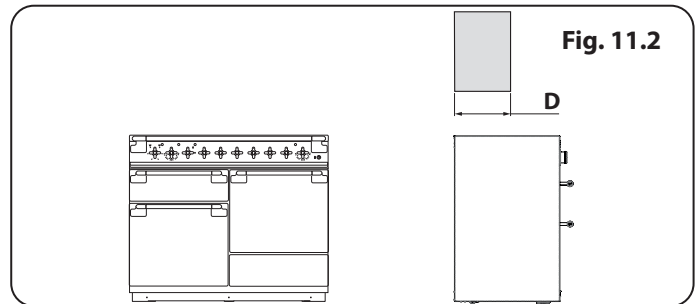
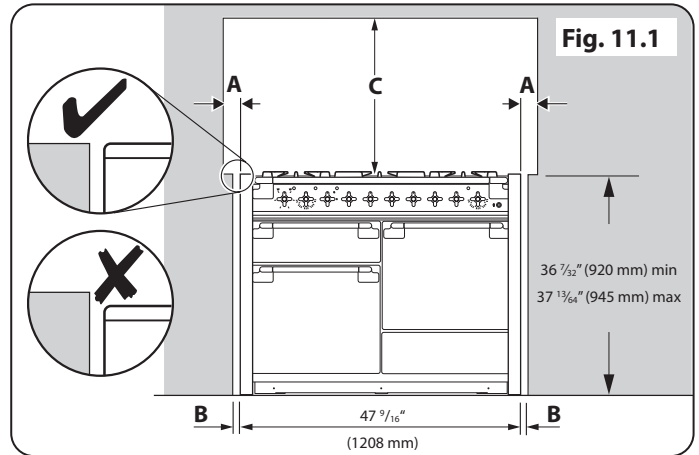
Above hotplate surround should be level with, or above, any adjacent work surface (**Fig. 11.1**).

*Any rangehood should be installed in accordance with the hood manufacturer's instructions.

**Any splashback must be fitted in accordance with the manufacturer's instructions. Allowance should be made for the additional height of the flue trim, which is fitted to the rangetop.

Surfaces of furniture and walls at the sides and rear of the appliance should be heat, splash and steam resistant. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage and discoloration.

We cannot accept responsibility for damage caused by normal use of the range to any material that de-laminates or discolors at temperatures less than 149°F/65°C above room temperature.



Clearances to combustibles

Dimension	Description	USA	Canada
A	Gap between side of appliance and adjacent vertical surface ABOVE cooktop level	1 $\frac{3}{16}$ " (30 mm) 1	1 $\frac{3}{16}$ " (30 mm) 1
B	Gap between side of appliance and adjacent vertical surface BELOW cooktop level	$\frac{3}{16}$ " (5 mm)	$\frac{1}{2}$ " (12 mm)
C	Gap between cooktop level and any horizontal combustible surface	31 $\frac{1}{2}$ " (800 mm) 2	31 $\frac{1}{2}$ " (800 mm) 2
D	Maximum depth of cabinets installed above the top surface cooking sections	13" (330 mm)	13" (330 mm)
E	Minimum distance between horizontal surfaces less than dimension C	47 $\frac{7}{16}$ " (1208 mm)	47 $\frac{7}{16}$ " (1208 mm)
F	Minimum distance between horizontal cabinets and worktop surfaces adjacent to range	16 $\frac{5}{32}$ " (410 mm)	16 $\frac{5}{32}$ " (410 mm)

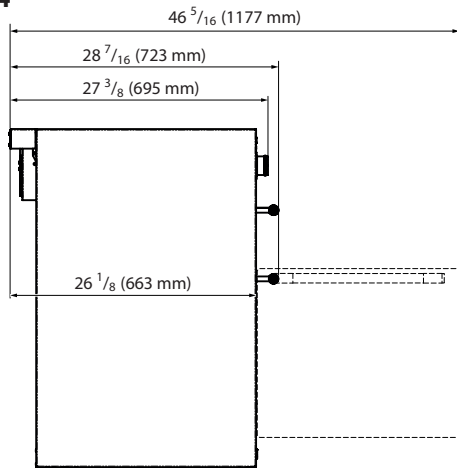
1. For non-combustible surfaces (such as unpainted metal or ceramic tiles) this gap is not required
2. This dimension can be reduced to 24" (610 mm) if the bottom of the wooden or painted metal cabinet is preserved with a non-combustible material

Table 11.1

INSTALLATION

Check the appliance is electrically safe when you have finished.

Fig. 11.4



The depth of the range is 28 ⁷/₁₆" (723 mm) overall (Fig. 11.4).

If the range is near a corner of the kitchen, a clearance of 3 ¹/₂" (90 mm) is required to allow the oven doors to open (Fig. 11.5). The actual opening of the doors is slightly less but this allows for some protection of your hand as you open the door.

When fitting between kitchen cabinets

We recommend a gap of 48" (1218 mm) between units to allow for moving the range. **DO NOT** box the range in – it must be possible to move the range in and out for cleaning and servicing.

⚠ In the USA leave a gap of at least ¹/₅" (5 mm) on either side of the range (a 48" (1218 mm) gap between units). The range should be positioned centrally.

⚠ For Canada leave a gap of at least ¹/₂" (12 mm) on either side of the range (a 48 ¹/₂" (1232 mm) gap between units). The range should be positioned centrally.

We also recommend that you **DO NOT** final fix any adjacent cabinets until the range is installed. Decorative mouldings or handles on cabinet doors and fronts may interfere with the opening of the oven doors.

Fig. 11.5

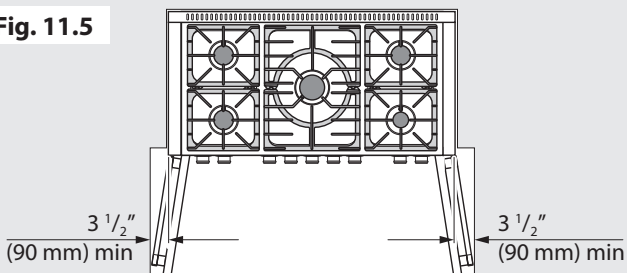
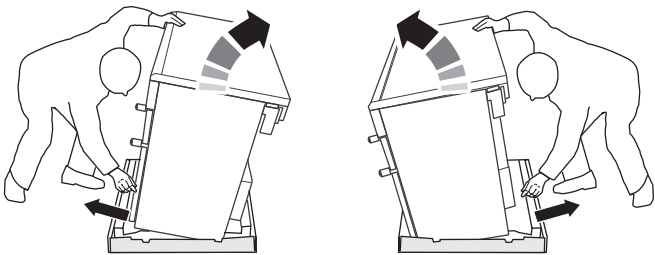


Fig. 11.6



Moving the range

⚠ On no account try and move the range while it is plugged into the electricity supply.

⚠ This appliance is heavy. Ensure you have the correct facilities to complete the move. To find the weight of the appliance refer to the "Technical data".

We recommend that two people manoeuvre the range. Make sure that the floor covering is firmly fixed, or removed, to prevent it being disturbed when moving the range around.

To help you, there are two levelling rollers at the back, and two screw-down levelling feet at the front.

Remove the polystyrene base pack. From the front, tilt the range forward and remove the front half of the polystyrene base (Fig. 11.6). Repeat from the back and remove the rear half of the polystyrene base. Also remove the cardboard base tray.

INSTALLATION

Check the appliance is electrically safe when you have finished.

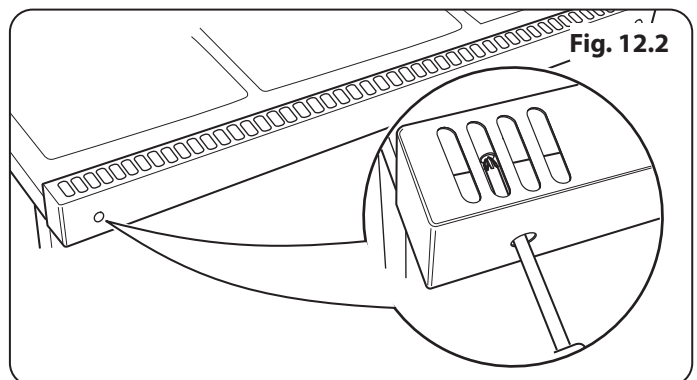
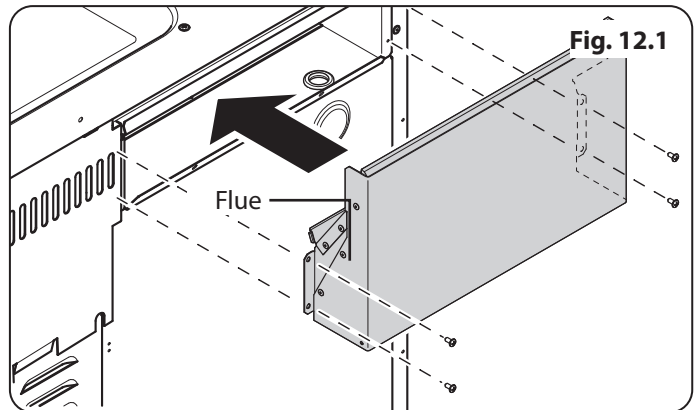
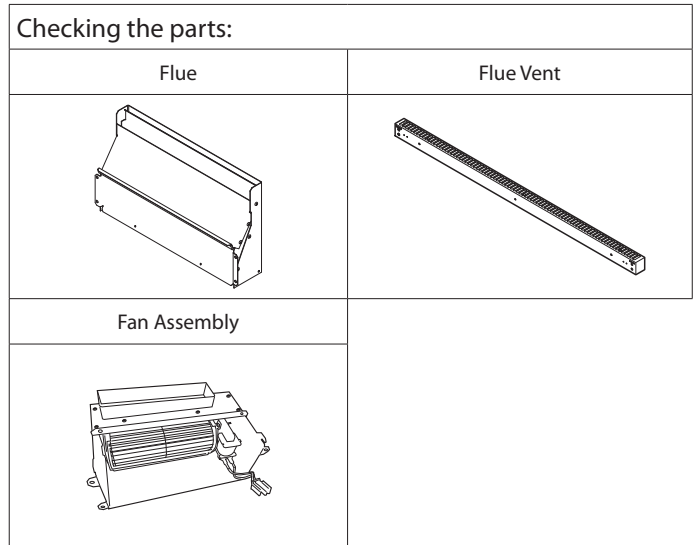
12. Fitting the flue, flue vent and side panels

Fitting the flue

1. Remove the four screws from the broiler flue opening (**Fig. 12.1**).
2. Present the removable flue up to broiler flue opening. Make sure that the bottom flange of the removable flue fits inside the fixed flue, secure in place with the four screws (**Fig. 12.1**).

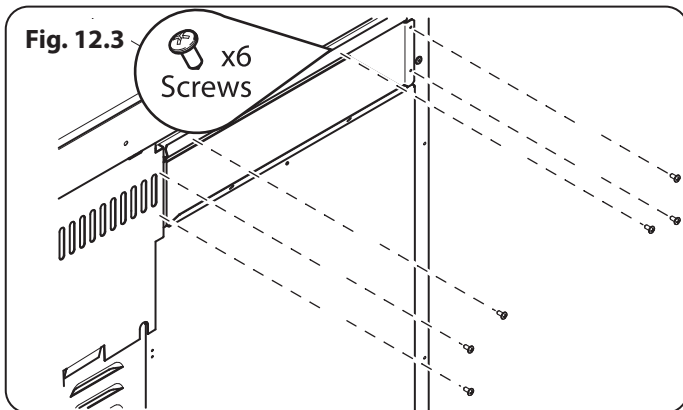
Fitting the flue vent

1. Loosen the three nuts and bolts in the back of the hotplate (**Fig. 12.2**).
2. Fit the flue vent over the bolts and slide down (**Fig. 12.2**). Tighten the nuts to secure.



INSTALLATION

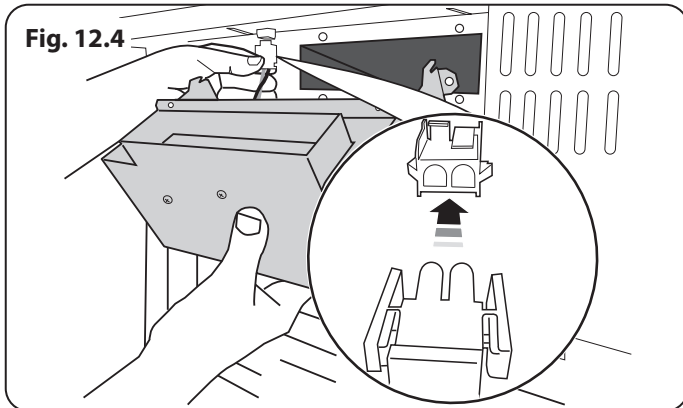
Check the appliance is electrically safe when you have finished.



Fitting the cooling fan box

1. Remove the six screws where the cooling fan box will be fixed **Fig. 12.3**.
2. The shape of the molex plug should match the socket. Gently connect the molex plug to the molex connector socket **Fig. 12.4**.
3. The cooling fan has two tabs which connects to the slots underneath the flue vent. Gently align the cooling fan box tabs to the slots underneath the flue vent **Fig. 12.5**.
4. Replace the six screws **Fig. 12.6**.

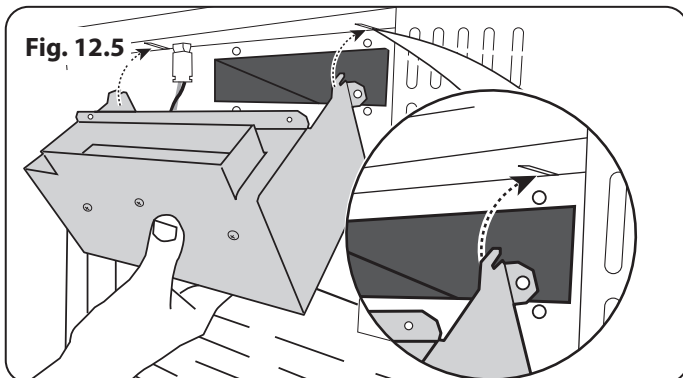
⚠ Before fitting the side panels, it is recommended that the required height of the range is set. This will simplify the Side Panels fitting procedure.



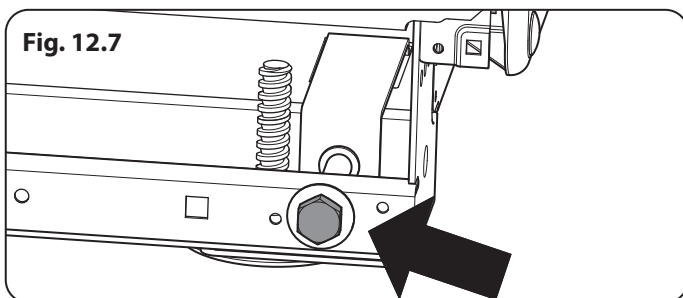
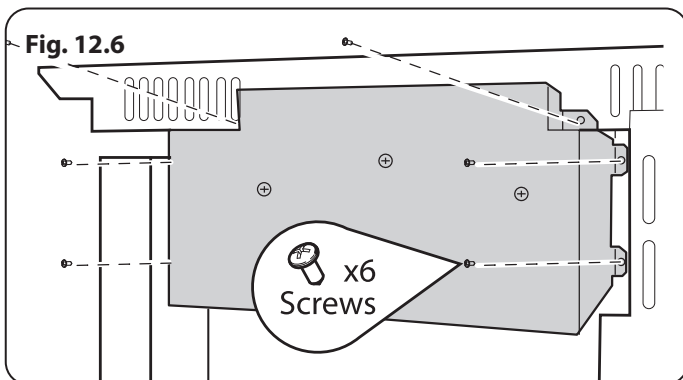
Setting the height

⚠ You are recommended to use a spirit level on the hotplate to check the range is level.

The front feet and rear rollers can be adjusted to level the range (**Fig. 12.7**).



1. To adjust the height of the rear of the range, fit a 13 mm spanner or socket wrench onto the hexagonal adjusting nut.
2. Rotate the nut – clockwise to raise – counter-clockwise to lower. Make sure to lower **BOTH REAR ROLLERS**.
3. To set the front turn the feet bases to raise or lower.



INSTALLATION

Check the appliance is electrically safe when you have finished.

Fitting the side panel rear retaining brackets

1. Located at the bottom left and right **rear** corner of the range, remove the two screws (**Fig. 12.8**).
2. Fit the left and right retaining brackets to the base frame and refit and tighten the screws (**Fig. 12.8**).

Checking the parts:

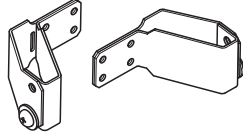
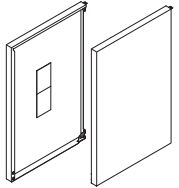
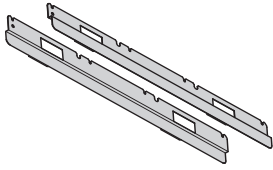
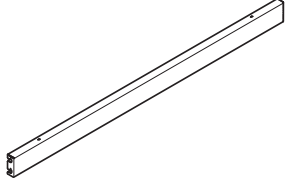
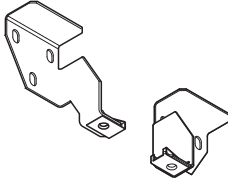
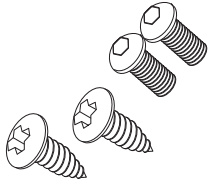
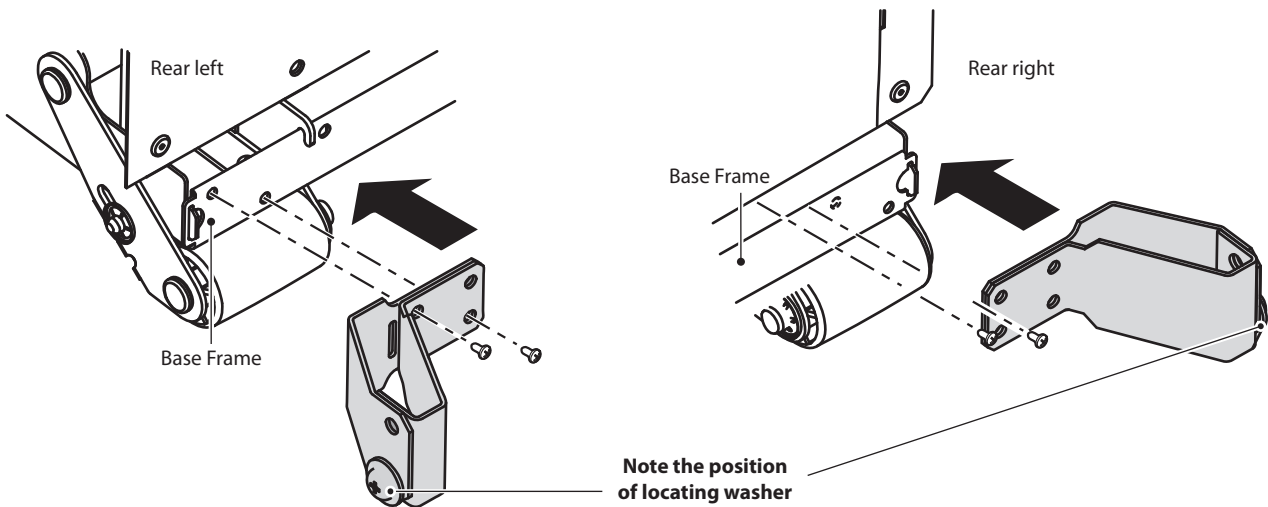
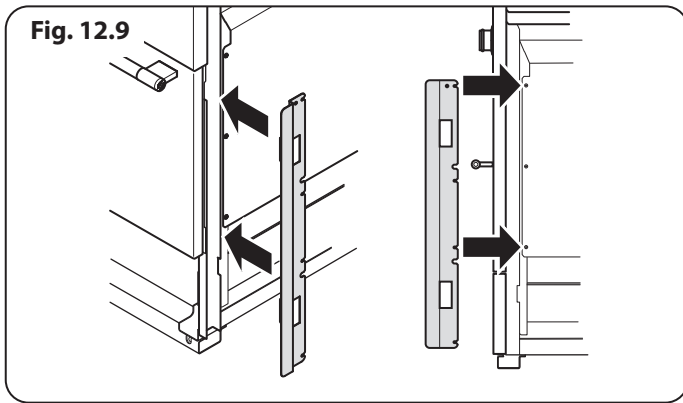
Side panel rear retaining brackets A052064 - Right-hand A052067 - Left-hand	Side panels A051761 - Right-hand A051759 - Left-hand
	
Obscuring Trim Side Panel x2 Q050718	Bottom Panel (Toe kick)
	
Bottom Panel (Toe kick) Front Mounting Brackets Q050877 - Left-hand Q050878 - Right-hand	Screws supplied 2x Machine Screw 2x Self-Tapping Screw
	

Fig. 12.8



INSTALLATION

Check the appliance is electrically safe when you have finished.



Fitting the obscuring trims

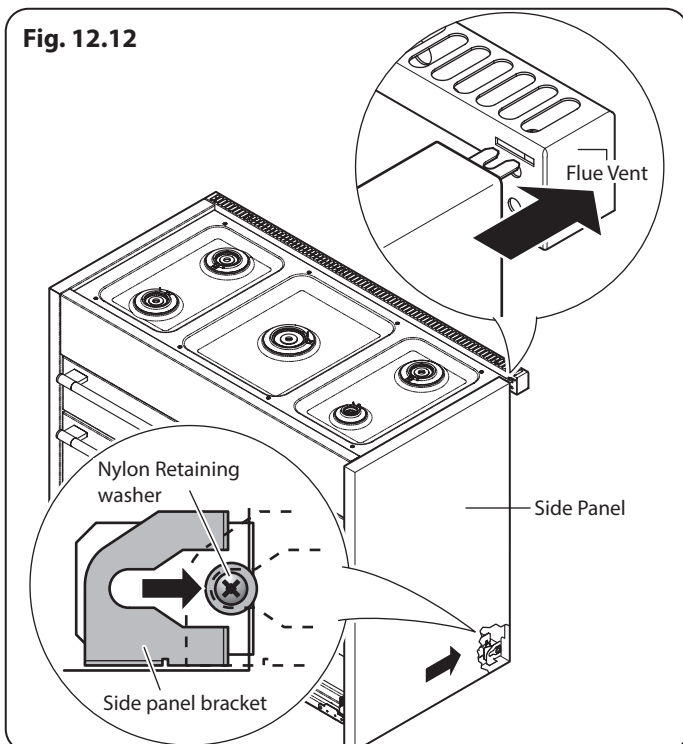
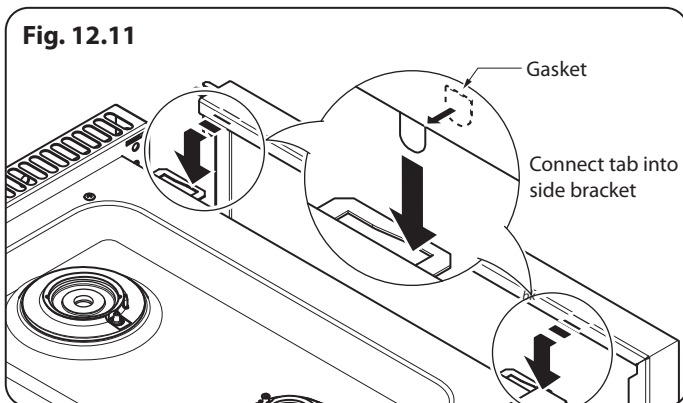
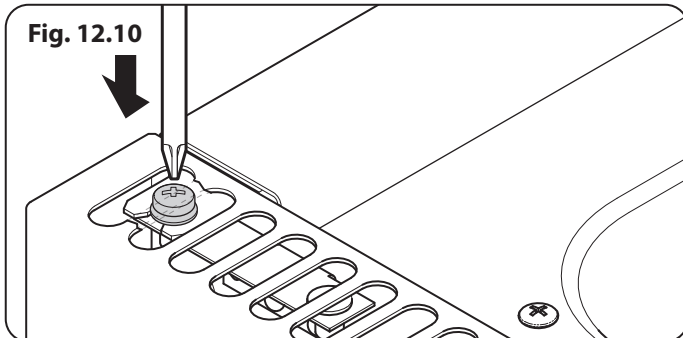
1. Located near the front on each side of the range there are three screws. Loosen the top and bottom screws (**Fig. 12.9**).
2. Slide the trim onto the screws and tighten to secure.

Fitting the side panels

1. Loosen the screw in the flue vent (**Fig. 12.10**).
2. Inside the top of the side panel top are two tabs. Attach the self adhesive gaskets to each tab and connect these tabs into the cut-outs in the top edge of the range (**Fig. 12.11**).
3. Slide the side panel back so that the **side panel bracket** in the base connects to the **rear retaining washer** and the slotted tab at the top rear connects onto the screw in the flue vent (**Fig. 12.12**).
4. Check everything is firmly connected and tighten the screw in the flue vent to secure the side panel in position (**Fig. 12.10**).

NOTE: The bottom front of the side panels will be loose. These are secured once the bottom panel (toe kick) is fitted.

NOTE: If a side panel is loose, fit one of the extra gaskets to the inner face of the front bracket locating tabs and refit.



INSTALLATION

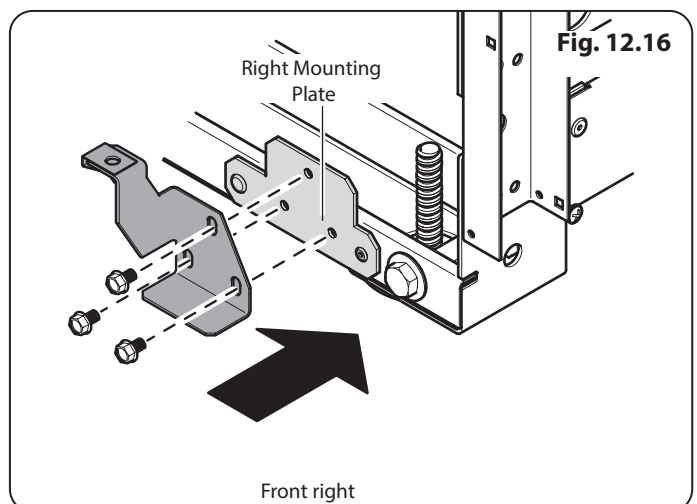
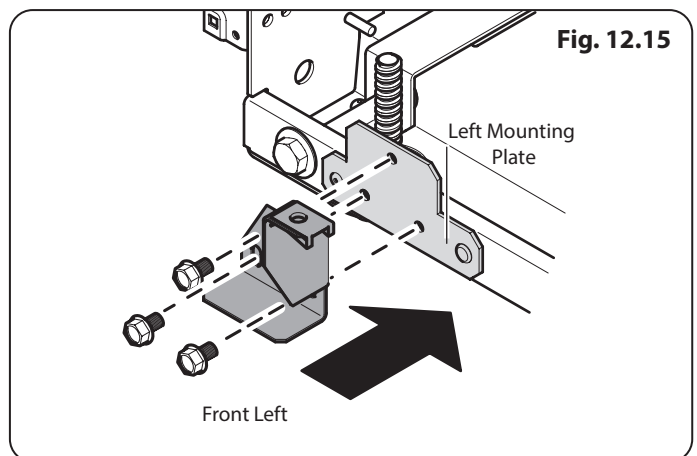
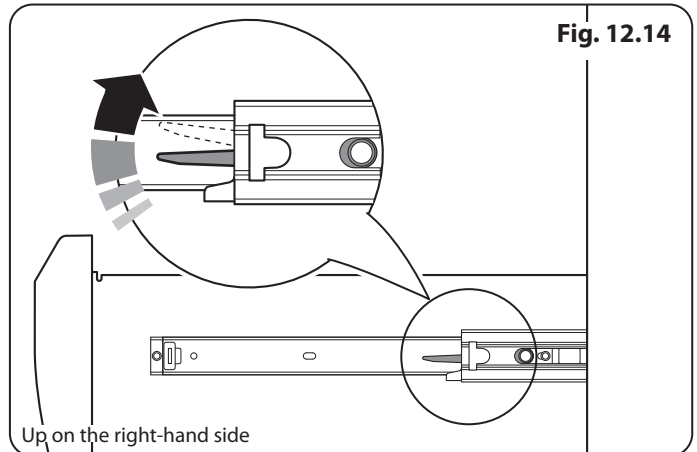
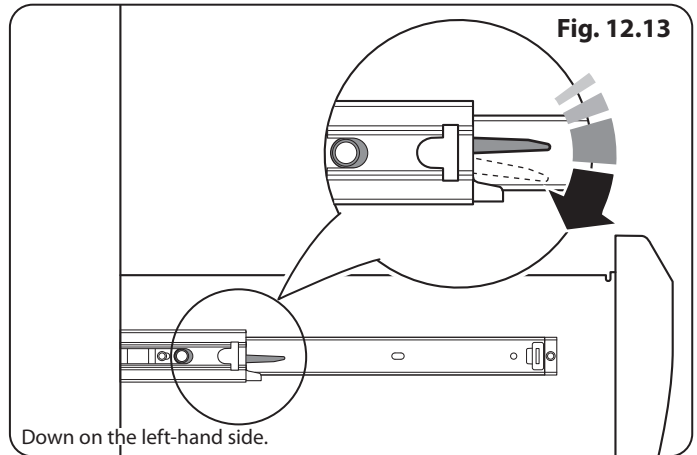
Check the appliance is electrically safe when you have finished.

Fitting the front mounting brackets

1. Open the right-hand oven door and pull the drawer out to its furthest point.
2. Push the ends of the plastic clips (**Fig. 12.13** and **Fig. 12.14**) to release the catches holding the drawer to the side runners. At the same time pull the drawer forward and away from the side runners.

⚠ For safety's sake make sure the drawer runners are out of the way.

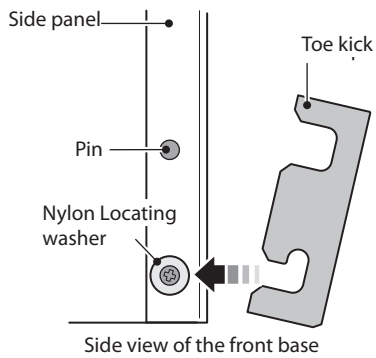
3. On the front of the range base there are two mounting plates. Remove the three fixing screws from each plate (**Fig. 12.15**).
4. Fit the left and right-hand front mounting brackets as shown in (**Fig. 12.15** and **Fig. 12.16**). **DO NOT fully tighten the mounting screws at this stage.**



INSTALLATION

Check the appliance is electrically safe when you have finished.

Fig. 12.17



Fitting the bottom panel (*toe kick*)

1. Tilt the bottom of the panel slightly to locate the lower slots onto the washers (**Fig. 12.17**). Now rotate the panel to fit over the pins (**Fig. 12.18**).
2. Using the two screws and allen key supplied, loosely fit the bottom panel onto the mounting brackets (**Fig. 12.20**). **DO NOT tighten at this stage.**
3. Adjust the bottom panel to set the gap between the side panels and doors equally (**Fig. 12.19**). When it is positioned correctly, use a suitable flat open-ended spanner to tighten the bracket screws, and then tighten the bottom panel screws (**Fig. 12.20**) with the allen key provided.

Fig. 12.18

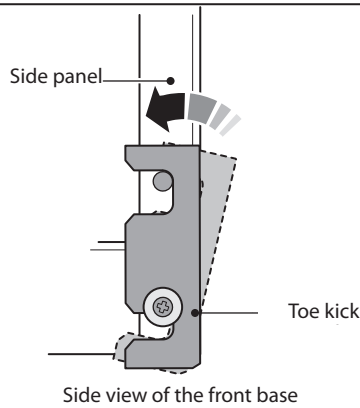


Fig. 12.19

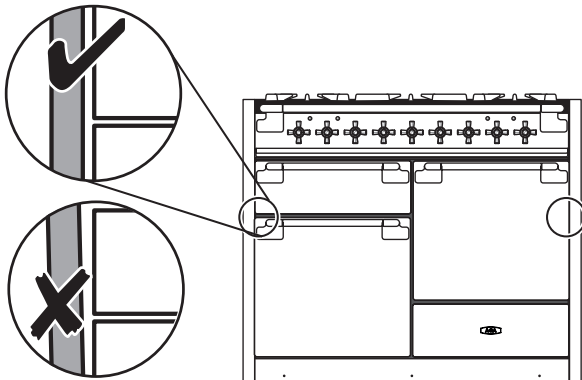
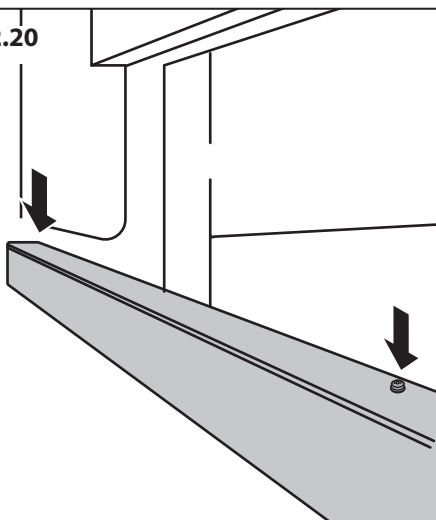


Fig. 12.20

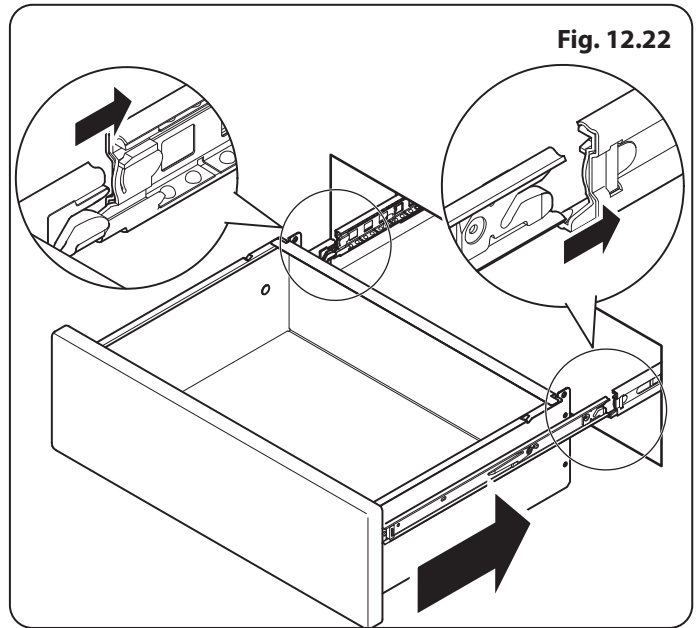
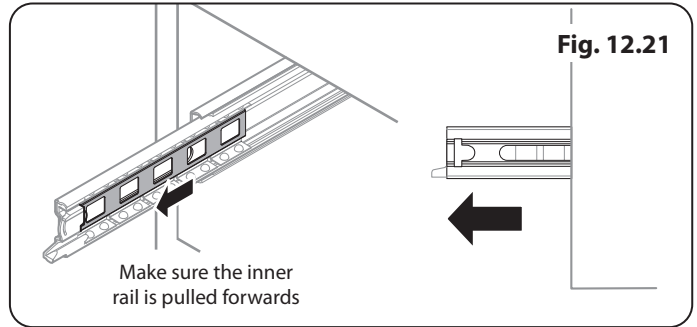


INSTALLATION

Check the appliance is electrically safe when you have finished.

Fitting the drawer

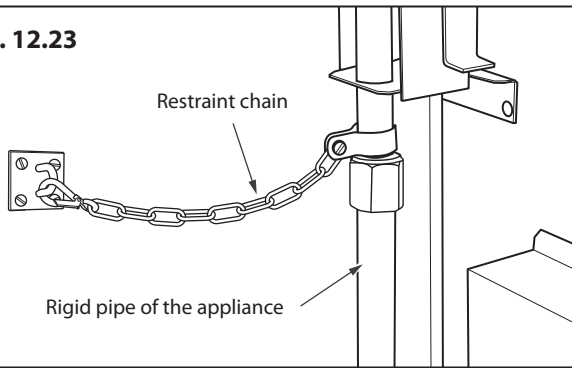
1. To fit the drawer, pull the side rails fully out (**Fig. 12.21**).
2. Carefully move the drawer back between the rails and rest it on the side rails.
3. At each side, hold the front of the drawer and pull the side rail forward so that the clips click into position, holding the drawer to the side rails (**Fig. 12.22**).



INSTALLATION

Check the appliance is electrically safe when you have finished.

Fig. 12.23

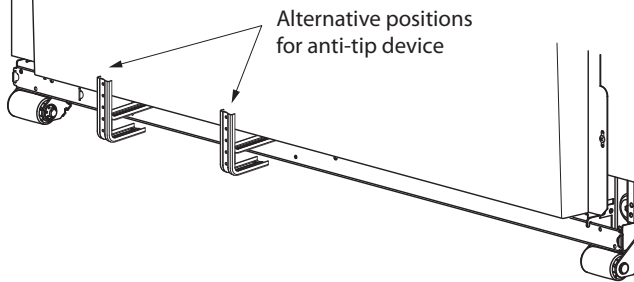


Fitting the restraint chain and anti-tip device

1. A range using a flexible gas connector must be secured with a suitable restraint chain and anti-tip device.
2. When fitting the restraint chain it should be kept as short as is practicable and fixed firmly to the rigid pipe at the top, right-hand, rear of the range; when viewed from the front (**Fig. 12.23**).

⚠ DO NOT fix the chain to the flexible hose at the base of the range.

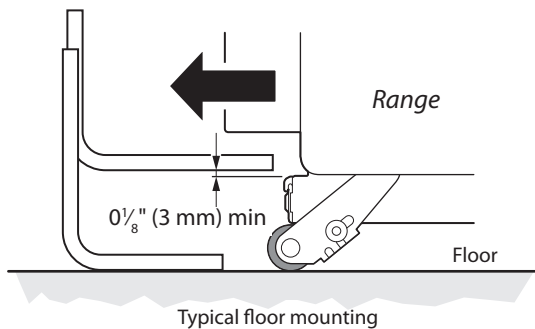
Fig. 12.24



3. A suitable anti-tip device is supplied and shown in (**Fig. 12.24**).
4. When fitting the anti-tip bracket (**Fig. 12.24** and **Fig. 12.25**), adjust the bracket to give the smallest practicable clearance between the bracket and the engagement slot in the rear of the range.
5. Fit the bracket so that it engages as far as possible over the chassis of the range.

⚠ DO NOT operate the range before the appliance is in its installed position and the anti-tip devices are engaged.

Fig. 12.25 Anti-Tip bracket



⚠ If the appliance is moved ensure that the anti-tip devices are re-engaged and the range has been returned to its original installed position.

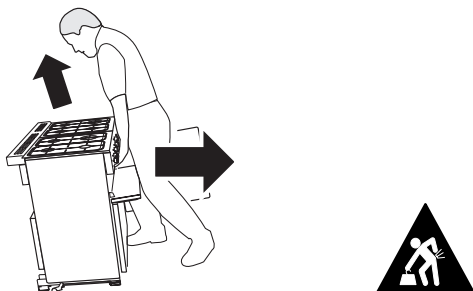
⚠ DO NOT step, lean or swing on the range doors or drawer as this could tip the range and result in serious injury or death.

Completing the move

1. Open the broiler door and right-hand oven door so that you can get a good grip on the bottom of the fascia panel as you move the range (**Fig. 12.26**).
2. Position the range close to its final position.
3. Check that the anti-tip device is engaged before moving the range into its final, installed position.
4. Re-check that the appliance is level.

⚠ DO NOT use the door handles or control knobs to manoeuvre the range.

Fig. 12.26

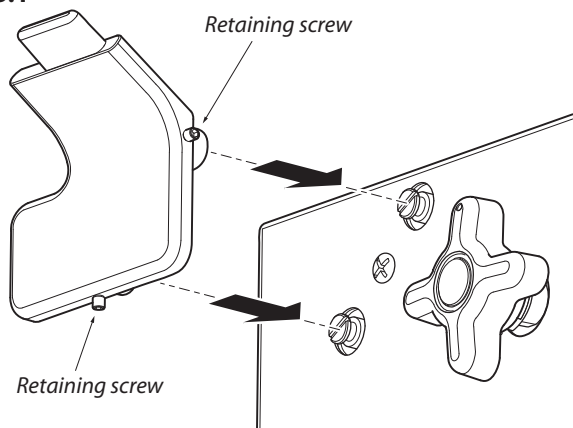


INSTALLATION

Check the appliance is electrically safe when you have finished.

13. Final fitting and checks

Fig. 13.1



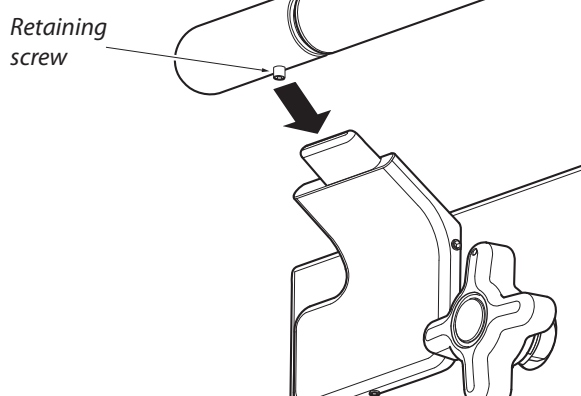
Fitting the handrail

1. Using the 2 mm Allen key supplied, loosen the two retaining screws in the base and side of the handrail support. Fit the handrail support onto the locating bosses on the fascia (**Fig. 13.1**).

NOTE: The handle support should face upwards.

2. Push the support back against the fascia and tighten the one retaining screws. Repeat for the other side. Check that each support is secure.
3. Locate the handrail onto the support tabs and, using the 3 mm Allen key supplied, tighten the one retaining screws in the bottom to secure (**Fig. 13.2**).

Fig. 13.2



Fitting the interlocking grates

Please note that the Continuous Grates supports are handed, and may prevent the centre pan supports from fitting correctly. There is a small indent in the rear of each of the outer supports. This indent should be towards the outer edge of the range (**Fig. 13.3**).

Cooktop check

Refer to "Range Overview" and check operation of each cooking zone in turn. Be sure to use pans of the correct size and material.

Broiler check

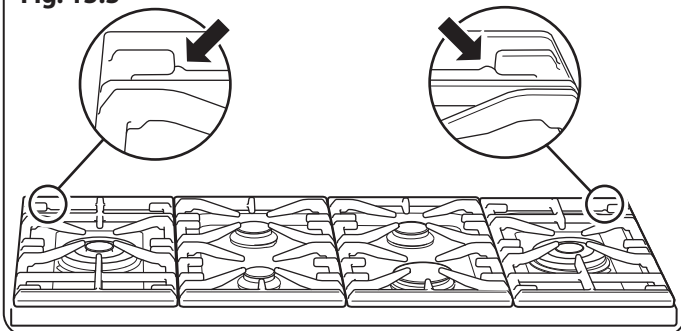
Refer to "Range Overview" and check operation of the broiler and that it heats up*.

Oven check

Refer to "Range Overview" and check the operation of both ovens*. Check that the oven fans operate and the ovens heat up.

* The cooling fan, located at the rear right hand side of the cooktop, should operate with this function.

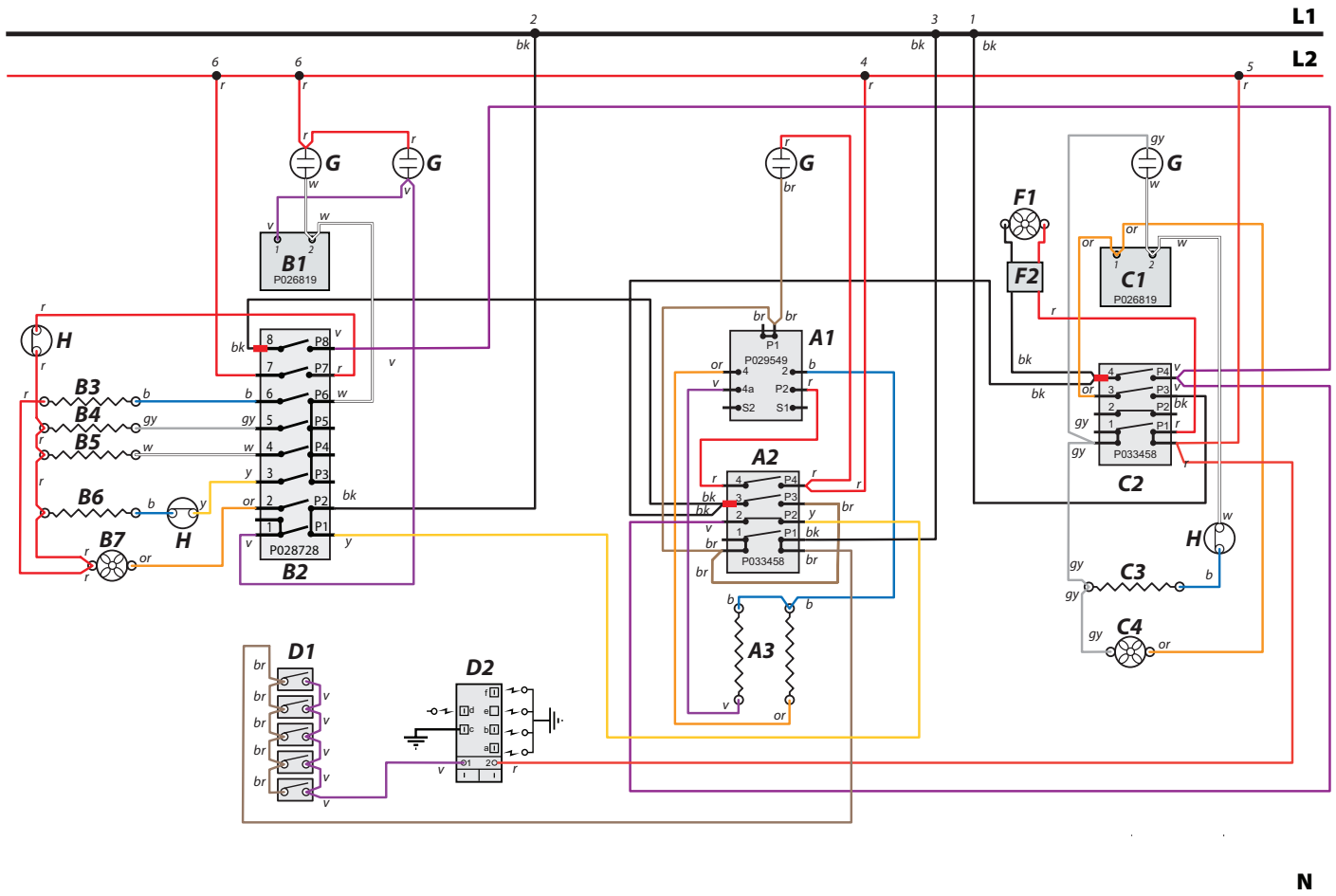
Fig. 13.3



Customer care

Installer: Please complete your details in this guide, inform the user how to operate the range and hand over the instructions.

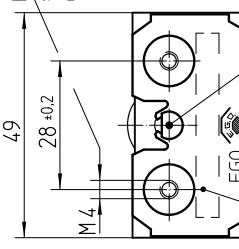
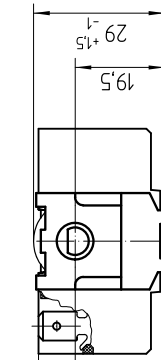
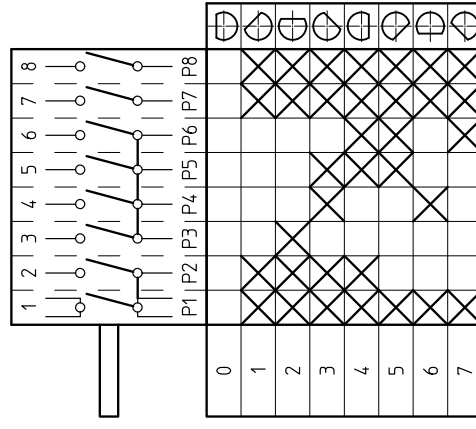
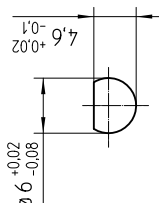
14. Circuit diagram

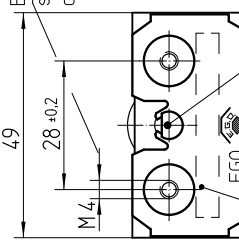
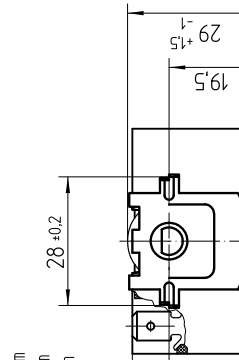
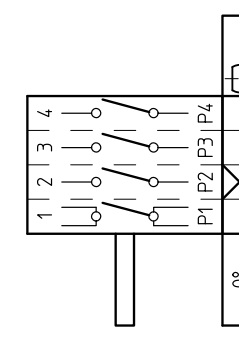
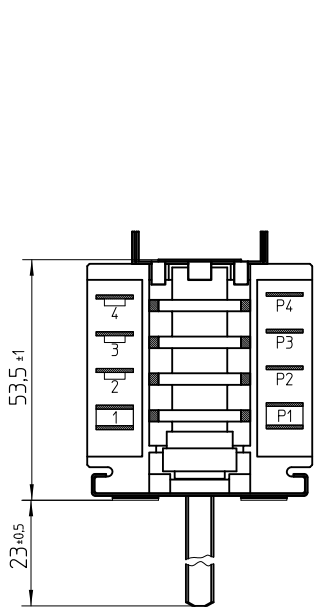
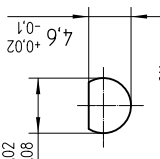


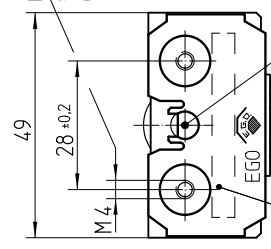
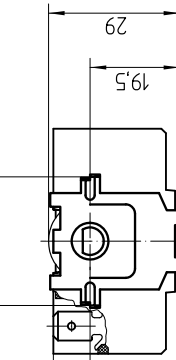
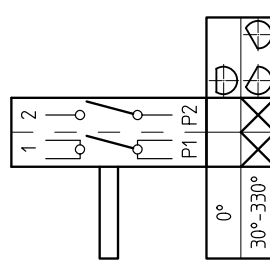
Code	Description
A1	Broiler Thermostat
A2	Broiler Controller
A3	Broiler Elements
B1	Left-hand oven thermostat
B2	Left-hand oven switch block
B3	Left-hand bottom element
B4	Left-hand oven top outer element
B5	Left-hand oven top inner element
B6	Left-hand oven fan element
B7	Left-hand oven fan motor

Code	Description
C1	Right-hand oven thermostat
C2	Right-hand oven switch block
C3	Right-hand oven element
C4	Right-hand oven fan motor
D1	Ignition switches
D2	Ignition spark generator
F1	Cooling fan motor
F2	Fan connector plug
G	Neon
H	Thermal cut-out

Code	Color
b	Blue
br	Brown
bk	Black
or	Orange
r	Red
v	Violet
w	White
y	Yellow
gy	Grey

A	B	C	D	E	F												
	<p>Frontansicht front view Pogled s prijedra</p>  <p>Einschraubtiefe max. 6mm screw-in-depth max. 6mm dubina uvrtanja max. 6mm</p>	<p>Rueckansicht rear view Pogled straga</p> 	<p>Schaltprogramm switching diagram Schema spoja</p> 	<p>Zeichengenehmigung approvals Oznake i odorenja</p> <p>Achse in AUS-Stellung (0°) axle in OFF-position (0°) Osovina u položaju isključeno (0°)</p>	<p>Technische Angaben:</p> <ul style="list-style-type: none"> - Flachsstecker DIN 46244 A 6.3-0.8 - Rasteranschluss: 8mm - Abweichung der Achsfläche in AUS-Stellung max. ±3° - Genehmigte technische Daten siehe Zeichnungsnummer 42.00000.001 	<p>Technical data:</p> <ul style="list-style-type: none"> - plug DIN 46244 A 6.3-0.8 - connection: rast 8mm - divergence of axle area in OFF-position max. ±3° - approved technical data see type drawing 42.00000.001 	<p>Achsprofil axle profile Profil osovine</p> 	<p>Tehnicki podaci:</p> <ul style="list-style-type: none"> - Plošnati priključak DIN 46244 A 6.3-0.8 - Raster priključak : 8 mm - Odstupanje ravnine osovine u položaju isključeno max. ±3° - Odobreni tehnički podaci vidi crtež 42.00000.001 	<p>Technical specifications:</p> <ul style="list-style-type: none"> - Surface Texture ISO 1302 - General Tolerances ISO 2768-C 	<p>Designation: EGO Programmenschalter EGO multi function switch EGO Okreina sklopka programska</p>	<p>Blank No.: . . . EN Mat.No. . . .</p> <p>Material: . . .</p>	<p>Scale Unit: mm</p> <p>Scale: 1:1</p>	<p>Origin: 37.42080.623</p> <p>Repl.: . . .</p>	<p>Sh.No.: 901</p> <p>Ver.: 2</p> <p>F.: F</p>	<p>Sheet No.: 8</p> <p>Reference: S6241</p>	<p>Scale: 1:1</p>	<p>erstellt am 2011-01- 3 13:40:07 von EDBCUSTO</p> <p>Printout not true to Scale</p>

1	2	3	4	5	6	7	8			
A	<p>Frontansicht front view Pogled sprijeda</p> 		<p>Rueckansicht rear view Pogled straga</p> 		<p>Schaltendiagramm switching diagram Schema spoja</p> 			<p>Anmerkung: Aufzukoepelndes Gerat: -Achsprofil $\varnothing 6$ $+0.02$ x 4,6 -0.08 -Montagehinweis siehe 46.000000.000</p> <p>remark: appliance to be connected: -axle profile $\varnothing 6$ $+0.02$ x 4,6 -0.08 -mounting detail see type drawing 46.000000.000</p>		<p>Napomena: Prikljuueni uređaji: -Profil osovine $\varnothing 6$ $+0.02$ x 4,6 -0.08 -Upute za montažu vidi 46.000000.000</p>
D	<p>Technische Angaben: - Flachsstecker DIN 46244 A 6.3-0.8 - Rasteranschluß: 8mm - Abweichung der Achsflache in AUS-Stellung max. $\pm 3^\circ$ - Genehmigte technische Daten siehe Zeichnungsnummer 42.000000.001</p>		<p>Zeichengenehmigung approvals Oznake i odorenja</p>		<p>Achse in AUS-Stellung (0°) axle in OFF-position (0°) Osovina u položaju iskljuueno (0°)</p> 			<p>Technical data: - plug DIN 46244 A 6.3-0.8 - connection: rast 8mm - divergence of axle area in OFF-position max. $\pm 3^\circ$ - approved technical data see type drawing 42.000000.001</p>		
F	<p>Tehnicki podaci: - Plošnati prikljuuak DIN 46244 A 6.3-0.8 - Raster prikljuuaka : 8 mm - Odstupanje ravnine osovine u položaju iskljuueno max. $\pm 3^\circ$ - Odobreni tehnicki podaci vidi crtez 42.000000.001</p>		<p>Achsprofil axle profile Profil osovine</p> 		<p>Blank No. EN Mat.No.</p> <p>Material</p> <p>Surface Texture ISO 1302</p> <p>General Tolerances ISO 2768-C</p> <p>Designation EGO Programmschalter EGO multi function switch EGO Okreina sklopka programska</p> <p>Drawing No. 42.03400.005</p> <p>Sh.No. Ver. Stat. Sheets Doc. Ex.Doc. 901 2 F</p> <p>Reference S6255</p>			<p>Origin 97.42034.624</p> <p>Replby.</p>		
<p>erstellt am 2011-01- 3 17:08:50 von EDBCUSTO</p>		<p>Printout not true to Scale</p>		<p>8</p>						

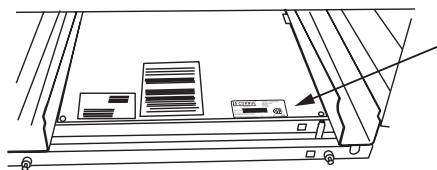
1	2	3	4	5	6	7	8
A	<p>Frontansicht front view Pogled sprijeda</p> 		<p>Rueckansicht rear view Pogled straga</p> 	<p>Schaltprogramm switching diagram Schema spoja</p> 	<p>Ammerkung: Aufzukoppelndes Gerat: -Achspril $\varnothing 6$ $\begin{matrix} +0.02 \\ -0.08 \end{matrix}$ x 4,6 $\begin{matrix} +0.02 \\ -0.10 \end{matrix}$ -Montagehinweis siehe 42.000000.000</p>	<p>remark: appliance to be connected: -axle profile $\varnothing 6$ $\begin{matrix} +0.02 \\ -0.08 \end{matrix}$ x 4,6 $\begin{matrix} +0.02 \\ -0.10 \end{matrix}$ -mounting detail see type drawing 42.000000.000</p>	<p>Napomena: Prikljuueni ureddaj: -Profil osovine $\varnothing 6$ $\begin{matrix} +0.02 \\ -0.08 \end{matrix}$ x 4,6 $\begin{matrix} +0.02 \\ -0.10 \end{matrix}$ -Upute za montazu vidi 42.000000.000</p>
D	<p>Technical data: - Plug DIN 46244 A 6.3-0.8 - Rasteranschlu: 8mm - Abweichung der Achsflache in AUS-Stellung max. $\pm 3^\circ$ - Genehmigte technische Daten siehe Zeichnungsnummer 42.000000.001</p>		<p>Technical data: - Plonadi prikljuak DIN 46244 A 6.3-0.8 - Raster prikljuak : 8 mm - Odstupanje ravnine osovine u poloaju iskljueno max. $\pm 3^\circ$ - Odobreni tehniki podaci vidi crtez 42.000000.001</p>	<p>Technical data: - Flachscker DIN 46244 A 6.3-0.8 - Rasteranschlu: 8mm - Abweichung der Achsflache in AUS-Stellung max. $\pm 3^\circ$ - Genehmigte technische Daten siehe Zeichnungsnummer 42.000000.001</p>	<p>Technical data: - Flachscker DIN 46244 A 6.3-0.8 - Rasteranschlu: 8mm - Abweichung der Achsflache in AUS-Stellung max. $\pm 3^\circ$ - Genehmigte technische Daten siehe Zeichnungsnummer 42.000000.001</p>	<p>Technical data: - Flachscker DIN 46244 A 6.3-0.8 - Rasteranschlu: 8mm - Abweichung der Achsflache in AUS-Stellung max. $\pm 3^\circ$ - Genehmigte technische Daten siehe Zeichnungsnummer 42.000000.001</p>	<p>Technical data: - Flachscker DIN 46244 A 6.3-0.8 - Rasteranschlu: 8mm - Abweichung der Achsflache in AUS-Stellung max. $\pm 3^\circ$ - Genehmigte technische Daten siehe Zeichnungsnummer 42.000000.001</p>
E	<p>Technical data: - Flachscker DIN 46244 A 6.3-0.8 - Rasteranschlu: 8mm - Abweichung der Achsflache in AUS-Stellung max. $\pm 3^\circ$ - Genehmigte technische Daten siehe Zeichnungsnummer 42.000000.001</p>		<p>Technical data: - Flachscker DIN 46244 A 6.3-0.8 - Rasteranschlu: 8mm - Abweichung der Achsflache in AUS-Stellung max. $\pm 3^\circ$ - Genehmigte technische Daten siehe Zeichnungsnummer 42.000000.001</p>	<p>Technical data: - Flachscker DIN 46244 A 6.3-0.8 - Rasteranschlu: 8mm - Abweichung der Achsflache in AUS-Stellung max. $\pm 3^\circ$ - Genehmigte technische Daten siehe Zeichnungsnummer 42.000000.001</p>	<p>Technical data: - Flachscker DIN 46244 A 6.3-0.8 - Rasteranschlu: 8mm - Abweichung der Achsflache in AUS-Stellung max. $\pm 3^\circ$ - Genehmigte technische Daten siehe Zeichnungsnummer 42.000000.001</p>	<p>Technical data: - Flachscker DIN 46244 A 6.3-0.8 - Rasteranschlu: 8mm - Abweichung der Achsflache in AUS-Stellung max. $\pm 3^\circ$ - Genehmigte technische Daten siehe Zeichnungsnummer 42.000000.001</p>	<p>Technical data: - Flachscker DIN 46244 A 6.3-0.8 - Rasteranschlu: 8mm - Abweichung der Achsflache in AUS-Stellung max. $\pm 3^\circ$ - Genehmigte technische Daten siehe Zeichnungsnummer 42.000000.001</p>
F	<p>Technical data: - Flachscker DIN 46244 A 6.3-0.8 - Rasteranschlu: 8mm - Abweichung der Achsflache in AUS-Stellung max. $\pm 3^\circ$ - Genehmigte technische Daten siehe Zeichnungsnummer 42.000000.001</p>		<p>Technical data: - Flachscker DIN 46244 A 6.3-0.8 - Rasteranschlu: 8mm - Abweichung der Achsflache in AUS-Stellung max. $\pm 3^\circ$ - Genehmigte technische Daten siehe Zeichnungsnummer 42.000000.001</p>	<p>Technical data: - Flachscker DIN 46244 A 6.3-0.8 - Rasteranschlu: 8mm - Abweichung der Achsflache in AUS-Stellung max. $\pm 3^\circ$ - Genehmigte technische Daten siehe Zeichnungsnummer 42.000000.001</p>	<p>Technical data: - Flachscker DIN 46244 A 6.3-0.8 - Rasteranschlu: 8mm - Abweichung der Achsflache in AUS-Stellung max. $\pm 3^\circ$ - Genehmigte technische Daten siehe Zeichnungsnummer 42.000000.001</p>	<p>Technical data: - Flachscker DIN 46244 A 6.3-0.8 - Rasteranschlu: 8mm - Abweichung der Achsflache in AUS-Stellung max. $\pm 3^\circ$ - Genehmigte technische Daten siehe Zeichnungsnummer 42.000000.001</p>	<p>Technical data: - Flachscker DIN 46244 A 6.3-0.8 - Rasteranschlu: 8mm - Abweichung der Achsflache in AUS-Stellung max. $\pm 3^\circ$ - Genehmigte technische Daten siehe Zeichnungsnummer 42.000000.001</p>
Blank No.	Material	Surface Texture ISO 1302	General Tolerances ISO 2768-C	Designation	Blank No.	EN Mat.No.	Scale Unit
2	3	4	5	6	7	8	9
10	11	12	13	14	15	16	17
18	19	20	21	22	23	24	25
26	27	28	29	30	31	32	33
34	35	36	37	38	39	40	41
42	43	44	45	46	47	48	49
50	51	52	53	54	55	56	57
58	59	60	61	62	63	64	65
66	67	68	69	70	71	72	73
74	75	76	77	78	79	80	81
82	83	84	85	86	87	88	89
90	91	92	93	94	95	96	97
98	99	100	101	102	103	104	105
106	107	108	109	110	111	112	113
114	115	116	117	118	119	120	121
122	123	124	125	126	127	128	129
130	131	132	133	134	135	136	137
138	139	140	141	142	143	144	145
146	147	148	149	150	151	152	153
154	155	156	157	158	159	160	161
162	163	164	165	166	167	168	169
170	171	172	173	174	175	176	177
178	179	180	181	182	183	184	185
186	187	188	189	190	191	192	193
194	195	196	197	198	199	200	201
202	203	204	205	206	207	208	209
210	211	212	213	214	215	216	217
218	219	220	221	222	223	224	225
226	227	228	229	230	231	232	233
234	235	236	237	238	239	240	241
242	243	244	245	246	247	248	249
250	251	252	253	254	255	256	257
258	259	260	261	262	263	264	265
266	267	268	269	270	271	272	273
274	275	276	277	278	279	280	

15. Technical data

INSTALLER: Please leave these instructions with the user.

DATA BADGE LOCATION: Inside base drawer of cavity. Remove the drawer (see Overview > Storage for details).

COUNTRY OF DESTINATION: USA, Canada, Mexico.



Connections

Electric Supply	240V 60 Hz
Electric Rating	240V (2 Wire + N + Grd), 60Hz, 7.4 kW
Branch Circuit Protection	35 A
Connection Type	NEMA 14-50 P
Maximum total electric load 240 V (including oven fans, lights, etc.): * Load demand diversity calculation according to NFPA 70 article 220. Note: The maximum input at any time is given as both ovens fanned and broiler, plus cooling fan.	7.4 kW, (31 A)*
Gas Connection	½" NPT at rear right-hand side

Dimensions

Overall height	36 ½" (916 mm)	maximum 37 ¾" (941 mm)
Overall width	47 ¾" (1208 mm); see 'Positioning of Range'.	
Overall depth	27 ⅞" (708 mm)	
Minimum space above cooktop	31 ½" (800 mm)	
Weight (unpacked)	337 LBS (153 Kg)	

Ratings

Oven	Left-hand Oven	Right-hand Oven	Broiler
Fan element	2.5 kW	2.5 kW	2.3 / 1.15 kW
Top element	1.2 kW	-	-
Browning element	1.15 kW	-	-
Bottom element	1.0 kW	-	-

Gas Top	Bypass Screw*	Natural Gas 4" WC		Propane Gas 10" WC	
		Input	Orifice	Input	Orifice
Centre burners	55	17,000 btu/hr	205	17,000 btu/hr	118
Larger burners	41	12,000 btu/hr	150	12,000 btu/hr	99
Right-hand front burner	33	6,000 btu/hr	112	6,000 btu/hr	68

* The valves in this range are fitted with adjustable bypass screws. The range is supplied with the bypass screws set for Natural gas. For LPG conversion the bypass screws must be screwed all the way down.

Oven data

Ovens	Left-hand Multi-function	Right-hand Convection
Maximum total electric load 240 V	2.5 kW	2.5 kW
Usable volume (cubic feet)	2.77	2.79

Technical Reference Data

Reference	Name	kW	Amps	Voltage 240(rms)
B3	Left Hand Oven Base Element	0.75	3.13	240
B6	Left Hand Oven Fan Element	2.5	10.42	240
B4	Left Hand Oven Top Outer Element	1.2	5	240
B5	Left Hand Oven Top Oven Inner	1.15	4.8	240
C3	Right Hand Oven Fan Element	2.5	10.42	240
A3	Broiler Element	1.15	4.8	240
A3	Broiler Element	1.15	4.8	240
B7/C4	Oven Fan	0.038	0.16	240/60Hz
F1	Cooling Fan	0.012	0.05	240/60Hz
B1	LH Oven Thermostat	53°C ± 11K	65 °Angular Rotation	
C1	RH Oven Thermostat	204°C ± 8K	205 °Angular Rotation	
		273°C ± 11K	270 °Angular Rotation	
B2	LH Oven MF Switch			250V/16A/T150
A2	Broiler Front Switch			250V/16A/T150
C2	RH Oven Front Switch			250V/16A/T150



By AGA made for:

Middleby Residential

4960 Golden Pkwy

BLDG 3

Buford, GA 30518

Business 770.932.7282

Fax 770.932.7292

Toll Free Telephone 800.241.9152