

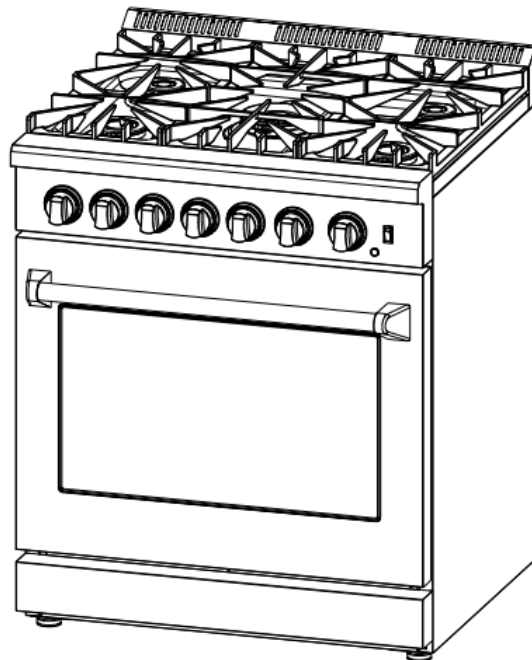


30 INCH FREESTANDING DUAL FUEL RANGE

INSTALLATION GUIDE

SPECIFICATIONS, INSTALLATION, AND MORE





MODEL NUMBERS: FFSGS6196-30




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Consumer information

Range Safety Your safety and the safety of others are very important.	
We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.	
	This is a safety alert symbol. It will alert you to potential personal or property safety hazards. Obey all safety messages to avoid any property damage, personal injury or death.
	Before using this cooker range, make sure to conduct leakage testing on all connections by using soapy water solutions. Fail to do so may cause potential personal or property safety hazards.
	WARNING indicates a potentially hazardous situation which, if not avoided, could result in serious injury or death.
	CAUTION indicates a moderate hazardous situation which, if not avoided, could result in minor or moderate injury. All safety messages will alert you what the potential hazard is, tell you how to reduce the chance of injury, and let you know what can happen if the instructions are not followed.

<p> WARNING</p> <p>If the information in this manual is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.</p> <p>Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.</p> <p>- WHAT TO DO IF YOU SMELL GAS</p> <ul style="list-style-type: none"> • 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. <p>Installation and service must be performed by a qualified installer, service agency or the gas supplier.</p>
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ANTI-TIP DEVICE

⚠️ WARNING



Tip-over Hazard

A Child or adult can tip the range which can result in serious injuries or death.
 Install the anti-tip device to the range and/or structure per installation instructions.
 Engage the range to the Anti-tip device installed to the structure.
 Re-engage the anti-tip device if the range is removed.
 Failure to follow these instructions can result in death or serious injuries and/or burns to children and adults.

To reduce the risk of tipping the range, the range must be secured by properly installed anti-tip device packed with the range. See installation instructions shipped with the bracket for complete details before attempting to install.
 All ranges can tip and cause injuries.

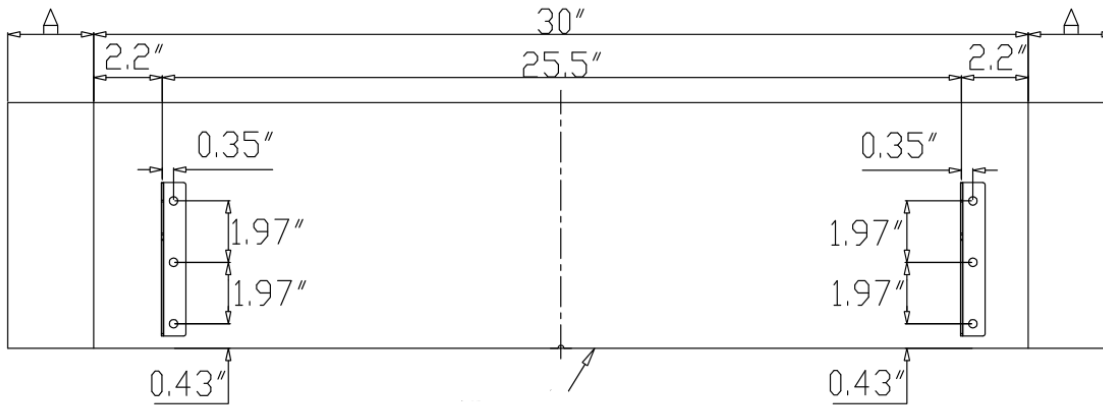
Here are two steps to install the anti-tip device

- Install the anti-tip bracket
- Install the anti-tip hook

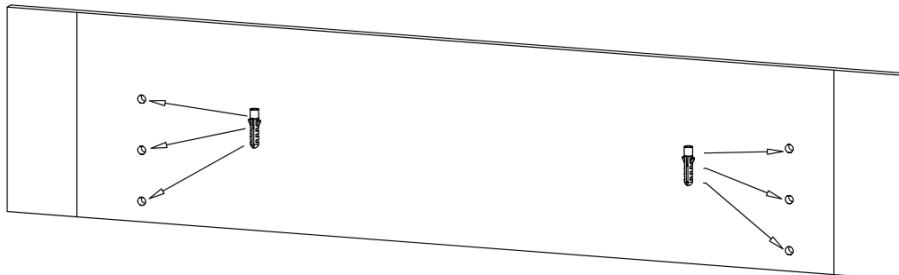
Installing the anti-tip bracket

1. Drill 6 holes on the wall with correct sizes according to below table:

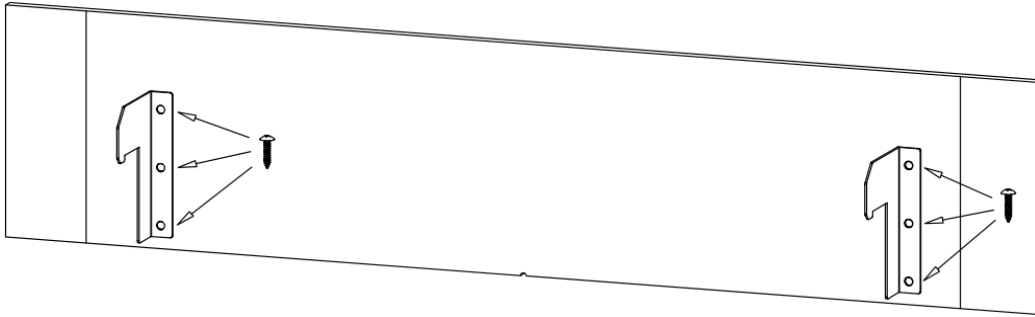
Wall Type	Hole diameter
Wooden wall	0.1"
Concrete wall	0.31"



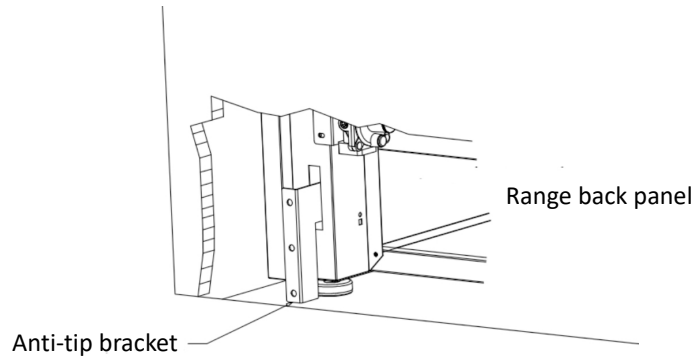
2. Please find the plastic sleeves in the part bag and put them inside the holes of the wall.



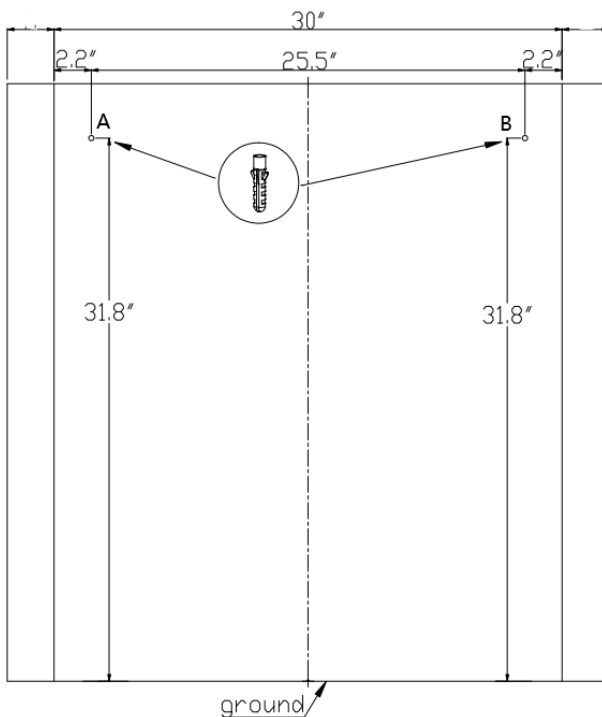
3. Please find the anti-tip plates in the part bag and fix them on the wall by the screws. Make sure the anti-tip bracket is securely attached to the wall.



4. Slide the range forward to the anti-tip bracket, make sure the anti-tip bracket insert into two holes on the range back panel.



Install the anti-tip hook

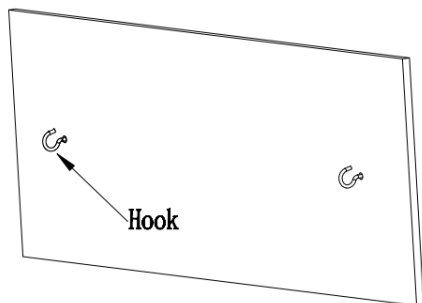


1. Drill 2 holes on the wall with correct sizes according to below table (at position A and B), Please find the plastic sleeves in the part bag and put them inside the holes of the wall.

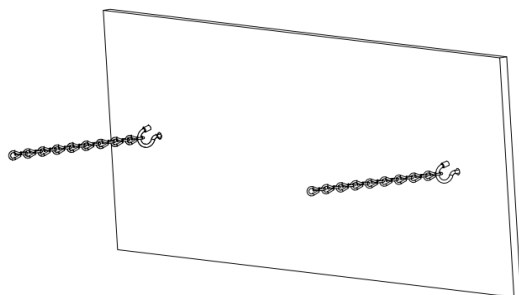
Wall Type	Hole diameter
Wooden wall	0.1"
Concrete wall	0.31"

2. Check the iron lines at the back side of the unit, take out the hook from the iron lines and put them in the plastic sleeves

on the wall.



3. Connect the hook and the iron lines again.



IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

⚠️ WARNING

Read all safety instructions before using the product. Failure to follow these instructions may result in fire, electrical shock, serious injury or death.

GENERAL SAFETY INSTRUCTIONS

⚠️ WARNING

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.

1. Use this range for its intended purpose as described in this instruction manual.
2. Have your range installed and properly grounded by a qualified installer in accordance with the provided installation instructions.
3. Any adjustment and service should be performed only by a qualified gas range installer or service technician. Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual.
4. Your range is shipped from the factory set for use with natural gas or propane (LP) gas. It can be converted for use with either. If required, these adjustments must be made by a qualified technician in accordance with the installation instructions and local codes. The agency performing this work assumes responsibility for the conversion.
5. Have the installer show you the location of the range gas shut-off valve and how to turn it off if necessary.
6. Plug the range into a 240-volt grounded outlet only (NEMA 14-50R). Do not remove the grounding prong from the plug. In doubt, it is your responsibility and obligation to have a grounded outlet in accordance with the National Electrical Code. Do not use an extension cord
7. Before performing any service, unplug the range or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
8. Be sure all packing materials are removed from the range before operating to prevent ignition of these materials.
9. Avoid scratching or impacting glass displays. Doing so may lead to glass breakage. Do not cook on a product with broken glass. Shock, fire, or cuts may occur.
10. Do not leave children alone or unattended in an area where an appliance is in use. They should never be allowed to

climb, sit or stand on any part of the range.

11. **⚠️ CAUTION** Do not store items of interest to children in cabinets above an oven-children who climb onto the oven to reach items could be seriously injured.

12. Never block the vents (air openings) of the range. They provide the air inlets and outlets that are necessary for the range to operate properly with correct combustion. Air openings are located at the rear of the cooktop, at the top and bottom of the oven door, and at the bottom of the range.

13. Use only dry potholders--moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch surface burners, burner grate, or oven heating element. Do not use a towel or other bulky fabrics in place of potholders.

14. Do not touch the heating elements or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact any interior area of the oven; allow sufficient time for cooling first. Other surfaces of the appliance may become hot enough to cause burns. Potentially hot surfaces include the burners, grates, oven vent opening, surfaces near the opening, crevices around the oven door, metal trim parts above the door, any back guard, or high shelf surface.

15. Do not heat unopened food containers. Pressure could build up and the container could burst, causing any injury.

⚠️ WARNING

Extremely Heavy.

Proper equipment and adequate manpower are needed when move the range to avoid personal injury or damage to the unit or the floor.

Failure to follow this advice may result in damage or personal injury.

⚠️ WARNING

When you remove the cooking range, please open the oven door, hold the back side and the oven door chassis. DO NOT carry or lift the cooking range by holding the oven door handle or the control panel!



CORRECT



INCORRECT



INCORRET

⚠️ WARNING

Cook food thoroughly to help protect against foodborne illness. Minimum safe food temperature recommendations can be found at www.IsItDoneYet.gov and www.fsis.usda.gov. Use a food thermometer to take food temperatures and check several locations.

Do not allow anyone to climb, stand or hang on the oven door, drawer, or cooktop. They could damage the range or tip it over causing severe injury or death.

Keep the ventilator hood and grease filter clean to maintain good venting and to avoid grease fires. Turn the ventilator OFF

in case of a fire or when intentionally "flaming" liquor or other spirits on the cooktop. The blower if in operation, could spread the flames.

⚠️ WARNING KEEP FLAMMABLE MATERIAL AWAY FROM THE RANGE

Failure to do so may result in fire or personal injury.

Do not store or use flammable materials in an oven or near the cooktop, including paper, plastic, potholders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.

Never wear loose-fitting or hanging garments while using the appliance. These garments may ignite if they contact hot surfaces causing severe burns.

Do not let cooking grease or other flammable materials accumulate in or near the range.

Grease in the oven or on the cooktop may ignite.

⚠️ WARNING IN THE EVENT OF A FIRE, TAKE THE FOLLOWING STEP TO

PREVENT INJURY AND FIRE SPREADING.

Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.

If there is a fire in the oven during baking, smother the fire by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.

If there is a fire in the oven during self-clean, turn the oven off and wait for the fire to go out.

Failure to follow this instruction may result in severe burns.

⚠️ WARNING COOKTOP SAFETY INSTRUCTIONS

Never leave the surface burners unattended at medium or high heat settings. Foods, especially oily foods, may ignite resulting in fire that could spread to surrounding cabinets.

Never leave oil unattended while frying. If allowed to heat beyond its smoking point, oil may ignite resulting in fire that may spread to surrounding cabinets. Use a deep fat thermometer whenever possible to monitor oil temperature.

To avoid oil spillover and fire, use the minimum amount of oil when frying in a shallow pan and avoid cooking frozen foods with excessive amounts of ice.

Use proper pan size and avoid pans that are unstable or easily tipped. Select cookware that matches the size of the burner.

Burner flames should be adjusted so that they do not extend beyond the bottom of the pan. Excessive flames may be hazardous.

When using glass/ceramic cookware, make sure it is suitable for cooktop use; others may break because of a sudden change in temperature.

To minimize the possibility of burns, ignition of flammable materials and spillage, cookware handles should be turned toward the center of the range without extending over nearby burners.

Do not use a wok with a round metal support ring. The ring may trap heat and block air to the burner resulting in a carbon monoxide hazard.

Do not attempt to lift the cooktop. Doing so may damage the gas tubing to the surface burners resulting in a gas leak and risk of fire.

Do not use aluminum foil to cover the grills or line any part of the cooktop. Doing so may result in carbon monoxide poisoning, overheating of the cooktop surfaces, or a potential fire hazard.

WARNING **OVEN SAFETY INSTRUCTIONS**

NEVER cover any slots, holes, or passages in the oven bottom or cover an entire rack with materials such as aluminum foil or oven liners. Never place foil or oven liners on the oven bottom. They can trap heat causing risk of smoke or fire.

Stand away from the range when opening the oven door. Escaping hot air or steam can cause burns to hands, face and/or eyes.

Never place cooking utensils, pizza or baking stones, or any type of foil or liner on the oven floor. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.

Place oven racks in desired location while oven is cool. If the rack must be moved while the oven is hot, be careful to avoid touching hot surfaces.

Do not leave items such as paper, cooking utensils, or food in the oven when not in use. Items stored in an oven can ignite.

Do not leave items on the cooktop near the oven vent. Items may overheat resulting in a risk of fire or burns.

Never broil with the door open. Open-door broiling is not advised due to overheating of control knobs.

WARNING

This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause developmental harm. For more information go to www.P65Warnings.ca.gov

To minimize exposure to these substances. Always operate this unit according the Owner's Manual, and ensure that you provide proper ventilation.

WARNING

The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, & below label:

Warning

Never operate the top surface cooking section of the appliance unattended

Failure to follow this warning statement may result in fire, explosion or burn hazard that could cause property damage, personal injury or death.

If a fire should occur, keep away from the appliance and immediately call your fire department.

DO NOT ATTEND TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER

WARNING

For fast exhausting the smell of "burning" or "oily" odor emitting from a new oven, turn the oven knob to

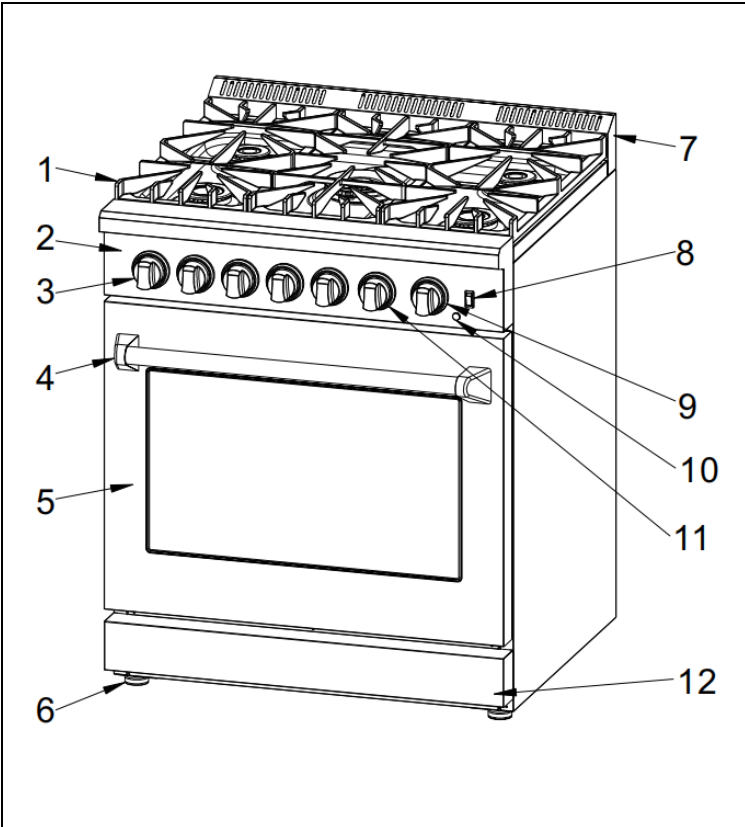
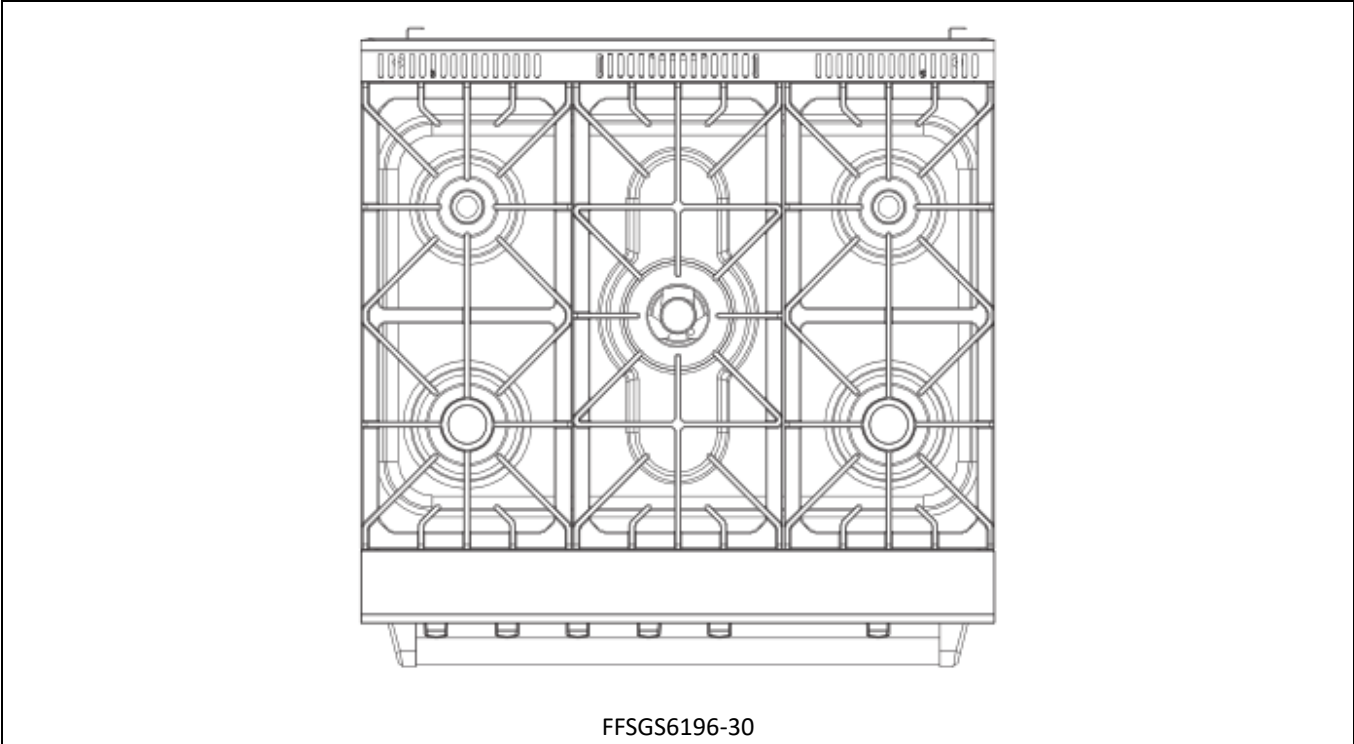


Broil or



Convection Broil and run for 30 minutes before first use.

Features of Your Range




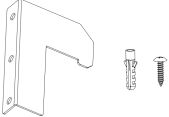
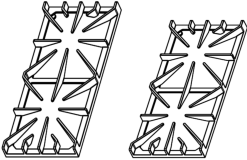
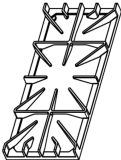


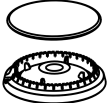
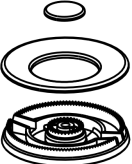

1	Cooktop Burner Grill
2	Control Panel
3	Cooktop Control Knob
4	Door handle
5	Oven door
6	Leveling System (legs)
7	Oven Vents
8	Oven Lights Switch
9	Oven Control Knob
10	Indicating light
11	Oven function choice
12	Front kick plate


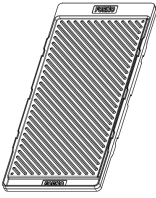
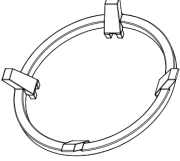
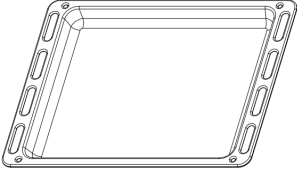
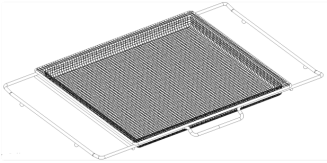
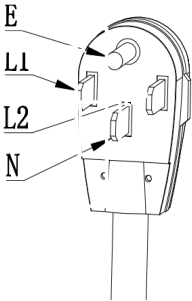
INSTALLATION INSTRUCTIONS

Before using your range


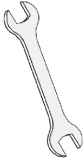
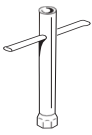


1. Remove all packaging material.
2. Check to make sure you have all of the accessories listed in below table.

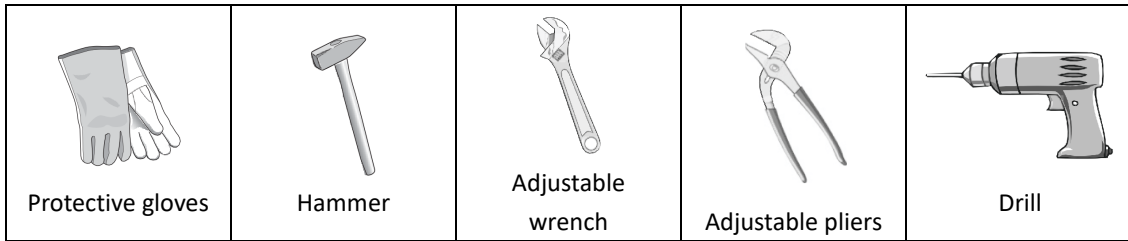
Important -Save for the local electrical inspector's use

	<p>LPG injectors: 1 piece 0.5; 2 pieces 0.85; 2 pieces 1.18; 2 pieces 0.9;</p>	<p>1 package</p>
	<p>Anti-tip bracket, plastic sleeves and screws</p>	<p>1 set</p>
	<p>Left & right grills</p>	<p>1 set</p>
	<p>Middle Grill</p>	<p>1 piece</p>
	<p>Oven door handle and screws</p>	<p>1 set</p>
	<p>Burner & Cap (9500BTU)</p>	<p>2 sets</p>
	<p>Burner & Cap (16000BTU)</p>	<p>2 sets</p>
	<p>Burner & Cap (19000BTU)</p>	<p>1 set</p>
	<p>Regulator (pre-installed)</p>	<p>1 piece</p>

	<p>Serial Number Sticker & Instruction Manual</p>	<p>1 set</p>
	<p>Top griddle</p>	<p>1 piece</p>
	<p>Wok rack</p>	<p>1 piece</p>
	<p>Oven tray</p>	<p>1 piece</p>
	<p>Air fryer rack and holder</p>	<p>1 set</p>
	<p>4-prong (grounding) plug</p>	<p>**NOT PROVIDED IN THE USA **PROVIDED IN CANADA</p>

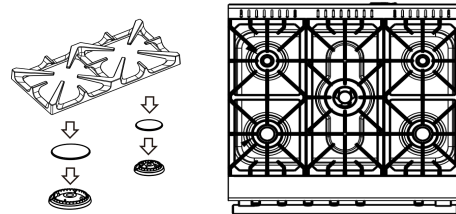
TOOLS NEEDED FOR INSTALLATION (not supplied with the range)

 <p>Screwdriver</p>	 <p>Wrench</p>	 <p>Socket wrench</p>	 <p>Allen key</p>	 <p>Tape measure & Pencil</p>
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Cooktop Burner Grills Installation

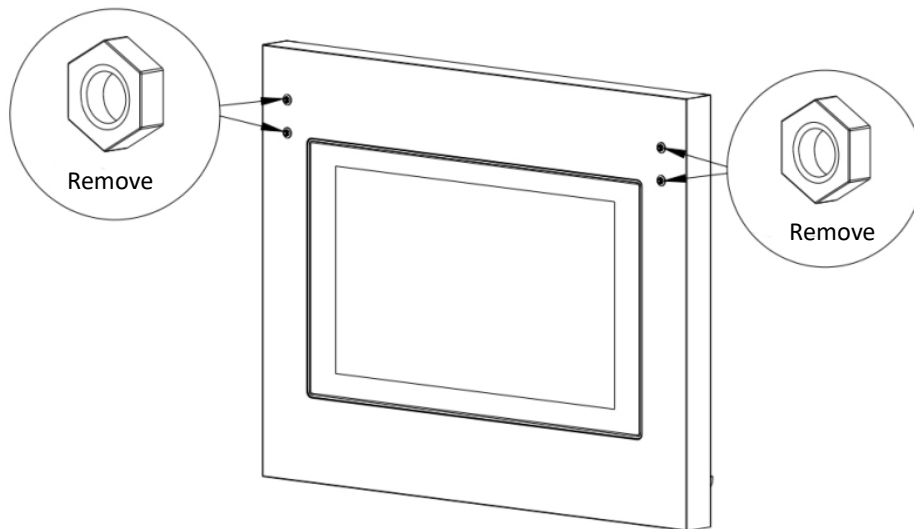
Remove the packing materials from the cooktop burner grills.
Place the burner grills to the correct position.



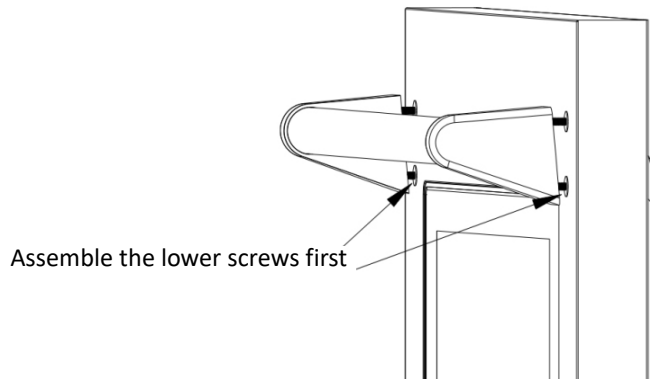
Handle installation guide

Step 1: Take out the door handle from the package.

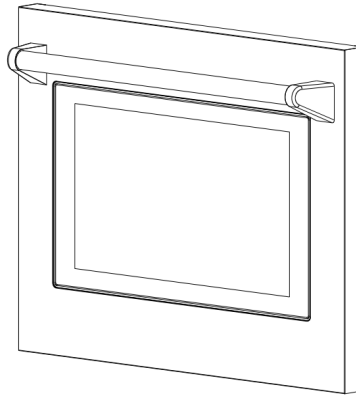
Step 2: Take out four nuts from left and right on the door as illustrated in the pic.



Step 3: Position the handle onto the door at correct direction as illustrated in the pic. Make sure the 4 bolts can be screwed into the holes underneath handle bases at two ends. Tighten the lower screws at two ends first from the inside of oven door by using screwdriver. Then tighten the two upper screws.



Step 4: Check the handle to make sure it is installed correctly and tightly as illustration.



WARNING:

The installation should be finished step by step. **DO NOT** remove the washer on the screws at the outside of oven door.

Electrical indication

Your range must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition). In Canada, electrical grounding must be in accordance with the current CSA C22.1 Canadian Electrical Code Part 1 and/or local codes.

The power supply must be the correct polarity. Reverse polarity will result in continuous sparking of the electrodes, even after flame ignition. If there is any doubt as to whether the power supply has the correct polarity or grounded, have it checked by a qualified electrician.

ELECTRICAL REQUIREMENTS

Electrical Supply	Grounded, 240V AC, 60 Hz
Service	15 amp or 20 amp dedicated circuit
Receptacle	4-prong grounding-type

⚠WARNING

Electrical grounding Instructions:

For the selling in the USA market, this range is NOT equipped with a 4-prong (grounding) plug. You must buy the plug according to the electrical requirement and ask the professional technician to arrange the installation.

⚠CAUTION

Label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.

Grounding

All cord connected appliance shall include instructions relative to location of the wall receptacle and a warning to the user to cut or remove the grounding prong from the power cord.

Disconnect electrical power at the circuit breaker box or fuse box before installing the appliance.

Where a standard three-prong wall receptacle is encountered, it is the responsibility and obligation of the customer to have it replaced with a properly grounded four-prong wall receptacle.

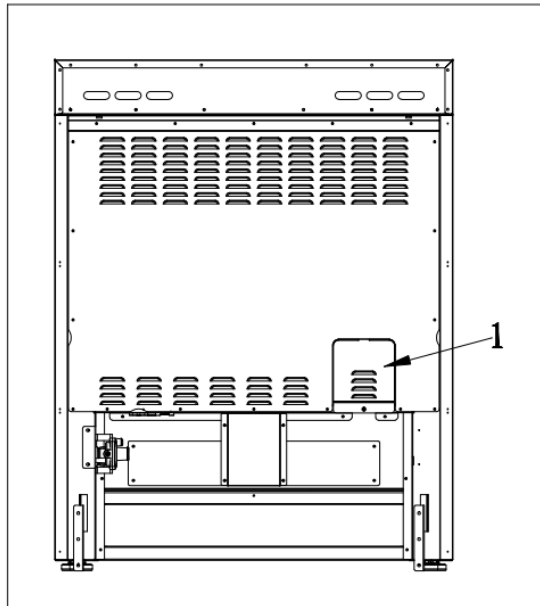
ELECTRICAL SHOCK HAZARD

Disconnect electrical power at the circuit breaker box or fuse box before installing the appliance. Provide appropriate ground for the appliance. Use copper conductors only. Failure to follow these instructions could result in serious injury or death.

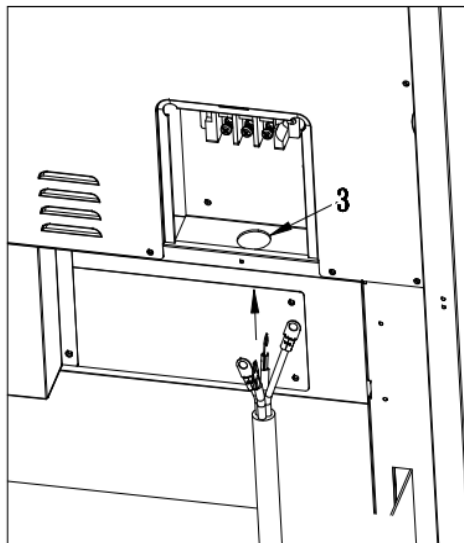
Wire Connection:

Please read the following instructions very carefully before you connect the electricity. There are a total 4 steps.

Step 1: Open the connection zone at the back side (Figure 1).



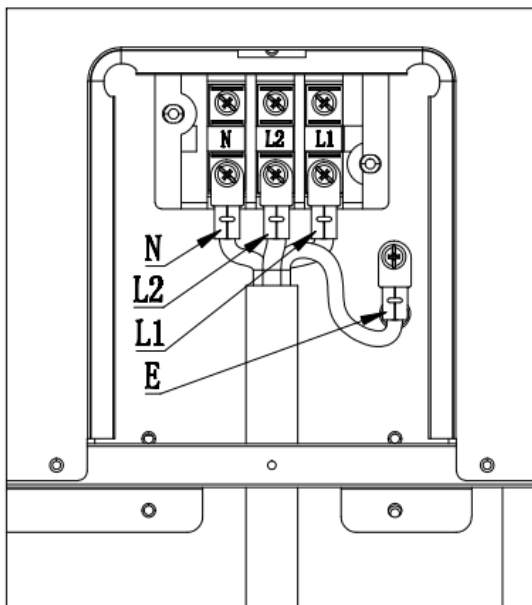
Step 2: Open the small plastic cover and put the wires of the power cord through the hole (Figure 2)



⚠WARNING

The plug should be an electric supply cord set 4 wires type with ring terminals (L1, L2, N, Ground) suitable for range use UL/CSA listed type SRDT/DRT 2X8AWG (L1, L2) + 2X10AWG (N,G) rated 120V/240V, AC 60HZ plug type; cable length 1.5m; in case the supply cord set must be replaced, it shall be replaced with an identical set having the same technical specs and carefully following the instructions and diagrams from the last page of this manual.

Step 3: Connecting the electric supply cord set 4 wires with ring terminal (L1, L2, N, ground)



1. Connect the L1 receptacle terminal to the incoming electrical supply wire (L1-hot wire).
2. Connect the L2 receptacle terminal to the incoming electrical supply wire (L2-hot wire).
3. Connect the NEUTRAL receptacle terminal to the incoming NEUTRAL electrical supply wire(N).
4. Connect the GROUND receptacle terminal to the incoming GROUND electrical supply wire (E).

Step 4: Fix the screw and put back the cover

Gas Supply

Installation must comply with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI STD Z21.1-2018 / NFPA 54. In Canada, installation must conform to the current natural Gas Installation /code, CAN 1-1.1-M81 and with local codes where applicable.

This range has been design-certified according to ANSI STD Z21.1-2018 latest edition.

TYPE OF GAS:

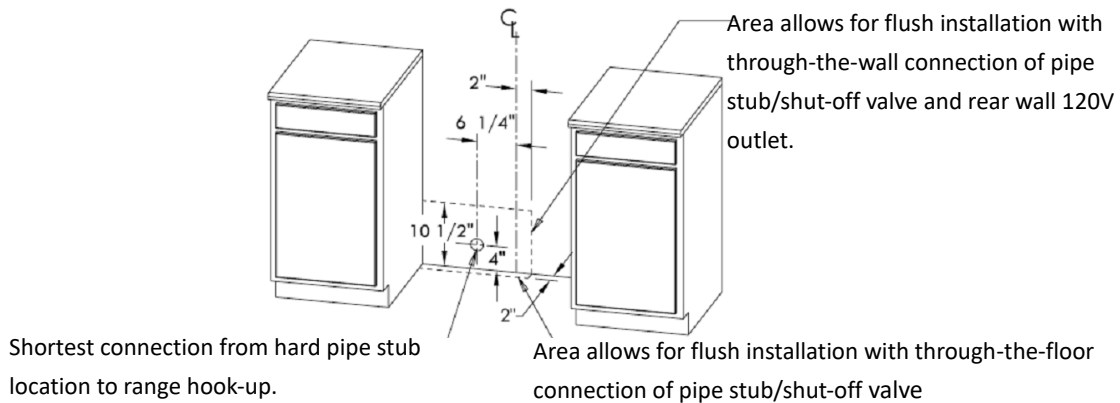
NATURAL GAS	WC
Supply Pressure	4"
Minimum Supply Pressure	6"
Max Regulator Pressure	14", 0.5 psi (3.5 kPa)
LP GAS	WC
Supply Pressure	10"
Minimum Supply Pressure	11"
Max Regulator Pressure	14", 0.5 psi (3.5 kPa)

⚠WARNING

Do not obstruct the flow of combustion air into the range and ventilation air away from the range

Ventilation: it is recommended that the unit be operated with an oven head, vented exhaust hood of sufficient size and capacity.

Electric Power Supply Requirements



Pressure regulator

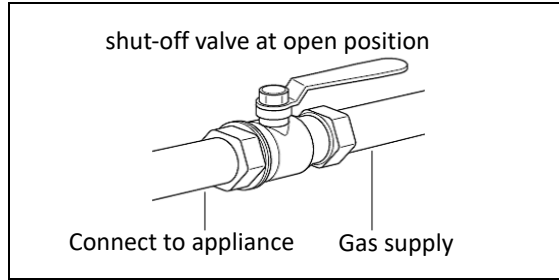
Since service pressure may fluctuate with local demand, every gas cooking range must be equipped with a pressure regulator on the incoming service line for safe and efficient operation.

The pressure regulator shipped with the range has female threads 1/2" NPT. The regulator shall be installed properly to be accessible when the appliance is installed in its final position.



Pressure regulator can withstand a maximum input pressure of 0.5 psi (3.5 kPa) and is set at 4" WC outlet pressure.

Gas Shut-off Valve (not included)



The supply line must be equipped with an approved external gas shut-off valve located near the range in an accessible location. Do not block access to the shut-off valve. Refer to the illustration below.

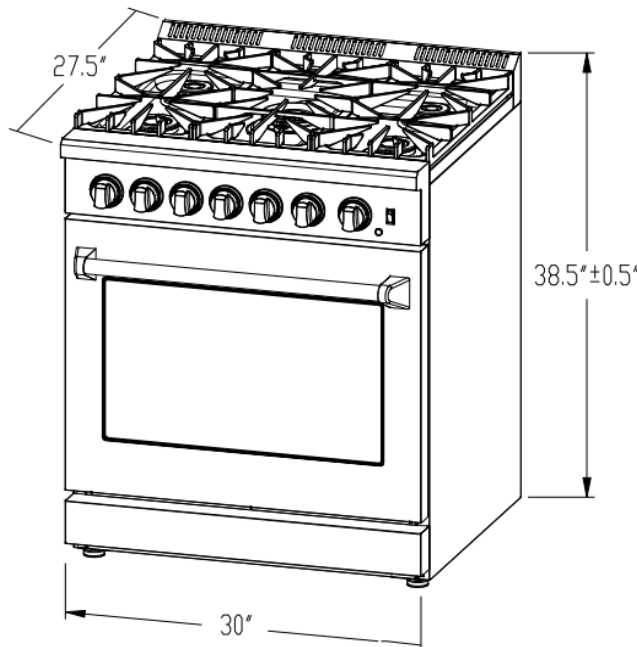
A 3/4" (19mm) ID gas supply line must be provided to the range. If local codes permit, a certified, 3' (900mm) long, 1/2" (13mm) or 3/4" (19mm) ID flexible metal appliance connector is recommended to connect the unit's 1/2" NPT female inlet to the gas supply line. Pipe joint compounds suitable for use with natural or LP gas should be used.

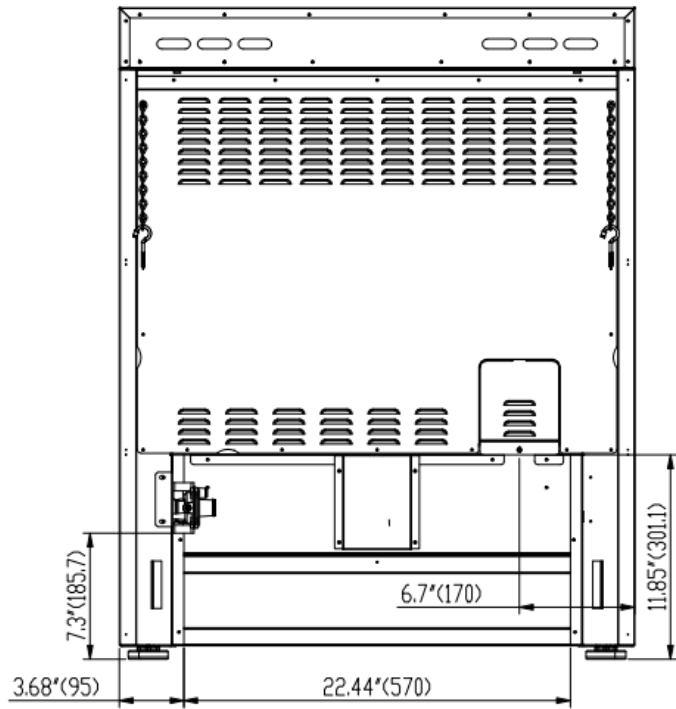
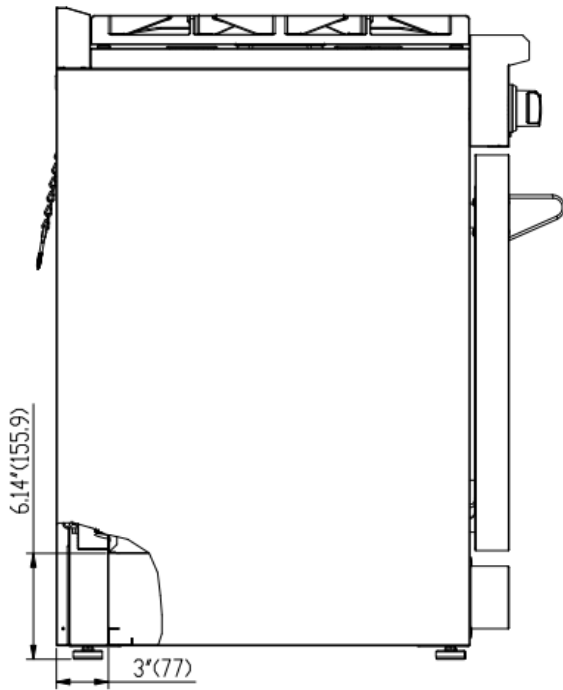
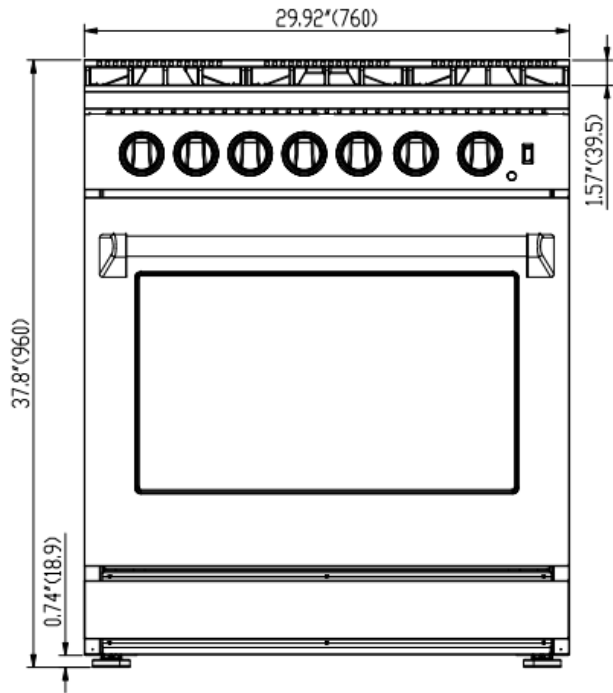
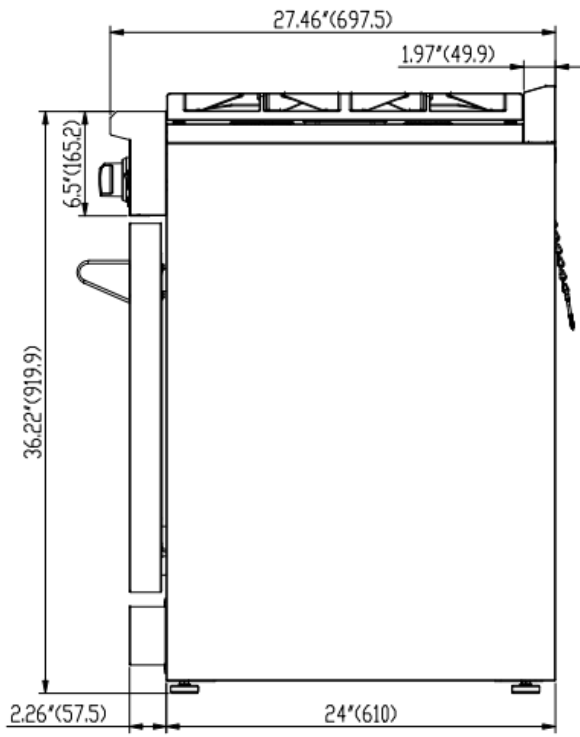
The appliance and its shut-off valve must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures more than 0.5 psi (3.5 kPa). The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the system at test pressures equal to or less than 0.5 psi (3.5 kPa).

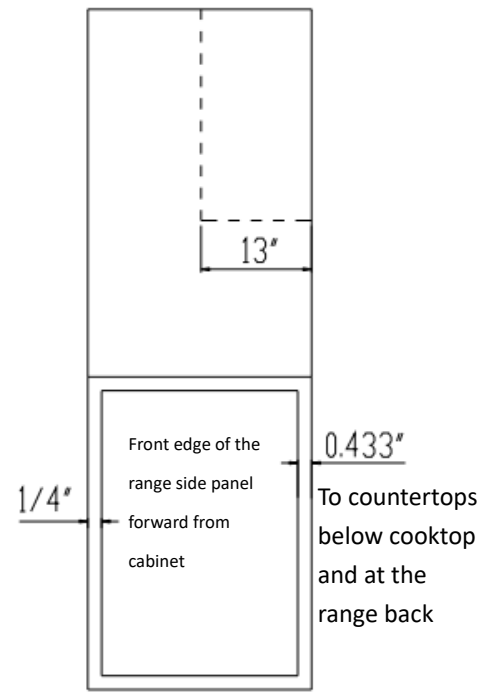
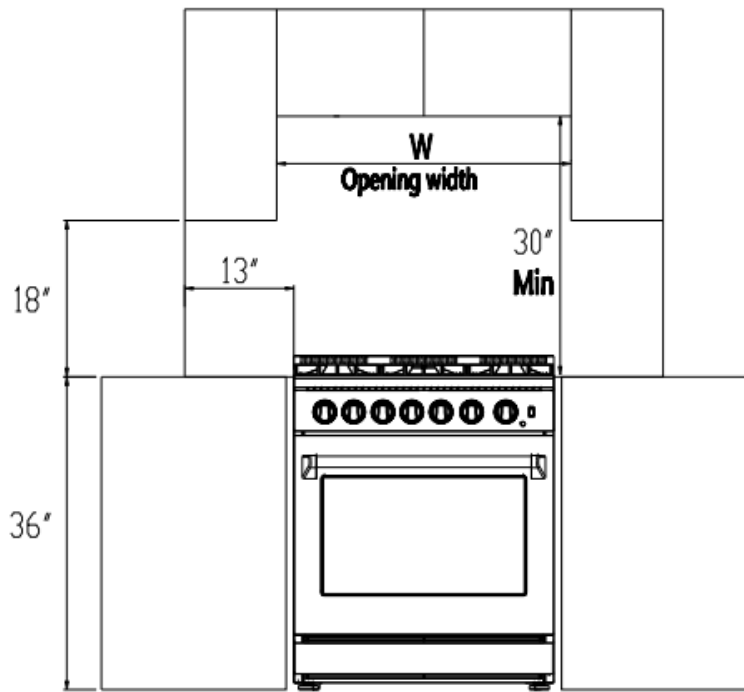
Product Dimensions and Cabinets

This range may be installed directly adjacent to existing countertop-height cabinets (36" or 91 cm from the floor). To achieve the best look, the cooktop should be level with the cabinet countertop. This can be accomplished by raising the unit using the adjustment spindles on the legs.

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.







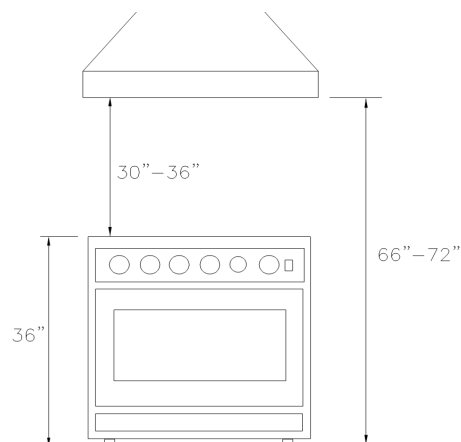
Opening width	W
30" Model	30" (762mm)

Exhaust Hood Installation

The bottom of the hood should be 30" min. to 36" above the countertop. This would typically result in the bottom of the hood being 66" to 72" above the floor. These dimensions provide safe and efficient operation of the hood.

After Installation:

1. Check ignition of cooktop burners.
2. Check the air shutter adjustment – sharp blue flame, with no yellow tipping or lifting flames.
3. Check ignition of oven burner.
4. Visually check tubular burner (oven burner) re-ignition to be sure both rows of burner ports are relighting each time.
5. Check for gas leaks at all gas connections (using a gas detector, never a flame).



Gas Conversion Operation

This cooking range can be used with LP gas and NG gas. It is shipped from the factory adjusted for use with NG (Nature Gas). Injector for LP gas are included. Follow the instruction shown below for gas conversion.

▲WARNING Gas conversion shall be conducted by a factory- trained professional. Call the customer service hotline to identify a factory-trained professional near your home.

▲WARNING Before carrying out this operation, disconnect the range from gas and electricity. Fail to do so, may result in fire, or electrical shock hazard can occur and result in injury or death. Do not remove regulator or allow it to turn during servicing.

The gas conversion procedure for this range includes 4 steps:

1. Pressure regulator
2. Cooktop burners
3. Reconnect Gas and Electrical Supply
4. Installation of new rating label

The conversion is not completed if all 5 steps have not been concluded properly.

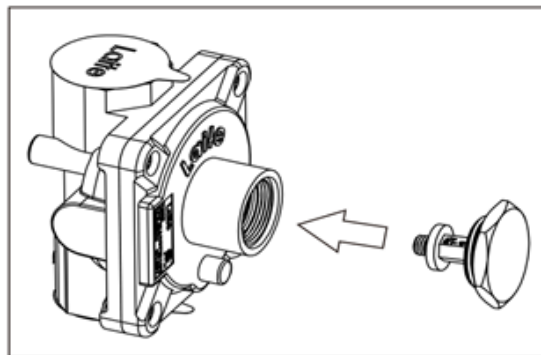
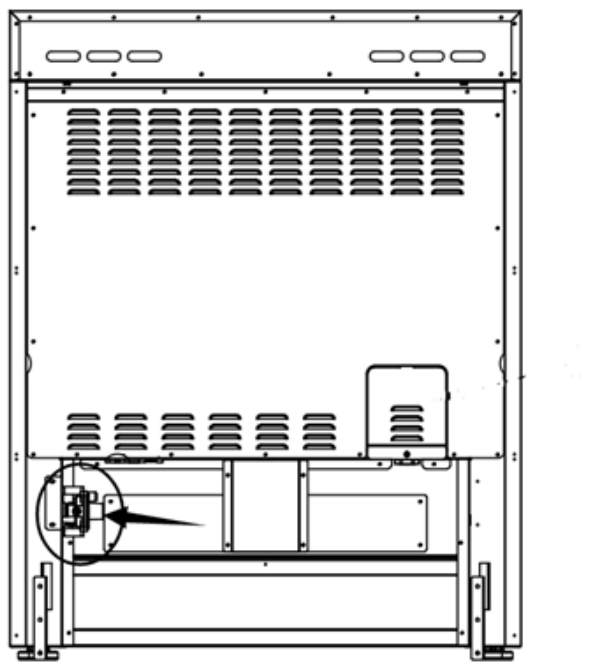
Before performing the gas conversion, locate the package containing the replacement injectors shipped with every range.

▲WARNING Before carrying out this operation, disconnect the range from gas and electricity. Fail to do so, may result in fire, or electrical shock hazard can occur and result in injury or death. Do not remove regulator or allow it to turn during servicing.

STEP 1: Pressure Regulator

To access the gas regulator, pull the range away from the cabinet wall. The gas regulator is located at the bottom right corner of the range.

- a. Unscrew the cap from the regulator. Do not remove the spring from the regulator.
- b. Unscrew the white insert from the cap and turn it over, so the longer stem is facing the cap. Replace insert on the cap. Replace the cap on the regulator.



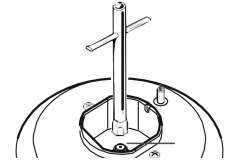
Position for NG



Position for LPG

STEP 2: Cooktop Burners

- a. Remove cooking grills and burner caps.
- b. Lift off outer burner spreader.
- c. Remove the factory installed natural gas nozzles from the center of the nozzle holders using a 7mm socket wrench. Replace the LP injector in each nozzle holder. Tighten each injector properly. **Do not over tighten the injector.**

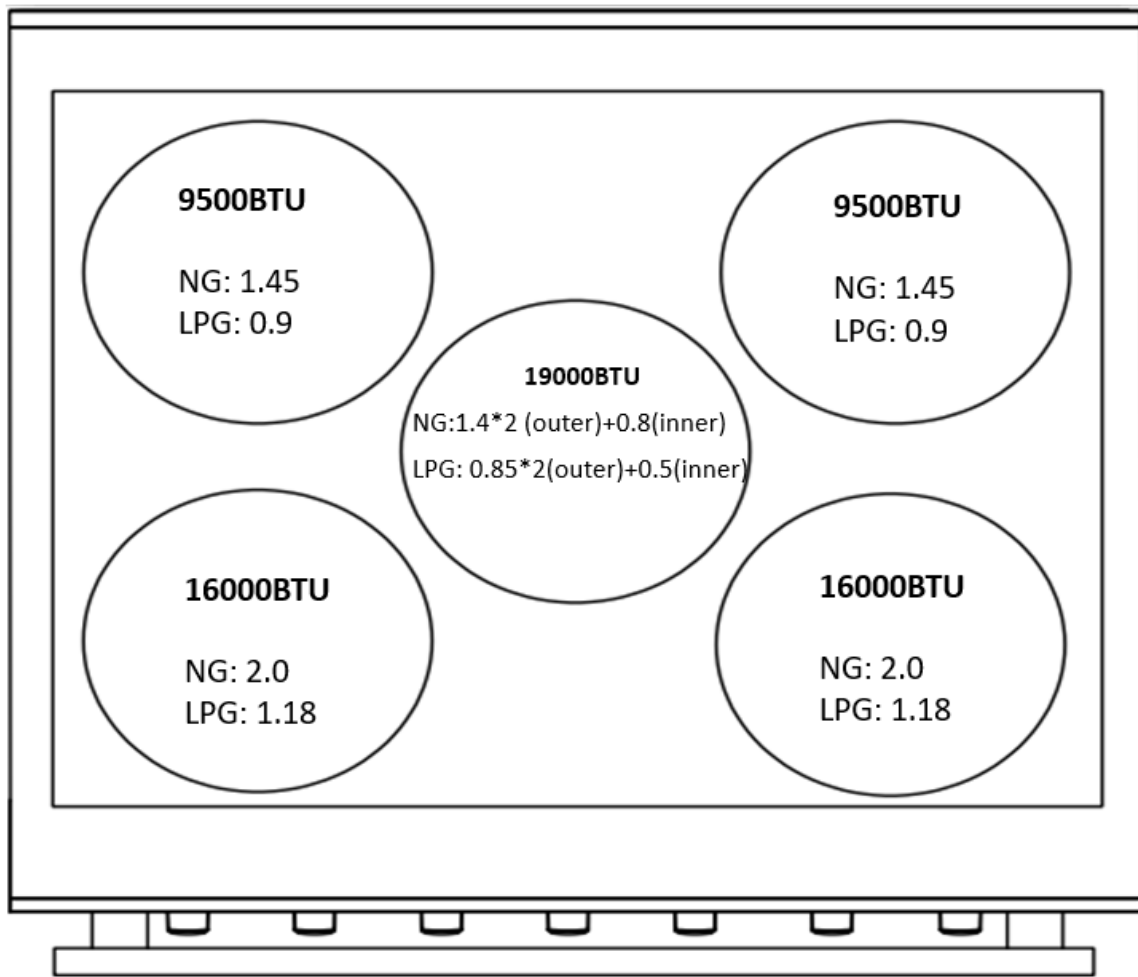


Socket wrench

⚠CAUTION Handle carefully when removing and replacing gas components. Use proper support to prevent damage to components.

IMPORTANT: Each injector has a number indicating its flow diameter printed on the body. Consult the table below for matching nozzles with cooktop burners.

⚠CAUTION The Re-ignition system and automatic gas-cut-off system are not equipped on the cooktop burners. If the flame goes out by accident, need to turn off the valve immediately to cut off the gas supply.



IMPORTANT: Keep the injectors removed from the range for future use.

STEP 3: Reconnect Gas and Electrical Supply

Leakage testing of the range shall be conducted according to the installation instructions provided with the range. Before operating the range after the gas conversion, always check for leaks with a soapy water solution or other acceptable method at gas connections installed between the gas inlet pipe of the range, gas regulator, and the manual shut-off valve.



⚠WARNING DO NOT use a flame to check for gas leakage.

⚠WARNING Please make sure the thermocouple within 2-2.5mm far away from the oven burner. Otherwise, the thermocouple may not touch the small flame at the minimum level, which will cause the flame out accidentally.

STEP 4: Installation of LPG Conversion Label

Record the model and serial number on the LP / Propane Conversion Label provided in this kit.

The information can be obtained from the existing Rating / Serial label. Place the LPG conversion label as close as possible to the existing Rating / Serial label on the range.

Preparation

Before moving the range, protect any finished flooring and secure oven door(s) closed to prevent damage.

The oven door(s) can be removed to lighten the load or to fit the unit through a doorway. Only remove if necessary. Do not remove the griddle or any other component. Door removal should only be done by a certified installer or service technician.

Placement

Do not lift or carry the oven door by the door handle.

Use an appliance dolly to move the range near the opening. Remove and recycle packing materials. Do not discard the anti-tip bracket supplied with the range.

Leveling

Raise the range to the desired height by adjusting the legs. The legs can be adjusted by rotating clockwise to raise or counter clockwise to lower the rang.

Anti-Tip Bracket

To prevent the range from tipping forward, the anti-tip bracket must be installed. Refer to the section of ANTI-TIP DEVICE

Gas Supply Connection

All connections to the gas piping must be wrench-tightened. Do not over-tighten or allow pipes to turn when tightening. When all connections have been made, check that all range controls are in the "OFF" position and turn on the main gas supply valve.

If a flexible metal connector is being used, verify it is not kinked, then attach the gas supply line to the regulator on the

range. Open the valve and check for leakage by placing a liquid detergent solution onto all gas connections. Bubbles around connections indicate a gas leak. If a leakage is determined, close the shut-off valve, and fix the connections.

Leakage testing of the appliance shall be conducted according to the manufacturer's instructions. Use some soap water (50% water and 50% soap) or a leakage detector at all joints and connections to check for leaks in the system. Do not use a flame to check for gas leaks.

The appliance must be isolated from the building's gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than 0.5 psi (3.5kPa).

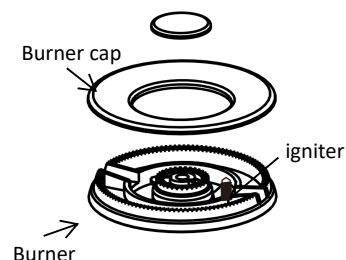
Getting Started

Before you start cooking, please take the following steps.

- Remove all the exterior and interior packing.
- Remove the protective film on steel and aluminum parts.
- Clean the range thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth to remove any residual oil and grease left over from the manufacturing process. Don't clean the unit by heavy cleaner for example acid or aerosol.
- Check that surface burner components are assembled correctly.
- Furnish the interior of the oven by inserting the shelves and tray.

Cooktop Operation

The burner assembly contains all accessories in one set. The burner cap must be seated on the burner horizontally. Refer to the illustration.



Ignition

To light up the cooktop burners, push the appropriate control knob in and turn counter clockwise to “⚡” position. You will hear clicking noise – the sound of electric spark igniting the burner. When one burner is turned to “⚡”, all burners will spark. Sparking will continue until the knob is not pressed, turn the knob to adjust desired flame intensity.

The knob pointing to “⚡” is at the maximum fire level. Turning the knob to upside or downside can achieve smaller fire.

When the knob is turned to OFF position, the range will stop working and the valve will be shut down.

NOTE: Do not attempt to disassemble or clean around any burner while another burner is on. Do not touch any burner cap, burner base, or igniter while the igniters are sparking.

⚠ CAUTION Never leave pans on a high setting unattended. Be careful when cooking food in fat or grease; it can become hot enough to ignite.

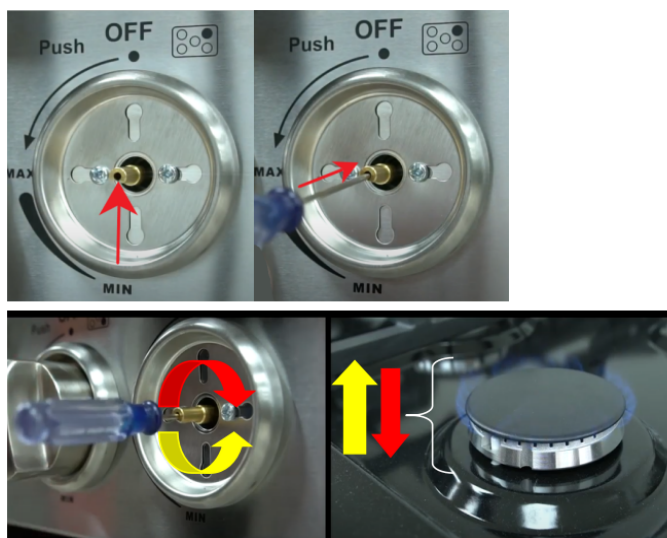
Small and big flame:

A smaller flame will give the best results when simmering. Small flames offer precise cooking performance for delicate foods, keeping food warm, melting chocolate or butter, and for cooking over low heat for long period of time.

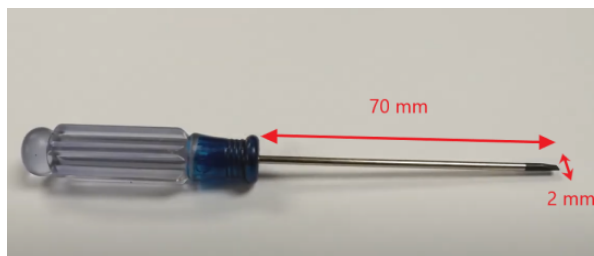
The highest (larger) flame settings provide the maximum heat that is available on your range. This setting should be used for heavy cooking jobs such as boiling water and cooking pasts.

Flame intensity

- To adjust the flame intensity, follow the next step:



- A. Pull out the knob to access the regulating screw, located in the middle of the valve stem.
- B. Insert a small flat head screwdriver (2 mm wide and 70 mm long) inside the valve stem until you reach the far end.



- C. By turning the screwdriver clockwise, the flame intensity will decrease and by turning it counter-clockwise the flame will increase.
 - D. When you are turning it clockwise, make sure to not fully tighten the adjustment screw, because if so, the gas will completely cut and when you turn it counter-clockwise make sure to not loosen it to the maximum.
- When you adjust the flame intensity, watch the flame when you turn the knob.
 - Any flame exceeding the bottom of the cookware is wasted.
 - The flame should stay steady and blue in color. Impurity in the gas supply may cause an orange flame during initial operation.

Power Failure

- If the gas does not ignite within four seconds, turn off the valve and allow at least five minutes for any gas to dissipate. Repeat the lighting procedure.
- In the event of a power failure, the surface burners can be lighted manually. Hold a lighted match near a burner and turn the knob counter-clockwise to “⚡”. After burner lights, turn knob to the desired setting.

Burner Grills

1. The grills must be properly positioned before cooking. Improper installation of the grills may result in scratching of the cooktop and / or poor combustion.
2. Do not operate the burners without a pan or utensil on the grills.

⚠ CAUTION

The surface of the grill is hot after use. Please allow sufficient time for the grill to cool before cleaning.

Cooktop cleaning tips

- To prevent the cooktop from discoloring or staining, clean cooktop after each use, and wipe up acidic or sugary spills as soon as the cooktop is cooled.
- The sealed burners of your range are not secured to the cooktop and are designed to be removed easily. Boil overs or spills will not seep underneath the cooktop. The burners should be cleaned after each use.

Oven Light

The oven light is controlled by a push switch on the control panel.

The light can be used while cooking or cleaning the oven.

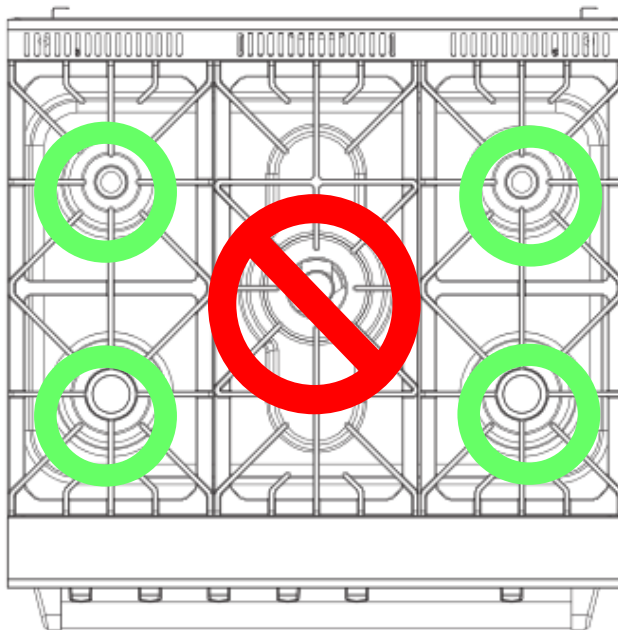
⚠ WARNING Before replacing the oven light, make sure power is disconnected from the electrical box and the oven is cooled completely. Disassemble the light cover and replace the light bulb with a 25-watt halogen bulb. Install the light cover properly.

Griddle Operation

⚠ CAUTION Make sure to follow all the guidelines for a proper usage of the griddle. If you don't use the griddle properly you risk damaging it and it will void the warranty.

Griddle position

The griddle can not be used on the middle grates. For a proper usage, the griddle needs to be on the left or right grates.



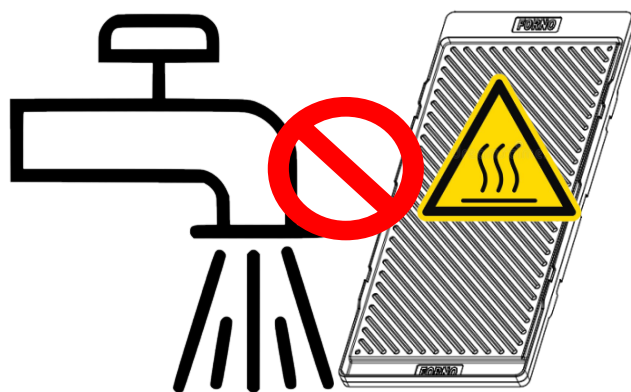
Heat setting

The griddle is not designed for high heat usage. Higher temperatures will damage the non-stick coating over time.



Cleaning

To avoid injuries and damaging the griddle, always wait until the griddle has cooled down before washing or soaking it water.



Air Fryer Operation

To cook your food to the perfect crispy-golden results, please follow the next steps:

Step 1: Move 1 oven rack to the lowest position to hold the oven tray.

Step 2: Place the oven tray on the bottom rack.

Step 3: Put your food onto the air fryer rack and spread it evenly in a single layer.

Step 4: Place the air fryer rack, filled with your food on the air fry holder, and insert them in the middle position of the oven shelf, then close the door.

Step 5: Turn on the oven and set the temperature between 325°F and 350°F and watch closely to the cooking food.

Tips:

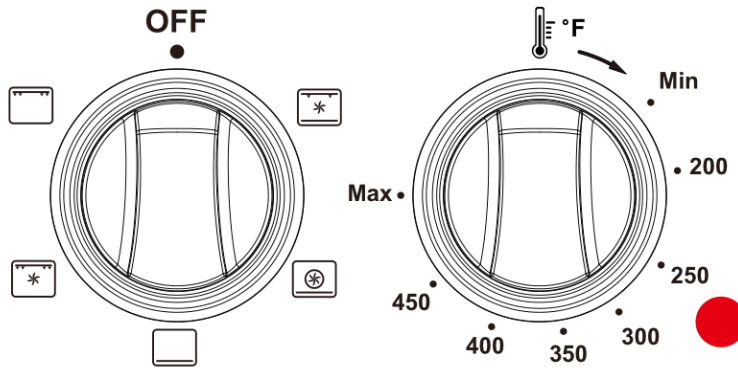
1. Air Fry cooking requires little to no oil.
2. High-fat foods such as skin-on chicken wings, bacon or sausage can cause smoke when using the air fry component. Please add parchment paper or aluminum foil to the baking tray for easy cleaning purpose.
3. Make sure the baking pan is right underneath of the air fry basket, working as the drip tray.
4. Check your food often, because air fry cooking requires less time than regular cooking.
5. Open a door or window to ensure the cooking area is well ventilated.

Electric Oven Operation

The left knob is showing about turning the knob to select different functions to make different backing.

The right knob is showing the temperature setting.

The temperature inside the oven will achieve the setting data in different times according to different selected function.



Indications printing	Descriptions
	<u>Broil</u> : Only broiler tubes (2000W inside +1000W outside)
	<u>Convection Broil</u> : Broiler tubes (2000W inside +1000W outside) + Convection fan (no back heating tube)
	<u>Low Bake</u> : Only oven tube (2000W)
	<u>Convection Bake</u> : Convection fan (with 1500W back tube) + oven tube (2000W)
	<u>Convection High Bake</u> : Convection fan (no back heating tube) + broiler (2000W inside tube) + oven tube (2000W)

Oven Temperature-control & Cooking times

The numbers on the control panel around the temperature control knob indicate the available oven temperature setting value (°F). Turn the temperature control knob to select desired setting.

Cooking time will be various according to different kinds of food and quantity. With the cooking guide, it is highly recommended to watch on the entire steps carefully and study the suitable time for getting good cooking result before you get familiar.

Oven Baking Tips


1. 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 air flow through the oven and may cause carbon monoxide poisoning. The aluminum foil lining may also trap heat, causing a fire hazard.

Do not use aluminum foil on any porcelain surface. Doing so will damage the porcelain and affect its durability.

2. Position the racks before preheating the oven.

Preheating

Allow the oven to preheat before placing food in the oven. Preheating is necessary for good results when baking cakes, cookies, pastry, and breads. To preheat the unit, make sure to select the temperature and the function first. For fast

preheating, turn the oven knob to  for Convection High Bake function. Wait for the oven to get up to the desired temperature, it might take a few minutes. The oven will be preheated when the red-light indicator turns off.

Note: Condensation or fogging on the inside of glass of the oven door is normal while preheating and it will evaporate by the end of the preheating.



Convection High Bake

Two heat elements and fan working together under this function - top and bottom, for faster heat-up and shorter cooking times at lower temperatures. Better cooking results can be achieved with hot air circulating around the oven cavity evenly. Ideal for baking or cooking on up to 3 levels. Temperature setting from MIN to MAX



Convection Bake

Bottom heat element and fan working together under this function. Heat is distributed around the oven to allow getting extra bake at the bottom of pastries. This function provides a more uniform heat result than a conventional oven (seal) quickly. This setting is ideal for batch baking or a complete meal. It is highly recommended for any cooking style, or for pre-heating. Temperature setting from MIN to MAX.



Convection Broil

Two strong heat elements at the top and fan working under this function. Spreading heat evenly around the oven, allowing faster and better cooking results. To be used for roasting larger joints of meat or poultry on one level. Suitable for browning. Work with temperature setting at MAX for broiling.



Low Bake

Heat elements at the bottom working under this function. Bake on one level. Suitable for cakes, muffins, pizzas, and delicate egg dishes. Temperature setting from MIN to MAX.



Broil

Two strong heat elements at the top working under this function. It provides direct radiant heat onto the food. To be used for broiling large quantities of food and cook faster than the normal baking function. Work with temperature setting at MAX for broiling.

Oven Cleaning Tips

1. After each use, and once the oven is cooled, clean splatters and spills immediately.
2. Do not allow foods with a high sugar or acid content to remain on the oven cavity surface.
3. Use an oven cleaner or steam (see next section) to clean the oven cavity.
4. Please use soft sponges to clean the enamel cooktop and enamel oven chamber.

Steam clean

For an easy cleaning, you can use the power of steam to clean up your oven cavity by following the next steps:

1. Add water to the oven tray that comes with the unit, add enough water that it covers the base of the tray. DO NOT overfill the oven tray,
2. Place the tray in the oven,
3. Set the oven temperature to 450°F and wait for 20-30 minutes,
4. Once there's no more water in the tray and the oven is full of steam, turn off the oven,
5. When the unit has cooled down, wipe the grease and the debris from your oven using a damp rag or sponge

Tips:




1. Using distilled or filtered water instead of water from your tap will keep your oven free of water spots and mineral deposits,
2. Be sure to wait until the unit is completely cool before starting cleaning it,
3. Make sure to clean the racks in the oven as well
4. Do not leave any residual water in the oven for any length of time,
5. This step may get messy, be sure to put old clothes and keep a garbage nearby.

Care and Maintenance Recommendations

Stainless steel	Use non-abrasive stainless-steel cleaner, apply small amount to a soft cloth, slightly wipe the stainless-steel surface, then towel dry. When wiping on the stainless-steel surface, always follow the grain of the metal.
Burner grills Oven rack guides	Clean with hot water and mild detergent or paste of baking soda and water. Do not immerse in water. Towel dry.
Burner pan	Remove surface debris before cleaning to help speed up the process and decrease the chance of scratching the surface during cleaning. Using mild abrasive cleaners or spray degreasers, clean and rinse the surface and dry immediately. To clean hard water stains, use white vinegar and water. Rinse and dry immediately.
Cooktop burners	After cooling down, use mild detergent or spray degreaser to clean. Rinse with water and towel dry.
Control knobs	Using a damp cloth, wipe with a mild detergent or spray degreaser; rinse and dry. Do not place in dishwasher.
Oven interior	Use mild abrasive cleaners, spray degreasers. Use a razor blade to gently remove baked on foods from oven cavity and window. For stubborn stains, spray with a mild abrasive cleaner or spray degreaser. Clean the entire oven cavity with soap and water.
Pan	To clean the pan, discard grease and wash with hot water and mild detergent. Rinse and dry.

Troubleshooting Tips

Before you call for service

Range does not operate	<p>Check that power is on.</p> <p>Check that electrical power to range and home circuit breaker is on.</p>
Burners Do Not Light Or Spark Randomly	<p>Electrical plug is not connected properly with a live power outlet.</p> <p>Gas supply not turned on.</p> <p>Burner parts not replaced correctly.</p> <p>Holes in the simmer rings or slits in the burner rings are clogged.</p> <p>Clogged nozzles, or wet burners or electrodes.</p> <p>A fuse in your home may be blown or circuit breaker tripped.</p>
Burners Have Yellow Or Yellow-Tipped Flames	<p>Burner parts not replaced correctly.</p> <p>A. Yellow flames: Call for service.</p> <p>B. Yellow tips on outer cones: Normal for propane (LP) gas.</p> <p>C. Soft blue flames: Normal for natural gas.</p> <p>If burner flames look like  (A), call for service.</p> <p>Normal burner flames should look like  (B) or  (C), depending on the type of gas.</p>
Burner Flames Very Large Or Yellow	The range may be connected to the wrong fuel type. Contact the person who installed your range or made the conversion.
Burner Flames Contain Orange Flickers	Airborne dust; cool-mist humidifier; debris on or inside burner.
Oven Lights Do Not Work	The light bulb is defective. Replace the bulb.
Oven Racks Are Hard To Slide	<p>Do not use a cooking spray or other lubricant sprays to make it smooth.</p> <p>Refer to oven racks cleaning in the Care and Maintenance section.</p>
Food Does Not Bake Or Roast Properly	<p>The oven controls are improperly set. See the Baking or Roasting section.</p> <p>Oven not preheated for enough time.</p> <p>Incorrect cookware or cookware of improper size being used.</p> <p>Racks in the wrong position. See the Baking or Roasting section.</p> <p>Use a foil tent to slow down browning during roasting.</p> <p>Oven thermostat needs adjustment: Please contact the local professional technicians.</p>
Food Does Not Broil Properly	<p>This model is designed for closed door broiling only. Always broil with the door closed.</p> <p>The oven controls are not set at BROIL. See the Broiling section.</p> <p>Improper rack position.</p> <p>Cookware is not suited for broiling.</p> <p>Aluminum foil used on the broiling pan and rack has not been fitted properly and slit as recommended.</p>
Oven Temperature Too Hot or Too Cold	Oven thermostat needs adjustment. Please contact the local professional technicians.
Steam From the Vent	<p>When using the convection mode, it is normal to see steam coming out of the oven vent.</p> <p>As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.</p>
Burning Or Oily Odor Emitting from The Vent	This is normal in a new oven and will disappear in some time.

Strong Odor	This is temporary. An odor caused by the insulation around the inside of the oven is normal for the first few times the oven is used.
Condensation Or Fogging On The Glass of inside of Oven Door.	Condensation or fogging on the glass of inside of oven door is normal during the preheating of the oven and will evaporate usually by the end of the preheating cycle.
Cracking Or Popping Sound During Cleaning	This is normal. This is the sound of the metal heating and cooling during both the cooking and cleaning functions.
Excessive Smoking Occurs During Cleaning	The oven is heavily soiled. Turn the oven control knob to OFF. Open the windows to exhaust. Wait until the oven is completely cooled. Wipe up excess soil and do the cleaning again.
Thermostat invalid	If the thermostat inside the oven invalid, then the temperature of the electric oven will keep going up. The safety device at the back side of the oven chamber will cut the electricity when the surface temperature of the oven chamber exceeds 257Fahrenheit degree.

Wire diagram

Caution: Label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.

