

SERVICE MANUAL

for the



FREESTANDING STANDARD GAS RANGE

THIS MANUAL CONTAINS INFORMATION
NECESSARY FOR INSTALLING AND SERVICING
THE FOLLOWING STANDARD (NON-SELF-
CLEAN) FREESTANDING GAS RANGES,
MODELS:

WHIRLPOOL

SF3000SE W/N	SF305PEE Q
SF3020EE W/N	SF315PEE W/N
SF302BSE W/N	SF315PEE Q
SF304PEE W/N	SF325PEE W/N
SF304PEE Q	SF325PEE Q/Z
SF305PEE W/N	

ROPER

FGP310E W/N	FGP325E W/N
FGP315E W/N	FGP335E W/N
FGP320E W/N	FGP335E Q
FLP320E W/N	

ESTATE

TGP325E W

THE MANUAL IS DESIGNED TO BE USED
ONLY BY QUALIFIED SERVICE PERSONNEL.
THE SERVICE INFORMATION IS ORGANIZED
TO HELP YOU EASILY FIND WHAT YOU NEED.

CHECK YOUR LOCAL BUILDING CODE FOR THE
PROPER MODE OF INSTALLATION. IN THE
ABSENCE OF LOCAL CODES, THIS UNIT
SHOULD BE INSTALLED IN ACCORDANCE WITH
THE *NATIONAL STANDARD , NATIONAL FUEL
GAS CODE ANSI Z223.1—LATEST EDITION**.

** National Gas Association
1515 Wilson Blvd.
Arlington, Virginia 22209*



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IMPORTANT SAFETY INFORMATION

This service manual is intended for factory-service technicians only. We recommend that customers DO NOT service their own units, because of the complexity and risk of high-voltage electrical shock.

The following information is used throughout this manual, and should be read carefully.

NOTE

Helpful information that explains a more complicated step, prior to carrying it out .

CAUTION

Information that will help you avoid actions that could cause product damage (scratches, dents, etc.) and damage to personal property.

WARNING

Information that alerts you to potentially dangerous conditions. These conditions can cause serious personal injury (burns, fire and electrical shock, etc.) if the suggested procedures are not observed.

WARNING

Fire Hazard

Do not obstruct the flow of combustion and ventilation air.

Electrical Shock Hazard

It is the customer's responsibility to:

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

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

Take special care when drilling holes into the wall for venting or electrical wiring. Electrical wires may be concealed behind the wall covering.

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

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Quincy, Massachusetts 02269

WHIRLPOOL CORPORATION ASSUMES NO RESPONSIBILITY FOR ANY REPAIRS MADE ON OUR PRODUCTS BY ANYONE OTHER THAN AUTHORIZED WHIRLPOOLSM SERVICE TECHNICIANS.

WARNING

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow these basic precautions:

1. Read all instructions before using the range.
2. Install or locate the range only in accordance with the provided installation instructions. It is recommended that the range be installed by a qualified installer. The range must be properly connected to the correct gas supply and checked for leaks. The range must also be properly connected to a grounded electrical supply.
3. Gas fuels and combustion can result in potential exposure to chemicals known to cause cancer or reproductive harm. For example, benzene is a chemical which is a part of the gas supplied to the range. It is consumed in the flame during combustion. However, exposure to a small amount of benzene is possible if a gas leak occurs. Formaldehyde and soot are by-products of incomplete combustion. Properly adjusted burners with a bluish rather than a yellow flame will minimize incomplete combustion.
4. Do not use the range for heating the room. Persons could be burned or injured, or a fire could start.
5. Do not leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.
6. Do not wear loose or hanging garments when using the range. Clothing could ignite if it touches a surface burner and you could be burned.
7. Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
8. Do not operate the range if it is not working properly, or if it has been damaged or dropped.
9. Know where your main gas shut off valve is located.
10. Clean your range regularly. See “Care and Cleaning” instructions that are included with the range.
11. Use the range only for its intended use as described in this manual.
12. Do not store flammable materials on or near the range. They could explode or burn.
13. Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on range by covering with a well-fitting lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda, or if available, a multipurpose dry chemical or foam-type extinguisher.
14. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch an open flame. Do not use a towel or bulky cloth for a potholder. It could catch on fire.
15. Make sure the utensils you use are large enough to contain food and avoid boilovers and spillovers. Heavy splattering or spillovers left on a range can ignite and burn you. Pan size is especially important in deep fat frying.
16. Never leave burners unattended at high flame settings. A boilover could result and cause smoking and greasy spillovers that may ignite.



17. Grease is flammable and should be handled carefully. Let fat cool before attempting to handle it. Do not allow grease to collect around range or in vents. Wipe spillovers immediately.
18. Check to be sure glass cooking utensils are safe for use on the range. Only certain types of glass, glass-ceramic, earthenware or other glazed utensils are suitable for ranges. Other types may break due to the sudden change in temperature.
19. Turn pan handles inward, but not over other burners. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping the pan.
20. Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
21. Do not use decorative covers or trivets over the surface burners.
22. Do not store things children might want above the range. Children could be burned or injured while climbing on range.
23. Do not touch hot burners or areas near burners. Areas near burners become hot enough to cause burns. During use, do not touch or let clothing or other flammable materials contact burners, or areas near burners.
24. Do not block the ventilation.
25. Never use a match or other flame to look for a gas leak. Explosion and injury could result.
26. Make sure the burners are off when you are finished, and when you are not watching.
27. Be sure all range parts are cool before cleaning.

— NOTES —

INSTALLATION HIGHLIGHTS

RANGE DIMENSIONS

GENERAL

Proper installation is your responsibility. A qualified technician must install this range. Make sure you have everything necessary for correct installation. It is the responsibility of the installer to comply with the installation clearances specified on the oven model/serial rating plate. This plate is located on the frame behind the broiler door panel. **IMPORTANT:** Be sure to observe all governing codes and ordinances. In the absence of local codes, installation must conform with American National Standard, National Fuel Gas Code ANSI Z223.1 — latest edition*.

* American Gas Association
1515 Wilson Boulevard
Arlington, Virginia 22209

The dimensions of the range are shown below. Check the location where the range will be installed. The location should be away from strong draft areas, such as windows, doors, and strong heating vents or fans. The range should be located for convenient use in the kitchen.

ALL OPENINGS IN THE WALL OR FLOOR ARE TO BE SEALED AFTER THE RANGE IS INSTALLED.

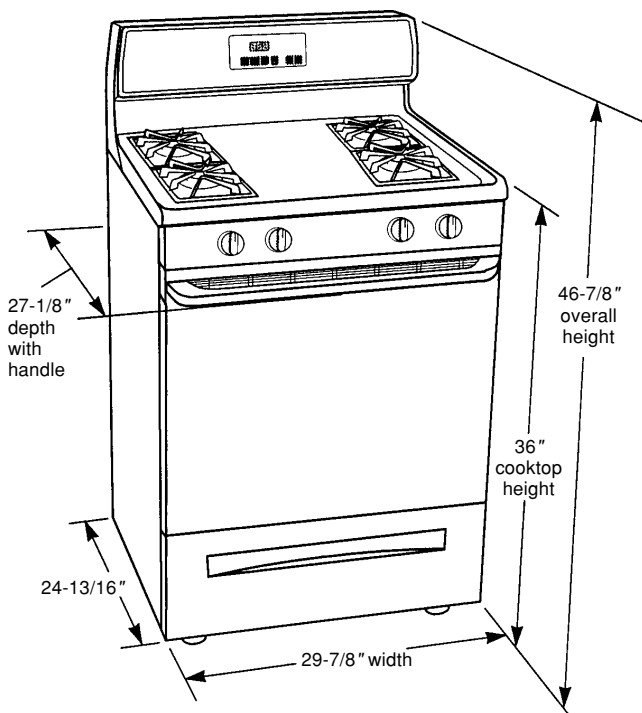
MOBILE HOME INSTALLATION

The installation of this range must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD, Part 280), or when such standard is not applicable, the Standard for Manufactured Home Installations, ANSI A225.1/NFPA 510A, or with local codes.

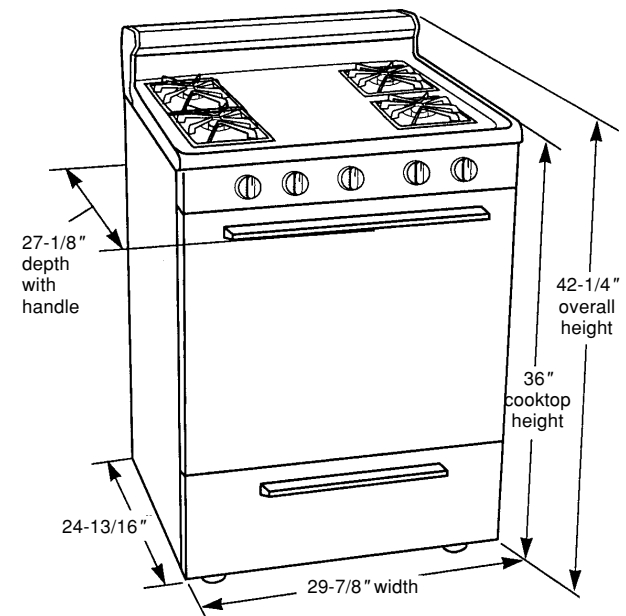
When this range is installed in a mobile home, it must be secured to the floor during transit. Any method of securing the range is adequate as long as it conforms to the standards listed above.

Copies of standards listed may be obtained from:

*National Fire Protection Association
Batterymarch Park
Quincy, Massachusetts 02269*



Whirlpool & Estate Models



Roper Models

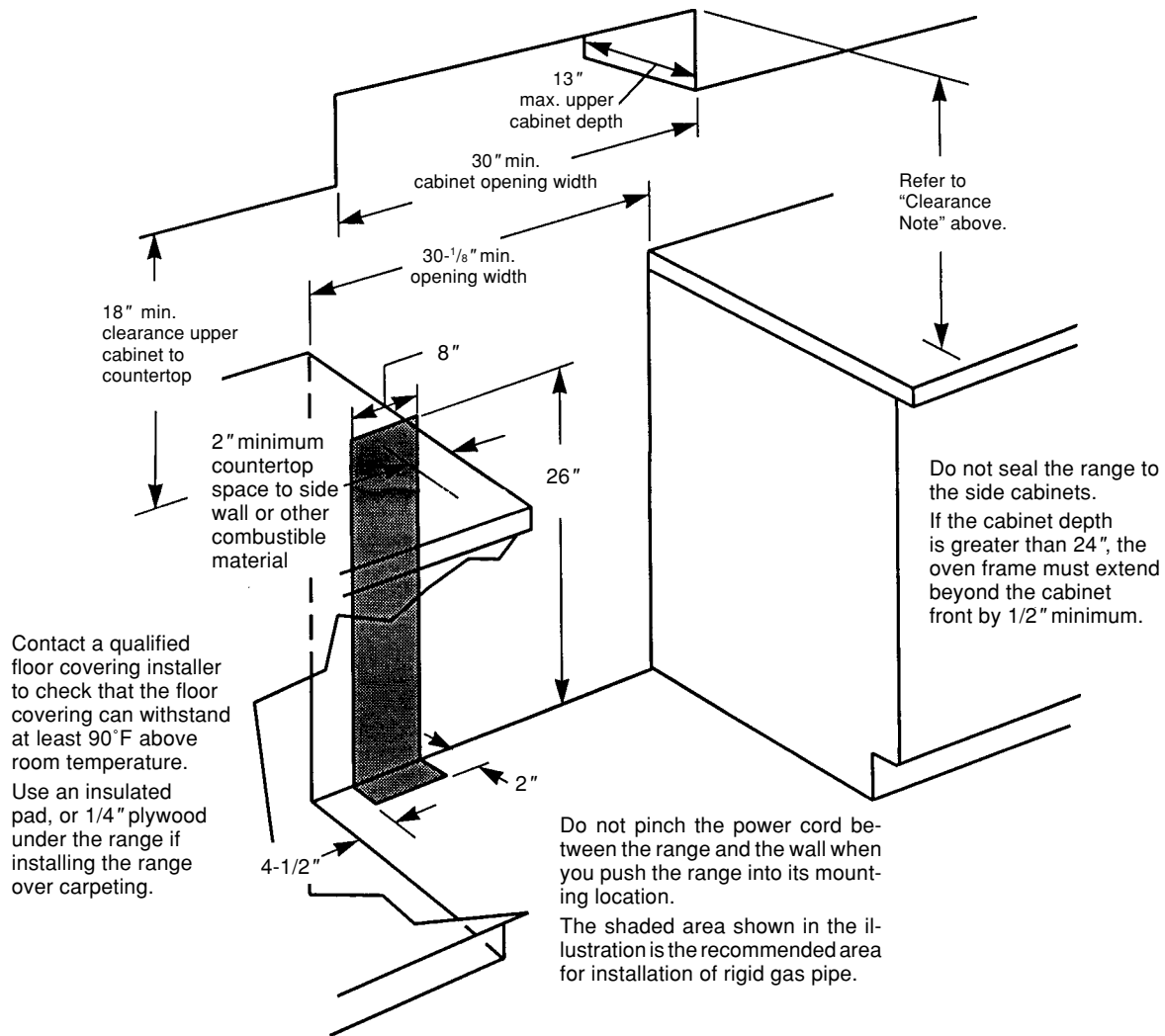
CABINET DIMENSIONS

Use only the cabinet opening dimensions that are shown below. The dimensions shown are for minimum clearances.

A grounded electrical outlet is required (see page 1-4).

A proper gas supply connection must be available (see page 1-6).



Clearance Note: A clearance of 30" minimum is required when the bottom of a wood or metal cabinet is protected by not less than 1/4" of flame-retardant millboard covered with not less than #28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum, or 0.020" copper. A minimum clearance of 36" between the top of the cooking platform and the bottom of an unprotected wood or metal cabinet is required.



The Anti-Tip bracket **MUST** be installed. (See page 1-7 for details.)

TOOLS & MATERIAL YOU WILL NEED

TOOLS

Standard (flat-bladed) screwdriver
 Phillips screwdriver
 Robertson (S2) screwdriver 
 Torx (T10 & T20) screwdrivers 
 Spirit level
 Pipe wrench
 Channel lock pliers
 Measuring tape
 $\frac{3}{8}$ " ratchet drive
 Hand or electric drill
 $\frac{1}{8}$ " wood drill bit or $\frac{3}{16}$ " carbide-tipped masonry drill bit
 $\frac{15}{16}$ ", $\frac{1}{2}$ ", & $\frac{3}{8}$ " combination wrench
 Mirror
 Safety glasses
 Gloves

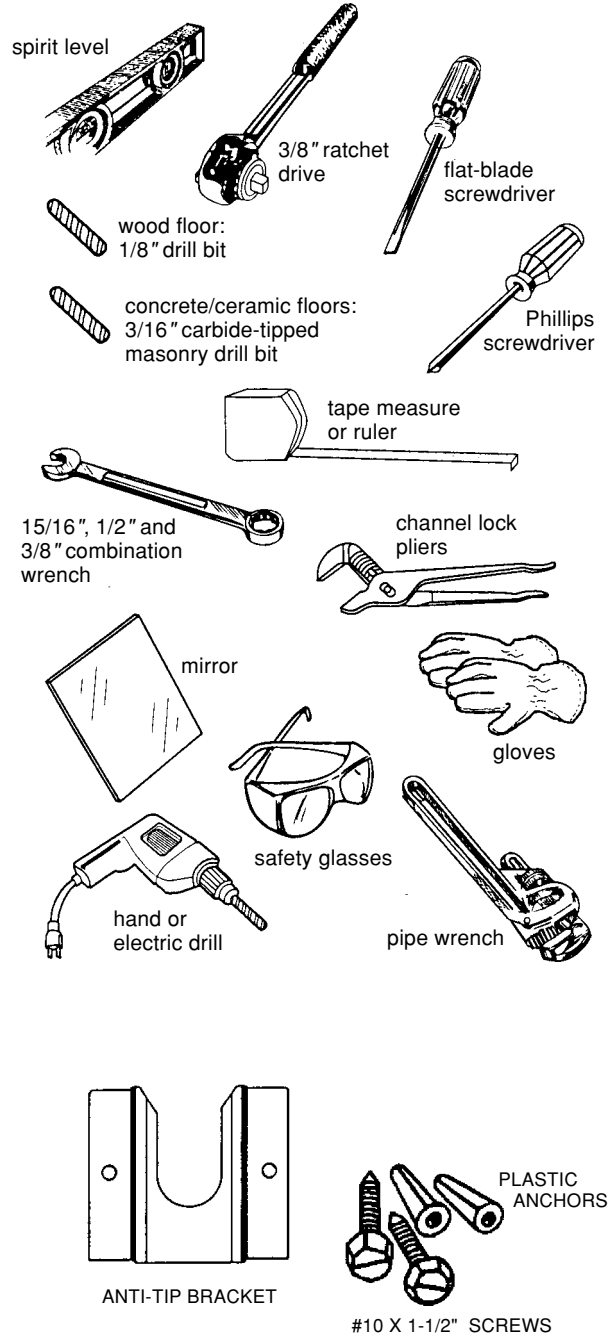
ADDITIONAL MATERIAL

Gas line shutoff valve
 $\frac{1}{2}$ " male pipe thread for connection to pressure regulator
 L.P. gas-resistant pipe-joint compound
 A.G.A. design-certified flexible metal connector (4 to 5 feet), or rigid gas supply line
 Insulated pad or $\frac{1}{4}$ " plywood, if range is installed over carpeting

PARTS SUPPLIED

1 Anti-tip bracket
 2 Plastic anchors
 2 Screws (#10 x 1- $\frac{1}{2}$ ") NOTE: The thickness of the flooring may require longer screws. These are available at your local hardware store.

ILLUSTRATIONS



ELECTRICAL SUPPLY REQUIREMENTS

WARNING

Electrical Shock Hazard

An electrical ground is required on this appliance.

If a cold water pipe is interrupted by plastic, nonmetallic gaskets, or other insulating materials, do not use for grounding.

Do not ground to a gas pipe.

Do not change the power supply cord plug. If the plug will not fit the outlet, have a proper outlet installed by a qualified electrician.

Do not use a fuse in the neutral or grounding circuit. It could result in an electrical shock.

Do not use an extension cord with this range.

Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.

Failure to follow these instructions could result in serious injury or death.

Equipment & Property Damage

Use a separate power line for this gas range, and make sure that you connect it to the proper voltage source. Failure to do so could result in improper operation, equipment, or property damage.

GENERAL

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

The following information applies to the gas range wiring:

- A 3-wire, single phase, 120-volt, 60 Hz, AC-only electrical supply is required on a separate 10-ampere circuit, fused on both sides of the line. A time-delay fuse, or circuit breaker, is recommended. The fuse must be sized as per local codes in accordance with the electrical rating of the appliance specified on the model/serial rating plate, which is located on the frame behind the broiler door.
- The gas range must be connected with copper wire only.
- Wire sizes and connections must conform to the requirements of the National Electrical Code, ANSI/NFPA 70—latest edition*, and all local codes and ordinances. Wire sizes and connections must conform with the rating of the appliance. Copies of the standards listed above may be obtained from:

** National Fire Protection Association
Batterymarch Park
Quincy, Massachusetts 02269*

- The gas range should be connected directly to the fused disconnect (or circuit breaker) through flexible, armored, or nonmetallic sheathed, copper cable. The flexible, armored cable that extends from the appliance should be connected directly to the junction box.
- Locate the junction box to allow as much slack as possible between the junction box and the appliance so that the appliance can be moved if servicing is ever necessary. Do not cut the conduit.
- A U.L.-listed, 1/2" conduit connector must be provided at the junction box.
- A wiring diagram is located in the "Tech Tips" (Section 5) of this manual.

! WARNING

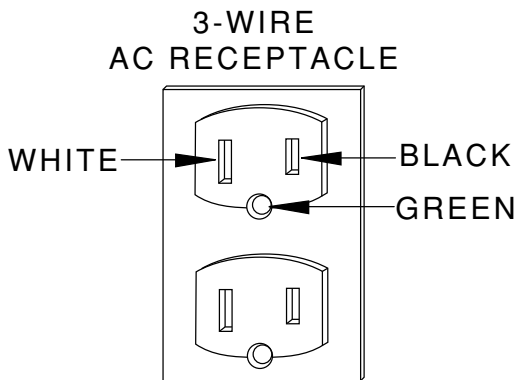
Personal Injury/Fire Hazard

Do not, under any circumstances, cut or remove the grounding prong from the range cord. Failure to provide proper polarization may cause shock and fire hazard.

ELECTRONIC IGNITION SYSTEM

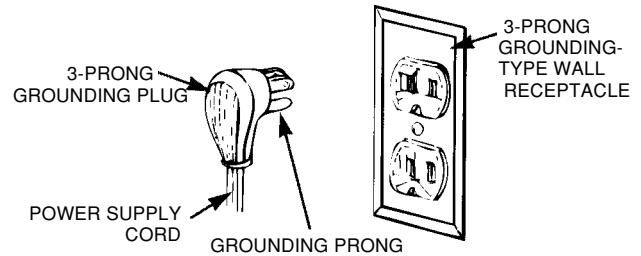
When connecting an appliance that has an electronic ignition system to a 120-volt AC receptacle, it is very important that the receptacle wiring is correctly polarized and properly grounded. If the plug is not polarized properly, the ignitor module will not operate correctly.

1. The 120-volt AC receptacle should use 3-wires, and be polarized with two plug slots and a round grounding pin. Proper wiring for this type of receptacle is as follows:
 - a) The white wire is connected to the neutral side of the plug.
 - b) The black wire is connected to the hot (120-volt ac) side of the plug.
 - c) The green, or bare wire is connected to the round grounding pin of the plug.



Once you are sure that the plug is polarized properly, perform the next step.

2. Connect the power cord plug on the gas range to a 120-volt AC receptacle that is on a separately fused line.



GAS SUPPLY REQUIREMENTS

WARNING

Fire Hazard

The gas appliance must be connected to a regulated gas supply.

Do not use an open flame to test for gas leaks from gas connections.

New A.G.A.-designed and certified flexible gas line should be used, when codes permit.

Do not store or use gasoline, or any other flammable vapors and liquids, in the vicinity of this, or any other appliance.

If you smell gas:

- Do not light any appliance.
- Do not operate any electrical switches.
- Do not use the telephone.
- Call the gas supplier immediately from a neighbor's telephone, and follow the gas supplier's instructions carefully.
- If you cannot reach the gas supplier, call the fire department.

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

GENERAL

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

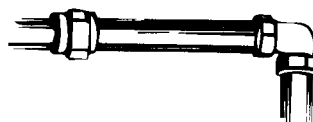
Copies of the standards listed above may be obtained from:

** American Gas Association
1515 Wilson Boulevard
Arlington, Virginia 22209*

Input ratings shown on the model/serial rating plate (located on the frame behind the broiler door) are for elevations up to 2,000 feet. For elevations above 2,000 feet, contact the local service company.

This range is factory set for use with natural gas. It is designed-certified by the American Gas Association (A.G.A.) for natural or L.P. gases with the appropriate conversion. The model/serial rating plate has information on the type of gas that can be used. If the type of gas listed does not agree with the type of gas available, check with the local gas supplier. Conversion must be done by a qualified service technician.

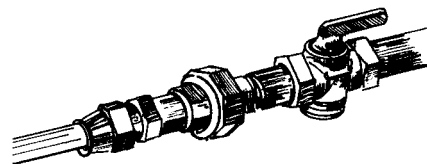
A rigid, $\frac{3}{4}$ " gas supply pipe, must be provided for both natural and L.P. gas at the gas range installation location. Long lengths of smaller size pipe may result in an insufficient supply of gas to the range. Pipe-joint compounds, made for use with natural and L.P. gas, must be used.



If local codes and ordinances permit, new A.G.A.-approved, flexible metal tubing can be used for connecting the appliance to the gas supply line. Do not kink or damage the flexible tubing when moving the appliance. A $\frac{3}{4}$ " male pipe thread is needed for connecting to the female pipe threads of the pressure-regulator.



The supply line must be equipped with an approved shutoff valve. This valve should be located in the same room as the appliance, and should be in a location that allows easy access to turn the gas supply on and off. Do not block the access to the shutoff valve. **Never reuse an old connector when installing a new range.**



INSTALLING THE RANGE

! WARNING

Electrical Shock Hazard

Take special care when drilling holes in the floor or wall. Electrical wires may be behind the wall or floor covering and could cause an electrical shock if you touch them.

Locate the electrical circuits that could be affected by the installation of the anti-tip bracket and turn off power to these circuits.

Personal Injury Hazard

To reduce the risk of tipping of the range, the range must be secured by a properly installed floor-mounted anti-tip bracket, supplied with the range.

If range is moved to a new location, the anti-tip bracket must be reinstalled in the new location.

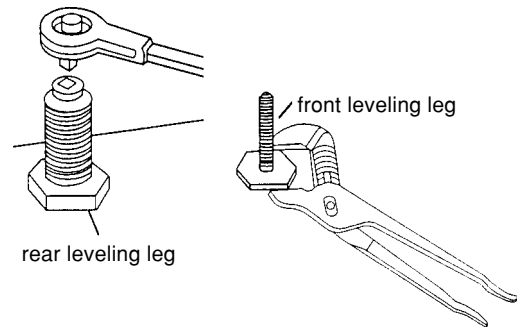
Because of the weight and size of this range, two or more people are required to move it.

Do not use the handle for lifting.

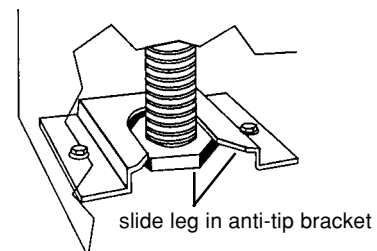
Failure to follow these instructions could result in injury.

INSTALLING THE ANTI-TIP BRACKET

1. Use safety glasses and gloves to install the range.
2. Remove the oven racks and parts package from inside the oven. Also remove all shipping materials, tape, and protective film from the range.
3. Slide a cardboard shipping base under the range to prevent damage to the floor covering.
4. Use the anti-tip bracket template/instruction sheet, and install the anti-tip bracket. The anti-tip bracket must be anchored securely to the sub floor. Depending on the thickness of the flooring, longer screws may be needed to anchor the bracket to the sub floor.
5. Remove the cardboard shipping base from under the range.
6. Open the broiler door.
7. Using a $\frac{3}{8}$ " drive ratchet, lower the rear leveling legs $\frac{1}{2}$ -turn.



8. Use channel lock pliers and lower the front leveling legs $\frac{1}{2}$ -turn.
9. Carefully move the range to its final operating location. Make sure that the rear leveling leg is engaged in the anti-tip bracket .



10. If you are installing the range in a mobile home, secure the range to the floor. Use a method that complies with the standards in the "Mobile Home Installation" instructions on page 1-1.
11. Place the racks in the oven, then place a level on a rack, and check to make sure that the range is level. Readjust the legs, as necessary. NOTE: For proper baking conditions, the range must be level.

INSTALLING THE GAS LINE

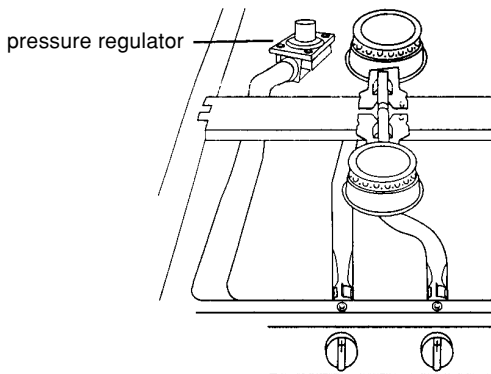
⚠️ WARNING

Fire Hazard

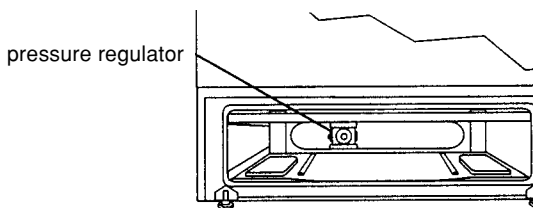
When you make gas line connections, especially to the pressure regulator, do not make the connections too tight. If you do, you may crack the regulator (or pipe) and cause a gas leak, which could result in a possible fire, or explosion.

The following procedure is for a typical gas line installation and its associated components to the gas range. Use pipe-joint compound that is made for use with natural and L.P. gas to seal all of the connections. Tighten all of the connections with an adjustable (pipe) wrench.

Depending on the model, the pressure regulator can be located under the maintop, or on the bottom of the range inside the broiler compartment at the back of the range.

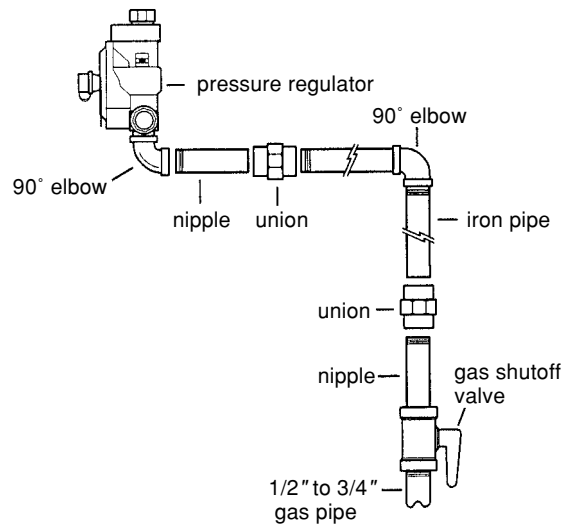


Top-Mounted Pressure Regulator

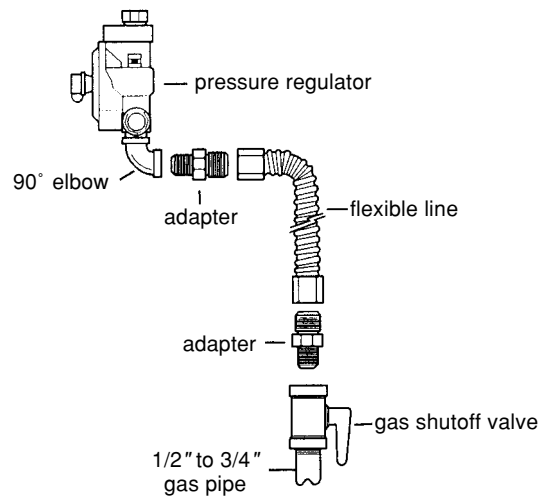


Bottom-Mounted Pressure Regulator

1. Assemble the rigid or flexible gas line between the gas supply pipe and the pressure regulator. Typical installations are shown in the following two illustrations. Use pipe-joint compound that is made for L.P. gas to seal the connections.

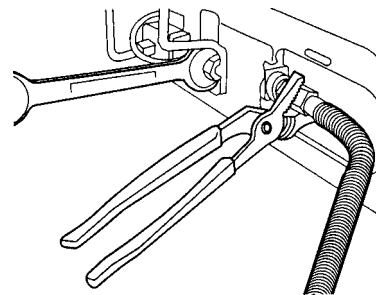


A Typical Rigid Gas Line



A Typical Flexible Gas Line

2. Use a $15/16$ " combination wrench and channel lock pliers and tighten all of the fittings securely.



CHECKING FOR LEAKS

! WARNING

Fire Hazard

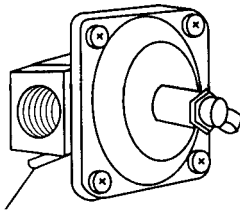
Turn off the main gas supply before you try to stop a leak.

Be sure that all leaks are stopped before lighting pilots or burners.

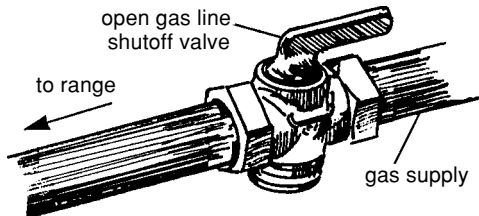
Do not use an open flame to test for gas leaks.

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

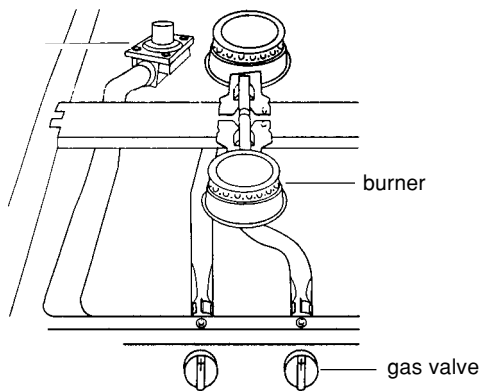
1. Make sure that no open flame is present, then open the gas line shutoff valve and the regulator shutoff valve.



regulator shutoff valve to "open" position



2. Turn one of the burner gas valves on until the air in the line is expelled and gas begins to flow out the burner, then turn the valve off.



3. Use a brush and liquid detergent and check all the connections for possible leaks. If bubbling occurs around the joint, tighten the connection further until the bubbling just stops. Do not overtighten the connection.

CHECKING THE PRESSURE REGULATOR

The pressure regulator must be checked at a minimum 1 " water column above the set pressure. The inlet pressure to the regulator should be set as follows:

- a) Set the minimum pressure using natural gas @ 5 " and for L.P. gas @ 11 ".
- b) Set the maximum pressure at 14 ".

For testing the line pressure above 1/2 psi with a pressure gauge:

- a) Disconnect the appliance and its individual shutoff valve from the gas supply when the pressures are greater than 1/2 psi (3.5 kPa).

For testing the line pressure @ 1/2 psi or lower with a pressure gauge:

- a) Close the gas supply shutoff valve to the appliance when the pressures are equal to, or less than 1/2 psi (3.5 kPa).

NOTE: If you are converting the range for L.P. gas, proceed to the next page. If not, proceed to "Checking The Maintop Burner Operation" starting on page 1-14.

CONVERTING THE PRESSURE REGULATOR FOR L.P. GAS

CONVERTING A BOTTOM-MOUNTED PRESSURE REGULATOR

WARNING

Personal Injury Hazard

Do not operate the burners of this range when using L.P. (bottled) gas before converting the pressure regulator, burner orifices, and oven pilot adjustment screw (if applicable), for L.P. gas usage.

Failure to follow these instructions could result in high flames and toxic fumes, causing serious injury.

Fire Hazard

Shut off the gas supply line valve.

Make all conversions before turning gas supply valve back on.

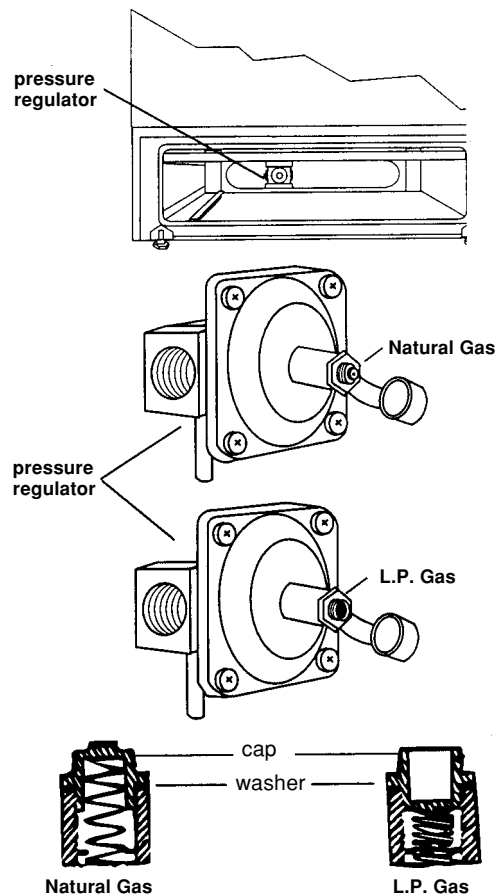
Failure to follow these instructions could result in explosion, fire, or other injury.

Conversions to the pressure regulator and burner orifices for L.P. gas usage must be done by a qualified service technician. **Do not remove the regulator to convert it.**

To convert the regulator from natural to L.P. gas, use the following procedure:

1. Open the broiler door so that you can access the pressure regulator.

2. Remove the plastic cover from the pressure regulator.
3. Use a wrench, and turn the cap marked "N" on the front of the pressure regulator counter-clockwise, and remove it. NOTE: Do not disturb the spring under the cap.
4. Turn the cap over so that the letters *L.P.* are visible and reinstall it into the regulator.
5. Reinstall the plastic cover on the pressure regulator.



CONVERTING A TOP-MOUNTED PRESSURE REGULATOR

! WARNING

Personal Injury Hazard

Do not operate the burners of this range when using L.P. (bottled) gas before converting the pressure regulator, burner orifices, and oven pilot adjustment screw (if applicable), for L.P. gas usage.

Failure to follow these instructions could result in high flames and toxic fumes, causing serious injury.

Fire Hazard

Shut off the gas supply line valve.

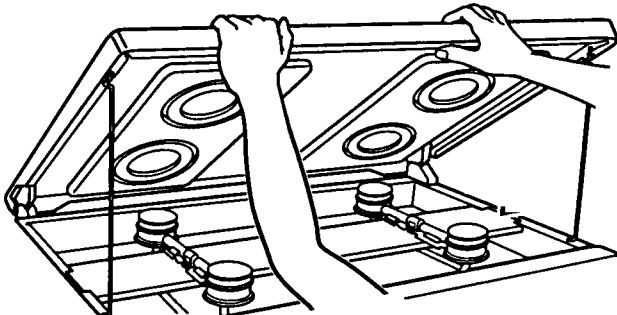
Make all conversions before turning gas supply valve back on.

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

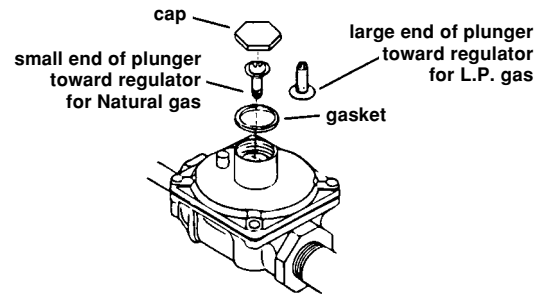
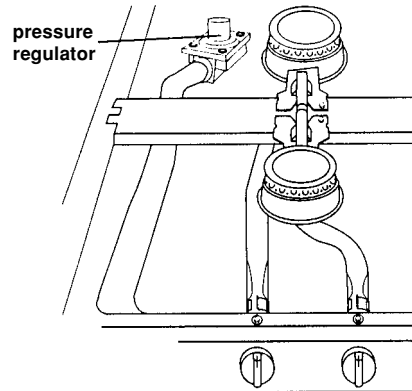
Conversions to the pressure regulator and burner orifices for L.P. gas usage must be done by a qualified service technician. **Do not remove the regulator to convert it.**

To convert the regulator from natural to L.P. gas, use the following procedure:

1. Remove the burner caps and grates and lift the maintop so that the support rods lock.



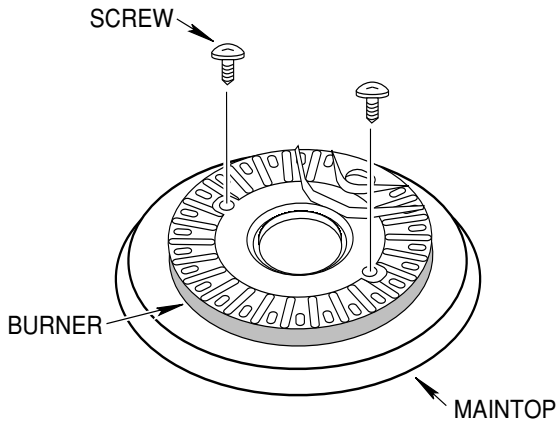
2. Use a wrench and remove the cap from the pressure regulator.
3. Remove the plunger from the cap and turn it over so that the enlarged end is down, then reinstall it into the regulator.
4. Reinstall the cap on the pressure regulator.



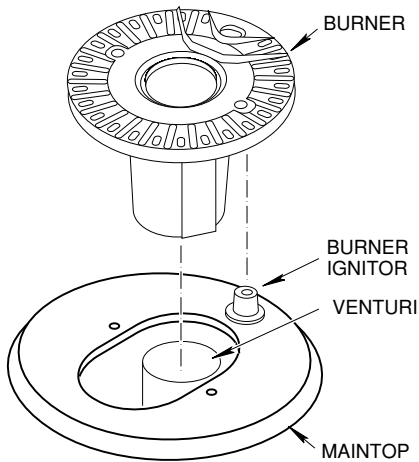
CONVERTING THE MAINTOP BURNERS FOR L.P. GAS

SEALED BURNERS

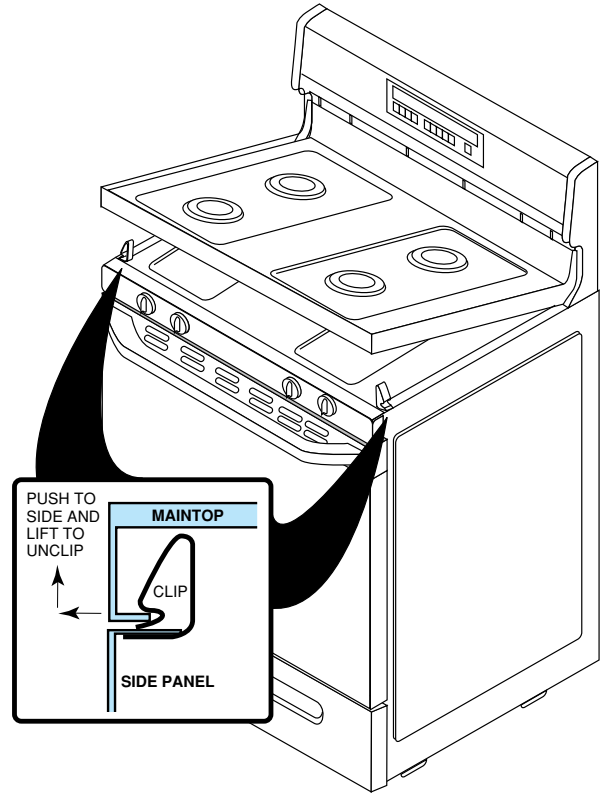
1. Remove the grates and burner caps from the burners.
2. Remove the screws from each of the four burners.



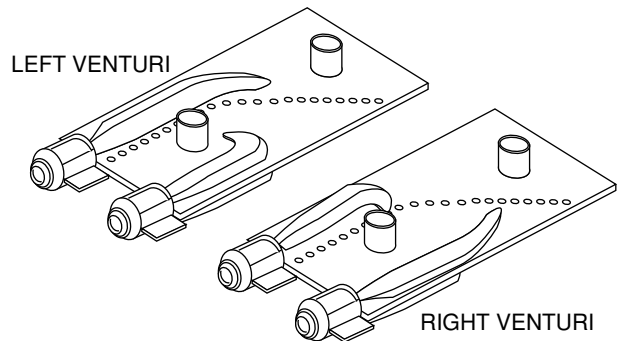
3. Lift each burner off the venturi and burner ignitor.



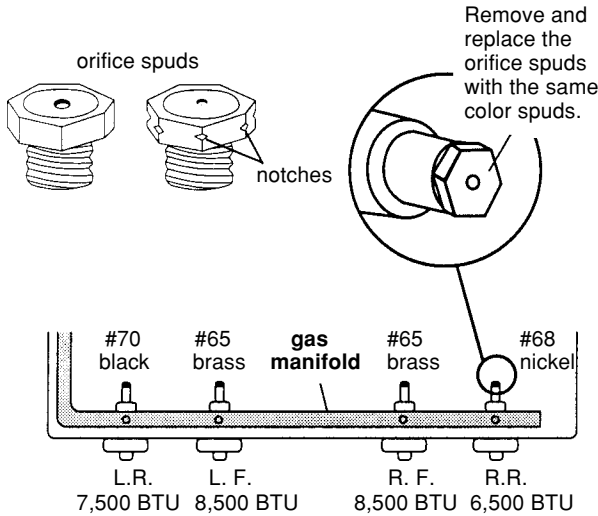
4. Push the front of the maintop to the right while lifting the right corner and unclip it, then push to the left and unclip the left corner. Lift the front of the maintop and prop it up.



5. Remove the left and right venturi from the burner box.



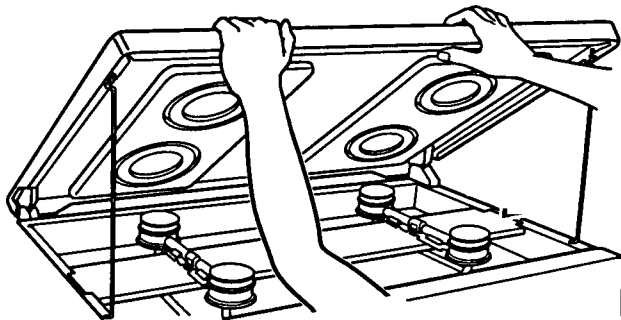
- Removing one orifice spud at a time, use a $\frac{3}{8}$ " combination wrench, and replace the four color-coded natural gas orifice spuds with the same color L.P. gas orifice spuds. NOTE: When you are finished, place the natural gas orifice spuds in a plastic bag, and store them in a safe place for possible future use. Also, keep the literature that was supplied with the orifice spuds, in the same bag.



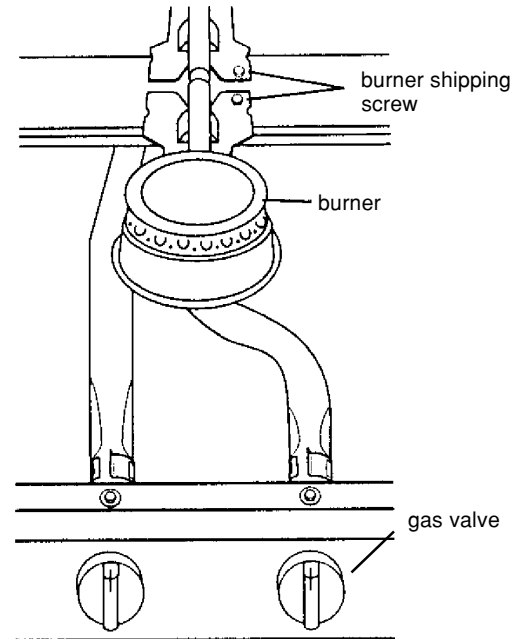
- Reassemble the range.

CONVENTIONAL BURNERS

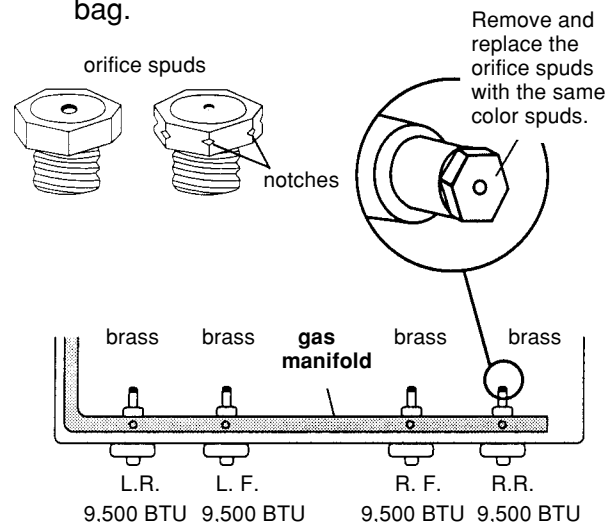
- Remove the grates from the burners.
- Lift the maintop until the support rods lock.



- Remove the four burners from the burner support bracket and from over the gas valves. NOTE: If installed, remove the shipping screws from the burners before you remove them.



- Removing one orifice spud at a time, use a $\frac{3}{8}$ " combination wrench, and replace the natural gas orifice spuds with the L.P. gas orifice spuds. NOTE: When you are finished, place the natural gas orifice spuds in a plastic bag, and store them in a safe place for possible future use. Also, keep the literature that was supplied with the orifice spuds, in the same bag.

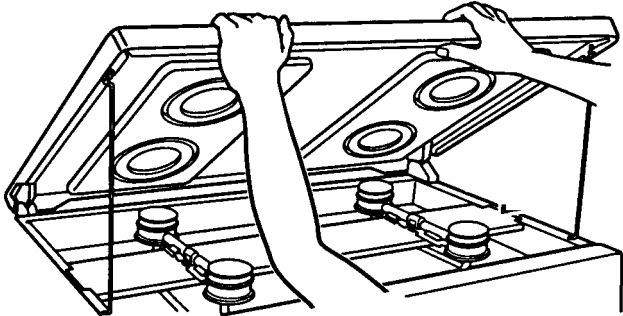


- Reassemble the range.

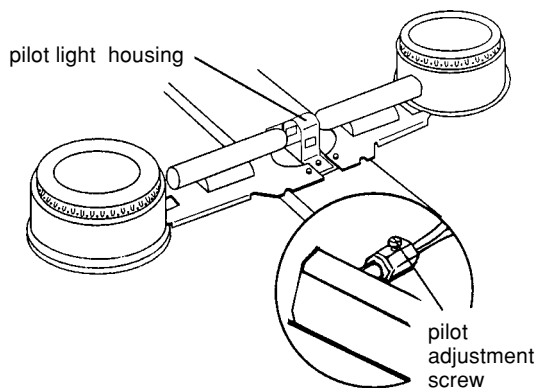
CHECKING THE MAINTOP BURNER OPERATION

Standing Pilot Models

1. If not already done, turn on the gas and electrical supplies to the range.
2. Lift the maintop until the support rods lock.

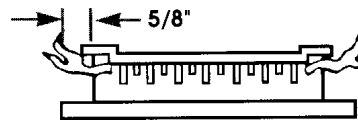


3. With the burner control knobs at OFF, use a match, and light both of the pilot lights.

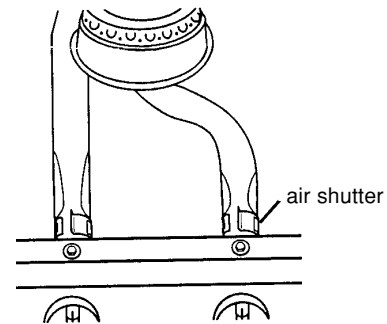


4. Check to make sure that the pilot lights are $\frac{1}{8}$ " high and are centered in the pilot housings. If the flame is too high, carbon (soot) will form on the underside of the maintop. To adjust the pilots, turn the pilot adjustment screws until you obtain the proper flame.
5. Push and turn each of the maintop burner knobs to the LITE position. The gas at each burner should ignite after approximately 4-seconds. When this occurs, turn the knob to the HI setting. NOTE: Do not leave the knob in the LITE position after the burner lights.
6. Check all of the maintop burners for the proper flame. The small inner cone should have a very distinct blue flame that is approximately $\frac{5}{8}$ " long. The outer cone will not be as distinct as the inner cone. If the flame is noisy or is

blowing, there is too much air during combustion. If the flame is soft and not high enough, there is not enough air. If either of these conditions occur, perform the next step.



7. Adjust the air shutter opening for the best flame. Close the air shutter to decrease the amount of air to the flame. Open the air shutter to increase the amount of air to the flame.

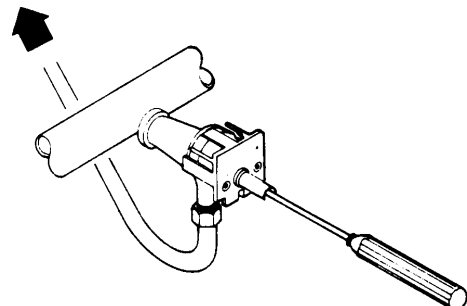


8. Turn off the burners.

LO FLAME SETTING ADJUSTMENT (SOME MODELS)

Some gas ranges have a low flame burner adjustment, located inside the shaft of each gas valve (see the illustration below). To adjust the flame:

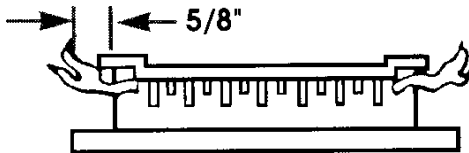
1. Turn the gas valve knob to its LOW, or SIMMER setting, and remove the control knob.
2. Adjust the screw inside the gas valve stem so that the flame size is as small as possible without going out when the valve is turned quickly from the LITE position to WARM position.



3. Turn off the burners and reinstall the knob.

Electronic Ignition Models

1. Install the maintop burner caps on the burners.
2. If not already done, turn on the gas and electrical supplies to the range.
3. Push and turn each of the maintop burner knobs to the LITE position. You should hear a snapping sound as the burner ignitors spark. The gas at each burner should ignite after approximately 4-seconds. When this occurs, turn the knob to the HI setting. NOTE: Do not leave the knob in the LITE position after the burner lights, otherwise the ignitors will continue to spark.
4. Check all of the maintop burners for the proper flame. The small inner cone should have a very distinct blue flame that is approximately $\frac{5}{8}$ " long. The outer cone will not be as distinct as the inner cone. If the flame is noisy or is blowing, there is too much air during combustion. If the flame is soft and not high enough, there is not enough air. If either of these conditions occur, adjust the air shutters, as shown on the next page.

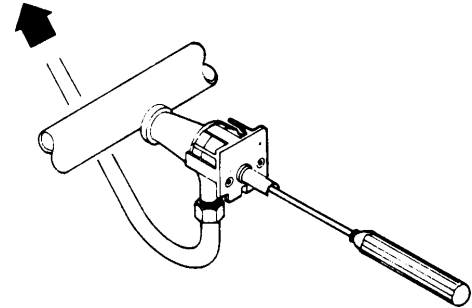


5. Turn the maintop burners off.

LO FLAME SETTING ADJUSTMENT (SOME MODELS)

Some gas ranges have a low flame burner adjustment, located inside the shaft of each gas valve (see the illustration below). To adjust the flame:

1. Turn the gas valve knob to its LOW, or SIMMER setting, and remove the control knob.
2. Adjust the screw inside the gas valve stem so that the flame size is as small as possible without going out when the valve is turned quickly from the LITE position to WARM position.

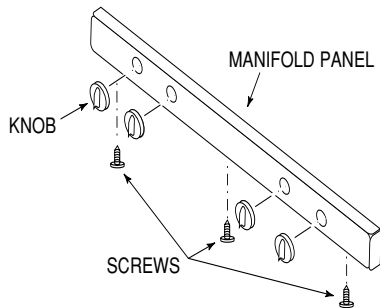


3. Turn off the burners and reinstall the knob.

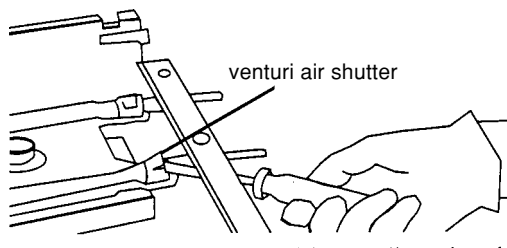
Adjusting The Air Shutters

SEALED BURNERS

1. Lift the maintop and prop it up (see page 1-12 for the procedure).
2. Remove the control knobs.
3. Open the oven door and remove the three screws from the bottom of the manifold panel, then pull down slightly on the panel, and pull it away from the range.



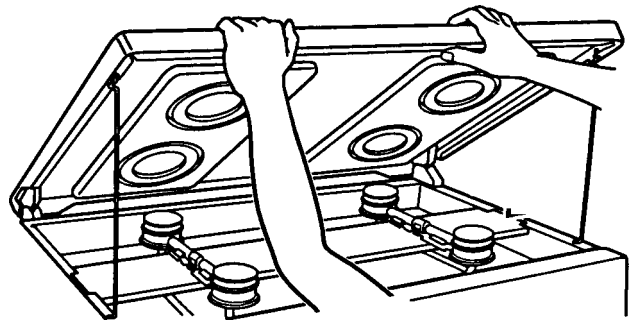
4. Use a screwdriver blade, and adjust the air shutter, as needed. Close the air shutter to decrease the amount of air to the flame. Open the air shutter to increase the amount of air to the flame.



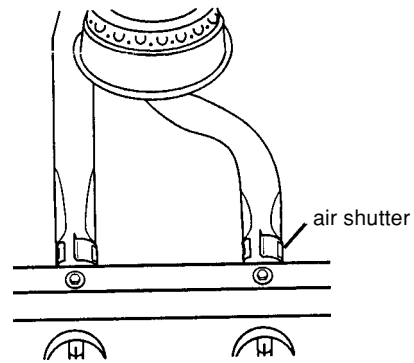
5. Replace the manifold panel and control knobs and lower the maintop.

CONVENTIONAL BURNERS

1. Lift the maintop until the support rods lock.



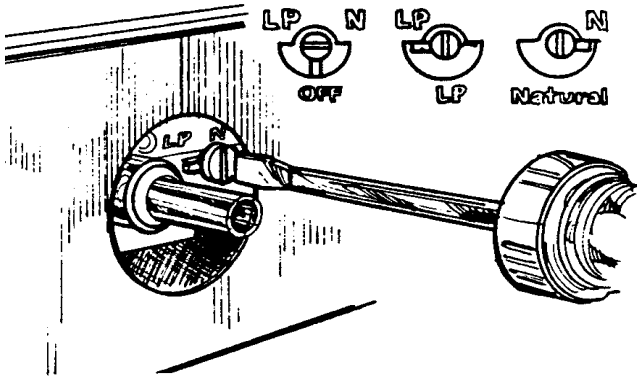
2. Adjust the air shutter openings, as needed. Close the air shutter to decrease the amount of air to the flame. Open the air shutter to increase the amount of air to the flame.



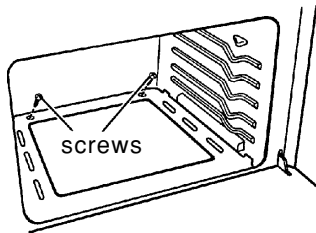
3. Lower the maintop.

CONVERTING THE OVEN BURNER FOR L.P. GAS Standing Pilot Models

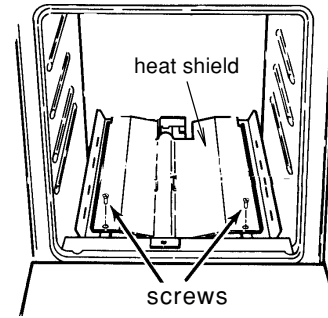
1. Make sure that the oven control knob is in the OFF position and pull the knob off the shaft.
2. Use a small screwdriver and turn the selector to the L.P. position.
3. Install the knob on the control shaft.



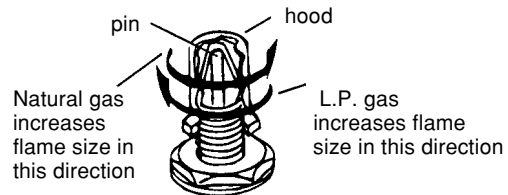
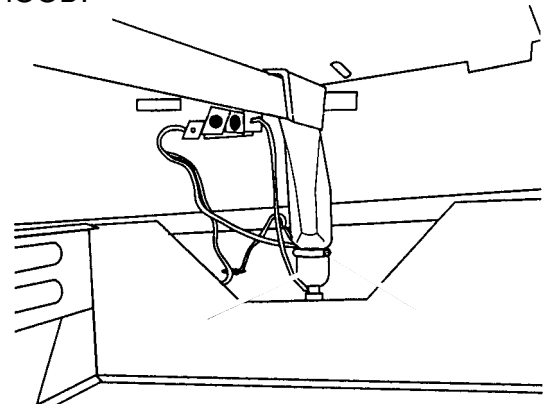
4. Remove the oven racks.
5. Remove the two screws from the oven floor and remove the floor.



6. Remove the screws from the heat shield over the oven burner and remove the shield.

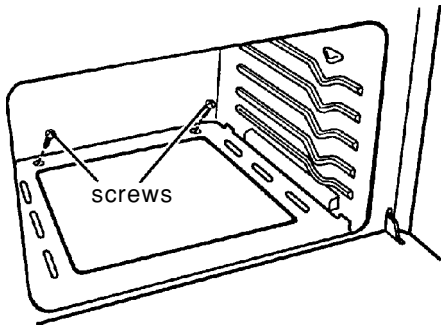


7. Use a 1/2" combination wrench and turn the orifice hood at the base of the oven burner clockwise until it is just snug (approximately 2-1/2 turns). **NO NOT OVERTIGHTEN THE HOOD.**

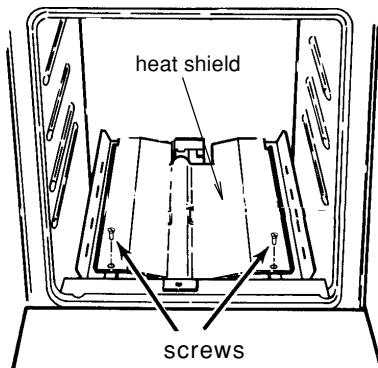


Electronic Ignition Models

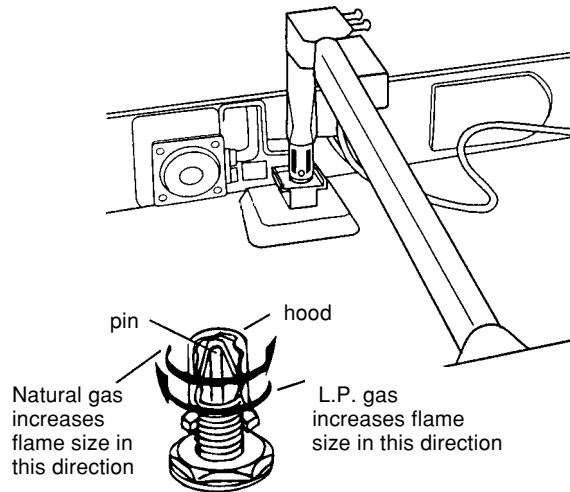
1. Remove the oven racks.
2. Remove the two screws from the oven floor and remove the floor.



3. Remove the screws from the heat shield over the oven burner and remove the shield.



4. Use a $\frac{1}{2}$ " combination wrench and turn the orifice hood at the base of the oven burner clockwise until it is just snug (approximately $2\frac{1}{2}$ turns). **NO NOT OVERTIGHTEN THE HOOD.**

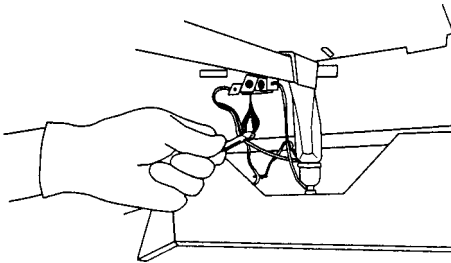


CHECKING THE OVEN BURNER OPERATION Standing Pilot Models

THE BAKE/BROIL BURNER

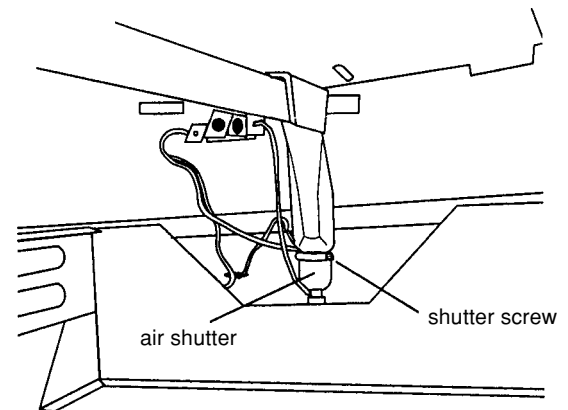
NOTE: The oven burner is used for both bake and broil functions.

1. Open the broiler door so that you can access the oven burner.
2. Hold a match flame against the opening in the top of the pilot area at the rear of the oven burner until the pilot lights. (NOTE: There are no adjustments for this pilot light.)



3. Turn the oven control to 350°F. The oven burner should light in 20- to 40-seconds (the delay is due to the time it takes for the gas valve to open and the gas to flow to the burner).

4. Check the flame. If it is noisy, or is blowing away from the bar, there is too much air during combustion. If the flame is soft and not high enough, there is not enough air. If either of these conditions occur, perform the next step.
5. Loosen the air shutter screw, adjust the air shutter opening for the best flame, and then retighten the screw.



6. Close the broiler door and turn the oven control to OFF.

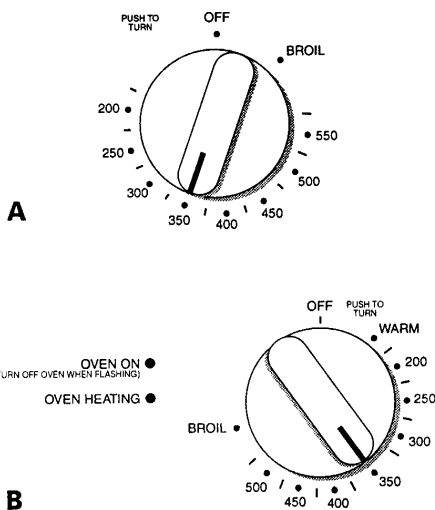
Electronic Ignition Models

THE BAKE BURNER

NOTE: The oven burner is used for both bake and broil functions. The burner can be controlled by a knob, or by an electronic keypad. Refer to the oven control on this, or the following page for the range you are testing.

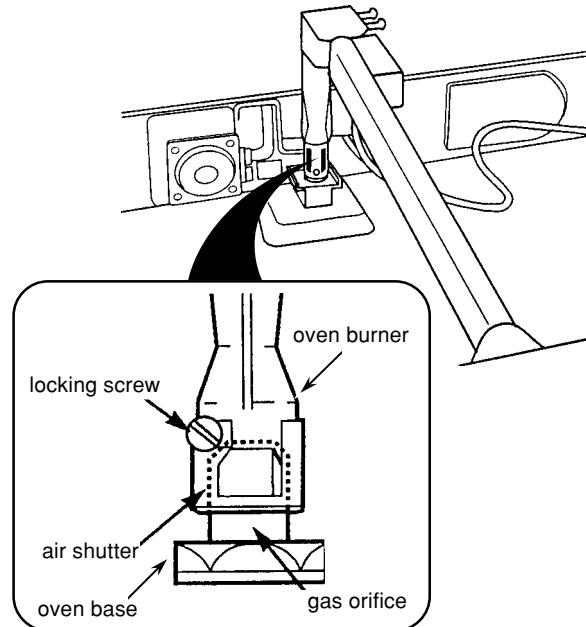
Control Knob

1. Push and turn the oven selector control knob to 350°F. The oven burner should light in 50- to 60-seconds (the delay is due to the time it takes for the gas valve to open and the gas to flow to the burner).



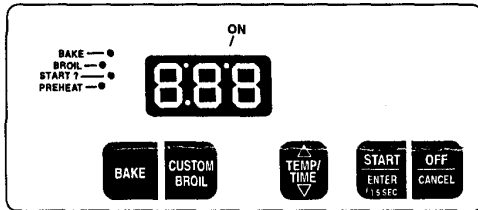
2. Open the broiler door and check the flame coming from the burner bar. If the flame is noisy, or is blowing away from the bar, there is too much air during combustion. If the flame is soft and not high enough, there is not enough air. If either of these conditions occur, proceed to the next step.

3. With the burner lit, loosen the locking screw, and adjust the air shutter opening for the best flame, then retighten the screw.

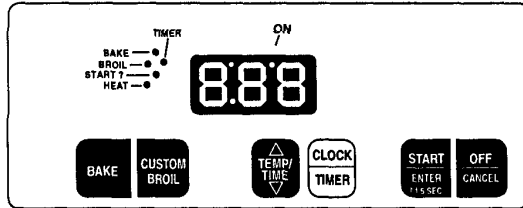


4. Turn the oven control knob to OFF.

Electronic Oven Control 1



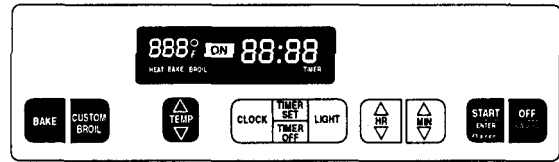
A



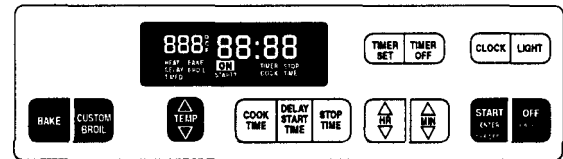
B

1. Press the BAKE keypad.
 - The BAKE indicator will light.
 - 350 will appear in the display.
 - The START? indicator will begin to flash after 5-seconds.
2. Press the START/ENTER keypad.
 - The PREHEAT or HEAT and ON indicators will appear. NOTE: The PREHEAT indicator light will not be displayed if the oven temperature is over 170°F.
 - The display will show the automatic count-down time (10-minutes) needed to pre-heat the oven for the selected temperature.
 - The oven burner should light in 50- to 60-seconds (the delay is due to the time it takes for the gas valve to open and the gas to flow to the burner).
 - After preheat, the PREHEAT indicator light will go out (Control A only).
 - A 1-second tone will sound.
 - The countdown timer will change to 350.
3. Open the broiler door and check the flame coming from the burner bar. If the flame is noisy, or is blowing away from the bar, there is too much air during combustion. If the flame is soft and not high enough, there is not enough air. If either of these conditions occur, refer to step 3 page 1-20.
4. Press the OFF/CANCEL keypad.

Electronic Oven Control 2



C



D

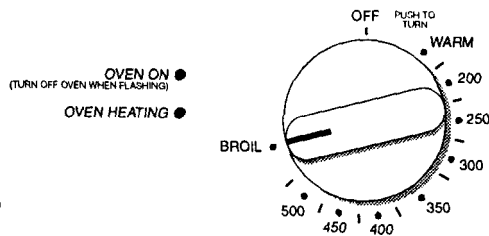
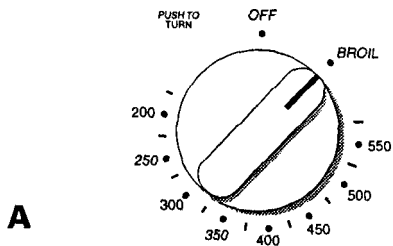
1. Press the BAKE keypad.
 - The BAKE indicator will light.
 - 350 will appear in the display.
 - The START? indicator will begin to flash after 5-seconds (Control D only).
2. Press the START/ENTER keypad.
 - PrE and 10:00 will appear.
 - The HEAT and ON indicators will light.
 - The oven burner should light in 50- to 60-seconds (the delay is due to the time it takes for the gas valve to open and the gas to flow to the burner).
 - The oven is preheated when the time in the display counts down to 0:00.
 - A 1-second tone will sound.
 - PrE will change to 350.
3. Open the broiler door and check the flame coming from the burner bar. If the flame is noisy, or is blowing away from the bar, there is too much air during combustion. If the flame is soft and not high enough, there is not enough air. If either of these conditions occur, refer to step 3 page 1-20.
4. Press the OFF/CANCEL keypad.

THE BROIL BURNER

NOTE: The oven burner is used for both bake and broil functions. The burner can be controlled by a knob, or by an electronic keypad. Refer to the oven control on this, or the following page for the range you are testing.

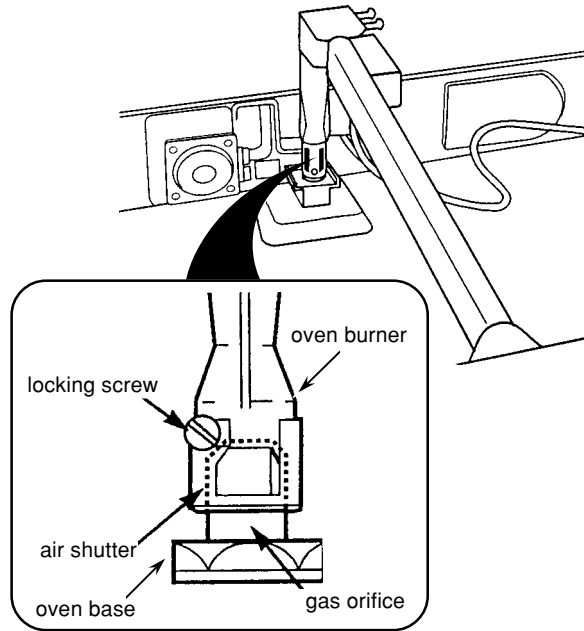
Control Knob

1. Push and turn the oven selector control knob to BROIL. The broil burner should light in 50- to 60-seconds (the delay is due to the time it takes for the gas valve to open and the gas to flow to the burner).



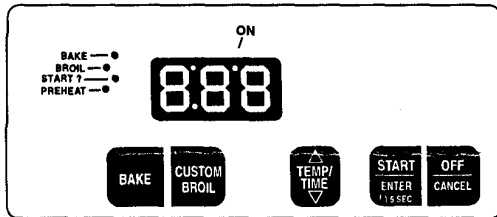
2. Open the broiler door and check the flame coming from the burner bar. If the flame is noisy, or is blowing away from the bar, there is too much air during combustion. If the flame is soft and not high enough, there is not enough air. If either of these conditions occur, proceed to the next step.

3. With the burner lit, loosen the locking screw, and adjust the air shutter opening for the best flame, then retighten the locking screw.

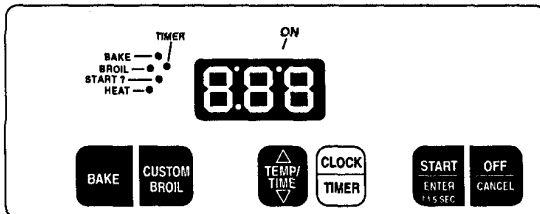


4. Turn the oven control knob to OFF.

Electronic Oven Control 1



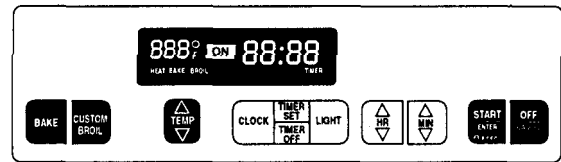
A



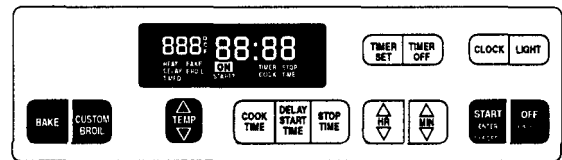
B

1. Press the CUSTOM BROIL keypad.
 - 525 or HI will appear in the display.
 - The BROIL indicator will light.
 - The START? indicator will begin to flash after 5-seconds.
2. Press the START/ENTER keypad.
 - The HEAT (Control B only) and ON indicators will light.
 - The broil burner should light in 50- to 60-seconds (the delay is due to the time it takes for the gas valve to open and the gas to flow to the burner).
3. Open the broiler door and check the flame coming from the broil burner bar (use a mirror, if necessary). If the flame is noisy, or is blowing away from the bar, there is too much air during combustion. If the flame is soft and not high enough, there is not enough air. If either of these conditions occur, refer to step 3 page 1-22.
4. Press the OFF/CANCEL keypad.

Electronic Oven Control 2



C



D

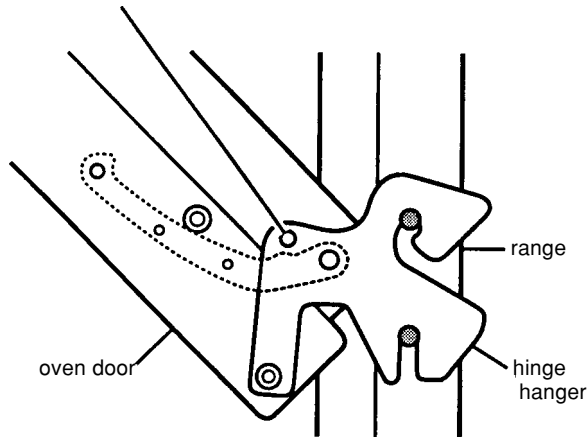
1. Press the CUSTOM BROIL keypad.
 - HI will appear in the display.
 - The BROIL indicator will light.
 - The START? indicator will begin to flash after 5-seconds.
2. Press the START/ENTER keypad.
 - The HEAT and ON indicators will light.
 - The broil burner should light in 50- to 60-seconds (the delay is due to the time it takes for the gas valve to open and the gas to flow to the burner).
3. Open the broiler door and check the flame coming from the broil burner bar (use a mirror, if necessary). If the flame is noisy, or is blowing away from the bar, there is too much air during combustion. If the flame is soft and not high enough, there is not enough air. If either of these conditions occur, refer to step 3 page 1-22.
4. Press the OFF/CANCEL keypad.

REMOVING/REINSTALLING THE OVEN DOOR

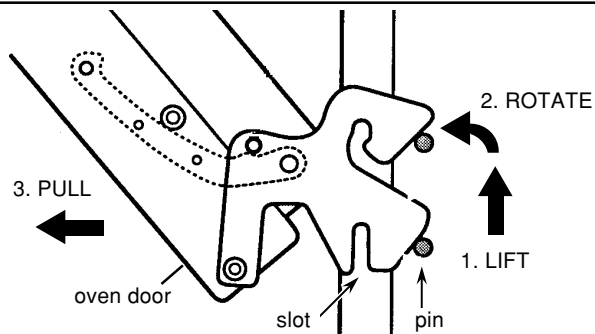
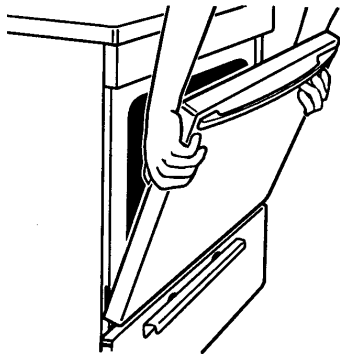
To remove the oven door:

1. Open the door approximately half way and install the shipping pin (supplied with the range), or a $\frac{3}{16}$ " allen wrench, into the hinge hangers on each side of the door.

insert shipping pin or allen wrench in this hole



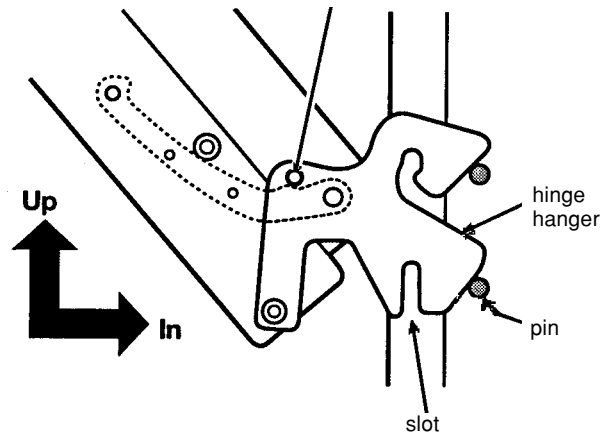
2. Close the oven door as far as the shipping pins will allow.
3. Lift the door as far as possible so the slots in the hinge hangers clear the pins, then rotate the top toward you, and pull the hinges from the slots in the front of the range.



To reinstall the oven door:

1. Insert the hinge hangers into the front slots of the range as far as they will go, then lift the door while you push against it, and hook the hinge slots in the pins.

remove shipping pin or allen wrench from this hole



2. Remove the shipping pins and close the door.

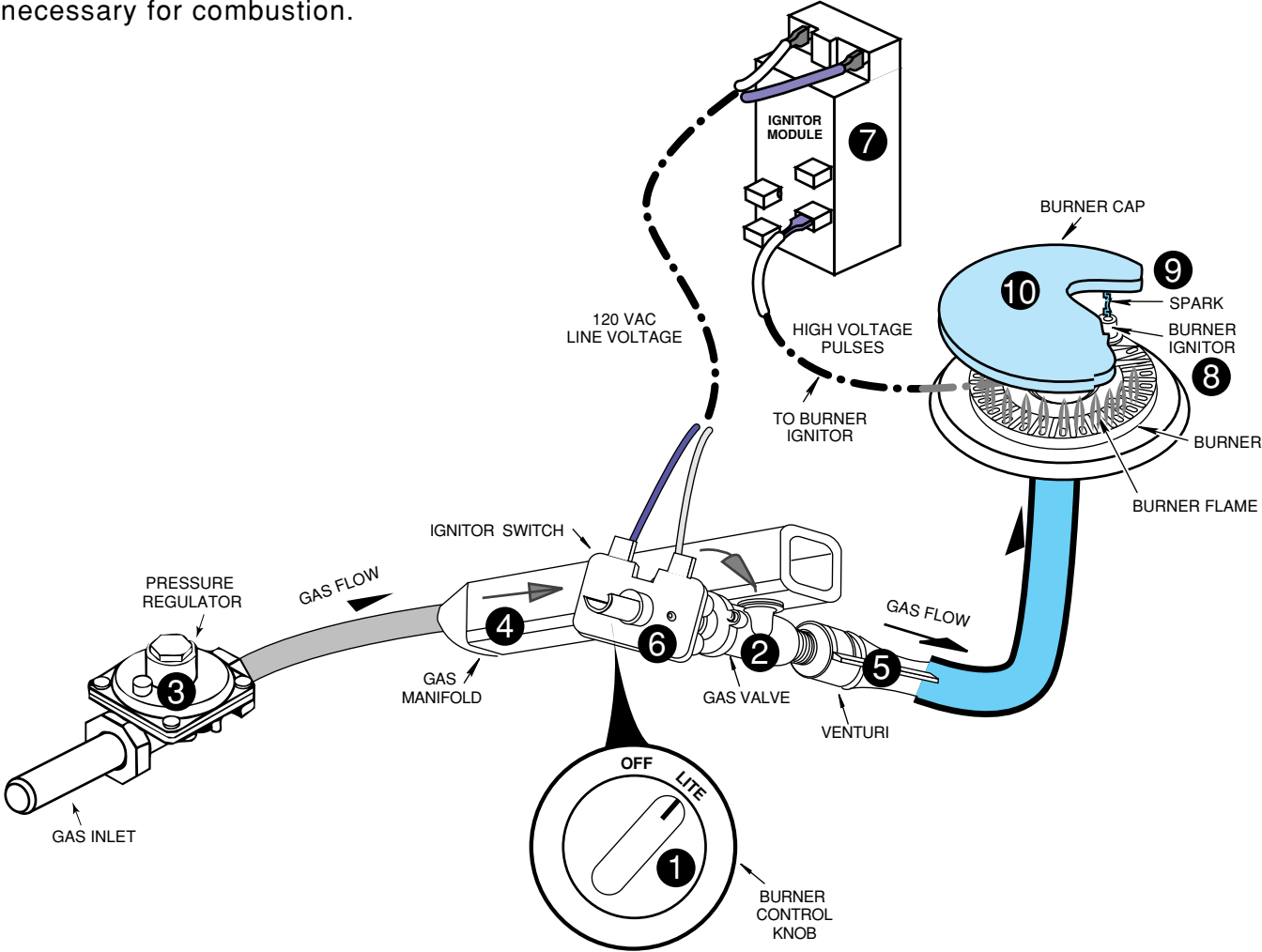
THEORY OF OPERATION

THE COOKTOP BURNERS WITH ELECTRONIC IGNITION

Refer to the illustration below while you read this description.

When a surface burner control knob is turned to the "lite" position, the gas valve ② opens, and gas from the pressure regulator ③ flows into the manifold ④, and through the open valve. As gas passes through the valve and its orifice, it is directed into the venturi ⑤, where it mixes with air to create the proper mixture necessary for combustion.

At the same time, line voltage is applied through the ignitor switch ⑥ to the ignitor module ⑦, which produces high-voltage pulses to all of the burner ignitors ⑧. The pulses cause a spark ⑨ to occur between the burner ignitor and the grounded burner cap ⑩, which ignites the gas and air mixture at the burner head, and produces a flame.

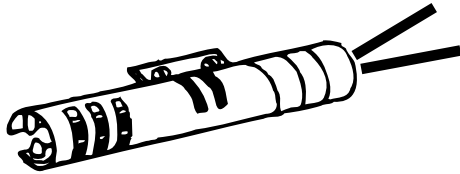


IGNITOR SYSTEM OVERVIEW

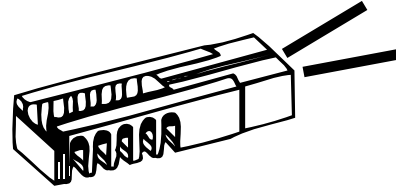
This gas range uses a Carborundum ignitor to provide a source for igniting gas from the bake/broil burner. Norton ignitors were previously used in the Whirlpool gas ranges, and both of these ignitors operate the same way. The only differences are in the design (see the illustrations), and in the current ratings.

A Carborundum ignitor uses a round design, and limits the operating current flow to between 2.5 and 3.0 amperes.

A Norton ignitor uses a rectangular design, and limits the operating current flow to between 3.2 and 3.6 amperes.



Carborundum Ignitor
2.5 - 3.0 Amps



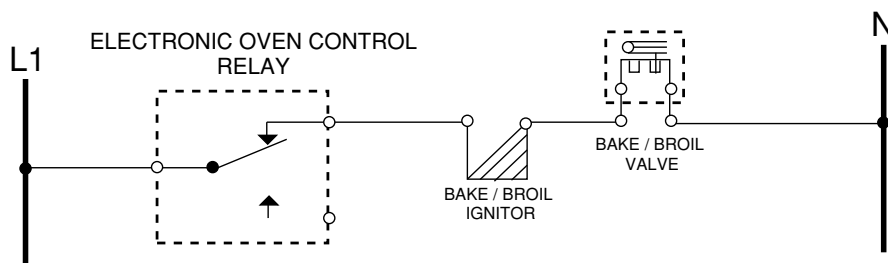
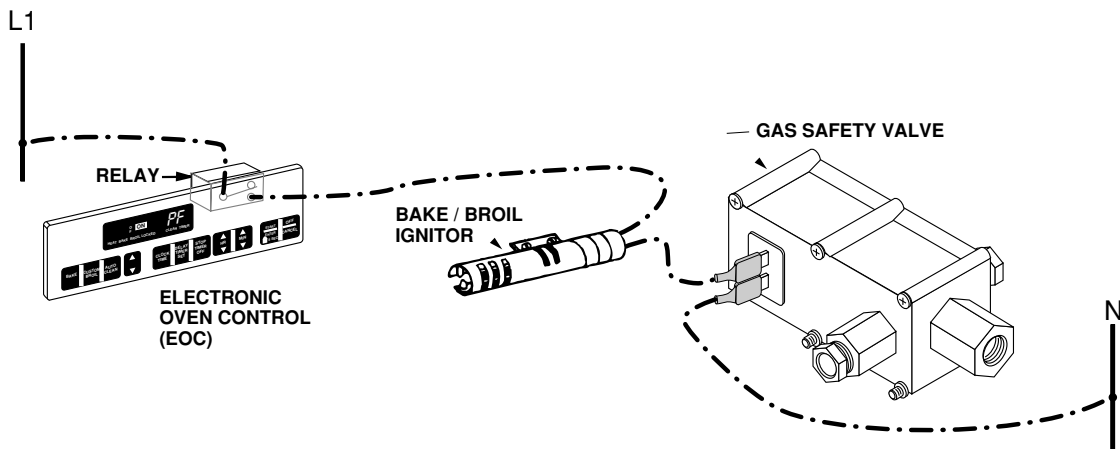
Norton Ignitor
3.2 - 3.6 Amps

IGNITOR SYSTEM OPERATION

The oven ignitor system in these Whirlpool gas ranges has the following three main components, and is wired in a series-parallel circuit (see the illustration below):

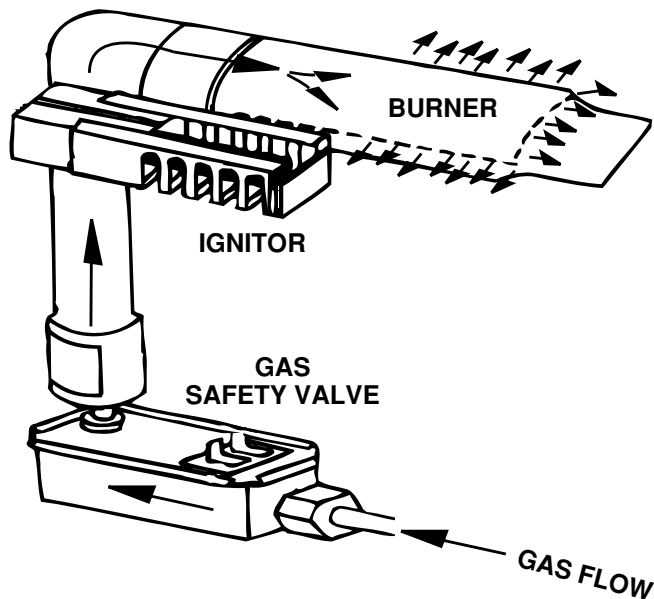
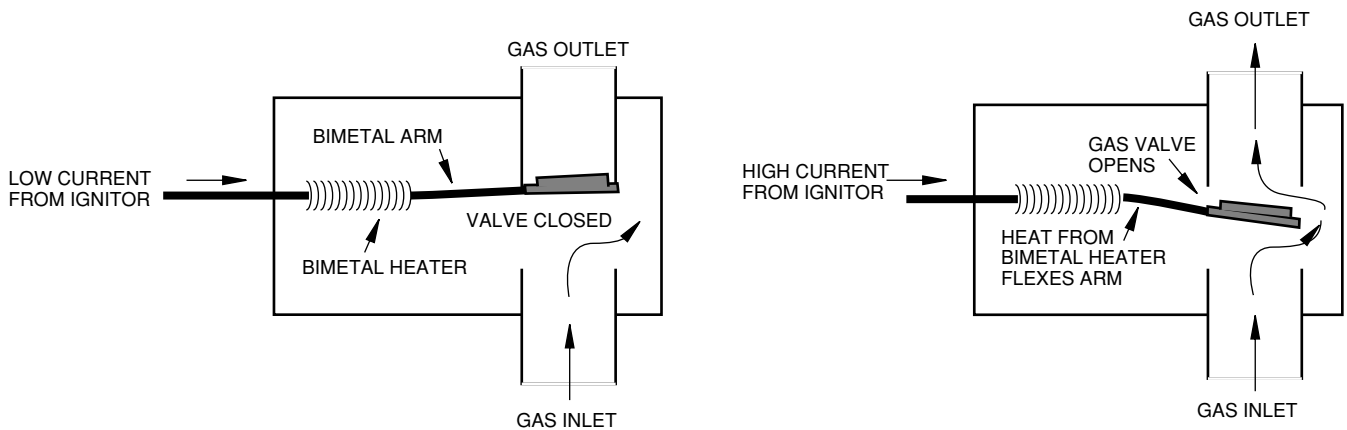
1. An Electronic Oven Control (EOC).
2. A Carborundum Ignitor (Bake/Broil burner).
3. A Gas Safety Valve.

All of the standard gas ranges use these components. When the EOC is set to the bake or broil mode and a temperature is selected, the relay on the EOC closes, and provides power to the ignitor. With power applied, current flows through the ignitor circuit, and the ignitor begins to heat and glow.



As the ignitor heats up and its electrical resistance decreases, current flow increases through the bimetal arm heater inside the gas safety valve. When the ignitor becomes hot enough and its electrical resistance low enough, sufficient current is provided (2.5 to 3.0 amps) through the bimetal arm heater, to cause the arm to flex. This opens the gas valve and allows gas to flow to the burner, where the heat from the ignitor (approximately 2500°F) ignites it, and produces a flame.

The ignitor will remain energized at all times when the burner is lit. As soon as the oven reaches its selected temperature, the EOC relay opens, and power is removed from the circuit. Once this occurs, the ignitor cools, and the bimetal arm flexes and closes the gas safety valve, turning off the gas to the burner and extinguishing the flame.



TROUBLESHOOTING THE IGNITOR SYSTEM

Refer to the illustration below and on the next page while you read the following troubleshooting information.

Ignitor Does Not Glow

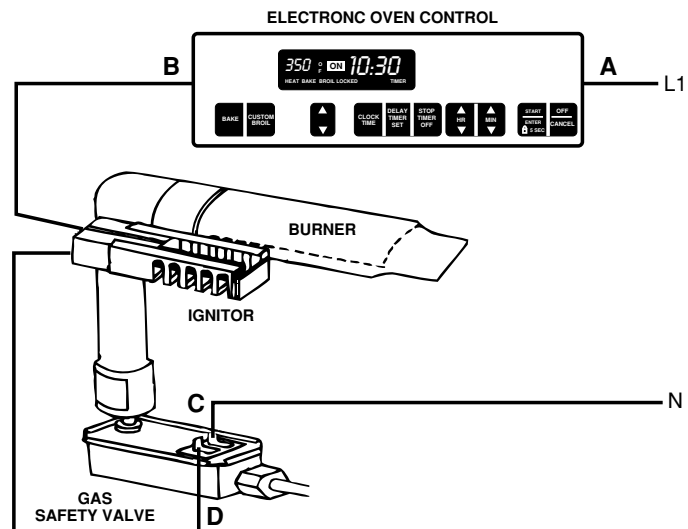
1. Disconnect or remove the ignitor and measure its resistance. Cold resistance should be between 50 and 150 Ohms. (The value of the resistance is not important as long as the ignitor is not open or shorted).
2. Check the internal fuses, switches, and 120 VAC power supply.
3. If power is working:
 - a) Disconnect the oven power and remove wires at "B" and "C".
 1. Check continuity between wire "B" and terminal "C". If continuity is present, go to Step 4.
 - b) If continuity is NOT present, remove wire at "D" and probe terminals "D" and "C" for continuity. If NO continuity, replace the bimetal valve.
 - c) If continuity is present at "D" and "C", probe wires "B" and "D". If NO continuity, replace the ignitor.
4. While the oven is programmed for a cooking cycle, (Bake or Broil), check for **120 VAC** between the red wire of the P2 connector and neutral.

Ignitor Glows With No Ignition

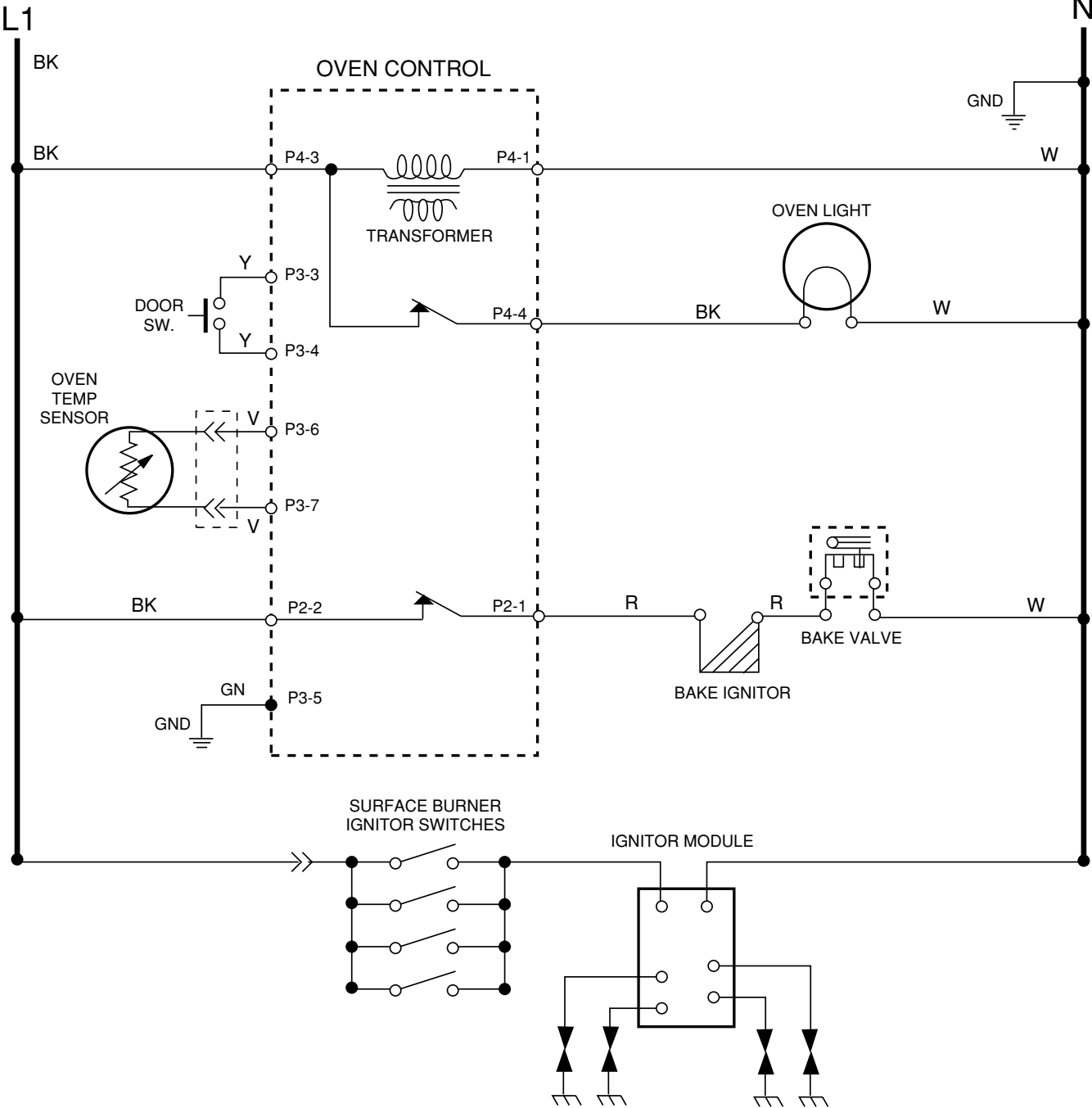
1. Check that gas is turned on to the range.
2. Turn the power on and set the thermostat to 350°F.
3. Check the ampere draw at the bimetal valve.
 - a) Using a wraparound ammeter, test one leg for ampere draw at "D" or "C".
 1. NORTON (flat) Ignitor - 3.2 to 3.6 amps.
 2. CARBORUNDUM (round) Ignitor- 2.5 to 3.0 amps.If the ampere draw is NOT within the proper range, replace the ignitor.
 - b) If the correct ampere draw is present, replace the valve.

For safety purposes, when measuring the current flow through the ignitor circuit, shut off the main, or the oven gas shutoff valve.

NOTE: A simple circuit is shown. The actual circuit may include fuses, clock, selector switch, or other items.



WIRING DIAGRAM

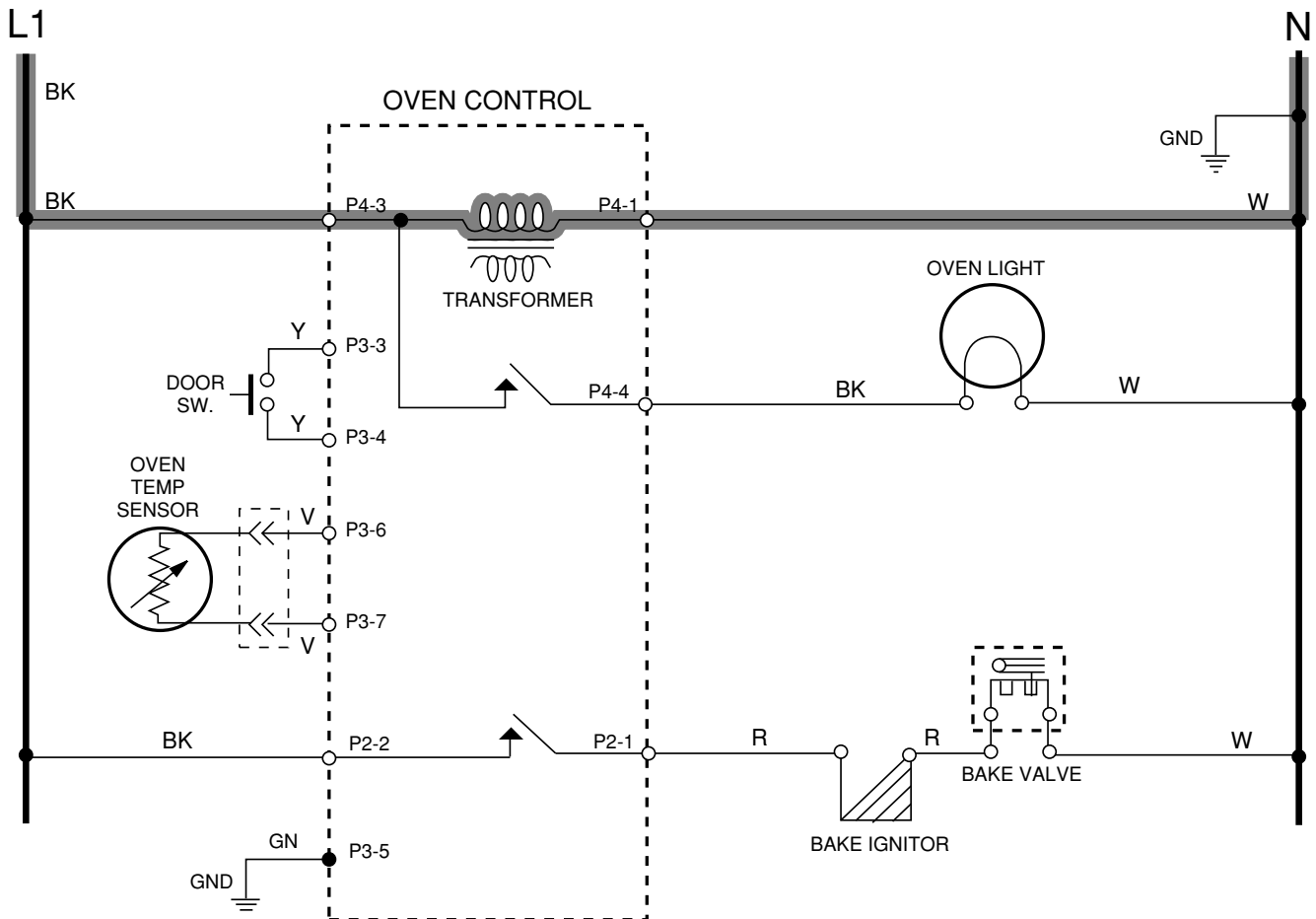
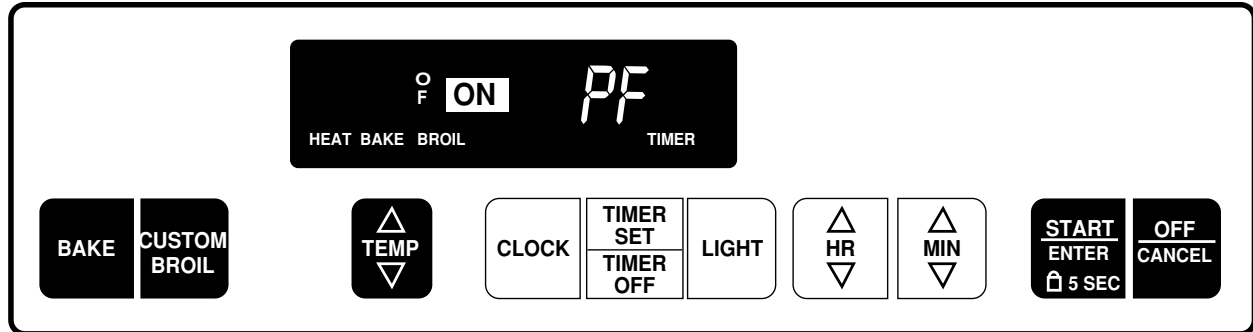


THE OVEN CONTROL

Refer to the illustration while you read this description.

When the range is plugged in, line voltage is applied to the electronic oven control.

The voltage travels through the low voltage transformer to the neutral side of the line, and turns the oven control on. "PF" is displayed on the control display.



THE BAKE FUNCTION

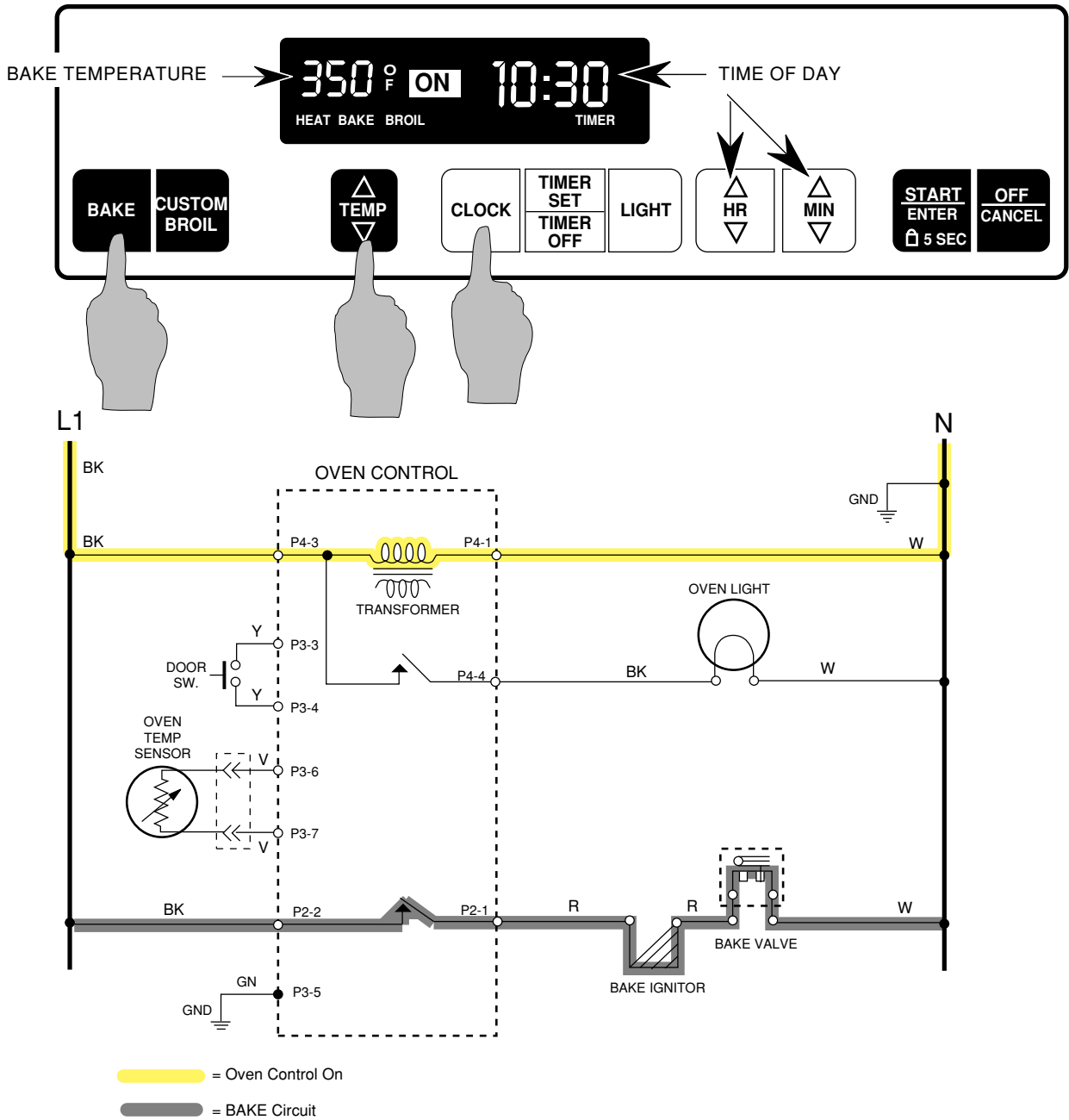
Refer to the illustration while you read this description.

When the unit is plugged and line voltage is applied to the electronic oven control, the following keyboard actions are used to set the BAKE function:

- The clock is set to the time-of-day.
- The BAKE keypad is selected.
- The BAKE temperature selected.

When the preceding events occur, the BAKE relay energizes, and its contacts close. This provides an electrical circuit through the BAKE ignitor and the BAKE valve to the neutral side of the line.

As electrical current flows through the BAKE ignitor, it heats up. When the BAKE valve opens, gas flows through the burner, and the hot ignitor ignites the gas and air mixture, and a flame is produced.

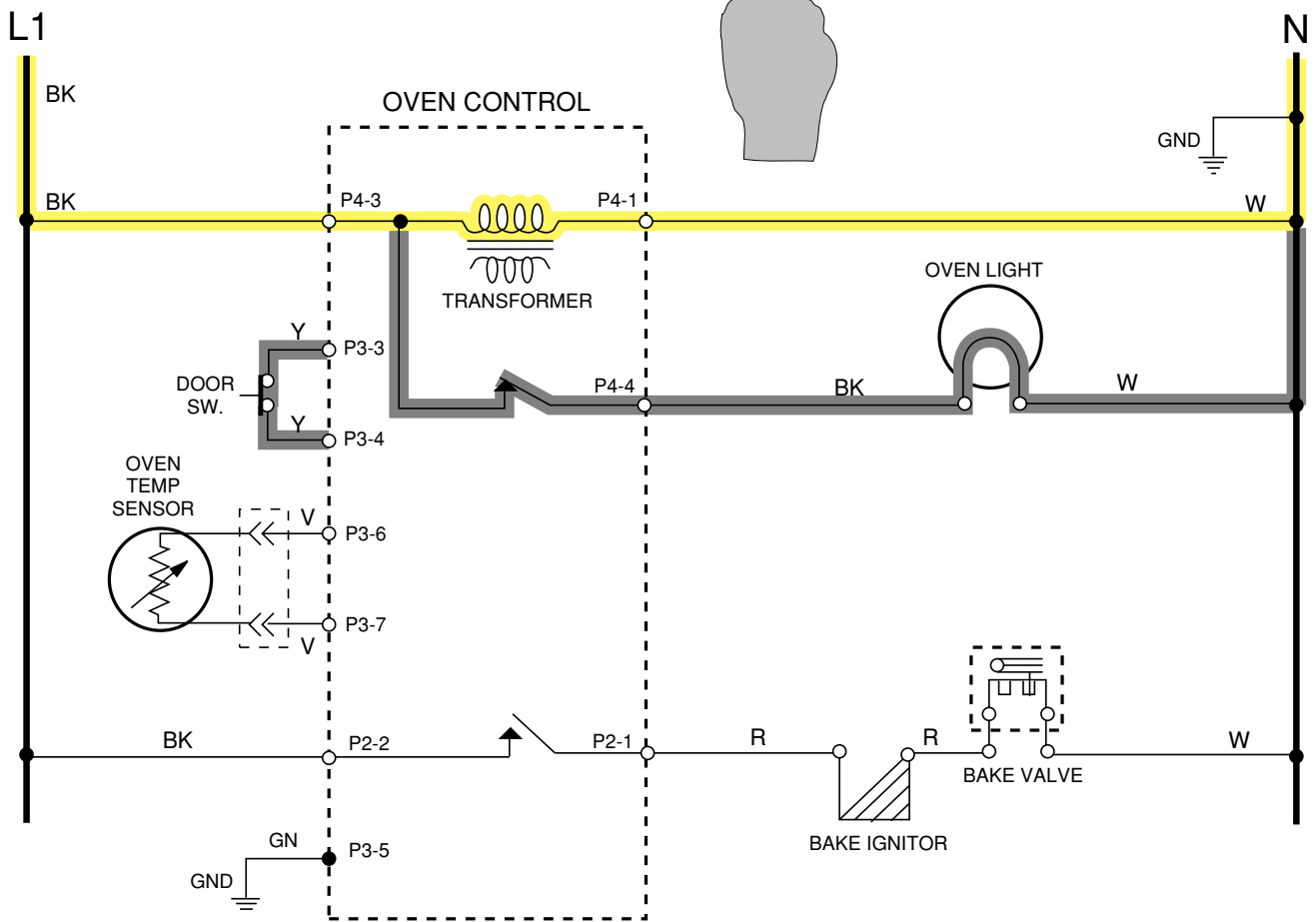
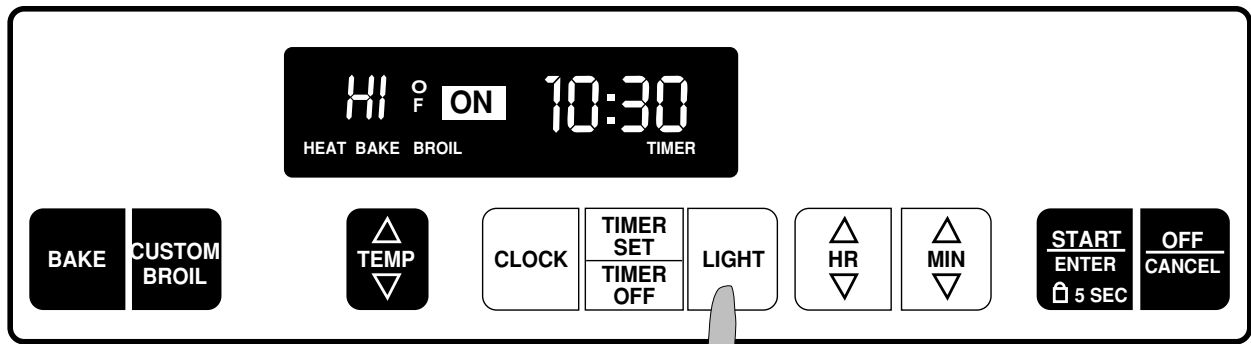


THE OVEN LIGHT

Refer to the illustration while you read this description.

When the range is plugged in, line voltage is applied to the electronic oven control.

When the door switch, or the switch in the oven control closes, the line voltage travels through the light to the neutral side of the line.



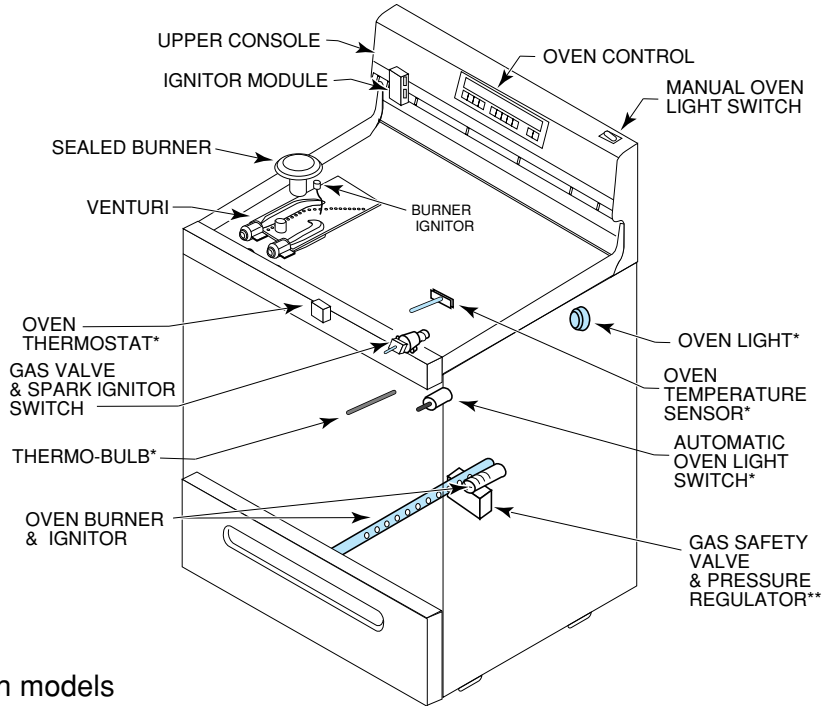
- = Oven Control On
- = OVEN LIGHT Circuit

COMPONENT ACCESS

This section of the manual instructs you on how to service the individual components inside the sealed burner and conventional burner gas ranges.

The illustrations below show the location of all the major components in the range. Refer to them, as necessary.

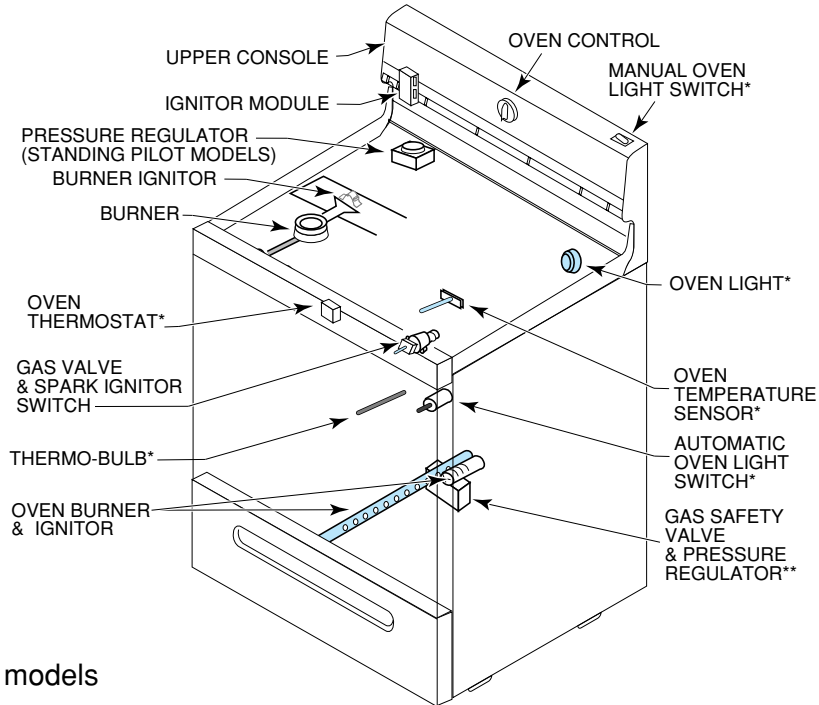
SEALED BURNER MODELS



* On some models

** Electronic ignition models

CONVENTIONAL BURNER MODELS



* On some models

** Electronic ignition models

REMOVING THE MAINTOP Sealed Burner Models

! WARNING

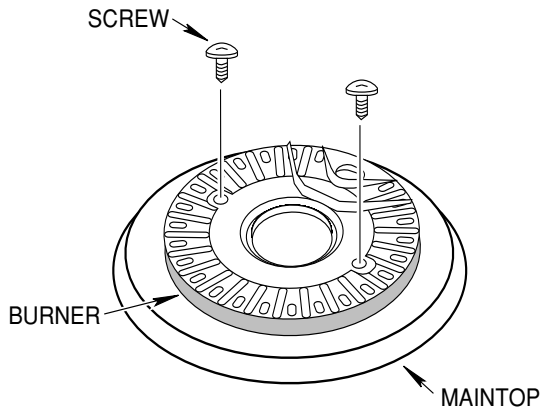
Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

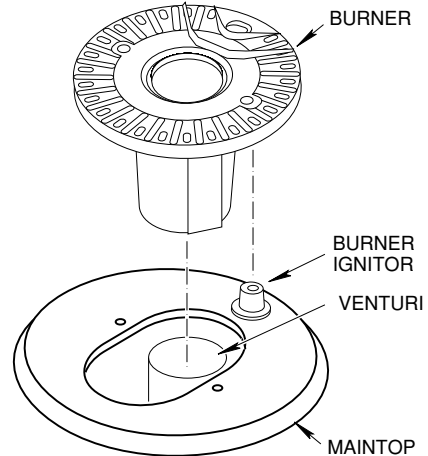
Failure to do so could result in death or electrical shock.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

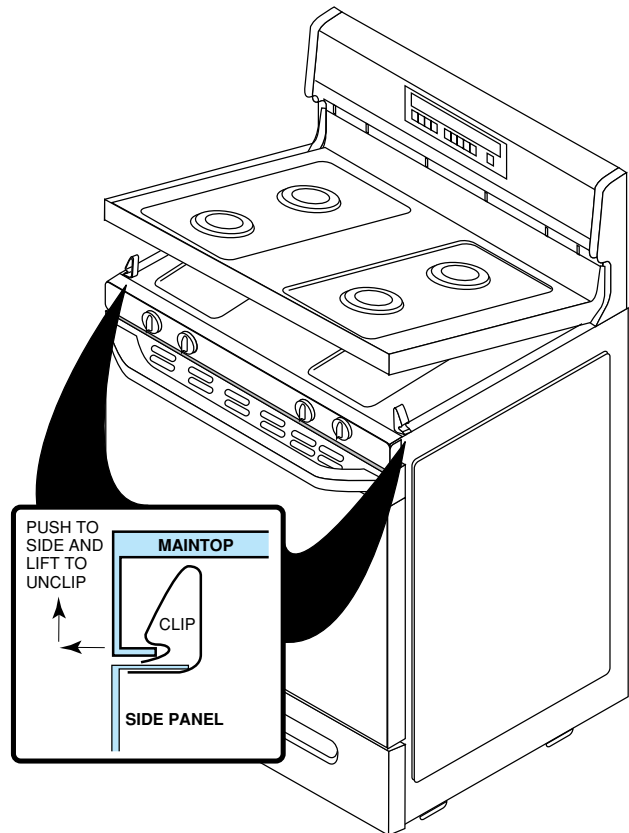
1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Remove the grates and burner caps from the maintop.
3. Remove the screws from each burner.



4. Lift each burner off the venturi and burner ignitor.

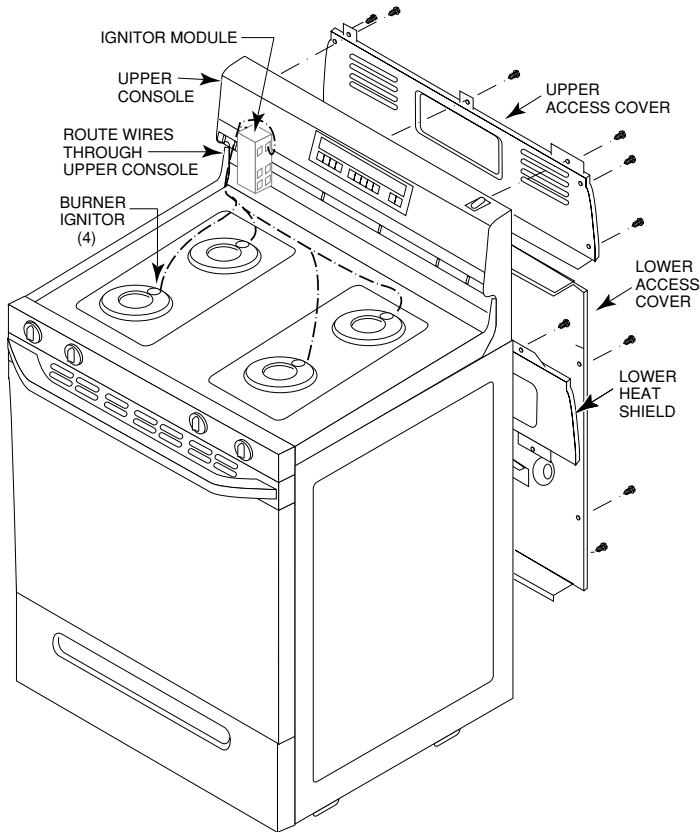


5. Push the front of the maintop to the right while lifting the right corner and unclip it, then push to the left and unclip the left corner. Lift the maintop and prop it up.

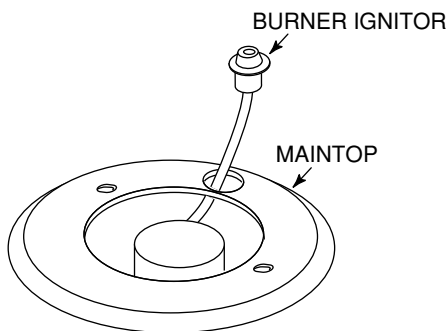


If you are removing the maintop, continue to step 6 on the next page.

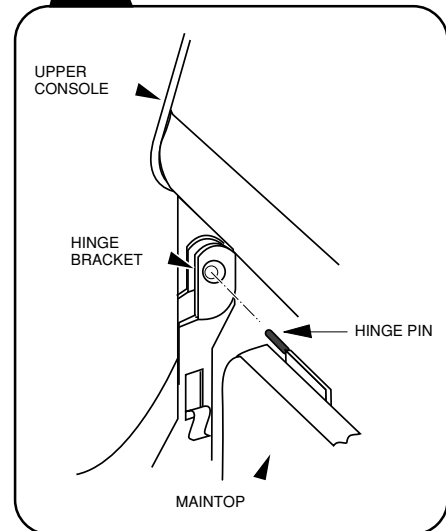
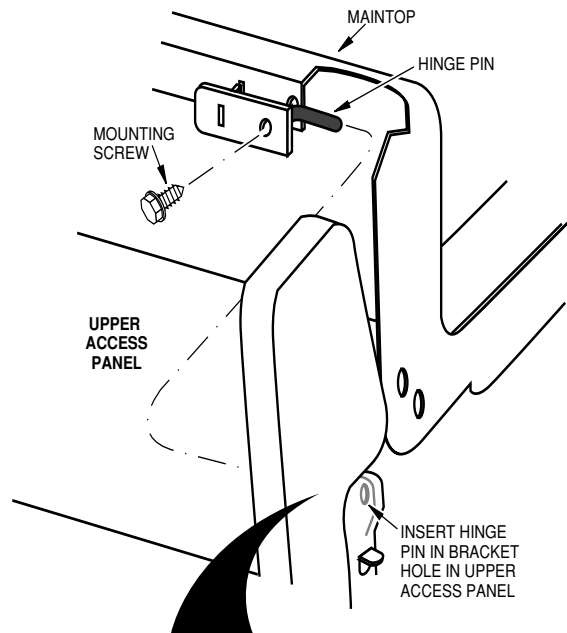
6. Pull the range away from the wall so that you can access the back.
7. From behind the range, remove the upper and lower access covers and the lower heat shield.



8. Unplug the burner ignitor wires from the ignitor module, pull them through the back of the upper console to the front, and remove them from the maintop.



9. Slide the maintop to the right so that the left hinge pin is free of the hinge bracket, (see the inset), and then to the left so that the right hinge pin is free of its bracket, then set the maintop with the burner ignitors on top of the range. **CAUTION: Be careful not to pull on the spark ignitor wires or you will pull them out of the ignitors.**



10. Remove the hinge pins from the old maintop and install them on the new one.
11. Install the new maintop and burner ignitors and reassemble the range.

REMOVING THE MAINTOP Conventional Burner Models

! WARNING

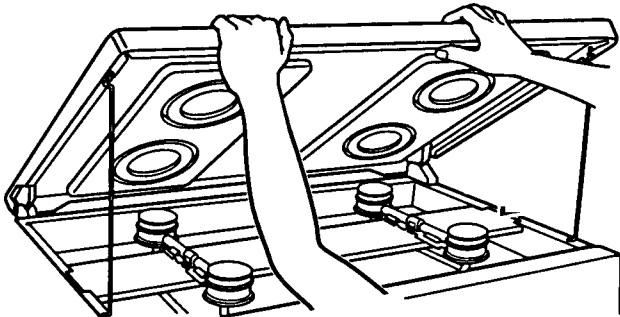
Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

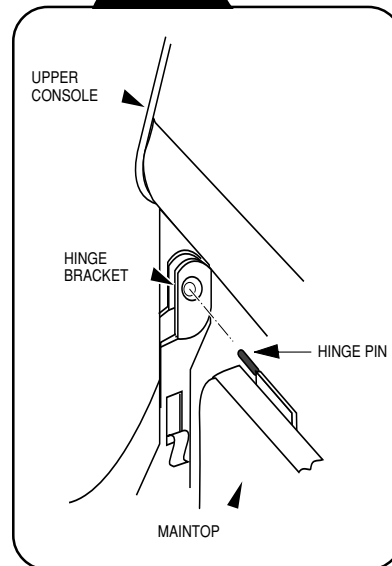
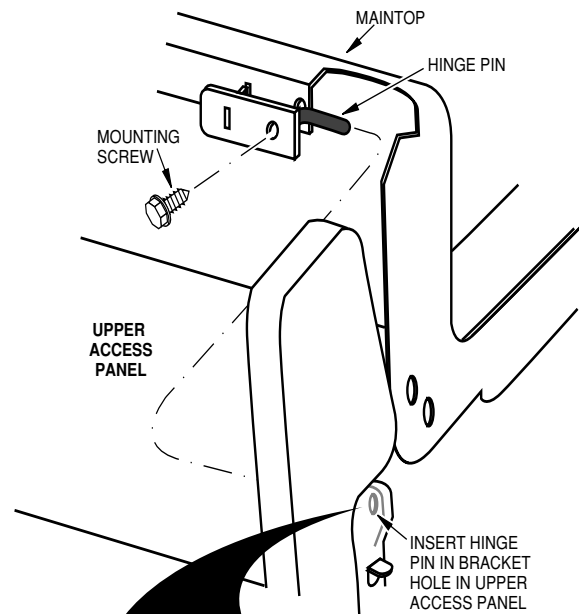
Failure to do so could result in death or electrical shock.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Remove the grates from the maintop.
3. Lift the maintop as far as it will go and unsnap the support rods from the body sides.



4. Slide the maintop to the left so that the hinge pin is free of the right hinge bracket, (see the inset), and to the right so that it is free of the left bracket, then remove the maintop.



5. Remove the hinge pins from the old maintop and mount them to the new one.
6. Install the new maintop.

REMOVING A SEALED BURNER & A VENTURI

! WARNING

Electrical Shock Hazard

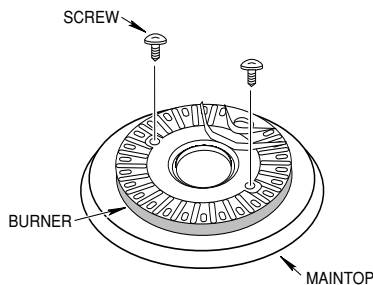
Disconnect from electrical supply before servicing unit.

Failure to do so could result in death or electrical shock.

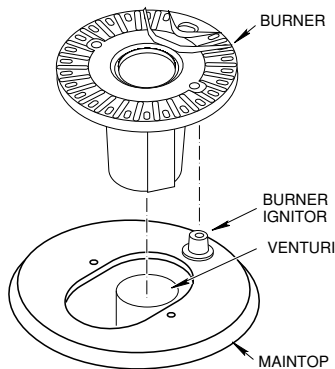
CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

REMOVING A BURNER

1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Remove the grates and burner caps from the maintop.
3. Remove the screws from the defective burner.

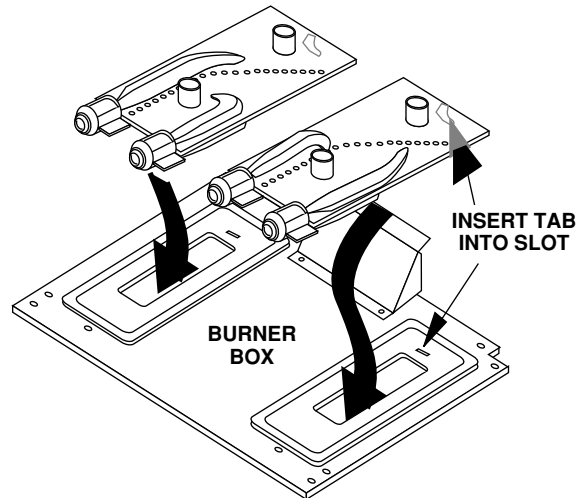
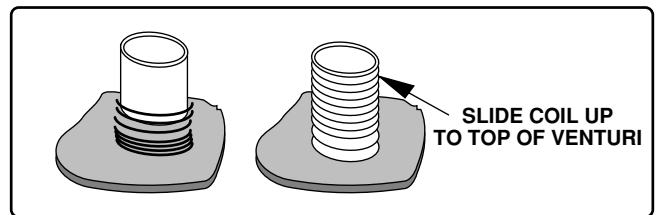


4. Lift the defective burner off the venturi and replace it with a new one, then reassemble the range.



REMOVING A VENTURI

1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Lift the maintop and prop it up (use the procedure on page 3-2).
3. Lift the defective venturi from the burner box and replace it with a new one.
4. Lift the top of the coil around both venturi openings so they are even with the top.
5. Reassemble the range.



REMOVING A CONVENTIONAL BURNER

! WARNING

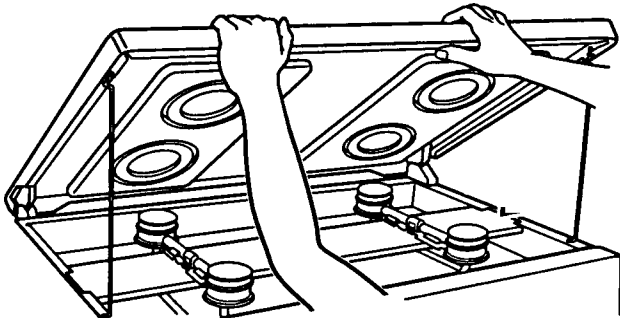
Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

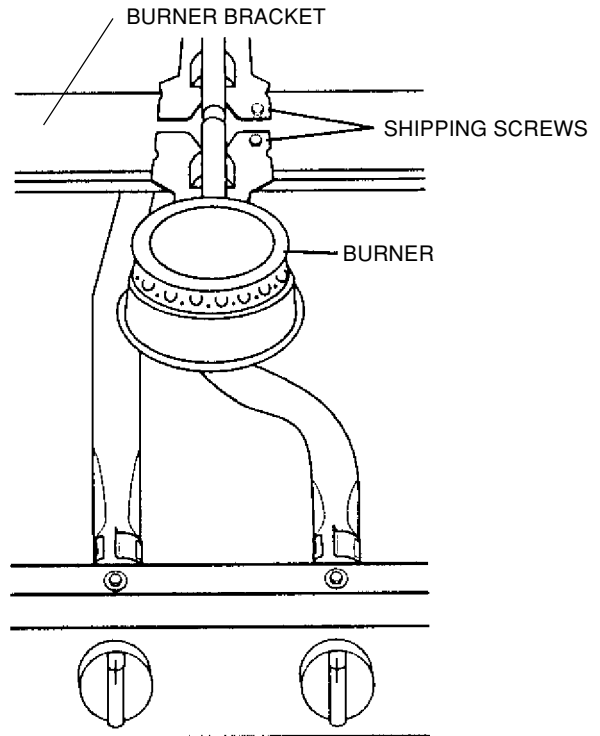
Failure to do so could result in death or electrical shock.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Remove the grates from the maintop.
3. Lift the maintop until the support rods lock.



4. If installed, remove the shipping screw from the burner, then lift and unhook the burner from the burner bracket, and remove it from the range.



5. Install the new burner (do not reinstall the shipping screw).
6. Reassemble the range.

REMOVING A SPARK IGNITOR SWITCH & GAS VALVE

! WARNING

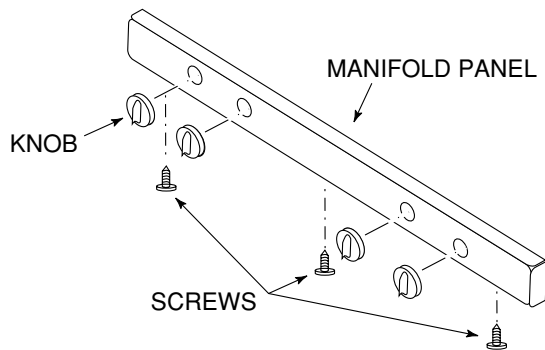
Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

Failure to do so could result in death or electrical shock.

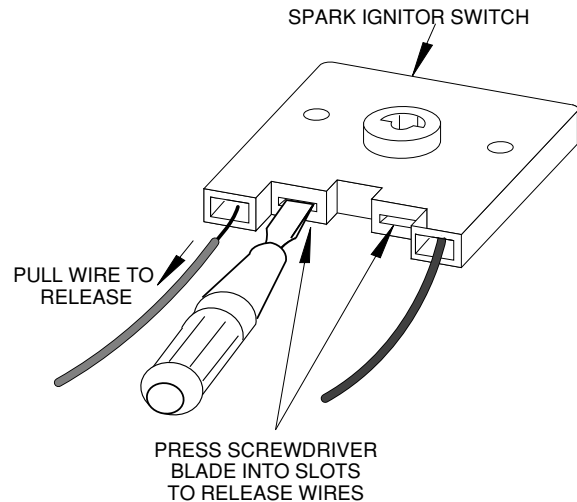
CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Remove the grates from the maintop.
3. Lift the maintop and prop it up (use the procedure on page 3-2 or 3-4).
4. Pull the knobs off the gas valves.
5. Open the oven door, remove the three screws from the bottom of the manifold panel, and remove the panel.

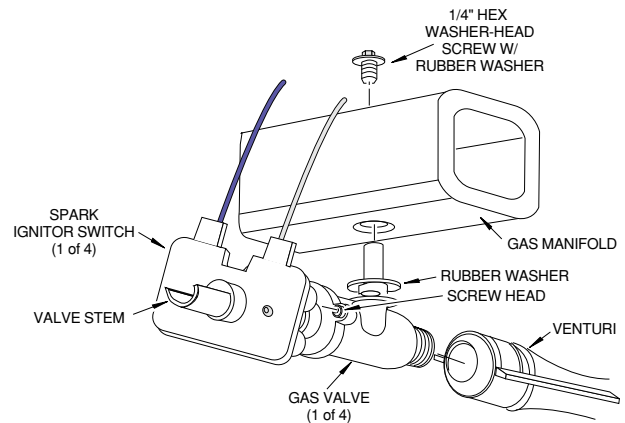


6. Remove the burner from the defective ignitor switch/gas valve.
7. Pull the spark ignitor switch off the front of the defective gas valve.

8. To remove a defective spark ignitor switch, press a small screwdriver blade into the wire slots, and pull the wires out of the connector, then insert the wires into the new switch.



9. To remove a defective gas valve, remove the screw and rubber washer, and remove the valve from the manifold.



10. Mount the new gas valve to the manifold.
11. Mount the spark ignitor switch to the gas valve.
12. Reassemble the range.

REMOVING THE OVEN THERMOSTAT

Standing Pilot Models

⚠️ WARNING

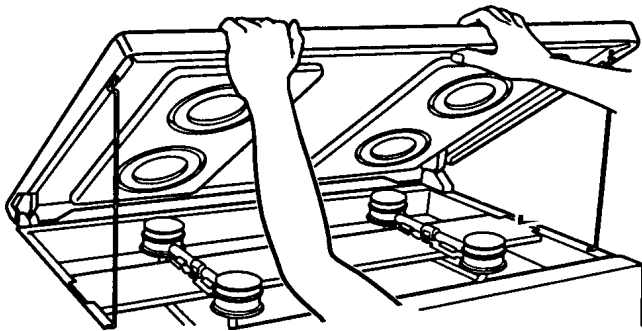
Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

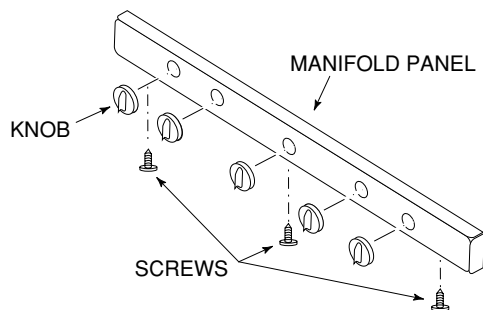
Failure to do so could result in death or electrical shock.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

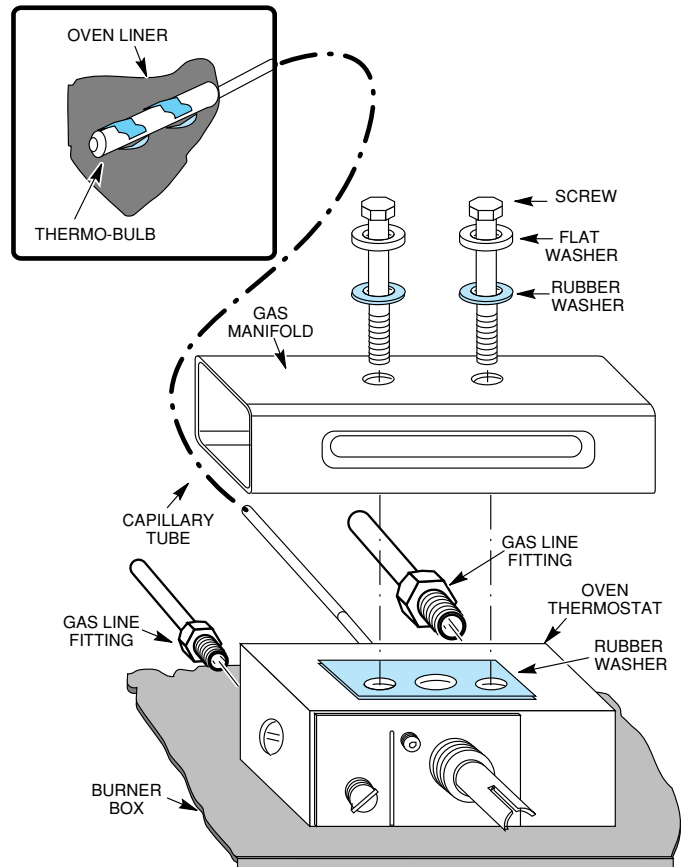
1. Pull the range away from the wall so that you can access the back.
2. Turn off the gas to the range and disconnect the power cord from the wall outlet.
3. Remove the grates from the maintop.
4. Lift the maintop until the support rods lock.



5. Remove the knobs from the gas valves.
6. Remove the manifold panel.



7. Remove the gas lines from the oven thermostat.



8. Remove the two screws from the top of the oven thermostat.
9. From inside the oven, unclip the oven thermo-bulb from the left side of the oven liner, then remove the capillary tube and bulb through the back of the oven and discard the old oven thermostat.
10. Mount the new oven thermostat to the gas manifold with its two screws and rubber washers. Do not overtighten the screws.
11. Route the thermo-bulb to the inside of the oven and secure it in the two clips on the left side of the liner.
12. Reassemble the range.

REMOVING THE OVEN THERMOSTAT Electronic Ignition Models

! WARNING

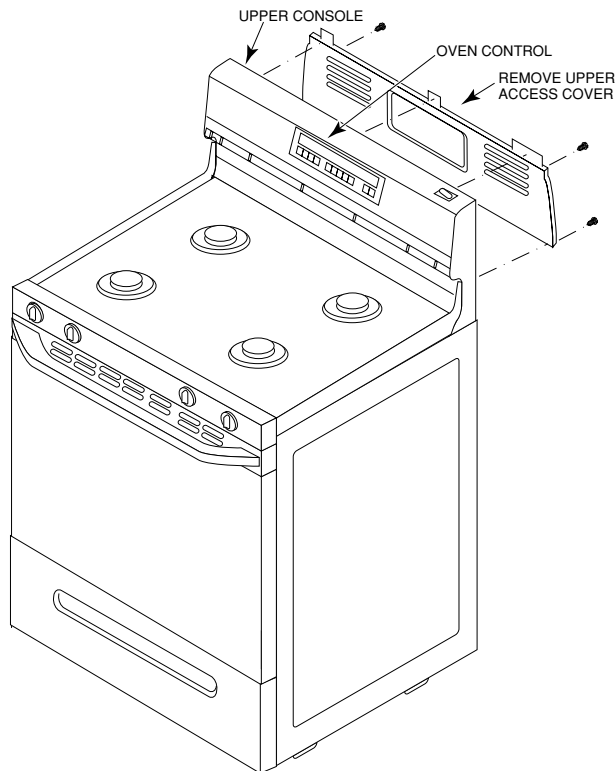
Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

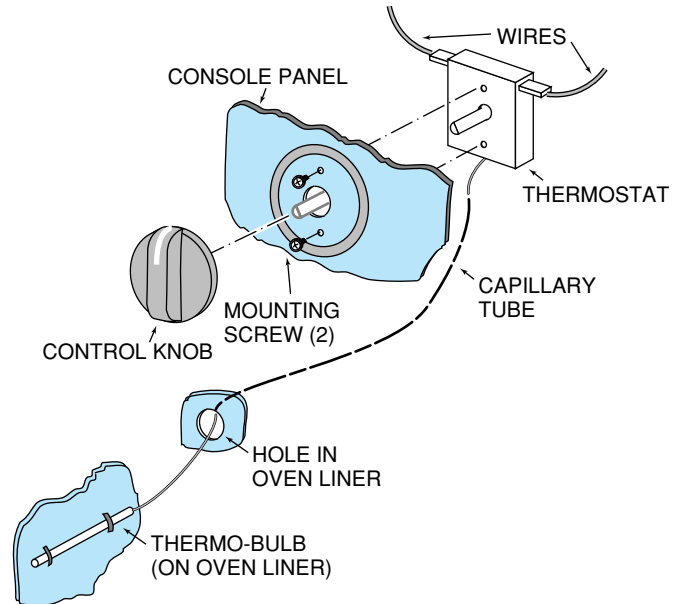
Failure to do so could result in death or electrical shock.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Pull the range away from the wall so that you can access the back.
2. Turn off the gas to the range and disconnect the power cord from the wall outlet.
3. From behind the range, remove the upper access cover.



4. Pull the knob off the control shaft.



5. Remove the mounting screws from the thermostat and remove it from the back of the control panel.
6. Disconnect the two wires from the oven thermostat terminals.
7. From inside the oven, unclip the thermo-bulb from the liner and push it and the capillary tube through the hole in the back of the liner.
8. Mount the new thermostat and thermo-bulb to the range.
9. Reassemble the range.

REMOVING THE IGNITOR MODULE & A BURNER IGNITOR

Sealed Burner Models

! WARNING

Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

Failure to do so could result in death or electrical shock.

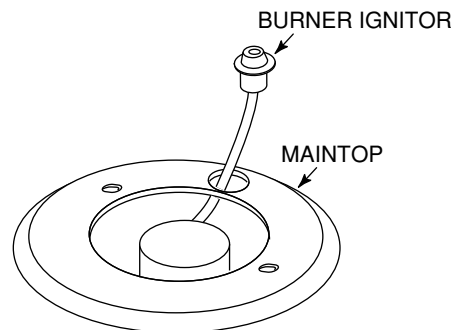
CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

REMOVING THE IGNITOR MODULE

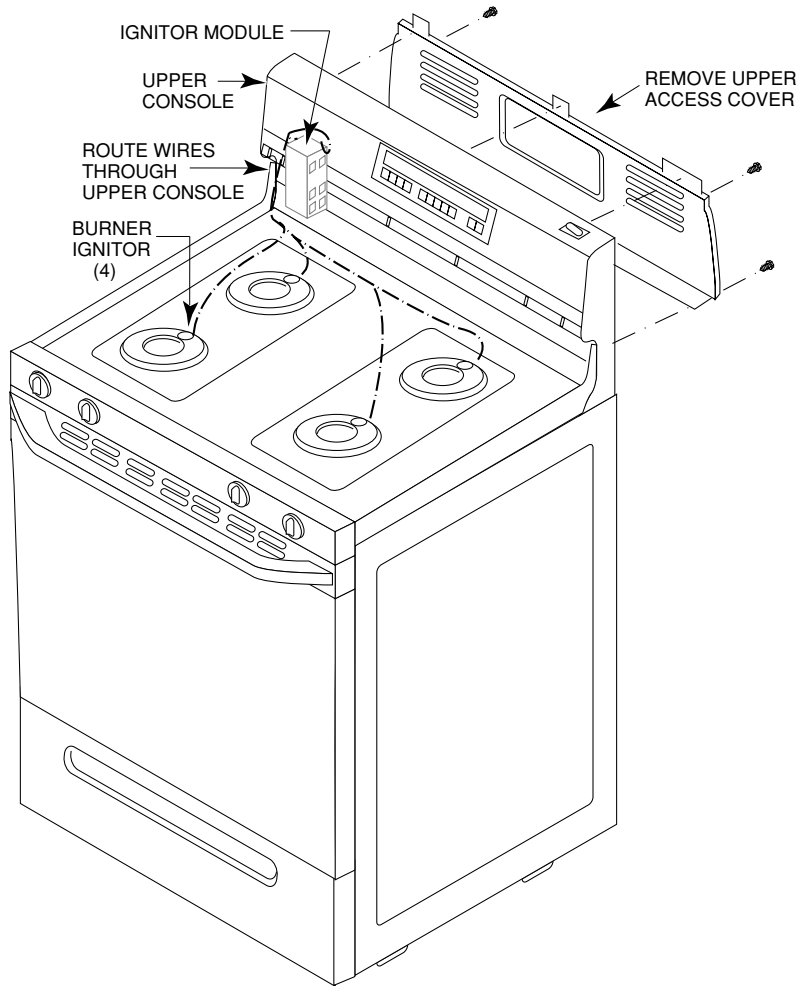
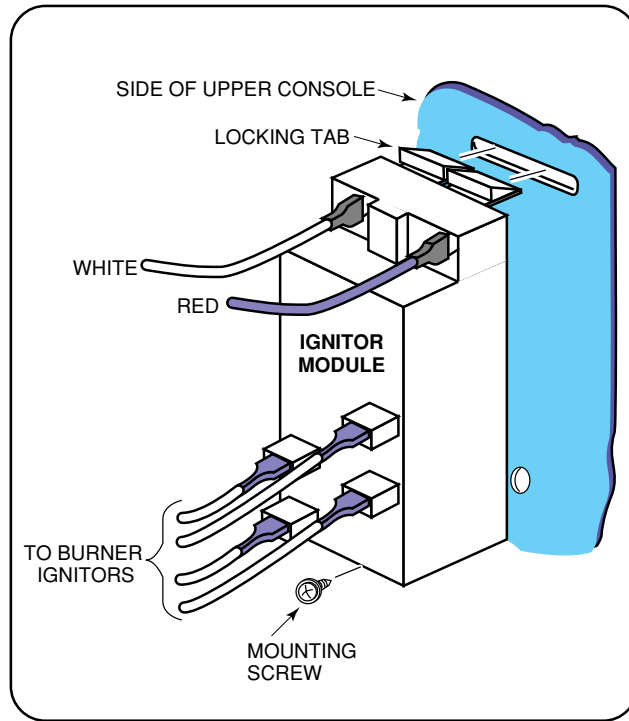
1. Pull the range away from the wall so that you can access the back.
2. Turn off the gas to the range and disconnect the power cord from the wall outlet.
3. From behind the range, remove the upper access cover.
4. Disconnect the wires from the old ignitor module (see the inset on the next page).
5. Remove the old ignitor module from the upper console and mount the new one in its place.
6. Connect the burner ignitor wires to the ignitor module terminals.
7. Reassemble the range.

REMOVING A BURNER IGNITOR

1. Pull the range away from the wall so that you can access the back.
2. Turn off the gas to the range and disconnect the power cord from the wall outlet.
3. Lift the maintop and prop it up (use the procedure on page 3-2).
4. From behind the range remove the upper access cover.
5. Locate the wire coming from the defective burner ignitor and disconnect it from the ignitor module.
6. Remove the defective burner ignitor from the maintop and install the new one in its place.



7. Route the wire coming from the new burner ignitor to the ignitor module and connect it to the terminal.
8. Reassemble the range.



REMOVING THE IGNITOR MODULE & A BURNER IGNITOR

Conventional Burner Models

! WARNING

Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

Failure to do so could result in death or electrical shock.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

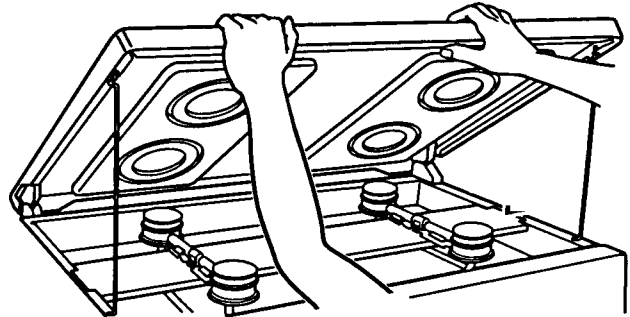
REMOVING THE IGNITOR MODULE

1. Pull the range away from the wall so that you can access the back.
2. Turn off the gas to the range and disconnect the power cord from the wall outlet.
3. From behind the range, remove the upper access cover.
4. Disconnect the wires from the old ignitor module (see the inset on the next page).
5. Remove the old ignitor module from the upper console and mount the new one in its place.
6. Connect the burner ignitor wires to the ignitor module terminals.
7. Reassemble the range.

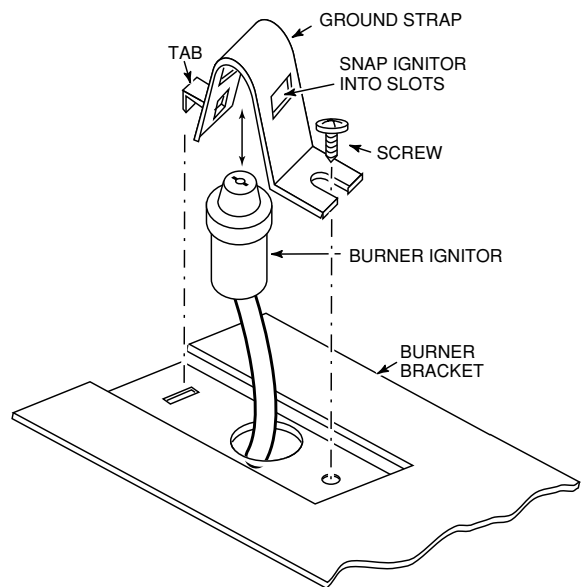
REMOVING A BURNER IGNITOR

1. Pull the range away from the wall so that you can access the back.
2. Turn off the gas to the range and disconnect the power cord from the wall outlet.
3. Remove the grates from the maintop.

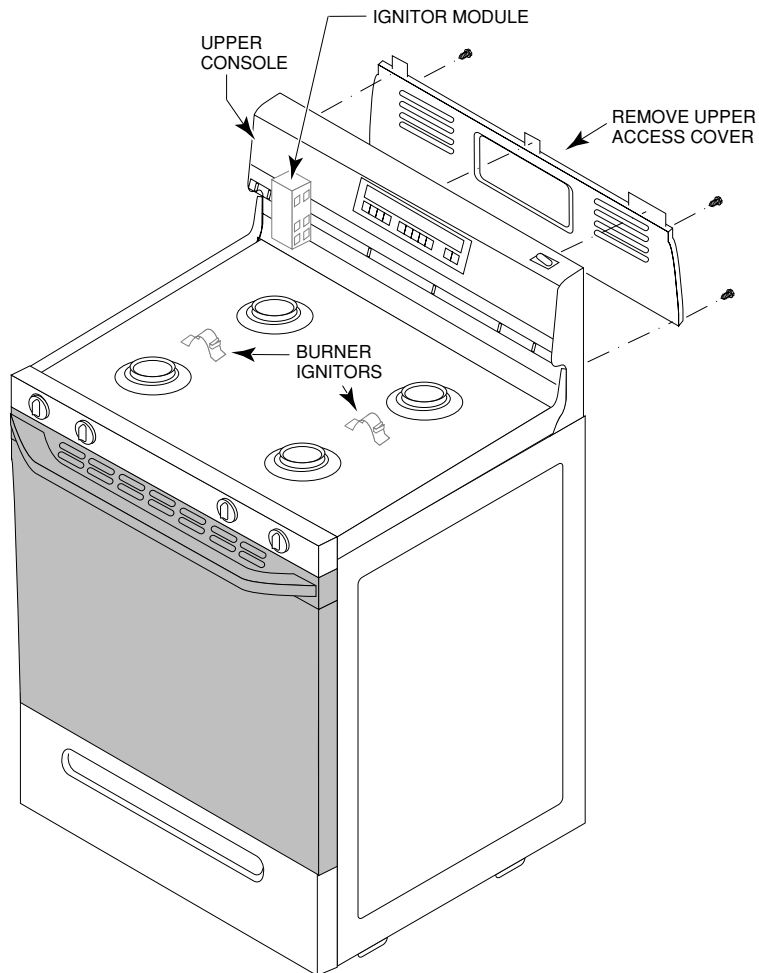
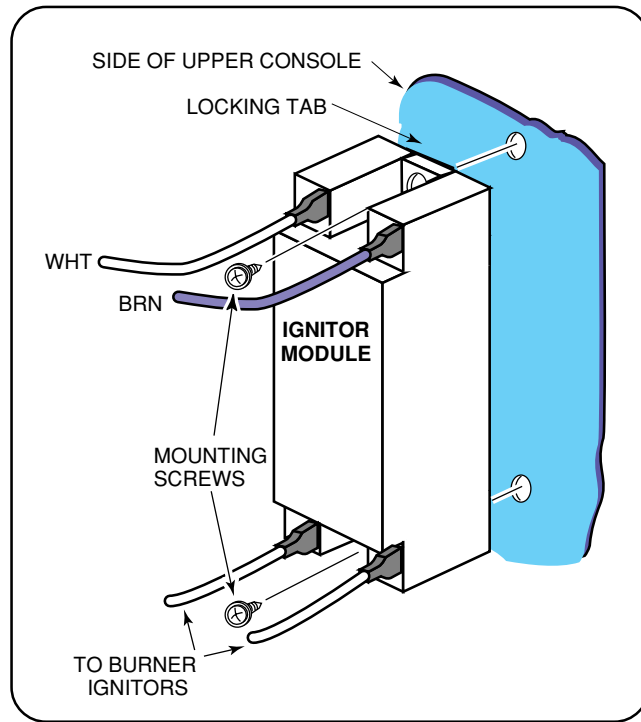
4. Lift the maintop until the support rods lock.



5. Remove the screw from the burner ignitor ground strap and unhook the strap from the burner bracket.



6. Remove the ground strap from the old burner ignitor and snap the new ignitor into it.
7. Mount the burner ignitor and ground strap to the burner bracket with its mounting screw.
8. From behind the range, remove the upper access cover.
9. Locate and disconnect the old burner ignitor wire from the ignitor module.
10. Route the wire from the new burner ignitor, through the upper console to the ignitor module, and connect it to the terminal.
11. Reassemble the range.



REMOVING THE UPPER CONSOLE

! WARNING

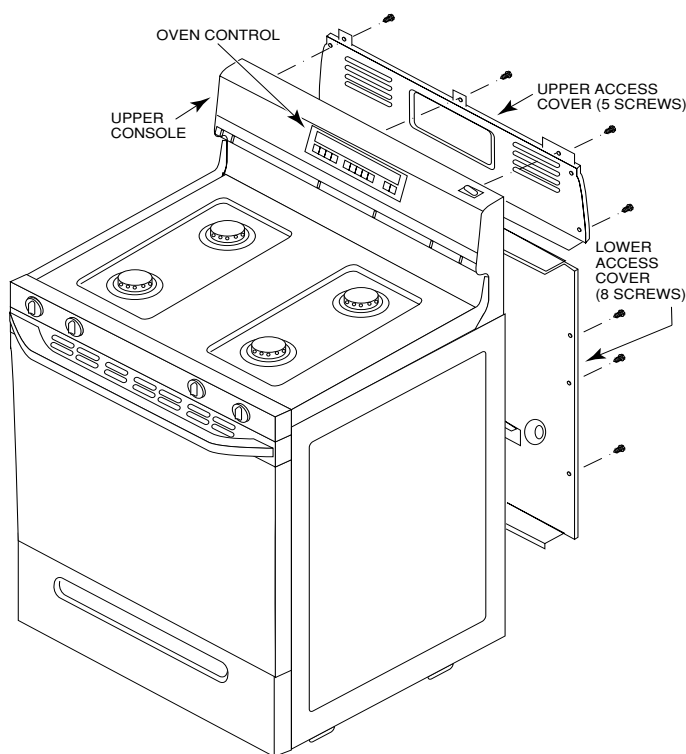
Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

Failure to do so could result in death or electrical shock.

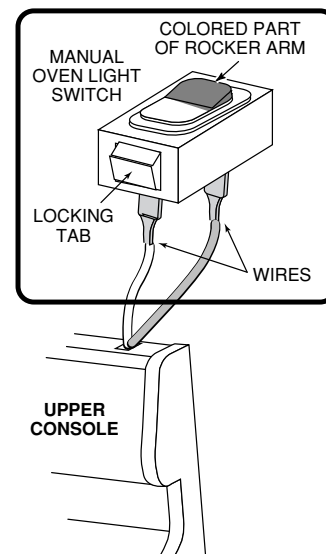
CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Pull the range away from the wall so that you can access the back.
2. Turn off the gas to the range and disconnect the power cord from the wall outlet.
3. From behind the range, remove the upper access cover (5 screws) and the lower access cover (8 screws).



4. Remove the oven control and green ground wire (if present) from the upper console. It is not necessary to disconnect the wires from the control.

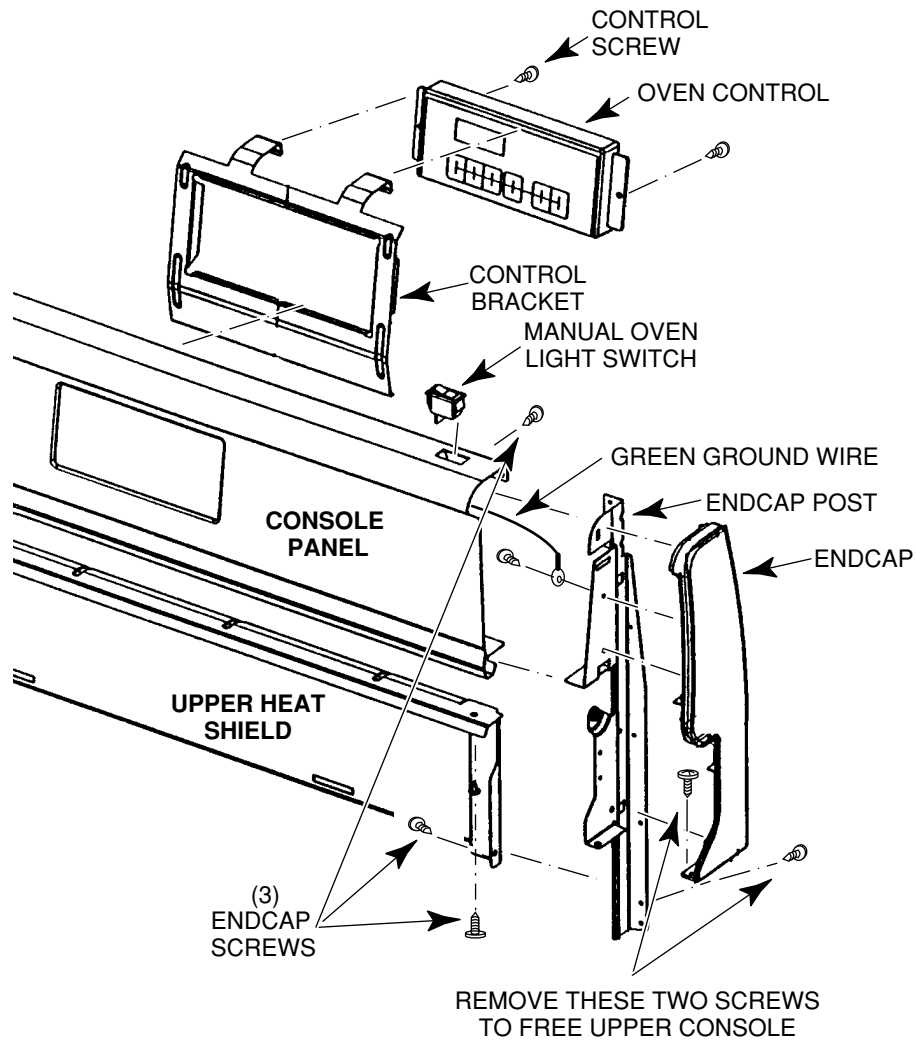
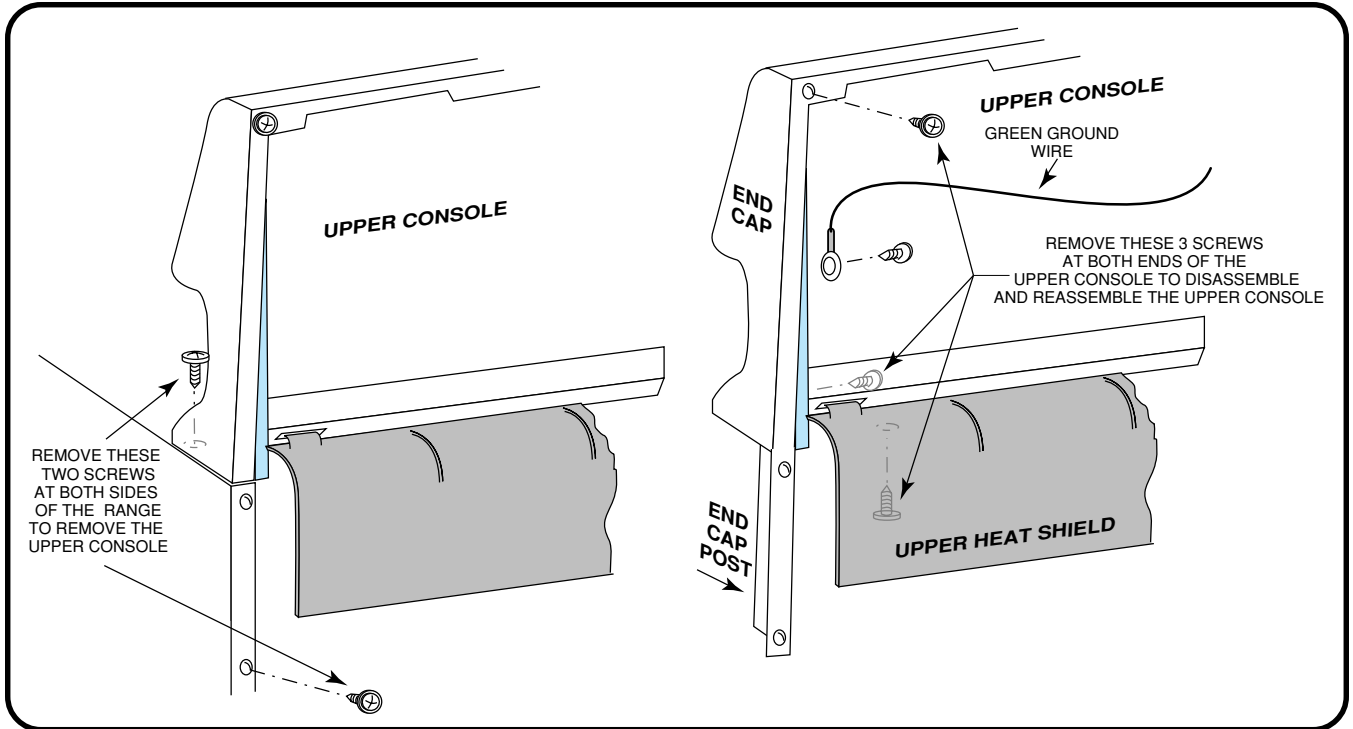
5. Remove the ignitor module from the console (use the procedure on page 3-10 or page 3-12). It is not necessary to disconnect the wires from the module.
6. Disconnect the wires from the terminals of the manual oven light switch (not on all models).
7. Note the orientation of the rocker arm color on the manual oven light switch, and then press the locking arms against the body of the switch, and push it out of the upper console.



8. Remove the maintop from the range (use the procedure on page 3-2 or page 3-4).

Refer to the inset and main illustration on the next page for the following steps.

9. Remove the upper console screws from the back and the two screws from the endcaps that secure the upper console to the side panels.
10. Lift the upper console assembly straight up and off the range.
11. Remove the upper heat shield from the upper console.
12. Remove the screws from the left and right endcaps and endcap posts, and remove them from the upper console.
13. Reassemble the upper console and mount it to the range.
14. Reassemble the range.



REMOVING THE ELECTRONIC OVEN CONTROL

! WARNING

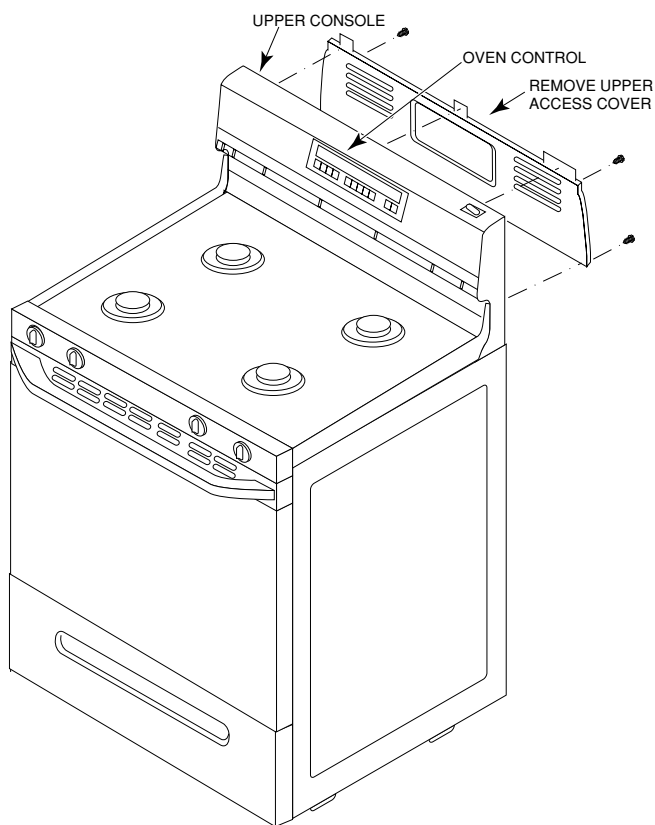
Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

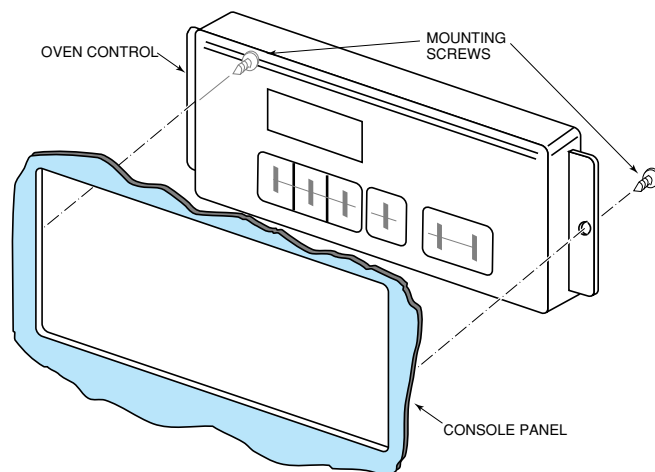
Failure to do so could result in death or electrical shock.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Pull the range away from the wall so that you can access the back.
2. Turn off the gas to the range and disconnect the power cord from the wall outlet.
3. From behind the range, remove the upper access cover.



4. Without disconnecting any wires, remove the mounting screws from the electronic oven control and remove it from the back of the console.



5. Mount the new electronic oven control to the upper console and install the knob (if applicable) on the control shaft.
6. Unplug the connectors from the old electronic oven control, and reconnect them to the new oven control at the same callout (P1, P2, etc.) location.
7. Reassemble the range.

REMOVING AN OVEN LIGHT SWITCH

! WARNING

Electrical Shock Hazard

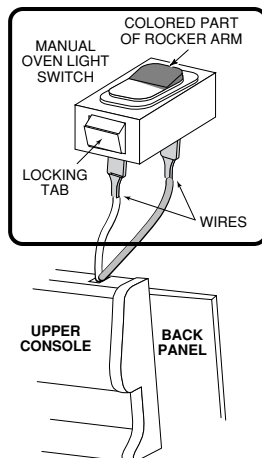
Disconnect from electrical supply before servicing unit.

Failure to do so could result in death or electrical shock.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

REMOVING THE MANUAL OVEN LIGHT SWITCH

1. Pull the range away from the wall so that you can access the back.
2. Turn off the gas to the range and disconnect the power cord from the wall outlet.
3. From behind the range, remove the upper access cover.
4. Disconnect the wires from the manual oven light switch terminals.



5. Note the orientation of the rocker arm color on the manual oven light switch, and then press the locking arms against the body of the switch, and push it out of the upper console.
6. Connect the wires to the terminals of the new manual oven light switch, and snap the switch into the upper console opening.
7. Reassemble the range.

REMOVING THE AUTOMATIC OVEN LIGHT SWITCH

NOTE: The automatic oven light switch can have two or four terminals. The 4-terminal switch has different size terminals so that the wiring cannot be interchanged.

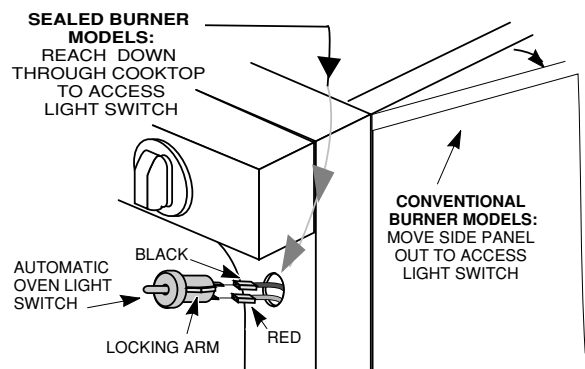
1. Pull the range away from the wall so that you can access the back.
2. Turn off the gas to the range and disconnect the power cord from the wall outlet.
3. Remove the grates from the maintop, then lift the maintop and prop it up (use the procedure on page 3-2 or 3-4).

Sealed Burner Models

1. Reach down through the corner of the cooktop, and push the automatic oven light switch out of its cutout in front of the oven, then disconnect the wires.
2. Connect the wires to the terminals of the new automatic oven light switch and install the switch in the range.
3. Reassemble the range.

Conventional Burner Models

1. Remove the screws from the right side panel at the back and top, but do not remove the panel (see page 3-24).
2. Pull the back of the side panel out just enough to access the automatic oven light switch, then push the old switch out of the cutout, and disconnect the wires from the terminals.
3. Connect the wires to the new automatic oven light switch, then press the oven light switch into the oven cutout so that it snaps into place.
4. Reassemble the range.



REMOVING THE PRESSURE REGULATOR

Standing Pilot Models

! WARNING

Electrical Shock Hazard

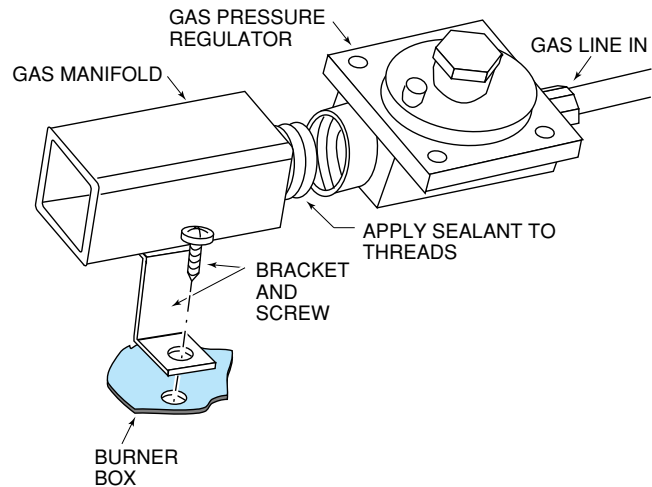
Disconnect from electrical supply before servicing unit.

Failure to do so could result in death or electrical shock.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Pull the range away from the wall so that you can access the back.
2. Turn off the gas to the range and disconnect the power cord from the wall outlet.
3. Remove the grates from the maintop.
4. Remove the maintop from the range (use the procedure on page 3-4).

5. Remove the screw from the gas manifold bracket that is next to the pressure regulator.



6. Disconnect the gas line fitting from the pressure regulator.
7. Unscrew the pressure regulator from the end of the gas manifold and mount the new one in its place. NOTE: Apply pipe sealant that is recognized by U.L. to the threads of the pressure regulator.
8. Mount the gas line fitting to the pressure regulator.
9. Reassemble the range.

REMOVING THE GAS SAFETY VALVE Standing Pilot Models

! WARNING

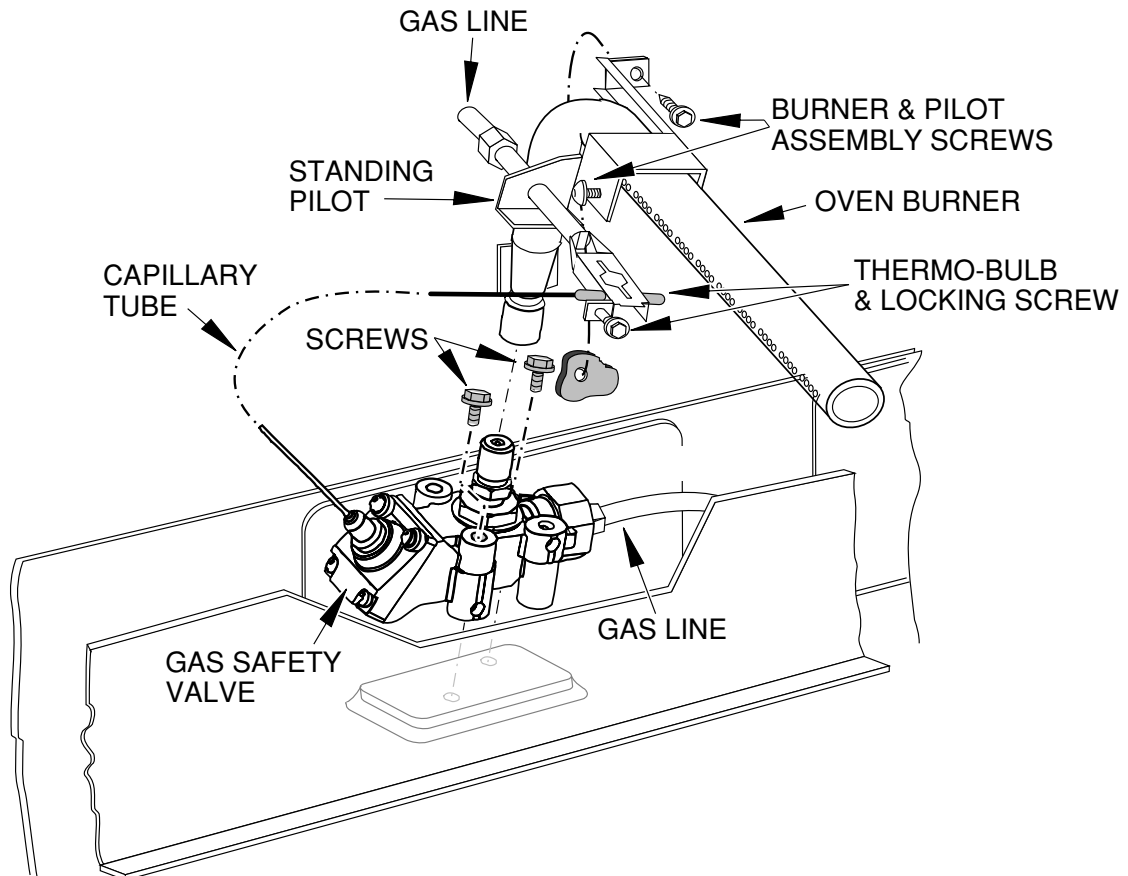
Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

Failure to do so could result in death or electrical shock.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Pull the range away from the wall so that you can access the back.
 2. Turn off the gas to the range and disconnect the power cord from the wall outlet.
 3. Remove the oven door (see page 1-24 for the procedure).
 4. Remove the racks from inside the oven.
 5. Remove the oven floor and the heat shield (see the page 3-21).
 6. Loosen the locking screw and remove the thermo-bulb from the standing pilot.
 7. Disconnect the gas line fitting from the standing pilot.
- If you are servicing the standing pilot, perform step 8, otherwise skip it.
8. Remove the mounting screw from the old standing pilot and remove it from the oven burner, then mount the new pilot in its place, and reassemble the range.
 9. Remove the old gas safety valve from the range, then install the new safety valve in its place.
 10. Connect the gas line to the gas safety valve.
 11. Reassemble the range.



REMOVING THE PRESSURE REGULATOR & GAS SAFETY VALVE

Electronic Ignition Models

! WARNING

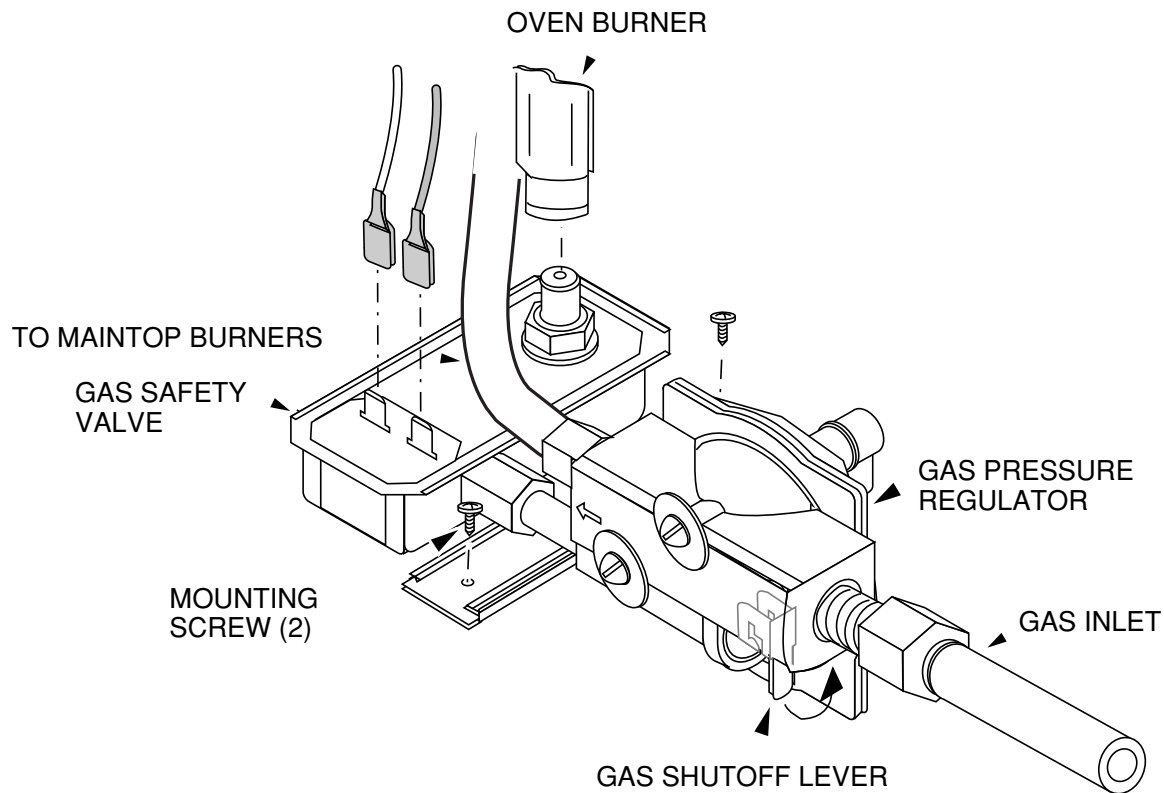
Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

Failure to do so could result in death or electrical shock.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Pull the range away from the wall so that you can access the back.
2. Turn off the gas to the range and disconnect the power cord from the wall outlet.
3. Remove the oven burner from the oven (see page 3-21 for the procedure).
4. From behind the range, remove the wires and gas lines from the gas safety valve and pressure regulator.
5. Remove the gas safety valve and pressure regulator from the range.
6. Mount the new gas safety valve and pressure regulator to the range.
7. Connect the wires and gas lines to the gas safety valve and pressure regulator.



REMOVING THE OVEN BURNER & IGNITOR

! WARNING

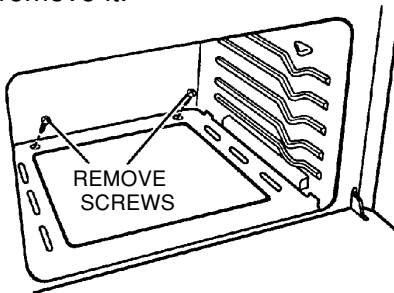
Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

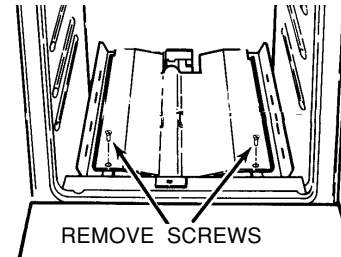
Failure to do so could result in death or electrical shock.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

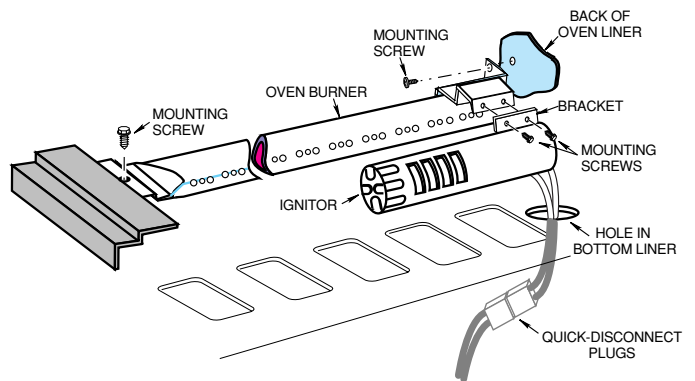
1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Remove the oven door (see page 1-24 for the procedure).
3. Remove the racks from the oven.
4. Remove the two screws from the oven floor and remove it.



5. Remove the heat shield from the oven .



6. Remove the front and back mounting screws from the oven burner.



7. Disconnect the ignitor's quick-disconnect plug from the main harness.
8. Remove the oven burner and ignitor assembly from the oven.
9. Reinstall the new oven burner and ignitor assembly and reassemble the range.

REMOVING THE OVEN TEMPERATURE SENSOR

! WARNING

Electrical Shock Hazard

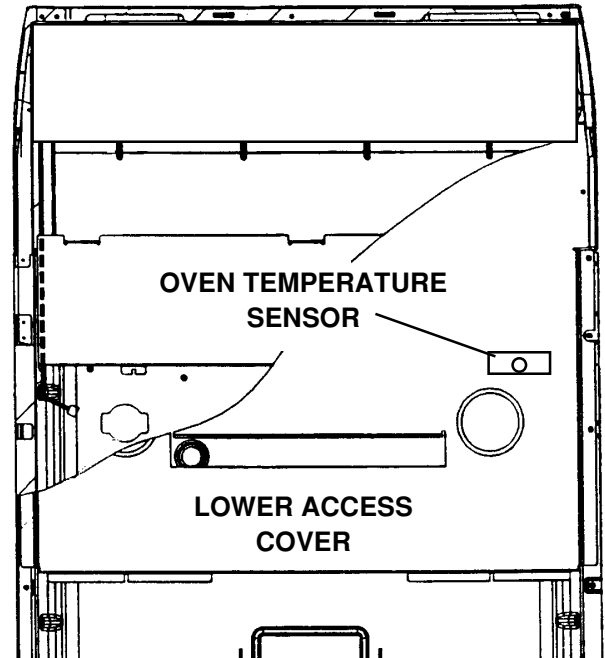
Disconnect from electrical supply before servicing unit.

Failure to do so could result in death or electrical shock.

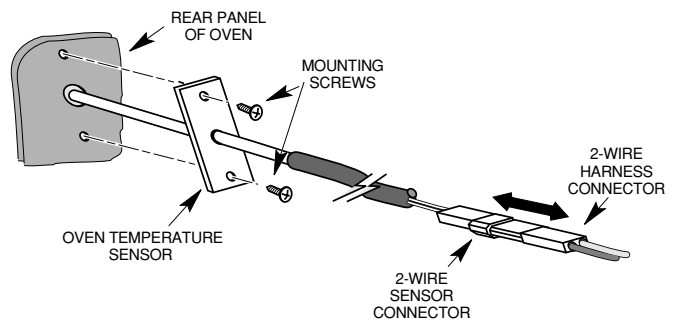
CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Pull the range away from the wall so that you can access the back.
2. Turn off the gas to the range and disconnect the power cord from the wall outlet.

3. From behind the range, remove the lower access cover.



4. Disconnect the wire harness from the old oven temperature sensor and remove the sensor from the range.



5. Mount the new oven temperature sensor to the range and connect the wire harness.
6. Reassemble the range.

REMOVING AN OVEN LIGHT SOCKET

! WARNING

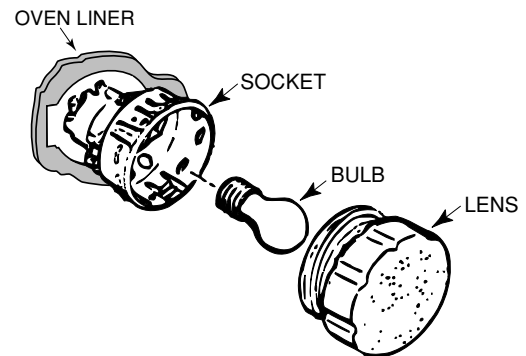
Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

Failure to do so could result in death or electrical shock.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Remove the racks from inside the oven.
3. Unscrew the lens and the light bulb from the old oven light socket.
4. Pry the oven light socket out of the oven liner cutout and disconnect the two wires from the terminals.
5. Connect the wires to the new oven light socket and snap the socket into the oven liner cutout.
6. Screw the bulb and lens into the light socket.



REMOVING A SIDE PANEL

WARNING

Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

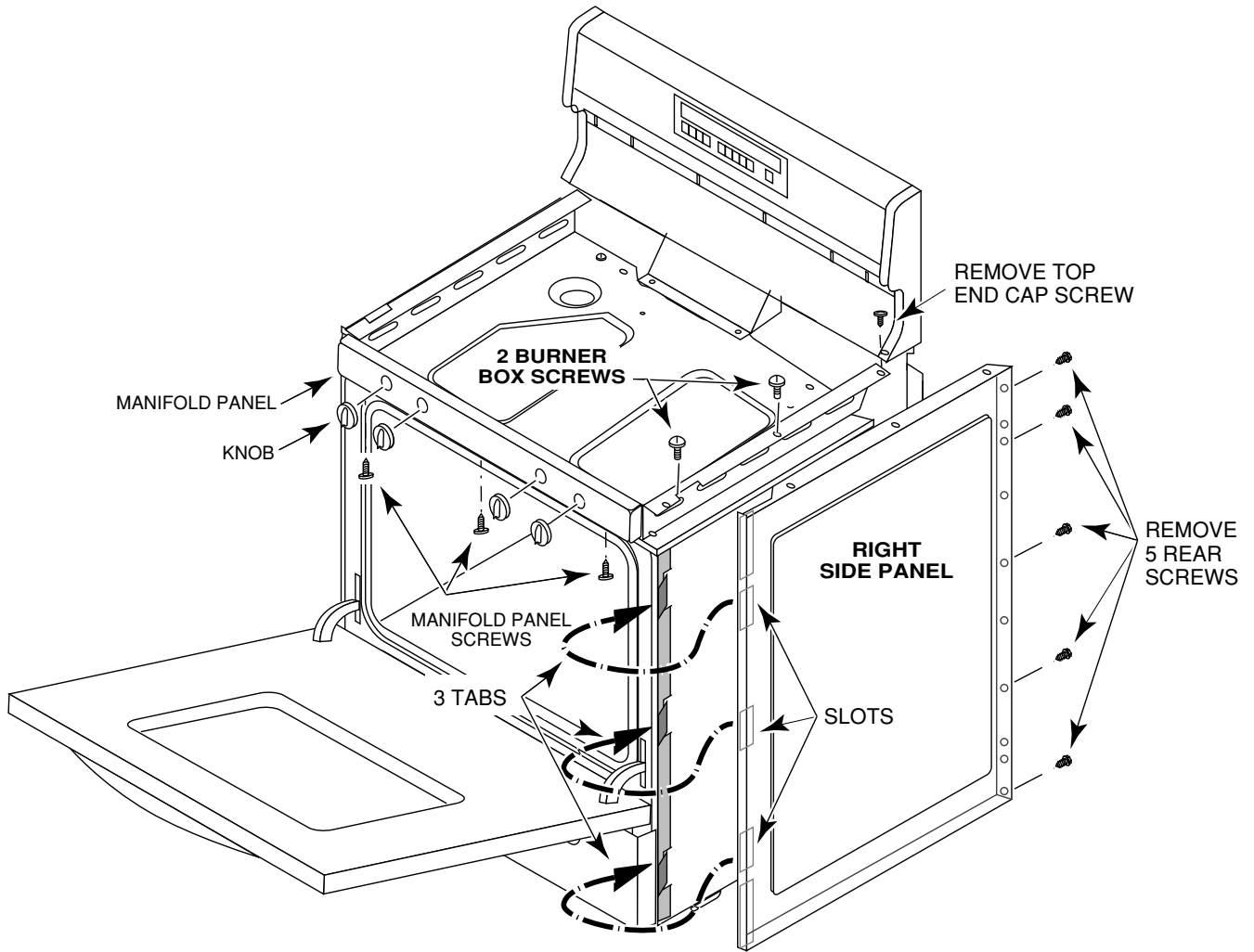
Failure to do so could result in death or electrical shock.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Pull the range away from the wall so that you can access the back.
2. Turn off the gas to the range and disconnect the power cord from the wall outlet.
3. Remove the grates from the maintop.
4. Lift the maintop and prop it up (use the procedure on page 3-2 or 3-4).

NOTE: The range is shown in the illustration on the next page with the maintop and burners removed for clarity. Also, the right side panel is shown removed. The left side panel is removed in the same manner.

5. Remove the five screws that secure the side panel to the back of the range.
6. Remove the top screw from the upper console end cap.
7. Remove the two screws from the burner box that secure the side panel to the top of the range.
8. Remove the front control knobs.
9. Open the oven door and remove the three screws from the bottom of the manifold panel and remove the panel.
10. Pull the rear of the side panel away from the range, push the panel forward, and unhook the three tabs from the slots at the front of the side panel.
11. Install the new side panel. **IMPORTANT RE-ASSEMBLY NOTE:** When you install the side panel, position the top flange under the burner box.
12. Reassemble the range.



REMOVING THE OVEN DOOR GASKET

! WARNING

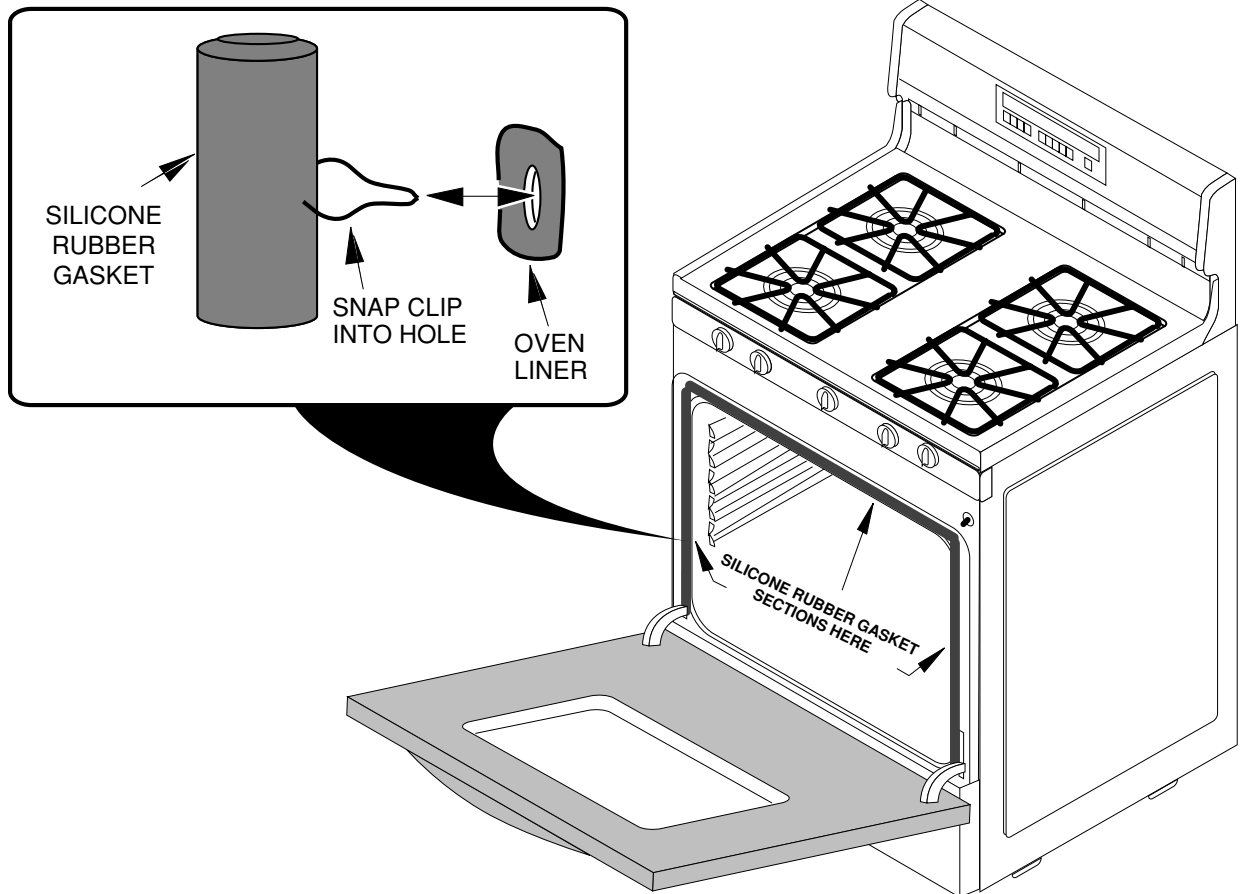
Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

Failure to do so could result in death or electrical shock.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Open the oven door and pull the clips on the old silicone rubber gasket out of the holes in the front of the oven, and install the new gasket in its place.
3. Close the oven door and check to make sure that the gasket seal is tight and even around the door.



REMOVING THE OVEN DOOR HANDLE, TOP TRIM, & OUTER DOOR GLASS

! WARNING

Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

Failure to do so could result in death or electrical shock.

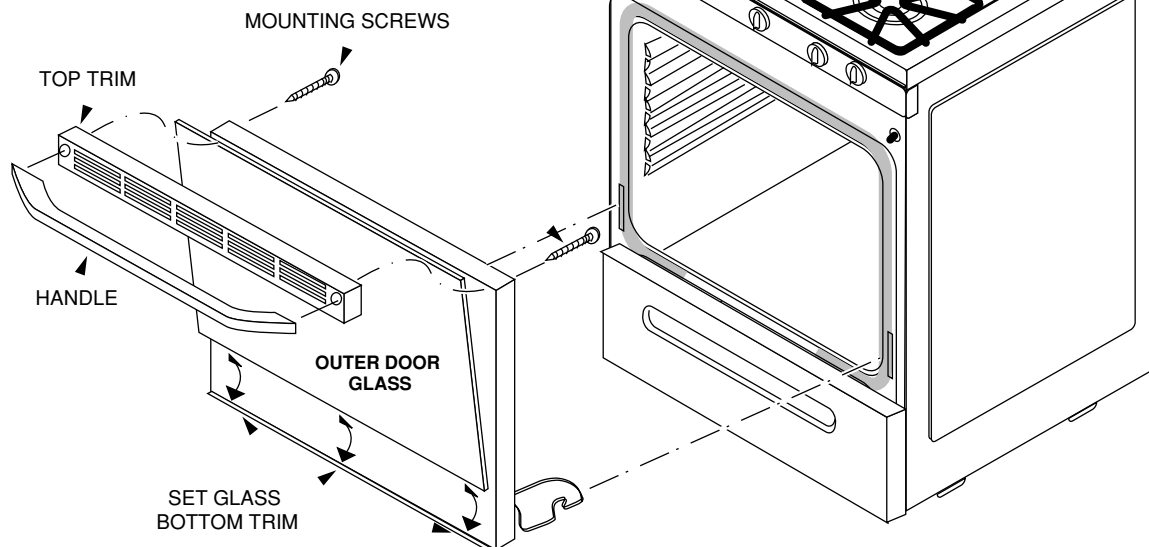
CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

REMOVING THE OVEN DOOR HANDLE

1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Remove the oven door (see page 1-24 for the procedure), and position it on the floor with the handle and outer door glass facing up.
3. Remove the two door handle screws from the liner side of the door. Remove the old handle and install the new one with the two screws.
4. Reinstall the oven door on the range.

REMOVING THE TOP TRIM & OUTER DOOR GLASS

1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Remove the oven door (see page 1-24 for the procedure), and position it on the floor with the handle and outer door glass facing up.
3. Raise the top of the door and remove the two screws that secure the top of the door trim and the handle to the door liner, then remove the handle and top trim.
4. Lift the outer door glass off the door and set the new glass in its place so that the bottom edge is against the bottom trim.
5. Install the new top trim and handle on the oven door and secure them in place with their two mounting screws.
6. Reinstall the oven door on the range.



REMOVING THE INNER DOOR GLASS

! WARNING

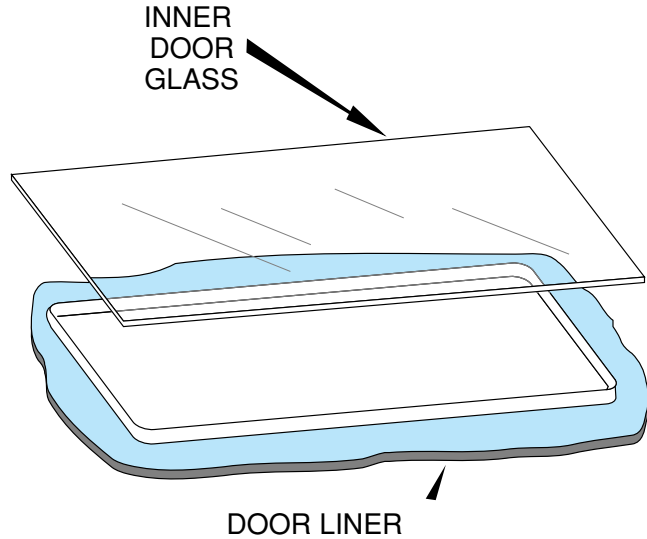
Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

Failure to do so could result in death or electrical shock.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Remove the oven door (see page 1-24 for the procedure).
3. Remove the door handle, top trim, and outer door glass from the oven door (see page 3-27).
4. Remove the flat-head screws from the bottom trim and remove the trim from the oven door.
5. Remove one of the hinge assemblies from the oven door (see page 3-29 for the procedure).
6. Lift the side of the insulation retainer and slide it out from under the remaining hinge assembly.
7. Fold back the door insulation, and remove the defective inner door glass from the door liner opening.
8. If you are replacing the window seal, (the rope-type seal around the glass opening), remove and replace it at this time.
9. Position the new inner door glass in the opening of the door liner.
10. Position the insulation around the glass opening in the door liner.
11. Reinstall the insulation retainer in the door so the edge is under the hinge assembly.
12. Position the arm on the hinge assembly to be installed to the "broil stop" position, then mount it to the oven door with its two flat-head screws. Make sure that the tab at the top of the hinge fits into the slot in the door liner before you mount the screws.
13. Using the bottom of your shoe, press down on the hinge assembly arm, and insert the pin into the hole in the arm.
14. Mount the bottom trim to the oven door with its mounting screws.
15. Mount the outer door glass, top trim, and the door handle to the door.
16. Reinstall the oven door on the range.



REMOVING A HINGE ASSEMBLY

! WARNING

Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

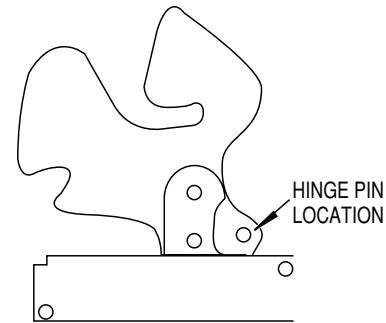
Failure to do so could result in death or electrical shock.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

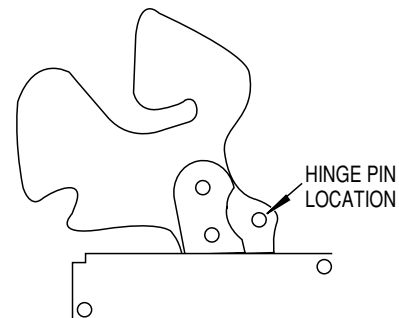
1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Remove the oven door (see page 1-24 for the procedure).
3. Remove the door handle, top trim, and outer door glass from the oven door (see page 3-27).
4. Position the oven door with the hinge assembly arms facing up.
5. Remove the flat-head screws from the bottom trim and remove the trim from the oven door.

CAUTION: Personal Injury Hazard — The hinge assembly arms are spring-loaded and can snap back when the arm pins are removed. Keep your fingers clear of the space between the oven door liner and the arms when you perform the following steps.

6. On the hinge assembly that you wish to remove, place the bottom of your shoe against the end of the hinge, and move it just enough to remove the pin, then slowly allow the spring to move the hinge back to the “broil stop” position, and leave it there. **IMPORTANT:** Be careful not to disturb the arm when you remove the hinge assembly on the next page.

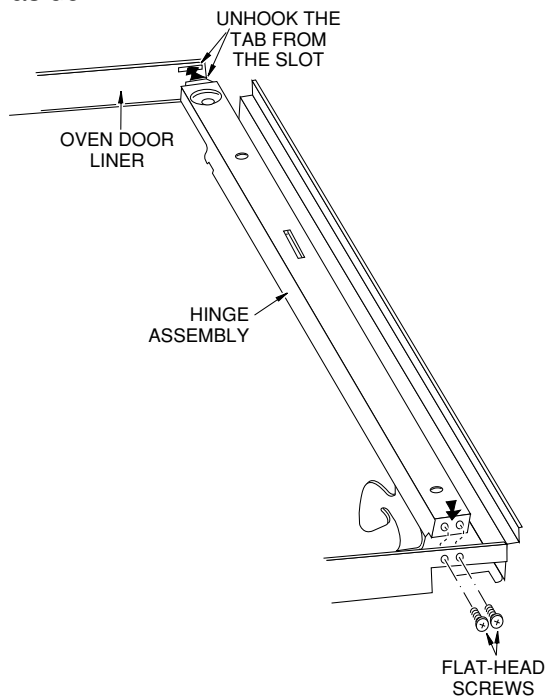


HINGE IN “CLOSED” POSITION

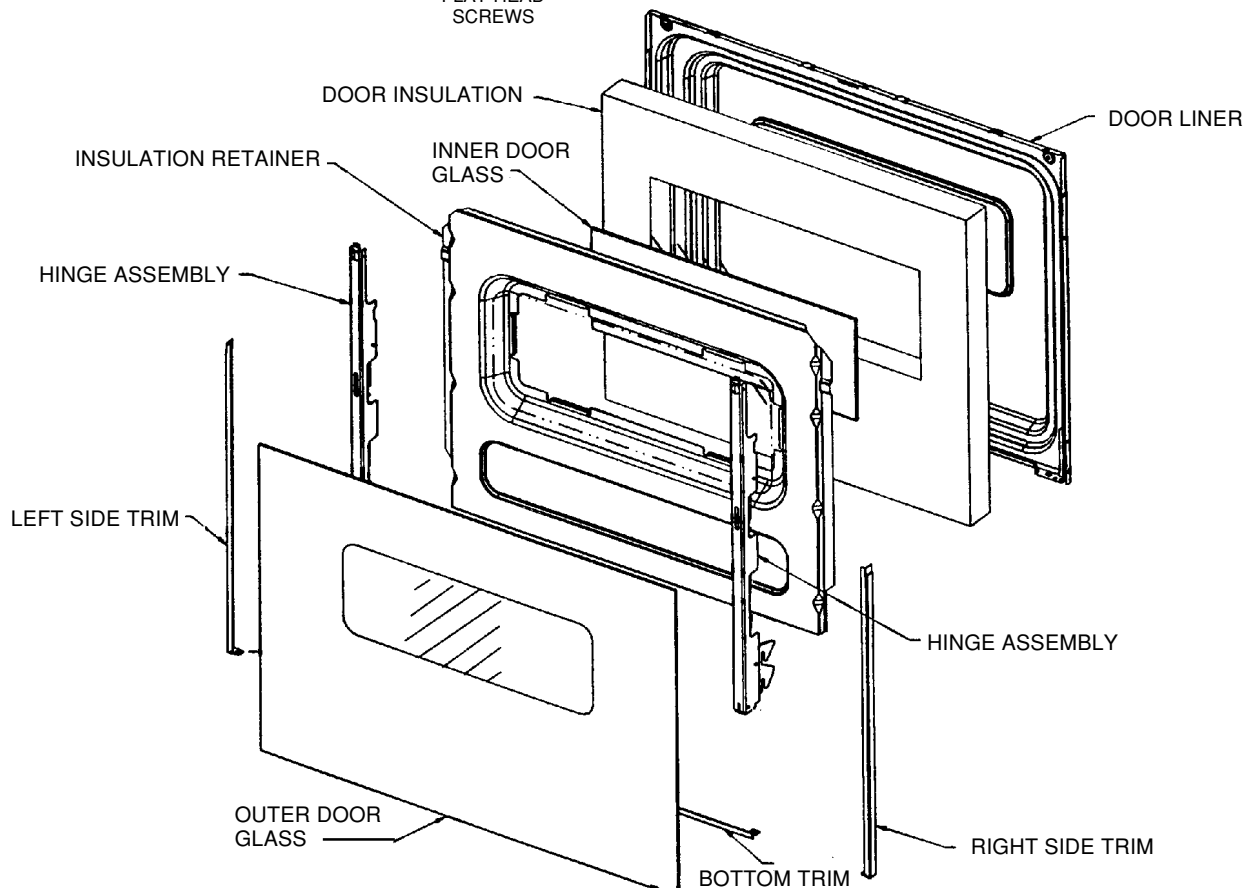


HINGE IN “BROIL STOP” POSITION

- Remove the two flat-head screws from the bottom of the hinge assembly, then, without disturbing the arm, carefully lift the old hinge assembly out of the oven door, and set it aside.



- Use the bottom of your shoe, and move the arm on the defective hinge assembly from the "broil position" to the "fully closed" position so that it cannot snap closed accidentally and cause an injury.
- Install the new hinge assembly in the oven door liner. Hook the tab at the top of the assembly into the slot in the door liner, and secure the bottom with two flat-head screws.
- Using the bottom of your shoe, press down on the hinge assembly arm that you just installed, and insert the pin into the hole in the arm.
- Reassemble the rest of the door and install it on the range.



REMOVING THE BROILER GLIDES

! WARNING

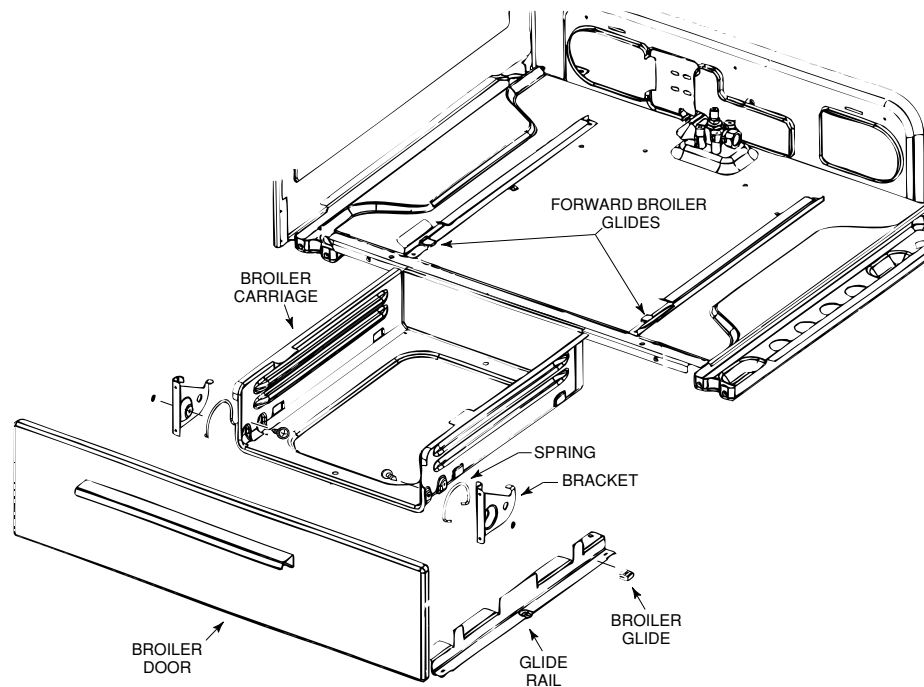
Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

Failure to do so could result in death or electrical shock.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Slide out the broiler and remove it from the range.
3. To replace a defective broiler glide, remove the screw from the old glide, remove the glide, and replace it with a new one.
4. To replace a defective forward glide, remove the screw from the old glide, slide the old glide off the rail, and replace it with a new one.
5. Reinstall the broiler in the range and make sure that it operates smoothly.

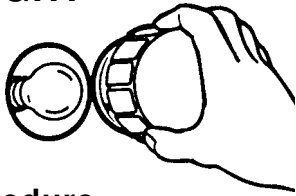


— NOTES —

COMPONENT DESCRIPTION & TESTING

TROUBLESHOOTING

OVEN LIGHT



Test Procedure

! WARNING

Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

Failure to do so could result in death or electrical shock.

If the oven light does not work:

1. Remove the oven light bulb and test it for continuity. If the meter reads infinity, the bulb is defective. If the meter shows continuity, reinstall the light bulb, and go to the next step.
2. Disconnect power from the range, and check the automatic oven light switch (and the manual light switch, if one is installed) for continuity with the switch contacts closed. Also make sure that none of the wire terminals are loose or shorted to the chassis.
3. Reconnect power to the range and touch the AC voltmeter leads to one of the light switch terminals and the neutral side of the line. If the meter reads zero, the wire from the terminal block of the switch is open. If the meter reads 120-volts AC, go to the next step.
4. Turn the light switch on and touch the AC voltmeter leads to the other light switch terminal and the neutral side of the line. If the meter reads zero, the switch is open. If the meter reads 120-volts AC, go to the next step.
5. Disconnect power from the range, and remove the rear panel.
6. Reconnect power to the range and touch the AC voltmeter leads to the red lead at the light socket terminals and neutral side of the line. If the meter reads zero, the wire from the light switch to the socket is open. If the meter reads 120-volts AC, go to the next step.
7. Touch the AC voltmeter leads to the white lead at the light socket terminals and neutral side of the line. If the meter reads zero, the socket is defective. If the meter reads 120-volts AC, the neutral line is open.

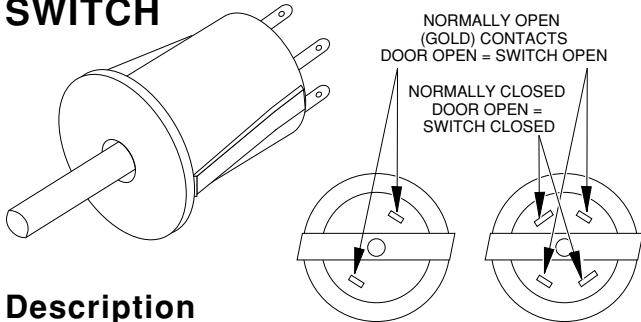
WARNING

Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

Failure to do so could result in death or electrical shock.

AUTOMATIC OVEN LIGHT SWITCH



Description

The automatic oven light switch contacts are normally open when the oven door is closed and the plunger is pushed in. When the door opens, the plunger is pushed out, the contacts close, and 120-volts is applied to the light, which then turns on.

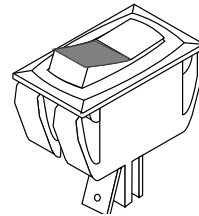
Test Procedure

To test the automatic oven light switch, perform the following steps:

1. Use an ohmmeter and set the range switch to R x 1.
2. With no power applied, remove the wires from the switch terminals.
3. Touch the leads of the ohmmeter to the gold terminals of the switch and the meter should indicate an open circuit (infinity ∞).
4. Press in on the switch button, and the meter should indicate continuity.
5. Touch the leads of the ohmmeter to the silver terminals of the switch and the meter should show continuity.
6. Press in on the switch button and the meter should indicate an open circuit (infinity ∞).

If the above results are not obtained, the switch is defective and should be replaced.

MANUAL OVEN LIGHT SWITCH (SOME MODELS)



Description

The manual oven light switch has two positions: one position is off, and the other is on. When the switch is pushed to on, the colored area of the switch rocker is exposed, and 120-volts is applied to the oven light, which then turns on.

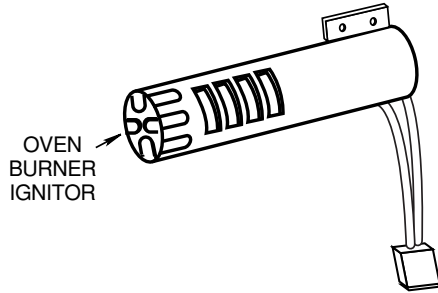
Test Procedure

To test the manual oven light switch, perform the following steps:

1. Use an ohmmeter and set the range switch to R x 1.
2. With no power applied, remove the wires from the switch terminals.
3. Press the switch rocker so the colored part is exposed (On).
4. Touch the leads of the ohmmeter to the terminals of the switch and the meter should show continuity.
5. Press in on the switch rocker so that the colored area is not visible, and the meter should indicate an open circuit (infinity ∞).

If the above results are not obtained, the switch is defective and should be replaced.

OVEN BURNER IGNITER



Steady State Current = 2.5 TO 3.0 Amps @ 115 ±1 VAC @ 75°F ±10° Ambient.

Cold Resistance = 50 Ω TO 1100 Ω @ 75°F ±10° Ambient.

Maximum Operating Temperature Not To Exceed 2650°F @ 115 ±1 VAC @ 75°F ±10° Ambient.

Description

The purpose of the oven burner igniter is to ignite the gas at the bake/broil burner.

The silicon carbide oven igniter material provides the temperature needed to safely ignite the oven burner. When electrical power is applied to the silicon carbide, the temperature of the material increases by two, and the resistance of the material decreases. By placing a current-sensitive safety valve electrically in series with the oven igniter, the safety valve opens when the igniter goes above a certain temperature. This combination used in the oven circuit is designed to have the safety valve open when the oven igniter is at, or above, 1800° F. The current in the circuit is 3.2 amps.

Test Procedure

! WARNING

Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

Failure to do so could result in death or electrical shock.

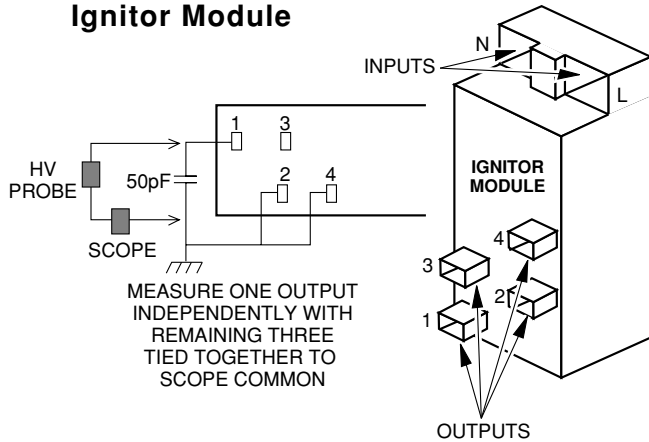
1. Igniter does not glow.
 - a) Turn the gas off and pull the range away from the wall.
 - b) Disconnect the oven igniter quick-disconnect from the main harness connector.
 - c) Connect an ohmmeter across the terminals of the igniter plug. If the meter reads less than 1000 Ω, check the other components in the oven circuit for an open. If the meter reads over 1000 Ω, replace the igniter.
2. Oven igniter glows, but the gas safety valve does not open.
 - a) Turn the gas off and pull the range away from the wall.
 - b) Disconnect the oven igniter quick-disconnect from the main harness connector.
 - c) Connect an ampmeter across the terminals of the igniter plug. If the meter reads 3.2 amps or higher, check the gas pressure for gas at the safety valve, and the safety valve itself.
 If the meter reads less than 3.2 amps, and the line voltage is over 100-volts AC, replace the igniter.
 If the voltage and current is normal, check the output of the pressure regulator. If the pressure drops and bounces back more than .2 inch, replace the regulator.

TOP BURNER IGNITOR SYSTEM

Description

The maintop burner ignitor system consists of the following components:

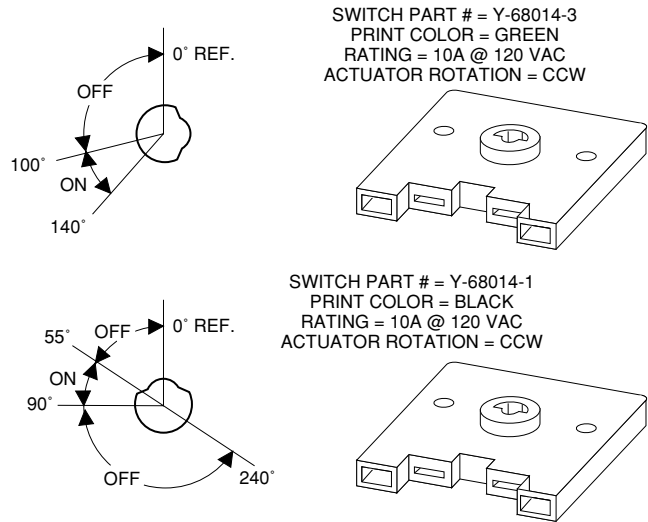
Ignitor Module



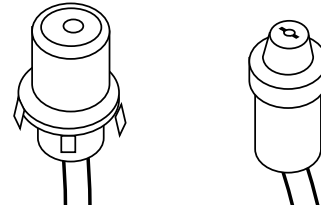
IGNITOR MODULE #:	-1 THRU -4	-5 THRU -7	
INPUT VOLTAGE	92 - 132	190 - 253	VAC
INPUT CURRENT:	10 mA	5mA	MAX.
INPUT FREQUENCY:	50-60	50 - 60	HERTZ (Hz)
S P A R K R A T E	@ 102 VAC	1.0 MIN.	S P A R K S P E R S E C O N D
	@ 120 VAC	2 - 4	
	@132 VAC	3-6	
	@ 203 VAC	1.2 MIN.	
	@ 230 VAC	2 - 4	
	@ 253 VAC	3 - 6	
OUTPUT ENERGY:	SEE MODEL CHART		MIN.
OUTPUT VOLTAGE:	SEE MODEL CHART		MIN.
OUTPUT PULSE WIDTH:	90 μ SECONDS INTO 50 pF		MIN.

MODEL #	INPUT VOLTAGE	END TAB 1 END ONLY	ENERGY OUTPUT PER BURNER	MINIMUM OUTPUT VOLTAGE
Y-64450-1	120 VAC	SNAP-IN	6.5 mJ	16 kV
Y-64450-2	120 VAC	SCREW MOUNT	6.5 mJ	16 kV
Y-64450-3	120 VAC	SNAP-IN	12 mJ	19 kV
Y-64450-4	120 VAC	SCREW MOUNT	12 mJ	19 kV
Y-64450-5	120 VAC	SNAP-IN		
Y-64450-6	230 VAC	SCREW MOUNT		
Y-64450-7	230 VAC			

(4) Spark Ignitor Switches



(4) Burner Igniters

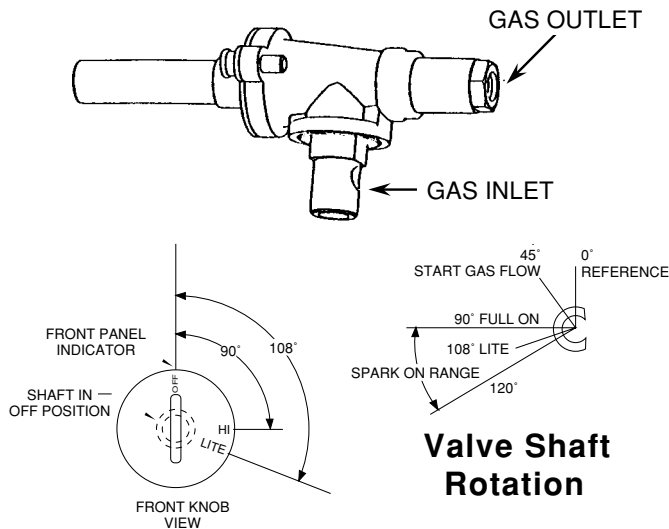


The ignitor module provides high voltage pulses for the top burner igniters only. **CAUTION: Do not attempt to measure the high voltage output of the module.**

When a burner knob is turned to the LITE position, the ignitor switch on the valve stem closes, and provides power to the module.

Internally, power is applied to a rectifier charging circuit, that pulses a step-up transformer two or three times-per-second. The secondary of the transformer has two windings, one for each pair of maintop burner igniters. With two outputs, one set of igniters can spark without the other set sparking. There are no adjustments for the ignitor module.

TOP BURNER GAS VALVES



Knob Layout

Description

The top burner gas valves control the gas flow to the top burners. The valve is a barrel and core, grease sealed, locking type valve. Before the stem can be turned, it must be pushed in to unlock the valve. The valve is made up of a hollow core, pressed into the barrel of the valve by a spring, and sealed with grease. Gas flows from the manifold pipe into the rear of the valve and enters into the hollow core. The core has one large and two small holes in its side. When the stem of the valve is rotated, the core rotates with it. As the core is rotated, gas is allowed to flow from the large hole into the mixer elbow.

When the core is rotated 90-angular degrees, the large hole in the core matches the hole in the barrel allowing the maximum amount of gas to flow. When the core is rotated past 90°, the gas flow is reduced. When the core is rotated the full 210°, the two small holes are aligned with the hole in the barrel, and the only path for gas to flow from the core, is through the two small holes. The amount of gas that flows through the two small holes, called the minimum flame, is controlled by an adjustment screw, located in the center of the valve stem. The adjustment of the minimum flame should be made at the time the range is installed.

Test Procedure

! WARNING

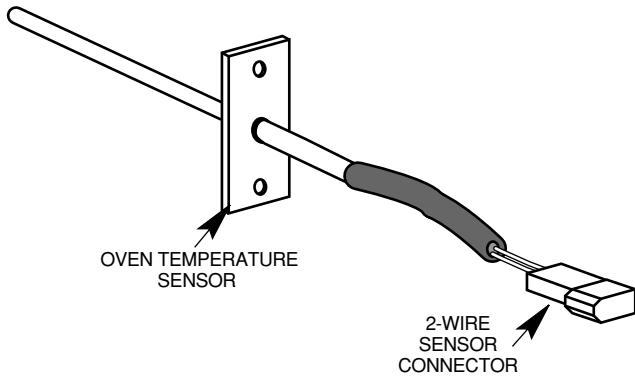
Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

Failure to do so could result in death or electrical shock.

1. Gas leak at the valve.
 - a) Check to see if either the knob or the valve stem is rubbing the control panel. If so, align the manifold pipe before replacing the valve. If the alignment is good, replace the valve.
- Note: Any type of side pressure on the valve stem will cause the valve to leak.
2. The valve stem is hard to turn, or cannot be turned.
 - a) Check to see if the control panel is preventing the stem from being pushed in. If so, adjust the manifold pipe. If not, replace the valve.
 3. Valve lock release has failed.
 - a) Replace the valve.
 4. Valve is not greased.
 - a) Replace the valve.
 5. Minimum flame too high.
 - a) Make a minimum flame adjustment.
 6. Burner flame goes out when valve stem is fully rotated.
 - a) Make a minimum flame adjustment.

OVEN TEMPERATURE SENSOR



Description

The operation of the Bake and Broil functions is controlled by the oven control and the oven temperature sensor. The oven temperature sensor is a “Resistance Temperature Detector” (RTD), and is composed of a stainless steel tube with a thin film of platinum at the end. It is located at the upper left rear corner of the oven cavity. The RTD is a nonadjustable assembly, but may be checked at room temperature, or at 350°F. A sensor resistance of less than 550 ohms is regarded as a shorted sensor, and a resistance greater than 3000 ohms is regarded as an open sensor. When the oven control senses a resistance of less than 550 ohms, and greater than 3000 ohms, the bake and broil functions will be turned off.

Test Procedure

! WARNING

Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

Failure to do so could result in death or electrical shock.

To test the oven temperature sensor, perform the following steps:

1. Use an ohmmeter and set the range switch to R x 10.
2. With no power applied, touch the leads of the ohmmeter to the connector pins of the sensor (you do not have to separate the connectors). Depending upon the oven temperature, you should obtain the corresponding reading:

Temperature (°F)	Resistance (Ω)
32 ± 1.9	1000 ± 4.0
75 ± 2.5	1091 ± 5.3
250 ± 4.4	1453 ± 8.9
350 ± 5.4	1654 ± 10.8
450 ± 6.9	1853 ± 13.5
550 ± 8.2	2047 ± 15.8
650 ± 8.6	2237 ± 18.5
900 ± 13.6	2697 ± 24.4

NOTE: If the readings vary more than 25°F from the selected setting, the oven control should be calibrated, as described on page 4-11.

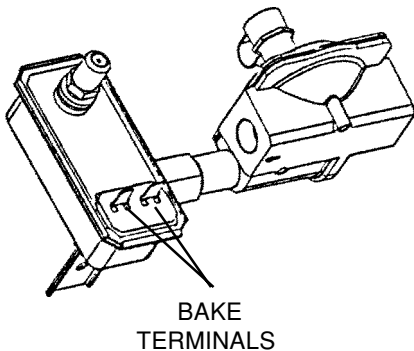
! WARNING

Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

Failure to do so could result in death or electrical shock.

GAS SAFETY VALVE

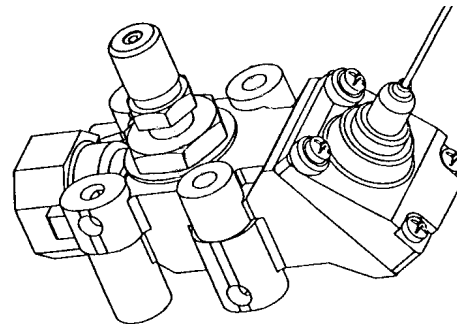


Description

The purpose of the gas safety valve is to control gas to the bake/broil burner.

The gas safety valve has a gas inlet and a gas outlet. It uses an electrically-operated device to control the gas flow. The device is made of an electric heater coil wrapped around a bi-metal strip. One end of the bimetal is riveted to the plate of the valve, and the other end has a rubber seal attached to it that covers a gas outlet. At room temperature, the spring force of the bimetal presses the rubber seal against the gas outlet. When current flows through the heater, heat is applied to the bimetal strip. The amount of heat necessary to warp the bimetal enough to open the valve, requires a minimum of 3.2 amps of current flow in the circuit. The reason the valve is designed not to open below 3.2 amps, is to insure that the temperature of the oven igniter is above 1800° F before the valve opens.

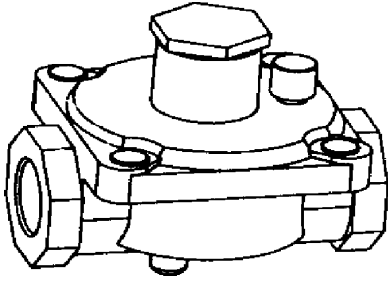
GAS SAFETY VALVE (STANDING PILOT MODELS)



Test Procedure

1. The bake/broil burner will not come on.
 - a) Place the oven in the BAKE mode, set the oven thermostat to 350 degrees, and observe the bake igniter. If the igniter glows, go to step c. If the igniter does not glow, go to step b.
 - b) Disconnect power, remove the wires from the gas safety valve, and connect an ohmmeter across the terminals of the gas safety valve. If the meter reads approximately 1 Ω, the problem is in another component of the bake circuit. If the meter reads infinity, replace the gas safety valve.
 - c) Connect an ammeter to the bake circuit. If the meter reads less than 3.2 amps, replace the bake igniter. If the meter reads over 3.2 amps, replace the gas safety valve.

PRESSURE REGULATOR



Description

The pressure regulator is a mechanical device that reduces the higher incoming gas pressure to a lower outgoing pressure, and maintains a steady, even flow of gas.

The pressure regulator has one outlet that is connected directly to the gas safety valve. The inlet has a manual shutoff valve so that the gas to the safety valve can be turned off.

The common causes of pressure regulator failure are:

- a) Ruptured diaphragm.
- b) Broken or weak valve.
- c) Accumulated debris around the valve seat.
- d) Plugged vent.

The pressure regulator is normally replaced rather than serviced, since it has few replaceable or serviceable parts, and is a relatively inexpensive device.

Test Procedure

! WARNING

Electrical Shock Hazard

Disconnect from electrical supply before servicing unit.

Failure to do so could result in death or electrical shock.

Occasionally it may be necessary to adjust the outgoing pressure of the pressure regulator. This is done by adjusting the tension spring of the regulator. A gas pressure test device, called a manometer, is used to monitor the outgoing pressure during adjustment.

To test the pressure regulator, perform the following steps:

1. Attach one side of a manometer to a gas source.
2. Turn on the gas and allow the pressure to move the water column. When the water column has stopped, the gas pressure can be determined from the scale. The reading should be as follows:

Natural Gas:

Minimum pressure = 5-inches WCP

Maximum pressure = 14-inches WCP


L.P. Gas:

Minimum pressure = 11-inches WCP

Maximum pressure = 14-inches WCP

If the reading is not within the range shown, the pressure regulator is defective and should be replaced.

Troubleshooting Chart


WARNING

Electrical Shock Hazard

Certain procedures in this section require electrical tests or measurements while power is applied to the range. Exercise extreme caution at all times. If test points are not easily accessible, disconnect power, attach test equipment, and reapply power to test.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Oven will not operate.	Oven control is not set properly. A delay start has been programmed.	Reset the oven control (see the Use & Care Guide for instructions describing the function you are operating). Wait for the start time to be reached.
Burner fails to light.	Range is not plugged in. A household fuse or circuit breaker has opened. Burner ports are clogged.	Plug power cord into a live AC outlet. Replace fuse or reset the breaker. Clean burner ports with straight pin.
Burner flames are uneven.	Burner ports are clogged.	Clean burner ports with straight pin.
Burner flames lift off ports, are yellow, or are noisy when turned off.	The air-to-gas mixture is incorrect.	Adjust air shutters for bake/broil burner. Top burner ports are clogged. Clean or replace burner.
Burner makes "popping" noise when on.	Burner is wet.	Allow burner to dry.
Burners spark.	It is normal for all four burners to spark briefly when: <ul style="list-style-type: none"> • A draft is blowing on the burners. • A very large pot on burner causes flame to be unstable. • The burner is turned on but has not ignited. Continuous sparking may be caused when: <ul style="list-style-type: none"> • A switch contact is wet. • There is a faulty ignitor module. • The wall outlet wiring is not correct. 	Allow switch to dry. Replace the ignitor module. Rewire wall outlet.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Control knob will not turn.	Press in on the knob before turning.	If knob is still hard to turn, replace the gas valve.
"PF" shows on the display.	There has been a power failure.	Reset the clock.
A failure code (E3, F1, etc.) is showing on the display.	Press the CANCEL/OFF keypad.	If the code does not disappear, refer to page 4-12, and identify the cause of the error message to help you correct the problem.
The keypads do not operate.	The Control Lock has been set.	Press and hold the Control Lock keypad for 5-seconds to unlock the keypads. The range is not properly grounded.



OVEN TEMPERATURE CALIBRATION (ELECTRONIC OVEN CONTROLS)

The oven temperature is factory-calibrated. The calibration temperature can be increased to a maximum 35°, in 5° increments. To change the calibration temperature, perform the following steps.

1. Touch and hold the BAKE keypad for 4-seconds, and the display will indicate the present "oven calibration" temperature.
2. Touch the BAKE keypad until the display increases by 5°, then remove your finger from the keypad for 1-second. To continue increasing the temperature in 5° increments, touch and release the keypad in 1-second intervals, until the desired temperature is reached (up to +35°).
3. To decrease the calibration temperature from the maximum setting, press and release the BAKE keypad in 1-second intervals. The readings will change to -35°, and decrease to 0, or its original temperature setting. The cycle will then start over.
4. To exit the "temperature calibration" mode, press the CANCEL/OFF keypad.

ERROR CODES (ELECTRONIC OVEN CONTROLS)

NORMAL CODES

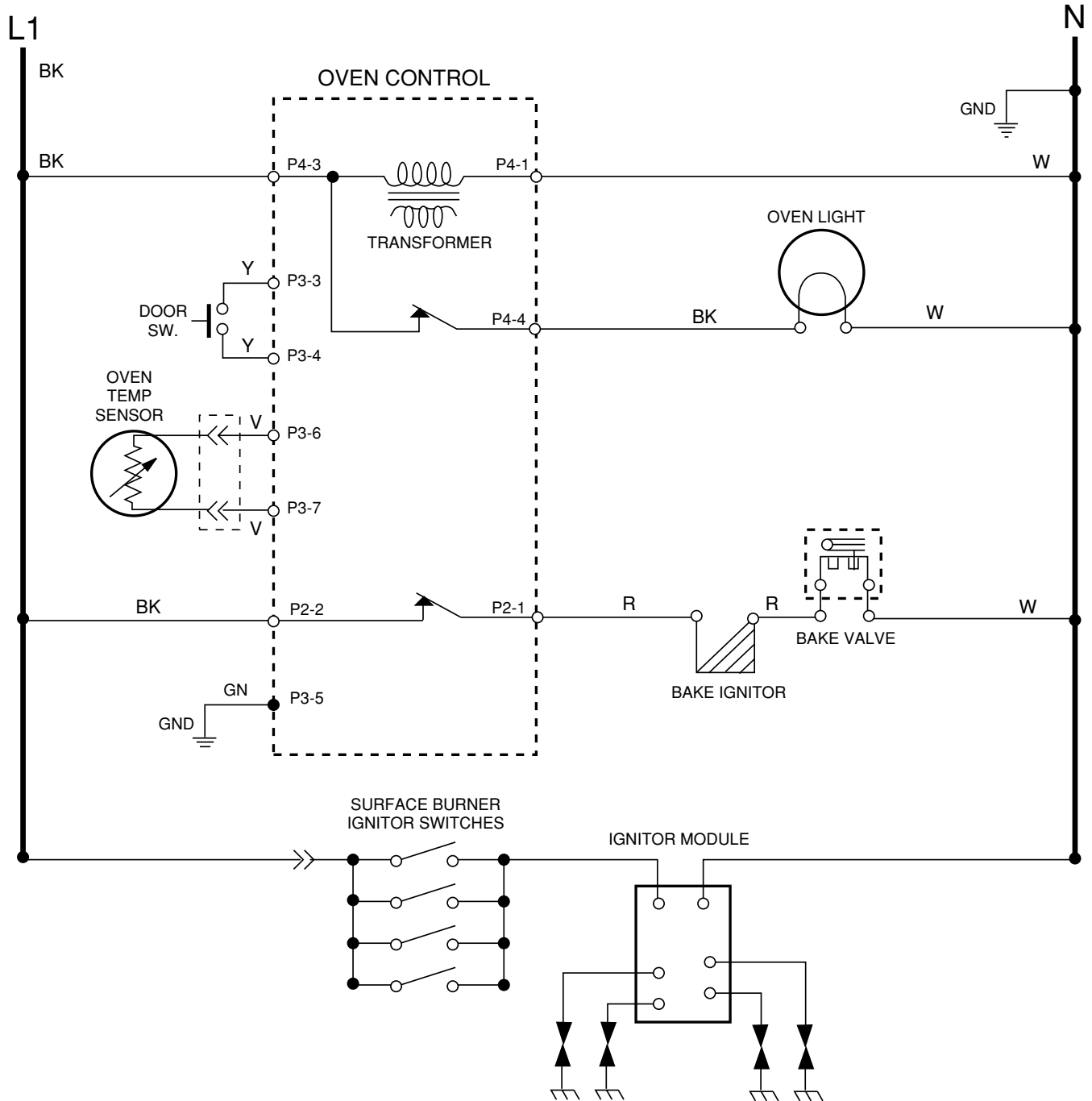
The microcomputer contains self-diagnostic codes that will be displayed on the control panel whenever a failure occurs when using the range. Each code can be cancelled by

pressing the CANCEL/OFF keypad. The code will return if the user attempts to use the range before the failure has been corrected.

3- or 4-Digit Display	Knob Display	Likely Cause	Corrective Action
F1	<i>Heating</i> LED flashing.	Analog-to-digital failure. Shorted keypad (3- or 4-digit display only). Safety flip-flop.	<ol style="list-style-type: none"> 1. Disconnect the power for at least 30-seconds. 2. Reapply power and observe for 5-minutes. 3. If failure remains, remove power, replace the control, and perform step 2.
F3	<i>Oven On</i> and <i>Heating</i> LEDs flashing.	Sensor opened. Sensor shorted. Oven over temperature limits.	<ol style="list-style-type: none"> 1. Measure the sensor value between the connector pins. You should measure between 1000Ω @32°F and 2697Ω @ 900°F. If the measurement does not correlate to real temperature, replace the sensor, and reference steps 3 through 5. Also measure from the sensor connector to the sensor casing for a possible short. 2. Trace the wires and connectors to the sensor from the control, then from the sensor back to the control. If all connections are okay and there is no wire damage, reference step 3 through 5. 3. Disconnect the power for at least 30-seconds. 4. Reapply power and observe for a minimum of 1-minute. 5. If failure remains, replace the control, and then repeat step 4.

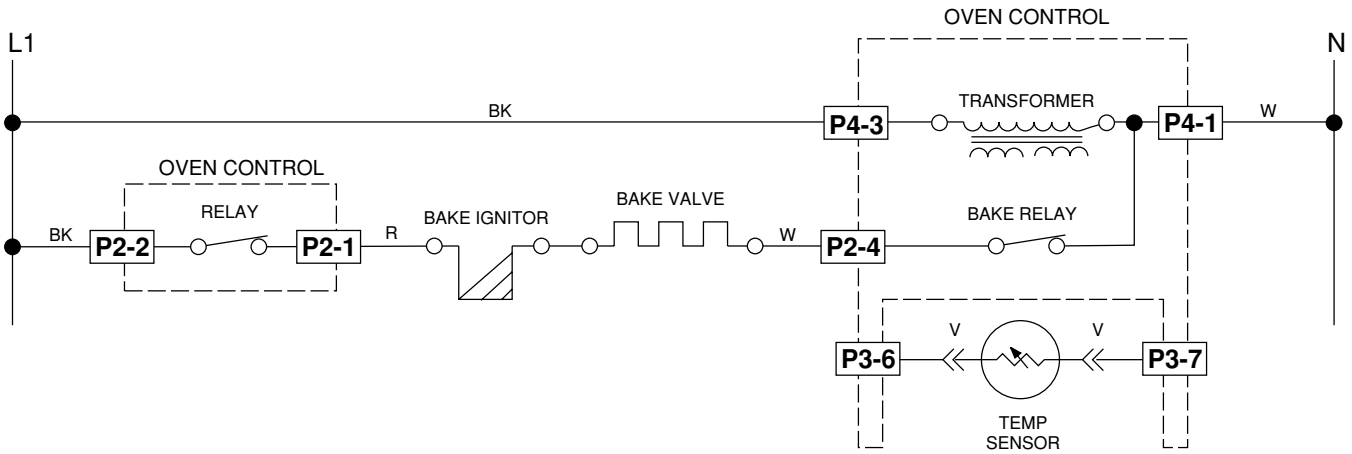
TECH TIPS

WIRING DIAGRAM

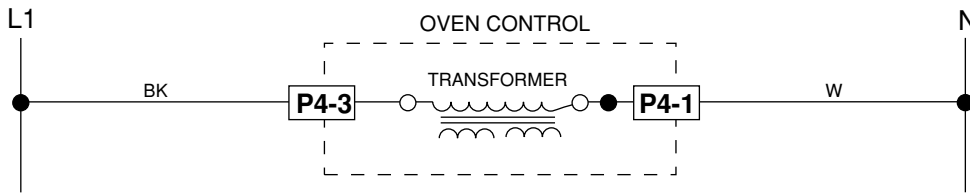


STRIP CIRCUITS

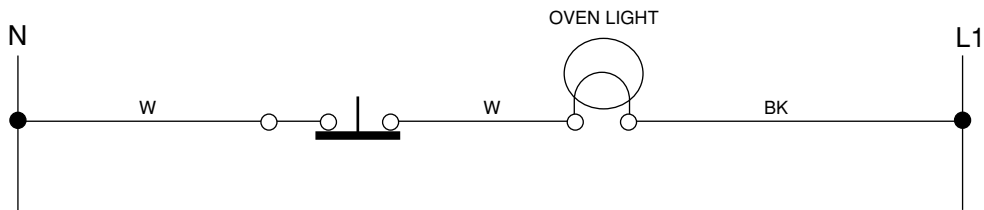
BAKE



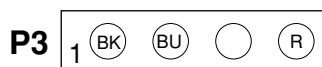
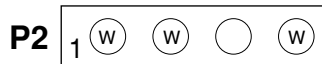
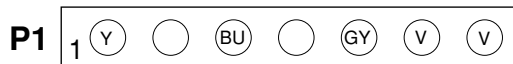
CLOCK DISPLAY ON



OVEN LIGHT



QUICK DISCONNECT PLUGS





SPECIFICATIONS

Whirlpool Models

<i>Gas Model Number</i>	<i>SF300OSE W/N</i>	<i>SF302OEE W/N</i>	<i>SF302BSE W/N</i>	<i>SF304PEE W/N</i>
<i>General Information:</i>				
Cleaning System	Standard	Standard	Standard	Standard
Burner Type	Open - Pilot	Open	Open - Pilot	Open
Valve Degrees	90	90	90	90
Oven Door Type	Steel	Steel	Black Glass	Black Glass
Oven Window & Size	No	No	No	Yes - Standard
Broiler Type	Drop Down	Drop Down	Drop Down	Roll Out
Oven Controls	Hydraulic	Mech. Therm.	Mech. Therm.	Mech. Therm.
Oven Light	No	No	No	Yes - 1
<i>Dimensions:</i>				
Height - Overall	41.1"	46.67"	46.67"	46.67"
Height To Maintop	36"	36"	36"	36"
Depth Overall	25"	25"	25"	25"
Depth To Manifold Panel	25"	25"	25"	25"
Depth With Handle	26.9"	26.9"	26.9"	26.9"
Depth With Oven Door Open	45.94"	45.94"	45.94"	45.94"
Width	29.875"	29.875"	29.875"	29.875"
Approximate Shipping Weight	E	E	E	E
<i>Backguard Features:</i>				
Decoration Panel Color	Black	Black	Black	Black
Panel Construction/Shape	Aluminum	Alum. / New WHR	Alum. / New WHR	Alum. / New WHR
Backguard Height	Low	High	High	High
Oven Control Location	Manifold	Center	Manifold	Center
Oven Controls	Hydraulic	Mech. Therm.	Hydraulic	Mech. Therm.
Timer	None	None	None	None
Countdown Timer	None	None	None	None
Overlay & Manifold Panel Color	Black	Black	Coord w/Oven Door	Coord w/Oven Door
Safety Gas Shutoff	No	No	No	No
Manual Oven Light Switch	No	No	No	Yes - Rocker
Oven Heating Light Indicator	No	No	No	No
End Cap Color	Coord w/ Cntrl Panel	Coord w/ Cntrl Panel	Coord w/ Cntrl Panel	Coord w/ Cntrl Panel

Gas Model Number	SF300OSE W/N	SF302OEE W/N	SF302BSE W/N	SF304PEE W/N
<i>Cooktop Features:</i>				
Cooktop Type	High UpSwp-Porc.	High UpSwp-Porc.	High UpSwp-Porc.	High UpSwp-Porc.
Burner Type	Open - Pilot	Open	Open - Pilot	Open
Burner Cap Type	N/A	N/A	N/A	N/A
Ignition	Pilot	Electronic	Pilot	Electronic
Gas Valves	90 Degree	90 Degree	90 Degree	90 Degree
Burner BTU: Right Front	9,000 BTU	9,000 BTU	9,000 BTU	9,000 BTU
Burner BTU: Left Front	9,000 BTU	9,000 BTU	9,000 BTU	9,000 BTU
Burner BTU: Right Rear	9,000 BTU	9,000 BTU	9,000 BTU	9,000 BTU
Burner BTU: Left Rear	9,000 BTU	9,000 BTU	9,000 BTU	9,000 BTU
L.P. Convertible	Yes - Spud	Yes - Spud	Yes - Spud	Yes - Spud
Grate Type	Whr Stmpd. Stl-Blk	Whr Stmpd. Stl-Blk	Whr Stmpd. Stl-Blk	Whr Stmpd. Stl-Blk
Drip Pans	None	None	None	None
Burner Box - Finish	Porcelain	Porcelain	Porcelain	Porcelain
Oven Control Location	Center	Center	Center	Center
Knobs (Color Coord w/Manifold)	WHR Barrel	WHR Barrel	WHR Barrel	WHR Barrel
Lift-Up Cooktop	Yes	Yes	Yes	Yes
Support Rods	2	2	2	2
<i>Main Chassis Features:</i>				
Cabinet	Painted	Painted	Painted	Painted
Front Frame	Porcelain	Porcelain	Porcelain	Porcelain
Leveling Legs - Plastic	Yes - Four	Yes - Four	Yes - Four	Yes - Four
<i>Oven Features:</i>				
Oven Type	Standard Clean	Standard Clean	Standard Clean	Standard Clean
Oven Capacity	4.65 cubic ft.	4.65 cubic ft.	4.65 cubic ft.	4.65 cubic ft.
Oven Width	24.25"	24.25"	24.25"	24.25"
Oven Height	17.5"	17.5"	17.5"	17.5"
Oven Depth	19.0"	19.0"	19.0"	19.0"
Oven Cavity Finish	Porcelain	Porcelain	Porcelain	Porcelain
Broiler Type	Drop Down	Drop Down	Drop Down	Roll Out
Broiler Output	16,500 BTU	16,500 BTU	16,500 BTU	16,500 BTU



Gas Model Number	SF3000SE W/N	SF3020EE W/N	SF302BSE W/N	SF304PEE W/N
<i>Oven Features (Continued):</i>				
Heat Seal	Silicone	Silicone	Silicone	Silicone
Broiler Pan Finish	Porcelain	Porcelain	Porcelain	Porcelain
Broiler Grid Finish	Porcelain	Porcelain	Porcelain	Porcelain
Oven Light In Cavity	No	No	No	Yes - 1
Auto Oven Light Switch	No	No	No	Yes
Manual Oven Light Switch	No	No	No	Yes - Rocker
<i>Oven Door Features:</i>				
Oven Door Type	Steel	Steel	Black Glass	Black Glass
Oven Door Window & Size	No	No	No	Yes - Standard
Door Latch	N/A	N/A	N/A	N/A
Removable Door & Hinge	Yes	Yes	Yes	Yes
Oven Door Vent Color	Color Coord w/Door	Color Coord w/Door	Color Coord w/Door	Color Coord w/Door
Oven Door Liner Finish	Porcelain	Porcelain	Porcelain	Porcelain
Oven Door Handle	Black	Black	Whr Curved	Whr Curved
<i>Lower Panel/Door:</i>				
Lower Broiler Panel	Drop Down Door	Drop Down Door	Drop Down Door	Roll Out Door
Lower Storage Drawer	No	No	No	No
Drawer Front	Porc. - Sd Pnl Coord	Porc. - Sd Pnl Coord	Porc. - Sd Pnl Coord	Porc. - Sd Pnl Coord
Drawer Width	E	E	E	12.72
Drawer Height	E	E	E	3.9
Drawer Depth	E	E	E	16.65
Glides	N/A	N/A	N/A	Nylon
Drawer Handle	Painted Black	Painted Black	Painted Black	Painted Black
<i>Literature:</i>				
Use & Care Guide	3196285A	3196286A	3196285A	3196286A
Tech Sheets	No	3196192	No	No
Installation Instructions	Yes	Yes	Yes	Yes
<i>Other Specifications:</i>				
Corporate Symbol	On Backguard	On Backguard	On Backguard	On Backguard
AGA Approval	Yes	Yes	Yes	Yes

Gas Model Number	SF304PEE Q	SF305PEE W/N	SF305PEE Q	SF315PEE W/N
<i>General Information:</i>				
Cleaning System	Standard	Standard	Standard	Standard
Burner Type	Open	Sealed	Sealed	Sealed
Valve Degrees	90	90	90	90
Oven Door Type	White Glass	Black Glass	White Glass	Black Glass
Oven Window & Size	Yes - Standard	Yes - Standard	Yes - Standard	Yes - Standard
Broiler Type	Roll Out	Roll Out	Roll Out	Roll Out
Oven Controls	Mech. Therm.	Mech. Therm.	Mech. Therm.	CT-150 (EZ150)
Oven Light	Yes - 1	Yes - 1	Yes - 1	Yes - 1
<i>Dimensions:</i>				
Height - Overall	46.67"	46.67"	46.67"	46.67"
Height To Maintop	36"	36"	36"	36"
Depth Overall	25"	25"	25"	25"
Depth To Manifold Panel	25"	25"	25"	25"
Depth With Handle	26.9"	26.9"	26.9"	26.9"
Depth With Oven Door Open	45.94"	45.94"	45.94"	45.94"
Width	29.875"	29.875"	29.875"	29.875"
Approximate Shipping Weight	E	E	E	E
<i>Backguard Features:</i>				
Decoration Panel Color	White	Black	White	Black
Panel Construction/Shape	Alum. / New WHR	Alum. / New WHR	Alum. / New WHR	Alum. / New WHR
Backguard Height	High	High	High	High
Oven Control Location	Center	Center	Center	Center
Oven Controls	Mech. Therm.	Mech. Therm.	Mech. Therm.	CT-150 (EZ150)
Timer	None	None	None	In CT-150 (EZ150)
Countdown Timer	None	None	None	Yes
Overlay & Manifold Panel Color	Coord w/Oven Door	Coord w/Oven Door	Coord w/Oven Door	Coord w/Oven Door
Safety Gas Shutoff	No	No	No	No
Manual Oven Light Switch	Yes - Rocker	Yes - Rocker	Yes - Rocker	Yes - Rocker
Oven Heating Light Indicator	No	No	No	In Oven Control
End Cap Color	Coord w/ Cntrl Panel	Coord w/ Cntrl Panel	Coord w/ Cntrl Panel	Coord w/ Cntrl Panel



Gas Model Number	SF304PEE Q	SF305PEE W/N	SF305PEE Q	SF315PEE W/N
<i>Cooktop Features:</i>				
Cooktop Type	High UpSwp-Porc.	High UpSwp-Porc.	High UpSwp-Porc.	High UpSwp-Porc.
Burner Type	Open	Sealed	Sealed	Sealed
Burner Cap Type	N/A	Porcelain	Porcelain	Porcelain
Ignition	Electronic	Electronic	Electronic	Electronic
Gas Valves	90 Degree	90 Degree	90 Degree	90 Degree
Burner BTU: Right Front	9,000 BTU	9,500 BTU	9,500 BTU	9,500 BTU
Burner BTU: Left Front	9,000 BTU	9,500 BTU	9,500 BTU	9,500 BTU
Burner BTU: Right Rear	9,000 BTU	6,500 BTU (smaller)	6,500 BTU (smaller)	6,500 BTU (smaller)
Burner BTU: Left Rear	9,000 BTU	7,500 BTU	7,500 BTU	7,500 BTU
L.P. Convertible	Yes - Spud	Yes - Spud	Yes - Spud	Yes - Spud
Grate Type	WHR Stmpd. Stl-Gry	WHR Stmpd. Stl-Blk	WHR Stmpd. Stl-Gry	WHR Stmpd. Stl-Blk
Drip Pans	None	None	None	None
Burner Box - Finish	Porcelain	N/A	N/A	N/A
Oven Control Location	Center	Center	Center	Center
Knobs (Color Coord w/Manifold)	WHR Barrel	WHR Barrel	WHR Barrel	WHR Barrel
Lift-Up Cooktop	Yes	No	No	No
Support Rods	2	N/A	N/A	N/A
<i>Main Chassis Features:</i>				
Cabinet	Painted	Painted	Painted	Painted
Front Frame	Porcelain	Porcelain	Porcelain	Porcelain
Leveling Legs - Plastic	Yes - Four	Yes - Four	Yes - Four	Yes - Four
<i>Oven Features:</i>				
Oven Type	Standard Clean	Standard Clean	Standard Clean	Standard Clean
Oven Capacity	4.65 cubic ft.	4.65 cubic ft.	4.65 cubic ft.	4.65 cubic ft.
Oven Width	24.25"	24.25"	24.25"	24.25"
Oven Height	17.5"	17.5"	17.5"	17.5"
Oven Depth	19.0"	19.0"	19.0"	19.0"
Oven Cavity Finish	Porcelain	Porcelain	Porcelain	Porcelain
Broiler Type	Roll Out	Roll Out	Roll Out	Roll Out
Broiler Output	16,500 BTU	16,500 BTU	16,500 BTU	16,500 BTU

Gas Model Number	SF304PEE Q	SF305PEE W/N	SF305PEE Q	SF315PEE W/N
<i>Oven Features (Continued):</i>				
Heat Seal	Silicone	Silicone	Silicone	Silicone
Broiler Pan Finish	Porcelain	Porcelain	Porcelain	Porcelain
Broiler Grid Finish	Porcelain	Porcelain	Porcelain	Porcelain
Oven Light In Cavity	Yes - 1	Yes - 1	Yes - 1	Yes - 1
Auto Oven Light Switch	Yes	Yes	Yes	Yes
Manual Oven Light Switch	Yes - Rocker	Yes - Rocker	Yes - Rocker	Yes - Rocker
<i>Oven Door Features:</i>				
Oven Door Type	White Glass	Black Glass	White Glass	Black Glass
Oven Door Window & Size	Yes - Standard	Yes - Standard	Yes - Standard	Yes - Standard
Door Latch	N/A	N/A	N/A	N/A
Removable Door & Hinge	Yes	Yes	Yes	Yes
Oven Door Vent Color	Color Coord w/Door	Color Coord w/Door	Color Coord w/Door	Color Coord w/Door
Oven Door Liner Finish	Porcelain	Porcelain	Porcelain	Porcelain
Oven Door Handle	Whr Curved	Whr Curved	Whr Curved	Whr Curved
<i>Lower Panel/Door:</i>				
Lower Broiler Panel	Roll Out Door	Roll Out Door	Roll Out Door	Roll Out Door
Lower Storage Drawer	No	No	No	No
Drawer Front	Porc. - Sd Pnl Coord	Porc. - Sd Pnl Coord	Porc. - Sd Pnl Coord	Porc. - Sd Pnl Coord
Drawer Width	12.72	12.72	12.72	12.72
Drawer Height	3.9	3.9	3.9	3.9
Drawer Depth	16.65	16.65	16.65	16.65
Glides	Nylon	Nylon	Nylon	Nylon
Drawer Handle	Painted- Coord w/ Door	Painted Black	Painted- Coord w/ Door	Painted Black
<i>Literature:</i>				
Use & Care Guide	3196286A	3196286A	3196286A	3196287A
Tech Sheets	No	No	No	3196194
Installation Instructions	Yes	Yes	Yes	Yes
<i>Other Specifications:</i>				
Corporate Symbol	On Backguard	On Backguard	On Backguard	On Backguard
AGA Approval	Yes	Yes	Yes	Yes



Gas Model Number	SF315PEE Q	SF325PEE W/N	SF325PEE Q/Z
<i>General Information:</i>			
Cleaning System	Standard	Standard	Standard
Burner Type	Sealed	Sealed	Sealed
Valve Degrees	90	200	200
Oven Door Type	White Glass	Black Glass	Wht/Almd Glass
Oven Window & Size	Yes - Standard	Yes - Standard	Yes - Standard
Broiler Type	Roll Out	Roll Out	Roll Out
Oven Controls	CT-150 (EZ150)	LEOC (EZ-200)	LEOC (EZ-200)
Oven Light	Yes - 1	Yes - 1	Yes - 1
<i>Dimensions:</i>			
Height - Overall	46.67"	46.67"	46.67"
Height To Maintop	36"	36"	36"
Depth Overall	25"	25"	25"
Depth To Manifold Panel	25"	25"	25"
Depth With Handle	26.9"	26.9"	26.9"
Depth With Oven Door Open	45.94"	45.94"	45.94"
Width	29.875"	29.875"	29.875"
Approximate Shipping Weight	E	E	E
<i>Backguard Features:</i>			
Decoration Panel Color	White	Black	White/Almond
Panel Construction/Shape	Alum. / New WHR	Alum. / New WHR	Alum. / New WHR
Backguard Height	High	High	High
Oven Control Location	Center	Center	Center
Oven Controls	CT-150 (EZ150)	LEOC (EZ-200)	LEOC (EZ-200)
Timer	In CT-150 (EZ150)	In EZ-200	In EZ-200
Countdown Timer	Yes	Yes	Yes
Overlay & Manifold Panel Color	Coord w/Oven Door	Coord w/Oven Door	Coord w/Oven Door
Safety Gas Shutoff	No	No	No
Manual Oven Light Switch	Yes - Rocker	Yes - Touch	Yes - Touch
Oven Heating Light Indicator	In Oven Control	In Oven Control	In Oven Control
End Cap Color	Coord w/ Cntrl Panel	Coord w/ Cntrl Panel	Coord w/ Cntrl Panel

Gas Model Number	SF315PEE Q	SF325PEE W/N	SF325PEE Q/Z
<i>Cooktop Features:</i>			
Cooktop Type	High UpSwp-Porc.	High UpSwp-Porc.	High UpSwp-Porc.
Burner Type	Sealed	Sealed	Sealed
Burner Cap Type	Porcelain	Porcelain	Porcelain
Ignition	Electronic	Electronic	Electronic
Gas Valves	90 Degree	200 Degree	200 Degree
Burner BTU: Right Front	9,500 BTU	9,500 BTU	9,500 BTU
Burner BTU: Left Front	9,500 BTU	9,500 BTU	9,500 BTU
Burner BTU: Right Rear	6,500 BTU (smaller)	6,500 BTU (smaller)	6,500 BTU (smaller)
Burner BTU: Left Rear	7,500 BTU	7,500 BTU	7,500 BTU
L.P. Convertible	Yes - Spud	Yes - Spud	Yes - Spud
Grate Type	Stmpd Stl-Gry/Alm	Cast Iron-Blk	Cast Iron-Gry/Alm
Drip Pans	None	None	None
Burner Box - Finish	N/A	N/A	N/A
Oven Control Location	Center	Center	Center
Knobs (Color Coord w/Manifold)	WHR Barrel	WHR Barrel	WHR Barrel
Lift-Up Cooktop	No	No	No
Support Rods	N/A	N/A	N/A
<i>Main Chassis Features:</i>			
Cabinet	Painted	Painted	Painted
Front Frame	Porcelain	Porcelain	Porcelain
Leveling Legs - Plastic	Yes - Four	Yes - Four	Yes - Four
<i>Oven Features:</i>			
Oven Type	Standard Clean	Standard Clean	Standard Clean
Oven Capacity	4.65 cubic ft.	4.65 cubic ft.	4.65 cubic ft.
Oven Width	24.25"	24.25"	24.25"
Oven Height	17.5"	17.5"	17.5"
Oven Depth	19.0"	19.0"	19.0"
Oven Cavity Finish	Porcelain	Porcelain	Porcelain
Broiler Type	Roll Out	Roll Out	Roll Out
Broiler Output	16,500 BTU	16,500 BTU	16,500 BTU



Gas Model Number	SF315PEE Q	SF325PEE W/N	SF325PEE Q/Z
<i>Oven Features (Continued):</i>			
Heat Seal	Silicone	Silicone	Silicone
Broiler Pan Finish	Porcelain	Porcelain	Porcelain
Broiler Grid Finish	Porcelain	Porcelain	Porcelain
Oven Light In Cavity	Yes - 1	Yes - 1	Yes - 1
Auto Oven Light Switch	Yes	Yes	Yes
Manual Oven Light Switch	Yes - Rocker	Yes - Touch	Yes - Touch
<i>Oven Door Features:</i>			
Oven Door Type	White Glass	Black Glass	Wht/Almd Glass
Oven Door Window & Size	Yes - Standard	Yes - Standard	Yes - Standard
Door Latch	N/A	N/A	N/A
Removable Door & Hinge	Yes	Yes	Yes
Oven Door Vent Color	Color Coord w/Door	Color Coord w/Door	Color Coord w/Door
Oven Door Liner Finish	Porcelain	Porcelain	Porcelain
Oven Door Handle	Whr Curved	Whr Curved	Whr Curved
<i>Lower Panel/Door:</i>			
Lower Broiler Panel	Roll Out Door	Roll Out Door	Roll Out Door
Lower Storage Drawer	No	No	No
Drawer Front	Porc. - Sd Pnl Coordinated	Porc. - Sd Pnl Coordinated	Porc. - Sd Pnl Coordinated
Drawer Width	12.72	12.72	12.72
Drawer Height	3.9	3.9	3.9
Drawer Depth	16.65	16.65	16.65
Glides	Nylon	Nylon	Nylon
Drawer Handle	Pntd - Coord w/Door	Painted Black	Pntd - Coord w/Door
<i>Literature:</i>			
Use & Care Guide	3196287A	3196288B	3196288B
Tech Sheets	3196194	3196195	3196195
Installation Instructions	Yes	Yes	Yes
<i>Other Specifications:</i>			
Corporate Symbol	On Backguard	On Backguard	On Backguard
AGA Approval	Yes	Yes	Yes

Roper Models

Gas Model Number	FGP310E W/N	FGP315E W/N	FGP320E W/N
<i>General Information:</i>			
Cleaning System	Standard	Standard	Standard
Burner Type	Open - Pilot	Open	Open - Pilot
Valve Degrees	90	90	90
Oven Door Type	Steel	Steel	Black Glass
Oven Window & Size	No	No	No
Broiler Type	Drop Down	Drop Down	Drop Down
Oven Controls	Hydraulic	Mech. Therm.	Hydraulic
Oven Light	No	No	No
<i>Dimensions:</i>			
Height - Overall	41.1"	46.1"	41.1"
Height To Maintop	36"	36"	36"
Depth Overall	25"	25"	25"
Depth To Manifold Panel	25"	25"	25"
Depth With Handle	26.9"	26.9"	26.9"
Depth With Oven Door Open	45.94"	45.94"	45.94"
Width	29.875"	29.875"	29.875"
Approximate Shipping Weight	E	E	E
<i>Backguard Features:</i>			
Decoration Panel Color	Black	Black	Black
Panel Construction/Shape	Aluminum / Roper	Aluminum / Roper	Aluminum / Roper
Backguard Height	Low	High	Low
Oven Control Location	No	Center	No
Oven Controls	Hydraulic	Mech. Therm.	Hydraulic
Timer	None	None	None
Countdown Timer	None	None	None
Overlay & Manifold Panel Color	Black	Black	Black
Safety Gas Shutoff	No	No	No
Manual Oven Light Switch	No	No	No
Oven Heating Light Indicator	No	No	No
End Cap Color	Black Plastic	Black Plastic	Black Plastic



Gas Model Number	FGP310E W/N	FGP315E W/N	FGP320E W/N
<i>Cooktop Features:</i>			
Cooktop Type	High UpSwp-Porc.	High UpSwp-Porc.	High UpSwp-Porc.
Burner Type	Open - Pilot	Open	Open - Pilot
Burner Cap Type	N/A	N/A	N/A
Ignition	Pilot	Electronic	Pilot
Gas Valves	90 Degree	90 Degree	90 Degree
Burner BTU: Right Front	9,000 BTU	9,000 BTU	9,000 BTU
Burner BTU: Left Front	9,000 BTU	9,000 BTU	9,000 BTU
Burner BTU: Right Rear	9,000 BTU	9,000 BTU	9,000 BTU
Burner BTU: Left Rear	9,000 BTU	9,000 BTU	9,000 BTU
L.P. Convertible	Yes - Spud	Yes - Spud	Yes - Spud
Grate Type	Roper Stmpd. Stl-Blk	Roper Stmpd. Stl-Blk	Roper Stmpd. Stl-Blk
Drip Pans	None	None	None
Burner Box - Finish	Porcelain	Porcelain	Porcelain
Oven Control Location	Center	Center	Center
Knobs (Color Coord w/Manifold)	Roper Q	Roper Q	Roper Q
Lift-Up Cooktop	Yes	Yes	Yes
Support Rods	2	2	2
<i>Main Chassis Features:</i>			
Cabinet	Painted	Painted	Painted
Front Frame	Porcelain	Porcelain	Porcelain
Leveling Legs - Plastic	Yes - Four	Yes - Four	Yes - Four
<i>Oven Features:</i>			
Oven Type	Standard Clean	Standard Clean	Standard Clean
Oven Capacity	4.65 cubic ft.	4.65 cubic ft.	4.65 cubic ft.
Oven Width	24.25"	24.25"	24.25"
Oven Height	17.5"	17.5"	17.5"
Oven Depth	19.0"	19.0"	19.0"
Oven Cavity Finish	Porcelain	Porcelain	Porcelain
Broiler Type	Drop Down	Drop Down	Drop Down
Broiler Output	16,500 BTU	16,500 BTU	16,500 BTU

Gas Model Number	FGP310E W/N	FGP315E W/N	FGP320E W/N
<i>Oven Features (Continued):</i>			
Heat Seal	Silicone	Silicone	Silicone
Broiler Pan Finish	Porcelain	Porcelain	Porcelain
Broiler Grid Finish	Porcelain	Porcelain	Porcelain
Oven Light In Cavity	No	No	No
Auto Oven Light Switch	No	No	No
Manual Oven Light Switch	No	No	No
<i>Oven Door Features:</i>			
Oven Door Type	Steel	Steel	Black Glass
Oven Door Window & Size	No	No	No
Door Latch	No	No	No
Removable Door & Hinge	Yes	Yes	Yes
Oven Door Vent Color	Color Coordinated	Color Coordinated	Color Coordinated
Oven Door Liner Finish	Porcelain	Porcelain	Porcelain
Oven Door Handle	Painted - Black	Painted - Black	Towelbar
<i>Lower Panel/Door:</i>			
Lower Broiler Panel	Drop Down Door	Drop Down Door	Drop Down Door
Lower Storage Drawer	No	No	No
Drawer Front	Porc. - Sd Pnl Coord	Porc. - Sd Pnl Coord	Porc. - Sd Pnl Coord
Drawer Width	N/A	N/A	N/A
Drawer Height	N/A	N/A	N/A
Drawer Depth	N/A	N/A	N/A
Glides	N/A	N/A	N/A
Drawer Handle	Painted - Black	Painted - Black	Painted - Black
<i>Literature:</i>			
Use & Care Guide	3196294B	3196295B	3196294B
Tech Sheets	No	No	No
Installation Instructions	Yes	Yes	Yes
<i>Other Specifications:</i>			
Corporate Symbol	On Backguard	On Backguard	On Backguard
AGA Approval	Yes	Yes	Yes



Gas Model Number	FLP320E W/N	FGP325E W/N	FGP335E W/N	FGP335E Q
<i>General Information:</i>				
Cleaning System	Standard	Standard	Standard	Standard
Burner Type	Open - Pilot	Open	Open	Open
Valve Degrees	90	90	90	90
Oven Door Type	Black Glass	Black Glass	Black Glass	White Glass
Oven Window & Size	No	No	No	No
Broiler Type	Drop Down	Drop Down	Drop Down	Drop Down
Oven Controls	Hydraulic Therm.	Mech. Therm.	Mech. 1-Stem	Mech. 1-Stem
Oven Light	No	No	No	No
<i>Dimensions:</i>				
Height - Overall	41.1"	46.1"	46.1"	46.1"
Height To Maintop	36"	36"	36"	36"
Depth Overall	25"	25"	25"	25"
Depth To Manifold Panel	25"	25"	25"	25"
Depth With Handle	26.9"	26.9"	26.9"	26.9"
Depth With Oven Door Open	45.94"	45.94"	45.94"	45.94"
Width	29.875"	29.875"	29.875"	29.875"
Approximate Shipping Weight	E	E	E	E
<i>Backguard Features:</i>				
Decoration Panel Color	Black	Black	Black	White
Panel Construction/Shape	Aluminum / Roper	Aluminum / Roper	Aluminum / Roper	Aluminum / Roper
Backguard Height	Low	High	High	High
Oven Control Location	No	Center	Center	Center
Oven Controls	Hydraulic Therm.	Mech. Therm.	Mech. 1-Stem	Mech. 1-Stem
Timer	None	None	1 Stem Analog	1 Stem Analog
Countdown Timer	None	None	None	None
Overlay & Manifold Panel Color	Black	Black	Black	White
Safety Gas Shutoff	No	No	No	No
Manual Oven Light Switch	No	No	No	No
Oven Heating Light Indicator	No	No	No	No
End Cap Color	Black Plastic	Black Plastic	Black Plastic	White Plastic

Gas Model Number	FLP320E W/N	FGP325E W/N	FGP335E W/N	FGP335E Q
<i>Cooktop Features:</i>				
Cooktop Type	High UpSwp-Porc.	High UpSwp-Porc.	High UpSwp-Porc.	High UpSwp-Porc.
Burner Type	Open - Pilot	Open	Open	Open
Burner Cap Type	N/A	N/A	N/A	N/A
Ignition	Pilot	Electronic	Electronic	Electronic
Gas Valves	90 Degree	90 Degree	90 Degree	90 Degree
Burner BTU: Right Front	9,000 BTU	9,000 BTU	9,000 BTU	9,000 BTU
Burner BTU: Left Front	9,000 BTU	9,000 BTU	9,000 BTU	9,000 BTU
Burner BTU: Right Rear	9,000 BTU	9,000 BTU	9,000 BTU	9,000 BTU
Burner BTU: Left Rear	9,000 BTU	9,000 BTU	9,000 BTU	9,000 BTU
L.P. Convertible	LP Model	Yes - Spud	Yes - Spud	Yes - Spud
Grate Type	Roper Stmpd. Stl-Blk	Roper Stmpd. Stl-Blk	Roper Stmpd. Stl-Blk	Stmpd. Stl-Gray
Drip Pans	None	None	None	None
Burner Box - Finish	Porcelain	Porcelain	Porcelain	Porcelain
Oven Control Location	Yes - Center	Yes - Center	Yes - Center	Yes - Center
Knobs (Color Coord w/Manifold)	Roper Q	Roper Q	Roper Q	Roper Q
Lift-Up Cooktop	Yes	Yes	Yes	Yes
Support Rods	2	2	2	2
<i>Main Chassis Features:</i>				
Cabinet	Painted	Painted	Painted	Painted
Front Frame	Porcelain	Porcelain	Porcelain	Porcelain
Leveling Legs - Plastic	Yes - Four	Yes - Four	Yes - Four	Yes - Four
<i>Oven Features:</i>				
Oven Type	Standard Clean	Standard Clean	Standard Clean	Standard Clean
Oven Capacity	4.65 cubic ft.	4.65 cubic ft.	4.65 cubic ft.	4.65 cubic ft.
Oven Width	24.25"	24.25"	24.25"	24.25"
Oven Height	17.5"	17.5"	17.5"	17.5"
Oven Depth	19.0"	19.0"	19.0"	19.0"
Oven Cavity Finish	Porcelain	Porcelain	Porcelain	Porcelain
Broiler Type	Drop Down	Drop Down	Drop Down	Drop Down
Broiler Output	16,500 BTU	16,500 BTU	16,500 BTU	16,500 BTU



<i>Gas Model Number</i>	<i>FLP320E W/N</i>	<i>FGP325E W/N</i>	<i>FGP335E W/N</i>	<i>FGP335E Q</i>
<i>Oven Features (Continued):</i>				
Heat Seal	Silicone	Silicone	Silicone	Silicone
Broiler Pan Finish	Porcelain	Porcelain	Porcelain	Porcelain
Broiler Grid Finish	Porcelain	Porcelain	Porcelain	Porcelain
Oven Light In Cavity	No	No	No	No
Auto Oven Light Switch	No	No	No	No
Manual Oven Light Switch	No	No	No	No
<i>Oven Door Features:</i>				
Oven Door Type	Black Glass	Black Glass	Black Glass	White Glass
Oven Door Window & Size	No	No	No	No
Door Latch	No	No	No	No
Removable Door & Hinge	Yes	Yes	Yes	Yes
Oven Door Vent Color	Color Coordinated	Color Coordinated	Color Coordinated	Color Coordinated
Oven Door Liner Finish	Porcelain	Porcelain	Porcelain	Porcelain
Oven Door Handle	Towelbar	Towelbar	Towelbar	Towelbar
<i>Lower Panel/Door:</i>				
Lower Broiler Panel	Drop Down Door	Drop Down Door	Drop Down Door	Drop Down Door
Lower Storage Drawer	No	No	No	No
Drawer Front	Porc. - Sd Pnl Coord	Porc. - Sd Pnl Coord	Porc. - Sd Pnl Coord	Porc. - Sd Pnl Coord
Drawer Width	N/A	N/A	N/A	N/A
Drawer Height	N/A	N/A	N/A	N/A
Drawer Depth	N/A	N/A	N/A	N/A
Glides	N/A	N/A	N/A	N/A
Drawer Handle	Painted - Black	Painted - Black	Painted - Black	Pntd - Coord w/Door
<i>Literature:</i>				
Use & Care Guide	3196294B	3196295B	3196297B	3196297B
Tech Sheets	No	No	No	No
Installation Instructions	Yes	Yes	Yes	Yes
<i>Other Specifications:</i>				
Corporate Symbol	On Backguard	On Backguard	On Backguard	On Backguard
AGA Approval	Yes	Yes	Yes	Yes

Estate Model

Gas Model Number	TGP325E W
<i>General Information:</i>	
Cleaning System	Standard
Burner Type	Open
Valve Degrees	90
Oven Door Type	Black Glass
Oven Window & Size	No
Broiler Type	Drop Down
Oven Controls	Mech. Therm.
Oven Light	No
<i>Dimensions:</i>	
Height - Overall	46.1"
Height To Maintop	36"
Depth Overall	25"
Depth To Manifold Panel	25"
Depth With Handle	26.9"
Depth With Oven Door Open	45.94"
Width	29.875"
Approximate Shipping Weight	E
<i>Backguard Features:</i>	
Decoration Panel Color	Black
Panel Construction/Shape	Alum. / New WHR
Backguard Height	High
Oven Control Location	Center
Oven Controls	Mech. Therm.
Timer	None
Countdown Timer	None
Overlay & Manifold Panel Color	Black
Safety Gas Shutoff	No
Manual Oven Light Switch	No
Oven Heating Light Indicator	No
End Cap Color	Black Plastic

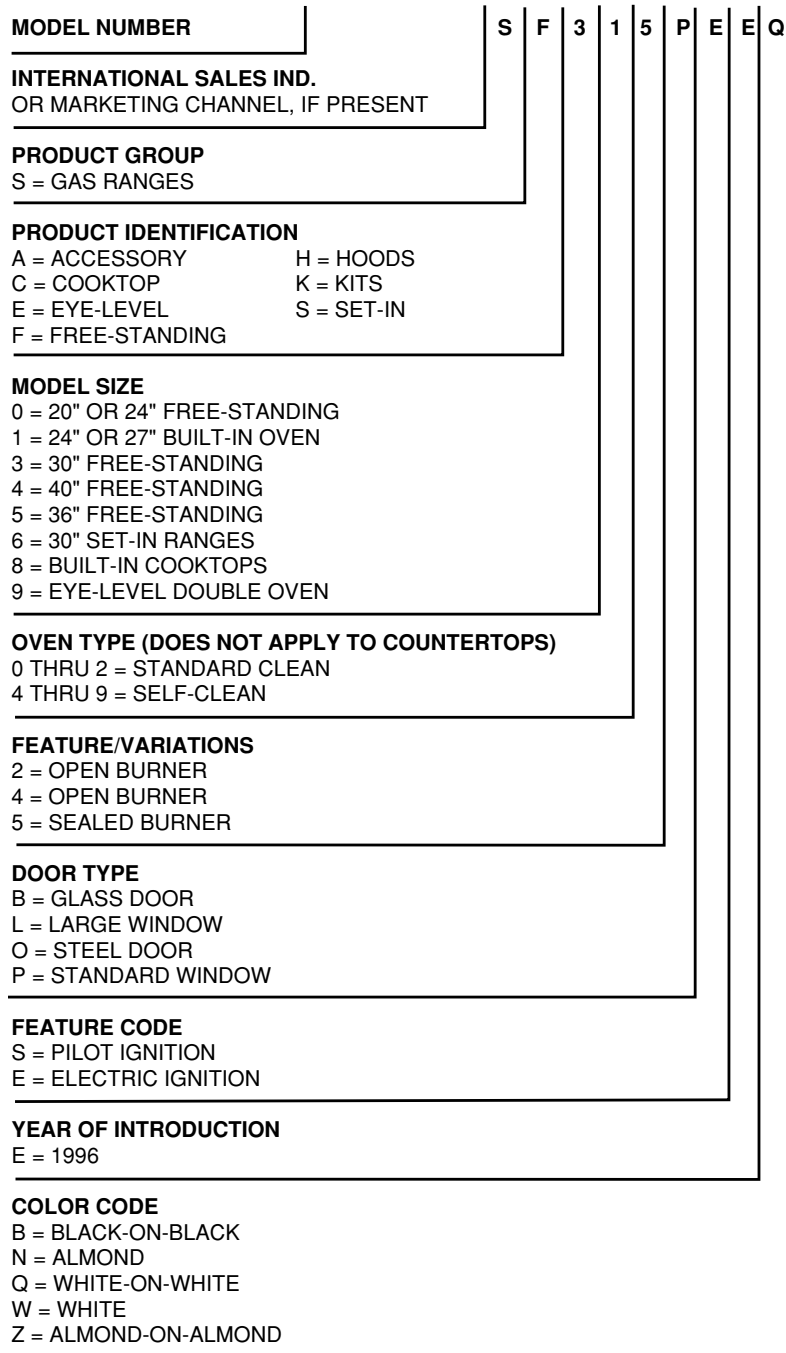


Gas Model Number	TGP325E W
<i>Cooktop Features:</i>	
Cooktop Type	High UpSwp-Porc.
Burner Type	Open
Burner Cap Type	N/A
Ignition	Electronic
Gas Valves	90 Degree
Burner BTU: Right Front	9,000 BTU
Burner BTU: Left Front	9,000 BTU
Burner BTU: Right Rear	9,000 BTU
Burner BTU: Left Rear	9,000 BTU
L.P. Convertible	Yes - Spud
Grate Type	WHR Stmpd. Stl-Blk
Drip Pans	None
Burner Box - Finish	Porcelain
Oven Control Location	Yes - Center
Knobs (Color Coord w/Manifold)	WHR Barrel
Lift-Up Cooktop	Yes
Support Rods	2
<i>Main Chassis Features:</i>	
Cabinet	Painted
Front Frame	Porcelain
Leveling Legs - Plastic	Yes - Four
<i>Oven Features:</i>	
Oven Type	Standard Clean
Oven Capacity	4.65 cubic ft.
Oven Width	24.25"
Oven Height	17.5"
Oven Depth	19.0"
Oven Cavity Finish	Porcelain
Broiler Type	Drop Down
Broiler Output	16,500 BTU

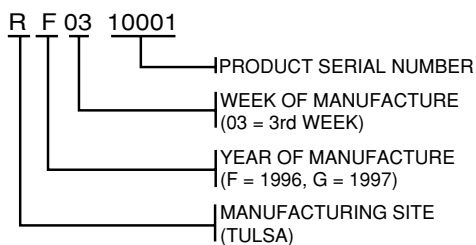
Gas Model Number	TGP325E W
<i>Oven Features (Continued):</i>	
Heat Seal	Silicone
Broiler Pan Finish	Porcelain
Broiler Grid Finish	Porcelain
Oven Light In Cavity	No
Auto Oven Light Switch	No
Manual Oven Light Switch	No
<i>Oven Door Features:</i>	
Oven Door Type	Black Glass
Oven Door Window & Size	No
Door Latch	No
Removable Door & Hinge	Yes
Oven Door Vent Color	Color Coordinated
Oven Door Liner Finish	Porcelain
Oven Door Handle	Whr. Curved
<i>Lower Panel/Door:</i>	
Lower Broiler Panel	Drop Down Door
Lower Storage Drawer	No
Drawer Front	Porc. - Sd Pnl. Coord
Drawer Width	N/A
Drawer Height	N/A
Drawer Depth	N/A
Glides	N/A
Drawer Handle	Painted Black
<i>Literature:</i>	
Use & Care Guide	3196298A
Tech Sheets	No
Installation Instructions	Yes
<i>Other Specifications:</i>	
Corporate Symbol	On Backguard
AGA Approval	Yes

MODEL AND SERIAL NUMBER EXPLANATION

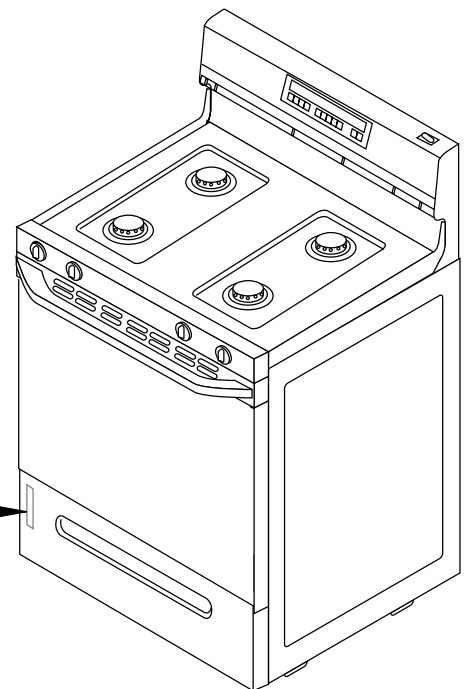
MODEL NUMBER



SERIAL NUMBER



Model/Serial Number Plate →



WHIRLPOOL WARRANTY

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR:
FULL ONE YEAR WARRANTY From Date of Purchase.	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool service company.
WHIRLPOOL WILL NOT PAY FOR:	
<p>A. Service calls to:</p> <ol style="list-style-type: none"> 1. Correct the installation of the range. 2. Instruct you how to use the range. 3. Replace house fuses or correct house wiring or plumbing. 4. Replace owner-accessible light bulbs. <p>B. Repairs when range is used in other than normal, single family household use.</p> <p>C. Pickup and delivery. Your range is designed to be repaired in the home.</p> <p>D. Damage to your range caused by accident, misuse, fire, flood, acts of God, or use of products not approved by Whirlpool.</p> <p>E. Repairs to parts or systems caused by unauthorized modifications made to the appliance.</p>	

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state-to-state.

Outside the United States, a different warranty may apply. For details, please contact your authorized Whirlpool distributor or military exchange.

If you need service first see the "Troubleshooting" section of the Use and Care Guide. After checking "Troubleshooting," additional help can be found by checking the "Requesting Assistance or Service" section, or by calling our Consumer Assistance Center telephone number, **1-800-253-1301**, from anywhere in the U.S.A.

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