

# Service

This manual is to be used by qualified appliance technicians only. Maytag does not assume any responsibility for property damage or personal injury for improper service procedures done by an unqualified person.

## Freestanding Gas Range



***Amana***<sup>®</sup>

 **Magic Chef**<sup>®</sup>

**CROSLEY**<sup>®</sup>

**Admiral**<sup>®</sup>

This Base Manual covers general information

Refer to individual Technical Sheet  
for information on specific models

This manual includes, but is  
not limited to the following:

AGR4400ADW  
AGR4412ADB/Q/S/W  
AGR5712ADB/Q/S/W  
CPL1100ADH/L/Q/T/W  
CPL1110ADH/L/T  
CPR1100ADQ/W  
CGL1100ADQ/W  
CGR1110ADQ/W  
CGR1125ADQ/W  
CGR1415ADH  
CGR1425ADH/Q/S/T/W  
CGR3725ADB/Q/S/W  
CG31200ADQ/V/W  
CG31400ADW  
CG31600ADB/Q/V  
CG34800ADQ/S/T/V/W  
CP31200ADV  
CP31600ADQ/V  
LGR3330ADB/W  
LPR1115ADW  
MGR5751ADB/Q/W/S  
MGR5752ADW  
MGR4451ADB/Q/W/S  
MGR4452ADB/Q/W  
PGR4420LDQ/W  
PGR5720LDQ/W

**MAYTAG**<sup>®</sup>

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# Important Information

Pride and workmanship go into every product to provide our customers with quality products. It is possible, however, that during its lifetime a product may require service. Products should be serviced only by a qualified service technician who is familiar with the safety procedures required in the repair and who is equipped with the proper tools, parts, testing instruments and the appropriate service information. **IT IS THE TECHNICIANS RESPONSIBILITY TO REVIEW ALL APPROPRIATE SERVICE INFORMATION BEFORE BEGINNING REPAIRS.**

## Important Notices for Servicers and Consumers



### WARNING

To avoid risk of severe personal injury or death, disconnect power before working/servicing on appliance to avoid electrical shock.

To locate an authorized servicer, please consult your telephone book or the dealer from whom you purchased this product. For further assistance, please contact:

### Customer Service Support Center

CAIR Center

<u>Web Site</u>	<u>Telephone Number</u>
WWW.AMANA.COM .....	1-800-843-0304
WWW.MAYTAG.COM .....	1-800-688-9900
CAIR Center in Canada .....	1-800-688-2002
Amana Canada Product .....	1-866-587-2002

### Recognize Safety Symbols, Words, and Labels



### DANGER

**DANGER**—Immediate hazards which **WILL** result in severe personal injury or death.



### WARNING

**WARNING**—Hazards or unsafe practices which **COULD** result in severe personal injury or death.



### CAUTION

**CAUTION**—Hazards or unsafe practices which **COULD** result in minor personal injury, product or property damage.

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# Important Safety Information

Recognize this symbol as a safety precaution.



## **WARNING**

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

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

### **WHAT TO DO IF YOU SMELL GAS**

- Extinguish any open flame.
- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by an authorized installer, service agency or gas supplier.

## **WARNING**

To avoid risk of electrical shock, property damage, personal injury or death; verify wiring is correct, if components were replaced. Verify proper and complete operation of unit after servicing.

This gas appliance contains or produces a chemical or chemicals which are known to the state of California to cause cancer, birth defects or other reproductive harm. To reduce the risk from substances in the fuel or from fuel combustion make sure this appliance is installed, operated, and maintained according to the instructions in this manual.

## **WARNING**

Due to the nature of cooking, fires can occur as a result of overcooking or excessive grease. Although a fire is unlikely, if one occurs proceed as follows:

### **Oven Fires**

1. Do not open the oven door.
2. Turn all controls to the OFF position.
3. As an added precaution turn off the electricity at the main circuit breaker or fuse box and the gas at the main supply valve.
4. Allow the food or grease to burn itself out in the oven.

If smoke or fire persist call the local fire department.

To avoid risk of property damage or personal injury do not obstruct the flow of combustion or ventilation air to the oven.

To avoid risk of electrical shock, serious personal injury or death: Verify the oven has been properly grounded and always disconnect the electrical supply before servicing this unit.

**NOTE:** The maximum gas supply pressure for these models must not exceed 14 inches W.C.P.

### **Safety Practices for Servicer**

Safe and satisfactory operation of gas ranges depends upon its design and proper installation. However, there is one more area of safety to be considered:

### **Servicing**

Listed below are some general precautions and safety practices which should be followed in order to protect the service technician and consumer during service and after service has been completed.

1. **Gas smell**—Extinguish any and all open flames and open windows.
2. **Turn gas off**—Service range with gas turned off unless testing requires it.
3. **Checking for gas leaks**—Never check for leaks with any kind of open flame. Soap and water solution should be used for this purpose. Apply solution to suspected area and watch for air bubbles which indicates a leak. Correct leaks by tightening fittings, screws, connections, applying approved compound, or installing new parts.

# Important Safety Information

4. **Using lights**—Use a hand flashlight when servicing ranges or checking for gas leaks. Electric switches should not be operated where leaks are suspected. This will avoid creating arcing or sparks which could ignite the gas. If electric lights are already turned on, they should not be turned off.
  5. **Do not smoke**—Never smoke while servicing gas ranges, especially when working on piping that contains or has contained gas.
  6. **Check range when service is completed**—After servicing, make visual checks on electrical connection, and check for gas leaks. Inform consumer of the condition of range before leaving.
  7. **Adhere to all local regulations and codes when performing service.**
- Never use range for warming or heating a room. This may cause burns, injuries, or a fire.
  - Do not use water on grease fires.
  - Do not let grease or other flammable materials collect in or around range.
  - Do not repair or replace any part of range unless it is recommended in this manual.
  - Use only dry potholders. Moist or damp potholders used on hot surfaces may result in a burn from steam. Do not let a potholder touch the flame. Do not use a towel or a bulky cloth as a potholder.
  - Never leave range unattended while cooking. Boilovers can cause smoking and may ignite.
  - Only certain types of glass/ceramic, earthenware, or other glazed utensils are suitable for oven use. Unsuitable utensils may break due to sudden temperature change.
  - Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
  - Do not heat unopened food containers in oven. Buildup of pressure may cause a container to burst and result in injury.
  - Keep range vent ducts unobstructed.
  - Place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, use a dry potholder.
  - Do not use aluminum foil to line oven bottom or racks. Aluminum foil can cause a fire and will seriously affect baking results, and damage to porcelain surfaces.
  - Do not touch interior surfaces of oven during or immediately after use. Do not let clothing or other flammable materials come in contact with bake or broil burners.
  - Other areas of the oven can become hot enough to cause burns, such as vent openings, window, oven door and oven racks.
  - To avoid steam burns, do not use a wet sponge or cloth to wipe up spills on hot cooking area.
  - Do not store combustible or flammable materials, such as gasoline or other flammable vapors and liquids near or in oven.
  - Do not clean oven door gasket located on back of the door. Gasket is necessary to seal the oven and can be damaged as a result of rubbing or being moved.
  - Do not drape towels or any materials on oven door handles. These items may ignite causing a fire.

## Receiving Oven

- Installer needs to show consumer location of the range gas shut-off valve and how to shut it off.
- Authorized servicer must install the range, in accordance with the Installation Instructions. Adjustments and service should be performed only by authorized servicer.
- Plug range into a 120-volt grounded outlet only. Do not remove round grounding prong from the plug. If in doubt about grounding of the home electrical system, it is consumers responsibility and obligation to have an ungrounded outlet replaced with a properly grounded three-prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.
- Insure all packing materials are removed from the range before operating it, to prevent fire or smoke damage should the packing material ignite.
- Ensure range is correctly adjusted by a qualified service technician or installer for the type of gas (Natural or LP). Some ranges can be converted for use with Natural or LP gas.
- With prolonged use of a range, high floor temperatures could result. Many floor coverings will not be able to withstand this kind of use. Never install range over vinyl tile or linoleum that cannot withstand high temperatures. Never install range directly over carpeting.

## Using the Oven

- Do not leave children alone or unattended where a range is hot or in operation. They could be seriously burned.
- Do not allow anyone to climb, stand or hang on the door. They could damage the range and cause severe personal injury.
- Wear proper apparel. Loose fitting or hanging garments should never be worn when using oven. Flammable material could ignite if brought in contact with flame or hot oven surfaces which may cause severe burns.

### CAUTION

Do not store items of interest to children in cabinets above range. Children may climb on oven to reach these items and become seriously injured.

# Important Safety Information

## Baking, Broiling, and Roasting

- Do not use oven area for storage.
- Stand back from range when opening door of a hot oven. Hot air or steam can cause burns to hands, face, and eyes.
- Do not use aluminum foil anywhere in the oven. This could result in a fire hazard and damage the range.
- Use only glass cookware appropriate for use in gas ovens.
- Always remove broiler pan from oven when finished broiling. Grease left in pan can catch fire if oven is used without removing grease from the broiler pan.
- Meat that is close to the flame may ignite when broiling. Trim any excess fat to help prevent excessive flare-ups.
- Make sure broiler pan is placed correctly to reduce any possibility of grease fires.
- Should a grease fire occur in the broiler pan, turn off oven, and keep oven door closed until fire burns out.

## Connecting Range to Gas

Install manual shut-off valve in gas line for easy accessibility outside range. Be aware of the location of the shut-off valve.

## Electrical Requirements

120-volt, 60 Hertz, 15 amp, individual circuit which is properly grounded, polarized and protected by a circuit breaker or fuse.

## Extension Cord

Due to possible pinching during installation, extension cords should not be used on products.

Extension cords will adversely affect the performance of spark system.

## Product Safety Devices

Safety devices and features have been engineered into the product to protect consumer and servicer. Safety devices must never be removed, bypassed, or altered in such a manner as to defeat the purpose for which they were intended.

Listed below are various safety devices together with the reason each device is incorporated in the gas ranges.

### Pressure Regulator

Maintains proper and steady gas pressure for operation of oven controls. Regulator must be set for the type of gas being used **Natural** or **LP**. After servicing regulator, make certain it is set properly before completing service.

### Gas Burner Orifices

Universal orifices are used on most valves. They must be adjusted or set for the type of gas being used **Natural** or **LP**.

After servicing a valve or orifice verify it is adjusted properly before completing service.

### Oven Safety Valve

Oven valve is designed to be a safety valve. Two basic designs are used in gas ranges.

Hydraulic type valve  
Electric type valve

Both types are safety valves because they are indirectly operated or controlled by the oven thermostat, which controls a pilot flame or electric ignitor, to open and close the oven valve.

### Grounded Oven Frame

Ground prong on power cord is connected to the frame, usually a green lead fastened by a screw. In addition, any part or component capable of conducting an electric current is grounded by its mounting.

If any ground wire, screw, strap, nut, etc. is removed for service, or any reason, it must be reconnected to its original position with original fastener before the appliance is put into operation again.

Failure to do so can create a possible shock hazard.



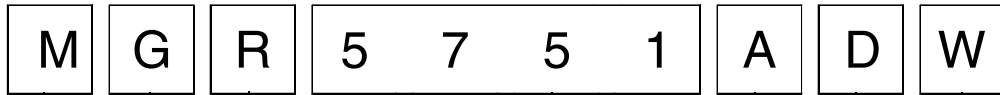
# General Information

This manual provides basic instructions and suggestions for handling, installing and servicing gas ranges.

The directions, information, and warnings in this manual are developed from experience with, and careful testing of the product. If the unit is installed according to this manual, it will operate properly and will require minimal servicing. A unit in proper operating order ensures the consumer all the benefits provided by clean, modern gas cooking.

This manual contains information needed by authorized service technicians to install and service gas ranges. There may be, however, some parts which need further explanation. Refer to the Installation Instructions, Use and Care, Technical Sheets or the toll-free technical support line.

## Cooking Nomenclature



### Brand

- A Amana
- C Magic Chef
- G Graffer & Sattler
- H Hardwick
- J Jenn-Air
- M Maytag
- N Norge
- U Universal
- Y Crosley

### Fuel

- B Butane
- D Dual Fuel
- E/J Electric
- G Gas, Natural
- L Liquid Propane
- M Microwave
- P Standing Pilot
- X No Fuel
- W Warming Drawer

### Product Type

- A Accessory/Cartridge
- C Cooktop Updraft/Countertop
- D Downdraft Cooktop or Warming Drawer
- E Eyelevel Range
- G Grill
- L Range (20")
- M Range (36")
- P Drop In (24")
- Q Wall Oven (27")
- R Range, Free-Standing (30")
- S Slide-In (30")
- T Range Hood
- V OTR
- W Wall Oven
- Y RV Range
- Z RV Top

### Color

- A Almond on Almond
- B Black
- C Brushed Chrome
- H Traditional White
- L Traditional Almond
- P Prostyle
- Q Monochromatic Bisque
- S Stainless
- T Traditional Bisque
- W White on White
- F Frost White (True Color White)
- N Natural Bisque (True Color Bisque)

### Listing

- A UL/AGA
- C CSA/CGA/CUL
- D Dual Listed
- G 220-240 V / 50-60 Hz
- M Military Model
- P PSB Approved (Singapore)
- X Export 120 V / 60 Hz

### Production Code

This identifies the production version.

### Feature Content

- 1000-3999 Brands
- 4000-6999 Maytag/Amana
- 7000-9999 Jenn Air

# General Information

## Specifications

Refer to individual Technical Sheet for specification information.

## Placement of the Oven

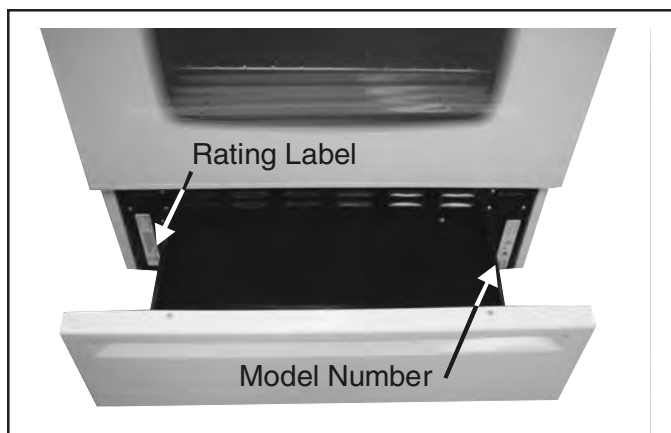
This freestanding range must be placed in the kitchen or comparable room. All safety guidelines must be followed and free air flow around the range is essential (see Chapter 2).

## Do Not Block Air Vents

All air vents must be kept clear during cooking. If air vents are covered during operation, the oven may overheat. If this occurs, a sensitive, thermal safety device automatically removes power to the oven, rendering the oven inoperable. The oven will remain in this state until it has sufficiently cooled.

## Location of Model Number

To request service information or replacement parts, the service center will require the complete model, serial, and manufacturing number of your freestanding range. The number can be found on a metal tag located on the back of the control panel. Reach behind the top left corner of the control panel and rotate the tags up to view the data.



## Model Identification

Complete enclosed registration card and promptly return. If registration card is missing:

- For Amana product call 1-800-843-0304 or visit the Web Site at [www.amana.com](http://www.amana.com)
- For Maytag product call 1-800-688-9900 or visit the Web Site at [www.maytag.com](http://www.maytag.com)
- For product in Canada call 1-866-587-2002 or visit the Web Site at [www.maytag.com](http://www.maytag.com)

When contacting provide product information located on rating plate. Record the following:

Model Number: \_\_\_\_\_  
Manufacturing Number: \_\_\_\_\_  
Serial or S/N Number: \_\_\_\_\_  
Date of purchase: \_\_\_\_\_  
Dealer's name and address: \_\_\_\_\_

## Service

Keep a copy of sales receipt for future reference or in case warranty service is required. To locate an authorized servicer:

- For Amana product call 1-800-628-5782 or visit the Web Site at [www.amana.com](http://www.amana.com)
- For Maytag product call 1-800-462-9824 or visit the Web Site at [www.maytag.com](http://www.maytag.com)
- For product in Canada call 1-866-587-2002 or visit the Web Site at [www.maytag.com](http://www.maytag.com)

Warranty service must be performed by an authorized servicer. We also recommend contacting an authorized servicer, if service is required after warranty expires.

## Parts and Accessories

Purchase replacement parts and accessories over the phone. To order accessories for your product call:

- For Amana product call 1-877-232-6771 or visit the Web Site at [www.amana.com](http://www.amana.com)
- For Maytag product call 1-800-688-9900 or visit the Web Site at [www.maytag.com](http://www.maytag.com)
- For product in Canada call 1-866-587-2002 or visit the Web Sites at [www.maytag.com](http://www.maytag.com)

## Extended Service Plan

We offer long-term service protection for this new oven.

- Dependability Plus<sup>SM</sup> Extended Service Plan is specially designed to supplement Maytag's warranty. This plan covers parts, labor, and travel charges. Call 1-800-925-2020 for information.



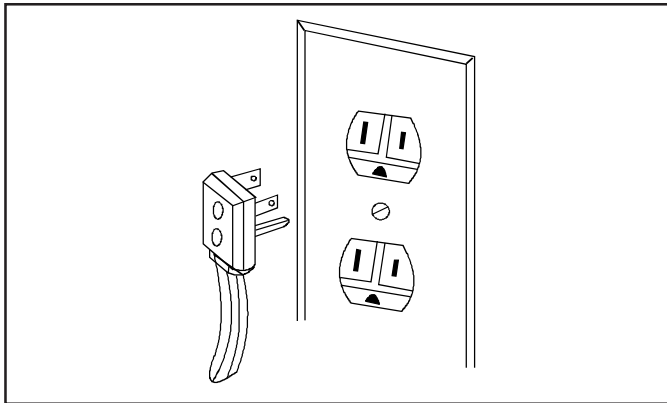
# General Information

## Grounding

**NOTE:** This appliance must be properly grounded, for personal safety.

Power cord on this appliance is equipped with a three-prong grounding plug. This matches standard three-prong grounding wall receptacle to prevent possibility of electric shock from this appliance.

Consumer should have wall receptacle and circuit checked by qualified electrician to verify receptacle is properly grounded.

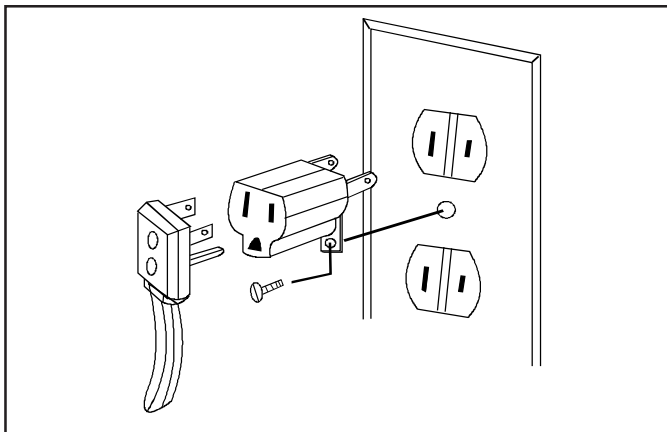


It is the consumers responsibility to replace standard two-prong wall receptacles with properly grounded three-prong wall receptacles.

**DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM POWER CORD.**

For 15 amp circuits only, do not use an adapter on 20 amp circuit. Where local codes permit, a TEMPORARY CONNECTION may be made to a properly grounded two-prong wall receptacle by the use of a UL listed adapter (available at most hardware stores).

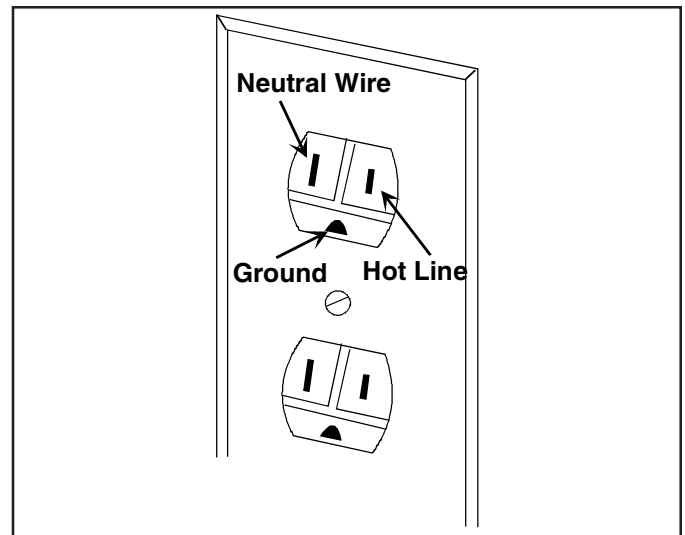
Larger slot on adapter must be aligned with larger slot in the wall receptacle to provide proper polarity.



## WARNING

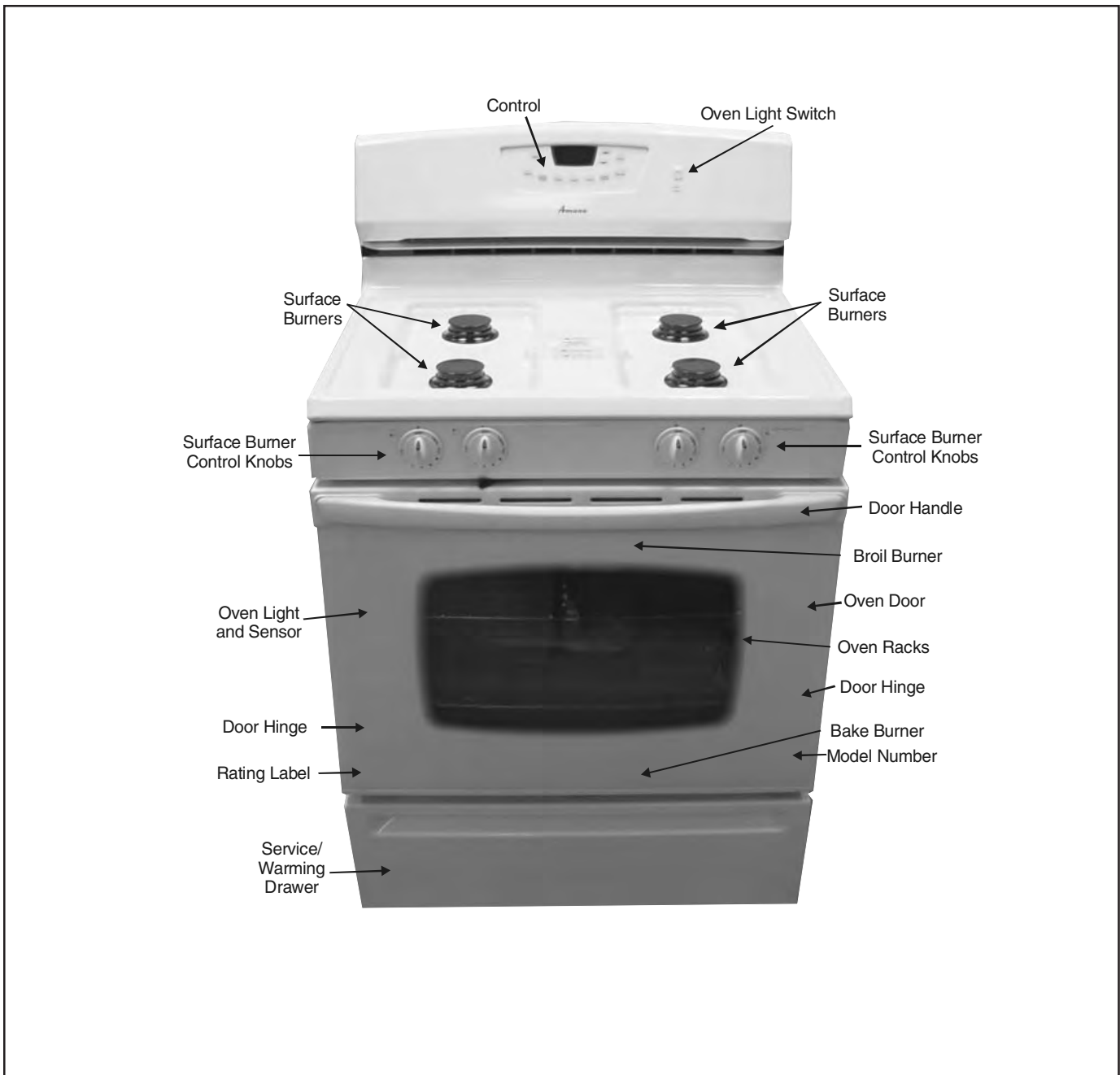
Attaching adapter ground terminal to wall receptacle cover screw does not ground appliance unless the cover screw is metal and not insulated, and wall receptacle is grounded through the house wiring. Consumer should have circuit checked by a qualified electrician to verify receptacle is properly grounded.

When disconnecting power cord from adapter, always hold adapter with one hand. If this is not done, adapter ground terminal is very likely to break with repeated use. Should this happen, DO NOT USE appliance until a proper ground has been established.



**NOTE:** Circuit tester can be used to verify voltage at outlet. Connect one lead to hot line and the other lead to ground. Circuit tester should light.

# Range Description



# Troubleshooting Procedures



## WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to oven before servicing, unless testing requires power and/or gas.

Problem	Possible Cause	Correction
Burners will not ignite; no spark at top burner.	Poor ground on burner cap ..... Weak or failed spark module ..... Low gas pressure ..... Clogged burner port .....	<ul style="list-style-type: none"> <li>• Clean burner cap.</li> <li>• Replace spark module.</li> <li>• Verify pressure 4" WCP for natural, 10" WCP for LP.</li> <li>• Clean burner cap.</li> </ul>
Burner will not ignite. No spark to burner ignitors when burner knob is rotated to "LITE" position.	No 120 VAC to range ..... Micro switch contacts not closing ..... Faulty wiring. Bad connection at burner electrode and electrode socket ..... Inoperative spark module ..... Electrode dirty. Burner cap dirty ..... Cracked or broken electrode, electrode wire or electrode socket .....	<ul style="list-style-type: none"> <li>• Verify voltage at wall outlet.</li> <li>• Check wiring against appropriate wiring diagram. Verify all terminals and connections are correct and tight. Check micro switch contacts.</li> <li>• Check wiring against appropriate wiring diagram. Verify all terminals and connections are correct and tight.</li> <li>• Check module according to testing procedures information.</li> <li>• Clean electrode or burner cap.</li> <li>• Replace electrode.</li> </ul>
No spark or only random spark at one ignitor.	Check for cracked ignitor or pinched ignitor wire ..... Poor continuity to burner cap..... Bad ground connection or lack of continuity to ground or ignitor ..... Cracked or broken ignitor extension lead.....	<ul style="list-style-type: none"> <li>• Replace ignitor lead or electrode.</li> <li>• Clean burner cap and lead.</li> <li>• Tighten ground connection and correct any breaks in ground path from ignitor path to unit ground path.</li> <li>• Replace ignitor lead.</li> </ul>
Unit continues to spark after knob is turned to OFF position.	Shorted valve switch/harness..... Switch has slipped off the valve .....	<ul style="list-style-type: none"> <li>• Replace switch/harness. If shorting is caused by excessive spillovers, customer education is advised.</li> <li>• Carefully reposition switch on valve and rotate from OFF to high, several times to verify switch is not broken.</li> </ul>
No oven operation in bake or broil.	No voltage to control..... No voltage from control ..... Loose wire connection or broken wire.....	<ul style="list-style-type: none"> <li>• Check for 120 VAC at control. If no voltage check power source.</li> <li>• Check 120 VAC to ignitor, if no voltage, replace control.</li> <li>• Verify all connections are clean and tight, replace broken wire.</li> </ul>

# Troubleshooting Procedures



## WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to oven before servicing, unless testing requires power and/or gas.

Problem	Possible Cause	Correction
<p>No gas flows to burner. Ignitor glows red.</p>	<p>Failed ignitor.....</p> <p>Gas pressure too high.....</p> <p>Failed gas valve.....</p> <p>Loose wire connection or broken wire.....</p>	<ul style="list-style-type: none"> <li>• Check ignitor current draw, 3.2 – 3.6 Amps. Replace ignitor, if it fails test.</li> <li>• Check for correct gas pressure. Natural gas pressure should be 4" WCP and LP gas pressure should be 10" WCP.</li> <li>• Check gas valve for continuity.</li> <li>• Verify all connections are clean and tight, replace broken wire.</li> </ul>
<p>Gas flows to bake/broil burner, but burner does not light.</p>	<p>Ignitor positioned too far from burner.....</p> <p>Dirt or grease in orifice or burner.....</p> <p>Insufficient gas pressure.....</p> <p>Power outage.....</p>	<ul style="list-style-type: none"> <li>• Reposition ignitor closer to bake/broil burner.</li> <li>• Clean orifice or burner.</li> <li>• Check for correct gas pressure. Natural gas pressure should be 5" WCP and LP gas pressure should be 10" WCP.</li> <li>• Verify power is present at unit. Verify that the circuit breaker is not tripped.</li> <li>• Replace household fuse, but do not fuse capacity.</li> </ul>
<p>Broil burner shuts off shortly after the start of self-clean operation. Bake and broil functions operate normally.</p>	<p>Power outage.....</p> <p>Control Error.....</p>	<ul style="list-style-type: none"> <li>• Verify power is present at unit. Verify that the circuit breaker is not tripped.</li> <li>• Replace household fuse, but do not fuse capacity.</li> <li>• See "Control Systems Troubleshooting."</li> </ul>
<p>Fan motor does not operate.</p>	<p>No power to fan motor.....</p> <p>Failed fan motor or winding/frozen shaft.....</p>	<ul style="list-style-type: none"> <li>• Check for 120 VAC supplied at fan motor. If no voltage is present, check for broken or loose wiring between fan motor and relay board. If voltage is present at fan motor, go to the next step.</li> <li>• Check motor winding for continuity. Check for a frozen motor shaft. Check for broken wiring between motor and neutral terminal block.</li> </ul>

# Troubleshooting Procedures



## WARNING

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
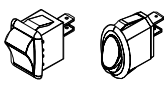


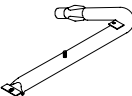
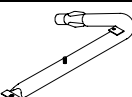
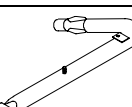
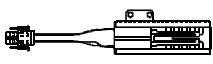
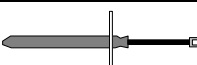
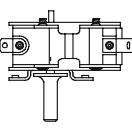
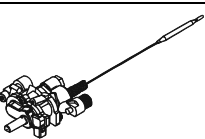
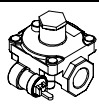

Problem	Possible Cause	Correction
Oven light does not operate.	Failed oven lamp ..... Failed wiring ..... Failed light socket..... Failed light plunger/switch .....	<ul style="list-style-type: none"> <li>• Check lamp and replace is necessary.</li> <li>• Check for broken, loose or dirty connections.</li> <li>• Check light socket for continuity.</li> <li>• Check plunger/switch for continuity.</li> <li>• Check wiring diagram for application.</li> </ul>
Oven door will not unlock	Oven is cleaning ..... Oven is still hot .....	<ul style="list-style-type: none"> <li>• Allow cycle to complete.</li> <li>• Door will not unlock until unit has cooled to safe temperature. Do not force door open, this will void warranty. Blow cool air on door latch area to quicken process.</li> </ul>
Oven smokes/odor first few times of usage	Normal .....	<ul style="list-style-type: none"> <li>• Minor smoking and/or odor is normal the first few times of oven usage.</li> </ul>
Failure Codes	Electronically Controlled .....	<ul style="list-style-type: none"> <li>• See Testing Procedures for diagnostic checks.</li> </ul>
Part or all of the appliance does not work	Power Outage..... Improperly set oven controls ..... Oven door locked ..... Delayed cooking .....	<ul style="list-style-type: none"> <li>• Check power supply/circuit breaker.</li> <li>• Verify oven controls are properly set.</li> <li>• Verify oven door is unlocked after a clean cycle.</li> <li>• Verify oven is not set for delayed cooking program.</li> </ul>

# Component Testing Procedures



## WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to oven before servicing, unless testing requires power and/or gas.

Illustration	Component	Test Procedure	Results
	Oven light socket	Test continuity of receptacle terminals ... Measure voltage at oven light.....	Indicates continuity with bulb inserted. 120 VAC, see wiring diagram for terminal identification. If no voltage present, check wiring.
	Rocker switch	Measure continuity of switch positions: Closed..... Open.....	Continuity Infinite
	Door lock switch	Switch connection in following positions: Not engaged ..... Engaged .....	Normally Open COM-NO=Open, COM-NC=Closed COM-NO=Closed, COM-NC=Open
	Manual Latch assembly with switch	Disconnect wires and test for continuity per wiring diagram.....	See wiring diagram for schematic layout. Refer to Parts Manual for replacement components. <b>NOTE:</b> Control will cancel function if latch is moved to LOCK position during Bake or Broil.
	Bake burner	Verify gas is supplied. Verify proper orifice installed-Nat or LP.. Check for obstructions, contamination in ports or damage .....	Air shutter opening: .469" to .531". Blue flame with no yellow tipping.  Replace if punctured or torn.
	Bake burner Models CPL1100AD*, CGL1100AD*	Verify gas is supplied. Verify proper orifice installed-Nat or LP.. Check for obstructions, contamination in ports or damage .....	Air shutter opening: .349" to .411". Blue flame with no yellow tipping.  Replace if punctured or torn.
	Broil burner	Verify gas is supplied. Verify proper orifice installed-Nat or LP.. Check for obstructions, contamination in ports or damage .....	Air shutter opening: .281" to .343". Blue flame with no yellow tipping.  Replace if punctured or torn.
	Ignitor	Test for voltage at terminals ..... Test for amount of amperage in circuit .. (Ignitor may glow, but not have sufficient amperage to open valve).	120 VAC 3.2 to 3.6 Amps.
	Temperature sensor	Measure resistance .....	Approximately 1000 Ω at room temperature 80°F.
	Gas thermostat Models AGR4400AD*, CGR1415AD*, CGR1110AD*, CGL1100AD*, CPL1100AD*, CP31200AD*, CG31200AD*, CG31400AD*	Test for voltage at terminals .....	120 VAC
	Gas thermostat Model CPR1100AD*	Test for voltage at terminals .....	120 VAC
	Pressure regulator	Verify gas pressure (WCP).....  If using LP service, verify proper gas supply conversion.	4" Natural 10" LP/Propane
	Spark ignition electrode	Test for resistance of spark lead .....  Test ignitor to chassis.....	Continuity  No continuity from ignitor to chassis.

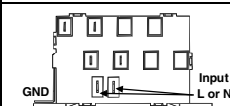
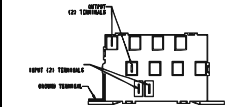



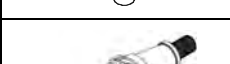









# Component Testing Procedures



## WARNING

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Illustration	Component	Test Procedure	Results
	Spark module 4 + 0	Test for voltage at terminals L and N.....  Polarity and ground .....	120 VAC  Not subject to polarity
	Spark module 2 + 0 CGL1100AD*	Test for voltage at terminals.....  Polarity and ground.....	120 VAC  Not subject to polarity
	Holder orifice	Verify gas pressure (WCP) .....  Check orifice for debris .....	4" Natural 10" LP/Propane Clean as needed.
	Shut-off Valve	Verify gas supply is turned on.	Gas is turned on.
	Shut-off Valve Model CPL1100AD*	Verify gas supply is turned on.	Gas is turned on.
	270° valve	Verify gas is supplied. Orifice adjusted for Natural or LP.  Adjust set screw for simmer control .....	Refer to LP/Nat. conversion instructions.
	Spark 270° switch	Unplug switch harness at rear of range. Test for continuity at wire terminals. Switch in LITE position ..... Switch in any other position.....	120 VAC  Continuity Infinite
	Spark switch Model CGL1100AD*	Unplug switch harness at rear of range. Test for continuity at wire terminals. Switch in LITE position ..... Switch in any other position.....	120 VAC  Continuity Infinite
	Sealed burner	Verify gas is supplied ..... Check for obstructions or contamination in burner ports.....	Gas present.  Clean/remove any foreign objects. Check ignitor for bending/cracking.
	Open burner Model CPR1100AD*, LPR1115AD*, CP31200AD*, CG31200AD*	Verify gas is supplied .....  Verify air shutter adjusted properly.....	Gas present.  Air shutter opening: .400" to .500".
	Open burner Models CPL1100AD*, CGL1100AD*	Verify gas is supplied .....  Verify air shutter adjusted properly.....	Gas present.  Air shutter opening: .435" to .565".
	Open burner Model CGR1110AD*	Verify gas is supplied .....  Verify air shutter adjusted properly.....	Gas present.  Air shutter opening: .420" to .460".
	Pilot burner Models CPL1100AD*, CPR1100AD*, LPR1115AD*, CP31200AD*, CG31200AD*	Verify pilot selector cartridge is set to the proper gas.....	LP or Natural

# Component Testing Procedures



## WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to oven before servicing, unless testing requires power and/or gas.

Illustration	Component	Test Procedure	Results
M1 Controlled	Oven temperature adjustment	<p>Press <b>Bake</b> pad. Enter <b>550</b> on the digit-pad. Immediately press and hold <b>Bake</b> pad for 3 to 5 seconds.</p> <p>Oven can be adjusted from -35 to +35 degrees in 5-degree increments by pressing <b>More +</b> or <b>Less -</b> pads. To avoid over adjusting the oven, move temperature 5 degrees each time. Wait 4 seconds for the data entry timer to expire to accept the change. Temperature adjustment is retained even through a power failure.</p>	While increasing or decreasing oven temperature, this does not affect self-cleaning temperature.
M1 Controlled	Temperature display	Press and hold <b>Cancel</b> and <b>Bake</b> pads for 3 to 5 seconds. Press <b>More +</b> or <b>Less -</b> pads to change.	This mode enables the user to indicate °F or °C on the display.
M1 Controlled	Clock Display	Press and hold <b>Cancel</b> and <b>Clock</b> pads for 3 to 5 seconds.	Allows clock to be toggled On or OFF.
M1 Controlled	24 Hour Clock	Press and hold <b>Cancel</b> and <b>Delay</b> pads for 3 to 5 seconds. Press <b>More +</b> or <b>Less -</b> pads to change.	Allows the time on the clock to be toggled from 12 hour or 24 hour display.
M1 Controlled	Factory Default	Press and hold <b>Cancel</b> and <b>Keep Warm</b> pads for 3 to 5 seconds until beep sounds.	Allows the clock to be reset to factory settings.
M1 Controlled	Twelve hour off	Control will automatically cancel any cooking operation and remove all relay drives 12 hours after the last pad touch.	See Sabbath mode to disable.
M1 Controlled	Sabbath Mode	<p>Hold <b>Clock</b> pad for 3 to 5 seconds to activate Sabbath mode.</p> <p>Hold <b>Clock</b> pad for 3 to 5 seconds to disable Sabbath mode.</p> <p>Desired bake function must be initiated before entering Sabbath mode.</p>	<p>"SAB" will be displayed and flash for 5 seconds then remain on until until timed-out or cancelled.</p> <p>The status "SAB" is NOT fault code 5A6. All pad inputs are disabled except for CANCEL and CLOCK pads.</p> <p>This mode disables the normal 12 hour shutoff to allow operation of the bake mode for a maximum of 72 hours.</p> <p>The oven light is not disabled.</p>
M1 Controlled	Child lock out	<p>Press and hold <b>Cancel</b> and <b>Cook &amp; Hold</b> pads for 3 to 5 seconds until beep sounds.</p> <p>To reactivate the control, press and hold <b>Cancel</b> and <b>Cook &amp; Hold</b> pads for 3 to 5 seconds.</p>	<p>This is a safety feature that can be used to prevent children from accidentally programming the oven. It disables the electronic oven control.</p> <p>Child lockout features must be reset after a power failure.</p>
M1 Controlled	Diagnostic Code Display	Press and hold <b>More +</b> pad <b>within 60 seconds of powering up the unit.</b> Cycle through the codes using the <b>More +</b> or <b>Less -</b> pads.	<p>The last 5 diagnostic codes will be stored in the non-volatile memory.</p> <p>See "<b>Description of Error Codes</b>" for explanation.</p>

# Component Testing Procedures



## WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to oven before servicing, unless testing requires power and/or gas.

### "Quick Test" Mode for Electronic Range Control

Follow procedure below to use the quick test mode. Entries must be made within 32 seconds of each other or the control will exit the quick test mode.

1. **Press and hold *Cancel* and *Broil*** pads for 3 seconds.
2. Once the control has entered the "Quick Test" mode, release both pads.
3. Press each of the following pads indicated in the table below.

**NOTE:** First time one of following pads are pressed it will activate the response. The second time the pad is pressed it will deactivate the response.

**NOTE:** This mode can only be entered within the first 5 minutes after power up.

**NOTE:** If the temperature sensor is greater than 400° F and the "Quick Test" mode will be disabled if the temperature sensor reaches 400° F while under test.

#### Display will indicate the following:

Key	Operation
[Bake]	<b>Bake</b> relay activated
[Broil]	<b>Broil</b> relay activated
[Keep Warm]	<b>N/A</b>
[Cook&Hold]	Last Diagnostic Code displayed
[Clean]	Beep sounds
[Delay] (M1)	<b>EEPROM Version Number</b> displayed
[Timer]	<b>Main Code Version Number</b> displayed
[Clock]	<b>All Segments On</b>
[More +]	<b>Even Segments On</b>
[Less -]	<b>Odd Segments On</b>
[Cancel]	End Factory Test Mode

### Description of Error Codes

Error diagnostic codes can only be viewed by entering the Diagnostic Code Display Mode. Each error code is four digits long and is created based on the following table.

Digit	Description
1 <sup>st</sup>	Primary System: 1 – Local to the control circuit board 3 – Sensor or meat probe 4 – Control input 9 – Door lock
2 <sup>nd</sup>	Measurable: d – Diagnostic: measurable parameter c – Control related, replace control
3 <sup>rd</sup>	Secondary System: Sequential numbering
4 <sup>th</sup>	Oven Cavity: 1 – Upper oven (or single cavity oven) 2 – Lower oven c – Control specific

**Diagnostic Code Display Mode may be started only within 60 seconds when powering up the control.**

# Component Testing Procedures



## WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to oven before servicing, unless testing requires power and/or gas.

### Diagnostic Code Checking

Code	Description	When Checked	Detection
1c1c	Shorted key	Always	1 minute
1c2c	Keyboard tail disconnected	Always	1 minute
1c31	Cancel key circuit problem	Always	20 seconds
1c6c	EEPROM error	When accessing EEPROM	3 tries
1c7c	Control not calibrated	Always	3 tries
1c8c	Cooking program error	Cook or clean programmed	3 tries
1d11	Runaway temp (650°F), door unlocked	Latch unlocked	1 minute
1d21	Runaway temp (950°F), door locked	Latch locked	1 minute
3d11	Sensor open	Cook or clean active	20 seconds
3d21	Sensor shorted	Cook or clean active	20 seconds
9d11	Latch will not lock	Latch should be locked	See Note 6

### Diagnostic Code Handling

Code	Measurable	What is Displayed	Action Taken By Control
1c1c	Keypress	Nothing	Disables audible for affected key depression Disables all outputs <sup>1,2</sup> Disables lights and timers
1c2c	Keyboard loop improper value	Nothing	Disables audible for key depression Disables all outputs <sup>1</sup> Disables lights and timers
1c31	Cancel key improper value	BAKE flashes <sup>3</sup>	Disables all outputs for cavity <sup>1</sup>
1c6c	No response from EEPROM	Nothing	Disables all outputs <sup>1</sup>
1c7c	Calibration value out of range	"CAL" in the time digits	Completely disables oven <sup>4</sup>
1c8c	CRC invalid	Nothing	Cancel active cook function
1d11	Sensor resistance > 2237 Ohms	BAKE flashes <sup>3</sup>	Disables all cook function for cavity
1d21	Sensor resistance > 2787 Ohms	BAKE flashes <sup>3</sup>	Disables all cook function for cavity
3d11	<b>Sensor resistance &gt; Infinite Ohms</b>	<b>BAKE flashes</b> <sup>3</sup>	Disables all cook function for cavity
3d21	<b>Sensor resistance &gt; 0 Ohms</b>	<b>BAKE flashes</b> <sup>3</sup>	Disables all cook function for cavity
4d11	Door switch not closed when door is locked	Nothing	Disables Clean and Lockout functions <sup>5</sup>
4d51	Door switch not open or closed	Nothing	Disables Clean and Lockout functions <sup>4, 5</sup> Turn off light and disable light from door switch
9d11	<b>Lock switch not closed</b>	<b>LOCK flashes</b> <sup>3</sup>	Disables Clean and Lockout functions <sup>4</sup>

# Component Testing Procedures

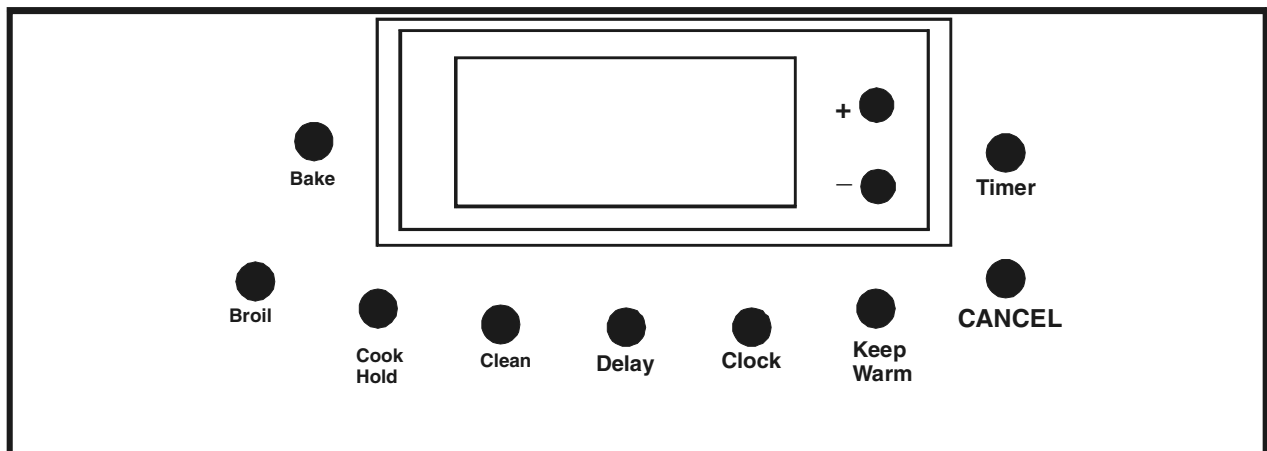


## WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to oven before servicing, unless testing requires power and/or gas.

### NOTES:

- 1 "Action Taken" applies as long as the condition exists. If the condition goes away, the control recovers.
- 2 If there is a cook function or timer active, the function continues. The user cannot edit the function, and [Cancel] will cancel the cook mode.
- 3 Flash rate: 0.2 seconds on, 0.1 second off. Pressing any key will clear the display until the fault clears and is re-triggered.
- 4 "Action Taken" applies until there is a POR (Power On Reset ["hard reset"]).
- 5 If the control believes the door is locked, unlock it when the function cancels and the cavity temperature cools.
- 6 Special conditions for latch faults (9dxx):
  - A known good **unlock** position is defined as when the unlock switch reads closed and lock switch reads open.
  - A known good **lock** position is defined as when the unlock switch reads open and lock switch reads closed.
  - A **faulted switch** means the switch input is reading an invalid state, neither open nor closed.
  - If at POR, the latch is not at a known good unlock position:
  - Affected DLBs (Double Line Breaks) and loads are disabled during detection.
  - If the control is in a known good unlock position and the lock switch becomes faulted:
    - The control will not fault.
    - If a function requiring latch movement is attempted while the lock switch is faulted, the control will sound an error tone and the function will be disabled.



Typical M1 Control

# Disassembly Procedures



To avoid risk of electrical shock, personal injury, or death: disconnect electrical and gas supply before servicing.

## Removing and Replacing Range

1. Turn off power to the range at the circuit breaker.
2. Turn off gas supply line to unit.
3. Pull the range forward out of the cabinet opening.
4. Unplug the power cord leading from unit to outlet.
5. Replace the range using the installation instructions and anti-tip bracket(s).

## Maintop Assembly

1. Turn power off to unit.
2. Remove sealed burners, see "Sealed Burner" procedure.
3. Remove screws securing main top to orifice holder assembly.
4. Raise the front edge of the maintop and pull forward.
5. Lift maintop assembly from the oven chassis.
6. Reverse procedure to reinstall maintop assembly.

## Front Control Panel

1. Open or remove oven door from unit.
2. Remove control knobs from gas valves, by pulling.
3. Remove screws located on the bottom edge of the front control panel.
4. Remove control panel by sliding one way or the other and pulling away from the unit.
5. Reverse procedure to reassemble.

## Control Panel

1. Remove maintop assembly, see "Maintop Assembly" procedure, steps 1 through 4.
2. Remove screws securing control panel heat shield.
3. Remove screws securing bottom outside edges of the control panel.
4. Pull unit out from the wall far enough to allow the back outside screws to be loosened.
5. Loosen the back outside screws securing control panel to backguard.
6. Grasp front lower outside edges of the control panel and push inward on the outside edges of the backguard to release the control panel front.

**NOTE:** Front edges of the control panel are difficult to release from backguard.

7. Once the control panel bottom edges are free, pull control panel forward and raise the control panel upward to release screws securing top back edges and allow control panel to tip forward.
8. Reverse procedure to reinstall control panel.

## Control Board Assembly

1. Remove control panel, see "Control Panel" procedure, steps 1 through 7.
2. Remove screws securing control board bracket to control panel.
3. Label and disconnect terminal plug from control board assembly.

4. Reverse procedure to reinstall control board assembly.

## Rocker Switch

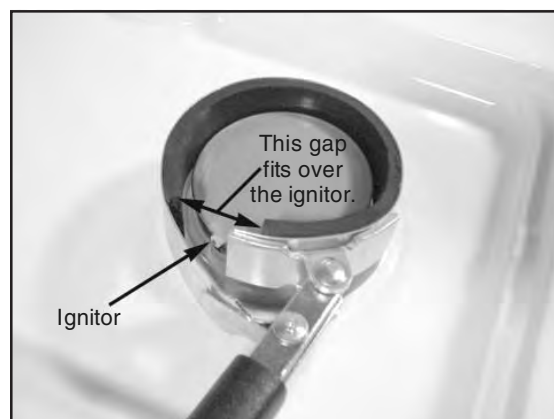
1. Remove control panel, see "Control Panel" procedure steps 1 through 7.
2. Disconnect and label wire terminals from rocker switch.
3. Squeeze tabs on rocker switch and push outward to release from control panel.
4. Reverse procedure to reinstall indicator light.

## Top Surface Valve and Spark Switch

1. Remove front control panel, see "Front Control Panel" procedure, steps 1 through 4.
2. Remove spark switch by pulling straight off valve.
3. Remove screw securing valve to front manifold.
4. Replace and reassemble in reverse order.

## Sealed Burner

1. Turn off electrical power and gas to the range.
  2. Disconnect gas and power from unit.
  3. Remove grates.
  4. Obtain Burner Wrench (removal and installation tool, **P/N 8312D075-60, see picture below**).
  5. Place Burner Wrench on burner properly (the wrench is labeled for proper ignitor alignment).
  6. Once the wrench is properly aligned on the burner, apply steady and even pressure while turning the wrench counterclockwise. Turn the burner no more than two inches to loosen.
- NOTE:** Some minor crunching or grinding sounds may be heard. This is normal, but be careful not to chip the finish in visible areas.
7. Once loose, lift the burner straight up and out of the mounting hole.
  8. Label and disconnect wire terminals from burner.
  9. Remove screw and washer (securing burner support to main top) from the burner openings.
  10. Replace and reassemble in reverse order.





# Disassembly Procedures



To avoid risk of electrical shock, personal injury, or death: disconnect electrical and gas supply before servicing.

## Open Burner

1. Remove maintop assembly, see "Maintop Assembly" procedure, steps 1, 4 and 5.
2. Remove clip securing burner tubing to surface valve.
3. Lift surface burner and gently move burner up and toward the rear of the range.
4. Replace and reassemble in reverse order.

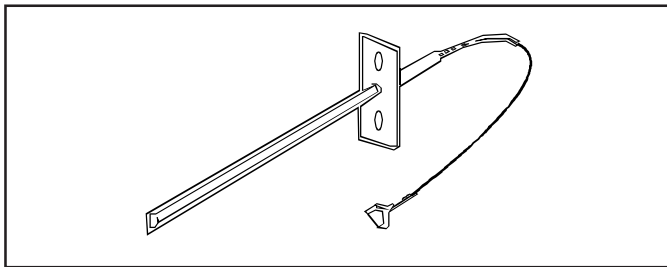
## Oven Sensor

1. Disconnect power before servicing.
2. Open oven door and remove screws securing sensor to oven cavity.

**NOTE:** Gently pull wiring through cavity wall.

3. Disconnect oven sensor at the connector terminal and remove.
4. Reverse procedure to reinstall sensor.

**NOTE:** Verify connection is pushed through the insulation.



## Bake Burner and Ignitor

1. Turn off electrical power and gas to the range.
2. Disconnect gas and power from unit.
3. Remove oven door and racks.
4. Remove screws securing bottom bake cover.
5. Raise the back of the bake burner cover and slide cover back to release the front edge of cover and lift out of oven cavity.
6. Remove screws securing bake burner assembly to the oven chassis.
7. Maneuver bake burner from the burner orifice and out of the slotted location.
8. Pull forward on assembly to allow the ignitor terminal plug to pass through the back of the oven cavity.
9. Disconnect terminal plug and remove assembly from the oven cavity.
10. Remove screws securing ignitor to bake burner.
11. Replace and reassemble in reverse order.

## Broil Burner and Ignitor

1. Turn off electrical power and gas to the range.
2. Disconnect gas and power from unit.
3. Remove oven door, and racks.
4. Remove screws securing ignitor wire plate cover to back of the oven cavity.

5. Maneuver ignitor wire terminal plug through the rear of the oven cavity.
6. Disconnect ignitor wire terminal plug.
7. Remove screws securing broiler to oven cavity.
8. Carefully maneuver burner off of the broiler orifice spud and remove from cavity.
9. Remove screws securing ignitor to broiler.
10. Remove wing nut securing flame spreader to broiler.
11. Replace and reassemble in reverse order.

## Valve / Regulator Assembly

**NOTE:** Requires removal of range from installation position.

1. Turn off electrical power and gas to the range.
2. Disconnect gas and power from unit.
3. Remove nut securing broiler tubing to gas valve.
4. Remove nut securing bake tubing to gas valve.
5. Remove screws securing assembly to unit chassis.
6. Disconnect wires and gas lines to gas valve.
7. Replace and reassemble in reverse order.

## Manual Oven Door Latch Assembly

1. Remove maintop assembly, see "Maintop Assembly" procedure, steps 1 through 6.
2. Remove screws securing latch assembly to the front of the oven cavity outer shell.
3. Label and disconnect wire terminals from latch assembly.
4. Reverse procedure to reinstall door latch assembly.

## Spark Module

**NOTE:** Requires removal of range from installation position.

1. Remove screws securing lower rear access panel.
2. Disconnect and label wire connections from the spark module.
3. Remove screws securing spark module to unit chassis.
4. Replace and reverse procedure to reassemble.

## Oven Door Removal



To avoid risk of personal injury or property damage, do not lift oven door by the handle.

1. Open oven door and place door hinge locking device into lock position.
2. Place oven door in first stop position, then grasp both sides and lift up off the hinges.
3. Reverse procedure to reinstall oven door.

# Disassembly Procedures



To avoid risk of electrical shock, personal injury, or death: disconnect electrical and gas supply before servicing.

## Oven Door Hinge Receiver

1. Turn off power to unit.
2. Remove oven door, see "Oven Door Removal" procedure.
3. Remove maintop assembly, see "Maintop Assembly" procedure, steps 1 through 5.
4. Remove side panel, see "Side Panel Removal" procedures.
5. Remove the top and bottom screws securing hinge assembly to the front frame.
6. Remove hinge from oven chassis.
7. Reverse procedure to reinstall oven door hinge.

## Side Panel Removal

1. Turn off power to unit.
2. Remove oven door, see "Oven Door Removal" procedure.
3. Remove maintop assembly, see "Maintop Assembly" procedure, steps 1 through 5.
4. Remove screws securing lower rear galvanized cover from unit.
5. Remove screws securing top and back of side panel.
6. Pull rear of side panel away from range then slide side panel forward to release from side panel spacers.
7. Reverse procedure to reinstall side panel.

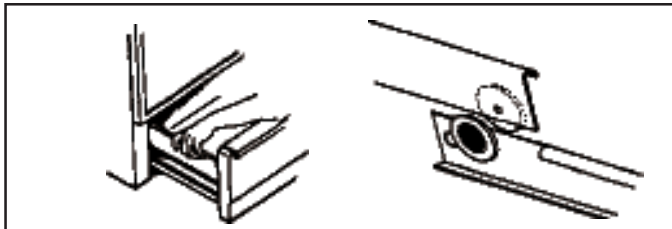
## Backguard

**NOTE:** Requires removal of oven from installation position.

1. Remove maintop assembly, see "Maintop Assembly" procedure, steps 1 through 6.
2. Remove screws securing upper back panel from unit.
3. Remove screws securing bottom outside edges of the backguard to unit chassis.
4. Reverse procedure to reinstall backguard.

## Storage Drawer Removal

1. Pull drawer straight out to first stop. Lift the front and pull out to second stop.
2. Let front of door rest on floor. Place hands toward back of drawer and lift it out.



3. To replace:
  - a. Place the set of rollers on the drawer behind the set of rollers on the oven. (As shown above.)
  - b. Align the guides and push the drawer back into position.

## Storage Drawer Track Removal

1. Remove the storage drawer by pulling it out to the fully open or stop position, lifting the drawer at the rear to disengage the drawer track rollers from the drawer runners, and sliding the drawer out of the range.
2. The tracks are mounted to a rear support and the frame of the range. Remove the two track mounting screws and remove the track. If the track support is being replaced, remove the mounting screw securing it to the side frame and remove the support.

## Warming Drawer Removal

1. Pull warming drawer out as far as it will go.
2. Located on each side of the track is a plastic lever inside the track location. Push the left side down and the right side up to release slide from track and pull forward.
3. When installing warming drawer, align slide with track and push warming drawer into place.

## Warming Drawer Element

1. Remove warming drawer, See "Warming Drawer Removal" procedure, steps 1 and 2.
2. Remove screws securing element to bottom and back of chassis.
3. Pull element forward until element end are through the back of the unit.
4. Disconnect wire terminal from element.
5. Reverse procedure to reinstall element.

## Convenience Outlet/Circuit Breaker (Canadian Models)

1. Remove control panel, see "Control Panel" procedure for removal.
2. Label and disconnect wire terminals from convenience outlet and/or circuit breaker.
3. Remove screws securing outlet and/or circuit breaker to backguard and push outward to release.
4. Reverse procedure to reinstall convenience outlet and/or circuit breaker.

# Disassembly Procedures



To avoid risk of electrical shock, personal injury, or death: disconnect electrical and gas supply before servicing.

## Oven Light Assembly

### Oven Light Bulb/Oven Light Socket

**NOTE:** Requires removal of unit from cabinet to replace oven light socket.

1. Turn off power to unit.
2. Open oven door to gain access to oven light.
3. Unscrew (counterclockwise) glass knurled dome.
4. Unscrew (counterclockwise) oven light bulb.

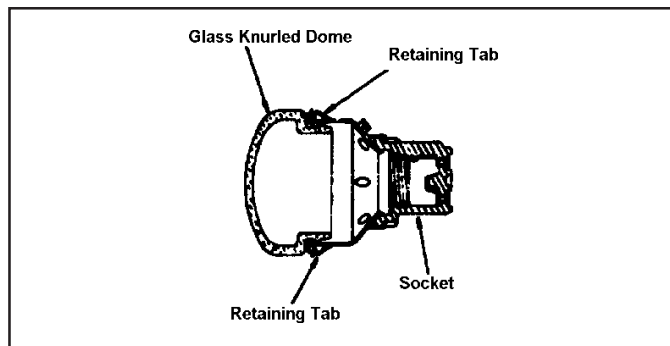
**NOTE:** To avoid damaging the new bulb and decreasing life of the bulb, do not touch new bulb with bare hands or fingers.

**Hold with a cloth or paper towel.**

**NOTE:** Proceed with the following steps for oven light socket removal.

5. Remove unit from installation position, see "Removing and Replacing Oven" procedure.
6. Disconnect or unplug the power cord leading from unit to fuse box or junction box depending on unit.
7. Remove screws securing back cover and remove.
8. Carefully displace fiberglass insulation away from rear of light socket.
9. Disconnect wires from light socket.
10. Push socket assembly inwards into the oven cavity.
11. Reverse procedure to reinstall light socket.  
Reposition insulation around lamp socket.

**NOTE:** Reposition fiberglass insulation around oven light socket to eliminate possibility of heat related problems.



## Power Cord

**NOTE:** Requires removal of range from installation position.

1. Turn off electrical power and gas to the range.
2. Disconnect gas and power cord from unit.
3. Remove storage drawer.
4. Disconnect power cord plug located behind storage drawer.
5. Remove screw securing cord to unit.
6. Replace and reassemble in reverse order.

## Frameless Door Disassembly (Large and Standard Windows)

1. Remove oven door, see "Oven Door Removal" procedure.
2. Place door on a protected surface.
3. Remove screws securing bottom trim to oven door.
4. Slide outer oven door glass and trim towards the bottom of the oven door and remove.
5. Detach right and left trim pieces for outer door glass.

**NOTE:** Proceed with the following steps for door handle and inner door disassembly.

6. Remove screws securing top door handle trim to oven door chassis.
7. Remove screws securing door handle brackets to inner door panel.
8. Lift upward on the lower side of the door handle to release side alignment screws and rotate towards the top of the oven door to release and remove.
9. Remove screws securing door handle to door handle brackets.

**NOTE:** Proceed with the following steps for inner door disassembly.

10. Remove screws securing lower door glass retainer to door baffle and remove.
11. Slide inner door glass downward to release from upper door glass retainers and remove.
12. Remove screws securing door baffle to door lining and remove.
13. Remove insulation from oven door.
14. Lift inner glass and glass frame from oven door.
15. Reverse procedure to reassemble oven door.

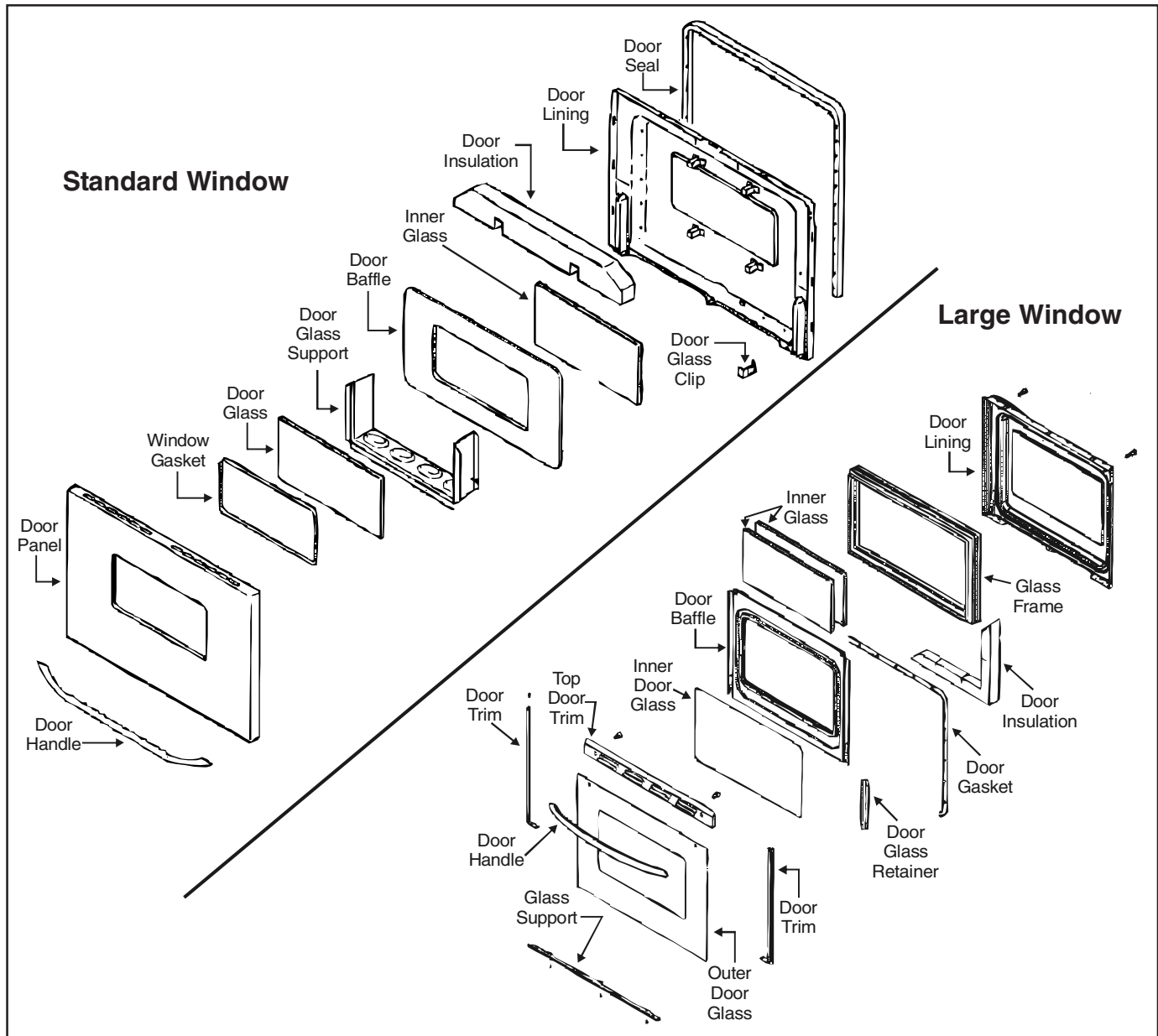
# Disassembly Procedures



**WARNING**

To avoid risk of electrical shock, personal injury, or death: disconnect electrical and gas supply before servicing.

## Frameless Oven Door



# Disassembly Procedures



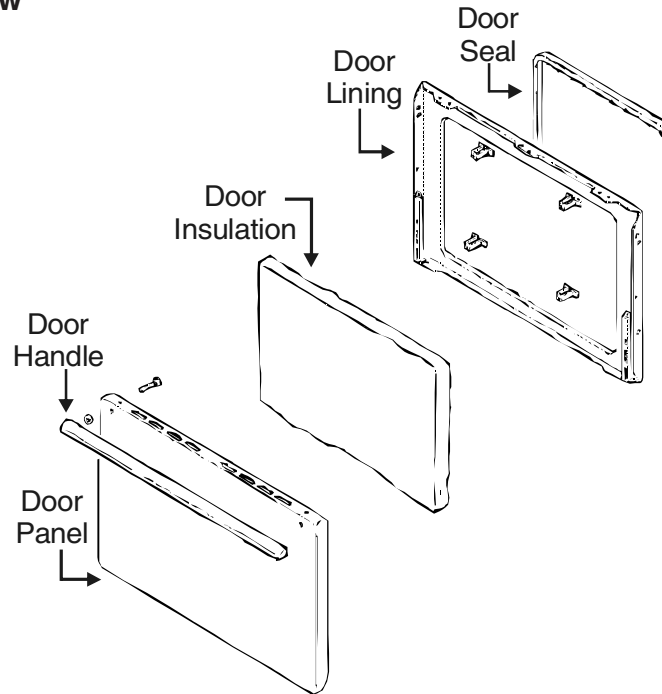
## WARNING

To avoid risk of electrical shock, personal injury, or death: disconnect electrical and gas supply before servicing.

### Door Disassembly (No Window)

1. Remove oven door, see "Oven Door Removal" procedure.
2. Place door on a protected surface.
3. Remove screws securing door handle to door panel.
4. Remove screws securing door panel to door lining and remove door liner.
5. Remove insulation from oven door.
6. Reverse procedure to reassemble oven door.

### Oven Door - No Window



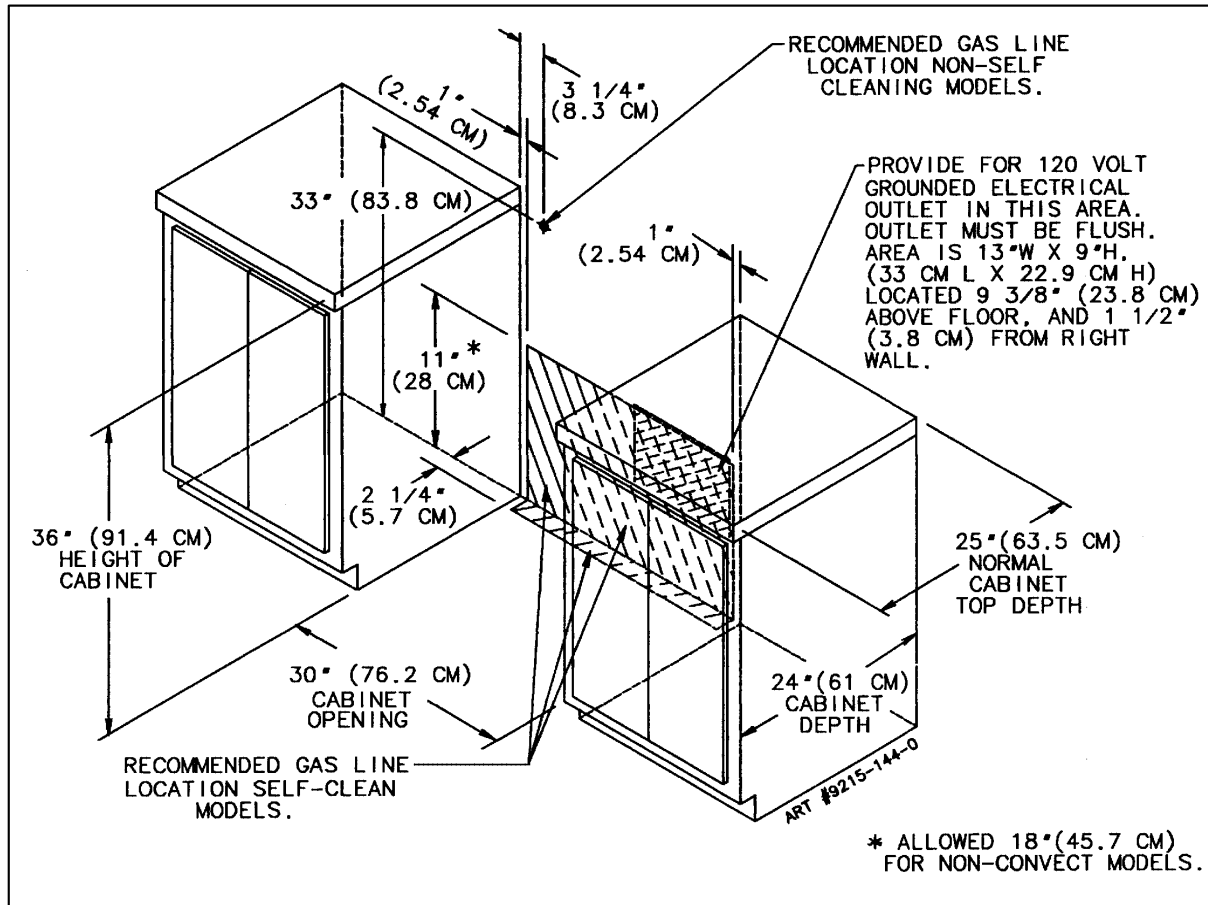
# Appendix A



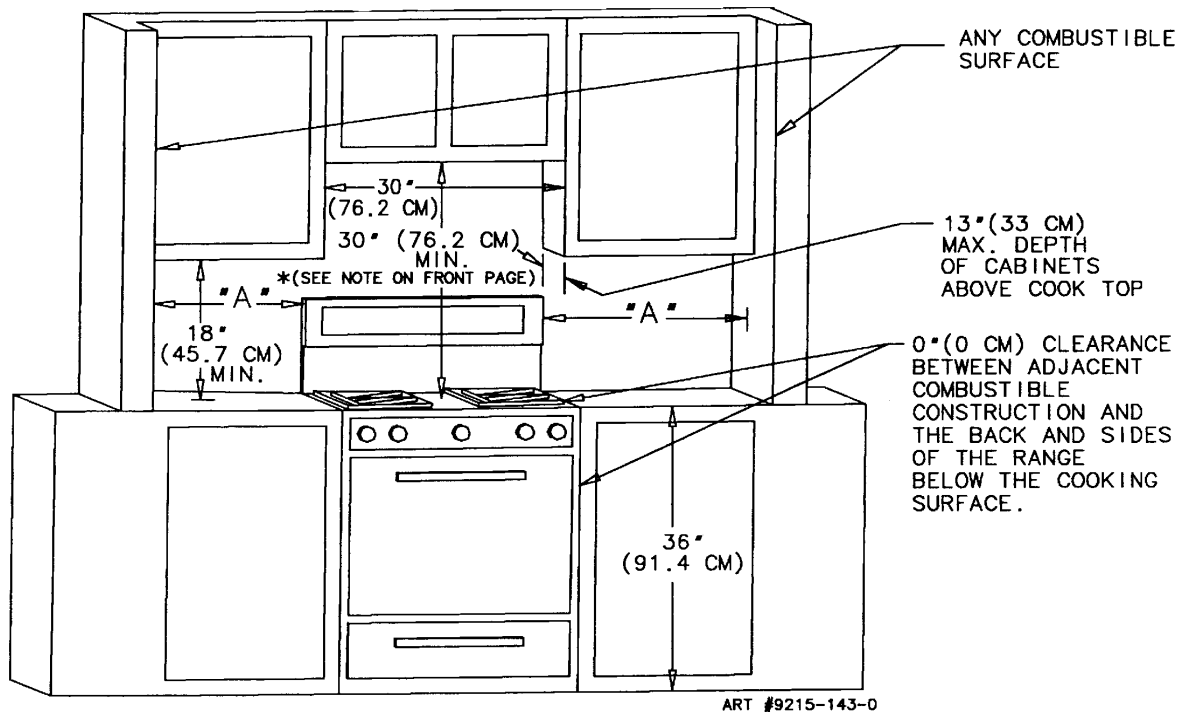
# Installation Instructions (Models CP31200AD\*, CG31200AD\*)

## INSTALLATION DRAWINGS

### FREE-STANDING



# Installation Instructions (Models CP31200AD\*, CG31200AD\*)



DIMENSION "A" SIDE CLEARANCE ABOVE COOKING SURFACE		
TOP BURNER RATE FOR NATURAL GAS (SEE RATING PLATE)	CONVENTIONAL OVEN	SELF-CLEAN OVEN
9,200 BTU/HR OR LESS	0 INCHES	3 INCHES (7.6 CM)
MORE THAN 9,200 BTU/HR	1 INCH (2.5 CM)	3 INCHES (7.6 CM)

Check the range model number plate to see if the range is approved for installation in mobile homes and/or recreational park trailers. If approved the following items are applicable.

## MOBILE HOMES

The installation of a range designed for mobile home installation 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 501A, or with local codes.

In Canada the range must be installed in accordance with the current CSA Standard C22.1 - Canadian Electrical Code Part 1 and Section Z240.4.1 - Installation Requirements for Gas Burning Appliances in Mobile Homes (CSA Standard CAN/CSA - Z240MH).

## RECREATIONAL PARK TRAILERS

The installation of a range designed for recreational park trailers must conform with state or other codes or, in the absence of such codes, with the Standard for Recreational Park Trailers, ANSI A119.5-latest edition.

In Canada the range must be installed in accordance with CAN/CSA - Z240.6.2 - Electrical Requirements for R.V.'s (CSA Standard CAN/CSA - Z240 RV Series) and Section Z240.4.2 - Installation Requirements for Propane Appliances and Equipment in R.V.'s (CSA Standard CAN/CSA - Z240 RV Series).

## LOCATING THE RANGE

Do not set range over holes in the floor or other locations where it may be subject to strong drafts. Any opening in the wall behind the range and in the floor under the range should be sealed. Make sure the flow of cooling/ventilation air is not obstructed below the range.

**NOTE:** A range should NOT be installed over kitchen carpeting.

# Installation Instructions (Models CPL1100AD\*, CGL1100AD\*)

## INSTALLATION

Check the range model number plate to see if the range is approved for installation in mobile homes and/or recreational park trailers. If approved the following items are applicable.

### MOBILE HOMES

The installation of a range designed for mobile home installation 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 501A, or with local codes.

In Canada the range must be installed in accordance with the current CSA Standard C22.1 - Canadian Electrical Code Part 1 and Section Z240.4.1 - Installation Requirements for Gas Burning Appliances in Mobile Homes (CSA Standard CAN/CSA - Z240MH).

### RECREATIONAL PARK TRAILERS

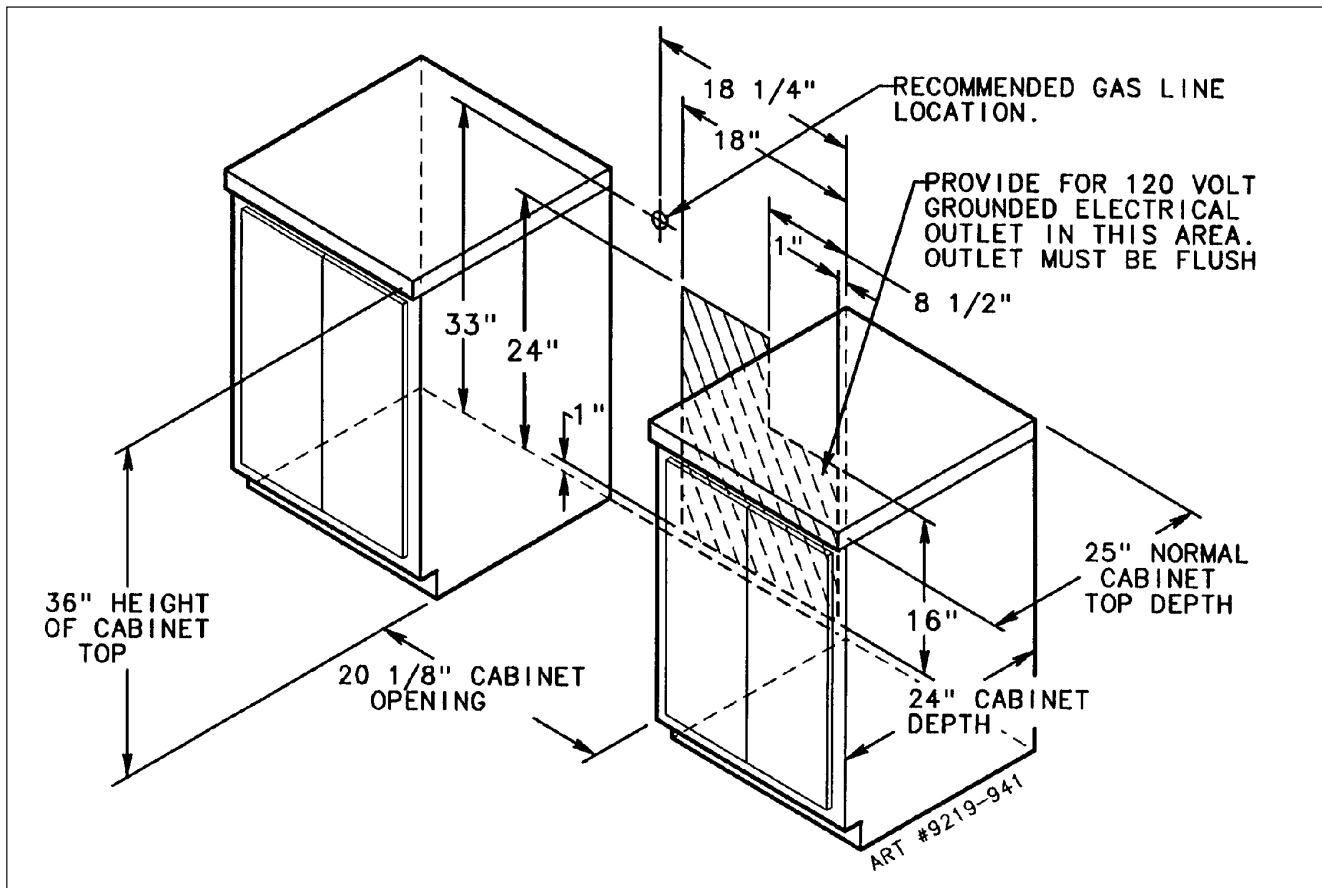
The installation of a range designed for recreational park trailers must conform with state or other codes or, in the absence of such codes, with the Standard for Recreational Park Trailers, ANSI A119.5-latest addition.

In Canada the range must be installed in accordance with Section C22.2 No. 148/CAN/CSA - Z240.6.2 - Electrical Requirements for R.V.'s (CSA Standard CAN/CSA - Z240 RV Series) and Section Z240.4.2 - Installation Requirements for Propane Appliances and Equipment in R.V.'s (CSA Standard CAN/CSA - Z240 RV Series).

### REMOVAL OF SHIPPING & PACKING

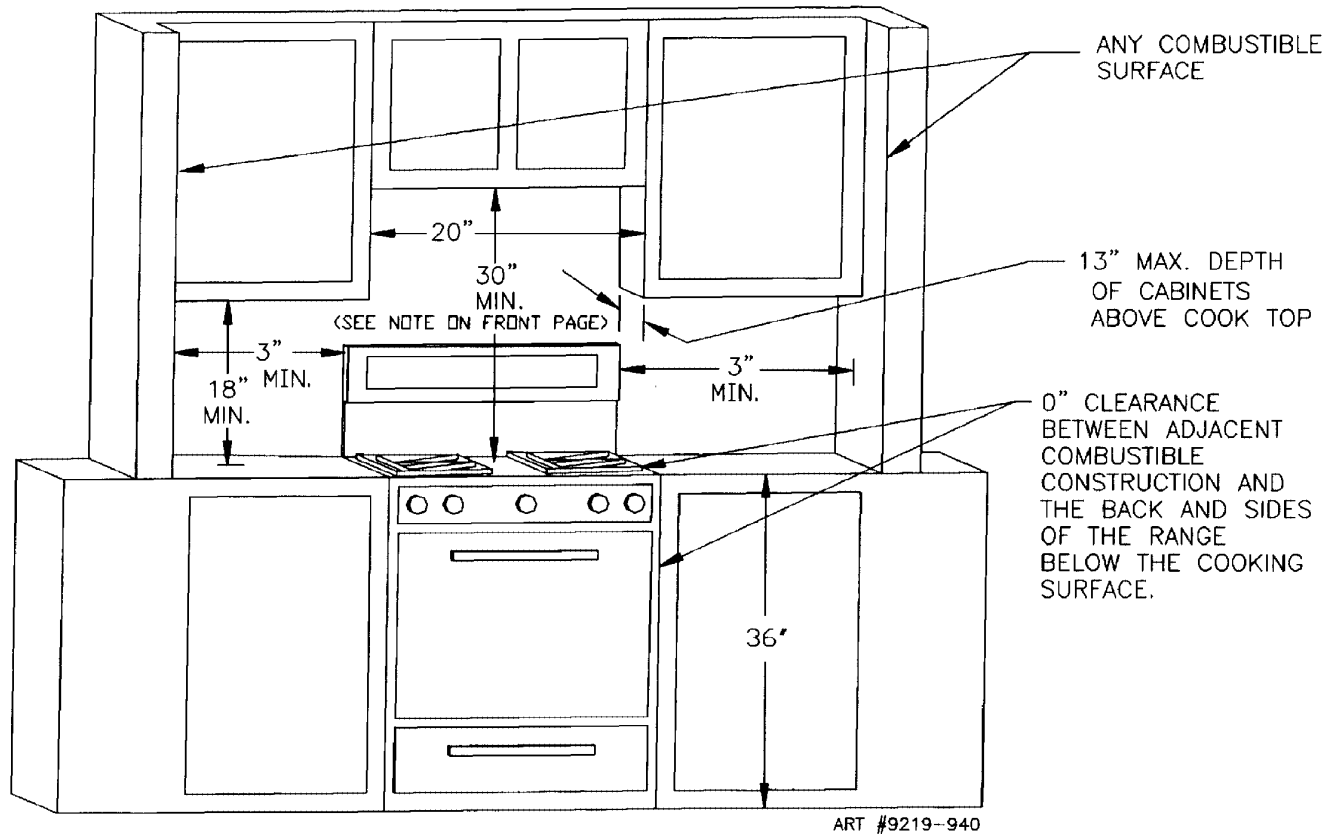
- Using carton corner posts (4), folded flat and stacked two high to protect floor, lay range on its back. Remove the four screws which attach skid to base of range.
- Stand range upright.
- Remove all packing material, tape and protective film on some chrome plated or stainless steel parts before range is installed.

## INSTALLATION DRAWINGS



# Installation Instructions (Models CPL1100AD\*, CGL1100AD\*)

## INSTALLATION DRAWINGS

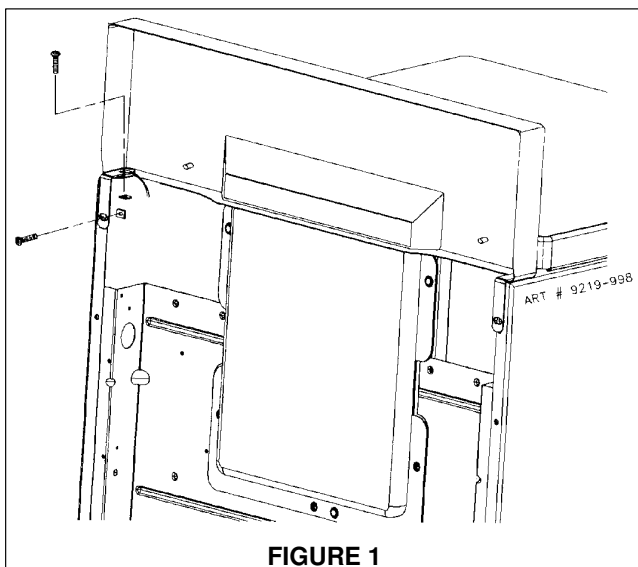


### BACKGUARD INSTALLATION

(if not installed)

The backguard fits on the range as shown in figure 1 and is secured with a bracket, 2 bolts and nuts on each side.

Set the backguard on the rear of the range. Bolt the backguard to the end panel flanges.



### WARNING

**DISCONNECT ELECTRICAL POWER TO AVOID SHOCK HAZARD.**

### CLEARANCE DIMENSIONS

All free-standing ranges can be installed with the back against (0 inches) a vertical combustible wall, and the sides below the cooking surface against (0 inches) combustible base cabinets. For complete information in regard to the installation of wall cabinets above the range and clearances to combustible surfaces see the installation drawings and/or the model number plate on the range. For **SAFETY CONSIDERATIONS** do not install a range in any combustible cabinetry which is not in accord with the installation drawings and the clearance given on the range Model Number Plate.

### LOCATING THE RANGE

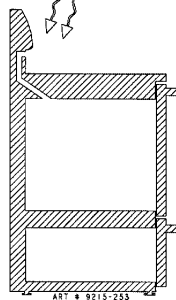
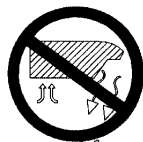
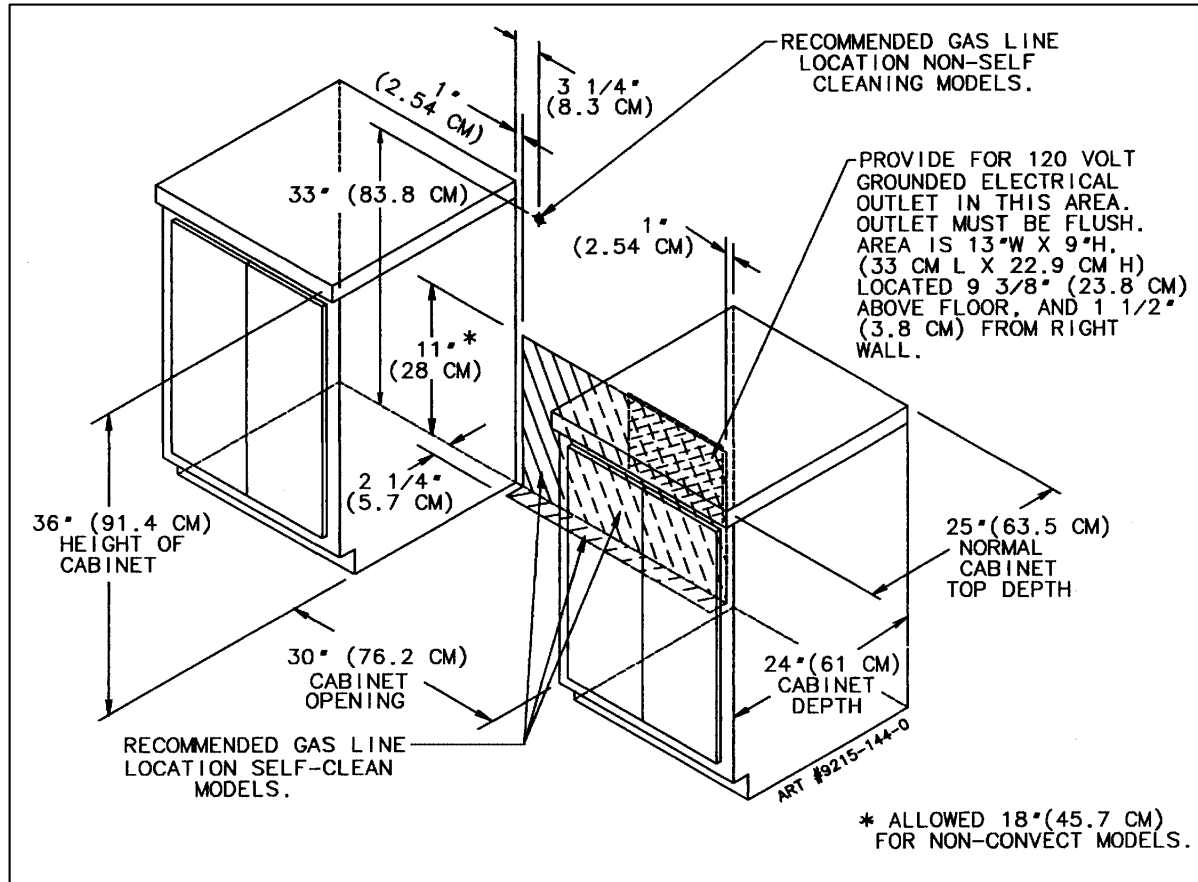
Do not set range over holes in the floor or other locations where it may be subject to strong drafts. Any opening in the wall behind the range and in the floor under the range should be sealed. Make sure the flow of cooling/ventilation air is not obstructed below the range.

**NOTE:** A range should **NOT** be installed directly over kitchen carpeting.

# Installation Instructions (Model LPR1115AD\*)

## INSTALLATION DRAWINGS

### FREE-STANDING



### **WARNING**

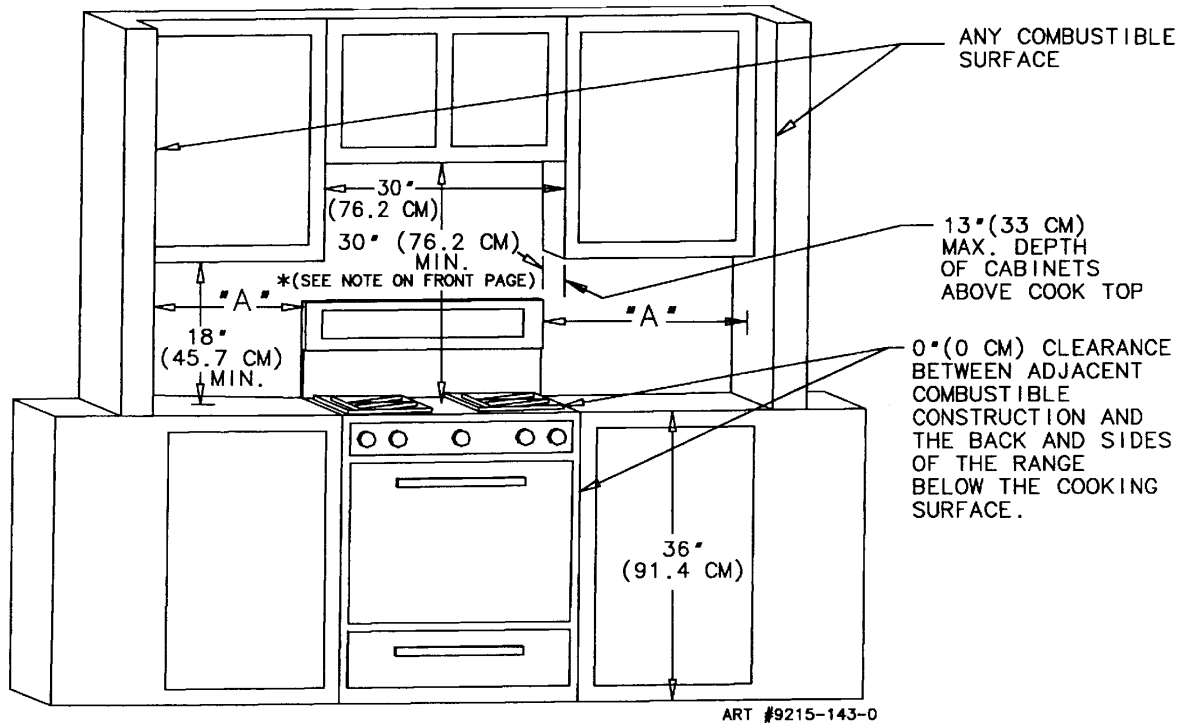
THIS PRODUCT SHOULD NOT BE INSTALLED BELOW A VENTILATION TYPE HOOD SYSTEM THAT DIRECTS AIR IN A DOWNWARD DIRECTION.

(SEE FIGURE)

THESE SYSTEMS MAY CAUSE IGNITION AND COMBUSTION PROBLEMS WITH THE GAS BURNERS RESULTING IN PERSONAL INJURY AND MAY AFFECT THE COOKING PERFORMANCE OF THE UNIT.

**NOTE:** THE FIGURE MAY NOT ACCURATELY REPRESENT YOUR RANGE OR COOKTOP; HOWEVER, THIS WARNING APPLIES TO ALL GAS COOKING PRODUCTS.

# Installation Instructions (Model LPR1115AD\*)



DIMENSION "A" SIDE CLEARANCE ABOVE COOKING SURFACE		
TOP BURNER RATE FOR NATURAL GAS (SEE RATING PLATE)	CONVENTIONAL OVEN	SELF-CLEAN OVEN
9,200 BTU/HR OR LESS	0 INCHES	3 INCHES (7.6 CM)
MORE THAN 9,200 BTU/HR	1 INCH (2.5 CM)	3 INCHES (7.6 CM)

Check the range model number plate to see if the range is approved for installation in mobile homes and/or recreational park trailers. If approved the following items are applicable.

## MOBILE HOMES

The installation of a range designed for mobile home installation 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 501A, or with local codes.

In Canada the range must be installed in accordance with the current CSA Standard C22.1 - Canadian Electrical Code Part 1 and Section Z240.4.1 - Installation Requirements for Gas Burning Appliances in Mobile Homes (CSA Standard CAN/CSA - Z240MH).

## RECREATIONAL PARK TRAILERS

The installation of a range designed for recreational park trailers must conform with state or other codes or, in the absence of such codes, with the Standard for Recreational Park Trailers, ANSI A119.5-latest edition.

In Canada the range must be installed in accordance with CAN/CSA - Z240.6.2 - Electrical Requirements for R.V.'s (CSA Standard CAN/CSA - Z240 RV Series) and Section Z240.4.2 - Installation Requirements for Propane Appliances and Equipment in R.V.'s (CSA Standard CAN/CSA - Z240 RV Series).

## LOCATING THE RANGE

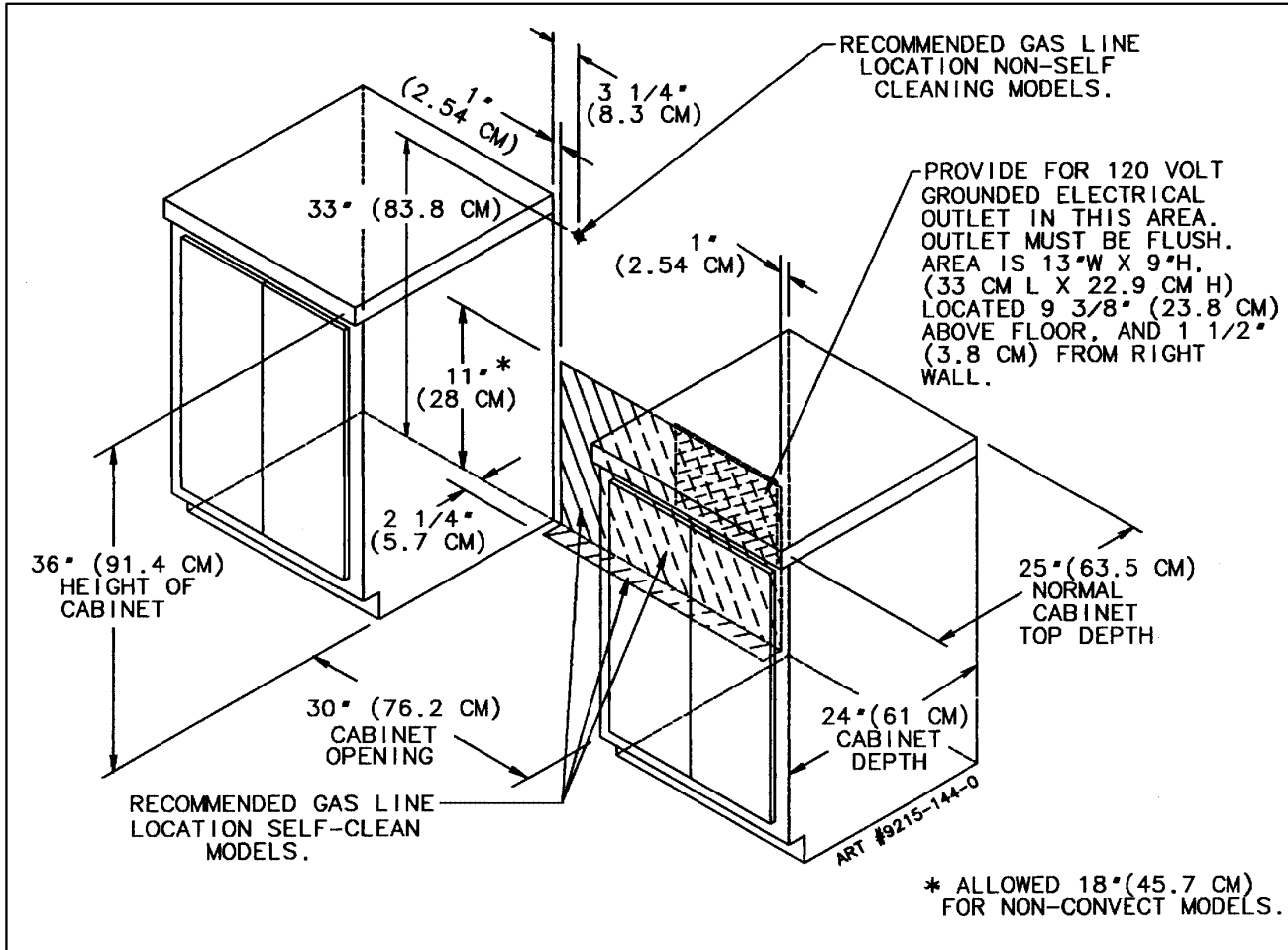
Do not set range over holes in the floor or other locations where it may be subject to strong drafts. Any opening in the wall behind the range and in the floor under the range should be sealed. Make sure the flow of cooling/ventilation air is not obstructed below the range.

**NOTE:** A range should NOT be installed over kitchen carpeting.

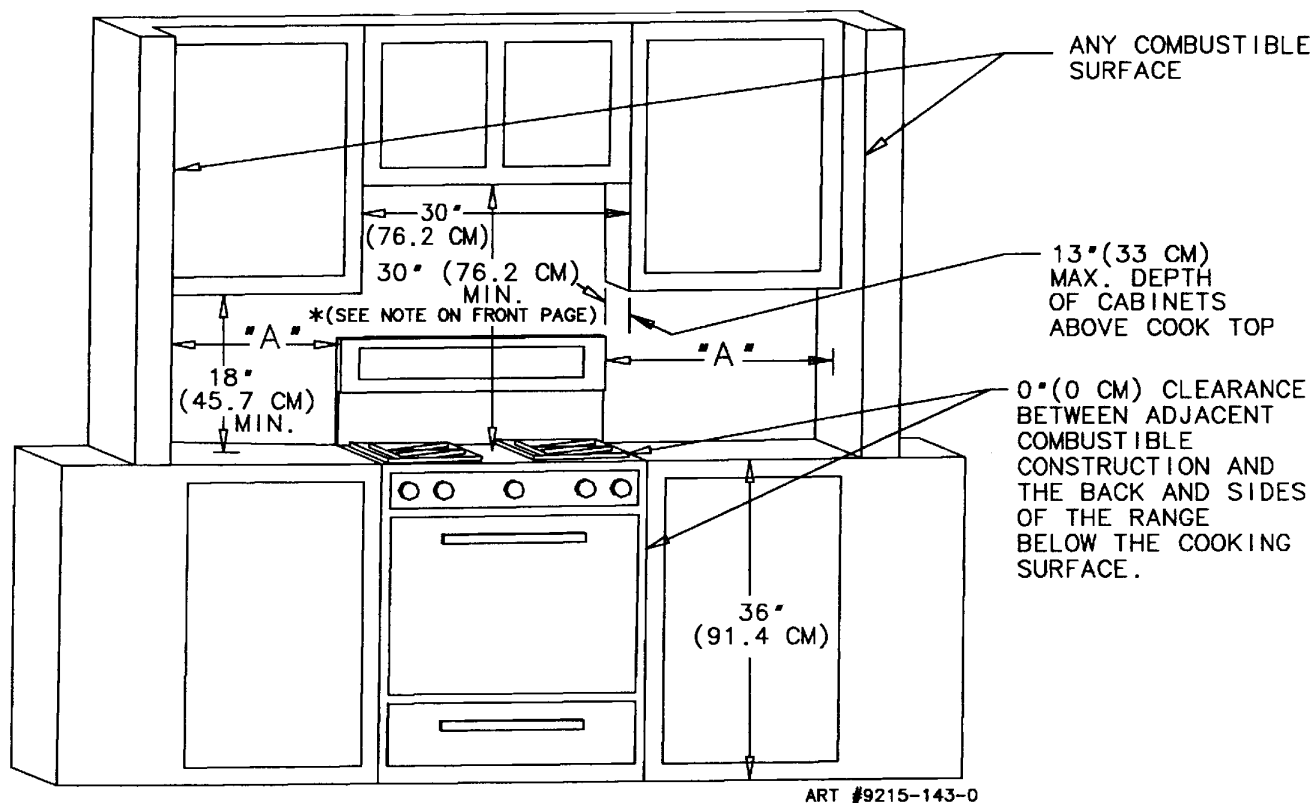
**Installation Instructions** (All models except CPL1100AD\*, CGL1100AD\*, CP31200AD\*, CG31200AD\*, LPR1115AD\*)

**INSTALLATION DRAWINGS**

**FREE-STANDING**



# Installation Instructions (All models except CPL1100AD\*, CGL1100AD\*, CP31200AD\*, CG31200AD\*, LPR1115AD\*)



ART #9215-143-0

DIMENSION "A" SIDE CLEARANCE ABOVE COOKING SURFACE		
TOP BURNER RATE FOR NATURAL GAS (SEE RATING PLATE)	CONVENTIONAL OVEN	SELF-CLEAN OVEN
9,200 BTU/HR OR LESS	0 INCHES	3 INCHES (7.6 CM)
MORE THAN 9,200 BTU/HR	1 INCH (2.5 CM)	3 INCHES (7.6 CM)

Check the range model number plate to see if the range is approved for installation in mobile homes and/or recreational park trailers. If approved the following items are applicable.

## MOBILE HOMES

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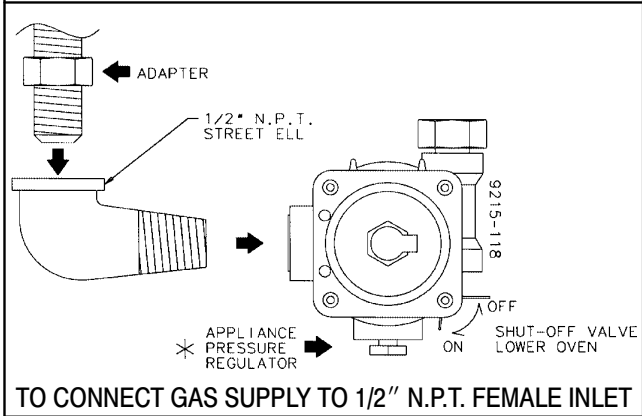
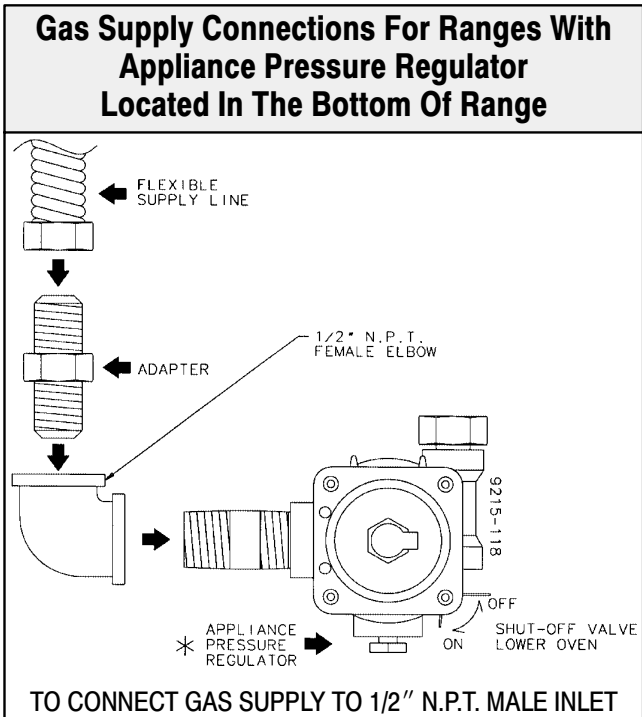
## LOCATING THE RANGE

Do not set range over holes in the floor or other locations where it may be subject to strong drafts. Any opening in the wall behind the range and in the floor under the range should be sealed. Make sure the flow of cooling/ventilation air is not obstructed below the range.

**NOTE:** A range should NOT be installed over kitchen carpeting.



# Installation Instructions (All models except CPL1100AD\*, CGL1100AD\*, CP31200AD\*, CG31200AD\*, LPR1115AD\*)



WHEN THE INSTALLER HAS COMPLETED INSTALLATION OF THE APPLIANCE, LEAVE THE APPLIANCE PRESSURE REGULATOR SHUT-OFF VALVE IN THE "ON" POSITION.

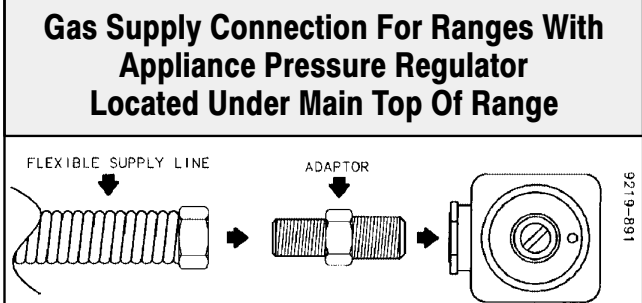


FIGURE 4

## Appliance Pressure Regulator & Alternate Connectors

\* The appliance pressure regulator on your range may differ from this illustration.

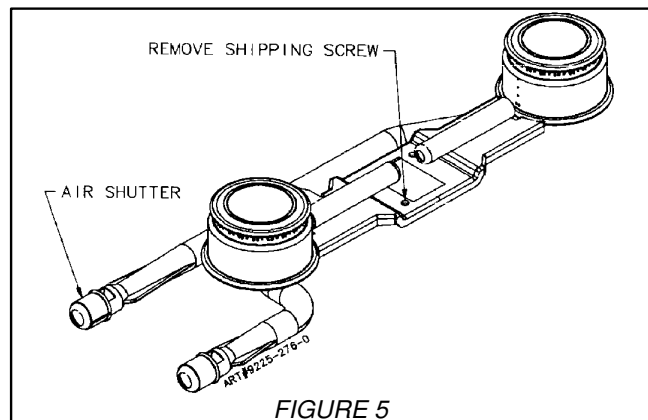
- h. Apply a non-corrosive leak detection fluid to all joints and fittings in the gas connection between the supply line shut-off valve and the range. Include gas fittings and joints in the range if connections were disturbed during installation. Check for leaks! Bubbles appearing around fittings and connections will indicate a leak. If a leak appears, turn off supply line gas shut-off valve, tighten connections, turn on the supply line gas shut off valve, and retest for leaks.

**CAUTION: NEVER CHECK FOR LEAKS WITH A FLAME.**

**WHEN LEAK CHECK IS COMPLETE, WIPE OFF ALL RESIDUE.**

- i. Remove shipping screw from ALL top burners. (Conventional top burner models only). This is to hold the burners in place on the burner bracket for shipping purposes only. (See figure 5).
- j. Adjust burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold.

**NOTE:** Correctly adjusted sealed burners, can have flames that will lift or blow off without a pot over the burner. These should be adjusted with a pot in place.



## CHECKING PRESSURE OF HOUSE PIPING SYSTEM

- 3. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 lbs./sq. in. (3.5 kPa) (13.8 in. water column).
- 4. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 lbs./sq. in. (3.5 kPa) (13.8 in. water column).

# Installation Instructions (All models except CPL1100AD\*, CGL1100AD\*, CP31200AD\*, CG31200AD\*, LPR1115AD\*)

## RANGE ADJUSTMENTS

### Top Section - Gas Top Pilot Adjustment

(See figure 6)

Purge all air from supply system by turning on one top burner valve. Then turn off valve and adjust top pilot flame using adjusting screw "A" (figure 6) so that flame is even with top of flash tube. To light the burner, push and turn top burner knob to the lite position. NOTE: Some models have ONLY one pilot adjustment at the manifold pipe.

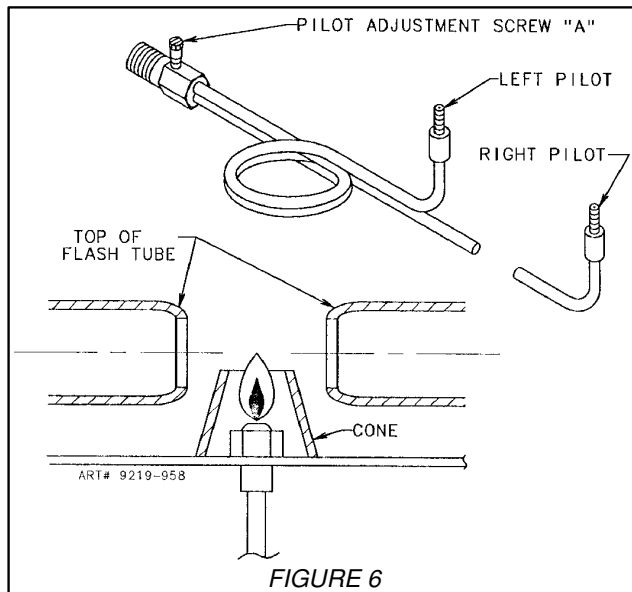


FIGURE 6

### Top Section - Electric Ignition

To operate, push and turn top burner knob to the LITE position. The top burner will light. To turn OFF spark after the top burner has ignited turn knob to HI setting.

### Top Burner Adjustment

**All Top Burner Valves:** The approximate height of the flame at the high or full-on position is shown below.

Adjust burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold.

NOTE: Correctly adjusted sealed burners, can have flames that will lift or blow off without a pot over the burner. These should be adjusted with a pot in place.

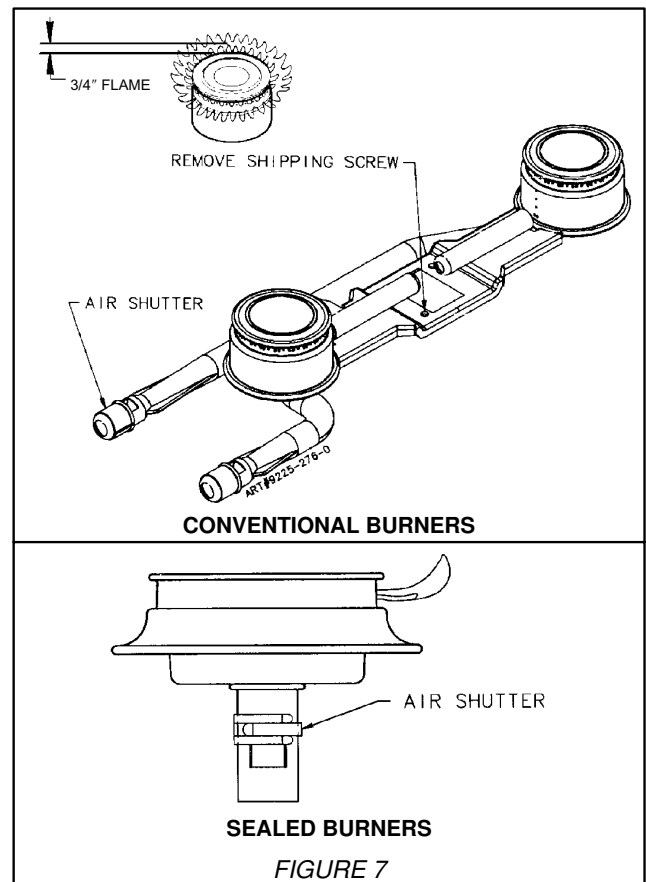
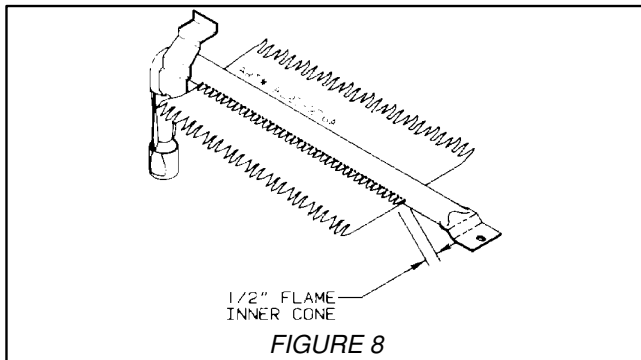


FIGURE 7

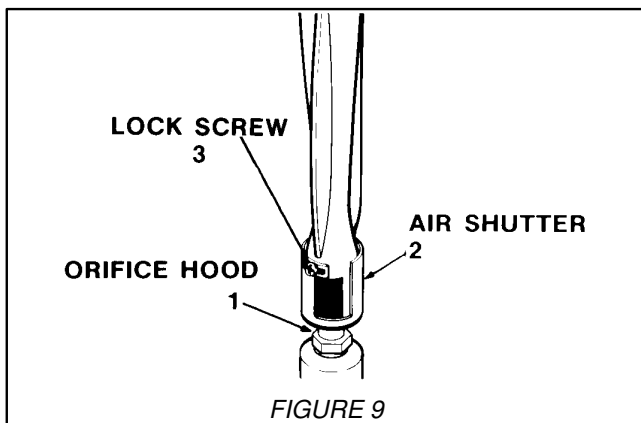
# Installation Instructions (All models except CPL1100AD\*, CGL1100AD\*, CP31200AD\*, CG31200AD\*, LPR1115AD\*)

## Air Shutter - Oven Burner

- a. The approximate length of the flame of oven burner is a 1/2 inch distinct inner blue flame, figure 8.



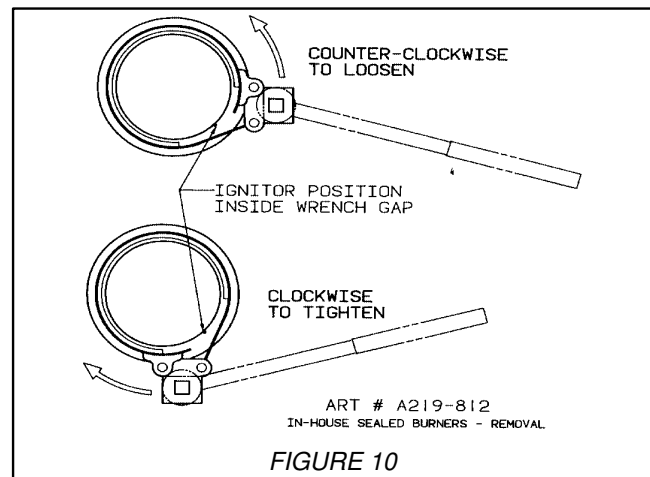
- b. Oven burner flame can be checked as follows:
1. Yellow flame on burner - open burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold. (See #2 on figure 9).
  2. Distinct blue flame but lifting - close burner air shutter to the point where it will not cause the flame to lift or blow off the burner when cold. (See #2 on figure 9).
- c. The oven burner air shutter adjustment is the same on ranges with a gas pilot or electric ignition.



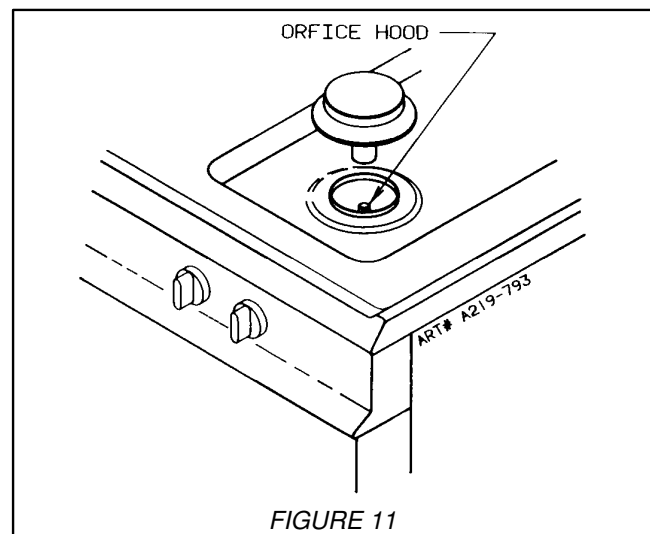
## Removing Sealed Burner For Adjustment Or Service:

Mark ignitor location relative to main top with pencil. This mark on the main top is used as a reference point when replacing the burner assembly to insure that the burner is tightened to its original position.

Place burner wrench (part no. 8312D075-60, available from your dealer or authorized service agency) over surface burner assembly with ignitor positioned inside gap in wrench ring (figure 10). This prevents ignitor from being crushed when wrench tightens on burner assembly. Rotate burner assembly approximately one-eighth turn counter-clockwise and lift from main top (figure 11).



**To Reassemble:** Replace burner assembly in main top and rotate approximately one-eighth turn clockwise using burner wrench until burner locks into position with ignitor aligned with reference mark on main top.



# Appendix B

## ABOUT YOUR COOKTOP

5

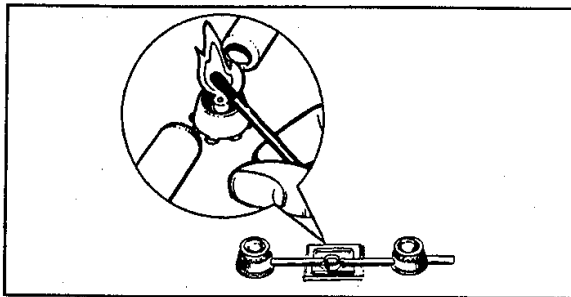
### IGNITION SYSTEM

Your cooktop will feature either **pilot** ignition or **pilotless** ignition. If the gas supply to the range is turned off, be sure all controls are set in the OFF position before re-supplying gas to the appliance.

#### Pilot Ignition

When the range is first installed, the pilots may be difficult to light due to air in the gas line. To bleed off air from the line, hold a lighted match next to the burner and turn knob on. When the burner lights, turn the knob off and proceed as directed below.

**To light pilot:** Raise cooktop and hold a lighted match near the pilot ports. There are two pilot ports.



#### Pilotless Ignition

Pilotless ignition uses a spark from the ignitor to light the burner. There are two ignitors for conventional surface burners. Once the burner lights, turn the knob to the desired setting. The clicking sound will not stop until the knob is turned from the LITE position. Once the burner lights, turn the knob to the desired setting. The clicking sound will not stop until the knob is turned from the LITE position.

**In the event of a power failure, the surface burner can be manually lighted.** Be sure all controls are in the OFF position. Hold a lighted match to the desired surface burner head. Push in and turn knob to the LITE position. The burner will then light. Adjust the flame to the desired flame size.

### HOW TO LIGHT SURFACE BURNERS

**CAUTION:** If the flame should go out during a cooking operation, turn the burner off. If gas has accumulated and a strong gas odor is detected, open a window and wait 5 minutes for the gas odor to disappear before relighting burner.

To prevent damage to the cooktop or pan, never operate surface burner without a pan in place, never allow a pan to boil dry and never operate a surface burner on HIGH for extended periods of time.

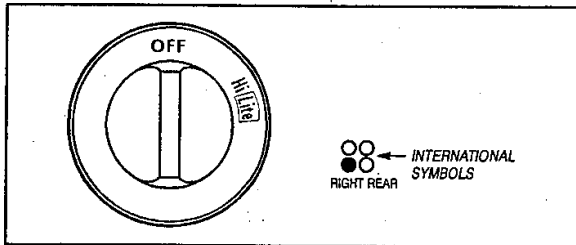
#### To light surface burner:

1. Place a pan on the burner grate.

**NOTE:** The burner flame may lift off the burner head and a "roaring" sound may be heard if a pan is not placed on the grate before lighting the burner.

2. Push in and turn knob to the LITE position.

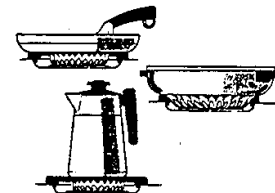
**Pilotless ignition models only:** A clicking sound will be heard and the burner will light. When one burner is turned on, all ignitors will spark.



3. After the burner lights, turn the knob to the desired flame size.

**Pilotless ignition models only:** The ignitors will continue to spark until the knob is turned from the LITE position.

Adjust the flame size so it does not extend beyond the edge of the cooking utensil. This is for personal safety and to prevent possible damage to the appliance, pan, or cabinets above the appliance. This also improves cooking efficiency.



# ABOUT YOUR OVEN 7

## ALUMINUM FOIL USAGE

- Do not cover an entire oven rack or oven bottom with aluminum foil. This will reduce heat circulation, result in poor baking and may damage the oven bottom.
- Do not cover the broiler insert with aluminum foil. This prevents fat from draining into the pan below and increases flare-ups and smoke. However, the broiler pan may be lined with foil for easier clean-up.

## PREHEATING

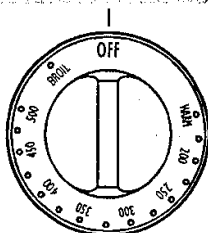
- Preheating is necessary for baking.
- It is not necessary to preheat for roasting.
- To preheat, set the oven to the desired temperature and allow about 8 to 15 minutes for the oven to preheat.
- When the oven reaches the preset temperature, the oven indicator light will turn off.
- Selecting a temperature higher than desired will NOT preheat the oven any faster, and may have a negative effect on baking results.

## OVEN CONTROL

The OVEN TEMP knob is used to select the oven temperature.

Always turn this knob just TO the desired temperature.

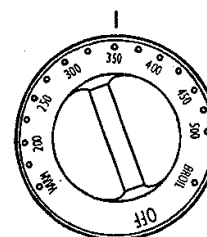
To accurately set the oven temperature, do not turn to a higher temperature and then back.



OVEN TEMP

## HOW TO SET OVEN TO BAKE

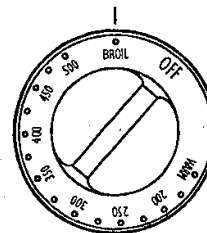
1. When cool, position rack in oven.
2. Push in and turn OVEN TEMP knob to desired temperature.
3. Place food in center of oven, allowing a minimum of 2 inches between utensil and oven walls.
4. Check food for doneness at minimum time in recipe. Cook longer if necessary.
5. Remove food from the oven and turn the OVEN TEMP knob to OFF.



OVEN TEMP

## HOW TO SET OVEN TO BROIL

1. Place broil rack and broiler pan in the recommended rack position.
2. Push in and turn OVEN TEMP knob to BROIL.
3. It is possible to broil longer cooking foods such as chicken pieces at a lower temperature to prevent overbrowning. Turn the knob to 400 or 450°F, rather than BROIL, for low temperature broiling.
4. Turn meat once about halfway through cooking.
5. Remove food from oven and turn the OVEN TEMP knob to OFF. After cleaning broiler pan, store it in the lower broil compartment.



OVEN TEMP

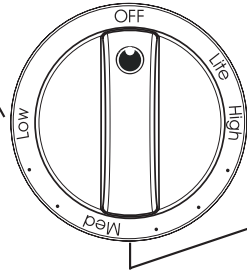
## BROILING CHART

TYPE OF MEAT	RACK POSITION	TOTAL TIME (MINUTES)
BACON	bottom	BROIL at 400°F 7 to 10 minutes (well)
BEEF STEAK 1-inch thick	middle	BROIL 15 to 20 minutes (med)
	middle	BROIL 20 to 25 minutes (well)
CHICKEN Pieces	bottom	BROIL at 450°F 30 to 45 minutes (well)
FISH	middle	BROIL 8 to 15 minutes (flaky)
HAMBURGERS 3/4-inch thick	middle	BROIL 14 to 18 minutes (well)

# Use Instructions (Models CPR1100AD\*, CGR1110AD\*, CGL1100AD\*, CGR1415AD\*, CGR1425AD\*, CGR3725AD\*, CP31200AD\*, CG31200AD\*, CG31400AD\*, CP31600AD\*, CG31600AD\*, CG34800AD\*)

## Surface Cooking

**Low:** Use to simmer foods, keep foods warm and melt chocolate or butter. Some cooking may take place on the **Low** setting if the pan is covered.



**High:** Use to bring liquid to a boil, or reach pressure in a pressure cooker. Always reduce setting to a lower heat when liquids begin to boil or foods begin to cook.

**Med:** An intermediate flame size is used to continue cooking. Food will not cook any faster when a higher flame setting is used than needed to maintain a gentle boil. Water boils at the same temperature whether boiling gently or vigorously.

## Surface Controls

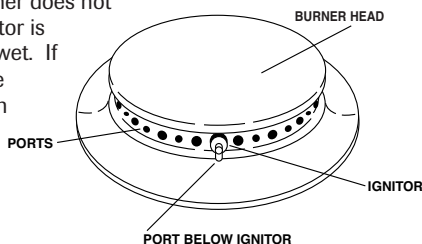
### CAUTION

- If flame should go out during a cooking operation, turn the burner off. If a strong gas odor is detected, open a window and wait five minutes before relighting the burner.
- Be sure all surface controls are set in the **OFF** position prior to supplying gas to the range.
- **NEVER** touch cooktop until it has cooled. Expect some parts of the cooktop, especially around the burners, to become warm or hot during cooking. Use potholders to protect hands.

## Pilotless Ignition (select models)

Pilotless ignition eliminates the need for a constant standing pilot light. Each sealed burner has a spark ignitor. When cleaning around the surface burner use care. If cleaning cloth should catch the ignitor, it could be damaged preventing ignition.

If the surface burner does not light, check if ignitor is broken, soiled or wet. If clogged, clean the small port beneath the ignitor using a straight pin.

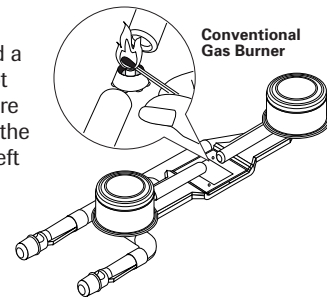


## Pilot Ignition (select models)

When the range is first installed, the standing pilots may be difficult to light due to air in the gas line. To bleed off air from the line, hold a lighted match next to the burner and turn the knob on. When the burner lights, turn the knob off and proceed as directed below.

## To light pilot:

Raise the cooktop and hold a lighted match near the pilot ports (See illustration). There are two pilot ports, one on the right side and one on the left side.



## Surface Control Knobs

Use to turn on the surface burners. An infinite choice of heat settings is available from **Low** to **High**. At the **High** setting a detent or notch may be felt. The knobs can be set on or between any of the settings.

- ○ Graphics next to the knob identify which burner the knob controls. For example, the graphic at left shows the left front burner location.
- ○

## Setting the controls:

The size and type of cookware will affect the heat setting. For information on cookware and other factors affecting heat settings, refer to "**Cooking Made Simple**" booklet.

1. Place a pan on the burner grate.
  - The burner flame may lift off or appear separated from the port if a pan is not placed on the grate.
2. Push in and turn the knob counterclockwise to the **Lite** setting.
  - A clicking (spark) sound will be heard and the burner will light. (All four ignitors will spark when any surface burner knob is turned to the **Lite** position.)
3. After the burner lights, turn knob to desired flame size.
  - The ignitor will continue to spark until the knob is turned past the **Lite** position.



# Use Instructions (Models CPR1100AD\*, CGR1110AD\*, CGL1100AD\*, CGR1415AD\*, CGR1425AD\*, CGR3725AD\*, CP31200AD\*, CG31200AD\*, CG31400AD\*, CP31600AD\*, CG31600AD\*, CG34800AD\*)

## Oven Cooking

### Manual Clean Oven Control

(select models)



**NOTE:** The display will show 12:00 when the appliance is first connected to power or if power is interrupted. The Bake and Broil indicators light when function is pressed.

<b>A</b>	BAKE	Use for baking and roasting.
<b>B</b>	BROIL	Use for broiling and top browning.
<b>C</b>	TIMER	Sets timer.
<b>D</b>	CLOCK	Use to set time-of-day clock.
<b>E</b>	CANCEL	Cancels all operations except timer and clock.
<b>F</b>	▲ (More) or ▼ (Less)	Enters or changes time, oven temperature. Sets HI or LO broil.

- Set the correct time of day using the ▲ or ▼ pads. If the ▲ or ▼ pad is not pressed within 30 seconds, the program will cancel. Press the CLOCK pad and begin again.

### Setting the Timer

The timer can be set from one minute (:01) up to 99 hours and 59 minutes (99:59). Time will be displayed in minutes and not in seconds. **THE TIMER DOES NOT CONTROL THE OVEN.**

- Press the TIMER pad.
  - 0:00 will light and the colon (:) will flash in the display.
- Press the ▲ or ▼ pad until the desired time is displayed.
  - The timer will begin as soon as the time is set.
  - The flashing colon indicates that a timing operation is in progress. (The colon will not flash if the time of day or oven temperature is displayed.)
  - Two short beeps signal the end of the operation. "0:00" will appear in the display.
  - If desired, press the CLOCK pad and the time of day will briefly reappear in the display during a timing operation.
  - If desired, press the BAKE or BROIL pads and the current temperature setting will briefly reappear in the display during a timing operation.

### Using the Touchpads

- Press the desired pad.
- Press the ▲ or ▼ pad to enter time or temperature.
- A beep will sound each time a function pad is pressed. There is no beep for the ▲ or ▼ pad.
- A double beep will sound if a programming error occurs.

**Note:** Four seconds after pressing the ▲ or ▼ pad, the time or temperature will automatically be entered. If more than 30 seconds elapse between touching a function pad and the ▲ or ▼ pad, the function will be canceled and the display will return to the previous display.

### Setting the Clock

- Press the CLOCK pad.
  - The clock time cannot be set if the control is programmed for a bake, broil or timing operation.

### To cancel the timer operation:

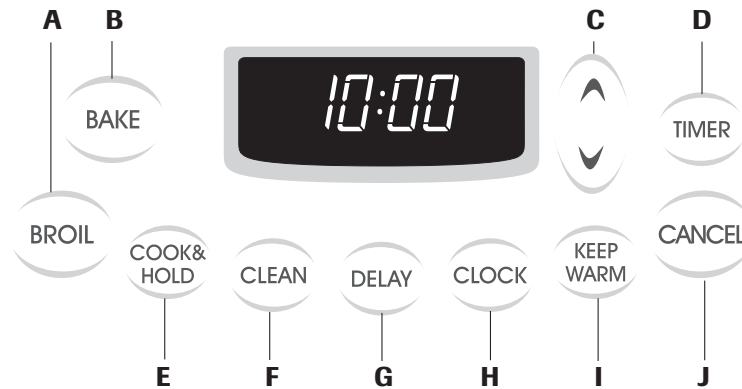
Press and hold the TIMER pad for several seconds.



# Use Instructions (Models CPR1100AD\*, CGR1110AD\*, CGL1100AD\*, CGR1415AD\*, CGR1425AD\*, CGR3725AD\*, CP31200AD\*, CG31200AD\*, CG31400AD\*, CP31600AD\*, CG31600AD\*, CG34800AD\*)

## Oven Cooking

### Self-Clean Oven Control (select models)



The control panel is designed for ease in programming. The display window on the control shows time of day, timer and oven functions. Control panel shown includes model specific features. (Styling may vary depending on model.)

<b>A</b>	BROIL	Use for broiling and top browning.
<b>B</b>	BAKE	Use for baking and roasting.
<b>C</b>	More (▲) or Less (▼)	Enters or changes time, oven temperature. Sets HI or LO broil.
<b>D</b>	TIMER	Sets timer.
<b>E</b>	COOK & HOLD	Bakes for a preset time, then holds food warm for 1 hour.
<b>F</b>	CLEAN	Use to set self-clean cycle.
<b>G</b>	DELAY	Programs the oven to start baking at a later time.
<b>H</b>	CLOCK	Use to set time of day clock.
<b>I</b>	KEEP WARM	Use to keep cooked food warm in oven.
<b>J</b>	CANCEL	Cancels all operations except timer and clock.

### Using the Touchpads

- Press the desired pad.
- Press the ▲ or ▼ to enter time or temperature.
- A beep will sound when any pad is touched.
- A double beep will sound if a programming error occurs.

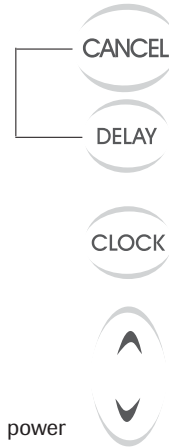
**Note:** Four seconds after pressing the ▲ or ▼ pads, the time or temperature will automatically be entered. If more than 30 seconds elapse between touching a function pad and the ▲ or ▼ pads, the function will be canceled and the display will return to the previous display.

### Clock

The clock can be set to display time in a 12-hour or 24-hour format. The clock is set at the factory for the 12-hour format.

#### To change the clock to 24-hour format:

1. Press and hold the CANCEL and DELAY pads for three seconds.
2. Press ▲ or ▼ to select 12 or 24 hour.
3. Set the time of day following the directions below.



#### To set the Clock:

1. Press the CLOCK pad.
  - Time of day and colon flash in the display.
2. Press ▲ or ▼ to set the time of day.
  - Colon continues flashing.
3. Press the CLOCK pad again or wait four seconds.

When electrical power is supplied or after a power interruption, the last clock time before power was interrupted will flash.

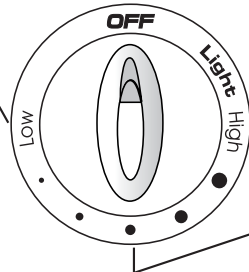
To recall the time of day when another time function is showing, press the CLOCK pad.

Clock time cannot be changed when the oven has been programmed for cook or clean Delay or Cook & Hold.

# Use Instructions (Models AGR4400AD\*, AGR4412AD\*, AGR5712AD\*, MGR4451AD\*, MGR4452AD\*, MGR5751AD\*, MGR5752AD\*, PGR4420LD\*, PGR5720LD\*)

## Surface Cooking

**Low:** Use to simmer foods, keep foods warm and melt chocolate or butter. Some cooking may take place on the **Low** setting if the pan is covered.




**High:** Use to bring liquid to a boil, or reach pressure in a pressure cooker. Always reduce setting to a lower heat when liquids begin to boil or foods begin to cook.

An intermediate flame size is used to continue cooking. Food will not cook any faster when a higher flame setting is used than needed to maintain a gentle boil. Water boils at the same temperature whether boiling gently or vigorously.

## Surface Controls

### CAUTION

- If flame should go out during a cooking operation, turn the burner off. If a strong gas odor is detected, open a window and wait five minutes before relighting the burner.
- Be sure all surface controls are set in the **OFF** position prior to supplying gas to the range.
- **NEVER** touch cooktop until it has cooled. Expect some parts of the cooktop, especially around the burners, to become warm or hot during cooking. Use potholders to protect hands.

 Graphics next to the knob identify which burner the knob controls. For example, the graphic at left shows the left front burner location.

### Setting the controls:

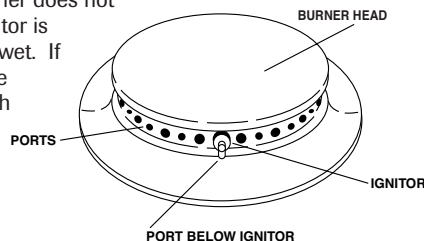
The size and type of cookware will affect the heat setting. For information on cookware and other factors affecting heat settings, refer to “**Cooking Made Simple**” booklet.

1. Place a pan on the burner grate.
  - The burner flame may lift off or appear separated from the port if a pan is not placed on the grate.
2. Push in and turn the knob counterclockwise to the **Light** setting.
  - A clicking (spark) sound will be heard and the burner will light. (All four ignitors will spark when any surface burner knob is turned to the **Light** position.)
3. After the burner lights, turn knob to desired flame size.
  - The ignitor will continue to spark until the knob is turned past the **Light** position.

## Pilotless Ignition

Pilotless ignition eliminates the need for a constant standing pilot light. Each sealed burner has a spark ignitor. When cleaning around the surface burner use care. If cleaning cloth should catch the ignitor, it could be damaged preventing ignition.

If the surface burner does not light, check if ignitor is broken, soiled or wet. If clogged, clean the small port beneath the ignitor using a straight pin.



## Operating During a Power Failure

### CAUTION

When lighting the surface burners, be sure all of the controls are in the **OFF** position. Strike the match first and hold it in position before turning the knob to **Light**.

1. Hold a lighted match to the desired surface burner head.
2. Push in and turn the control knob slowly to **Light**.
3. Once lit, adjust the flame to the desired level.

## Surface Control Knobs

Use to turn on the surface burners. An infinite choice of heat settings is available from **Low** to **High**. At the **High** setting a detent or notch may be felt. The knobs can be set on or between any of the settings.

# Use Instructions (Models AGR4400AD\*, AGR4412AD\*, AGR5712AD\*, MGR4451AD\*, MGR4452AD\*, MGR5751AD\*, MGR5752AD\*, PGR4420LD\*, PGR5720LD\*)

## **Oven Cooking**

### Manual Clean Oven Control (select models)



**NOTE:** The display will show 12:00 when the appliance is first connected to power or if power is interrupted. The Bake and Broil indicators light when function is pressed.

<b>A</b>	Bake	Use for baking and roasting.
<b>B</b>	Broil	Use for broiling and top browning.
<b>C</b>	Timer	Sets timer.
<b>D</b>	Clock	Use to set time-of-day clock.
<b>E</b>	Cancel	Cancels all operations except timer and clock.
<b>F</b>	▲ (More) or ▼ (Less)	Enters or changes time, oven temperature. Sets HI or LO broil.

- Set the correct time of day using the ▲ or ▼ pads. If the ▲ or ▼ pad is not pressed within 30 seconds, the program will cancel. Press the Clock pad and begin again.

#### Setting the Timer

The timer can be set from one minute (:01) up to 99 hours and 59 minutes (99:59). Time will be displayed in minutes and not in seconds. **THE TIMER DOES NOT CONTROL THE OVEN.**

- Press the Timer pad.
  - 0:00 will light and the colon (:) will flash in the display.
- Press the ▲ or ▼ pad until the desired time is displayed.
  - The timer will begin as soon as the time is set.
  - The flashing colon indicates that a timing operation is in progress. (The colon will not flash if the time of day or oven temperature is displayed.)
  - Two short beeps signal the end of the operation. "0:00" will appear in the display.
  - If desired, press the Clock pad and the time of day will briefly reappear in the display during a timing operation.
  - If desired, press the Bake or Broil pads and the current temperature setting will briefly reappear in the display during a timing operation.

### Using the Touchpads

- Press the desired pad.
- Press the ▲ or ▼ pad to enter time or temperature.
- A beep will sound each time a function pad is pressed. There is no beep for the ▲ or ▼ pad.
- A double beep will sound if a programming error occurs.

**Note:** Four seconds after pressing the ▲ or ▼ pad, the time or temperature will automatically be entered. If more than 30 seconds elapse between touching a function pad and the ▲ or ▼ pad, the function will be canceled and the display will return to the previous display.

#### Setting the Clock

- Press the Clock pad.
  - The clock time cannot be set if the control is programmed for a bake, broil or timing operation.

**Clock**

#### To cancel the timer operation:

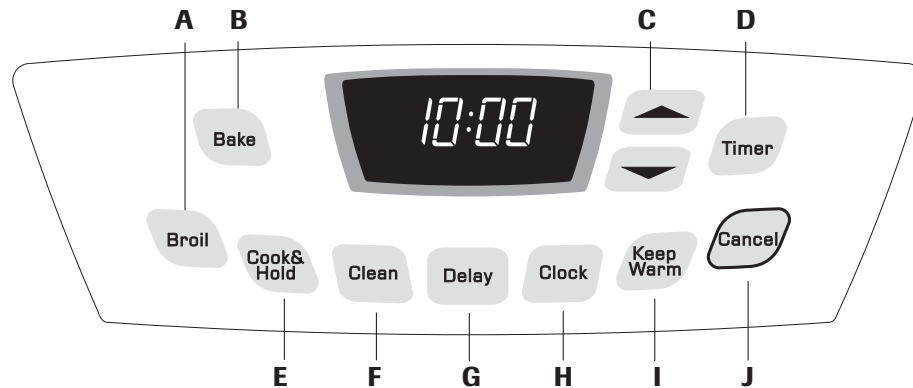
Press and hold the Timer pad for several seconds.

**Timer**

# Use Instructions (Models AGR4400AD\*, AGR4412AD\*, AGR5712AD\*, MGR4451AD\*, MGR4452AD\*, MGR5751AD\*, MGR5752AD\*, PGR4420LD\*, PGR5720LD\*)

## **Oven Cooking**

### Self-Clean Oven Control (select models)



The control panel is designed for ease in programming. The display window on the control shows time of day, timer and oven functions. Control panel shown includes model specific features. (Styling may vary depending on model.)

<b>A</b>	Broil	Use for broiling and top browning.
<b>B</b>	Bake	Use for baking and roasting.
<b>C</b>	More (▲) or Less (▼)	Enters or changes time, oven temperature. Sets HI or LO broil.
<b>D</b>	Timer	Sets timer.
<b>E</b>	Cook & Hold	Bakes for a preset time, then holds food warm for 1 hour.
<b>F</b>	Clean	Use to set self-clean cycle.
<b>G</b>	Delay	Programs the oven to start baking at a later time.
<b>H</b>	Clock	Use to set time of day clock.
<b>I</b>	Keep Warm	Use to keep cooked food warm in oven.
<b>J</b>	Cancel	Cancels all operations except timer and clock.

### Using the Touchpads

- Press the desired pad.
- Press the ▲ or ▼ to enter time or temperature.
- A beep will sound when any pad is touched.
- A double beep will sound if a programming error occurs.

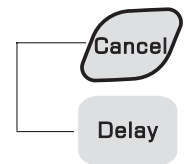
**Note:** Four seconds after pressing the ▲ or ▼ pads, the time or temperature will automatically be entered. If more than 30 seconds elapse between touching a function pad and the ▲ or ▼ pads, the function will be canceled and the display will return to the previous display.

### Clock

The clock can be set to display time in a 12-hour or 24-hour format. The clock is set at the factory for the 12-hour format.

#### To change the clock to 24-hour format:

1. Press and hold the Cancel and Delay pads for three seconds.
2. Press ▲ or ▼ to select 12 or 24 hour.
3. Set the time of day following the directions below.



#### To set the Clock:

1. Press the Clock pad.
  - Time of day and colon flash in the display.
2. Press ▲ or ▼ to set the time of day.
  - Colon continues flashing.
3. Press the Clock pad again or wait four seconds.



When electrical power is supplied or after a power interruption, the last clock time before power was interrupted will flash.

To recall the time of day when another time function is showing, press the Clock pad.

Clock time cannot be changed when the oven has been programmed for cook or clean Delay or Cook & Hold.

**cont.**

# Care and Cleaning



## Cleaning Procedures

### CAUTION

- Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.
- To prevent staining or discoloration, clean appliance after each use.
- If a part is removed, be sure it is correctly replaced.

\* Brand names are registered trademarks of the respective manufacturers.

\*\* To order call 1-877-232-6771 USA and 1-800-688-8408 Canada.

PART	PROCEDURE
<b>Broiler Pan and Insert</b>	<p><b><i>Never cover insert with aluminum foil as this prevents the fat from draining to the pan below.</i></b></p> <ul style="list-style-type: none"> <li>• Place soapy cloth over insert and pan; let soak to loosen soil.</li> <li>• Wash in warm soapy water. Use scouring pad to remove stubborn soil.</li> <li>• Broiler pan and insert can be cleaned in dishwasher.</li> </ul>
<b>Sealed Gas Burners</b>	<ul style="list-style-type: none"> <li>• Clean frequently. Allow burner to cool. Clean with soap and plastic scouring pad. For stubborn soils, use a non-abrasive cleaner and a cloth. Try to prevent the cleaner from seeping into the gas ports as this will affect the flame. If the cleaner does enter the ports, clean with a soft bristle brush or a straight pin especially the port below the ignitor. Do not enlarge or distort holes.</li> <li>• Be careful not to get water into burner ports.</li> <li>• Use care when cleaning the ignitor. If the ignitor is wet or damaged the surface burner will not light.</li> </ul>
<b>Burner Grates</b>	<ul style="list-style-type: none"> <li>• Wash grates with warm, soapy water and a nonabrasive, plastic scrubbing pad. For stubborn soils, clean with a soap-filled, nonabrasive pad or a sponge and Cooktop Cleaning Creme (Part #20000001).**</li> <li>• For burned on soils, remove grates, place on newspapers and carefully spray with commercial oven cleaner. (Do not spray surrounding surfaces.) Place in plastic bags for several hours or overnight. Wearing rubber gloves, remove from bags. Wash, rinse, dry and replace on cooktop.</li> </ul>
<b>Clock and Control Pad Area</b>	<ul style="list-style-type: none"> <li>• To activate "Control Lock" for cleaning, see page 11.</li> <li>• Wipe with a damp cloth and dry. Do not use abrasive cleaning agents as they may scratch the finish.</li> <li>• Glass cleaners may be used if sprayed on a cloth first. <b><i>DO NOT spray directly on control pad and display area.</i></b></li> </ul>
<b>Control Knobs</b>	<ul style="list-style-type: none"> <li>• Remove knobs in the OFF position by pulling forward.</li> <li>• Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish.</li> <li>• Turn on each burner to be sure the knobs have been correctly replaced.</li> </ul>
<b>Cooktop and Control Panel - Porcelain Enamel</b>	<p>Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid resistant, not acid proof. All spillovers, especially acidic or sugary spillovers, should be wiped up immediately with a dry cloth.</p> <ul style="list-style-type: none"> <li>• When cool, wash with soapy water, rinse and dry.</li> <li>• Never wipe off a warm or hot surface with a damp cloth. This may cause cracking or chipping.</li> <li>• Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of range.</li> </ul>
<b>Side Panels, Storage Drawer, Oven Door (select models), Lower Broiler Door (select models) and Door Handles - Painted Enamel</b>	<ul style="list-style-type: none"> <li>• When cool, wash with warm soapy water, rinse and dry. Never wipe a warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn.</li> <li>• For stubborn soil, use mildly abrasive cleaning agents such as baking soda paste or Bon Ami*. Do not use abrasive cleaners such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface.</li> </ul> <p><b><i>Note: Use a dry towel or cloth to wipe up spills, especially acidic or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces.</i></b></p>

# Care and Cleaning



## Care & Cleaning

PART	PROCEDURE
<b>Oven Window and Door - Glass</b> (select models)	<ul style="list-style-type: none"> <li>• Avoid using excessive amounts of water which may seep under or behind glass causing staining.</li> <li>• Wash with soap and water. Rinse with clear water and dry. Glass cleaner can be used if sprayed on a cloth first.</li> <li>• Do not use abrasive materials such as scouring pads, steel wool or powdered cleaners as they will scratch glass.</li> </ul>
<b>Oven Interior</b>	<p><b>Self-Clean:</b></p> <ul style="list-style-type: none"> <li>• Follow instructions on page 19-20 to set a self-clean cycle.</li> </ul> <p><b>Manual Clean:</b></p> <ul style="list-style-type: none"> <li>• Clean frequently using mild abrasive cleaners and a plastic pad.</li> <li>• Do not use metallic scouring pads because they will scratch the surface.</li> <li>• When using commercial oven cleaners follow the manufacturer's instructions.</li> <li>• Wipe up acidic spills (tomato or milk based foods) as soon as possible with soap and water. If the spill is not wiped up, it may discolor the porcelain.</li> </ul> <p><b>To make cleaning easier, remove the oven door, if desired.</b> (See Maintenance section on page 23.)</p>
<b>Oven Racks</b>	<ul style="list-style-type: none"> <li>• Clean with soapy water.</li> <li>• Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry.</li> <li>• Racks will permanently discolor and may not slide out smoothly if left in the oven during a self-clean operation. If this occurs, wipe the rack and embossed rack supports with a small amount of vegetable oil to restore ease of movement, then wipe off excess oil.</li> </ul>
<b>Stainless Steel</b> (select models)	<ul style="list-style-type: none"> <li>• <b>DO NOT USE ANY CLEANING PRODUCT CONTAINING CHLORINE BLEACH.</b></li> <li>• <b>DO NOT USE ABRASIVE OR ORANGE CLEANERS.</b></li> <li>• <b>ALWAYS WIPE WITH THE GRAIN WHEN CLEANING.</b></li> <li>• <b>Daily Cleaning/Light Soil</b> -- Wipe with one of the following - soapy water, white vinegar/water solution, Formula 409 Glass and Surface Cleaner* or a similar glass cleaner - using a sponge or soft cloth. Rinse and dry. To polish and help prevent fingerprints, follow with Stainless Steel Magic Spray* (Part No. 20000008)**.</li> <li>• <b>Moderate/Heavy Soil</b> -- Wipe with one of the following - Bon Ami, Smart Cleanser, or Soft Scrub* - using a damp sponge or soft cloth. Rinse and dry. Stubborn soils may be removed with a damp multi-purpose Scotch-Brite* pad; rub evenly with the grain. Rinse and dry. To restore luster and remove streaks, follow with Stainless Steel Magic Spray*.</li> <li>• <b>Discoloration</b> -- Using a damp sponge or soft cloth, wipe with Cameo Stainless Steel Cleaner*. Rinse immediately and dry. To remove streaks and restore luster, follow with Stainless Steel Magic Spray*.</li> </ul>

\* Brand names for cleaning products are registered trademarks of the respective manufacturers.

\*\* To order direct, call 1-877-232-6771 USA and 1-800-688-8408 Canada.

# Appendix C

# Conversion Instructions (Models CP31200AD\*, CG31200AD\*)

## GAS CONVERSION

### General

All ranges and cooktops are equipped with double coaxial (universal) orifices and with a convertible appliance pressure regulator. The unit model number plate states which gas it was adjusted for at the factory. To convert the unit to either Natural gas or LP gas will require adjustment of the orifice hoods, air shutters on the burners and adjustment of the appliance pressure regulator converter cap.

Inlet pressure to the appliance pressure regulator should be as follows for both operation and checking of appliance pressure regulator setting:

<u>INLET PRESSURE IN INCHES OF WATER COLUMN</u>	<u>NATURAL GAS</u>	<u>LP GAS</u>
Minimum	5	11
Maximum	14	14

### Appliance Pressure Regulator Conversion

The unit appliance pressure regulator must be set to match the type gas supply used. If converting from natural gas to LP gas, the appliance pressure regulator must be converted to regulate LP gas. If converting from LP gas to natural gas, the appliance pressure regulator must be converted to regulate natural gas.

To convert the appliance pressure regulator from one gas to another, do either (1), (2) or (3) below: Your unit will be equipped with one of the three appliance pressure regulator types shown below.

1. Remove the cap, push down and turn counter-clockwise. Turn the cap over and reinstall (figure 12).

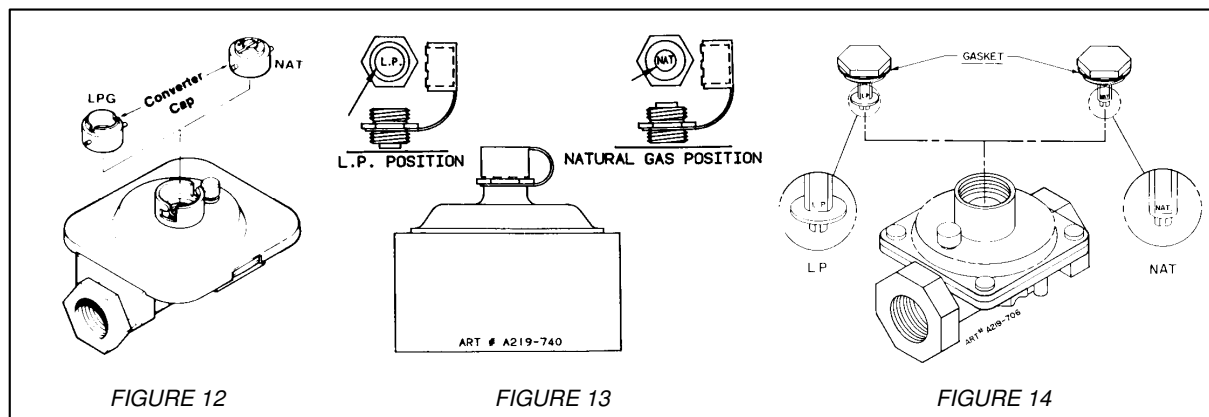
**NOTE:** The gas type you are converting to must be visible on the top of the installed appliance pressure regulator cap.

2. Remove plastic dust cover from cap nut on top of appliance pressure regulator. Remove cap nut from appliance pressure regulator (plastic dust cover comes off with nut). "IMPORTANT" remove plastic dust cover from cap nut and reinstall on opposite side of cap nut.

Reinstall cap nut to appliance pressure regulator and replace dust cover. "**CAUTION**" be sure marking for the type of gas to which appliance pressure regulator has just been converted is visible in top of cap nut before replacing plastic dust cover. (See figure 13).

3. Remove cap and forcibly snap out plastic plunger from bottom of cap. Turn plunger over and forcibly snap back in original location (figure 14).

**NOTE:** Plunger **MUST** snap into position; the gas type you are converting to must be visible on lower side of plunger.





# Conversion Instructions (Models CP31200AD\*, CG31200AD\*)

## ORIFICE CONVERSION

### 1. From Natural Gas To LP/Propane Gas:

- a. Change the appliance pressure regulator from natural to LP setting. (See figure 12, 13 or 14).
- b. Screw the burner orifice hoods down tight against the pins. (See figure 15B). Use care to not over tighten. Over tightening can damage the coaxial pin inside the orifice hood.

**NOTE:** On units using Eaton Oven Safety Valve, screw the valve orifice hood down tight against the valve body. (See figure 15D). It is important that the hood be turned down as far as it can go to insure that complete conversion has occurred.

- c. Models with standing pilots: Adjust burner pilots. (See figure 6). Turn the selector switch on the face of the thermostat to the LP position.
- d. Adjust burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold.

**NOTE:** Correctly adjusted sealed burners, can have flames that will lift or blow without a pot over the burner. These should be adjusted with a pot in place.

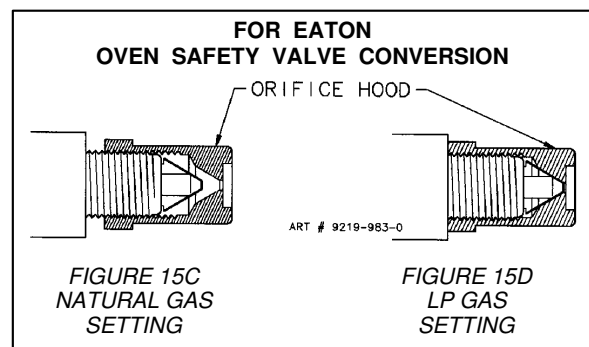
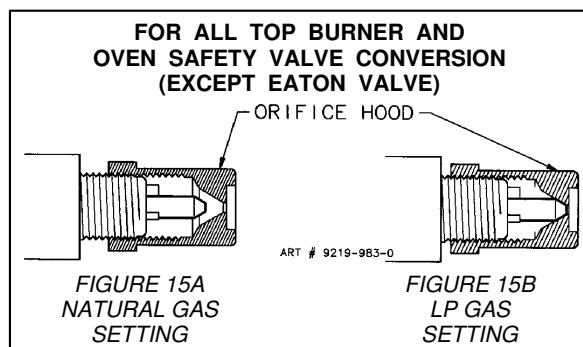
### 2. From LP/Propane Gas To Natural Gas:

- a. Change the appliance pressure regulator from LP to natural setting. (See figure 12, 13 or 14).
- b. Screw the burner orifice hoods away from the pins. (See figure 15A). Approximately 1 1/2 to 2 turns.

**NOTE:** On units using Eaton Oven Safety Valve, screw the burner orifice hoods away from pin (see figure 15C). Approximately 1 1/2 to 2 turns.

- c. Models with standing pilots: Adjust top burner pilots. (See figure 6). Turn the selector switch on the face of the thermostat to the Nat. position.
- d. Adjust burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold.

**NOTE:** Correctly adjusted sealed burners, the flame will lift or blow without a pot over the burner. These should be adjusted with a pot in place.



# Conversion Instructions (Models CPL1100AD\*, CGL1100AD\*)

## GAS CONVERSION

### General

All ranges are equipped with fixed orifices and with a convertible appliance pressure regulator. The unit model number plate states which gas it was adjusted for at the factory. To convert the unit to either Natural gas or LP gas will require the replacement of orifice hoods, adjustment of the air shutters on the burners and adjustment of the appliance pressure regulator converter cap.

**SEE INSTRUCTIONS FOR GAS CONVERSION LOCATED ON THE BACK OF THE RANGE.**

Inlet pressure to the appliance pressure regulator should be as follows for both operation and checking of appliance pressure regulator setting:

<b><u>INLET PRESSURE IN INCHES OF WATER COLUMN</u></b>	<b><u>NATURAL GAS</u></b>	<b><u>LP GAS</u></b>
Minimum	5	11
Maximum	14	14

## **HOW TO REMOVE RANGE FOR SERVICING**

**Follow these procedures to remove appliance for servicing:**

1. Shut off gas supply to appliance.
2. Disconnect electrical supply to appliance, if equipped.
3. Disconnect gas supply tubing to appliance.
4. Slide range forward to disengage range from the anti-tip bracket. (See page 4).
5. Reverse procedure to reinstall. If gas line has been disconnected, check for gas leaks after reconnection.

**NOTE:** A qualified servicer should disconnect and reconnect the gas supply.

The servicer **MUST** follow installation instructions provided with the gas appliance connector and the warning label attached to the connector.

6. To prevent range from accidentally tipping, range must be secured to the floor by sliding rear leveling leg into the anti-tip bracket.

## **SERVICE - PARTS INFORMATION**

WHEN YOUR RANGE REQUIRES SERVICE OR REPLACEMENT PARTS, CONTACT YOUR DEALER OR AUTHORIZED SERVICE AGENCY. PLEASE GIVE THE COMPLETE MODEL AND SERIAL NUMBERS OF THE RANGE WHICH IS LOCATED ON THE RANGE MODEL NUMBER PLATE.

# Conversion Instructions (Model CPR1100AD\*)

## Gas Conversion

### How To Remove Range For Servicing

Follow these procedures to remove appliance for servicing:

1. Shut off gas supply to appliance.
2. Disconnect electrical supply to appliance, if equipped.
3. Disconnect gas supply tubing to appliance.
4. Slide range forward to disengage range from the anti-tip bracket.
5. Reverse procedure to reinstall. If gas line has been disconnected, check for gas leaks after reconnection.

**NOTE:** A qualified servicer should disconnect and reconnect the gas supply.

The servicer **MUST** follow installation instructions provided with the gas appliance connector and the warning label attached to the connector.

6. To prevent range from accidentally tipping, range must be secured to the floor by sliding rear leveling leg into the anti-tip bracket.

### Service - Parts Information

When your range requires service or replacement parts, contact your dealer or authorized service agency. Please give the complete MODEL and SERIAL numbers of the range which is located on the range model number plate.

### General

All ranges are equipped with fixed orifices and with a convertible appliance pressure regulator. The unit model number plate states which gas it was adjusted for at the factory. To convert the unit to either Natural Gas or LP Gas will require replacement of the orifice hoods, adjustment of the air shutters on the burners and adjustment of the appliance pressure regulator converter cap or plunger.

Inlet pressure to the appliance pressure regulator should be as follows for both operation and checking of appliance pressure regulator setting:

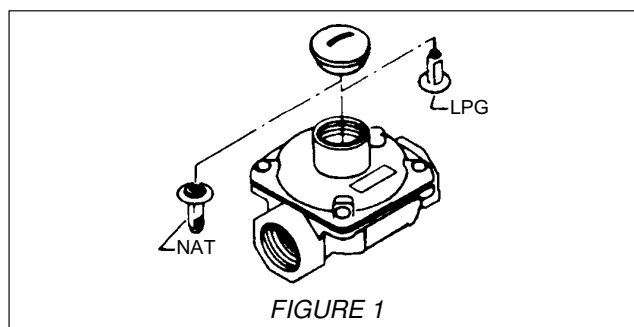
<b>INLET PRESSURE IN INCHES OF WATER COLUMN</b>	<b>NATURAL GAS</b>	<b>LP GAS</b>
Minimum	5	11
Maximum	14	14

### Appliance Pressure Regulator Conversion

The unit appliance pressure regulator must be set to match the type of gas supply used. If converting from Natural Gas to LP Gas, the appliance pressure regulator must be converted to regulate LP Gas. If converting from LP Gas to Natural Gas, the appliance pressure regulator must be converted to regulate Natural Gas.

### To Convert The Appliance Pressure Regulator From One Gas To Another:

Remove cap, turn converter cap or plunger over and replace cap. (See figure 1).



**NOTE:** What you read on the converter cap or plunger after conversion is the type gas setting for that regulator, i.e. If you read NAT. the regulator is set for Natural Gas.

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# Conversion Instructions (Model CPR1100AD\*)

## Orifice Conversion

### From Natural Gas To LP/Propane Gas:

- Change the appliance pressure regulator from Natural to LP setting (see figure 1).
- Adjust oven thermostat (see figure 2).
  - Remove the main top and the manifold panel.
  - With a flat blade screwdriver turn pilot flame screw and bypass screw counter- clockwise to loosen. Use pliers to remove screws.

**NOTE: Save all parts removed in conversion.**

- Replace the bypass screw with the #51 bypass screw. Use a flat blade screwdriver and turn clockwise until seated.
- Replace the pilot screw with the #15 screw. Use a flat blade screwdriver and turn clockwise until seated.
- Replace the manifold panel.

#### c. Adjust top burners (see figure 3).

- Remove all (4) surface burners.
- Remove all (4) orifice hoods from the valve by using a 1/2" wrench or socket and turning the hood counter- clockwise.

**NOTE: Save all parts removed in conversion.**

- Replace with the brass colored hoods stamped .85 mm by using a 1/2" wrench or socket and turning the hood clockwise approximately (6) complete turns.
- Replace surface burners.
- Open the air shutters on the burners so that the square hole is completely uncovered (see figure 6).

#### d. Adjust oven burner (see figure 4).

- Remove oven racks and oven bottom.
- Remove the oven burner by removing the screw from the pilot bracket and the oven burner bracket (see figure 4). Use caution in removing pilot bracket.
- Remove orifice hood with 1/2" wrench or socket by turning counter-clockwise.
- Replace with orifice hood with a black stripe stamped 1.3 mm using a 1/2" wrench or socket and turning the hood clockwise approximately (6) complete turns.
- Replace oven burner and pilot bracket.

#### e. Pilot and burner adjustments - see section on "Range Adjustments".

#### f. Replace oven bottom, oven racks, and main top.

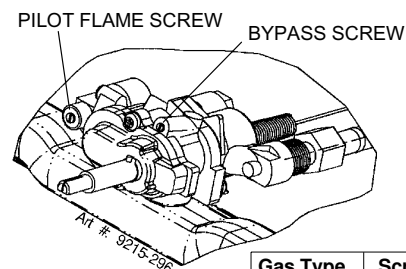


FIGURE 2

Gas Type	Screw Type	Head Number
Natural	Bypass	76
LP	Bypass	51
Natural	Pilot	31
LP	Pilot	15

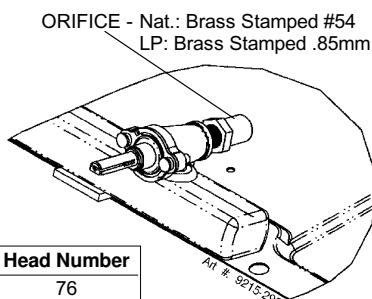


FIGURE 3

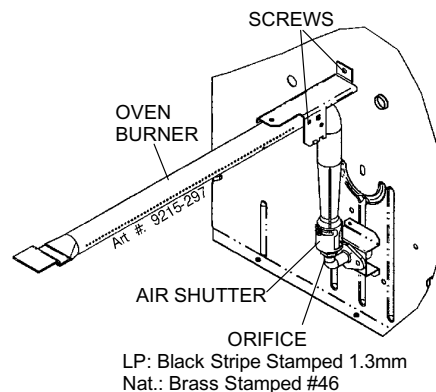


FIGURE 4

### From LP/Propane Gas To Natural Gas:

- Change the appliance pressure from LP to Natural setting (see figure 1).
- Adjust oven thermostat (see figure 2).
  - Remove the main top and the manifold panel.
  - With a flat blade screwdriver turn pilot flame screw and bypass screw counter- clockwise to loosen. Use pliers to remove screws.

**NOTE: Save all parts removed in conversion.**

- Replace the bypass screw with the #76 bypass screw. Use a flat blade screwdriver and turn clockwise until seated.
- Replace the pilot screw with the #31 screw. Use a flat blade screwdriver and turn clockwise until seated.
- Replace the manifold panel.

#### c. Adjust top burners (see figure 3).

- Remove all (4) surface burners.
- Remove all (4) orifice hoods from the valve by using a 1/2" wrench or socket and turning the hood counter- clockwise.

**NOTE: Save all parts removed in conversion.**

- Replace with the brass colored hoods stamped .54 by using a 1/2" wrench or socket and turning the hood clockwise approximately (6) complete turns.
- Replace surface burners.
- Close the air shutters on the burners so that 1/4" of the square hole is covered (see figure 4).

#### d. Adjust oven burner (see figure 4).

- Remove oven bottom.
- Remove the oven burner by removing the screw from the pilot bracket and the oven burner bracket (see figure 4).
- Remove orifice hood with 1/2" wrench or socket by turning counter-clockwise.
- Replace with orifice hood with a brass hood stamped #46 using a 1/2" wrench or socket and turning the hood clockwise approximately (6) complete turns.
- Replace oven burner and pilot bracket.

#### e. Pilot and burner adjustments - see section on "Range Adjustments".

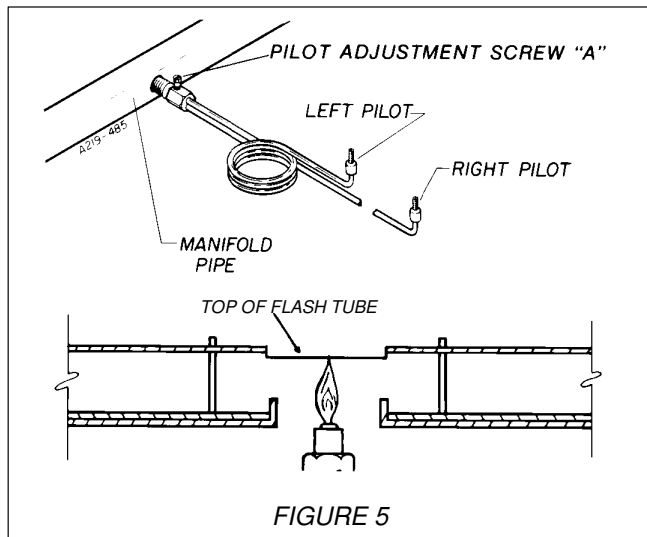
#### f. Replace oven bottom, oven racks, and main top.

## Range Adjustments

### Top Section - Gas Top Pilot Adjustment

See figure 5.

Purge all air from supply system by turning on one top burner valve. Then turn off valve and adjust top pilot flame using adjusting screw "A" (figure 5) so that flame is even with top of flash tube. To light the burner, push and turn top burner knob to the lite position.



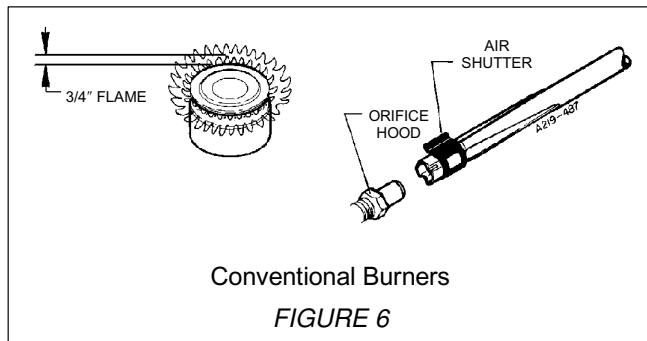
### Top Section - Electric Ignition

To operate, push and turn burner knob to the LITE position. The top burner will light. To turn OFF spark after the top burner has ignited turn knob to HI setting.

### Top Burner Adjustment

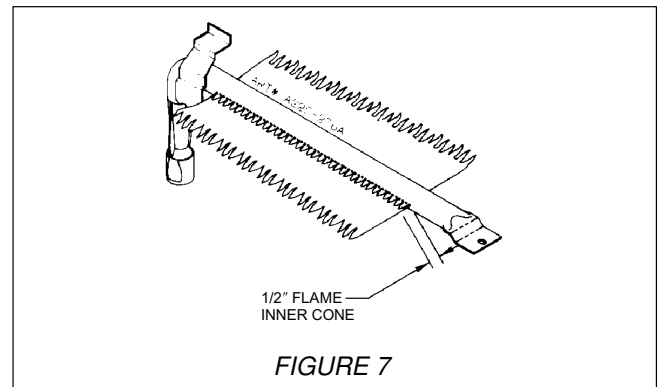
#### All Top Burner Valves:

The approximate height of the flame at the high or full-on position is shown below. Adjust burner air shutter (figure 6) to the widest opening that will not cause the flame to lift or blow off the burner when cold.

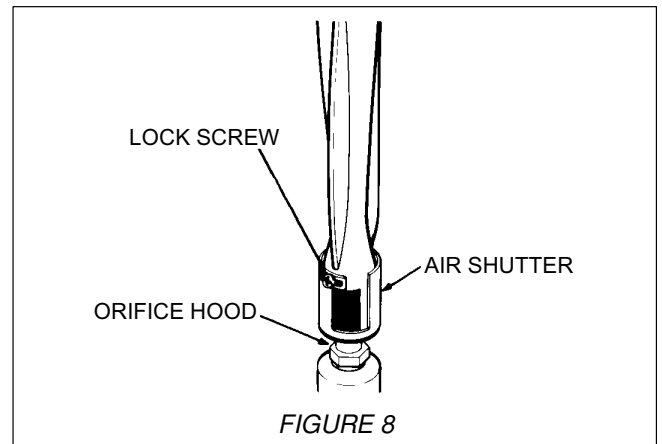


### Air Shutter - Oven Burner

- The approximate length of the flame of oven burner is a 1/2" distinct inner blue flame (see figure 7).
- Oven burner flame can be checked as follows:
  - Yellow flame on burner - open air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold. (See figure 8).
  - Distinct blue flame but lifting - close burner air shutter to the point where it will not cause the flame to lift or blow off the burner when cold. (See figure 8).



- The oven burner air shutter adjustment is the same on ranges with a gas pilot or electric ignition.



# Conversion Instructions (Model LPR1115AD\*)

## GAS CONVERSION

### General

All ranges are equipped with fixed orifices and with a convertible appliance pressure regulator. The unit model number plate states which gas it was adjusted for at the factory. To convert the unit to either Natural gas or LP gas will require the replacement of orifice hoods, adjustment of the air shutters on the burners and adjustment of the appliance pressure regulator converter cap.

**SEE INSTRUCTIONS FOR GAS CONVERSION LOCATED ON THE BACK OF THE RANGE.**

Inlet pressure to the appliance pressure regulator should be as follows for both operation and checking of appliance pressure regulator setting:

<u>INLET PRESSURE IN INCHES OF WATER COLUMN</u>	<u>NATURAL GAS</u>	<u>LP GAS</u>
Minimum	5	11
Maximum	14	14

## HOW TO REMOVE RANGE FOR SERVICING

Follow these procedures to remove appliance for servicing:

1. Shut off gas supply to appliance.
2. Disconnect electrical supply to appliance, if equipped.
3. Disconnect gas supply tubing to appliance.
4. Slide range forward to disengage range from the anti-tip bracket. (See page 4).
5. Reverse procedure to reinstall. If gas line has been disconnected, check for gas leaks after reconnection.

**NOTE:** A qualified servicer should disconnect and reconnect the gas supply.

The servicer **MUST** follow installation instructions provided with the gas appliance connector and the warning label attached to the connector.

6. To prevent range from accidentally tipping, range must be secured to the floor by sliding rear leveling leg into the anti-tip bracket.

## SERVICE-PARTS INFORMATION

When your range requires service or replacement parts, contact your dealer or authorized service agency. Please give the complete model and serial numbers of the range which is located on the range model number plate.

# Conversion Instructions (Models AGR5712AD\*, CG34800AD\*, CGR3725AD\*, MGR5751AD\*, MGR5752AD\*, PGR5720LD\*)

## Gas Conversion

### General

All ranges are equipped with fixed orifices and with a convertible appliance pressure regulator. The unit model number plate states which gas it is adjusted for at the factory. To convert the unit to either Natural gas or LP gas will require the replacement of the orifice hoods, and the adjustment of the air shutters on the burners and adjustment of the appliance pressure regulator converter cap.

Inlet pressure to the appliance pressure regulator should be as follows for checking the appliance pressure regulator setting:

<u>INLET PRESSURE IN INCHES OF WATER COLUMN</u>	<u>NATURAL GAS</u>	<u>LP GAS</u>
Minimum	5	11
Maximum	14	14

### Appliance Pressure Regulator Conversion

The unit appliance pressure regulator must be set to match the type gas supply used. If converting from natural gas to LP gas, the appliance pressure regulator must be converted to regulate LP gas. If converting from LP gas to natural gas, the appliance pressure regulator must be converted to regulate natural gas.

To access the regulator from front of range, remove the storage drawer or warming drawer.

**To remove the storage drawer:** Pull out to the first stop position. Lift up front of drawer and pull to the second position, grasp sides and lift up and out to remove drawer.

To convert the appliance pressure regulator from one gas to another, remove plastic dust cover from cap nut on top of appliance pressure regulator. Remove cap nut from appliance pressure regulator (plastic dust cover comes off with nut).

**IMPORTANT:** Remove plastic dust cover from cap nut and reinstall on opposite side of cap nut.

Reinstall cap nut to appliance pressure regulator and replace dust cover.

**CAUTION:** Be sure marking for the type of gas to which appliance pressure regulator has just been converted is visible in top of cap nut before replacing plastic dust cover. (See figure 1.)

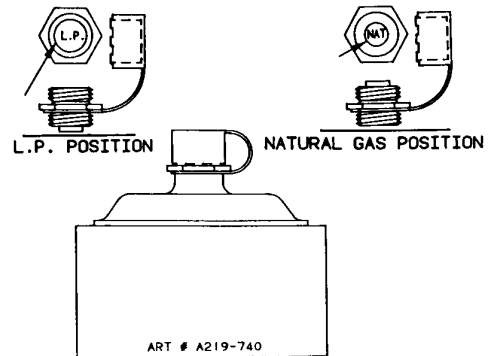


FIGURE 1

**To replace the storage drawer:** Fit the drawer rollers onto the rails. Lift up drawer front and gently push in to first stop position. Lift up and continue to slide drawer to the closed position.

# Conversion Instructions (Models AGR5712AD\*, CG34800AD\*, CGR3725AD\*, MGR5751AD\*, MGR5752AD\*, PGR5720LD\*)

## Gas Conversion

### General

All ranges are equipped with fixed orifices and with a convertible appliance pressure regulator. The unit model number plate states which gas it is adjusted for at the factory. To convert the unit to either Natural gas or LP gas will require the replacement of the orifice hoods, and the adjustment of the air shutters on the burners and adjustment of the appliance pressure regulator converter cap.

Inlet pressure to the appliance pressure regulator should be as follows for checking the appliance pressure regulator setting:

<u>INLET PRESSURE IN INCHES OF WATER COLUMN</u>	<u>NATURAL GAS</u>	<u>LP GAS</u>
Minimum	5	11
Maximum	14	14

### Appliance Pressure Regulator Conversion

The unit appliance pressure regulator must be set to match the type gas supply used. If converting from natural gas to LP gas, the appliance pressure regulator must be converted to regulate LP gas. If converting from LP gas to natural gas, the appliance pressure regulator must be converted to regulate natural gas.

To access the regulator from front of range, remove the storage drawer or warming drawer.

**To remove the storage drawer:** Pull out to the first stop position. Lift up front of drawer and pull to the second position, grasp sides and lift up and out to remove drawer.

To convert the appliance pressure regulator from one gas to another, remove plastic dust cover from cap nut on top of appliance pressure regulator. Remove cap nut from appliance pressure regulator (plastic dust cover comes off with nut).

**IMPORTANT:** Remove plastic dust cover from cap nut and reinstall on opposite side of cap nut.

Reinstall cap nut to appliance pressure regulator and replace dust cover.

**CAUTION:** Be sure marking for the type of gas to which appliance pressure regulator has just been converted is visible in top of cap nut before replacing plastic dust cover. (See figure 1.)

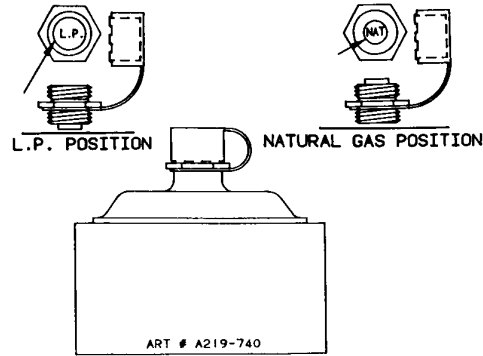


FIGURE 1

**To replace the storage drawer:** Fit the drawer rollers onto the rails. Lift up drawer front and gently push in to first stop position. Lift up and continue to slide drawer to the closed position.



# Conversion Instructions (Models AGR5712AD\*, CG34800AD\*, CGR3725AD\*, MGR5751AD\*, MGR5752AD\*, PGR5720LD\*)

4. Remove the surface burner orifice hood with a 1/2" (12.7 mm) socket wrench counter-clockwise.

**IMPORTANT:** Save all natural orifice hoods that are removed.

5. Place the corresponding orifice hood on the burner fitting according to figure 6. Turn the orifice hood clockwise by hand approximately one turn. Tighten the orifice hood clockwise with a 1/2" socket wrench approximately 2 1/2 turns.

6. Replace the burner assembly in the main top and rotate one-eighth turn clockwise using the burner wrench until the burner locks in place with the igniter aligned with the reference mark on the main top.

7. Repeat steps 3 through 6 until all orifice hoods have been changed.

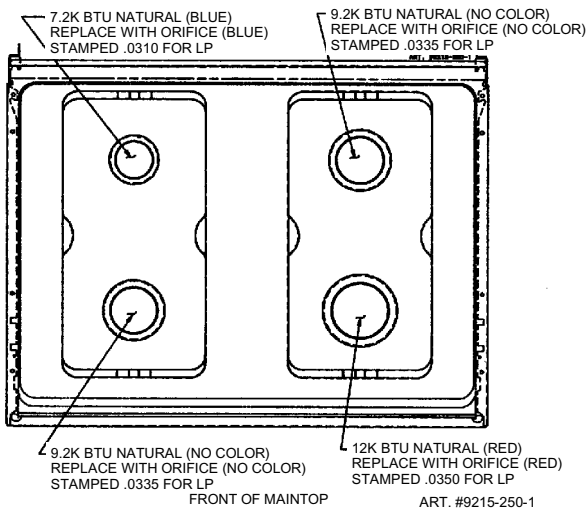


FIGURE 6

### To Reassemble:

Replace burner assembly in main top and rotate approximately one-eighth turn clockwise using burner wrench until burner locks into position with igniter aligned with reference mark on main top.

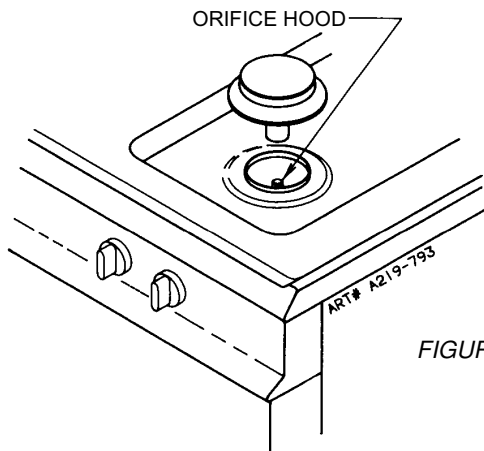


FIGURE 7

### Air Shutter - Oven Burner

a. The approximate length of the flame of oven burner is a 1/2 inch distinct inner blue flame, figure 8.

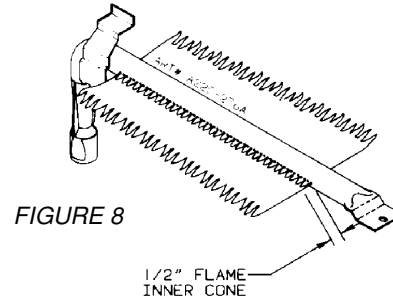


FIGURE 8

b. Oven burner flame can be checked as follows:

1. Yellow flame on burner - open burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold. (See #2 on figure 9.)
2. Distinct blue flame but lifting - close burner air shutter to the point where it will not cause the flame to lift or blow off the burner when cold. (See #2 on figure 9.)

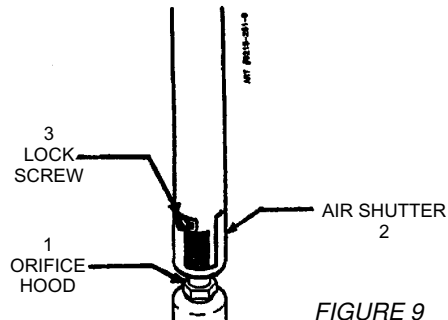


FIGURE 9

c. The oven burner air shutter adjustment is the same on ranges with a gas pilot or electric ignition.

d. Sealed burner adjustment. Adjust the air shutter for the appropriate gas according to figure 10.

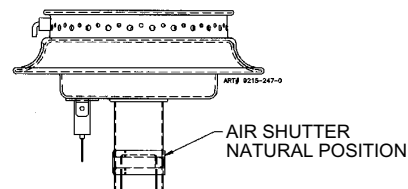
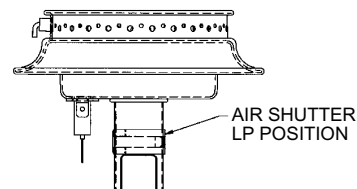


FIGURE 10



# Conversion Instructions (Models AGR4400AD\*, AGR4412AD\*, CG31400AD\*, CG31600AD\*, CGR1110AD\*, CGR1415AD\*, CGR1425AD\*, CP31600AD\*, MGR4451AD\*, MGR4452AD\*, PGR4420LD\* )

## Gas Conversion

### General

All ranges are equipped with fixed orifices and with a convertible appliance pressure regulator. The unit model number plate states which gas it is adjusted for at the factory. To convert the unit to either Natural gas or LP gas will require the replacement of the orifice hoods, and the adjustment of the air shutters on the burners and adjustment of the appliance pressure regulator converter cap.

Inlet pressure to the appliance pressure regulator should be as follows for checking the appliance pressure regulator setting:

<u>INLET PRESSURE IN INCHES OF WATER COLUMN</u>	<u>NATURAL GAS</u>	<u>LP GAS</u>
Minimum	5	11
Maximum	14	14

### Appliance Pressure Regulator Conversion

The unit appliance pressure regulator must be set to match the type gas supply used. If converting from natural gas to LP gas, the appliance pressure regulator must be converted to regulate LP gas. If converting from LP gas to natural gas, the appliance pressure regulator must be converted to regulate natural gas.

The regulator can be accessed from behind the range, under the cooktop.

To convert the appliance pressure regulator from one gas to another, remove cap and forcibly snap out plastic plunger from bottom of cap. Turn plunger over and forcibly snap back in original location (Figure 1).

**NOTE:** Plunger **MUST** snap into position; the gas type you are converting to must be visible on lower side of plunger.

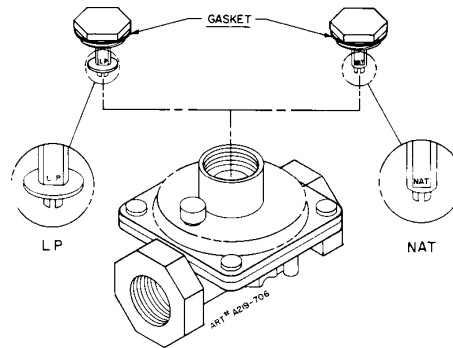


FIGURE 1

# Conversion Instructions (Models AGR4400AD\*, AGR4412AD\*, MGR4451AD\*, MGR4452AD\*, PGR4420LD\*, CGR1425AD\*, CGR1415AD\*, CGR1110AD\*, CP31600AD\*)

## Orifice Conversion

To convert the unit to either natural gas or LP gas will require the exchange of orifice hoods.

**IMPORTANT:** Save all parts removed in conversion.

### Oven Burner Conversion

Remove all oven racks.

#### 1. Bake Burner

- a. Remove oven bottom (figure 2).

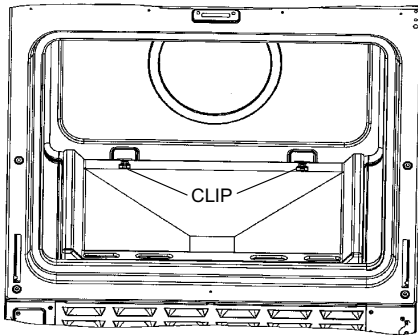


FIGURE 2

- b. Remove screw from the front of the bake burner.
- c. Remove the bake burner from the orifice fitting.  
**CAUTION:** The igniter is fragile. Take care not to damage it.
- d. Gently lay the bake burner in the bottom of the range.
- e. Remove the bake orifice hood with a ½" (12.7 mm) socket wrench counter-clockwise.
- f. Place the black-colored orifice stamped .0512 for LP (.0810 for natural) on the fitting turning it clockwise by hand approximately one turn. Tighten the orifice hood with a ½" (12.7 mm) socket wrench clockwise approximately 2½ turns.
- g. Replace the bake burner.
- h. Replace the oven bottom.

### Surface Burner Conversion (Sealed Burner)

1. Remove all grates.
2. Mark igniter location on the main top with a pencil. This mark on the main top is used as a reference point when replacing the burner assembly to ensure that the burner is tightened to its original position.
3. Place burner wrench (part no. 8312D075-60, available from the dealer or authorized service agency) over the surface burner assembly with the igniter positioned inside the gap in the wrench ring (figure 3). This prevents the igniter from being damaged when the wrench grips the burner assembly. Rotate the burner assembly approximately one-eighth turn counter-clockwise and lift from the main top.

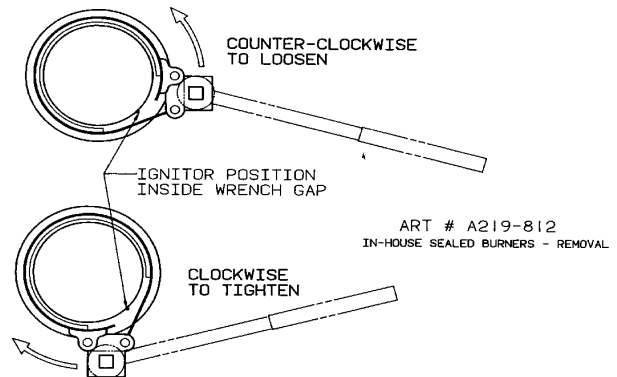


FIGURE 3

4. Remove the surface burner orifice hood with a ½" (12.7 mm) socket wrench counter-clockwise.

**IMPORTANT:** Save all parts removed in conversion.

# Conversion Instructions (Models AGR4400AD\*, AGR4412AD\*, MGR4451AD\*, MGR4452AD\*, PGR4420LD\*, CGR1425AD\*, CGR1415AD\*, CGR1110AD\*, CP31600AD\*)

- Place the corresponding orifice hood on the burner fitting according to figure 4. Turn the orifice hood clockwise by hand approximately one turn. Tighten the orifice hood clockwise with a 1/2" socket wrench approximately 2 1/2 turns.
- Replace the burner assembly in the main top and rotate one-eighth turn clockwise using the burner wrench until the burner locks in place with the igniter aligned with the reference mark on the main top.
- Repeat steps 3 through 6 until all orifice hoods have been changed.

### To Reassemble:

Replace burner assembly in main top and rotate approximately one-eighth turn clockwise using burner wrench until burner locks into position with igniter aligned with reference mark on main top.

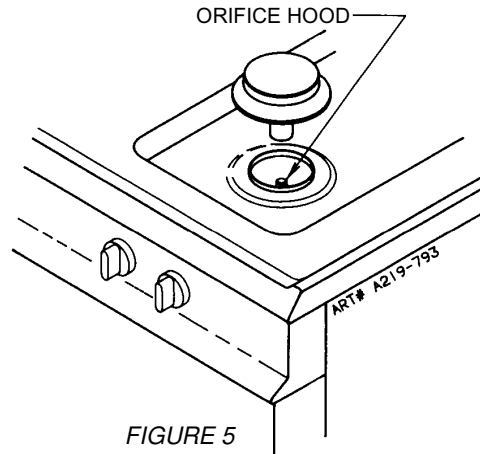
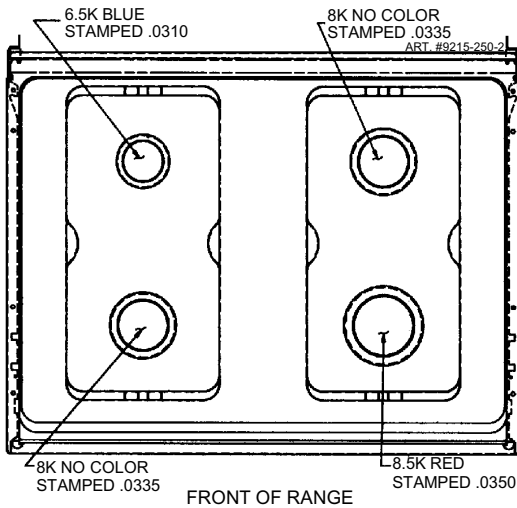


FIGURE 5

### LP GAS SURFACE BURNER ORIFICE CONFIGURATION



FRONT OF RANGE

### Surface Burner Conversion (Conventional Burner)

- Remove main top.
- Remove all (4) surface burners.
- Remove all (4) orifice hoods (figure 6) from the valve by using a 1/2 wrench or socket and turning the hood counter-clockwise.

ORIFICE - Nat.: Stamped .0571  
LP: Stamped .0335

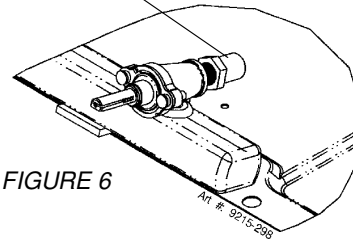
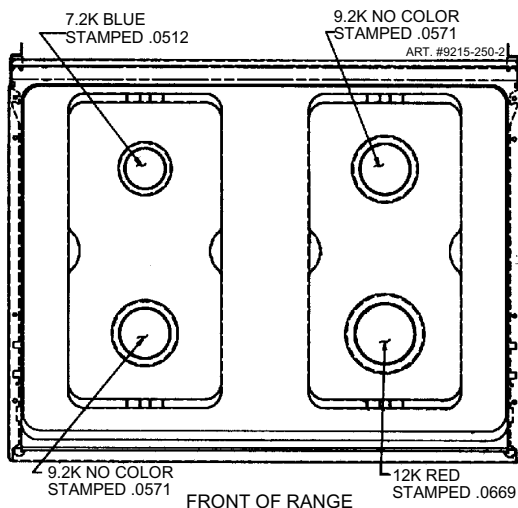


FIGURE 6

### NATURAL GAS SURFACE BURNER ORIFICE CONFIGURATION



FRONT OF RANGE

### NOTE: Save all parts removed in conversion.

- Replace with the hoods stamped .0335 for LP (.0571 for natural) by using a 1/2 inch wrench or socket and turning the hood clockwise approximately (6) complete turns.
- Replace surface burners.

FIGURE 4

# Conversion Instructions (Models AGR4400AD\*, AGR4412AD\*, MGR4451AD\*, MGR4452AD\*, PGR4420LD\*, CGR1425AD\*, CGR1415AD\*, CGR1110AD\*, CP31600AD\*)

## Air Shutter

- a. The approximate length of the flame of oven burner is a 1/2 inch distinct inner blue flame, figure 7.

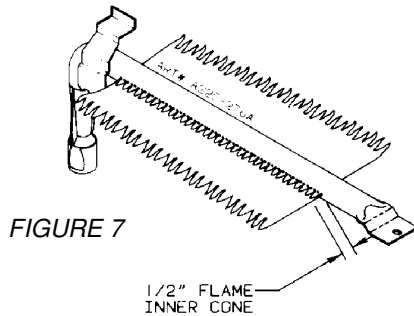


FIGURE 7

- b. Oven burner flame can be checked as follows:

1. Yellow flame on burner - open burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold. (See #2 on figure 8.)
2. Distinct blue flame but lifting - close burner air shutter to the point where it will not cause the flame to lift or blow off the burner when cold. (See #2 on figure 8.)

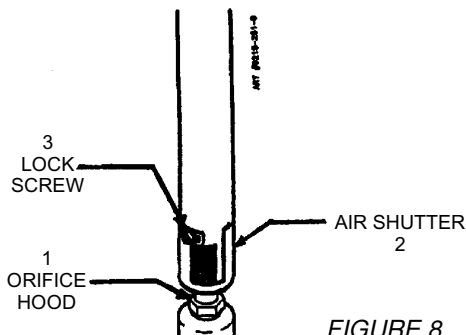


FIGURE 8

- c. The oven burner air shutter adjustment is the same on ranges with a gas pilot or electric ignition.
- d. Sealed burner adjustment. Adjust burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold according to figure 9.

**NOTE:** Correctly adjusted sealed burners, can have flames that will lift or blow without a pot over the burner. These should be adjusted with a pot in place.

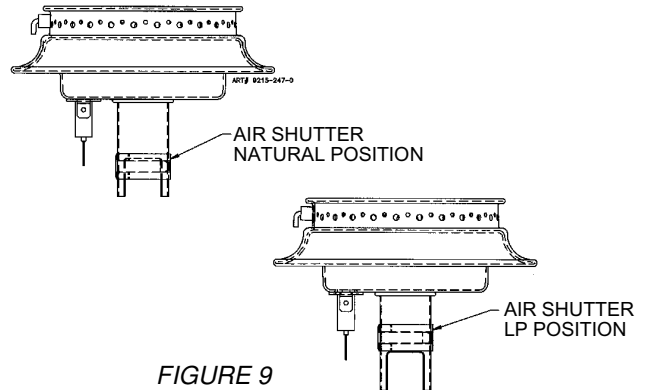
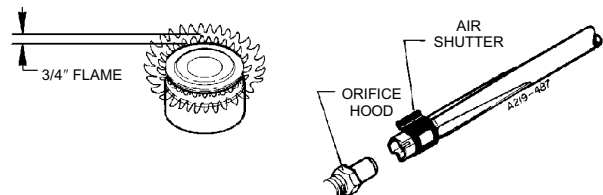


FIGURE 9

- e. Conventional burner adjustment. Open the air shutters or the burners so that the square hole is completely uncovered (see figure 10).



Conventional Burners

FIGURE 10