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Free-standing range

HGS5657UC

[en-us] Installation instructions

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IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

Read all of the instructions carefully before using the appliance. In order to reduce the risk of fire, electric shocks and personal injuries when using the appliance, follow the basic safety precautions, including the following safety instructions.

⚠ WARNING: If the information in these instructions is not followed exactly, a fire or explosion can result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

⚠ WARNING:

Never Operate the Top Surface Cooking Section of this Appliance Unattended.

- Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.
- If a fire should occur, keep away from the appliance and immediately call your fire department.

**DO NOT ATTEMPT TO EXTINGUISH
AN OIL/GREASE FIRE WITH WATER.**



IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

1.1 Safety definitions

Here you can find explanations of the safety signal words used in this manual.

WARNING

This indicates that death or serious injuries may occur as a result of non-observance of this warning.

CAUTION

This indicates that minor or moderate injuries may occur as a result of non-observance of this warning.

NOTICE

This indicates that damage to the appliance or property may occur as a result of non-compliance with this advisory.

Note: This alerts you to important information.

1.2 General information

- Read this manual carefully.
- Do not connect the appliance if it has been damaged in transit.

1.3 General safety instructions

IMPORTANT: THE APPLIANCE MUST BE INSTALLED BY A QUALIFIED INSTALLER.

IMPORTANT: SAVE THESE INSTRUCTIONS FOR THE LOCAL ELECTRICAL INSPECTOR'S USE.

OWNER: PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

INSTALLER: LEAVE THESE INSTRUCTIONS WITH THE APPLIANCE AFTER INSTALLATION IS COMPLETE. Examine the appliance after unpacking it. In the event of transport damage, do not plug it in.

WARNING

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

Do not repair, replace or remove any part of the appliance unless specifically recommended in the manuals. Improper installation, service or maintenance can cause injury or property damage.

- ▶ Refer to this manual for guidance.
- ▶ All other servicing should be done by an authorized service provider.

WARNING

TIP OVER HAZARD!

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



- ▶ Install the anti-tip device to the structure and/or the range.
- ▶ Verify the anti-tip device has been properly installed and engaged.
- ▶ Engage the range to the anti-tip device. Ensure the anti-tip device is re-engaged when the range is moved.

- ▶ Re-engage the anti-tip device if the range is moved. Do not operate the range without the anti-tip device in place and engaged.
- ▶ See installation instructions for details.
- ▶ Failure to follow the instructions in this manual can result in death or serious burns to children and adults.
- ▶ Check for proper installation and use of the anti-tip bracket. Carefully tip the range forward pulling from the back to ensure that the anti-tip bracket engages the range leg and prevents tip-over. The range should not move more than 1" (2.5 cm).

WARNING

Disconnect electrical and gas supply before servicing. Never modify or alter the construction of the appliance.

- ▶ For example, do not remove leveling legs, panels, wire covers or anti-tip brackets/screws.

The appliance should only be used if installed by a qualified technician in accordance with these installation instructions and all applicable regulations and codes. The manufacturer is not responsible for any damage resulting from incorrect installation.

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided.

- ▶ If cabinet storage is to be provided, the risk can be reduced by installing a hood that projects horizontally a minimum of 5" (127 mm) beyond the bottom of the cabinet.
- ▶ Verify that cabinets above the cooktop are a maximum of 13" (330 mm) deep.

WARNING

Remove all tape and packaging before using the appliance.

- ▶ Destroy the packaging after unpacking the appliance.
- ▶ Dispose of packaging in an environmentally responsible manner.
- ▶ Never allow children to play with packaging material.
- ▶ Store small parts safely as they can be a choke hazard.

Before starting up the appliance, remove any packaging material and adhesive film from the oven cavity and the door.

1.4 Appliance handling safety

WARNING



Unit is heavy and requires at least two people or proper equipment to move.

- ▶ Do not lift appliance by door handle.
- ▶ Remove the door for easier handling and installation. See instructions in this manual.

WARNING



Hidden surfaces may have sharp edges.

- ▶ Use caution when reaching behind or under appliance.



IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

- Wear gloves to avoid cutting fingers on sharp edges during installation.

WARNING

Do not use the oven for storage.

1.5 Installation location

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a hood that projects horizontally a minimum of 5" (12.7 cm) beyond the bottom of the cabinet. Verify that cabinets above the range are a maximum of 13" (330 mm) deep.

1.6 Safety codes and standards

This appliance complies with the latest version of one or more of the following standards:

- CAN/CSA C22.2 No. 61 - Household Cooking Ranges
- CAN/CSA C22.2 No. 64 - Household Cooking and Liquid- Heating Appliances
- UL 1026 - Electric Household Cooking and Food Serving Appliances
- UL 858 - Household Electric Ranges
- ANSI Z21.1 / CSA 1.1 Household Cooking Gas Appliances
- ANSI Z21.1b-2012 Household Cooking Gas Appliances
- Installation must conform with local codes or, in the absence of local codes, with ANSI Z223.1/NFPA 54 or, in Canada, CSA B149.1.

It is the responsibility of the owner and the installer to determine if additional requirements and/or standards apply to specific installations.

1.7 Electrical safety

- **Installer** - show the owner the location of the circuit breaker or fuse. Mark it for easy reference.
- If required by the National Electrical Code (or Canadian Electrical Code), this appliance must be installed on a separate branch circuit.
- Local codes vary. The installer is responsible for ensuring that the installation, connections, and grounding comply with all applicable codes. The manufacturer is not responsible for any issues associated with the improper installation of this product.
- Be sure your appliance is properly installed and grounded by a qualified technician.
- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the NFPA 70 or CSA C22.1 latest edition and local electrical code requirements.
- The circuit breaker should have a contact separation of at least 3 mm on all poles.
- Do not use an adapter.
- Refer to the rating plate for more information.
→ "Rating plate location", Page 22

WARNING

Before installing, turn power OFF at the service panel.

- Lock service panel to prevent power from being turned ON accidentally.
- For appliances equipped with a cord and plug, do not cut or remove the ground prong.
- It must be plugged into a matching grounding type receptacle to avoid electrical shock.
 - If there is any doubt as to whether the wall receptacle is properly grounded, the customer should have it checked by a qualified electrician.

WARNING



ELECTRIC SHOCK HAZARD

- Disconnect power before installing or servicing. Before turning power ON, be sure that all controls are in the OFF position.
- DO NOT remove connections.
- DO NOT use an extension cord.
- Improper grounding can result in a risk of electric shock.
- Failure to follow these instructions can result in death, fire, or electrical shock.

WARNING

GROUNDING INSTRUCTIONS

- This appliance must be grounded.
- Grounding reduces the risk of electric shock by providing a safe pathway for electric current in the event of a short circuit.
- Be sure your appliance is properly installed and grounded by a qualified technician.
- Installation, electrical connections and grounding must comply with all applicable codes.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician install an outlet near the appliance.

Before you plug in an electrical cord, be sure all controls are in the OFF position.

Before you turn on power supply, make sure all controls are in the OFF position.

1.8 Gas safety

Requirements for gas supply:

- Install a gas shutoff valve near the appliance. It must be easily accessible in an emergency.
- Leak testing must be conducted by the installer according to the instructions in this manual.
- The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing at pressures in excess of ½ psi (3.5 kPa).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).
- The minimum supply pressure must be 1" water column above the manifold pressure printed on the rat-



IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

ing label. The maximum supply pressure must not exceed 14.0 inches water column (34.9 Millibars).

- A metal flex line or fixed metal pipe shall be used to connect gas to the appliance. If a metal gas line cannot be used, consult your local certified electrician or local electric codes for proper grounding.

1.9 Propane gas installation

- The propane gas tank must be equipped with its own high pressure regulator. In addition, the regulator supplied with this unit must also be used.
- The appliance is shipped from the factory for use with natural gas. It must be converted for use with propane. A qualified technician or certified installer must do the conversion.
- This appliance has been certified for safe operation up to a height of 10,000 ft.
Exception: For use with propane the appliance must be converted per the LP conversion instructions.

For Massachusetts installations

- Installation must be performed by a qualified or licensed contractor, plumber or gas fitter qualified or licensed by the state, province or region where this appliance is being installed.
- Shut-off valve must be a "T" handle gas cock.
- Flexible gas connector must not exceed 36 inches in length.

Installer - show the owner where the gas shut-off valve is located.

1.10 Conversion to Liquefied Petroleum gas

WARNING

Personal injury or death from electrical shock may occur, if the range is not installed by a qualified installer or electrician.

Any additions, changes, or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified technician.

Your gas range model is designed to allow for LP conversion by a qualified service technician.

- Before installing the kit, be sure to follow the LP Installation Instructions carefully.

WARNING

This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.



IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

1.11 Ventilation recommendations

We strongly recommend the installation of a ventilation hood above this appliance. The hood must be installed according to instructions furnished with the hood.

WARNING

The appliance should not be installed with a ventilation system that blows air downward toward the burners. This type of ventilation system may cause ignition and combustion problems with the gas cooking appliance resulting in personal injury or unintended operation.

1.12 High altitude installation

This appliance has been tested for operation up to an altitude of 10,000 ft (3,048 m) elevation above sea level.

If desired, for altitudes above 2,000 ft (610 m) elevation above sea level, adjustments may be made. Burners should be checked at the lowest setting, if the flame is not stable the simmer should be increased until the flame is stable. This can be done by adjusting the bypass screw in the valve. If flame performance is satisfactory, adjustment will not be required. It is required that a Certified Professional make the high altitude adjustments during installation. High altitude nozzle sets for natural gas and propane gas are available for installations at 2,000-6,500 ft (610-1,981 m) or 6,501-10,000 ft (1,982-3,048 m) if the adjustments using the bypass screw don't resolve performance issues.

1.13 State of California Proposition 65 Warnings

This product may contain a chemical known to the State of California, which can cause cancer or reproductive harm. Therefore, the packaging of your product may bear the following label as required by California:

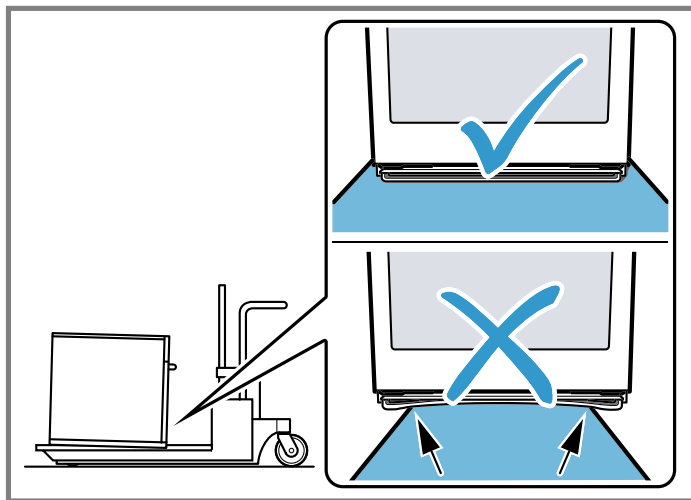
STATE OF CALIFORNIA PROPOSITION 65 WARNING:



WARNING
Cancer and Reproductive Harm - www.P65Warnings.ca.gov

NOTICE

To avoid damaging the appliance, use the transport method shown in the following picture.



1.14 Transport

Follow these precautions when transporting your appliance.

2 Before you begin

Read these instructions before you begin to install your appliance.

This Installation Instructions covers several models. All graphics are representative. Your appliance may vary in appearance and features.

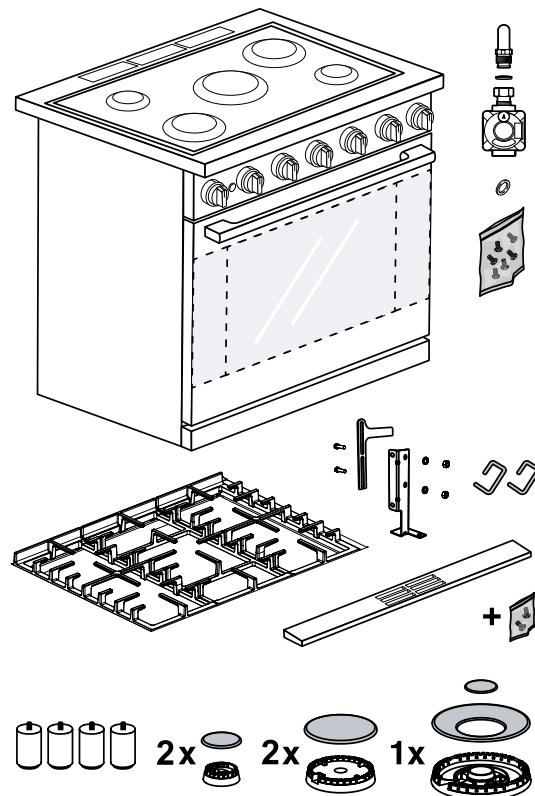
2.1 Tools and parts needed

- Phillips head screwdriver
- Slotted screwdriver 1/8" (3,5 mm)
- Adjustable wrench
- Tongue and groove pliers
- Socket or flat wrench 3/8" (10 mm) or tongs
- Socket or flat wrench 7/8" (22 mm) or tongs
- Drill with 5/16" (8 mm) bit
- Pencil
- Tape measure
- Teflon tape or pipe-joint compound

Note: Additional materials may be necessary for installation in solid surface countertops. Contact the countertop manufacturer.

2.2 Parts included

36" Range with 5 burners:



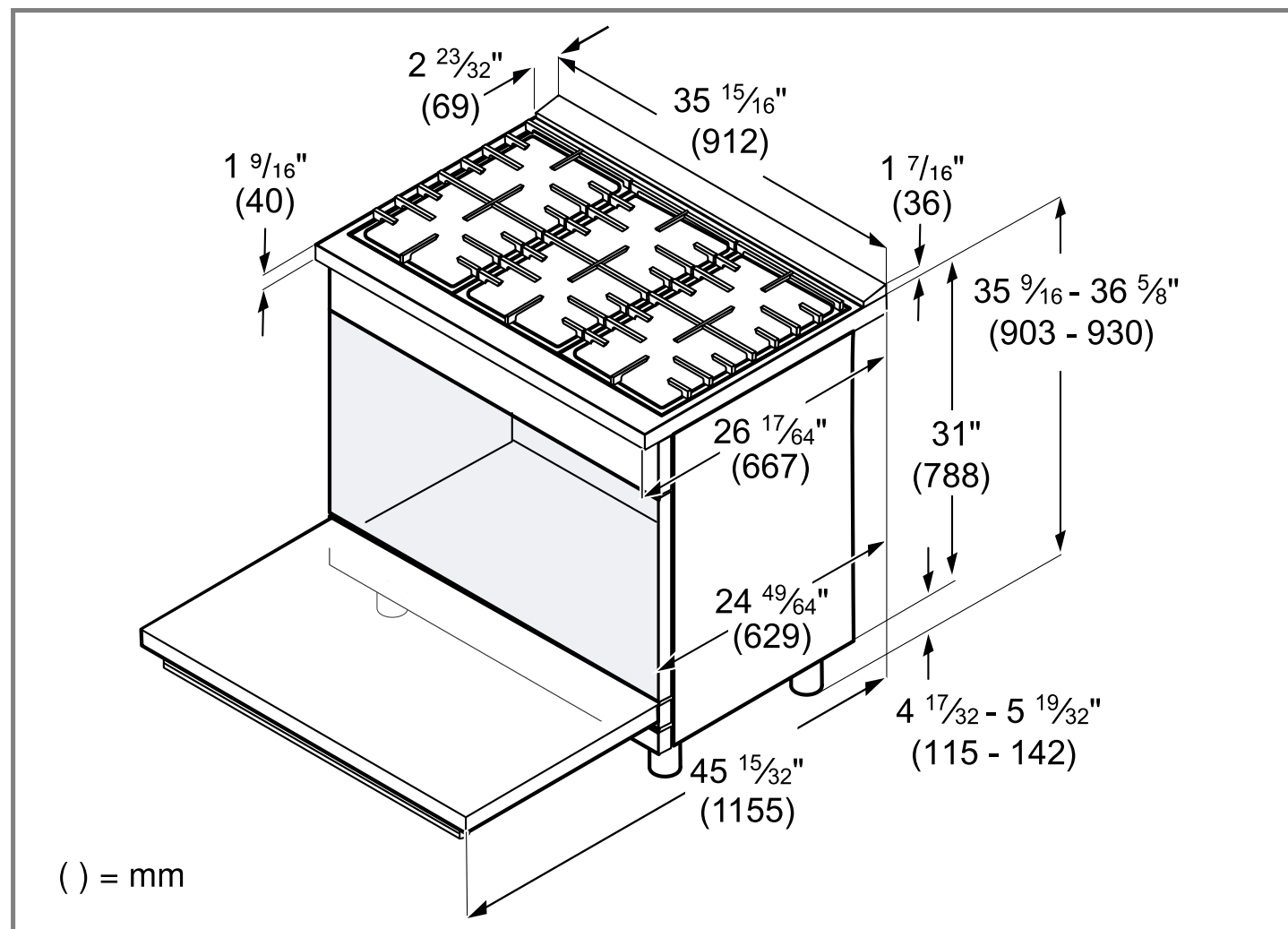
2.3 Removing packaging

See the diagram on the packaging.

1. If straps are present, cut the straps.
2. Cut the plastic down the back of unit making sure not to cut the unit.
3. Remove the plastic film.
4. Lift the cardboard carton from the top of the range and dispose of it.
5. Remove the corner posts, making sure that any other packaging materials running between the corner posts are also removed.
6. Remove all internal packaging and tape.
7. The rear vent trim is nested in the styrofoam packaging for shipping purposes. Do not throw it away.

2.4 Appliance dimensions

36" Ranges



2.5 Technical data

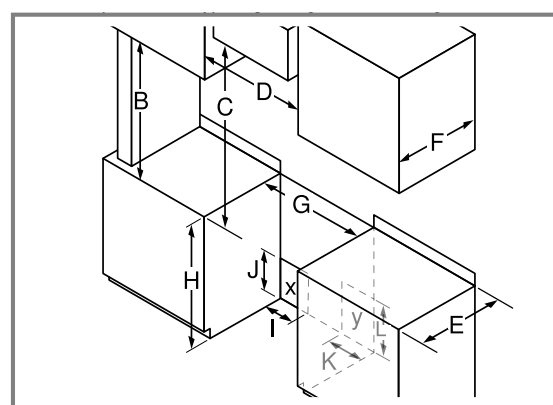
Cooktop:

Total connected load electric	5 A (600 W)
Total connected load gas (natural gas)	71,000 BTU/h (20.8 kW)
Total connected load gas (propane gas)	69,000 BTU/h (20.2 kW)

Oven:

Bake burner	17,000 BTU/h (5.0 kW)
Total connected load gas (natural gas/propane gas)	
Broiler, 30" range	14,000 BTU/h (4.1 kW)
Total connected load gas (natural gas/propane gas)	
Broiler, 36" range	14,000 BTU/h (4.1 kW)
Total connected load gas (natural gas/propane gas)	

2.6 Cabinet clearance requirements



X Grounded Outlet

Y Gas Supply Line

The distances that must be maintained when installing the range shall be:

B	min. 18" (457 mm)
C	min. 30" (762 mm) clearance between the top of the cooking surface and the bottom of the ventilation hood or a non-combustible wall cabinet

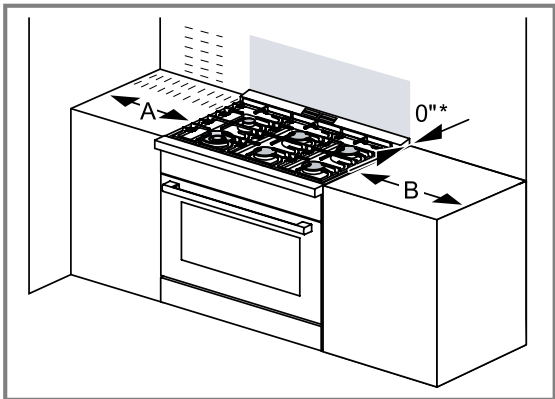
	min. 36" (914 mm) clearance between the top of the cooking surface and the bottom of a combustible wall cabinet
D	30": min. 30" (762 mm) 36": min. 36" (914 mm)
E	min. 25" (635 mm)
F	max. 13" (330 mm)
G	30": min. 30" (762 mm) 36": min. 36" (914 mm) Zero clearance between adjacent combustible construction below the countertop surface and sides of the appliance
H	35 ³ / ₈ " - 36 ⁵ / ₈ " (898 - 930 mm)
I	max. 11" (279 mm)
J	max. 7" (178 mm)
K	max. 6" (150 mm)
L	max. 11" (279 mm)

From the cooking surface to side materials: no clearance is required from unit walls to adjacent vertical combustible walls on rear, right or left.

2.7 Built-in configurations

Choose one of the following built-in configurations.

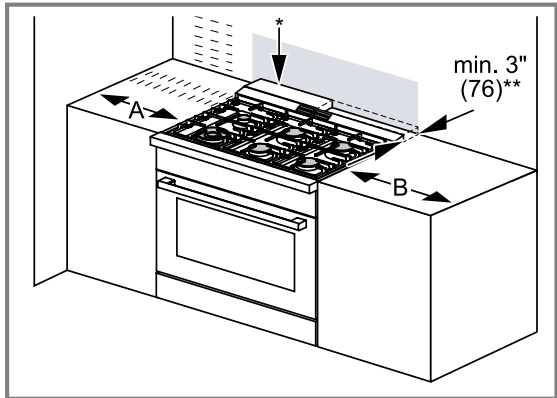
Installation allowed only with non combustible back wall



- Option 1: A >= 12" (305 mm) and B >= 28" (711 mm)
- Option 2: A >= 28" (711 mm) and B >= 12" (305 mm)

* Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by Intertek. Clearances of less than 3" (76 mm) should be approved by the local codes and/or by the local authority having jurisdiction.

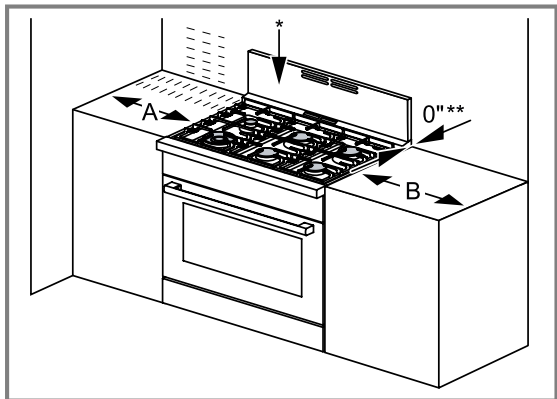
Island Installation (applicable both with non combustible back wall and combustible back wall)



- Option 1: A >= 12" (305 mm) and B >= 28" (711 mm)
- Option 2: A >= 28" (711 mm) and B >= 12" (305 mm)

* purchased separately
** Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by Intertek. Clearances of less than 3" (76 mm) should be approved by the local codes and/or by the local authority having jurisdiction.

Low Backguard Installation (applicable both with non combustible back wall and combustible back wall)



- Option 1: A >= 12" (305 mm) and B >= 28" (711 mm)
- Option 2: A >= 28" (711 mm) and B >= 12" (305 mm)

* purchased separately
** Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by Intertek. Clearances of less than 3" (76 mm) should be approved by the local codes and/or by the local authority having jurisdiction.

2.8 Installation checklist

Please refer to the following pages for complete installation instructions. Use this checklist to verify that you have completed each step of the installation process. This can help you avoid mistakes.

✓	Installation step
	Before installing the range, be sure to verify the cabinet dimensions are correct for your unit and that the required electrical and gas connections are present.

✓	Installation step
	Before installing the range, make sure that any opening in the wall behind the appliance and in the floor under the appliance shall be sealed.
	Read this installation manual for content regarding Safety, Cabinet Dimensions, Removing Packaging, Electrical Installation, Gas Connection, and Customer Service.
	Removing the oven door prior to installation reduces the unit weight and makes the range easier to move. Additionally, the removal of the oven door provides access to handholds for lifting.
	Install and adjust the feet.

✓	Installation step
	Prepare the gas connection.
	Move the range (2 people needed) into place in front of the installation opening, leaving the bottom packaging on the unit to avoid damaging flooring.
	Plug the range into a properly configured receptacle.
	Protect the flooring from damage, then slide the unit all the way into place, making sure to route the power cord correctly.
	Reinstall the oven door.
	Make sure the anti-tip bracket is engaged.

3 Installation procedure

An air curtain or other overhead range hood, which operates by blowing a downward airflow onto a range, shall not be used in conjunction with the gas range unless the hood and range have been designed and tested in accordance with ANSI Z21.1 and listed by an independent testing laboratory for combination use.

3.1 How to remove the oven door

WARNING

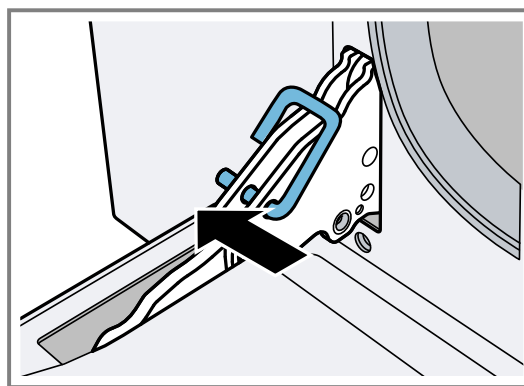
Failure to follow these instructions when removing the oven door may lead to personal injury or product damage.

- ▶ Make sure oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- ▶ The oven door is heavy and parts of it are fragile. Use both hands to remove the oven door.
- ▶ The door front is glass. Handle it carefully to avoid breakage.
- ▶ Grasp only the side of the oven door. Do not grasp the handle. It may swing in your hand and cause damage or injury. Failure to grasp the oven door firmly and properly could result in personal injury or product damage.
- ▶ To avoid injury from hinge bracket snapping closed, be sure both levers are securely locked in place before removing the door.
- ▶ Do not force the door open or closed to avoid damaging the hinge and risking injury.
- ▶ Do not place the removed door on sharp or pointed surfaces or objects to avoid breaking the glass or damaging the door. Lay on a flat, smooth surface where it is securely positioned to prevent it from moving or falling.

Note: To avoid injury or damage, make sure that you read the above WARNING before attempting to remove the oven door.

1. Open the oven door to its fully open position.

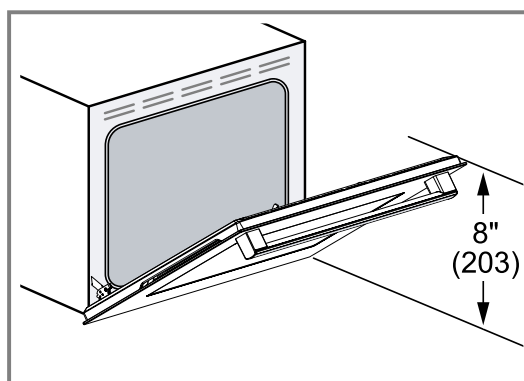
2. Lock the two hinges on the left and right using the locking pin. The locking pins must be fully inserted into the holes in the hinges.



3. **CAUTION**

Closing the door by 8" (203 mm) takes the pressure off the spring. If this is not done, the door can still be removed but the latch will now slam shut and may pinch or cut your hand.

Close the oven door until it catches on the hinge stop levers, locking the hinges at the correct angle for door removal. The door can be removed when it is pulled up from the open position by about 8 inches (203 mm). This takes the tension off the spring-loaded hinges so that the door can be easily lifted out.



4. The door is heavy. Use both hands to firmly grip it by the sides. Do not grip the door by the handle. Keep-

ing the angle of the door the same, lift the door straight up approximately 3/4" (19 mm) to unhook the hinges from the slots. Pull the door out towards you until the hinges are clear of the oven housing.

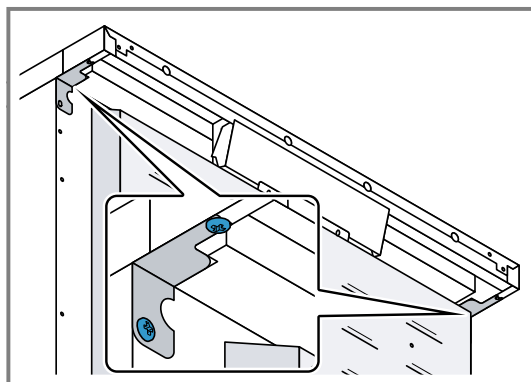
5. Place the door in a convenient and stable location for cleaning.
6. Refit the door in the reverse order in which it was removed.

Note: Do not throw away the locking pins. Keep them in a safe place. They will be needed anytime the door is removed from the appliance.

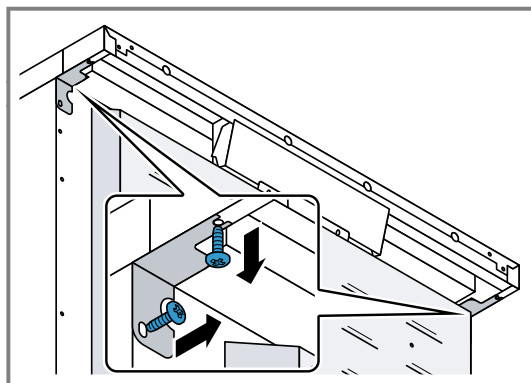
3.2 Removing the rear transport brackets

Before installing the cooker inside the cabinet, please remove the rear brackets on the right and left. These brackets, necessary for transporting phase of the product, once removed can be disposed of in accordance with current regulations in terms of recycling.

1. The brackets are located in the rear of the appliance.



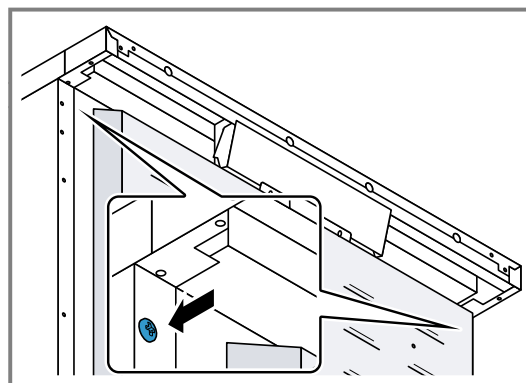
2. Remove two screws for each bracket.



Do not remove any additional screws from the oven.

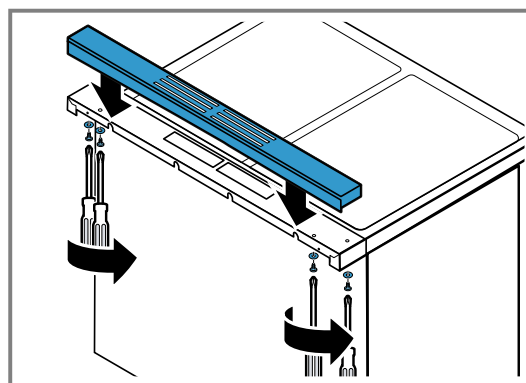
3. Remove the brackets.
The removed brackets can be disposed of.

4. Reassemble only the front screw that fixes the side of the cooker to the relative support.



3.3 Fitting the rear vent trim

1. The rear vent trim is nested in the styrofoam packaging. Remove the packaging and the protective film from the rear vent trim.
2. Place the rear vent trim into the holes intended for this purpose using the dowel pins.



3. Take the screws and washer from the attached bag and insert and tighten them from below.

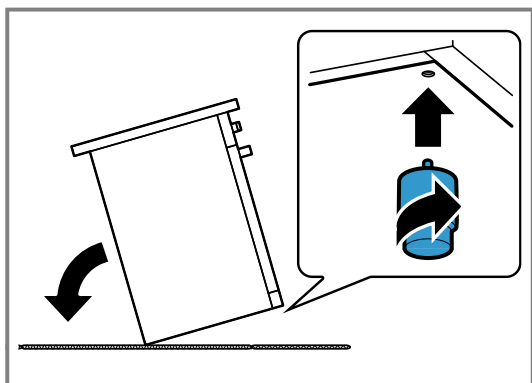
3.4 Fitting the adjustable feet

NOTICE

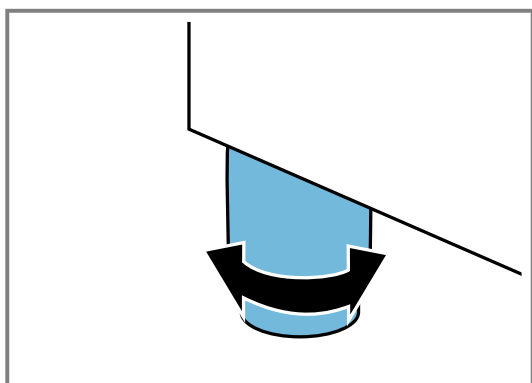
Do not use the door handle or projecting control panel for carrying.

1. **NOTICE:** In order to prevent the risk of damaging the feet during installation, they must be installed as close as possible from the final appliance location. Move the appliance as close as possible to the final appliance location.
2. **NOTICE:** Protect the floor.
Remove all parts that are not permanently fixed, especially the pan supports and burners.
3. Remove the accessories from the oven.

4. Tilt the appliance and put it to the floor on the back-side.



5. Screw the adjustable feet into the mounting holes on the underside of the appliance.
6. Screw the adjustable feet in fully.
7. **NOTICE:** Feet or appliance bottom case can be damaged while moving the appliance back onto its feet. Carefully move the appliance back onto its feet.
8. Turn the adjustable feet to align the appliance.



Notes

- Measure the installation height of the cabinetry and adjust appliance height accordingly prior to placing appliance in cabinetry.
- Carefully move the appliance to its final position, only if legs are well adjusted.

3.5 Connect gas supply

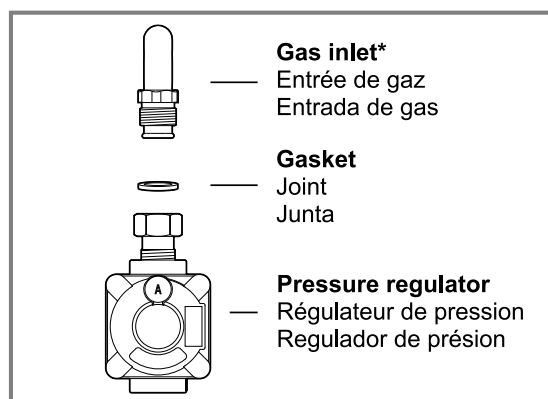
The appliance is shipped from the factory for use with natural gas at a pressure of 5" water column.

- When checking for proper operation of the regulator, the inlet pressure must be at least 1" greater than the operating (manifold) pressure above. When used with natural gas, the pressure supplied to the regulator must be between 6" and 10.5" water column.
- To convert the appliance to propane gas see "Conversion to propane gas (LPG)". A qualified technician or installer must do the conversion.
- Use a flexible gas pipe with a length of at least 5 ft (1.5 m).
- The gas inlet to the unit is located at the right rear of the appliance.
- Install the pressure regulator (supplied with unit) to gas inlet. Position the gasket (supplied with unit) in between the inlet and the regulator. Position the regulator to have it cap D → *Page 19* easily accessible.

Turn the nut on gas inlet to hand tighten plus 1/3 turn.

- Install the gas pipe to the regulator using Teflon tape or pipe-joint compound (resistant to propane gas and natural gas). Turn to hand tighten plus 1/3 turn. Do not exceed 1 turn for alignment, to prevent possible damage to the gas pressure regulator.

Check inlet fittings and regulator for leaks.

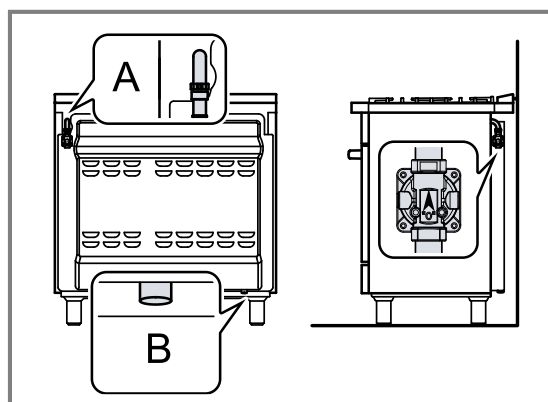


* Attached to the appliance.

⚠ WARNING

Do not attempt any adjustment of the pressure regulator, except when converting to propane. Adjustments could lead to leaks or cause incorrect gas pressure to the appliance.

Side and back view of gas range installation



Gas Location

A	Gas connection
B	Electrical connection

Connect the gas supply line to the unit pressure regulator using a 1/2" flex gas line connector between manual shut-off valve and pressure regulator. A metal flex line or fixed metal pipe shall be used to connect gas to the appliance. If a metal gas line cannot be used, consult your local certified electrician or local electric codes for proper grounding.

3.6 Checking the gas line for leaks

Check supply line connections for leaks using a soap solution or non-corrosive leak detection fluid. Do not use a flame of any sort.

⚠ WARNING

Install a gas shut off valve near the appliance. After installation, it must be easily accessible in an emergency.

1. Turn on gas.
 2. Apply a soap solution or non-corrosive leak detection fluid to all joints and fittings in the gas connection between the shut-off valve and the cooktop. Include gas fittings and joints in the cooktop if connections may have been disturbed during installation. Bubbles appearing around fittings and connections indicate a leak.
 3. If a leak appears, turn off supply line gas shut-off valve and tighten connections.
 4. Retest for leaks by turning on the supply line gas shutoff valve. When leak check is complete (no bubbles appear), test is complete.
 5. Wipe off all soap solution or detection fluid residue.
- Important Notes for Gas Connection:
- The appliance and its individual gas 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 psi (3.5kPa).
 - The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5kPa).

3.7 Install appliance

⚠ WARNING

TIP OVER HAZARD!

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

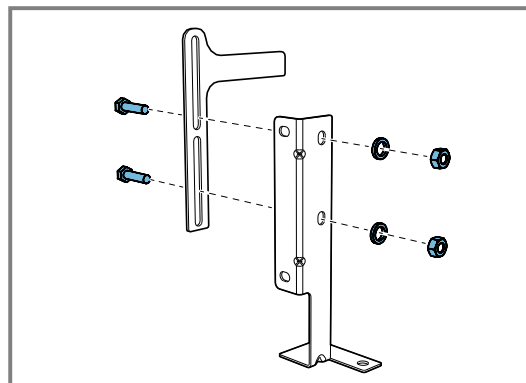


- ▶ Install the anti-tip device to the structure and/or the range.
- ▶ Verify the anti-tip device has been properly installed and engaged.
- ▶ Engage the range to the anti-tip device. Ensure the anti-tip device is re-engaged when the range is moved.
- ▶ Re-engage the anti-tip device if the range is moved. Do not operate the range without the anti-tip device in place and engaged.
- ▶ See installation instructions for details.
- ▶ Failure to follow the instructions in this manual can result in death or serious burns to children and adults.
- ▶ Check for proper installation and use of the anti-tip bracket. Carefully tip the range forward pulling from the back to ensure that the anti-tip bracket engages the range leg and prevents tip-over. The range should not move more than 1" (2.5 cm).

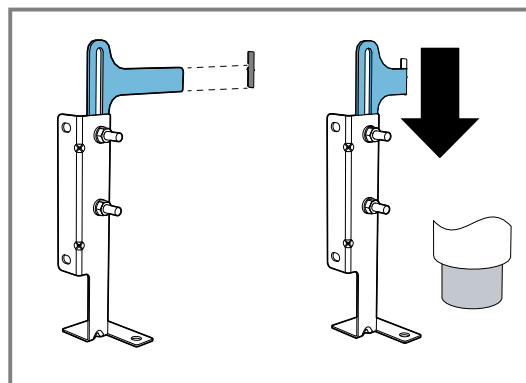
3.8 Installing the anti-tip bracket

1. Ensure that the electrical connection and the gas connection are in the correct position.

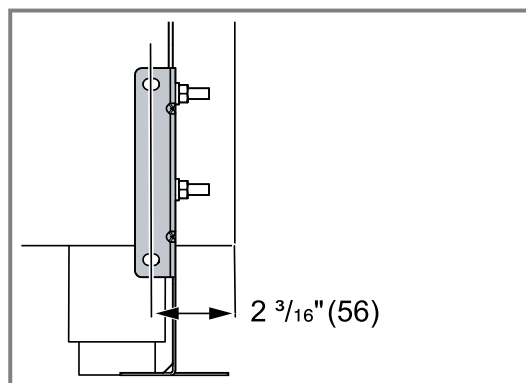
2. Assemble the bracket.



3. Align the base of the hook of the bracket with the base on the slot of the rear wall fastening bracket. Align the base of the fastening bracket with the ground and tighten the screws to fix the measurements.

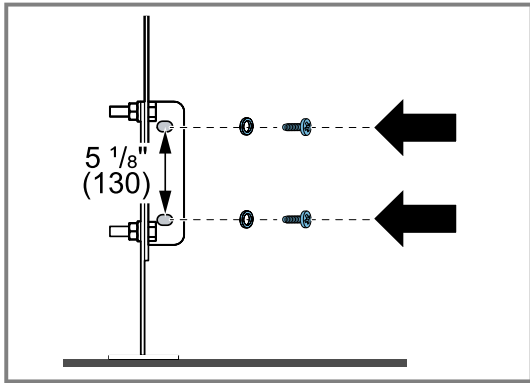


4. For wall mounting, proceed with steps 5–7 and 10. For floor mounting, proceed with steps 8–9 and 10.
5. Use the specified distance from the side of the appliance to the bracket holes.

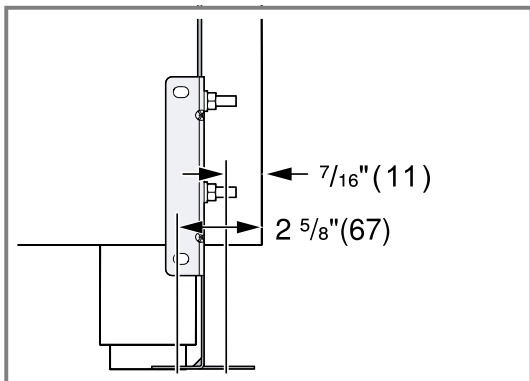


6. Move the bracket onto the wall and fix with the two washers and screws. A qualified technician must ver-

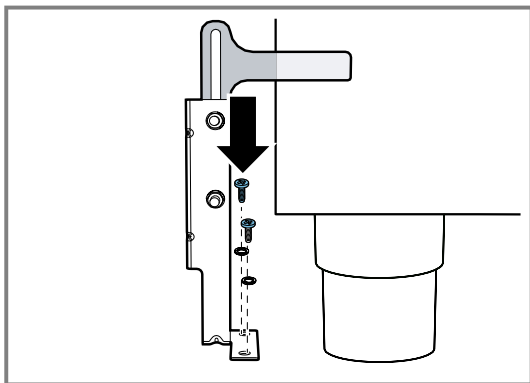
ify suitability of the materials in accordance with the type and condition of the wall.



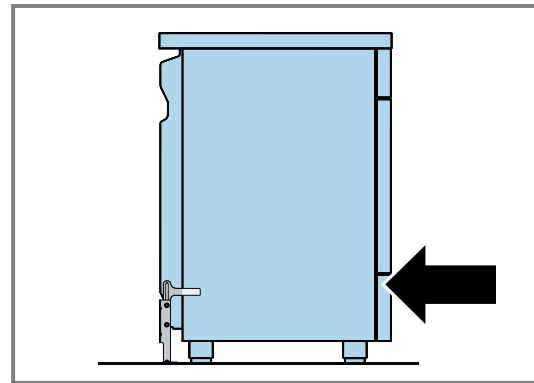
7. Use the following distances for the distance from the side of the appliance to the bracket holes.



8. After having positioned and leveled the appliance, move the bracket close to the rear of the appliance and anchor it to the floor with the two washers and screws. A qualified technician must verify suitability of the materials in accordance with the type and condition of the floor.



9. Push the cooker towards the wall, and at the same time, insert the bracket in the plate fastened to the rear of the appliance.



10. Check for proper installation and use of the anti-tip bracket. Carefully tip the range forward pulling from the back to ensure that the anti-tip bracket engages the range leg and prevents tip-over. The range should not move more than 1" (2.5 cm).

3.9 Burner assembly

Sealed burners

Your cooktop has sealed gas burners. There are no burner parts under the cooktop to clean, disassemble or adjust. Your cooktop has three different burner sizes: small, large and dual-flame.

⚠ WARNING

To prevent flare-ups do not use the cooktop without all burner caps and all burner grates properly positioned.

⚠ CAUTION

To prevent burns, do not touch burner caps or grates while hot.

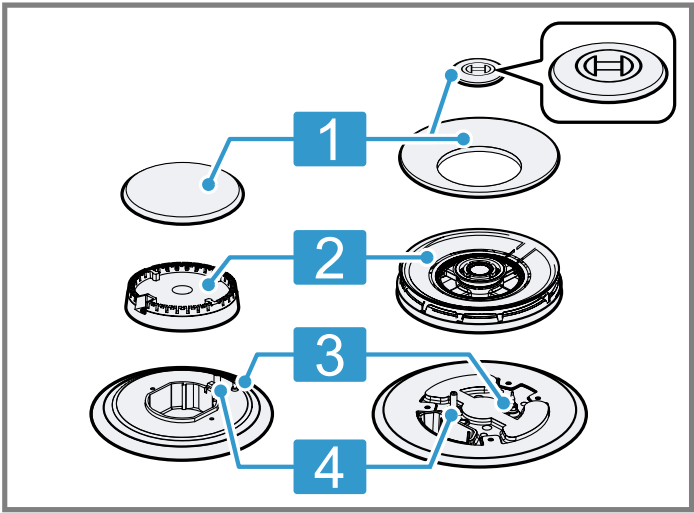
- Turn the cooktop off and allow the burners to cool.

Notes

- The burner caps must be properly placed for the cooktop to function properly.
- If the burner cap is not properly placed, one or more of the following may occur:
 - Burner flames are too high
 - Flames shoot out of the burners
 - Stainless steel discolorations
 - Burners do not ignite
 - Burner flames light unevenly
 - Burner emits gas odor

Burner parts

The burner caps must be properly placed for the cooktop to function properly.



- 1 Burner cap
- 2 Burner base
- 3 Thermocouple
- 4 Igniter

Burner cap and burner base placement

After electrical connection is complete, place each burner base on the corresponding location on the cook-top.

One of the three bars on the burner base should line up with the notch and prevent the base from rotating. The small hole or cutout near the edge should also line up with the igniter. Pay special attention to avoid damaging the igniter during installation of the base. See Illustration below.

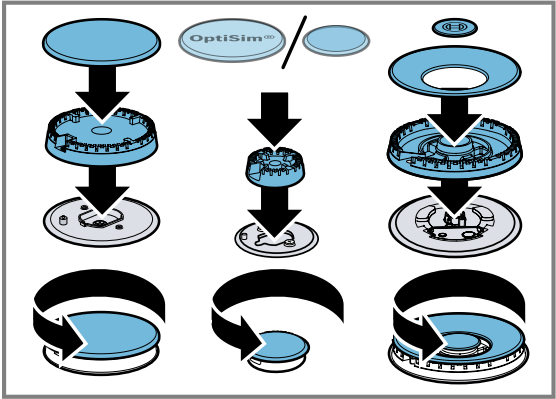
Once each base is located and resting evenly, place each burner cap on its correct burner base. See Illustration.

Note: Do not swap burner caps. These will affect the stability of the flame and make the burner impossible or difficult to light. The smallest burner cap marked with ® is to be used exclusively on the Dual-flame burner. Do not put it on the small burner.

Place burner cap gently on top of base so that the prongs of the burner base fit snugly into the groove of the burner cap.

If the maintop is removed by a certified installer (for example to check electrical or gas connection) the pan-

head screws that were removed must be re-installed to ensure proper functionality of burners.



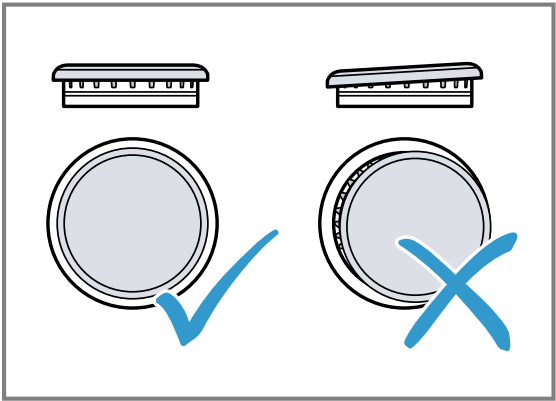
Burner	Burner cap dimensions
Dual-flame burner	Inner dual: 1 3/4" (45 mm) Ring: 5 5/16" (135 mm)
Small burner ¹	2 3/16" (55 mm)
OptiSim® burner ¹	3 3/4" (95 mm)
Large burner	3 15/16" (100 mm)

Checking burner cap placement

Check to make sure that there is no gap between the burner cap and burner base.

See illustration for correct and incorrect placements of the burner cap.

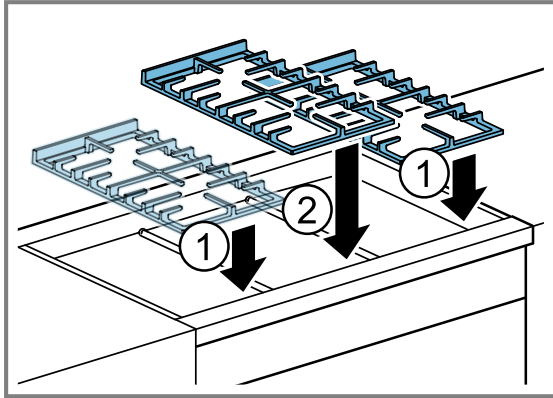
You may gently try to move the burner cap from side to side to check if it is properly placed. If properly placed, the cap will click from side to side as the prongs hit the groove ridge.



¹ Depending on the appliance specifications

Install grates

First position the outer grates, followed by the center grate.

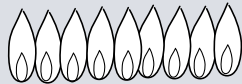


3.10 Check the installation

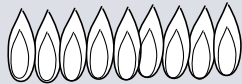
Place each correct-sized burner cap in its seated, notched position and check the operation of the electric igniters. Check the flame characteristics. The flame should be blue with a minimal yellow tip on the outer cone of the flames.

Checking the flame characteristics

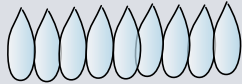
Yellow flames:
Further adjustment is required.



Yellow tips on outer cones:
Normal for propane gas.



Soft blue flames:
Normal for natural gas.
Orange flames:



Can be normal if certain types of humidifiers are used in the home. Flames should return to blue without the humidifier running.

Note: If the flame is completely or mostly yellow, verify that the regulator is set for the correct fuel. Retest after adjustment.

Some yellow streaking is normal during the initial startup. Allow the appliance to operate for 4–5 minutes and reevaluate before making adjustments.

3.11 Test for gas leaks

Leak testing is to be conducted by the installer according to the instructions given in this section.

⚠ WARNING

Never check for gas leaks with a flame.

1. Turn on gas.
2. Apply a non-corrosive leak detection fluid. Include all joints and fittings between the shutoff valve and the appliance. Include gas fittings and joints in the appliance if connections may have been disturbed during installation.
3. Inspect for leaks. Bubbles appearing around fittings and connections indicate a leak.
4. If a leak appears, turn off supply line gas shutoff valve and tighten connections.
5. Retest for leaks. Turn gas back on at supply line shutoff valve and reapply leak detection fluid.
6. When no bubbles appear, test is complete. Wipe off all detection fluid residue.

4 Electrical connection

Read these instructions to safely connect your appliance to the electrical supply.

4.1 Connect electrical supply

⚠ WARNING

Always disconnect appliance from the electric supply either by disconnecting power cord or shutting off the breaker at the service panel before servicing the appliance.

⚠ WARNING

This appliance must be properly grounded. Before you plug in an electrical cord or turn on power supply, make sure all controls are in the OFF position.

Before connecting the 5 ft (1.5 m) supply cord to a wall receptacle, make sure that the gas shut-off valve and all burner controls are in the OFF position.

⚠ WARNING

Electrical grounding instructions

- This appliance is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. **DO NOT** cut or remove the grounding prong from this plug.

INSTALLER - show the owner the location of the circuit breaker. Mark it for easy reference.

5 Conversion to Propane gas (LPG)

Always provide adequate gas supply.
This appliance is shipped from the factory for use with natural gas. Use this kit to convert the appliance for propane gas use if necessary. Observe the following: Ensure that the range is converted for use with the appropriate gas before using it.
This appliance is designed to operate at a pressure of 10" water column when used with propane gas.
When checking for proper operation of the regulator, the inlet pressure must be at least 1" greater than the operating (manifold) pressure above. When converting for propane gas use, the pressure supplied to the regulator must be between 11" and 13" water column.
The pressure regulator that is located in the inlet of the range manifold must remain in the supply line.
Use a flexible metal appliance connector or rigid pipe to connect the range to the gas supply. The connector should have an inner diameter of 1/2" and be 5 ft (1.5 m) or less in length. (Exception: Maximum connector length in Massachusetts installations is 3 ft (0.9 m)). In Canada, the connector must be single-wall metal and not longer than 6 ft (1.8 m).
Save the orifices removed from the appliance for future use.

⚠ WARNING

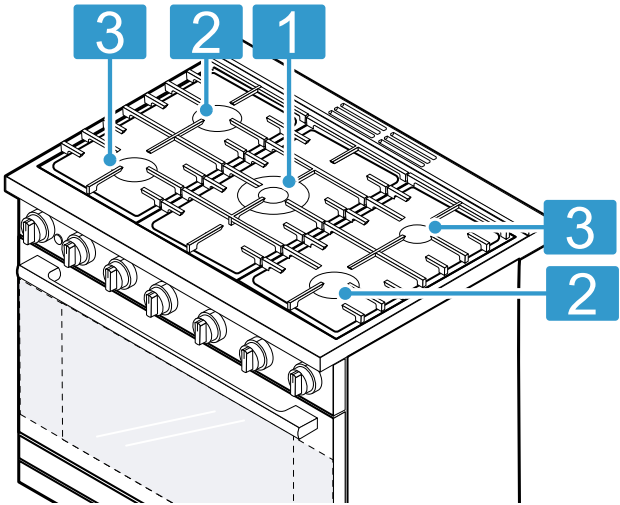
The gas supply shall be shut off prior to disconnecting the electrical power, before proceeding with the conversion.

5.2 Orifices

Type of gas	Pressure in W.C.P.	Burner Type	Orifice Number	Bypass	Min Power	Max Power
Natural gas	5"	Dual-flame burner external	195	Gap	750 BTU (0.2 kW)	20000 BTU (5.9 kW)
		Dual-flame burner internal	75	Gap	750 BTU (0.2 kW)	2500 BTU (0.7 kW)
		Rapid burner	155	Gap	2400 BTU (0.7 kW)	12000 BTU (3.5 kW)
		Small burner	100	Gap	1200 BTU (0.4 kW)	5000 BTU (1.5 kW)
		Oven burner (bottom)	190	-	-	17000 BTU (5.0 kW)
		Oven broiler burner 30" range	170	-	-	14000 BTU (4.1 kW)
Liquid gas	10"	Oven broiler burner 36" range	170	-	-	14000 BTU (4.1 kW)
		Dual-flame burner external	117	55	750 BTU (0.2 kW)	18000 BTU (5.3 kW)
		Dual-flame burner internal	48	26	750 BTU (0.2 kW)	2500 BTU (0.7 kW)
		Rapid burner	102	45	2400 BTU (0.7 kW)	12000 BTU (3.5 kW)
		Small burner	65	30	1200 BTU (0.4 kW)	5000 BTU (1.5 kW)

5.1 Burner positions and LPG nozzles

36" Range with 5 burners:



No.	Designation
1	Dual-flame burner (18,000 BTU / 5.3 kW) LPG nozzles: 117 (external) and 48 (internal)
2	Rapid burner (12,000 BTU / 3.5 kW) LPG nozzle: 102
3	Small burner (5,000 BTU / 1.5 kW) LPG nozzle: 65

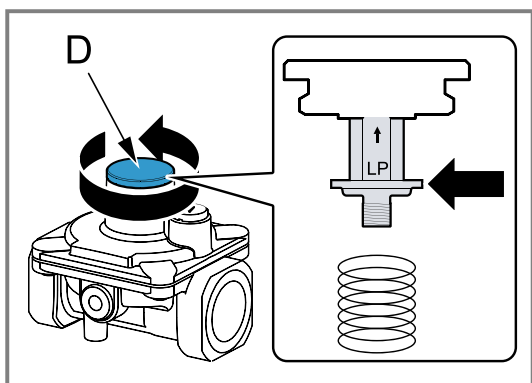
Type of gas	Pressure in W.C.P.	Burner Type	Orifice Number	Bypass	Min Power	Max Power
		Oven burner (bottom)	120	-	-	17000 BTU (5.0 kW)
		Oven broiler burner 30" range	110	-	-	14000 BTU (4.1 kW)
		Oven broiler burner 36" range	110	-	-	14000 BTU (4.1 kW)

5.3 Tools and parts needed

- Phillips head screwdriver
- Slotted screwdriver 1/8" (3,5 mm)
- Tongue and groove pliers
- Open end or ring wrench 1/4" (7 mm)
- Socket wrench 1/4" (7 mm), length 8" (200 mm)

5.4 Setting the pressure regulator for propane gas

1. Use tongue and groove pliers to remove regulator cap **D**.
2. Unscrew the plastic regulator stem from the regulator cap **D**.
3. Invert the plastic regulator stem and screw it in tightly.

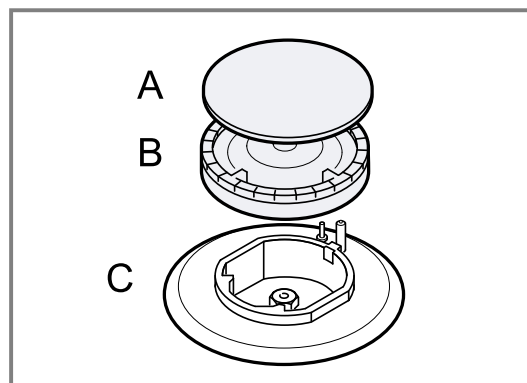


4. Replace cover cap **D** and tighten with tongue & groove pliers.
5. When converting for propane gas use, the pressure supplied to the regulator must be between 11" and 13" water column.

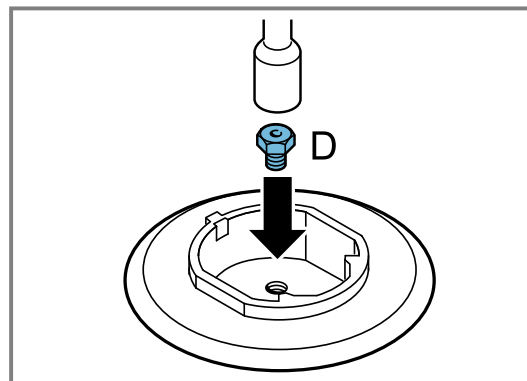
5.5 Replacing the main control nozzles

1. Remove the grates.

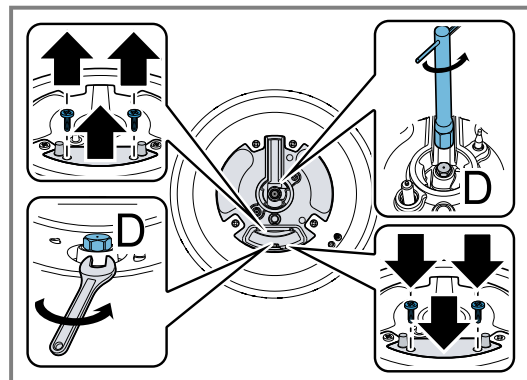
2. Remove the burner cover **A** and burner cup **B** from the burner **C**.



3. Remove the nozzle **D** and replace it with an appropriate nozzle for the new type of gas.

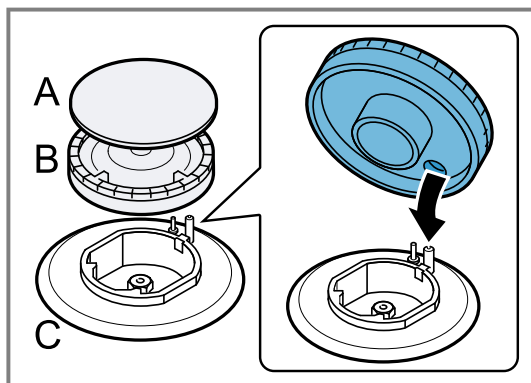


Small burner/large burner



Dual-flame burner

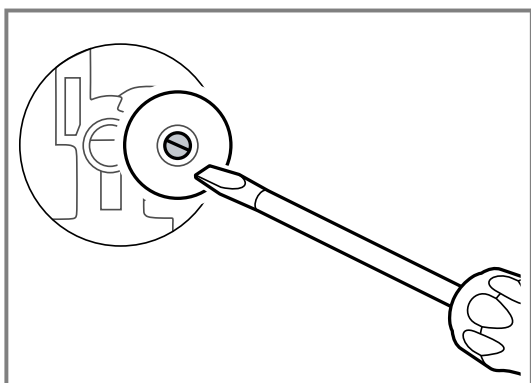
4. Place the burner cup **B** onto the burner **C** and place the burner cover **A** onto the burner cup **B**.



5. Refit the grates.

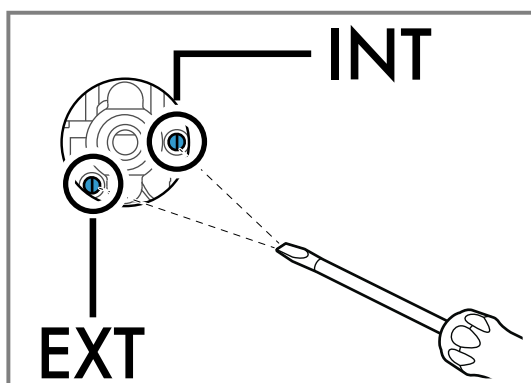
5.6 Setting the minimum gas flow

1. Remove the control knob and knob ring.
2. On all single-flame burners turn the bypass screw clockwise gently until it bottoms out.
 - ▶ In case of conversion from propane gas to natural gas, turn out all bypass nozzles for 1/2 turn.



Small burner/large burner

3. For the dual-flame burner turn both bypass screw clockwise gently until it bottoms out.
 - ▶ In case of conversion from propane gas to natural gas, turn out all bypass nozzles for 1/2 turn.



Dual-flame burner

4. Reinstall the control knobs.
5. Connect the appliance to the power supply.
6. Light each burner individually and check for flame stability on low setting.
7. Only applies to conversion from propane gas to natural gas: If flame size not ok on low setting loosen the

bypass screw a bit further to increase flame or turn it in a bit to reduce flame.

This needs disassembly of front panel again.

8. Ensure that the flame does not go out when the gas flow is quickly changed between maximum and minimum, and vice versa. The optimum setting is achieved when the height of the small flame is approx. 1/8" (3 to 4 mm).

5.7 Checking the cooktop functions after the conversion

The flames must not go out when switching over swiftly from the high to the low setting.

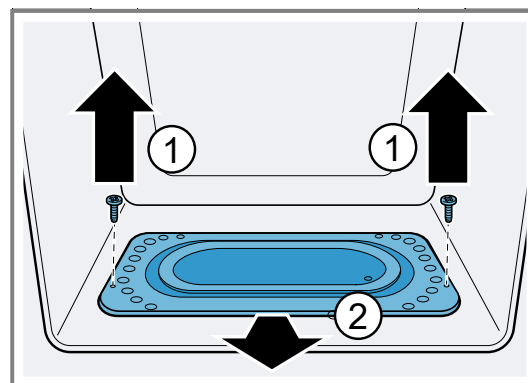
Note: Stick the adhesive label included with the nozzle set near the rear rating plate of the appliance to document the changeover to a different gas type.

Test for Gas Leaks

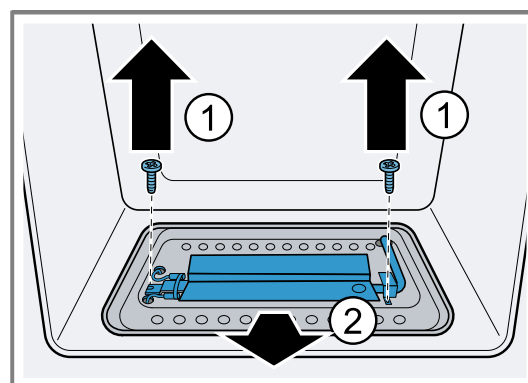
After the conversion it is important to test for gas leaks.
→ Page 17

5.8 Replacing the oven burner nozzle

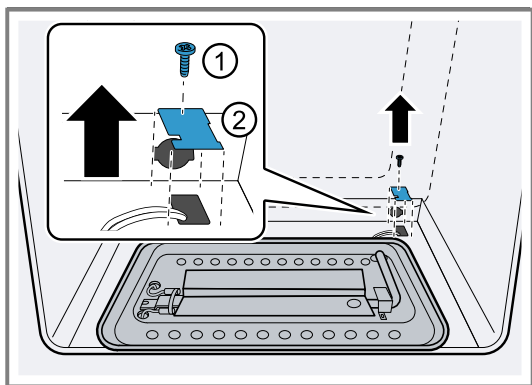
1. Remove the appliance door.
→ "How to remove the oven door", Page 11
2. Remove the screws on the bake chamber cover ① and lift the front of the bake chamber cover slightly and then pull it out towards you ②.



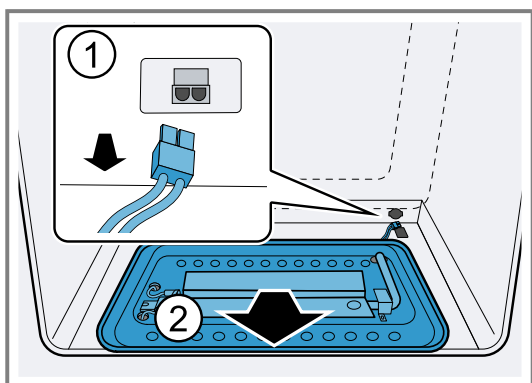
3. Remove the screws on the bake burner assembly ① and pull the burner slightly forwards out of the gas connection ②.



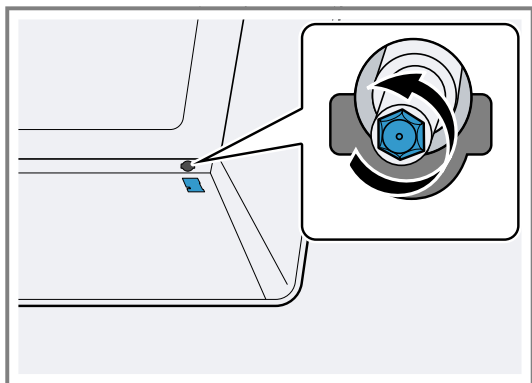
4. Remove the screw of the igniter connector cover ① and remove the igniter connector cover ②.



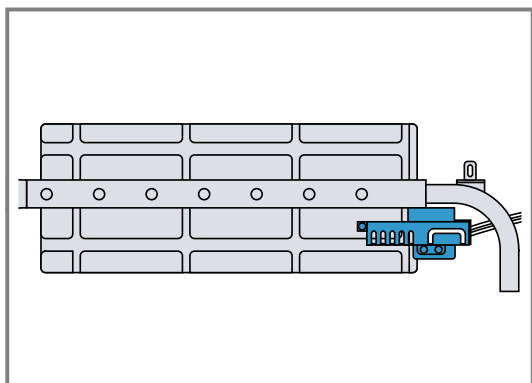
5. Disconnect the igniter connector from the wiring ① and remove the bake burner assembly from the oven cavity ②.



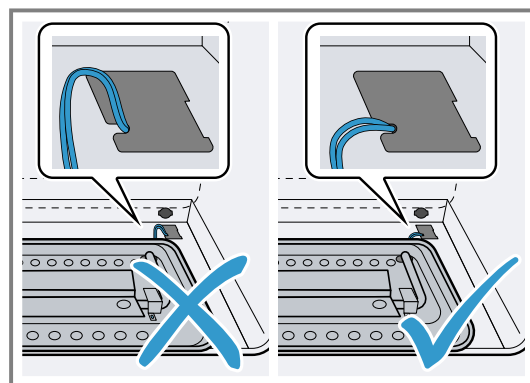
6. Unscrew the bake burner nozzle and replace it with the LP nozzle number 120.



7. Check the correct position of the igniter on the burner.



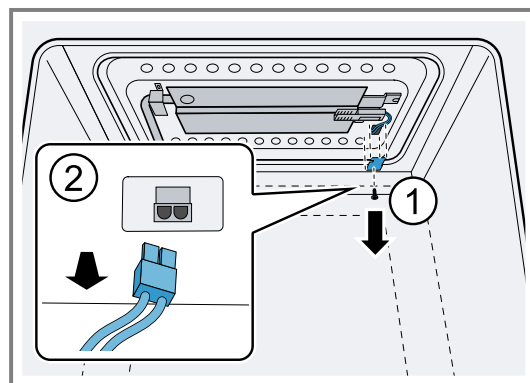
8. Place the Bake burner in oven cavity and connect the igniter connector to the wiring.
9. Reinsert the igniter connector cover and fix with the screw.
Take care to insert the wiring into the slot.
10. Adjust the bake burner to its final position and fix with the screws.
11. Carefully push the igniter wiring in the slot of igniter connector cover.



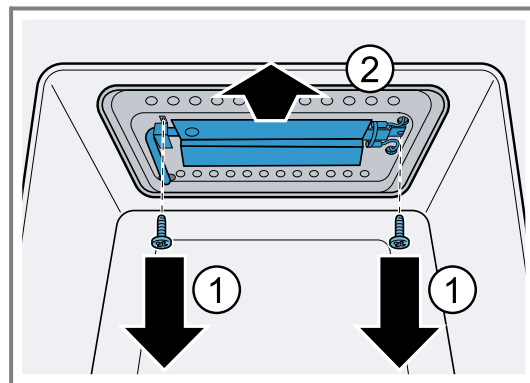
12. Reinsert the bake chamber cover and fix with the screws.

5.9 Replacing the broiler burner nozzle

1. Remove the screw of igniter connector cover ①.
2. Carefully remove the igniter connector cover and disconnect the igniter wiring ②.

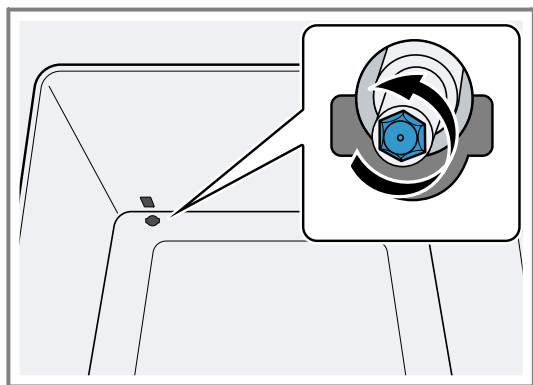


3. Remove the screws on the broil burner sub assembly ① and pull the broil burner sub assembly forwards out of the gas connection ②.

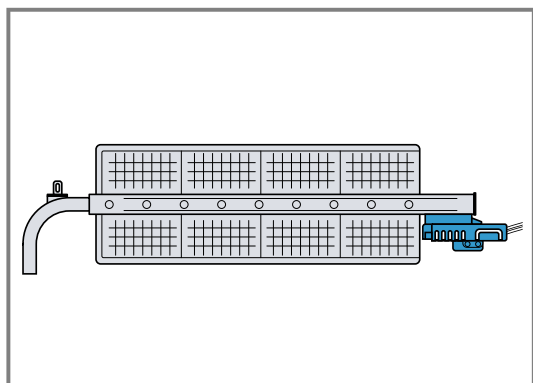


4. Carefully remove the broil burner sub assembly of the oven cavity.

5. Unscrew the broil burner nozzle and replace it with the LP nozzle number 110 ②.



6. Check the correct position of the igniter on the burner.



7. Reinsert the broil burner sub assembly in the gas connection and fix with the screws.
8. Connect the igniter connector to the wiring.
9. Reinsert the igniter connector cover and fix with the screw.
10. Fill out the LP conversion label (included) and affix it to the appliance.

5.10 Checking the oven functions after the conversion

Turn the function selector to the bake mode and set the temperature selector to the maximum temperature.

Note: The oven burner flame ignites within a minute.

Verify that the glow bar (igniter) begins to heat up and glow orange/red. Wait for the main burner to light. Verify that the burner lights smoothly and completely.

The flame should be stable, blue, and free of yellow tipping.

Turn the function selector to OFF. Verify that the Bake burner flame extinguishes completely within a few seconds.

Repeat the procedure with the broil burner.

Test for Gas Leaks

After the conversion it is important to test for gas leaks.

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5.11 Conversion to natural gas

This appliance is shipped from the factory for use with natural gas.

If the appliance has been converted to propane gas before, you have to convert it to natural gas again.

Set the pressure regulator for natural gas. Turn the spring plate the other way around as shown in "Setting the pressure regulator for propane gas".

Check the orifices for the right nozzles and, if required, replace them. See "Replacing the main control nozzles". Adjust the minimum gas flow. See "Setting the minimum gas flow". The optimum setting is achieved when the height of the small flame is approx. 1/8" (3 to 4 mm). Save the orifices removed from the appliance for future use.

6 Customer Service

With any warranty repair, we will make sure your appliance is repaired by an authorized service provider using genuine replacement parts. We use only genuine replacement parts for all repairs.

You can obtain function-relevant and storable genuine spare parts from our Customer Service for up to 15 years from the date on which your appliance was placed on the market.

For more information, please contact our Customer Service team.

Detailed information on the warranty period and terms of warranty can be found in the Statement of Limited Product Warranty, from your retailer, or on our website.

USA:

1-800-944-2904

www.bosch-home.com/us/owner-support/get-support

www.bosch-home.com/us/shop

CA:

1-800-944-2904

www.bosch-home.ca/en/service/get-support

www.bosch-home.ca/en/service/cleaners-and-accessories

6.1 Model number (E-Nr.) and production number (FD)

If you contact Customer Service, you will need the product number (E-Nr.) and production number (FD), which you can find on the appliance's rating label.

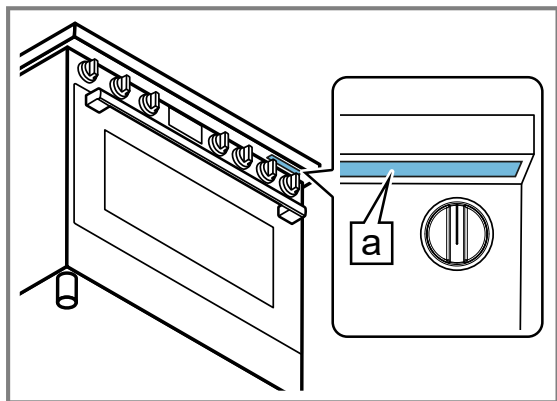
Making a note of your appliance's details and the Customer Service telephone number will enable you to find them again quickly.

6.2 Rating plate location

You can find the rating plate of your appliance:

- on the underside of the projecting control panel.

- on the rear of the appliance.



a Rating plate



Register your appliance to enjoy customized benefits.

Thank you for being a Bosch customer!

Simply create a MyBosch account, then register your appliance.

You'll find a variety of customized information in MyBosch such as:

- **Discounts for filters, cleaners, accessories & parts**
- **Easy access to manuals & appliance specifications**
- **Easy access to part lists**
- **Customized offer for the Bosch Appliance Service Plan (sent by mail after appliance registration)**

Register here:

www.bosch-home.com/us/owner-support/mybosch



Looking for help? You'll find it here.

No matter what, no matter when: Bosch is here to support you.

We're here to assist with usage instructions, cleaning tips, accessories & parts, troubleshooting, and repairs.

Find online resources such as FAQs, how-to-videos, manuals, warranties and authorized Bosch servicers at:

www.bosch-home.com/us/owner-support/get-support

Contact us:

Please have your model Number (E-Nr) ready when contacting us.

1-800-944-2904

www.bosch-home.com/us/owner-support/contact-us

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