

RECOMMENDATIONS FOR A PREVENTIVE APPROACH TO CO

Let the color of the flame be blue



Clean the burners regularly



Check for the presence of soot



Do not clog vents.



Have permanent ventilation.



Contract maintenance regularly



CARBON MONOXIDE - CO is a gas of extreme danger that occurs when there is an incomplete combustion of gas or any fuel, because of a lack of oxygen.

CARBON-CO MONOXIDE DOES NOT SMELL. AND IS NOT SEEN. But it can be recognized in the color of the domestic gas appliances flame: If it is yellow or reddish there is danger. When there is soot (black coloration) in the surroundings or in the pots where food is prepared there is danger.

Pay attention to the problem and follow the recommendations presented here

ACCESORIES	AMOUNT		
BACKGUARD.	NO	1	
DOUBLE GRADES	2	3	
SIMPLE GRADES	NO	1	
BURNER CAP	4	5	6
ALUMINIUM BURNER BASE	4	5	6
GRADES OVEN	1	2	
GRADES COMPARTMENT TRAY	NO	1	
REVIEWING CODE			

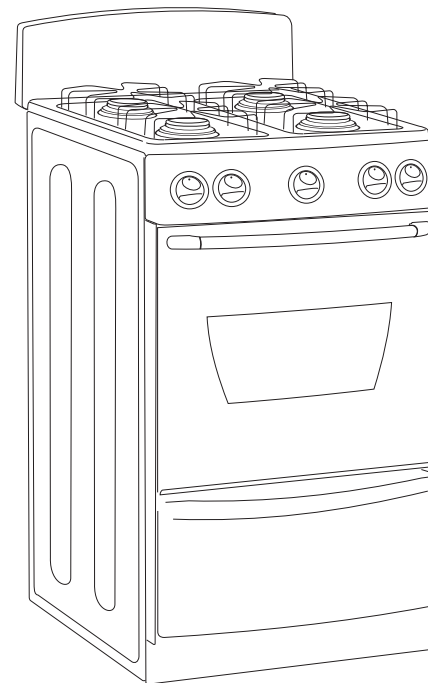
Element, the Element Logo, and Bring it home are trademarks of Element Brand Holding, LLC. All other trademarks are the property of their respective owner, who has not sponsored, endorsed, or approved this product. ©2025 Element Appliance Company, LLC. All rights reserved.

Distributed by Element Appliance Company, LLC
Augusta, GA 30909

For service, support and warranty information:
Call 888.842.3577, email us at customerservice@elementelectronics.com or visit www.elementelectronics.com

ELEMENT GAS RANGE

INSTRUCTIONS, INSTALLATION, USE AND MAINTENANCE MANUAL



EEGR20A4MCCW
EEGR24A4MCCW
EEGR3A6MCCW
EEGR3A4MCCW
EEGR20A4MCCB
EEGR24A4MCCB
EEGR3A6MCCB
EEGR3A4MCCB
EEGR20A4MCCS
EEGR24A4MCCS
EEGR3A6MCCS
EEGR3A4MCCS

CONTENTS



1 LABELING INFORMATION

1.1 NAMEPLATE

1.2 RANGE SAFETY

Pag. 3

Pag. 3

Pag. 3

2 TECHNICAL INSTRUCTION PARTS AND MAINTENANCE, INSTALLATION INTENDED.

2.1 GENERAL DESCRIPTION

2.1.1 MAIN FEATURES

2.2 WARNING

2.3 CONSIDERATION

2.3.1. LOCATION

A. CLASS 1 GAS APPLIANCES ANCHOR

B. BACKGUARD INSTALLATION

2.3.2. GRADUATION OF SURFACE BURNERS FLAME.

Pag. 8

Pag. 8

Pag. 9

Pag. 9

Pag. 9

Pag. 10

Pag. 11

3. OPERATING AND MAINTENANCE INSTRUCTIONS INTENDED TO THE USER

3.1 BURNERIGNITION

3.1.1. STOVES WITH MANUAL IGNITION

3.1.2. STOVES WITH ELECTRONICIGNITION

3.2 ELECTRICAL CHARACTERISTICS.

3.2.1. GENERAL RECOMMENDATIONS FOR USE OF YOUR OVEN

3.2.2. ELECTRIC OVENS WITH LIGTH

3.2.3. CLEANING AND MAINTENANCE

3.3 STOVES WITH ELECTRIC GRILL

3.4 TEMPERED GLASS LID

3.5 ROAST DRAWER TRAY

3.6 CLEANING MAINTENANCE

3.7. STAINLESS STEEL CARE

3.8. SAFETY PRECAUTIONS AND RESTRICTIONS ON USE

Pag. 12

Pag. 13

Pag. 13

Pag. 14

Pag. 14

Pag. 15

Pag. 15

Pag. 15

Pag. 15

Pag. 16

Pag. 16

Pag. 17

Pag. 18

4. INSTRUCTIONS FOR CONVERSION TO DIFFERENT GASES

4.1.CHANGE OF INJECTORS

Pag. 19

Pag. 20

5. TROUBLESHOOTING

Pag. 23

6. WARRANTY

Pag. 21



Remember! You must read and fully implement the contents of this manual, also avoid unqualified personnel to attempt to repair your appliance so you can enjoy longer and prolong the life of your gas range.

6

WARRANTY

• Element Appliance Limited Warranty

(the "Products" or "Product" when referencing a singular product herein)

This Product (including any accessories included in the original packaging) as supplied and distributed in new condition, is warranted by Element Appliance Company, LLC ("Element") to the original customer who purchases the Product from an authorized Element retailer (the "Original Customer" or "you") against defects in material and workmanship under proper use, maintenance, and care according to the owner's manual, warnings, and instructions accompanying the Product ("Warranty") as follows:

- * PLEASE NOTE – Proof of purchase evidencing the date of purchase by the Original Purchaser from an authorized Element retailer ("Valid Proof of Purchase") is required for all Warranty service. The express Warranty set forth herein is subject to all terms and conditions set forth below.

1. WARRANTY SERVICE:

A. ONE-YEAR WARRANTY: Except as provided in subpart 1.B below, for a period of one (1) year from the date of purchase by the Original Customer (the "Warranty Period"), if the parts or components covered by this Warranty are determined by Element or Element's authorized service provider to be defective in material or workmanship, Element will, at its sole and absolute discretion and option: (i) repair the defective part or component at no charge to the Original Customer, (ii) replace the defective Product with a new Product of similar or better quality, at no charge to the Original Customer, or (iii) refund the documented purchase price paid by the Original Customer (excluding tax) to the Original Customer upon return of the defective Product as directed by Element. After the Warranty Period expires, the Original Customer must pay for all parts, components, shipping and handling, labor, and replacement costs associated with the Product or any part or component thereof, regardless of any defects in the Product or any part or component thereof.

B. LIMITED EXTENDED WARRANTY THROUGH PRODUCT REGISTRATION: If and only if the Original Customer registers the Product at www.elementelectronics.com within ninety (90) days of the date of purchase by the Original Customer, then the Warranty Period discussed in subpart 1.A. above shall be extended an additional one (1) year to a new Warranty Period equalling two (2) years from the date of purchase by the Original Customer. If the Product is not registered as provided for in this subpart 1.B, then the standard one-year Warranty Period set forth in subpart 1.A shall apply.

C. TIMING AND PROCEDURE: Before Warranty service can commence, the Original Customer must contact either (i) the retailer from whom the Original Customer purchased the Product, or (ii) Element directly, in either case for problem determination and service procedures. Valid Proof of Purchase evidencing that the Product is within the Warranty Period MUST be presented by Original Customer in order to obtain the requested Warranty service. Please have your model and serial number available, along with your date of purchase of the Product. To remain eligible for Warranty service, Original Customer may not return the Product or any part or component thereof to the retailer or Element without Element's prior written consent.

2. EXCLUSIONS AND LIMITATIONS TO WARRANTY SERVICE

The Warranty covers manufacturing defects in materials and workmanship of the Product encountered in the normal, non-commercial use of the Product, and does not cover (a) damages or malfunctions resulting from improper or unreasonable use or maintenance, abuse, negligence, failure to follow instructions contained in any written materials that accompany the Product, deterioration by reason of excess moisture, corrosive atmosphere, lightning, power surges, connections to improper voltage supply, unauthorized alteration, or other external causes such as extremes in temperature or humidity, modifications, scratches or discoloration; (b) any damage caused by using non-authorized parts or service facilities for repair of Products (however, for avoidance of doubt, using non-authorized parts or service facilities will not, in and of itself, void the Warranty); (c) transportation, shipping, delivery, pickup, insurance, installation, or set-up costs; (d) ordinary wear and tear, cosmetic damage, or damage due to acts of nature, including but not limited to, water, floods, wind, storm, tornado, earthquake, or fire, or due to damage caused by extraordinary impact events, such as dropping, crushing, demolition or other extraordinary damage; (e) commercial use of the Product, or use of the Product for anything other than single-family household or residential use; or (f) modification of the Product or any part of the Product.

This Warranty is made to the Original Customer only and does not cover Products sold AS IS or WITH ALL FAULTS. The Warranty is invalid if the factory-applied serial number has been altered or removed from the Product. This Warranty is valid only in the United States, and only applies to Product if it was purchased and serviced in the United States. The addition of equipment or features to the Product that are not manufactured or recommended by Element could affect the intended function of the Product, and therefore may void the Warranty. Furthermore, the exposure of the Product to chemicals, heat, cold, humidity, or other elements can affect the Product components, and therefore, the Warranty does not cover discoloration, fading, cosmetic changes, rust, or any damages or failure related to any such items. The Warranty is contingent upon the proper use, maintenance, and care of the Product. The Warranty may be void if the Product has been used in a manner contradictory to, or in violation of, the terms of the user's manual, warnings, or instructions accompanying the Product.

THIS WARRANTY IS MADE IN LIEU OF AND SUPERSEDES ALL OTHER WARRANTIES OR CONDITIONS OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR GENERAL USE, WHETHER EXPRESS, IMPLIED, COLLATERAL, STATUTORY, OR PROVIDED BY COMMON LAW, THE UNIFORM COMMERCIAL CODE, OR OTHERWISE. ELEMENT FURTHER DISCLAIMS ALL WARRANTIES AFTER THE END OF THE WARRANTY TERM DEFINED ABOVE. NO OTHER EXPRESS WARRANTY OR GUARANTEE GIVEN BY ANY OTHER PERSON, FIRM, OR ENTITY WITH RESPECT TO THE PRODUCT SHALL BE BINDING ON ELEMENT. REPAIR, REPLACEMENT, OR REFUND OF THE ORIGINAL PURCHASE PRICE, AT ELEMENT'S SOLE DISCRETION, ARE THE EXCLUSIVE REMEDIES OF THE CUSTOMER.

ELEMENT SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE USE, MISUSE, OR INABILITY TO USE THE PRODUCT. THESE INCLUDE, BUT ARE NOT LIMITED TO, ANY DAMAGES IN THE FORM OF LOST PROFITS, LOSS OF USE, LEGAL FEES, ECONOMIC LOSS, PERSONAL INJURIES, OR ANY OTHER DAMAGES CAUSED BY CIRCUMSTANCES BEYOND THE CONTROL OF ELEMENT. NOTWITHSTANDING THE FOREGOING, ELEMENT'S AGGREGATE LIABILITY TO ANY CUSTOMER SHALL NOT EXCEED THE ORIGINAL PURCHASE PRICE OF THE PRODUCT. THIS WARRANTY SHALL NOT EXTEND TO ANYONE OTHER THAN THE ORIGINAL CUSTOMER WHO PURCHASED THE PRODUCT, AND IS NOT TRANSFERABLE. NO PERSON IS AUTHORIZED TO ALTER, EXTEND, OR WAIVE THIS WARRANTY OR ANY OF ITS TERMS OR CONDITIONS.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on warranties, so the above limitations or exclusions may not apply to you. This Warranty gives you specific rights, and you may have other rights, which vary from state to state. The exclusions and limitations to the Warranty apply to the maximum extent permitted by law and unless restricted or prohibited by law. Where any term of this Warranty is prohibited by applicable law, it shall be null and void, but the remainder of this Warranty shall remain in effect. PLEASE DIRECT ALL CORRESPONDENCE TO:

Element Appliance Company, LLC
customerservice@elementelectronics.com
 (888) 842-3577
https://elementelectronics.com

TROUBLE	POSSIBLE CAUSE	SOLUTION
The oven light does not turn on	<ul style="list-style-type: none"> The cylinder The bypass valve is closed The gas hose is bent or trapped Burners clogged with dirt or water 	<ul style="list-style-type: none"> Connect the range to the outlet Check with a lamp that outlet has power Change for a bulb of the same specification

Important Note: Make sure to follow instructions for installation, use, care and handling, referring to the manual of your gas range. If problems persist, request service at one of the service center according to the customer's guide.

Range of height above sea level at which the device is working properly	This appliance is designed to operate within the 2 and 2700 mas! (meters above sea level).
Minimum volume of the installation site:	The enclosure to install this appliance must have a volume of at least 35,5 cubic meters (m3) for gas ranges of 20" (AB and AG) AND 53,6 cubic meters (m3) for gas ranges of 30" (RG) When installed in conjunction with other devices must take into account the power of all devices together to calculate the volume of available air (see chapter 2). If the free volume of the enclosure to be installed on the device is greater than or equal to the stated and there are not more gas appliances within the same, then on air vents are required.
Ventilation required for the installation site:	If there is a failure to comply with the above condition, the enclosure in which to install this ranges must have permanent openings or vents with a minimum free area of: 103,8 cm2 for 20" gas ranges (AB and AG) and 157,8 cm for 30" gas range (RG) each (vents communicating to the outside atmosphere). When installed in conjunction with other devices should take into account the power of all devices together for the calculation of the vents (see chapter 2).
Emissions of carbon monoxide levels for the installation site:	Emissions of carbon monoxide in this appliance shall not exceed: 2000 ppm (parts per million)

KEEP IN MIND

For the final disposal of your gas range, remember that it is forbidden to discard this appliance with household waste. For its elimination the national government has established collections systems of electrical and electronic wastes so that they do not arrive at the landfills. The disposal of electrical and electronic waste in forests and landscape sites endangers their health when dangerous substances seep into groundwater and find their way into the food chain.



1

LABELING INFORMATION



1.1. NAMEPLATE (See device nameplate) and is described as



RANGE SAFETY

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

- Do not store 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 suppliers instructions.
- If you cannot reach your gas supplier, call the fire department.
 - Installation and service must be performed by a qualified installer, service agency.



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.

- The range will not tip during normal use. However, the range can tip if you apply too much force or weight to the open door without the anti-tip bracket fastened down properly.



⚠ WARNING

Tip Over Hazard

A child or adult can tip the range and be killed.
Install anti-tip bracket to floor or wall per installation instructions.
Slide range back so rear range foot is engaged in the slot of the anti-tip bracket.
Re-engage anti-tip bracket if range is moved.
Do not operate range without anti-tip bracket installed and engaged.
Failure to follow these instructions can result in death or serious burns to children and adults.

WARNING: gas leaks can not always be detected by smell.
Gas suppliers recommend that you use a gas detector approved by UL or CSA.
For more information, contact your gas supplier.
If a gas leak is detected, follow the "What to do if you smell gas" instructions.

YOUR SAFETY AND THE SAFETY OF OTHERS ARE VERY IMPORTANT.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word

"DANGER" or "WARNING." These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT: Do not install a ventilation system that blows air downward toward this gas cooking appliance. This type of ventilation system may cause ignition and combustion problems with this gas cooking appliance resulting in personal injury or unintended operation.

In the State of Massachusetts, the following installation instructions apply:

- Installation and repairs must be performed by a qualified or licensed contractor, plumber or gas fitter qualified or licensed by the state of Massachusetts.
- Acceptable Shut-off Devices: Gas Cocks and Ball Valves installed for use shall be listed.
- A flexible gas connector, when used, must not exceed 4 feet (121.9 cm).

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electric shock, or injury to persons when using the appliance, follow basic precautions, including the following:

- WARNING: TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES.

TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO FLOOR OR WALL, AND SLIDE RANGE BACK SO REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET..

UTENSIL HANDLES SHOULD BE TURNED INWARD AND NOT EXTEND OVER ADJACENT SURFACE UNITS

- TO REDUCE THE RISK OF BURNS, IGNITION OF FLAMMABLE MATERIALS, AND SPILLAGE DUE TO UNINTENTIONAL CONTACT WITH THE UTENSIL, THE HANDLE OF A UTENSIL SHOULD BE POSITIONED SO THAT IT IS TURNED INWARD, AND DOES NOT EXTEND OVER ADJACENT SURFACE UNITS.

WARNING 2: DO NOT lean, step or sit on the doors of the grill or the product, this can cause serious injuries and burns.

5

TROUBLESHOOTING



Your stove can present **POTENTIAL FAILURE** due to installation problems, misuse or improper maintenance; check the following before calling for service.

PROBLEM	POSSIBLE CAUSE	SOLUTION
The burners do not star	<ul style="list-style-type: none">• The cylinder• The bypass valve is closed• The gas hose is bent or trapped• Burners clogged with dirt or water	<ul style="list-style-type: none">• Change the cylinder for a full one• Open the stopcock to the range• Leave the hose without kinks and unobstructed• Clean and dry the burners
Yellow flame in burners	<ul style="list-style-type: none">• Lack of primary air to the burner• Poor location of the burner cover• The gas cylinder is ending• Holes burner or dogged with	<ul style="list-style-type: none">• Adjust the air as directed by the chapter called graduation of the flame• Make sure the cover is properly positioned on the burner• Change the cylinder for a full one• Clean the holes from burned or deposited foods
Detachment of burner flame	<ul style="list-style-type: none">• Excess of primary air in the burner• High pressure gas	<ul style="list-style-type: none">• Adjust the air regulator as instructed by the chapter called graduation of the flame• Report to a qualified technician too adjust the gas regulator
Gas smell	<ul style="list-style-type: none">• Opened stove controls• Loose or poorly connected hoses to the stove• Clamps or loose connectors	<ul style="list-style-type: none">• Check that all controls are closed• Call a qualified technician to check the hose• Call a qualified technician to check the status of the clamps and connectors.
The electronic ignition does not work	<ul style="list-style-type: none">• The stove is not connected• No power at outlet• The voltage is not adequate• Spark or ignition module is wet• Fouled spark plugs• Burner obstructed by food or fat• Lid misplaced burner	<ul style="list-style-type: none">• Connect the stove to the outlet• Check with a lamp that the outlet voltage is the same in your stove• Thoroughly dry the spark plugs and the ignition module.• Clean the metal tip of the spark plugs• Clean and dry burner gas exits• Place the lid properly to ensure the spark works properly.

4.1. CHANCE OF INJECTORS

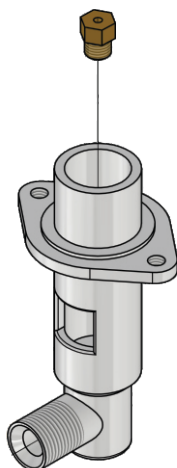
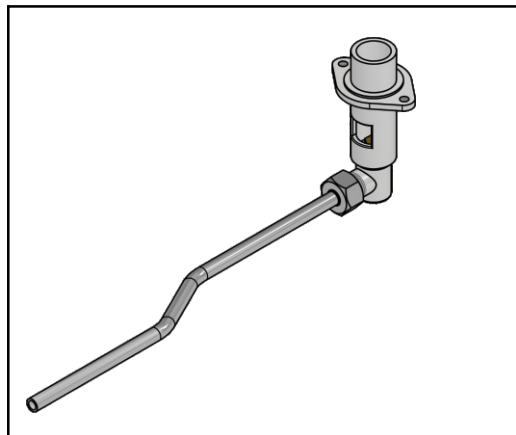
A. Burners with fuel system with ventury

- To convert to another type of gas, the table must be dismantled and bridges with their venturys loosening the respective screws to gain access to the injectors, which are located off the valves.
- Use a socket wrench or face fixed 8 mm (5/16") to remove it, and replace it with one marked according to the above table, using chemical force lock down and verify with soapy water that it is not a gas leak in the union.

B. Burners with fuel system with cup

- The injectors are marked with a number that identifies the No. corresponding to each injector calibrated diameter drill.
- To convert to another type of gas remove the burners and access the injectors, which are located on the inside of the cup-holder injector. Use a socket wrench or face fixed 8 mm (5/16") for disassemble and replace for one market according to the table of the manual, using low chemical work force and verifying with soapy water that it is not a gas leak in the union.
- To convert to another type of gas remove the burner oven. You need to remove the shelf (floor in the oven) and remove the burner oven, dropping the front of the range.
- Use a socket wrench or face fixed 7/16" to remove it and make the change of the injector labeled according to the above table, using low chemical work force and verify with soapy water that it is not gas leak in the union. Set the oven burner back into position ensuring that this is aligned.
- Finally, perform the adjustment of the primary air burner as described in section 2.4.4 and 2.4.5 "Graduation of the burner flame."
- Once all adjustment operations are finished, indicate with a label on the gas appliance, the gas for which the appliance was regulated.

Note: This gas appliance accepts only modifications for use with propane gas (LPG).



Electrical diagrams

Caution 1:

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

Verify proper operation after servicing.

Caution 2:

Electrical grounding instructions:
This appliance is equipped with a (three-prong) (four-prong) grounding plug for your protection against shock hazard and be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

WARNING

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

WARNING

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

CAUTION: Do not store items of interest to children in cabinets above an appliance or on the backguard of an appliance. Children climbing on the appliance to reach items could be seriously injured.

Do Not Leave Children Alone - Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the appliance.

*User Servicing – Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

*Disconnect power before servicing.

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.

*Proper Installation: When installed, the appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 or the Canadian Electrical Code, CSA C22.1-02. In Canada, the appliance must be electrically grounded in accordance with Canadian Electrical Code. Be sure your appliance is properly installed and grounded by a qualified technician.

Injuries may result from the misuse of appliance doors or drawers such as stepping, leaning, or sitting on the doors or drawers.

Maintenance – Keep range area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.

Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil. This instruction is based on safety considerations. Do not use replacement parts that have not been recommended by the manufacturer (e.g. parts made at home using a 3D printer).

*Storage in or on Appliance – Flammable materials should not be stored in an oven or near surface units.

* This appliance is not intended for storage
 * Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.

* Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot surface units. Do not use a towel or other bulky cloth

* Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.

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

* Clean Cooktop With Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
 * Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
 * Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.

* Keep Oven Vent Ducts Unobstructed
 * DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors

*For units with ventilating hood.
 Clean Ventilating Hoods Frequently - Grease should not be allowed to accumulate on hood or filter

* When flaming foods under the hood, turn the fan on.
 *For smart enabled ranges and ovens
 Remote Operation – This appliance is configurable to allow remote operation at any time.

Do no store any flammable materials or temperature sensitive inside, on top or near surface units of the appliance.

SAVE THESE INSTRUCTIONS

*Care must be taken to prevent aluminum foil and meat probes from contacting heating elements. For self-cleaning ranges –

* CAUTION:DO NOT LEAVE FOOD OR COOKING UTENSILS, ETC., IN OVEN DURING THE PYROLYTIC SELF-CLEANING MODE OF OPERATION.

*Do Not Clean Door Gasket – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.

* Do Not Use Oven Cleaners – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

* Clean Only Parts Listed in Manual.

* Before Self-Cleaning the Oven – Remove broiler pan and other utensils. Wipe off all excessive spillage before initiating the cleaning cycle.

Electrical Requirements

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

IMPORTANT: The range must be electrically grounded in accordance with local codes and ordinances, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 or Canadian Electrical Code, CSA C22.1. Observe all governing codes and ordinances.

Gas Supply Requirements

⚠ WARNING



Explosion Hazard

Use a new CSA International approved gas supply line. Install a shut-off valve.

Securely tighten all gas connections.

If connected to propane, have a qualified person make sure gas pressure does not exceed 14" (36 cm) water column.

Examples of a qualified person include: licensed heating personnel, authorized gas company personnel, and authorized service personnel.

Failure to do so can result in death, explosion, or fire.

Observe all governing codes and ordinances.



* MAKE SURE THE CONTAINER IS CENTERED WITH RESPECT TO THE BURNER, THIS WAY YOU PREVENT ACCIDENTS OR DAMAGES IN A SHORT PERIOD OF TIME OF YOUR GAS RANGE PARTS.



* AVOID USING UNSTABLE UTENSILS OR WITH SIZES UNDER 100 MM IN DIAMETER. DO NOT USE VESSELS WITH A CONVEX BASE OR OUTGOING EDGES.

*USE VESSELS OF MAXIMUM 220 MM DIAMETER SIZE AS THIS REDUCES THE AMOUNT YOU NEED AIR BURNER COMBUSTION FILING A BAD RISK AND MONOXIDE POISONING TO YOUR GAS RANGE



* AVOID CONNECTING ANOTHER UNIT TO THE SAME POWER WHEN USING YOUR ELECTRICAL COMPONENTS GAS RANGE, IT MAY CAUSE AND CREATE AN OVERLOAD SHORT CIRCUIT.

USE YOUR OVEN GAS RANGE ONLY FOR COOKING FOOD

* AVOID EXCESSIVE FLUID SPILL OF THE VESSELS; THEY CAN TURN OFF THE FLAME OF BURNERS LEAVING GAS LEAK TO THE ENVIRONMENT.



4 INSTRUCTIONS FOR CONVERTING TO DIFFERENT GASES



- * It is necessary for all operations related to the installation, adjustment, adaptation to other gas supply pressure and / or connection to the electricity network, to be performed by a qualified installer, the gas company, or authorized personnel.
- * Your gas appliance leaves the factory to formal types of gas, if you want to use propane gas (LPG) or natural (NG), a qualified technician will change injectors of the surface burners and oven burner inlet and verify that the pressure of gas to the gas appliance are as indicated in the following table:

(DRILL) Ø INJECTOR	TOP BURNERS				OVEN BURNER			SUPPLY PRESSURES			
	FAST	ULTRA FAST	TRIPLE CROWN INJECTOR		GAS RANGE 20"	GAS RANGE 24"	GAS RANGE 30"	MBAR	P.S.I	MINIMUM	MAXIMUM
GAS TYPE			CENTRAL	LATERALS							
PROPANE GAS (L.P.G)	0.83 mm	1.0 mm	1.0 mm		1.0 mm	1.0 mm	1.0 mm	29 ⁺⁶ ₋₄	0.42 ^{+ 0,087} _{- 0,058}	2500 (25) Pa (mbar)	3500 (35) Pa (mbar)
NATURAL GAS (N.G.)	1.3 mm	1.5 mm	1.5 mm		1.4 mm	1.5 mm	1.5 mm	20 ⁺⁵ ₋₃	0.29 ^{+ 0,072} _{- 0,043}	1700 (17) Pa (mbar)	2500 (25) Pa (mbar)

- * For technical and safety reasons, parts to adapt your gas appliance to another type of gas and / or other supply pressure will be supplied by the manufacturer
- * The injectors are marked with a number that identifies the No. corresponding to each injector calibrated diameter drill
- * Do not allow to drill the injectors change them with new ones

PRECAUTIONS:

AVOID contact surface of the stainless steel with: Products such as battery acid, muriatic acid, ink removers and similar, concentrated salt solutions, fat (mayonnaise, butter, etc.), or iron materials (knives, pans, steel wool, etc.), because they produce color changes and oxidation problems arise.

This procedure creates difficult stains to remove, deteriorates the surface, and runs the risk of damaging the finish. (Avoid large containers that can spread the flame to the stainless steel).

Do not leave items of common steel or iron in contact with the stainless steel, especially if they are wet or damp

Note that the substances oxidized steel are: muriatic acid, sulfuric acid, iodine, pure ammonia, bleach and chlorine derivatives

Note: Your gas appliance has a stainless steel table, and note that by normal use and transfer of heat from the burner to the table, it tends to become yellow in the burners, make further if are generated liquid spills and these are carbonized to remove stubborn stains. (This effect is not part of piece change by product warranty).

!!IMPORTANT!....

- IF YOU SMELL GAS:
- DO NOT START ANY KIND OF FLAME.
- DO NOT OPERATE ELECTRIC SWITCHES OR ANY TYPE OF ITEM THAT MAY PRODUCE A SPARK
- TURN THE STOP FOR CUTTING GAS.
- OPEN DOORS AND WINDOWS TO AIR THE CLOSURE.
- IMMEDIATELY CALL THE FIRE DEPARTMENT AND/OR GAS COMPANY SUPPLYING THE PHONE OF A NEIGHBOR, "DO NOT USE YOUR PHONE".

3.8.SAFETY PRECAUTIONS AND RESTRICTIONS ON USE...



- DO NOT LEAVE THE OVEN DOOR OPEN BECAUSE CHILDREN CAN FIND THEM SITTING ON, BE INJURED OR CAN BE BURN BY FOODS OR HOT LIQUIDS FROM THE RANGE TOP.
- DO NOT USE YOUR GAS APPLIANCE TO HEAT A ROOM.
- NO HANG OBJECTS IN INTERNAL GAS FACILITIES, OR USE METAL PIPES AS GROUNDING ELECTRICAL CIRCUITS.
- DO NOT ALLOW CHILDREN PLAY OR MOVE CLOSER WHEN GAS RANGE IS ON. THEY MAY SUFFER BURNS.



- NEVER LEAVE OBJECTS ON THE GAS RANGES THAT CHILDREN MAY NEED OR WANT.
- NEVER LEAVE GASOLINE OR OTHER FLAMMABLE FLUID NEAR YOUR GAS RANGE
- IN CASE A FIRE STARTS DUE TO GREASE IN THE VESSELS THAT ARE ON THE GAS RANGE DO EXTINGUISH IT WITH WATER, COVER IT WITH A MEAL CAP
- ALL POTS AND PANS HANDLES MUST STAY OUT OF REACH

This range is equipped with an electronic ignition system that will not operate if plugged into an outlet that is not properly polarized. If codes permit and a separate ground wire is used, it is recommended that a qualified technician must determine that the ground path is adequate.

A copy of the above code standards can be obtained from: National Fire Protection Association 1 Battery March Park Quincy, MA 02169-7471
CSA International

8501 East Pleasant Valley Road Cleveland, OH 44131-5575
A 120 V, 60 Hz, AC only, 15 A fused, ground and polarized is also recommended.

It is recommended that a separate circuit serving only this range be provided. Electronic ignition systems operate within wide voltage limits, but proper grounding and polarity are necessary. Check that the outlet provides 120 V power and is correctly grounded. This gas range is not required to be plugged into a GFCI (Ground-Fault Circuit Interrupter) outlet. It is recommended that you do not plug an electric spark ignition gas range or any other major appliance into a GFCI wall outlet as it may cause the GFCI to trip during normal cycling. Performance of this range will not be affected if operated on a GFCI-protected circuit. However, occasional nuisance tripping of the GFCI breaker is possible due to the normal operating nature of electronic gas ranges. The tech sheet and wiring diagram are located on the back of the range in a plastic bag.

IMPORTANT: This installation must conform with all local codes and ordinances. In the absence of local codes, installation must conform with the National Fuel Gas Code ANSI Z223.1/NFPA 54 or, in Canada, the Natural Gas and Propane Installation Code, CSA B149.1 - latest edition.

IMPORTANT: Leak testing of the range must be conducted according to the manufacturer's instructions. Refer to the "Complete Connection" in the "Make gas connection" section for the leak testing instructions.

Type of Gas

Natural Gas:

This range is factory set for use with Natural gas. See "Gas Conversions" section. The model/serial rating plate located on the oven frame behind of the oven door has information on the types of gas that can be used. If the types of gas listed do not include the type of gas available, check with the local gas supplier.

Propane Gas Conversion:

Conversion must be done by a qualified service technician. No attempt shall be made to convert the appliance from the gas specified on the model/serial rating plate for use with a different gas without consulting the serving gas supplier. See "Gas Conversions" section.

Gas Supply Line

Provide a gas supply line of 3/4" (1.9 cm) rigid pipe to the range location. A smaller size pipe on longer runs may result in insufficient gas supply. With Propane gas, piping or tubing size can be 1/2" (1.3 cm) minimum. Usually, Propane gas suppliers determine the size and materials used in the system.

NOTE: Pipe-joint compounds that resist the action of Propane gas must be used. Do not use TEFLON tape.

Install Anti-Tip Bracket

⚠ WARNING

Tip Over Hazard
Tip Over Hazard A child or adult can tip the range and be killed.

Install anti-tip bracket to floor or wall per installation instructions. Slide range back so rear range foot is engaged in the slot of the anti-tip bracket.
Re-engage anti-tip bracket if range is moved.
Do not operate range without anti-tip bracket installed and engaged.
Failure to follow these instructions can result in death or serious burns to children and adults.

Make Gas Connection

⚠ WARNING

Explosion Hazard
Tip Over Hazard A child or adult can tip the range and be killed.
Explosion Hazard Use a new CSA International approved gas supply line. Install a shut-off valve. Securely tighten all gas connections. If connected to propane, have a qualified person make sure gas pressure does not exceed 14" (36 cm) water column.

Examples of a qualified person include: licensed heating personnel, authorized gas company personnel, and authorized service personnel. Failure to do so can result in death, explosion, or fire.

⚠ WARNING

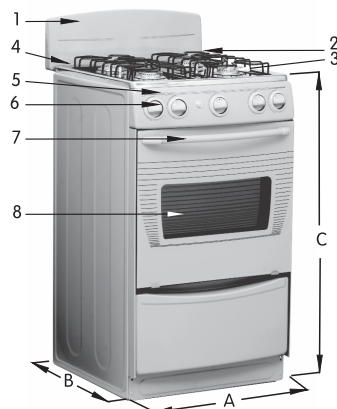
Electrical Shock Hazard

- Plug into a grounded 3 prong outlet.
- Do not remove ground prong.

- Do not use an adapter.
- Do not use an extension cord.
- Failure to follow these instructions can result in death, fire, or electrical shock.



2.1 GENERAL DESCRIPTION



PARTS TABLE

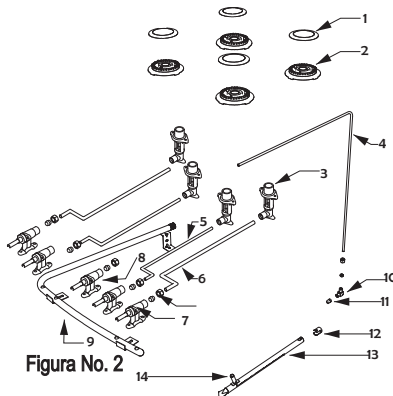
1. Backguard
2. Grates
3. Burner
4. Cooktop
5. Control panel
6. Knobs
7. Oven handle
8. Oven

DIMENSIONS (in)

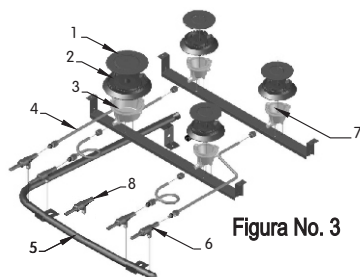
STOVE	20" H-AB	20" H-AC	30"	Embed 20"	Embed 30"
A	20.07	20.07	29.92	20.07	29.92
B	21.06	22.83	22.83	25.19	25.19
C	35.43	35.43	35.43	28.34	27.75

DETAIL (MIX TYPE COMBUSTION SYSTEM) (According to references) Figure No. 2.

1. Upper burner cover.
2. Aluminum burner base.
3. Mixer.
4. Furnace conduction tube
5. Long conduction tube.
6. Short conduction tube.
7. Safety valve with fitting.
8. Oven control (depending on model).
9. Manifold tube.
10. Injector elbow oven.
11. Oven injector.
12. Oven burner air regulator.
13. Oven burner.
14. Oven burner ignition tube.



DETAIL (COMBUSTION SYSTEM WITH CUP) (According to references) Figure No. 3.



1. Burner cover.
2. Burner.
3. Injector holder cup (fisto)
4. Conduction pipes.
5. Manifold pipe.
6. Safety valve, with fitting.
7. Injector (fisto).
8. Oven thermostat control or safety valve (depending on model)

NOTE: Locate the electrical diagram for your gas stove on the back of your gas appliance.

- Keep the electrodes and the connections of the electronic ignition system well cleaned, preventing that accumulation of grease, water or food scraps to prevent the passage of gas or spark ignition burners.
- To restore the shine on brass caps use a powder detergent and water with steel wool, or use products to shine metals get into the trade. It is normal that brass caps turn black after use.

3.7 CARE OF STAINLESS STEEL

Stainless steel is a material easy to care for. With proper cleaning can keep its original features.



THE SECRET OF CLEANING AND MAINTENANCE IS IN THE PROPER PRODUCTS AND PROCEDURES AND CARE TO HANDLE THE PRODUCT.

For stubborn dirt, begin with mild cleaning methods. Be patient and repeat a reasonable number of times before resorting to harsher cleaning procedures.

ROUTINE CLEANING



The best methods to conserve stainless steel are water, soap, soft, neutral detergent and ammonia-based removers diluted in warm water. Apply them with a soft cloth or sponge fine nylon, rinse with water and dry with a soft cloth. Drying is important to avoid the presence of stains on the surface. Routine cleaning easily removes common stains from constant use.

Grates

MINOR SPOTS



When routine cleaning is not enough, apply baking soda and diluted household alcohol to form a paste, use a soft cloth or nylon brush. Use a soft bristle brush. To avoid scratching the surface must be made long, even strokes in the direction of the grain of the piece (avoid circular motions) finally rinse with water and dry with a soft cloth.

POINTED SPOTS



Take a pre-wash with mild detergent and warm or hot water, or in a solution of ammonia based remover and water. If this does not remove burned or charred food deposits, use removers based on caustic soda. Follow the procedure for moving light stains and repeat it if necessary. If the stain persists, use nonmetallic fine abrasives. Finally, rinse and continue routine cleaning.

3.5 ROASTING TRAY (FOR 30 INCH STOVES ONLY).

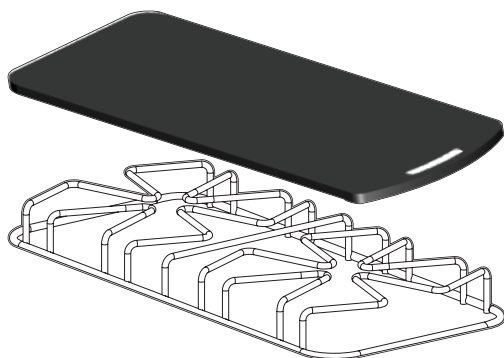
To make their roast place the tray on the upper grills covering two burners. Use a low flame for cooking to avoid overheating. Be sure to fit your tray on the grill (see picture depending on model).

PRECAUTIONS

- Your range has a control that does not allow simultaneous use of the gas oven and broiler resistance
- When using the grill, it is recommended to be careful to avoid touching the resistance inside the oven



DO NOT PLACE YOUR TRAY ON YOUR STOVE SINGLE CENTRAL GRILL. YOU CAN CREATE A RISK OF LOSS INSTABILITY AND CREATE AN ACCIDENT (5 BURNERS RANGES).



ENAMEL SHEET TRAY

3.6 FOR ENAMELED.

The gas appliances (gas-powered devices) should receive periodic cleaning and complete maintenance every twelve months, in order to avoid gas leaks in joints and connections of the appliance.

BEFORE CLEANING YOUR GAS APPLIANCE, MAKE SURE IT IS COLD AND THE ELECTRICITY IS OFF.

Wear gloves to perform the following procedures:

- For enameled or painted parts of your gas appliance, such as surface burner, control panel, sides, doors, glass oven window and knobs, use hot soapy water with a soft cloth.
- Plastic parts of your gas appliance should NOT use solvents or products that are based on alcohols, such as: isopropanol toluene, methylene chloride, methyl.
- For the burners and grates, use hot soapy water in a plastic scouring pad.
- DO NOT use anything that may scratch the surfaces of your gas appliance, such as screwdrivers, knives, etc.
- NEVER USE ABRASIVE CLEANERS, or any kind of metal fibers as these will permanently damage the surface of your range.
- Do not use steam cleaners on gas appliances with electrical connections for power electronic ignition. For cleaning the oven, use hot soapy water with a plastic scouring pad. You can also use commercial oven cleaner following the package instructions. Be careful not to use products based on caustic soda for cleaning enameled parts.

2.1.1. MAIN FEATURES.

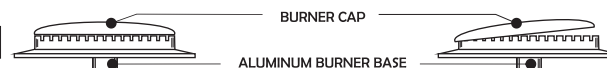
- BURNER CONTROL SAFETY VALVE, EASY HANDLING AND CLEANING.
- THERMAL INSULATION IN OVEN GLASS DOOR FOR SAFETY AND GAS ECONOMY.
- OVEN DOOR WITH DOUBLE GLASS TEMPERED SAFETY.
- SHELF (GRILL OVEN) ADJUSTABLE IN VARIOUS POSITIONS.
- AVAILABLE FOR PROPANE GAS (LPG) AND NATURAL GAS (NG).
FINISHED: ENAMEL AND PAINT.

2.2. WARNINGS.

- Before installation, make sure the gas supply pressure is appropriate for the type of gas that is regulated to the gas appliance.
- The data setting for this gas appliance is on the nameplate and label located in the appliance
- This gas appliance is not designed to be connected to a device for disposal of combustion products. This must be installed and connected according to the installation requirements in force. Attention should be given to the relevant requirements of ventilation. (See next paragraph).
- To manipulate correctly, this gas appliance needs to be adjusted according to local conditions of atmospheric pressure and room temperature. See 2.4.4.
- The room where you are installing, must contemplate the ventilation conditions contained accordingly by current.

2.3. CONSIDERATION

RIGHT

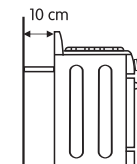


BURNER CAP

ALUMINUM BURNER BASE

WRONG

- For range models that have aluminum burners, note that if you incur in the wrong position as shown in the graph, based burner cause the aluminum to deform in a short period.



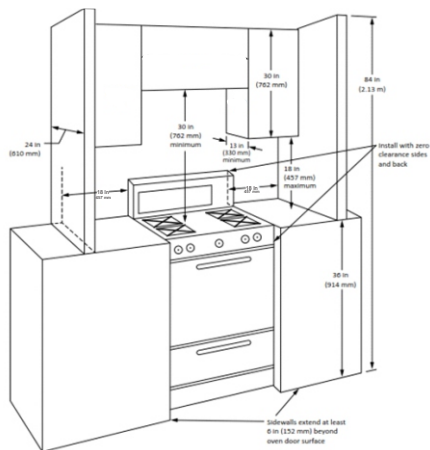
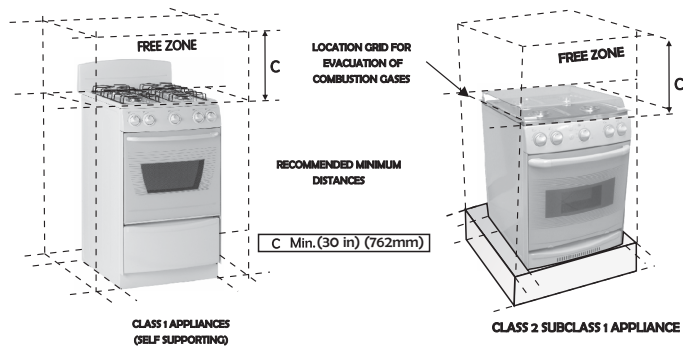
- Be sure to ensure good leveling of your stove to prevent the containers placed grills slide.
- Between the range and the back wall should be a minimum distance of 10 cm to prevent the pipe or gas supply hose undergoes deformations, base burner may cause the aluminum.
- Do not install this or any other gas appliance in bathrooms, shower rooms, basements, bedrooms or places that allow the accumulation of an explosive mixture of gas - air, or high levels of combustion products.
- Do not install your gas appliance in a place that is exposed to strong air currents, they can turn off the burners.
- Flexible connections based elastomers should not be in contact with hot parts of your range or passing through the exhaust of the range, so DO NOT cross the hose behind the appliance.
- LOCATE your range at a safe distance from the fridge or washing machine, can decrease the performance and lifetime of these.
- DO NOT place your range near window with curtains or fuel materials.
- The length of the flexible connection should be as short as possible and in any case must be greater than 1.5 meters.
- Your gas appliance should be located near the power outlet, in order not to use additional extensions.



Warning: Do not use for your stove a wheeled base. Install it in accordance with Section 2.4.2 of this manual.

-
- 1,5 m max.

Make sure your gas range is kept in an area free of any combustible material, such as wood, paper and plastics. The minimum distances to keep your stove off adjacent walls are shown in the following figure.



A manual valve must be installed in an accessible location on the gas pipe external to the appliance in order to be able to open or close the gas to the appliance externally.

For Class 2 subclass 1 appliances, the installation must be on a hard masonry base for total support of the oven floor and a height to ensure that the table is level cabinet or countertop (Drawing above). Additionally, grids must have ducts for gas combustion gases evacuation as indicated indicated in the above drawing and numeral 2.3.

3.2.2 ELECTRIC OVENS WITH LIGHT (For reference with this accessory). If your built-in oven has a light in the oven, it is connected to 120 volts (60 Hz), use a maximum of a 25 watt/120 V light bulb. To change the light, remove the glass protector on the inside of the oven, unscrewing it from the base. Replace the bulb and replace the glass protector.

Use gloves to perform the following procedures:

For the porcelain parts of your electric oven, control panel, sides, doors, oven window glass and knobs, use a soft cloth with hot soapy water.

- For the plastic parts of your electric oven, solvents or alcohol-based products such as: Toluene, Isopropanol, Methylene Chloride, Methylene Ketone should NOT be used.
- To clean the heating elements, use a slightly damp cloth and soap.
- For electric oven racks, use hot, soapy water on a plastic sponge.
- DO NOT use objects that may scratch the surfaces of your electric oven, such as screwdrivers, blades, spatulas, etc.
- NEVER use abrasive detergents or any type of fibers, as these will permanently damage the surface of your electric oven.
- To clean the oven, use hot soapy water on a plastic sponge. You can also use commercial oven cleaner following the instructions on the package. Be careful not to use products based on caustic soda to clean enameled parts.



If the cord is damaged it must be replaced by a special cord or assembly available from the manufacturer.

- Once you have finished the cooking process of your food and if you want to broil, follow the instructions below.
- Turn off the oven burner (gas), otherwise will not work the grill resistance, pull the broiler switch located on the control panel of your stove, this energizes the broiler resistance.
- If you want to make the broil after baking, you do not need to preheat your oven, otherwise make a 5 minute preheat before placing food.
- Check the broiling time by following the directions on your prescription or experience in the handling.
- Once the process of broiling is finished, turn the switch to complete the operation. Remember that before you can finish the operation off the resistance and the residual heat in the oven will finish cooking thus saving energy.

Your range has a control that does not allow simultaneous use of the gas oven and broiler resistance -When using the grill, it is recommended to be careful to avoid touching the resistance inside the oven

If your gas appliance is fitted with a tempered glass lid observe the following safety warning "Caution: Cover glass can shatter when heated. Turn all burners before shutting the lid." Any liquid spilled on the cover glass must be cleaned before opening.

°C	142	155	175	200	225	235
°F	287	311	347	392	437	455

3.2. ELECTRICAL CHARACTERISTICS.

If your gas appliance has an oven light or electronic ignition, make sure it is connected to a 120 volts (60 cycles) (Shot with grounding).

Use a bulb maximum 25 watts/120 V. (If the model has it).

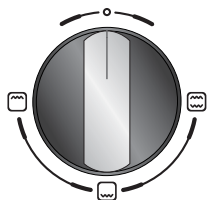
To change, remove the glass shield by unscrewing the base, change the bulb and replace the protector.




INSTRUCTIONS FOR USE AND MAINTENANCE



STARTING THE ELECTRIC OVEN.

Select the temperature by rotating the thermostat knob clockwise. **To turn off, return the knob to the indicated mark (initial).** **Never force the knob to turn, you may break the safety pin.** The thermostat is responsible for controlling the internal temperature of the oven, keeping the temperature selected by you constant. After selecting the temperature, do the same with the adjacent knob and choose the heat source like this:



-  The upper resistance turns on.
-  The lower resistance turns on.
-  The 2 resistors are turned on simultaneously.

IMPORTANT:

To start cooking, it is recommended to preheat, first placing the oven at maximum temperature for 10 to 15 minutes and then setting the desired temperature before introducing the food. When the pilot light goes out, it indicates that the oven has reached the selected temperature. While the oven is operating the pilot light will turn on and off several times.

3.2.1 GENERAL RECOMMENDATIONS FOR USE OF YOUR OVEN:

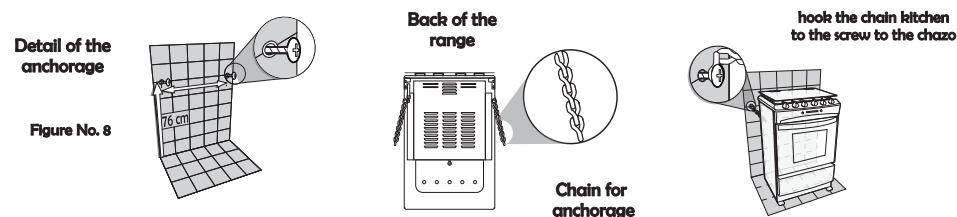
Once you turn on your built-in electric oven, it will be ready for normal operation. Your oven's thermostat control allows you to set the desired temperature according to the scale printed on your oven's control panel. Regarding the arrangement of food inside the oven, it is advisable to leave a minimum space of 3 to 5 cm between the edges of the containers and the eastern walls; This will ensure normal and uniform heat circulation. Please note that the maximum load for the oven racks is 22 pounds.

The optimal operation of the oven depends on following the instructions of each recipe and your good experience in handling it.

°C	142	155	175	200	225	235
°F	287	311	347	392	437	455

(Antitip restraint)

ANCHORAGE TO THE WALL (ACCORDING TO REFERENCE)

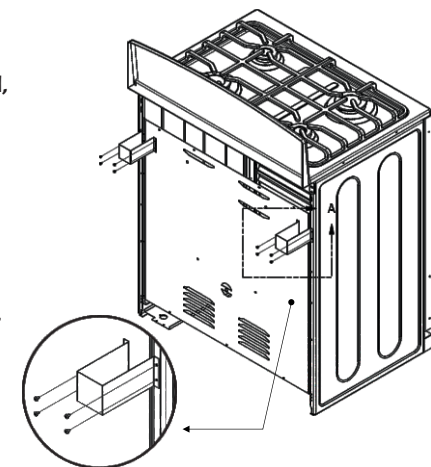


INSTALLATION OF RANGE STOVE SPACERS

The range stove spacers are designed to maintain an appropriate distance between the stove and the wall, enhancing the safety and performance of the appliance. Below are the steps for the correct installation of the spacers:

1.Spacer Location: The spacers should be placed on the back of the range stove, specifically on the sides of the back panel as shown in the image.

2.Securing the Screws: To secure each spacer, use four screws. Insert the screws into the corresponding holes on the spacers and tighten them firmly to the back panel of the range stove. Once the spacers are installed, check that they are firmly secured.



WARNING:

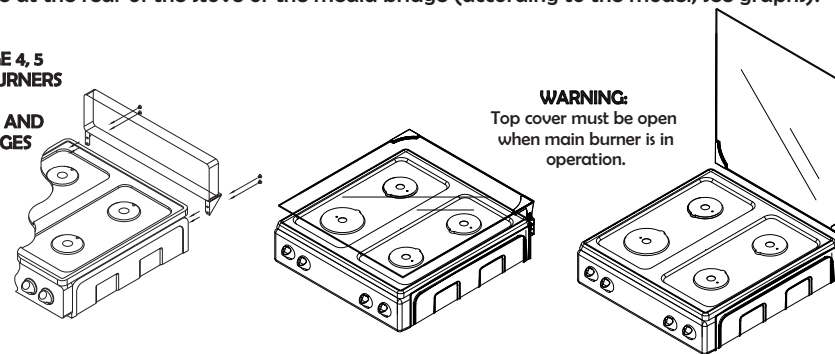
"A child or adult can tip the range and be killed."b) "Install the anti-tip device to the structure and/or the range. Verify the anti-tip device has been properly installed and engaged [state how for the two or more possible locations]."c) The anti-tip system must always be in place, for this reason if you must move the product from place to place you must anchor the product to the wall again.d) "Re-engage the anti-tip device if the range is moved. Do not operate the range without the anti-tip e) "See installation instructions for details."f) "Failure to do so can result in death or serious burns to children or adults."

B. Installation of the backguard

Using screws that come in your range, install the backguard matching the holes in the packets to the side at the rear of the stove or the media bridge (according to the model, see graphs).

RANGE 4, 5 and 6 BURNERS

OVEN AND RANGES



2.3.2. FLAME GRADUATIONS OF SURFACE BURNERS.



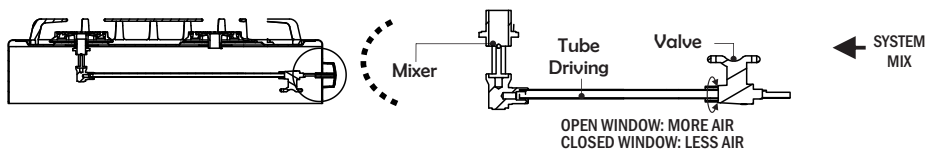
"FOR PROPER OPERATION THIS GAS APPLIANCE MUST BE ADJUSTED ACCORDING TO LOCAL CONDITIONS OF ATMOSPHERIC PRESSURE AND TEMPERATURE."

For your gas appliance to function optimally, the burner flame should be blue, keeping an alive and stable appearance. If the flame presents yellow tips is due lack of primary air to gas - air mixture, therefore you must open the air regulator.

If the flame tends to separate the burner flames featuring vibrant violet shade is due excess primary air, in which case you must close the air regulator.

In both cases, the air must graduate in the burner as follows:
(for stoves with burner ventury tube).

1. Shut off the main gas supply
2. Loosen the screws holding the keypad and slide forward (if you have any electrical connection, take care not to loosen the cables).
3. Graduate air intake according to what was observed in the flame, turning the air regulator located on the Ventury tube to the outlet of the valve opening or closing the window air reception located in the tube. (Use screwdriver to lock and unlock the screw of the air regulator).



This product does not need to be adjusted for its correct operation in the different environmental conditions, temperature or altitude (2 to 2700 m.a.s.l)

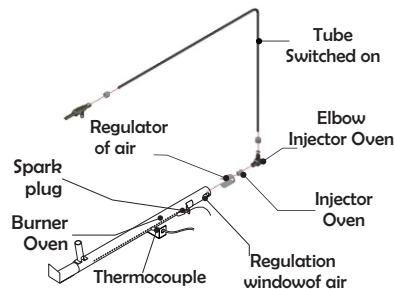
For technical and safety reasons, the parts to adapt your stove to another type of gas and/or another supply pressure will be supplied by the manufacturer.

Oven burner flame adjustment

For the oven, carry out the same operation as with the upper burners of the ventury system. The regulator is located at the rear of the oven burner.

Remove the removable oven floor (shelf) by pulling up and then in.

Carry out the adjustment with the burner off and light the burner observing the flame. Be guided by the attached graph. Finally, replace the removable oven floor.



3

OPERATION AND MAINTENANCE INSTRUCTIONS



- Before using your gas appliance make sure that the enclosure where you will install, meets the ventilation air requirements of clause 2.3 of this manual.

• After connecting the gas supply, either the cylinder or network, verify that all the knobs are in the off position and turn on your gas appliance gas.

• If your gas appliance model requires it, the gas appliance must be anchored, as indicated in section 2.4.2 paragraph A of this manual.



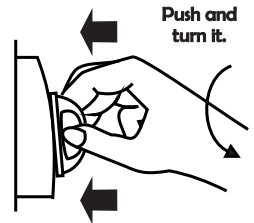
"MAKE SURE THE RANGE IS WELL VENTILATED, KEEP OPEN SPACES FOR NATURAL VENTILATION".

3.1. BURNER IGNITION

3.1.1. STOVES WITH MANUAL IGNITION

If your range is with manual ignition, hold a match or a spark to the burner you want to use and at the same time press the knob for the burner and turn it to the left (counterclockwise) until the flame position low (if model has it).

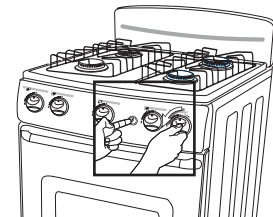
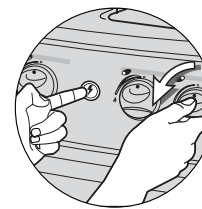
YOUR NEW GAS APPLIANCE IS EQUIPPED WITH SAFETY VALVES, THEREFORE THE KNOB MUST BE PUSHED AND THEN TURNED. IF YOU FORCE THE TURN CAN TURN WITHOUT PUSHING YOU CAN BREAK THE PIN OF INSURANCE AND REMAINING OUT OF WARRANTY.



3.1.2. STOVES WITH ELECTRONIC IGNITION.

Before the ignition, make sure the power source is connected to power at 120 volts (60 cycles) and that is producing a spark in each of the spark plugs located on the burners.

To operate the ignition, star the electronic ignition button ⚡ while pressing and simultaneously turn the knob to the position of low flame. ★ If you turn the knob does not return to its starting position and repeat, once lit the burner release the switch.



IN THE EVENT THAT ACCIDENTALLY BURNER FLAME EXTINGT, SWITCH OFF BURNER CONTROL AND NO ATTEMPT TO TURNING FOR AT LEAST A MINUTE.

Note: if your stove has brass burner caps, note that for the purposes of use, liquid spills and direct contact with the burner flame, it tends to lose its shiny appearance, which is a natural condition in this type of material without affecting the operation of your gas appliance. To recover its original condition see item 3.6 "Cleaning and Maintenance"

THE THERMOSTAT STAR THE FLAME BY THE DESIRED TEMPERATURE (AND BY MODEL) IN A RANGE FROM 275°F TO 572°F, IF YOU WANT TO WORK IN DEGREES FAHRENHEIT (F), BE GUIDED BY THE FOLLOWING TABLE OF EQUIVALENTS:

