

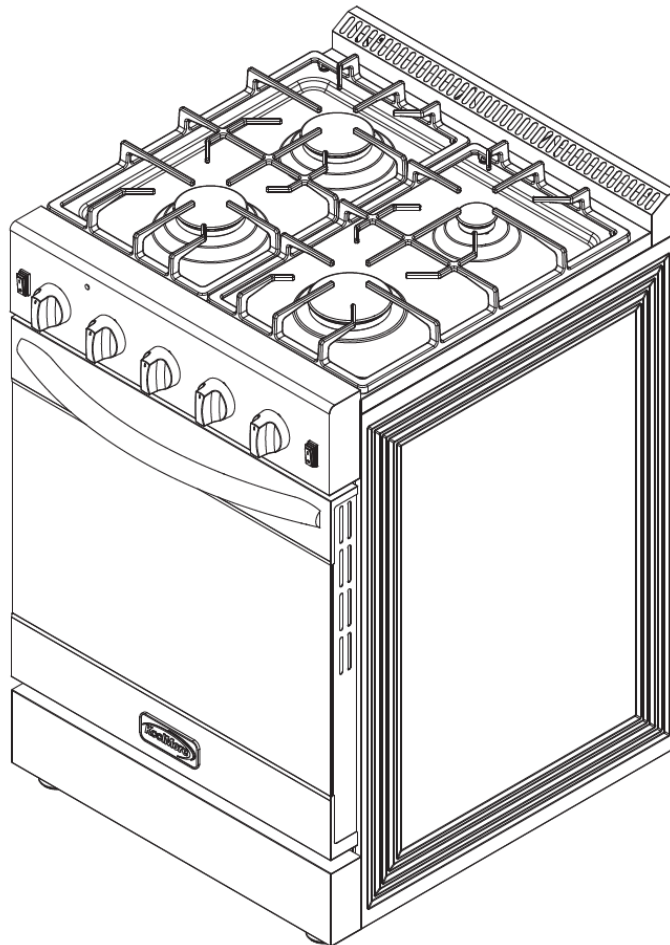


User Manual

24" Gas Range, 3.7 cu. ft., 51,500 BTU

Model: KM-SGR24-SS

GAS RANGE



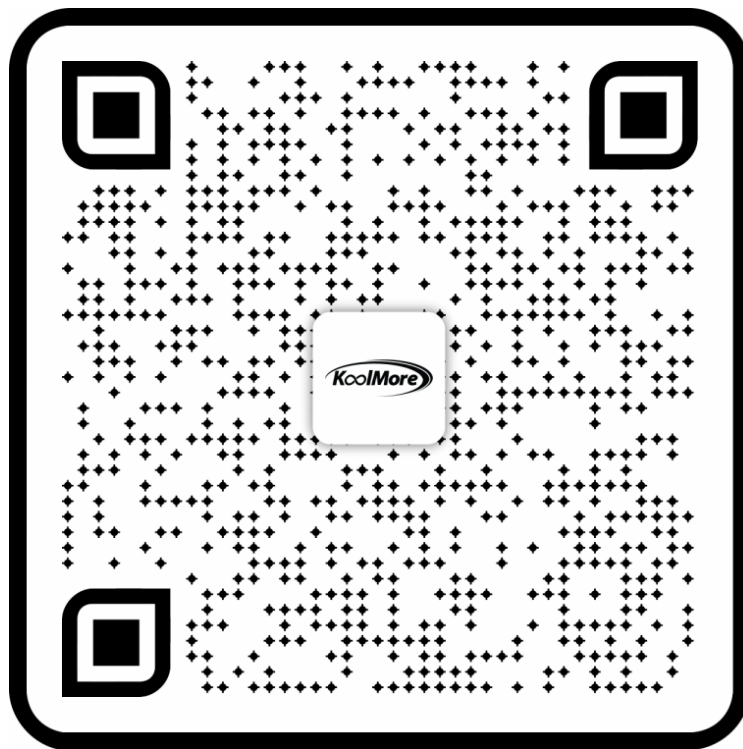
Please read this manual carefully to ensure proper installation and safe operation of your appliance.

For any service related issues, please contact us:

☎ 718-576-6342 ✉ support@koolmore.com

Stay informed with the latest information for your KoolMore appliance.

Scan the QR code below to access the latest version of the User Manual on our website, where updates and improvements are made regularly.



If you need any assistance or have questions, our customer support team is here to help.

Phone: 718-576-6342 Email: support@koolmore.com

Please write down the model number and serial number below for future reference. Both numbers are located on the rating label on the back of your unit or inside of the unit and are needed to obtain warranty service. You may also want to staple your receipt to this manual as it is your proof of purchase and may also be needed for service under warranty.

Model Number: _____

Serial Number: _____

Date of Purchase: _____

To better serve you, please do the following before contacting customer service:

If you received a damaged product, immediately contact the retailer or dealer that sold you the product.

Read and follow this User Manual carefully to help you install, use, and maintain your unit.

Refer to the Troubleshooting section of this manual as it will help you diagnose and solve many common issues.

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Safety

⚠WARNING

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

- **DO NOT** store or use gasoline or other flammable vapors 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 outside the building. 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 gas supplier. Leak testing of the appliance must be performed in accordance with the manufacturer's instructions.

⚠WARNING

Never operate the Top Surface Cooking Section of this Appliance unattended.

- Failure to follow this warning statement could result in a 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 use water to extinguish a grease fire. Use a fire extinguisher or cover with a lid if safe to do so.

Anti-Tip Device

⚠WARNING

Tip-Over Hazard

- A child or adult can tip the range and be killed.
- Install the anti-tip device according to the installation instructions.
- Ensure the anti-tip device is properly engaged with the range.
- Re-engage the anti-tip device if the range is moved. Failure to do so may result in tipping and injury.
- Failure to follow these instructions can result in death or serious burns to children or adults.

 To prevent accidental tipping, install the supplied anti-tip device to the floor in accordance with the installation instructions.

Verify proper installation by carefully tipping the range forward. The anti-tip device should engage and prevent the range from tipping.

If the range is moved away from the wall for any reason, ensure the anti-tip device is properly re-engaged after the range is returned to its original position.

Do not remove the leveling legs, as this may prevent the range from properly engaging with the anti-tip device.

Failure to follow these instructions may result in death, serious injury, or property damage.

Do not step, sit, or lean on the door or drawer, as this may cause the range to tip and result in injury.

Before You Begin

READ THESE INSTRUCTIONS COMPLETELY AND CAREFULLY.

Important Note to the Installer

- Read all instructions contained in the Installation section before installing the range.
- Remove all packing materials from the oven compartments before connecting the electric and gas supply to the range.
- Observe all governing codes and ordinances.
- Be sure to leave these instructions with the consumer.
- Installation of this appliance requires basic mechanical skills.
- Proper installation is the responsibility of the installer.
- Product failure due to improper installation is not covered under the Warranty.

Important Note to the Consumer

- Keep your user manual for future reference.
- When using any appliance generating heat, there are certain safety precautions you should follow.
- Be sure your range is installed and grounded properly by a qualified installer or service technician.
- Make sure the wall coverings around the range withstand the heat generated by the range.
- A minimum of 30 in. (76.2 cm) clearance is required between the cooking surface and cabinets above.

Important Note to the Servicer

- The electrical diagram is attached to the back of the range.

Safety Symbols

Symbols and Their Meanings:



You can be killed or seriously injured if you do not follow instructions.



Minor injury or property damage can result if you don't follow instructions.



Do NOT attempt.



Do NOT disassemble.



Do NOT touch.



Follow directions explicitly.



Unplug the power cord from the electrical outlet.

 Make sure the range is plugged into an earth grounded electrical outlet to prevent electric shock. An outlet equipped with a Ground Fault Interrupter (GFI) is highly recommended.

 Call the service center for help.

 Note

These warning signs are here to prevent injury to you and others. Please follow them explicitly. Do not discard this manual. Please keep it in a safe place for future reference.

Important Safety Precautions

 WARNING Follow basic precautions when installing and using this range to reduce the risk of fire, electrical shock, injury, or death to persons, including:

Installation and Service

This range must be properly installed and located in accordance with the installation instructions before it is used.

Professional installation is strongly recommended.

Due to the size and weight of the range, it is highly recommended that two or more people move or install this appliance.

All ranges can tip over and cause severe injuries.

Never try to repair or replace this appliance on your own unless it is specifically recommended in this manual. This appliance should be serviced only by a qualified service technician.

Know the location of the gas shut-off valve and how to shut it off if necessary.

Properly remove or destroy the packaging materials after the appliance is unpacked.

Electrical/Mechanical

Unplug or disconnect power before servicing.

Do not Tamper with the Controls.

Grates and griddles (if equipped) are heavy. Use caution when handling to avoid injury if dropped.

The inner portion of the split oven rack (if equipped) may fall if not properly assembled. Ensure the inner rack is correctly positioned within the outer rack before use.

Always position oven racks at the same level on both sides of the cavity. Uneven racks may cause cookware to slide, creating a risk of burns.

Danger to Children

Do not store any object of interest to children on the cooktop or back guard of the range. Children climbing on the range to reach items could be killed or seriously injured.

Do not let little children touch the range.

Keep children away from the door when opening or closing it, as they may bump themselves on the door or catch their fingers in the door.

Keep all packaging materials out of reach of children. Failure to dispose of plastic bags could result in suffocation.

Do not leave children alone or unattended in an area where a range is in use. They should never be allowed to sit or stand on any part of a range.

-  Teach children not to touch or play with the controls or any part of the range.
Do not leave the oven door open. An opened door could entice children to hang on the door or crawl inside the oven.
-  Before disposing of the range, disconnect it from the power supply and cut off the power cord to prevent reuse.
Remove the door to prevent children or animals from becoming trapped, which may result in serious injury or death.

Fire

-  Do not touch oven burners or interior surfaces of the oven.

Cooking surfaces, grates, burners, burner caps, and oven walls may become hot even if they appear dark in color. Interior oven surfaces can become hot enough to cause burns.

During and after use, do not touch or allow clothing or other flammable materials to come into contact with surface burners, oven burners, or interior oven surfaces until they have had sufficient time to cool.
-  Do not allow potholders to contact hot burners or heating surfaces. Do not use towels or other bulky cloths as potholders, as they may ignite.

Do not use the range to heat unopened food containers, as pressure may build up and cause them to burst. Do not use the range to dry newspapers or other flammable materials.
-  Keep oven vent ducts unobstructed. Clean vents frequently to avoid grease buildup.
-  Never use your range for warming or heating a room. Doing so could result in carbon monoxide poisoning and/or overheating of the oven.

Loose-fitting or hanging garments should not be worn while using this appliance.

DO NOT STORE OR USE combustible materials, gasoline, or other flammable vapors or liquids in the vicinity of this appliance. See “WHAT TO DO IF YOU SMELL GAS” under the Gas Warnings.

Do not pour water into the cooktop well while cleaning. Water may leak into the gas or electrical components, creating a risk of electric shock or carbon monoxide exposure due to corrosion of internal parts.

Do not use water on a grease fire. Water might cause a grease fire to explode, spreading the fire and creating a larger fire and health hazard. Turn off heat source and smother with a tight-fitting lid or use a multipurpose dry chemical or foam-type fire extinguisher.

Never leave surface units unattended at high heat settings. Boilovers cause smoking, and greasy spillovers could ignite.

Do not use a flame to check for gas leaks. Use a soapy water mixture around the area you are checking instead. If there is a gas leak, you will see small bubbles in the soapy water mixture at the point of the leak.

Do not place portable appliances, or any other object other than cookware, on the cooktop. Damage or fire could occur if cooktop is hot.

Do not attempt to operate this appliance if it is damaged, malfunctioning, or has missing or broken parts.

Never place plastic, paper, or other items that could melt or burn near the oven vents or any of the surface burners.

Steam and Vapors

 Use care when opening the oven door. Let hot air or steam escape before removing or placing food in a hot oven.

Use only dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam.

Gas Warnings

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

WHAT TO DO IF YOU SMELL GAS:

1. DO NOT light a match, candle, or cigarette.
2. DO NOT turn on any gas or electric appliances.
3. DO NOT touch any electrical switches.
4. DO NOT use any phone in your building.
5. Clear the room, building, or area of all occupants.
6. Immediately call your gas supplier from outside the building. Follow the gas supplier's instructions.
7. If you cannot reach your gas supplier, call the Fire Department.

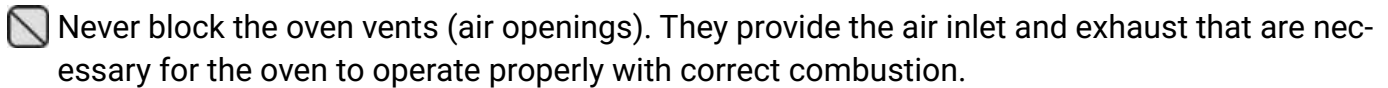
Read instructions completely and carefully.

 Installation of this range must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA.54, latest edition. In Canada, installation must conform with the current Natural Gas Installation Code, CAN/CGA-B149.1.

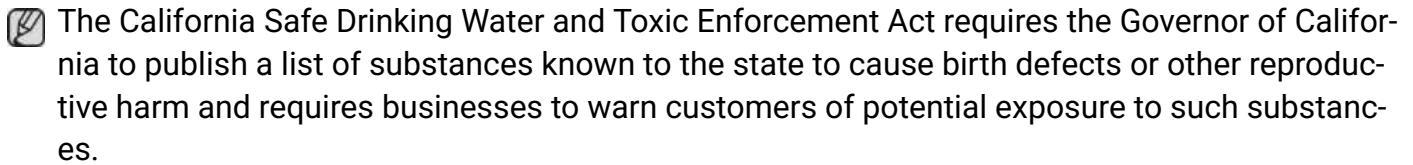
Installation and service must be performed by a qualified installer, service agency, or gas supplier.

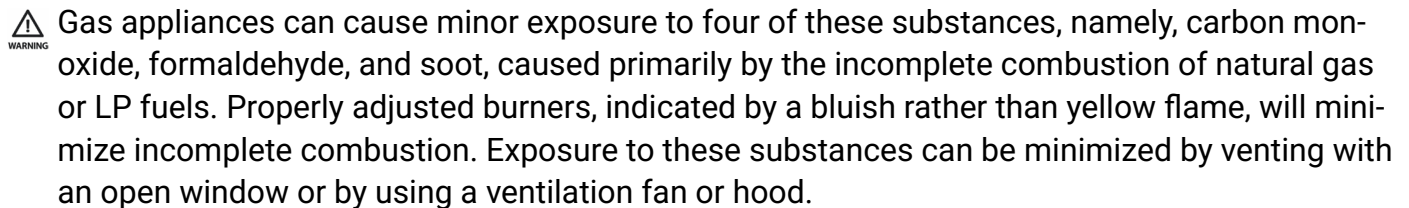
Have the installer show you the location of the gas shut-off valve and how to shut it off.

Always use NEW flexible connectors when installing a gas appliance. Never reuse old flexible connectors. The use of old flexible connectors can cause gas leaks and personal injury.

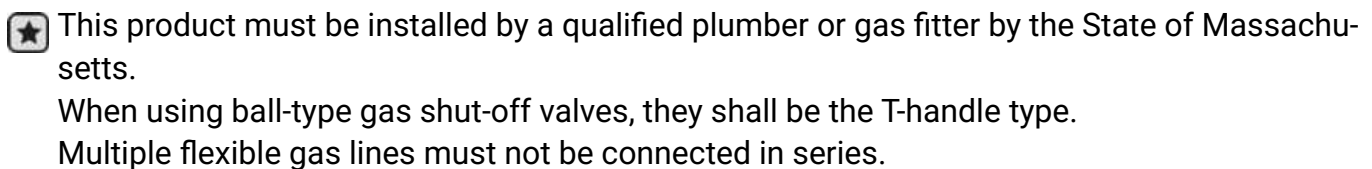
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California Safe Drinking Water and Toxic Enforcement Act

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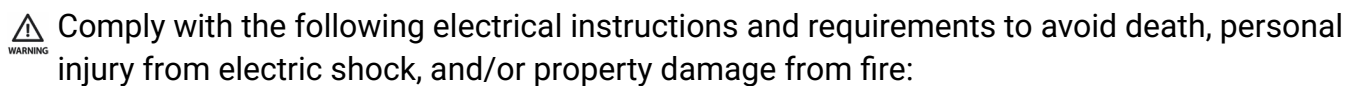
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In the Commonwealth of Massachusetts

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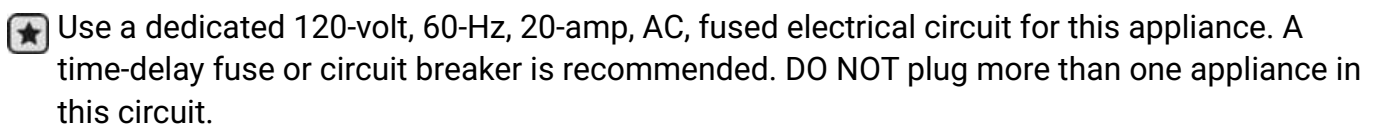
When using ball-type gas shut-off valves, they shall be the T-handle type.
Multiple flexible gas lines must not be connected in series.

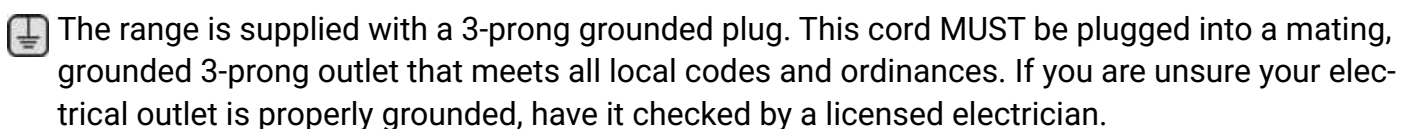
Electrical Warnings

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1. Plug into a grounded 3-prong outlet.
2. DO NOT remove ground prong.
3. DO NOT use an adapter.
4. NEVER use an extension cord.



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If codes permit the use of a separate ground wire, it is recommended that a qualified electrician determine the proper path for this ground wire.

Electrical service to the range must conform to local codes. Barring local codes, it should meet the latest ANSI/NFPA No. 70 – Latest Revision (for the U.S.) or the Canadian Electrical Code CSA C22.1 – Latest Revisions.

It is the personal responsibility of the appliance owner to provide the correct electrical service for this appliance.

-  NEVER connect ground wire to plastic plumbing lines, gas lines, or hot water pipes.
-  DO NOT modify the plug provided with the appliance.

Grounding Instructions

-  **WARNING** Grounding a range with a cord connection:
This appliance must be Earth grounded. In the event of a malfunction or breakdown, grounding will reduce the risk of electrical shock by providing a path for the electric current. This appliance is equipped with a cord having a grounding plug. The plug must be firmly plugged into an outlet that is properly installed and grounded in accordance with all local codes and ordinances.
-  Improper connection of the grounding plug can result in a risk of electric shock. Check with a qualified electrician if you have any doubt the appliance is properly grounded.
-  NEVER modify the plug provided with the appliance. If it does not fit the existing outlet, have a qualified electrician install a proper outlet.

Installation Warnings

-  Any adjustment and service should be performed only by qualified gas range installers or service technicians.
- Be sure your range is correctly installed and adjusted by a qualified service technician or installer for the type of gas (natural or LP) that is to be used. To utilize LP fuel source, the 5 surface burner orifices, 2 oven orifices must be exchanged with the provided LP orifice set, and the GPR adapter must be reversed.
-  **WARNING** These adjustments must be made by a qualified service technician in accordance with the manufacturers instructions and all codes and requirements of the authority having jurisdiction. Failure to follow these instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.
 -  Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual. All other service should be referred to a qualified technician.
 -  This appliance must be properly grounded. Plug your range into a 120-volt grounded outlet that is only used for this appliance. Do not remove the grounding (third) prong from the plug. Firmly plug the power cord into the wall outlet. If you are not sure your electrical outlet is grounded, it is your personal responsibility and obligation to have a properly grounded, three-prong outlet

installed in accordance with local and national codes. Do not use a damaged power plug or loose wall outlet. Do not use an extension cord with this appliance. In addition, do not use an adapter or otherwise defeat the grounding plug. If you do not have a proper outlet or have any doubt, consult a licensed electrician.

- ★ Locate the range out of kitchen traffic paths and drafty locations to prevent poor air circulation.

This appliance should be positioned in such a way that the power plug is accessible.

Do not install in an area exposed to dripping water or outside weather conditions.

Remove all packaging materials from the range before operating it. These materials can ignite, causing smoke and/or fire damage.

Install this appliance on a level and hard floor that can support its weight. Synthetic flooring, like linoleum, must withstand 180° F (82° C) temperatures without shrinking, warping, or discoloring. Never install the range directly over interior kitchen carpeting unless a sheet of 0.25-inch plywood or similar insulator is placed between the range and carpeting.

- ☐ Never block the vents (air openings) of the range. They provide the air inlet and exhaust necessary for the range to operate properly with correct combustion.

Air openings are located behind the range, under the oven control panel, at the top and bottom of the oven door, and under the storage drawer.

Large scratches or impacts on door glass can cause the glass to break or shatter.

- ★ Make sure the wall coverings around the range can withstand heat, up to 200° F (93° C), generated by the range.

Avoid placing cabinets above the range. This reduces the hazard caused by reaching over the open flames of operating burners.

If cabinets are placed above the range, allow a minimum clearance of 40 in (102 cm) between the cooking surface and the bottom of unprotected cabinets.

Install a ventilation hood or an externally vented Over The Range Microwave Oven over the range cooktop that is as wide as the range, centered over the range, and projects forward beyond the front of the cabinets.

Remove all tape and packaging. Make sure the burners are properly seated and level.

Remove any accessories from the oven and/or lower drawer.

Check to make sure no range parts have come loose during shipping.

Seal any openings in the wall behind the appliance and in the floor under the appliance after the gas supply line is installed.

Surface Burner Warnings

 Follow basic precautions when installing and using this range to reduce the risk of fire, electrical shock, injury, or death to persons, including:

-  Use proper pan sizes. Avoid pans that are unstable or warped. Select cookware having flat bottoms large enough to cover the burner grates. To avoid spillovers, make sure cookware is large enough to contain your food. This will save cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on the range can ignite. Use pans with handles that can be easily grasped and remain cool.

Always use the LITE position when igniting the top burners. Make sure the burners have ignited.

-  Never leave the surface burners unattended at HIGH flame settings. Boil overs cause smoking and greasy spillovers that might catch on fire.
-  Adjust the top burner flame size so it does not extend beyond the edge of the cookware. Excessive flames past cookware edges can be hazardous.

Only use dry pot holders. Pot holders with moisture in them may result in burns from steam when they come in contact with hot surfaces.

Keep pot holders away from open flames when lifting cookware. Never use a towel or bulky cloth in place of a pot holder.

Keep all plastic away from the surface burners or any open flame.

When using glass cookware, make sure it is designed for top-of-range cooking.

Always make sure cookware handles are turned to the side or rear of the cooktop, but not over other surface burners. This will minimize the chance of burns, spillovers, and ignition of flammable materials due to bumping the pan.

Do not wear loose or hanging garments when using the range. They could ignite and burn you if they touch a surface burner.

Always heat frying oils slowly, and watch as it heats. If foods are being fried at high heat, carefully watch during the cooking process. If a combination of fats or oils are to be used during frying, they need to be stirred together before heating.

-  Use a deep fryer thermometer whenever possible. This prevents overheating fryer beyond the smoking point.

Use as little fat as possible for shallow or deep-fat frying. Using too much fat can cause spillovers when food is added.

Items should always be removed from the cooktop when they are done cooking. Never leave plastic items on the cooktop. This prevents the hot air from the vent from igniting flammable

items, melting, or building up pressure in closed containers.

This cooktop is not designed to flame foods or cooking with a wok or wok ring attachment. If foods are flamed, they should only be flamed under a ventilation hood that is on.

Always make sure foods being fried are thawed and dried. Moisture of any kind can cause hot fat to bubble up and over the sides of the pan.

 Never move a pan or deep fryer containing hot oil or grease. Allow it to cool completely before moving.

If range is located near a window, NEVER hang long curtains or paper blinds on that window. They could blow over the surface burners and ignite, causing a fire hazard.

Ensure all controls are in the OFF position and the grates are cool before removing them to prevent burns.

 Grease is flammable and should be handled very carefully. Do not use water on grease fires.

If you smell gas, turn off the gas to the range and call a qualified service technician. NEVER use an open flame to locate a leak.

Always turn off the surface burner controls before removing cookware. All surface burner controls should be turned OFF when not cooking.

Do not use a wok with a support ring on the cooking surface. The ring can trap heat, causing damage to the burner components and improper burner operation. This may result in elevated carbon monoxide levels and pose a serious health hazard.

Oven Warnings

 NEVER cover any holes or passages in the bottom oven cover. NEVER cover an entire oven rack with aluminum foil or like material. Covering bottom cover and/or racks blocks airflow through the oven and could cause carbon monoxide poisoning.

 Do not use aluminum foil or foil liners in the oven. Improper use can trap heat, creating a fire hazard or causing damage to the appliance.

DO NOT clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to damage or move the gasket.

 Always follow the manufacturer's instructions when using cooking or roasting bags.

Stand away from the range when opening the door of a hot oven. The escaping hot air and steam can cause burns to hands, face, and eyes.



Do not use the oven for storage. Stored items can be damaged or ignite.

 Keep the oven free from grease buildup.
Reposition oven racks when the oven is cool to prevent burns or personal injury.

- ☐ Do not heat unopened containers. Pressure in the container could build up, resulting in explosion and/or personal injury.
- ☒ Only use glass cookware that is recommended for use in gas ovens.
Always remove broiler pan from range when the broiling is finished. Clean after each use. This prevents fire flare-ups from stored grease buildup.
- ☐ Do not broil meat too close to the burner flame. Trim excess fat from meat before cooking. Meat fat can ignite, causing a fire hazard. Make sure broiler pan is placed correctly to reduce the possibility of grease fires.
- ☒ If a grease fire occurs in the oven, turn the oven control knob to the OFF position. Keep the oven door closed to extinguish the fire.

Always bake and/or broil with the oven door closed. Broiling with the door partially or fully open can damage the surface burner control knobs.

Keep the appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.

Product Overview

Package Contents

- 3.7 Cu. Ft. Gas Range
- Anti-tip device (1) with ST5 40mm screws (4)
- Oven handle (1) with hex wrench (1)
- Oven racks (2)
- Back plastic pads (2) with ST5 20mm screws (2)
- Burner control knobs (4)
- User Guide

Gas Supply Requirements

Installation of this range must conform with local codes, or in the absence of local codes, with National Fuel Gas Code, ANSI Z223.1/NFPA 54.

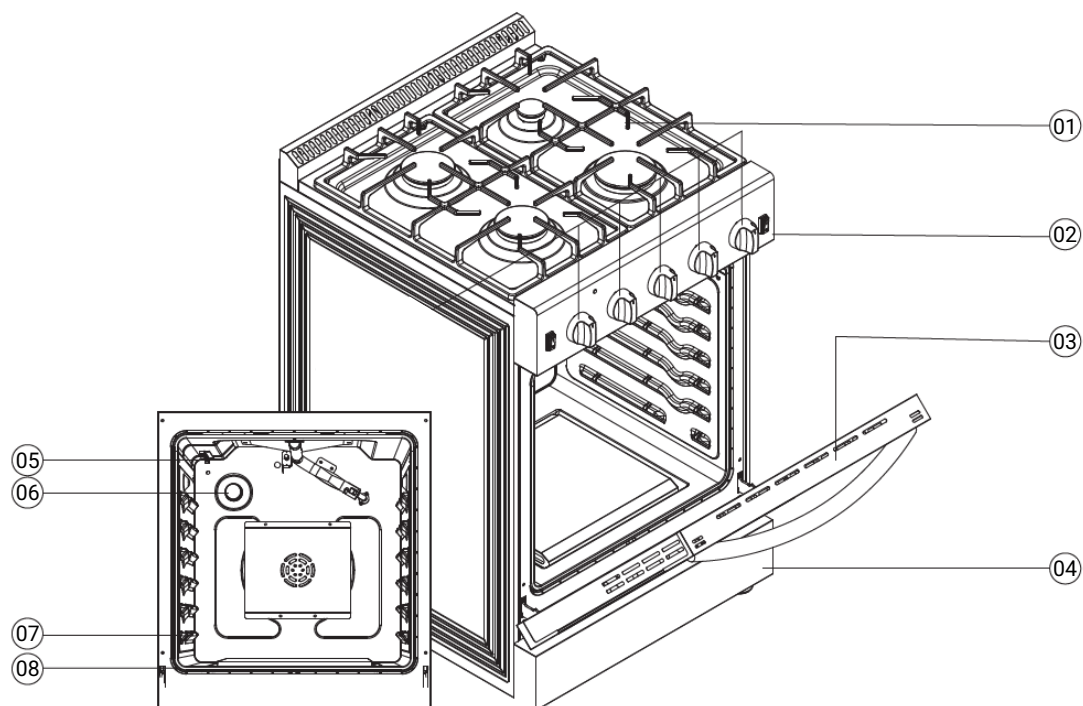
In Canada, installation must conform to the current Natural Gas Installation Code, CAN1-1-M81, and with local codes where applicable.

This range has been design-certified according to ANSI Z21.1a, latest edition.

Reading	LP in. w.c.	NG (Natural Gas) in. w.c.
Maximum Gas Pressure	11.0	7.0
Appliance Regulator Setting for Outlet Pressure	10.0	5.0

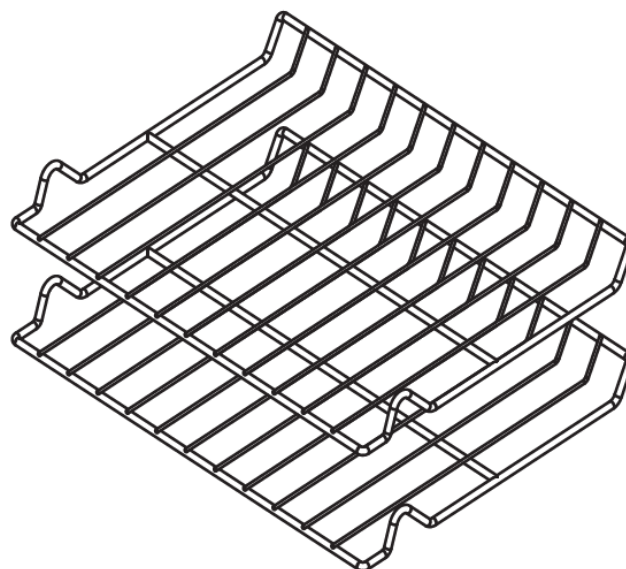
Parts

Main Components

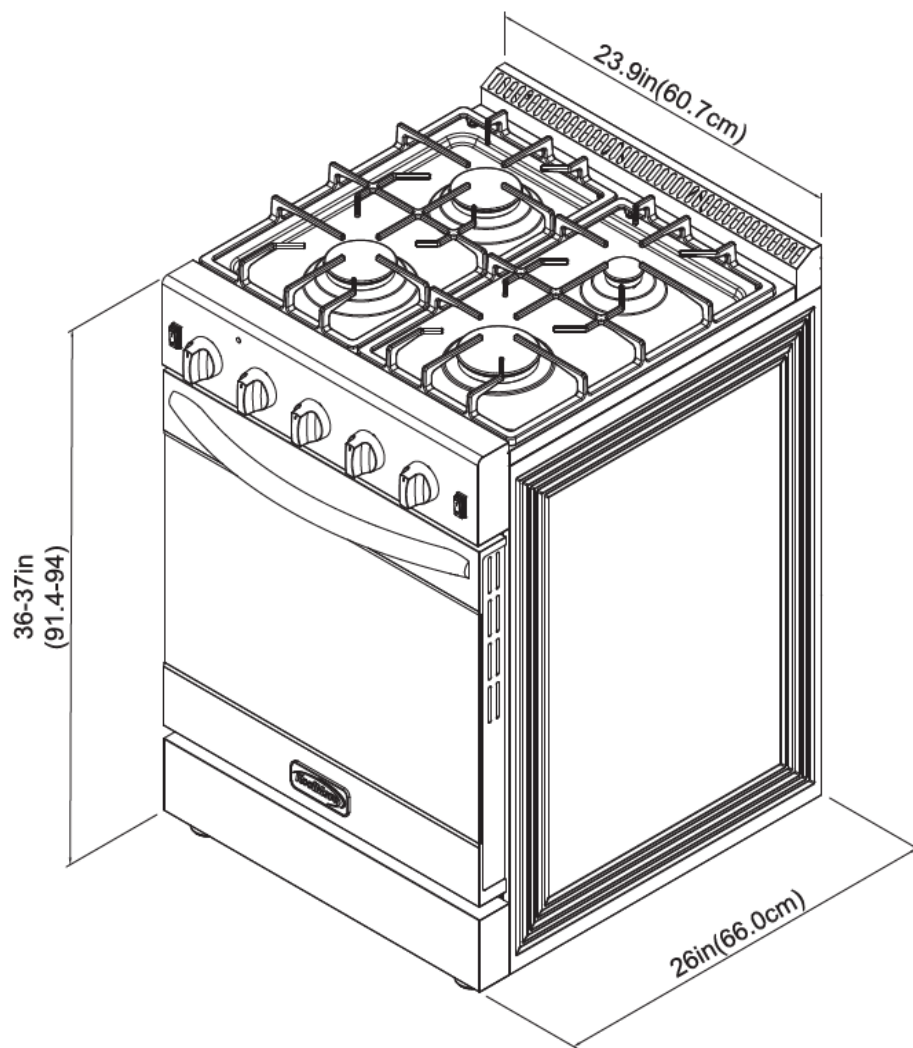


Item	Feature
1	Cooking Grates
2	Control Panel
3	Oven Door
4	Surface Control Knob
5	Temperature Sensor
6	Oven Light
7	Oven Layer
8	Gasket

Accessories Supplied



Oven Racks



Installation and Operation

Installing the Anti-Tip Device

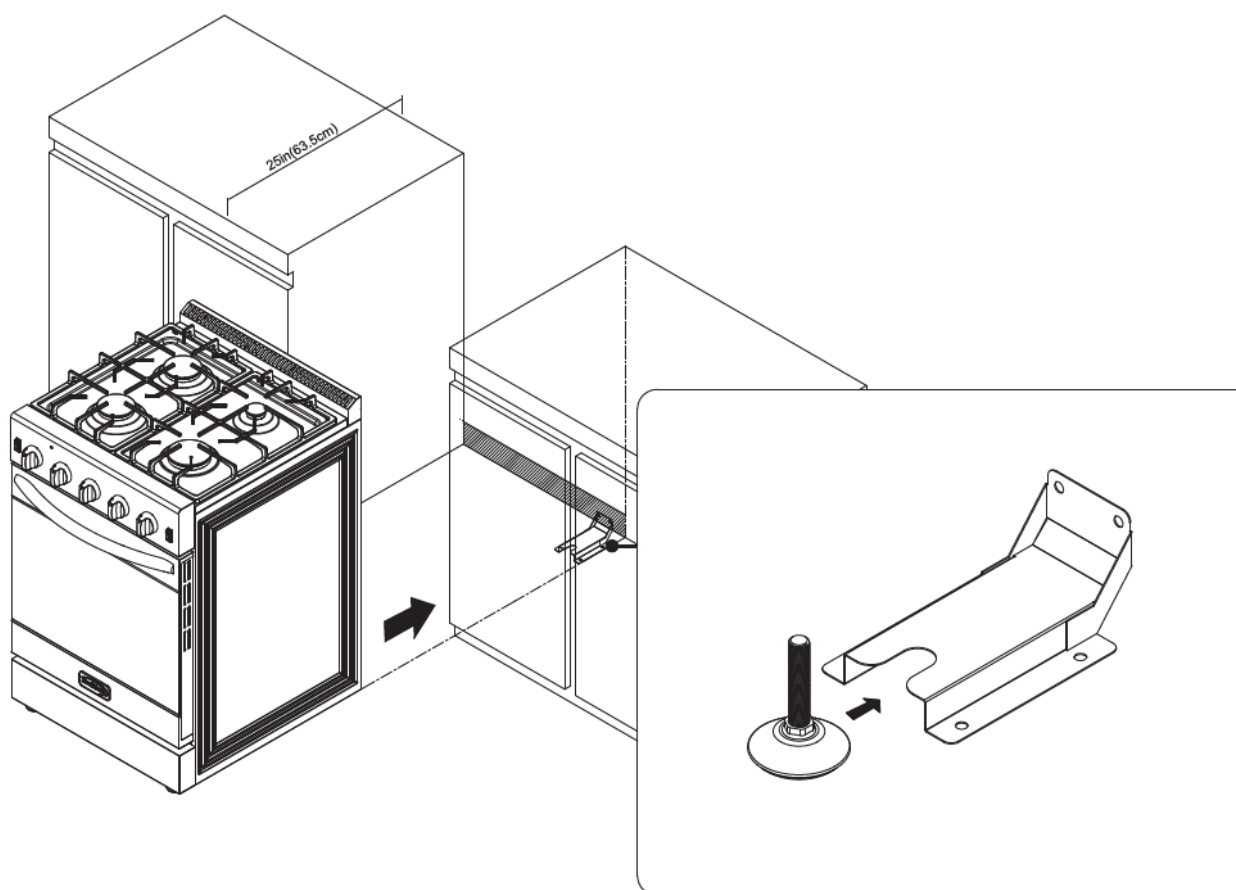
WARNING: To reduce the risk of tipping, your range must be secured by the provided anti-tip device.

- All ranges can tip and cause personal injury.
- A child or adult can tip your range and be killed.
- Install the anti-tip device to your range and structure by following the installation instructions.
- Make sure that your range is connected to the anti-tip device installed to the structure.
- If you pull your range away from the wall for cleaning, service, or any other reason, make sure that the anti-tip device is correctly re-engaged when you push your range back against the wall. In the event of abnormal usage (such as a person standing, sitting, or leaning on an open door), failure to take this precaution can result in tipping of your range. Personal injury might result from spilled hot liquids or from the range itself.

Failure to follow these instructions can result in death or serious burns to children or adults.

An anti-tip bracket and screws with installation instructions came with your range. If the bracket is not installed correctly, your range could be tipped by you or a child standing, sitting, or leaning on an open oven door.

1. Extend the leveling leg to provide a minimum clearance of 0.7 in. (1.8 cm) between the bottom of the range and the floor.
2. Follow the instructions that came with the anti-tip device.



3. Look underneath your range to make sure that the leveling leg is engaged in the bracket.
4. Carefully tip the range forward. The anti-tip bracket should engage and prevent the range from tipping more than 4 in. (10.2 cm). If it does not, reinstall the bracket.

Important: Save for the local electrical inspector's use.

Selecting a Location

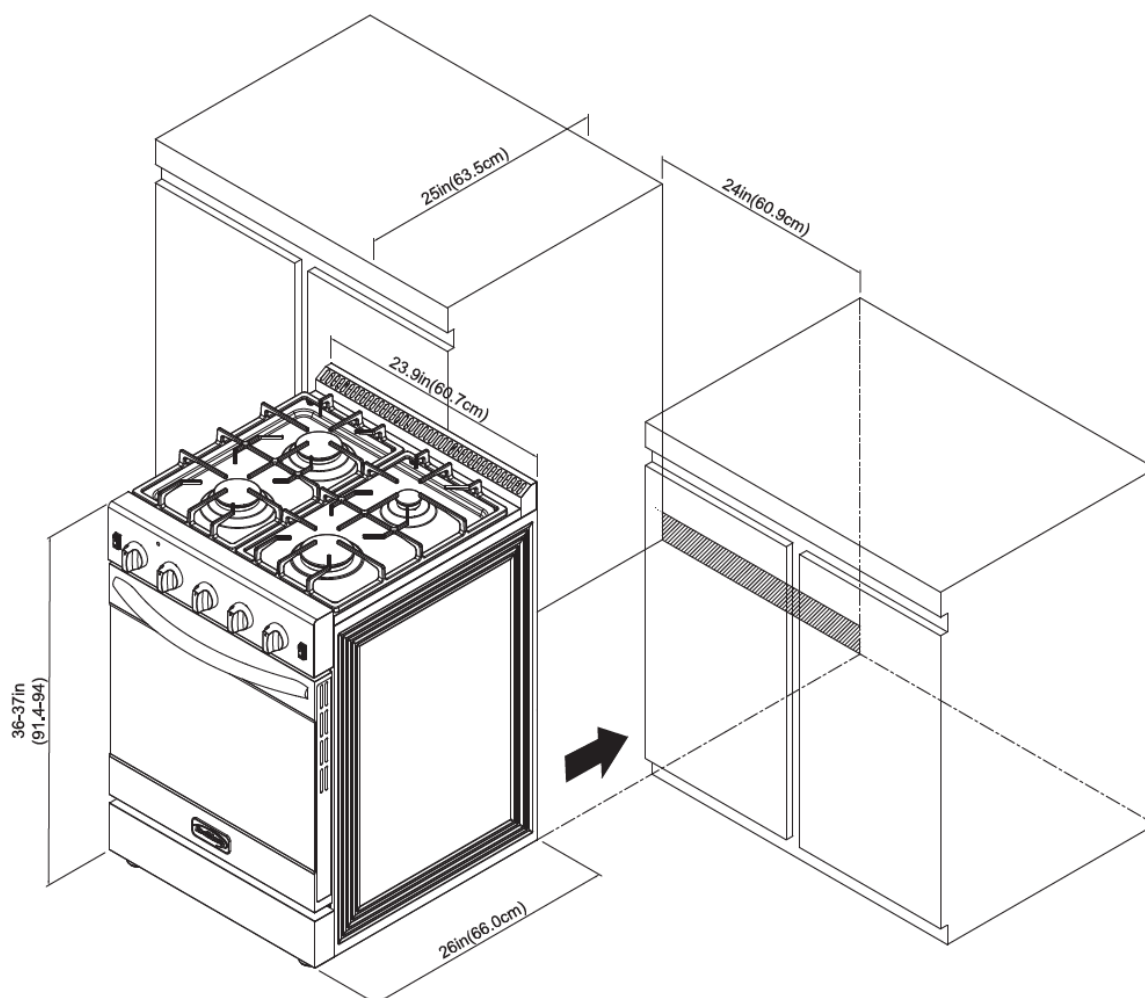
Clearances and Dimensions

BEFORE YOU BEGIN to install your range, refer to the following information, dimensions, and clearances. Do not locate your range where it may be subject to strong drafts. Provide adequate clearances between your range and adjacent combustible surfaces. These dimensions must be met for safe use of your range. The location of the electrical outlet may be adjusted to meet the following dimensions and clearances.

For installation in Canada, a free-standing range is not to be installed closer than 4.7 in. (12 cm) from any adjacent surface.

CAUTION:

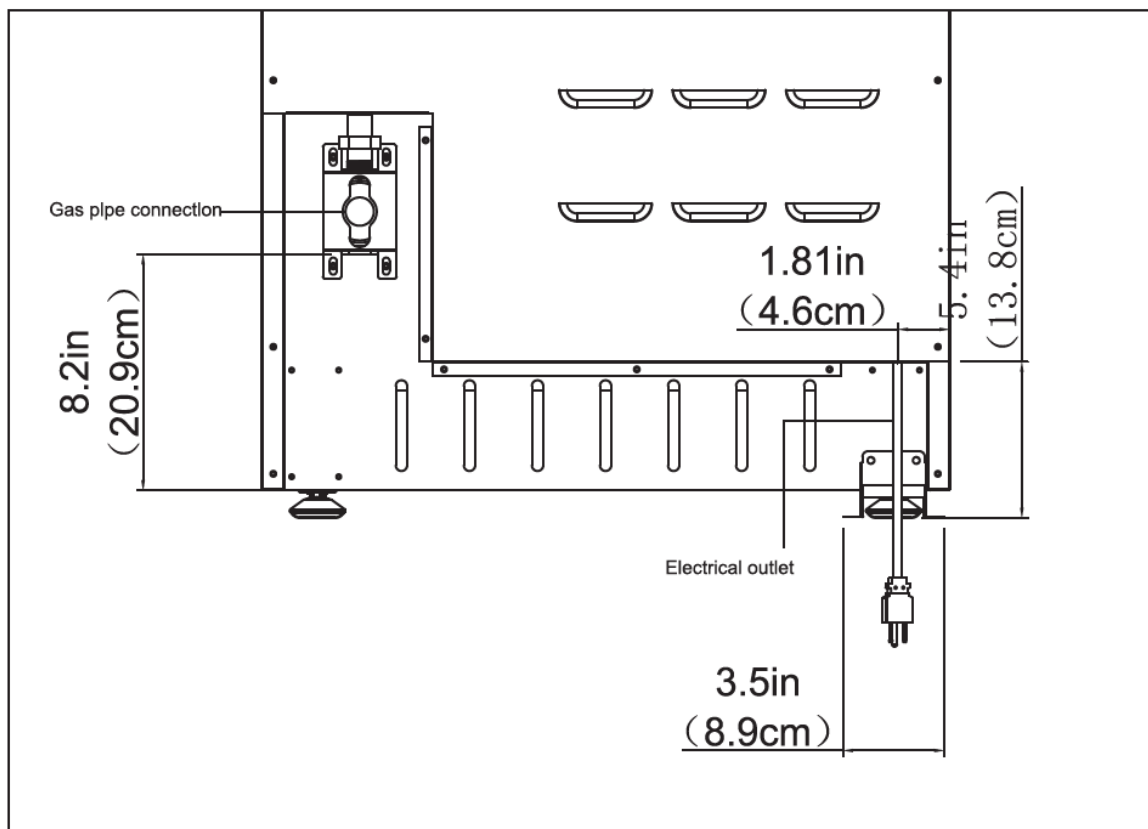
Your range has been designed to comply with the maximum allowable wood cabinet temperature of 194° F (90° C). Make sure that the wall coverings, counter tops, and cabinets around your range can withstand the heat (up to 194° F (90° C)) generated by your range. If not, discoloration, delamination, or melting may occur.



Gas Requirements

Locations for Gas Piping and Electrical Outlets

Back of the range



Your range is convertible for use with natural or propane gas. The factory default is natural gas. If you decide to use this range on LP gas, conversion must be made by a qualified LP installer before attempting to operate the range.

Your range is designed to operate at a pressure of 5 in. (13 cm) of water column on natural gas or 10 in. (25 cm) of water column on LP gas (propane or butane).

Do not attempt to convert your range to natural or LP gas without consulting the gas supplier.

For correct operation, the pressure of natural gas supplied to the regulator must be between 5 and 13 in. (13 and 33 cm) of water column. For LP gas, the pressure supplied must be between 10 and 13 in. (25 and 33 cm) of water column.

When checking the operation of the regulator, the inlet pressure must be at least 1 in. (2.5 cm) greater than the operating (manifold) pressure as given.

The pressure regulator, located at the inlet of the range manifold, must remain in the supply line for either natural or LP gas. A flexible-metal appliance connector used to connect the range to the gas supply line should have an I.D. of 0.5 in. (1.3 cm) and be 5 ft. (152 cm) in length for ease of installation.

In Canada, flexible connectors must be single-wall metal connectors no longer than 6 ft. (183 cm) in length.

WARNING: Do not kink or damage the flexible metal tubing when moving the range.

Commonwealth of Massachusetts Requirements

Special instructions for appliances installed in the State of Massachusetts:

Your range must be installed by a qualified plumber or gas fitter.

Electrical Requirements

WARNING: To reduce the risk of fire, electric shock, or personal injury:

- Do not use an extension cord or adapter plug with your range.
- Your range must be properly grounded.
- Check with a qualified electrician if you are not sure your range is correctly grounded.
- Do not modify the power cord plug. If it does not fit the outlet, have a correct outlet installed by a qualified electrician.
- All wiring and grounding must be done in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA No. 70 – Latest Revision (for the U.S.) or the Canadian Electrical Code CSA C22.1, or latest revisions and local codes and ordinances.
- Wiring diagram is located on the back of your range.
- Your range is equipped with an electronic ignition system that will not operate if it is plugged into an outlet that is not correctly polarized.
- Your range is equipped with a power cord that has an equipment-grounding conductor and a grounding plug. The plug must be firmly plugged into a three-prong outlet that is correctly installed and grounded in accordance with all local codes and ordinances. In the event of a malfunction or breakdown, grounding decreases the risk of electrical shock by providing a path for the electric current.
- A 120 V, 60 Hz, AC, approved electrical service with a 20 amp circuit breaker or time-delay fuse is required for all U.S. and Canadian models.
- Do not reuse a power supply cord from an old range or other appliance.
- The power cord electric supply wiring must be retained at the range cabinet with a suitable UL-listed strain relief.
- We also recommend a time-delay fuse or circuit breaker.
- Ground Fault Circuit Interrupters (GFCIs) are not required or recommended for the gas range receptacles.
- NEVER connect the ground wire to plastic plumbing lines, gas lines, or water pipes.

Installing Your Gas Range

WARNING: We recommend that a professional installer install your range.

If your range is not installed correctly, incorrect electrical grounding or gas leaks can cause a fire or explosion which can lead to injury or death.

Important Notes to the Installer:

1. Read this manual before installing the range.
2. Observe all governing codes and ordinances.
3. Make sure that you leave these instructions with the range.
4. Before installing the range in an area covered with linoleum or any synthetic floor covering, make sure that the floor covering can withstand temperatures of at least 180° F (82° C) without shrinking, warping, or discoloring.

5. Do not install the range over carpeting unless you place an insulating pad or sheet of .25 in. (0.6 cm) thick plywood between the range and carpeting.

Before Installing Your Range

1. Remove the exterior and interior packing.
2. Wipe the surfaces of the range with a damp cloth or sponge, then wipe them dry with a clean, dry cloth.

Connecting to Gas

WARNING: If the gas is not installed correctly to your range, a gas leak can cause a fire or explosion which can lead to death or injury.

We recommend that a professional installer connect the gas.

WARNINGS:

Do not store or use gasoline or other flammable vapors and liquids in or near your range.

IF YOU SMELL GAS:

- DO NOT light a match, candle, or cigarette.
- DO NOT try to light any appliance.
- DO NOT touch any electrical switch.
- DO NOT use any phone in your building.
- Clear the room, building, or area of all occupants.
- Immediately call your gas supplier from outside the building. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the Fire Department.

Never use an old connector when installing your range. If you use the hard-piping method, carefully align the pipe. You can't move your range after the gas is connected.

Notes:

- Because hard piping restricts movement of your range, we recommend that you use a CSA International-certified flexible metal appliance connector unless local codes require a hard-piped connection.
 - To prevent gas leaks, apply pipe-joint compound or wrap pipe-thread tape with Teflon on all male (external) pipe threads.
1. Shut off the main gas supply valve before disconnecting an old range. Leave the valve off until the new hookup is complete. Don't forget to relight the pilots on other gas appliances when you turn the gas back on.
 2. Install a manual gas line shut-off valve in the gas line in an easily accessed location outside of your range.
Make sure that everyone operating your range knows where the valve is and how to shut off the gas supply to your range.
 3. Install a male 0.5 in. (1.3 cm) flare union adapter to the 0.5 in. (1.3 cm) NPT internal thread at the regulator inlet. Use a backup wrench on the elbow regulator fitting to avoid damage.
When installing the range from the front, remove the 90° elbow for easier installation.

4. Install a male 0.5 in. (1.3 cm) or 0.75 in. (1.9 cm) flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to back up the shut-off valve to keep it from turning.

CAUTIONS:

Do not over-tighten the flare union adapter to the NPT internal thread at the regulator.

To prevent gas leaks, apply pipe-joint compound in the vicinity of the joints.

5. Connect a flexible metal appliance connector to the adapter on your range. Position your range to allow room for the connection at the shut-off valve.
6. When all connections have been made, make sure that all range controls are in the OFF positions, then turn on the main gas supply valve.
7. Use a liquid leak detector at all joints and connections to check for leaks.

WARNING: Do not use a flame to check for gas leaks. An explosion or fire may occur, causing personal injury or death.

Notes:

- When using test pressures greater than 1/2 psig to pressure-test the gas supply system, disconnect your range and the individual shut-off valve from the gas supply piping.
- When using test pressures of 1/2 psig or less to test the gas supply system, isolate your range from the gas supply system by closing the individual shut-off valve.

Instructions for Converting Range to Operate on Liquefied Petroleum Gas

Installation and services must be performed by a qualified installer.

Important: Save instruction manual for the local inspector's use.

Read and save these instructions for future reference.

⚠ WARNING:

This conversion kit must be installed by a qualified service technician in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. Failure to follow instructions may result in fire, explosion, or production of carbon monoxide, 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 this kit.

⚠ WARNING:

Before proceeding with the conversion, shut off the gas supply before disconnecting electrical power to the range. Be sure power supplies are off before installing the conversion kit. Failure to do so could cause serious bodily injury.

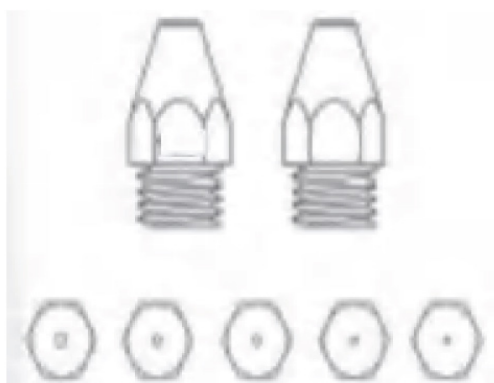
Determine the combination of top burners that are featured on your range. Identify the parts you need from this kit to complete the L.P. conversion. When burners are converted from natural to L.P., the BTU ratings are as follows:

Note: For operation at elevations above 2000 ft., appliance rating shall be reduced at the rate of 4% for each 1000 ft. above sea level.

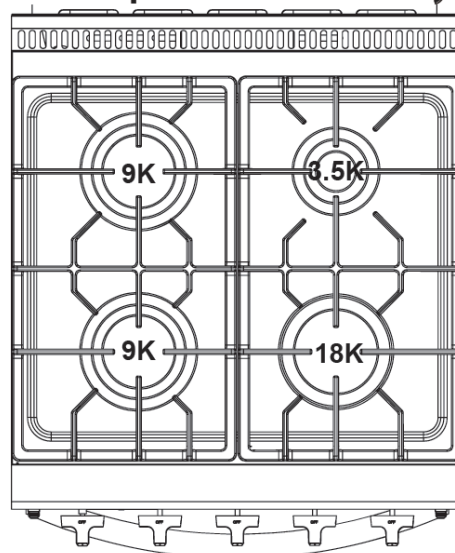
Burner Orifice Sizes and Output Ratings					
LP gas (propane) 10 in WCP			Natural gas 5 in WCP		
Burner Location	BTU Rate	Orifice Size (in)	Burner Location	BTU Rate	Orifice size (in)
RF	18000	1.28	RF	18000	1.97
LF	9000	0.91	LF	9000	1.36
RR	3500	0.58	RR	3500	0.85
LR	9000	0.91	LR	9000	1.36
Bake	12000	1.01	Bake	12000	1.50
Broil	10000	0.9	Broil	10000	1.40

Parts in the LP Kit Package: After converted LP, please put the LG conversion label, part number on the grill.

- 7mm Tool ×1
- NG/LP Converted Label ×1 (LPK)
- Converting Manual ×1
- LP Orifices ×7, details marking as below



Cooktop Burner BTU Layout



IMPORTANT:

After replacing the natural gas to LP orifices, be sure to keep the original factory installed natural gas orifices for future range conversion back to natural gas.

Tools for LP Conversion

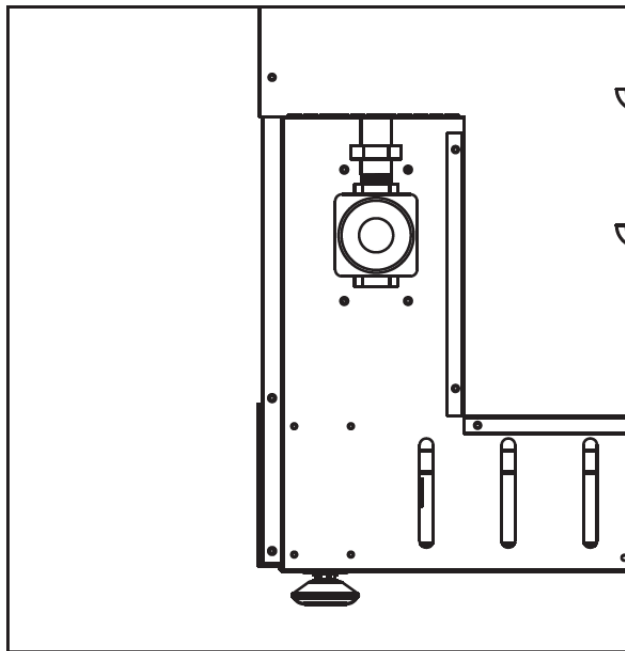
- 7mm Tool – Top Burner Orifice Replacement
- Bypass Adjustment Tool
- Screw Driver – Not available with the LP Conversion Kit Package
- Open Wrench



Procedures

1. Convert the Pressure Regulator

For gas range, you could find your regulator on the back left of the range's back panel.



2. Convert Top Burner for LP/Propane Gas

Save the natural gas orifices removed from the appliance for possible future conversions to natural gas. You should rely on the following process when converting unit back to natural gas. Take extra care when handling orifice parts, making sure the orifice is not blocked.

- a. Remove top grates, burner caps, and inner burner rings.
- b. Lift off outer burner heads and burner bases.
- c. Remove the factory installed natural gas orifices from the center of the orifice holders using a 7 mm nut driver.

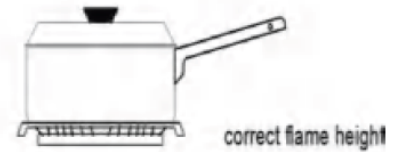
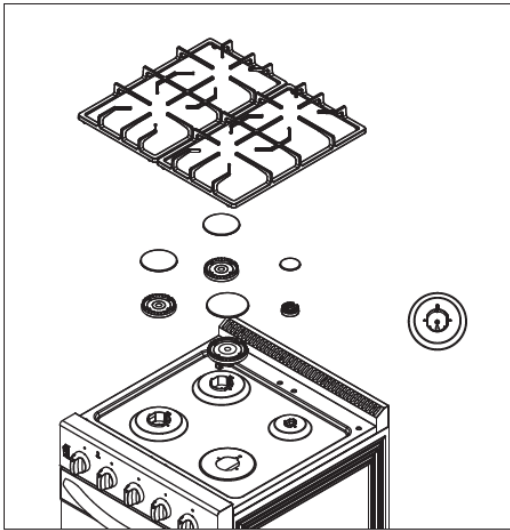
Remember to keep the original natural gas orifices for future conversions back to natural gas.

IMPORTANT to identify their markings.

- Replace the 18000 BTU burner NG orifice size 1.89 mm in each with LP orifice size 1.28 mm. Please remember not to over tighten the orifice and keep the orifice clean.
- Replace the 9000 BTU burner NG orifice size 1.34 mm in each with LP orifice size 0.91 (0.9) mm. Please remember not to over tighten the orifice and keep the orifice clean.
- Replace the 9000 BTU burner NG orifice size 1.50 mm in each with LP orifice size 1.09 (1.10) mm. There are two 9000 BTU burners on the range. Please remember not to over tighten the orifice and keep the orifice clean.
- Replace the 3500 BTU burner NG orifice size 0.83 mm in each with LP orifice size 0.58 mm. Please remember not to over tighten the orifice and keep the orifice clean.

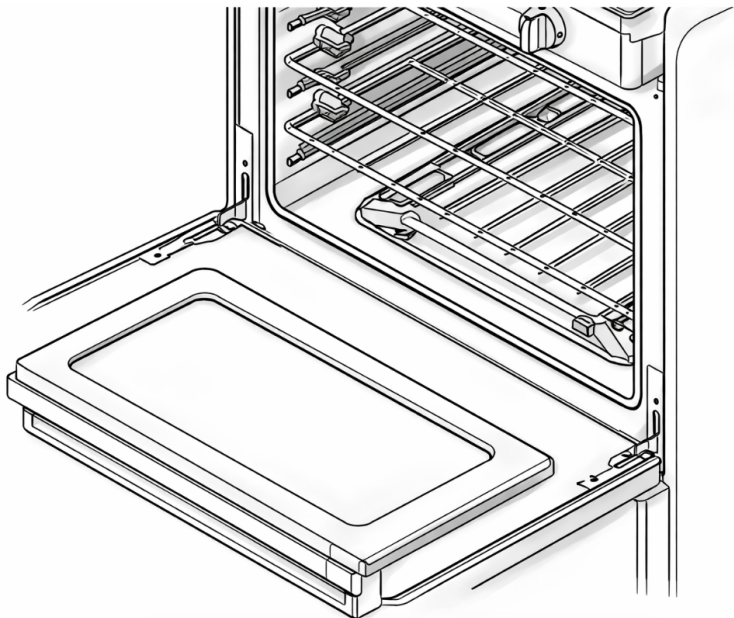
Reinstall the burner flame ring onto the burner base. Then reinstall the inner burner rings, burner caps, and grates.

Check the burner flames. They should be blue, with no yellow tipping, and should burn evenly around the burner cap without flickering.

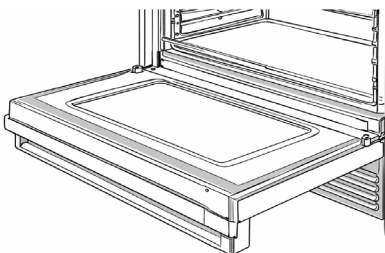


3. Convert Oven Broil burner orifice for LP/Propane Gas

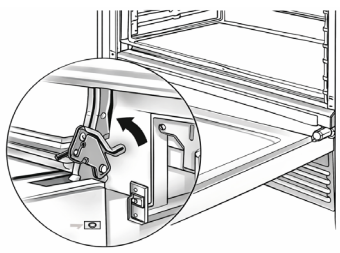
a. Take out the door of the range, and then take out the oven rack.



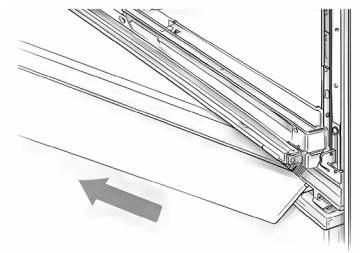
Removing the Oven Door



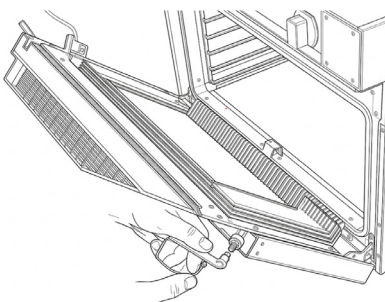
1. Open the door very carefully.



2. Open the levers fully on both sides.

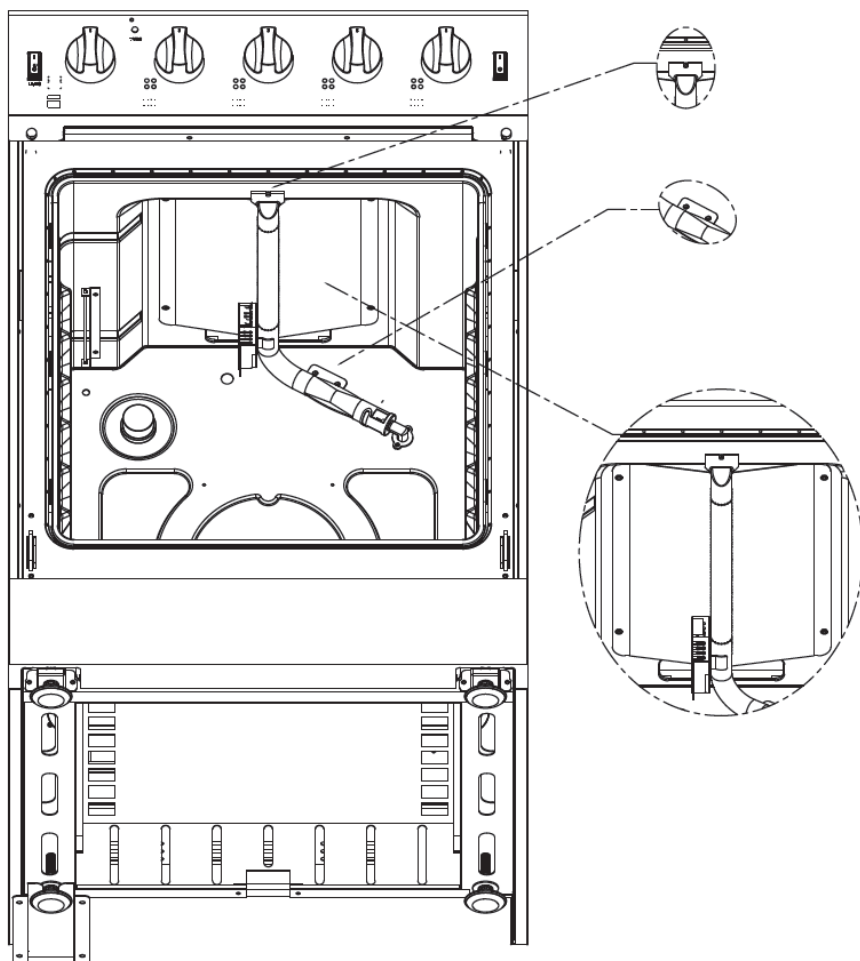


3. Holding the door firmly on both sides.



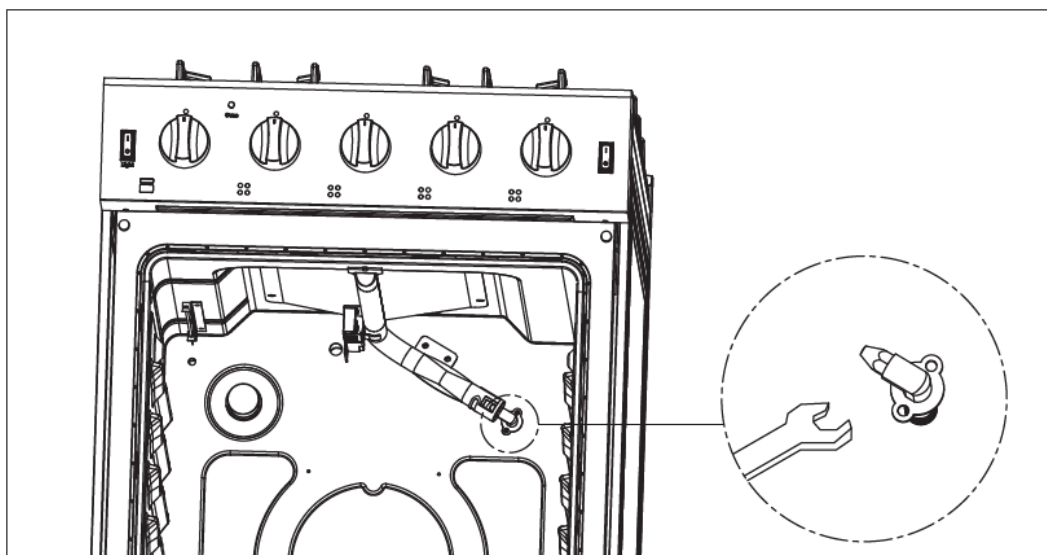
4. Disengage the hinge and remove the assembly. Close it about halfway. Place the door on a protected surface.

- b. The broiler burner is connected to the flame tamer. Two screws at the rear secure the burner to the back oven panel, and one screw at the front secures the broiler burner. Remove these three screws while supporting the burner to prevent it from falling.
- c. Remove the four screws securing the flame tamer. This will allow the burner to be removed and provide access to the broiler orifice.



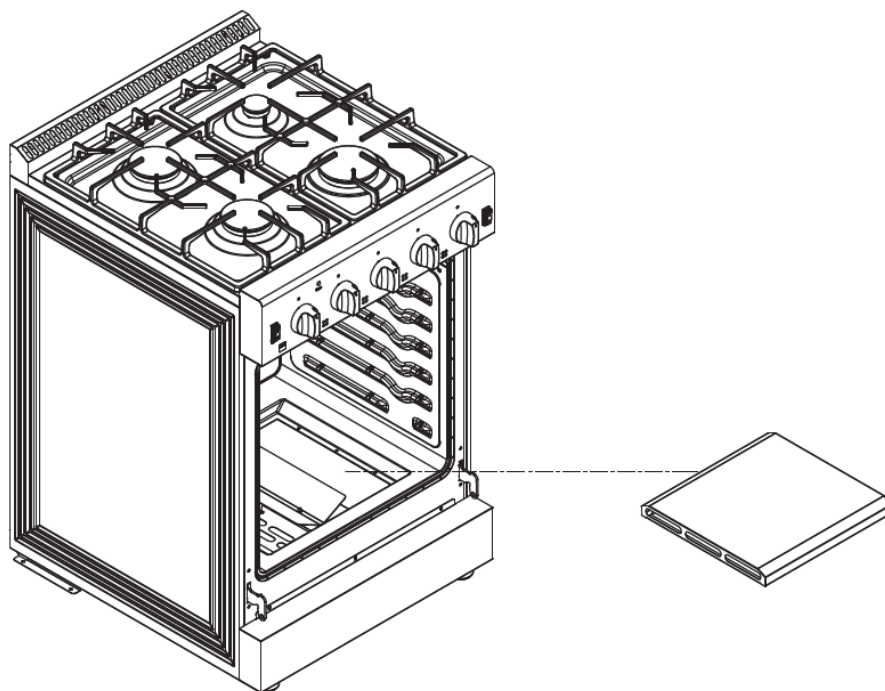
- d. You will see the natural gas (NG) orifice connected to the broil burner. Remove the NG orifice using an adjustable wrench. Replace the NG orifice (1.61 mm) with the LP broil orifice (1.01 mm).

Ensure the broil burner is reinstalled correctly. The orifice must be centered in the burner opening to ensure proper operation.



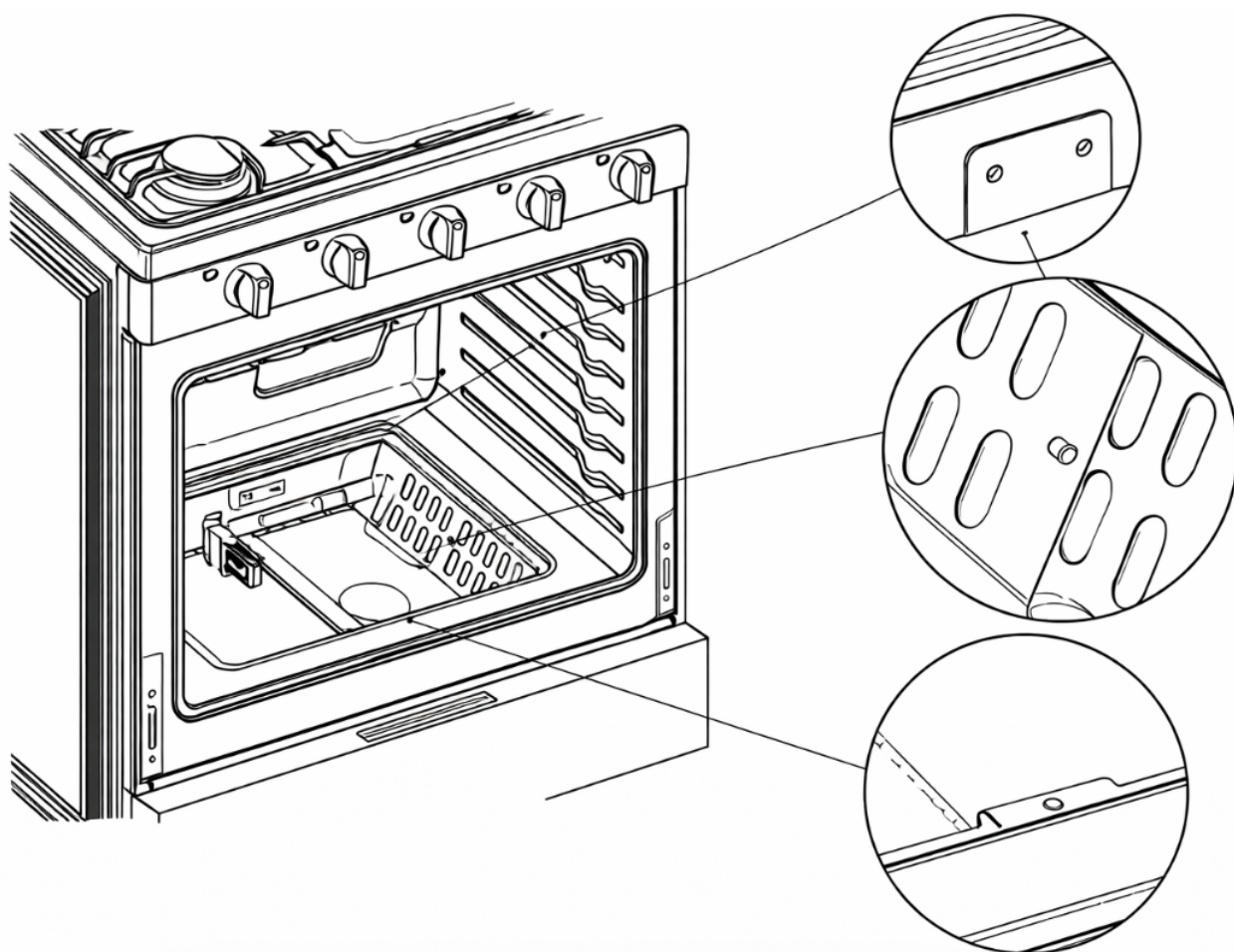
4. Convert Oven Bake Burner Orifice for LP/Propane Gas

a. Remove the oven floor cover.

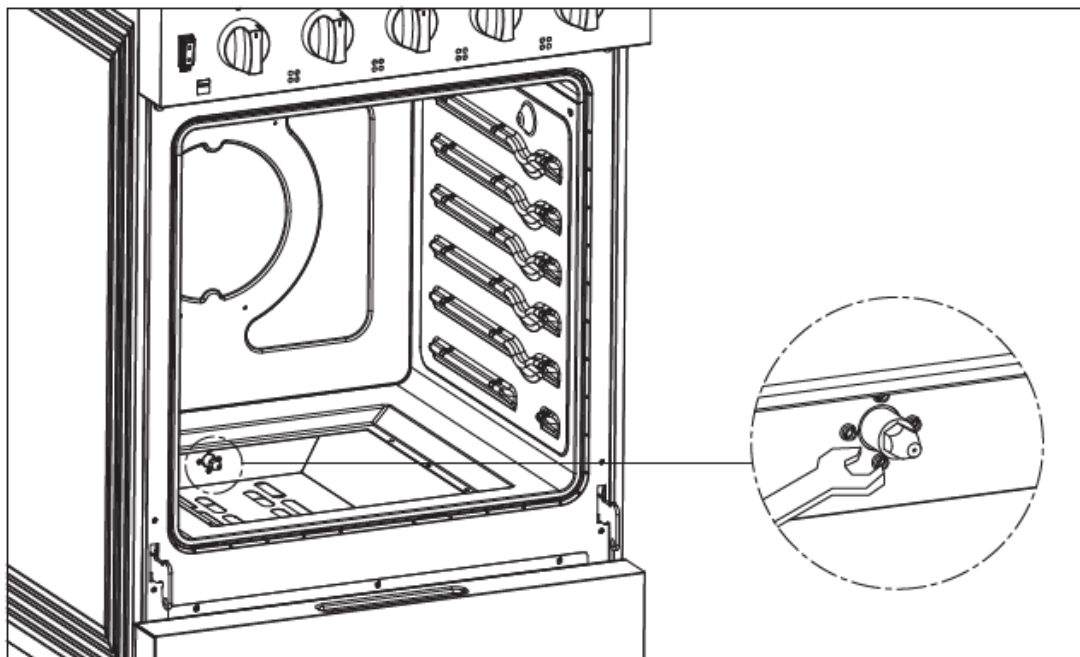


b. Use a screwdriver to loosen the screws and remove the insulation fixing plate.

c. Locate the bake burner (L-shaped burner) at the bottom of the oven. Remove the two screws at the rear of the bake burner and one screw at the front. Then remove the two screws securing the bake igniter to the burner, followed by the screw on the right side of the fixing plate.

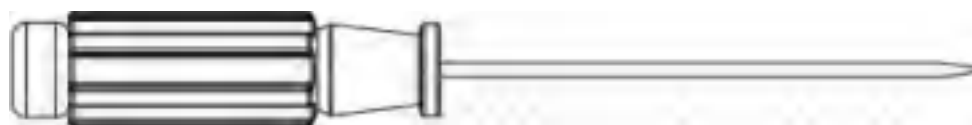


d. Remove the NG orifice (1.9 mm) using a 10 mm open wrench and replace the LP bake orifice (1.21 mm).



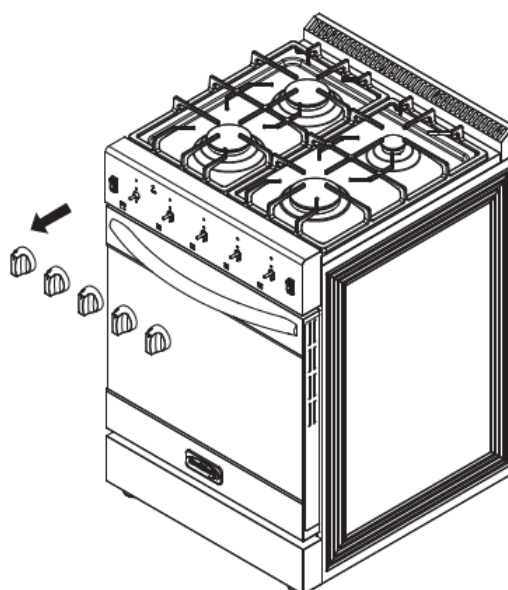
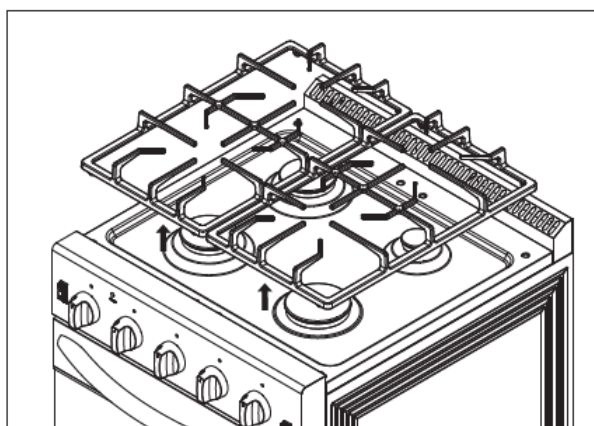
Ensure the bake burner is properly reinstalled. The orifice must be centered in the burner opening to ensure proper operation.

5. Convert Burner Valves for LP/Propane Gas



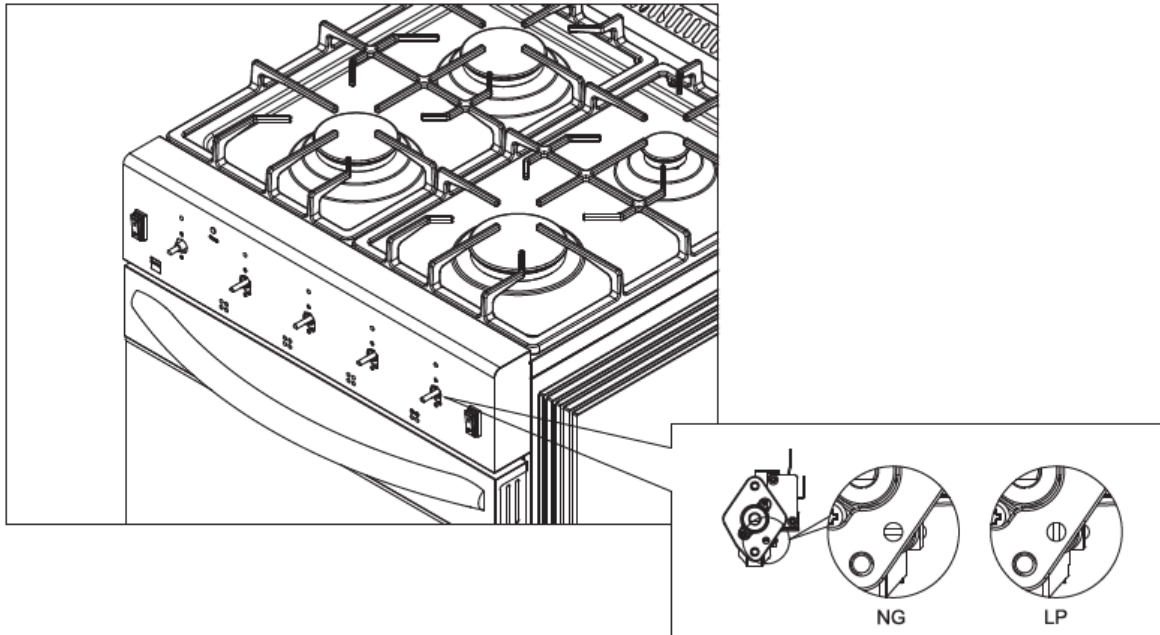
Bypass screwdriver is needed for the Bypass Adjustment on Burner Valve (included in LP Kit Package),

a. Remove the top grates, open the oven door, and remove the control knobs from the range.



b. The bypass is factory-set to the natural gas (NG) position and is not fully tightened. For LP conversion, the bypass orifice does not need to be replaced.

Adjust the bypass screw by turning it clockwise or counterclockwise until the groove on the shaft is aligned vertically with the valve shaft.



c. Reassemble all components in reverse order. Adjust the flame by turning the control knob as needed.

d. Store the removed main and simmer bypass jets in a labeled plastic bag for future use.

If flame adjustment is required during operation, adjust the bypass orifice on the burner valve. Reinstall the control knob, then use a small flat-head screwdriver to adjust the bypass screw as needed. Check the flame to ensure proper performance.

6. Reconnect Gas and Electrical Supply to Range

Leak testing of the appliance shall be conducted according to the installation instructions provided with the range.

Checking for Manifold Gas Pressure

If it is necessary to check the manifold gas pressure, remove the burner cap, inner ring, outer burner head and burner base of the right front top burner and connect a manometer (water gauge or another pressure test device to the burner orifice).

Use a rubber hose with inside diameter of approximately $\frac{1}{4}$ " and hold the end of the tube tight over the orifice. Turn the gas valve on. For a more accurate pressure check, have at least two other top burners burning. Be sure that the gas supply (inlet) pressure is at least one inch above the specified manifold pressure.

The gas supply pressure should never be over 14" water column and should never be below 11" water column. When properly adjusted the manifold water column pressure is 10" for LP / Propane gas or 5" for Natural Gas.

column. When properly adjusted the manifold water column pressure is 10" for LP / Propane gas or 5" for Natural Gas.

⚠ CAUTION

Do not use a flame to check for gas leaks.

- a. Disconnect the range and its individual shut-off valve from the gas supply piping system during any pressure of that system at test pressures greater than 14" of water column pressure (approximately ½" psig).
- b. 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 supply system at test pressure equal to or less than 14" water column pressure (approximately ½" psig).

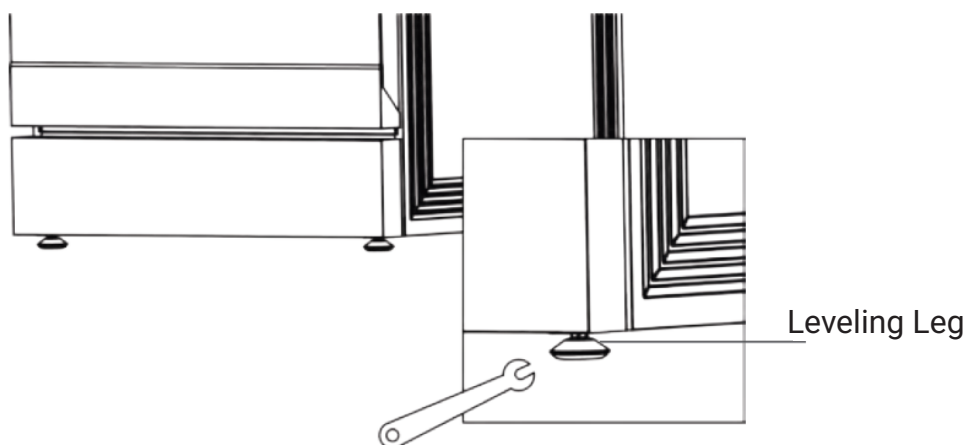
Leveling Your Range

The range must be level. If it is not level, the door may not close or seal properly, which can result in uneven heating and inefficient gas usage.

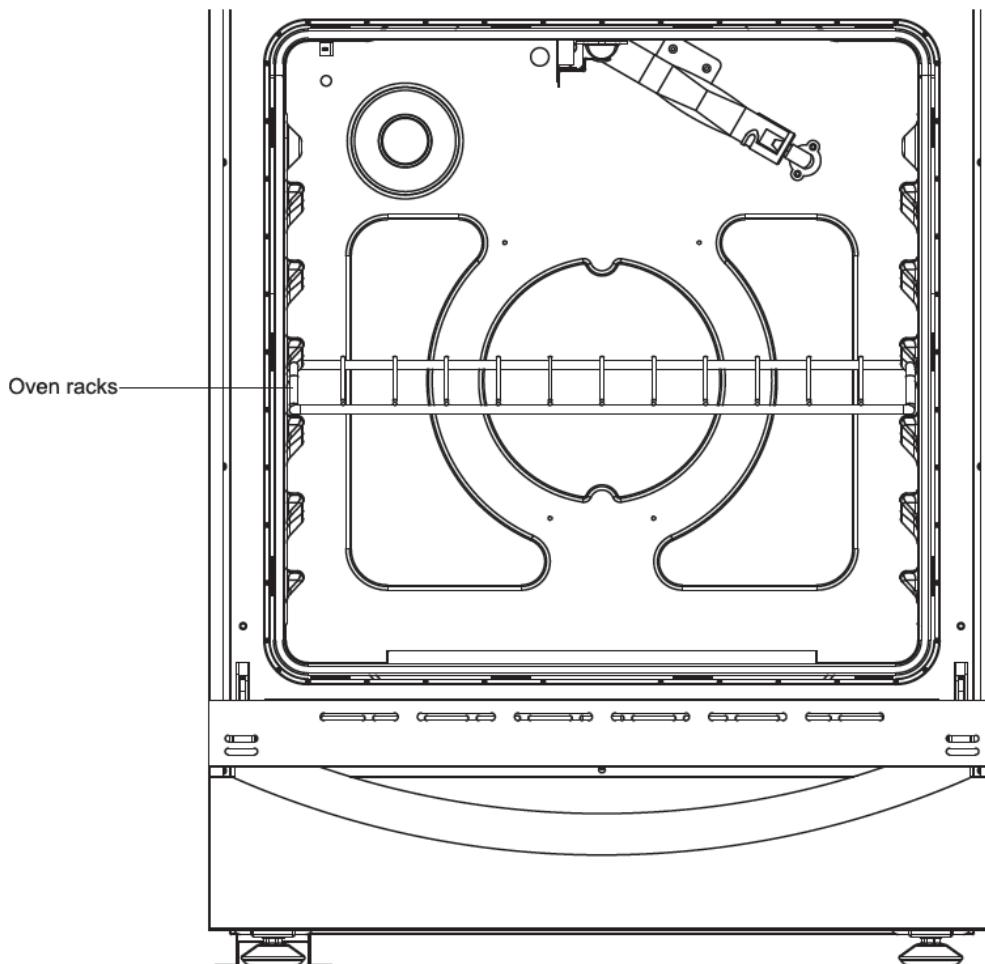
Notes:

- To make it easier to adjust the feet, have someone push against the top of the range to tilt it slightly.
 - Adjusting the two front legs is usually sufficient, but all four legs adjust if necessary.
1. Make sure the range is positioned where you want it.
 2. Use a wrench to level the range by adjusting the front leveling legs as needed. Turning the legs counterclockwise lowers the range; turning them clockwise raises it.

Adjust the leveling legs only as far as necessary to level the range. Extending the leveling legs more than necessary or removing legs can cause the range to be unstable.



3. If the range is installed next to or between cabinets, ensure that the cooktop (without the surface burner grates) is level with the countertops.
4. Place an oven rack in the center position. Check that the range is level using a carpenter's level in two directions.

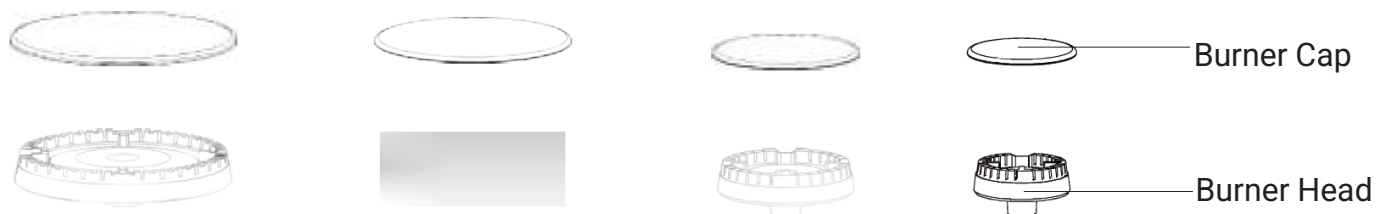


5. After leveling the range, ensure the rear leg is properly engaged with the anti-tip device.

Assembling the Top Burners

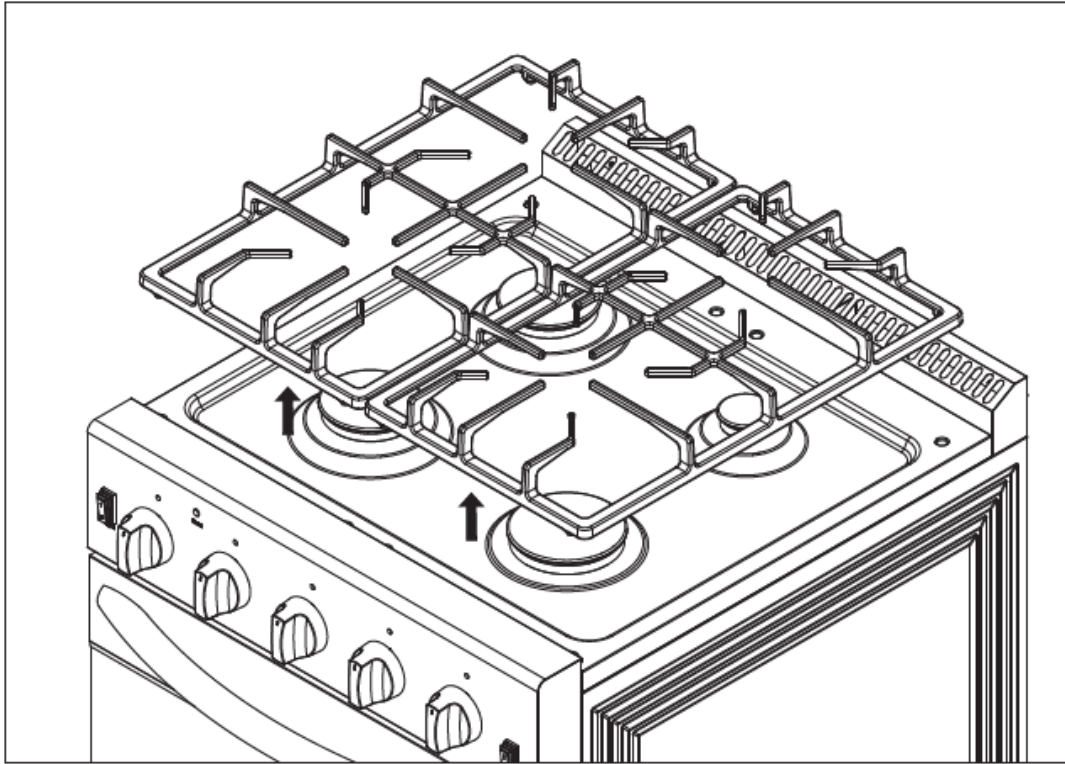
CAUTION: Do not operate the surface burners without all burner parts in place.

1. Place the surface burner heads onto the burner manifolds. Ensure the electrodes fit into the slots in the bottom of the burner heads. Make sure the burner heads are seated flat and level with the cooktop.



2. Place the matching size caps on top of each surface burner head.

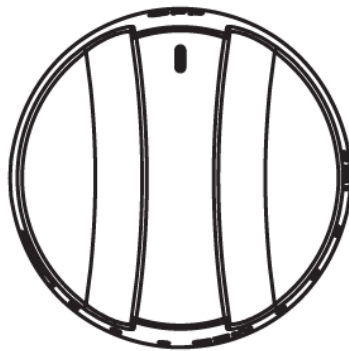
3. Place the grates on the cooktop.



Installing the Burner Knobs

Depending on the model, your range may have shipped with the burner control knobs and oven handle detached and packaged separately. If this is the case, you will need to install these pieces yourself.

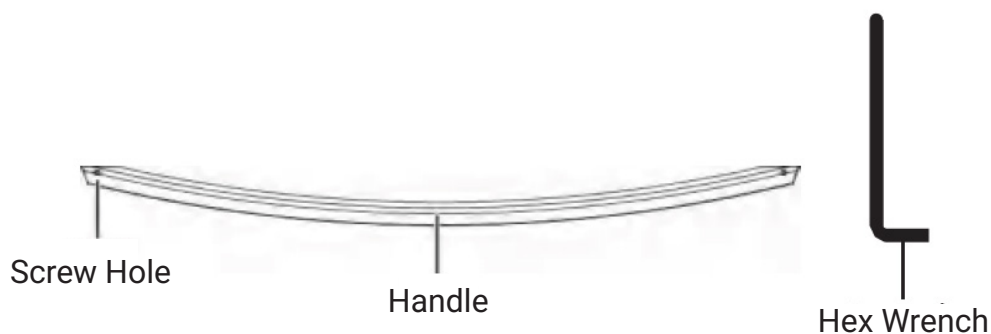
1. Check the installation kit for the five burner control knobs required.



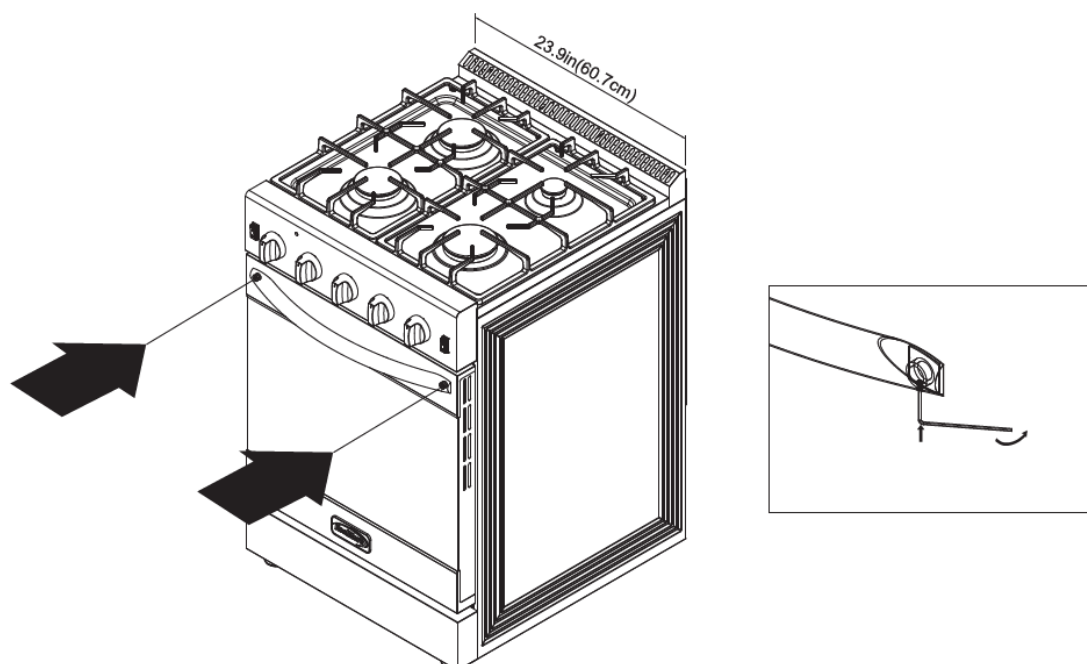
2. Push each knob in all the way to fully attach the shaft and make sure knobs are easy to rotate.

Installing the Oven Door Handle

1. Check your installation kit for the oven handle and hex wrench.



2. Make sure that the side with screw holes faces towards the oven door.
3. Align the door handle with the mounting points on the oven door and position it in place.



4. Use the Allenwrench to tighten both sides of the door handle.

Installing the Plastic Pads

To prevent your range from getting too close to the wall behind the range, install the included plastic pads.

1. Locate the plastic pad kit. It includes:



2. Align the holes in the plastic pads with the holes on the top rear of the range, then secure the pads using the provided screws.

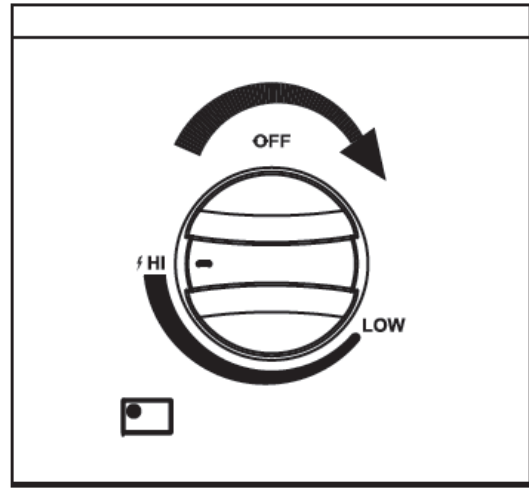
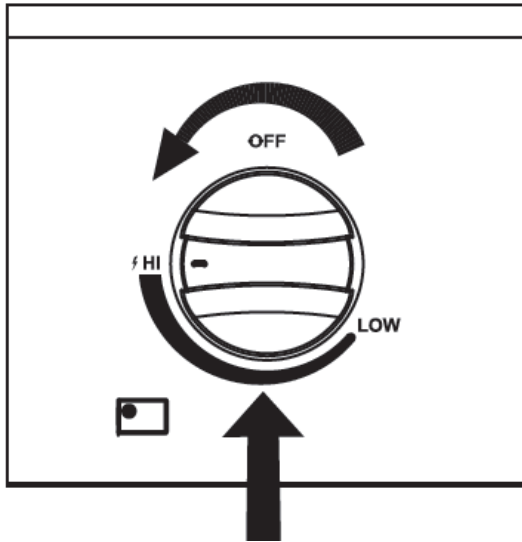
Checking the Ignition of the Burners

Check the operation of all cooktop and oven burners after your range has been installed and assembled, gas supply lines have been carefully checked for leaks, and electrical power cord has been plugged in.

All surface and oven burners have electronic ignition.

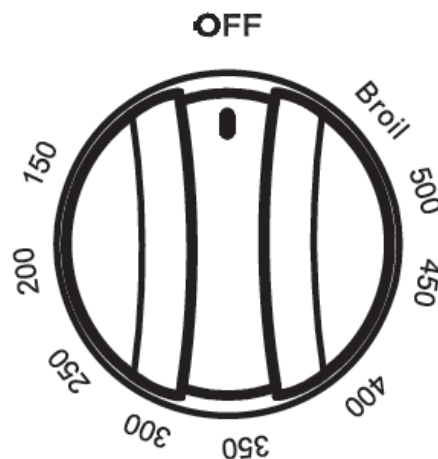
Surface Burners

1. Push in and turn the control knob for a surface burner to the HI position. A clicking sound indicates the electronic ignition system is operating properly. The burner should light within approximately four seconds after air has been purged from the gas line.



2. After the burner lights, turn the control knob to the setting you want. The “clicking” sound stops and the flame height changes from Max. to Min. while turning the control knob.

3. Repeat steps 1 and 2 to test each burner.



Oven Bake Burner

1. Push in and turn the control knob to the “150–500°F” position. The “clicking” sound indicates the electronic ignition system is operating correctly. The burner lights in about four seconds, after the air has been purged from the supply line.

2. Open the oven door and make sure that the bottom oven (bake) burner has lit.

3. Turn the knob to “OFF” position to turn off the oven.

Oven Broil Burner

1. Push in and turn the control knob for a surface burner to the “Broil” position. The “clicking” sound indicates the electronic ignition system is operating correctly. The burner lights in about four seconds, after the air has been purged from the supply line.
2. Open the oven door and make sure that the top oven (broil) burner has lit.
3. Turn the knob to “OFF” position to turn off the broil burner.

Before You Begin Using Your Range

WARNING: Read and understand all safety information before use. See IMPORTANT SAFETY INSTRUCTIONS and pay special attention to SURFACE BURNER WARNINGS and OVEN WARNINGS.

Before Turning on the Burners or Oven:

- Remove all packaging materials.
- Wipe the surfaces of your range with a damp cloth or sponge, then dry with a clean, dry cloth.

CAUTION: Do not use harsh detergents, scouring powder, or any sharp objects to clean your range. These items can damage the surfaces of the range.

When you turn on a burner or the oven for the first time, smoke and odors may be emitted. This is normal. Make sure that the room is well ventilated.

WARNINGS:

- Do not touch any hot surface on your range. Use oven gloves or potholders.
- Do not allow children near the range.

Additional Surface Burner Warnings

Follow all SURFACE BURNER WARNINGS. In addition, observe the following precautions:

- The burner head may become blocked by food or debris. Clean it if necessary. If cleaned with water, ensure it is completely dry before reassembly, as moisture may prevent ignition.
- Do not pour water onto the cooktop during cleaning. Water may enter the appliance and cause internal components to corrode.
- Only ignite the cooktop burners with the burner caps in place. Operating without caps may damage the controls or cause an uneven or hazardous flame.
- If ignition fails, turn the control knob to the OFF position and allow any accumulated gas to dissipate before attempting to relight.
- Heating liquids may result in delayed boiling. To reduce the risk, allow heated liquids to stand for at least 20 seconds after turning off the burner before stirring or moving.
- After lighting a surface burner, ensure it has ignited properly. Adjust the flame level as needed using the control knob.

- Adjust the top burner flame size so it does not extend beyond the edge of the cookware. Flames that extend past cookware edges can be hazardous.
- To decrease spattering when cooking foods with lots of liquid, such as meat sauce or stew, adjust the flame to low and stir frequently.
- When you set a burner to simmer, do not turn the burner knob quickly. Watch the flame to make sure it stays on.

Tips for Saving Gas

- Use dark-colored or enamel-coated cookware in the oven because the heat transmission is better.
- Before cooking, preheat the oven if the recipe calls for preheating.
- Do not open the oven door frequently during cooking to maintain the oven temperature and save energy.
- Try to cook more than one dish in the oven at the same time whenever possible.
- If you plan to cook more than one dish, cook them one after another. The oven will already be hot.
- Defrost frozen dishes before cooking them.
- Use pots and pans with covers for cooking.
- Select the burner that most closely matches the size of the bottom of the pot you are using. Always select the correct pot size for your dishes. Larger pots require more gas.

Check the burner flames. They should be blue with no yellow tipping and should burn evenly around the burner cap without flickering.

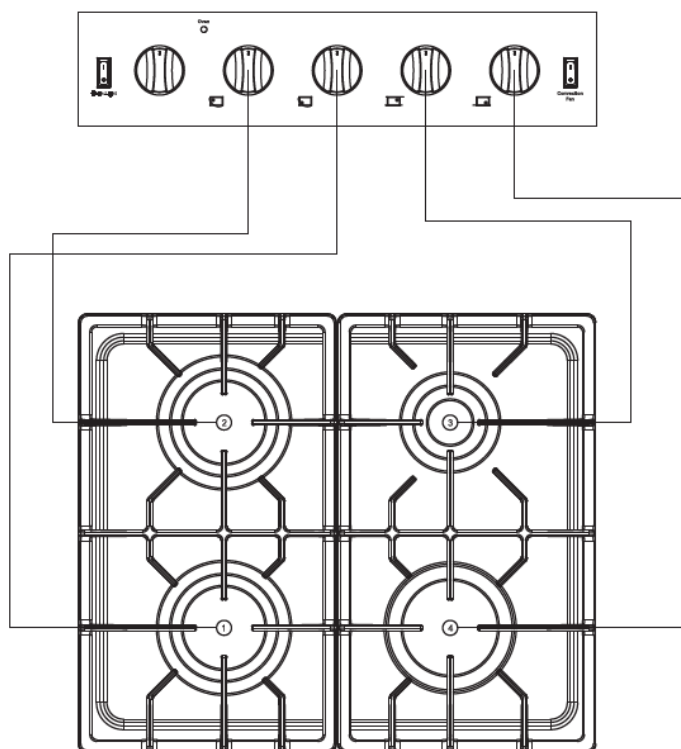


Using the Surface Burners

WARNINGS:

Before using the surface burners, make sure to follow all the safety warnings and precautions as listed. Failure to do so could result in product damage, personal injury, and/or death. When you want to move a pot or pan onto another burner, lift it up and place it on the other burner. Do not slide a pot or pan from one burner to another.

Your range cooktop has four surface burners. The different burner sizes make sure that you have the correct heat source for each cooking job.



The **right rear** burner provides precise cooking performance for delicate foods and foods that require low heat for long cooking times. The right rear burner lets you use the Low setting for a low simmer setting.

The **right front** burner provides maximum output. This burner can also be used as a general-purpose burner, but it is designed to provide quick heat to large cookware. The right front burner spreads out the heat with a larger circle of flames.

The left front, left rear burners are general-purpose burners that can be used for most cooking. The HI to Low settings on the control knobs provide a wide range of cooking temperatures to meet your cooking needs. This provides better heat distribution for larger cookware (12 in. [30.5 cm]) or larger pots and pans.

Each surface burner has a control knob with settings from **HI** to **Low**.

The surface burner indicator next to the control knob shows which burner the knob controls.



Using the Correct Cookware

Using the correct cookware can prevent many problems, such as uneven cooking or extended cooking times. Using the correct pans reduces cooking times and cooks food more evenly. Look for the following pan characteristics:

- Flat bottom and straight sides
- Tight-fitting lid
- Weight of handle does not tilt pan
- Pan is well-balanced
- Pan size matches the amount of food being prepared
- Made of material that conducts heat well
- The pan diameter matches the surface burner flame diameter

What your cookware is made of determines how evenly and quickly heat is transferred from the surface burner to the pan bottom.

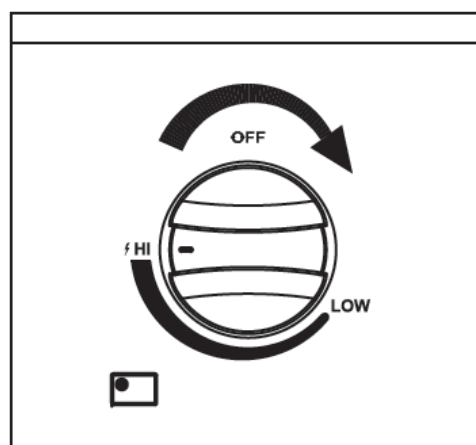
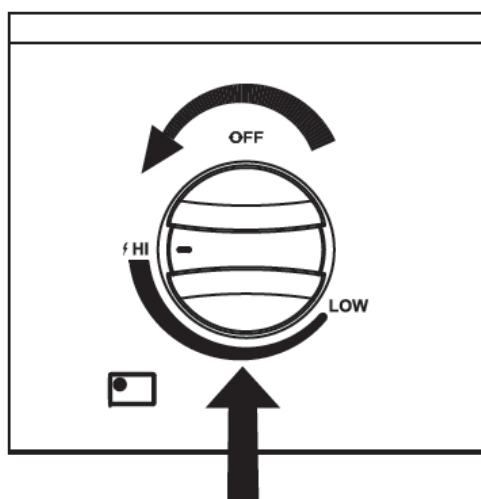
Cookware Material Guide

Material	Description
Aluminum	Excellent heat conductor. Some types of food cause aluminum to darken. (Anodized aluminum cookware resists staining and pitting.)
Copper	Excellent heat conductor, but discolors easily.
Stainless Steel	Slow heat conductor with uneven cooking results. It is durable, easy to clean, and resists staining.
Cast-iron	A poor conductor, but retains heat well. Cooks evenly once cooking temperature is reached.
Enamelware	Heating characteristics vary depending on base material.
Glass	Slow heat conductor. Only use glass cookware that is designated for oven use.

Lighting a Burner

Make sure all surface burners are positioned and assembled correctly.

1. Push in and turn the control knob for a surface burner to the HI position. The “clicking” sound indicates the electronic ignition system is operating correctly. The burner lights in about four seconds, after the air has been purged from the supply line.



2. After the burner lights, turn the control knob to the setting you want. The “clicking” sound stops and the flame height changes from Max. to Min. when you turn the control knob.

Manually Lighting a Burner

If a power failure occurs, you can manually light the surface burners.

WARNING: Use extreme caution when manually lighting a surface burner.

1. Hold a long gas grill lighter to the surface burner you want to light.
2. Push in and turn the control knob for that burner to the HI position.
3. After the burner has lit, set the control knob and the burner to the setting you want.

Selecting the Flame Size

WARNING: Flames larger than the bottom of the cookware do not result in faster heating, but could result in a fire hazard or personal injury.

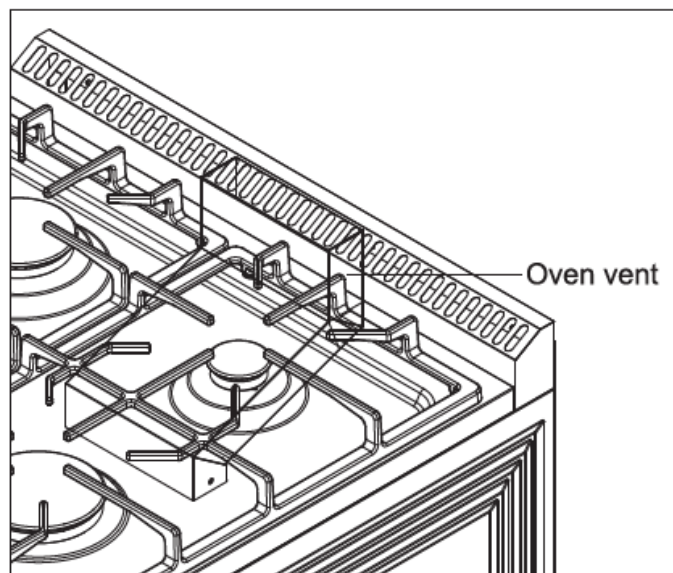
The flames on the burners should always stay under the cookware. The flames should never extend beyond the bottom surface or up the sides of the cookware.

Always watch the flame when adjusting the heat setting with the control knob. The flame should always match the size of the cookware being used.

WARNING: Before using the surface burners, make sure to follow all the safety warnings and precautions as listed. Failure to do so could result in product damage, personal injury, or death.

Using the Oven

Using the Oven Vent

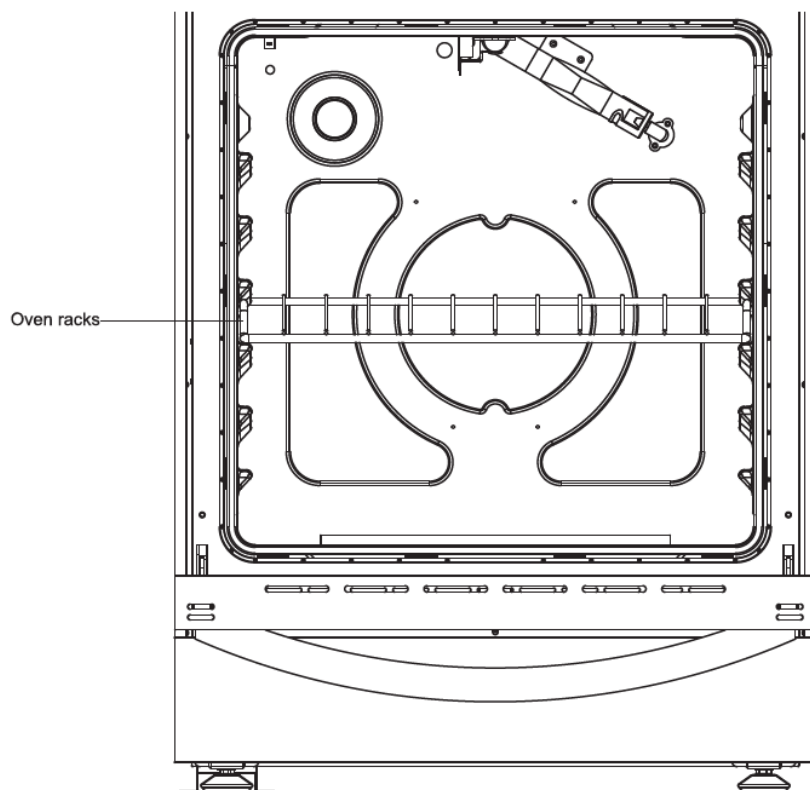


Do not block or place items in front of the oven vent. Correct air circulation prevents oven burner combustion problems and provides good cooking results.

Because the oven vent and surrounding area can become hot, use care when placing items near the vent. Hot steam could heat or melt items placed in front of the vent.

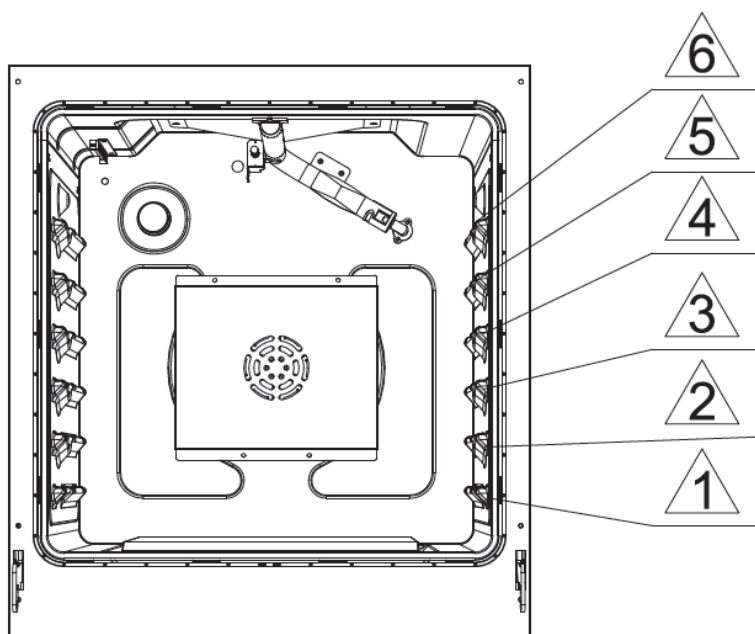
Using the Oven Light

Touch **Oven Light** to turn the light on or off. The oven light lets you check the cooking progress without opening the oven door.



Positioning the Oven Racks

You can remove and reposition the oven racks in any of the six rack positions. Each oven rack has a built-in stop to prevent it from accidentally being pulled completely out. Correct positioning of the oven racks provides the best cooking results.

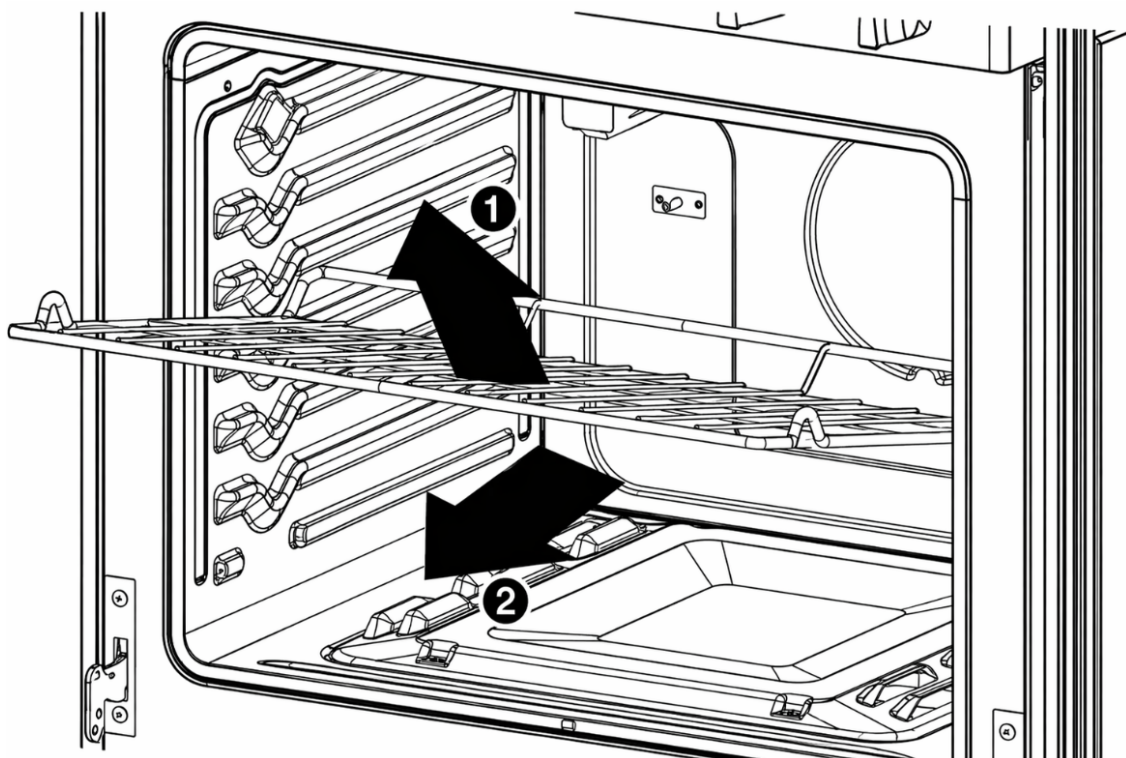


CAUTIONS:

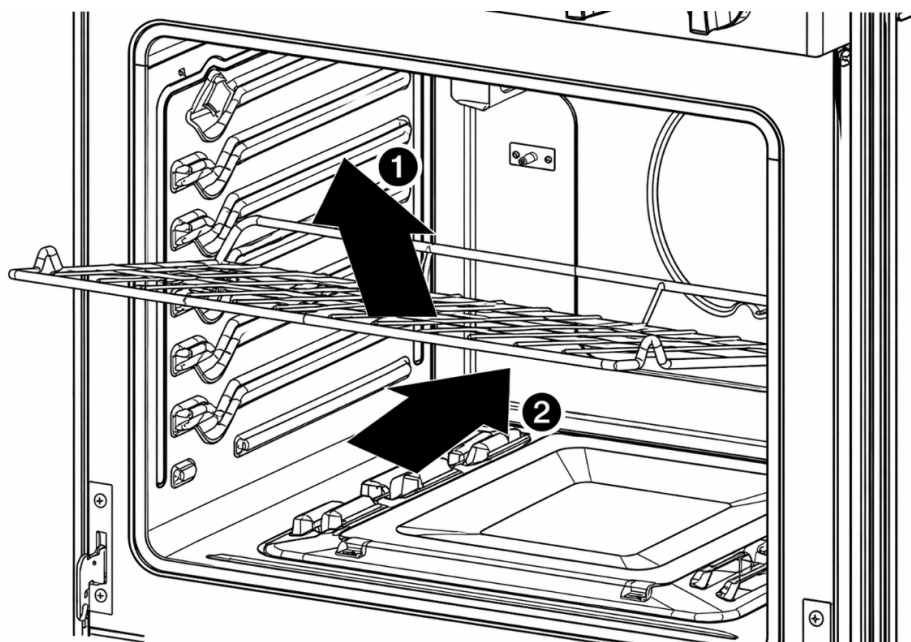
- Do not cover an oven rack with aluminum foil. This disturbs the heat circulation and results in poor baking.
- Do not place aluminum foil on the oven bottom because it could cause damage.
- Arrange the oven racks only when the oven is cool.
- When placing an oven rack in the topmost position, ensure the rack is securely seated on the embossed stop.

Removing an Oven Rack

1. Pull the rack straight out until it stops.
2. Lift up the front of the oven rack and pull to remove it from the oven.

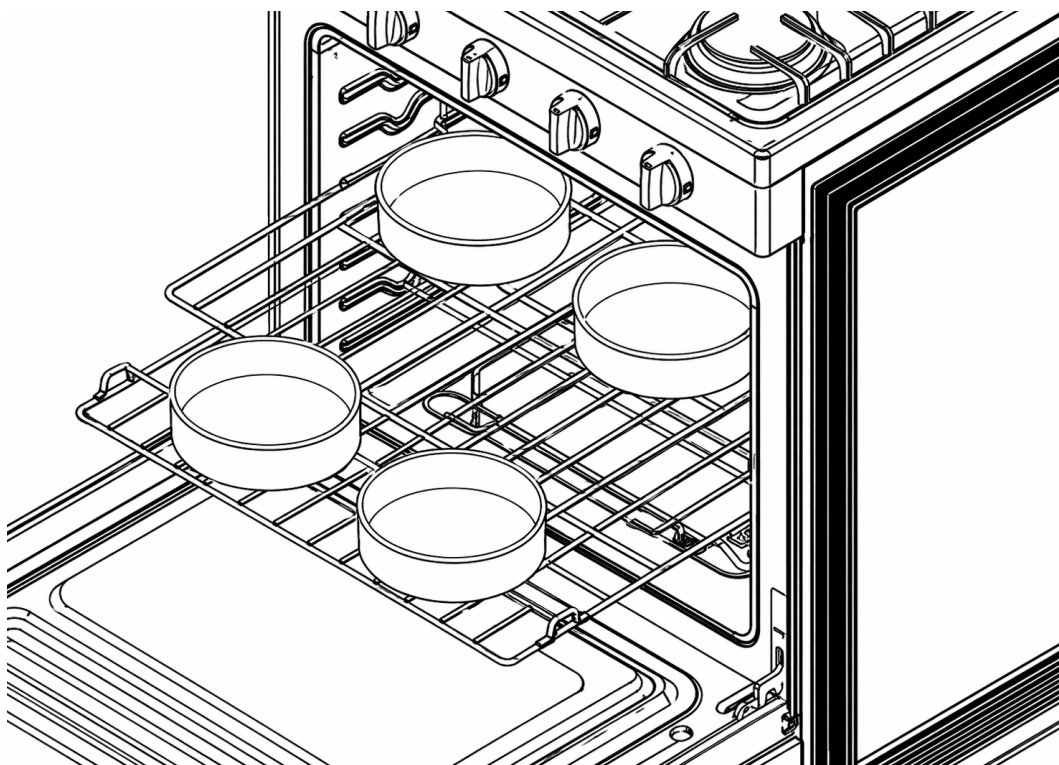
**Replacing an oven rack**

1. Place the back edge of the rack on the rack support.
2. Lift up the front of the rack and slide it into the oven.



Baking Layer Cakes

Note: Correct positioning of food items in the oven helps you achieve the best cooking results.



- Centering the baking pans in the oven produces better cooking results.
- When baking multiple items, make sure that you leave a 1 to 1.5 in. (2.5 to 3.8 cm) space around each item.
- When baking on multiple racks, place the oven racks in positions 3 and 5.
- Place two pans in the rear of the top rack and the other two pans in the front of the bottom rack.
- Use appropriate non-stick coated metal sheets or aluminum containers or use heat-resistant silicone molds.
- Make the best use of the space on the rack. We recommend placing the baking pan in the middle of the rack.
- Select the correct shelf position before turning the oven on.
- Do not move oven shelves when hot. If you must move a rack while the oven is hot, do not let the potholder contact the hot oven burner.
- Keep the oven door closed as much as possible.

Convection Bake

The convection fan circulates heated air throughout the oven for faster, more even cooking results. Convection baking improves performance when cooking on multiple racks at once.

To Use Convection Bake:

1. Ensure the oven bottom cover and racks are properly positioned before use.
2. Turn on the convection fan switch, located on the right side of the control panel.
3. Remove any unused racks or cookware from the oven.
4. Preheat the oven to the temperature specified in your recipe. Preheating typically takes 15–20 minutes, depending on the set temperature and oven size.

5. Arrange pans and food evenly on the racks. Avoid allowing pans to touch each other or the oven walls.
 - For single items, place the pan in the center of the rack.
 - For multiple racks, stagger items so they are not directly aligned above one another.
6. When using convection baking:
 - Reduce the recipe temperature slightly and keep the same cooking time, or
 - Keep the temperature the same and reduce the cooking time.
 - For recipes lasting more than 1 hour, slight reductions in both time and temperature may yield the best results.
7. Use dark or dull-finish pans for foods that require browning or a crisp crust, such as pies and breads.
8. Use shiny, light-colored pans for delicate items like cakes and cookies, as they reflect heat and promote more even, gentle browning.
9. Avoid opening the oven door frequently during baking, as this can affect temperature consistency.

Convection Roast

The convection fan circulates hot air around the food, helping to seal in juices while creating a rich, evenly browned exterior.

To Use Convection Roast:

1. Turn on the convection fan switch, located on the right side of the control panel.
2. Use a broiler/roast pan to catch drippings and reduce splatter.
3. Place food on the supplied rack or slotted grid to elevate it above the pan. This allows hot air to circulate evenly around the food for consistent browning.
4. When roasting larger items, such as whole poultry, use the pan and rack combination for added stability and optimal airflow.

Maintenance

WARNING:

- Always make sure that the controls are off and all surfaces are cool before removing or cleaning any of the range parts. This will prevent you from getting burned.
- If your range is pulled out from the wall for any reason, make sure that the anti-tip device is reengaged after your range has been pushed back into place. Failure to take this precaution could result in your range tipping and personal injury.

Cleaning Painted Parts and Decorative Trim

- For general cleaning, use a cloth with hot, soapy water, then dry with a clean, dry, soft cloth.
- For more difficult residue and built-up grease, apply a liquid detergent directly onto the area and leave for 30 to 60 minutes. Wipe with a damp cloth and dry with a clean, dry, soft cloth.

CAUTION: Do not use a steel-wool pad or abrasive cleaners on stainless steel surfaces. Abrasive pads and cleaners will scratch the surface and damage the finish.

Cleaning Stainless Steel Surfaces

CAUTION: Do not use a steel-wool pad or abrasive cleaners on stainless steel surfaces. Abrasive pads and cleaners will scratch the surface and damage the finish.

Note: To prevent any discolorations or grease stains, we recommend that you clean and remove any spills, spots, and grease from your range after each use.

1. Place a small amount of a stainless steel cleaner designed for use with appliances on a damp cloth or damp paper towel.
2. Clean a small area, rubbing with the grain of the stainless steel, if applicable.
3. Dry and buff with a clean, dry paper towel or soft cloth.
4. Repeat as necessary.

Note: If you previously used a mineral oil-based stainless steel appliance cleaner, wash the surface with dish washing liquid and water before using the stainless steel cleaner.

Cleaning the Oven Racks

CAUTION: Make sure that the oven racks have cooled before removing them.

1. Pull a rack straight out until it stops.
2. Lift the front of the oven rack and pull to remove it from the oven.
3. Clean by hand in hot, soapy water with a plastic or soap-filled scouring pad or sponge, then dry with a soft cloth. Do not use steel wool.
4. To replace the rack, place the back edge of the rack on a rack support, then lift the front of the rack and slide it into the oven. If a rack becomes difficult to slide, rub the side rails with wax paper or a cloth containing a small amount of cooking oil. This helps the rack slide more easily in the tracks.

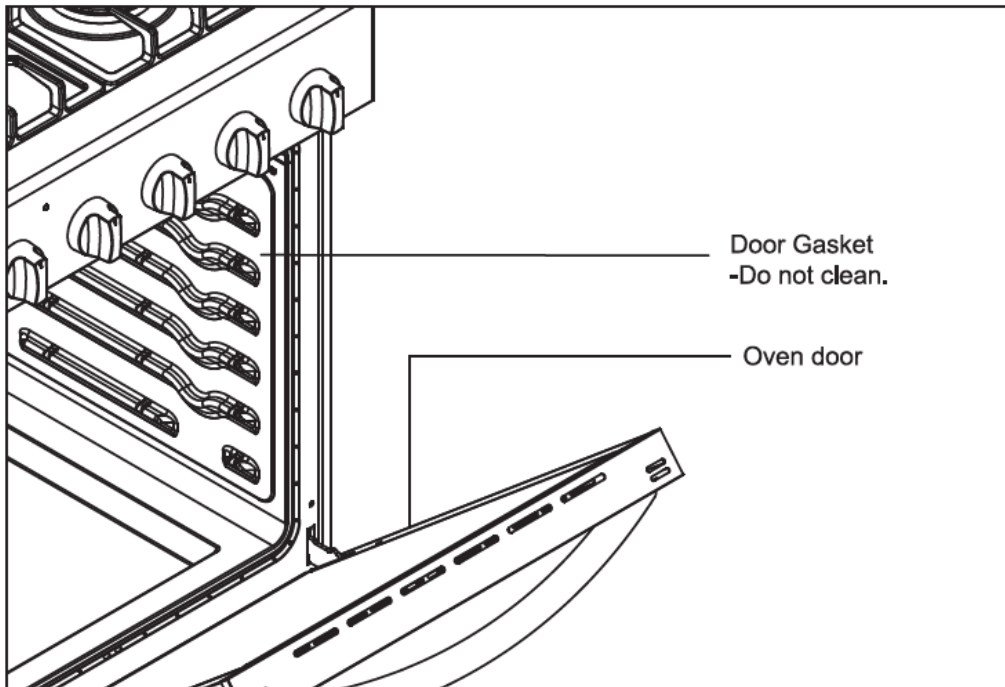
Cleaning the Oven Door

CAUTION:

- DO NOT clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.
- DO NOT immerse the door in water.
- DO NOT spray or let water or glass cleaner to enter the door vents.
- DO NOT use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door.

The oven door has multiple surfaces that require different cleaning techniques. The gasket on the oven door frame should never be cleaned or moved to clean other surfaces. The gasket is made of woven material which is essential for a good heat seal.

1. Clean the inside door surface by hand with hot, soapy water and a soapy plastic scouring pad. Do not let moisture get inside the door assembly.

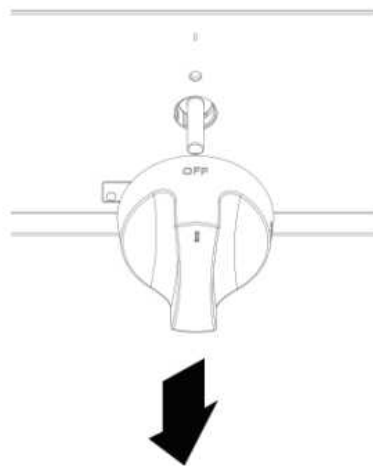


2. Rinse and dry thoroughly with a clean, soft cloth.
3. Clean the exterior stainless steel door surfaces with a soft cloth and a suitable stainless steel cleaner.
5. Clean the glass window with glass cleaner or warm, soapy water with a thorough rinse. Do not let moisture get inside the door assembly.

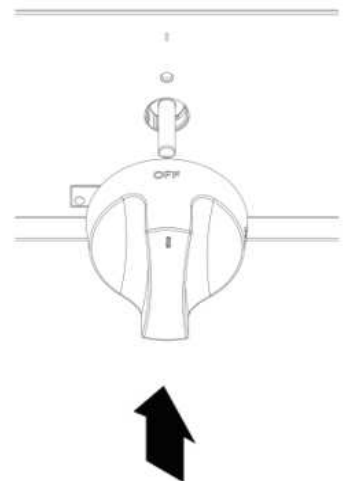
Cleaning the Surface Burner Control Knobs

WARNING: Do not use spray cleaners on the surface burner control panel. Spray entering the valve holes could contact electrical components resulting in death, personal injury, or product damage.

1. Make sure that all surface burner knobs are in the OFF position.
2. Pull the control knobs straight off the surface burner control valve stems. Do not clean the control knobs in a dishwasher. They are not dishwasher-safe.

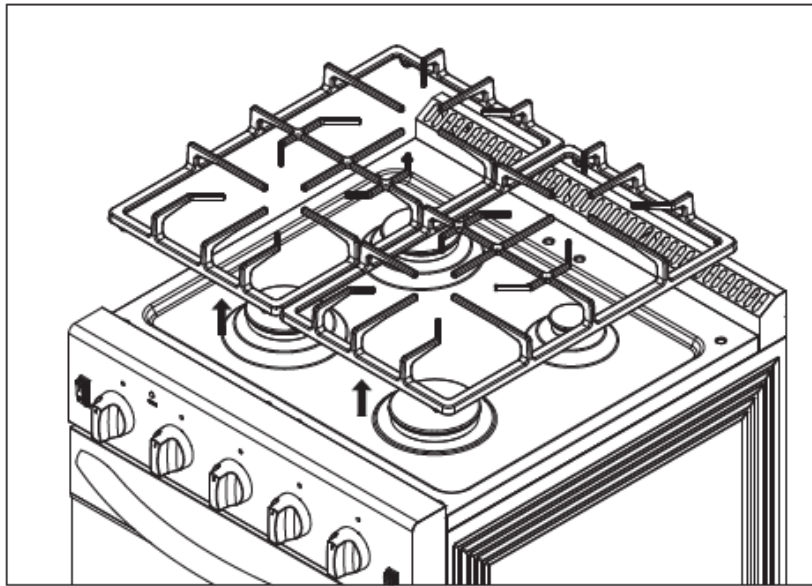


3. Clean the knobs in warm, soapy water. Rinse and completely dry all surfaces (including back and stem hole).
4. Clean stainless steel surfaces with a stainless steel cleaner on a damp, soft cloth.
5. Replace the control knobs in the OFF position by pushing them straight onto the control valve stems.

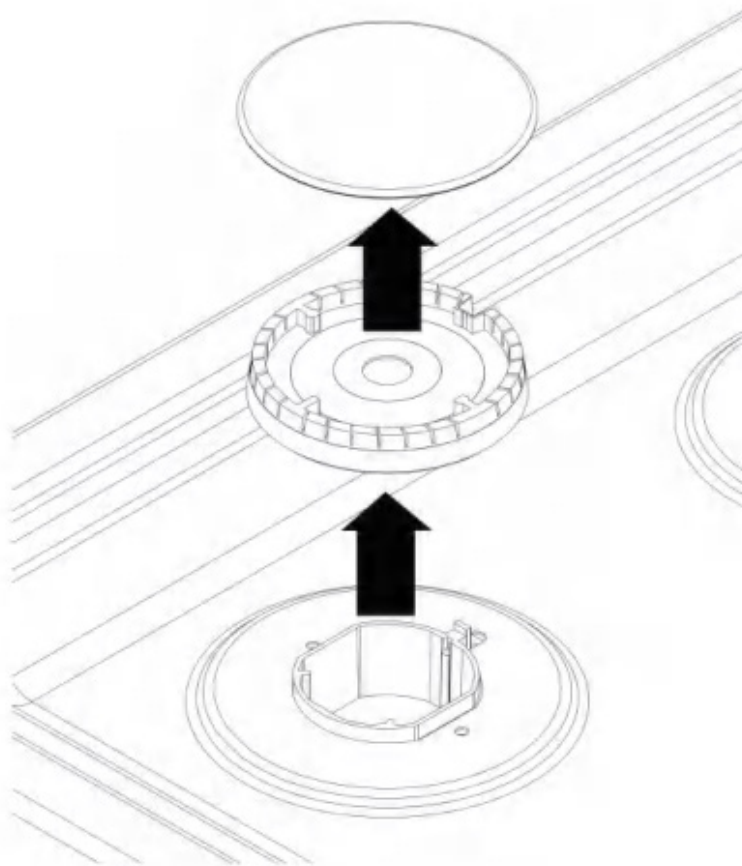


Cleaning Surface Burner Grates and Assemblies

1. Turn off all controls and make sure that all parts have cooled.
2. Lift up and remove the burner grates from the cooktop. Make note of the burner sizes and locations.



3. Lift up and remove it from the burner heads.



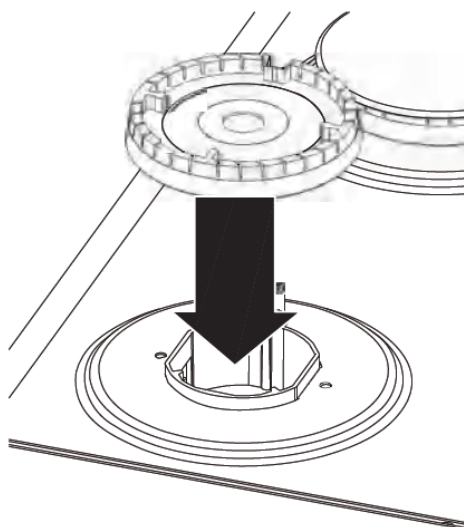
4. Lift up and remove the burner heads from the valve manifolds.

5. Clean all removable burner parts in warm, soapy water. Do not use steel-wool pads or abrasive cleaners on any burner part.

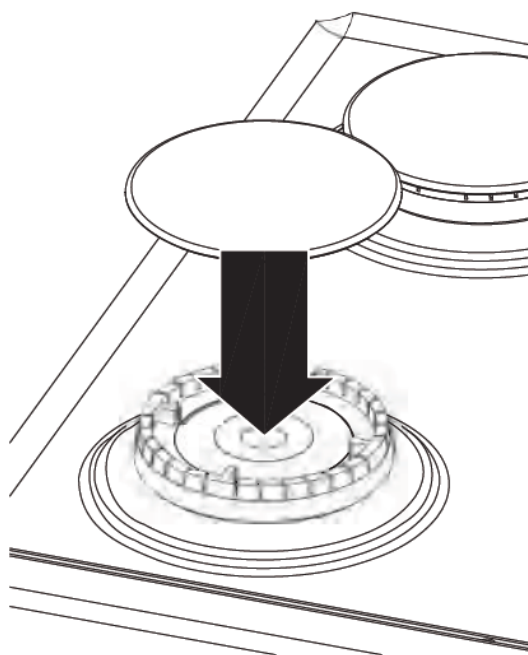
Note: Starter electrodes are not removable and should only be wiped clean when the controls are in the OFF position.

6. Rinse thoroughly, then completely dry all parts before you reassemble them.

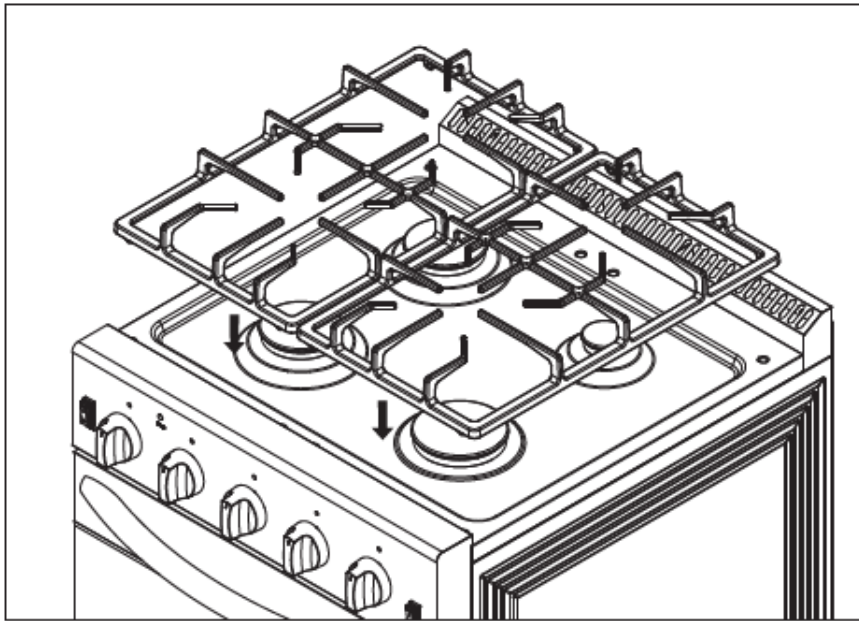
7. Set all burner heads on top of the manifold valves in the same locations you removed them from. The hole on the side of a burner head goes over the electrode. The burner heads are correctly installed when they are flat on the top of the manifold valves.



8. Set the burner caps on top of the burner heads. These also need to be flat on top of the burner heads to ensure proper and safe operation.



9. Replace the burner grates on top of the range cooktop.



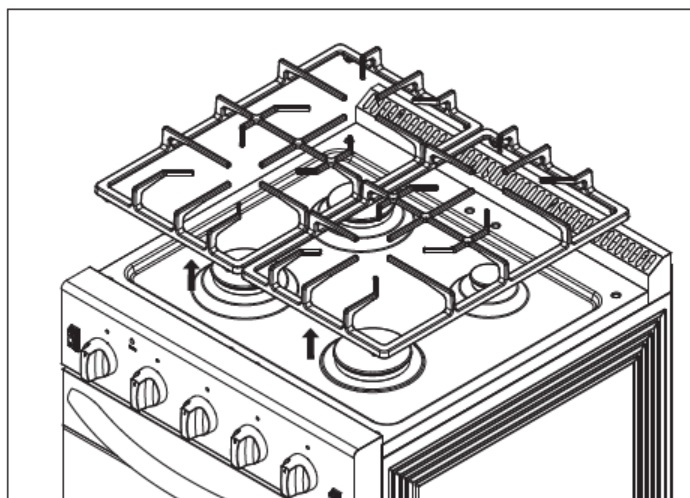
10. Push in and turn each surface burner control knob to the HI position, let each burner light, then set each control knob back to a burner setting to make sure each burner operates correctly.

Cleaning the Cooktop

The cooktop surface is a porcelain-enamel surface. To prevent this surface from becoming dull, wipe up and clean spills as they happen. Foods with a lot of acid (for example, tomatoes, sauerkraut, and fruit juices) or foods with high sugar content can cause dull spots if allowed to set.

WARNING: Do not use a steel-wool pad or abrasive cleaners on stainless steel surfaces. Abrasive pads and cleaners will scratch the surface and damage the finish.

1. Make sure that all surface burners are OFF.
2. When surfaces have cooled, remove the burner grates.



WARNING: Do not remove or lift the cooktop during cleaning. Doing so could damage the gas lines leading to the surface burner manifolds, causing poor or dangerous operation.

3. Clean the cooktop surface with warm, soapy water and a soft, damp cloth. If a spill goes under a surface burner, remove the surface burner cap and head to access and clean the spill.
4. Rinse with clean water, then dry and polish with a soft, dry cloth.
5. Reassemble burner components (if removed) and replace the burner grates.

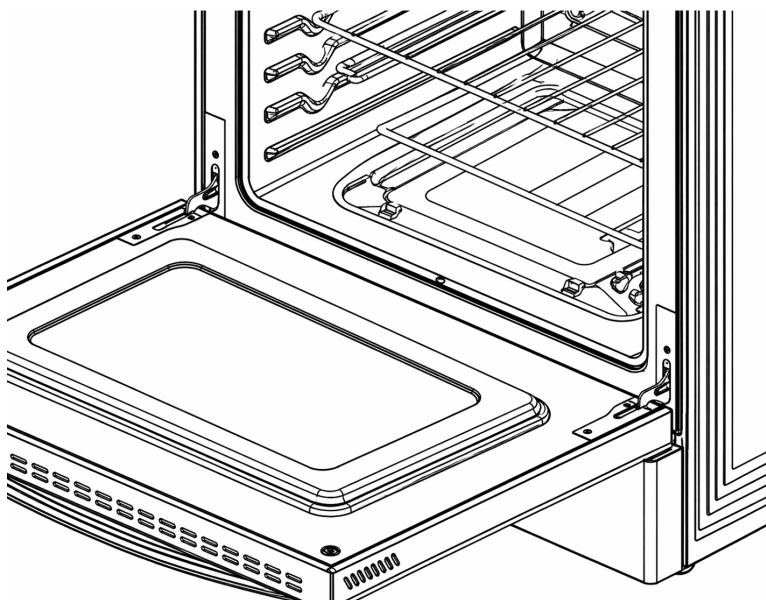
Removing and Replacing the Oven Door

WARNINGS:

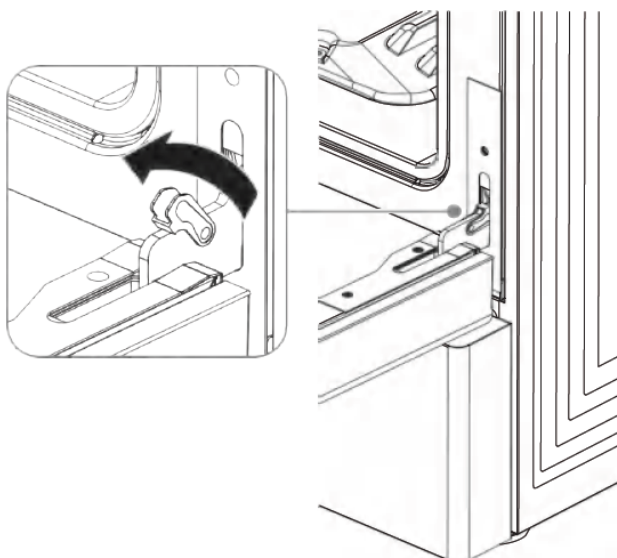
- The oven door is heavy. Do not lift the door by its handle. Be careful not to drop the door during removal. Incorrect handling could result in personal injury.
- Disconnect the electrical power to your range before removing the oven door. This prevents the oven from accidentally being turned on while the door is removed.

Removing the Door

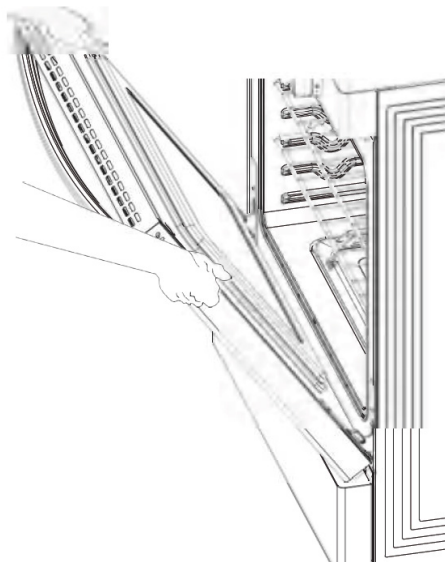
1. Completely open the oven door.



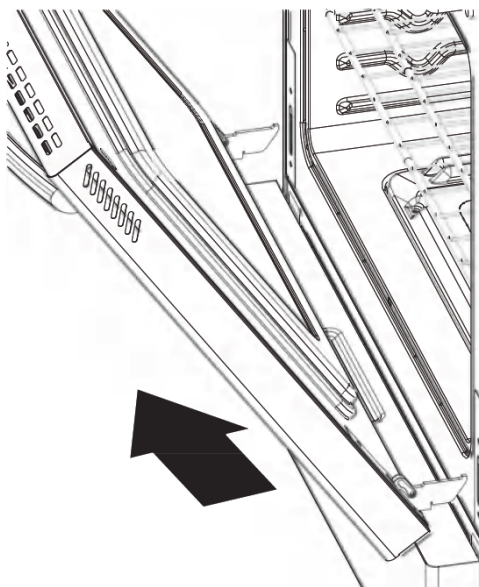
2. Open the levers fully on both sides.



3. Hold the door firmly on both sides.

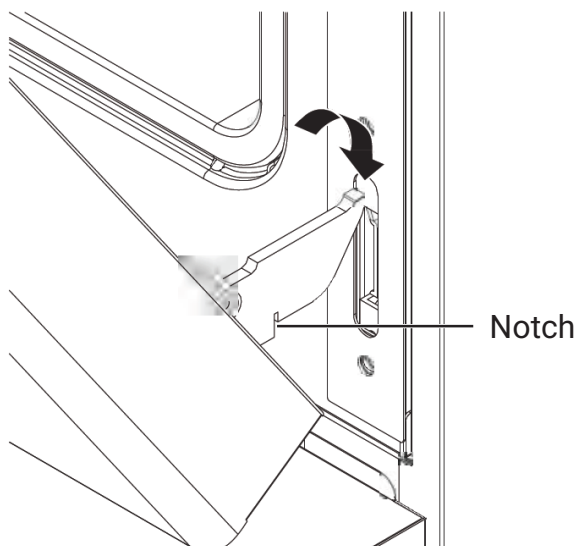


4. Disengage the hinges and remove the door gently with a 30° angle between the door and the oven. Place the door on a protected surface.



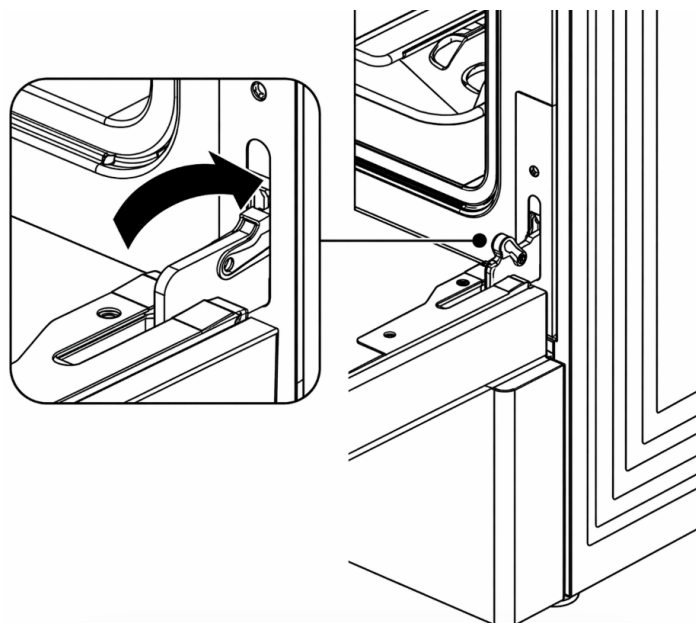
Replacing the Door

1. Hold the door firmly in an almost half-open position.

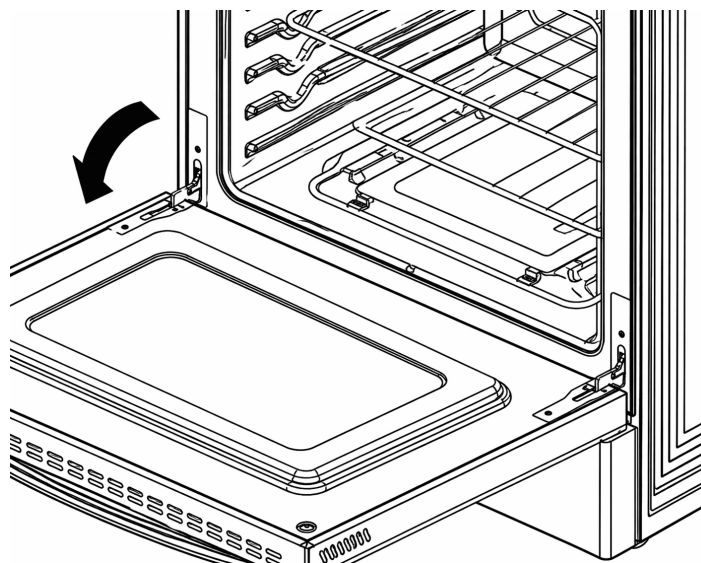


2. Insert the hinge tongues into the slots, making sure that the notches on both sides drop into place.

3. Open the door fully.



4. Fully close the levers on the left and right hinges, then close the door.



Troubleshooting

Cooktop

If the problem persists after following the solutions in this section, contact KoolMore Customer Service.

Problem	Probable Cause	Possible Solution
Gas Odor.	There is a gas leak.	Clear the room, building, or area of all occupants. Immediately call your gas supplier from outside the building. Do not call from your phone. Your range is electrical and could cause a spark that could ignite the gas. Follow the gas supplier's instructions. If you cannot reach your gas supplier, call the Fire Department.
Range is not level.	- The kitchen cabinets may not be level and may make your range appear to be not level. - Your range has been installed incorrectly. One or more of the leveling legs may be damaged or uneven.	- Make sure that the cabinets are square and provide sufficient room for installation. - Make sure that the floor is level, strong, and stable. If the floor sags or slopes, contact a carpenter. Check and level the range.
None of burners light.	- The power cord is not plugged into the electrical outlet. - A fuse in your home may be blown or the circuit breaker tripped. - The gas supply is not correctly connected or turned on.	- Make sure that the power plug is plugged into a live, correctly grounded outlet. - Replace the fuse or reset the circuit breaker. - See Connecting to gas.
One of the surface burners doesn't light.	- The control knob isn't set correctly. - The burner caps are not in place or the burner base is misaligned.	- Push in the control knob and turn it to the HI position. - Clean the electrodes. Put the burner cap on the burner head. Align the burner base.
Surface burner clicks during operation.	The control knob has been left in the HI position.	After the burner lights, turn the control knob to a desired setting. If the burner still clicks, contact a qualified service technician.
The burners don't burn evenly.	- Surface burners are dirty. - Surface burner components and caps are not assembled correctly and level.	- Clean the burners. - Cleaning surface burner grates and assemblies.
Very large or yellow surface burner flames.	Wrong orifice is assembled.	Contact your installer to check the burner orifice size or LP gas conversion.

Oven

If the problem persists after following the solutions in this section, contact KoolMore Customer Service.

Problem	Probable Cause	Possible Solution
Very large or yellow oven burner flames.	- The oven burner air adjustment shutters need to be adjusted. - Gas supply is not correctly connected or turned on.	- Call for a qualified service technician. - See Connecting to gas.
Food does not bake or roast correctly in the oven.	- Wrong cooking mode is selected. - The oven racks have not been positioned correctly for the foods being cooked. - Incorrect cookware or cookware of incorrect size being used. - Oven thermostat needs adjustment. - There is aluminum foil on racks and/or oven bottom.	- See Using the oven. - See Positioning the oven racks. - See Using the correct cookware. - See Adjusting the thermostat. - Remove the foil.
Food doesn't broil correctly in the oven.	- Oven controls not set correctly. - Oven door was not closed during broiling.	- See Broiling. - Keep the oven door closed when broiling.
Oven temperature is too hot or cold.	Oven thermostat needs adjustment.	See Adjusting the thermostat.
Oven light won't turn on.	The bulb is burned out.	Call for a qualified service technician.
Oven smokes excessively during broiling.	- Meat or food not correctly prepared before broiling. - Controls are not being set correctly. - Greasy buildup on oven surfaces. - The food may be too close to the broiler burner.	- Cut away excess fat or fatty edges that may curl. - See Broiling. - Regular cleaning is necessary when broiling frequently. - Move the broiler dish to a lower rack.
I hear a crackling or popping noise.	This is normal.	This is the sound of the metal heating and cooling during any cooking or cleaning function.
Steam or smoke coming from under the control panel.	This is normal.	The oven vent is located below the control panel. More steam is visible when baking or roasting multiple items at the same time.
I smell a strong odor.	This is normal.	The insulation around the inside of the oven emits an odor the first few times you use the oven.



WARRANTY

LIMITED WARRANTY

KoolMore Supply Inc. extends a limited warranty to the original purchaser, guaranteeing that this KoolMore product is free from manufacturing defects in material or workmanship for one year from the date of purchase.

Should you discover any such defect within the warranty period, KoolMore Supply Inc. reserves the right to repair or replace the product without charge, or to cover the cost of replacement parts and repair labor needed to correct defects present at the time of purchase or resulting from regular usage, when the appliance has been installed, operated, and maintained as per the instructions provided.

At its sole discretion, KoolMore Supply Inc. may decide to replace the product. In such an event, your replacement appliance will carry the warranty for the remaining term of the original unit's warranty period.

This warranty is valid exclusively to the original purchaser of the product and only applicable within the United States. The warranty commences from the date of original consumer purchase. Proof of the original purchase date will be required to obtain service under this warranty.

Under this limited warranty, your sole and exclusive remedy will be product repair, as outlined above. All services must be provided by a KoolMore designated service company.

KoolMore shall not be responsible or liable for any loss, spoilage, or damage to food, beverages, pharmaceuticals, medical supplies, or any other contents stored in the unit resulting from failure, malfunction, defects, improper installation, improper use, power interruption, or any other cause. Any such losses are expressly excluded from coverage under this warranty.

To claim warranty or request repair service:

Email support@koolmore.com. Please include your name, address, phone number, warranty repair request, and a copy of your proof of purchase receipt. Alternatively, visit koolmore.com and use the Contact Us page. A KoolMore customer service representative will promptly arrange service for your appliance.

We thank you for choosing KoolMore.

WARRANTY EXCLUSIONS

This limited warranty will not cover:

1. Failure of the product to perform during power failures or interruptions, or due to inadequate electrical service.
2. Damage incurred during transportation or handling.
3. Damage caused by accidents, vermin, lightning, winds, fire, floods, or acts of God.
4. Damage resulting from accidents, alterations, misuse, abuse, improper installation, repair, or maintenance. This includes using any external device that alters or converts the voltage or frequency of electricity.
5. Unauthorized product modifications, repairs by unauthorized centers, or use of non-approved replacement parts.
6. Abnormal cleaning and maintenance not aligned with the user's manual.
7. Use of incompatible accessories or components.
8. Any costs associated with repairs or replacements under these excluded circumstances shall be the responsibility of the consumer.

