



KFXX

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EKYNEX FIRE™
25.000 BTU BURNER

ROCKET POWER™
21.000 BTU BURNER



BE A **PRO** IN YOUR KITCHEN

GAS RANGE TOP INSTALLATION GUIDE AND USER MANUAL

APPLICABLE MODEL: KFX3090XR, KFX3690XR, KFX4890XR

READ AND SAVE THIS INSTRUCTIONS

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 a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

WELCOME TO THE KUCHT FAMILY



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**NOTE: FOR WARRANTY AND SERVICE INFORMATION,
PLEASE SEE ATTACHMENTS PACKAGED WITH RANGE TOP.**

PLEASE READ AND SAVE THESE INSTRUCTIONS

This manual provides specific operation instructions for your model. Use your range top only as instructed in this manual. These instructions are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining the appliance.

Record in the space provided below the Model No. and Serial No. of this appliance. These numbers are found on the serial plate located at back of range top.

Model No. Type Number Serial No. Purchase Date Record these numbers for future use.

IMPORTANT: Keep a copy of your bill of sale. The date on the bill establishes the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts.

PLEASE DO THIS NOW!

The PRODUCT REGISTRATION should be filled in completely, visit www.kucht.com and register your product. This information will register your product and help us to serve you quickly in the future if necessary.

READ ALL IMPORTANT SAFE GUARDS AND ALL INSTRUCTIONS BEFORE USING THE APPLIANCE.

If you smell gas

- Open windows
- Don't touch electrical switches
- Extinguish any open flame
- Immediate call your gas supplier



For your Safety

Keep appliance is a clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Warnings

Destroy the carton and plastic bags after the range top is unpacked. Children should not use packaging material for play, cartons covered with rugs, bedspreads, or plastic sheets can become air-tight chambers. Remove all staples from the carton. Staples can cause severe cuts and destroy finishes if they contact with other appliances or furniture.

Be safety conscious. The preparation of food on a range top requires temperatures that could cause severe burns. Before using this new appliance, carefully read and follow all instructions.



WARNING:

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm. In addition, businesses must warn customers of potential exposure to such substances.

Users of this appliance are here by warned that the burning of gas can result in low level exposure to some of the listed substances, including formaldehyde, benzene, soot and carbon monoxide. This is caused primarily from the incomplete combustion of natural gas or LP fuel. Properly adjusted burners will minimize incomplete combustion.

Exposure to these substance scan also be minimized by properly venting the burners by opening a window or using a ventilating hood or fan.

Notice: Never keep pet bird sin the kitchen. Birds have a very sensitive respiratory system. Fumes released during the self-cleaning cycle, overheated cooking oil, fat, margarine or overheated non-stick cookware maybe harmful or fatal to birds.

PROPER INSTALLATION: Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Fuel Gas Code ANSI Z223.1-latest edition, and the National Electrical Code ANSI/NFPA No. 70-latest edition. Install only per installation instructions provided in the literature package for this range top.

Ask your dealer to recommend a qualified technician and an authorized repair service. Have the technician familiarize you with the locations of the manual gas shut off valve and gas meter in the even tit is necessary to shut off gas supply to the range top during an emergency.

USER SERVICING:

Do not repair or replace any part of the appliance unless specifically recommended in this owner's guide. All other servicing should be done only by a qualified technician. This will reduce the risk of personal injury and damage to the range top.

Storage in or on appliance: Flammable materials should not be stored near surface burners. These include paper, plastic and cloth items (such as cook books, plastic ware and towels) as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the range top.



CAUTION: The following situations could cause body injury or property damage.

DO NOT TOUCH SURFACE BURNERS OR AREAS NEAR THESE BURNERS.

Surface burners maybe hot even though the flame is not visible. Areas near surface burners maybe come hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool.

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



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.

WEAR PROPER APPAREL. Loose fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact surface burners until they have had sufficient time to cool.

WHEN HEATING FA-TOR GREASE, WATCH IT CLOSELY AND DO NOT LEAVE UNATTENDED.

Fa-tor grease may catch fire if allowed to become too hot.

DO NOT USE WATER OR FLOUR ON GREASE FIRES. Smother the fire with a pan lid, baking soda or use a dry chemical or foam-type extinguisher.

OPERATE OF THE SURFACE BURNERS. When the burners are operated for the first time, a small amount of smoke maybe generated due to tape residue or manufacturing lubrication. THIS IS NOT DANGEROUS. Operate the burners for about five minutes to rid the burners of this material before cooking.

USE ONLY DRY POT HOLDERS. Wet or damp pot holders on hot surfaces can result in burns from steam. Do not let the pot holder touch hot heating areas. Do not use a towel or other bulky clothing stead of a pot holder.

USE PROPER FLAME SIZE. Adjust flame size that so it does not extend beyond the edge of the utensil. The use of under sized cookware will expose apportion of the burner flame and may result in severe burns or direct contact and ignition of clothing. Also, proper relationship of utensil to burner will improve efficiency.

KNOW WHICH KNOB CONTROLS EACH BURNER. Place a pan of food on the burner before turn ignition, and turn the burner off before removing the pan. Always turn to the ignite position when lighting top burners. Then adjust the flame size so it does not extend beyond the edge of the utensil.

UTENSIL HANDLES SHOULD BE TURNED INWARD AND NOT EXTEND OVER ADJACENT SURFACE BURNERS. To reduce the risk of burns, ignition of flammable e 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 burners.

NEVER LEAVE THE SURFACE BURNERS UNATTENDED. Boil over scan leave greasy spills that can create excess smoke or a fire hazard, and cookware that has boiled dry may warp or melt.

ALLOW PARTS TO COOL TO ROOM TEMPERATURE BEFORE TOUCHING OR REMOVING THEM FROM THE RANGE TOP. When a surface burner is first turned off, the burner and grate are hot enough to cause burns.

CLEAN THE RANGE TOP REGULARLY TO KEEP ALL PARTS CLEAN OF GREASE OR RESIDUE WHICH COULD CATCH FIRE. Pay particular attention to the area under neath each surface burner. Do not allow fa-tor grease to accumulate. If a hood has been installed for use with the range top, ensure that it is kept clean and in good working order. Greasy deposits in the fan could catch fire. Refer to the hood manufacturer's instructions for cleaning

THESE RANGE TOPS MUST BE INSTALLED IN CONJUNCTION WITH A SUITABLE OVERHEAD VENT HOOD. DUE TO THE HIGH CAPACITY OF THESE PROFESSIONAL COOK TOPS, ATTENTION SHOULD BE PAID TO THE HOOD AND DUCT WORK INSTALLATION TO ENSURE IT MEETS LOCAL BUILDING CODES.

To eliminate risk of burns or fire by reaching overheated surfaces, unit cabinet's storage located above the cooking surface should be avoided

DO NOT USE A "CYCLONIC" RANGE TOP HOOD WITH THIS PRODUCT. Some range top hoods circulate air by blowing downward toward the range top then drawing the air back up into the hood. This creates a "cyclonic" air wash that is designed for electric range tops only. A "cyclonic" hood may cause the burners of a gas range top to operate improperly.

GLAZED COOKING UTENSILS: Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooking due to the sudden change in temperature. Check the manufacturer's recommendations for range top use.

Do not place plastic salt and pepper shakers, spoon holders or plastic wrappings on top of the range top. These items could melt or ignite. Pot holders, towels or wooden spoons could catch fire if placed too close to the flame.

Do not use a wok equipped with a metal ring that extends beyond the burner. Because this ring traps heat, the burner and grate could be damaged. Also, the burner may not work properly, creating a carbon monoxide level above current health standards.

Flexible Connectors: If the gas range top is connected to a gas supply with a metal flexible connector, disconnect the range top with CAUTION for service or cleaning.

Flexible connectors are not intended for repeated bending. Do not allow cleaners to make contact with flexible connectors.

The connector and its fittings are designed for use only on the original installation and are not to be reused for another appliance or at another location. Connectors must comply with A NSIZ 21.24.

It is good practice for each household to have an appropriate fire extinguisher for use in the event of a house fire.

NOTE: The instructions appearing in this owner's guide are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when operating and maintaining any appliance.



On sealed burner models never attempt to operate the surface burners without the cooktop, burner caps, and ignition wires firmly in place. There is a risk of fire and/or explosion which could result in personal injury or property loss.

INSTALLATION INSTRUCTIONS

Be sure the range top is properly installed and grounded by a qualified technician. It is the responsibility of the technician to make certain that your range top is properly installed. Situations caused by improper installation are not covered under the warranty. Any expenses incurred due to such situations will not be paid by the manufacturer of the range top.

Leak testing of the appliance shall be conducted according to the manufacturer's instructions, or according to local building codes and gas regulations in your area.

GAS CONNECTIONS (ALL UNITS)

NOTICE TO MASSACHUSETTS APPLIANCE DEALERS:

Be sure this document is included in all gas range top appliances sold to consumers in the State of Massachusetts.

NOTICE: Massachusetts law requires the following:

- Appliances must be installed by a licensed plumber or gas fitter.
- Appliances must be connected with a three(3)foot(36"maximum length) Flexible gas connect or and a "T" handle type manual gas valve in the gas supply line to the appliance.

Have the dealer where you purchase your new range top install it or have them recommend a qualified installer. Installation must conform with local codes. In the absence of local codes, the installation must conform with the National Fuel Gas Code, A NSIZ223.1-Latest Edition in the U.S.A. or the CAN/CGAB149.1or.2 Installation Codes in Canada.

The range top should be connected to the supply line with 1/2-inch black iron pipe or a certified flexible type stove connector. To prevent gas leaks, put an approved sealing compound which is resistant to liquefied petroleum gases on all threaded connections.

IMPORTANT: Do not apply pressure directly to the range top manifold pipe when tightening supply connections. The manifold pipe should be held securely at the pressure regulator to prevent twisting. Hold the pressure regulator with a wrench during the tightening of the connection, or the manifold pipe may be twisted and split and cause a dangerous leak.

The installation of range tops designed for manufactured (mobile) home installation must conform with the Manufactured Construction and Safety, Title 24 CFR, Part 3280, [formerly the Federal standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280)] in the U.S.A. or C.S.A. Standard CAN/CGAZ240.4.2in Canada or, when such standards are not applicable, with local codes.

The installation of range tops designed for recreational vehicle installation must conform with state or other codes or, in the absence of such codes, with the Standard for recreational vehicles. ANSIA 119.2.2-1982 in the U.S.A. or CAN/CGA Z240.4.2 in Canada.

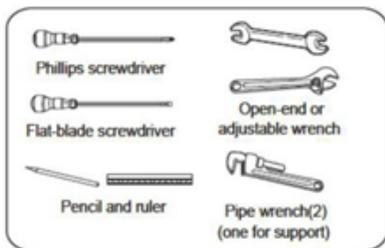
The installation of appliances designed for recreational park trailers must conform with state or other codes or, in the absence of such codes, with the standard for recreational park trailers, ANSIA119.5.

Note: Check all piping connections in the unit for leaks. Never use an open flame to check for gas leaks. Use a soap solution, 75% water, 25% dishwashing soap. It is possible for connections made at the factory to leak, due to vibration encountered in transportation. Make certain you have checked them all, and repair any connections that leak.

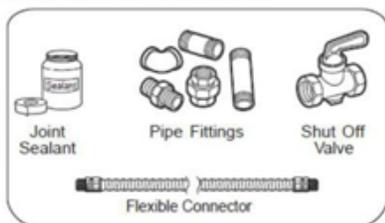
The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psig.

The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig.

TOOLS YOU WILL NEED



MATERIALS YOU MAY NEED



- **Gas line shut-off valve**

To reduce the possibility of gas leaks, apply Teflon tape or a thread compound approved for use with LP or Natural gases to all threaded connections.

- Connect the supplied ½” threaded pipe to the units regulator located on the back left of the unit. We suggest using a ½” female to 3/8” male flare adapt or on the end of the ½” threaded pipe supplied.

- Use a 5/8” flexible appliance connect or to connect your gas supply to the appliance. A 3 foot length this recommended for ease of installation but other lengths are acceptable. Never use an old connector when installing a new range.

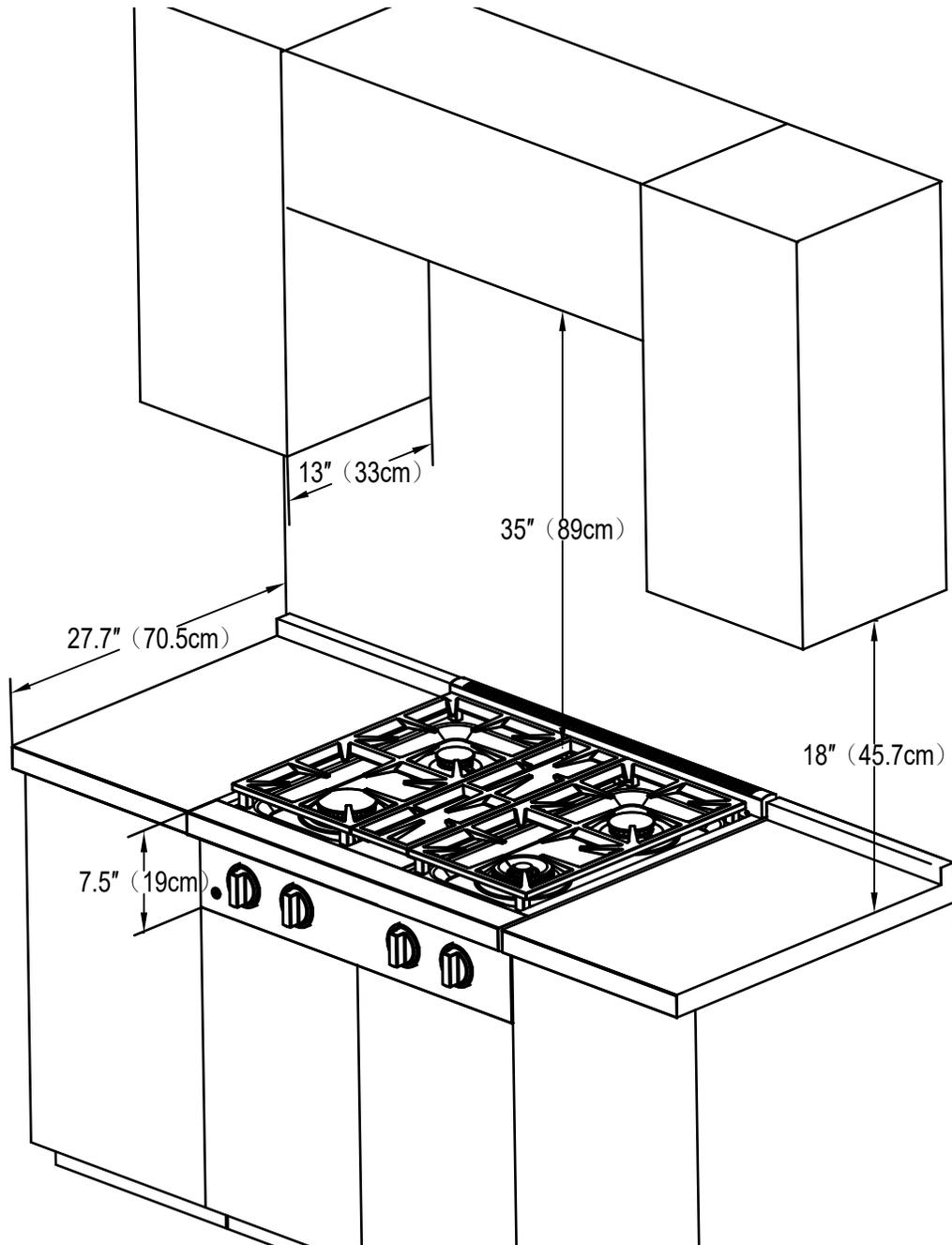
- Check for leaks using a leak detector or soapy water, 75% water, 25% dishwashing soap.

CLEARANCES

All units must be installed in accordance to minimum rear and side wall clearances and clearances extended vertically above cooking top which are state don the serial plate (the serial plate is located on the back of the unit.)

Make sure that the wall coverings, counter tops and cabinets around the range top can with stand temperatures of up to 200° F/93° C generated by the range top.

It is the responsibility of the installer to make certain that the range top is properly adjusted at the time of installation. Situations caused by improper adjustments or improper installation are not covered under the warranty. Any expenses incurred due to such situations will not be paid by the manufacturer of the appliance.



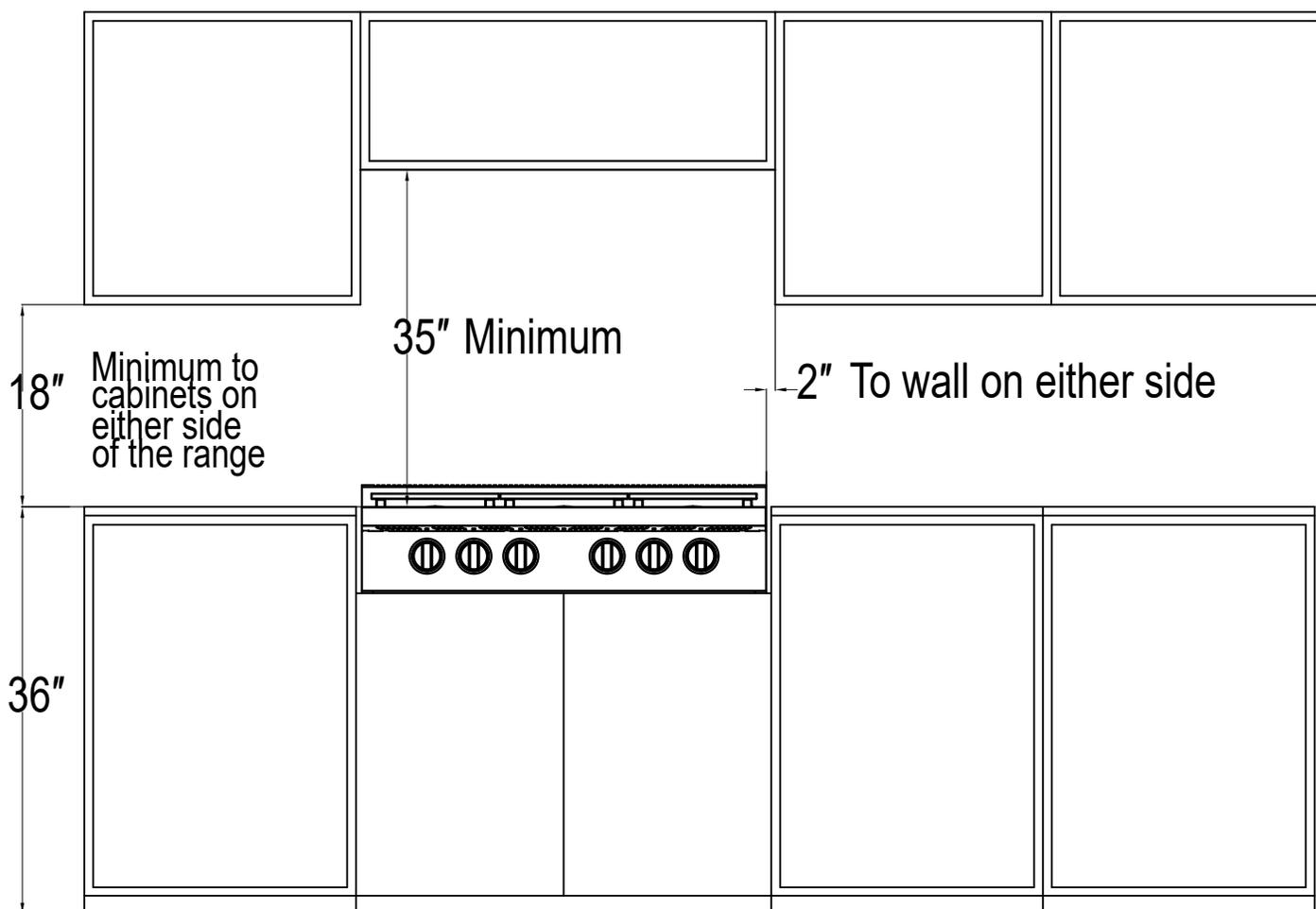
- This range top may be installed directly adjacent to existing 36"(91.4 cm) High base cabinets.

- The range top **CAN NOT** be installed directly adjacent to side walls, tall cabinets, tall appliances, or other side vertical surfaces above 36" (91.4cm) high. There must be a minimum of 6" (15.2cm) side clearance from the Range top to such combustible surfaces above the 36" (91.4cm) counter height.

- Within the 6" (15.2cm) side clearance to combustible vertical surfaces above 36" (91.4cm), the maximum wall cabinet depth must be 13" (33.0cm) and wall cabinets within this 6" (15.2cm) side clearance must be 18" (45.7cm) above the 36" (91.4cm) high counter top.

- Wall cabinets above the range top must be a minimum of 42" (106.7cm) above the range top cooking surface for the full width of the range top. This minimum height requirement does not apply if a range top hood is installed over the cooking surface.

WALL INSTALLATION



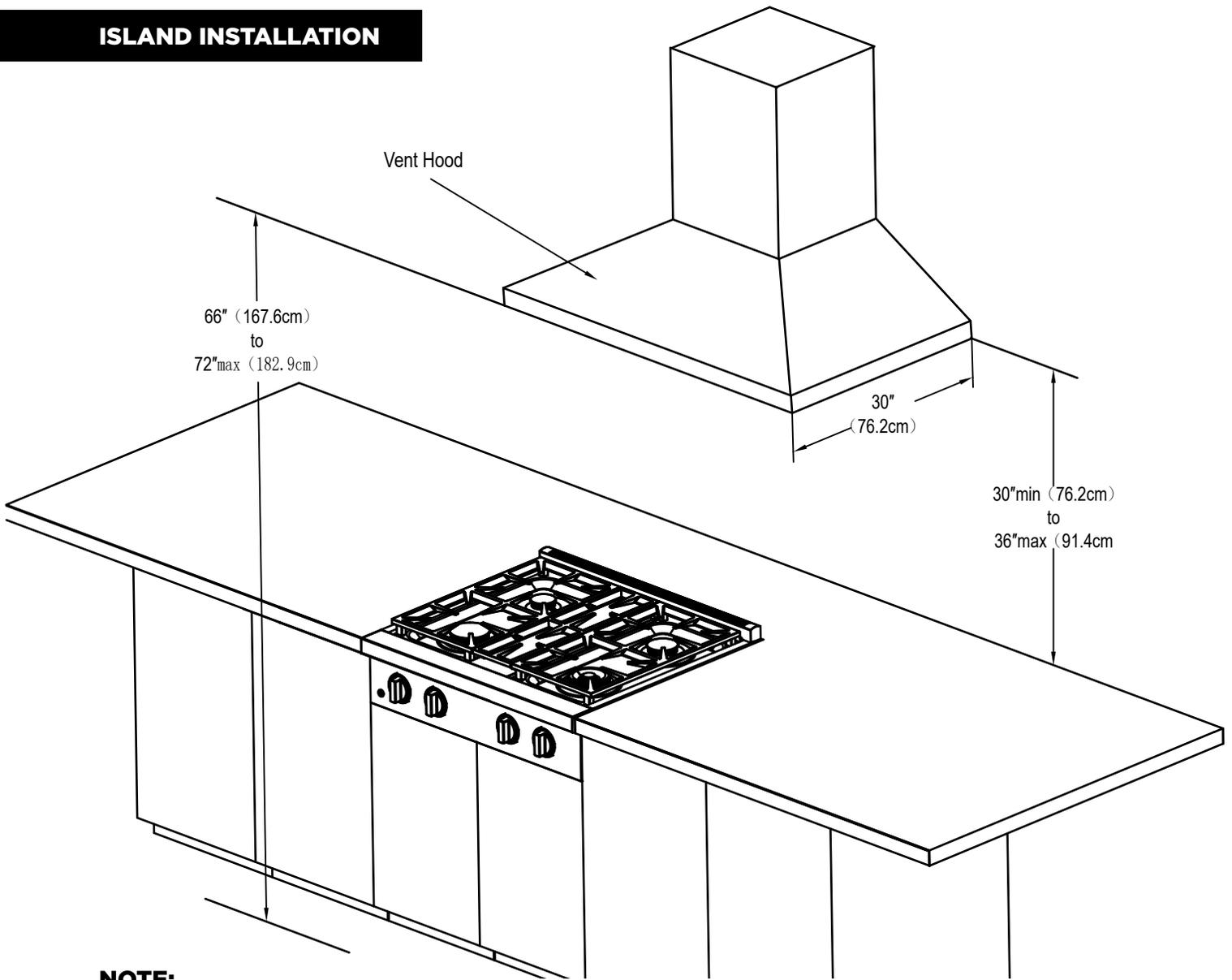
If a range hood is installed above the range top, maintain a 35" minimum clearance between the range top and the bottom of the range hood.

The range hood must exhaust outside. For best smoke elimination, the lower edge of the hood should be installed a minimum of 30" to a maximum of 36" above the cook top surface. Recommended CFM should be 450 cfm for the 30" range top.

DO NOT INSTALL WITH A DOWN DRAFT VENTILATION SYSTEM



ISLAND INSTALLATION



NOTE:

There must be a minimum of 6" (15.2cm) clearance from rear of range top to a combustible wall.

Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances to non-combustible materials must be approved by the authority having jurisdiction.

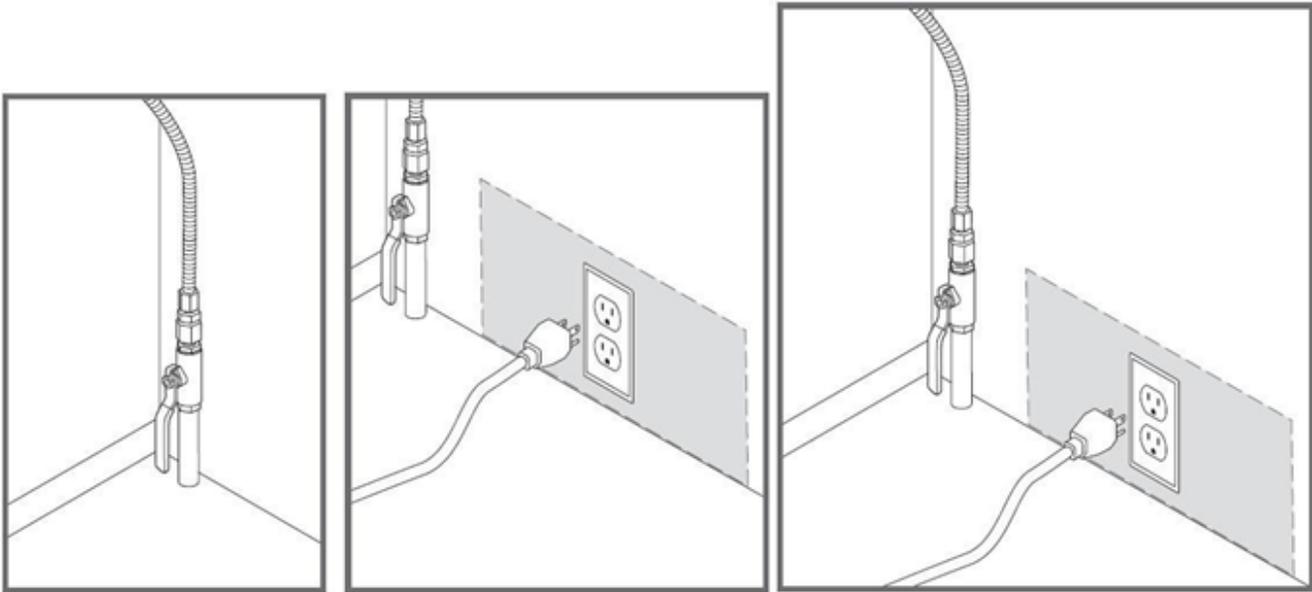
- This range top may be installed directly adjacent to existing 36" (91.4cm) High base cabinets.

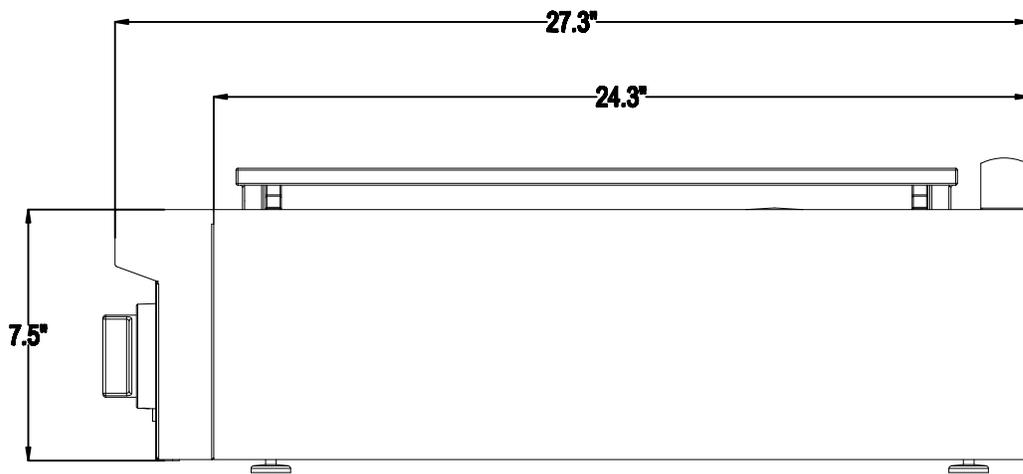
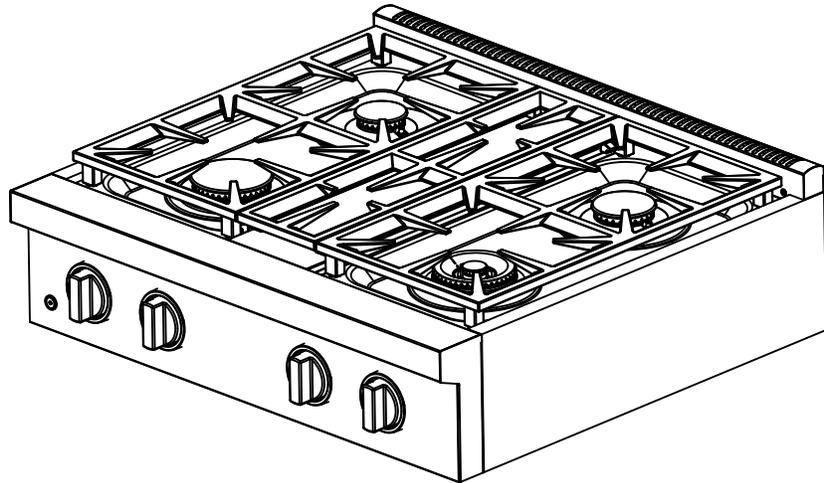
- The range top CANNOT be installed directly adjacent to side walls, tall cabinets, tall appliances, or other side vertical surfaces above 36" (91.4cm) high. There must be a minimum of 6" (15.2cm) side clearance from the range top to such combustible surfaces above the 36" (91.4cm) counter height.

- Within the 6" (15.2cm) side clearance to combustible vertical surfaces above 36" (91.4cm), the maximum wall cabinet depth must be 13" (33.0cm) and wall cabinets within this 6" (15.2cm) side clearance must be 18" (45.7cm) above the 36" (91.4cm) high counter top.

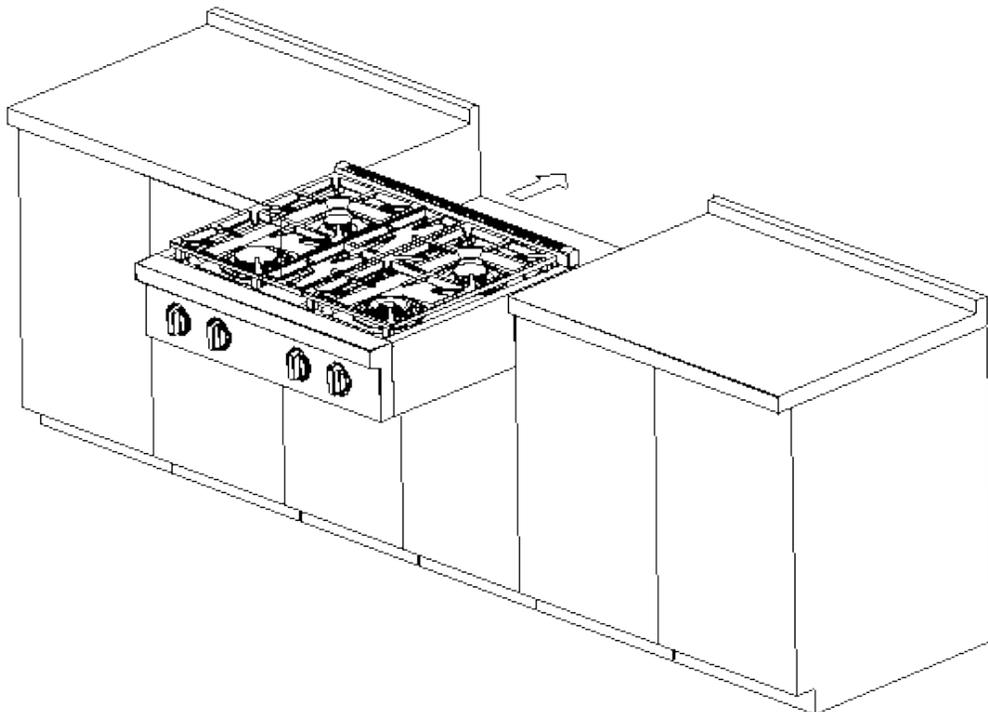
- Wall cabinets above the range top must be a minimum of 42" (106.7cm) above the range top cooking surface for the full width of the range top. This minimum height requirement does not apply if a range top hood is installed over the cooking surface.

Make sure there is a power outlet within the reach of the range top's power supply cable (within 36"/30 cm from the right side of the range top). The outlet should be accessible with the range top installed.





Make the counter top cut-out following the dimensions given in the illustration above.
Base below range top must be of an on-combustible material.



INSTALLING THE RANGE TOP

- Remove the range top from its package and set aside all burners, burner caps and grates.
- Gently slide in the cook top in to the cut-out, make sure your cut-outs are there for the gas connection and electrical hookup (if you choose to use it).
- Once this is done you're now ready to slide the range top all the way back to the wall.
- Install all burners and burner caps.
- Install all grates.

CONNECTING GAS TO RANGE TOP

This range top is designed to operate at a pressure of 4" of water column on natural gas or 10" of water column on propane gas (LPG).

Make sure you are supplying your range top with the type of gas for which it is designed. It's shipped for use with NG. This range top is convertible for use on natural gas (LPG) also. When using this range top on LPG gas, conversion must be made by a qualified LPG installer before attempting to operate the range top on that gas.

For correct operation, the pressure of natural gas supplied to the regulator should be between 4" and 5" of water column. For LP gas, the pressure supplied must be between 10" and 12" of water column.

When checking for correct operation of the regulator, the inlet pressure must be at least 1" more than the operating manifold pressure as given above.

The pressure regulator located at the inlet of the range top manifold must remain in the supply line regardless of whether Natural(NG) or Propane(LP) gas is being used.

A flexible metal appliance connect or used to connect the range top to the gas supply should be 3 feet/91.4 cm max. in length for easy installation. In Canada, flexible connectors should be single wall metal connectors less than 6 feet/182.9 cm in length.

Shut off the main gas supply valve before removing the old cooking appliance (if applicable) and leave it off until the new hook-up has been completed. Don't forget to relight the pilots on other gas appliances when you turn the gas back on.

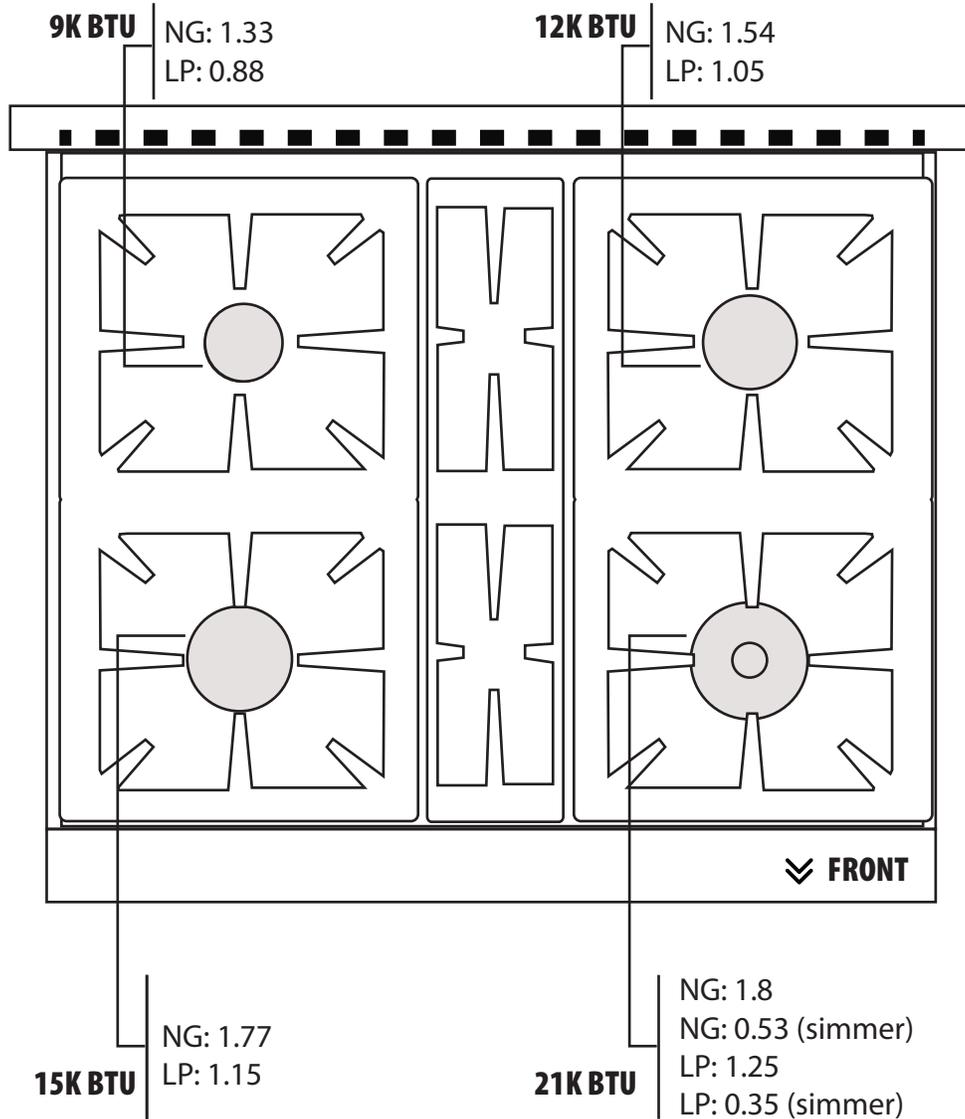
Because hard piping restricts movement of the range top, the use of a CSA certified flexible metal appliance connector is recommended unless local codes require a hard-piped connection. Never reuse an old connect or when installing a new range top. If the hard piping method is used, you must carefully align the pipe.

To prevent gas leaks, use pipe joint compound resistant to NG gases on all male external pipe threads.

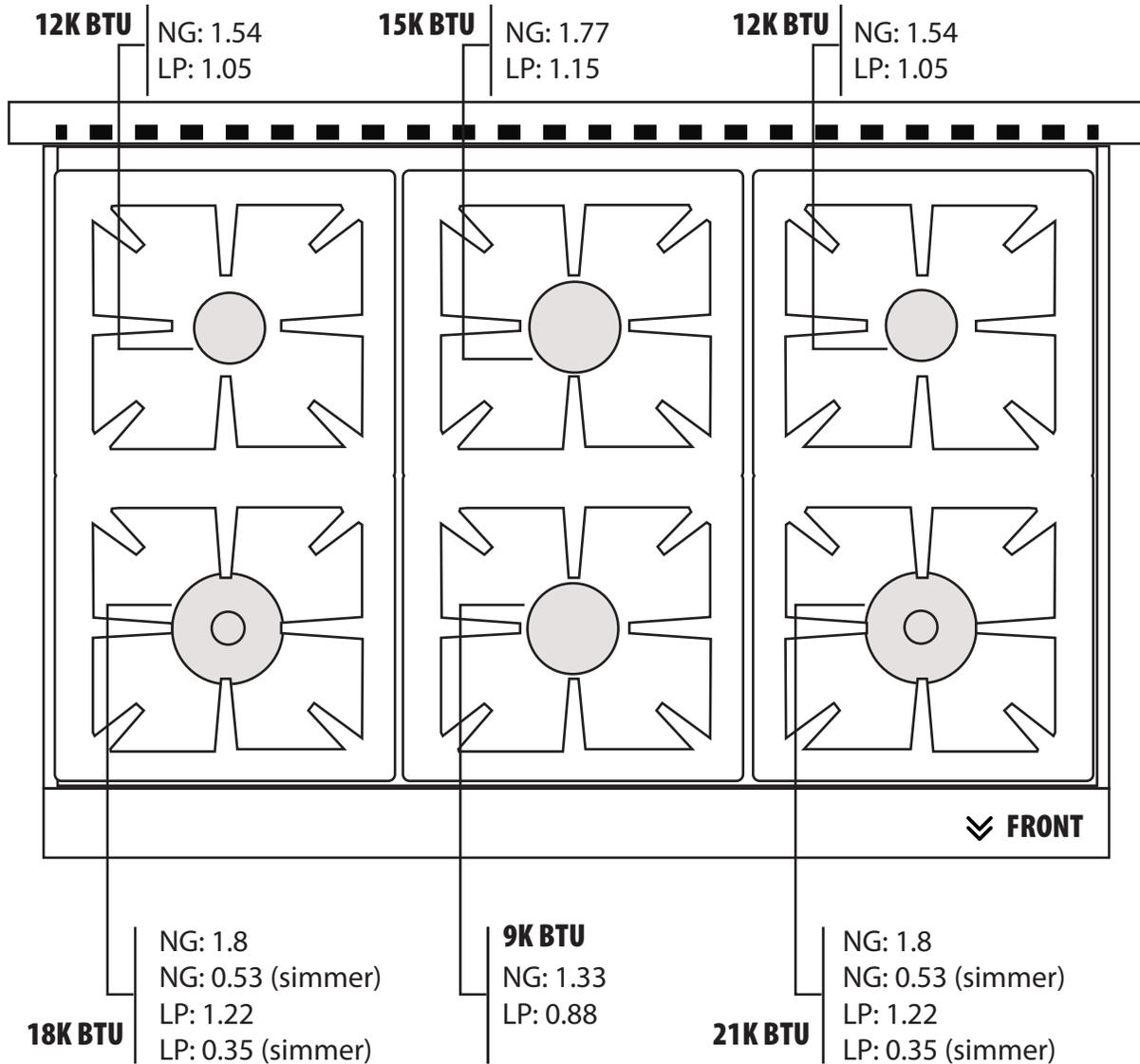
1. In an easily accessible location, install a service manual gas shut off valve. Be sure everyone operating the range top knows where and how to shut off the gas supply to the cook top.
2. Use a flexible gas line to connect to the 1/2" fitting, located on the bottom right hand corner underneath the range top.
3. When all connections have been made, be sure all range top controls are in the off position and turn on the main gas supply valve. Check for gas leaks by using a 75% water, 25% dish-washing soap solution. If a gas leak is present, shut off gas immediately, tighten all connections, and retest for leaks.
4. Any opening in the wall behind the appliance and in the floor under the Appliance shall be sealed.

GAS BURNERS AND ORIFICES SIZES

KFX3090XR



KFX3690XR

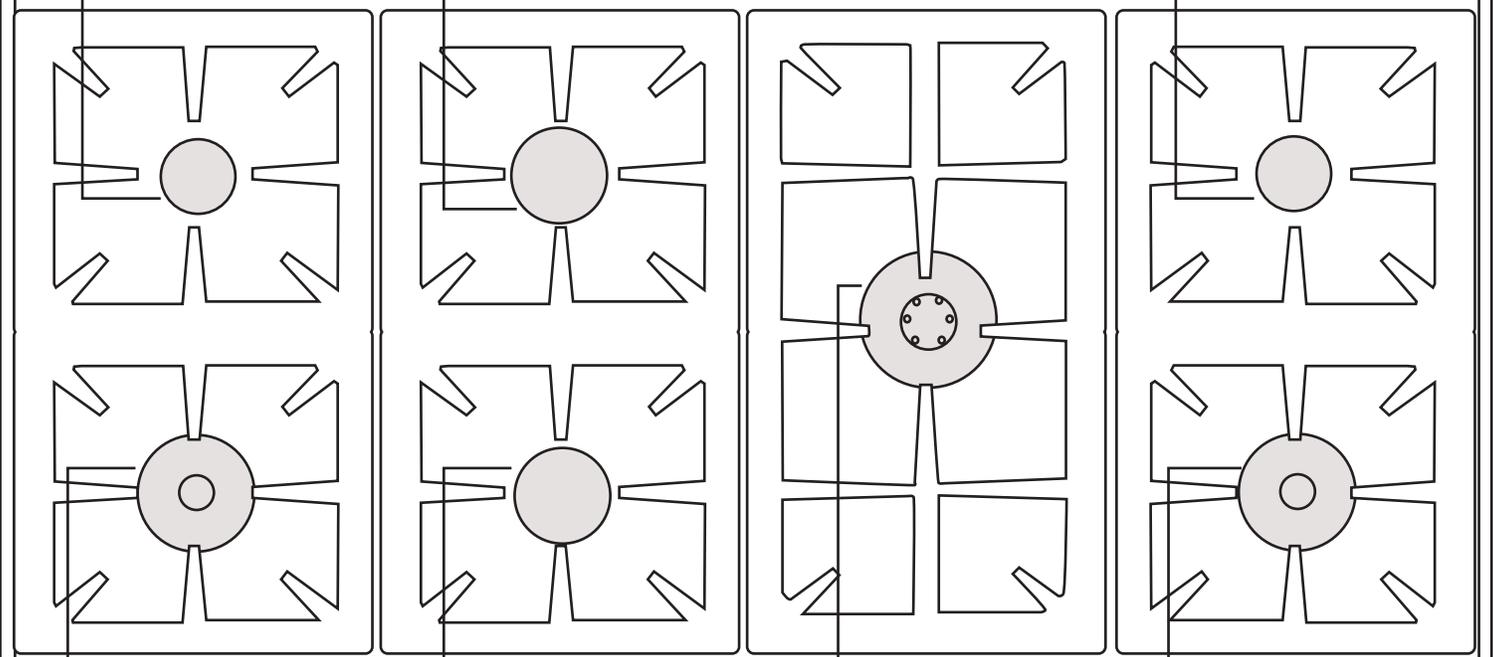


KFX4890XR

9K BTU | NG: 1.33
LP: 0.88

12K BTU | NG: 1.54
LP: 1.05

9K BTU | NG: 1.33
LP: 0.88



≡ **FRONT**

18K BTU | NG: 1.8
NG: 0.53 (simmer)
LP: 1.22
LP: 0.35 (simmer)

12K BTU
NG: 1.54
LP: 1.05

25K BTU
NG: 2.26
LP: 1.44

18K BTU | NG: 1.8
NG: 0.53 (simmer)
LP: 1.22
LP: 0.35 (simmer)

GUIDELINES FOR USING RANGE TOP BURNERS

There are dual burners have the same low turn-down setting (SIM) for gentle simmering (450 BTU/hr). Use the SIM setting for melting chocolate and butter, cooking rice and delicate sauces, simmering soups and stews, and keeping cooked food hot. Never leave the cook top unattended when in use. Boil over causes smoking and greasy spills that may ignite.

Never allow flames to extend beyond cookware or curl up its sides. This could discolor and damage the utensil and you may get burned touching a hot handle.

Keep handles out of the way. Turn handles so that they don't extend over the edge of the range or another burner that is on.

Take care when deep-frying. Oil or fat can overheat very quickly, particularly on a high setting.

Make sure that all burner parts are properly in place. Incorrectly or incompletely assembled burners may produce dangerous flames. See 'Replacing the burner parts' in 'Care and cleaning'.

Keep the burners clean. Especially after a spill or boil over, make sure you clean the affected burners before using them again. Food residue may clog the igniter and the notches of the flame spreader, stopping the burner from functioning correctly. See 'Care and cleaning' for instructions.

Check that the burner flames are regular. They should be blue with no yellow tipping, and burn without fluttering all around the burner cap. If not, see 'Troubleshooting' for advice.

SURFACE BURNER IGNITION



To light the top burners, push and turn the appropriate control knob counter clockwise to the “HI” position. You will hear a clicking noise – the sound of the electric spark igniting the burner. Once burner ignition has been achieved, then turn the burner control knob to adjust the desired heat setting.

NOTE: When one burner is turned to the “HI” position, the burner igniters will park. Do not attempt to disassemble or clean around any burner while another burner is on. Do not touch any burner cap, burner base, or igniter while the igniters are sparking.

Simmer and Boil

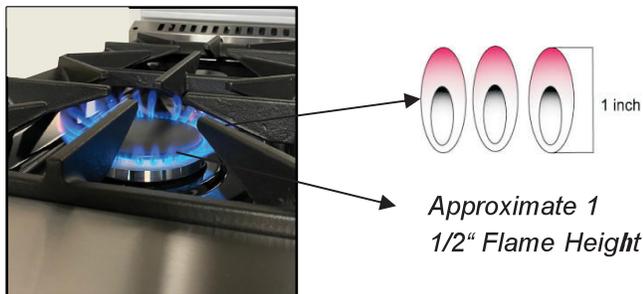
1. A smaller flame will give the best simmer results. Small flames offer precise cooking performance for delicate foods, keeping food warm, melting chocolate or butter, and for cooking that need to cook over low heat for a long time.
2. The highest (larger) flame settings provide the maximum heat that is available on your range. This setting should be used for heavy cooking loads such as water boiling or pasta cooking.

Flame Size

When you select the flame size, watch the flame when you turn the knob.

Any flame larger than the bottom of the cookware is wasted.

The flame should be steady and blue in color.



Power Failure

If the gas does not ignite within four seconds, turn off the valve and allow at least five minutes for any gas to dissipate. Repeat the lighting procedure.

If the power fails, it is not capable of being safely placed in operation and user that no attempt should be made to operate during power failure.

Cook top

To prevent the cook top from discoloring or staining, clean cook top after each use, and wipe up acidic or sugary spills as soon as the cook top has cooled.

The sealed burners of your range are not sealed to your cook top and are designed to be removed. Boil overs or spills will not seep underneath the cook top. The burners should be cleaned after each use.

Burner Grates

The grates must be properly positioned before cooking. Improper installation of the grates may result in scratching of the cook top and / or poor combustion.



WHAT IS TRUESIMMER™?

TrueSimmer™ – is a unique burner type, capable of reaching such low heat levels that we have added a light to the knobs to remind you it's on. This gentle cooking method ensures your dishes turn out perfectly and is great for simmering stocks, soups, stews, or melting chocolate.

While many burners offer a simmering option, TrueSimmer™ takes it to the next level, ensuring unparalleled control over the desired heat for perfect results every time.

SEALED BURNERS

They are designed to prevent spills and drips from reaching the internal components of the stove, making cleaning and maintenance much easier. This design enhances safety by reducing the risk of flare-ups and ensures consistent, even heat distribution for precise cooking. Additionally, sealed burners contribute to a sleek, professional appearance while providing a reliable and efficient cooking experience. Embrace the benefits of sealed burners for a cleaner, safer, and more stylish kitchen.

CLEANING THE RANGE TOP

Cleaning guidelines

Read the “IMPORTANT SAFETY INSTRUCTIONS” on page 2 and these ‘CARE AND CLEANING” guidelines before you start cleaning your range top.

See the pages following for instructions on removing and replacing different parts of the range for cleaning and maintenance.

To help you identify parts, see the range top diagrams on pages 24-26.

- Before cleaning or removing any part, make sure that all settings on the range top are set to “OFF”. Make sure all parts of the range to pare cool to the touch.
- If you need to hand lea warm or hot part of the range top (e.g.a range grate) be sure to wear oven mitts and take extreme care to avoid burns or injury.
- Do not use aerosol cleaners until the range top has completely cooled. The propellant substance in these cleaners could catch fire in the presence of heat.
- Do not let grease or food residue accumulate anywhere in or on the range top. This will make future cleaning more difficult and may present a fire hazard.
- Do not use any abrasive or harsh cleaners, cloths, scouring pads or steel wool on the exterior, these will scratch and damage the appearance.
- Do not use a steam cleaner to clean any part of the range or oven.
- Do not perform any cleaning or maintenance on parts not specifically listed in the chart below. If in doubt, contact Customer Care.

Burner and Burner Caps

Check that the burner is turned OFF and allow it to cool. Lift off the burner cap. Use as on brush or straight-ended paper clip to clear the notches of the burner. Wash them with a mild detergent in hot water, rinse, and dry. Replace the burner cap correctly.

Range top Surface and Control Panel

- Clean the cook top surface with a solution of mild detergent and warm water. Do not use harsh or abrasive cleaning agents, waxes, polishes, or commercial cook top cleaners to clean the cook top.
- Treat stubborn, burnt-on grease and residue with the same solution of mild detergent and hot water, let its it a few minutes and then wipe clean.
- To protect the appliance finish, only use a sponge, soft cloth, fibrous or plastic brush, and pad for cleaning.

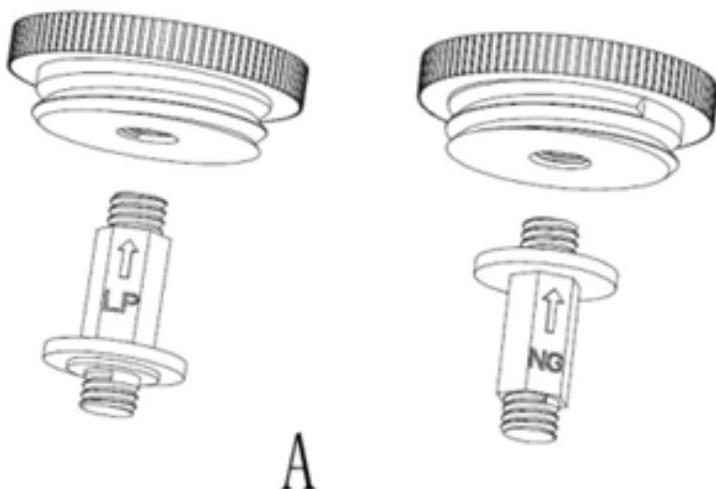
GAS CONVERSION AND ADJUSTMENT GUIDE

The range top is set for use with Natural Gas (NG). (The factory setting is indicated on the serial plate. When set for Natural Gas (NG) Gas operation, the pressure regulator will regulate the gas to 4" inches water column pressure. When set for Liquefied Propane Gas (LPG) operation, the pressure regulator will regulate the pressure to 11" inches water column

Convertible Pressure Regulator

The inlet pressure of the gas supply shall be in accordance with the nominal inlet pressure of the regulator used on the range top or 1/2 psig maximum. The range top should be tested by pressurizing the regulator with an inlet pressure at least 1 inch water column above the manufacturer's specified manifold pressure shown on the serial plate.

1. Shut off gas leading to appliance.
2. Unplug any electrical connections if you are using the 110V option, usually located under the range top.
3. Locate convertible regulator at the back of the range top, remove cap.
4. Unscrew the plastic insert from the cap and turn it over so other shorter stem is facing downwards for NG (Fig.A). Replace insert on the cap.



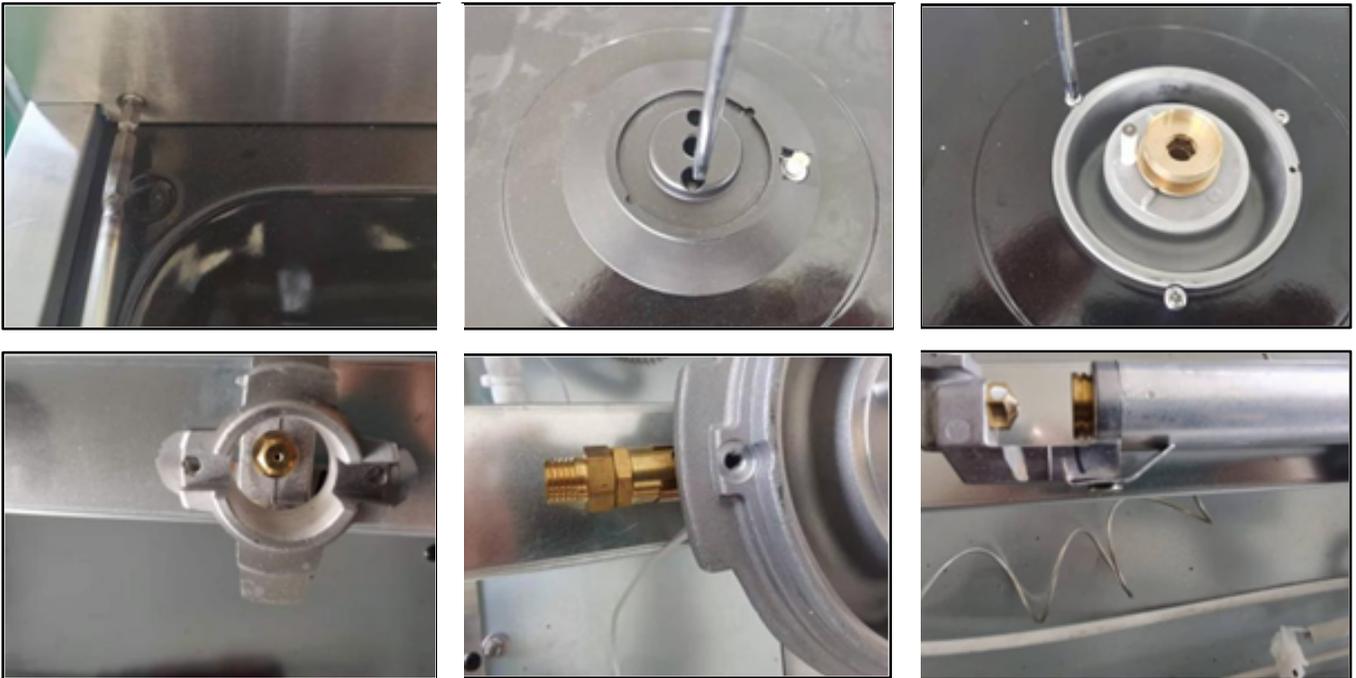
5. Replace the cap back on the regulator.

5. Replace the cap back on the regulator.

6. Next you will remove the grates, burners and burner caps from the range top to access the orifices.

7. You will need a 7 mm socket wrench to remove the orifices. Each orifice can be accessed easily.

a. Remove the backsplash. b. Remove the screws of the burners, take off the grease tray.



8. Remove all NG orifices and place in a separate bag and store with your manual for future use. Label your orifices as you remove from the range top.

9. Take the LPG orifices provided and install as shown below in the chart—each orifice is stamped with the size. You may require a magnifying glass to see this stamping.

10. Once all the orifices are installed, replace all burner and burner caps, then fire up the burners to check the minimum flame height.

11. Minimum flame height should be approx. $\frac{1}{4}$ " tall. You will want a small minimum flame for simmering. There is a small adjustment screw located on the valve itself, the front control panel must be removed in order to make the adjustment.

12. To remove the control panel remove the two bottom screws holding the panel on.



13. Next slide out the panel, there are notches at the top positioning the panel in place.

14. Using a $\frac{3}{32}$ " X 3" screw driver or similar you can make the adjustment. Turn to minimum flame then adjust the screw counterclockwise for a smaller flame and clockwise for a larger flame. Replace the lid, burners, burner caps and grates, adjust and recheck the flame.

15. Once you're happy with the minimum flame height replace the front control panel with the two screws earlier removed.

TROUBLESHOOTING

Symptom	Possible Cause	Solution
BURNERS WILL NOT LIGHT.	Burner parts or Igniters maybe wet, dirty or misaligned.	Check that the burner parts are clean, dry And correctly assembled. Check that the igniters are clean and dry.
TOP BURNER WILL NOT STAY LIT	Failed Thermocouple	Replace thermocouple
FLAMES DO NOT BURN ALL AROUND THE BURNER CAP.	Burner parts Maybe dirty or misaligned.	See "Care and Cleaning" instructions.
BURNER FLAMES ARE VERY LARGE AND YELLOW.	Burner bezel	Clean burner with a straightened paperclip, needle, or wire.
	Ports are clogged. Burner ports or burner caps are not positioned properly.	Remove and carefully re - install burner bezel and caps. Ensure that the type of range top matches the gas supply.
	Range top is being operated with the wrong type of gas.	Check installation, replace regulator, or set regulator for proper gas.
	Regulator is not installed, is faulty, or is set for the wrong type of gas.	
IGNITERS ARE SPARKING BUT BURNERS ARE NOT IGNITING.	Gas shut - off Valve is in the "OFF" position.	Turn shut - off valve to the "ON" position.

Symptom	Possible Cause	Solution
BURNER FLAME GOES OUT AT LOW SETTING	Low gas pressure. Air in take holes around burners are obstructed.	Contact gas company. Remove obstruction from air intake holes. Simmer setting is to low
THE FLAME SHAVE SUDDENLY GONE OUT	A draft or spill Has extinguished the flame.	Turn the burners off, cleaning the burners And sump area. See “Care and Cleaning” for instructions. Once clean reignite top burners.
NO IGNITION SPARK	Dead batteries Or ignition module failed. 	Replace batteries and attempt ignition. If There is still no spark ignition, the range top burner scan still be used. To light them: 1.) Holding a lit match to the flame spreader, pushing on the control knob and turn counter clock wise to LIGHT. 2.) When the flame is burning all the way around the burner, you may adjust the heat.
“CRACKING” OR “POPPING” SOUND IS COMING FROM RANGE TOP	This is the sound Of metal heating and cooling.	This is normal.



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