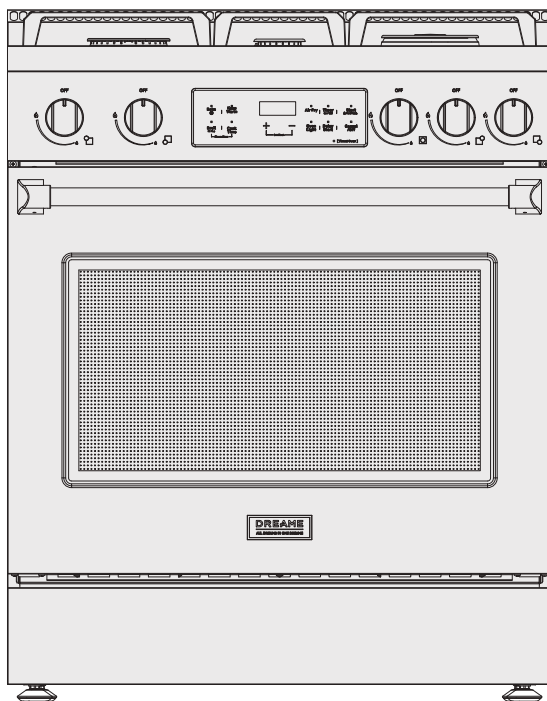


Front Control Gas Range

User Manual

Model: RT141-RZ601PMSNA



Dreame RZ601 Pro Front Control Gas Range

Please read this manual carefully before using the product and keep it for future reference.

DREAME

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RANGE SAFETY

Read All Instructions Before Using the Appliance

Your safety and the safety of others are very important.

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



This is the safety alert symbol.

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

All safety messages will follow the safety alert symbol and either the word "WARNING" or "CAUTION." These words mean:



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



A potentially hazardous situation which, if not avoided, could result in minor or moderate injury.

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

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

- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gasfitter qualified or licensed by the State of Massachusetts.
- If using a ball valve, it shall be a T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet (91.5 cm).

California Proposition 65 Warning

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

⚠ WARNING**Fire and Explosion Hazard**

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

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- 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.
 - Clear the room, building, or area of all occupants.
 - 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.

⚠ WARNING

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

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

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

 WARNING

- Gas leaks cannot always be detected by smell. Gas suppliers recommend that you use a gas detector approved by UL or CSA. For more information, contact your gas supplier.
- Do not install a ventilation system that blows air downward toward this cooking appliance. This type of ventilation system may cause ignition and combustion problems with this cooking appliance resulting in personal injury or unintended operation.
- This appliance is intended for normal residential use. It is not approved for commercial use, outdoor installation, or any other application not specifically allowed by this manual.
- This appliance requires connection to a 3-prong, 120VAC single-phase (split-phase), 60Hz grounded electrical source protected by a 20-Amp circuit breaker or slow blow fuse. When installed, appliance must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, NFPA 70 or the Canadian Electric Code, CSA C22.1-02.
- Proper installation is the responsibility of the installer. Any adjustment and service should be performed only by qualified range installers or service technicians. The manufacturer is not responsible for any injury or damage that may result from incorrect or defective installation by unauthorized personnel.
- Product failure due to improper installation is not covered under warranty.

WARNING

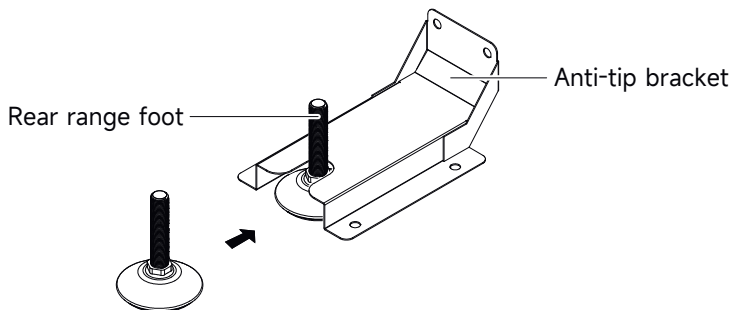


Tip Over Hazard

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

Making sure the anti-tip bracket is installed:

- Slide range forward.
- Look for the anti-tip bracket securely attached to floor or wall.
- Slide range back and make sure rear range foot is under anti-tip bracket.



IMPORTANT SAFETY INSTRUCTIONS

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

- **WARNING:** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE COMPLETELY FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO THE FLOOR OR WALL, AND SLIDE RANGE BACK SO THE REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.
- **WARNING:** NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.
- **WARNING:** NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the back guard of a range – children climbing on the range to reach items could be seriously injured.
- **Do Not Leave Children Alone** – Children should not be left alone or unattended in area where range is in use. They should never be allowed to sit or stand on any part of the range.
- **Wear Proper Apparel** – Loose-fitting or hanging garments should never be worn while using the range.
- **Disconnect power before servicing.**
- **User Servicing** – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- **Storage in or on Range** – Flammable materials should not be stored in an oven or near surface units.
- **This appliance is not intended for storage.**
- **Do Not Use Water on Grease Fires** – Smother fire or flame or use dry chemical or foam-type extinguisher.

IMPORTANT SAFETY INSTRUCTIONS

- **Use Only Dry Potholders** – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- **Never Leave Surface Units Unattended at High Heat Settings** – Boilover causes smoking and greasy spillovers that may ignite.
- **Glazed Cooking Utensils** – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units** – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- **Proper Installation** – The appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 or the Canadian Electrical Code, CSA C22.1-02. In Canada, the appliance must be electrically grounded in accordance with Canadian Electrical Code. Be sure your appliance is properly installed and grounded by a qualified technician.
- **Injuries may result from misuse of appliance doors or drawers** such as stepping, leaning, or sitting on the doors or drawers.
- **Maintenance** – Keep range area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- **Do not let cooking grease or other flammable materials accumulate** in or near the range. Grease in the oven or on the cooktop may ignite.
- **Top burner flame size should be adjusted** so it does not extend beyond the edge of the cooking utensil. This instruction is based on safety considerations.
- **Do not use replacement parts that have not been recommended** by the manufacturer (e.g. parts made at home using a 3D printer).
- **Clean Cooktop With Caution** – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- **Use Care When Opening Door** – Let hot air or steam escape before removing or replacing food.

IMPORTANT SAFETY INSTRUCTIONS

- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- Keep Oven Vent Ducts Unobstructed.
- Never broil with door open. Open-door broiling is not permitted due to overheating of control knobs.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- Care must be taken to prevent aluminum foil and meat probes from contacting heating elements.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN
 - Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are cooktop, burners, grates, oven vent openings and surfaces near these openings, oven doors, windows of oven doors, and crevices around the oven doors.
- Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.
- Have the installer show you the location of the range gas shut-off valve and how to turn it off if necessary.
- Proper Disposal of Your Appliance – Dispose of or recycle your appliance in accordance with Federal and Local Regulations. Contact your local authorities for the environmentally safe disposal or recycling of your appliance.
- Do Not Clean Door Gasket – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do Not Use Oven Cleaners – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Clean Only Parts Listed in Manual.

IMPORTANT SAFETY INSTRUCTIONS

For units with ventilating hood

- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
- When flaming foods under the vent hood, turn the fan on.

For self-cleaning ranges

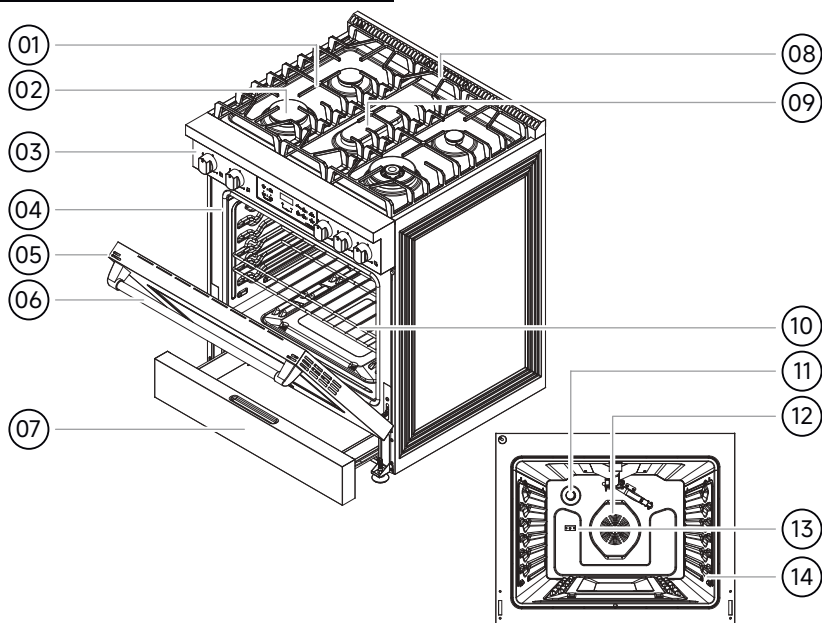
- Before Self-Cleaning the Oven – Remove broiler pan and other utensils. Wipe off all excessive spillage before initiating the cleaning cycle.
- Wait for the oven to cool before removing contents and cleaning the oven.
- In the event of ignition inside the oven during self-clean, turn off the oven and wait for the fire to extinguish. **DO NOT FORCE THE DOOR OPEN.** Introduction of fresh air at Self Clean temperatures may lead to a burst of flame from the oven.
- If the self-cleaning mode malfunctions, keep door closed, turn off the appliance, disconnect the circuit at the circuit breaker box, and contact a qualified service provider for repairs.
- Some birds are extremely sensitive to the fumes produced during a self-clean cycle. Move birds to another well-ventilated room.

OVERVIEW

RANGE LAYOUT

The range you have purchased may have some or all of the items listed. The locations and appearances of the features shown here may not match those of your model.

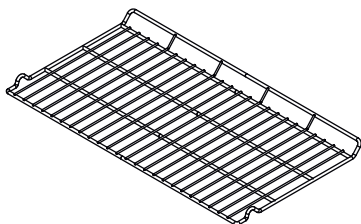
30" Model: RT141-RZ601PMSNA



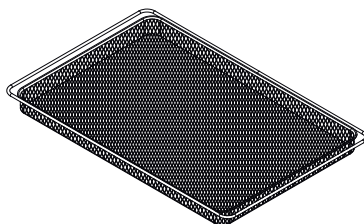
- | | |
|---|-----------------------------------|
| 1. Surface burner grate | 7. Storage drawer |
| 2. Surface burner
(Front left/18000BTU
Rear left/6000BTU
Front right/22000BTU
Rear right/3500BTU) | 8. Oven vent |
| 3. Control panel | 9. Surface burner (oval/ 9000BTU) |
| 4. Door gasket | 10. Oven rack |
| 5. Oven door | 11. Oven light |
| 6. Oven door handle | 12. Convection fan |
| | 13. Temperature sensor |
| | 14. Rack position |

ACCESSORIES INCLUDED

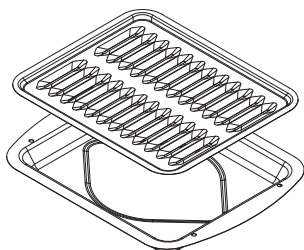
EN



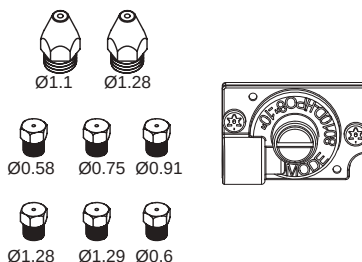
Oven racks (2)



Air fry tray



Oven tray



LP conversion kit

Note:

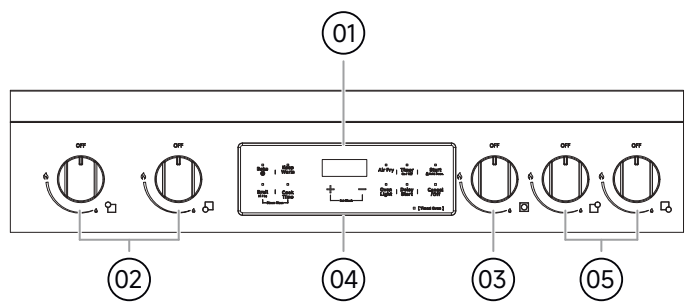
- Reference the contact information at the end of this manual and contact customer service if any accessories are missing.
- To purchase replacement parts or any other accessories, please visit global.dreametech.com or reference the contact information at the end of this manual.
- The images in this guide may be different from the actual components and accessories, which are subject to change by the manufacturer without prior notice for product improvement purposes.

OPERATION

CONTROL PANEL

The appearance of the knobs may vary from what is shown below.

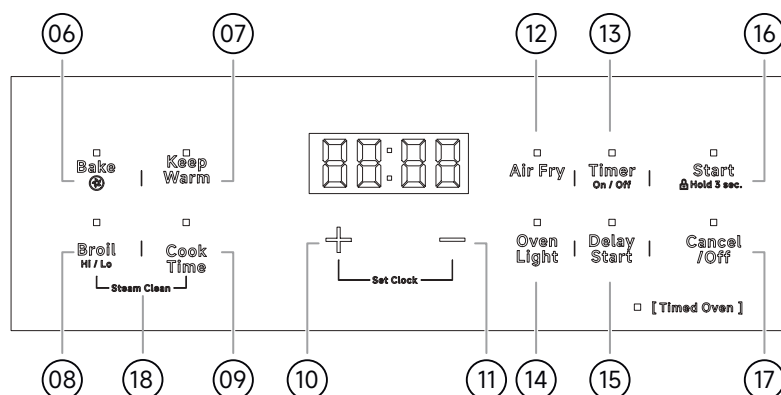
30" Model: RT141-RZ601PMSNA



#	Name	Description
01	Display	To show the time and provide oven status.
02	Cooktop burner knobs	To turn the left burners on and off.
03	Cooktop burner knobs	To turn the middle burners on and off.
04	Oven/Timer controls	To turn the oven functions or timer on and off.
05	Cooktop burner knobs	To turn the right burners on and off.

OVEN CONTROLS

EN

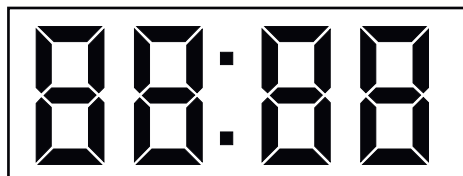


#	Name	Description
6	Bake	Press the bake once for bake function, twice for Bake Conv. Press cooktime to start the function.
7	Keep Warm	Keep cooked foods warm after cooking.This lowers the oven temperature and maintains it at 175°F(79°C)up to three hours.
8	Broil	Turns on the Broil function.Cooks foods using the top oven burner only. Press once for broiling in High heat mode.Press twice for broiling in Low heat mode.
9	Cook Time	Turns on the Cook Time function, then use +/- to set the amount of time you want your food tocook. The oven automatically shuts off when the time has elapsed.
10	+	In the time or temperature setting state:increase the time or temperature value.
11	-	In the time or temperature setting state:decrease the time or temperature value.
12	Air Fry	Uses a convection fan to circulate hot air for faster cooking. Press once to turn on and press again to change the temperature.
13	Timer	Turns on the kitchen timer for the amount of time you want. Press 3 seconds to cancel the timer.
14	Oven Light	Turns the oven light on or off.
15	Delay Start	Set the oven to start and stop automatically.Use with the Bake,Conv Bake, Airfry.
16	Start	Starts the oven cooking, cleaning, or timing functions.
17	Cancel/Off	Cancel current operation.
18	Steam Clean	Turns on the Steam Clean oven function.

FEATURES

CLOCK

The digital clock displays the time of day when the oven is not in use. The control is set to use a 12-hour clock.



Setting the Clock

1. Press + and - at the same time.
The current clock flashes in the display.
2. Press/hold + or - to adjust the clock.
3. Press Start to confirm and start the clock.

Changing the Hour Mode

1. Press and hold + and - at the same time for 3 seconds to toggle and select 12-hour or 24-hour clock.

The display will show the selected hour mode 12H or 24H for 3 seconds.

TIMER

The timer serves as an extra timer in the kitchen that beeps when the set time has run out. It does not start or stop cooking. The timer feature can be used during any of the other oven control functions.

Setting the Timer (Up to 24 Hours)

1. Press Timer On/Off once.

"0:00" appears and flashes in the display.

2. Press/hold **+** or **-** to set the length of time.

3. Press Timer On/Off to start the timer.

The remaining time countdown appears in the display for a few seconds before the clock returns.

Note:

- Timer indicator light above Timer On/Off flashes, indicating a timer is counting down.
- Pressing Timer On/Off will recall the remaining time in the display for a few seconds.
- For remaining time less than a minute, the display shows MM:SS (minutes:seconds); for remaining time over a minute, the display shows HH:MM (hours:minutes).

4. When the set time runs out, "00:00" flashes in the display and the indicator tone sounds for about 20 seconds. Press Cancel/Off to cancel the tone early.

Changing the Timer

1. Press Timer On/Off once.

The remaining time will flash in the display for a few seconds.

2. While the remaining time is flashing, press/hold **+** or **-** to set the new length of time.
3. Press Timer On/Off to start the timer.

Canceling the Timer

1. Press and hold Timer On/Off for 3 seconds or until the timer indicator light turns off.

Note:

- Pressing Cancel/Off will not cancel the current timer, but will cancel any oven cooking modes in progress.

OVEN LIGHT

Turns the oven light on or off.

Press Oven Light to manually turn on the interior oven light on or off. (When turn off Oven Light, the interior oven light will be automatically turns on and off when the door is opened and closed)

OVEN CONTROL LOCK

The Oven Control Lock feature locks most of the oven controls. The Timer, Oven Light, Start, and Cancel/Off are the only usable pads when the lock is activated.

1. To activate the oven control lock, press and hold Start for 3 seconds.
2. To deactivate the oven control lock, press and hold Start for 3 seconds.

OVEN SETTINGS

The oven settings can be accessed while the oven is idle and the display is showing the time of day. The settings remain in the control's memory after a power failure or until changed.

Available oven settings:

- Adjusting the Oven Thermostat - calibrate the oven temperature
- Selecting Fahrenheit or Celsius - switch the temperature scale

Adjusting the Oven Thermostat

This oven may cook differently than the one it replaced. Use the oven for a few weeks to become more familiar with it before adjusting the thermostat settings.

Do not use thermometers, such as those found in grocery stores, to check the temperature setting of your oven. These thermometers may vary 20°F – 40°F.

Note:

- The thermostat adjustment will affect Bake, Convection Bake, Broil (Hi/Lo), Keep Warm, and Air Fry. This adjustment will not affect Steam Clean.
- The adjustment will be retained in memory after a power failure.
- The oven temperature can be increased (+) or decreased (-) as much as 35°F (19°C).

1. Press and hold Bake and Broil at the same time for 3 seconds while the oven is idle.
2. Press/hold + or - to set the desired temperature adjustment.

Examples:

- 15 raises the oven temperature by 15 degrees
- 15 lowers the oven temperature by 15 degrees

3. Press Start to accept the change.

Selecting Fahrenheit or Celsius

The oven is set to display the Fahrenheit temperature scale. Follow these instructions to set the display to either the Celsius or Fahrenheit scales.

1. Press and hold Bake for 3 seconds to toggle and select F (Fahrenheit) or (Celsius).

The display will show the selected temperature scale F or C for 3 seconds.

COOK TIME

Set the oven to cook for a specific length of time and turn off automatically at the end of the cooking time.

CAUTION

Food Poisoning Hazard

- Do not let food sit in oven more than one hour before or after cooking.
- Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking. Consuming spoiled food can result in food poisoning or sickness.

Setting a Timed Cook

For example, to Bake at 375°F for 30 minutes.

1. Adjust oven rack levels as needed.
2. Press Bake to select Bake mode
3. Press/hold + or - to set the bake temperature to 375°F.
4. Press Cook Time.

Note:

- Cook Time can only be used with the Bake, Convection Bake, and Air Fry modes.

5. Press/hold + or - to set the cooking time to 0:30.
6. Press Start .

The oven starts to preheat and PRE appears in the display. Keep the oven door closed, and wait for the oven to preheat to the set temperature.

Note:

- The Timed Oven indicator lights up on the control panel, indicating an automatic oven is set.
- When the preheat has completed, the set temperature appears in the display and the indicator tone sounds for a few seconds. The cooking time countdown starts.

7. Place the food in the oven.

The oven will continue to cook for the set amount of time and then turn off automatically.

8. When the cooking time has elapsed, END shows in the display. The cook end indicator tone sounds until Cancel/Off or any pad is pressed. Remove the food from the oven.

Changing the Cook Time during Cooking

For example, to change the cook time to 1 hour during cooking.

1. Press Cook Time.
2. Press/hold + or - to change the cooking time to 1:00.
3. Press Start to accept the change.

Changing the Temperature during Cooking

For example, to change the bake temperature to 300°F.

1. Press Bake .
2. Press/hold + or - to change the bake temperature to 300°F.
3. Press Start to accept the change.

DELAY START

Set the oven to turn on automatically after a specific length of time. With both Delay Start and Cook Time set, the oven automatically turns on after a specific length of time and turns off after a selected length of cooking time.

CAUTION

Food Poisoning Hazard

- Do not let food sit in oven more than one hour before or after cooking.
- Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking. Consuming spoiled food can result in food poisoning or sickness.

Setting a Delayed Timed Cook

For example, to Bake at 375°F for 30 minutes and delay the start of baking by 45 minutes.

1. Position the oven rack in the location you want, then place the food in the oven and close the oven door.
2. Press the pad for the baking operation you want. The display blinks the function icon and shows the default temperature (350°F). If the default temperature is the temperature you want, skip to step 4.
3. (Optional) Press the or-for the temperature you want. The display shows the temperature you set.
4. Press the Cook Time pad. The display shows the cooking temperature, - Bake, and 00:00.
5. Press the or-for the cooking duration you want. The display blinks the cooking duration you set. You can set the duration to any amount of time from 1 minute to 10 hours.
6. Press Delay Start. The display shows Delay and 00:00 blinks.
7. Press or-to enter the duration of time you want, duration to any amount of time from 1 minute to 10 hours.
8. Press Start. The oven automatically turns on and starts preheating.

9. To change the programmed baking temperature, press Bake, enter the new baking temperature, then press Start. The oven completes cooking at the new temperature.

10 To change the cooking time, press Cook Time, enter the new cooking time, then press Start. The oven continues cooking for the remaining time you set.

Note: The Delay Start function is available exclusively with the following cooking modes: Bake, Convection Bake, and Air Fry.

Restore Factory Settings

In standby mode, press and hold the **【Start】** and **【Cancel】** buttons simultaneously for 5 seconds to enter the restore factory settings mode. Once the settings are successfully restored, the buzzer will emit one short beep. The screen will display "OK" for 3 seconds before returning to standby mode.

After restoring factory settings, the clock display format will be 12-hour, the temperature unit will be °F, the temperature compensation will be 0°F, and audio status to enabled.

BEFORE USING THE GAS SURFACE BURNERS

Read all instructions before using.

WARNING

- Make sure all burners are in their correct locations and fully assembled before attempting to operate any burner.
- Never leave the surface burners on unattended. Boilovers may cause smoke and greasy spillovers that may ignite.
- Do not use aluminum foil to line or cover the cooktop, grates, or any other part of the cooktop. Doing so may result in carbon monoxide poisoning, overheating of the cooktop surfaces, or fire.
- Use the proper pan size. Do not use pans that are unstable or that can be easily tipped. Select cookware with flat bottoms large enough to cover burner grates.
- To avoid spillovers, make sure the cookware is large enough to contain the food properly. This will both save cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on the range can ignite.

CAUTION

- Control the top burner flame size so it does not extend beyond the edge of the cookware. Excessive flame is hazardous.
- Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may discolor or chip without cookware to absorb the heat.
- Do not attempt to disassemble any burner while another burner is on. Damage to the product may occur.
- Be sure the burners and grates are cool before you place your hand, a pot holder or cleaning materials on them.

IMPORTANT:

- The use of a gas-cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

USING THE GAS SURFACE BURNERS

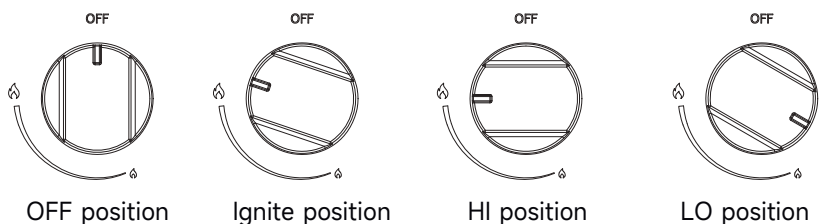
Lighting a Surface Burner

1. Select a burner and find its control knob.
2. Push the control knob in and turn it to the Ignite position. The electric spark ignition system will make a clicking noise.

Note:

- When one burner is turned to Ignite, other burners will spark. Sparking will continue as long as the knob remains at Ignite.
- Do not touch any surface burner components (e.g. burner cap, burner base, igniter) while the igniters are sparking.

3. Once gas is ignited, turn the control knob to adjust the flame size.
4. To turn off a burner, turn the control knob to the OFF position.



Selecting a Flame Size

Watch the flame, not the control knob, as you reduce heat. Match the flame size on a gas burner to the cookware being used for fastest heating.

Note :

- Never let the flames extend up the sides of the cookware. Flames larger than the bottom of the cookware will not heat faster and may be hazardous.

In Case of Power Failure

In case of a power failure, you can light the gas surface burners on your range with a match. Surface burners in use when an electrical power failure occurs will continue to operate normally.

1. Using extreme caution, hold a lit match to the burner.
2. Push in the control knob, then turn the control knob to the Min. position.
3. Once gas is ignited, turn the control knob to adjust the flame size.

USING THE PROPER COOKWARE

Aluminum

Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight fitting lids when cooking with minimum amounts of water.

Cast-Iron

If heated slowly, most skillets will give satisfactory results.

Stainless Steel

This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets work satisfactorily if they are used with medium heat as the manufacturer recommends.

Enamelware

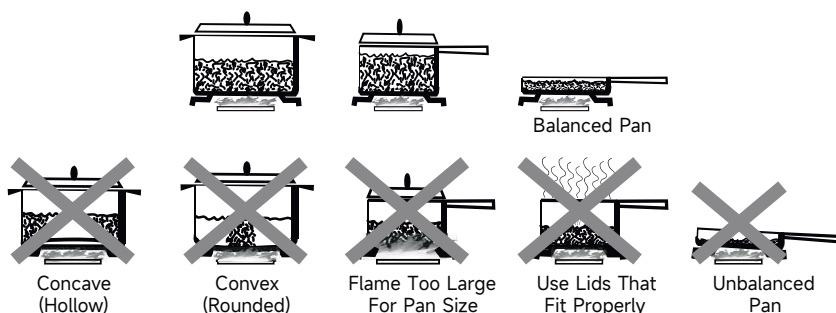
Under some conditions, the enamel of this cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

Glass

There are two types of glass cookware. Those for oven use only and those for top-of-range cooking.

Heatproof Glass Ceramic

Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.



Note :

- Never let the flames extend up the sides of the cookware. Flames larger than the bottom of the cookware will not heat faster and may be hazardous.
- The flame should not extend beyond the bottom edge of the cookware. Oversized cookware that spans two burners should be placed front to rear, not side to side.
- Use balanced cookware that sits level on the cooktop grate without rocking. Center the cookware over the burner.
- Use a lid that fits properly. A well-fitting lid helps shorten the cooking time.
- Match the size of the cookware to the amount of food being cooked to save energy when heating.
- Do not use stove top grills on the surface burners. Using a stove top grill on the surface burner will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be a health hazard.
- If using a wok, use only a flat-bottomed wok with diameter of 14 inches or less. Make sure that the wok bottom sits flat on the grate.
- Do not use a wok support ring. Placing the ring over the burner or grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable standards. This can be hazardous to your health.

BEFORE USING THE OVEN

Read the instructions for each feature and cooking mode in this manual carefully before using the oven.

CAUTION

- Do not use any type of foil or oven liner to cover the oven bottom. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire. Damage from improper use of these items is not covered by the product warranty.
- Foil may be used to catch spills by placing a sheet on a lower rack, several inches below the food. Do not use more foil than necessary and never entirely cover an oven rack with aluminum foil. Keep foil at least 1-1/2" (3.8 cm) from oven walls to prevent poor heat circulation.
- Do not cover the slotted grid of the 2-piece broiler pan with aluminum foil. This will catch the grease and could cause fire.
- Do not use plastic wrap or wax paper in the oven.
- Do not place food, water, ice, or any dish or tray directly on the oven floor, as this will irreversibly damage the enamel surface.
- Do not block, touch or place items around the oven vent during cooking. Your oven is vented through ducts at the center above the burner grate. Do not block the oven vent when cooking to allow for proper air flow.
- In case of power failure, do not use the oven. The oven and broiler cannot be used during a power outage. Do not attempt to operate the electric ignition during an electrical power failure. If the oven is in use when a power failure occurs, the oven burner shuts off and cannot be re-lit until power is restored. Once power is restored, you will need to reset the oven cooking mode.
- As the oven heats up, the heated air in the oven may cause condensation to appear on the oven door glass. These water drops are harmless and will evaporate as the oven continues to heat up.
- An air curtain or other overhead range hood, which operates by blowing a downward airflow onto a range shall not be used in conjunction with a gas range.

⚠ CAUTION**Food Poisoning Hazard**

- Do not let food sit in oven more than one hour before or after cooking.
- Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking. Consuming spoiled food can result in food poisoning or sickness.

BEFORE USING THE OVEN FOR THE FIRST TIME

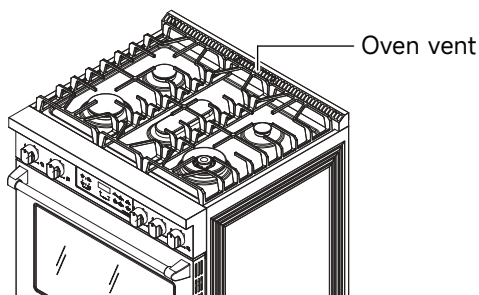
Start the oven in Bake mode at the highest available temperature setting. Allow oven to run for 1 hour to remove any dust or impurities. There will be a distinctive odor - this is normal. Ensure your kitchen is well ventilated during this conditioning period.

OVEN VENT

Areas near the vent may become hot during operation and may cause burns. Avoid placing plastics near the vent as heat may distort or melt the plastic.

Do not block the vents (air openings) of the range. They provide the air inlet and outlet that are necessary for the range to keep cool and operate properly with correct combustion.

It is normal for steam to be visible when cooking foods with high moisture content.

**OVEN DOOR**

Oven heating elements and, if in operation, convection fan will temporarily shut off any time door is opened, and will resume when door is closed within 3 minutes.

Note :

- Do not leave the door open any longer than necessary. If the door is left open too long for over 3 minutes, the cooking mode will be automatically cancelled.

To avoid oven door glass breakage:

- Do not close the oven door if the racks are not fully inserted into the oven cavity or if bakeware extends past the front edge of an oven rack.
- Do not set objects on the glass surface of the oven door.
- Do not hit glass surfaces with bakeware or other objects.
- Do not wipe down glass surfaces until the oven has completely cooled.

USING OVEN RACKS

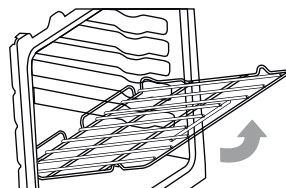
The racks have a turned-up back edge that prevents them from being pulled out of the oven cavity.

CAUTION

- Replace oven racks before turning the oven on to prevent burns.
- Do not cover the racks with aluminum foil, or any other material, or place anything on the bottom of the oven. Doing so will result in poor baking and may damage the oven bottom.
- Only arrange oven racks when the oven is cool.

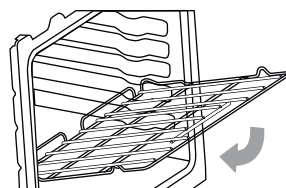
Removing Racks

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



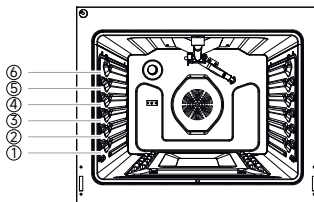
Replacing Racks

1. Place the end of the rack on the support.
2. Tilt the front end up and push the rack in.



Rack Positions

For best cooking results, adjust rack so food is placed at the center of the oven. For most foods this will be rack position #3 or #4. For larger foods like roasts and turkey, move the rack position down to #2 or #1 to keep the food centered in the oven.



When using multiple racks simultaneously, try to space the food out around the oven center (rack positions #3 and #5 or #2 and #4 for two racks). Broiling performs best with the food close to the broil heating element typically rack position #5 or #6.

PREHEATING

Preheating is generally desirable, although not absolutely necessary in all circumstances.

- For oven modes that utilize preheat, the control will automatically enter preheat mode and show "PRE" after Start is pressed to turn on the oven.
 - Once the set temperature is reached, an indicator tone will sound for a few seconds to alert the user that preheat is complete.
- Broil and Warm modes do not utilize preheat, the control will show Hi or Lo for Broil and 175°F (79°C) for Warm after Start is pressed to turn on the oven.

Note :

- It is normal for the convection fan to operate during preheating of various baking modes.

Some foods are more robust and may have acceptable results without preheating. These foods include large pieces of meat (whole roasts, hams, or poultry) where the total cooking time is much longer than the time required to preheat. These foods also include frozen potato products and frozen processed dinners that, by their nature and design, are more robust to baking variations. More delicate foods, such as breads (including cakes, cookies, pastries, and pizzas), desserts, soufflés, etc. will likely not have acceptable results without proper preheating.

MINIMUM MAXIMUM DEFAULT SETTINGS

The various baking modes (Bake, Conv Bake, and Air Fry) have a 10-hour time limit, after which the control will automatically end the baking mode. Broil and Keep Warm modes have a 3-hour time limit. If desired, these modes can be restarted after the time limit expires.

Cooking Mode	Temperature			Maximum Cook Time (hh:mm)
	Minimum	Maximum	Default/Target	
Bake	175°F (79°C)	550°F (287°C)	350°F (177°C)	10:00
Conv Bake	175°F (79°C)	550°F (287°C)	350°F (177°C)	10:00
Air Fry	350°F (176°C)	550°F (287°C)	425°F (219°C)	10:00
Broil	-	-	Hi: 550°F (288°C) Lo: 400°F (204°C)	03:00
Keep Warm	-	-	175°F (79°C)	03:00
Steam Clean	-	-	150°F (65°C)	00:25

Note:

- Once the oven reaches the default or set temperature, the oven pauses heating temporarily. The oven heating cycle will automatically resume to maintain the set temperature.
- Because the oven temperature cycles, an oven thermometer placed in the oven cavity may not show the same set temperature on the oven.

BAKE

The Bake mode uses heat from the lower heating element to cook food. This mode works best with food placed on a single rack. Always preheat the oven first and place food centrally near the middle racks.

Setting the Bake Mode

For example, to Bake at 375°F.

1. Adjust oven rack levels as needed.
 2. Press **Bake** once to select Bake mode.
 3. Press/hold **+** or **-** to set the bake temperature to 375°F.
 4. Press **Start** .
- :-- appears in the display, prompting for cooking time to be entered.
5. (Optional) Press/hold **+** or **-** to set the desired cooking time.
 6. Press **Start** .

The oven starts to preheat, and **PRE** appears in the display. Keep the oven door closed, and wait for the oven to preheat to the set temperature.

Note :

- If the oven door is opened at the time **Start** is pressed, the oven will turn on when the oven door is closed.
- When the preheat has completed, the set temperature appears in the display and the indicator tone sounds for a few seconds. If a cooking time is set, the countdown will start.

7. Place the food in the oven.

Note :

- Do not leave the door open any longer than necessary when placing food. If the door is left open too long for over 1 minute, the heat will automatically turn off. If the door is left open too long for over 5 minutes, the cooking mode will be automatically cancelled.

8. Press **Cancel/Off** when cooking is finished, and remove the food from the oven.

Note :

- Baking time and temperature will vary depending on the characteristics, size, and shape of the baking pan used.
- Check for food doneness at the minimum recipe time.
- Use metal bakeware (with or without a nonstick finish), heatproof glass-ceramic, ceramic or other bakeware recommended for oven use.
- Dark metal pans or nonstick coatings will cook food faster with more browning. Insulated bakeware will slightly lengthen the cooking time for most foods.

CONVECTION BAKE

The Convection Bake mode uses heat from the lower heating element and air movement from the convection fan to enhance cooking efficiency and evenness across multiple racks. Always preheat the oven first. Baking times may be slightly longer for multiple racks than what would be expected for a single rack.

Setting the Convection Bake Mode

For example, to Convection Bake at 375°F.

1. Adjust oven rack levels as needed.
2. Press **Bake** twice to select Convection Bake mode. The indicator light above **Bake** flashes.
3. Press/hold **+** or **-** to set the bake temperature to 375°F.
4. Press **Start** .
 --:-- appears in the display, prompting for cooking time to be entered.
5. (Optional) Press/hold **+** or **-** to set the desired cooking time.
6. Press **Start** .

The oven starts to preheat, and **PRE** appears in the display. Keep the oven door closed, and wait for the oven to preheat to the set temperature.

Note :

- If the oven door is opened at the time **Start** is pressed, the oven will turn on when the oven door is closed.
- When the preheat has completed, the set temperature appears in the display and the indicator tone sounds for a few seconds. If a cooking time is set, the countdown will start.

7. Place the food in the oven.

Note :

- Do not leave the door open any longer than necessary when placing food. If the door is left open too long for over 3 minutes, the cooking mode will be automatically cancelled.

8. Press Cancel/Off when cooking is finished, and remove the food from the oven.

Note:

- The oven fan runs while convection baking.
- Use Convection Bake for faster and more even multiple-rack cooking of pastries, cookies, muffins, biscuits, and breads of all kinds.
- Place the oven racks in positions suggested in the "Tips and Techniques" section.
- Bake cookies and biscuits on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.

AIR FRY

The Air Fry mode uses heat from the upper and lower heating elements and hot air movement from the convection fan to circulate hot air inside the oven. This mode is specially designed for oil-free frying, and to produce foods with a crispier exterior than traditional oven cooking. The Air Fry mode is intended for single rack cooking only. Always preheat the oven first and place food centrally near the middle racks.

Setting the Air Fry Mode

For example, to Air Fry at 400°F.

1. Adjust oven rack levels as needed.
2. Press Air Fry to select Air Fry mode.
3. Press/hold + or - to set the air fry temperature to 400 °F.
4. Press Start .
 --:-- appears in the display, prompting for cooking time to be entered.
5. (Optional) Press/hold + or - to set the desired cooking time.
6. Press Start .

The oven starts to preheat, and PRE appears in the display. Keep the oven door closed, and wait for the oven to preheat to the set temperature.

Note :

- If the oven door is opened at the time Start is pressed, the oven will turn on when the oven door is closed.
- When the preheat has completed, the set temperature appears in the display and the indicator tone sounds for a few seconds. If a cooking time is set, the countdown will start.

7. Place the food in the oven.**Note :**

- Do not leave the door open any longer than necessary when placing food. If the door is left open too long for over 3 minutes, the cooking mode will be automatically cancelled.

8. Press Cancel/Off when cooking is finished, and remove the food from the oven.**Note :**

- The oven fan runs while air frying.
- Use the air fry tray provided or pans with low sides or no sides for better air flow over foods.

BROIL

The Broil mode uses intense heat from the upper heating element to sear foods. This mode works best for tender cuts of meat, fish, and thinly cut vegetables, and is ideal for toasting, melting cheese, browning and searing surface. Food should be placed near the upper racks, and should not be cooked for too long on each side of the food.

Setting the Broil Mode

1. Adjust oven rack levels as needed.
2. Press Broil once to select Hi Broil or twice to select Lo Broil.
3. Press Start .

The oven starts to preheat, and HI or LO remains in the display. Keep the oven door closed.

Note :

- If the oven door is opened at the time Start is pressed, the oven will turn on when the oven door is closed.

- Place the food in the oven after preheating for 5 - 10 minutes.

Note :

- Do not leave the door open any longer than necessary when placing food. If the door is left open too long for over 3 minutes, the cooking mode will be automatically cancelled.

- Press Cancel/Off when cooking is finished, and remove the food from the oven.

Note :

- The oven of this range is designed for closed-door broiling. Opening the door turns off the broil heating element during broiling. If the door is not closed, the Broil mode will ultimately cancel itself.
- The broil heating element is very powerful. Follow recipe directions and monitor food closely to reduce risk of burning food.
- Always use a broiler pan and grid for excess fat and grease drainage. This will help to reduce splatter, smoke, and flare-ups. Do not use a broiler pan without a grid. Oil can cause a grease fire.
- Do not cover the grid and broiler pan with aluminum foil. Doing so will cause a fire.

KEEP WARM

The Keep Warm mode uses heat from the lower heating element to maintain oven temperature at around 175°F (79°C). It will keep cooked food warm for serving up to 3 hours after cooking has finished. Cover foods that need to remain moist and do not cover foods that should be crisp. Preheating is not required.

Setting the Keep Warm Mode

- Adjust oven rack levels as needed.
- Place the hot food in the oven.
- Press Keep Warm to select Keep Warm mode.
- Press Start .

The oven starts to preheat, and 175F (79°C) remains in the display. Keep the oven door closed.

Note :

- If the oven door is opened when Start is pressed, the oven will turn on when the oven door is closed.

5. Press Cancel/Off when warming is finished, and remove the food from the oven.

Note :

- Do not use to Warm mode to heat cold food. Always start with hot food.
- It is recommended that food not be kept warm for more than 2 hours.
- The warm mode is intended to keep food warm. Do not use it to cool food down.
- Avoid opening the oven door more than necessary during use. If the door is left open too long for over 3 minutes, the cooking mode will be automatically cancelled.

TIPS AND TECHNIQUES

Bake

Baking is cooking with heated air. The lower element in the oven is used to heat the air but no fan is used to circulate the heat.

Follow the recipe or convenience food directions for baking temperature, time and rack position. Baking time will vary with the temperature of ingredients and the size, shape and finish of the baking utensil.

- For best results, bake food on a single rack with at least 1" - 1½" (2.5 - 3 cm) space between utensils and oven walls.
- Use one rack when selecting the bake mode.
- Check for doneness at the minimum time.
- Use metal bakeware (with or without a non-stick finish), heatproof glass, glass-ceramic, pottery or other utensils suitable for the oven.
- When using heatproof glass, reduce temperature by 25°F (15°C) from recommended temperature.
- Use baking sheets with or without sides or jelly roll pans.
- Dark metal pans or nonstick coatings will cook faster with more browning. Insulated bakeware will slightly lengthen the cooking time for most foods.
- Do not use aluminum foil or disposable aluminum trays to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven.
- Avoid using the opened door as a shelf to place pans.
- See Troubleshooting for tips on solving Oven Problems.

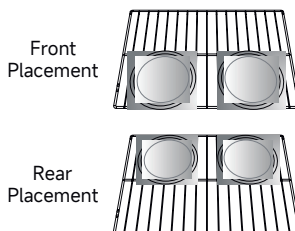
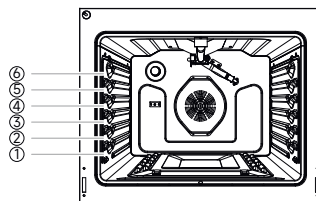
Convection Bake

Convection Bake uses heat from the lower heating element and air movement from the convection fan to enhance cooking efficiency and evenness across multiple racks. Reduce recipe baking temperatures by 25°F (15°C).

- For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. Use shiny aluminum pans for best results unless otherwise specified.
- Heatproof glass or ceramic can be used. Reduce temperature by another 25°F (15°C) when using heatproof glass dishes for a total reduction of 50°F (30°C).
- Dark metal pans may be used. Note that food may brown faster when using dark metal bake ware.
- The number of racks used is determined by the height of the food to be cooked.
- Baked items, for the most part, cook extremely well in convection. Don't try to convert recipes such as custards, quiches, pumpkin pie, or cheesecakes, which do not benefit from the convection-heating process. Use the regular Bake mode for these foods.
- Multiple rack cooking for oven meals is done on rack positions 1, 2, 3, 4, 5, and

6. All six racks can be used for cookies, biscuits and appetizers.

- 2 Rack baking: Use positions 3 and 5 or 2 and 4.
- 3 rack baking: Use positions 2, 3, and 4 or 1, 3, and 5 or 2, 4, and 6.
- When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cakes on front of upper rack and back of lower rack (See graphic at right). Allow 1" - 1 ½" (2.5 - 3cm) air space around pans.



- Converting your own recipe can be easy. Choose a recipe that will work well in convection.
- Reduce the temperature and cooking time if necessary. It may take some trial and error to achieve a perfect result. Keep track of your technique for the next time you want to prepare the recipe using convection.
- See Troubleshooting for tips to Solving Baking and Roasting Problems.

Foods recommended for convection bake mode:

Appetizers, Biscuits, Cakes, Casseroles, Coffee Beans, Cookies (2 to 4 racks), Cream Puffs, Popovers, Yeast Breads, One-Dish Entrées, Oven Meals (rack positions 3 and 4), and Air Leavened Foods (Soufflés, Meringue, Meringue-Topped Desserts, Angel Food Cakes, Chiffon Cakes).

Air Fry

The Air Fry mode uses heat from the upper and lower heating elements and air movement from the fans to circulate hot air inside the oven and to produce foods with a crispier exterior than traditional oven cooking.

- For best results, use the provided air fry tray and position oven rack so that food is placed centrally near the middle racks.
- If you don't have the air fry tray, place food on a wire rack inside a foil-lined broiler pan or on a dark baking pan with low sides or no sides for better air flow over foods.
- Spread the food out evenly in a single layer. Check food often and shake it or turn it over for crispier results.
- If desired, spray the baking tray or air fry tray with a pan spray. Use an oil that can be heated to a high temperature before smoking, such as avocado, grapeseed, peanut or sunflower oil.
- Place a foil-lined baking tray on the bottom rack to catch the oil falling from the food. For high fat foods like chicken wings, add a few sheets of parchment paper to absorb the fat.
- Foods high in fat will smoke when using the Air Fry mode. Turn on your exhaust hood at a high fan setting or open a window to make sure the kitchen is well-ventilated.
- Prepared frozen foods may cook faster with the Air Fry mode than stated on the package. Reduce the cooking time by about 20 percent, check food early, and adjust cooking time as needed.

Broil

The Broil mode uses intense heat from the upper heating element to sear foods. The size, weight, thickness, starting temperature, and your preference of doneness will affect broiling times.

- For best results when broiling, use a pan designed for broiling.
- Preheat the oven for about 5 minutes before placing food in the oven.

RANGE CARE AND MAINTENANCE

MANUAL CLEANING

IMPORTANT: Before cleaning, make sure all controls are off and the oven and cooktop are cool. Always follow label instructions on cleaning products. Soap, water and a soft cloth or sponge are suggested first unless otherwise noted. Do not use abrasive cleaning products.

Note :

- Do not clean the oven door gasket. The material of the gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.
- Re-engage the anti-tip bracket if range is moved.

EXTERIOR PORCELAIN ENAMEL SURFACES

- Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire appliance is cool. These spills may affect the finish.

Cleaning Method:

- Glass cleaner, mild liquid cleaner or nonabrasive scrubbing pad: Gently clean around the model and serial number plate because scrubbing may remove numbers.

OVEN DOOR EXTERIOR

Cleaning Method:

- Glass cleaner and paper towels or nonabrasive plastic scrubbing pad: Apply glass cleaner to soft cloth or sponge, not directly on panel.

EXTERIOR STAINLESS STEEL

- Rub in direction of grain to avoid damaging.

Cleaning Methods:

- Liquid detergent or all-purpose cleaner: Rinse well with clean water and dry with soft, lint-free cloth.
- Stainless Steel Cleaner and Polish. Vinegar for hard water spots.

Note :

- Do not use soap-filled scouring pads, abrasive cleaners, cooktop polishing cream, steel-wool pads, gritty washcloths or some paper towels. Damage may occur, even with one-time or limited use.

PORCELAIN -COATED GRATES AND CAPS

- Clean as soon as cooktop, grates and caps are cool.
- Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the cooktop grates and caps are cool. These spills may affect the finish.
- To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.
- Do not reassemble caps on burners while wet.

Cleaning Method:

- Nonabrasive plastic scrubbing pad and mildly abrasive cleanser.

BURNER BASE/SPREADER

Cleaning Method:

- Wash the burner base/spreader frequently with boiling water and detergent to remove any deposits which could block the flame outlet.
- Before reinstalling, dry the burner base/spreader thoroughly so the burner will ignite properly.

COOKTOP CONTROL KNOBS

- Pull knobs straight away from control panel to remove.
- When replacing knobs, make sure knobs are in the OFF position.

Cleaning Method:

- Soap and water or dishwasher.

Note :

- Do not use steel wool, abrasive cleansers or oven cleaner. Do not soak knobs.

CONTROL PANEL

Cleaning Method:

- Glass cleaner and soft cloth or sponge: Apply glass cleaner to soft cloth or sponge, not directly on panel.

Note :

- Do not use abrasive cleaners, steel-wool pads, gritty washcloths or some paper towels. Damage may occur.

OVEN CAVITY

- Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain, so staining, etching, pitting or faint white spots can result.

Cleaning Method:

- Mild detergent and warm water.

Note :

- Do not use oven cleaners.

OVEN RACKS AND ROASTING RACKS

Cleaning Method:

- Steel-wool pad

BAKING TRAY OR BROILER PAN

Cleaning Method:

- Mildly abrasive cleanser: Scrub with wet scouring pad.
- Solution of ½ cup (125 mL) ammonia to 1 gal. (3.75 L) water: Soak for 20 minutes, and then scrub with scouring or steel-wool pad.
- Oven cleaner: Follow product label instructions.

Porcelain enamel only, not chrome

- Dishwasher

STORAGE DRAWER

- Fully open the drawer and empty the drawer before cleaning.

Cleaning Method:

- Clean with warm water, and use a damp cloth or sponge.

Note :

- Do not use scrub pads or abrasive cleaning pads.
- Most cleaning can be done with the drawer in place; however, the drawer may be removed if further cleaning is needed. See "Removing/Assembling Storage Drawer" section in the Installation Instructions manual.

STEAM CLEAN

The Steam Clean feature is designed to use water and a low oven temperature to generate steam to warm the oven interior surfaces and loosen light soils before hand-cleaning.



CAUTION



Burn Hazard

- Do not leave small children unattended near the appliance during the cleaning cycle. The outside of the range can become hot to the touch.
- During the cleaning cycle, the oven becomes hot enough to cause burns. Wait until the cycle is over before wiping the inside surface of the oven. Failure to do so may result in burns.
- Oven surfaces may be hot after the cleaning cycle. Use caution and wear rubber gloves while cleaning to prevent burns.
- Hot surfaces may create hot steam in wet sponge or cloth while cleaning. If steam is evident when wiping out oven, wait until oven has cooled slightly.

BEFORE STARTING STEAM CLEAN

- Allow the oven to cool to room temperature before starting. If your oven cavity is above 150°F (65°C), HOT will appear in the display when you attempt to select Steam Clean mode.
- Remove all items from the oven, including oven racks.
- Wipe any heavy spillovers or excess debris. Scrape off and remove any burnt-on debris with a plastic scraper. (Suggested plastic scrapers includes hard plastic spatula, plastic pan scraper, plastic paint scraper, and old credit card.)
- The range should be level to ensure that the bottom surface of the oven cavity is entirely covered by water at the beginning of Steam Clean.
- For best results, use distilled or filtered water. Tap water may leave mineral deposits on the surfaces.
- For improved softening of tough stains, spray inside surfaces with water spray bottle or wipe surfaces with a wet sponge before starting.

SETTING STEAM CLEAN

Start with oven at room temperature.

1. Remove oven racks and accessories from the oven.
2. Scrape off and remove any burnt-on debris with a plastic scraper.
3. Pour 10 oz or 300 ml of water onto the bottom center of the oven cavity. The indentation on the oven bottom should be fully covered to submerge all soils.

Note :

- For improved softening of tough stains on the walls and in the corners of the oven, wipe inside surfaces with a wet sponge.

4. Close the oven door.
5. Press and hold Broil and Cook Time at the same time to select Steam Clean mode.

Note :

- If your oven cavity is above 150°F (65°C), HOT will appear in the display and prevent Steam Clean mode to be selected.

6. Press Start .

The Steam Clean cycle will run for 25 minutes by default. Keep the oven door closed.

Note :

- If the oven door is opened at the time Start is pressed, the oven will turn on when the oven door is closed.
- Press Cancel/Off to cancel Steam Clean at any time.

7. After the Steam Clean cycle, soak up any remaining water and clean the oven cavity immediately by scrubbing with a soft, damp, non-abrasive sponge or cloth. Place a towel on the floor in front of the oven to capture any water that may spill out during hand-cleaning.

Note :

- Place a towel on the floor in front of the oven to capture any water that may spill out during hand-cleaning.

8. If some light soils remain, repeat the above steps, making sure to thoroughly soak the soiled areas. Once the oven cavity is cleaned, wipe any excess water with a clean dry towel.
9. Replace racks and any other accessories.

TROUBLESHOOTING

BEFORE CALLING FOR SERVICE

First try the solutions suggested here to possibly avoid the cost of a service call.

COOK TOP PROBLEMS

Problem	Possible Cause	Solution
Burner will not ignite	There is no power to the range.	Make sure electrical plug is plugged into a live, properly grounded outlet. Replace the fuse or reset the circuit breaker.
Burner will not operate	First time use. Air still in the gas line.	Turn on any one of the surface burner knobs to release air from the gas lines.
	Control knob is not set correctly.	Push in knob before turning to a setting.
	The burner port is clogged.	Clean burner port opening using a stiff, nylon toothbrush or a straightened paper clip.
Burner flame is too high or too low	Cooktop gas supply is not correct.	Ensure the range is set for the correct gas type. It is factory set for natural gas. If connecting to LP gas, the burners should be converted to LP gas with the orifice kit supplied and the pressure regulator converted to the LP gas setting by a qualified technician.
	The gas pressure is not correct.	Make sure the pressure regulator is installed correctly and the gas line pressure is correct. See Installation Instructions.

Problem	Possible Cause	Solution
Excessive heat a round cookware on cooktop	The cookware is not the proper size for the burner.	Use cookware with a bottom surface approximately the same size as the cooking area and burner. Cookware should not extend more than 1" (2.5 cm) outside the cooking area. Adjust the flame so that it does not come up around the cookware.
Burner Flames are uneven, yellow and/or noisy	Burner port(s) are clogged.	Clean burner port opening using a stiff, nylon toothbrush or a straightened paper clip.
	Burner caps are not positioned properly.	Place burner caps so that the alignment pins are properly aligned with the slots.
	Propane gas is being used.	The range should be converted to LP gas by a qualified technician.
Burner makes popping noises	The burner is wet.	Allow the burner to dry before using.
	The burner cap or gas spreader is not positioned correctly.	Place burner caps so that the alignment pins are properly aligned with the slots.
Cooking results are not what expected	Using incorrect cookware.	See the "Using the Proper Cookware" section.
	The control knob is not set to the proper heat level.	See the "Using the Gas Surface Burners" section.
Unable to maintain a rolling boil or will not cook fast enough	Using improper cookware.	Use pans with flat bottoms and that match the diameter of the cooktop burner selected. Adjust flame so that flame does not extend beyond edge of pot. See the "Using the Proper Cookware" section.
	Using large cookware without lid.	Large pots and pans can lose a lot of heat from the top. Cover pot or pan with a lid to retain heat better.

OVEN PROBLEMS

Problem	Possible Cause	Solution
Strong odor when using new oven	Manufacturing protective coating on the oven surfaces.	This is normal with a new range and will disappear after a few uses.
	Packaging materials exist.	Double-check that all packaging has been removed from the appliance - check around door sides and inside drawer.
Clicking noise can be heard when oven is operating	The oven burner cycles on and off to maintain the oven temperature selected.	When burner turns on, the electric spark ignition may be heard periodically. It is normal to spark for only a few seconds, followed by the sound of the burner igniting.
Oven is not heating	No power to the range.	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven.
	Oven control not turned on.	Make sure the oven temperature has been selected.
Oven is taking too long to cook	All ovens operate slightly differently from each other.	Adjust oven calibration upwards to make oven cook faster. See "Oven Settings" in the "Operation" section.
Oven is not cooking evenly	Not using the correct bakeware or oven rack position.	Refer to "Using Oven Racks" in the "Operation" section and the recommended rack position for the cooking modes. Always reduce recipe temperature by 25°F (15°C) when baking with Convention Bake mode. Recipe may perform better at a different rack position. Try moving the food down a rack position to make the bottom darker. Try moving food up a rack position to make the top darker.

Problem	Possible Cause	Solution
Food is over cooked	All ovens operate slightly differently from each other.	Adjust oven calibration downwards to reduce overcooking. See "Oven Settings" in the "Operation" section.
Cooling fan continues to run after oven is turned off	The electronic components have not yet cooled sufficiently.	The fan will turn off automatically when the electronic components have cooled sufficiently.
Oven display stays Off	Power interruption.	Turn off power at the main power supply (fuse or breaker box). Turn breaker back on. If condition persists, call for service.
Oven display is on but will not respond	System error.	Resetting the power at the breaker box can usually reset the oven control and clear response issues.
Oven light is not working properly	Light bulb loose or burned-out.	Reinsert or replace the light bulb. Touching the bulb with fingers may cause the bulb to burn out.
Oven light stays on	Door is not closing completely.	Check for obstruction in oven door. Check to see if hinge is bent or door switch broken.
Cannot remove lens cover	Soil build-up around the lens cover.	Wipe lens cover area with a clean, dry towel prior to attempting to remove the lens cover.
Clock and timer are not working properly	No power to the range.	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven.
Excessive Moisture on doorglass	Condensation from cooking foods with high moisture content.	This is normal. Condensation will evaporate as oven heats up. Convection Bake and Convection Roast will eliminate any moisture in the oven.
Porcelain Chips	Porcelain interior is chipped by oven racks.	When removing and replacing oven racks, always tilt racks upward and do not force them to avoid chipping the porcelain.

Problem	Possible Cause	Solution
Code with letters and numbers appears in display	System error detected.	This is an error code. Press Cancel/Off to clear the display and stop the beeping. If necessary, reset oven power at the circuit breaker. If error code remains or repeats, write down error code and contact a qualified service provider for repairs.

DRAWER PROBLEMS

Problem	Possible Cause	Solution
Drawer does not slide smoothly or drags	The drawer is out of alignment	Fully extend the drawer and push it all the way back in.
	The drawer is overloaded or the load is unbalanced	Reduce load weight. Redistribute drawer loads.

ERROR CODES

Error Code	Description
F4E1	PCB component detection error.
F6E5	Clock error.
F7E1	Flame detection error.
F7E2	Ignition error.
F7E3	Main burner solenoid valve error.
F7E4	Upper oven burner solenoid valve error.
F7E5	Lower oven burner solenoid valve error.
F7E6	AC input voltage error.
F7E7	PCB output voltage error.

PRODUCT INFORMATION

Model number(s):	RT141-RZ601PMSNA
Voltage & frequency:	120V , 60Hz , 12.2Amp
Product dimensions (mm):	759(W)x961(H) ×685(D)
Burner	Input (BTU/H)
Cook top	
Front left	18000 BTU
Rear left	6000 BTU
Front right	22000 BTU
Rear right	3500 BTU
Middle	9000 BTU
Oven Broil	13500 BTU
Oven Bake	18500 BTU
Light power	40 W

Warranty Terms

Dear Customer,

Thank you for choosing Dreame products. In accordance with the provisions of the Consumer Protection Law and our sincere commitment to users, we will provide the following services based on this warranty card and valid proof of purchase:

Warranty Policy

This product provides a warranty period in accordance with the legal and regulatory requirements of the place of sale. Defects that occur within this warranty period under normal use and care can get related warranty service. If your product is faulty or you are experiencing difficulties to use this product and require assistance, please also contact with your local dealers or authorized after service center for help.

Warranty Does Not Cover the Following Parts

- Dishwasher water supply and drainage hoses;
- Built-in steam oven trays, steam plates, grill racks, and baking racks;
- Gas stove pot supports and inner/outer burner caps;
- Range hood decorative covers.

Warranty service does not apply under the following conditions

- Use of the machine outside a household environment or in public places;
- Product defects caused by the consumer's violation of product operation, storage, or transportation conditions;
- Consumable wear and tear of the product, such as battery capacity loss;
- Damage and defects caused by the following reasons:
 - Use, storage, or maintenance inconsistent with the operating instructions, as well as installation not in accordance with installation guidelines;
 - Consumable materials used during operation, such as detergents, cleaning agents, regeneration salts, rinse aids, maintenance agents, or other consumables not suitable for the product;
 - Repairs, modifications, alterations, or structural changes performed by the user or unauthorized personnel that cause product defects;
 - Damage caused by external factors unrelated to the manufacturer, including force majeure events (natural disasters, fire, lightning, etc.);
 - Intentional or negligent acts by consumers or third parties, including those causing mechanical damage to the product;
 - Consumable and wear parts.
- Installation and connection of electrical wiring, water supply, drainage, or gas must be performed by qualified professionals; otherwise, the warranty will be void.

If the equipment is transported and used in other EU/European Free Trade Association countries, its technical specifications (such as voltage, frequency, gas type, etc.) must be the same as in the original country of purchase. Provided that Dreame has a service network in the area, warranty terms can be consulted with the local representative in the country of use; otherwise, the warranty will be invalid.

Warranty Card

To access Dreame's after-sales services, please fill out this warranty card carefully before purchase. We will establish a user profile based on your information to provide better service.

Warranty Card

Product Name:	Customer Name:
Product Model:	Customer Phone No.:
Manufacturing Serial No.:	Customer Address:
Purchase Date:	Purchase Store:
Contract No.:	Store Phone No.:

Repair Records

Repair Date:
Fault Description:
Handling Details:
Technician Signature:

After-sales Contact: dreamesupport@dreame.tech

Please complete this warranty card immediately upon purchasing Dreame products. Keep the warranty card safe; consumers do not need to mail it back to the company. Please bring the warranty card and the original valid invoice for any repairs.

Zhiyue Youchuang Technology (Suzhou) Co., Ltd.



Scan the QR Code

- To view the Digital User Manual

Contact us



Please contact:

- If you encounter any problems during use, you can scan the QR code on the right to obtain the service hotline number and call for consultation.

Manufacturer: Zhiyue Youchuang Technology (Suzhou) Co., Ltd.

Address: Room 552, Unit 5010, No.282 Dongping Street, Suzhou Industrial Park, Suzhou Area,
China (Jiangsu) Pilot Free Trade Zone

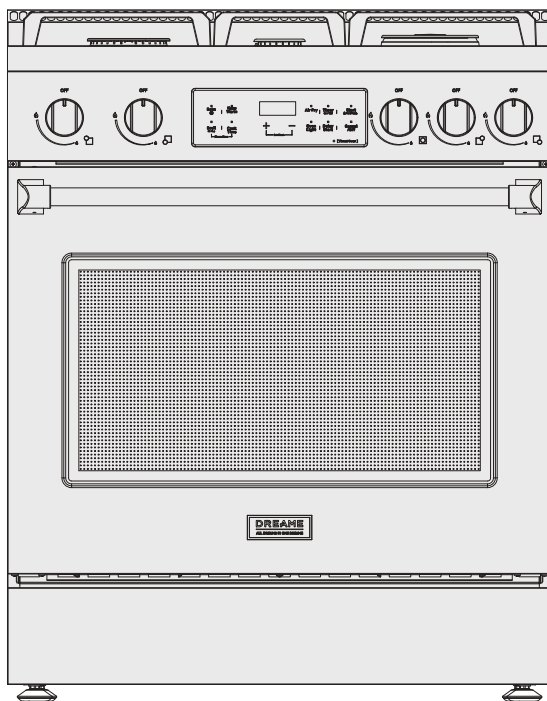
Website: global.dreametech.com

Version No.: 251113A1

Front Control Gas Range

Installation Instructions Manual

Model: RT141-RZ601PMSNA



Dreame RZ601 Pro Front Control Gas Range

Please read this manual carefully before installing the product and keep it for future reference.

DREAME

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RANGE SAFETY

Read All Instructions Before Using the Appliance

Your safety and the safety of others are very important.

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



This is the safety alert symbol.

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

All safety messages will follow the safety alert symbol and either the word "WARNING" or "CAUTION." These words mean:



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



A potentially hazardous situation which, if not avoided, could result in minor or moderate injury.

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

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

- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gasfitter qualified or licensed by the State of Massachusetts.
- If using a ball valve, it shall be a T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet (91.5 cm).

California Proposition 65 Warning

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

**WARNING****Fire and Explosion Hazard**

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

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- **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.
 - Clear the room, building, or area of all occupants.
 - 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.

**WARNING**

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

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

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

**WARNING**

- Gas leaks cannot always be detected by smell. Gas suppliers recommend that you use a gas detector approved by UL or CSA. For more information, contact your gas supplier.
- Do not install a ventilation system that blows air downward toward this cooking appliance. This type of ventilation system may cause ignition and combustion problems with this cooking appliance resulting in personal injury or unintended operation.
- This appliance is intended for normal residential use. It is not approved for commercial use, outdoor installation, or any other application not specifically allowed by this manual.
- This appliance requires connection to a 3-prong, 120VAC single-phase (split-phase), 60Hz grounded electrical source protected by a 20-Amp circuit breaker or slow blow fuse. When installed, appliance must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, NFPA 70 or the Canadian Electric Code, CSA C22.1-02.
- Proper installation is the responsibility of the installer. Any adjustment and service should be performed only by qualified range installers or service technicians. The manufacturer is not responsible for any injury or damage that may result from incorrect or defective installation by unauthorized personnel.
- Product failure due to improper installation is not covered under warranty.

ANTI-TIP DEVICE

⚠ WARNING

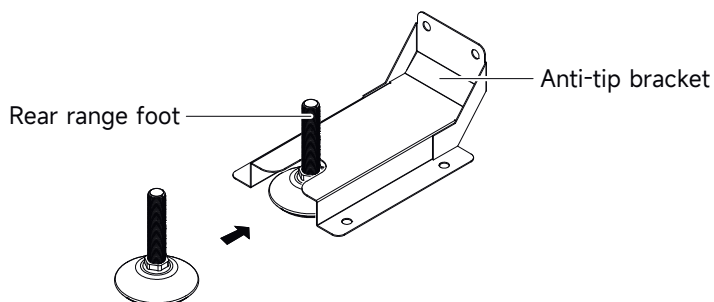


Tip Over Hazard

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

Making sure the anti-tip bracket is installed:

- Slide range forward.
- Look for the anti-tip bracket securely attached to floor or wall.
- Slide range back and make sure rear range foot is under anti-tip bracket.



INSTALLATION REQUIREMENTS

TOOLS AND PARTS

Gather the required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here.

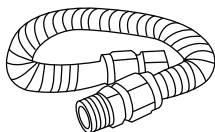
TOOLS NEEDED

- Tape measure
- Phillips screwdriver
- Adjustable wrench or pliers
- Marker or pencil
- Drill and drill bit (for anti-tip bracket installation)
- Pipe-joint compound resistant to LP gas
- Noncorrosive leak-detection solution
- Level
- Gloves and safety glasses

For Propane/Natural Gas Conversions

- Combination wrench
- Nut driver

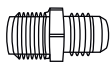
PARTS NEEDED



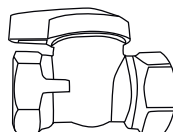
New flexible gas supply line
(3/4" or 1/2" NPT x 1/2" ID)



New flare union adapter
(3/4" or 1/2" NPT x 1/2" ID)

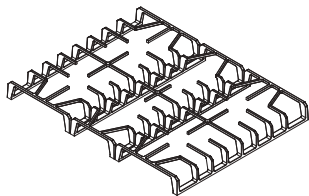


New flare union adapter
(1/2" NPT x 1/2" ID)

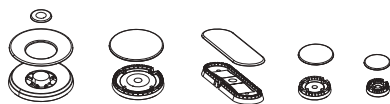
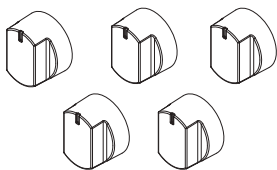
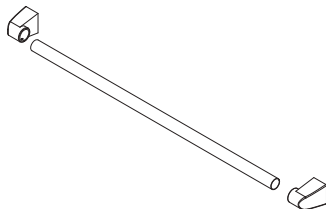


Gas line shut-off valve

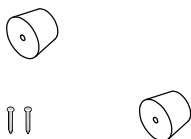
PARTS SUPPLIED



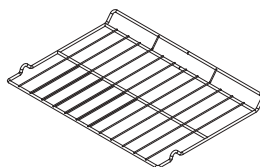
Surface burner grates (3)

Surface burners and caps
RT141-RZ601PMSNAControl knobs
RT141-RZ601PMSNA

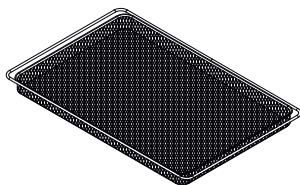
Oven door handle with set screws



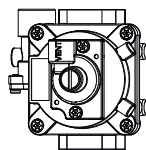
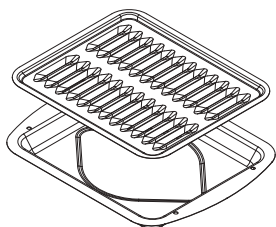
Rear rubber pads (2)



Oven racks (2)



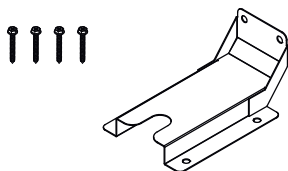
Air fry tray

Gas pressure regulator
(pre-installed)

Oven tray



Hex key

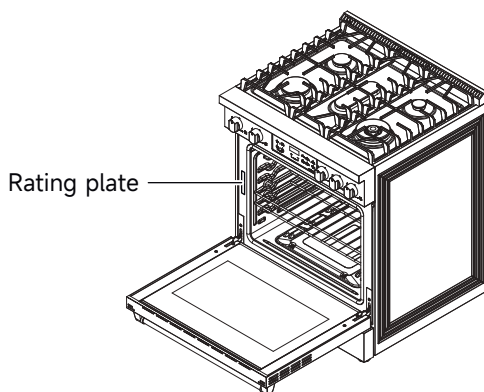


Anti-tip bracket with ST5 x 40 mm
mounting screws

LOCATION REQUIREMENTS

IMPORTANT: Observe all governing codes and ordinances. Do not obstruct flow of combustion and vent ilation air.

- It is the installer's responsibility to comply with installation clearances specified on the model/serial/rating plate. The plate is located behind the oven door on the oven frame, and is also on the back panel of the range.



- The range should be located for convenient use in the kitchen.
- Recessed installations must provide complete enclosure of the sides and rear of the range.
- To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood or microwave hood combination that projects horizontally a minimum of 5" (12.7 cm) beyond the bottom of the cabinets.

- Do not install a ventilation system that blows air downward toward the range.
- Do not locate the range where it may be subject to strong drafts.
- All openings in the wall or floor where range is to be installed must be sealed.
- Do not seal the range to the side cabinets.
- Cabinet opening dimensions that are shown must be used.
- The anti-tip bracket must be installed.
- Grounded electrical supply is required. See "Electrical Requirements" section.
- Proper gas supply connection must be available. See "Gas Supply Requirements" section.
- Contact a qualified floor covering installer to check that the floor covering can withstand at least 194°F (90°C).
- Use an insulated pad or 1/4" (0.64 cm) plywood under range if installing range over carpeting.

IMPORTANT: To avoid damage to your cabinets, check with your builder or cabinet supplier to make sure that the materials used will not discolor, delaminate, or sustain other damage. This range has been designed to comply with the maximum allowable wood cabinet temperatures of 194°F (90°C).

Mobile Home - Additional Installation Requirements

- The installation of this range must conform to the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD Part 280). When such standard is not applicable, use the Standard for Manufactured Home Installations, ANSI A225.1/NFPA 501A or with local codes.

In Canada, the installation of this range must conform with the current standards CAN/CSA-A240-latest edition, or with local codes.

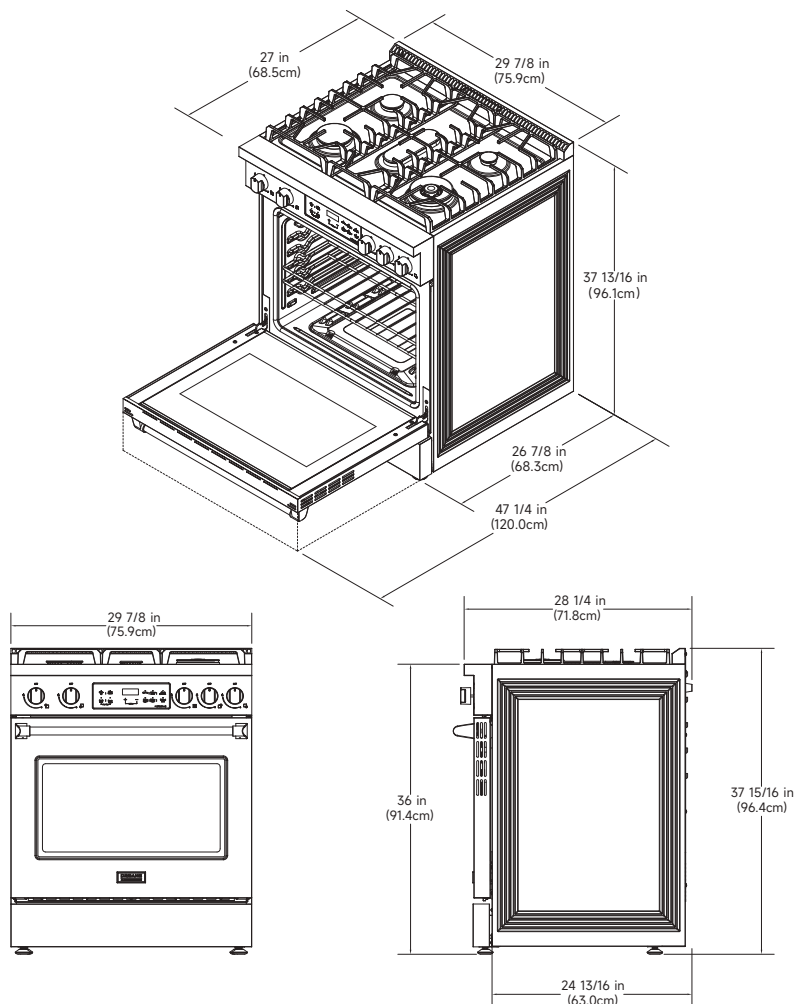
Mobile Home Installations Require:

- When this range is installed in a mobile home, it must be secured to the floor during transit. Any method of securing the range is adequate as long as it conforms to the standards listed above.
- Four-wire power supply cord or cable must be used in a mobile home installation. The appliance wiring will need to be revised. See "Electrical Connection" section.

PRODUCT DIMENSIONS

Your model may appear different from the model depicted. Dimensions given are maximum dimensions.

RT141-RZ601PMSNA



Note:

- Range can be raised approximately 1" (2.6 cm) by adjusting the leveling legs.

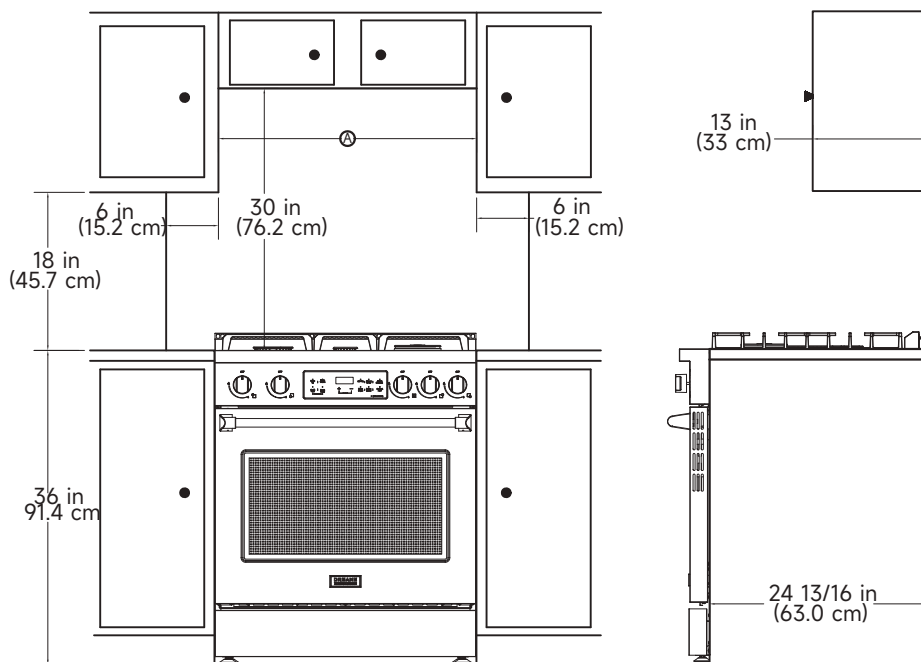
CLEARANCES

Cabinet opening dimensions shown are for 25" (64.0 cm) countertop depth, 24" (61.0 cm) base cabinet depth, and 36" (91.4 cm) countertop height.

IMPORTANT:

- Some cabinet and building materials are not designed to withstand the heat produced by the oven for baking and self-cleaning. Check with your builder or cabinet supplier to make sure that the materials used will not discolor, delaminate or sustain other damage.
- If installing a range hood or microwave hood combination above the range, follow the range hood or microwave hood combination installation instructions for dimensional clearances above the cooktop surface.

Given dimensions are minimum clearances.



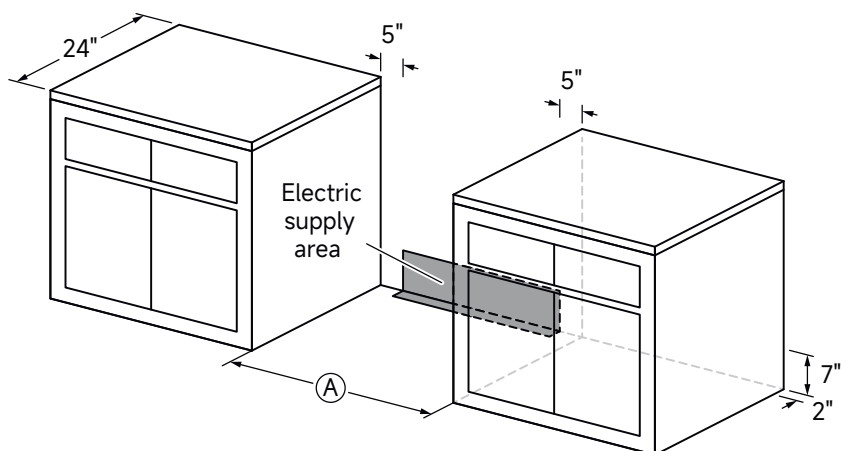
Model	A
	Horizontal Clearance
RT141-RZ601PMSNA	30" (76.2 cm)

Note:

- 30" (76.2 cm) minimum clearance between cooking surface and bottom of an uncovered wood or metal overhead cabinet. 24" (61.0 cm) minimum clearance to top of cooking surface when bottom of wood or metal overhead cabinet is shielded by not less than 1/4" (0.64 cm) flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" (0.4 mm) stainless steel, 0.024" (0.6 mm) aluminum or 0.020" (0.5 mm) copper.
- 18" (45.7 cm) minimum clearance from upper cabinet to countertop on either side of unit.
- When installed in a slide-in cutout, the front of oven door may protrude beyond the base cabinet.
- Island Installations: Maintain 6" (15.2 cm) minimum clearance from cutout to back and side edges of countertop.

POWER SUPPLY LOCATION

IMPORTANT: An electrical outlet in the floor, may be either recessed or surface mounted, but an electrical outlet in the wall must be recessed to make the connection.



Model	A
	Horizontal Clearance
RT141-RZ601PMSNA	30" (76.2 cm)

VENTING REQUIREMENTS

IMPORTANT: This range must be exhausted outdoors unless you are using ductless venting. Observe all governing codes and ordinances. Do not obstruct flow of combustion and ventilation air.

- Do not terminate the vent system in an attic or other enclosed area.
- Use an approved vent cap for proper performance. If an alternate wall or roof cap is used, be certain the cap size is not reduced and that it has a backdraft damper.
- Vent system must terminate to the outside unless you are using a ductless vent kit.
- Rigid metal vent is recommended. For best performance, do not use plastic or metal foil vent.
- If a joist or stud must be cut, then a supporting frame must be constructed.
- The size of the vent should be uniform.
- The vent system must have a damper.
- Seal all joints in the vent system.
- Use caulking to seal exterior wall or roof opening around the cap.
- Determine which venting method is best for your application.

MAKEUP AIR

Local building codes may require the use of makeup air systems when using ventilation systems greater than specified CFM of air movement. The specified CFM varies from locale to locale. Consult your HVAC professional for specific requirements in your area.

ELECTRICAL REQUIREMENTS

WARNING



Electrical Shock Hazard

- Do not use an extension cord with this appliance.
- Remove house fuse or open circuit breaker before beginning installation.

Electrical Grounding Instructions

- The power cord of this appliance is equipped with a three-prong (grounding) plug which plugs into a standard three-prong grounding wall receptacle to minimize the possibility of electric shock hazard from this appliance.
- DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE (THIRD) GROUNDING PRONG FROM THE PLUG.

U.S.A. ONLY

Be sure that the electrical connection and wire size are adequate and in conformance with the National Electrical Code, ANSI/NFPA No. 70 latest edition and all local codes and ordinances.

A copy of the above code standards can be obtained from:

National Fire Protection Association
1 Batterymarch Park
Quincy, MA 02169

CANADA ONLY

Be sure that the electrical connection and wire size are adequate and in conformance with the CSA Standard C22.1, Canadian Electrical Code, Part-1 latest edition and all local codes and ordinances.

A copy of the above code standards can be obtained from:

Canadian Standards Association
178 Rexdale Blvd.
Toronto, ON M9W 1R3 CANADA

ELECTRICAL CONNECTION

WARNING: Improper connection of the equipment-grounding conductor can result in a risk of electric shock. Check with a qualified electrician or service technician if you are in doubt as to whether the appliance is properly grounded. Do not modify the power supply cord plug. If it will not fit the outlet, have a proper outlet installed by a qualified electrician.

- The receptacle of this range is to be connected to a properly grounded dedicated circuit providing 120 VAC/60 Hz power and protected by a 20-Amp circuit breaker or slow blow fuse. It is recommended that a separate circuit serving only this range be provided.
- Where a standard two-prong wall receptacle is encountered, contact a qualified electrician to have it replaced with a properly grounded three prong wall receptacle.
- This range is equipped with an electronic ignition system that will not operate properly if plugged into an outlet that is not correctly polarized. Reverse polarity will result in continuous sparking of the electrodes, even after flame ignition.
- Electronic ignition systems operate within wide voltage limits, but proper grounding and polarity are necessary. Check that the outlet provides 120 volt power and is correctly grounded.
- Do not use an extension cord or an adapter plug.
- Check local codes and consult gas supplier. Check existing electrical supply and gas supply. It is recommended that all electrical connections be made by a licensed, qualified electrical installer.
- Range must be connected to the proper electrical voltage and frequency as specified on the model/serial/rating plate. The plate is located behind the oven door on the oven frame and also on the back panel of the range.
- It is the personal responsibility of the range owner to provide the correct electrical service for this range.
- This gas range is not required or recommended to be plugged into a GFCI (Ground-Fault Circuit Interrupter) outlet. It is recommended that you not plug an electric spark ignition gas range or any other major appliance into a GFCI wall outlet as it may cause the GFCI to trip during normal cycling.
- Performance of this range will not be affected if operated on a GFCI protected circuit. However, occasional nuisance tripping of the GFCI breaker is possible due to the normal operating nature of electronic gas ranges.
- The wiring diagram is located on the back of the range.

GAS SUPPLY REQUIREMENTS

WARNING



Fire and Explosion Hazard

- Use a new CSA International approved gas supply line.
- Install a shut-off valve.
- Securely tighten all gas connections.
- If connected to LP, have a qualified person make sure gas pressure does not exceed the maximum pressure listed in this section.
- Examples of a qualified person include:
 - licensed heating personnel
 - authorized gas company personnel
 - authorized service personnel
- Failure to do so can result in death, explosion or fire.

IMPORTANT:

- Observe all governing codes and ordinances.
- This installation must conform with all local codes and ordinances. In the absence of local codes, installation must conform with American National Standard, National Fuel Gas Code ANSI Z223.1/NFPA 54 - latest edition, or in Canada, the Natural Gas and Propane Installation Code, CAN 1-1.1-M81 - latest edition.
- Leak testing of the range must be conducted according to the manufacturer's instructions. Do not use a flame to check for leaks.

TYPE OF GAS

This range is design-certified by CSA International for use with Natural gas (NG) or, after proper conversion, for use with Propane gas (LP).

Natural Gas (NG)

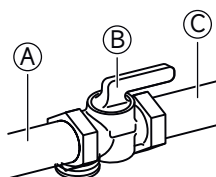
This range is factory-set for use with Natural gas. The model/serial/rating plate located on the back panel of the range has information on the types of gas that can be used. If the types of gas listed do not include the type of gas available, check with the local gas supplier.

Propane Gas (LP) Conversion

The LP conversion kit is sold separately. Conversion must be performed by a qualified service technician. The qualified agency performing this work assumes the gas conversion responsibility. No attempt shall be made to convert the appliance from the gas specified on the model/serial/rating plate for use with a different gas without consulting the serving gas supplier.

GAS SHUT-OFF VALVE

A manual gas line shut-off valve must be installed in an easily accessible location. Do not block access to shut-off valve. The valve is for turning on or shutting off gas to the range.



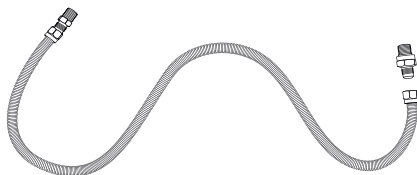
- (A) Gas supply line
- (B) Shut-off valve "open" position
- (C) To range

GAS SUPPLY LINE

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

Flexible Metal Appliance Connector

- If local codes permit, a new CSA design-certified, 4 - 5 ft (122 - 152.4 cm) long, 1/2" (1.3 cm) or 3/4" (1.9 cm) I.D., flexible metal appliance connector may be used for connecting range to the gas supply line. In Canada, flexible connectors must be single wall metal connectors less than 6 feet (182.9 cm) in length.



- A 1/2" (1.3 cm) male pipe thread is needed for connection to the female pipe threads of the inlet to the appliance pressure regulator.
- Do not kink or damage the flexible metal tubing when moving the range.

Rigid Pipe Connection

- Since the range must be pulled away from the installation space to provide access to the gas regulator connections, and because hard piping restricts movement of the range, the range can only be installed using a CSA International-certified flexible metal appliance connector
- If local codes require a hard-piped connection, a combination of pipe fittings must be used to connect the range to the existing gas line and maintain an accessible working space behind the range. Consult with a qualified local technician for an optimal connection suitable for your installation.

GAS PRESSURE REGULATOR

The gas pressure regulator supplied with this range must be used. The inlet pressure to the regulator should be as follows for proper operation:

	Natural gas	LPgas
Minimum pressure	5" WC	10" WC
Maximum pressure	7" WC	11" WC

Contact local gas supplier if you are not sure about the inlet pressure.

Burner Input Requirements

Input ratings shown on the model/serial/rating plate are for elevations up to 2,000 ft (609.6 m).

For elevations above 2,000 ft (609.6 m), ratings are reduced at a rate of 4% for each 1,000 ft (304.8 m) above sea level (not applicable for Canada).

Gas Supply Pressure Testing

Gas supply pressure for testing regulator must be at least 1" (2.5 cm) water column pressure above the manifold pressure shown on the model/serial/rating plate.

Line pressure testing above 0.5 psi gauge (14" WCP)

The range 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 0.5 psi (3.5 kPa).

Line pressure testing at 0.5 psi gauge (14" WCP) or lower

The range must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

INSTALLATION INSTRUCTIONS

IMPORTANT: This appliance shall be installed only by authorized persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations.

REMOVE OLD APPLIANCE

WARNING



Fire and Explosion Hazard

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

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- 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.
 - Clear the room, building, or area of all occupants.
 - 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.

WARNING



Electrical Shock Hazard

- Remove house fuse or open circuit breaker to disconnect power before servicing. Failure to do so can result in death, fire, or electrical shock.

WARNING

Excessive Weight Hazard

- Use two or more people to move and install oven. Failure to do so can result in back or other injury.

 CAUTION

Laceration, Foreign Object, Crush Hazard

- When installing, moving, or servicing any appliance, wear proper protective equipment, including cut resistant gloves, steel-toed shoes, and safety glasses.

1. For old ranges with gas connection, shut off the gas supply valve to the range and leave it off.
2. Shut off the electrical supply to the old range at the breaker box or fuse box and leave it off until the installation has been completed.
3. Move appliance to access and disconnect electrical connection and gas connection if applicable.
4. Move appliance out of and away from installation space.

UNPACK RANGE

 WARNING

Excessive Weight Hazard

- Use two or more people to move and install oven. Failure to do so can result in back or other injury.

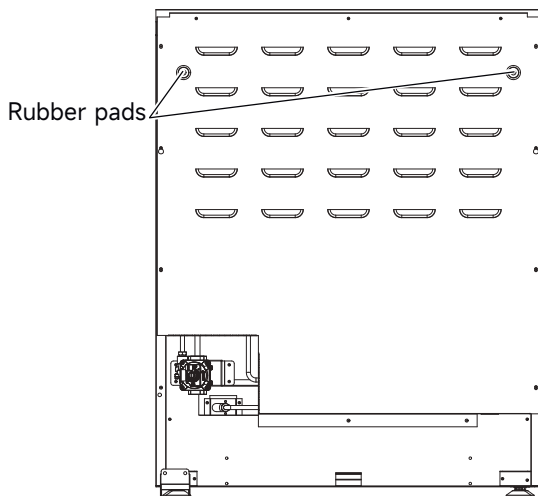
1. Remove shipping materials, tape and film from the range. Do not dispose of anything until the installation is complete.
2. Remove oven racks and parts package from oven and shipping materials.
3. Using 2 or more people, gently move range close enough but outside its final installation location to allow for gas supply and electrical connections.

Note:

- Do not remove any warning-type labels, the model/serial number label, or the Tech Sheet that is located on the back of the range.
- Do not use sharp instruments, rubbing alcohol, flammable fluids, or abrasive cleaners to remove tape or glue. These products can damage the surface of your range.
- Do not push or pull the range by grabbing the open oven door or cooktop only. Doing so can result in serious damage to the range.
- Do not lift the range using the cooktop or oven door handle. Doing so can cause damage and improper operation of the range.
- To reduce the weight of the range while being moved, adjusted, and installed, leave the surface grates, oven racks, and any other accessories to the side until they are ready to be installed later.
- To further reduce the weight of the range while being moved, adjusted, and installed, detach the oven door and the storage drawer from the range. See "Removing/Assembling Oven Door" and "Removing/Assembling Storage Drawer" sections.

INSTALL REAR RUBBER PADS

1. Locate the rubber pads from the parts bag.
2. Install the rubber pads to the back panel of range. Do not overtighten.



INSTALLANTI-TIP DEVICE



WARNING

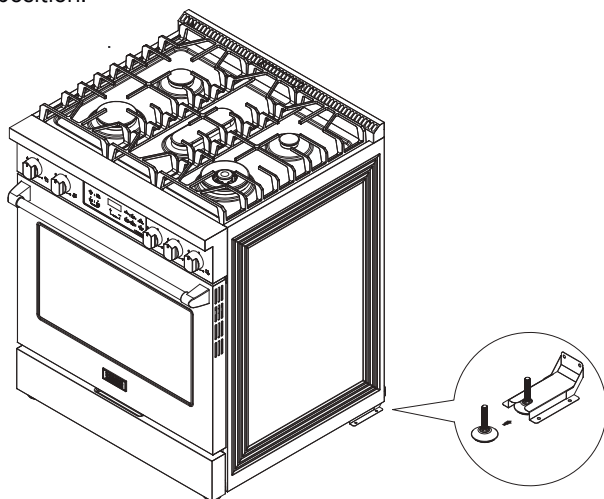


Tip Over Hazard

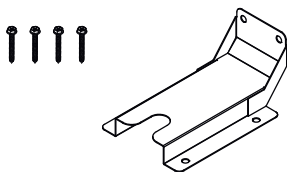
- A child or adult can tip the range and be killed.
- Install anti-tip bracket to floor or wall per installation instructions.
- Slide range back so rear range foot is engaged in the slot of the anti-tip bracket.
- Re-engage anti-tip bracket if range is moved.
- Do not operate range without anti-tip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

IMPORTANT:

- An anti-tip bracket is provided with the range.
- The anti-tip bracket uses a rear range foot to secure the range to the floor.
- Attach the anti-tip bracket to the floor or the wall so that the rear range foot will be centered within the bracket when the range is pushed into its final position.



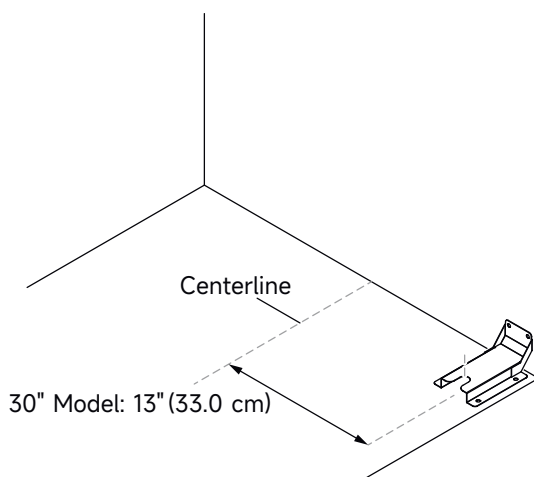
1. Locate and remove the anti-tip bracket and mounting screws from the parts bag.

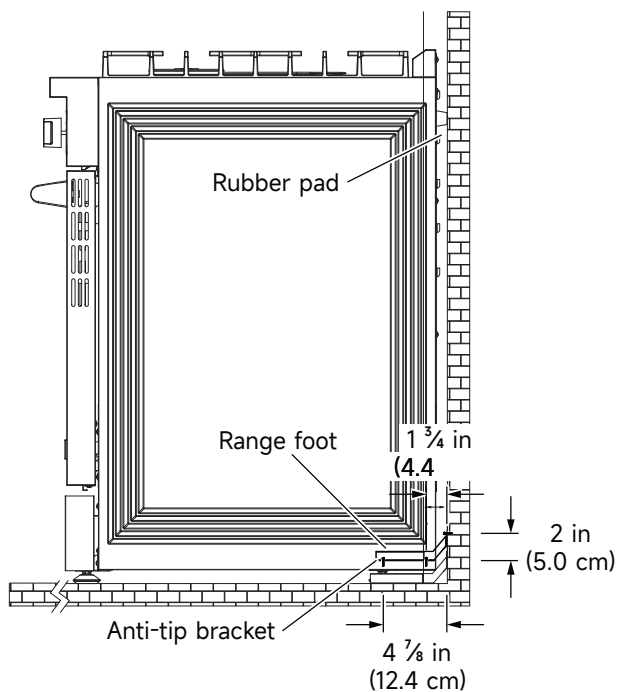


2. Determine which mounting method to use: floor or wall.
 - If you are installing the range in a mobile home, you must secure the range to the floor.
3. Determine and mark centerline of the installation space.
4. Position anti-tip bracket against the wall in the installation space so that the slot of the bracket is 13" (33.0 cm) for 30" model or 16 $\frac{3}{16}$ " (41.1 cm) for 36" model from the center line as show. The anti-tip bracket can be installed on either the rear left or rear right side of the installation space.

Note:

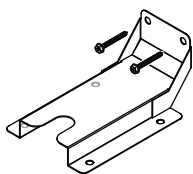
- Only one anti-tip bracket needs installed.



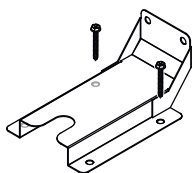


5. Mark two holes that correspond to the anti-tip bracket holes of the determined mounting method.

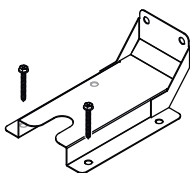
Wall Mounting



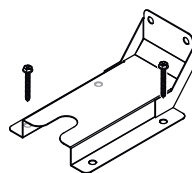
Floor Mounting



Rear holes



Front holes



Diagonal (2 options)

6. Drill holes specific to your construction.

Wood Construction

- Drill two 1/8" (3 mm) holes where screws are to be located. Screw must enter wood.

Masonry Construction

- Due to the variety of masonry materials that may be present at installation site, hardware is not provided for attaching the antitip bracket to masonry.
- If bracket is to be mounted to masonry or ceramic floors, drill two appropriate holes for 5/16" OD sleeve anchors (with 1/4" bolt either hex bolt head or hex nut head) rated for minimum 300lb tension for the masonry material present at installation site.

7. Install anti-tip bracket.

Wood Construction

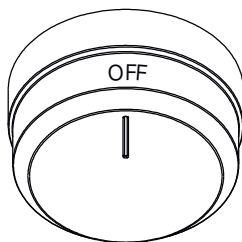
- Mount anti-tip bracket to the wall or floor using the two mounting screws provided.

Masonry Construction

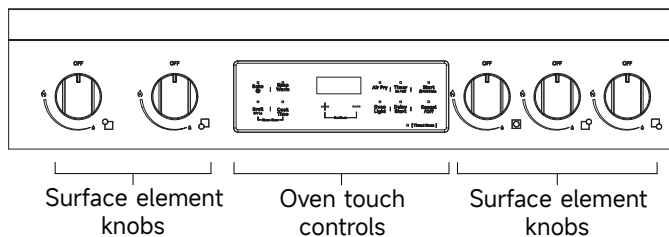
- Mount anti-tip bracket to the floor using two 5/16" OD sleeve anchors (with 1/4" bolt- either hex bolt head or hex nut head).

INSTALL/REMOVE CONTROL KNOBS

Be very careful not to scratch the surface of the unit. The appearance of the knobs may vary from what are shown below.



Surface burner knob



INSTALLING THE CONTROL KNOB

1. Hold the knob in an upright position with the indicator marking facing upward. Observe the open part centered on the back of the knob
2. Place and align the open part on the back of the knob over the control stem that is sticking out of the control panel.
3. Press the knob onto the stem, and make sure the knob is in the OFF position.

Repeat the above installation steps for each knob until they have all been replaced.

REMOVING THE CONTROL KNOB

1. Make sure the knob is in the OFF position.
2. Pull the knob straight off the stem.

Repeat the above installation steps for each knob until they have all been replaced.

INSTALL/REMOVE OVEN DOOR HANDLE

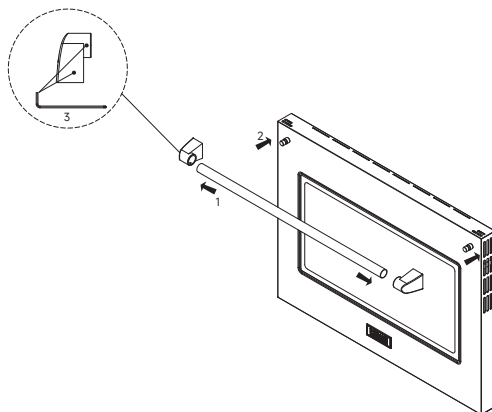
Be very careful not to scratch the surface of the unit. The appearance of the handle may vary from what is shown below, but the installation will be the same.

INSTALLING THE HANDLE

1. Insert the handle tube into the left and right handle bases.
2. Align the handle bases and insert them onto the fixed rod on the door.
3. Secure the handle tube and handle bases with a hex key.

REMOVING THE HANDLE

1. Loosen the handle base with a hex key.
2. Remove the handle base and handle tube from the door.



REMOVING THE ASSEMBLY OVEN DOOR

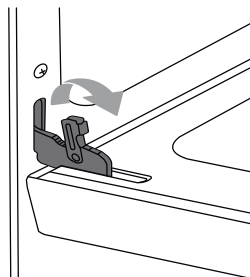
For normal range use, it is not suggested to remove the oven door. However, if removal is necessary, make sure the oven is off and cool.

Note:

- The oven door is heavy.
- If door is removed, confirm that door operates correctly and seals properly when reinstalled. If door gasket does not seal completely, heat escaping from around doors could ignite cabinetry.

REMOVING DOOR

1. Fully open the oven door.
2. Unlock the hinge locks on both sides, rotating them as far toward the open door frame as they will go.



3. Firmly grasp both sides of the door.
4. Close the door to the removal position, which is approximately five degrees or 2-3 inches from being fully closed. If the position is correct, the hinge arms will move freely.
5. Lift door up and out until the hinge arms are clear of the slots.

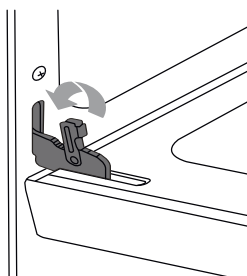
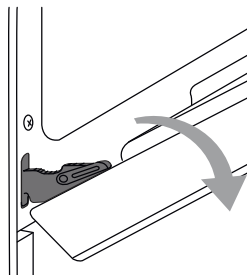
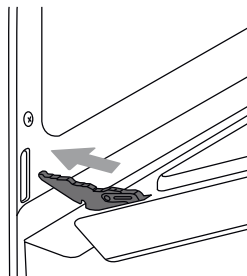
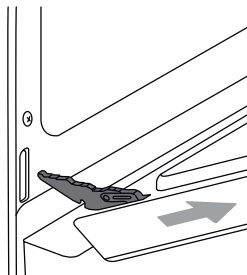
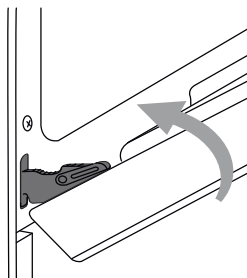
IMPORTANT: Do not lift door by door handle.

ASSEMBLING DOOR

1. Firmly grasp both sides of the door.
2. With the door at the same angle as the removal position, which is approximately five degrees or 2-3 inches from being fully closed, seat the indentation of the hinge arms into the bottom edge of the hinge slots. The notch in the hinge arms must be fully seated into the bottom edge of the slots.

IMPORTANT: Do not lift door by door handle.

3. Open the door fully. If the door will not open fully, the indentation is not seated correctly in the bottom edge of the slots.
4. Lock the hinge locks, rotating them back toward the slots in the oven frame until they lock.
5. Close the oven door. Check that the door is free to open and close and is level while closed.



REMOVING/ASSEMBLING STORAGE DRAWER

For normal range use, it is not suggested to remove the storage drawer. Most cleaning can be done with the drawer in place. However, if removal is necessary, make sure the drawer is empty.

REMOVING DRAWER

1. Fully open the drawer.
2. Carefully lift the frontend of the drawer and pull the drawer away from the range.

ASSEMBLING DRAWER

1. Tilt the front end of the drawer up.
2. Align and insert the rear wheel on each side of the drawer onto the glides on the range.
3. Carefully lower the front end of the drawer and push the drawer into the range.
4. Open and close the drawer to ensure it is properly installed.

GAS CONNECTION



WARNING



Fire and Explosion Hazard

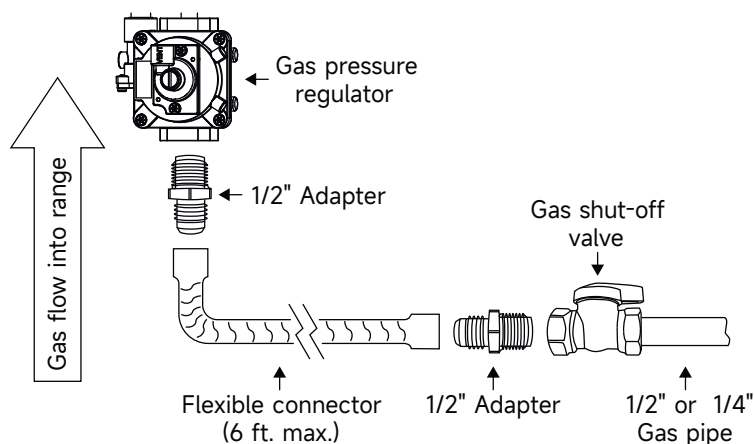
- Use a new CSA International approved gas supply line.
- Install a shut-off valve.
- Securely tighten all gas connections.
- If connected to LP, have a qualified person make sure gas pressure does not exceed the maximum pressure listed in this section.
- Examples of a qualified person include:
 - licensed heating personnel
 - authorized gas company personnel
 - authorized service personnel
- Failure to do so can result in death, explosion or fire.

This appliance shall be installed only by authorized persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations. The agency performing this work assumes responsibility for the quality of work performed, including checking for leaks and ensuring installation meets code requirements.

This range is factory-set for use with Natural gas. To use this range with Propane gas, see the "Gas Conversion" section before connecting this range to the gas supply. Gas conversions from Natural gas to Propane gas or from Propane gas to Natural gas must be done by a qualified installer.

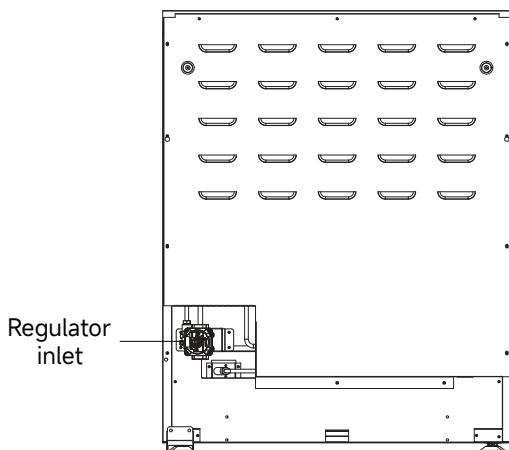
The gas pressure regulator supplied with this range must be used. See "Gas Supply Requirements" section for more details.

TYPICAL FLEXIBLE CONNECTION



1. Make sure a manual gas line shut-off valve is installed in an easily accessible location.
2. Turn manual shut-off valve to the closed position.
3. Unplug range or disconnect power.
4. If present, remove the plastic cap at the regulator inlet on the back of the range.

IMPORTANT: Do not remove the gas pressure regulator.



5. Apply pipe-joint compound made for use with NG/LP gas to the smaller thread ends of the flare union adapters.
6. Attach male 1/2" flare union adapter to the 1/2" NPT internal thread at the regulator inlet with a wrench using no more than 15 ft-lbs of torque. Use a backup wrench on the regulator fitting to avoid damage.

Note:

- Do not make connections to the gas regulator too tight. Overtightening may crack the regulator resulting in a gas leak and possible fire or explosion.

7. Attach male 1/2" or 3/4" flare union adapter to the NPT internal thread of the manual shut-off valve with a wrench using no more than 15 ft-lbs of torque, being certain not to move or turn the shut-off valve.
8. Connect one end of flexible gas supply line connector to the flare union adapter on the range.
9. Position range near the installation space to permit flexible gas supply line connection at the shut-off valve, and connect other end of flexible gas supply line connector to the flare union adapter at the shut-off valve. Check that flexible gas supply line is not kinked, and use wrenches to tighten flexible gas supply line connections.

TYPICAL RIGID PIPE CONNECTION

Since the range must be pulled away from the installation space to provide access to the gas regulator connections, and because hard piping restricts movement of the range, the range can only be installed using a CSA International -certified flexible metal appliance connector.

If local codes require a hard-piped connection, a combination of pipe fittings must be used to connect the range to the existing gas line and maintain an accessible working space behind the range. Hard-piped connections vary according to the supply line type, size and location. Consult with a qualified local technician for an optimal connection suitable for your installation.

CONVERT TO LP GAS (OPTIONAL)

This range is shipped from the factory set up to use Natural gas (NG). It can be converted to operate on Propane gas (LP) by a qualified service technician.

The conversion to LP requires all surface and oven burner gas orifices to be changed. In addition, the gas pressure regulator must also be adjusted for LP.

See "Gas Conversion" section for detailed instructions.

To order LP conversion kit, see "Optional Parts" in the "Tools and Parts" section.

Note:

- All replaced orifices must be left with the consumer, including the instructions and retrofit sizes and orifice indication.

COMPLETE GAS CONNECTION

1. Check that all range controls are in the OFF position.
2. Open the manual shut-off valve in the gas supply line. The valve is open when the handle is parallel to the gas pipe.
3. Open the manual shut-off valve in the gas supply line. The valve is open when the handle is parallel to the gas pipe.

COMPLETE INSTALLATION

ELECTRICAL SUPPLY CONNECTION

 WARNING
**Electrical Shock Hazard**

- Remove house fuse or open circuit breaker to disconnect power before servicing.
- Plug into a grounded outlet.
- Do not use an adapter or an extension cord.
- Failure to do so can result in death, fire, or electrical shock.

IMPORTANT:

- The power cord of this appliance is equipped with a three-prong (grounding) plug which plugs into a standard three-prong grounding wall receptacle.
 - Where a standard two-prong wall receptacle is encountered, contact a qualified electrician to have it replaced with a properly grounded three-prong wall receptacle.
 - DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE (THIRD) GROUNDING PRONG FROM THE PLUG.
 - Before connecting the appliance to the power supply, make sure that the voltage and frequency listed on the rating label correspond with the household electrical supply. This data must correspond to prevent appliance damage. Consult an electrician if in doubt. It is the personal responsibility of the oven owner to provide the correct electrical service for this oven.
 - Do not use an extension cord or an adapter plug.
1. Check that all range controls are in the OFF position.
 2. Plug in range to a grounded 3-prong wall receptacle.

PLACEMENT AND LEVELING RANGE
 WARNING
Excessive Weight Hazard

- Use two or more people to move and install oven. Failure to do so can result in back or other injury.

 CAUTION
Laceration, Foreign Object, Crush Hazard

- When installing, moving, or servicing any appliance, wear proper protective equipment, including cut resistant gloves, steel-toed shoes, and safety glasses.

IMPORTANT:

- Do not lift by the oven door handle or control knobs. Push, pull, or lift only on the body or structural areas, such as oven, oven face, or back corners of range.
- Do not move unit by pushing or pulling on the door or control panel. Grasp the left/right door area to push the unit.
- Move range by lifting, not sliding, to prevent damage to floors.
- Use a belt when moving the range to prevent damaging the floor, or use cardboard, plywood, or stiff plastic to protect floors if sliding is necessary.
- Be careful not to pinch or kink the electrical connection. If unit does not move in smoothly, check for obstructions. Do not attempt to force the unit into position.

Getting the unit properly placed in the installation space and level may require multiple attempts. It is recommended to measure and adjust leveling legs carefully before placing into the installation space, as the leveling legs may be difficult to adjust once the range is in its final position.

1. Measure the distance from the top of the countertop to the floor at all four corners of the installation space.
2. While range is still positioned outside the installation space, measure the distance from the top of the cooktop to the bottom of each leveling leg.
 - If this distance does not match the distance measured at the corresponding corner of the installation space, use a wrench or pliers to loosen and adjust the leveling legs to the correct height.

Note:

- Height adjustment can be made when range is standing. Tilt the range back to adjust the front legs, and then tilt forward to adjust the rear legs.
- The leveling legs can be loosened up to a maximum of 1" (2.6 cm).

3. When the range is at the correct height, check and make sure that there is minimum clearance of 11/16" (1.8 cm) under the range for the anti-tip bracket.
4. Check that all range controls are in the OFF position. Plug power cord into a grounded outlet or connect conduit to a grounded junction box.
5. Using 2 or more people, gently move range into its final location and make sure the rear leveling leg is engaged in the slot of the anti-tip bracket.

Note:

- Be careful not to damage countertops, floor, or appliance when moving.
- Check to ensure the electrical cord is not pinched or kinked.

6. Place level diagonally on the oven bottom or oven rack, and check with the level in each diagonal direction. Adjust the leveling legs as necessary.
 - If range is not level, use a wrench or pliers to adjust leveling legs up or down until the range is level.

Note:

- The range must be level for optimum cooking and baking performance.

7. Reassemble oven door and storage drawer and insert oven racks if they were previously removed. See "Removing/Assembling Oven Door" and "Removing/Assembling Storage Drawer" sections.

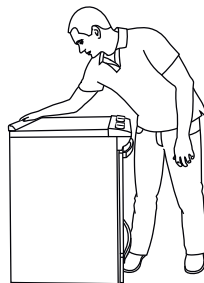
VERIFY ANTI-TIP BRACKET ENGAGEMENT

Do not operate the range without anti-tip bracket installed and engaged.

IMPORTANT: If the range is moved from the final location for any reason, always verify anti-tip bracket engagement again

1. Place the outside of your foot against the bottom of the front panel to keep the range from moving, and then grasp the back of the range as shown.
2. Carefully and slowly attempt to tilt the range forward.
 - If you encounter immediate resistance, the rear foot is engaged in the anti-tip bracket. Verification is completed. Skip the steps below.

- If the rear of the range lifts more than 1/2" (1.3 cm) off the floor without resistance, stop tilting the range and lower it gently back to the floor. The rear range foot is not engaged in the anti-tip bracket. Proceed to Steps 3 and 4.



IMPORTANT: If there is a snapping or popping sound when tilting the range, the range may not be fully engaged in the anti-tip bracket. Check to see if there are obstructions keeping the range from sliding to the wall or keeping the rear range foot from sliding into the bracket. Verify that the bracket is held securely in place by the mounting screws.

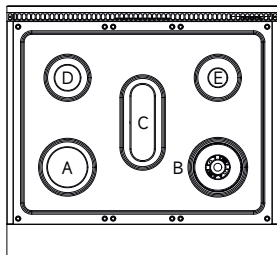
3. Slide the range forward, and verify that the anti-tip bracket is securely attached to the floor or wall.
4. Slide range back so the rear range foot is inserted into the slot of the anti-tip bracket.
5. Repeat steps 1 and 2 to ensure that the rear range foot is engaged in the anti-tip bracket.
 - If the rear of the range lifts more than 1/2" (1.3 cm) off the floor without resistance, the anti-tip bracket may not be installed correctly. Please reference the contact information at the end of this manual to contact service.

ASSEMBLING THE SURFACE BURNERS AND GRATES

IMPORTANT: Do not operate the burners without all parts in place.

1. Check that all range controls are in the OFF position.
2. If the surface burner bases and caps are not already installed, remove them from package containing parts.
3. Align and place the burner bases and caps in the correct locations.

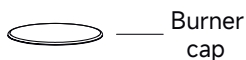
RT141-RZ601PMSNA



- A. Super rapid (Large)
- B. Dual ring
- C. Semi rapid (Oval)
- D. Semi rapid (Small)
- E. Auxiliary (Extra small)

Note:

- Align notches in burner caps with pins in burner base.
- Make sure the hole in the burner base is positioned over the igniter.
- Burner caps should be level when properly positioned. If burner caps are not properly positioned, surface burners will not light.
- The burner cap should not rock or wobble when properly aligned.



— Burner cap



— Burner base



— Orifice holder



Correctly positioned

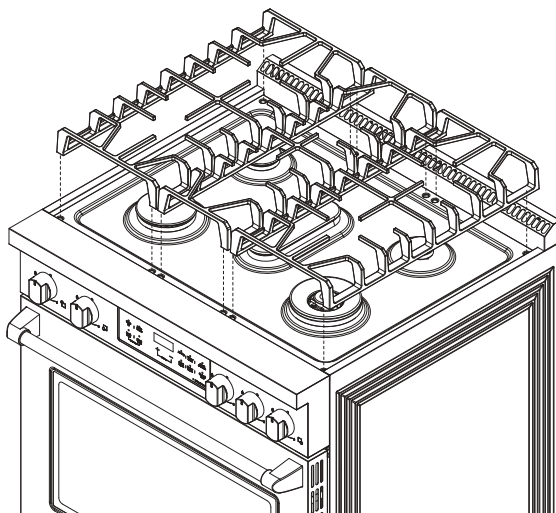


Incorrectly positioned

4. Remove any packaging materials on burner grates if present, and place burner grates over burner bases and caps.

Note:

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

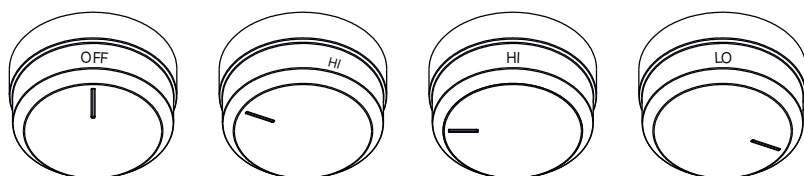


CHECKING OPERATION OF THE SURFACE BURNERS

Cooktop burners use electronic igniters. When the cooktop control knob is turned to the ignite position, the system creates a spark to light the burner. All or some other cooktop burners will spark, but only the burner with the control knob turned to the ignite position will produce a flame. This sparking continues as long as the control knob is turned to the ignite position.

STANDARD SURFACEBURNERS

The appearance of the knobs may vary from what are shown below.



OFF position

Ignite position

Max. position

Min. position

1. For each burner, one at a time, push in and turn control knob to the ignite position, and turn control knob to the highest setting after the burner is lit.
2. The flame should light within 4 seconds. The first time a burner is lit, it may take longer than 4 seconds to light because of air in the gas line.
3. For each burner, one at a time, rotate the knob quickly to the lowest setting - confirm that the flame is not extinguished.
4. With one burner still at the lowest setting (and all others at highest setting), quickly open and close the oven door - confirm that the flame is not extinguished.
5. Compare flame height at the highest and lowest setting - confirm flame height is sufficiently reduced when turned to the lowest setting.

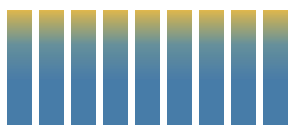
QUALITY OF FLAMES

The combustion quality of the burner flames needs to be confirmed visually



Soft blue flames

This is normal for natural gas.



Yellow tips on outer cones

This is normal for LP gas.



Yellow flames

This is abnormal for any gas operation.
Call for service.

If Burners Do Not Light Properly:

1. Turn cooktop control knob to the OFF position.
2. Check that the range is plugged into a grounded 3 prong outlet. Check that the circuit breaker has not tripped or the fuse has not blown.
3. Check that the gas shut-off valves are set to the open position.
4. Check that burner caps are properly positioned on burner bases.

Repeat start-up. If a burner does not light at this point, turn the control knobs to the OFF position and contact your dealer or authorized service company for assistance.

Abnormal Operation

Any of the following are considered to be abnormal operation and may require servicing:

- Check that all packing material and tape have been removed. Failure to remove these materials could result in damage to the appliance once the appliance has been turned on and surfaces have heated.
- Be sure power is in service.
- Yellow burner flames.
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain lit.
- Burners extinguished by oven door.
- Gas valves, which are difficult to turn.

In case the appliance fails to operate correctly, contact the authorized service provide in your area.

The burners require no regulation of the primary air.

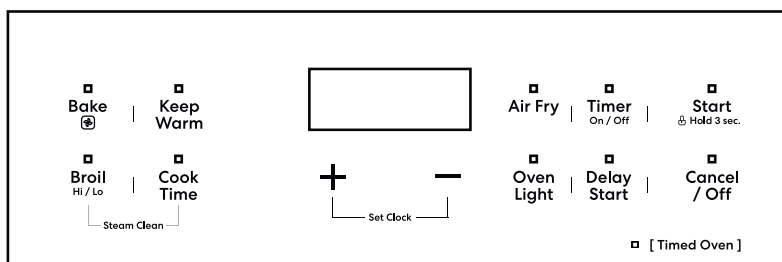
CHECKING OPERATION OF THE OVEN

Oven burners do not require any adjustment.

IMPORTANT:

- Ensure all packaging is removed, and oven is empty except for oven rack(s).
- Be sure power is in service.

OVEN CONTROLS



To Check Broil Burner:

1. Keep the oven door closed.
2. Press Broil once to select High Broil mode.
3. Press Start.
 - After 30-60 seconds, the upper broil burner should light and can be visually seen through the oven door window.
 - If the upper broil burner does not light, turn off the oven and contact a qualified technician.
4. Press Cancel/Off to stop High Broil mode.

To Check Bake Burner:

1. Keep the oven door closed.
2. Press Bake twice to select Convection Bake mode.

The indicator light above Bake flashes.

3. Press **Start** to select the default temperature.

--:-- appears in the display, prompting for cooking time to be entered.

4. Press **Start** to skip setting the cook time and start the oven.

The oven starts to preheat, and **PRE** appears in the display.

5. After a couple minutes, open the oven door temporarily.

- Without touching the oven components, confirm that heat can be felt radiating from the oven bottom and the rear convection fan is operating.
- If you do not feel heat, turn off the oven and contact a qualified technician.

Note:

- If the door is left open too long for over 1 minute, the heat will automatically turn off. If the door is left open too long for over 5 minutes, the cooking mode will be automatically cancelled.

6. Close the oven door. Let the oven run for 10 minutes.

- (Optional) After preheating is complete, allow oven to run for at least 30 minutes to burn off and remove any manufacturing protection oil, dust or impurities.

7. Press **Cancel/Off** to stop Convection Bake mode.

GAS CONVERSION



WARNING



Fire and Explosion Hazard

- Use a new CSA International approved gas supply line.
- Install a shut-off valve.
- Securely tighten all gas connections.
- If connected to LP, have a qualified person make sure gas pressure does not exceed the maximum pressure listed in this section.
- Examples of a qualified person include:
 - licensed heating personnel
 - authorized gas company personnel
 - authorized service personnel
- Failure to do so can result in death, explosion or fire.



WARNING

Tip Over Hazard

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

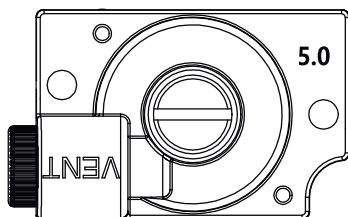
This range is factory-set for use with Natural gas (NG). The Propane gas (LP) conversion kit is sold separately. To order LP conversion kit, see "Optional Parts" in the "Tools and Parts" section.

IMPORTANT: Gas conversions must be done by a qualified service technician in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. The qualified agency performing this work assumes the gas conversion responsibility.

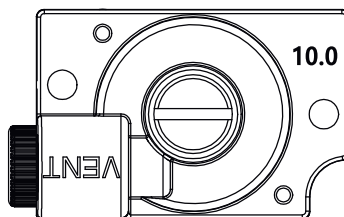
Keep and store the regulator cap that has just been replaced in case of reinstallation with another gas.

CONVERT GAS PRESSURE REGULATOR

1. Turn manual gas shut-off valve to the closed position.
2. Unplug range or disconnect power.
3. Locate the regulator cap for correct fuel type being used.



NG regulator cap

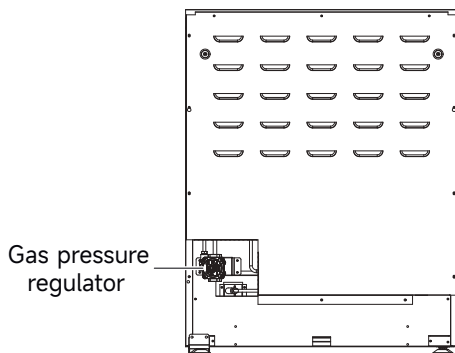


LP regulator cap

Note:

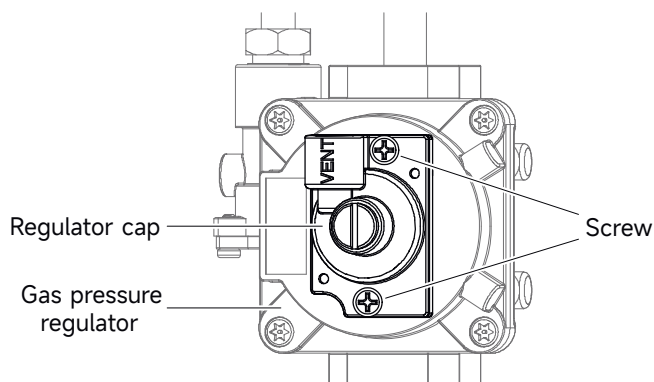
- NG regulator cap: This range is factory-set with the NG regulator cap installed. If converting back for NG from LP, retrieve the NG regulator cap removed and stored from previous conversion.
- LP regulator cap: Locate the LP regulator cap from LP conversion kit.

4. Locate gas pressure regulator at rear of range.



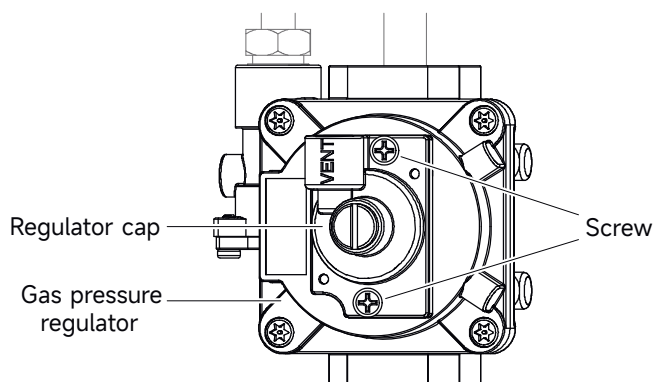
5. Remove 2 screws near center of gas pressure regulator, and remove regulator cap.

IMPORTANT: Do not remove the gas pressure regulator. Keep the sealing gasket in place on the gas pressure regulator.



6. Replace the regulator cap for correct fuel type being used.

IMPORTANT: Keep and store the regulator cap that has just been replaced in case of re-installation with another gas.



Note:

- If converting to propane from natural gas, please apply a label sticker with "LP Converted" notice on or near the regulator cover. If converting back to natural gas from propane, please remove the sticker so others know the appliance is set to use natural gas.

CONVERT SURFACE BURNERS

IMPORTANT: Make sure to save the orifices that have just been replaced in the conversion.

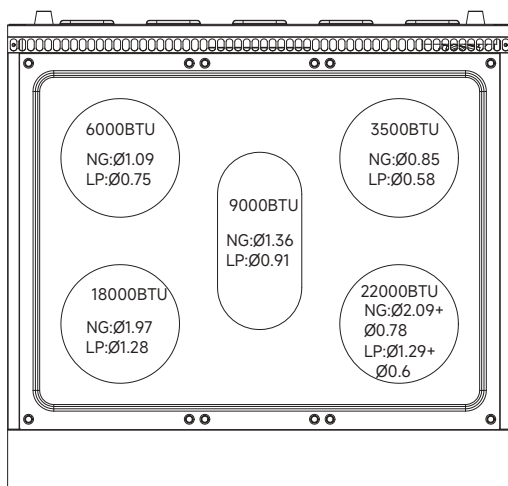
Tool Needed

- 9/32" (7 mm) nut driver

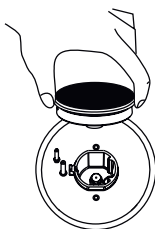
NG/LP ORIFICE CHART FOR SURFACE AND OVEN BURNERS

RT141-RZ601PMSNA

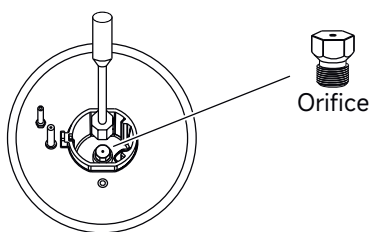
Burner Placement	NG Orifice Size (mm)	LP Orifice Size (mm)	Rating (BTU/h)
Front Left	1.97	1.28	18,000
Front Right	2.09 + 0.78	1.29 + 0.60	22,000
Middle	1.36	0.91	9,000
Rear Left	1.09	0.75	6,000
Rear Right	0.85	0.58	3,500
Oven Top	1.69	1.10	13,500
Oven Bottom	2.02	1.28	18,500



1. If installed, remove surface burner grates, burner caps, and burner bases.

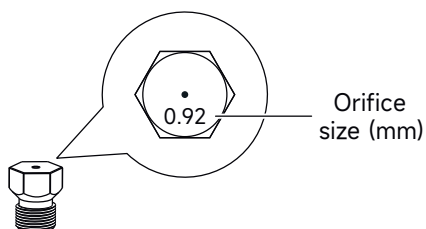


2. Remove the existing orifices with a 9/32" (7 mm) nut driver.



3. Replace the orifices with the correct fuel type orifices. Gas orifices are stamped with a size number. Refer to the orifice chart earlier for correct NG and LP gas orifice sizes and proper placement.

IMPORTANT: Keep and store the orifices that have just been replaced in case of reinstallation with another gas.



4. Replace the burner bases and burner caps. See "Assembling the Surface Burners and Grates" section.

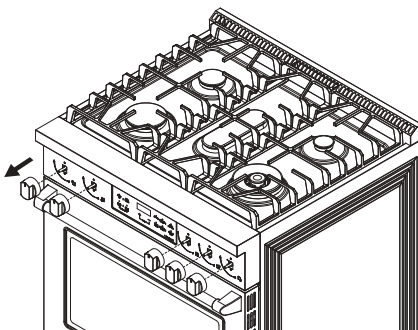
ADJUST SURFACE BURNER VALVES

Be very careful not to scratch the surface of the unit. The appearance of the range and knobs may vary from what is shown below, but the installation will be the same.

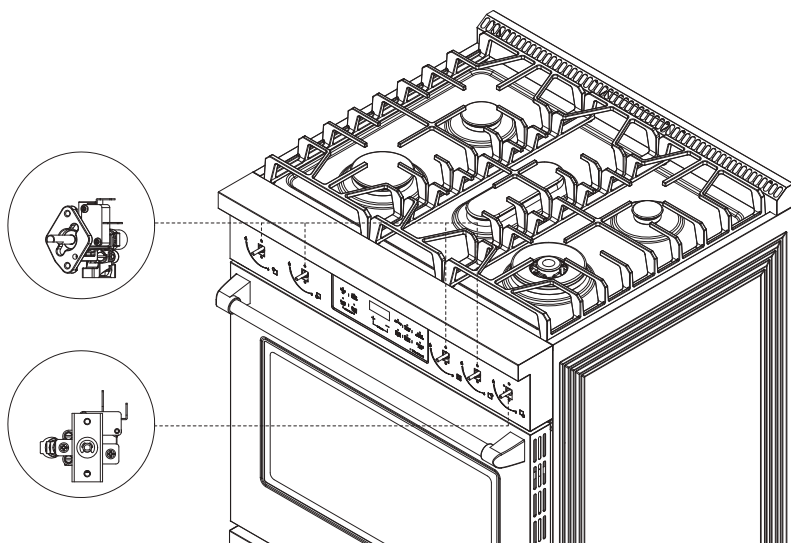
Tool Needed

- Phillips (cross-head) and slotted (flat-head) screwdrivers

1. Remove the burner knobs by pulling the knobs straight off the stem.

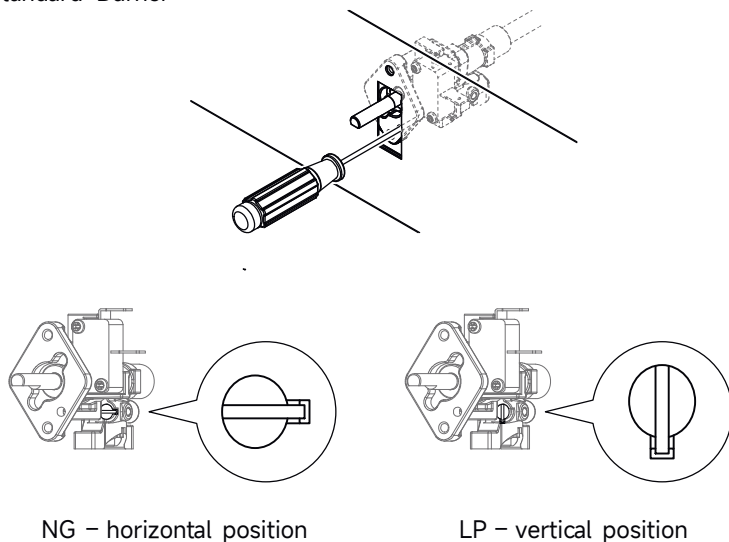


2. Use a Phillips (cross-head) screwdriver to remove the attachment screws, and remove the knob bezels from the control panel.
3. Locate the adjustment screw(s) on each burner valve.

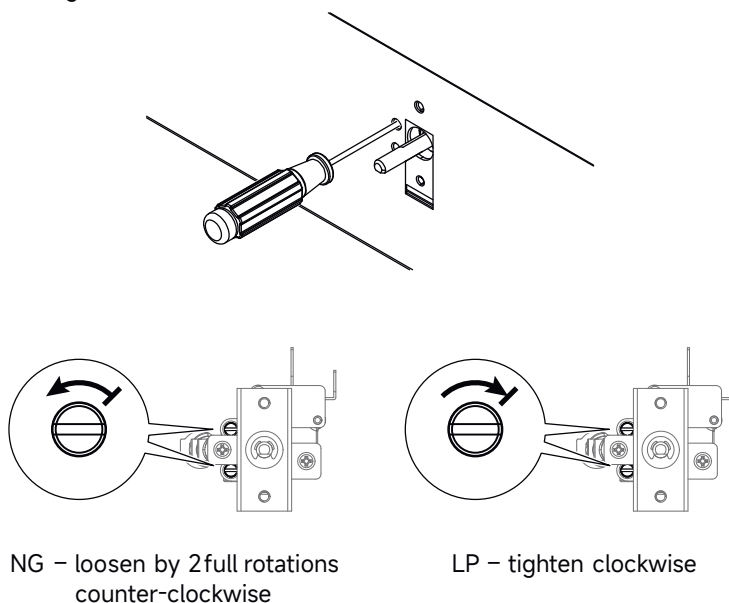


4. Use a slotted (flat-head) screwdriver to turn the adjustment screw clockwise or counter-clockwise to the correct fuel type position for all burner valves.

Standard Burner



Dual-Ring Burner



Note:

- For converting back to NG only: Check the dual-ring burner flame size on Max. and Min. settings after completing gas conversion and opening shut-off valve in the gas supply line. Slight adjustment on the rotation of the adjustment screws may be required.

5. Replace the knob bezels with the attachment screws previously removed. Make sure the bezel is resting on the face of the control panel.
6. Replace the knobs. See "Install/Remove Control Knobs" section.

CONVERT OVEN BURNERS

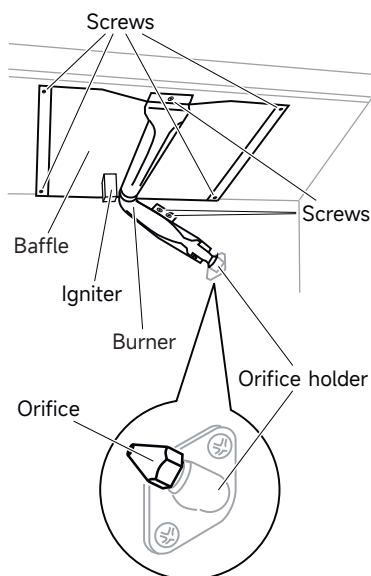
This product cannot be converted to Natural gas (NG) or Propane gas (LP) by adjusting or tightening the oven orifices. The orifices must be replaced. To gain better access to the oven components, the oven door may be detached from the range. See "Removing/Assembling Oven Door" section.

Tool Needed

- 3/8" (9.5 mm) combination wrench

CONVERTING BROIL BURNER

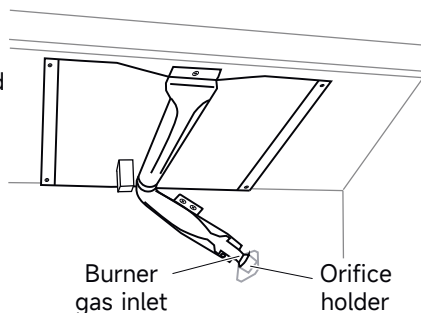
1. Empty the oven.
2. Remove the 4 screws from broil burner baffle at the oven top.
3. Remove the 3 screws from broil burner while supporting it.
4. Carefully remove broil burner assembly (burner, igniter, and baffle) from broil orifice holder.
5. Tip front of assembly downwards and lean assembly out of the way, being careful not to damage igniter wire or oven surfaces.



6. Using a 3/8" (9.5 mm) combination wrench, replace the broil orifice with the correct fuel type orifice. Gas orifices are stamped with a size number. Refer to the orifice chart earlier for correct NG and LP gas orifice sizes.

7. Place broil burner gas inlet on broil orifice holder and align burner assembly with the top and the rear of the oven. Make sure igniter wire is properly inserted into rear hole

8. Replace the screws on burner assembly.



CONVERTING BAKE BURNER

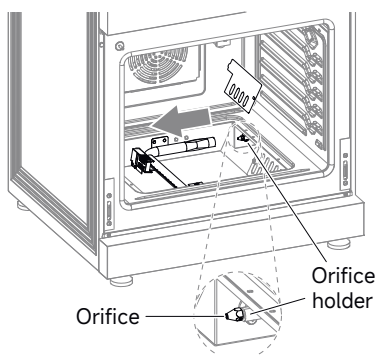
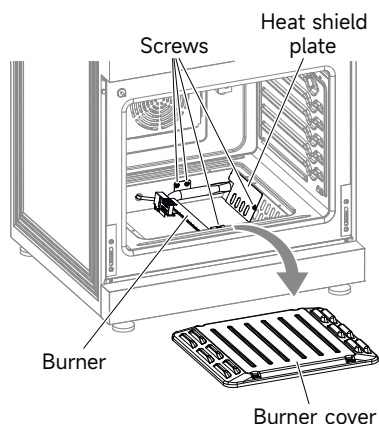
1. Lift and remove bake burner cover on the oven bottom.

2. Remove the screw in the middle of lower heat shield on the right, and pull out rear heat shield plate to unveil bake orifice holder.

3. Remove the 3 screws from bake burner.

4. Gently move burner to the left and away from bake orifice holder, being careful not to damage igniter wire.

5. Using a 3/8" (9.5 mm) combination wrench, replace the bake orifice with the correct fuel type orifice. Gas orifices are stamped with a size number. Refer to the orifice chart earlier for correct NG and LP gas orifice sizes.

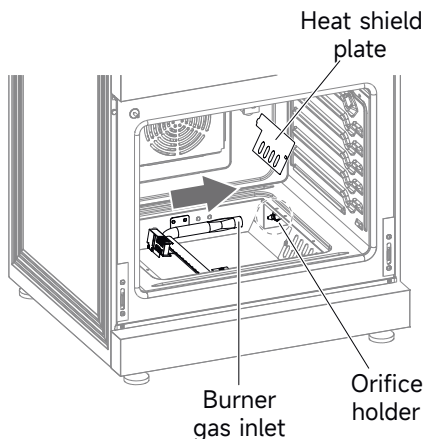


6. Place bake burner gas inlet on bake orifice holder and align burner with the oven. Make sure igniter wire is properly inserted into rear hole.

7. Replace the screws on burner.

8. Replace the rear heat shield plate.

9. Replace the bake burner cover.



COMPLETE GAS CONVERSION

1. Open shut-off valve in the gas supply line

- Refer to "Gas Connection" in the "Installation Instructions" section for proper connection of the range to the gas supply.

2. Plug in range or reconnect power.

- Refer to the "Complete Installation" section to complete this procedure.



Scan the QR Code

- To view the Digital User Manual

Contact us



Please contact:

- If you encounter any problems during use, you can scan the QR code on the right to obtain the service hotline number and call for consultation.

Manufacturer: Zhiyue Youchuang Technology (Suzhou) Co., Ltd.

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China (Jiangsu) Pilot Free Trade Zone

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