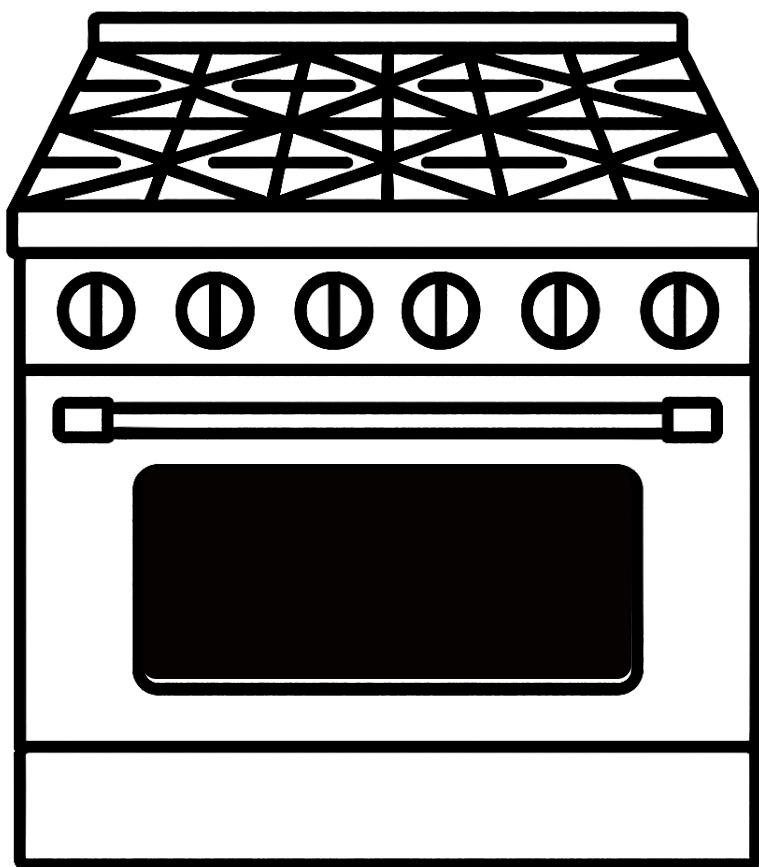


XtA-PR30 | XtA-PR36 | XtA-PR48



# INSTALLATION & USER MANUAL

FOR XtA PROFESSIONAL GAS RANGES

[XtremeAIRusa.com](http://XtremeAIRusa.com)

# Hello,

Thank you for choosing XtremeAIR as the heart of your kitchen! We are truly grateful for your support and excited to be a part of your cooking journey.

We design our ranges in beautiful Southern California with quality, performance, and creativity in mind, so you can enjoy a flavorful and high-quality cooking experience every time. Whether you're preparing everyday meals or special feasts, we hope your XtremeAIR range helps bring your culinary vision to life and creates lasting memories with your loved ones.

We're committed to supporting you every step of the way and can't wait to see the delicious dishes you create. If you ever need assistance, our team is always here to help.

Once again, thank you for choosing XtremeAIR. We appreciate you and look forward to being a part of your kitchen adventures for years to come!

Happy cooking!

Best regards,  
The XtremeAIR Team

## ***Need Assistance?***

At XtremeAIR USA, we're committed to ensuring your satisfaction and providing you with exceptional support. If you have any questions or need assistance during installation or use, please don't hesitate to contact our customer support team.

[xtremeairusa.com](http://xtremeairusa.com)



WARRANTIES & SUPPORT  
[Support@XtremeAIRusa.com](mailto:Support@XtremeAIRusa.com)



SALES & DEALERS  
[Sales@XtremeAIRusa.com](mailto:Sales@XtremeAIRusa.com)



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92708 United States



# **XtremeAIR®**

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# IMPORTANT SAFETY INSTRUCTIONS



## WARNING

**WARNING:** indicates a potentially hazardous situation which, if not avoided, could result in serious injury or death.



## CAUTION

**CAUTION:** indicates a moderate hazardous situation which, if not avoided, could result in minor or moderate injury, as well as indicates a potentially hazardous situation including death which, if not avoided, could result in property damage.



## IMPORTANT

**IMPORTANT:** used for installation, operation and maintenance information that may not be related to safety.

---

If the information in this manual is not followed exactly, a fire or an explosion may result causing property damage, personal injury or even death. Do not store or use gasoline, liquid propane cylinder or other flammable vapors and liquids in the vicinity of this appliance. Save this manual for future references.



## WARNING

**WARNING:** This product can expose you to chemicals including nickel, which is known to the State of California to cause cancer. For more information, go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).



Scan to view CALIFORNIA PROP 65

If the information in this manual is not followed exactly, a fire or an explosion may result causing property damage, personal injury or even death. Do not store or use gasoline, liquid propane cylinder or other flammable vapors and liquids in the vicinity of this appliance.

## What to do if you smell gas?

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your residence.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.

If you cannot reach your gas supplier, call the fire department. Installation and service of your range product must be performed by a licensed installer, or an approved service agency.



# IMPORTANT SAFETY INSTRUCTIONS

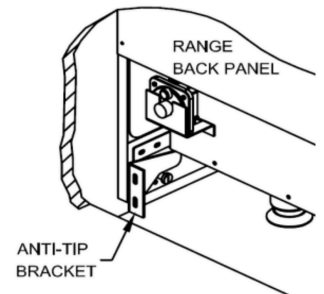
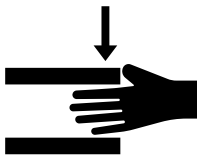
## LEGAL DISCLAIMER:

XtremeAIR® reserves the right to alter, modify, or redesign products at any time without prior notice. For the most up-to-date technical drawings, manuals, warranty information, or other details, please refer to your model's page on XtremeAirUSA.com.



### **WARNING: TIP OVER HAZARD**

To prevent the risk of tipping, all ranges must be secured with a properly installed anti-tip bracket included with the appliance. Without this safety device, the range can tip over, leading to severe injuries or even death, especially for children and adults. It is critical to ensure the anti-tip bracket is correctly installed and engaged whenever the range is moved. Never operate the range without this safety measure in place.



### **IMPORTANT: ANTI-TIP DEVICE INSTALLATION INSTRUCTIONS**

- Install the anti-tip bracket included with the range.
- Follow all installation instructions carefully:
- Slide the range forward and verify that the anti-tip bracket is securely attached to the wall.
- Safely tilt the front of the range upward slightly and move it back against the wall, ensuring the pin slides under the bracket.
- Verify the anti-tip bracket is engaged whenever the range is moved.

Failure to follow these safety precautions can result in serious burns, injury, or death.

FOR USER: THE INSTALLER SHALL NOT REMOVE ANY SAFETY LABELS

If you are the user removing the label, ensure anti-tip bracket is properly installed prior



### **IMPORTANT: UNPACKING & HANDLING**

Extremely Heavy. Proper equipment and adequate manpower when move the range to avoid personal injury or damage to the unit or the floor. The unit is heavy and rests on adjustable steel legs. Failure to follow this may result in damage or personal injury.

DO NOT LIFT RANGE USING THE OVEN DOOR HANDLES

# IMPORTANT SAFETY INSTRUCTIONS



## WARNING

### **WARNING: PROPER USE AND STORAGE**

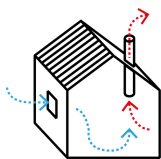
Do not store or use gasoline, liquid propane cylinder or other flammable vapors and liquids in the vicinity of this appliance. The installation and service of your range must be performed by a qualified installer, an approved service agency or the gas supplier. Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas fuel. When operating your range on natural gas, the flames from the burners should be blue in color. In addition, the flames should be stable, free of yellow tipping, excessive noise and lifting. However, this yellow tipping should be restricted to the primary flame kernels only. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to those substances can be minimized by venting with an open window or use of a ventilation fan or hood.



## IMPORTANT

### **IMPORTANT: PROPER ELECTRICAL SAFETY NECESSARY**

This indoor cooking appliance has a three-prong (grounding) plug designed to protect against electrical shock by safely directing excess current to the ground in case of a fault. Plug it directly into a properly grounded three-prong outlet and never remove or modify the grounding prong, as this increases the risk of electrocution, fire hazards, and appliance damage. Using ungrounded adapters or extension cords can compromise safety and may violate electrical codes. If a grounded outlet is unavailable, consult a qualified electrician to install one. **DO NOT CUT OR REMOVE GROUNDING PRONG FROM PLUG**



## WARNING

### **WARNING: PROPER VENTILATION SAFETY NECESSARY**

Proper ventilation is essential for this appliance to function correctly and maintain a safe surrounding temperature. Do not obstruct combustion and ventilation airflow. Follow all local building codes, as they may differ from the guidelines in this manual. The installer must ensure installation clearances match those on the model/serial rating plate and this manual. For gas appliances, natural airflow from outside walls is required for combustion, with unobstructed openings positioned away from the flue gas discharge and above floor level. Install the appliance in a convenient kitchen location, ensuring recessed installations fully enclose the sides and rear. Avoid cabinet storage above the range to prevent burn or fire hazards; installing a range hood or microwave hood extending at least 5" or (127 mm) beyond the cabinets can help. If using a vent hood with ducting, maintain a minimum clearance of 30" (762 mm) between the cooking surface and the hood. Cabinets above the appliance should not exceed 13" (330 mm) in depth. Ensure surrounding surfaces, including countertops, cabinets, and wall coverings, can withstand at least 200°F (93°C), consulting a qualified technician if needed.

# IMPORTANT SAFETY INSTRUCTIONS



## WARNING

### **WARNING: PROPER USE – FIRE AND BURN HAZARDS**

- Do not use water on grease fires. Use an appropriate fire extinguisher instead.
- Do not heat unopened food containers. Pressure buildup can cause them to explode, leading to burns or injuries.
- Never leave children unattended near the range. Do not allow them to sit, stand, or play on or near the appliance.
- Do not touch interior oven surfaces until they have completely cooled to avoid severe burns.
- Use dry pot holders. Moist or damp ones can cause steam burns when in contact with hot surfaces.
- Gas and Electrical Hazards:
- Have a technician show you the gas shut-off valve location and how to turn it off in an emergency.
- Always disconnect power before servicing the appliance to prevent electric shock.

## CAUTION

### **CAUTION: PROPER USE – FIRE AND BURN AVOIDANCE**

- Use the range only for cooking as outlined in the manual. Do not use it to heat or warm a room.
- Turn off all controls and allow the appliance to cool before touching any parts to avoid burns.
- Set burner controls properly so the flame heats only the bottom of the utensil and does not extend beyond its sides.
- Always turn pot handles to the side or back to prevent accidental spills and burns. Handles should not extend over adjacent burners.
- Avoid touching burner grates, caps, or bases while in use; they remain hot and can cause burns.
- Remove pot holders from hot surfaces immediately to prevent burns or fire risks.
- Do not use towels or bulky cloths as pot holders; they can catch fire.



## IMPORTANT

### **IMPORTANT: PROPER USE – PROPER MAINTENANCE & SAFETY**

- All servicing must be performed by a qualified technician.
- Do not attempt to adjust, repair, service, or replace any part of the appliance unless specified in this guide.
- Do not use abrasive or caustic cleaners on the appliance, as they may cause permanent surface damage.
- Use low or medium heat for utensils that conduct heat slowly, such as glass pots.
- Clean the appliance with caution to prevent surface damage.

# BEFORE INSTALLATION



## IMPORTANT

### **PROPER GAS SUPPLY REQUIREMENTS**

Installation of this range must conform with local codes, or in the absence of local codes, the National Fuel Gas Code, ANSI Z223.1 / NFPA 54. In Canada, installation must conform to the current natural Gas Installation /code, CAN 1-1.1-M81 and with local codes where applicable. This range has been design-certified according to ANSI Z21.1b-2012 latest edition. A statement of the maximum gas supply pressure in accordance with the inlet pressure rating of the gas appliance pressure regulator supplied.

MINIMUM GAS SUPPLY PRESSURE TO APPLIANCE FOR LP GAS--14.0 IN.W.C.

MINIMUM GAS SUPPLY PRESSURE TO APPLIANCE FOR NG --- 6 IN.W.C.

APPLIANCE REGULATOR IS SET AT 5.0 IN. W.C. OUTLET PRESSURE.

Do not obstruct the flow of combustion air into the range and ventilation air away from the range.

Ventilation: It is recommended that the unit be operated with an overhead, vented exhaust hood of sufficient size and capacity.

Before installing the range, you must locate and secure the included anti-tip bracket to the wall for your range.

### **CAUTION: KITCHEN CABINETS**

## CAUTION

The use of cabinets for storage above the appliance may result in a potential fire hazard. Combustible items may ignite; metallic items may become hot and cause burns. If a cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" (12.7cm) beyond the bottom of the cabinets.



## WARNING

### **WARNING: PROPER USE - NOT A SPACE HEATER**

The appliance shall not be used for space heating. This information is based on safety considerations. All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.

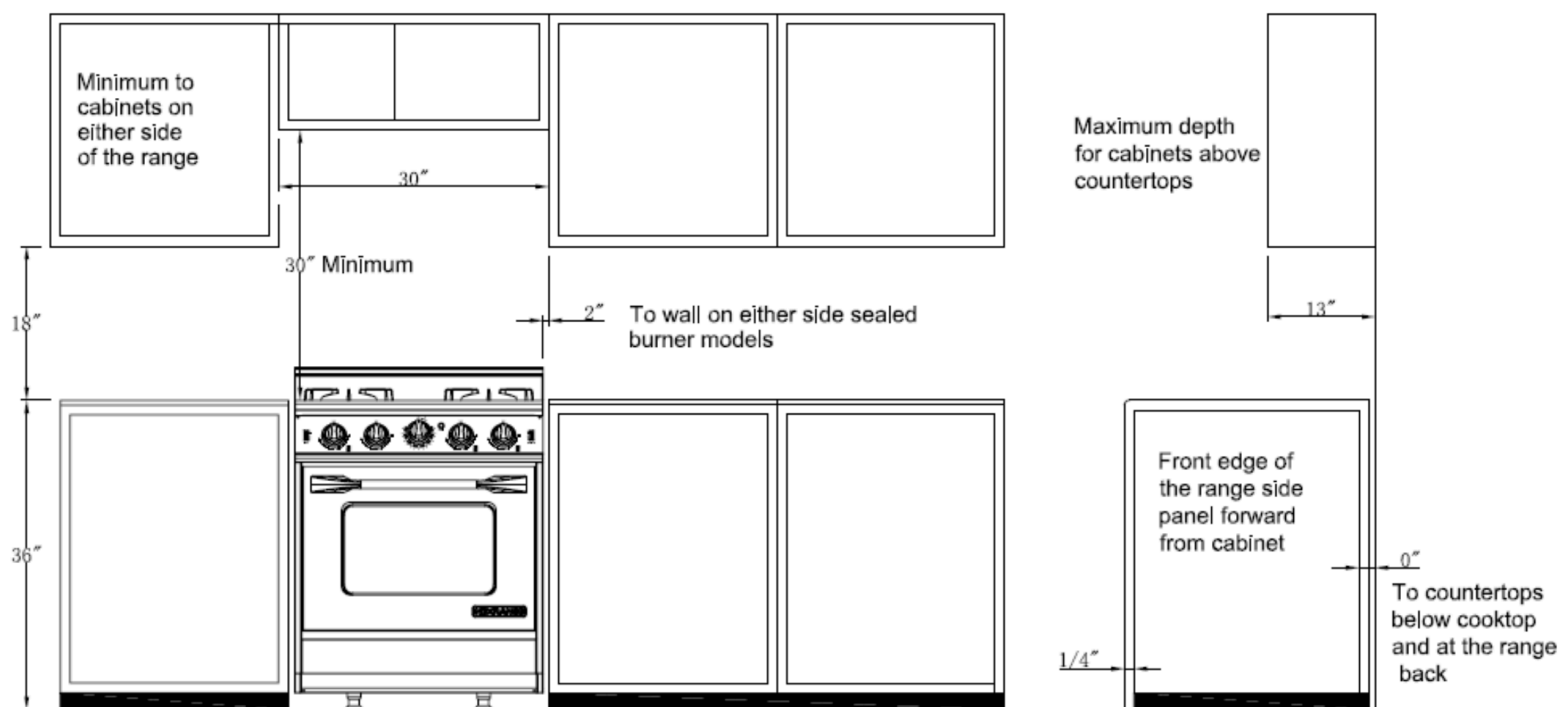
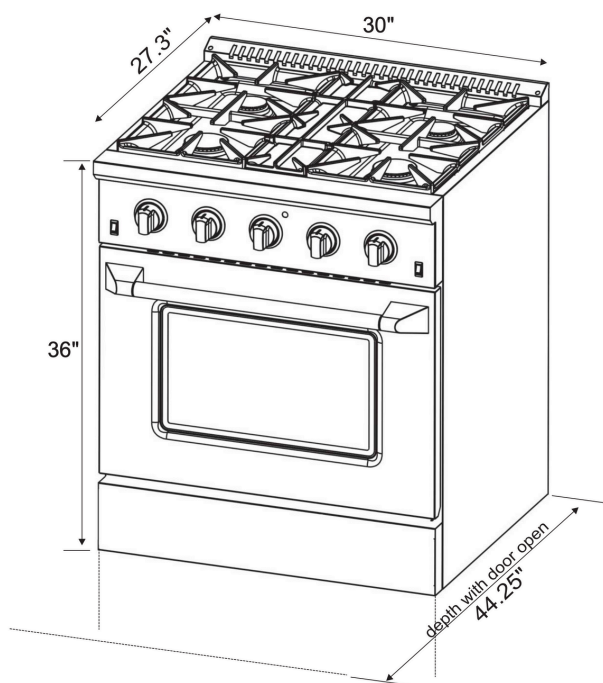
# DIMENSIONAL CLEARANCES FOR XTA-PR30



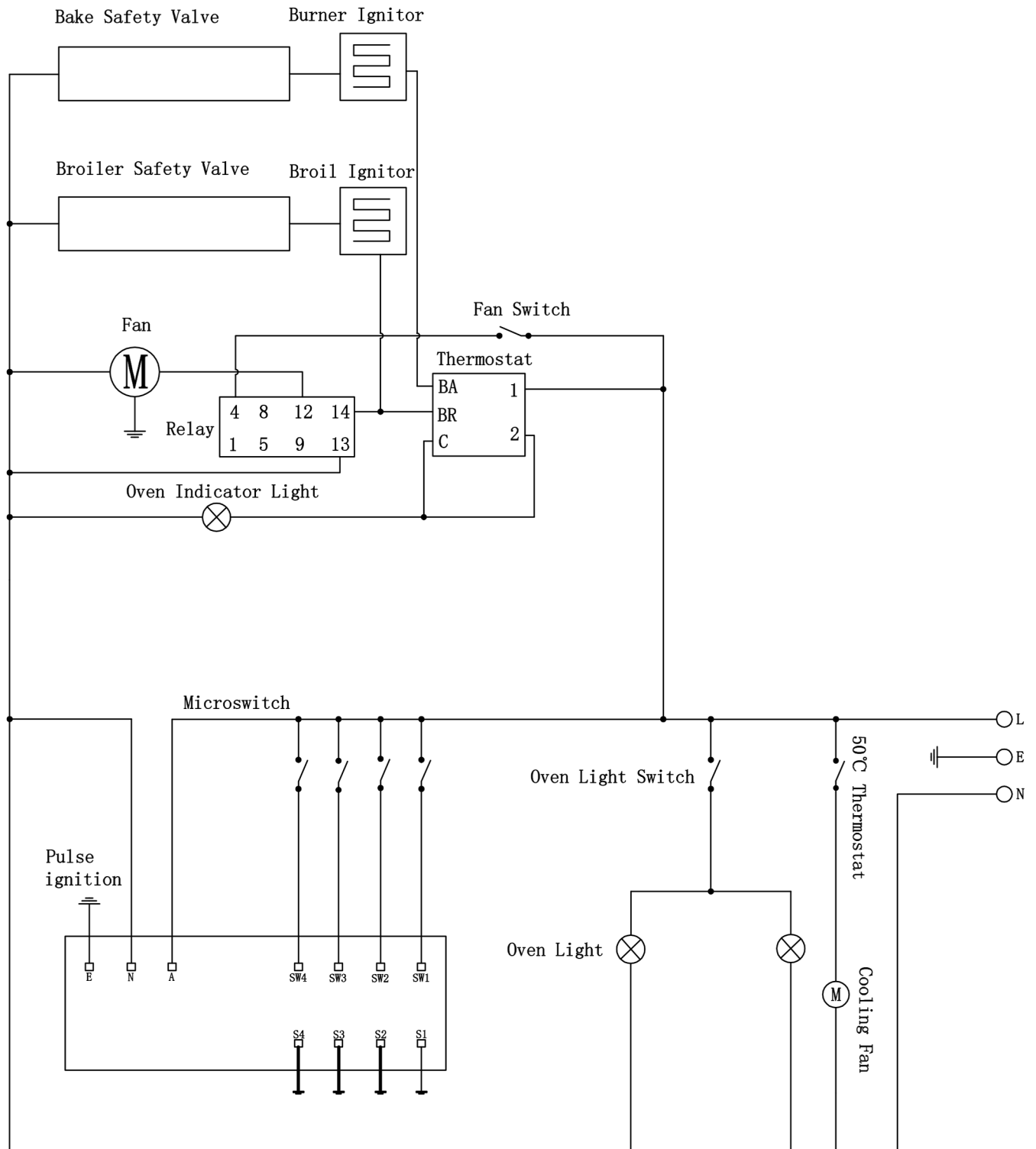
## **IMPORTANT: PROPER SIZING**

### **IMPORTANT**

The range may be installed flush to the rear wall. You may install a non-combustible material on the rear wall above the range and up to the vent hood. It is not necessary to install non-combustible materials behind the range below the counter top height. The minimum distance from the side of the range above the counter top to combustible sidewalls must be at least 10 inches.



# 30" Wire Diagram



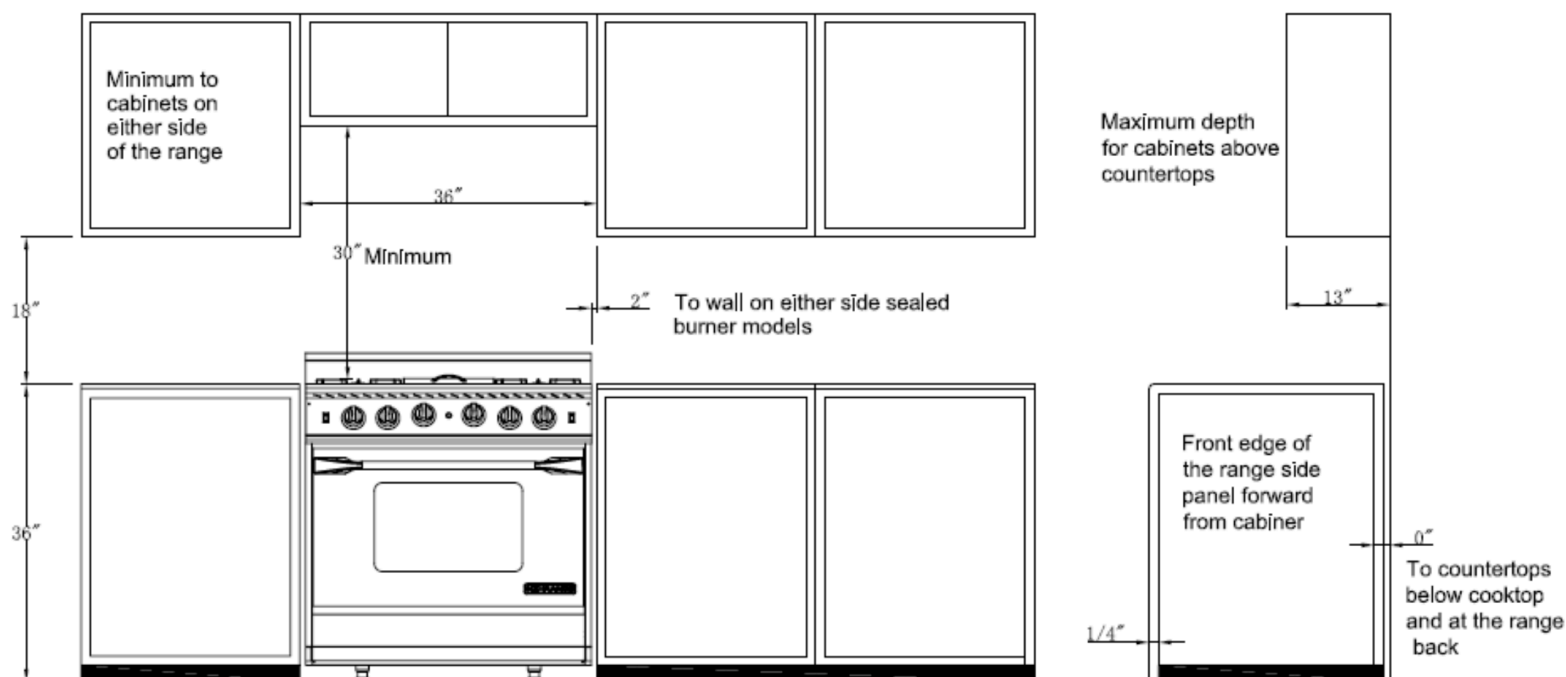
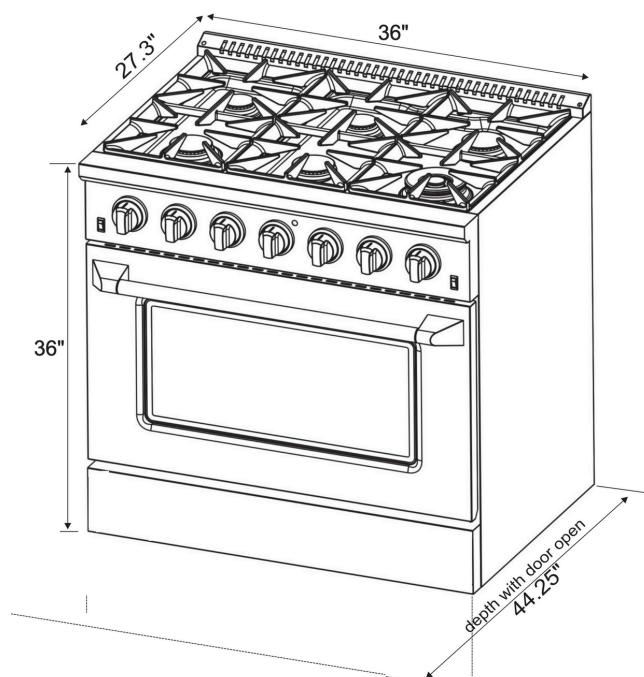
# DIMENSIONAL CLEARANCES FOR XTA-PR36



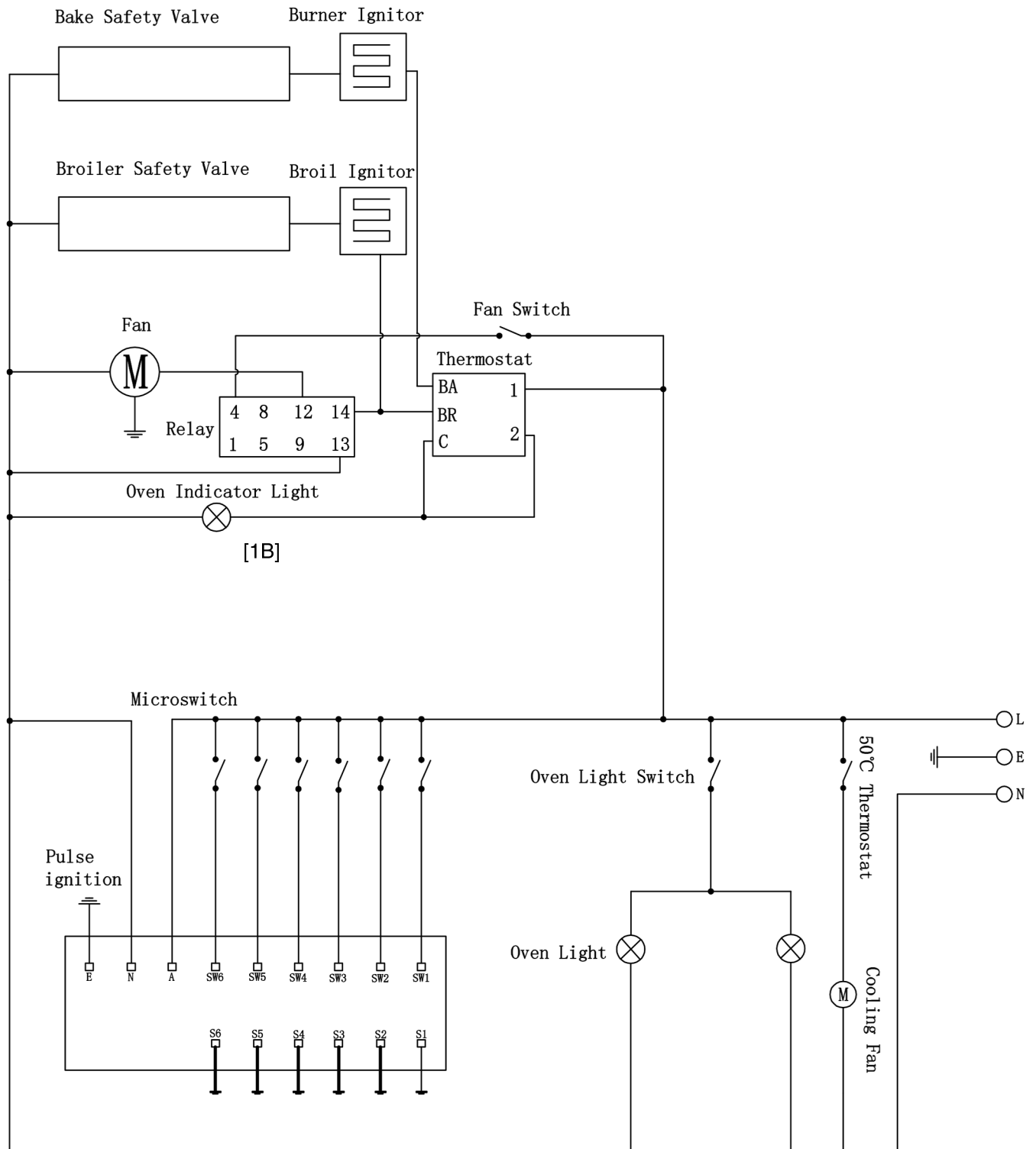
## **IMPORTANT: PROPER SIZING**

### **IMPORTANT**

The range may be installed flush to the rear wall. You may install a non-combustible material on the rear wall above the range and up to the vent hood. It is not necessary to install non-combustible materials behind the range below the counter top height. The minimum distance from the side of the range above the counter top to combustible sidewalls must be at least 10 inches.



# 36" Wire Diagram





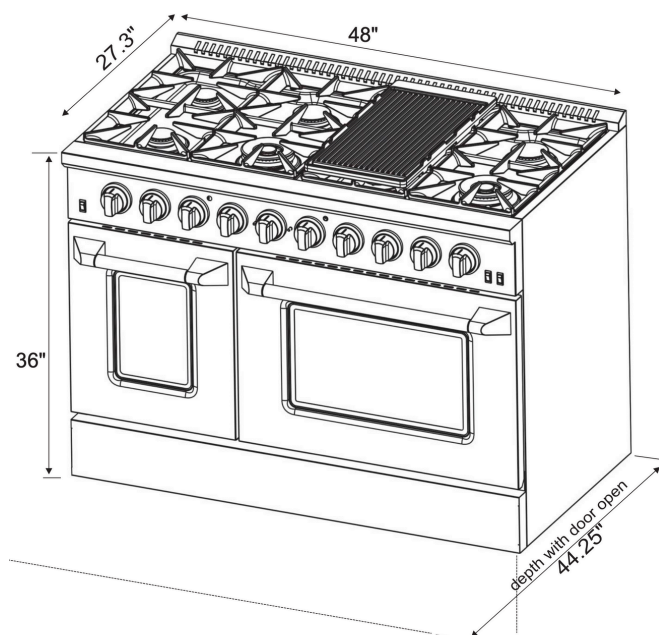
# DIMENSIONAL CLEARANCES FOR XTA-PR48



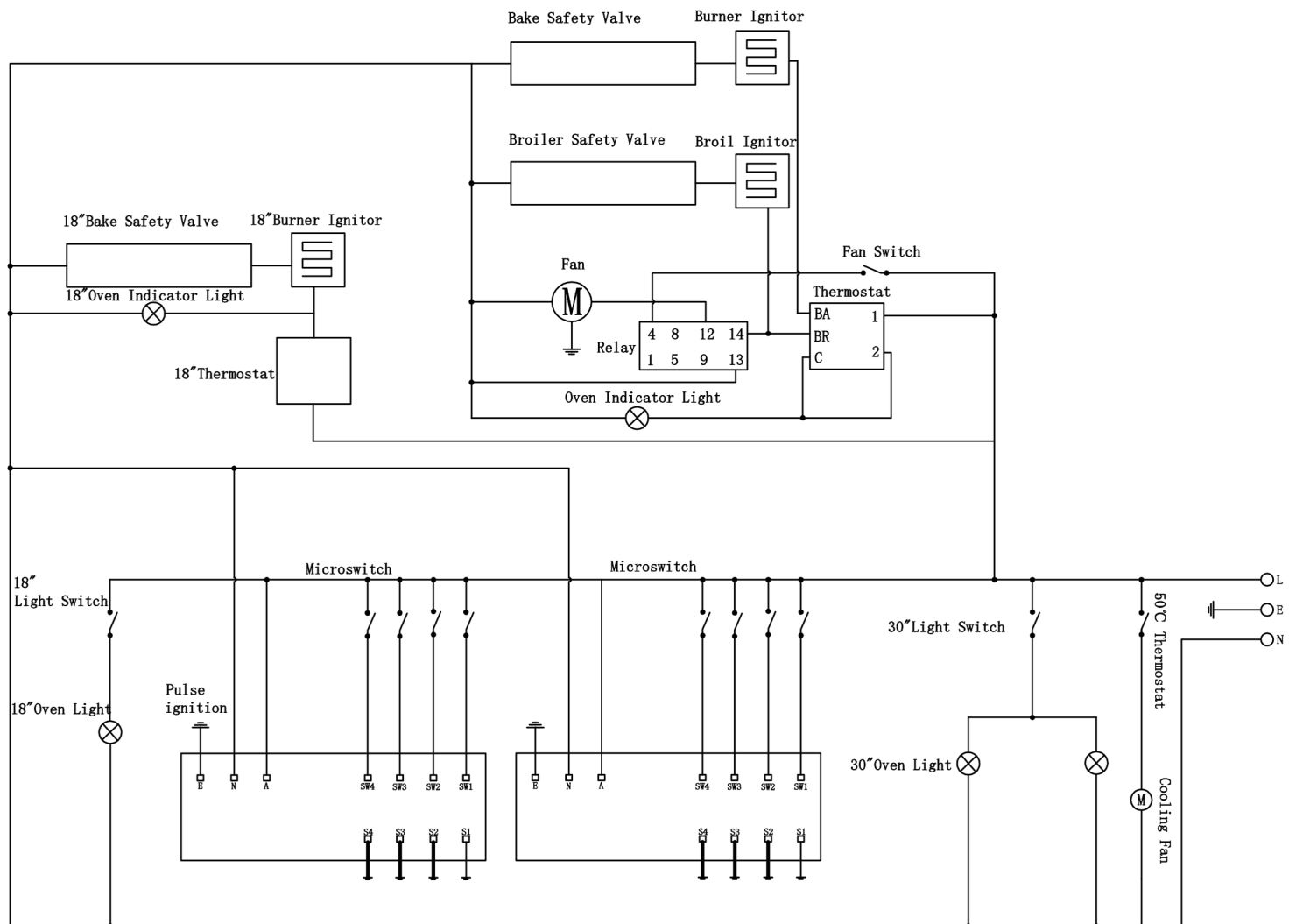
## **IMPORTANT: PROPER SIZING**

### **IMPORTANT**

The range may be installed flush to the rear wall. You may install a non-combustible material on the rear wall above the range and up to the vent hood. It is not necessary to install non-combustible materials behind the range below the counter top height. The minimum distance from the side of the range above the counter top to combustible sidewalls must be at least 10 inches.



# 48" Wire Diagram



# INSTALLATION



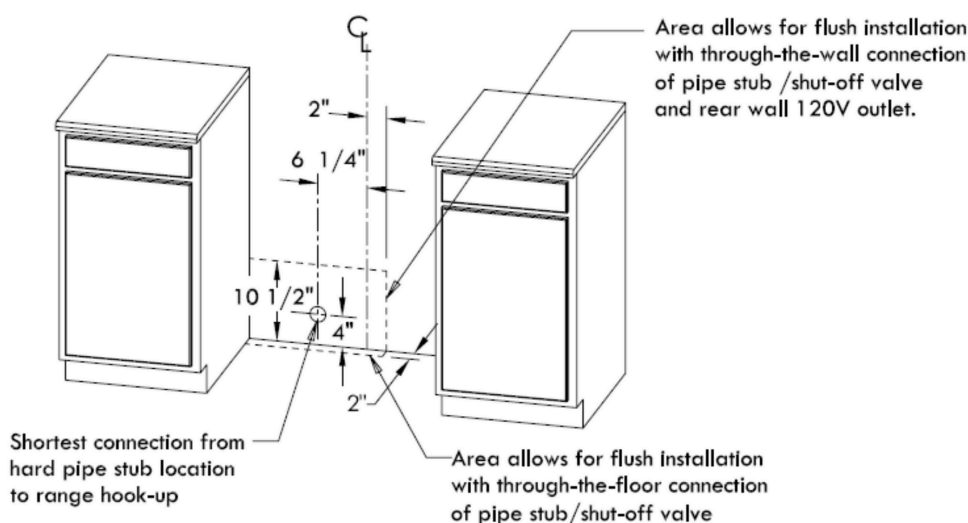
## IMPORTANT

### **IMPORTANT: PROPER ELECTRIC POWER SUPPLY**

Your range must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition). In Canada, electrical grounding must be in accordance with the current CSA C22.1 Canadian Electrical Code Part 1 and/or local codes. A copy of this standard may be obtained from: National Fire Protection Association, 1 Battery march Park, Quincy, Massachusetts 02269-9101.

The power supply must be the correct polarity. Reverse polarity will result in continuous sparking of the electrodes, even after flame ignition. If there is any doubt as to whether the power supply has the correct polarity or grounded, have it checked by a qualified electrician.

Use 120V, 60Hz, and properly grounded branch circuit protected by a 15-amp or 20-amp circuit breaker or time delay fuse.



## WARNING

### **WARNING: PROPER ELECTRICAL GROUNDING**

This indoor gas cooking appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-pronged receptacle. This appliance **REQUIRES** a grounded plug. **DO NOT** use ground adapters. Have a properly grounded outlet installed by a qualified electrician.

**DO NOT** cut or removes the grounding prong from the plug. Label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.

# INSTALLATION

## CONNECTING THE RANGE TO GAS SUPPLY

Install a manual gas line shut-off valve in the gas line in an easily accessed location outside the range in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance.

Install male ½" flare union adapter to ½" NPT internal thread elbow at inlet of regulator. On models equipped with standard twin burners, install the male pipe thread end of the ½" flare union adapter to the ½" NPT internal thread at inlet of pressure regulator. Use a wrench on the regulator fitting to avoid damage.

Install male ½" or ¾" flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to secure the shut-off valve to keep it from turning.

The gas supply pressure for checking the regulator setting is 6in (Natural Gas) and 11inch (LP gas) connect flexible gas line connector to the regulator on the range. Position range to permit connection at the shut-off valve.

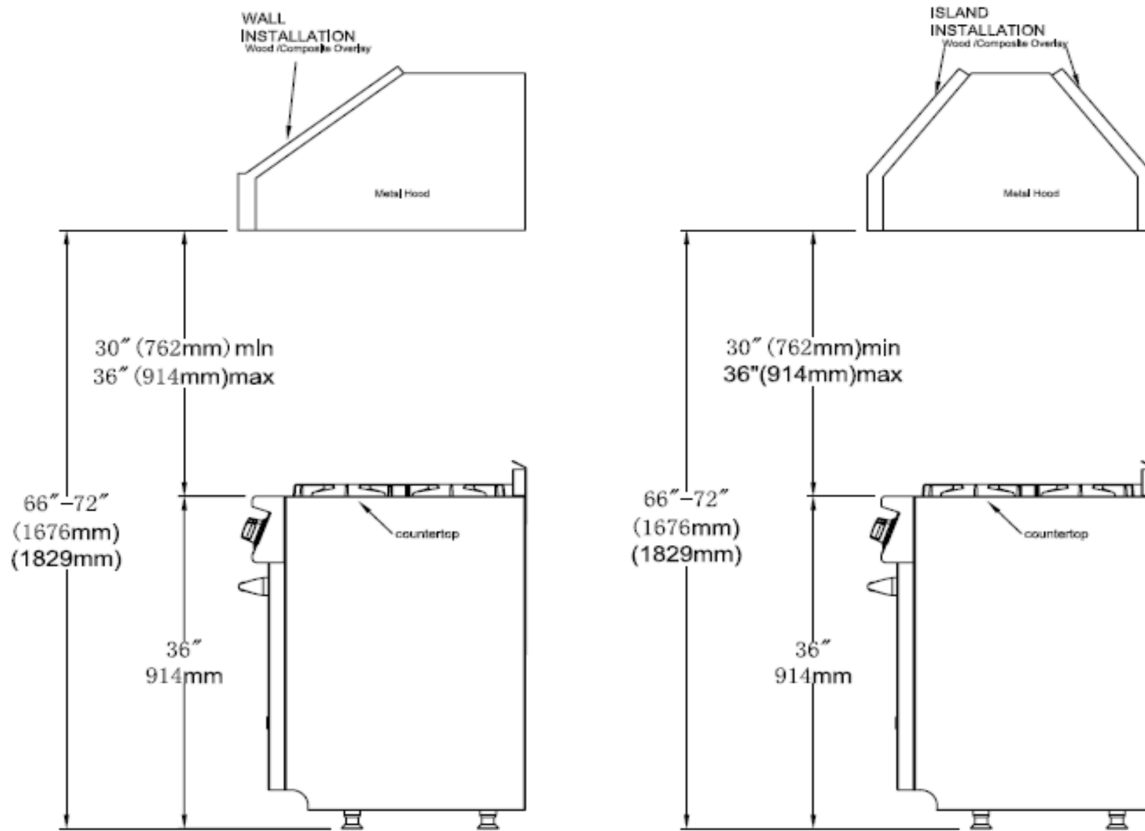
When all connections have been made, check that all range controls are in the "off" position and turn on the main gas supply valve.

Leak testing of the appliance shall be conducted according to the manufacture's instructions .Use some soap water (50% water and 50% soap) or a leak detector at all joints and connections to check for leaks in the system. Do not use a flame to check for gas leaks.

The appliance must be isolated from the building's gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than ½ psig (3.5kPa).

# INSTALLATION

## RANGE HOOD COMPLAINT



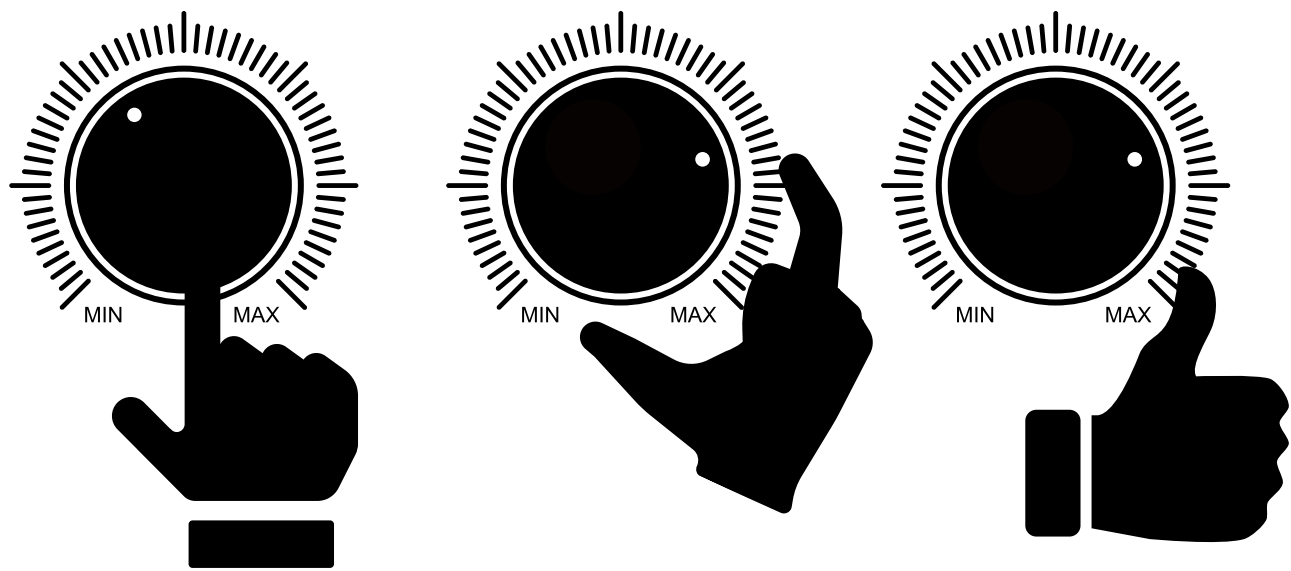
The bottom of the hood should be 30" min. to 36" above the counter top. This would typically result in the bottom of the hood being 66" to 72" above the floor. These dimensions provide safe and efficient operation of the hood.

### After Installation:

- Check ignition of cooktop burners.
- Check the air shutter adjustment – sharp blue flame, with no yellow tipping or lifting flames.
- Check ignition of oven burner.
- Visually check tubular burner (oven burner) re-ignition to be sure both rows of burner ports are relighting each time.
- Check for gas leaks at all gas connections (using a gas detector, never a flame).
- Check oven bake and convection bake function.

# COOKTOP OPERATION

## SURFACE BURNER IGNITION



PUSH TO RELEASE GAS

TURN TO IGNITE

TURN TO ADJUST FLAME

To light the surface burners, push and turn the appropriate control knob counter clockwise to a “Hi” position. You will hear a clicking noise – the sound of the electric spark igniting the burner.

Once burner ignition has been achieved, turn the burner control knob to adjust the flame size. If the knob stays at “Hi”, it will continue to click.

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

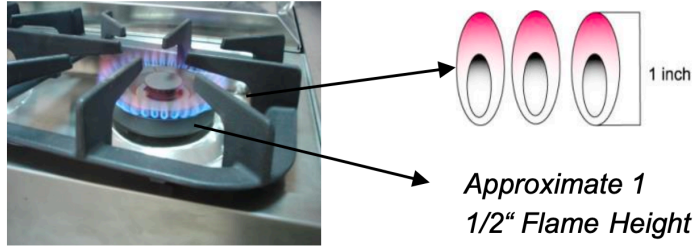
Hi	Ignites the burners.
Simmer	Melting small quantities, steaming rice, warming food, melting chocolate or butter.
Low	Melting large quantities.
Low-Medium	Low-temperature frying, simmering large quantities, heating milk, cream sauces, gravies.
Medium	Sautéing and browning, braising, pan-frying, maintaining slow boil on large quantities.
Medium – Hi	High-temperature frying, pan boiling, maintaining slow boil on large quantities.
Hi	Boiling liquid quickly, deep frying.

# COOKTOP OPERATION

## Simmer & Boil

A smaller flame will give the best simmer results. Small flames offer precise cooking performance for delicate foods, keeping food warm, melting chocolate or butter, and for cooking that need to cook over low heat for a long time.

The highest (larger) flame settings provide the maximum heat that is available on your range. This setting should be used for heavy cooking loads such as water boiling and pasta cooking.



## Flame Size

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

- Any flame larger than the bottom of the cookware is wasted.
- The flame should be steady and blue in color. Foreign material in the gas line may cause an orange flame during initial operation.

## Power Failure

- If the gas does not ignite within four seconds, turn off the valve and allow at least five minutes for any gas to dissipate. Repeat the lighting procedure.
- If the power fails, the surface burners can be lighted manually. Hold a lighted match near a burner and turn knob counterclockwise to "HI". After burner lights, turn knob to setting.

## Cooktop

To prevent the cooktop from discoloring or staining, clean cooktop after each use, and wipe up acidic or sugary spills as soon as the cooktop has cooled. The sealed burners of your range are not secured to the cooktop and are designed to be removed. Boil overs or spills will not seep underneath the cooktop. The burners should be cleaned after each use.

## Oven Vent

Do not block the ducts at the rear of the range when cooking in the oven. It is important that the flow of hot air from the oven and fresh air into the oven burner never be interrupted. Avoid touching the vent opening or nearby surfaces during oven or broiler operation – they may become hot.

## Burner Grates

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. Do not operate the burners without a pan or utensil on the grates

# OVEN OPERATION



## WARNING

### WARNING: OVEN SAFETY

Never cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil lining may also trap heat, causing a fire hazard. Do not use Aluminum Foil on any porcelain surface. Doing so will cause damage the porcelain that affect the life of the porcelain

## Oven Operation Science

### Natural Airflow Bake

- Designed to operate where heat is transferred into the oven from the bake burners in the bottom of the oven cavity. Heat is then circulated by natural airflow. This is a traditional bake setting.

### Infrared Broil

- The broil burner is located at the top of the oven. This burner heats the metal screen until it glows. The glowing screen produces the infrared heat, searing the outside of broiled foods and sealing in juices.

### Convection Bake

- Heat is transferred from the bake burners in the bottom of the oven cavity to the oven cavity itself. The convection fan in the rear of the oven then circulates it. This convection process provides more even heat distribution throughout the oven cavity. Multiple rack use is possible for the large baking jobs. Convection cooking is faster, can be accomplished at lower temperatures and provides more even temperatures than regular cooking.

### Convection Roast

- The convection fan circulates the heated air evenly over and around the food. Using the cover and broiler pan provided, heated air will be circulated over the around the food being roasted. The heated air seals in juices quickly for a moist and tender product, while at the same time creating a rich golden brown exterior. When convection roasting, it is important that you use the broiler pan for best convection roasting results. The pan is used to catch grease spills and has a cover to prevent grease splatters.

### Convection Defrost

- With temperature control off, the motorized fan in the rear of the oven circulates air. The fan accelerates natural defrosting of the food without heat. To avoid illness and food waste, do not allow defrost food to remain in the oven for more than two hours without being cooked.

### Convection Dehydrate

- With the temperature control on 175oF, warm air is radiated from the bake burners in the bottom of the oven cavity and is circulated by a motorized fan in the rear of the oven. Over a period of time, the water is removed from the food by evaporation. Removal of water inhibits growth of microorganisms and retards the activity of enzymes.



# BROILER OPERATION



## **IMPORTANT: BROILER USE**

The Broiler will not operate when the oven door is open.

### **IMPORTANT**

## **Oven Operation Science**

### Natural Airflow Bake

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# GRIDDLE OPERATION

## Before Using the Griddle

1. Clean the griddle thoroughly with warm, soapy water to remove dust or any protective coating.
2. Rinse with clean water and wipe off to dry with soft, clean, lint-free towel/cloth.
3. A stainless steel cover that is sized to fit on top of the surface when the griddle is not being used is provided. Please note – the cover must be removed before turning the griddle on.
4. Make sure the grease tray is under the front edge of the griddle. Position the tray under the griddle overhang to catch grease or food residue.

## Use of the Griddle

1. Push and turn the control knob counter-clockwise to the preferred cooking temperature.
2. Preheat the griddle for 10-12 minutes
3. When the griddle is preheated to the desired temperature, the indicator light will turn on.
4. Butter or cooking oil can be added for more flavor, then place the food to cook.

### **CAUTION: HIGH TEMPERATURES**

#### **CAUTION**

The surface of the griddle is hot after use. Please allow sufficient time for the griddle to cool prior to cleaning. When using the appliance or the first time, the oven and broiler burners should be turned on to burn off the manufacturing oils. Turn the oven on to 450°F [230 °C for 20 to 30 minutes, then turn the oven control knob to “Broil” for the same length of time. It is recommended to turn on the ventilator above the range at this time



#### **WARNING**

### **WARNING: BEFORE BAKING OR BROILING**

The oven and broiler should be turned on to burn off the manufacturing oils. Turn the oven on to 450°F (230°C) for 20 to 30 minutes; then turn the broiler to “Broil” for the same length of time. You may wish to turn on the ventilator above your range at this time.

# CARE & CLEANING

## Cooktop

- To avoid electrical shock or burns, turn off all controls and ensure the cooktop is cool before cleaning.
- Before cleaning the cooktop, ensure that all burners are turned off and that all components are cool enough to safely touch.
- Do not use harsh or abrasive cleaning agents, waxes, polishes, or commercial cooktop cleaners to clean the cooktop.
- Use only a sponge, soft cloth, fibrous or plastic brush, and nylon pad for cleaning.
- Always dry components completely before using the cooktop.

## Control Panel, Door Handle, Control Housing

- Clean the control panel, door handle and control housing with a solution of mild detergent and warm water.
- Do not use abrasive cleaners or scrubbers; they will permanently damage the finish.
- Dry the components with a soft, lint-free cloth.

## Oven Window

- Clean all glass surfaces with a solution of mild detergent and hot water. Use a mild glass cleaner to remove fingerprint or smears.
- Dry completely with a soft, lint-free cloth.

## Porcelain Surfaces

- Clean oven interior and inner door liners with a solution of mild detergent and hot water. Rinse and dry with a soft cloth. Do not use abrasives or commercial oven cleaners.

## Stainless Steel Surfaces

- Do not use any cleaning product containing chlorine bleach.
- Do not use a steel-wool pad; it will scratch the surface.
- Use a hot, damp cloth with a mild detergent. Use a clean, hot, damp cloth to remove soap. Dry with a dry, clean cloth.

## Metal Finishes

- Wash with soap and water, glass cleaner, or mild liquid sprays.

## Plastic Finishes

- When control panel trim and end caps are cool, clean with soap and water, rinse and dry.
- Use a glass cleaner and soft cloth.

# CARE & CLEANING

## Oven Racks

- Clean oven racks with solution of detergent and hot water. To clean heavy soil, use a scouring pad such as steel wool with plenty of water.

## Oven Frame

- Clean with hot water, soap-filled steel-wool pads or cleaners. Rinse well with clean water and dry.

## Oven Gasket

- Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion.
- It is necessary for the gasket to remain intact.

## Replacing the Oven Light

- Turn off the power at the main power supply.
- Remove the lens cover from the housing by pulling straight out.
- To prevent electrical shock or personal injury, make sure the oven and light bulb are cool and power to the oven has been turned off before replacing the light bulb. Make sure the lens cover is in place when using the oven.

## Outer Oven Door

- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door.
- Do not use oven cleaners, cleansing powders or harsh abrasives on the outside of the door.

## Inner Oven Door

- Do not allow excess water to run into any holes or slots in the door. Any soap left on the liner causes additional stains when the oven is heated.
- Before you call for service, please review the potential problem / possible causes and remedies shown in the table below.

# TROUBLE SHOOTING

Before you call for service, please review the potential problem / possible causes and remedies shown in the table below.

Nothing works	Oven is not connected to the electrical power.	Have oven connected to a properly sized electrical power supply by a qualified electrician.
	Power supply is not energized.	Have an electrician check the power supply, including the house circuit breaker, wiring and fuses
Top burners do not light or do not burn evenly	Plug on range is not completely inserted in the electrical outlet.	Make sure the unit is properly connected to the power supply
	Burner holes on the side of the burner may be clogged.	Remove the burner heads and clean them. Check the electrode area for burned-on food or grease.
Burner flames very large and yellow.	Burner bezel ports are clogged.	Clean burner bezel ring ports with straightened paper clip, needle, or wire.
	Burner ports or burner caps are not positioned properly.	Remove and carefully re-install burner bezel and caps.
	Cooktop is being operated with the wrong type of gas.	Ensure that the type of cooktop matches the natural gas supply.
	Regulator is not installed, is faulty, or is set for the wrong type of gas.	Check installation, replace regulator, or set regulator for proper gas.
Sparking but no flame ignition.	Gas shut-off valve is in the 'OFF' position.	Turn shut-off valve to the 'ON' position.
Igniters spark continuously after flame ignition.	Power supply polarity is reversed.	Have polarity corrected.
	Igniters are wet or dirty.	Dry or clean igniters.
Burner flame goes out at low setting.	Low gas supply pressure.	Contact gas company.
	Air intake holes around knobs are obstructed.	Remove obstruction.
Oven will not heat	Oven settings are not corrected	Follow mode selection and clock settings as specified in Oven Operation section of the manual.
Foods over-cooked or under-cooked	Incorrect cooking time or temperature.	Adjust time, temperature, or rack position.
'Cracking' or 'Popping' sound.	This is the sound of metal heating and cooling.	This is normal.