FISHER & PAYKEL

# GAS RANGES

**PROFESSIONAL**

RGV3-488, RGV3-485GD, RGV3-366, RGV3-305, RGV3-304

**INSTALLATION GUIDE**

**US CA**

## ⚠ WARNING!

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

**Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**

**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 appliance.**

**WHAT TO DO IF YOU SMELL GAS**

- **Do not try to light any appliance.**
- **Do not touch any electrical switch.**
- **Do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone.**
- **Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

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

## ⚠ 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!**

### Electric Shock Hazard

**Failure to follow this advice may result in electrical shock or death.**

- Before carrying out any work on the electrical section of the appliance, it must be disconnected from the mains electricity supply.
- Connection to a good ground wiring system is absolutely essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.

**⚠ WARNING!**

### Tip Hazard

**Failure to follow this advice may result in death or serious burns.**

- To reduce the risk of tipping the appliance, the appliance must be secured by properly installed anti-tip device packed with the appliance.
- A child or adult can tip the range and be killed.
- Install the anti-tip device to the structure by fastening the supplied bracket to the floor and wall following the instructions for installing the anti-tip device.
- Engage the anti-tip device.
- Re-engage the anti-tip device if the range is moved.

**⚠ WARNING!**

### Weight Hazard

**Failure to follow this advice may result in damage or personal injury.**

- Proper equipment and adequate manpower must be used in moving the range to avoid personal injury or damage to the unit or the floor. The unit is heavy and rests on adjustable steel legs.
- Two persons are required to move the product safely to the installation location.
- **30″ product weight:** 408lb (185kg)
- **36″ product weight:** 440lb (200kg)
- **48″ product weight:** 604-640lb (274-290kg)

**⚠ WARNING!**

### Cut Hazard

**Failure to use caution could result in injury.**

- Take care: some edges are sharp.

## READ AND SAVE THIS GUIDE

## WARNING!

To reduce the risk of fire, injury to persons or damage when using the appliance, follow the important safety instructions listed below. Read all the guidance before using the appliance.

**Servicing**

- Do not repair or replace any part of the appliance unless specifically recommended in the user guide. All other servicing should be undertaken by a Fisher & Paykel trained and supported service technician or qualified person.
- Technicians must disconnect the power supply before servicing this appliance.
- Please make this information available to the person installing the appliance.
- This appliance must be installed and connected to the mains power supply only by a suitably qualified person according to these installation instructions and in compliance with any applicable local building and electricity regulations. Failure to install the appliance correctly could invalidate any warranty or liability claims.

**Gas Requirements**

- Be sure that the unit being installed is set up for the kind of gas being used. The gas range is shipped from the factory set and adjusted for Natural Gas or LP (propane), depending on the specific model ordered. Verify that the range is compatible with the gas at the installation site before proceeding further.
- Return range to dealer if the unit is not set for site gas supply.

**General**

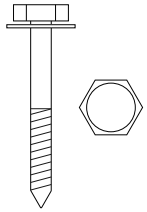
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The range must be grounded.
- Installation must comply with your local building and electricity regulations.
- Ensure the installer shows the customer where the gas supply shut-off valve is located.
- A circuit breaker is recommended.
- If the power supply cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
- Do not use adaptors, reducers or branching devices to connect the oven to the mains electricity supply, as they can cause overheating and burning.
- Improper installation, adjustment alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before using, installing or servicing this appliance.
- A risk of the appliance tipping over exists if the appliance is not installed in accordance with installation instructions.
- DO NOT obstruct the flow of combustion or ventilation air to the appliance. Be sure a fresh air supply is available.
- Check local building codes for the proper method of range installation. Local codes vary. Installation, electrical connections, and grounding must comply with all applicable codes. In the absence of local codes, the range should be installed in accordance with the latest edition of National Fuel Gas Code ANSI Z223.1 and National Electrical Code ANSI/NFPA 70.
- In Canada: Installation must be in accordance with the current CAN/CGA B149.1 & 2 Gas Installation codes and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.
- Do not lift the range by the door handle. Doing so may damage the product.
- Before use, ensure all doors are correctly installed.
- Always keep the appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

# COMPONENTS REQUIRED

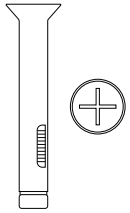
## PARTS

- Keep all packing materials until the unit has been inspected.
- Inspect the product to ensure there is no shipping damage. If any damage is detected contact the dealer or retailer you bought the product from to report the damage.
- Fisher & Paykel is not responsible for shipping damage.

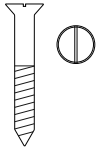
**Supplied**



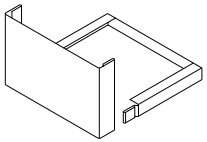
Lag bolts and washers (2)



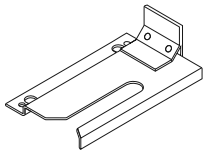
5/16" x 1 1/2" sleeve anchors (2)



#10 x 2" wood screws (4)



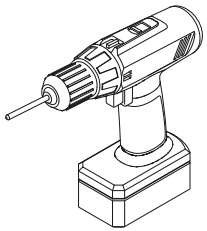
Foot cover sets (2)



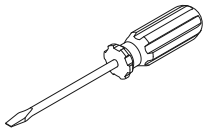
Anti-tip bracket (2)

## TOOLS

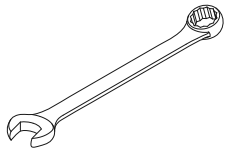
**Not supplied**



Powered driver

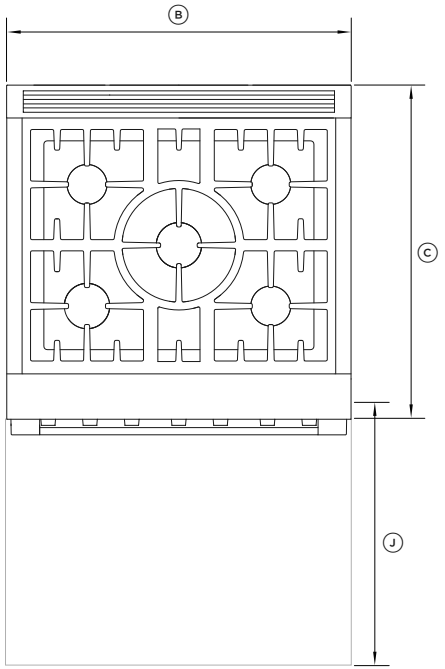


Flat-head screw driver

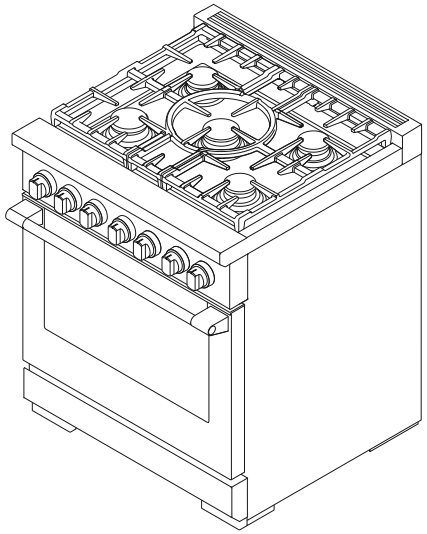


15/16" spanner (2)

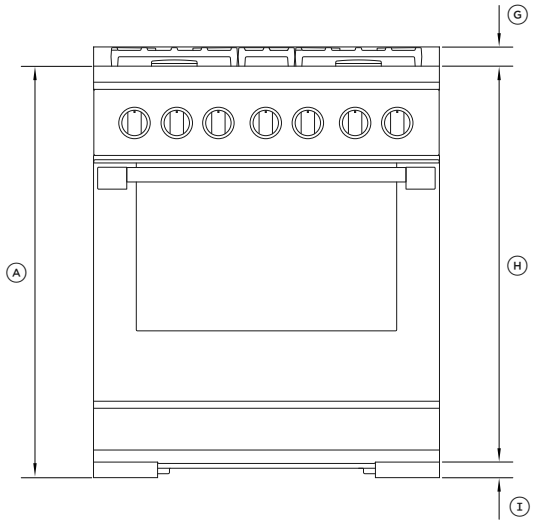
# PRODUCT DIMENSIONS — 30" MODELS



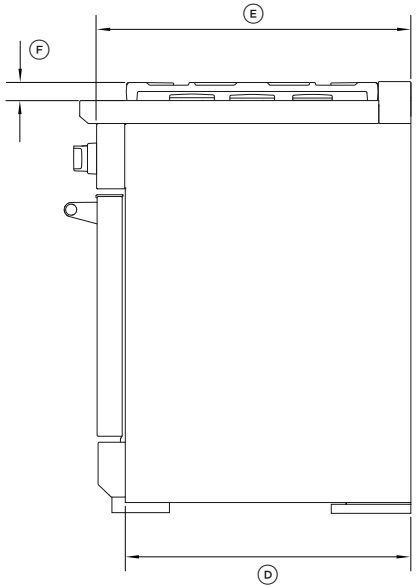

PLAN



ISOMETRIC




FRONT




PROFILE

| PRODUCT DIMENSIONS | 30" MODELS | |
|---|---|---|
| | IN | MM |
| Ⓐ Overall height* | | |
| • Min. (legs fully retracted) | 35 3/4 | 908 |
| • Max. (legs fully extended) | 36 3/4 | 933 |
| Ⓑ Overall width | 29 7/8 | 759 |
| Ⓒ Overall depth | 29 1/8 | 740 |
| Ⓓ Depth of chassis | 25 3/8 | 644 |
| Ⓔ Depth from rear to control panel front | 27 11/16 | 703 |
| Ⓕ Height from cook surface to top of burners | 1 9/16 | 40 |
| Ⓖ Height from cook surface to top of trim | | |
| • Vent Trim | 1 3/4 | 45 |
| • Angled Vent Trim*** | 3 1/2 | 90 |
| Ⓗ Height from cook surface to chassis base | 35 1/4 | 895 |
| Ⓘ Height of adjustable feet | | |
| • Min. (legs fully retracted) | 1/2 | 13 |
| • Max. (legs fully extended) | 1 1/2 | 38 |
| Ⓙ Depth of open door to front control panel | 19 1/8 | 486 |

*excluding burners and trim

**excluding handle and dials

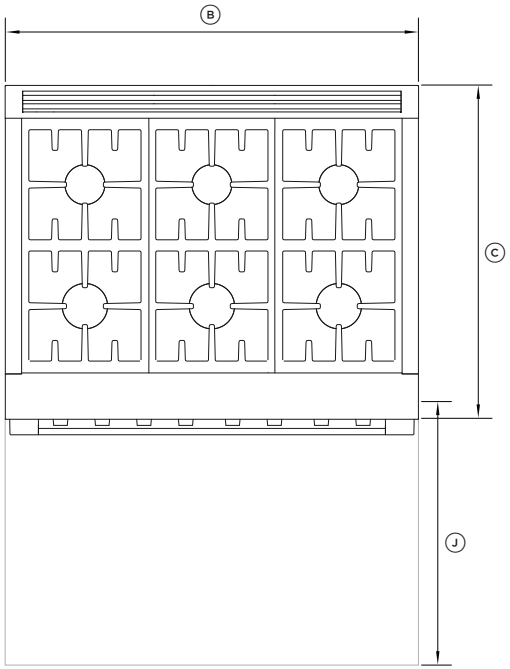
***purchased separately

| PRODUCT WEIGHT | 30" MODELS | |
|---|---|---|
| | LB | KG |
| Overall weight (excluding packaging) | 408 | 185 |

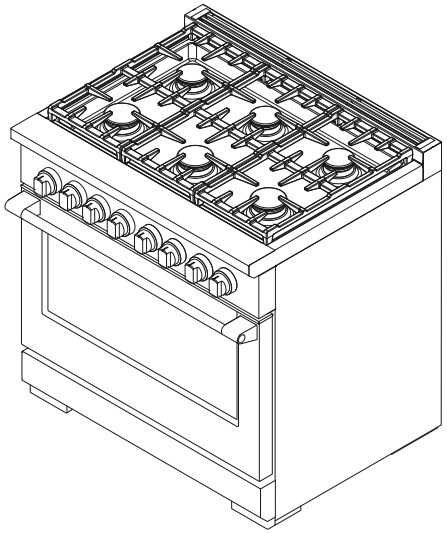
RGV3 305 model illustrated

Dimensions may vary by ± 2mm

# PRODUCT DIMENSIONS — 36" MODELS




PLAN



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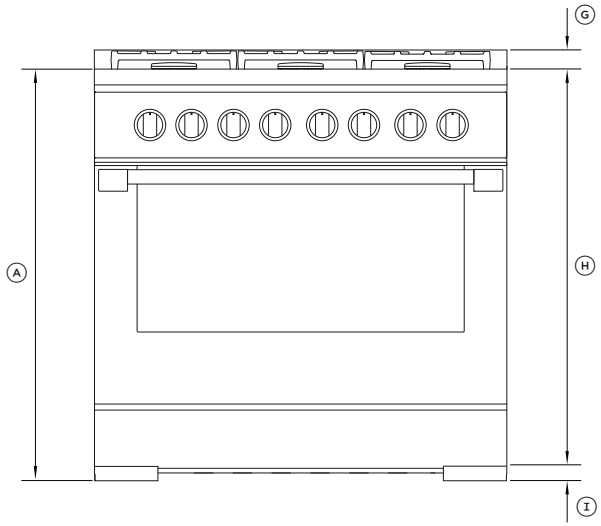
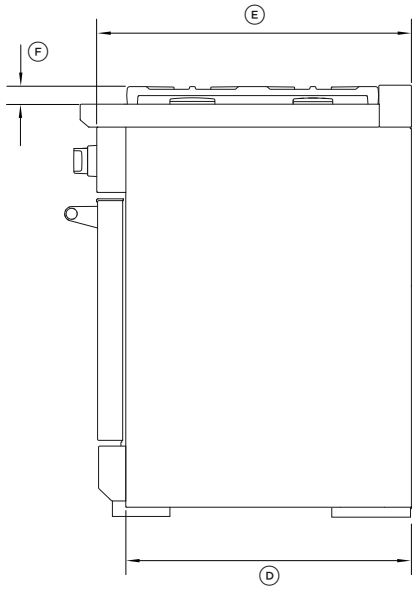



FRONT




PROFILE

| PRODUCT DIMENSIONS | 36" MODELS | |
|---|---|---|
| | IN | MM |
| Ⓐ Overall height* | | |
| • Min. (legs fully retracted) | 35 3/4 | 908 |
| • Max. (legs fully extended) | 36 3/4 | 933 |
| Ⓑ Overall width | 35 7/8 | 911 |
| Ⓒ Overall depth | 29 1/8 | 740 |
| Ⓓ Depth of chassis | 25 3/8 | 644 |
| Ⓔ Depth from rear to control panel front | 27 11/16 | 703 |
| Ⓕ Height from cook surface to top of burners | 1 9/16 | 40 |
| Ⓖ Height from cook surface to top of trim | | |
| • Vent Trim | 1 3/4 | 45 |
| • Angled Vent Trim*** | 3 1/2 | 90 |
| Ⓗ Height from cook surface to chassis base | 35 1/4 | 895 |
| Ⓘ Height of adjustable feet | | |
| • Min. (legs fully retracted) | 1/2 | 13 |
| • Max. (legs fully extended) | 1 1/2 | 38 |
| Ⓙ Depth of open door to front control panel | 19 1/8 | 486 |

*excluding burners and trim

**excluding handle and dials

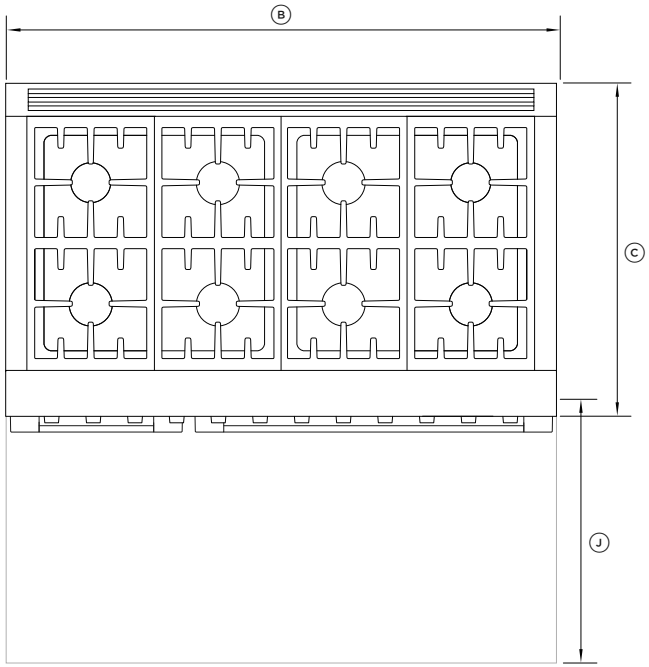
***purchased separately

| PRODUCT WEIGHT | 36" MODELS | |
|---|---|---|
| | LB | KG |
| Overall weight (excluding packaging) | 440 | 200 |

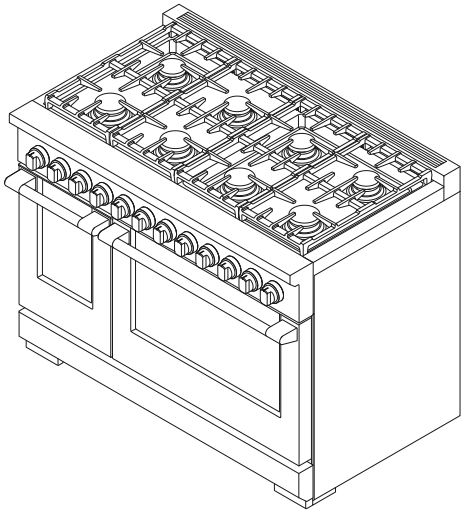
RGV3 366 model illustrated

Dimensions may vary by ± 2 mm

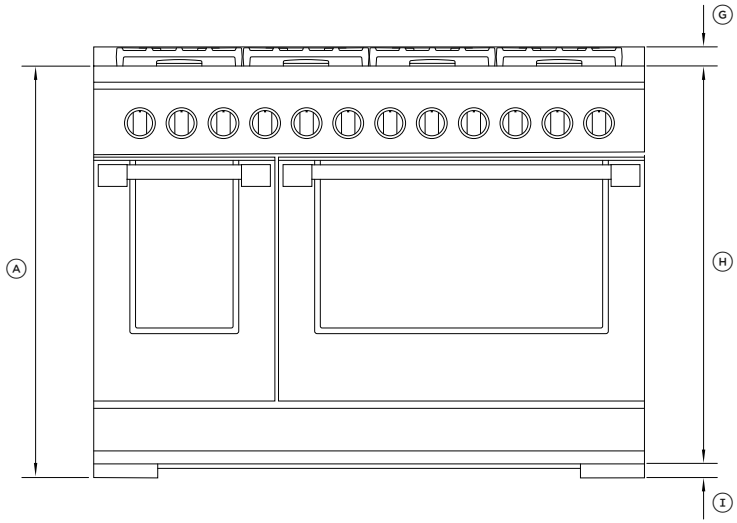
# PRODUCT DIMENSIONS — 48" MODELS



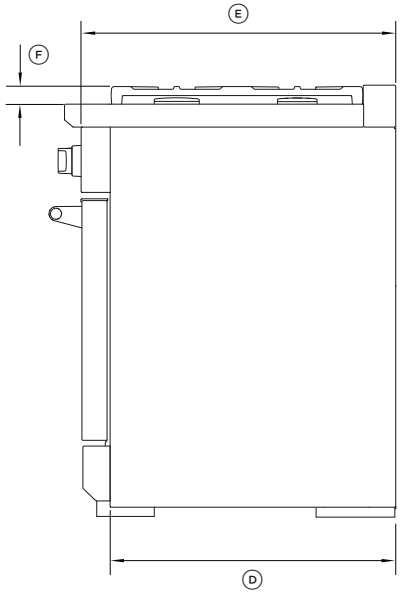

PLAN



ISOMETRIC




FRONT




PROFILE

| PRODUCT DIMENSIONS | 48" MODELS | |
|---|---|---|
| | IN | MM |
| Ⓐ Overall height* | | |
| • Min. (legs fully retracted) | 35 3/4 | 908 |
| • Max. (legs fully extended) | 36 3/4 | 933 |
| Ⓑ Overall width | 47 7/8 | 1216 |
| Ⓒ Overall depth | 29 1/8 | 740 |
| Ⓓ Depth of chassis | 25 3/8 | 644 |
| Ⓔ Depth from rear to control panel front | 27 11/16 | 703 |
| Ⓕ Height from cook surface to top of burners | 1 9/16 | 40 |
| Ⓖ Height from cook surface to top of trim | | |
| • Vent Trim | 1 3/4 | 45 |
| • Angled Vent Trim*** | 3 1/2 | 90 |
| Ⓗ Height from cook surface to chassis base | 35 1/4 | 895 |
| Ⓘ Height of adjustable feet | | |
| • Min. (legs fully retracted) | 1/2 | 13 |
| • Max. (legs fully extended) | 1 1/2 | 38 |
| Ⓙ Depth of open door to front control panel | 19 1/8 | 486 |

*excluding burners and trim

**excluding handle and dials

***purchased separately

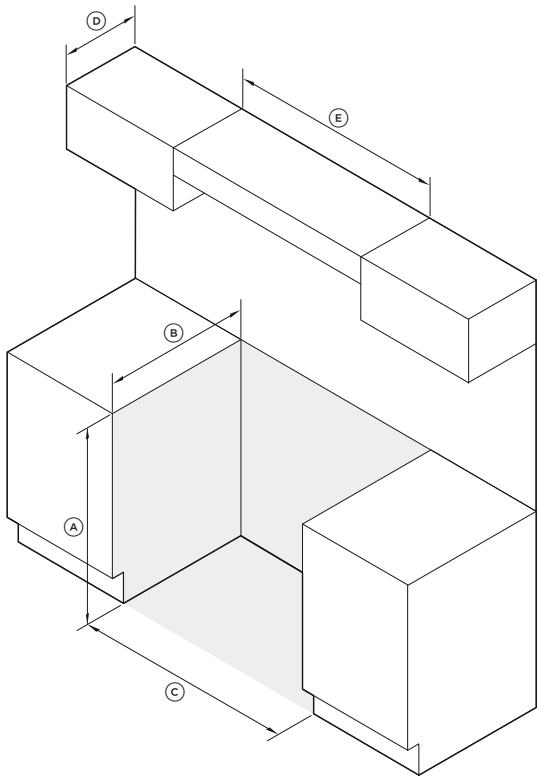
| PRODUCT WEIGHT | 48" MODELS | |
|---|---|---|
| | LB | KG |
| Overall weight (excluding packaging) | 604 – 640 | 274 – 290 |

RGV3 488 model illustrated

Dimensions may vary by ± 2 mm

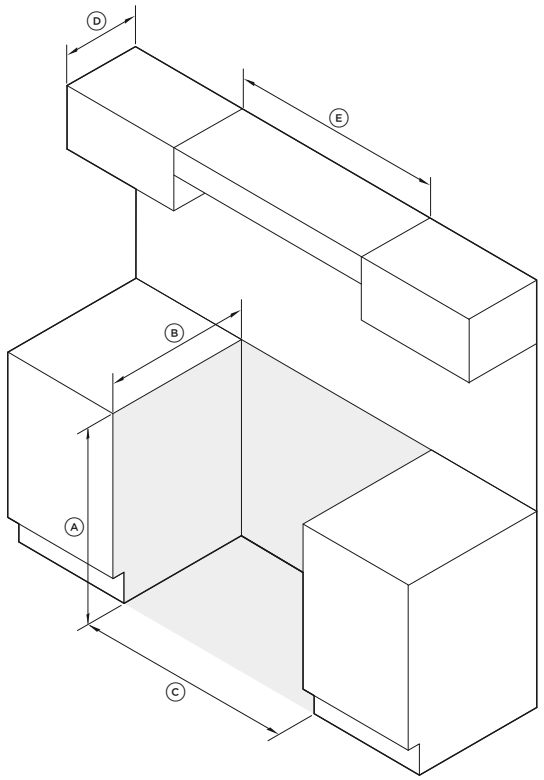
# CABINETRY DIMENSIONS

## 30" CABINETRY



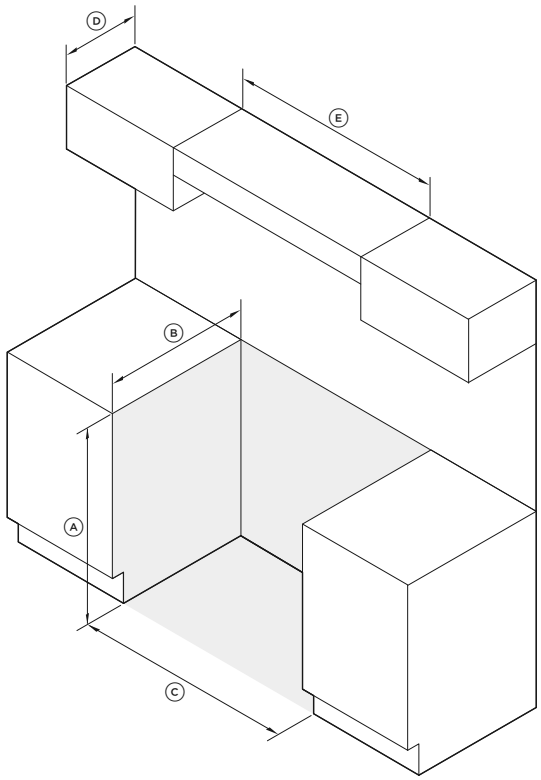

| CABINETRY DIMENSIONS | 30" MODELS | |
|---|---|---|
| | INCHES | MM |
| Ⓐ Max. height | | |
| • Flush with counter | 35 3/4 | 908 |
| • With levelling legs fully extended | 36 3/4 | 933 |
| Ⓑ Depth | | |
| • Flush with counter | 27 11/16 | 703 |
| • Projecting control panel | 25 1/8 | 638 |
| Ⓒ Width | 30 | 762 |
| Ⓓ Max. depth of overhead cabinetry | 13 | 330 |
| Ⓔ Min. width of ventilation hood required | 30 | 762 |

## 36" CABINETRY




| CABINETRY DIMENSIONS | 36" MODELS | |
|---|---|---|
| | INCHES | MM |
| Ⓐ Max. height | | |
| • Flush with counter | 35 3/4 | 908 |
| • With levelling legs fully extended | 36 3/4 | 933 |
| Ⓑ Depth | | |
| • Flush with counter | 27 11/16 | 703 |
| • Projecting control panel | 25 1/8 | 638 |
| Ⓒ Width | 36 | 914 |
| Ⓓ Max. depth of overhead cabinetry | 13 | 330 |
| Ⓔ Min. width of ventilation hood required | 36 | 914 |

## 48" CABINETRY

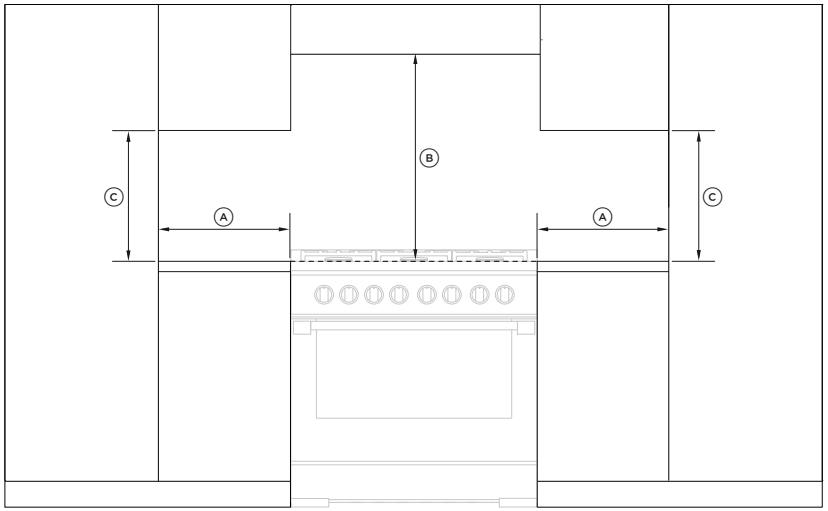



| CABINETRY DIMENSIONS | 48" MODELS | |
|---|---|---|
| | INCHES | MM |
| Ⓐ Max. height | | |
| • Flush with counter | 35 3/4 | 908 |
| • With levelling legs fully extended | 36 3/4 | 933 |
| Ⓑ Depth | | |
| • Flush with counter | 27 11/16 | 703 |
| • Projecting control panel | 25 1/8 | 638 |
| Ⓒ Width | 48 | 1219 |
| Ⓓ Max. depth of overhead cabinetry | 13 | 330 |
| Ⓔ Min. width of ventilation hood required | 48 | 1219 |

## CLEARANCES

**The below clearances apply to both wall and island installations for all models.**

Ensure the cook surface sits flush or above the adjacent countertop and any openings behind or under the range are sealed. Flow of combustion and ventilation air must not be obstructed.




| CLEARANCE DIMENSIONS | ALL MODELS | |
|---|---|---|
| | INCHES | MM |
| Ⓐ Min. distance from side of range to nearest: | | |
| • vertical combustible surface | 12 | 305 |
| Ⓑ Min. distance from cook surface to overhead: | | |
| • combustible surface | 54 | 1372 |
| • combustible covering for ventilation hood | 36 | 914 |
| • non-combustible surface | 30 | 762 |
| Ⓒ Min. distance between countertop and cabinet | 18 | 457 |

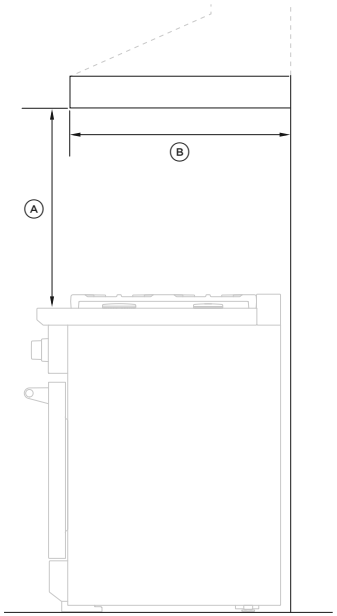
Non-combustible surfaces: as defined in 'National Fuel Gas Code' (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by UL. Clearances of less than 6" (152mm) must be approved by the local codes and/or by the local authority having jurisdiction.

# VENTILATION REQUIREMENTS

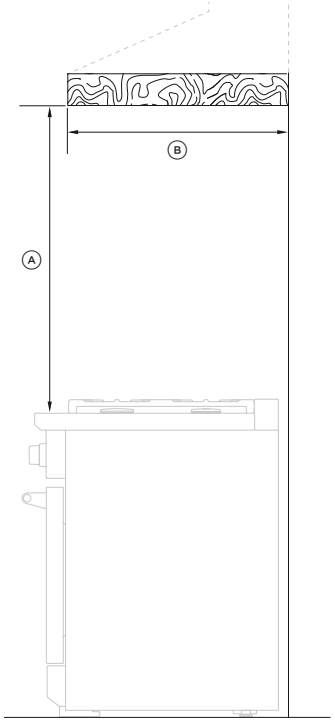
- Ventilation hoods and blowers are designed for use with single wall ducting, however some local building codes or inspectors may require double wall ducting and/or a damper. Consult local building codes and/or agencies before installing to ensure local requirements are met.
- Hood blower speeds should be variable to reduce noise and loss of household air. The maximum speed should only be required when using the grill or **SELF CLEAN**.
- Due to a high volume of ventilation air, a source of make-up air (outside replacement air) is recommended. This is particularly important for tightly sealed and insulated homes. A reputable heating and ventilating contractor should be consulted.

## WALL INSTALLATION

**Non-combustible**



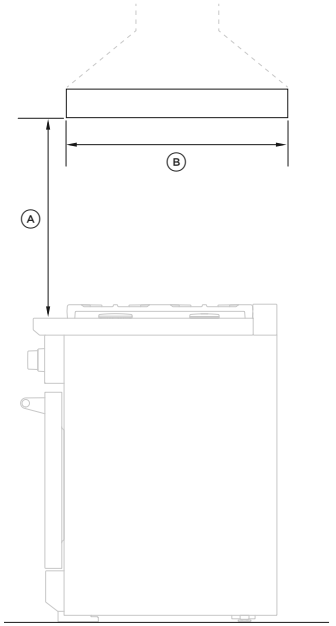

**Combustible**



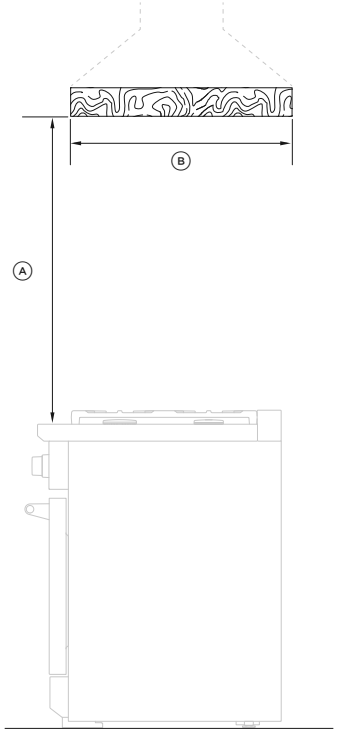

| VENTILATION UNIT | | WALL INSTALLATION RECOMMENDATIONS | |
|---|---|---|---|
| Hood | | Ⓐ min. 30″ (762mm) | max. 42 (762mm) |
| | | Ⓑ min. 19″ (480mm) | max. 42 (762mm) |
| Blower | 30″ Range | min. 550 CFM | |
| | 36″ Range | min. 550 CFM | |
| | 48″ Range | min. 1100 CFM | |

## ISLAND INSTALLATION

**Non-combustible**




**Combustible**




| VENTILATION UNIT | | ISLAND INSTALLATION RECOMMENDATIONS | |
|---|---|---|---|
| Hood | | Ⓐ min. 30″ (762mm) | max. 42 (762mm) |
| | | Ⓑ min. 19″ (480mm) | max. 42 (762mm) |
| Blower | 30″ Range | min. 550 CFM | |
| | 36″ Range | min. 550 CFM | |
| | 48″ Range | min. 1100 CFM | |

## BACKGUARD CONSIDERATIONS

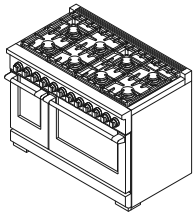
### WALL SURFACE



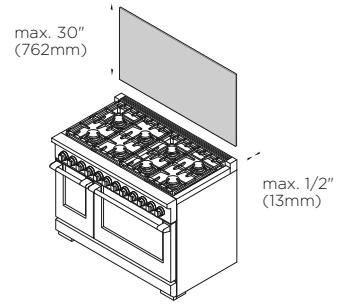
Non-combustible

Combustible

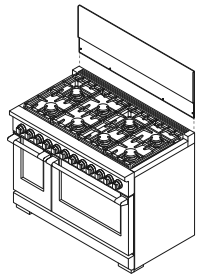
### BACKGUARD OPTIONS



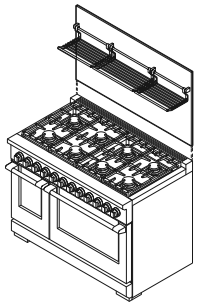
NO BACKGUARD



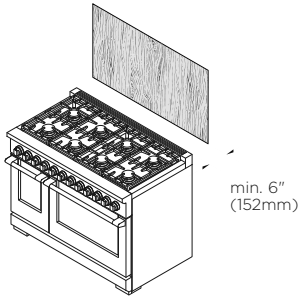

CUSTOM BACKGUARD
made from non-combustible materials



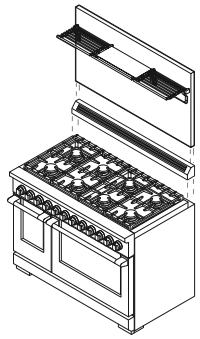
LOW THIN BACKGUARD



HIGH THIN BACKGUARD




NO BACKGUARD



HIGH THICK BACKGUARD
with angled trim

| RANGE | RANGE MOUNT LOW BACKGUARD | WALL MOUNT HIGH BACKGUARD, LOW SHELF | WALL MOUNT HIGH BACKGUARD, HIGH SHELF | BACKGUARD WIDTH | |
|---|---|---|---|---|---|
| | | | | INCHES | MM |
| 30" models | BGRV2-1230 | BGRV2-3030 | BGRV3-3030H | 29 7/8 | 759 |
| 36" models | BGRV2-1236 | BGRV2-3036 | BGRV3-3036H | 35 7/8 | 911 |
| 48" models | BGRV2-1248 | BGRV2-3048 | BGRV3-3048H | 47 7/8 | 1216 |

- **Installations against non-combustible surfaces:** you may install the range without a backguard or choose any of the three backguards.
- **Installations close to combustible surfaces (above the cooking surface):** without a backguard, there must be a min. 6" (152mm) clearance.
- **Installations immediately against combustible surfaces (above the cooking surface):** you must purchase and fit the Wall Mount High Backguard High Shelf and Angled Vent Trim.
- **Non-combustible surfaces:** as defined in 'National Fuel Gas Code' (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by UL. Clearances of less than 6" (152mm) must be approved by the local codes and/or by the local authority having jurisdiction.

Note: Backguards can be purchased separately. All ranges come fitted with an Integral Vent Trim only.

For more information on Backguard installation, refer to the separate instructions provided with your backguard. Backguard Installation Instructions can also be downloaded from our website, www.fisherpaykel.com

# ELECTRICAL REQUIREMENTS

The electrical supply must be a correctly polarized 120 VAC, 60 Hz, single phase circuit suitable for the maximum current draw of the model, as detailed in the table below. Verify your model's current draw by checking the rating label on the back of the range.

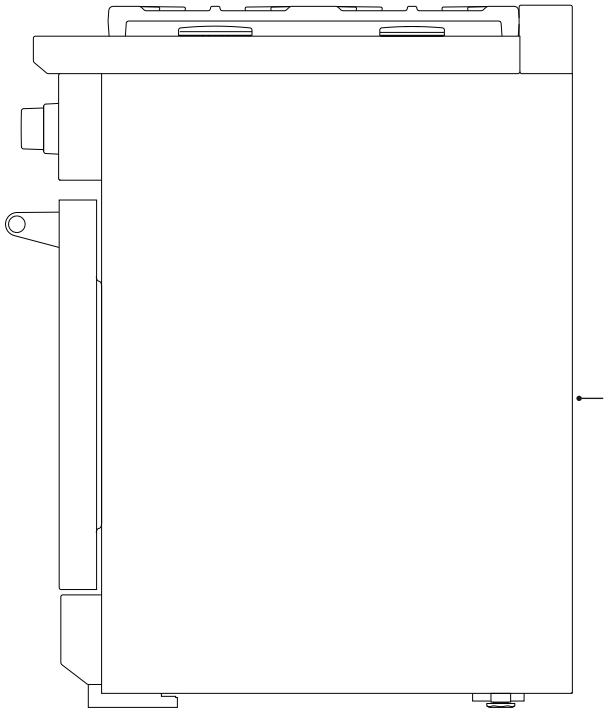
This appliance is factory equipped with a power supply cord with a three-prong grounding plug (with polarized parallel blades). It must be plugged into a mating grounding-type receptacle, connected to a correctly polarized 120 VAC.

If the circuit does not have a grounding type receptacle, it is the responsibility and obligation of the installer to have the existing receptacle changed to a properly grounded and polarized receptacle in accordance with all applicable local codes and ordinances by a qualified electrician. In the absence of local codes and ordinances, the receptacle replacement shall be in accordance with the National Electrical Code.

**The third prong should not, under ANY circumstances, be cut or removed.**

| MODEL | MAX. CURRENT DRAW | CIRCUIT | FREQUENCY |
|---|---|---|---|
| RGV3-488 | 9 A | 15 A | 60 HZ |
| RGV3-485GD | 15 A | 15 A | 60 HZ |
| RGV3-366 | 5 A | 15 A | 60 HZ |
| RGV3-304 | 5 A | 15 A | 60 HZ |
| RGV3-305 | 5 A | 15 A | 60 HZ |

- This range must be connected to the mains power supply by a suitably qualified person.
- This range must be grounded.
- Always disconnect electric supply cord from the wall outlet or service disconnect before servicing this appliance.
- Observe all governing codes and ordinances when grounding, in absence of which, observe National Electrical Code ANSI/NFPA No. 70.



**LP Gas**

**Connection:** 1/2″ NPT Minimum 5/8″ dia. flex line. **Supply Pressure:** 11″ to 14″ W.C.

A regulator is required at the LP source to provide a maximum pressure of 14″ W.C. to the range regulator.

**Natural Gas**

**Connection:** 1/2″ NPT Minimum 5/8″ dia. flex line. **Supply Pressure:** 6″ to 9″ W.C.

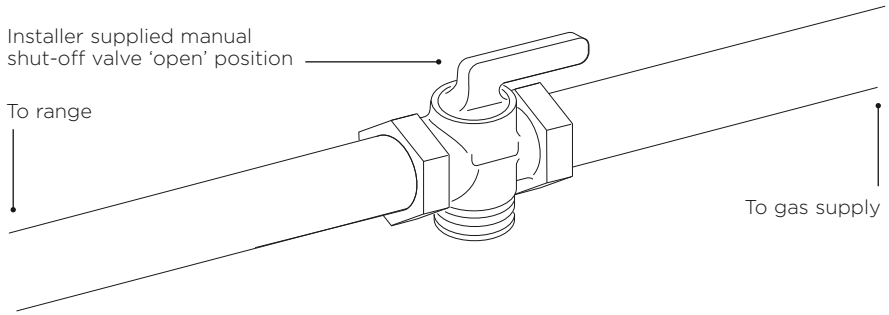
---

- The gas supply line must not protrude beyond the back of the appliance.
- Ensure the gas supply is turned off at the wall valve before connecting the appliance.
- Leak-testing of the appliance shall be conducted according to the manufacturer's instructions. See guidance on page 17.
- 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 pressures equal to or less than 1/2 psig (3.5kPa.). The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of the system at the test pressures in excess of 1/2 psig (3.5kPa.). When checking the manifold gas pressure, the inlet pressure to the regulator should be at least 7.0″ W.C. for natural gas or 12.0″ W.C. for LP.
- The flex line for the gas supply must be metal and be approved for appliance use by a certifying agency (CSA, CGA, or UL). Never use a hose made of rubber or other synthetic material, as the heat may cause the hose to melt and develop leaks.
- When hooking up the gas supply from the wall hard pipe to the range hard pipe, installation length of flex line between range/wall hard piping must accommodate range being pulled from wall for cleaning or servicing purposes. When range is pulled from wall, no strain should occur at range or wall hard pipe connections.

The gas supply connections should be made by a qualified technician in accordance with local codes or ordinances. In the absence of a local code, the installation must conform to the latest edition of National Fuel Gas Code ANSI Z.223.1 (Warning: this appliance must be installed by a licensed plumber or gas fitter when within the Commonwealth of Massachusetts).

A manual shut-off valve (supplied by the installer) must be installed in an accessible location in the gas line external to the appliance for the purpose of turning on or shutting off gas to the appliance. (In Massachusetts such shut-off valves should be approved by the Board of State Examiners of Plumbers & Gas Fitters.) The shut-off valve must be located within 6 feet (1.8 meters) of the appliance it serves.

**Fisher & Paykel recommends installing the manual shut-off valve in a location readily accessible by the customer, so that gas to the appliance can be shut off in an emergency situation. However, the appliance must not be modified to accommodate such placement.**

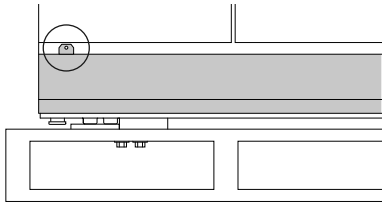



Verify the type of gas supplied to the location. The range is shipped from the factory set up and adjusted for Natural Gas or LP, depending on the specific model ordered.

**Verify that the range is compatible with gas supply at the installation site before proceeding further. Return the range to the dealer if the unit is not set for the gas supplied at the site.**

## 1. REMOVE TOE KICK

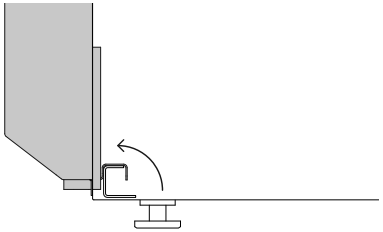
1



FRONT VIEW

Remove both screws to detach the toe kick from the range.

2

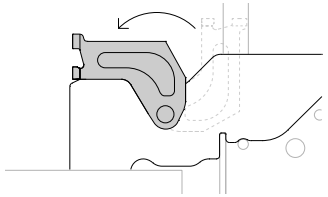


PROFILE VIEW

Lift toe kick up and rotate towards you to remove.

## 2. REMOVE DOORS

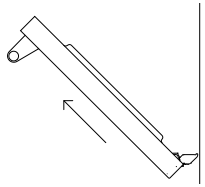
1



HINGE DETAIL

Open the door completely and open the hinge locks fully on both sides.

2

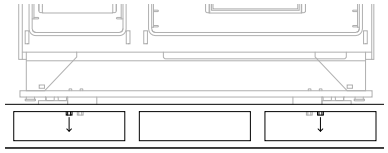


PROFILE VIEW

Holding the door on both sides, lift door back up to 45° and carefully pull the door out and away from the hinges.

## 3. REMOVE FROM PALLET

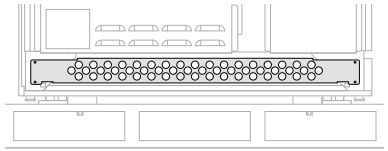
1



**Remove front bolts**

Remove the two shipping bolts made visible by removing the toe kick.

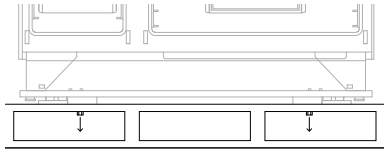
2



**Remove lower guard***

Unscrew the lower guard panel from the back of the range to remove.

3

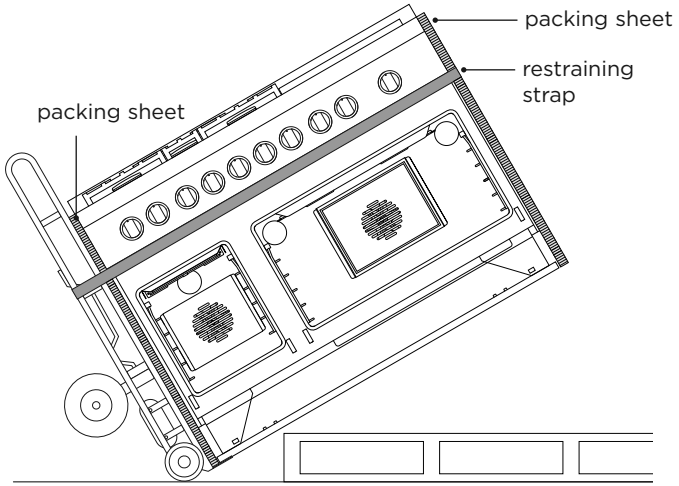


**Remove rear bolts or brackets****

Remove the two shipping bolts or brackets.

* removal not required if range is secured at rear by brackets.

** model dependant.



**IMPORTANT!**
**Two people required.**

**Before restraining the product to the hand truck, place two cardboard packing sheets (shipped with the product) against both side panels as shown.**

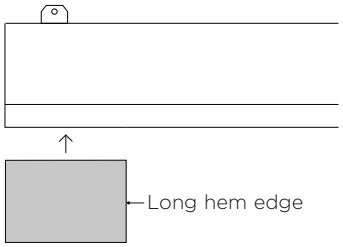
Tilt the product and insert hand truck.

**DO NOT insert the hand truck to the front of the product.**

Restrain the product and packing sheets to the hand truck using straps and tilt onto hand truck. Set pallet aside and pull product to the installation location.

## TOE KICK INSTALLATION

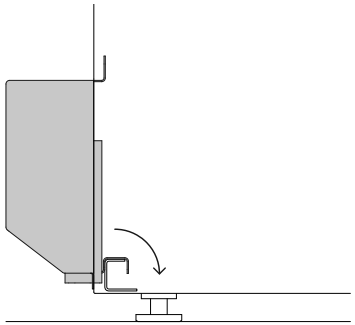
1




FRONT VIEW

Insert both foot covers into the toe kick ensuring the long hem edge is facing the inside of the product.

2

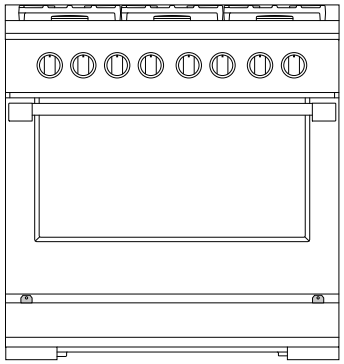


CROSS SECTION PROFILE VIEW

Align the toe kick with side panels of the range.

Clip into place by rotating and pushing the bracket down over the range structure.

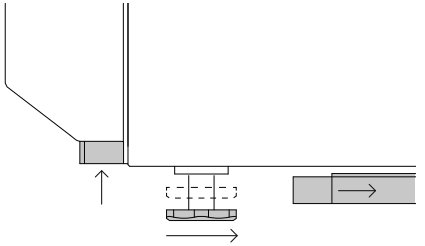
3



Check toe kick is flush with the range and secure using 2 screws.

## LEVELLING THE RANGE

1

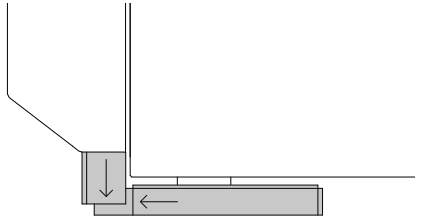


PROFILE VIEW

To expose both front feet, slide the interlocking foot covers out of the way.

Turn feet to adjust the height.

2



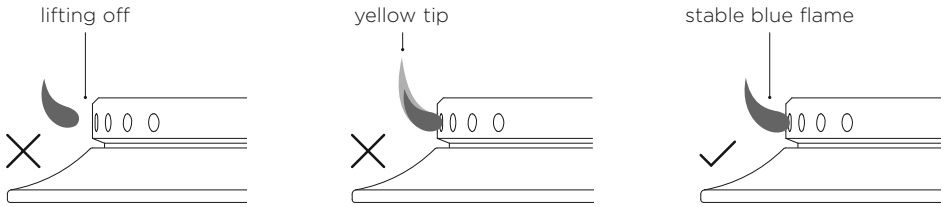
PROFILE VIEW

Replace both sets of covers, ensuring each set locks together.

## PRIOR TO FINAL POSITIONING

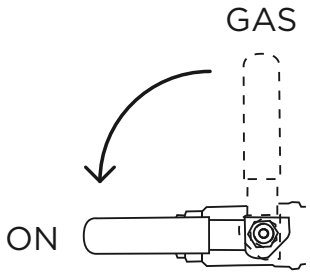
- Ensure the doors and toe kick panel are securely in place, if removed previously.
- Ensure any backguard is fitted prior to final positioning. Refer to page 12 for all backguard options.
- Ensure all electrical and gas connections have been done as per instructions.
- Ensure flooring and adjacent cabinetry are also level. To achieve a flush fit of the range to adjoining countertops, it will be necessary to have level cabinets (front to back, and left to right across opening of the range).

## COOKTOP BURNERS




- To check that the ignition system operates correctly, light each burner by itself, then all burners in combination.
- Check for a well-defined blue flame without any yellow tipping.
- If any abnormality is evident, check that the burner assembly is located correctly.
- When installing the burner port ring, align the two locating pins in the bottom side of the port ring with the locating notch and center holes on the top side of the simmer ring, and make sure these are properly engaged.
- Incorrect installation may produce a dangerous flame and result in poor performance.
- No air shutter adjustment is possible on the cooktop burners. Proper operation is achieved with factory installed settings for the correct gas type.
- If proper operation cannot be obtained, contact Customer Care or your nearest Fisher & Paykel Authorized Service Center.
- The range must not be used by the customer until proper operation has been achieved.

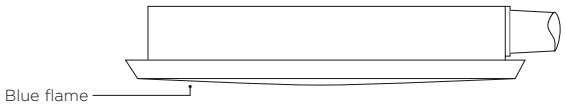
## LEAK TESTING




- Ensure all oven and burner knobs are set to **OFF** before connecting range to gas supply.
- After final gas connection is made, turn gas supply on and test all connections in gas supply piping for gas leaks with a soapy water solution.
- In order to avoid property damage or serious personal injury, never use a lit match or an open flame to check for leaks.

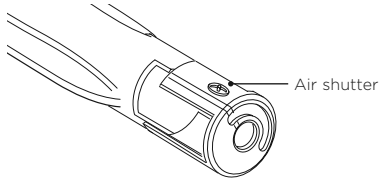
**If a leak is present:** tighten joint or unscrew, apply more joint compound, tighten again and retest connection for leak.

## INFRARED BROIL AND OVEN BAKE BURNERS




- The oven infrared broiler burner has no air shutter and is not adjustable.
- It is necessary to operate the oven broiler for 20-30 minutes to eliminate the harsh odor of the insulation binder. This must be done before using the range for the first time and with proper ventilation.
- After approximately 5-8 minutes of operation the burner screen should be glowing red.
- The oven bake burner has an air shutter and is adjustable.
- Check for the proper burner flame characteristics and adjust air shutters if necessary. Burner flames should be blue and stable with no yellow tips, excessive noise or lifting of the flame from the burner. If any of these conditions exist, check that the air shutter or burner ports are not blocked.
- If the condition persists, adjust the air shutter as below:
- If the flame is too yellow, indicating insufficient air open the shutter to increase air inlet.
- If the flame is noisy or tends to lift away from the burner, indicating too much air, close the shutter to reduce air inlet.
- For warranty coverage, Fisher & Paykel requires that all burner adjustments be made by a qualified technician at the time of installation. Improper adjustment will void your warranty.

## GRILL AND GRIDDLE BURNERS (SOME MODELS ONLY)




- Each valve and air shutter is individually tested and adjusted prior to shipment. Normally adjustment is not required, however, vibration during transit, gas conversion or variations in the local gas supply may make minor adjustments necessary.
- Check for the proper burner flame characteristics and adjust air shutters if necessary. Burner flames should be blue and stable with no yellow tips, excessive noise or lifting of the flame from the burner. If any of these conditions exist, check that the air shutter or burner ports are not blocked.
- If the condition persists, adjust the air shutter as below:
- If the flame is too yellow, indicating insufficient air open the shutter to increase air inlet.
- If the flame is noisy or tends to lift away from the burner, indicating too much air, close the shutter to reduce air inlet.

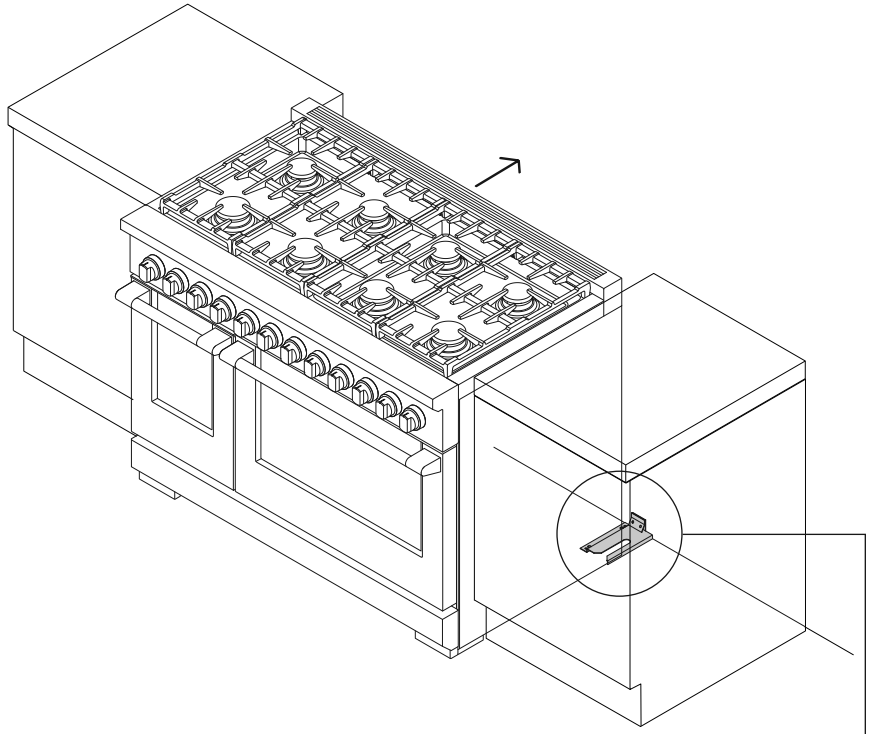
## ⚠ WARNING!

**To reduce the risk of tipping the appliance, it must be secured by properly installed anti-tip device packed with the appliance.**

- A child or adult can tip the range and be killed.
- Install the anti-tip device to the structure by fastening the supplied bracket to the floor and wall following the instructions for installing the anti-tip device.
- Engage the anti-tip device.
- Re-engage the anti-tip device if the range is moved.

All ranges must have an anti-tip device correctly installed as per the following instructions. If you pull the range out from the wall for any reason, make sure that the device is properly engaged when you push the range back against the wall. If it is not, there is a risk of the range tipping over and causing injury if you or a child stand, sit or lean on an open oven door.

Instructions are provided for wood and concrete floors. Any other type of construction may require special installation techniques as deemed necessary to provide adequate fastening of the anti-tip bracket to the floor and wall. The use of this bracket does not preclude tipping of the range when not properly installed.



**Wood substrate**

① Place the bracket against the back wall, into the right rear corner where the range is to be located. Leave a 1/2″ (13mm) gap between the wall (or side of range) and the bracket, as shown.

② Drill 1/8″ diameter pilot holes in the center of the **two small holes**. A nail or awl may be used if a drill is not available.

③ Fasten the bracket securely to the floor and wall.

**Concrete or cement substrate**

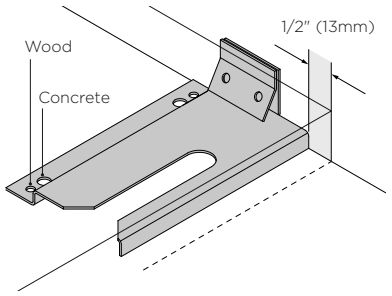
① Locate the bracket as shown.

② Using the bracket as a template, drill (x2) 5/16″ diameter pilot holes in the center of the **larger holes** to a depth of at least 1 3/4″.

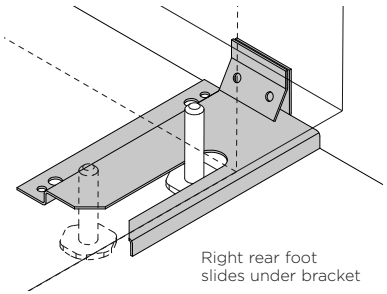
③ Place the sleeve anchors into the holes and use a hammer to tap them all the way in.

④ Tighten the nuts on the sleeve anchors to fasten the bracket securely to the floor.

**Locating the bracket**




**Securing the range**




**Once installed**

Check for proper installation of the range and anti-tip bracket by grasping the back of the range and carefully attempting to tilt it forward.

# FINAL CHECKLIST

**TO BE COMPLETED BY THE INSTALLER**

**GENERAL**

- ☐ Specified clearance maintained.
- ☐ Backguard installed if clearance to combustibles behind unit is less than 6″ (152mm).
- ☐ Anti-tip bracket is correctly installed.
- ☐ Unit is level – front to back and side to side.
- ☐ Griddle (if equipped) and burner pan supports are level and does not rock.
- ☐ All packaging materials have been removed. Check below grate and inside the oven.
- ☐ Oven door hinges seated and door opens and closes properly.
- ☐ Dials turn correctly and freely.
- ☐ Burners light satisfactorily, both individually and with other burners operating.
- ☐ Flame adjustments made if required.
- ☐ Front toe kick panel in place and two screws are secure.

**GAS**

- ☐ Site gas supply is compatible with range.
- ☐ LP Connection: 1/2″ NPT Minimum 5/8″ dia. flex line. Supply Pressure: 11″ to 14″ W.C.
- ☐ NG Connection: 1/2″ NPT Minimum 5/8″ dia. flex line. Supply Pressure: 6″ to 9″ W.C.
- ☐ Manual gas shut-off valve installed in an accessible location.
- ☐ Unit tested and free of gas leaks.

**ELECTRICAL**

- ☐ Receptacle with correctly rated and over-current protection is provided for service cord connection.
- ☐ Adequate ground connection.

**Complete and keep for safe reference:**

Model _____

Serial no. _____

Purchase date _____

Purchaser _____

Dealer address _____

Installer's name _____

Installer's signature _____

Installation company _____

Installation date _____

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**592183A 05.20**