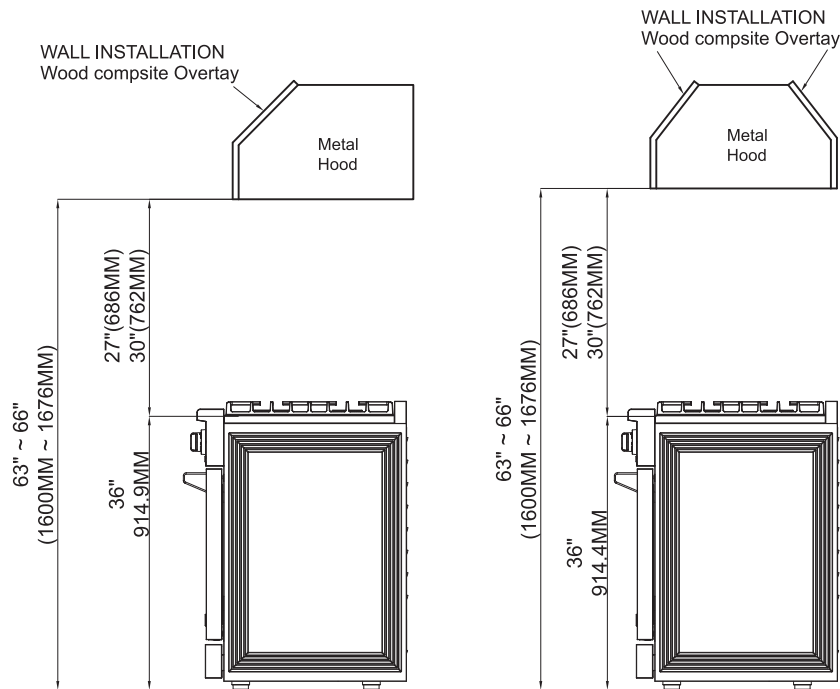


DIMENSIONS AND CLEARANCES

Top hood and cabinet specifications



Condition	Minimum clearance allowed
Clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet	36"
cabinet that is protected by not less than: • 1/4-inch-thick flame-retardant mill board covered with not less than: - No. 28 MSG sheet steel or - 0.015-inch-thick stainless steel or - 0.024-inch-thick aluminum or - 0.020-inch-thick copper	24"

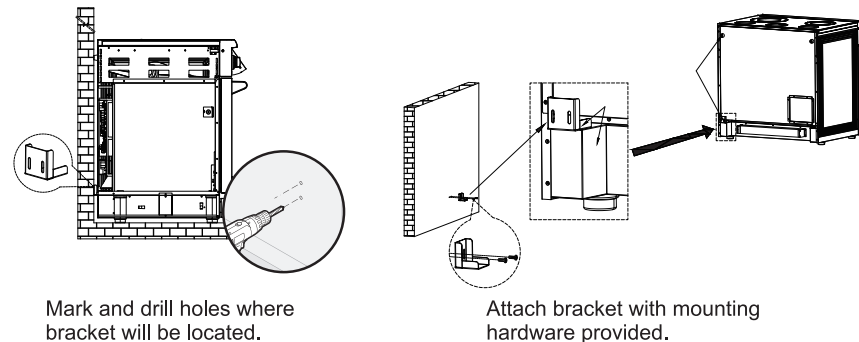
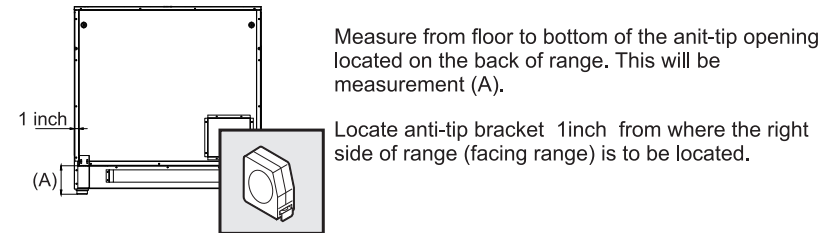
ANTI-TIP DEVICE INSTALLATION

Anti-tip device installation - wall mount

⚠ WARNING

Tipping hazard.
To reduce the risk of the appliance tipping, it must be secured by a properly installed anti-tip bracket(s). To make sure the bracket has been installed properly, look behind the range with a flashlight to verify proper installation.

- This range can tip.
- Injuries to persons can result.
- Install anti-tip device packed with range.
- See installation instructions.



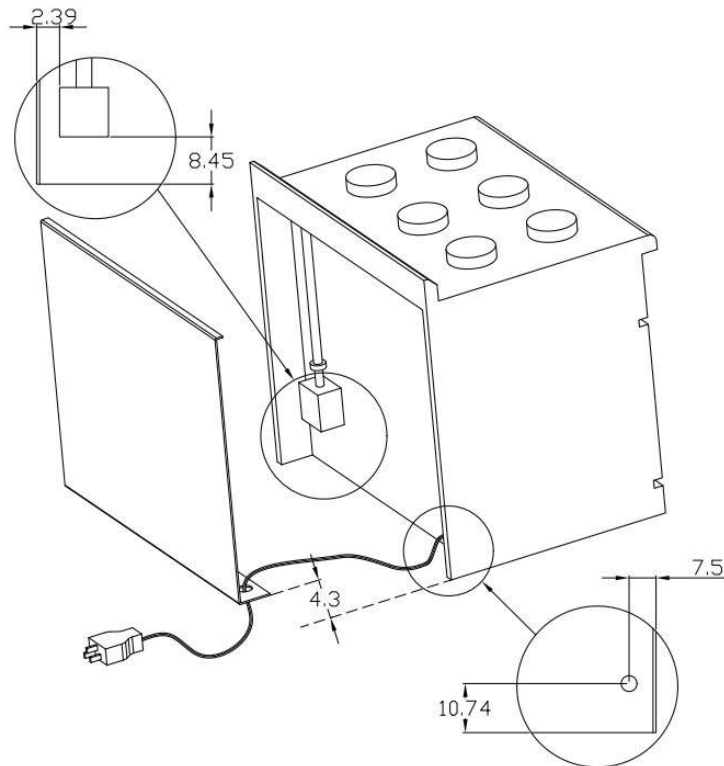
ELECTRIC POWER SUPPLY REQUIREMENTS

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.

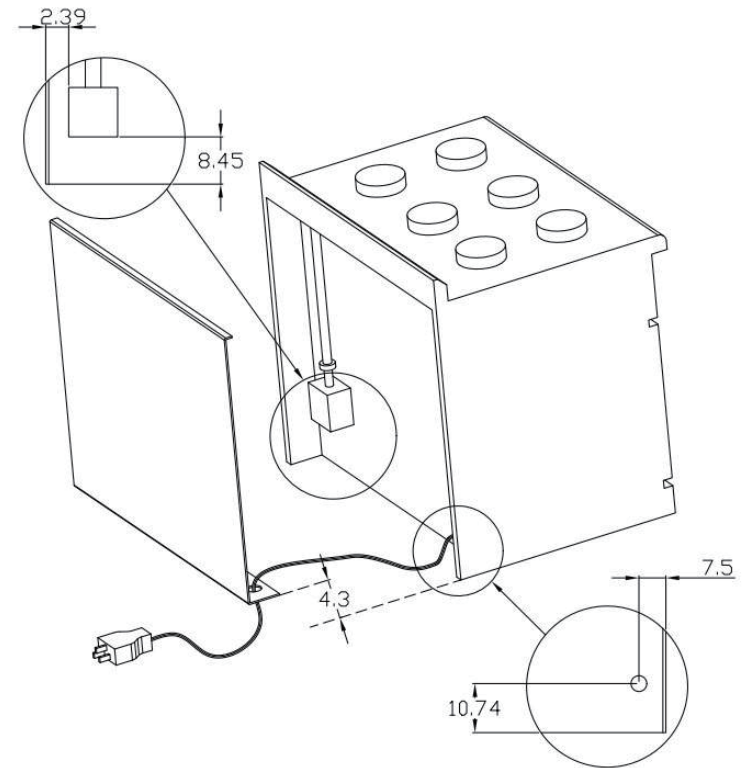
The power supply must be the correct polarity. Reverse polarity will result in continuous sparking of the electrodes, even after flame ignition. If there is any doubt as to whether the power supply has the correct polarity or grounded, have it checked by a qualified electrician.

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



Installation for KOS-RG07T 36 inches Gas Range

ELECTRIC POWER SUPPLY REQUIREMENTS



Installation for KOS-RG07T 30 inches Gas Range

ELECTRIC POWER SUPPLY REQUIREMENTS

⚠ WARNING

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.

Where a standard two-prong wall receptacle is encountered, it is the responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.

Do not cut or remove the grounding prong from the power cord.

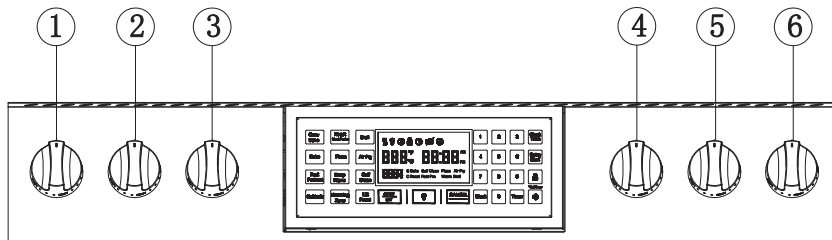
Before connecting plug to the cord, disconnect the electrical supply.

CAUTION

Label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.

Install oven knobs

1. Check the knobs.



2. Install oven Knobs.

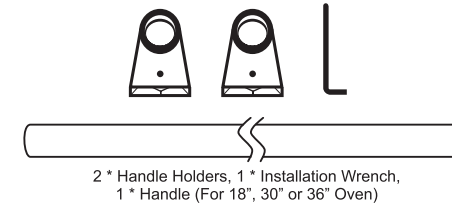
Model #	Burner Knob
36"	6

ELECTRIC POWER SUPPLY REQUIREMENTS

Install oven handle

1. Your KOSTCH range might have a KD handle that needs to be installed.
Please Follow up the following procedures for the oven door handle installation

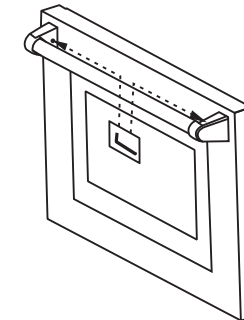
- 1.1 Check your Installation Kits for Door Handles



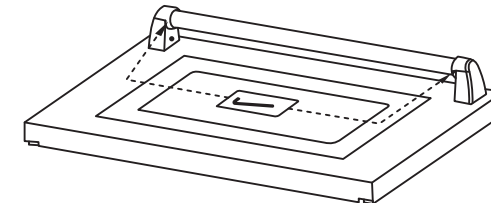
- 1.2 Connect door handle holders to each side of the handle



- 1.3 Lay the door handle against to the oven door and fit it on the connection part, and use the wrench to get the door handle holder tight;



- 1.4 Use the wrench to tighten the door handle holders.



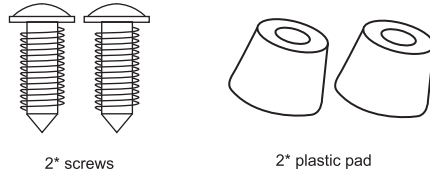
2. Check if the oven door handle is level and stable.

ELECTRIC POWER SUPPLY REQUIREMENTS

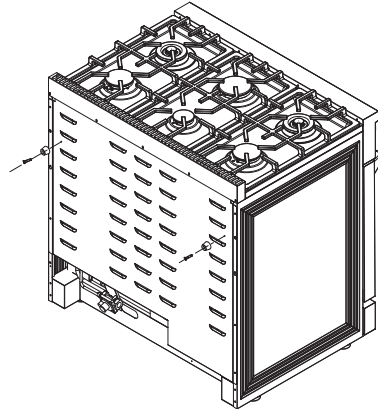
Install rubber pad on back panel

To prevent the range too close to the wall, there are 2 plastic pads offered with the user's manual, please find the accessories and follow the below steps:

1. check the installation kit packed with manual.



2. Install the 2 plastic pads as showed above.



Electrical grounding instructions

WARNING

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.

Where a standard two-prong wall receptacle is encountered, it is the responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.

Do not cut or remove the grounding prong from the power cord. Before connecting plug to the cord, disconnect the electrical supply.

CAUTION

Label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.

CONNECT RANGE TO GAS SUPPLY

Connect range to gas supply

Most localities will require that the stove shutoff valve and gas connections be installed by a certified technician or plumber. These instructions are for a professional. Gas installation specifications and regulations may vary so please consult your local codes before proceeding.

- a. Install a manual gas line shut-off valve in the gas line as follows:

- in an easily accessed location outside the range.
- in the gas piping external to the appliance.

- b. Install male 1/2" flare union adapter to 1/2" NPT internal thread elbow at inlet of regulator.

On models equipped with standard twin burners, install the male pipe thread end of the 1/2" flare union adapter to the 1/2" NPT internal thread at inlet of pressure regulator.

Use a wrench on the regulator fitting to avoid damage.

- c. Install male 1/2" or 3/4" (3/4" refers to 48-inch gas range) 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.

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

- e. When all connections have been made, make sure all range controls are in the position and turn on main gas supply valve.

- f. Leak testing of the appliance shall be conducted according to the manufacturer'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.

- g. 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 1/2 psig(3.5kPa).

After installation

- a. Check ignition of cooktop burners.
- b. Check ignition of oven burner.
- c. Visually check tubular burner (oven burner) re-ignition to be sure both rows of burner ports are relighting each time.
- d. Check for gas leaks at all gas connections (using a gas detector, never a flame).
- e. Check oven bake and convection bake function.

FIRST USE

Conditioning the oven

Conditioning will burn off any manufacturing residues and ensure that you get the best results right from the start.

Follow these steps to condition your new range's oven:

1. Insert all the shelves. See 'Positioning the shelves' for instructions.
2. Turn on the ventilation hood above your range on high.
3. Heat the empty oven at the highest temperature for:
 - 30 minutes using BAKE.
 - 30 minutes using BROIL (some ovens only).
4. There will be a distinctive smell while you are conditioning the oven. This is normal, but make sure the kitchen is well ventilated during the conditioning.
5. Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.
6. Positioning the shelves.
7. Both the sides panel and shelves with safety stop to keep them sliding out of the oven when pulled forward.
8. And the front stop prevents the shelves from against hitting the back of the oven.

COOK TOP SAFETY GUIDELINES

There are dual burners have the same low turn-down setting (SIM) for gentle simmering (620 BTU/hr). Use the SIM setting for melting chocolate and butter, cooking rice and delicate sauces, simmering soups and stews, and keeping cooked food hot.

Never leave the cooktop unattended when in use. Boil over causes smoking and greasy spills that may ignite.

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

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

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

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

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

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

Surface burner ignition

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

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



Simmer and boil

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 flame settings provides the maximum heat that is available on your range. This setting should be used for heavy cooking loads such as water boiling or pasta cooking.