

# KitchenAid®

# Installation Instructions

**27" Gas Built-In  
Self-Cleaning  
Double Oven**

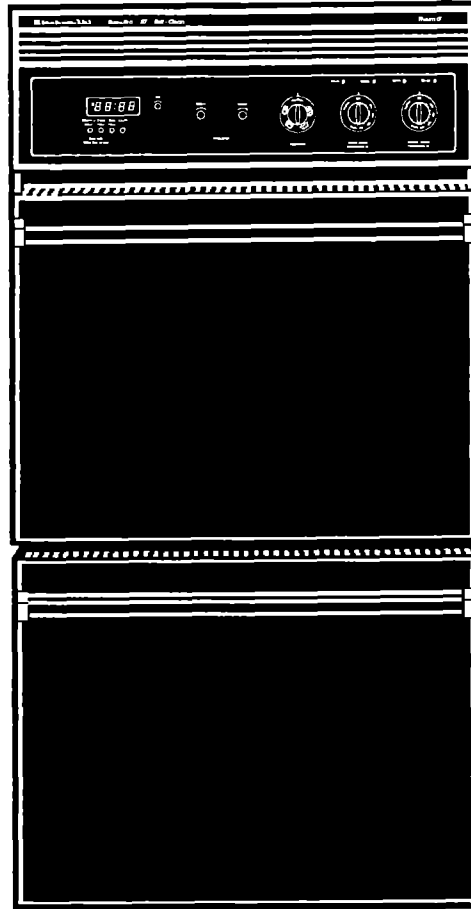
**IMPORTANT:  
Read and save  
these instructions.**

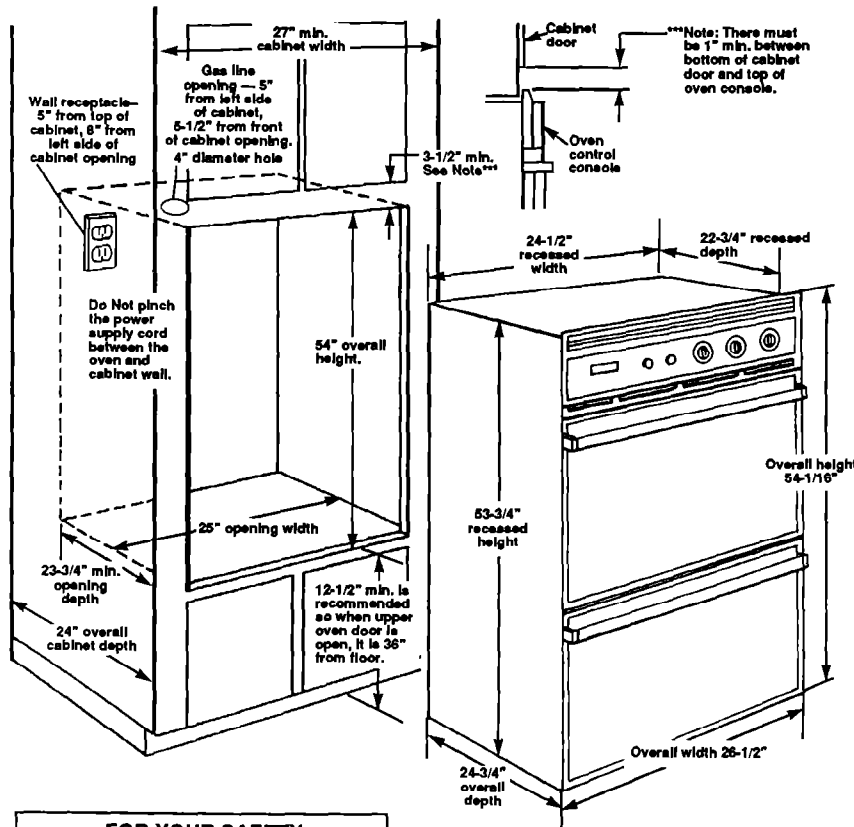
**IMPORTANT:**

**Installer:** Leave Installation Instructions with the homeowner.

**Homeowner:** Keep Installation Instructions for future reference.

**Save** Installation Instructions for local electrical inspector's use.





**FOR YOUR SAFETY IF YOU SMELL GAS:**

1. OPEN WINDOWS.
2. DO NOT TOUCH ELECTRICAL SWITCHES.
3. EXTINGUISH ANY OPEN FLAME.
4. IMMEDIATELY CALL YOUR GAS SUPPLIER.

**FOR YOUR SAFETY DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY APPLIANCE.**

## Before you start...

Read gas, electrical and carpentry instructions.

Proper installation is your responsibility. A qualified technician should install this oven. Make sure you have everything necessary for correct installation. It is the responsibility of the installer to comply with the installation clearances specified on the serial/rating plate. The serial/rating plate is located on the oven frame behind the upper oven door.

**Check location** where oven will be installed. The location should be away from strong draft areas, such as windows, doors, and strong heating vents or fans. The oven should be located for convenient use in the kitchen.

**Cabinet opening dimensions** that are shown must be used. Given dimensions provide minimum clearance. Dimensions given are for wall oven sitting on cabinet floor. Cabinet floor must be solid and level.

**ALL OPENINGS IN THE WALL OR FLOOR WHERE THE OVEN IS TO BE INSTALLED MUST BE SEALED.**

**Grounded electrical outlet** is required. See Electrical requirements, Panel B.

**Proper gas supply** must be available. See Gas supply requirements, Panels A and B.

**The recessed installation area** must provide complete enclosure around the recessed portion of the oven.

### Note:

Clearances specified are for combustible walls and materials that have a density of 20 or more pounds per cubic foot. No evaluation has been made for installations adjacent to materials that are less than 20 pounds per cu. ft. or to plastic tiles and sheeting.

The oven support surface must be flush with the bottom of the cabinet.

**Important: Observe all governing codes and ordinances.**

**Failure to meet codes could lead to fire or electrical shock hazard.**

**WARNING**

**Fire Hazard**  
Do Not obstruct the flow of ventilation air.

**Electrical Shock Hazard**  
It is the customer's responsibility:

- To contact a qualified electrical installer.
- To assure the electrical installation is adequate and in conformance with National Electrical Code, ANSI/NFPA 70-latest edition\*, and all local codes and ordinances.

Failure to do so could result in a fire, electrical shock or other personal injury.

**WARNING**

**FIRE HAZARD**  
**IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE INJURY OR PROPERTY DAMAGE. REFER TO THIS MANUAL FOR ASSISTANCE OR ADDITIONAL INFORMATION, CONSULT A QUALIFIED INSTALLER, SERVICE AGENCY, MANUFACTURER (DEALER) OR THE GAS SUPPLIER.**

**Mobile Home Installation**  
The installation of this oven must conform to the Manufactured Home Construction and Safety Standards, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD Part 280); or when such standard is not applicable, the Standard for Manufactured Home Installation 1982 (Manufactured Home Sites, Communities and Setups), ANSI Z225.1-1984, or latest edition, or with local codes.

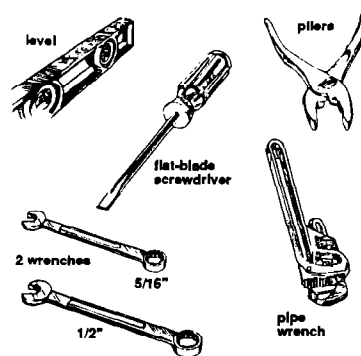
Panel A

Copies of the standards listed may be obtained from:

\* National Fire Protection Association  
Batterymarch Park  
Quincy, Massachusetts 02269

\*\* American Gas Association  
1515 Wilson Boulevard  
Arlington, Virginia 22209

## Tools needed for installation:



## Parts supplied for installation:



## Gas supply requirements

Observe all governing codes and ordinances.

**WARNING**

**Fire Hazard**

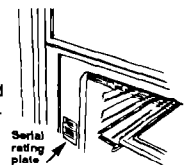
- Oven must be connected to a regulated gas supply.
- L.P. gas supply must Not exceed a pressure of 14" water column. This must be checked by a qualified technician before installing this oven.
- Do Not use an open flame to test for leaks from gas connections.
- New, A.G.A.-approved flexible gas line should be used when codes permit.

Failure to follow these instructions could result in a fire, explosion or personal injury.

**A.** This installation must conform with local codes and ordinances. In the absence of local codes, installations must conform with American National Standard, National Fuel Gas Code ANSI Z223.1-latest edition\*\*.

**B.** Input ratings shown on the serial/rating plate are for elevations up to 2,000 feet. For elevations above 2,000 feet, ratings should be reduced at a rate of 4% for each 1,000 feet above sea level.

**C.** This oven is equipped for use with **NATURAL** gas. It is design-certified by A.G.A. for NATURAL and L.P. gases with appropriate conversion. The serial/rating plate located on the oven frame behind the upper oven door has information on the type of gas that can be used. If this information does not agree with the type of gas available, check with your local gas supplier. See Back Cover for L.P. gas conversion instructions.



**D.** Provide a gas supply line of 1/2" rigid pipe to the oven location. A smaller size pipe on long runs may result in insufficient gas supply. Keep pipe near the wall. The oven gas fitting is located at the upper left side of appliance. Pipe-joint compounds resistant to the action of L.P. gas must be used. With L.P. gas, piping or tubing size can be 1/2" minimum. L.P. gas suppliers usually determine the size and materials used on their system.

**E.** Flexible metal tubing is Not recommended for connecting this oven to the gas supply, unless it is A.G.A.-approved. Poorly designed, flexible metal tubing can be a source for gas leaks. If flexible metal tubing is used, do Not kink or damage the flexible tubing when moving the oven. A 1/2" male pipe thread is needed for connection to pressure regulator female pipe threads.

**F.** The supply line shall be equipped with a shutoff valve. This valve should be located in the same room as the oven and should be in a location that allows ease of opening and closing. Do Not block access to the shutoff valve. This oven is equipped with an oven burner shutoff valve located on the oven manifold.

**G.** If rigid pipe is used as a gas supply line, a combination of pipe fittings must be used to obtain an in-line connection to the oven. All strains must be removed from the supply and fuel lines so oven will be level and in line.

**H.** The regulator must be checked at a minimum of 1-inch water column above the set pressure. The inlet pressure to the regulator should be as follows for operation:

- NATURAL GAS:**  
Set pressure 6 Inches  
Maximum pressure 14 Inches
- L.P. GAS:**  
Set pressure 11 Inches  
Maximum pressure 14 Inches

**I.** **Line pressure testing:** Testing above 1/2 lb psi (gauge) The oven and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures greater than 1/2 psig (3.5 kPa).  
**Testing at 1/2 lb psi (gauge)** The oven must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5 kPa).

## Electrical requirements

### ⚠ WARNING

#### Electrical Shock Hazard

- Electrical ground is required on this appliance.
- Improper connection of the equipment-grounding conductor can result in fire, electrical shock or other personal injury.
- Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.
- Do Not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
- Do Not use an extension cord with this appliance.
- Do Not have a fuse in the neutral or grounding circuit. A fuse in the neutral or grounding circuit could result in electrical shock.

Failure to follow these instructions could result in a fire, electrical shock or other personal injury.

Panel B

A 120-volt, 60-Hz, AC-only, 15-ampere, fused electrical supply is required. A time-delay fuse or circuit breaker is recommended. It is recommended that a separate circuit serving only this appliance be provided.

A wiring diagram is included in the literature package. The wiring diagram is also located behind the control panel.

## Recommended grounding method

Do Not, under any circumstances, remove the power supply cord grounding prong.

For your personal safety, this appliance must be grounded. This appliance is manufactured with a power supply cord having a 3-prong grounding plug. To minimize possible shock hazard, the cord must be plugged into a mating, 3-prong, grounding-type, wall receptacle, grounded in accordance with the National Electrical Code, ANSI/NFPA 70-latest edition\*, and all local codes and ordinances. See Figure 1. If a mating wall receptacle is not available, it is the personal responsibility and obligation of the customer to have a properly grounded, 3-prong wall receptacle installed by a qualified electrician.

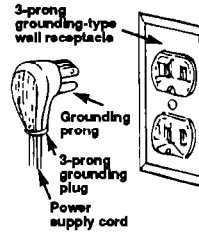


Figure 1

## Temporary grounding method

This, however, is not recommended.

Do Not, under any circumstances, remove the power supply cord grounding prong.

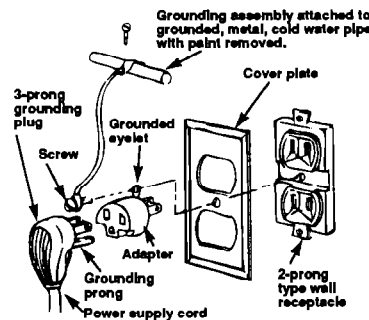


Figure 2

Electrical ground is required on this appliance.

If changing and properly grounding the wall receptacle is impossible and where local codes permit (consult your electrical inspector), a temporary adapter may be plugged into the existing 2-prong wall receptacle to mate with the 3-prong power supply cord.

If this is done, you must connect a separate copper grounding wire (No.-18 minimum) to a grounded, metal, cold water pipe\*\*\* by means of a clamp and then to the external grounding connector screw. Do Not ground to a gas supply pipe. Do Not connect to electrical supply until the appliance is permanently grounded. See Figure 3.

\*\*\* Grounded, metal, cold water pipe must have metal continuity to electrical ground and not be interrupted by plastic, rubber, or other electrical insulating connectors such as hoses, fittings, washers or gaskets (including water meter or pump). Any electrical insulating connector should be jumped as shown with a length of No.-4 copper wire securely clamped to bare metal at both ends.

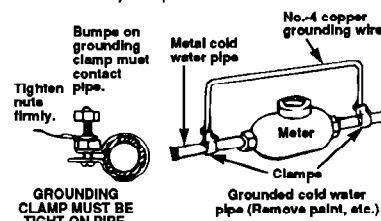


Figure 3

## Now start... With oven in kitchen

1. Remove racks and other parts from inside oven.
2. Remove shipping materials, tape and protective film from oven. Do Not remove cardboard shipping base at this time.

3. Pull the oven timer and oven control knobs straight off. Remove the 4 screws that attach the top trim and glass to the oven frame. Remove the top trim and glass. Remove four screws from the timer. Disconnect the plug on the timer wiring harness. Remove timer. Carefully place control panel, top trim, glass, screws, and control knobs in a safe location.

### ⚠ WARNING

#### Personal Injury/Product Damage Hazard

- Use both hands to remove oven door.
  - Grasp only the sides of the oven door.
  - Do Not use handle or any other portion of the front frame or trim for lifting.
  - Because of the weight and size of the oven, two or more people are needed to move and safely install oven.
- Failure to properly grasp the oven door or to lift oven properly could result in damage to product or personal injury.

4. Open lower oven door to first stop position. Grasp the sides of the oven door and pull the door up and off the hinges to remove. Set door aside. Repeat for upper oven door.

### ⚠ CAUTION

#### Floor Damage

Before moving oven across floor, check that oven is on shipping base or slide oven onto cardboard or hardboard. Failure to follow these instructions may result in damage to floor covering.

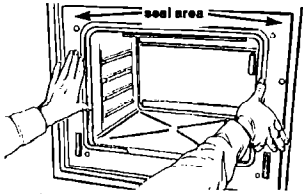
5. Turn power supply off. Move oven close to final position. Remove and discard shipping base or cardboard or hardboard. Plug the power supply cord into the grounded outlet. See Electrical requirements, Panel B.

### ⚠ CAUTION

#### Product Damage

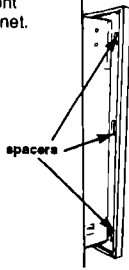
Carefully push against the seal area on the oven front frame when pushing oven into cabinet. Do Not push against outside edges. Failure to follow this instruction can result in damage to porcelain finish.

6. Lift oven up into cabinet cutout and center, using the oven opening as an area to grip.



Push against seal area of front frame to push oven into cabinet.

Check that spacers behind front frame are tight against the front of the cabinet. Do not recess the spacers. The small gap provided by spacers allows air flow for cooling the cabinet.

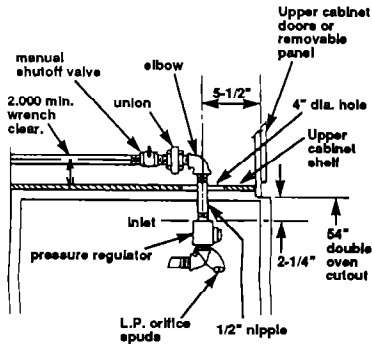


### WARNING

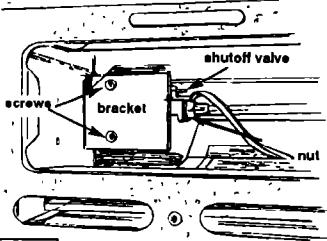
**Fire Hazard**  
Do Not make connection too tight. The regulator is die cast.

Overtightening may crack the regulator, resulting in a gas leak and possible fire or explosion.

All connections must be wrench-tightened.



**7.** Reaching through the timer opening and the upper cabinet doors, assemble the gas supply pipe to the pressure regulator in this order: manual shutoff valve, union, elbow, 1/2" nipple. **Regulator stack must not be in a vertical position.**



**8.** Disconnect shutoff valve by removing the flared nut. Remove two screws that attach the manifold pipe and regulator to the mounting bracket. Move regulator slightly and attach connector to pressure regulator. Reconnect the manifold pipe to the mounting bracket. Reconnect shutoff valve.

**9.** Use pipe-joint compound made for use with L.P. gas to seal all gas connections. Check that the oven shutoff valve is open between the regulator and gas valve. If flexible connectors are used, be certain connectors are not kinked.

**10.** Open the shutoff valve in the gas supply line. Wait a few minutes for gas to move through the gas line.

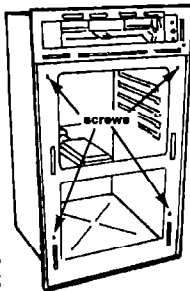
### WARNING

**Fire Hazard**  
Do Not use an open flame to test for leaks from gas connections. Checking for leaks with a flame may result in a fire or explosion.

**11.** Use a brush and liquid detergent to test all gas connections for leaks. Bubbles around connections will indicate a leak. If a leak appears, shut off gas valve controls and adjust connections. Then check connections again. **NEVER TEST FOR GAS LEAKS WITH A MATCH OR OTHER FLAME.** Clean all detergent solution from oven.

### WARNING

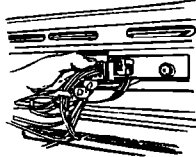
**Personal Injury/Product Damage Hazard**  
Securely fasten oven to cabinet using the four screws provided. Failure to do so could cause the oven to move or tip during use and result in personal injury or product damage.



**12.** Use four screws through the mounting holes in the front frame of the oven to secure oven to cabinet. Do Not overtighten screws.

### 13.

Reconnect plug on timer wiring harness. Replace the oven control panel using the four screws removed. Replace glass, top trim, timer and control knobs.



**14.** Replace the upper oven door by partially fitting door hinges into the hinge slots. Pull door slightly towards you, then slide door completely into place. If door does not close, you have not pushed hinges completely into frame. Repeat for lower oven door.

**15.** Turn power supply on. Check the operation of the upper oven burner. Remove oven racks and oven bottom. Turn the selector control knob to "BAKE." Push in and turn upper oven control knob to 300°F. **The oven burner should light in 50-60 seconds. This delay is normal.** The oven safety valve requires a certain time before it will open and allow gas to flow.

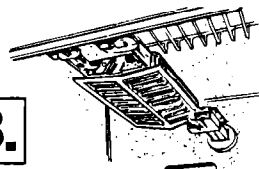
**16.** Check the upper oven burner for proper flame. This flame should be 1/2" long, with inner cone of bluish-green, and outer mantle of dark blue, and should be clean and soft in character. No yellow tips, blowing or lifting of flame should occur.



### CAUTION

**Product Damage**  
Do Not Insert any object into the openings of the protective shield that surrounds the ignitor. Do Not clean this area. Failure to follow these instructions could result in product damage.

**17.** If oven flame needs to be adjusted, loosen screw and adjust the air shutter until the proper flame appears. Tighten screws. Replace oven bottom and oven racks.

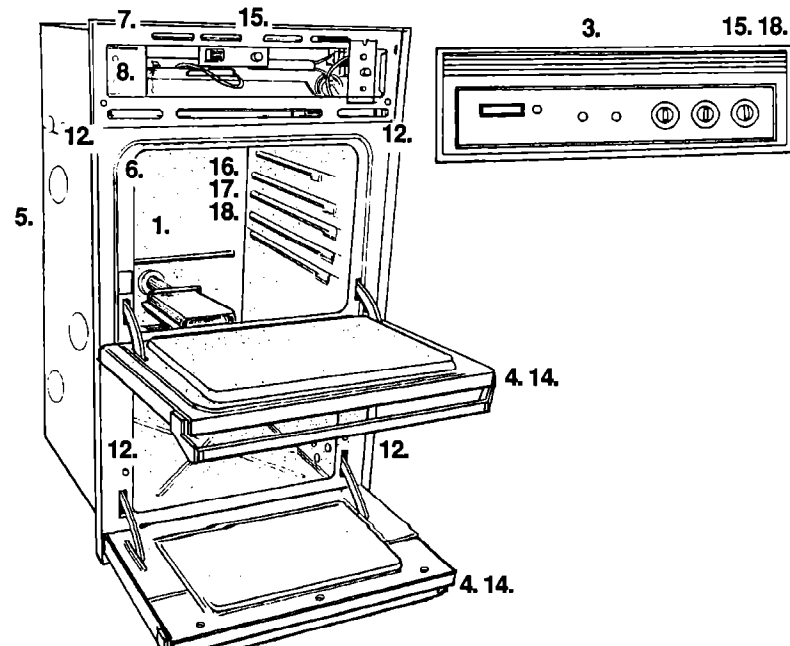


**18.** Push in and turn the upper oven selector knob and oven control knob to "BROIL." **The broil burner should light in 50-60 seconds. This delay is normal.** The oven safety valve requires a certain time before it will open and allow gas to flow.

The hazy appearance of the flame is normal for this type of infrared burner. No adjustment of the broil burner is necessary.

**19.** Repeat Steps 15-18 for the lower oven.

**To get the most efficient use from your new oven, read your KitchenAid Use & Care Guide. Keep Installation Instructions and Guide close to oven for easy reference.**



# L.P. gas conversion

## WARNING

### Fire Hazard

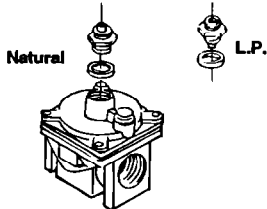
- Locate gas supply valve between pressure regulator and gas valve. Shut off gas supply valve in oven before converting to L.P. gas.
- Make all oven and broil burner conversions before turning gas supply valve back on.

Failure to follow these instructions could result in fire, explosion or personal injury.

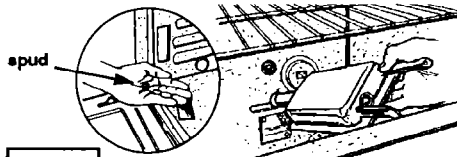
### Converting to L.P. Gas

Converting to L.P. gas should be done by a qualified installer.

- A.** Complete installation steps 1-11 before converting your oven to L.P. gas. Remove oven doors, oven racks, and lower panels from oven bottoms. Shut off gas supply valve in oven.



- B.** Pressure regulator: Use a wrench to unscrew the cap from the top by turning counterclockwise. Turn the cap over so the hole end is up. Replace the cap and gasket on the regulator. **DO NOT REMOVE THE PRESSURE REGULATOR.**



- C.** Oven broil burners: Remove the upper broil burner by pressing in on front of burner until retainer clips loosen. Gently pull out and down until orifice spud can be reached. Care must be taken not to break the Ignitor coil. Carefully put the burner aside so screen side is up.

Remove the burner orifice spud, using a 5/16" wrench. Remove the L.P. orifice spud from the inlet pipe area and attach the Natural gas orifice spud to the inlet pipe. Put the L.P. orifice spud in place.

Replace the burner so the screen louvers face the rear of oven.

Repeat for lower oven broil burner.

- D.** Oven burners: Turn the orifice hoods down snug onto pins (approximately 2 to 2-1/2 turns). **DO NOT OVERTIGHTEN.**

The burner flames cannot be properly adjusted if this conversion is not made. The burner flames should be 1/2" long when air shutter is correctly adjusted.

### Adjusting for proper flame

## CAUTION

### Product Damage

Electronic Ignitors are used to light the oven and broil burners. Do Not insert any object into the openings of the shields surrounding the Ignitor coils.

Do Not clean the area.

Failure to follow these instructions could result in product damage.

- A.** After burners have been converted, turn the oven gas supply valve back on.

- B.** Oven burners: Loosen screws and adjust the air shutters as needed. See Panel C, Step 17. The flames should be 1/2" long with inner cone of bluish-green and outer mantle of dark blue. The flames should also be clean and soft in character with no blowing or lifting of flames. Tighten screws.

- C.** Oven broil burners: No adjustment is necessary.

- D.** Replace the oven bottoms, oven racks and oven doors.

## If oven does not operate...

Check that the circuit breaker is not tripped or the fuse blown. Check that power supply cord is plugged into wall receptacle.

See Use and Care Guide for troubleshooting checklist.

## If you need assistance...

Call your dealer or local authorized service center. When you call, you will need the oven model number and serial number. Both numbers can be found on the serial/rating plate located on the oven frame behind the oven door.