

# SUPERIORE

**Installation manual  
for all 24", 30", 36" and 48" ranges**

**WARNING:**

**If the information in this manual 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.

**• 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.

## CONTENTS

<u>4</u>	Warnings & Important Safety Instructions
<u>6</u>	Dimensions
<u>14</u>	Specifications Technical data
<u>16</u>	Clearance Dimensions (Proximity to Cabinets)
<u>18</u>	Electrical & Gas Requirements
<u>19</u>	Gas Requirements
<u>25</u>	General Information
<u>26</u>	Installation/ Door Removal
<u>27</u>	Leg Installation/Adjustments/Alignments
<u>28</u>	Anit-tip Device Installation
<u>29</u>	Connecting Gas & Electrical
<u>26</u>	Final Preparation
<u>30</u>	Performance Checklist
<u>31</u>	Service & Registration
<u>32</u>	Warranty U.S.A. & CANADA
<u>33</u>	Electric diagrams

# Warnings & Important Safety Instructions

- Before beginning, please read these instructions completely and carefully.
- **DO NOT** remove permanently affixed labels, warnings, or plates from product. This may void the warranty.
- All local and national codes and ordinances must be observed. Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code ANSIZ223.1 NFPA54.
- The installer must leave these instructions with the consumer who should retain for local inspector's use and for future reference.


**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 I and/or local codes.

**In Massachusetts:** All gas products must be installed by a "Massachusetts" licensed plumber or gasfitter. A "T" type handle manual valve must be installed in the gas supply line to the appliance.

An air curtain or other overhead range hood which operates by blowing a downward airflow onto the range, shall not be used with a gas range.

## Your safety and the safety of others is very important.

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

 This is the safety alert symbol. This symbol alerts you to hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word "DANGER," "WARNING" or "CAUTION." These words mean:

 **DANGER**

**Hazards or unsafe practices which WILL result in severe personal injury or death.**

 **WARNING**

**Hazards or unsafe practices which COULD result in severe personal injury or death.**

 **CAUTION**

**Hazards or unsafe practices which COULD result in minor personal injury or property damage.**

All safety messages will identify the hazard, tell you how to

reduce the chance of injury, and tell you what can happen if the instructions are not followed.

**A GFI shall be used if required by NFPA-70 (National Electric Code), federal/state/local laws, or local ordinances.**

- The required use of a GFI is normally related to the location of a receptacle with respect to any significant sources of water or moisture.
- SUPERIORE will NOT warranty any problems resulting from GFI outlets which are not installed properly or do not meet the requirements below.

**If the use of a GFI is required, it should be:**

- Of the receptacle type (breaker type or portable type NOT recommended)
- Used with permanent wiring only (temporary or portable wiring NOT recommended)
- On a dedicated circuit (no other receptacles, switches or loads in the circuit)
- Connected to a standard breaker of appropriate size (GFI breaker of the same size NOT recommended)
- Rated for Class A (5 mA +/- 1 mA trip current) as per UL 943 standard
- In good condition and free from any loose-fitting gaskets (if applicable in outdoor situations)
- Protected from moisture (water, steam, high humidity) as much as reasonably possible.

 **WARNING**

To prevent possible damage to cabinets and cabinet finishes, use only materials and finishes that will not discolor or delaminate and will withstand temperatures up to 194°F (90°C). Heat resistant adhesive must be used if the product is to be installed in laminated cabinetry. Check with your builder or cabinet supplier to make sure that the materials meet these requirements.

# Warnings & Important Safety Instructions

## **DANGER**



### **CHEMICAL HAZARD**

To avoid risk of property damage and/or personal injury or death; this appliance is not to be used as a heating source.

- Benzene is a chemical which is part of the gas supply to this cooking product, which is consumed in the flames during combustion. Exposure to a small amount of benzene is possible if a gas leak occurs. Formaldehyde and soot are by products of incomplete combustion.

## **DANGER**

### **ELECTRICAL SHOCK HAZARD**

To avoid risk of electrical shock, personal injury or death; verify your appliance has been properly grounded in accordance with local codes or in absence of codes, with the National Electrical Code (NEC). ANSI/NFPA 70-latest edition.



## **WARNING**



### **MOVING HAZARD**

To avoid risk of severe personal injury; this appliance requires two or more personnel while handling and moving. Possible use of appliance moving devices is recommended.

## **WARNING**



### **TIPPING HAZARD**

To reduce the risk of property damage or personal injury; install anti-tipping device provided in accordance with the installation instructions in this document. Device must be engaged properly to prevent product from tipping over.

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

## **DANGER**



### **GAS LEAK HAZARD**

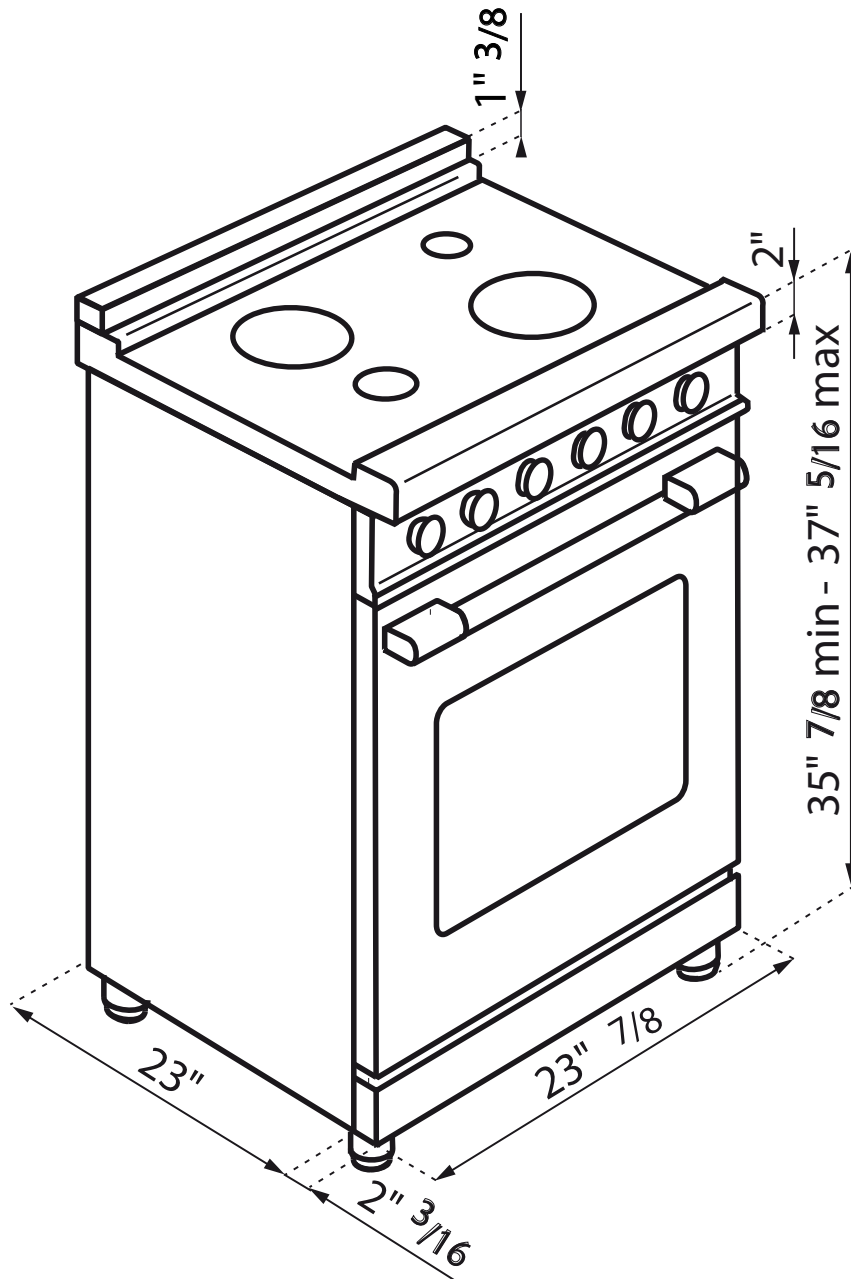
To avoid risk of personal injury or death; leak testing of the appliance must be conducted according to the manufacturer's instructions.

Before placing appliance in operation, always check for gas leaks with soapy water solution.

- **DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.**

# Dimensions

## 24" SUPERIORE Gas Ranges

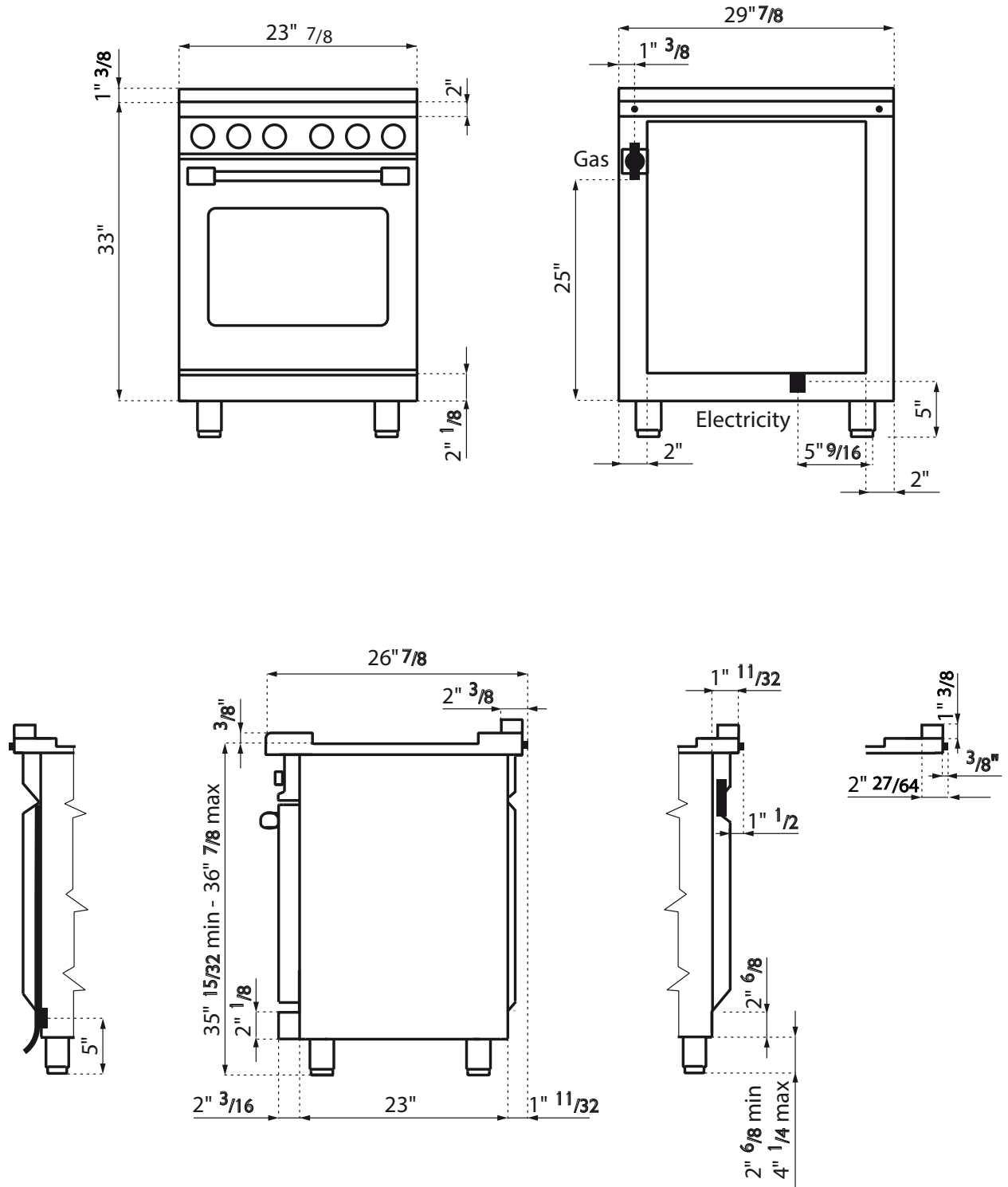


**Note:** Unit shown with island trim.

**Note:** All gas ranges are equipped with spacer on the back ( $\frac{25}{64}$ ) to prevent over heating of the wall.

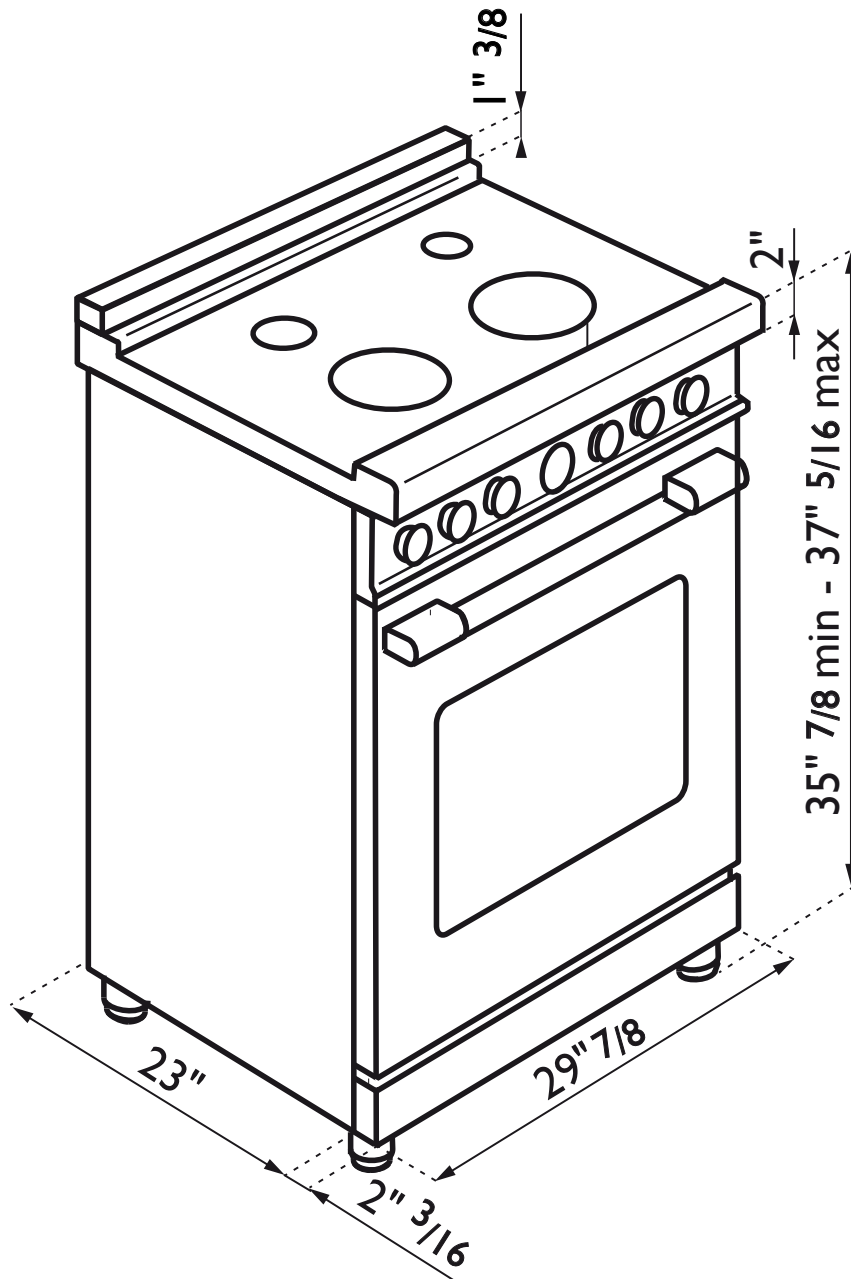
# Dimensions

## 24" SUPERIORE Gas Ranges



# Dimensions

## 30" SUPERIORE Ranges



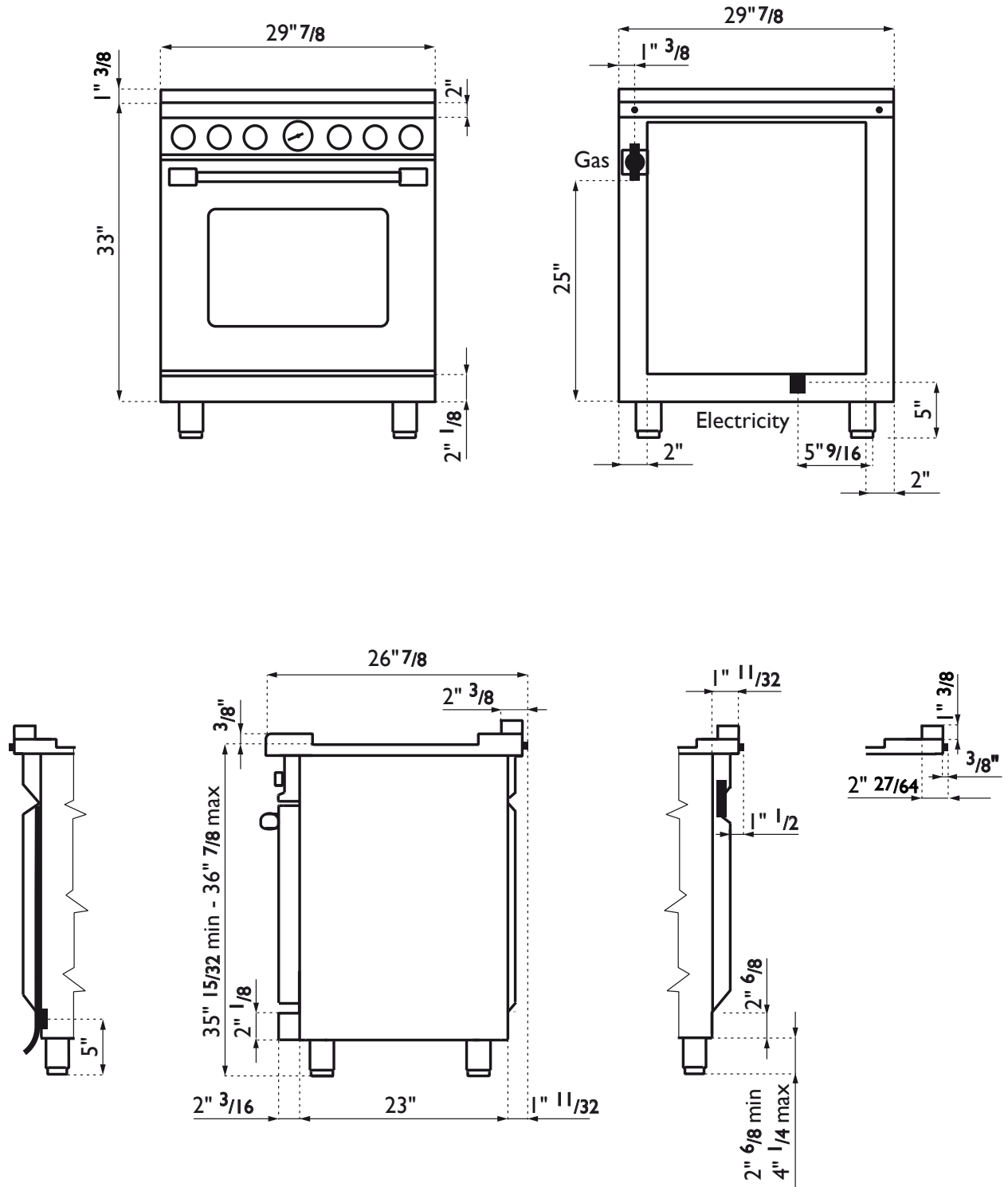
**Note:** Unit shown with island trim.

**Note:** All gas ranges are equipped with spacer on the back ( $\frac{25}{64}$ ) to prevent over heating of the wall.



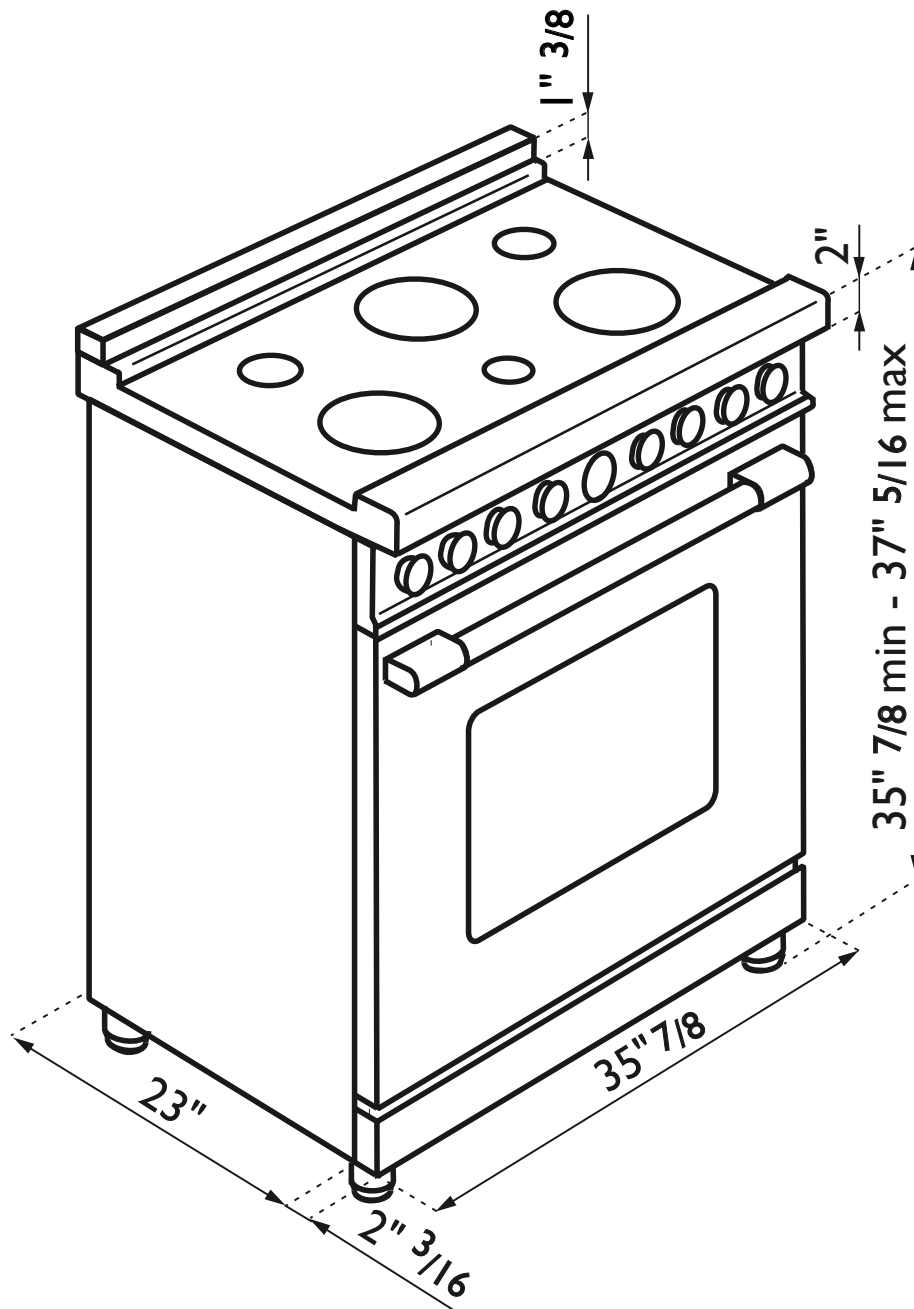
# Dimensions

## 30" SUPERIORE Ranges



# Dimensions

## 36" SUPERIORE Ranges

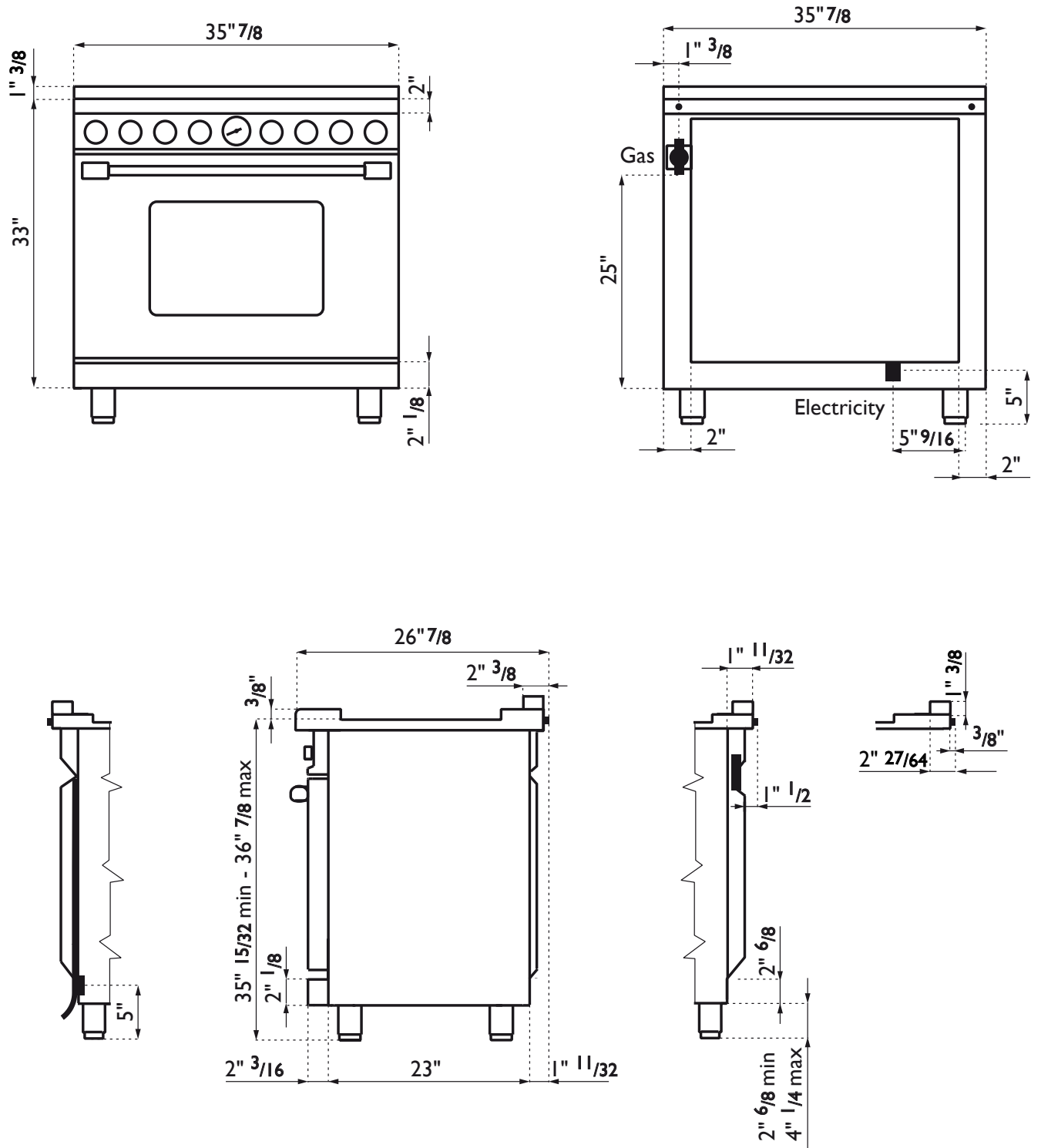


**Note:** Unit shown with island trim.

**Note:** All gas ranges are equipped with spacer on the back ( $\frac{25}{64}$ ) to prevent over heating of the wall.

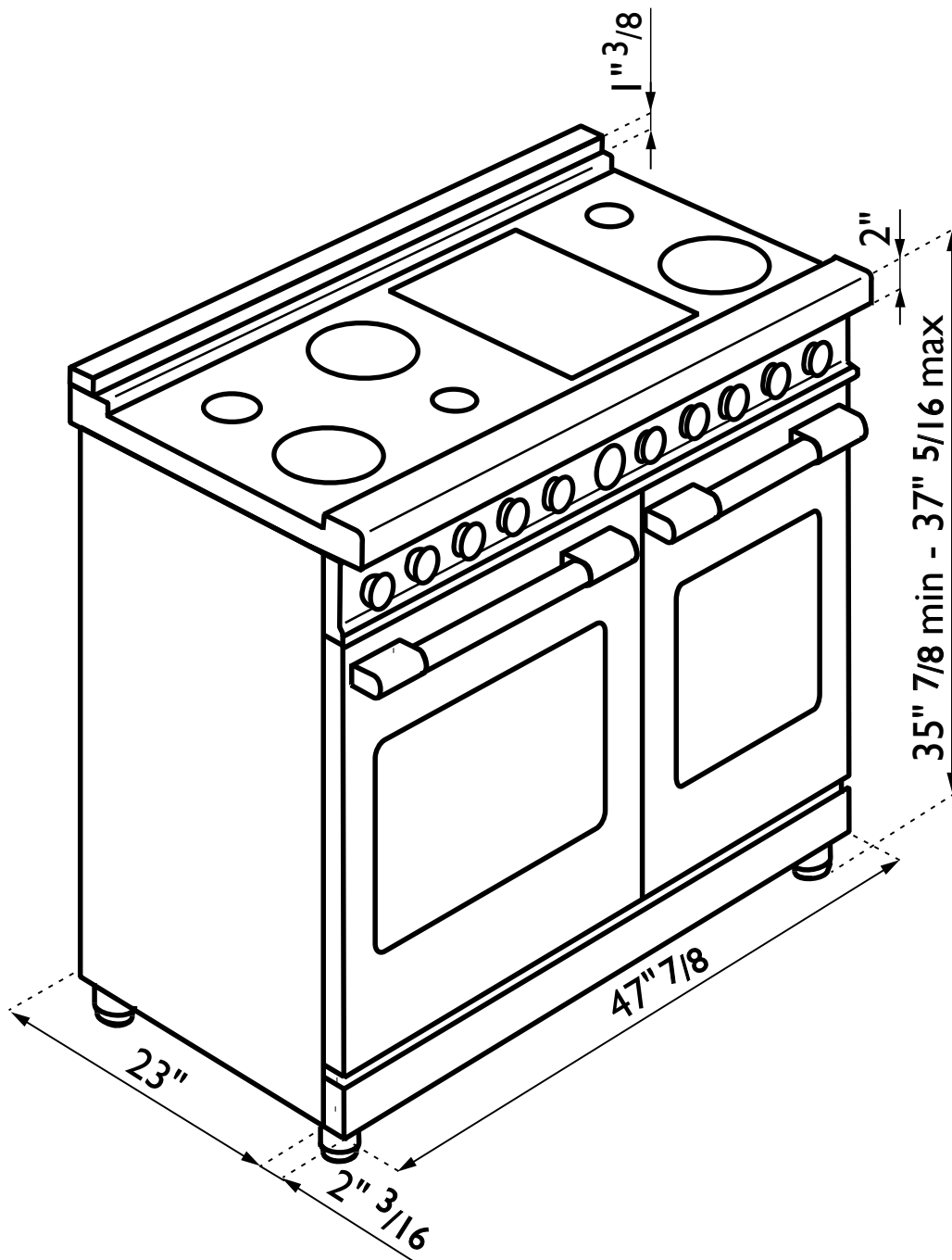
# Dimensions

## 36" SUPERIORE Ranges



# Dimensions

## 48" SUPERIORE Ranges

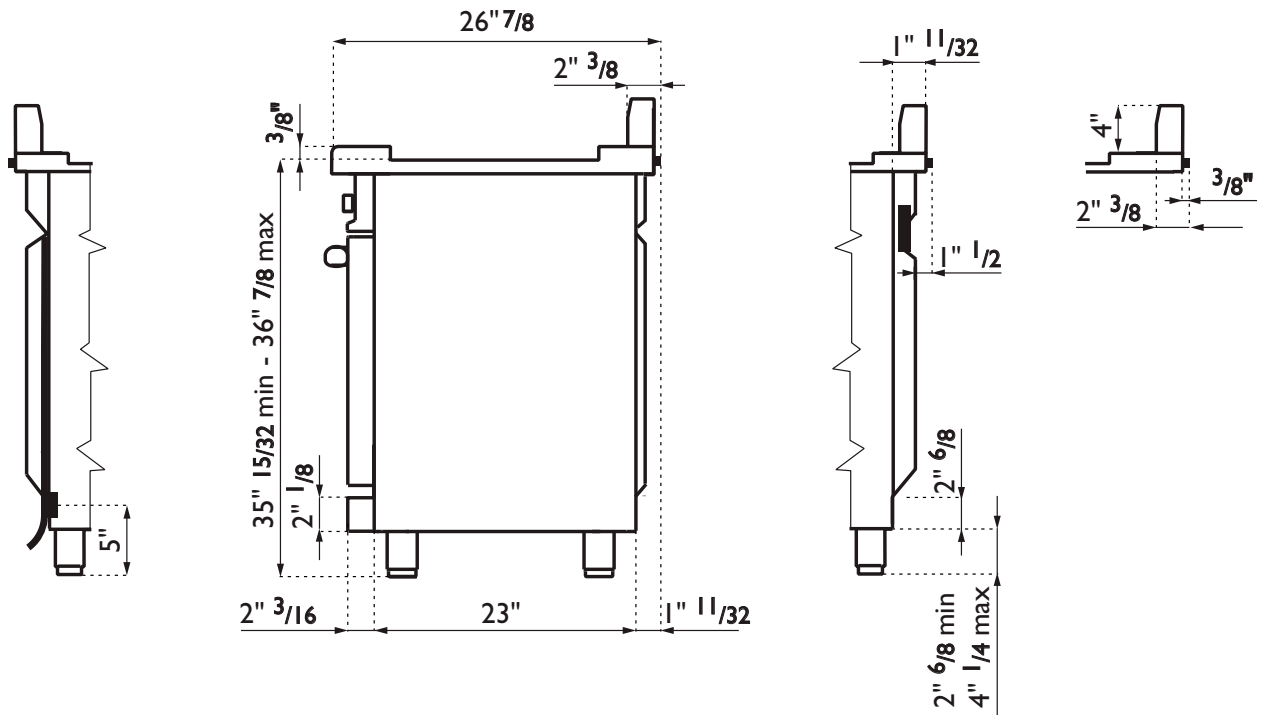
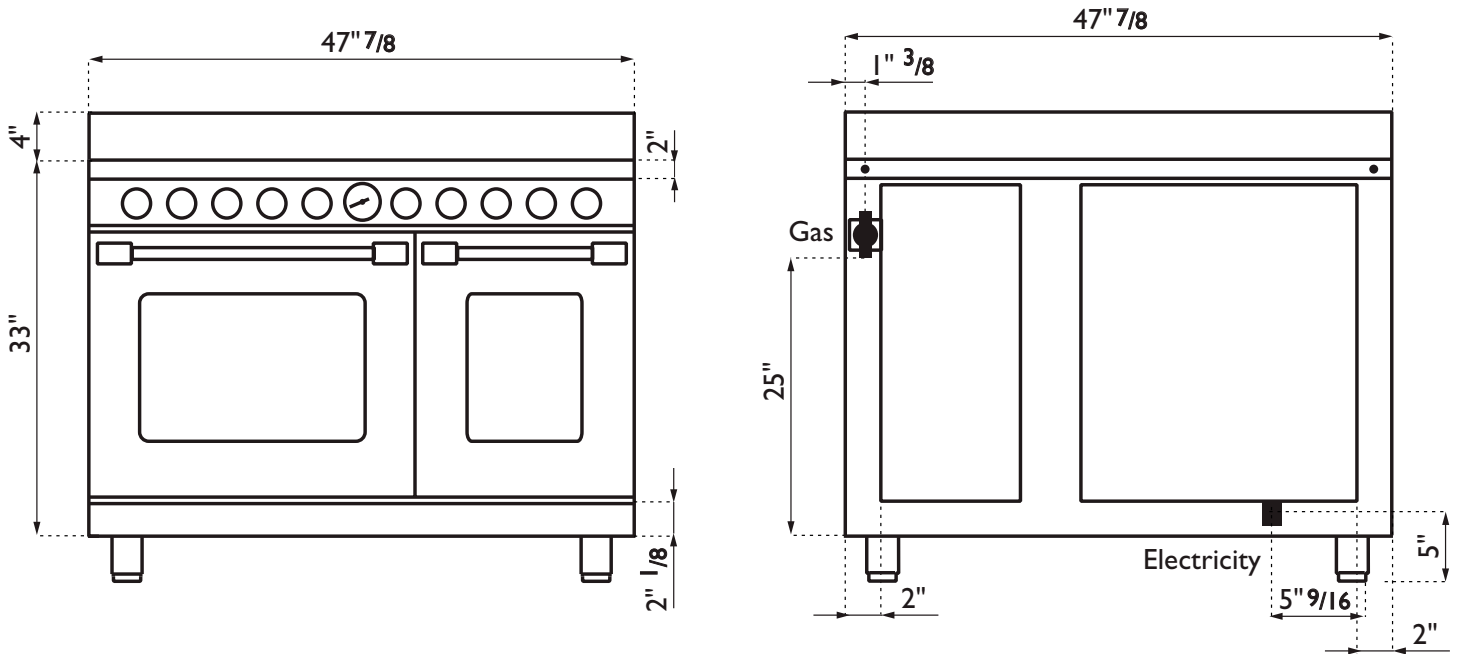


**Note:** Unit shown with island trim.

**Note:** All gas ranges are equipped with spacer on the back (<sup>25/64</sup>) to prevent over heating of the wall.

# Dimensions

## 48" SUPERIORE Ranges



# Specifications Technical data

<b>Burners - injectors and volume, range 24" (mod. R...241...)</b>										
	<b>Natural 4"</b>			<b>LP/Propane 11"</b>			<b>By-pass</b>			
	Inj.	W	BTU/h	Inj.	W	BTU/h	Ø	W	BTU/h	
Medium burners	117	-	6500	70	-	6500	34	-	1300	
Large burner	155	-	11000	93	-	11000	44	-	2700	
Power burner	Ext. ring Int. ring	137 (2) 80	-	18000	82 (2) 50	-	18000	65	-	4700
Power burner with simmer	Ext. ring Int. ring	137 (2) 80	-	18000	82 (2) 50	-	18000	60 27	-	4700
Total gas power	66.500						-			
Oven-all gas ranges	180	-	13000	108	-	13000	52	-	3000	
Broil-all gas ranges	120	-	6300	73	-	6300	-	-	-	
Feeding	120V 60 Hz 130W									
Interior dimensions	18 <sup>13/16</sup> × 19 <sup>57/64</sup> × 20 <sup>31/64</sup>									

<b>Burners - injectors and volume, range 30" (mod. R...301...)</b>										
	<b>Natural 4"</b>			<b>LP/Propane 11"</b>			<b>By-pass</b>			
	Inj.	W	BTU/h	Inj.	W	BTU/h	Ø	W	BTU/h	
Medium burners	117	-	6500	70	-	6500	34	-	1300	
Large burner	155	-	11000	93	-	11000	44	-	2700	
Power burner	Ext. ring Int. ring	137 (2) 80	-	18000	82 (2) 50	-	18000	65	-	4700
Power burner with simmer	Ext. ring Int. ring	137 (2) 80	-	18000	82 (2) 50	-	18000	60 27	-	4700
Total gas power (all gas ranges)	67500						-			
Total gas power (dual fuel s.c. ranges)	53500						-			
Oven-all gas ranges	180	-	14000	108	-	14000	52	-	3000	
Oven-dual fuel s.c. ranges	-	5550W   23 A	-	-	5550W   23 A	-	-	5550W   23 A	-	
Broil-all gas ranges	135	-	8000	82	-	8000	-	-	-	
Feeding	120V 60 Hz 130W									
Feeding-dual fuel s.c. ranges	120V/240 60 Hz									
Interior dimensions	24 <sup>13/64</sup> × 19 <sup>57/64</sup> × 20 <sup>31/64</sup>									

(\*) Only on mod. ...361

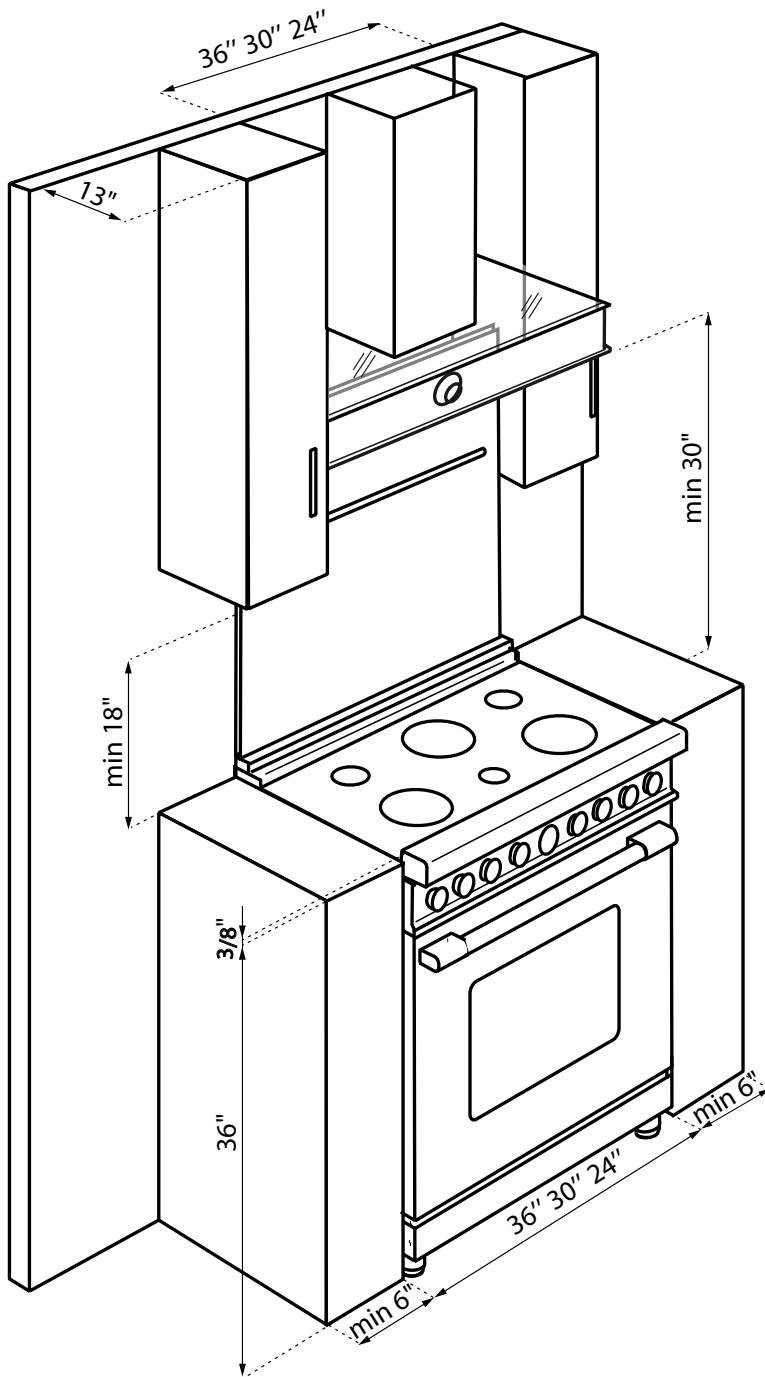
(\*\*) 2 burners on mod. ...361... ; 1 burner on mod. ...362...

# Specifications Technical data

<b>Burners - injectors and volume, ranges 36“(mod. R...361... and R...362...)</b>									
	<b>Natural 4”</b>			<b>LP/Propane 11”</b>			<b>By-pass</b>		
	<b>Inj.</b>	<b>W</b>	<b>BTU/h</b>	<b>Inj.</b>	<b>W</b>	<b>BTU/h</b>	<b>Ø</b>	<b>W</b>	<b>BTU/h</b>
Small burner (*)	92	-	3600	56	-	3600	28	-	1100
Medium burner (**)	117	-	6500	70	-	6500	34	-	1300
Large burner	155	-	11000	93	-	11000	44	-	2700
Power burner Ext. ring Int. ring	137 (2) 80	-	18000	82 (2) 50	-	18000	65	-	4700
Power burner Ext. ring with simmer Int. ring	137 (2) 80	-	18000	82 (2) 50	-	18000	60 27	-	4700
Total gas power (all gas ranges)	69500 (mod. ...362) and 79600 (mod. ...361...)						-		
Total gas power (d.f. s.c. ranges)	53500(mod. ...362) and 63600 (mod. ...361...)						-		
Oven-all gas ranges	200	-	16000	115	-	16000	65	-	4400
Oven-dual fuel s.c. ranges	-	6150W   26 A	-	-	6150W   26 A	-	-	6150W   26 A	-
Broil-all gas ranges	155	-	11000	92	-	11000	-	-	-
Electric griddle	1150 W 120V								
Feeding-all gas ranges	120V 60 Hz 170W (mod...361...) or 1320W (mod...362...)								
Feeding-dual fuel s.c. ranges	120V/240 60 Hz								
Interior dimensions	28 <sup>3/4</sup> × 19 <sup>57/64</sup> × 20 <sup>31/64</sup>								

<b>Burners - injectors and volume Range Mod. R...482...</b>									
	<b>Methane 4”</b>			<b>LPG 10”</b>			<b>By-pass</b>		
<b>Burners</b>	<b>Inj.</b>	<b>W</b>	<b>BTU/h</b>	<b>Inj.</b>	<b>W</b>	<b>BTU/h</b>	<b>Ø</b>	<b>W</b>	<b>BTU/h</b>
Small burner	92	-	3600	56	-	3600	28	-	1100
Medium burner	117	-	6500	70	-	6500	34	-	1300
Large burner	155	-	11000	93	-	11000	44	-	2700
Power burner Ext. ring Int. ring	137 (2) 80	-	18000	82 (2) 50	-	18000	65	-	4700
Power burner Ext. ring with simmer Int. ring	137 (2) 80	-	18000	82 (2) 50	-	18000	60 27	-	4700
Total gas power (all gas ranges)	86100						-		
Total gas power (dual fuel self_clean ranges)	63600						-		
Oven 48" left cavity all gas	180	-	14000	108	-	14000	52	-	3000
Broil 48" left cavity all gas	135	-	8000	82	-	8000	-	-	-
Oven 48" right cavity all gas	135	-	8500	80	-	8500	52	-	3000
Ovens-dual fuel s.c. ranges	-	9060W   43 A	-	-	9060W   43 A	-	-	9060W   43 A	-
Electric griddle	1150 W								
Feeding-all gas ranges	120V 60 Hz 1350W (12 A) or 9060 W (mod...RN482... RD482...)								
Feeding-dual fuel s.c. ranges	120V/240 60 Hz								
Overlay cavity volume	5.7 main 3.0 aux								
Interior dimensions	m. 24 <sup>13/64</sup> × 19 <sup>57/64</sup> × 20 <sup>31/64</sup> / a. 9 <sup>17/64</sup> × 19 <sup>35/64</sup> × 20 <sup>31/64</sup>								

# Clearance Dimensions 24"/30"/36"/48"



- This range may be installed directly adjacent to existing 36" (91.4 cm) high base cabinets.

**IMPORTANT:** The side trim **MUST** be 3/8" (0.95 cm) above the adjacent base cabinet countertop. This can be accomplished by raising the unit adjusting the legs.

- The range **CANNOT** be installed directly adjacent to sidewalls, tall cabinets, tall appliances, or other side vertical surfaces above 36" (91.4 cm) high. There must be a minimum of 6" (15.2 cm) side clearance from the range to such combustible surfaces above the 36" (91.4 cm) counter height.
- Within the 6" (15.2 cm) side clearance to combustible vertical surfaces above 36" (91.4 cm), the maximum wall cabinet depth must be 13" (33.0 cm) and wall cabinets within this 6" (15.2 cm) side clearance must be 18" (45.7 cm) above the 36" (91.4 cm) high countertop.
- Wall cabinets above the range must be a minimum of 42" (106.7 cm) above the range cooking surface for the full width of the range. This minimum height requirement does not apply if a range hood is installed over the cooking surface.

**Note:** If a range hood is installed, wall cabinets above the range have a different minimum clearance height.

## CAUTION



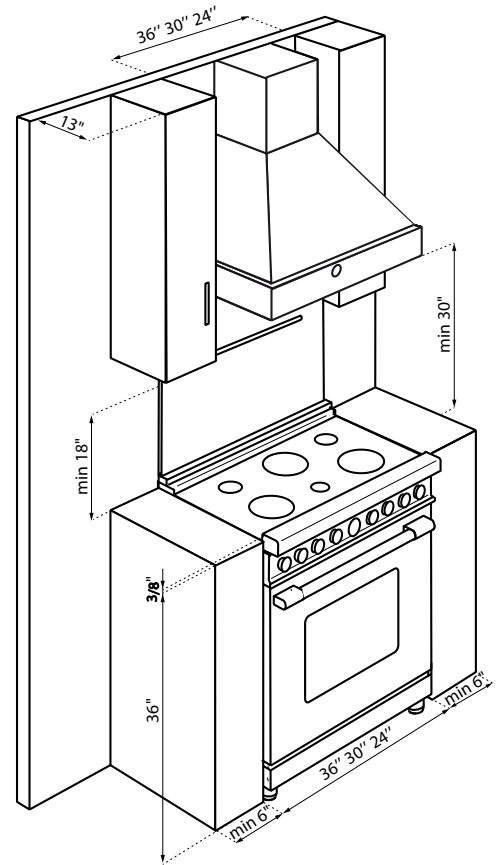
### Burn hazard

To avoid risk of personal injury; the use of cabinets for storage above the appliance may result in a potential burn 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 5" (12.7 cm) beyond the bottom of cabinets.

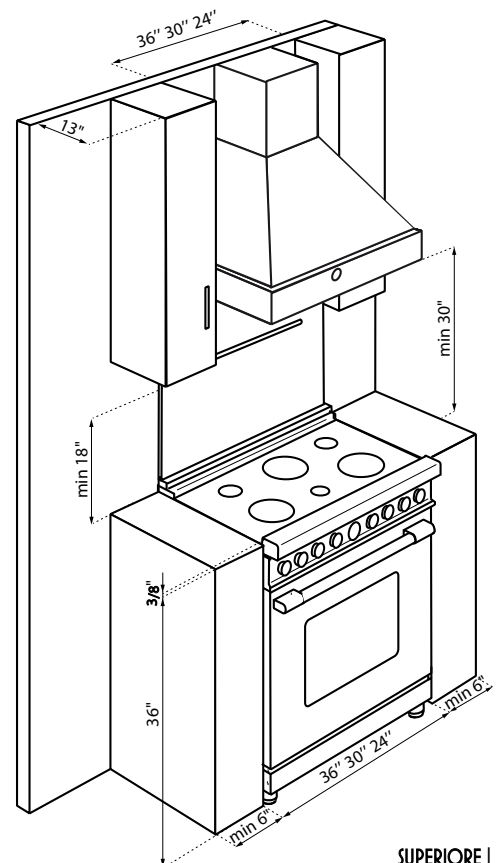


# Clearance Dimensions

The bottom of a standard hood should be 30" (76.2 cm) min. to 36" (91.4 cm) max to above the countertop. This would typically result in the bottom of the hood being 66" (167.6 cm) to 72" (182.9 cm) above the floor. Refer to the range hood installation instructions for additional information. These dimensions provide for safe and efficient operation of the hood.



**Important:** There must be a minimum of 6" (15.2 cm) clearance from rear of range to a **combustible** wall. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances to non-combustible materials must be approved by the authority having jurisdiction.



# Electrical & Gas Requirements

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## Electrical Requirements

Check your national and local codes regarding this unit. This range requires 120VAC/60 Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to unit. See “Electrical Connection” section for grounding instructions. Must be fused separately from any other circuit.



### **ELECTRICAL SHOCK HAZARD**

To avoid the risk of electrical shock, personal injury or death; verify electrical power is turned off at the breaker box and gas supply is turned off until the range is installed and ready to operate, installation by an authorized installer only.

## Gas Connection

The appliance must be disconnected from the gas supply piping system during any pressure testing of that system.

The gas supply (service) line must be the same size or greater than the inlet line of the appliance. This range uses a 1/2" (1.3 cm) IDNPT (Sch40) inlet. Sealant on all pipe joints must be resistive to LP gas.

The range is designed specifically for natural gas or liquid propane (LP) gas. Before beginning installation verify that the model is compatible with the intended gas supply.

### **Manual shut-off valve:**

This installer-supplied valve must be installed in the gas service line before the appliance in the gas stream and in a location where it can be reached quickly in the event of an emergency. Any opening behind the range shall be sealed.

In Massachusetts: A “T” handle type manual valve must be installed in the gas supply line to the appliance.

**IMPORTANT:** Any conversion required must be performed by your dealer or a qualified licensed plumber or gas service company. Please provide the service person with this manual before work begins.

### **Pressure Regulator**

- All ranges have a pressure regulator on the incoming service line for safe and efficient operation, since service pressure may fluctuate with local demand.

External regulators are not required on this range since a regulator is supplied with each unit. Under no condition by-pass this regulator.

- Manifold pressure should be checked with a manometer, natural gas requires 4.0" W.C.P. and LP gas requires 11.0" W.C.P. Incoming line pressure upstream from the regulator must be 1" W.C.P. higher than the manifold pressure in order to check the regulator. The regulator used on this range can withstand a maximum input pressure of 1/2" PSI (14.0" W.C.P.). If the line pressure is in excess of that amount, a step down regulator will be required.

# Gas Requirements

## TO INSTALL PRESSURE REGULATOR

- 1 - Remove the 2 covers on the back by unscrewing the 3 screws indicated at pag 15 step 1 an 2.
- 2 - Take from the top of packaging the parts shown in the picture below to assemble the pressure regulator.
- 3 - Screw the assembled pressure regulator on the range like shown on picture below. Pay attention to the vertical alignment of the same pressure regulator.
- 4 - Screw the assembled pressure regulator on the range like shown in picture below. Pay attention to the vertical alignment of the of the pressure regulator.



# Gas Requirements

To perform the following operation is necessary to have easy access to the back the range. While performing this please note that the range must not be connected to the power and or gas lines.



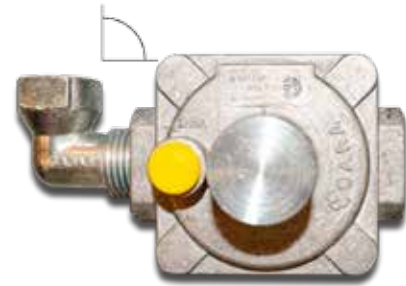
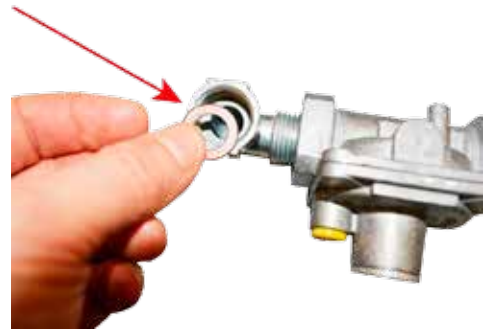
1 - Remove the main back cover unscrewing the two screws.



2 - Remove the gas regulator back cover unscrewing the single screw.



3 - Fit the elbow on the regulator. Put the gasket, in it.



4 - Connect the regulator to the manifold and re-install the main back cover.



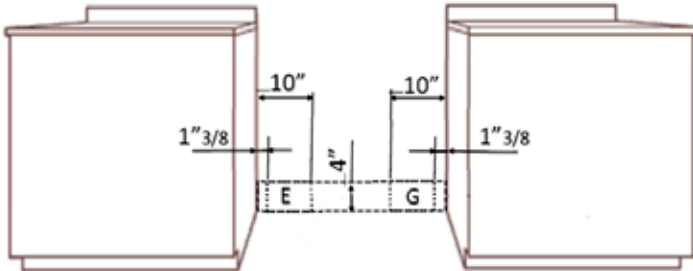
5 - Re-install the gas regulator backcover and fix it with two screws.



# Gas Requirements

## Flexible Connections:

If the unit is to be installed with flexible couplings and/or quick-disconnect fittings, the installer must use a heavy-duty AGA design-certified flexible connector or at least 1/2" (1.3 cm) ID NPT (with suitable strainreliefs) in compliance with ANSI Z21.41 and Z21.69.



G - area for gas connection  
E - area for electric connection

**In Canada:** CAN I-6, 10-88 metal connectors for gas appliances and CAN I-6.9 M79 quick disconnect devices for use with gas fuel.

**In Massachusetts:** This appliance must be installed with a 36" (3-foot) long flexible gas connector.

## GAS CONVERSION WARNING!

Before carrying out this operation, disconnect the appliance from gas and electricity. Gas conversion shall be conducted by a factory-trained professional. Call the customer service hotline to identify a factory-trained professional near your home. The gas conversion procedure for this range includes 6 steps:

1. Pressure regulator
2. Surface burners
3. Main oven burner
4. Broiler burner
5. Visual checks prior to closure of oven bottom panel
6. Adjustment of minimum setting.

The conversion is not completed if all 6 steps have not been concluded properly. Before performing the gas conversion, locate the package containing the replacement nozzle shipped with every range.

## IMPORTANT:

Each nozzle has a number indicating its flow diameter printed on the body. Consult the table on "Specifications Technical data" paragraph for matching nozzles to burners. Save the nozzles removed from the range for future use.

## STEP I: PRESSURE REGULATOR

The pressure regulator supplied with the appliance is a convertible type pressure regulator for use with Natural Gas at a nominal outlet pressure of 4" w.c. or LP gas at a nominal outlet pressure of 11" w.c. and it is pre arranged from the factory to

operate with one of these gas/pressure as indicated in the labels affixed on the appliance, package and Instruction booklet.

To convert the regulator for use with other liquid propane LP gas:

1. Unscrew by hand the upper cap of the regulator; remove the white plastic attachment from the cap, reverse its direction and screw it again firmly against the cap. The white plastic attachment must be turned as follow for NATURAL GAS and as reversed for LP/PROPANE GAS



NATURAL GAS

2. Screw by hand the metal cap in the original position on the regulator.



LP/PROPANE GAS





# Gas Requirements

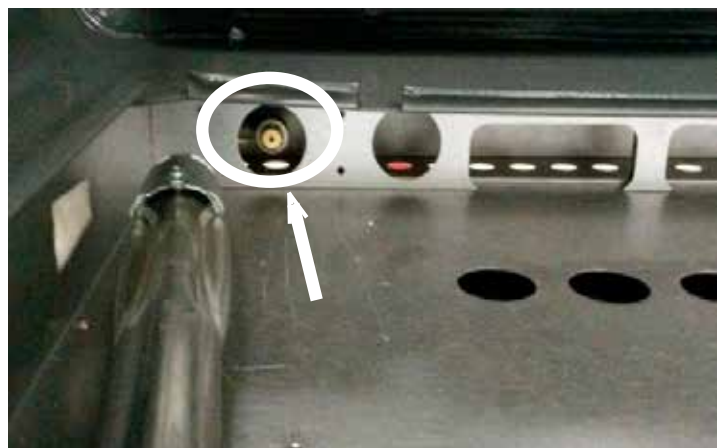
## STEP 2: SURFACE BURNERS

To replace the nozzles of the surface burners, lift up the burners and unscrew the nozzles shipped with the range using a 7 mm (sochet wrench). Replace nozzles using the conversion set supplied with the range or by a Tecno authorized parts warehouse. Each nozzle has a number indicating its flow diameter printed on the body. Consult the table on "Specifications Technical data" paragraph for matching nozzles to burners.

## STEP 3 (FOR ALL-GAS RANGES ONLY): MAIN OVEN BURNER

To replace the nozzles of the main oven burner, start by removing the bottom panel of the oven. Loose the 2 screw located on the left and right sides of the burner and the burner from its support.

**ATTENTION:** pay extra attention to avoid damage to the igniter and thermocouple. Unscrew the nozzle located inside the gas fitting using a 10 mm or 7 mm socket wrench. (It depends on type of injector).



# Gas Requirements

Replace the nozzle using the conversion set supplied with the range or by a Tecno authorized parts warehouse. Each nozzle has a number indicating its flow diameter printed on the body. Consult the table on "Specifications Technical data " paragraph for matching nozzles to burners.

**Air adjustment is not needed.**



## STEP 4 (FOR ALL-GAS RANGES ONLY): BROILER BURNER

Loosen the 2 screws on left and right sides and pull out the burner from its support burner from its support.

**ATTENTION:** pay extra attention to avoid damage to the igniter and thermocouple.



Using a 7 mm or 10 mm socket wrench to unscrew the nozzle. Replace the nozzle using the conversion set supplied with the range or by a Tecno authorized parts warehouse. Each nozzle has a number indicating its flow diameter printed on the body. Consult the table on "Specifications Technical data " paragraph for matching nozzles to burners.

**ATTENTION: Air adjustment is not needed.**



## STEP 5 (FOR ALL-GAS RANGES ONLY): VISUAL CHECKS

Before reinstalling the bottom panel, the following visual check must be performed to ensure that the conversion has been carried out properly and without damage to other components of the range.

## OVEN IGNITER AND THERMOCOUPLE POSITION

The appropriate gap between the tip of the spark plug or thermocouple and the burner shall be approximately 1/8".



# Gas Requirements

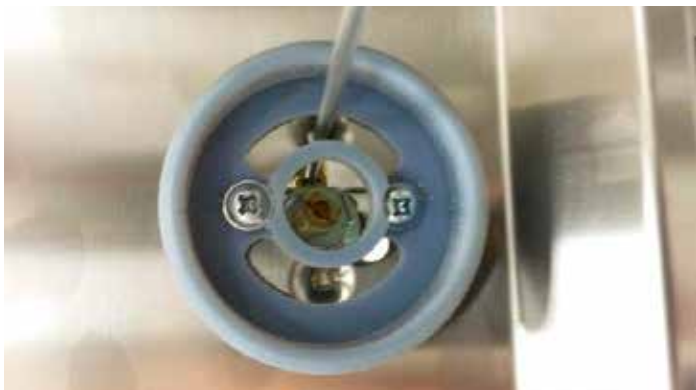
The tip of the spark plug or thermocouple must fully overlap at least the first gas emission hole of the burner. After performing all these visual checks, reinstall the bottom panel of the oven compartment and proceed to setting the minimum for each burner.

## STEP 6: MINIMUM FLAME ADJUSTMENT

**WARNING!** These adjustments should be made only for use of the appliance with natural gas. For use with liquid propane gas, the By-pass screw must be fully turned in a clockwise direction.

### SURFACE BURNERS

1. Light one burner at a time and set the knob to the MINIMUM position (small flame).
2. Remove the knob.
3. The range is equipped with a safety valve. Using a small size slotted screwdriver, locate the By-pass screw valve on the valve body and turn it to the right or left until the burner flame is adjusted to desired minimum.
4. Make sure that the flame does not go out when switching quickly from the MAXIMUM to the MINIMUM position.



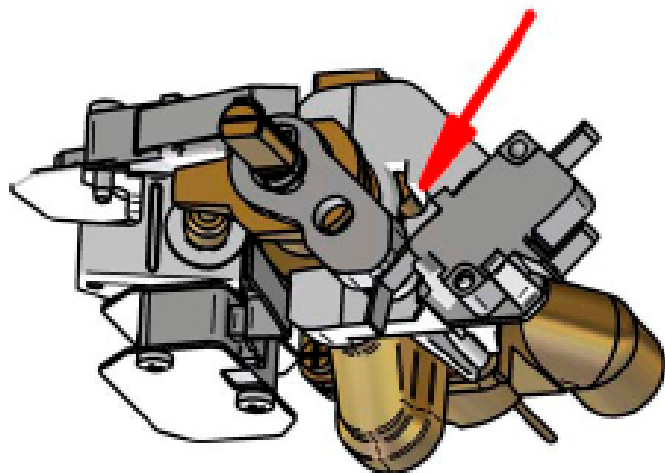
For surface hob burners



For simmer burners, on the tap in the right

### OVEN BURNER

1. Set the oven temperature control knob to the MAXIMUM setting.
2. Close the oven door and operate the oven for at least 10 minutes.
3. Set the knob to the MINIMUM setting
4. Remove the knob.
5. With a slotted screwdriver turn the choking screw (bypass screw at the left side of the thermostat bar) and, while observing the flame at the same time through the bottom oven porthole, evaluate the consistency of the flame so it remains on when switching quickly from MINIMUM to MAXIMUM setting.





# General Information

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**READ AND FOLLOW ALL WARNING AND CAUTION INFORMATION WHEN INSTALLING THIS APPLIANCE.**

- All openings in the wall behind the appliance and in the floor under the appliance must be sealed.
- Do not obstruct the flow of combustion and ventilation air.



Avoid any damage to oven vents.  
The vents need to be unobstructed and open to provide proper airflow for optimal oven performance.



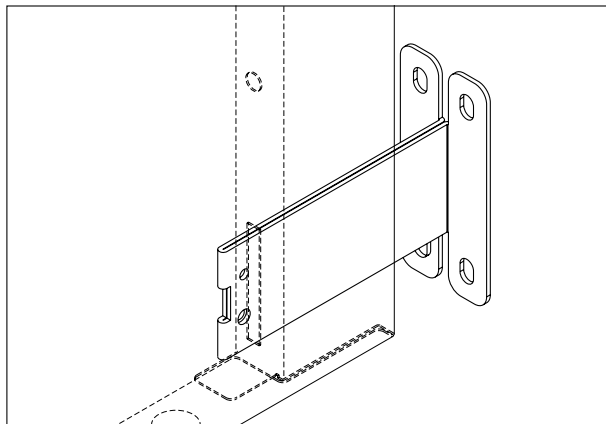
The cooling fans should be working when the unit is in operation, until the appliance has reduced its external temperatures. If you notice the cooling fans are not operating or you observe unusual or excessive noise coming from the cooling fans, contact a SUPERIORE Service Center before continuing operation. Failure to do so can result in damage to the oven or surrounding cabinets.

## Moving, Handling and Unpacking

Remove and discard all packing materials, including cardboard and tape on the outside and inside of the range. Remove the burner grates and styrofoam off the top cooking surface. Be sure to remove the burner caps packaged in styrofoam below the burner grates.

Do not discard the anti-tip metal bracket supplied with the range. This is the anti-tip device and must be installed with the unit. Refer to "Anti-tip Device Installation" section.

Some stainless steel parts may have a plastic protective wrap which must be peeled off. The interior should be washed thoroughly with hot, soapy water to remove film residues and any dust or debris before being used, then rinsed and wiped dry. Solutions stronger than soap and water are rarely needed.



# Installation/Door removal

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## NOTICE

**DO NOT** use the handle or oven door to lift the oven. **DO NOT** lift or carry the door by the handle. Removing the door must be done by your dealer, a qualified licensed plumber, or certified gas installer.

①



### Door Removal

1)- Open the door completely. Place the pins, supplied with unit, in pin hole. For personal safety, **ONLY** use pins supplied with the unit.

②



2)- Grasp the door as indicated in the photos below and turn up until you perceive the block.

③



3)- Lift the door up and extract.

# Leg Installation/Adjustments/Alignment

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Superiore ranges must be used only with the legs properly installed.



**Four height adjustable legs, assembled under the bottom of the range**



Four height adjustable legs are delivered with the range in the polystyrene container situated over the appliance.

Before installing the legs, position the appliance near its final location as the legs are not suitable for moving the appliance over long distances.

After unpacking the range, raise it enough to insert the legs in the appropriate receptacles situated on the lower part of the appliance. Lower the range gently to keep any undue strain from legs and mounting hardware. If possible use a pallet or lift jack instead of tilting the unit.

**NOTE: please install the front legs first, and then the back legs, to avoid any damage to the unit.**

Adjust leg height to the desired level by twisting the inside portion of the leg assembly until the proper height is reached. Check with a level that the worktop alignment is perfectly level.

## **Insert the legs in the appropriate receptacles**

Remember that is indicated to set the high corner of range so that the top of side trim is 3/8" (0.95 cm) above countertop. (see paragraph "Dimension")

# Anti-tip Device Installation



## ⚠ WARNING

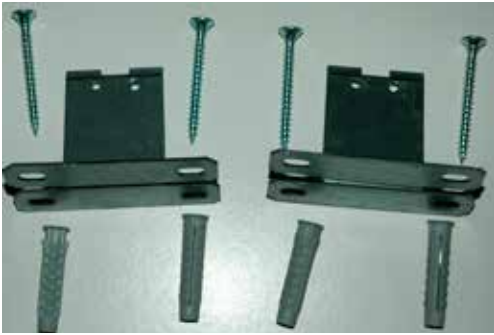
### TIPPING HAZARD:

To reduce the risk of property damage or personal injury; install anti-tipping device provided in accordance with the installation instructions in this document.

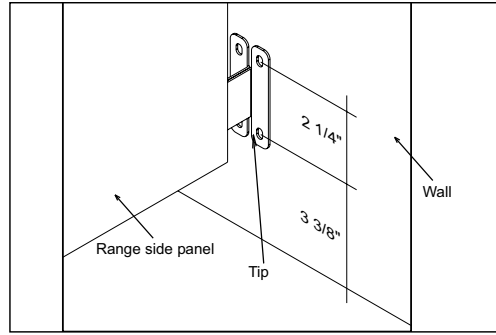
Device must be engaged properly to prevent product from tipping over.



### TIPPING



Kit enclosed with the range. Mark and drill holes where the bracket will be located.



Measure from floor to the anti-tip bar located in a slit on the back of the range.

## GROUND FIXING BRACKETS

Adjust the range height by regulating the feet, until you reach the desired cooktop height. Fix the components B to the ground, according to width Y (see below chart).

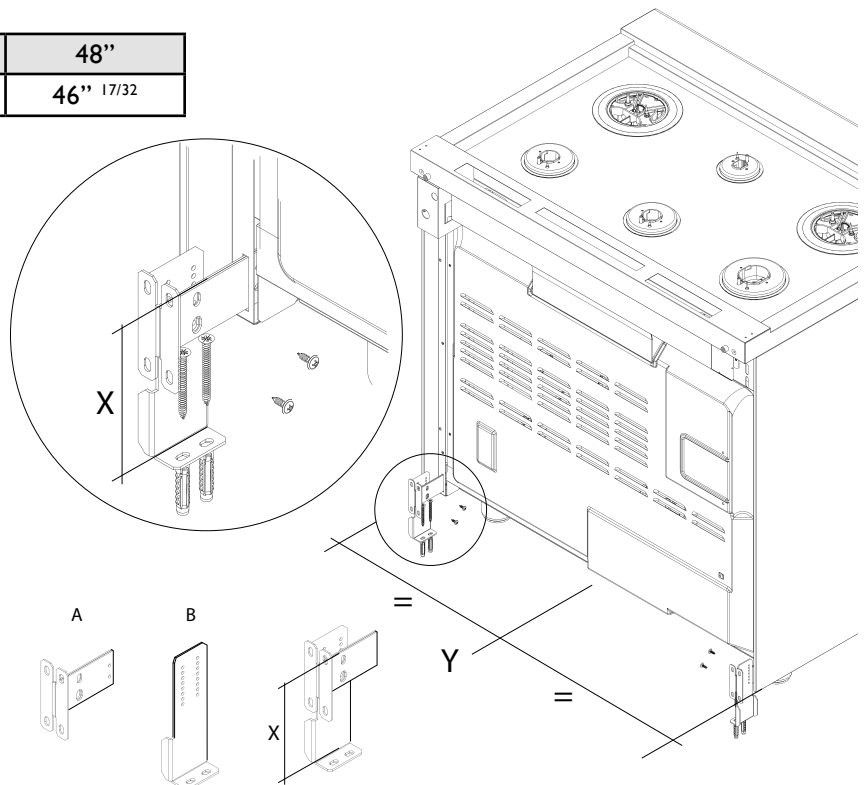
	24"	30"	36"	48"
Y	22" <sup>9</sup> / <sub>16</sub>	28" <sup>35</sup> / <sub>64</sub>	34" <sup>17</sup> / <sub>32</sub>	46" <sup>17</sup> / <sub>32</sub>

Insert the component A in the hole in the back of the cooker and measure the distance X (from the upper edge of the hole to the ground).

Fix A to B with the screws, keeping the distance X.

Repeat the same sequence on the other side of the product.

Slide the range towards the wall until the brackets A are well into the holes in the back of the product.



# Connecting Gas & Electric

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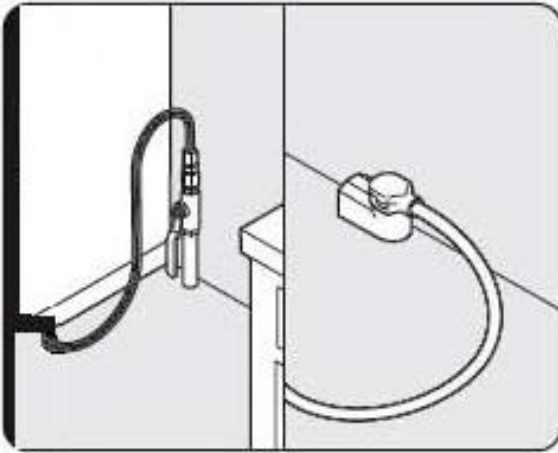
**DANGER**



## **GAS LEAK HAZARD**

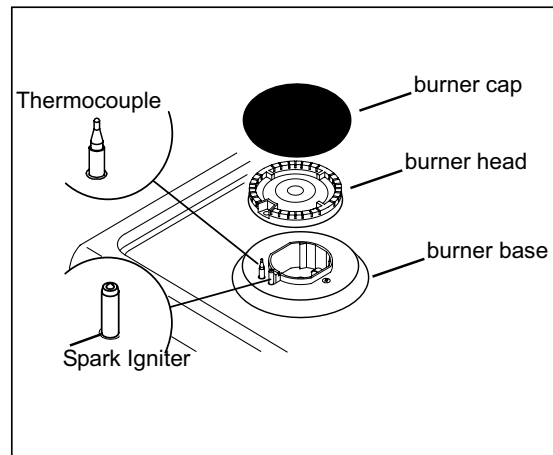
To avoid risk of personal injury or death; leak testing of the appliance must be conducted according to the manufacturer's instructions. Before placing appliance in operation, always check for gas leaks with soapy water solution.

- **DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.**



### **Connect gas and electrical.**

Before placing appliance in operation, always check for gas leaks. This must be performed by your dealer, a qualified licensed plumber, or gas service company.



Burner caps are packed in styrofoam top pack with the grates. Place burner on top of range. Place burner grate on top of burner cap and grate support.

## **Final Preparation**

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•All stainless steel body parts should be wiped with hot, soapy water and with a liquid cleaner designed for this material. If buildup occurs, **DO NOT** use steel wool, abrasive cloths, cleansers, or powders! If it is necessary to scrape stainless steel to remove encrusted materials, soak with hot, wet cloths to loosen the material, then use a wool or nylon scraper. **DO NOT** use a metal knife, spatula, or any other material tool to scrape stainless steel! Scratches are almost impossible to remove.

# Performance Checklist

A qualified installer should carry out the following checks:

- Check top burner ignition. Push and turn the knob "Full on" position. The low flame should light at every port.
- Check oven bake function bake burner on full power.
- Check convection broil function broil burner at full power.
- Check convection fans function convection fans comes on when switch is turned on.
- **Convection fans do not operate when broils working.**

Worktop burner knob	
<b>OFF</b>	= Closed position
	= "Full on" position (High flame)
	= "Reduced rate" position (Low flame)

For all gas ranges only	
<b>OFF</b>	= Closed position
from MIN to MAX (300 - 500 °F)	= Oven temperatures
Broil	= Broil

For dual fuel s.c. ranges only	
	= Bake
	SHABBATH = Warming
<b>CLEAN</b>	= Self cleaning function
	= Dehy Drate
	= Convection
	= Convection Broil
	= Broil
	= Turbo
	= Convection Bake

Worktop burner knob + simmer	
<b>OFF</b>	= Closed position
-	= "Full on" position internal ring
-  -	= "Full on" position esternal ring

For all gas ranges only - Griddle	
<b>OFF</b>	= Closed position
from 1 to 7 positions	= Griddle temperatures

For dual fuel s.c. ranges only	
<b>OFF</b>	= Zero position
from MIN to MAX (100- 500 °F)	= Oven temperatures
<b>CLEAN</b>	= Cleaning function

For all gas ranges only	
<b>OFF</b>	= Closed position
from MIN to MAX (300- 450 °F)	= Oven temperatures
Broil	= Broil

For dual fuel sc ranges only - aux oven	
	= Light
	= Bake
	= Lower bake
	= Upper bake
	= Broil

# Service & Registration

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Only authorized replacement parts may be used in performing service on the appliance. All servicing should be referred to a qualified technician.

Contact SUPERIORE 1-844-322-2111, for the nearest service parts distributor in your area or write to:  
CUSTOMERCARE@TECNOSPA.IT

Record the information indicated below. You will need it if service is ever required. The model and serial number can be found by looking in the last page of this booklet. A duplicate label is located on the back side of the range.

**model number** .....

**serial number** .....

**date of purchase** .....

**date installed** .....

**dealer's name** .....

**address** .....

**These installation instructions should remain with the unit for future reference.**

# WARRANTY U.S.A & CANADA

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Please record your model (MOD) and serial number (S/N) below for future reference. For your convenience, a label containing this information is supplied with this booklet. When writing or calling about a service problem, please include the following information:

- your name, address and telephone number
- appliance model and serial number
- name and address of your dealer
- a clear description of the problem you are having
- proof of purchase (sales receipt)

MOD: \_\_\_\_\_

S/N: \_\_\_\_\_

## TECNOGAS SUPERIORE WARRANTY TWO YEARS PARTS AND LABOR

For two year from the date of the original purchase, SUPERIORE will repair or replace (at its option) any part of the range which fails due to a defect in materials or workmanship. During this warranty, SUPERIORE will provide, free of charge, all labor and in-home service to repair or replace the defective part. This warranty is extended to the original purchaser and any succeeding owner with proper documentation of ownership for products purchased for residential use within the United States of America.

## EXCLUSIONS

This warranty does not cover any defect or damage, which is not direct fault of SUPERIORE; this includes, but is not limited to:

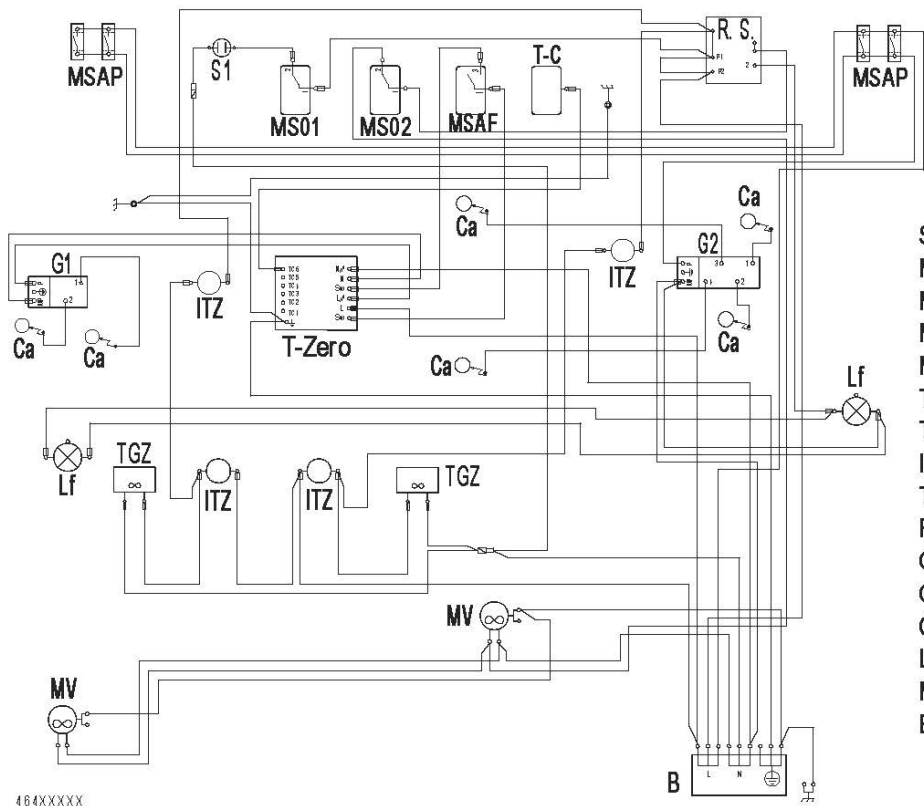
- 1) Service trips to your home to instruct you how to use the product.
- 2) Service trips to your home, during which no fault is found.
- 3) Damages occurred during transit, handling and/or installation of the product.
- 4) Damages occurred in case the product has not been installed, duly following the manufacturer's installation instructions, as well as any local code or regulation.
- 5) Damages due to failure in following the manufacturer's recommended care, cleaning and maintenance instructions; in particular, damages to the oven and/or the worktop if they have not been cared and cleaned according to these instructions.
- 6) Any repair, modification, alteration, or adjustment provided by any person not authorized by SUPERIORE.
- 7) Failure of the product if it is abused, misused or used for other than the intended purpose or if used commercially/industrially.
- 8) Incorrect electric current, voltage or power supply.
- 9) Improper setting of any control.
- 10) Replacement of house fuses or resetting of circuit breakers.
- 11) Replacement of the light bulbs.
- 12) Wear and tear
- 13) Any substance, accumulating in any part or component of the product.
- 14) Damages to anything situated next to the product, including, but not limited to, ceiling, floor or cabinetry.
- 15) Damage to the product caused by accident, fire, floods or acts of God.
- 16) Expenses for travel and transportation to locations more than 30 miles from an authorized SUPERIORE retailer.
- 17) Products with original serial numbers that have been removed.

The remedies described above are the only ones which SUPERIORE will provide, either under this warranty or under any warranty arising by operation of law. SUPERIORE will not be responsible for any consequential or incidental damages arising from the breach of this warranty or any other warranty, whether express, implied or statutory.

Some States do not allow the exclusion or limitation of incidental or consequential damages. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are, consult your local state consumer affairs office or your state's Attorney General.



# Electric diagram 24" - 30" 4 burners all gas ranges

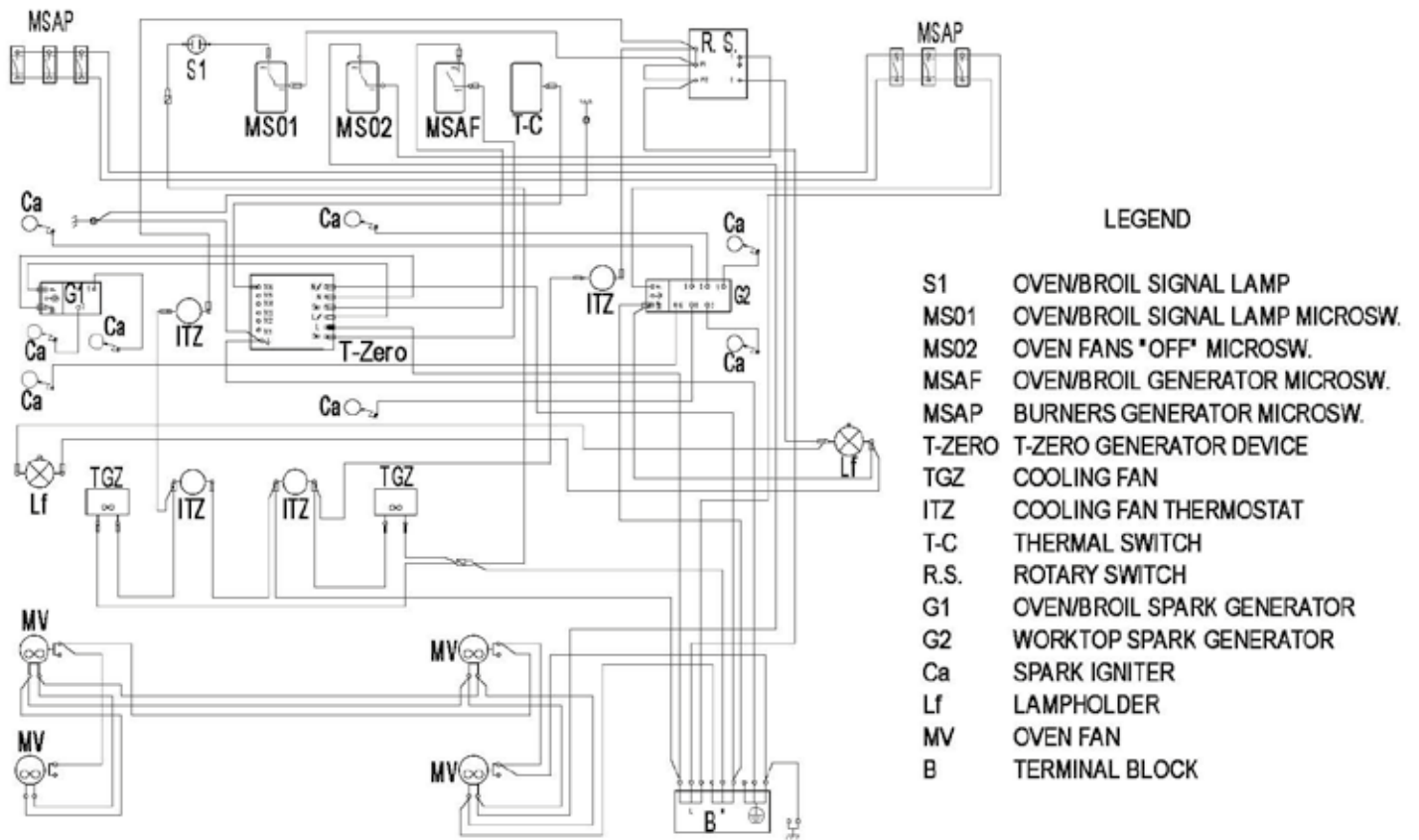


## LEGEND

- S1 OVEN/BROIL SIGNAL LAMP
- MS01 OVEN/BROIL SIGNAL LAMP MICROSW.
- MS02 OVEN FANS "OFF" MICROSW.
- MSAF OVEN/BROIL GENERATOR MICROSW.
- MSAP BURNERS GENERATOR MICROSW.
- T-ZERO T-ZERO GENERATOR DEVICE
- TGZ COOLING FAN
- ITZ COOLING FAN THERMOSTAT
- T-C THERMAL SWITCH
- R.S. ROTARY SWITCH
- G1 OVEN/BROIL SPARK GENERATOR
- G2 WORKTOP SPARK GENERATOR
- Ca SPARK IGNITER
- Lf LAMPHOLDER
- MV OVEN FAN
- B TERMINAL BLOCK

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# Electric diagram 36" 6 burners all gas ranges

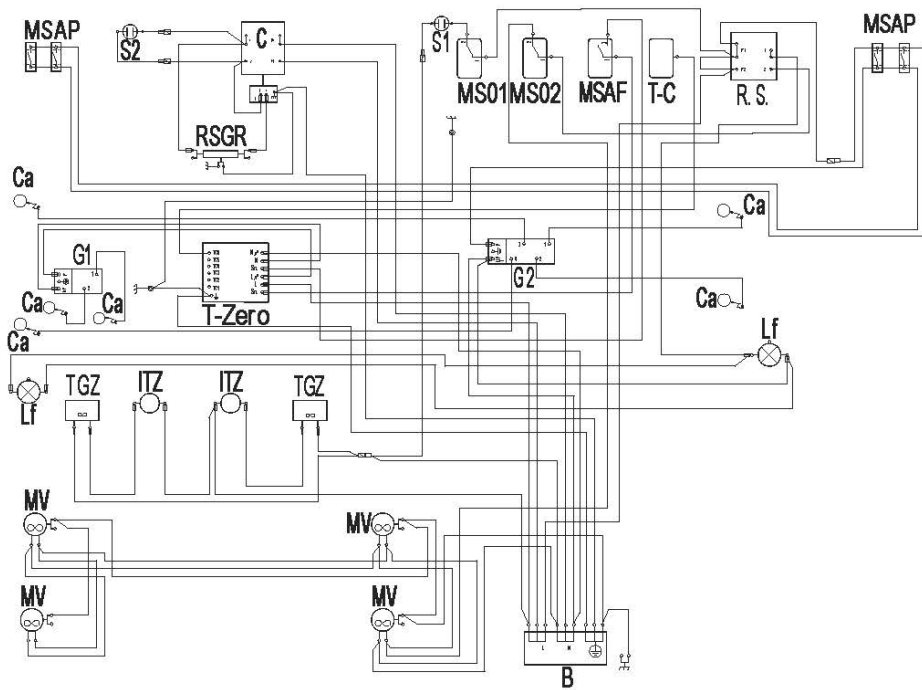


### LEGEND

- S1 OVEN/BROIL SIGNAL LAMP
- MS01 OVEN/BROIL SIGNAL LAMP MICROSW.
- MS02 OVEN FANS "OFF" MICROSW.
- MSAF OVEN/BROIL GENERATOR MICROSW.
- MSAP BURNERS GENERATOR MICROSW.
- T-ZERO T-ZERO GENERATOR DEVICE
- TGZ COOLING FAN
- ITZ COOLING FAN THERMOSTAT
- T-C THERMAL SWITCH
- R.S. ROTARY SWITCH
- G1 OVEN/BROIL SPARK GENERATOR
- G2 WORKTOP SPARK GENERATOR
- Ca SPARK IGNITER
- Lf LAMPHOLDER
- MV OVEN FAN
- B TERMINAL BLOCK

464XXXXX

# Electric diagram 36" 4 burners and griddle all gas ranges

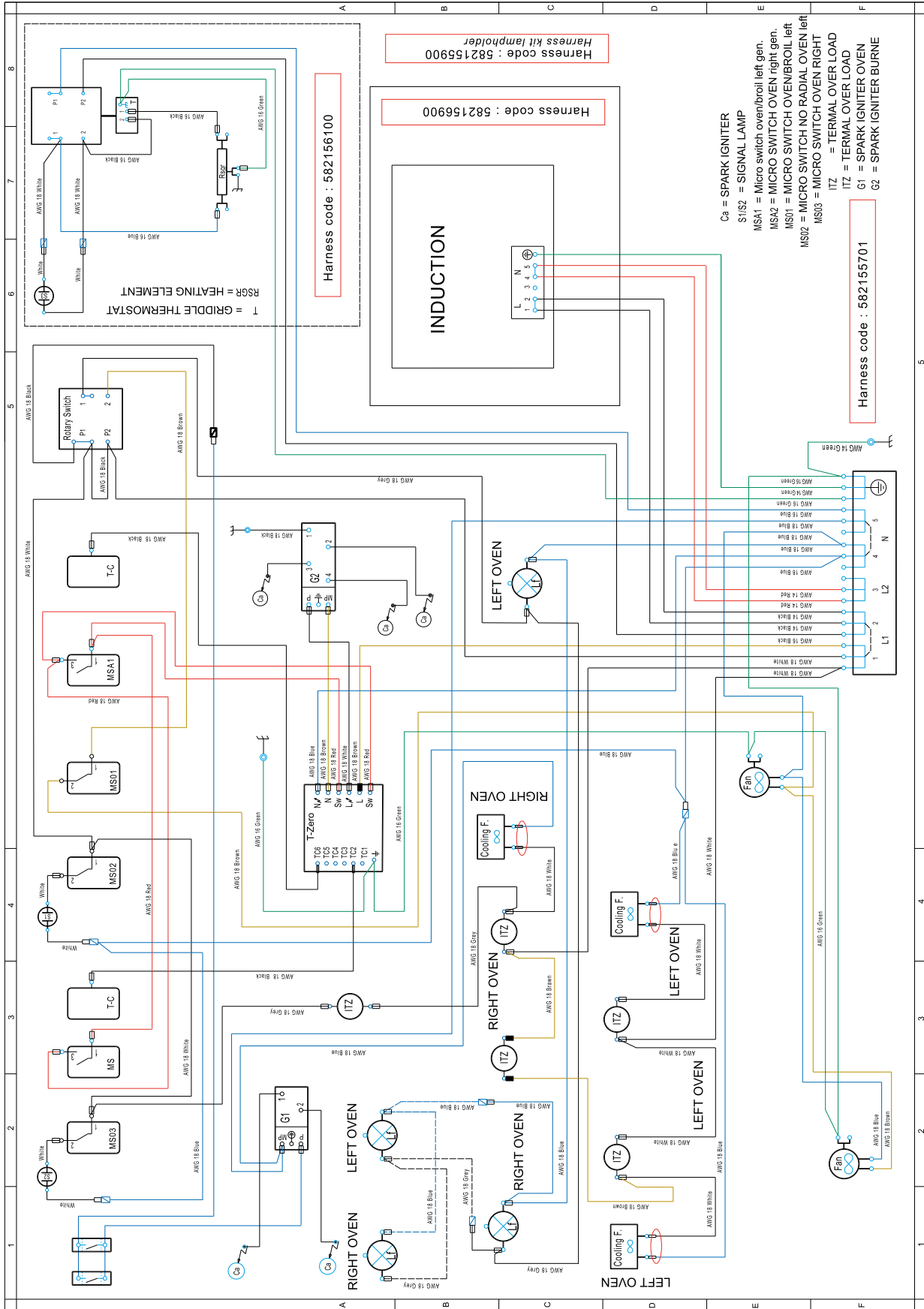


## LEGEND

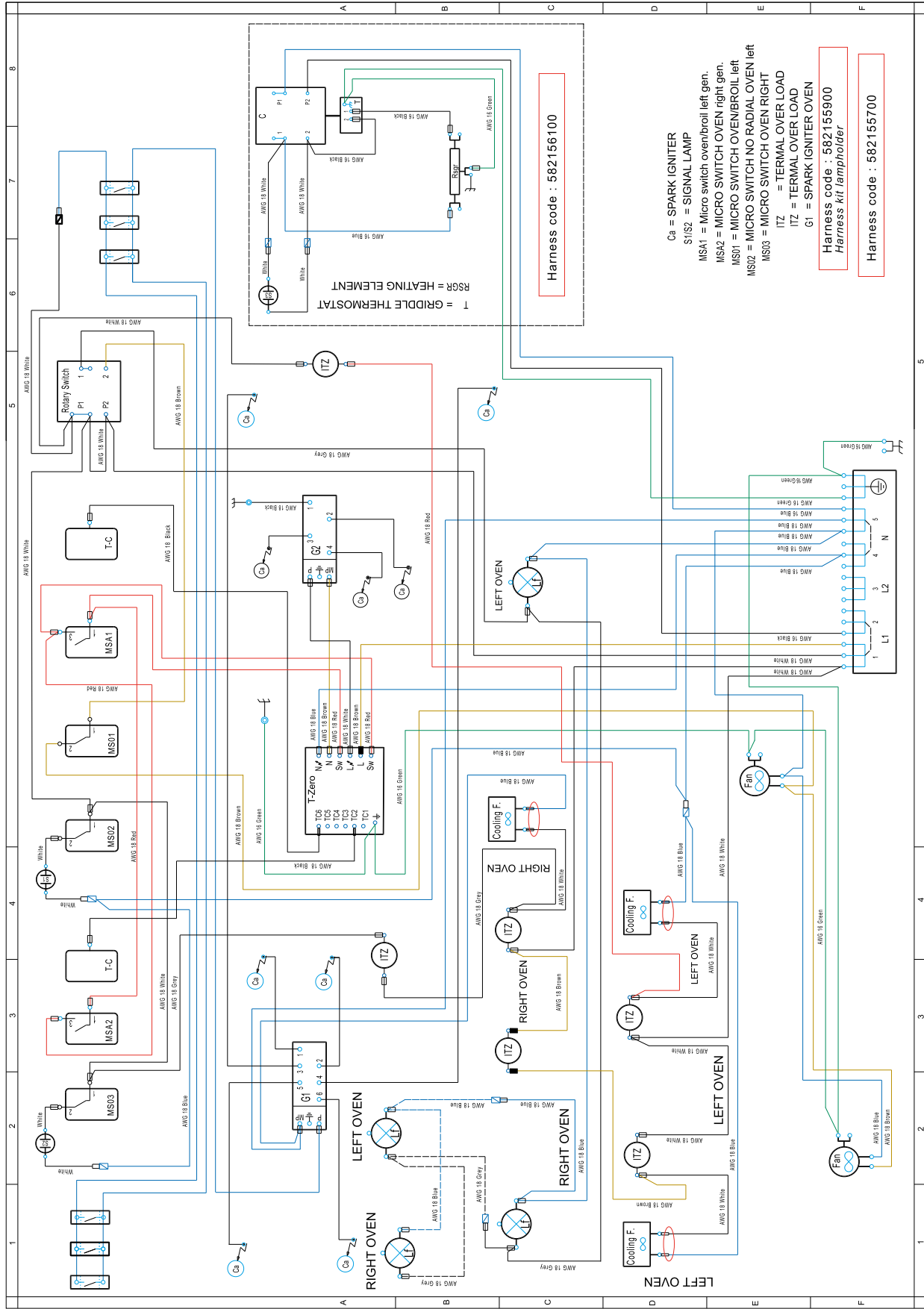
S1	OVEN/BROIL SIGNAL LAMP
S2	GRIDDLE SIGNAL LAMP
MS01	OVEN/BROIL SIGNAL LAMP MICROSW.
MS02	OVEN FANS "OFF" MICROSW.
MSAF	OVEN/BROIL GENERATOR MICROSW.
MSAP	BURNERS GENERATOR MICROSW.
T-ZERO	T-ZERO GENERATOR DEVICE
TGZ	COOLING FAN
ITZ	COOLING FAN THERMOSTAT
T-C	THERMAL SWITCH
R.S.	ROTARY SWITCH
G1	OVEN/BROIL SPARK GENERATOR
G2	WORKTOP SPARK GENERATOR
Ca	SPARK IGNITER
Lf	LAMPHOLDER
MV	OVEN FAN
RSGR	GRIDDLE HEATING ELEMENT
T	GRIDDLE THERMOSTAT
C	GRIDDLE ROTATING SWITCH
B	TERMINAL BLOCK

484XXXXXX

# Electric diagram 48" 4 induction areas, electric griddle and 2 gas burners

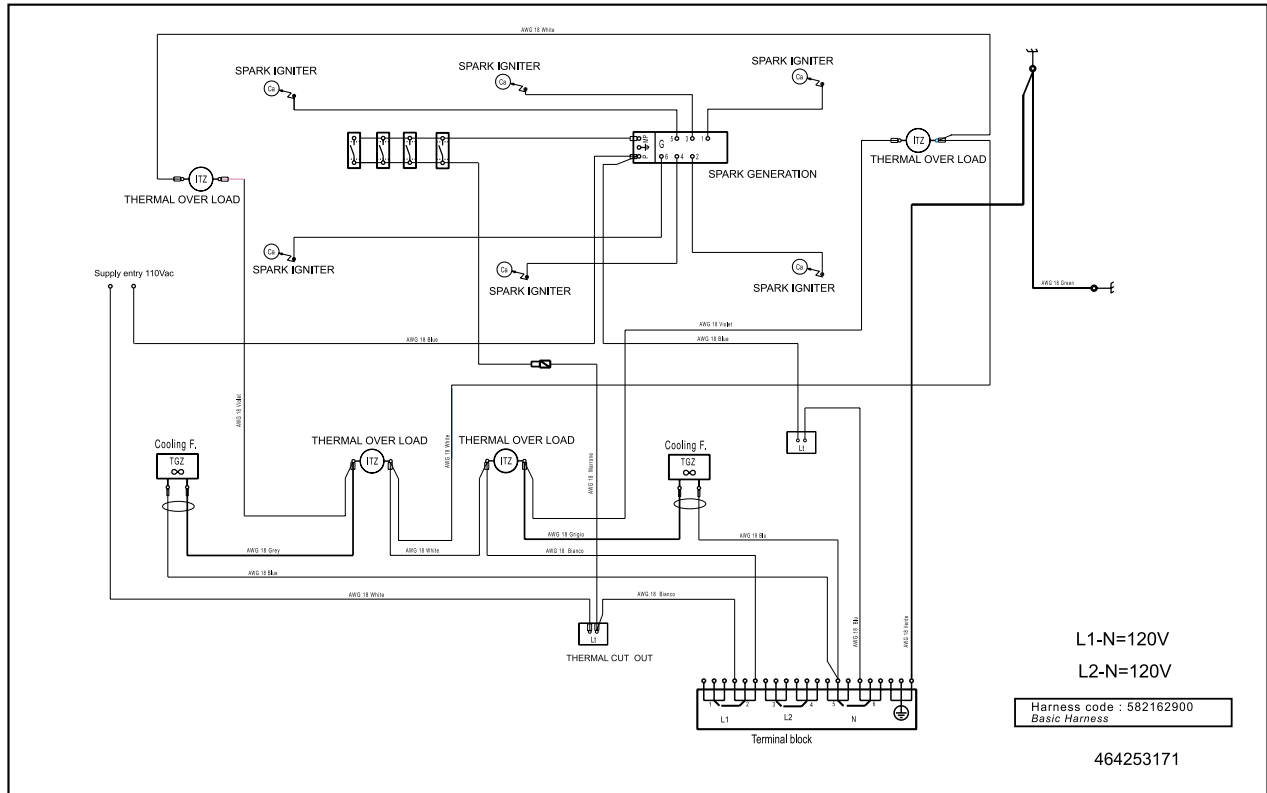


# Electric diagram 48" 6 gas burners and electric griddle all gas ranges

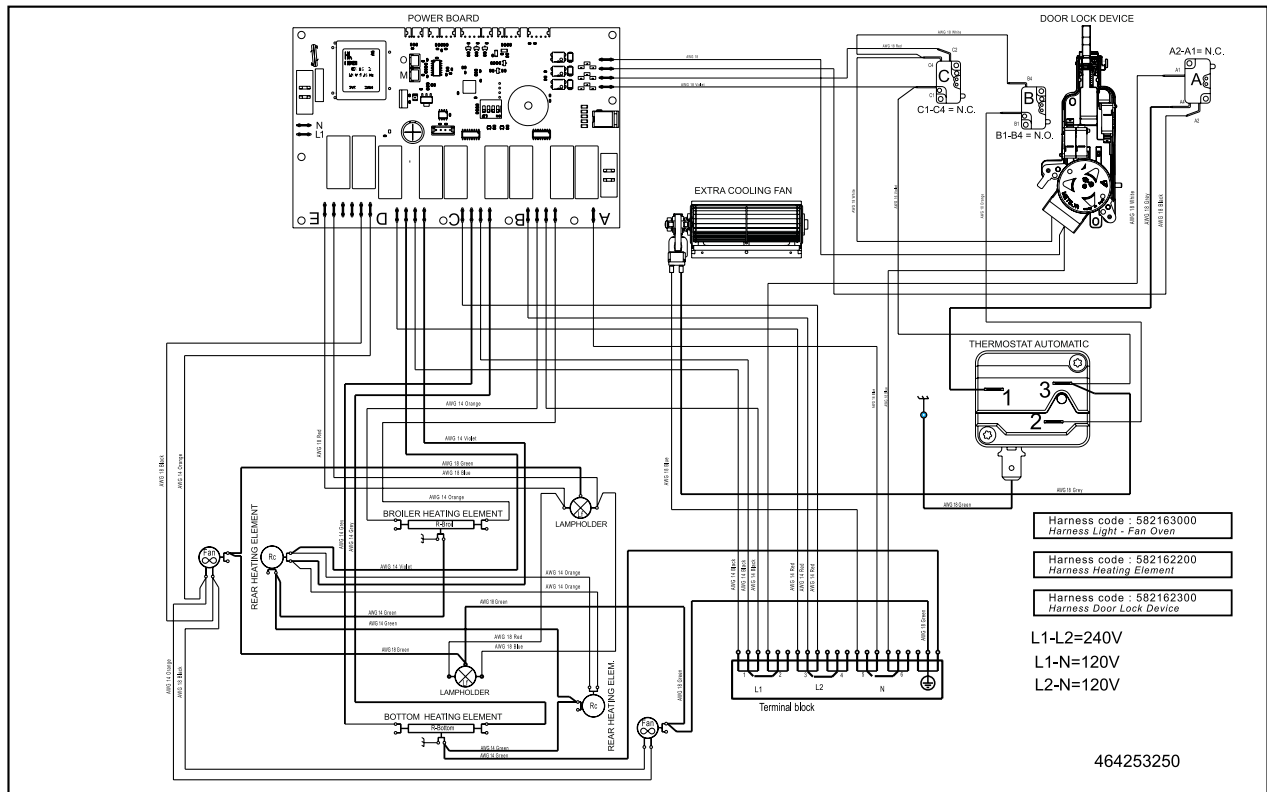


# Electric diagram 30" 4 burners dual fuel s.c. ranges

## Worktop

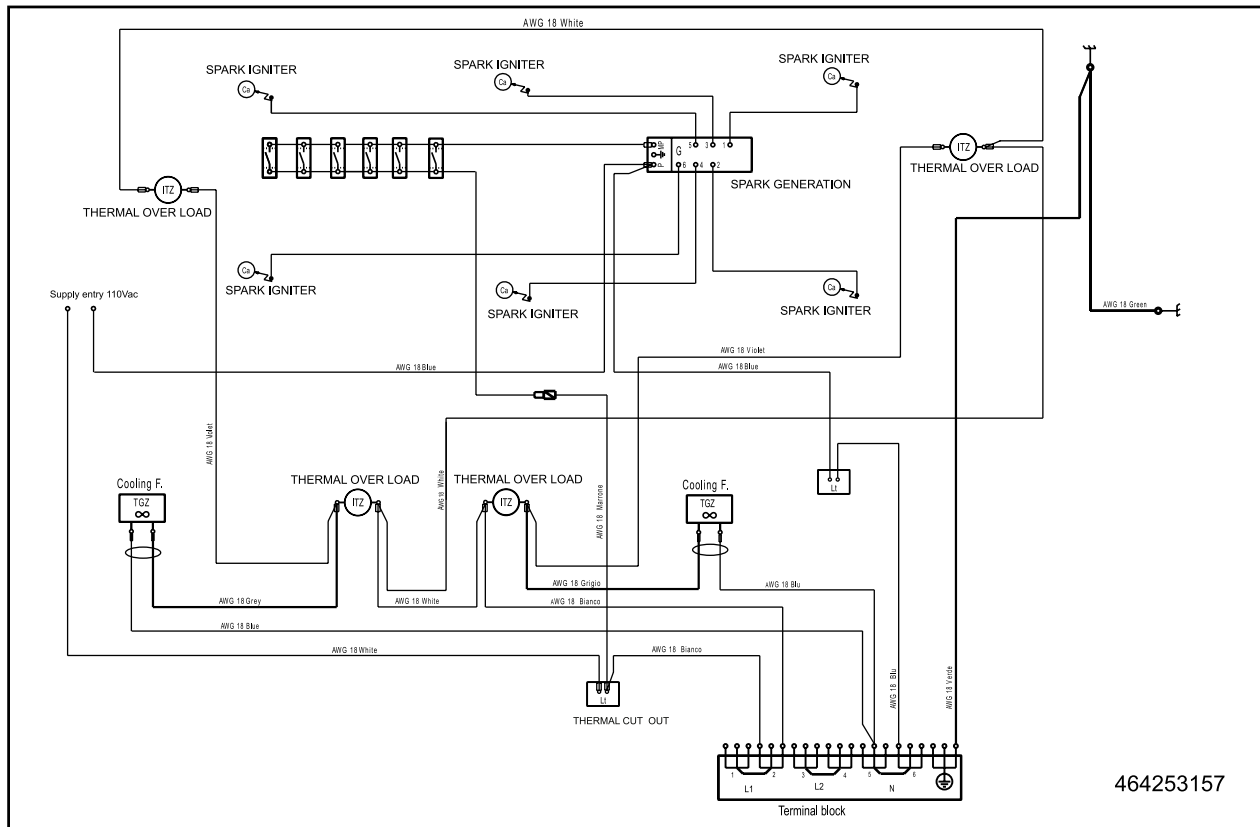


## Oven

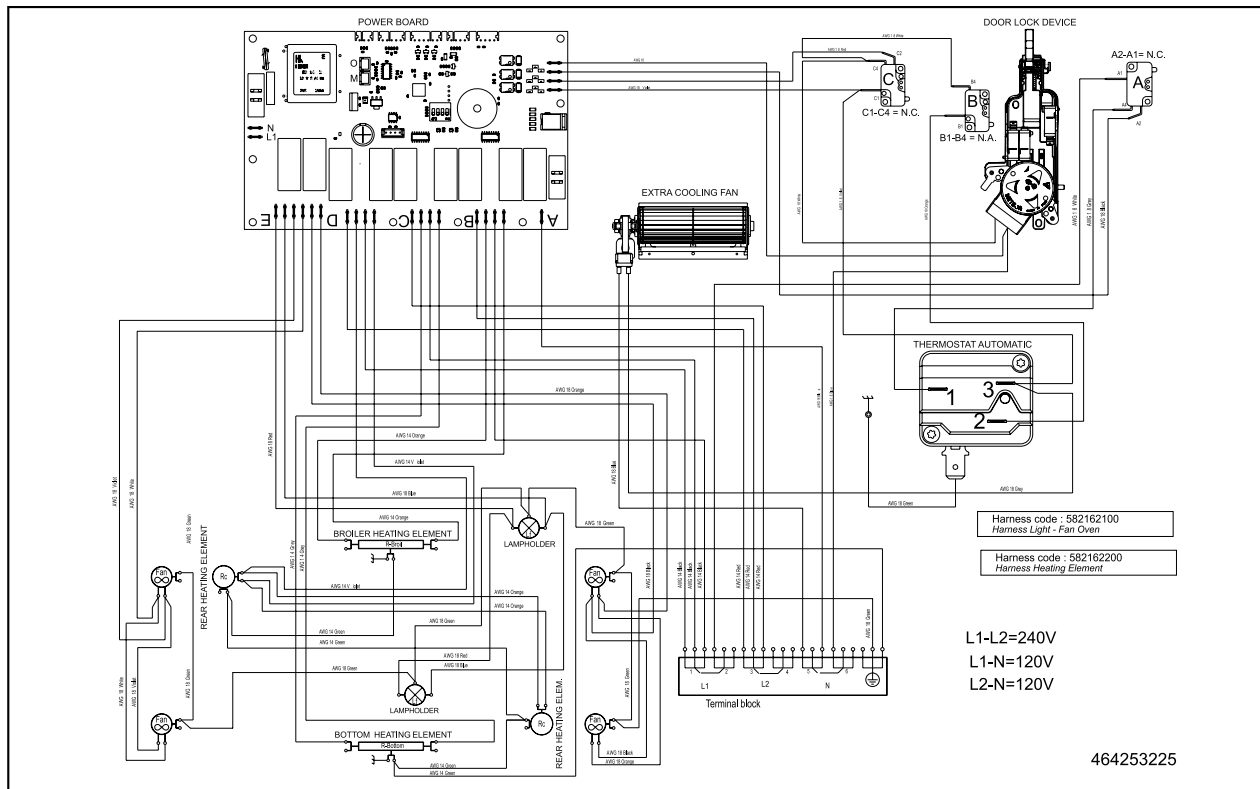


# Electric diagram 36" 6 burners dual fuel s.c. ranges

## Worktop

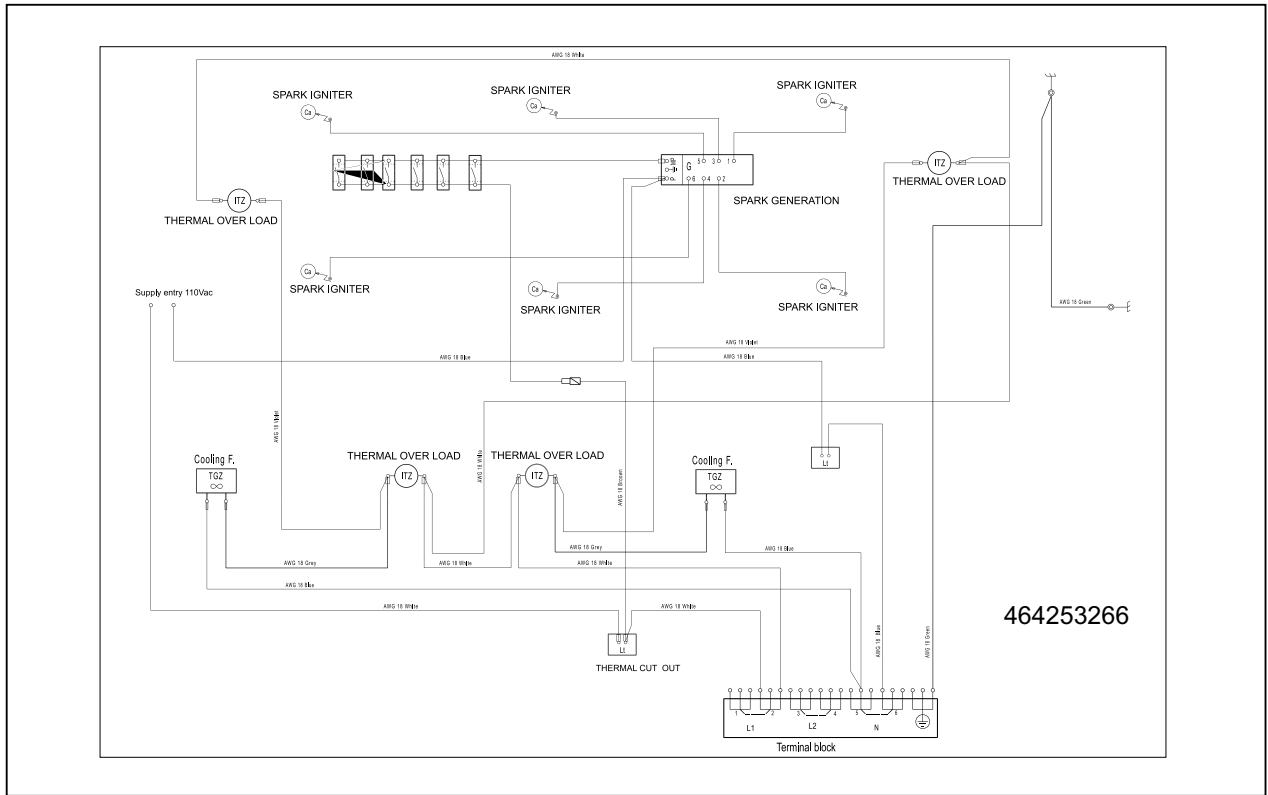


## Oven

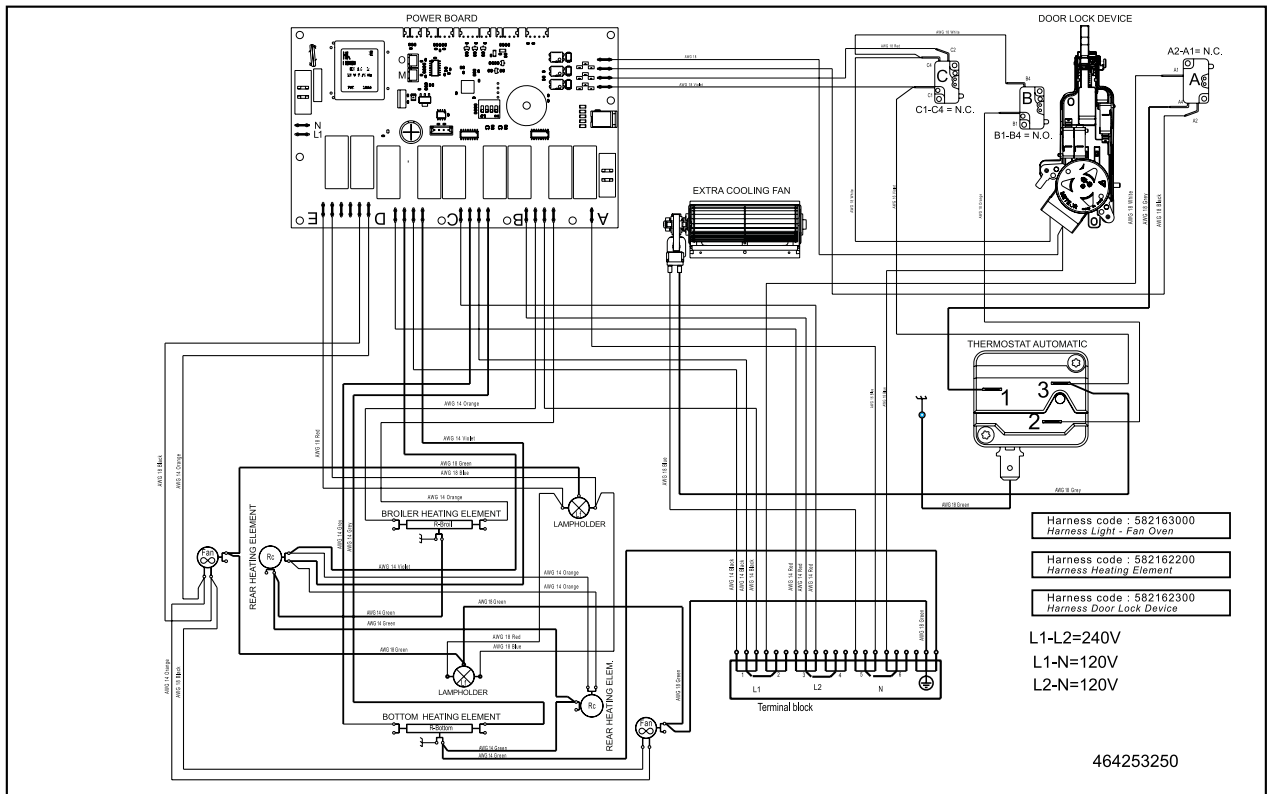


# Electric diagram 48" 6 burners and electric griddle dual fuel s.c. ranges

## Worktop



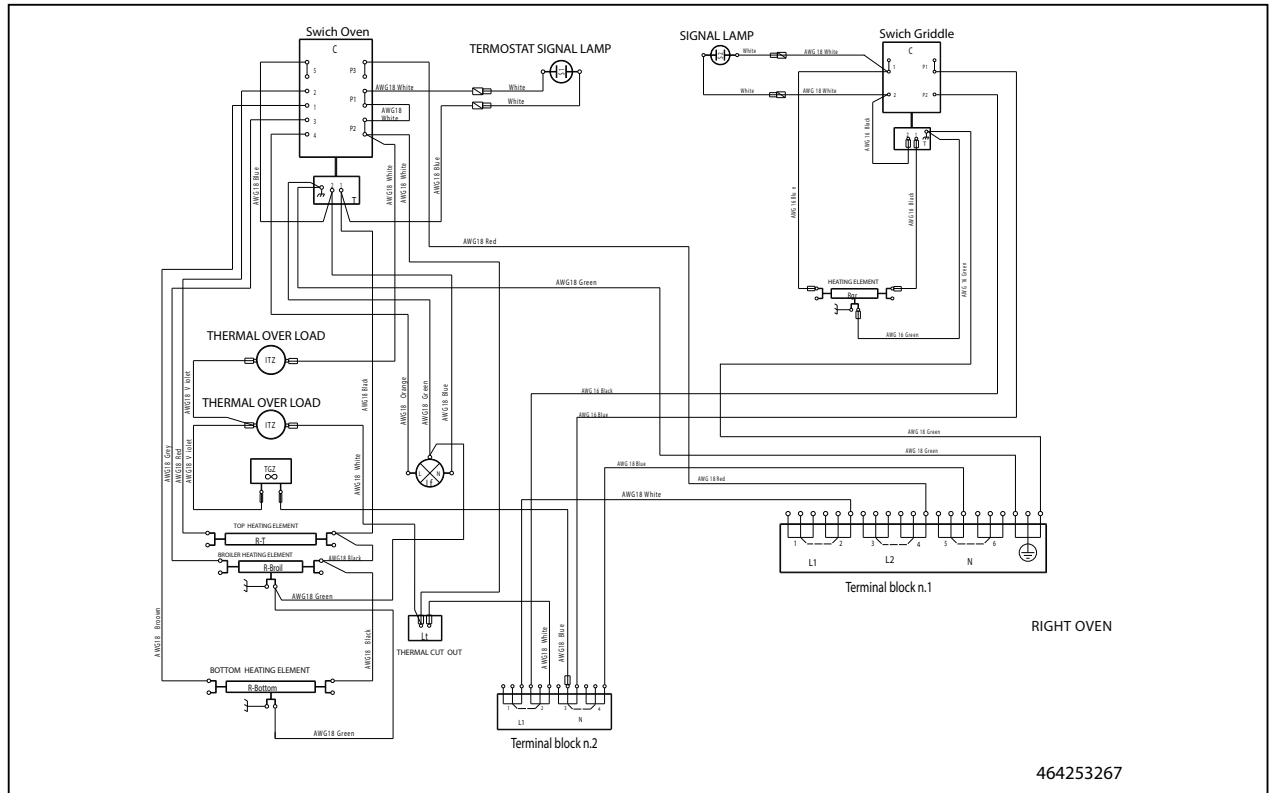
## Main Oven





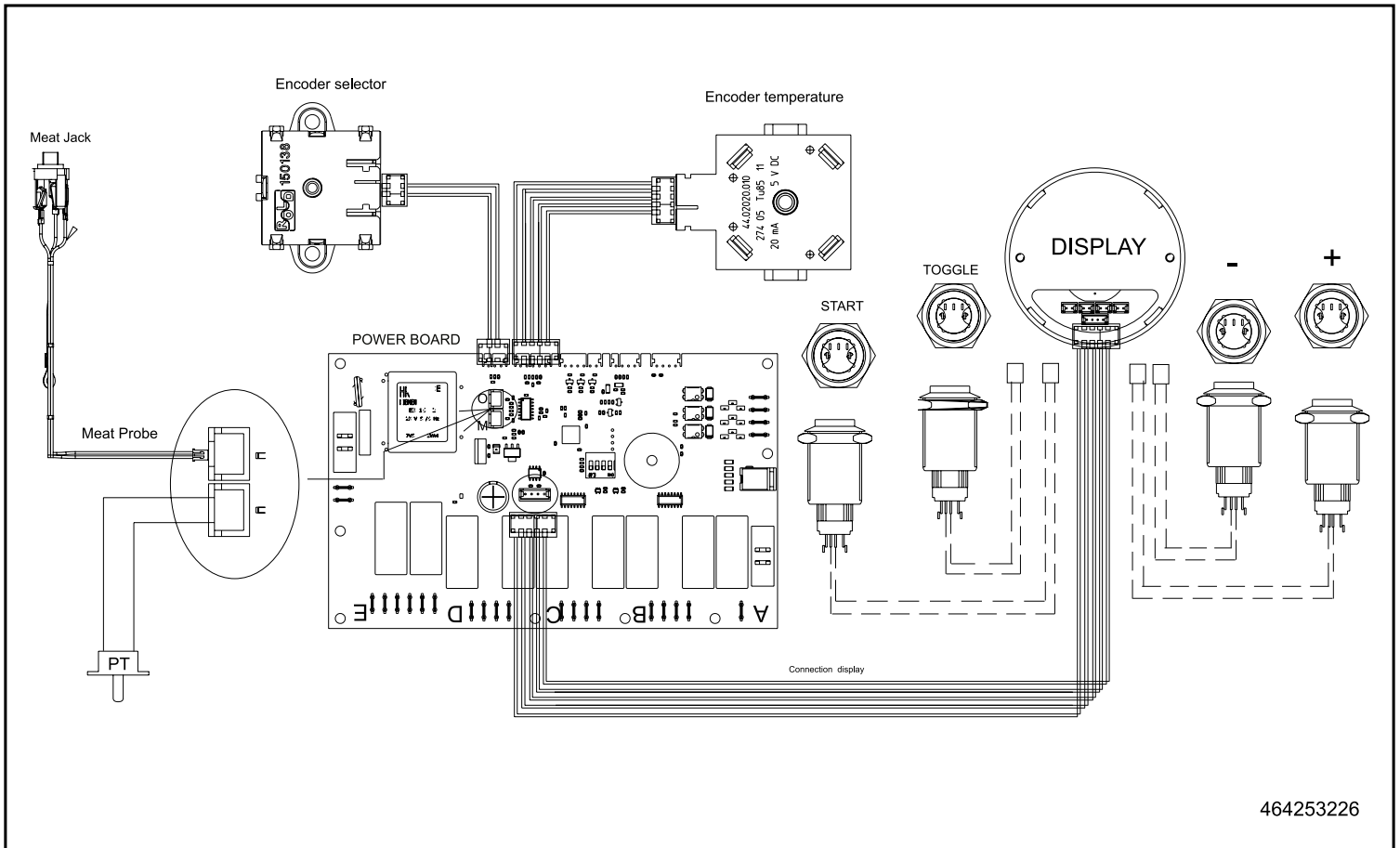
# Electric diagram 48" 6 burners and electric griddle dual fuel s.c. ranges

Aux oven



# Electric diagram 30"/36"/48" dual fuel s.c. ranges

Oven



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