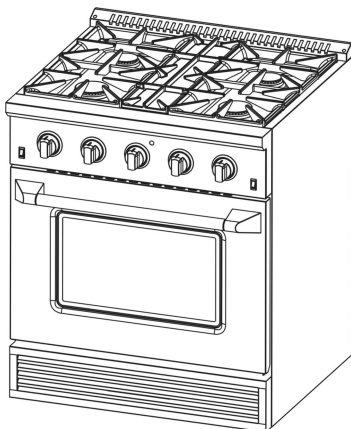




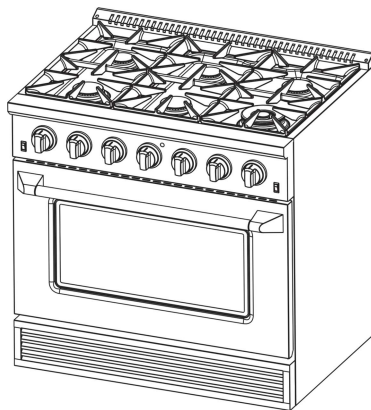
FREESTANDING DUAL FUEL RANGE

USER MANUAL

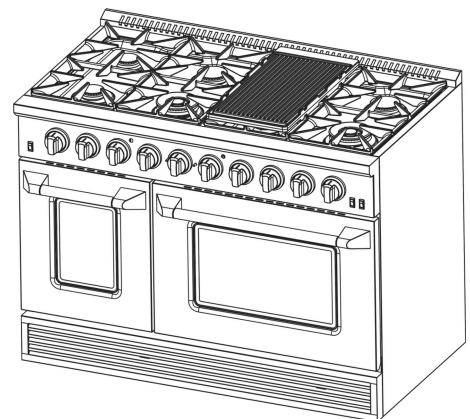
MODEL NUMBERS:



JK30A1



JK36A1



JK48A1

Thank you for purchasing Awoco professional range.

Please read this manual carefully before installing and setting up your new range for the first time.

Should you encounter any questions or issues when installing or setting up your new range, please refer to the Troubleshooting section of this manual. If your questions are not described in this manual, please feel free to contact us through our website www.awoco.com.

Please store this manual in a safe place for future reference.




Website: www.awoco.com

Customer Support: 1-888-412-3428

SAFETY INSTRUCTIONS

Definitions

 This is a safety alert symbol. It will alert you to potential personal or property safety hazards. Obey all safety messages to avoid any property damage, personal injury or death.



WARNING - Indicates a potentially hazardous situation which, if not avoided, could result in serious injury or death.



CAUTION - Indicates a moderate hazardous situation which, if not avoided, could result in minor or moderate injury.



CAUTION – when used without the safety alert symbol, indicates a potentially hazardous situation which, if not avoided, could result in property damage.



IMPORTANT - Used for installation, operation and maintenance information that are not related to safety.


If the information in this manual is not followed exactly, a fire or an explosion may occur and cause property damage, personal injury or even death.

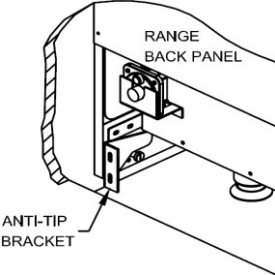
What to do if you smell gas?

- DO NOT turn on the lights or use any appliances.
- DO NOT use any phones in the house.
- Call the gas company immediately from your neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach the gas company, call the fire department.

IMPORTANT

The installation and service of your range product must be performed by a licensed installer, an approved service agency or the gas company.

	<p style="text-align: center;">⚠ WARNING</p> <p style="text-align: center;"><u>Tip-Over Hazard</u></p> <p>A child or adult can tip the range and be killed. Verify the anti-tip bracket has been installed. Ensure the anti-tip bracket is engaged when the range is moved. Do not operate the range without the anti-tip bracket in place. Failure to follow these instructions can result in death or serious burns to children and adults.</p>
<p style="text-align: center;">Show specific manufacturer illustrations for checking installation/engagement of anti-tip brackets.</p>	
<p style="text-align: center;">CONSUMER INFORMATION — THE INSTALLER SHALL NOT REMOVE</p> <p style="text-align: center;">Before removing label, ensure anti-tip bracket is properly installed.</p>	

<p>Before moving the range to the desired location, an anti-tip bracket must be installed to reduce the risk of tipping of the range.</p> <p>Follow these steps to properly install the provided anti-tip bracket:</p> <ol style="list-style-type: none">1. Take measurements and determine the location to install the anti-tip bracket.2. Safely and slightly tilt the front of the range upward and move the range until its back reaches the rear wall. (Make sure the pin has slid under the bracket.)3. Put down the range and make sure that it's firmly standing without tilting to any sides.	
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ELECTRICAL GROUNDING INSTRUCTIONS

IMPORTANT

This indoor 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. DO NOT cut or remove the grounding prong from this plug.

UNPACKING AND HANDLING



Extremely Heavy.

Proper equipment and adequate manpower are needed when moving the range to avoid personal injury or damage to the unit or the floor. The unit is heavy and rest on adjustable steel legs.

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



DO NOT lift the range by the oven door handles!!



Do not store or use gasoline, liquid propane cylinder or other flammable vapors and liquids in the vicinity of this range.

The installation and service of the range must be performed by a qualified installer, an approved service agency or the gas company.

Proposition 65

This product can expose you to chemicals known to the State of California to cause cancer or birth defect or other reproductive harms. For more information, visit www.P65Warnings.ca.gov.

Partially burning of the gas can result in generating low level of listed substances, including formaldehyde, benzene, soot and carbon monoxide. This is caused primarily from the incomplete combustion of natural gas or LP gas. Adjusting the burners properly will reduce incomplete combustion and its by-products.

By opening a window, using a ventilating hood or fan can minimized the exposure to these substances.

INSTALLATION AND OPERATION INSTRUCTIONS

To ensure proper and safe operation, read all instructions before using the product. Install or locate the product only in accordance with the provided Installation Instructions.



- All servicing should be performed by a qualified technician.
- Do not attempt to adjust, repair, service or replace any part of your appliance unless it is specifically recommended in this guide.
- Do not use the range for warming or heating the room.
- Do not leave children alone or unattended in the area where the range is in use. Never allow them to sit or stand on any part of the range. Do not let children play with the range.
- Have the technician show you the location of the gas shut off valve and how to shut it off in an emergency situation.
- Always disconnect power to the appliance before any type of servicing.
- Do not use abrasive or caustic cleaners or detergents on this appliance. They may cause permanent damage to the surface.
- When cooking, set the burner controls so that the flame heats only the bottom of the utensil and does not overlap at the sides of the utensil.
- Utensils (pots and pans) that conduct heat slowly, i.e., glass pots, should be used in conjunction with burner flames at a low or medium setting.
- Turn off all controls and wait for appliance parts to cool down before touching them. Do not touch the burner grates or surrounding areas until cool.
- Do not use water on grease fires.
- Clean appliance with caution.
- Always turn pot handles to the side or back of the range. Do not turn handles towards the area where they can be easily burned. Handles should not extend over to the adjacent burners.
- Use the range only for cooking tasks as outlined in this manual. When using the range, do not touch the grates, burner caps, burner bases, or any other parts in proximity to the flame. These components may be hot enough to cause burns.
- Use dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam.
- Do not install or put the pot holder in the hot surface areas.
- Do not use a towel or other bulky cloth.
- Do not heat unopened food containers. The pressure built up inside the container may cause the container to explode and result in injury.
- During and after use, do not touch the interior surfaces of the oven until cool.

INSTALLATION INSTRUCTIONS

IMPORTANT

Keep the appliance area clear and free of combustible materials, gasoline and other flammable vapors.

Gas Supply Requirements

Installation of this range must conform with local codes, or in the absence of local codes, the National Fuel Gas Code ANSI Z223.1 / NFPA 54. In Canada, installation must conform to the current natural Gas Installation Code, CAN 1-1.1-M81 and with local codes where applicable. This range has been design-certified according to ANSI Z21.1b-2012 latest edition.

A statement of the maximum gas supply pressure in accordance with the inlet pressure rating of the gas appliance pressure regulator is shown below:

MINIMUM GAS SUPPLY PRESSURE TO APPLIANCE FOR LP GAS ---14.0 IN.W.C.;
MINIMUM GAS SUPPLY PRESSURE TO APPLIANCE FOR NG --- 6 IN.W.C.;
APPLIANCE REGULATOR IS SET AT 5.0 IN. W.C. OUTLET PRESSURE.

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

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

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

CAUTION

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

WARNING

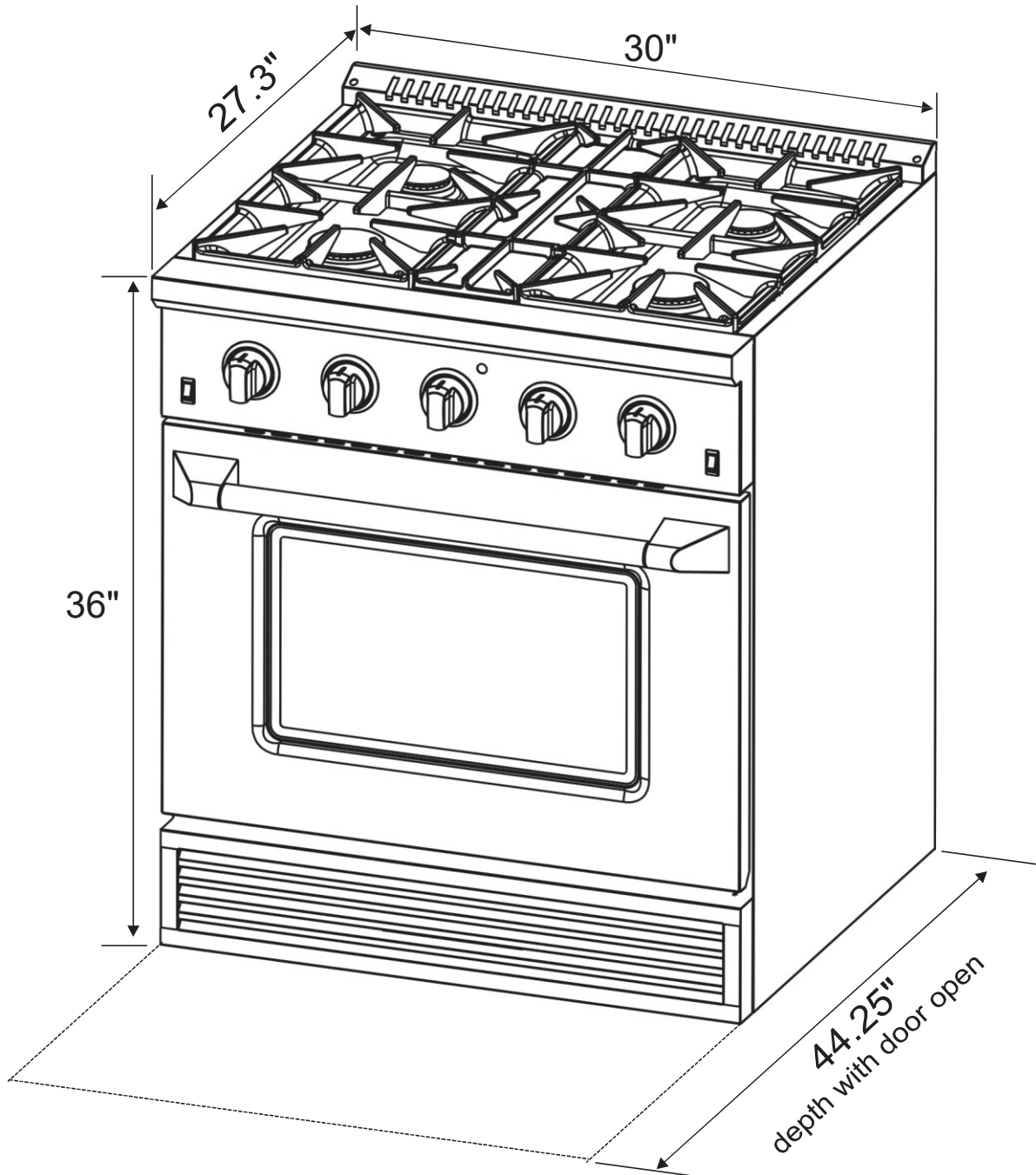
The appliance shall not be used for space heating. This information is based on safety considerations. All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.

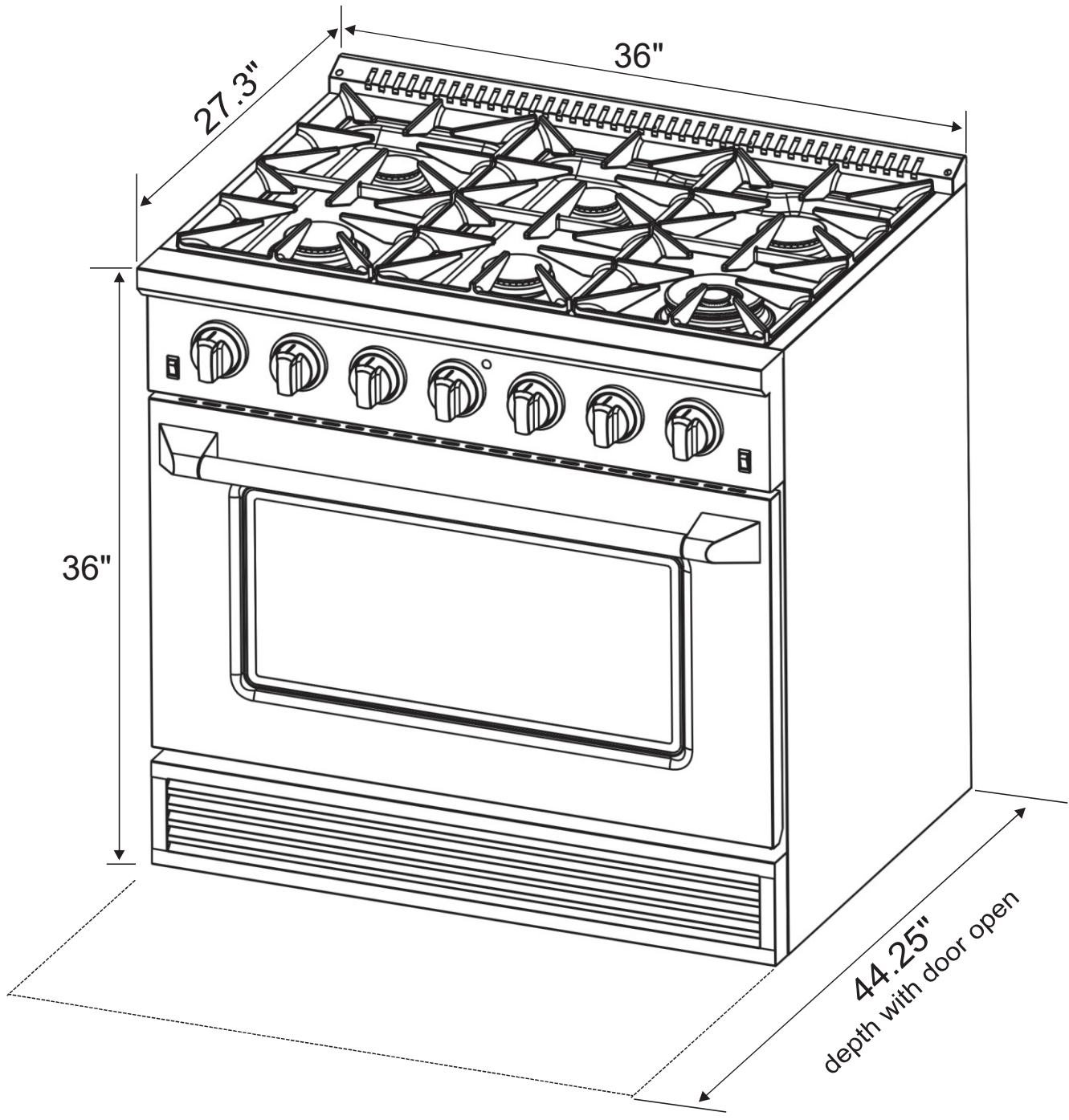
INSTALLATION INSTRUCTIONS

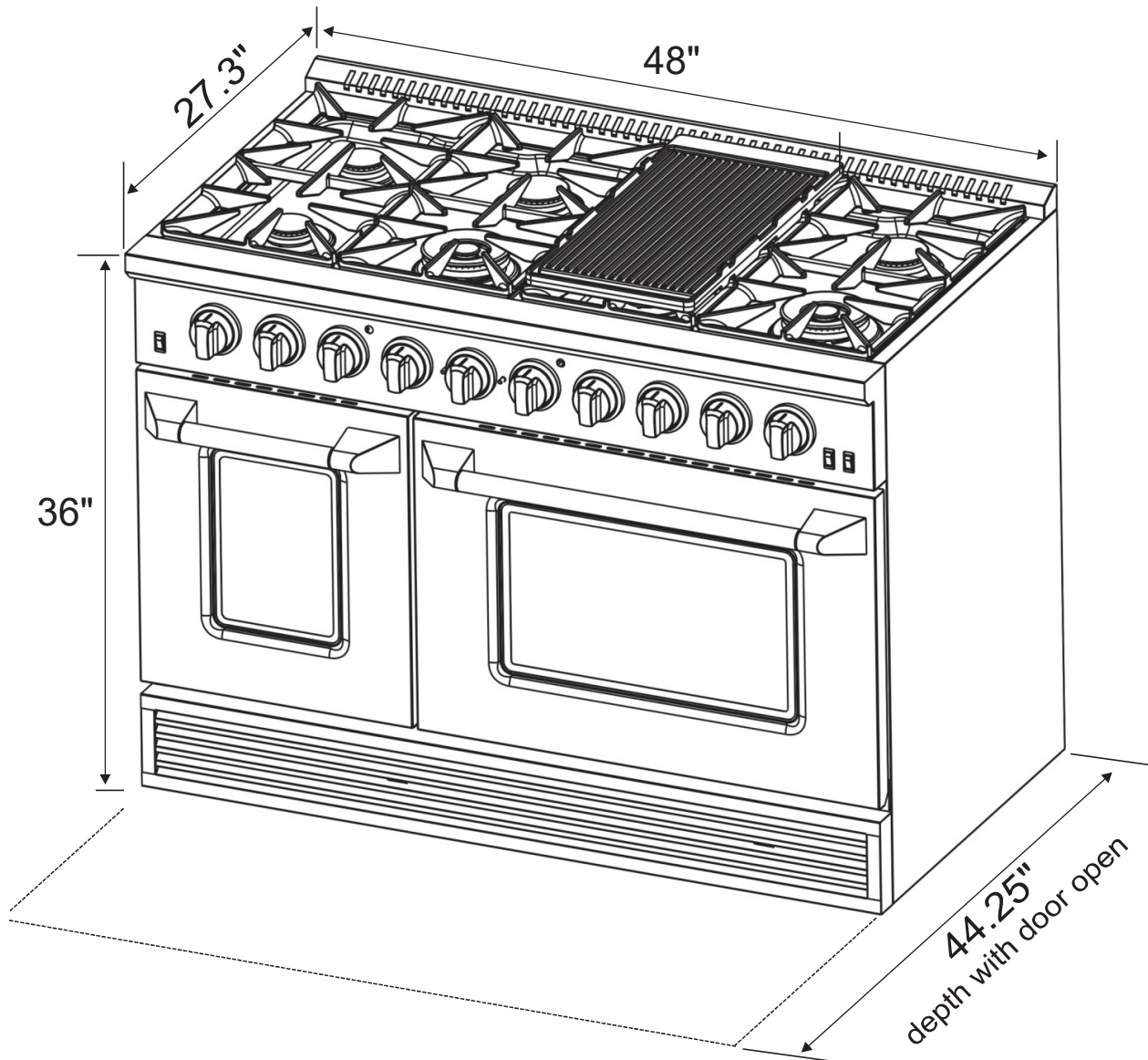
Dimensions and Clearances

The range may be installed flush to the rear wall. You may install a non-combustible material on the rear wall above the range and up to the vent hood. It is not necessary to install non-combustible materials behind the range below the counter top height.

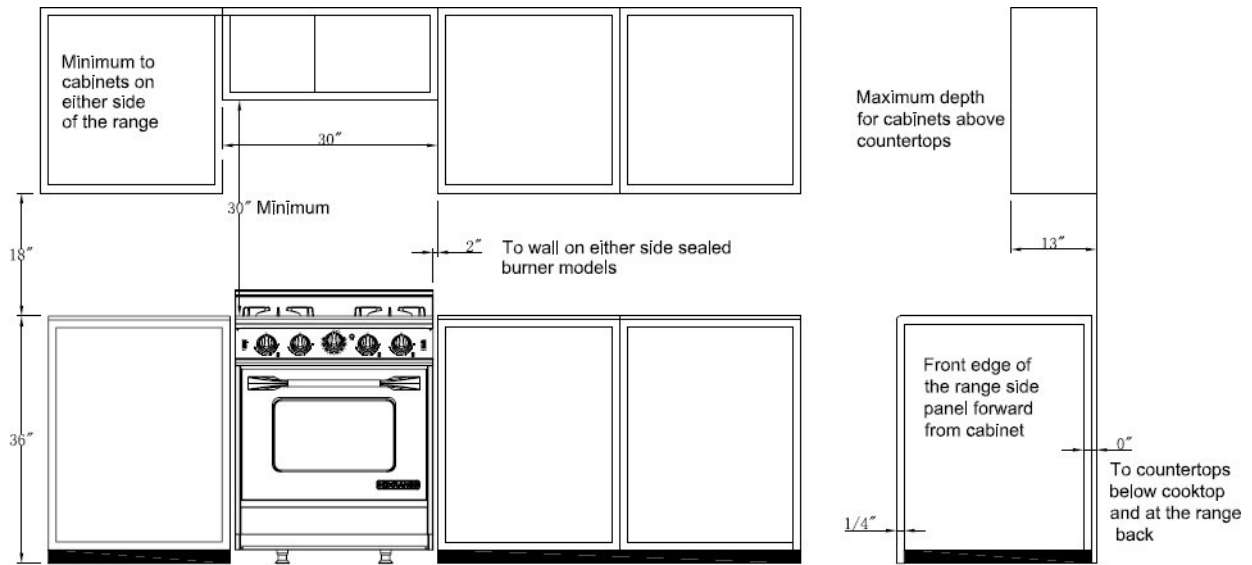
The distance from either side of the range above the counter top to combustible sidewalls must be at least 10 inches.



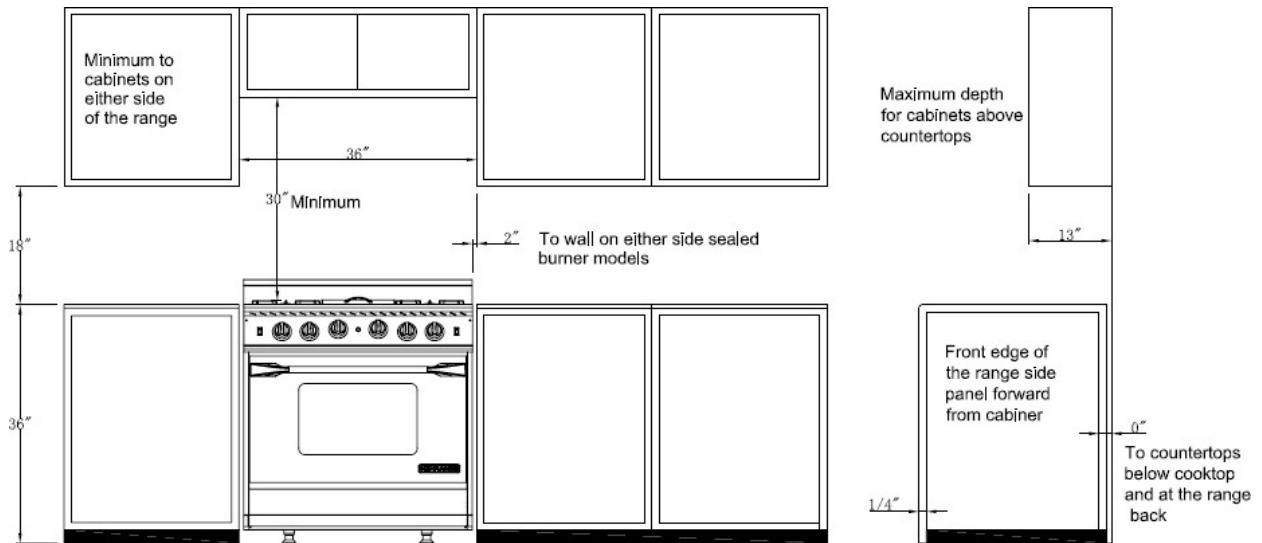




Dimensions and Clearances Examples



30" Range Installation Diagram



36" Range Installation Diagram

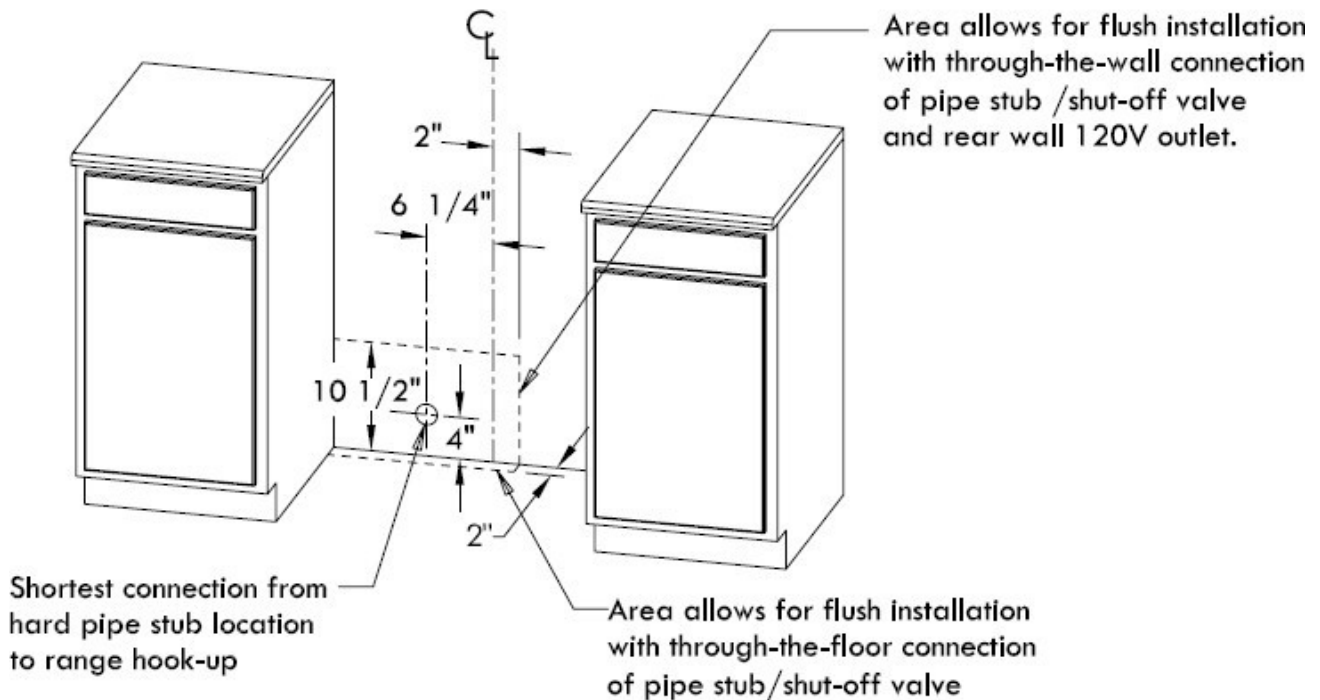
INSTALLATION INSTRUCTIONS

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 Batterymarch Park, Quincy, Massachusetts 02269-9101.

The power supply must be the correct polarity. Reversed 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.



Electrical Grounding Instructions: 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.

Do Not cut or removes the grounding prong from the plug.

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

INSTALLATION INSTRUCTIONS

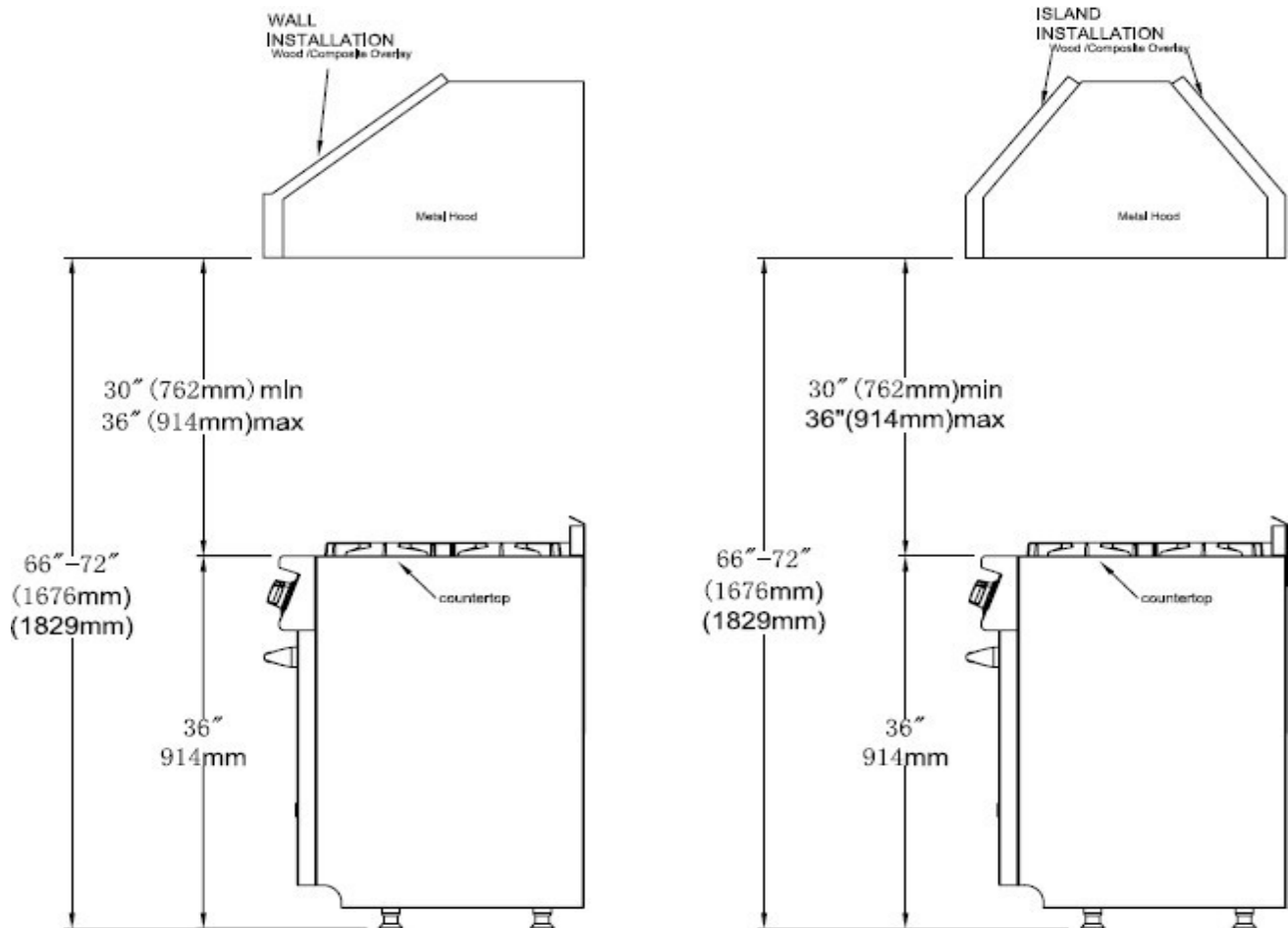
Grounding

- The power cord is equipped with a three-prong (grounding) plug which mates with a standard three-prong grounding wall receptacle to minimize the possibility of electrical shock hazard from the range.
- All cords connected to the appliance shall include instructions related to the location of the wall receptacle and a warning to the user to disconnect the electrical supply before serving the appliance.
- 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.

Connecting the Gas to the Range

- This range is designed to be used with natural gas (NG) or liquid propane gas (LP) and operate at a pressure of 6" of water column on natural gas (NG) or 11" of water column on propane gas (LP).
- When converting this range to use with other type of gas, be it from natural gas to liquid propane gas or vice versa, the conversion modification must be made and tested by a qualified installer before the next use of the range with that gas. Conversion kits (burner nozzles / orifices) are included in the user manual bag.
- Install a manual gas line shut-off valve in the gas line in an easily accessed location outside the range in the gas piping external to the appliance for the purpose of turning on or shutting off the gas to the appliance.
- Install a 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.
- Install a male 1/2" or 3/4" flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to secure the shut-off valve to keep it from turning.
- The gas supply pressure for checking the regulator setting is 6 in. (Natural Gas) and 11 inch (LP Gas). Connect the flexible gas line connector to the regulator on the range. Position the range to permit connection at the shut-off valve.
- When all connections have been made, check that all range controls are in the "off" position and turn on the main gas supply valve.
- To check if there's a leak in all connections, do the following:
 - Use some soapy water (50% water and 50% soap) or a leak detector at all joints and connections.
 - DO NOT use a flame to check for gas leak.
- 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).

Hood Installation (Optional)



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

After Installation:

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

COOKTOP OPERATION

Surface Burner Ignition



Push to release the gas.



**Turn to
ignite and 'Hi' position.**



**Adjust to appropriate
flame height.**

To light the surface burners, push and turn the appropriate control knob counterclockwise to a "Hi" position. You will hear a clicking noise – the sound of the electric sparks igniting all the burners.

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

NOTE: When one burner is turned to the "Hi" position, ALL the burners will spark but only that burner can be lit up. Do not attempt to disassemble or clean around any burners while another burner is on. Do not touch any burner caps, burner bases, or igniters while the igniters are sparking.

Heat Settings:

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

Cooktop Operation

Simmer 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 cookings that require low heat for a long period of time.
- The highest (larger) flame settings provide the maximum heat that is available on your range. This setting should be used for heavy cooking loads such as water boiling and pasta cooking.

Flame Size

- When you select the flame size, watch the flame when you turn the knob.
- Any flame larger than the bottom of the cookware is wasted.
- The flame should be steady and blue in color. Foreign material in the gas line may cause an orange flame during initial operation.



Flame Approximately 1-1/2" High

Power Failure

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

Cooktop

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

Cooktop Operation

Oven Vent

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



FOOD SAFETY

According to the United States Department of Agriculture: DO NOT hold foods at temperatures between 40°F to 140°F for more than 2 hours. Cooking raw foods below 275°F is not recommended.



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 oven. Never use this appliance as a storage space and storage cabinet areas



Never step, lean or sit on the opened oven door or drawer of this range. Otherwise, it may result in personal injury and damage to the range.

Burner Grates

- The grates must be properly positioned before cooking. Improper installation of the grates may result in scratching of the cooktop and/or poor combustion.
- Do not operate the burners without a pan or utensil on the grates.



Oven Operation



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

Oven Function

Natural Airflow Bake occurs when heat is transferred into the oven from the bake burners in the bottom of the oven cavity. Heat is then circulated by natural airflow. This is a traditional bake setting.

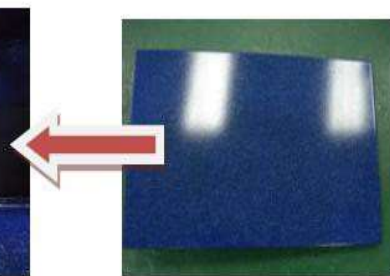
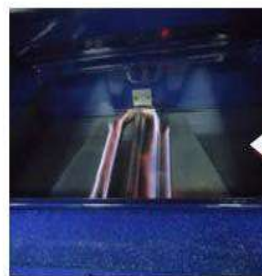
Infrared Broil

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



Convection Bake

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



Convection Roast

The convection fan will evenly circulate the heated air over and around the food inside the broiler pan. The heated air seals in juices quickly for a moist and tender product with a rich golden-brown exterior. When convection roasting, it is important that you use the broiler pan for best convection roasting results. The pan is used to catch grease spills and has a cover to prevent grease splatters.

Convection Defrost

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

Convection Dehydrate

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



BEFORE BAKING OR BROILING

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

Broiler Operation

Note: The oven door must be closed during broiling operation.

Broiling is a method of cooking tender cuts of meat directly under the infrared broiler in the oven. Broiling in the oven is accomplished with the oven door closed. It is normal and necessary for some smoke to be present to give the food a broiled flavor.

Preheating

Preheating is suggested when searing rare steaks (Remove the broiler pan before preheating with the infrared broiler. Foods will stick on hot metal). To preheat, turn the “Oven” selector knob to the “Broil” position. Wait for the burner to become hot, approximately 2 minutes.

Preheating is not necessary when broiling meat well-done.

To Broil

Broil one side until the food is browned; turn and cook on the second side. Season and serve. Always pull the rack out to the “stop” position before turning or removing food.

Setting Broil

The “Oven” selector knob controls the Broil feature. When broiling, heat radiates downward from the oven broiler for even coverage. The Broil feature temperature is 500°F (260°C).

The broil pan and insert used together allow dripping grease to drain and be kept away from the high heat of the oven broiler. **DO NOT** use the broil pan without the insert. **DO NOT cover the broil pan insert with foil.** The exposed grease could catch fire.

To set the oven to Broil:

- Place the broiler pan insert on the broiler pan. Then place the food on the broiler pan insert.
- Arrange the interior oven rack and place the broiler pan on the rack. Be sure to center the broiler pan and position it directly under the broil burner. If preheating the broil burner first, position the broiler pan after the broil burner is preheated.
- Turn selector knob to Broil. The oven indicator light will remain on until the selector knob is turned to the “OFF” position or the temperature control cycles off.

Griddle Operation

Before Using the Griddle

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

Using the Griddle

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

CAUTION:

The surface of the griddle is hot after use. Please allow sufficient time for the griddle to cool prior to cleaning.

When using the appliance for the first time, the oven and broiler burners should be turned on the burn off the manufacture oils. Turn the oven on the 450 °F (230 °C) for 20 to 30 minutes, then turn the oven control knob to “Broil” for the same length of time. It is recommended to turn on the ventilator above the range at this time

Care and Cleaning

Cooktop

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

Control Panel, Door Handle, Control Housing

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

Oven Window

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

Porcelain Surfaces

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

Stainless Steel Surfaces

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

Metal Finishes

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

Plastic Finishes

- When control panel trim and end caps are cool, clean with soap and water, rinse and dry.

- Use a glass cleaner and soft cloth.

Oven Racks

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

Oven Frame

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

Oven Gasket

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

Replacing the Oven Light

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

Outer Oven Door

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

Inner Oven Door

- Do not allow excess water to run into any holes or slots in the door. Any soap left on the liner may cause additional stains when the oven is heated.

Troubleshooting

Before calling for service, please review the possible issues and solutions shown in the table below.

Issue	Possible Cause	Solution
Nothing works.	<ul style="list-style-type: none"> • Oven is not connected to the electrical power. • Power supply is not energized. 	<ul style="list-style-type: none"> • Have oven connected to a properly sized electrical power supply by a qualified electrician. • Have an electrician check the power supply, including the house circuit breaker, wiring and fuses
Top burners do not light or do not burn evenly.	<ul style="list-style-type: none"> • Plug on range is not completely inserted in the electrical outlet. • Burner holes on the side of the burner may be clogged. 	<ul style="list-style-type: none"> • Make sure the unit is properly connected to the power supply. • Remove the burner heads and clean them. Check the electrode area for burned-on food or grease.
Burner flames are large and yellow.	<ul style="list-style-type: none"> • Burner bezel ports are clogged. • Burner ports or burner caps are not positioned properly. • Cooktop is being operated with the wrong type of gas. • Regulator is not installed, is faulty, or is set for the wrong type of gas. 	<ul style="list-style-type: none"> • Clean burner bezel ring ports with straightened paper clip, needle, or wire. • Remove and carefully re-install burner bezel and caps. • Ensure that the type of cooktop matches the natural gas supply. • Check installation, replace regulator, or set the regulator for the proper gas.
Sparking but no flame ignition.	<ul style="list-style-type: none"> • Gas shut-off valve is in the “OFF” position. 	<ul style="list-style-type: none"> • Turn shut-off valve to the ‘ON’ position.
Igniters spark continuously after flame ignition.	<ul style="list-style-type: none"> • Power supply polarity is reversed. • Igniters are wet or dirty. 	<ul style="list-style-type: none"> • Have the polarity corrected. • Dry or clean the igniters.
Burner flame goes out at low setting.	<ul style="list-style-type: none"> • Low gas supply pressure. • Air intake holes around the knobs are obstructed. 	<ul style="list-style-type: none"> • Contact the gas company. • Remove any obstruction.
Oven will not heat.	<ul style="list-style-type: none"> • Oven settings are not corrected. 	<ul style="list-style-type: none"> • Follow mode selection and clock settings as specified in Oven Operation section of the manual.
Foods over-cooked or under-cooked.	<ul style="list-style-type: none"> • Incorrect cooking time or temperature. 	<ul style="list-style-type: none"> • Adjust time, temperature, or rack position.
‘Cracking’ or ‘Popping’ sound.	<ul style="list-style-type: none"> • This is the sound of metal heating and cooling. 	<ul style="list-style-type: none"> • This is normal.