

# FISHER & PAYKEL

## FREESTANDING RANGE

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OR30S Gas & OR30S Dual Fuel  
models

INSTALLATION GUIDE

US CA

591506E 10.23

 **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.**

**NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.**

**WHAT TO DO IF YOU SMELL GAS:**

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

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

## ① SAFETY AND WARNINGS

### ⚠ WARNING!



#### Electrical shock hazard

**Before carrying out any work on the electrical section of the appliance, it must be disconnected from the mains electricity supply.**

**Connection to a good ground wiring system is absolutely essential and mandatory.**

**Alterations to the domestic wiring system must only be made by a qualified electrician**

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

### ⚠ WARNING!



#### Cut Hazard

**Take care – some edges are sharp.**

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

### ⚠ WARNING!



#### Tip-Over Hazard

**A child or adult can tip the range and be killed.**

- Install anti-tip device to range and/or structure per installation instructions.
- Engage the range to the anti-tip device installed to the structure.
- Re-engage anti-tip device if range is moved.

**Failure to follow these instructions can result in death or serious burns to children and adults.**

The product data plate is attached below the bottom drawer.  
To check the label, it is necessary to remove the drawer  
(see 'Setting the pressure regulator' for instructions on drawer removal).

#### DATA PLATE

#### CONVERSION LABEL

### IMPORTANT! SAVE THESE INSTRUCTIONS

The models shown in this installation guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please go to our website [fisherpaykel.com](http://fisherpaykel.com) or contact your local Fisher & Paykel dealer.

# IMPORTANT SAFETY INSTRUCTIONS!

- Save these instructions for the local inspectors use.
- To avoid hazard, follow these instructions carefully before installing or using this appliance.
- Please make this information available to the person installing the appliance – doing so could reduce your installation costs.
- This range is to be installed and connected to the electricity supply only by an authorized person.
- If the installation requires alterations to the domestic electrical system, call a qualified electrician. The electrician should also check that the socket cable section is suitable for the electricity drawn by the range.
- The range must be grounded.
- Installation must comply with your local building and electricity regulations.
- This appliance must be installed and connected to the mains power supply only by a suitably qualified person according to these installation instructions and in compliance with any applicable local building and electricity regulations. Failure to install the appliance correctly could invalidate any warranty or liability claims.
- Installation of any gas-fired equipment should be made by a licensed plumber. A manual shut-off valve must be installed in an accessible location in the gas line external to the appliance for the purpose of turning on or shutting off gas to the appliance (In Massachusetts such shutoff devices should be approved by the Board of State Examiners of Plumbers & Gas Fitters).
- Ensure the installer shows the customer where the gas supply shut-off valve is located.
- If the power supply cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
- A circuit breaker is recommended.
- Do not use adaptors, reducers or branching devices to connect the oven to the mains electricity supply, as they can cause overheating and burning.
- Improper installation, adjustment alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before using, installing or servicing this appliance.
- A risk of the appliance tipping over exists if the appliance is not installed in accordance with installation instructions.
- DO NOT obstruct the flow of combustion or ventilation air to the appliance. Be sure a fresh air supply is available.
- California Proposition 65 – The burning of gas cooking fuel generates some by-products which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the manufacturer's instructions and provide good ventilation to the room when cooking with gas.
- Check local building codes for the proper method of range installation. Local codes vary. Installation, electrical connections, and grounding must comply with all applicable codes. In the absence of local codes, the range should be installed in accordance with the latest edition of National Fuel Gas Code ANSI Z223.1 and National Electrical Code ANSI/NFPA 70.
- In Canada: Installation must be in accordance with the current CAN/CGA B149.1 & 2 Gas Installation codes and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes. Be sure that the unit being installed is set up for the kind of gas being used. The gas range is shipped from the factory set and adjusted for Natural Gas. It can be converted for use with LP (propane) following the instructions in this manual.
- Some models are supplied with a protective film on steel and aluminum parts. This film must be removed before installing/using the appliance.
- The appliance must not be installed behind a decorative door in order to avoid overheating.

## GENERAL INSTALLATION INFORMATION

### Installation in manufactured (mobile) home

Installation must conform with the Manufactured Home Construction and Safety Standard, 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 Installations, ANSI/NCSBCS A225.1, or with local codes where applicable.

### Installation in recreational park trailers

Installation must conform with state or other codes or, in the absence of such codes, with the Standard for Recreational Park Trailers, ANSI A119.5.

- To eliminate risk of burns or fire by reaching over heated surface units, cabinet storage located above the surface units should be avoided.
- Air curtain or other overhead range hoods, which operate by blowing a downward air flow on to a range, shall not be used in conjunction with gas ranges other than when the hood and range have been designed, tested and listed by an independent test laboratory for use in combination.

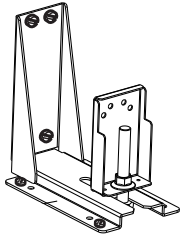
### Cleaning and servicing

- Service should only be performed by an authorized/qualified technician.
- Disconnect the electrical supply to the appliance before servicing.
- When removing appliance for cleaning and/or service:
  - Shut off gas at main supply.
  - Disconnect AC power supply.
  - Disconnect gas line to the inlet pipe.
  - Carefully remove the range by pulling outward.
  - CAUTION: Range is heavy; use care in handling.
  - Do not lift the range by the oven door handle or hob rail
  - The misuse of oven door (eg stepping, sitting, or leaning on them) can result in potential hazards and/or injuries.
- When installing or removing the range for service, a rolling lift jack should be used. Do not push against any of the edges of the range in an attempt to slide it into or out of the installation.
- Pushing or pulling a range (rather than using a lift jack) also increases the possibility of bending the leg spindles or the internal coupling connectors.

### Replacement parts

Only authorized replacement parts may be used in performing service on the range. Replacement parts are available from factory authorized parts distributors. Contact the nearest parts distributor in your area.

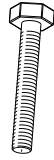
## ② PARTS SUPPLIED FOR INSTALLATION



Anti-tip bracket (1)



Small screws and washers (2)



Bolt (1)



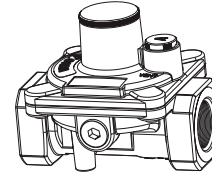
Threaded nuts (2)



Wood screws (8)



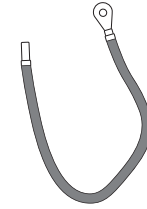
Screws and plastic sleeve anchors (8)



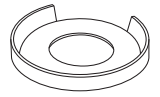
Pressure regulator (1)



1/2" (12.7mm) NPT connector and gasket (1)



Ground lead\* (3 wire permanent connection)



Cupped washer\* (4 wire permanent connection)

\*Can be used in US only, for Canada it is mandatory to connect the range by using cordset with plug supplied.

## ③ TOOLS NEEDED FOR INSTALLATION (NOT SUPPLIED WITH THE APPLIANCE)

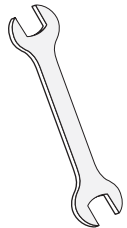
### IMPORTANT!

THIS APPLIANCE MUST BE INSTALLED BY A QUALIFIED INSTALLER.

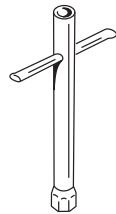
- Improper installation, adjustment, alteration, services, or maintenance can cause injury or property damage. Consult a qualified installer, service agent, or the gas supplier.
- The use of suitable protective clothing/gloves is recommended when handling or installing this appliance.



Screwdriver



2 - Wrench



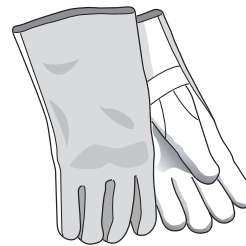
T-handle wrench



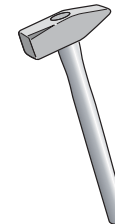
Pencil



Tape measure



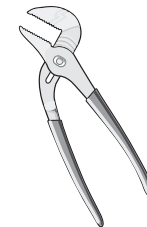
Suitable protective gloves



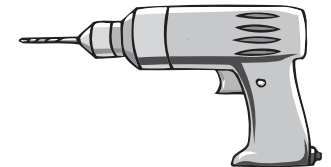
Hammer



Adjustable wrench



Adjustable pliers



Drill

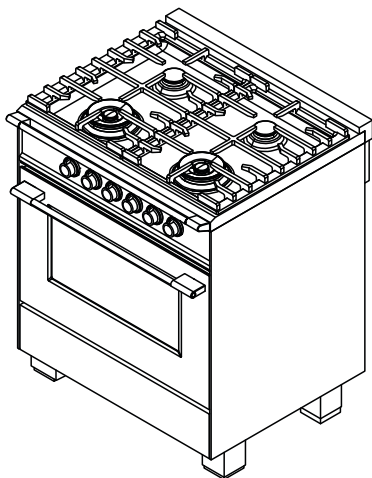
## ④ MODEL IDENTIFICATION

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NOTE: Model features may vary

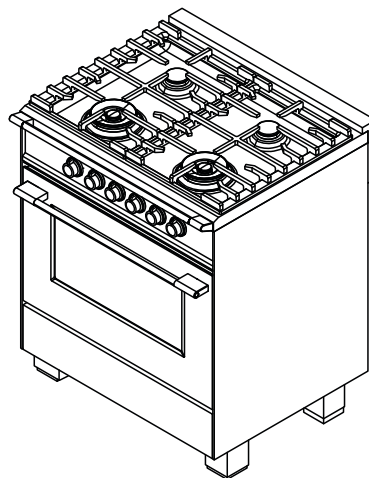
### 30" GAS GAS MODELS

OR30SCG4  
OR30SDG4



### 30" DUAL FUEL MODELS

OR30SCG6  
OR30SDG6



## ⑤ PRIOR TO INSTALLATION

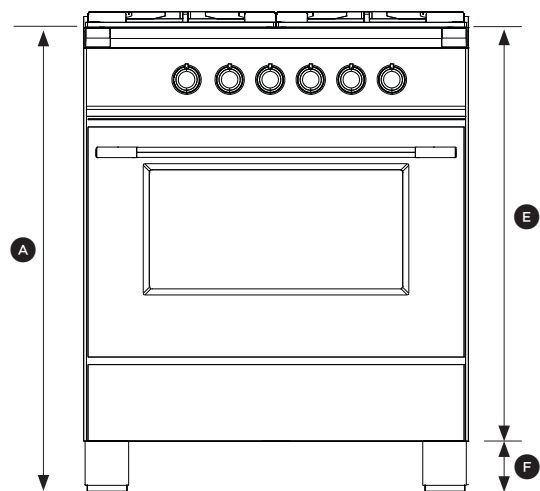
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### Unpacking and handling

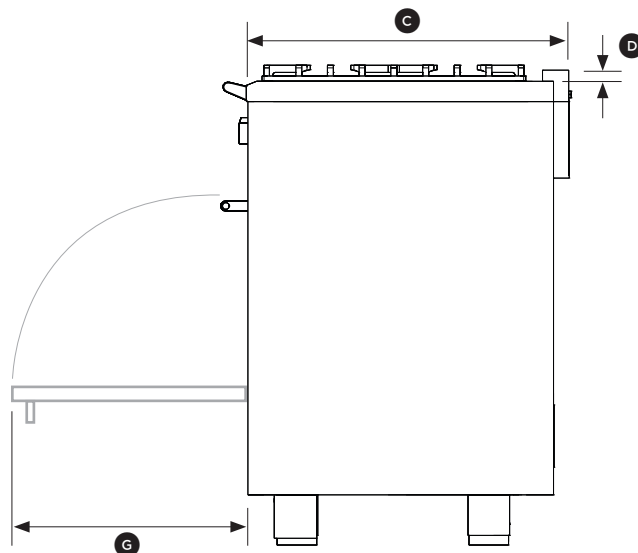
- Inspect the range to verify that there is no shipping damage. If any damage is detected, call the shipper and initiate a damage claim. Fisher & Paykel is not responsible for shipping damage.
- DO NOT discard any packing material until the range has been inspected.
- Remove the outer carton and any packing material from range. Some models are supplied with a protective film on steel and aluminum parts. This film must be removed before installing or using the appliance.

## 6 PRODUCT DIMENSIONS

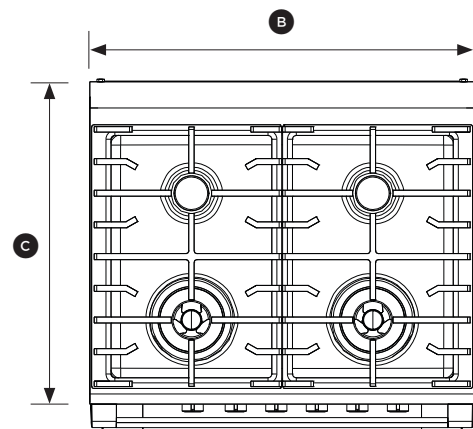
NOTE: Model features may vary  
Optional kickstrip is available (purchased separately)



FRONT



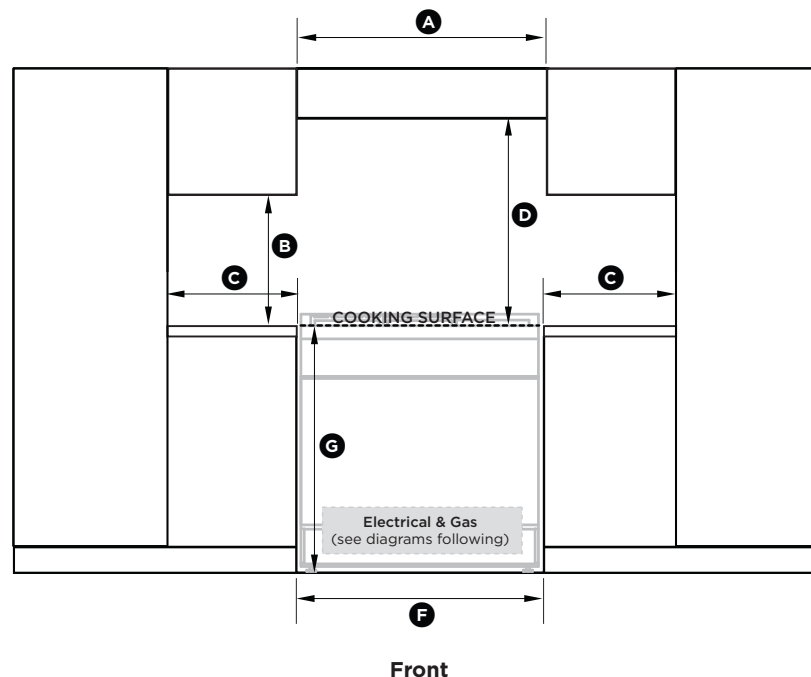
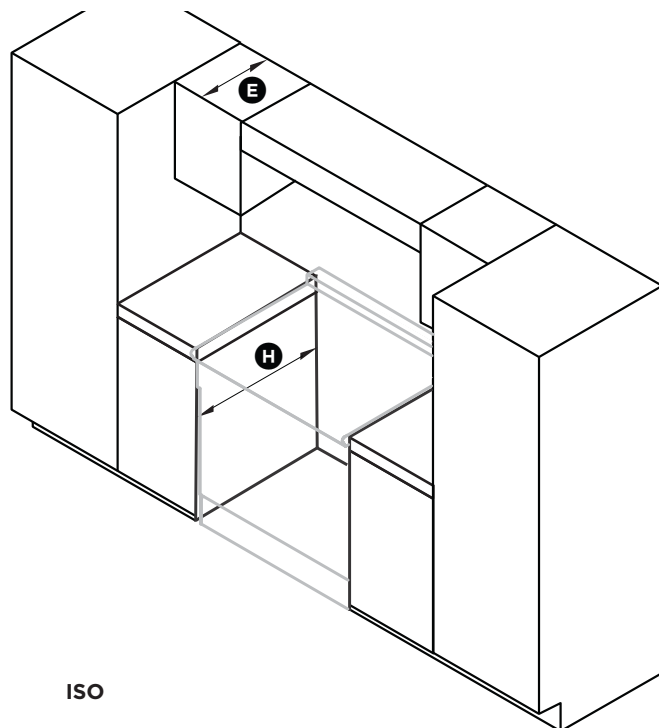
SIDE



TOP

| PRODUCT DIMENSIONS                                                                                                   | OR30S GAS GAS                            | OR30S DUAL FUEL                          |
|----------------------------------------------------------------------------------------------------------------------|------------------------------------------|------------------------------------------|
|                                                                                                                      | inches (mm)                              | inches (mm)                              |
| (A) Overall height of range<br>(from floor to top of cooktop, excluding grates and island trim/backguard)            | min. 35 3/4" (908)<br>max. 37 5/8" (956) | min. 35 3/4" (908)<br>max. 37 5/8" (956) |
| (B) Overall width of range                                                                                           | 29 7/8" (759)                            | 29 7/8" (759)                            |
| (C) Overall depth of range<br>(from front of range to rear of island trim/backguard,<br>excluding handles and dials) | 25 1/4" (641)                            | 25 1/4" (641)                            |
| (D) Height from top of cooktop to top of<br>- Island trim (fitted)<br>- Backguard (optional)                         | 7/8" (22)<br>3" (76)                     | level with cooktop<br>3" (76)            |
| (E) Height of chassis (excluding adjustable feet)                                                                    | 32 1/8" (816)                            | 32 1/8" (816)                            |
| (F) Adjustable feet height                                                                                           | min 3 3/8" (85)<br>max 5 1/4" (133)      | min 3 3/8" (85)<br>max 5 1/4" (133)      |
| (G) Depth of open door to front of range                                                                             | 16 7/16" (417)                           | 16 7/16" (417)                           |

## 7 CLEARANCE DIMENSIONS



### Note

#1 To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a rangehood that projects horizontally a minimum of 5 " (127mm) beyond the bottom of the cabinets.

#2 **D**=36" (914mm) minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet; or **D**=30" (762mm) minimum when bottom of wood or metal cabinet is protected by not less than ¼"-thick flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015"-thick stainless steel, 0.024"-thick aluminum, or 0.020"-thick copper.

### Note

- This range may be installed directly adjacent to existing 36" (914mm) high base cabinets.
- If the range is to be placed adjacent to cabinets, the clearances shown are required. The same clearances apply to island installations.
- The range can be placed in various positions with respect to the cabinet front, with the control panel either flush or projecting, depending on the cabinetry depth.
- The electrical and gas supply should be within the zones shown in the following diagrams.
- Any openings in the wall behind the range and in the floor under the range must be sealed.
- Always keep the appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air to the unit.

| CLEARANCE DIMENSIONS                                                                            | OR30S GAS GAS                                                                                 | OR30S DUAL FUEL |
|-------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------|-----------------|
|                                                                                                 | inches (mm)                                                                                   | inches (mm)     |
| (A) Minimum width of ventilation hood installed above range                                     | 30" (762)                                                                                     | 30" (762)       |
| (B) Minimum vertical distance between countertop and cabinet extending above counter            | 18" (457)                                                                                     | 18" (457)       |
| (C) Minimum clearance from left and right edge of range to nearest vertical combustible surface | 11 13/16" (300)                                                                               | 11 13/16" (300) |
| (D) Minimum clearance from cooking surface to:                                                  |                                                                                               |                 |
|                                                                                                 | - Overhead cabinet centered above the cooktop (combustible/unprotected)* - see notes #1, #2   | 36" (914)       |
|                                                                                                 | - Overhead cabinet centered above the cooktop (non-combustible/protected)* - see notes #1, #2 | 30" (762)       |
|                                                                                                 | - Ventilation hood** centered above the cooking surface                                       | 30" (762)       |
| (E) Maximum depth of overhead cabinetry                                                         | 13" (330)                                                                                     | 13" (330)       |
| (F) Width of cabinetry opening                                                                  | 30" (762)                                                                                     | 30" (762)       |
| (G) Maximum height of cabinetry immediately adjacent to the range (from floor to countertop)*** | 37 1/2" (953)                                                                                 | 37 1/2" (953)   |
| (H) Maximum depth from wall to cabinetry face                                                   | 25 1/4" (641)                                                                                 | 25 1/4" (641)   |

\* Non-combustible surfaces: as defined in 'National Fuel Gas Code' (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by UL.

\*\* Refer to local/national codes for ventilation requirements.

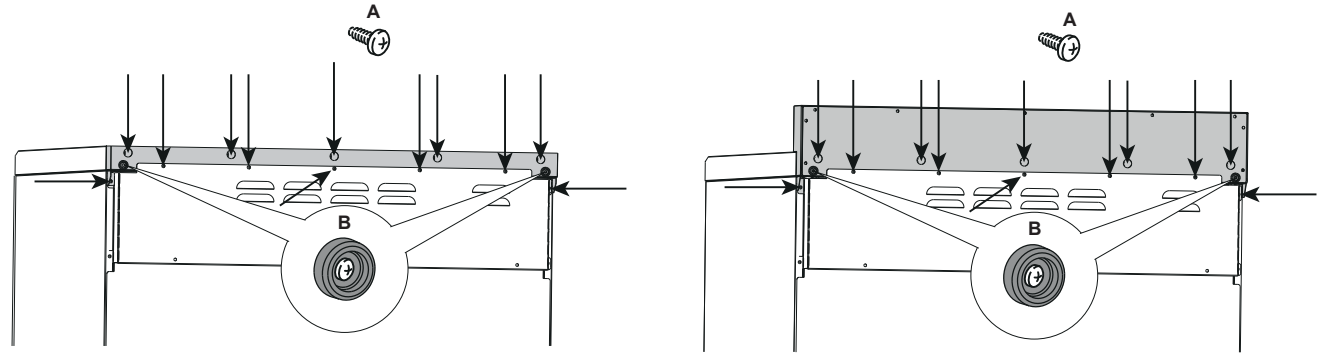
\*\*\* Depending on the height of the feet adjustment. The cooking surface must sit flush or above countertop level.



## 8 FITTING THE OPTIONAL BACKGUARD

### Island trim and backguard

- It is mandatory to install and use the appliance with either the island trim or the optional backguard correctly in place.
- The island trim is already fitted to the appliance while the backguard can be purchased as a separate kit.
- If replacing the island trim with the backguard, assemble it by using the same screws/spacers used for fixing the island trim.



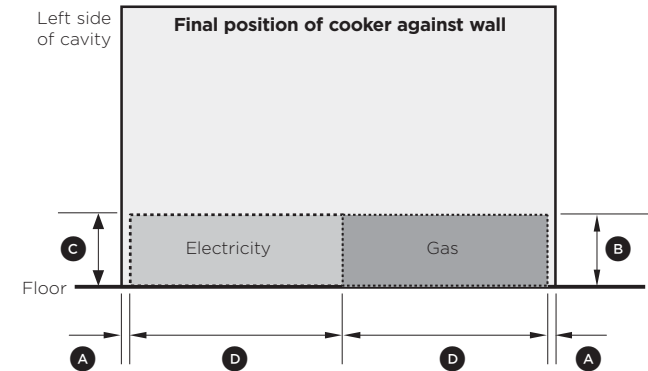
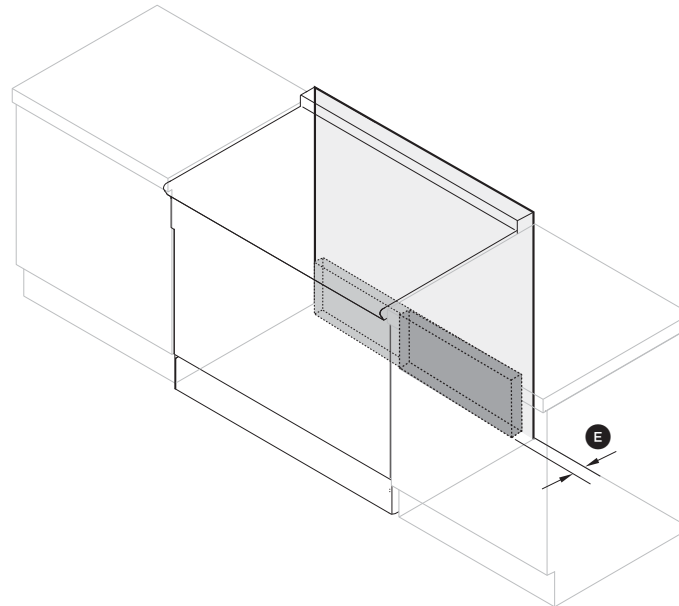
## 9 LOCATION OF ELECTRICAL & GAS SUPPLY

### Grounded outlet (Gas Gas)

- The electric cord with 3-prong ground plug (NEMA 5-15P) has a length of 72" (1830mm).

### Grounded outlet (Dual Fuel)

- The electric cord with 4-prong ground plug (NEMA 14-50P) shall have a minimum length of 48" (1220mm) beyond the back of the range.



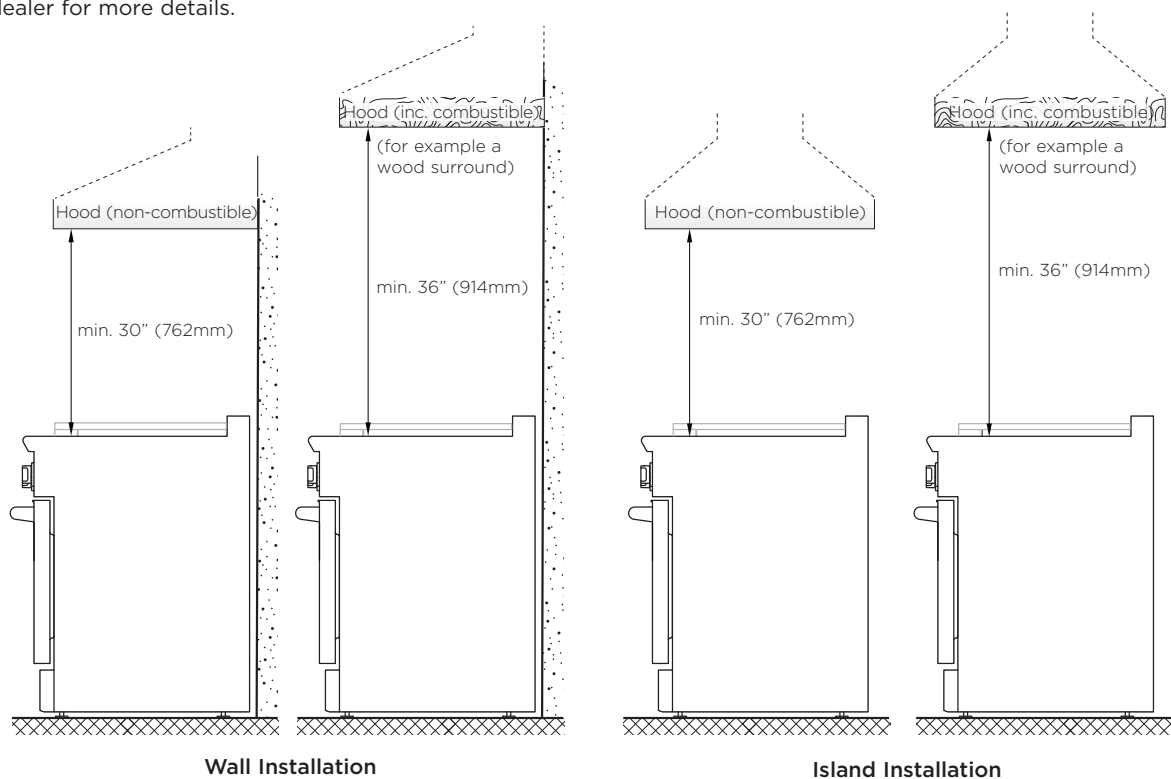
| SUPPLY AREA DIMENSIONS |                                                                                         | inches (mm)                     |
|------------------------|-----------------------------------------------------------------------------------------|---------------------------------|
| (A)                    | Distance from either edge of Range to supply area                                       | 3/16" (5)                       |
| (B)                    | Height of gas supply area (from floor)                                                  | 2 15/16" - 4 15/16" * (75-125)* |
| (C)                    | Height of electrical supply area (from floor)                                           | 2 3/16" - 4 1/8" * (55-105)*    |
| (D)                    | Width of gas and electrical supply areas                                                | 14 3/4" (375)                   |
| (E)                    | Depth of supply area (ie maximum protrusion of gas and electrical connection from wall) | 3 15/16" (100)                  |

\* Depending on adjustment of feet

A suitable ventilation hood may be installed above the range.

Fisher & Paykel has a choice of ventilation hoods designed to match the rest of our kitchen appliance family.

See [fisherpaykel.com](http://fisherpaykel.com) or your local dealer for more details.



## IMPORTANT

- Consult local building codes and/or local agencies, before starting, to ensure that hood and duct installation will meet local requirements.
- Hood blower speeds should be variable to reduce noise and loss of heated or air conditioned household air when maximum ventilation is not required. Normally, the maximum blower speed is only required when using the grill or the self-cleaning cycle.
- If a custom hood canopy contains any **combustible materials** (eg a wood covering) it must be a minimum of 36" (914mm) above the cooking surface.
- Due to a high volume of ventilation air, a source of make-up air (outside replacement air) that complies with local codes and regulations is required.

## 11 FITTING THE ADJUSTABLE FEET

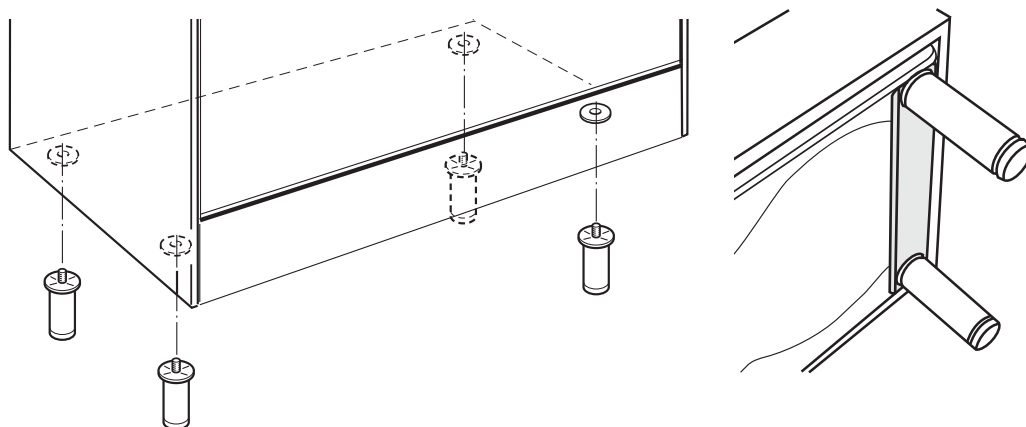
### Fitting the adjustable feet

The adjustable feet must be fitted to the base of the range before use. Rest the rear of the range on a piece of the polystyrene packaging exposing the base for the fitting of the feet.

### IMPORTANT

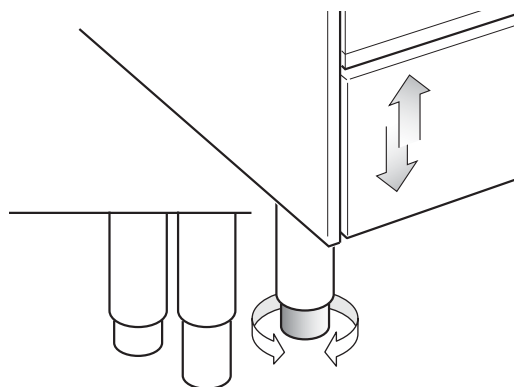
Take care not to damage the range during this operation.

Fit the four legs by screwing them tight into the support base as shown.



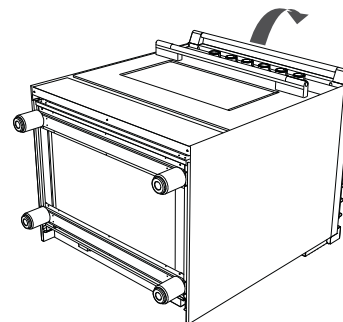
### Levelling the range

- The range may be levelled by screwing the lower ends of the feet IN or OUT.
- Small adjustments may be made to the range in the upright position, however it may be necessary to tip the range again to make larger adjustments.

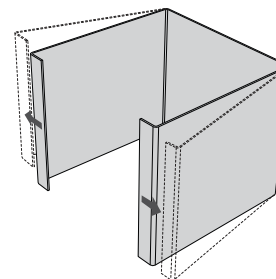


### Fitting the adjustable feet covers (optional)

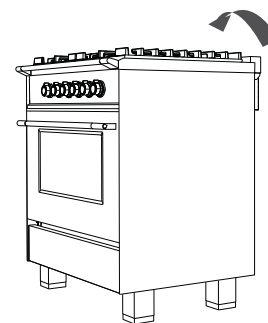
If using the adjustable feet covers fit these while the range is tipped over.



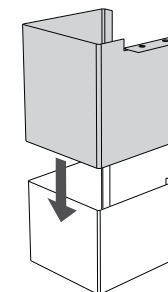
- 1 Tip range onto its back to expose foot cover mounting hole locations.



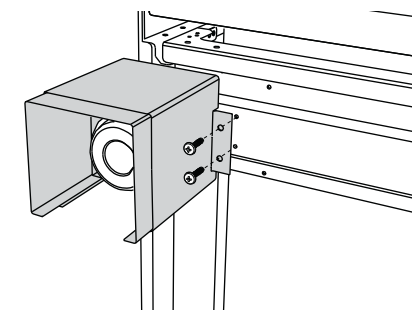
- 3 Note: gently bend the edges of the inner cover to adjust the tension between the two parts if needed.



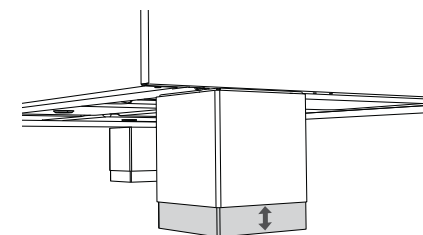
- 5 Stand range back upright.



- 2 Assemble the feet covers by slotting the inner cover inside the outer cover.



- 4 Attach the feet covers to the base of the range using the supplied screws. Ensure that the mounting brackets are aligned with the mounting holes in the base of the range.

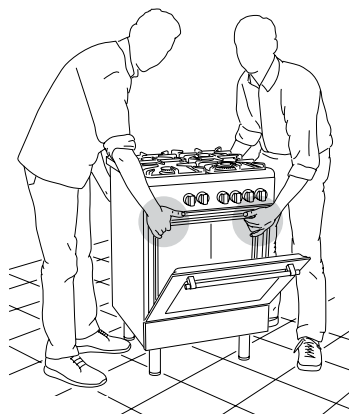


- 6 Adjust the inner panels of the foot covers to suit the height of the range feet as necessary.

## 12 MOVING THE RANGE

### IMPORTANT!

- When raising the range to upright position always ensure two people carry out this manoeuvre to prevent damage to the adjustable feet.
- Be careful: do not lift the range by the oven door handle, the hob rail or the cooktop trim as this may damage the appliance.
- When moving range to its final position DO NOT DRAG. Lift feet clear of floor.



## 13 INSTALLING THE COOKTOP FRONT GUARD

### Models without hob rail only

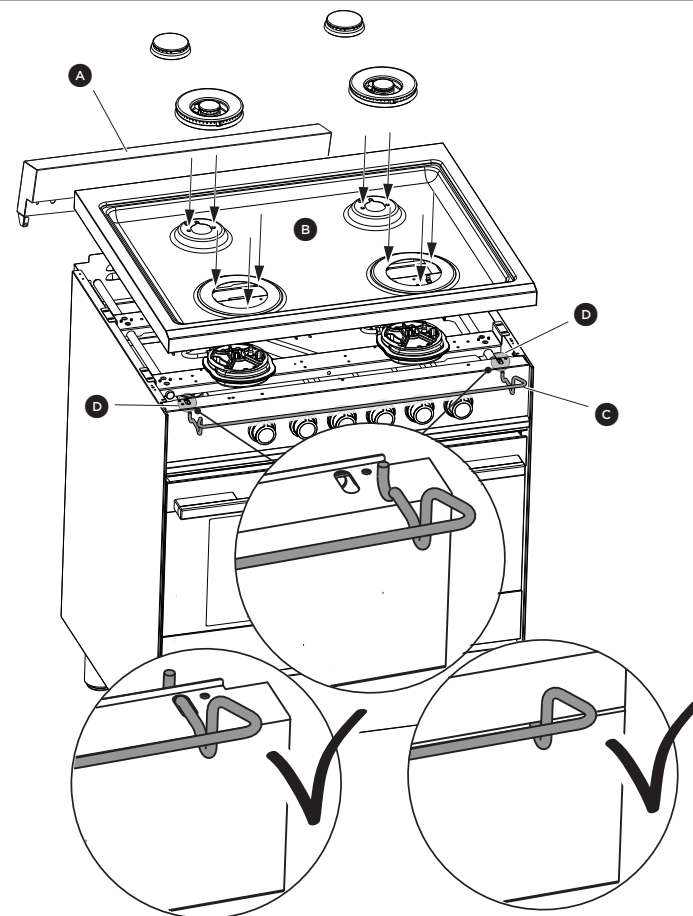
To increase the clearance between the front edge of the cooktop and the burners it is possible to install the cooktop front guard supplied with the appliance.

### IMPORTANT

To install or remove the guard it is necessary to remove the cooktop. Attempting to install or remove the guard without disassembling the cooktop will result in permanent damage to the appliance.

Install the front guard as shown:

- ① Remove the backguard or island trim **A** (see 'Fitting the optional backguard')
  - ② Remove the grates, the burner caps and the flame spreaders.
  - ③ Unscrew cooktop fixing screws **B**.
  - ④ Remove the cooktop. Note: Take extra care not to damage the gaskets fitted above the burner cups (below the cooktop). If they are damaged they must be replaced.
  - ⑤ Install the front guard **C** by inserting the wire terminals into the corresponding holes above the control panel **D**.
  - ⑥ Reassemble the cooktop and the other components.
- Note: Take extra care not to damage the gaskets fitted above the burner cups (below the cooktop). If they are damaged they must be replaced.



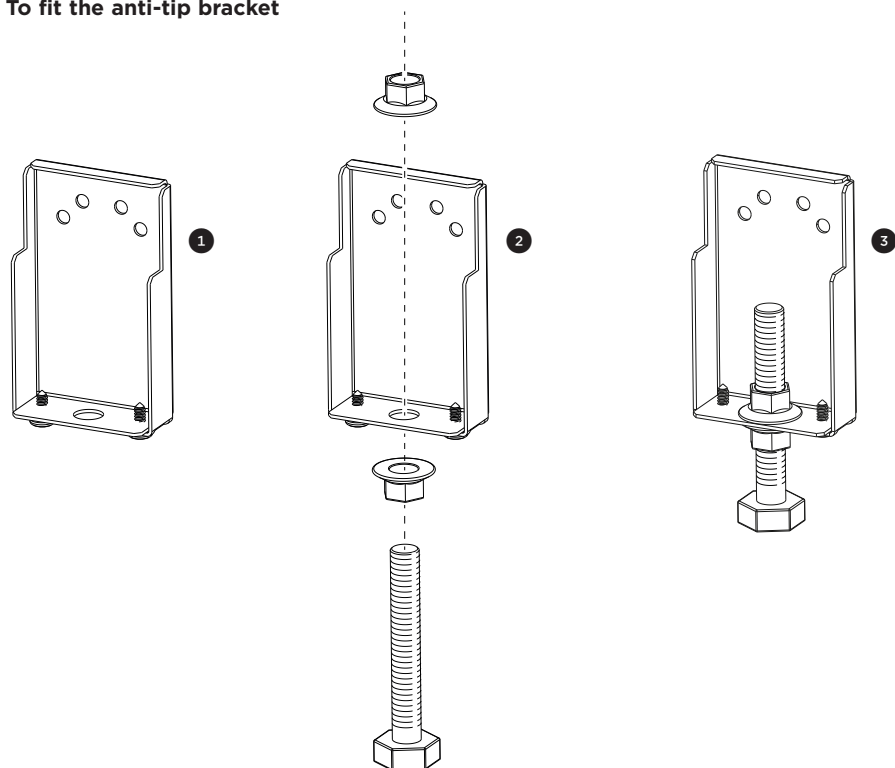
The anti-tip bracket has two components:

- the adjustable bracket
- the stability bracket

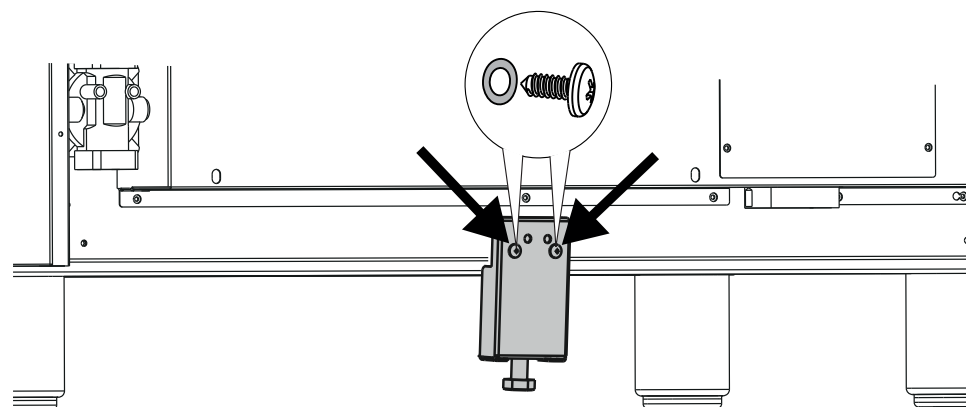
### IMPORTANT!

You must install both parts of the anti-tip bracket and ensure they are properly fitted together to prevent the range from tipping.

To fit the anti-tip bracket



- ① Thread the bolt through the adjustable bracket and fix in place using the two supplied nuts. Ensure the nuts are well tightened.



- ② Fix the adjustable bracket to the back of the range (centered on the lower edge) using the two supplied screws and washers.

③ Fix the stability bracket in place. It can be fixed as follows:

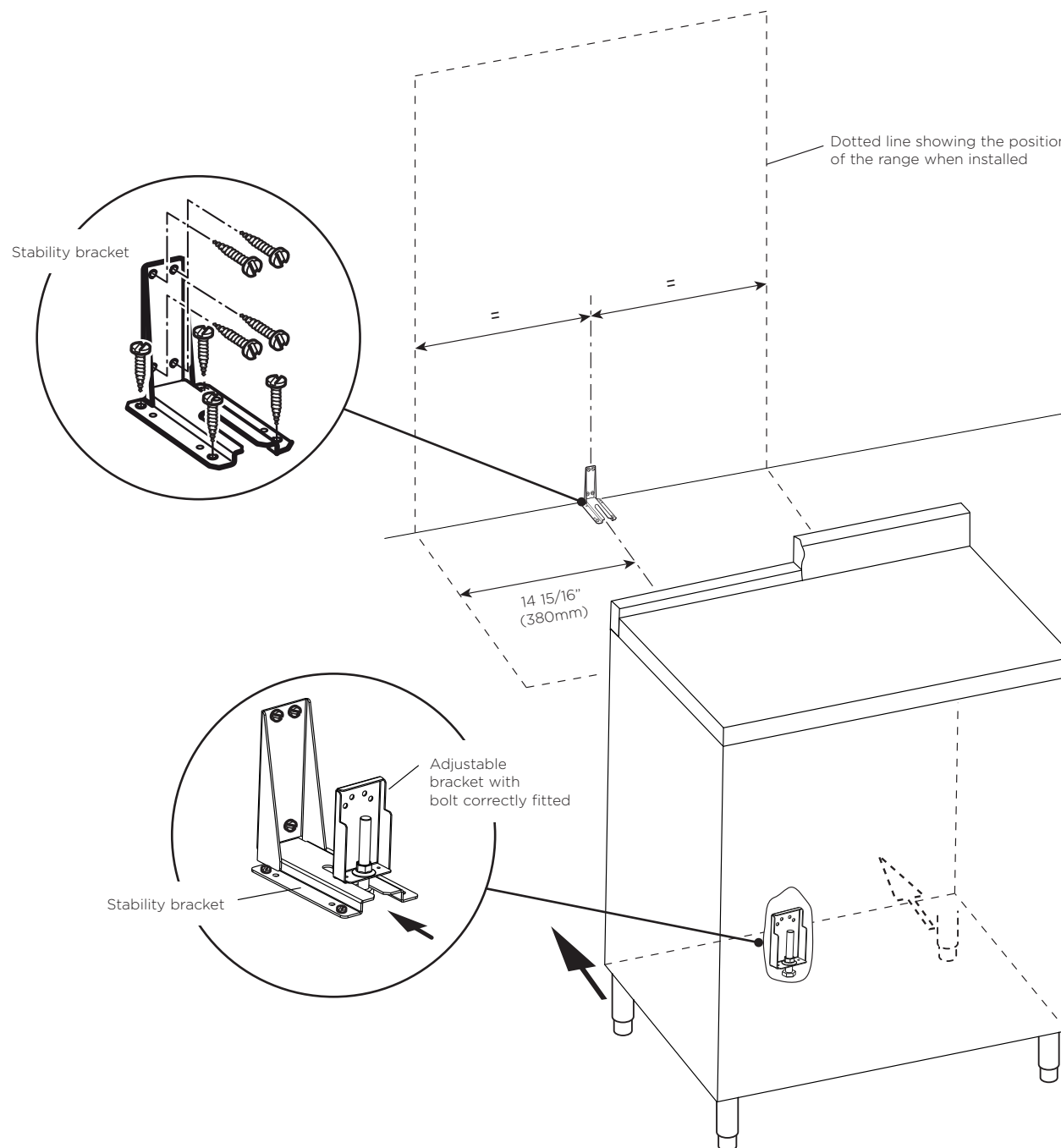
- To the floor OR on the rear wall by 4 screws (supplied).
- To the floor AND on the rear wall by 8 screws (supplied).
  - There are 8 x wood screws and 8 x screws with plastic sleeve anchors supplied with the range in two separate kits. Use the proper screws according to the type of material on the floor and/or wall.

- If using the plastic sleeve anchors: drill 5/16" (8mm) diameter holes and insert the supplied anchors before attaching the stability bracket with the screws.

- ④ Slide the range into place, ensuring the bolt on the adjustable bracket slots under the stability bracket.
- Adjust the length of the bolt as necessary. Ensure the two nuts are well tightened after any adjustments.

### IMPORTANT!

- Use the proper screws to fix the stability bracket in place according to the type of material on the floor and/or wall.
- Before drilling and holes or inserting any screws into the floor or wall check that you will not damage any wiring or pipes.



## ⚠ WARNING!



**Electrical Shock Hazard**  
**Plug into a grounded outlet.**  
**Do not remove ground prong.**  
**Do not use an adapter.**  
**Failure to follow these**  
**instructions can result in death,**  
**fire, or electrical shock.**

## ⚠ WARNING! VERY IMPORTANT

**Before any operation of**  
**maintenance disconnect the**  
**appliance from the electrical**  
**main supply.**

### OR30 Dual Fuel models ONLY

**If codes permit and a separate ground wire is used, it is recommended that a qualified electrician installer determine that the ground path and wire gauge are in accordance with local codes.**

Be sure that the electrical connection and wire size are adequate and in conformance with:

- ANSI/NFPA 70 latest edition and local codes and ordinances.
- CSA Standard C22.1, Canadian Electrical Code, Part 1 – latest edition, and all local codes and ordinances.

ONLY FOR CANADA:

A copy of the above code standards can be obtained from:

CANADIAN STANDARDS ASSOCIATION

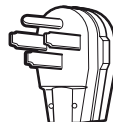
178 Rexdale Boulevard, TORONTO, ON M9W 1R3, CANADA

- Do not ground to a gas pipe.
- Check with a qualified electrical installer if you are not sure the range is properly grounded.
- Do not have a fuse in the neutral or ground circuit.
- When a 4-wire, two phase 240-208/120-volt, 60Hz, AC-only electrical supply is available, a 40 A circuit protection is required, fused on both sides of the line.
- A time-delay fuse or circuit breaker is recommended.

### Recommended ground method

- This range is equipped with a Certified Power Cord intended to be plugged into a standard 14-50R wall receptacle. Be sure the wall receptacle is within reach of range's final location.
- Do not use an extension cord.
- In the case of substitution of the power cord always replace it with a suitable UL or CSA approved one (with the same technical features of the replaced cord).
- Tighten the power cord by using only the power cord strain relief bracket supplied with the appliance.
- Allow enough slack to easily attach the cord terminals to the terminal block.
- These operations must be carried out only by an authorized technician.

Standard NEMA 14-50R  
 wall receptacle



Power supply cord with  
 NEMA 14-50P plug

## IMPORTANT!

**The fourth (ground) prong should not, under ANY circumstances, be cut or removed.**

### OR30 Gas Gas models ONLY

**If codes permit and a separate ground wire is used, it is recommended that a qualified electrician determine that the ground path is adequate.**

**Check with a qualified electrician if you are not sure whether the range is properly grounded.**

**Do Not ground to a gas pipe.**

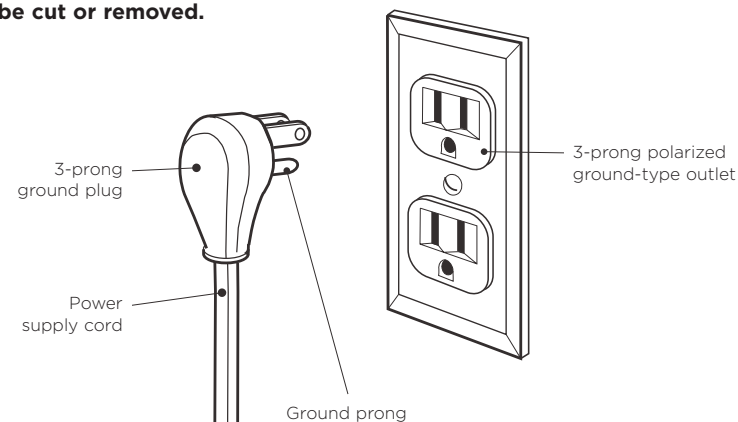
- A 120-volt, 60-Hz, AC-only, 15-ampere, fused electrical supply is required.
- A time-delay fuse or circuit breaker is recommended.
- It is recommended that a separate circuit serving only this appliance be provided.
- The outlet must be checked by a qualified electrician to see if it is wired with correct polarity.
- This appliance, when installed, must be electrically grounded in accordance with local codes.

### Recommended ground method

- For your personal safety, this range must be grounded.
- This range is equipped with a 3-prong ground plug.
- To minimize possible shock hazard, the cord must be plugged into a mating 3-prong ground-type outlet, grounded in accordance with the National Electrical Code ANSI/NFPA 70 latest edition and local codes and ordinances.
- If a mating outlet is not available, it is the personal responsibility and obligation of the customer to have a properly polarized and grounded, 3-prong outlet installed by a qualified electrician.

## IMPORTANT!

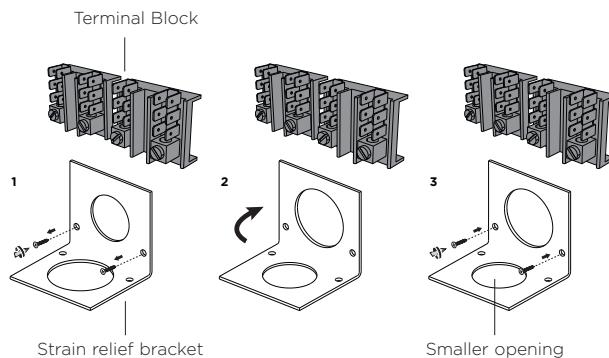
**The third (ground) prong should not, under ANY circumstances, be cut or removed.**



## PERMANENT CONNECTION (HARD WIRING)

**US only, for Canada it is mandatory to connect the range by using cordset with plug supplied.**

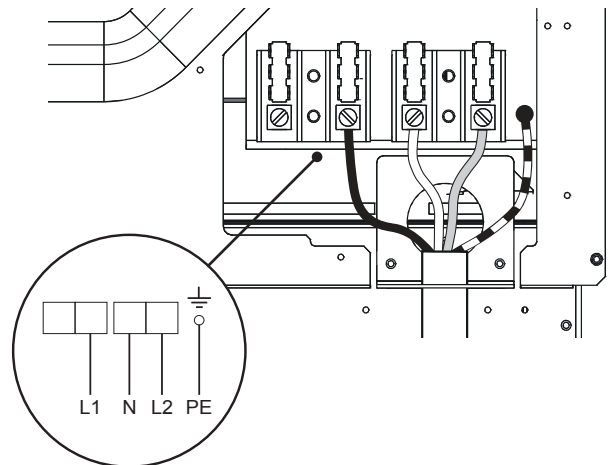
- Units may be hard wired to the power supply. The installer must provide approved flexible aluminium conduit, 3/4" (19mm) trade size, maximum 6ft (1.8m) long. Locate the terminal block on the rear of the unit and remove access cover.
- The strain relief bracket orientation must be switched in order to accommodate for a permanent wiring connection:
  - Remove the factory supplied power cord with plug.
  - Remove the 2 screws on the bracket.
  - Re-secure bracket with the 2 screws so that the 1 1/8" (29mm) smaller opening is facing down.



- The conduit must be installed to the terminal block using an approved conduit connector. The free end of the conduit must be connected to a junction box provided in the electrical supply zone.
- Mount a strain relief (not provided) into the 1 1/8" (29mm) diameter hole located below the terminal block. Wiring for the unit is to be brought into the terminal block through the conduit and through the strain relief. Make suitable connections to the terminal block provided.
- Installer — Show the owner the location of the circuit breaker. Mark it for easy reference.*

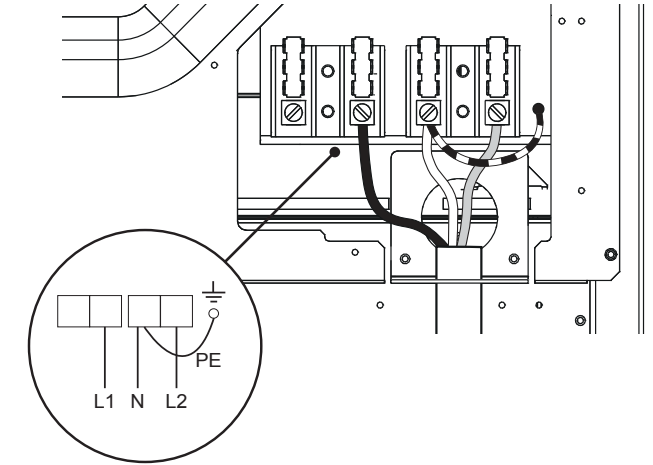
### 4-Wire Connection

- Loosen the L1 (black), L2 (red) and neutral (white) screws.
- Mount the conduit fitting to the 1 1/8" (29mm) hole in the strain relief bracket.
- Secure the neutral (white) power lead to the center terminal and tighten the screw.
- Secure the L1 (black) and the L2 (red) power leads to the terminals immediately to the left (L1) and right (L2) of the neutral terminal. Tighten the screws.
- Secure the Ground (green) lead to the green screw located to the right of the terminal block using the supplied cupped washer. The end of the grounding conductor must be retained by the cupped washer.
- Check all connections are securely tightened.
- Reinstall the Terminal Block cover.



### 3-Wire Connection (using supplied Ground lead)

- Loosen the L1 (black), L2 (red) and neutral (white) screws.
- Mount the conduit fitting to the 1 1/8" (29mm) hole in the strain relief bracket.
- Secure the supplied Ground (green) lead to the grounding screw to the right of the terminal block.
- Secure the Neutral (white) power lead together with the free end of the Ground (green) lead to the center terminal. Tighten the screw.
- Secure the L1 (black) and the L2 (red) power leads to the terminals immediately to the left (L1) and right (L2) of the neutral terminal. Tighten the screws.
- Check all connections are securely tightened.
- Reinstall the Terminal Block cover.





### Gas requirements

All gas connections must be made according to national and local codes. The gas supply (service) line must be the same size or greater than the inlet line of the appliance. Sealant on all pipe joints must be resistant to the action of LP/Propane gas.

- The range is equipped for the use with NATURAL gas. It is design-certified by CSA International for NATURAL (and LP gases with appropriate conversion).
- Any conversion required must be performed by your dealer or a qualified licensed technician or gas service company. Please provide the service person with this manual before work is started on the range. (Gas conversions are the responsibility of the dealer or end user.)
- The model/serial rating plate, located below the bottom drawer, 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 the local gas supplier.

#### Natural gas

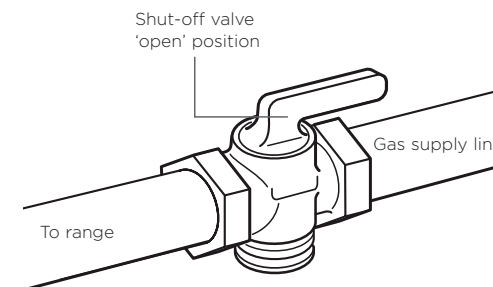
- Supply Pressure: 4" W.C.P

#### LP gas

- Supply Pressure: 11" W.C.P
- A regulator is required at the LP source to provide a maximum pressure of 14" W.C. to the range regulator.

### Manual shut-off valve

- A manual shut-off valve must be installed in an accessible location in the gas line external to the appliance for the purpose of turning on or shutting off gas to the appliance (In Massachusetts such shutoff devices should be approved by the Board of State Examiners of Plumbers & Gas Fitters).
- This valve should be located in the same room as the range and should be in a location that allows ease of opening and closing (in a position where it can be reached quickly in the event of an emergency).
- Do not block access to the shutoff valve. The valve is for turning on or shutting off gas to the appliance.

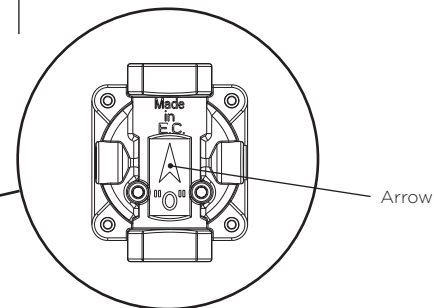
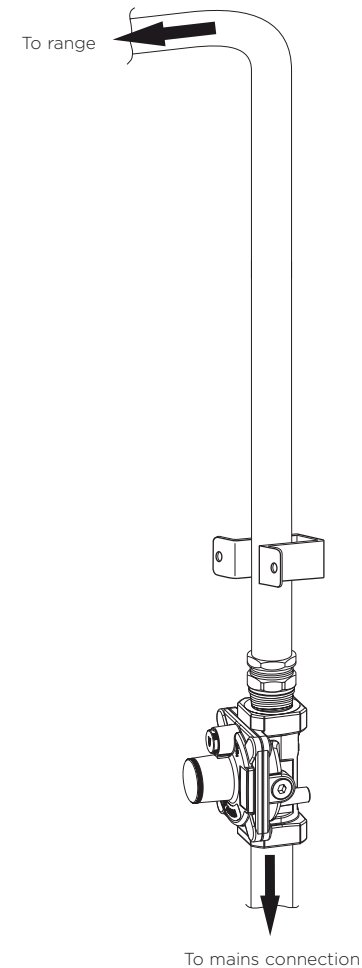
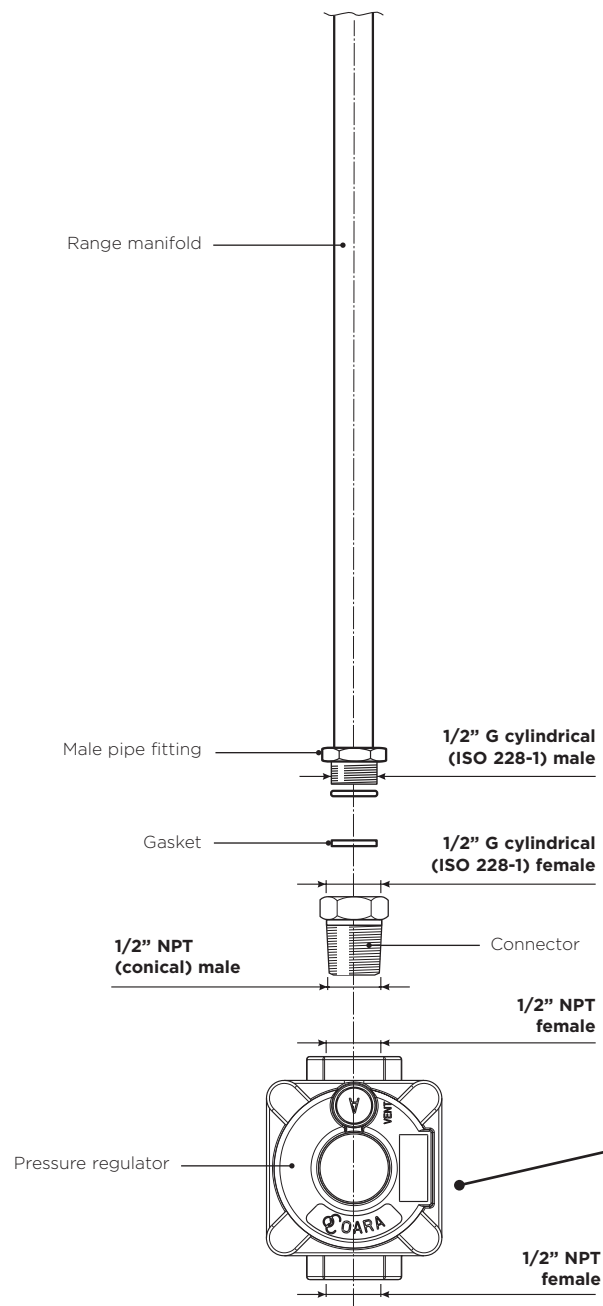


### IMPORTANT!

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

- The gas supply line must not protrude beyond the back of the appliance.
- Make sure the gas supply is turned off at the wall valve before connecting the appliance.
- Leak-testing of the appliance shall be conducted according to the manufacturer's instructions. See instructions following.
- When hooking up the gas supply from the wall hard pipe to the range hard pipe, installation length of flex line between range/wall hard piping must accommodate range being pulled from wall for cleaning or servicing purposes. When range is pulled from wall, no strain should occur at range or wall hard pipe connections.

## Gas connection specification

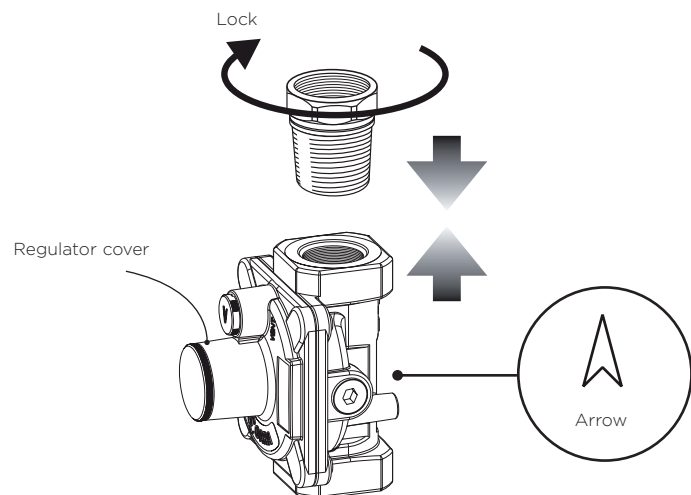
**IMPORTANT!**

Check the correct positioning of the gas regulator. The arrow on the back of the gas regulator must be oriented toward the connector.

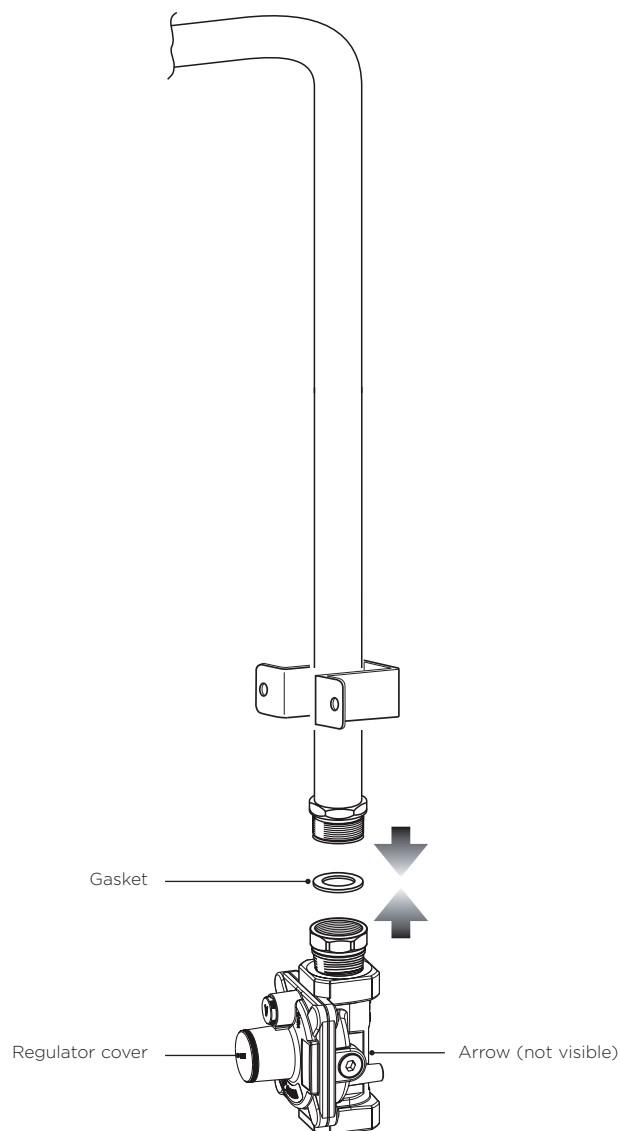
### Pressure regulator installation

All heavy duty, commercial type cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressure may fluctuate with local demand.

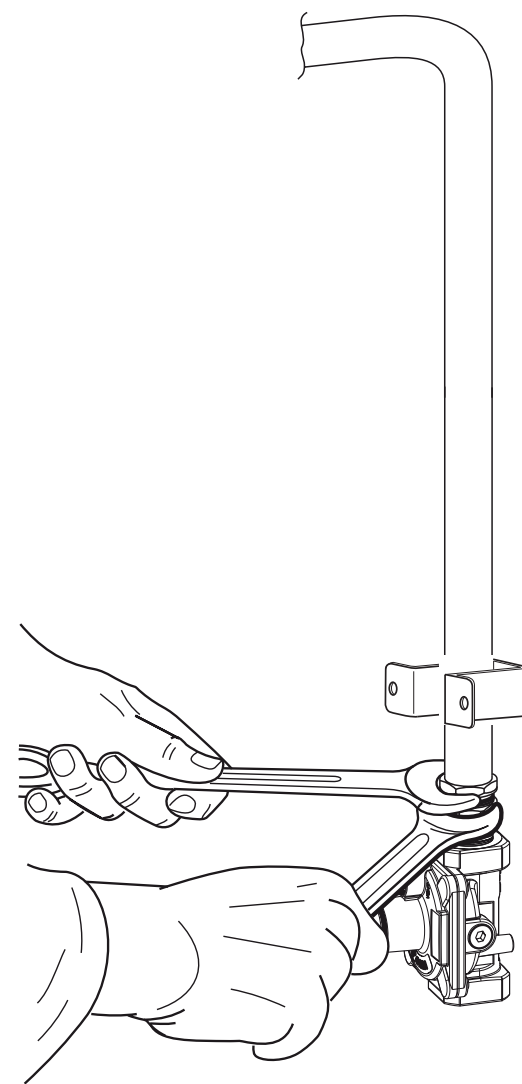
- The regulator supplied with this range must be installed before any gas connections are made.
- Use supplied pressure regulator only.



- ① Connect the 1/2" (12.7mm) NPT (conical) male connector to the pressure regulator and tighten by using a wrench. Do not over tighten the connector. Over tightening may crack regulator.



- ② Connect the 1/2" (12.7mm) NPT connector and pressure regulator group to the range manifold male pipe fitting ensuring the supplied gasket is positioned between. The regulator cover must be oriented toward the front side of the range.



**IMPORTANT!**  
Use two wrenches to tighten the connection.

## 17 PRESSURE TESTING

Manifold pressure should be checked with a manometer using the following instructions:

- Remove the injector from the rear left (or rear right) burner and mount the test point adapter (available from the After-Sales service).
  - Turn the burner control knob to the maximum position.
  - Press the knob and keeping it pressed check the manifold pressure with a manometer.
- NATURAL gas requires 4.0" (101.6mm) W.C.P. and LP/PROPANE requires 11.0" (279.4mm)W.C.P.

### IMPORTANT!

- 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" (355.6mm) W.C.P). If the line pressure is in excess of that amount, a stepdown regulator will be required.
- The appliance, its individual shut-off valve, and pressure regulator must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of 1/2 PSI (3.5 kPa).
- The appliance must be isolated from the 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 PSI (3.5 kPa). W.C. for natural gas or 12.0" for LP.

### Flexible connections

If local codes permit, CSA or UL design-certified, flexible metal appliance connector is recommended for connecting this range to the gas supply line.

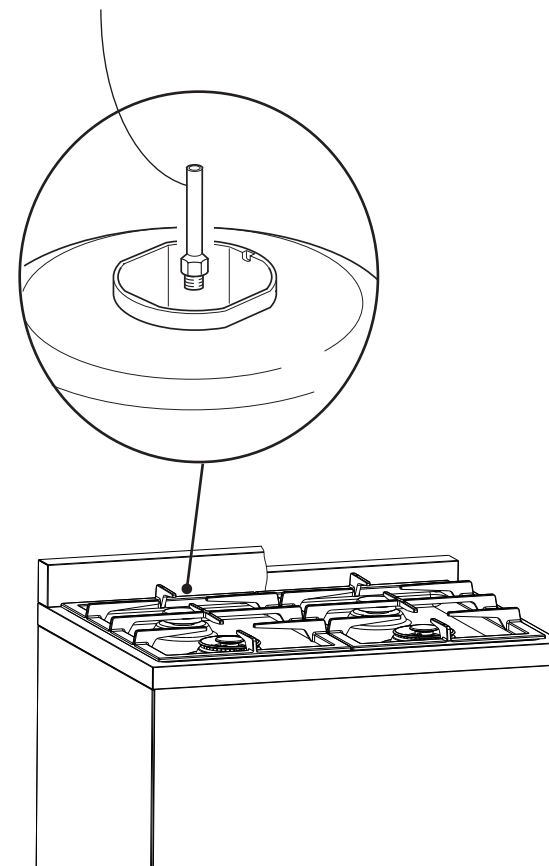
- Do not kink or damage the flexible connector when moving the range.
- The pressure regulator has 1/2" (12.7mm) NPT female pipe threads.
- You will need to determine the fittings required, depending on the size of your gas supply line, flexible metal connector and shutoff valve.

### Rigid pipe connections

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 range. All strains must be removed from the supply and fuel lines so range will be level and in line.

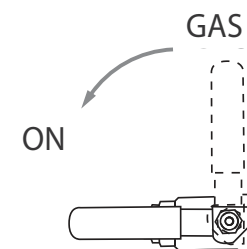
- Use joint compounds and gaskets that are resistant to action of natural or propane gas on all male pipe threads.
- Do not over tighten gas fitting when attaching to pressure regulator. Over tightening may crack regulator.

TEST POINT ADAPTER  
The Test Point adapter is available from the After-Sales Service



## 18 LEAK TESTING

- Make sure all oven and burner knobs are set to OFF before connecting range to gas supply.
  - After final gas connection is made, turn gas supply on and test all connections in gas supply piping for gas leaks with a soapy water solution.
  - In order to avoid property damage or serious personal injury, never use a lighted match or open flame.
- If a leak is present, tighten joint or unscrew, apply more joint compound, tighten again and retest connection for leak.



### Conversion to LP/Propane Gas

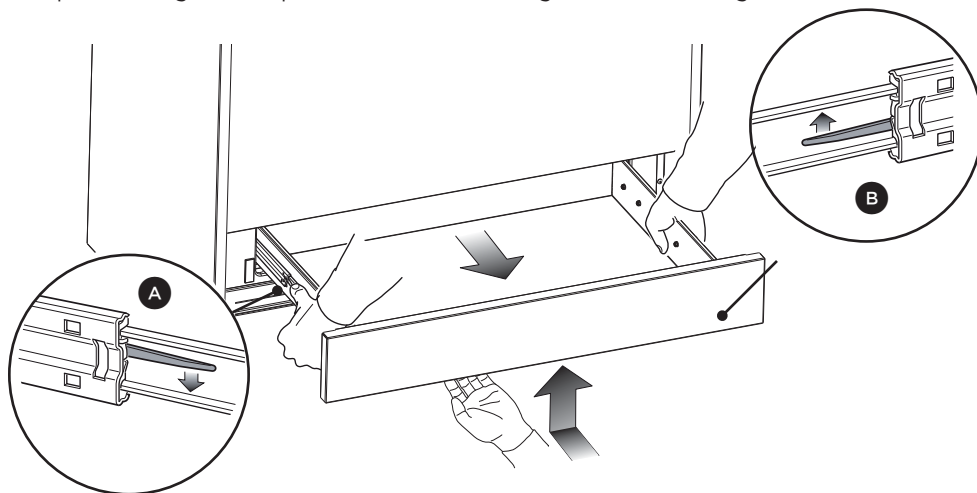
- This range can be used with NATURAL or LP/PROPANE gas. It is shipped from the factory adjusted for use with NATURAL gas.
- Any conversion required must be performed by your dealer, a qualified licensed technician or gas service company. Provide the service person with this manual before any work is started on the range. (Gas conversions are the responsibility of the dealer or end user.)
- The range is supplied with a set of injectors required for converting the range burners.
- Refer to the following table to select the appropriate size injector. The nozzle diameters (hundredths of a millimetre) are marked on the body of each injector.

### IMPORTANT!

- After converting the range repeat manifold pressure testing.
- If the range has been disconnected and re-connected to the gas supply line repeat leak testing.
- After conversion to LP/PROPANE gas affix the supplied conversion label near the data plate on the product, as well as at the beginning of this manual.

### Setting the pressure regulator

The pressure regulator is accessible by removing the storage/warmer drawer; the pressure regulator is positioned on the rear right side of the range C.

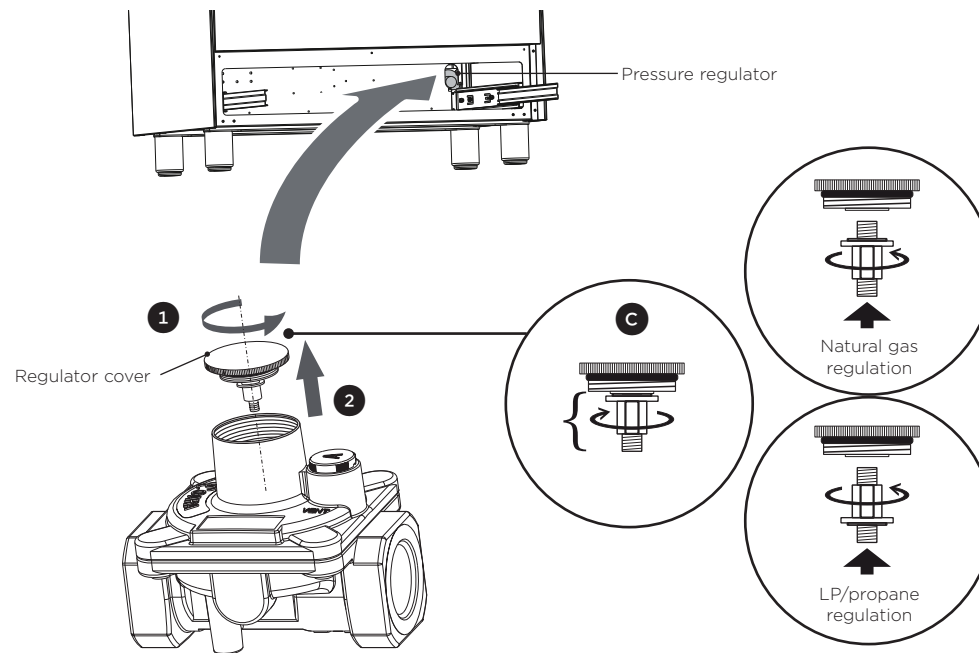


#### To remove the storage/warming drawer

- ① Open the storage/warming drawer completely.
- ② Move down the lever of left guide A and up the lever of right guide B.
- ③ Remove the drawer holding the levers in the same position.

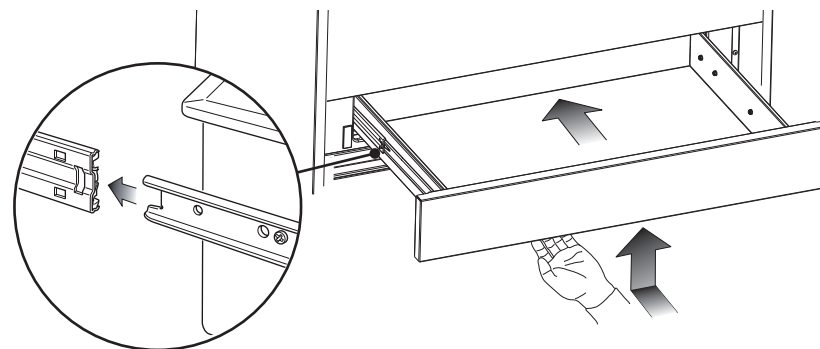
### IMPORTANT

- Do not remove storage/warming drawer while hot.
- Do not remove storage/warming drawer during operation.
- Be sure storage/warming drawer is empty before removing.
- Always position your hand below the front panel to open/close the drawer.



#### To set the pressure regulator

- ① Unscrew the regulator cover.
- ② Unscrew the C component, reverse and screw it according to the LP/PROPANE (or NATURAL GAS) regulation.



#### To replace the storage/warming drawer

- ① Insert the storage/warming drawer guides into the range guides.
- ② Gently close the drawer completely; the safety catches will automatically hook into place.

## Injectors table

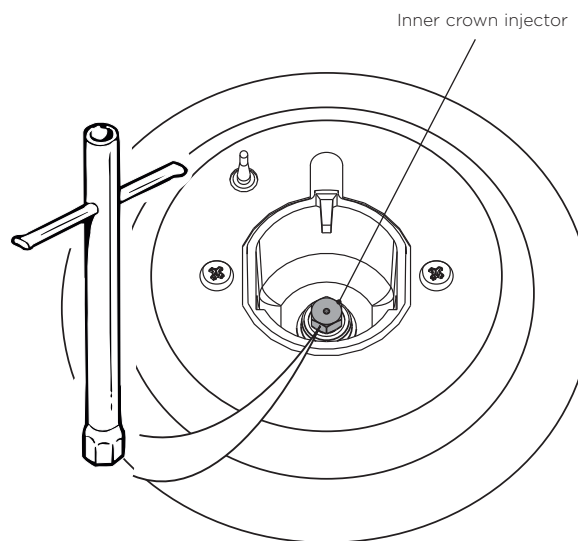
| BURNERS                  |             | NOMINAL<br>POWER      | REDUCED<br>POWER  | LP/PROPANE<br>11" (279.4mm)<br>W.C.P. | NATURAL GAS<br>4" (101.6mm)<br>W.C.P. |
|--------------------------|-------------|-----------------------|-------------------|---------------------------------------|---------------------------------------|
|                          |             | BTU/HR                | BTU/HR            | Ø INJECTOR<br>[1/100 MM]              | Ø INJECTOR<br>[1/100 MM]              |
| Semirapid (SR)           |             | 7600 (LP/Propane Gas) | 1800              | 78                                    | -                                     |
|                          |             | 8000 (Natural Gas)    | 1800              | -                                     | 136                                   |
| Dual (D)                 | Inner crown | 2800 <sup>1</sup>     | 1100 <sup>1</sup> | 47 <sup>3</sup>                       | 80 <sup>3</sup>                       |
|                          | Full burner | 18000 <sup>2</sup>    | 6500 <sup>2</sup> | 79 (x2) <sup>4</sup>                  | 135 (x2) <sup>4</sup>                 |
| OR30 GAS GAS MODELS ONLY |             |                       |                   |                                       |                                       |
| Oven burner              |             | 14000                 | 2400              | 109                                   | 190                                   |
| Broil burner             |             | 11000                 | -                 | 100                                   | 170                                   |

- 1 Power calculated only with inner crown operating  
 2 Power calculated with inner and outer crown operating  
 3 Inner crown injector  
 4 Outer crown injector

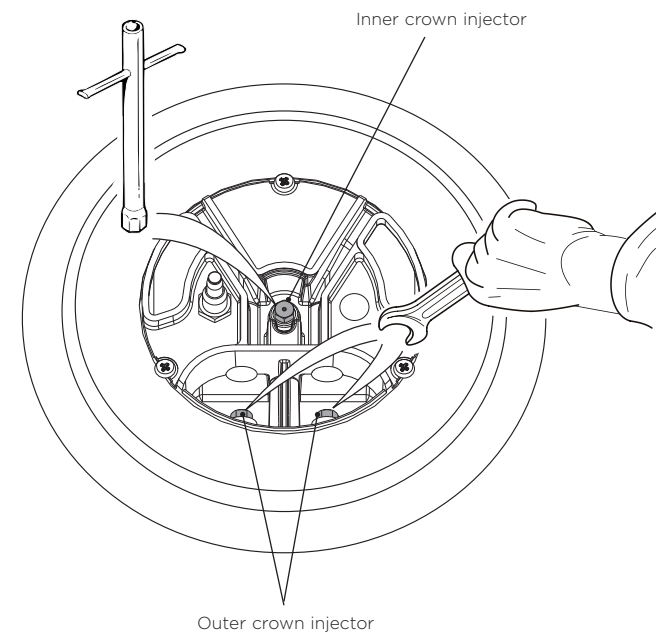
## Replacing the cooktop burner injectors

- Remove the pan supports, the burner caps and the flame spreaders.
- Using a wrench substitute the nozzle injectors with those most suitable for the kind of gas for which it is to be used.
- Refit the flame spreaders, the burner caps and the pan supports.

The burners are designed so that no regulation of the primary air is required.



Semi-rapid burner



Dual burner

### Adjusting the cooktop burner minimums

When switching from one type of gas to another, the minimum flow rate must also be correct:

- The flame should not go out even when passing suddenly from maximum to minimum flame.

To regulate the flame follow these instructions:

#### Semi-rapid burner (A)

- Light the burner.
- Set the gas valve to **LO** position (minimum rate).
- Remove the dial.
- With a thin screwdriver, turn the regulation screw inside the tap rod until adjustment is correct.

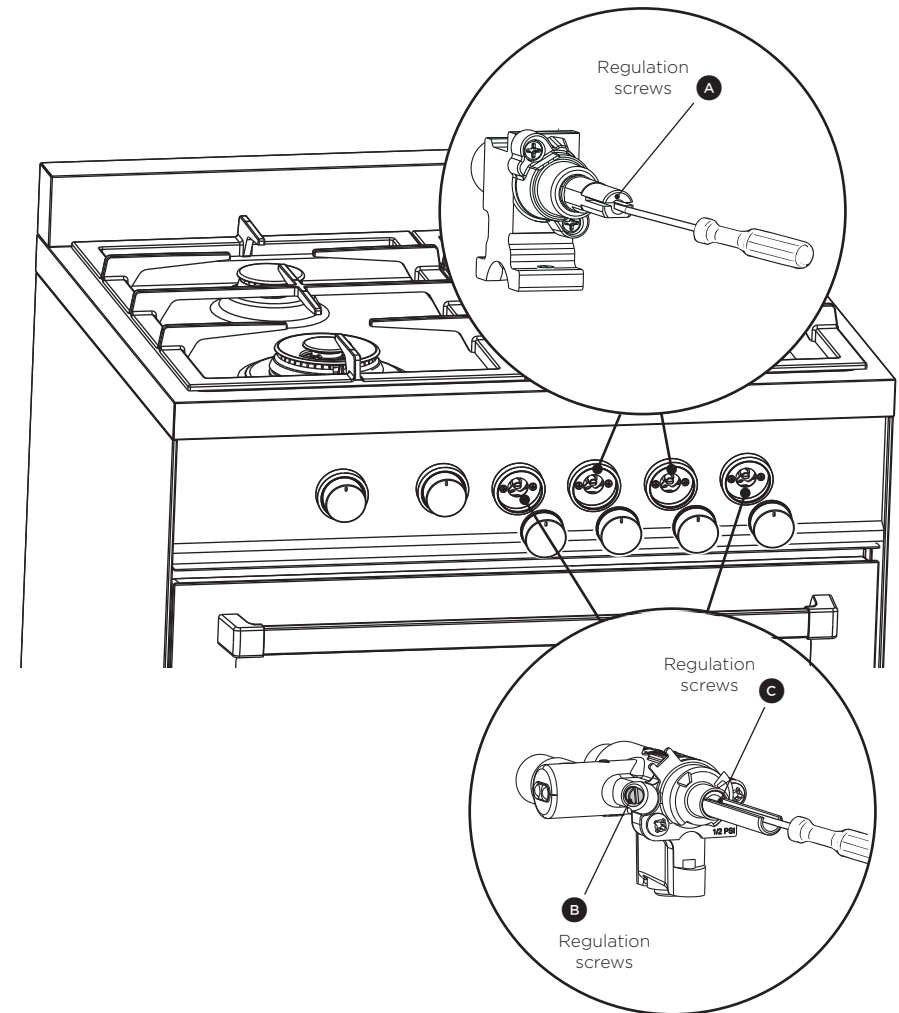
#### Inside crown of DUAL burner (B)

- Light the DUAL burner.
  - Set the gas valve to **LO** position (minimum rate of inner crown).
  - Remove the dial.
  - With a thin screwdriver, turn the regulation screw until adjustment is correct.
- The screw is accessible via a hole in the microswitch.

#### Outside crown of DUAL burner (C)

- Light the DUAL burner.
- Set the gas valve to **LO** position (minimum rate of outer crown and maximum rate of inner crown).
- Remove the dial.
- With a thin screwdriver, turn the regulation screw inside the tap rod until adjustment is correct.

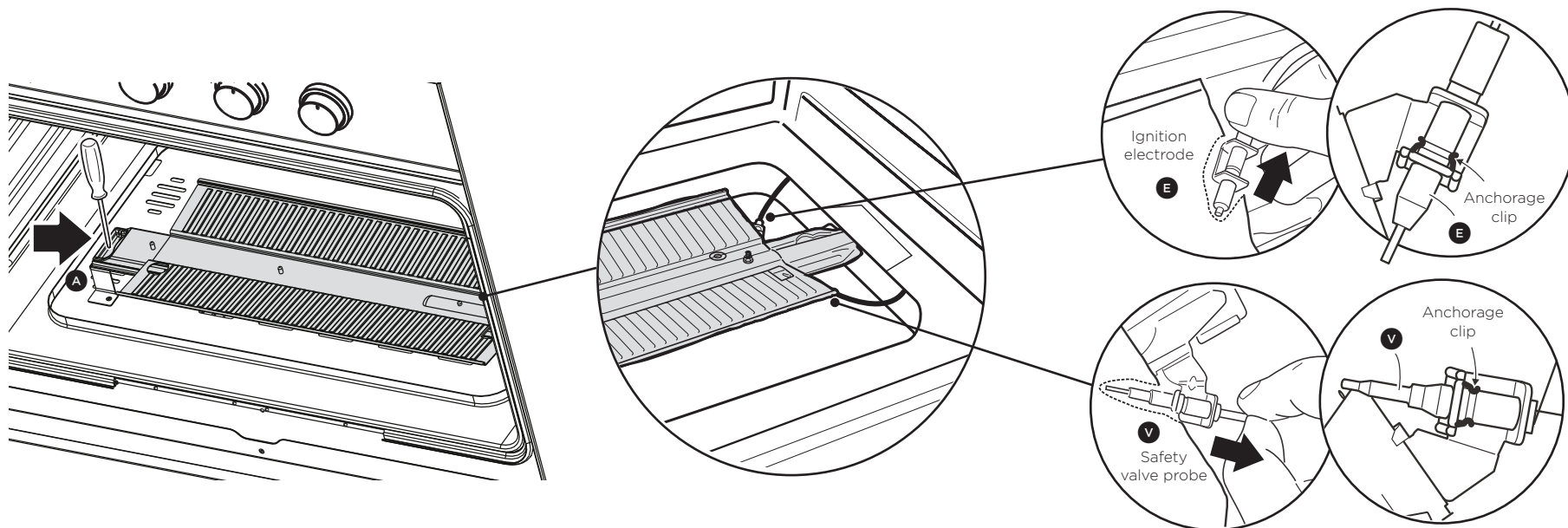
**For LP/PROPANE gas, tighten the adjustment screws completely.**



- A Regulation screw (Semi-Rapid burner)
- B Regulation screw (Inner crown of dual burner)
- C Regulation screw (Outer crown of dual burner)



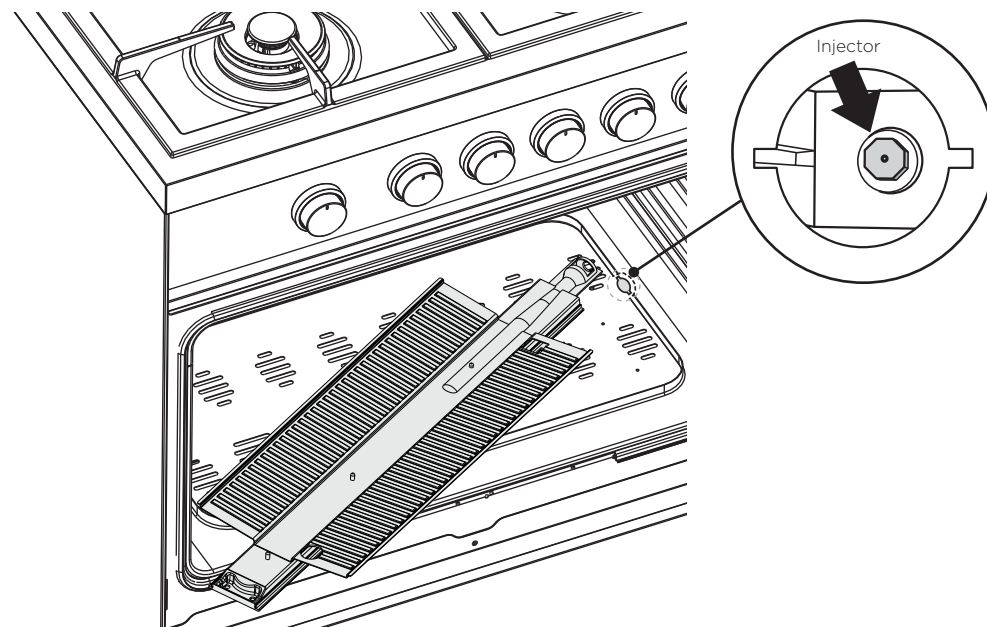
## Replacing the lower oven burner injector



- ① Lift and remove the lower panel inside the oven.
- ② Gently unlock, the safety valve probe (V) and the ignition electrode (E) from the burner. Take care not to damage the probe and the ignition electrode.
- ③ Unscrew and remove the burner securing screws (A).
- ④ Withdraw the burner as shown.
- ⑤ Using a 9/32" (7mm) box spanner, unscrew the injector and replace it with a new one selected in accordance with the 'Injectors table'.
- ⑥ Replace the burner and other components.

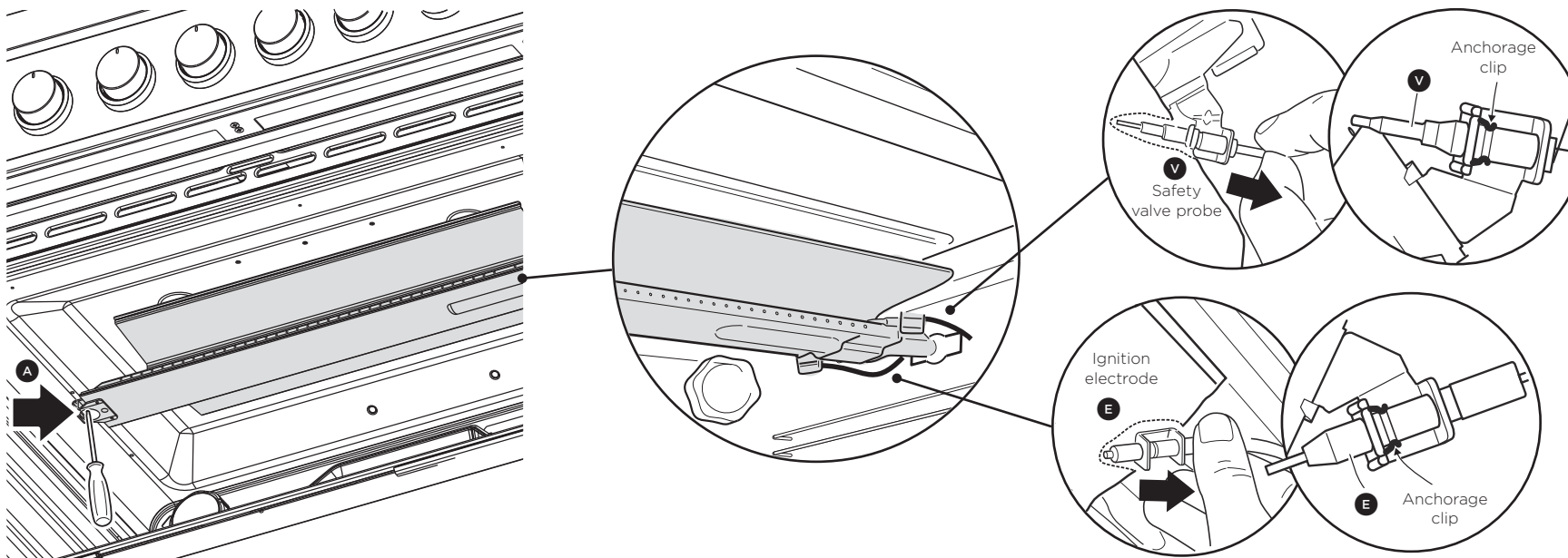
**IMPORTANT!**

- Ensure the safety valve probe (V) and the ignition electrode (E) are replaced correctly.
- Check the correct operation of the safety valve and the ignition electrode.





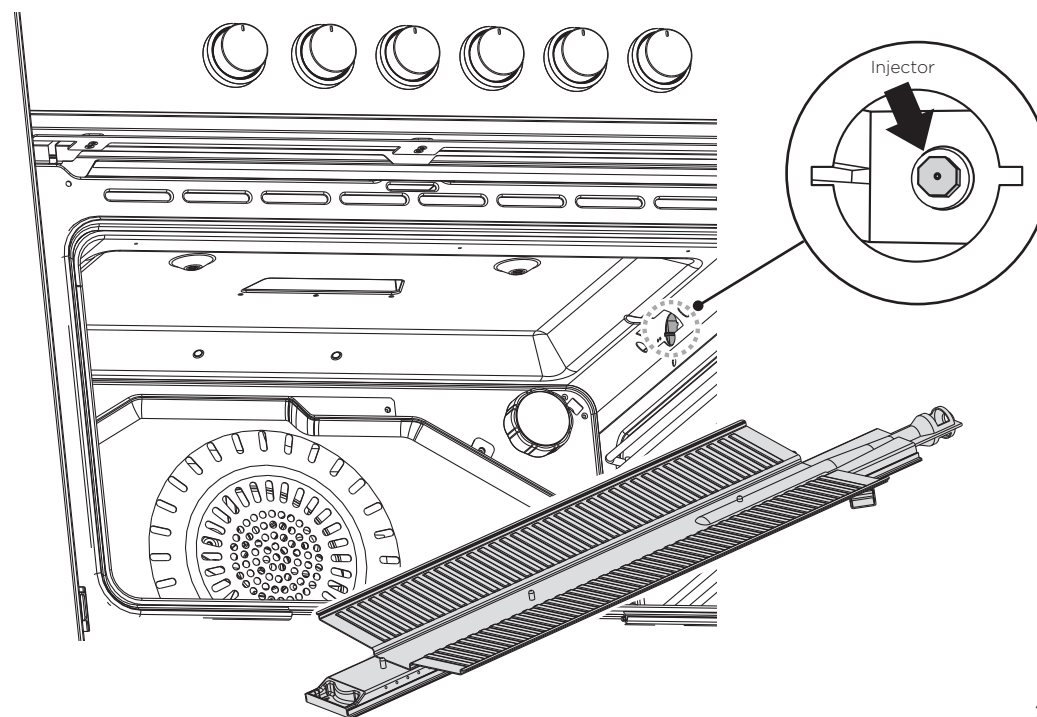
## Replacing the oven broil burner injector



- ① Gently unlock, the safety valve probe (V) and the ignition electrode (E) from the burner.  
Take care not to damage the probe and the ignition electrode.
- ② Unscrew and remove the burner securing screw (A).
- ③ Withdraw the burner as shown beside.
- ④ Using a 9/32" (7mm) box spanner, unscrew the injector and replace it with a new one selected in accordance with the 'Injectors table'.
- ⑤ Replace the burner and other components.

**IMPORTANT!**

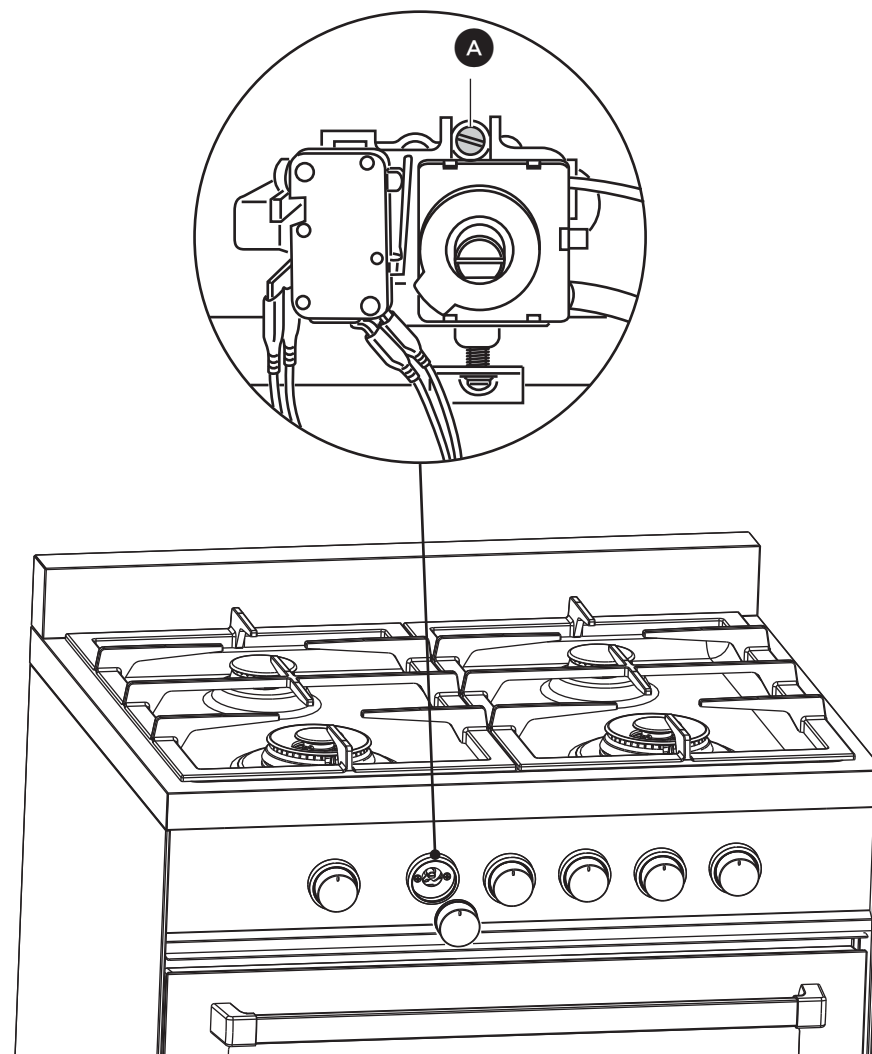
- Ensure the safety valve probe (V) and the ignition electrode (E) are replaced correctly.
- Check the correct operation of the safety valve and the ignition electrode.



**Adjusting the lower oven burner minimum**

- ① Turn on the burner by setting the oven dial the highest temperature setting.
- ② Remove the dial and unscrew the by-pass screw (A) about three times by passing a small flat screwdriver (Ø1/8" (3mm) blade, 3 15/16" (100mm) length) through the panel opening.
- ③ Re-mount the dial and let the oven heat up for about 10 minutes, then bring the dial to the lowest temperature setting. to operate the thermostat by-pass.
- ④ Remove the dial again. Taking care not to turn the tap rod, slowly screw the by-pass screws (A) until you obtain a flame of 1/8-5/32" (3-4mm) in height. The flame should not go out even when passing suddenly from maximum to minimum flame.

NOTE: For LP/PROPANE gas the by-pass screw must be fixed thoroughly.



## 20 FINAL CHECKLIST

### ✓ TO BE COMPLETED BY THE INSTALLER

#### GENERAL

- ☐ Placement of unit.
- ☐ Specified clearance maintained to cabinet surfaces.
- ☐ Unit Level – front to back, side to side.
- ☐ All packaging material and tie straps removed.
- ☐ Island trim or optional backguard correctly attached.
- ☐ The anti-tip bracket is correctly installed.

#### ELECTRICAL

- ☐ Adequate ground connection.

#### GAS SUPPLY

- ☐ Site gas supply is compatible with range model, and sufficient pressure is available (see section 'Gas connection').
- ☐ The pressure regulator is connected and correctly set for 4.0" (101.6mm) W.C.P. for NATURAL gas or 11.0" (279.4mm) W.C.P. for LP/PROPANE gas.
- ☐ Manual gas shut-off valve installed in an accessible location.
- ☐ Unit tested and free of gas leaks.

#### OPERATION

- ☐ All internal packing materials removed. Check below the cooktop grates and inside the oven.
- ☐ If used on LP gas, verify that the pressure regulator, cooktop burner injectors and oven burner injectors (Gas Gas models only) have been set for use with LP gas.
- ☐ Dials turn correctly and freely.
- ☐ Each burner lights satisfactorily, both individually and with other burners operating at the same time.
- ☐ Oven ignition can be achieved (Gas gas models only)
- ☐ Oven door hinges seated and door opens and closes properly.
- ☐ Cooktop grates are correctly positioned, level, and do not rock.
- ☐ Cooktop burner flame correct.

Complete and keep for safe reference:

Model \_\_\_\_\_

Serial No. \_\_\_\_\_

Purchase Date \_\_\_\_\_

Purchaser \_\_\_\_\_

Dealer Address \_\_\_\_\_

Installer's Name \_\_\_\_\_

Installer's Signature \_\_\_\_\_

Installation Company \_\_\_\_\_

Installation Date \_\_\_\_\_

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