



30" (76.2 cm) Slide-in Gas Range

PRODUCT MODEL NUMBERS

WEG730H0D WEG760H0D

GAS SUPPLY REQUIREMENTS

Gas supply line:

- Provide a gas supply line of $\frac{3}{4}$ " (1.9 cm) rigid pipe to the range location. A smaller size pipe on longer runs may result in insufficient gas supply. With LP gas, piping or tubing size can be $\frac{1}{2}$ " (1.3 cm) minimum. Usually, LP gas suppliers determine the size and materials used in the system.

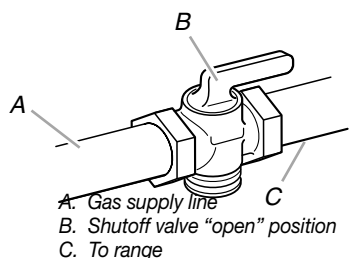
NOTE: Pipe-joint compounds that resist the action of LP gas must be used. Do not use TEFLON[®]† tape.

Flexible metal appliance connector:

- If local codes permit, a new CSA design-certified, 4 to 5 ft (122 to 152.4 cm) long, $\frac{1}{2}$ " (1.3 cm) or $\frac{3}{4}$ " (1.9 cm) I.D., flexible metal appliance connector may be used for connecting range to the gas supply line.



- A $\frac{1}{2}$ " (1.3 cm) male pipe thread is needed for connection to the female pipe threads of the inlet to the appliance pressure regulator.
- Do not kink or damage the flexible metal tubing when moving the range.
- Must include a shutoff valve:
The supply line must be equipped with a manual shutoff valve. This valve should be located in the same room but external to the range opening, such as an adjacent cabinet. It should be in a location that allows ease of opening and closing. Do not block access to shutoff valve. The valve is for turning on or shutting off gas to the range.



Gas Pressure Regulator

The gas pressure regulator supplied with this range must be used. The inlet pressure to the regulator should be as follows for proper operation:

Natural gas:

Minimum pressure: 5" WCP

Maximum pressure: 14" WCP

LP gas:

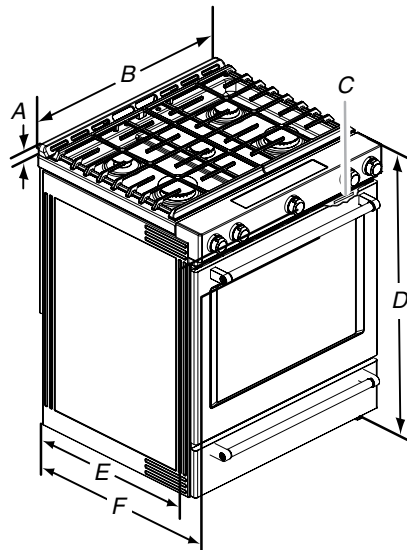
Minimum pressure: 11" WCP

Maximum pressure: 14" WCP

Contact local gas supplier if you are not sure about the inlet pressure.

PRODUCT DIMENSIONS

This manual covers several models. Your model may appear different from the models depicted. Dimensions given are maximum dimensions across all models.



A. $1 \frac{3}{16}$ " (3.0 cm) height from cooktop to top of vent

B. $29 \frac{7}{8}$ " (75.9 cm)

C. Model/serial number plate (located behind the oven door on the top right-hand side of the oven frame)

D. 36" (91.4 cm) height to top of cooktop edge with leveling legs screwed all the way in*

E. $28 \frac{5}{16}$ " (71.9 cm) max. depth from front of console to back of range.

F. $28 \frac{7}{8}$ " (73.3 cm) max. depth from handle to back of range.

IMPORTANT: Range must be level after installation. Follow the instructions in the "Level Range" section. Using the cooktop as a reference for leveling the range is not recommended.

*Range can be raised approximately 1" (2.5 cm) by adjusting the leveling legs.

Type of Gas

Natural gas:

- This range is factory set for use with Natural gas. See "Gas Conversions" section. The model/serial rating plate located behind the control panel has information on the types of gas that can be used. If the types of gas listed do not include the type of gas available, check with the local gas supplier.

LP gas conversion:

Conversion must be done by a qualified service technician. No attempt shall be made to convert the appliance from the gas specified on the model/serial rating plate for use with a different gas without consulting the serving gas supplier. See "Gas Conversions" section.

†TEFLON is a registered trademark of E.I. Du Pont De Nemours and Company.

ELECTRICAL REQUIREMENTS

IMPORTANT: The range must be electrically grounded in accordance with local codes and ordinances, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 or Canadian Electrical Code, CSA C22.1.

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

- A 120 volt, 60 Hz., AC only, 15-amp fused, electrical circuit is required. A time-delay fuse or circuit breaker is also recommended. It is recommended that a separate circuit serving only this range be provided.
- Electronic ignition systems operate within wide voltage limits, but proper grounding and polarity are necessary. Check that the outlet provides 120-volt power and is correctly grounded.

CABINET OPENING DIMENSIONS

Cabinet opening dimensions shown are for 25" (64.0 cm) countertop depth, 24" (61.0 cm) base cabinet depth and 36" (91.4 cm) countertop height.

IMPORTANT: If installing a range hood or microwave hood combination above the range, follow the range hood or microwave hood combination installation instructions for dimensional clearances above the cooktop surface.

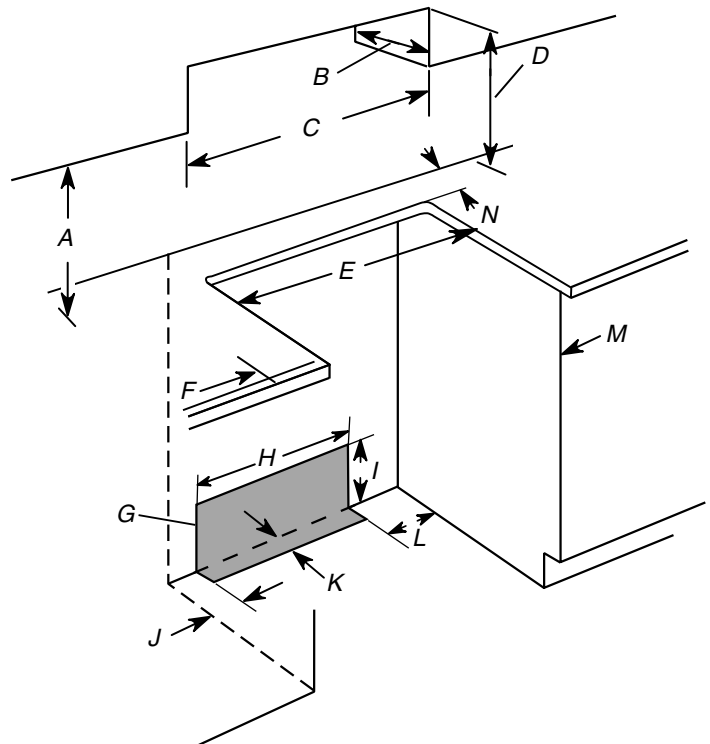
Range may be installed next to combustible walls with zero clearance.

NOTE: When installed in a slide-in cutout, the front of oven door may protrude beyond the base cabinet.

- A. 18" (45.7 cm) upper side cabinet to countertop
- B. 13" (33 cm) max. upper cabinet depth
- C. 30" (76.2 cm) min. opening width
- D. For minimum clearance to top of cooktop, see NOTE*.
- E. 30" (76.2 cm) min. opening width
- F. 3" (7.6 cm) min. clearance from both sides of range to side wall or other combustible material.
- G. The shaded area is recommended for installation of rigid gas pipe and grounded outlet.
- H. 13 1/8" (33.3 cm)
- I. 7 11/16" (19.5 cm)
- J. 4 13/16" (12.2 cm)
- K. 3 11/16" (9.4 cm) or measurement of N, whichever is greater
- L. 12" (30.5 cm)
- M. Cabinet door or hinges should not extend into the cutout.
- N. Remaining counter depth should not exceed 2 1/4" (5.7 cm)

***NOTE:** 24" (61.0 cm) minimum when bottom of wood or metal cabinet is shielded by not less than 1/4" (0.64 cm) flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" (0.4 mm) stainless steel, 0.024" (0.6 mm) aluminum or 0.020" (0.5 mm) copper.

30" (76.2 cm) minimum clearance between the top of the cooking platform and the bottom of an uncovered wood or metal cabinet.





Oven Cleaning Quick Reference Guide

AquaLift™ Technology is an innovative cleaning solution that utilizes heat and water to release baked-on spills from the oven interior in less than 1 hour. This new cleaning technology is a low-heat, odor-free alternative to traditional self-cleaning options.

STEP 1

REMOVE all racks and accessories from the oven cavity and wipe excess soil.

Use the scraper to remove additional easily-removed soils.



STEP 2

POUR 1¾ cups (14 oz) of distilled or filtered water onto the bottom of the empty oven and close the oven door.

IMPORTANT: Do not use cleansers, chemicals or other additives with the water.



STEP 3

PRESS CLEAN then press START.

Cleaning action loosens baked-on residue from the oven bottom.

Allow 40 minutes for cleaning and cool down. Some condensation will form on the window. When the cleaning cycle is complete, a beep will sound. Press CANCEL to end.



STEP 4

REMOVE the residual water and loosened soils with a sponge or soft dry cloth immediately after the cycle is complete.

Remove remaining soils with a non-scratch scrubbing sponge or plastic scraper.

Additional cleaning cycles may be run to help remove stubborn soils.



STEP 5

CLEAN the oven door and walls to avoid baked-on soil. Refer to the User Instructions for additional information.

IMPORTANT: The use of chemicals, including abrasives and commercial oven cleaners, or metal scouring pads may damage the oven interior.



Use regularly to clean oven spills

For additional information, refer to the User Instructions.

For assistance with AquaLift™ Technology, call 1-877-258-0808, or visit our website at <http://whr.pl/aqualift>.

Helpful Tips

Gas Range Sounds

A single pop will be heard each time the gas valve cycles on and off. Clicking will also be heard during normal bake cycles as the igniter cycles on to maintain the oven temperature.

A whooshing or poof sound will be heard when the bake or broil burners ignite. This is normal.

Cooktop Burner Ignition

All igniters will click and spark when the knob is in the LITE position and the burner is being lit. This is normal. The clicking will stop when the knob is moved from the LITE position.

Cooktop Burners Not Lighting

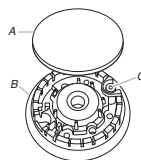
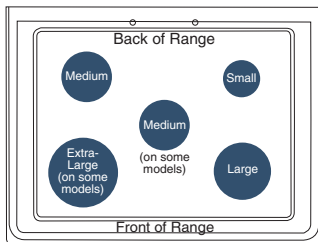
Ensure burner caps are fully seated on the burner base.

Burner caps must be placed on the proper-sized burner or burner will not light. Burner caps should be level when installed properly.

Burner caps should be clean for ignition and an even flame. The igniter must be clean and not clogged with spills and cleansers.

Burner Size

Select a burner that best fits your cookware.



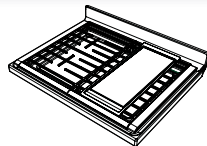
A. Burner cap
B. Burner base
C. Igniter

| Burner Size | Recommended Use |
|-------------|--|
| Small | <ul style="list-style-type: none">Low-heat cookingMelting chocolate or butter |
| Medium | <ul style="list-style-type: none">Multi-purpose burner |
| Large | <ul style="list-style-type: none">For large cookware |
| Extra-Large | <ul style="list-style-type: none">Most powerful burnerFor large cookware |

Griddle (on some models)

The griddle has a unique, nonstick cooking surface. Place griddle on the right side of the cooktop, positioning the griddle into the grates as illustrated.

For best performance, set the front burner to the lowest heat setting and the rear burner to Medium-High heat.



Oven Odor

There may be some odors the first few times you use your range. This will go away after the oven is used a few times. To eliminate these odors, it is recommended that you run the Bake cycle at 400°F (204°C) for 30 minutes prior to cooking for the first time.

Oven Preheat Time

The standard time necessary to preheat your oven to 350°F (177°C) is 10 to 15 minutes. Factors that have an impact on preheat times are: room temperature, starting oven temperature, and the number of oven racks. Unused oven racks can be removed prior to preheating your oven to reduce the preheat time.

AquaLift™ Technology Cleaning

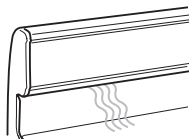
Some condensation will form on the oven window during the cleaning cycle. This condensation will evaporate within 30 minutes.

During the AquaLift™ Technology cleaning cycle, some steam will come out of the bottom of the console. This is normal and a part of the cleaning cycle.

Make sure that the oven is level to ensure that water is evenly distributed on the bottom of the oven cavity. Adjust the leveling feet as instructed in the Installation Instructions if necessary.

Remove heavy spills before starting the cleaning cycle. Heavily soiled ovens may require a second cleaning cycle.

For assistance with AquaLift™ Technology, call 1-877-258-0808, or visit our website at <http://whr.pl/aqualift>.



For additional information, refer to the User Instructions.