



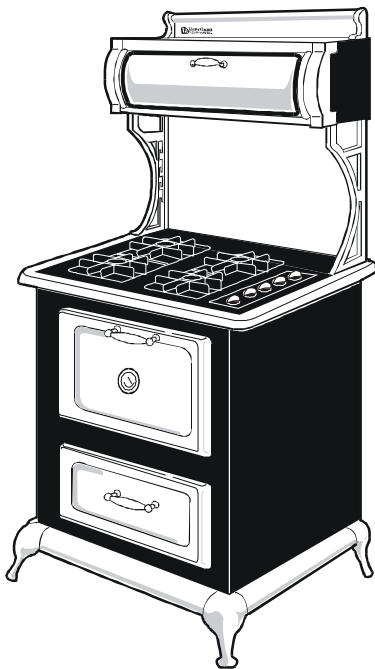
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APPLIANCES INC.

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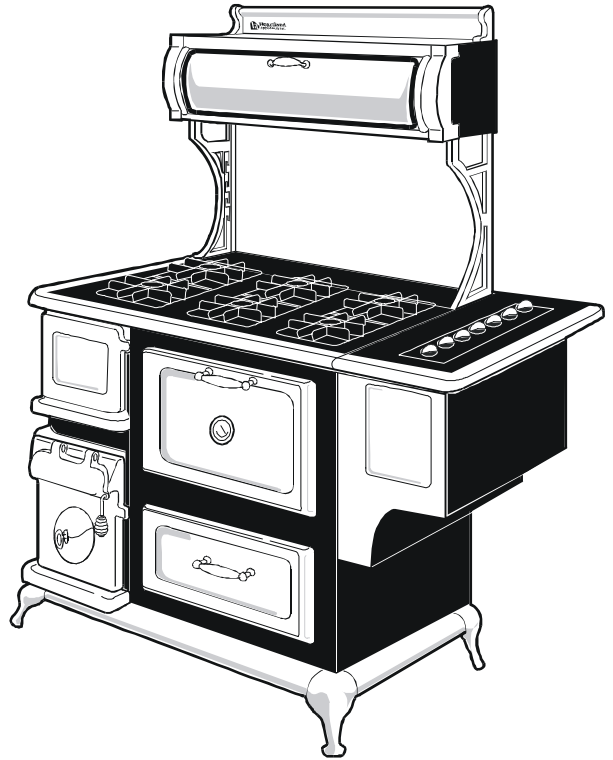
INSTALLATION AND OPERATING INSTRUCTIONS

Save these
instructions
for future use

Note: Please read these instructions thoroughly before attempting to install this unit.



Model
9100



Model
7100

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information, consult a qualified installer, service agency, manufacturer (dealer) or the gas supplier.

Note: This appliance can only be installed in the state of Massachusetts by a Massachusetts licensed plumber or gasfitter.

The oven door thermometer does not sense temperature. It is for aesthetics only and is nonfunctional.



These symbols on the nameplate mean the product has been design certified by American Gas Association Laboratories and Canadian Gas Association Laboratories.



Manual #7715
REV 111204

ATTENTION INSTALLER: *Leave this manual with appliance*

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MODEL 9100/7100 GAS RANGE



HEARTLAND[®] APPLIANCES INC.

Gas Models 9100/7100

CONSUMER WARRANTY

ENTIRE PRODUCT – LIMITED ONE YEAR WARRANTY

HEARTLAND warrants the replacement or repair of all parts, including gas components of this Cookstove which prove to be defective in material or workmanship, with the exception of the painted or porcelain enamel finish or plated surfaces, for one year from the date of original purchase. Such parts will be repaired or replaced at the option of Heartland without charge, subject to the terms and conditions set out below.

The warranty period against defects in the painted or porcelain enamel finish, or plated surfaces, is 90 days from date of original purchase. **The warranty does not include replacement of oven lamps or charcoal filters.**

TERMS AND CONDITIONS

1. This warranty applies only for single family domestic use when the Cookstove has been properly installed according to the instructions supplied by Heartland and is connected to an adequate and proper utility service. Damage due to faulty installation, improper usage and care, abuse, accident, fire, flood, acts of God, commercial, business or rental use, and alteration, or the removal or defacing of the serial plate, cancels all obligations of this warranty. Service during this warranty must be performed by a factory Authorized Service Person.
2. **Warranty applies to product only in the country in which it was purchased.**
3. Heartland is not liable for any claims or damages resulting from any failure of the Cookstove or from service delays beyond their reasonable control.
4. To obtain warranty service, the original purchaser **must** present the original Bill of Sale, Model and Serial number. Components repaired or replaced are warranted through the remainder of the original warranty period only.
5. The warranty does not cover expense involved in making this appliance readily accessible for servicing.
6. This warranty gives you specific legal rights. Additional warranty rights may be provided by law in some areas.
7. Adjustments such as calibrations, levelling, tightening of fasteners, or utility connections normally associated with original installation are the responsibility of the dealer or installer and not that of the Company.

TO ENSURE PROMPT WARRANTY SERVICE, SEND IN YOUR WARRANTY CARD WITHIN 10 DAYS OF PURCHASE.

If further help is needed concerning this warranty, contact:

Customer Service
Heartland Appliances Inc.
1050 Fountain St. N.
Cambridge, Ontario,
Canada N3H4R7

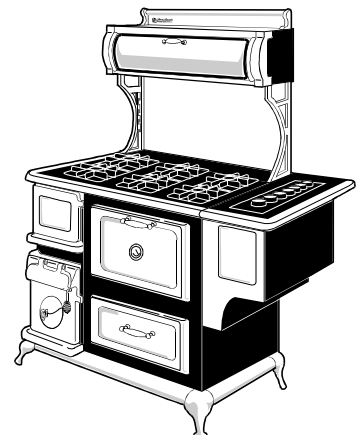
Business (519) 650-5775
Fax (519) 650-3773
Toll Free Telephone 1-800-361-1517
Toll Free Fax 1-800-327-5609

PLACE OF PURCHASE _____

DATE OF PURCHASE _____

SERIAL NUMBER _____

MODEL NUMBER _____



To move range for service or cleaning

WARNING

Range body rests on base.

When moving, move by base only.

1. Disconnect electrical power.
2. Place temporary floor protection in front of range.
3. Slide out from wall and place floor protection under front legs and slowly pull out to gain access to rear.
4. To reinstall, reverse these instructions.

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical device (mechanical extractor hood)

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

—FOR YOUR SAFETY—

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS OR LIQUIDS IN THE VICINITY OF THIS APPLIANCE.

- * Do not use the range as a heater.
- * Do not heat unopened glass or metal containers in the oven.
- * Grease accumulation is the cause of many cooking fires. Clean the oven and broiler compartment regularly.
- * Do not attempt to extinguish a grease fire with water. Cover grease fires with a pot lid or baking soda.
- * Avoid the use of aerosol containers near the range.
- * Never place pans, cookie sheets or roasters directly on the oven bottom -use the rack in its lowest position.
- * Do not cover the entire bottom of the oven with aluminium foil. Allow at least 1" of space all around pots, pans or cookie sheets in the oven to permit convection air flow.



WARNING

- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT
- SEE INSTALLATION INSTRUCTIONS

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 vapours and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbour'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.

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Assembly and Installation

To fully enjoy your new range, it is important that you read this booklet thoroughly.

Note: Please check for any damage that may have occurred during shipping. In the unlikely event that you find any shipping damage, inform your dealer **immediately!**

The Model 7100 and 9100 Range consists of three main parts:

The Range Base

The Range Body, and

The Exhaust Hood or Cresting Assembly

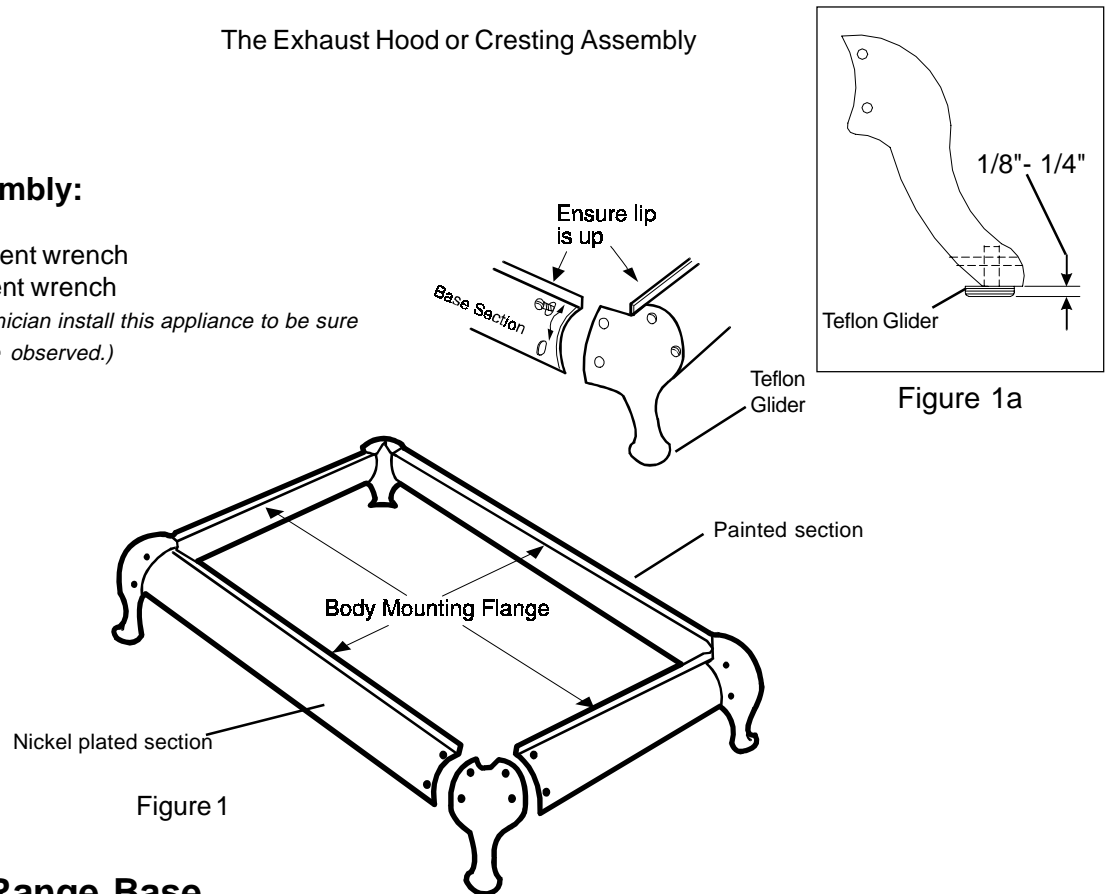
Tools required for assembly:

Slot screw driver

7/16" (11 mm) wrench or crescent wrench

5/16" (8 mm) wrench or crescent wrench

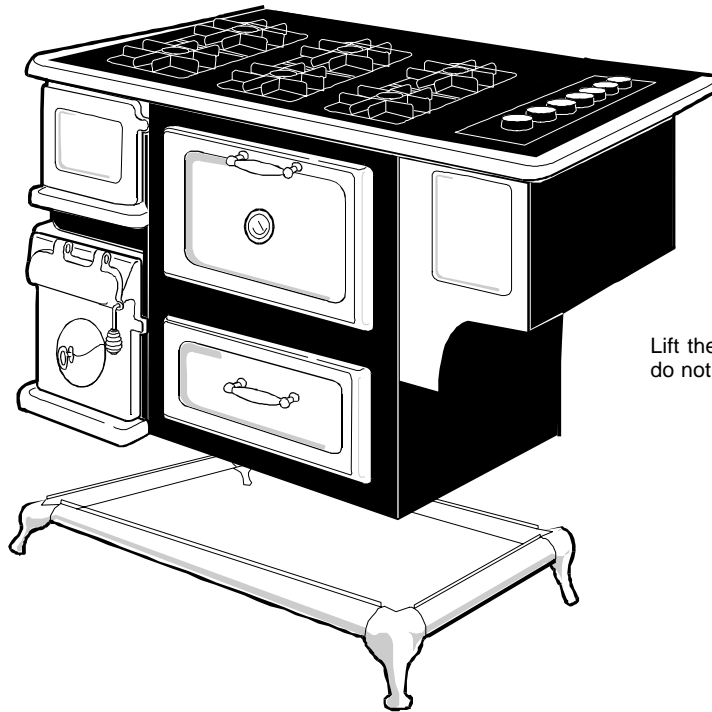
(You must have a qualified gas technician install this appliance to be sure the installation codes and rules are observed.)



Assembly of Range Base

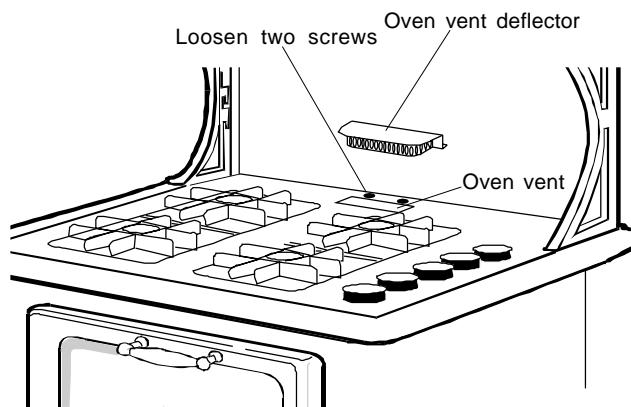
1. Unpackage the base sections, legs and hardware package which are located in a carton fastened to the skid at rear of the range (it would be a good idea to check for any damage that may have occurred during shipping).
2. Screw the base levelling bolts (with teflon glider attached) into each of the four legs. The levelling bolts are located in the hardware package. When installing the levelling bolts, the teflon glider should *extend* beyond the bottom of the leg by approximately 1/8"-1/4". Adjusting levelling bolts in too far will cause the leg to drag on the floor potentially causing damage to flooring. (see figure 1a) . Check that gliders and floor are free of any debris, this will ensure you do not scratch your floor.
3. Assemble base to legs using the nuts and bolts provided. For the 48" the shorter base sections are the sides and the longer sections are front and rear. (the black painted section goes to the rear, see fig. 1). For the 30" the base sections are all the same length, the black painted section goes to the rear, see fig. 1.
4. Hand tighten the nuts and bolts until the range base is completely assembled. Ensure that all base sections are installed with the lip up.
5. Adjust base sections to the most upper position and tighten up the nuts and bolts.

Assembly of Range Body to Base



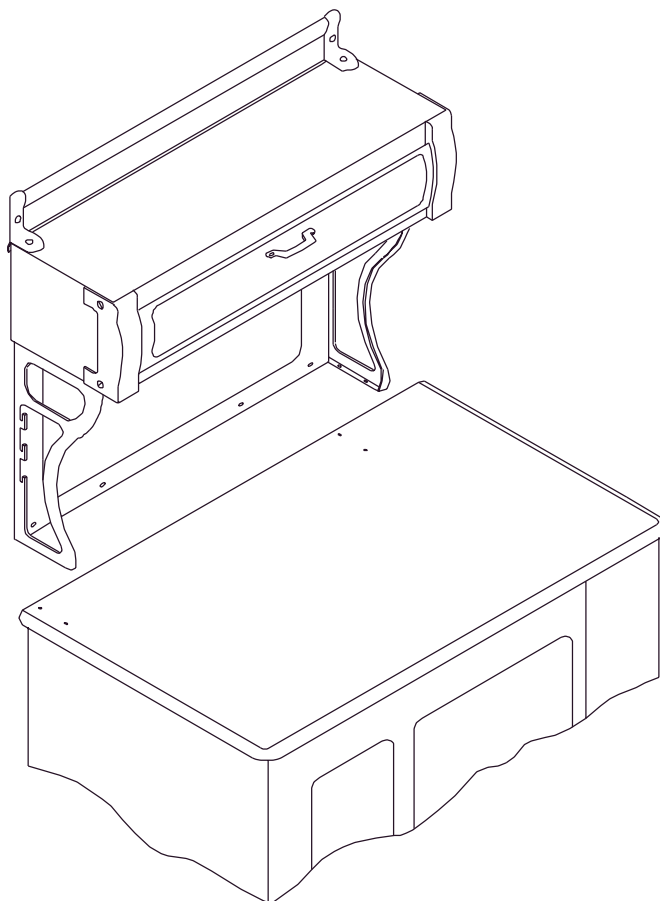
Lift the range at the front and rear,
do not lift by nickel trim.

1. The range body rests directly on the base - no bolts are required. Two people are needed to lift it on to the base.
2. In order not to damage the nickel trim or enamel finish, lift the range from the front and the rear . The person at the front can first remove the oven door and use the oven opening for a hand hold. The rear of the oven body at the bottom can be used to lift from the back.
3. Lift the range off pallet and onto base, making sure the range is sitting square and level on base. The stove sits over the lip of the base assembly. Helpful hint: Instead of trying to square the entire stove over the base, put one side or back on first then slowly lower the other side into position.
4. Lastly, install the oven vent deflector on the top of the cooking surface over the oven vent. Loosen the two screws enough to slip the oven vent under the screws , and tighten up the screws. (see illustration below)



Assembly of Exhaust Hood to Range

See the manual entitled "**Cabinet Assembly Instructions for Gas , Electric ,Combination and Wood Stoves**" which is included with the cabinet .



Positioning the Range

1. When the range is fully assembled, recheck all electrical connections especially between the exhaust hood and the back of the range. As well, check that all nuts and bolts have been tightened.
2. Ensure teflon gliders and flooring are clean, (as described in the second paragraph under "Assembly of Range Base".)
3. **Caution:** On flooring with very rough surfaces or deep, large grooves the appliance may have to be lifted and slowly slid into position.
4. Put both hands on the trim and carefully push the range into place, make sure floor is clear of all debris. **Don't forget to plug in the main power cord and the exhaust hood power cable before the range is in its final position.** See cabinet installation instructions.
5. To level the range, simply adjust the levelling screws with teflon pads located at the bottom of each leg (the ones you assembled in step 2 of "Assembly of Range Base"). Using a 5/16 (8 mm) open-end wrench turn the adjusting screw clockwise to raise up the corner, and counter-clockwise to lower the corner. (Don't forget the teflon glider should *extend* beyond the bottom of the leg by approximately 1/8"-1/4")
6. **Note:** On soft kitchen flooring, the weight of the stove may cause slight depressions in the flooring. When the range is in position and levelled, you may want to place coasters under the teflon gliders of each leg, to protect the floor. Remove the coasters when moving the range for cleaning or servicing.

Installation Clearances

If the range must stand beside a refrigerator, it is important for proper air circulation, that there be at least 5" of space between the two appliances.

Do not install range closer than 1/2" from adjacent surfaces.

To eliminate the risk of burns or fire by reaching over heated surface units, installation of cabinet storage space above the surface units should be avoided. If there is existing cabinet storage space have at least 30" of clearance. (see fig 3)

For best cooking results, your range should be level. This can be checked with a carpenter's level on top of the cooking surface and across the oven rack. If levelling is required, adjust the leveller screws under one or more of the legs (see "Positioning the Range" step 4).

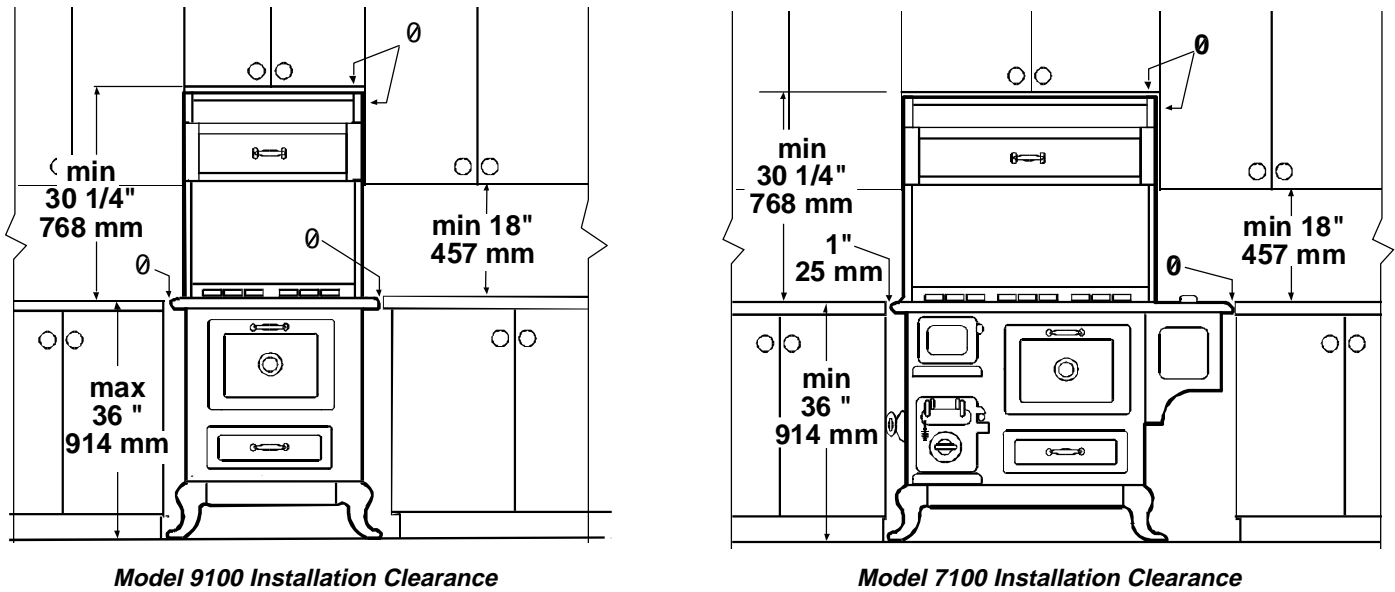


Fig 3 Installation Clearances

The clearances in the table are also stated on the rating plate and on a reproduction of the plate on the back page of this manual. (see "installation clearances" diagram Fig. 3)

Installation Clearances

Surface adjacent to cook top-left (7100)	1" (25mm)
Surface adjacent to cook top-right (7100)	0" (0 mm)
Surface adjacent to cook top (9100)	0" (0 mm)
Surface adjacent to warming oven	0" (0 mm)
Cook top to underside of adjacent cabinets ...	18" (457 mm)
Cook top to underside of cabinets	30 1/4" (768 mm)
Maximum depth of overhead cabinets	13" (330 mm)
Maximum depth of counters	24" (610 mm)
Maximum height of counters	36" (914 mm)
Rear clearance	0" (0 mm)

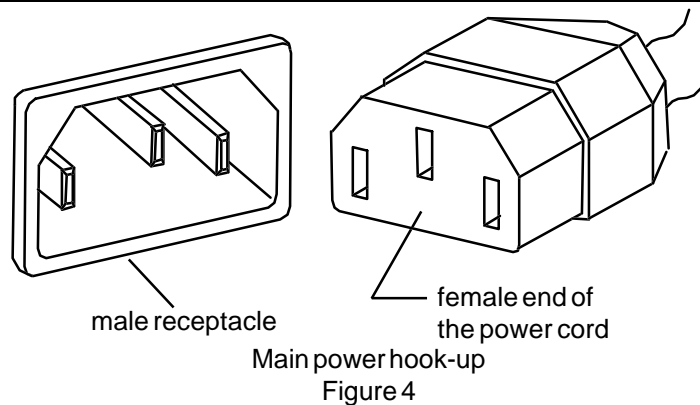
Electrical Installation

THE MODEL 7100/9100 GAS RANGE MUST BE ELECTRICALLY GROUNDED IN COMPLIANCE WITH LOCAL CODES AND IN THE ABSENCE OF LOCAL CODES, WITH THE NATIONAL ELECTRICAL CODE ANSI/NFPA 70 "LATEST EDITION" IN THE U.S. OR THE CANADIAN ELECTRICAL CODE, PART I, CSA STANDARD C22.1 IN CANADA or YOUR NATIONAL ELECTRICAL CODE

Connect the female end of the power cord to the main power (male) receptacle at the rear of the stove. See page 8 for receptacle locations and figure 4 for receptacle illustration

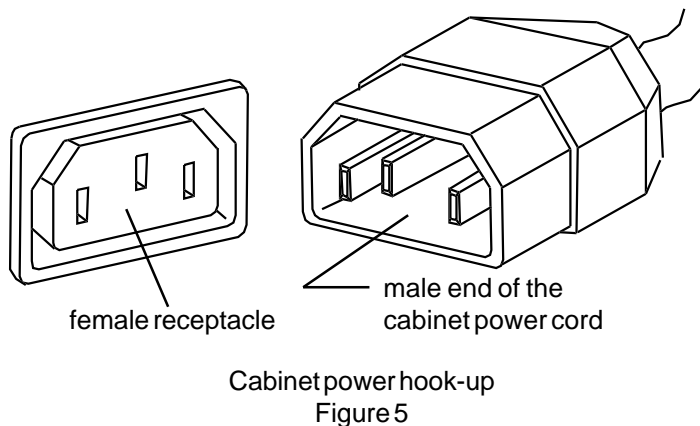
This range must be plugged into a properly grounded/earth, receptacle. The grounding/earth prong must not be removed, from the plug. **DISCONNECT THE ELECTRICAL SUPPLY BEFORE SERVICING THE APPLIANCE.**

The receptacle to be used for this appliance must be wired to STANDARD WIRING PRACTICES.



Exhaust Hood Electrical Connection

After your exhaust hood has been installed the very last thing to do is to connect the special plug to the range. The female receptacle for the exhaust hood is located at the rear of the stove by the main power (male) receptacle (See page 8 for receptacle locations and figure 5 for receptacle illustration). Simply plug the cabinet power cord into the receptacle, be sure to test all functions of the cabinet.



Exhaust Hood

Your range is equipped with a two speed range hood that may be either vented directly to the outside, or may be installed ventless. A set of exhaust filters are included with your hood. The filters should be cleaned periodically in soapy water. Extras are available from your dealer or directly from Heartland Appliances Inc. Please order 4 or more filters at one time to save freight and handling charges. Phone your dealer for pricing and ordering instructions.

Ventless Installation

Your unit is already set up for ventless operation. Cooking fumes are drawn through the filters and exhausted thru the rear of the hood, back into the room. Install the exhaust filters in their location under the cabinet by first removing the light lens. Then on one side, insert one of the filters into the grooves (front and rear of the cabinet) and slide into place. Repeat these steps for the second filter

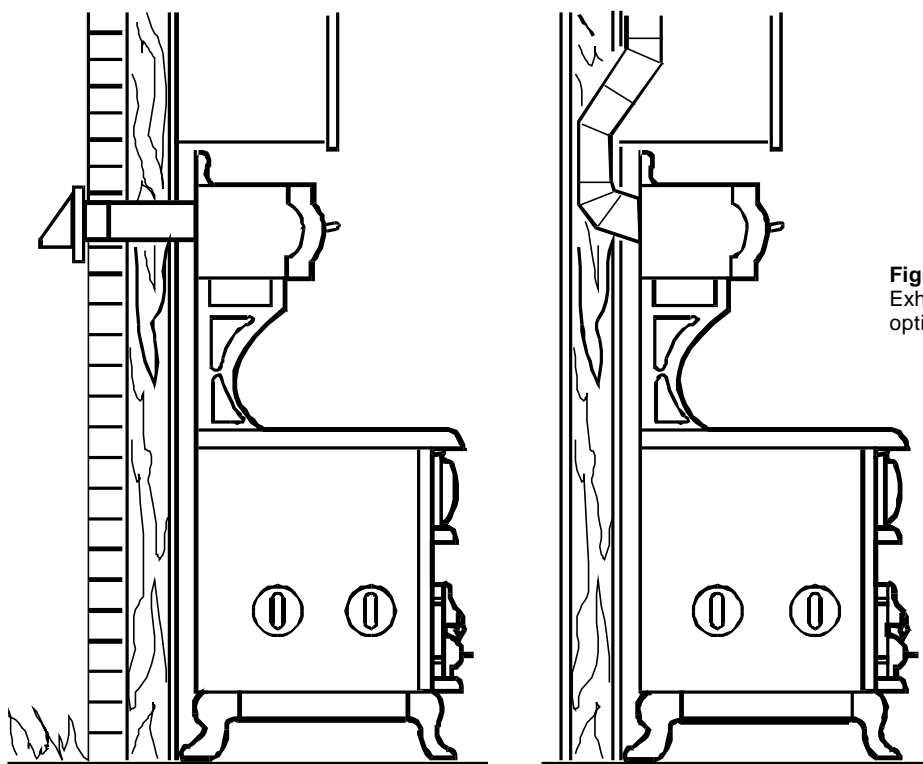


Figure 6
Exhaust venting
options

Vented Installation, Tools, Material, and Dimensions

Tools required to install vented hood:

Hammer	Slot screwdriver
Pliers	Electric drill
Measuring tape	Drill bits
Sabre saw OR Keyhole saw	

Materials Required:

Duct—enough to go through wall or attic to outside. Elbows as required.
Roof cap or wall venthood
Caulking to seal around duct
Sheet metal screws
The above are standard parts and are available at any hardware store or heating contractor.

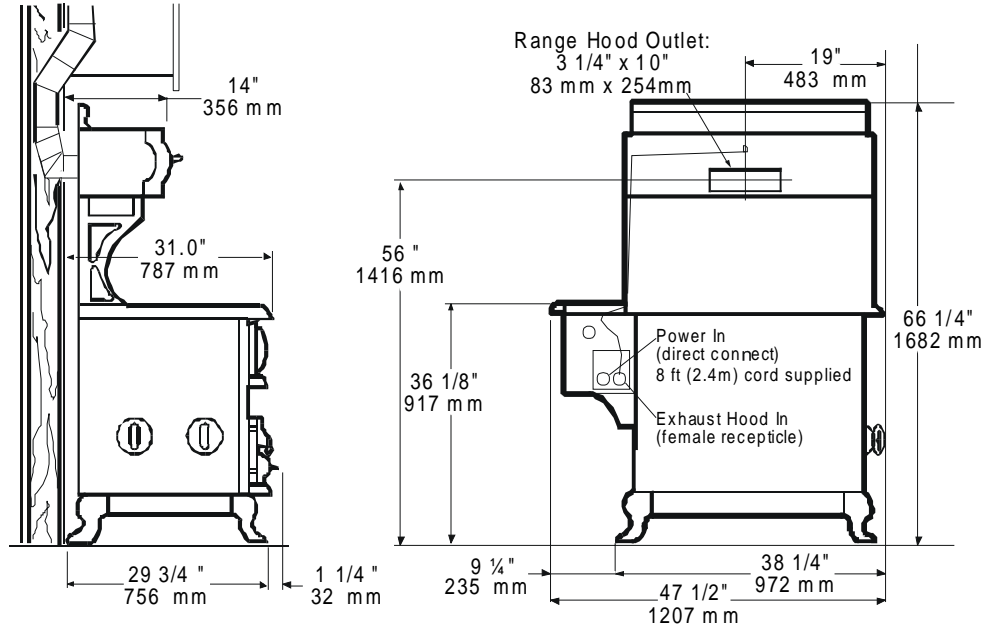
Installation of Ducting

Installation through an outside wall

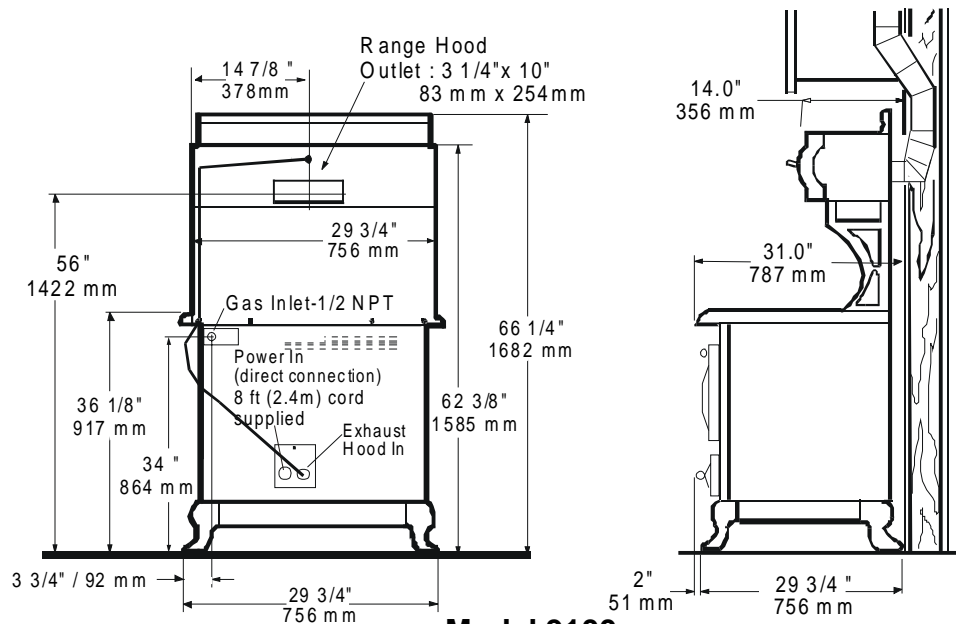
Remove air deflector (used for ventless operation only). Cut appropriate-sized hole through the wall directly behind the range hood outlet (see Figure 6, page 7), making sure no wall studs are cut. Push range into position. From outside of the house, measure distance from the siding to the range outlet. Cut duct pipe that length, plus 1" (25mm) for overlap into outlet. Attach vent hood to pipe. Caulk the back of vent hood and around pipe where it goes through wall and into range hood outlet so caulking seals against outside siding. Complete installation by following directions under Ventless Installation.

Installation through an attic to an outside wall

If the vent elbows are embedded in the wall, the range may be positioned as shown in Figure 6. Continue the duct through the ceiling into the attic. Terminate duct either on an outside wall just below the soffit using a vent hood or through the roof with a roof cap. Seal with caulking around and under cap or hood. Complete your installation by following directions under Ventless Installation.



Model 7100



Model 9100

Venting Safety Guidelines

Installation must be done in accordance with all local and national codes. Use only materials which conform to local codes in effect. Be sure power is disconnected before doing any electrical work. All duct work must be metal. **Do not use plastic duct. The range hood should never be exhausted into a wall cavity or an attic where an accumulation of grease could become a fire hazard.**

When the installation is completed, turn on the fan and make sure that there are no obstructions in the line.

Gas Line Installation

The Model 7100 / 9100 can be operated on either natural gas or liquid propane (LP) **and are set for natural gas OR propane (LP) gas at the factory.** Be sure your range is correctly installed by a qualified serviceman or installer for the type of gas on which it is to be used.

When preparing to install the 9100, be aware that there are several alternative locations for the gas supply pipe to enter into the stove. For reasons of appearance you may want to conceal the gas supply pipe, and this can be achieved by routing the supply pipe through knockouts located on the rear or at the bottom of the stove (see illustration below). To use the alternative locations, the back panel must be disassembled and the selected knockout removed. Route the pipe through the knockout and up to the manifold. Reassemble the back panel to the stove. Model 7100 has only one supply pipe installation location. (see illustration below)

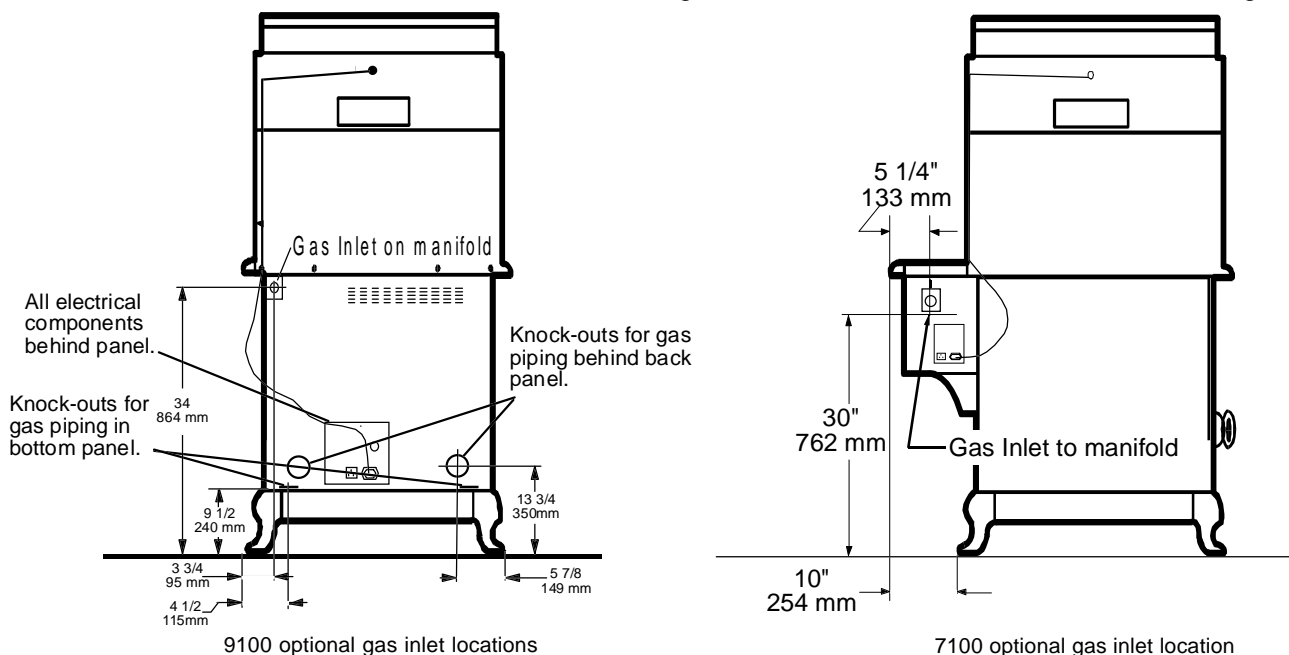
THE RANGE MUST BE INSTALLED IN COMPLIANCE WITH LOCAL CODES, AND IN THE ABSENCE OF LOCAL REQUIREMENTS, THE INSTALLATION MUST CONFORM WITH THE NATIONAL GAS CODE.

Note: Appliances installed in the state of Massachusetts:

- This appliance can only be installed in the state of Massachusetts by a Massachusetts licensed plumber or gasfitter
- This appliance must be installed with a three (3) foot / 36 inch long flexible gas connector
- A "T" handle type manual gas valve must be installed in the gas supply line to this appliance

THE APPLIANCE MUST BE ISOLATED FROM THE GAS SUPPLY PIPING SYSTEM BY CLOSING ITS INDIVIDUAL MANUAL SHUTOFF VALVE DURING ANY PRESSURE TESTING OF THE GAS SUPPLY PIPING SYSTEM AT TEST PRESSURES EQUAL TO OR LESS THAN 3.5 KPS (1/2 PSIG).

The maximum propane/natural gas supply inlet must not exceed 14 inches of water column. The minimum gas supply inlet should be at least 5 inches of water column for natural gas or at least 11 inches of water column for LP gas.



Important Safety Instructions

1. PROPER INSTALLATION—BE SURE YOUR APPLIANCE IS PROPERLY INSTALLED AND GROUNDED BY A QUALIFIED TECHNICIAN.
2. NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in Carbon Monoxide poisoning and in overheating of the oven.
3. Do not leave children alone. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear proper apparel—loose-fitting or hanging garments should never be worn while using the appliance.
5. User servicing—do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
6. Storage in or on appliance—flammable materials should not be stored in an oven, near surface units or in range cabinet.
7. Do not use water on grease fires—smother fire or flame or use dry chemical or foam-type extinguisher.
8. Use only dry potholders—moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
9. NEVER cover any slots, holes and passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause Carbon Monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
10. It is a good practice to install CO detectors when any gas appliance or furnace is present in the home. Please follow manufacturer's recommendations for location and installation of CO detectors.

Exhaust Hood Safety

Caution: Do not store items of interest to children in cabinet above the range or on top of range cabinet. Children climbing on range to reach items could be seriously injured.

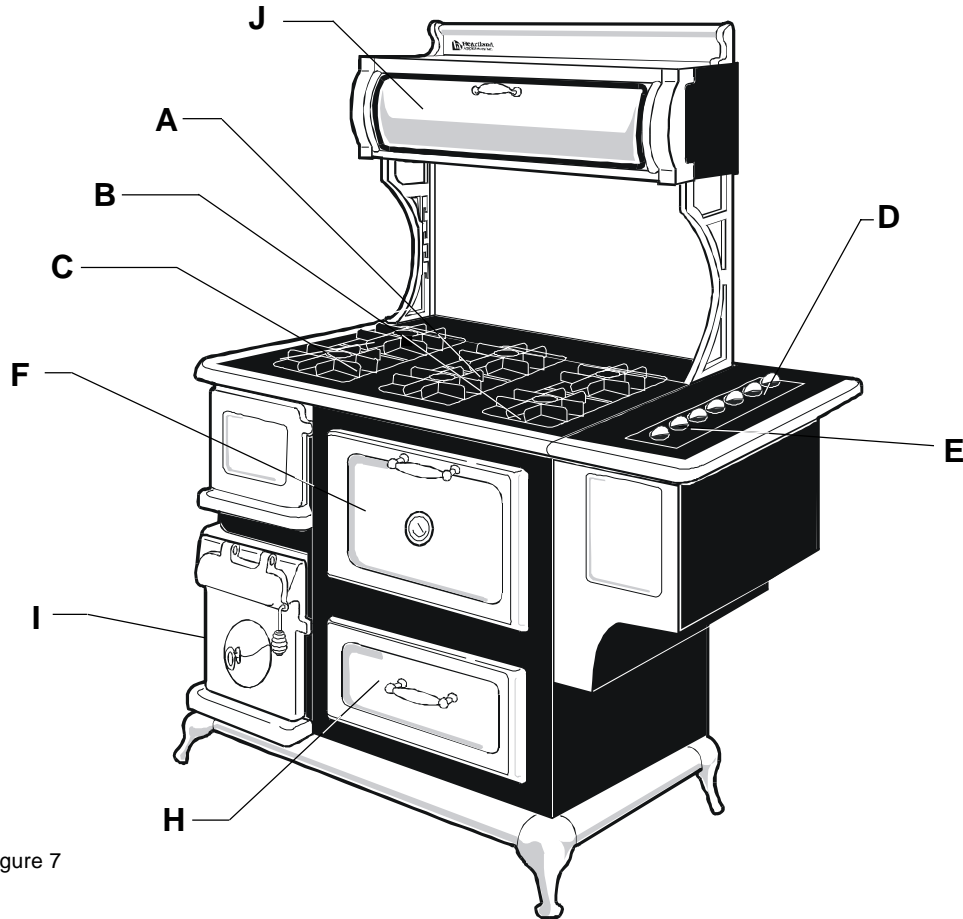
1. Clean exhaust hood frequently—grease should not be allowed to accumulate on hood or filter.
2. When flaming foods under the hood, turn the fan off. The fan if operating may spread the flame.

Oven Safety

Do not touch heating elements or interior surfaces of oven—heating elements may be hot even though they are dark in colour. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials to contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns—among these surfaces are, for example, oven vent openings and surfaces near these openings, oven doors.

1. Use care when opening door—let hot air or steam escape before removing or replacing food.
2. Do not heat unopened food containers—buildup of pressure may cause container to burst and result in injury.
3. Keep oven vent ducts unobstructed.
4. Placement of oven racks—always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

Features



Cooking Controls

The cooking controls are located on the right hand side of the cooktop; these controls offer an infinite number of heat settings for ease and accuracy in cooking and baking.

Sealed Burner Features (see fig. 7)

- A) Centre Burners - are two maximum 8,000 BTU (2.34 kW)(L/P 7,000 BTU) with simmer of 600 BTU (.2 kW) sealed gas burners,easy clean, for medium duty cooking tasks.
- B) Left Burners - front sealed burner is maximum 10,000 BTU (2.93 kW) (L/P 9,000 BTU) with simmer of 1000 BTU (.3 kW) and rear is maximum 8,000 BTU (2.34 kW)(L/P 7,000 BTU) with simmer of 600 BTU (.2 kW) accurately maintain temperature.
- C) Right Burners (48" models only) - front sealed burner is maximum 10,000 BTU (2.93 kW) (L/P 9,000 BTU) with simmer of 1000 BTU (.3 kW)and rear is maximum 8,000 BTU (2.34 kW)(L/P 7,000 BTU) with simmer of 600 BTU (.2 kW) , one for large jobs, one for small, easy clean.
- D) Gas Burner Controls - allow an infinite selection of cooking temperatures, 4 controls on model 9100 and 6 controls on model 7100. All models feature "auto-reignition", which means if for any reason the flame goes out, it automatically begins to spark to re-ignite the burner!

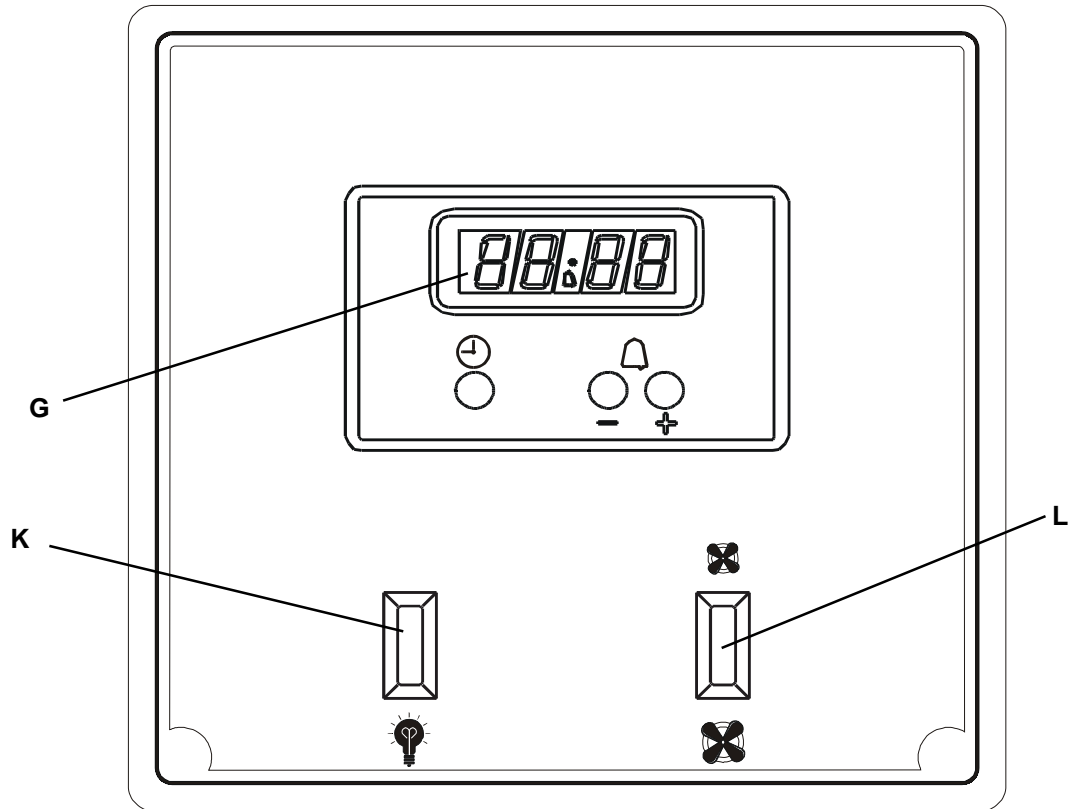


Fig. 8

Oven Features

E) Oven Temperature Control - With infinite bake temperature and broil control. All units feature "auto gas shutoff", which means that if for any reason the flame goes out, gas to the oven burner shuts off!

F) Gas Oven Features:

- baking
- 3 position racking
- 2 cubic feet of energy efficient area (.05 cubic meters)
- 13,500 BTU (3.96Kw) oven burner

Other Features (see fig. 8)

G) Digital Clock - With minute minder.

H) Broiler - Broiler drawer located under the oven, glides open for easy access, for all your broiling needs.

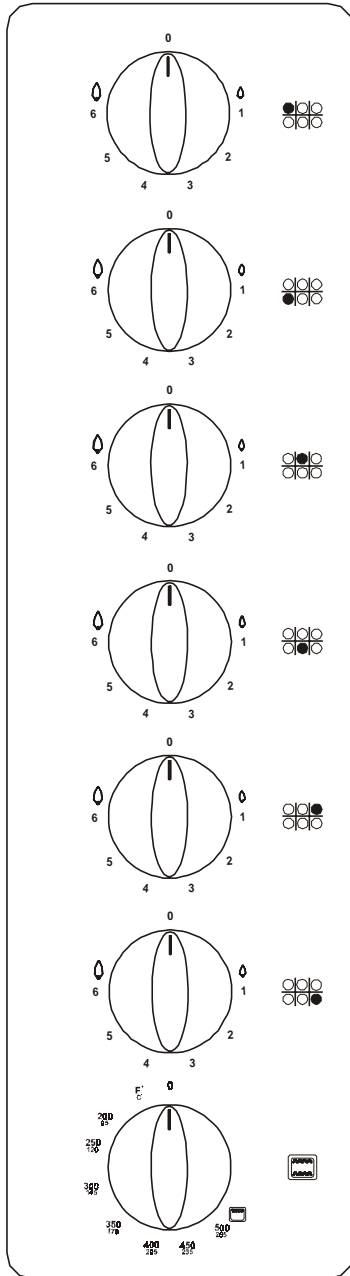
I) More Storage - (model 7100 only) lift and open the cast door to gain access to more storage area.

J) Cabinet Door - the minute minder, exhaust fan control and overhead light switch are concealed behind the cabinet door.

K) Three position switch - Controls high and low for exhaust fan centre position is "OFF".

L) On-off switch - controls overhead light in exhaust hood.

Model 7100 Control Panel



**Left Rear Burner
Control(Medium)**

**Left Front Burner
Control (Large)**

**Centre Rear Burner
Control (Medium)**

**Centre Front Burner
Control (Medium)**

**Right Rear Burner
Control(Medium)**

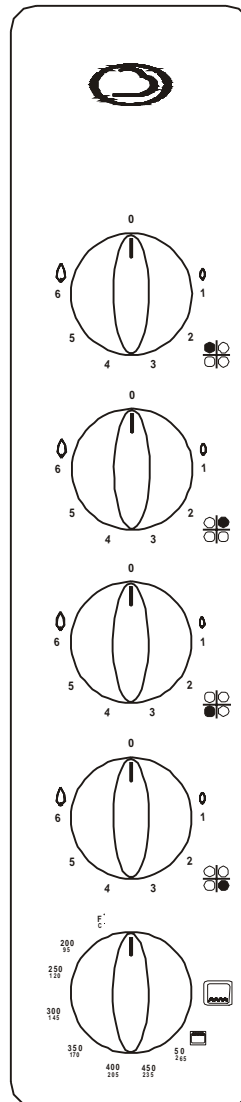
**Right Front Burner
Control(Large))**

Oven Control

Control Panel Layout

The control panel is laid out in a straight line and each control is identified by a graphic on the right side of the knob.

Model 9100 Control Panel



**Left Rear Burner
Control(Medium)**

**Right Rear Burner
Control(Medium)**

**Left Front Burner
Control (Large)**

**Right Front Burner
Control(Medium)**

Oven Control

The operation of the controls are described in the following pages.

OPERATION

Top Burner Operation

Lighting the Top Burners

Your range is equipped with a spark ignition system that is electrically operated. You need only to push in and turn the knob to any position and the burner will light. When you turn the knob, you will hear a distinct clicking noise. After the burner lights, the clicking noise will stop. Note: when lighting any one burner, all burners will spark, but only the burner that you have selected will light. All models feature "auto-reignition", which means if for any reason the flame goes out, it automatically begins to spark to re-ignite the burner!

See page 16 for manual lighting procedure.

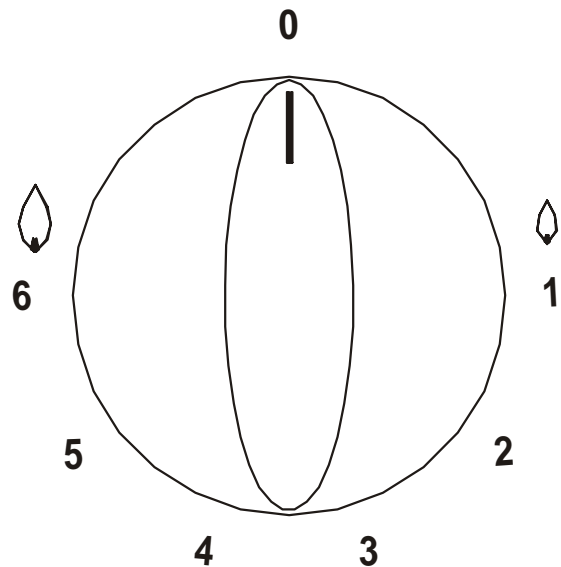
6 (HI) - Quick start for cooking, brings water to boil.

5 (MED HI) - Fast fry, pan broil, maintain fast boil on large amount of food.

4 (MED) - Saute and brown; maintain slow boil on large amount of food.

3 (MED LOW) - Cook after starting at MAX; cook with little water in covered pan.

2-1 (LOW) - Steam rice, cereal; maintain serving temperature of most foods.



Top Burner Control

For safety reasons, always adjust the burner controls so that flames do not extend beyond the edges of pots, pans or other cooking utensils.

Large pots or other over-sized cooking utensils may cause random sparking from the burner. To avoid this condition lower the flame size or use smaller-sized cooking utensils.

Do not use a griddle directly on top of grates. To avoid random sparking, please use the Heartland Griddle Pan Kit for Classic Ranges part #7602 (complete with griddle pan support) may be purchased from your dealer or directly from Heartland.

Oven Cooking

Oven Lighting

Open oven door. There are 2 holes in the oven bottom so you can view the oven flame. Push in and hold down the oven knob and select the desired oven temperature. You should hear sparking until the oven flame ignites. You must **continue to keep oven knob depressed for 5-6 seconds** after the oven ignition has occurred. The extra 5-6 seconds is to heat up the safety thermocouple to allow proper oven control. (releasing the knob too early will extinguish the flame) All units feature flame sensing auto shutoff, so if for any reason the flame goes out, the gas supply to the oven is shut off automatically!

Please note: the first time the oven is used, the oven lighting procedure may have to be repeated 2-4 times to push out any air in the gas lines.

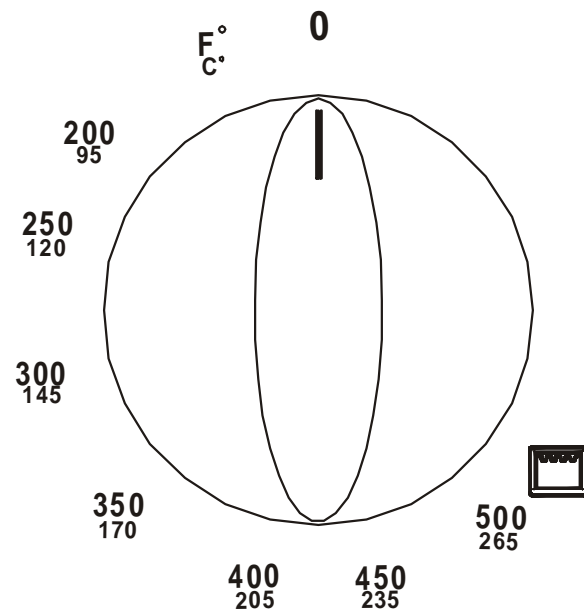
If the oven flame **does not light** in 10 seconds, **STOP**. Release oven knob, this will prevent any further gas from going into the oven. Wait at least 1 minute before trying to light oven again. If you are still not successful see "trouble shooting guide".

Range Thermostat

The temperature in the oven is transmitted to the thermostat by the sensor tube located at the rear of the oven. It must always be in position on its mounting clips and should not be bent. The sensor causes the burner to maintain the desired oven temperature.

Broil

When broiling, the oven control knob should be set at 550°F (290°C). The oven door should be positioned at the first stop position on the door hinge, which will leave the door open approx. 5 inches. If the door is closed during broiling, the temperature in the oven could reach 550°F, causing the oven burner to cycle down to the "low position", which will effect your broiling time.



Oven Control Knob

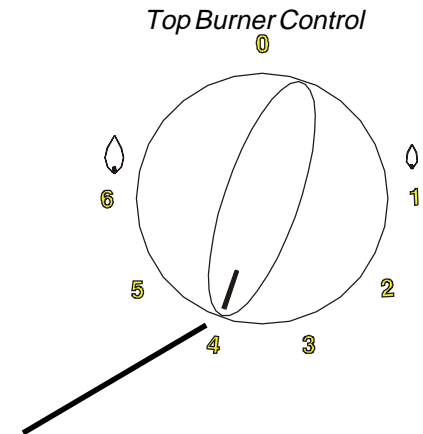
Power Failure Operation

If electrical power is interrupted in your area, you can still cook meals on your Heartland gas range. By following these simple directions you will be able to use the burners and oven without the benefit of electricity.

Caution: make sure your hands and clothing are clear of the burner you are lighting!

Manually Lighting the Top Burners

- 1) Remove cast grate, for unobstructed access to the burner head.
- 2) Hold a flame source to the desired burner head.
We recommend a barbecue lighter to use as a flame source.
- 3) Push in and turn the corresponding control knob to the medium setting.
- 4) Carefully replace cast grate, keep fingers clear of the flame.
- 5) After the burner lights, adjust flame size as required.



When lighting top burners manually, set control to the medium setting to prevent potential injury from the flame when replacing the grate.

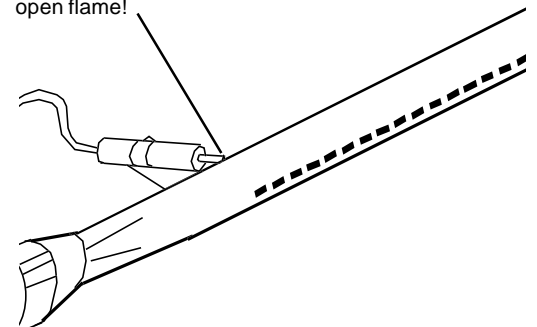
Please note that the "auto reignition" feature will not function without electricity, therefore pay close attention to any burners in use while electrical power is interrupted!

Manually Lighting the Oven Burner

The oven can be operated safely by lighting the oven burner in the following manner:

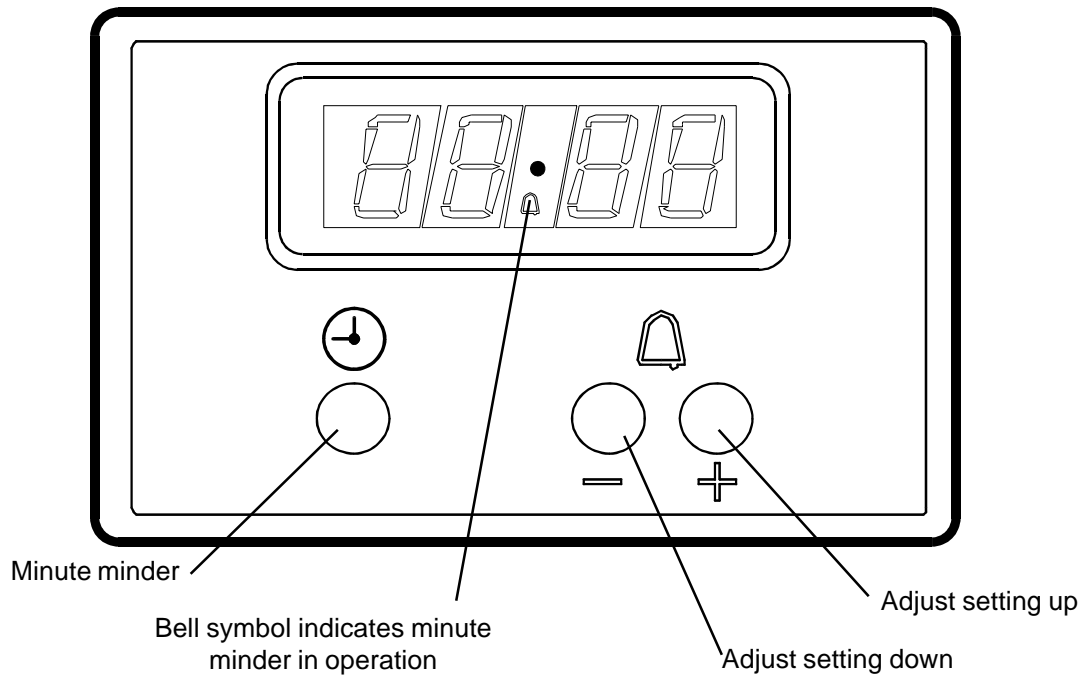
1. Remove the oven bottom.
2. Hold a flame source at the front of the burner directly beside the igniter. We recommend a barbecue lighter as flame source.
3. Push in and hold down the knob, continue to hold down the oven knob and select the desired oven temperature.
4. You must hold oven knob down for at least 10 seconds after ignition, to activate the oven safety thermocouple. (releasing the knob too early will extinguish the flame).
5. If the oven flame **does not light** in 10 seconds, **STOP**. Release oven knob, this will prevent any further gas from going into the oven. Wait at least 1 minute before trying to light oven again. If you are still not successful see "trouble shooting guide".
6. Place oven bottom back onto position, **Caution** keep fingers and clothing away from the flame!

When lighting oven burner manually, light the burner at the igniter. Keep hands and clothing away from open flame!



Oven Burner and Igniter

Please note that the **flame sensing auto shutoff feature is still functional without the benefit of electricity** so if for any reason the flame goes out, the gas supply to the oven is shut off automatically!



Clock / Timer

NOTE: Clock must be set or your timer will not function!

Functions:

Power on

Display is flashing

Set time of day

Press left button "🕒". Set time of day with "+" and "-" buttons. This function remains activated for 7 seconds after the last "+" / "-" operation!

Set minute minder

This function is permanently activated and can be immediately set with "+" and "-" buttons.

During setting, the units are 10 seconds.

During count down the minute minder has priority in the display. The units are seconds.

The maximum time is 99 minutes.

Reset minute minder

Press "+" and "-" button together and release "+" button first.

Signal

The signal after time out will stay on 7 minutes if it is not been reset with the "+" button (Only one touch.)

Signal Sound

The sound of the signal can be changed if desired.

When the display show time-of-day, the signal frequency can be selected by pressing the "-" button.

Three different frequencies are selectable.

Care and Cleaning

CAUTION: When cleaning the cooking surface around the valve cover plate, be aware that detergents may corrode the electrical contacts on the valve switches (preventing an ignition spark) and may also degrade the gasket seal on the valve itself (causing a gas leak). To prevent damage to these components, remove valve cover and wipe up excess detergents around and on these components, or, remove valve cover for cleaning, thereby eliminating the chance of detergents coming in contact with these components. When removing valve cover remember to unplug the power to the range.

Porcelain

Keeping it clean

The porcelain is very serviceable and simple to clean, but because it is glass, it will not withstand rough handling or abuse. Never clean porcelain parts while stove is hot. Porcelain is glass and sudden changes in temperature may cause cracking. Clean porcelain surfaces, using warm soapy water, glass cleaner or non-abrasive cleaner and a soft cloth. Avoid abrasive cleaners.

If any acid-based food or liquid, such as lemon juice or tomato juice is spilled on the range wipe it at once to prevent staining.

Note: Red appliances only - a red wax coating has been added for preparation purposes which may wear off during cleaning - this is normal and does not affect finished product.

To move range for service or cleaning

WARNING

**RANGE BODY RESTS ON BASE
WHEN MOVING , MOVE BY BASE ONLY**

1. Disconnect gas line and electrical power.
2. Place temporary floor protection in front of range.
3. Slide out from wall and place floor protection under front legs and slowly pull out to gain access to rear.
4. To reinstall, reverse these instructions.

Important

Keep appliance clear from combustible materials, gasoline and other flammable vapour and liquids. Do not obstruct the flow of combustion and ventilation air.

Oven Cleaning

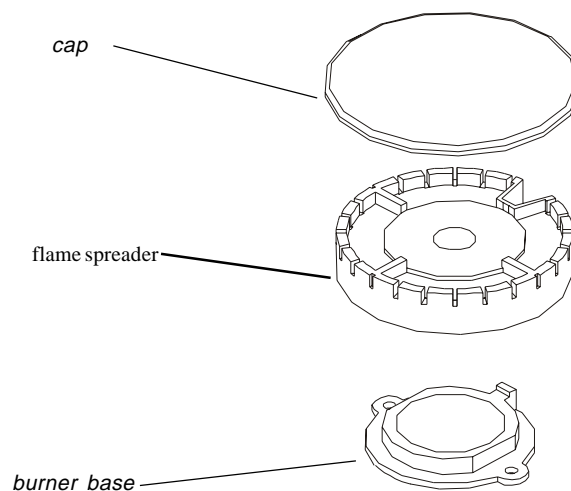
Your range must be kept clean and free of accumulations of grease or spillovers which may ignite. This is most important in the oven and broiling compartment. When cleaning the oven, make sure the oven is turned “Off” and oven is cool. For simple spills, clean the oven with a strong solution of detergent, then wipe with a clean damp cloth and dry.

When food or grease has burned on the oven lining, apply a strong oven cleaning compound. Follow directions on the package, but avoid applying a strong cleaner to the front flanges or sides of end panels because it may destroy the oven door seals or plated surfaces.

Oven racks, oven rack supports, broiler pan rack, oven bottoms, and broiler pan are all removable for easy cleaning. Oven racks may be cleaned in your sink with dish cloth and detergent. If spillage has remained on the racks for an extended period, more vigorous cleaning with a steel wool soap pad may be required.

Surface Burners

Top burners require little care other than to wipe off the head of each burner. If a boilover occurs, the burner cap can be easily lifted out so burner port holes can be cleaned in hot soapy water with a soft brush. There are no bolts or screws to remove. The igniter must also be kept clean to ensure quick positive starts. Simply lift the burner cap and clean. When replacing, be sure the tab is locked securely in position on the burner base. For normal or everyday cleaning of light spills, wipe the burner caps with a damp cloth. For heavy duty cleaning—cooked spills, oil stains, etc. scrub with a tub and tile type of cleaner. Rinse thoroughly after every cleaning operation. Wipe away excess water.



Nickel-Plated Trim

Nickel may be cleaned with any non-abrasive chrome and metal polish or Windex and a soft cloth. If any acid-based food or liquid, such as lemon juice or tomato juice, is spilled on the range, wipe it at once to prevent staining.

Exhaust Hood

Exhaust filters are included with your exhaust hood. The filters may be cleaned periodically in soapy water. The filters should be replaced every 4 months or when they begin to restrict air flow. Extras are available from your dealer or directly from Heartland Appliances. Please order four or more at one time to save freight and handling charges.

See instructions for ordering on page 7 under "EXHAUST HOOD"

The inside of your exhaust hood should be inspected periodically for grease buildup (a fire hazard) and cleaned as required with soap and water.

Oven and Cabinet Light Replacement

Before replacing lamp, disconnect the power at the main fuse or circuit breaker panel. When replacing light bulbs, wait until the oven and bulb are cool. Remove oven light lens by simply unscrewing it counterclockwise. The bulb can then be unscrewed easily. Always handle the bulb with a dry (never wet) cloth to protect hands. If light bulb should break, disconnect power to range by unplugging it or removing the fuse from the panel before touching the bulb. Replace the bulb. Use only a 40 watt oven bulb available at your local hardware store or appliance dealer.

When cleaning the oven, do not touch lens with a wet cloth.

WARNING!

Do not sit, lean, lift or stand on the doors or drawers of this range as possible injuries may result.



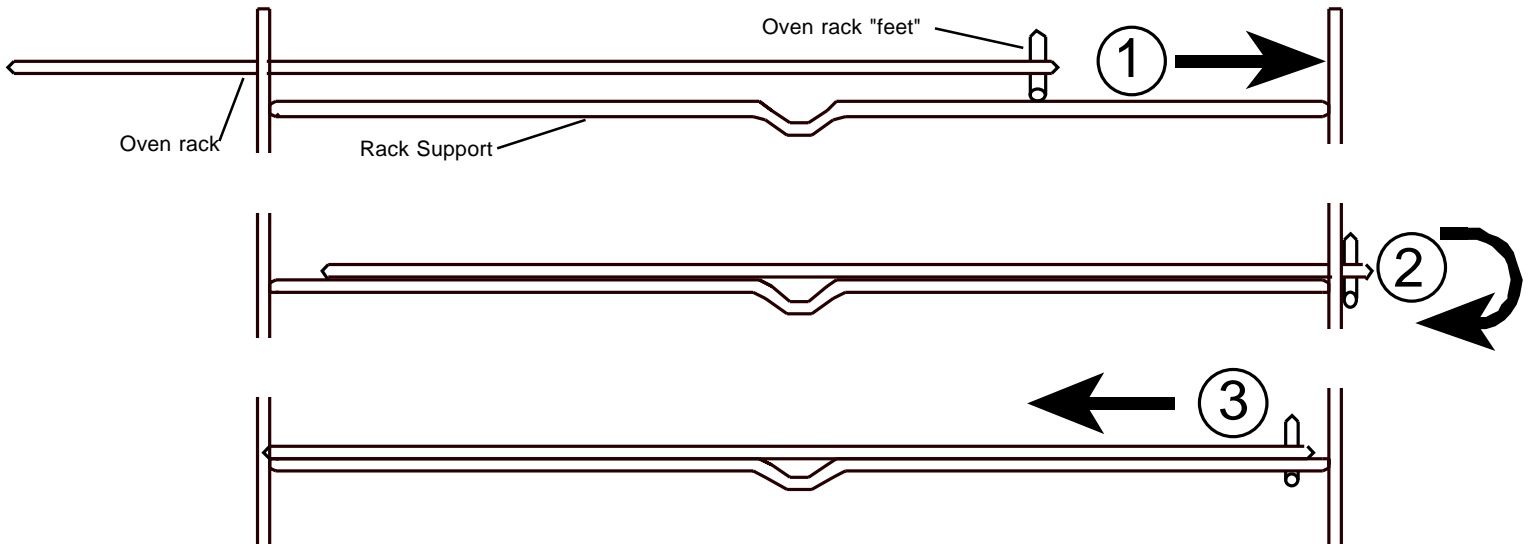
Interior Oven Rack

The oven rack is designed with stop-locks so that when placed correctly on the supports, it (a) will stop before coming completely out of the oven, (b) will not tip when placing or removing food.

To install, place the rack "feet" on the rack support and push the oven rack backward along the rack support. (see ①)

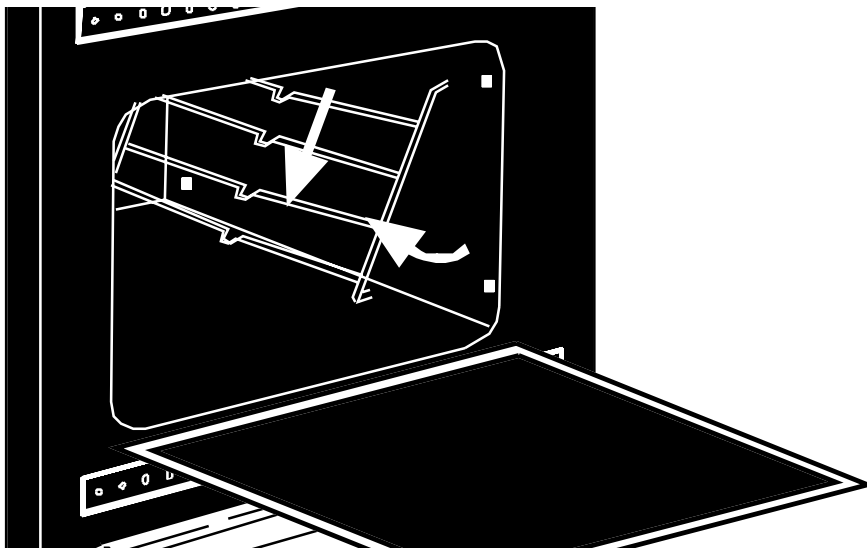
Push the oven rack all the way to the back until the oven rack slips off the end of the rack support. (see ②)

Then pull rack support ahead slightly to engage the "feet" with the rack support. (see ③) To remove reverse assembly procedure.



Rack Supports

The oven rack supports are designed to interlock into the oven sides but are easy to remove. First remove oven racks, then grasping the lower portion of the rack support swing it out to approx. 45 degrees and gently pull down. Assemble in reverse order.



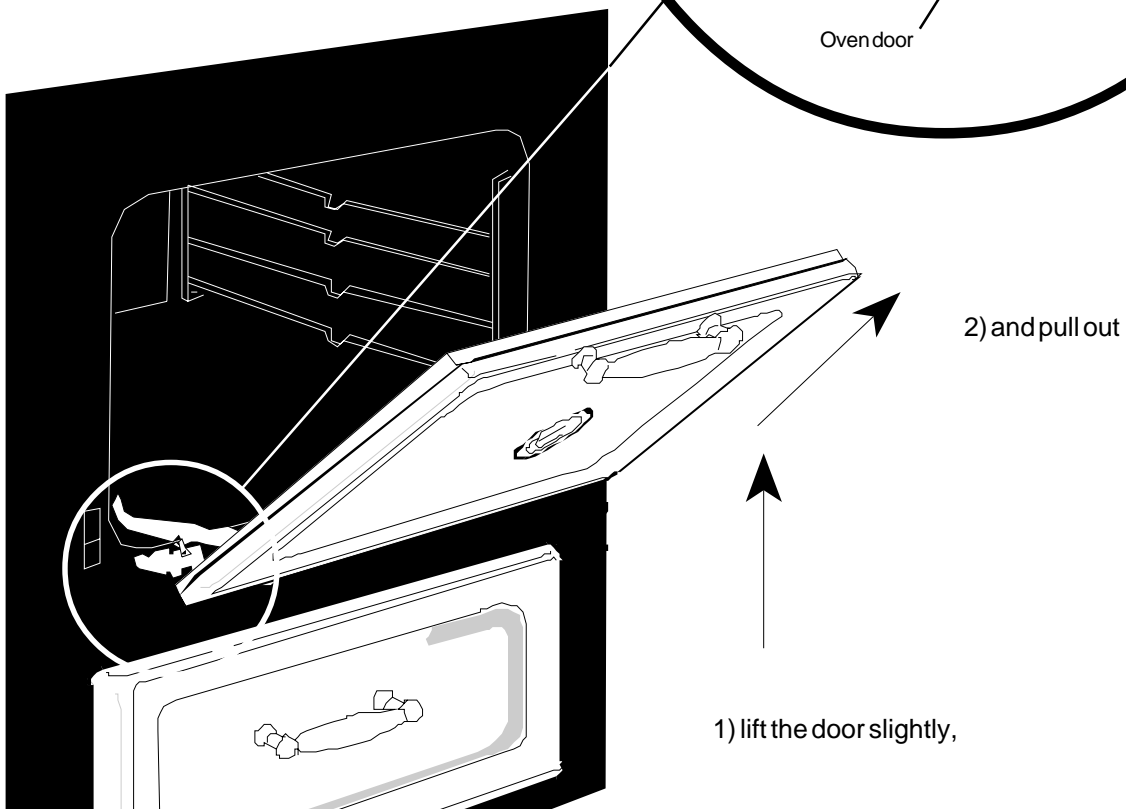
Removal of Oven Door

At times you may want to remove the oven door for thorough cleaning of the oven. Removal of the oven door is easy:

- 1) Open oven door, and latch the brass catches on to the upper leg of the hinge. (see below). Make sure the catch is **securely** hinged.
- 2) With a hand on each side of the door lift the door slightly, and pull out.
- 3) The door weighs about 17 lbs (8 kg) , so exercise caution when removing the door.
- 4) To replace the door reverse this sequence.

WARNING!

Do not sit, lean, lift or stand on the doors or drawers of this range as possible injuries may result.



Broiling

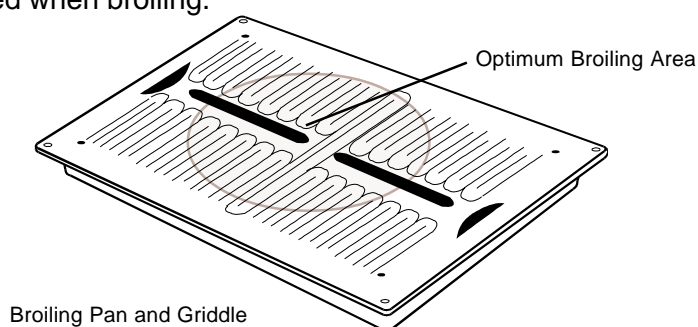
Broiling is cooking by direct radiated heat from above the food. It is fast because no preheat time is required and the food is close to the burner.

When broiling, the oven control knob should be set to the broil symbol or the 550 setting on the knob. The oven door should be positioned at the first stop position on the door hinge, which will leave the door open approx. 5 inches. If the door is closed during broiling, the temperature in the oven could reach 550 F causing the oven burner to cycle down to the "low position", which will affect your broiling time.

Broiling guide charts in most cookbooks are approximate. Your personal experience using the broiler will establish the most desirable cooking time.

Broiling Pan

The broiling pan grille allows for the proper drainage of cooking grease into the lower pan. Both the griddle and pan should always be used when broiling.

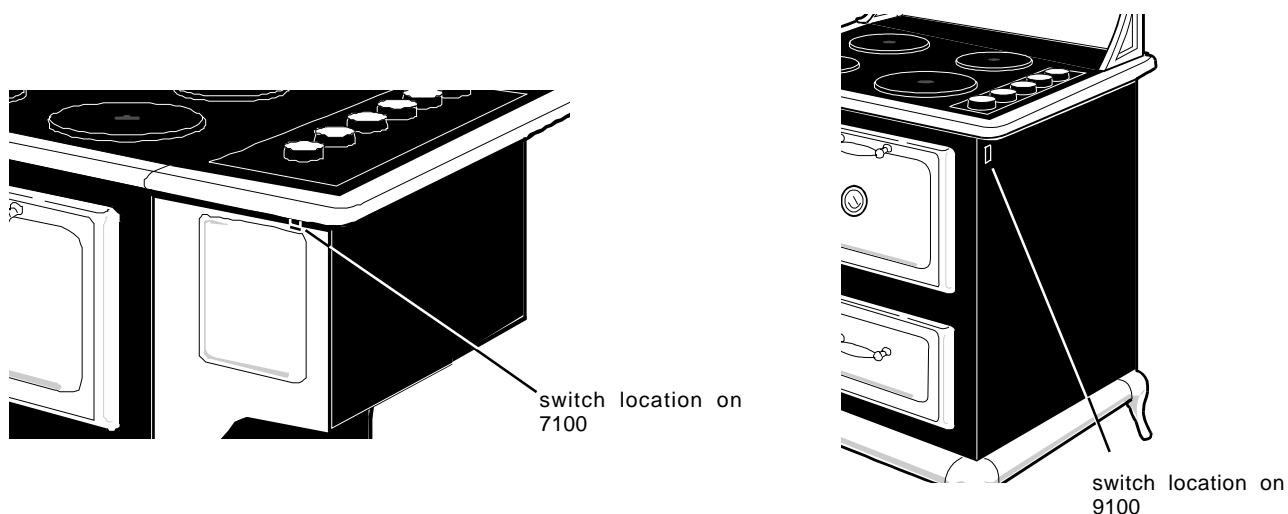


Broiling Pan and Griddle

Always remove the broiler pan from the compartment as soon as you finish broiling. It makes the pan much easier to wash and there is no chance that the pan and drippings will be forgotten. Grease left in the pan can catch fire if the oven is used without removing the grease. Let the pan cool first, then wash the pan and griddle in hot soapy water.

Oven Light

The oven light switch is located below the nickel band on the right front side on the model 7100 and on the model 9100 right side.



Storage Drawer

To remove storage drawer:

1. Remove oven door.
2. Remove oven bottom.
3. Pull drawer out until it stops.
4. With the aid of a flashlight, locate and remove the drawer stop at the left side of the drawer by removing the two screws. (see figure 1).
5. Pull the drawer again gently until it stops. At the same time, from underneath, pull on both release tabs (see figure 2) to disengage the drawer from the track and pull drawer out.
6. To reinstall: line up the drawer's tracks with each other, press on the bottom of the drawer and push all the way back (see figure 3).
7. Reattach drawer stop. Please ensure the drawer is back far enough to clear stove's fixed stops.

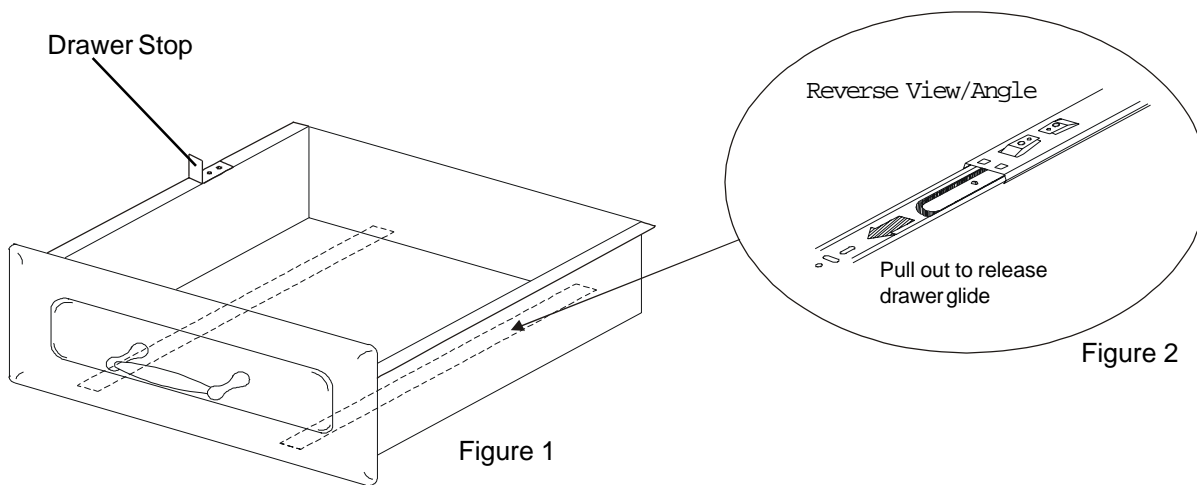


Figure 1

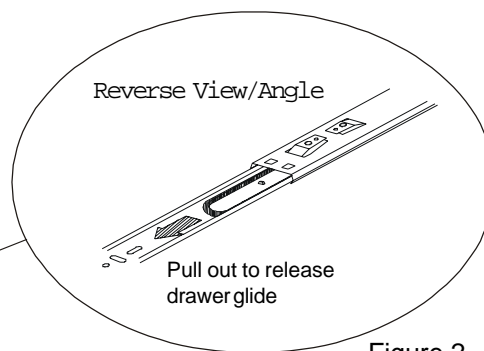


Figure 2

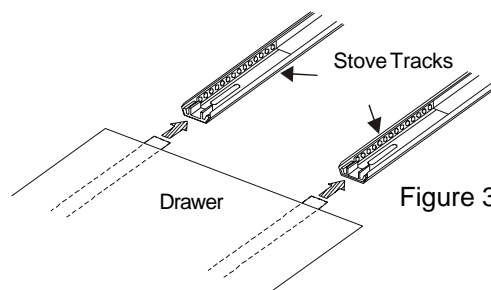
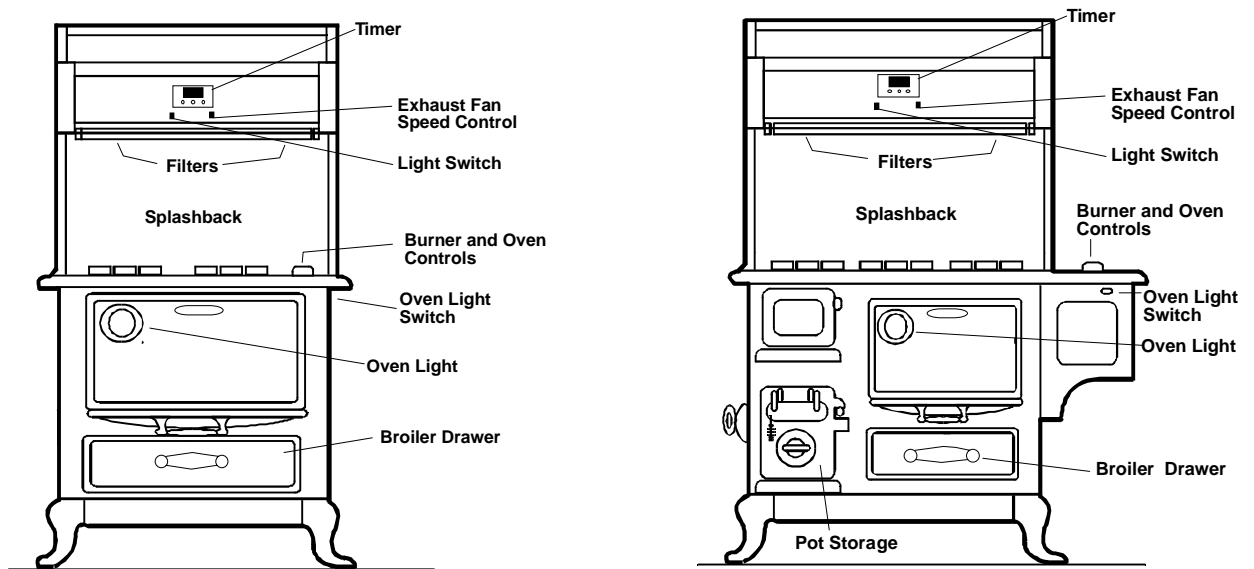


Figure 3

SETUP AND TROUBLESHOOTING



Burner Setup & Adjustment

The range was carefully set up and inspected at the factory but some final adjustments may be necessary once the unit is installed.

You should check the following:

- i) First check to make sure there are no gas leaks. Propane and natural gas have a very distinct smell which is easily detected by the human nose. If in doubt, soak each pipe joint with soapy water and look for bubbles. **Do not use an open flame for testing.**
- ii) Check that all the controls are operating properly by lighting each of the burners. Turn the burners on by pushing down and turning counter clockwise. Try them at low, medium and high settings.
- iii) Check the quality of the flame. The top burners should have a steady, relatively quiet flame with a 1/2" (13mm) sharp blue cone. There should be no orange flame. The oven burner should have a clean blue flame with inner cones of 1/4" to 1/2" (6.35mm to 13mm). See figure 8. If everything checks out, you're "cooking with gas". If not, refer to the gas trouble shooting guide, page 27.

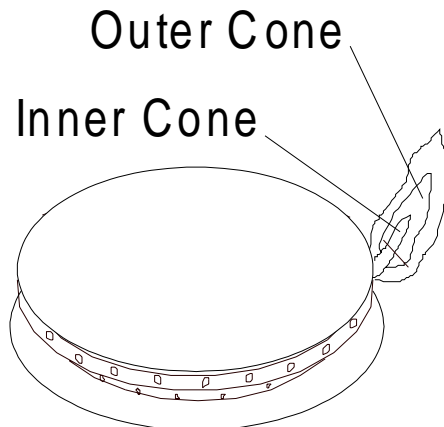


figure 8.

Air Shutter Adjustment (oven burner only)

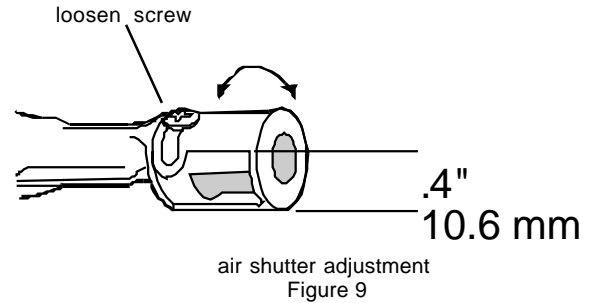
The quality of the flame can be changed by adjusting the air shutters. Factory setting on the air shutter is 0.40" (10.6mm). (see figure 9)

Reduce the shutter opening if:

- the flame appears unsteady
- is not burning all the way around
- is noisy like a small blow torch.

Increase the shutter opening if:

- the flame has yellow tips
- there is no sharp blue cone
- soot appears on the bottom of cooking pans.

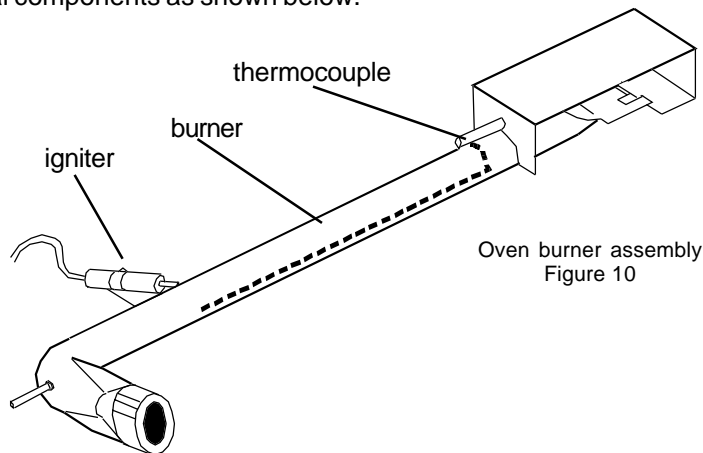


The oven burner air shutter is located at the base of the burner inside the broiler compartment. It can not be adjusted in place and the oven bottom must be removed to reach it. The burner must be removed to adjust shutter. (see page 30 for burner removal)

The air shutter is adjusted by loosening the locking screw and rotating the shutter to allow more or less air into the tube. The centred position is usually about right. Tighten the screw, replace the assembly and check the flame pattern.

Oven Burner Assembly

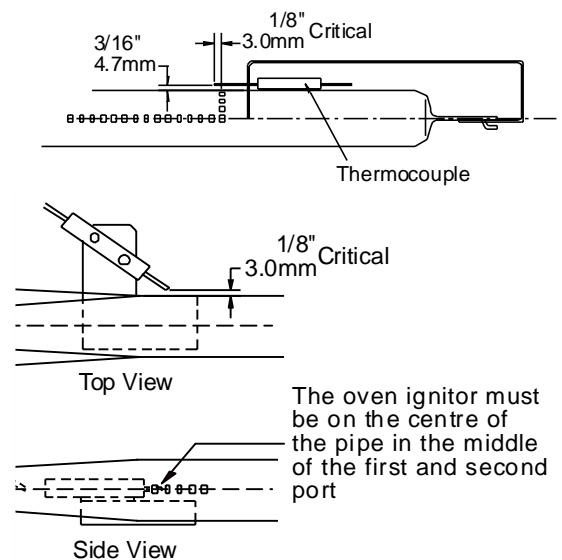
The oven burner assembly is visible and accessible for servicing when the oven bottom panel is removed. The burner assembly is made up of several components as shown below.



IMPORTANT

The thermocouple and igniter positioning is very important to the operation of the oven. These two items must be checked before putting the appliance into operation. (see figure 11)

NOTE: Before putting the 7100/9100 Gas Range into service, be sure that all the setup procedures recommended in this manual have been completed.



The oven igniter must be on the centre of the pipe in the middle of the first and second port

figure 11

TROUBLESHOOTING GUIDE

FOR ALL BURNERS EQUIPPED FOR REIGNITION WITH " FLAME RECTIFICATION "

Problem	Cause	Remedy
A. Spark Ignition		
1. No sparks when any control knob is turned to "light"	No power to spark module - module switch faulty	Check electrical supply to spark module with voltmeter - replace module
2. No sparks when one or some control knob(s) is (are) turned to "light"	Reignition electrode controlled by knob switch is grounded or has a high resistance leak	Check high voltage wires carefully for loose connections or pinches in the wires; if connections are tight, replace high voltage wire
	Electrode too far from burner base	The igniter is on an eccentric pin, so rotating the igniter in its place will bring the igniter closer to the burner base
3. Sparking occurs at electrodes when all control knobs are turned off	Disconnected switch lead or short in switch lead	Check all switch lead connections for looseness and wires for damage
4. All burners that are turned on have lighted but electrodes are still sparking	High resistance or open connection between spark output terminal and H.V. wire receptacle (spark will jump small gap but sensing current will not)	Push receptacles firmly onto all terminals Check positioning of shrink sleeving on receptacle – should be flush with end of receptacle – trim if necessary
	Defective module	Replace module
	Ground/Earth lead to module disconnected or range chassis not properly connected to ground/earth by ground/earth lead or through third prong of power cord plug, combined with reversed power supply polarity	Check ground/earth connection of range chassis and ground/earth lead connection to module
5. One or more burners have lighted but electrodes are still sparking	Pots or cooking utensils (i.e. griddle plates) are too large and are smothering the flame causing the reignition to spark	Use smaller sized pots or reduce size of flame. Do not use griddle plate directly over top of grates. Heartland Appliances sells a griddle kit #7602 complete with griddle support.
B. Oven Burner		
1. No main burner flame	Defective safety thermocouple	Make sure thermocouple is hand tightened +1/4 turn Replace safety thermocouple- NOTE: There are no field adjustments for this control
	Defective thermostat (unit under oven control knob) , no main burner flame at any setting	Replace thermostat above - always check gas pressure before replacing thermostat
2. Oven will not maintain proper baking temperature	Oven bulb not in proper location	Secure oven bulb in clips that hold it in proper location
	Oven bulb coated with foreign material (i.e. oven cleaner etc.)	Use fine steel wool or scouring pad to gently clean the surface of the bulb - NOTE: Replace carefully in locating clips
	Oven bottom covered with aluminium foil	If foil blocks holes or slots in oven bottom, oven heat distribution will be affected - remove foil
	Utensils too large for oven reducing free circulation of air	Allow at least 1 1/2" to 2" (38mm to 5.0mm) clearance for air circulation between utensils and between utensils and oven surface

Conversion Kits and Information

Normally, Model 7100 and 9100 are ordered from the factory preset for either Natural Gas or Propane. However, they can be converted after installation by performing a conversion procedure to the gas components with the appropriate conversion kit.

The components requiring conversion are,

- 1) the pressure regulator,
- 2) top burner controls,
- 3) oven burner control,
- 4) the top burners
- 5) oven burner

Kits can be ordered from your dealer or directly from Heartland.

Each kit contains all the parts required for conversion, as well as instructions and a orifice removal tool.

The kits available are:

7698	7100 ORIFICE KIT NAT DOMESTIC -SABAF
7698I	7100 ORIFICE KIT NAT DOMESTIC SABAF/ISPHORDING
7699	9100 ORIFICE KIT NAT DOMESTIC -SABAF
7699I	9100 ORIFICE KIT NAT DOMESTIC SABAF/ISPHORDING
7702	7100 ORIFICE KIT LP DOMESTIC SABAF
7702I	7100 ORIFICE KIT LP DOMESTIC SABAF/ISPHORDING
7703	9100 ORIFICE KIT LP DOMESTIC SABAF
7703I	9100 ORIFICE KIT LP DOMESTIC SABAF/ISPHORDING

When ordering your kit please include your serial number to ensure the correct conversion kit is supplied to you.

See our complete line of kitchen appliances:

3010- 30" Classic II Series Refrigerator, 18 cubic feet capacity, bottom-mount freezer drawer, and convenient top-mount fresh food compartment. Ice maker is available as an option. The Classic series also offers an optional Cowl. Energy efficiency rating 548 kwh/year. Also available in Metro **3220** and Legacy **3060** models.

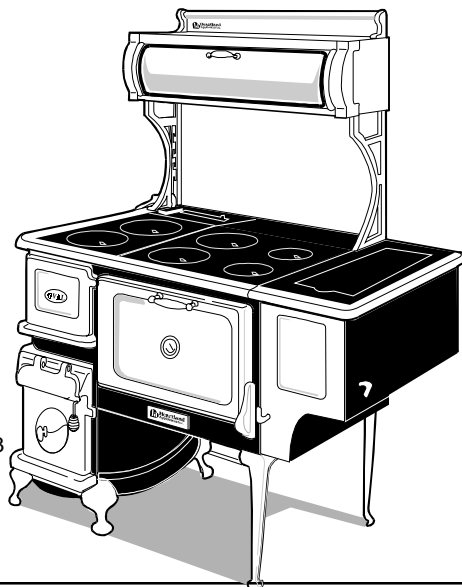
3110- 36" Classic II Series Refrigerator, 22 cubic feet capacity, top-mount freezer, counter-depth design. Ice maker is standard. The Classic series also offers an optional Cowl. Energy efficiency rating 552 kwh/year. Also available in Metro **3310** and Legacy **3160** models.

3530- Legacy Gas / Electric kitchen range - 4 sealed gas burners, electric convection oven fits in a 30" opening! Also available in stainless steel as model **3535** Metro. Cooktop versions for both Metro **3805** and Legacy **3800** models are available.

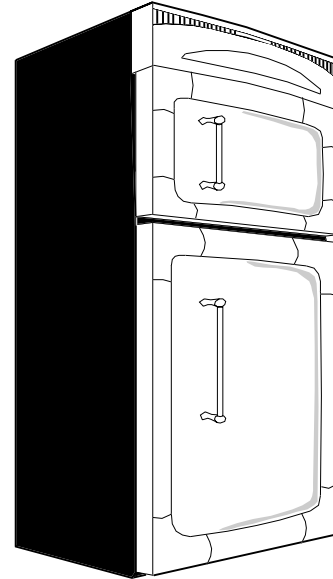
3630- Legacy 36" Gas / Electric kitchen range - 6 sealed gas burners or 4 sealed burners and centre grill! Electric convection oven comes standard. Also available in stainless steel as model **3635** Metro. Cooktop versions for both Metro **3825** and Legacy **3820** models are available.

9720 (Built-in)- Dual oven, one convection, one standard radiant. Also available with a *self clean oven feature*, as model **9730**

4200- 30" Gas / Electric kitchen range - 4 sealed gas burners, electric convection oven fits in a 30" opening!



Model 1903



Model 3110:
shown with the
Optional cowl
(available only
with the Classic
Series)

Also available with a *self clean oven feature*, as model **4210**

5200- 48" Gas / Electric kitchen range- 6 sealed gas burners, electric convection oven, dual fuel! Also available with the convenience of a *self clean oven*, as model **5210**

6200- 48" Electric kitchen range- 5 solid element burners, convection oven. Also available with the convenience of a *self clean oven*, as model **6210**

8200- 30" Electric kitchen range- 4 solid element burners, convection oven fits in a 30" opening! Also available with a *self clean oven feature*, as model **8210**

7100- 48" Gas or propane kitchen range - 6 sealed gas burners, a chef's dream come true!

9100- 30" Gas or propane kitchen range - 4 sealed gas burners, fits in a 30" opening!

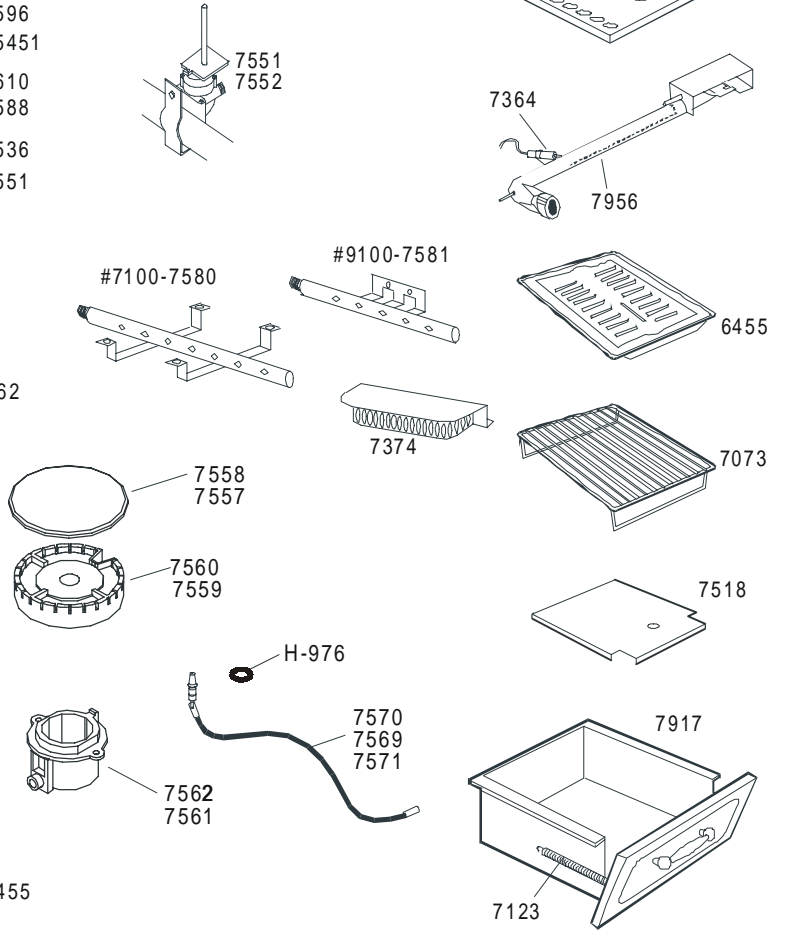
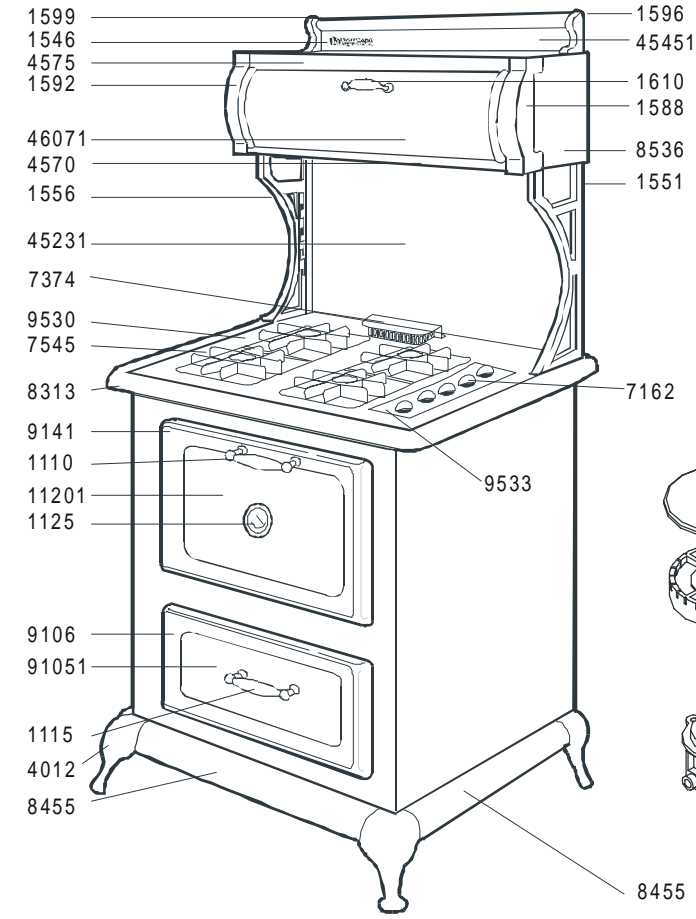
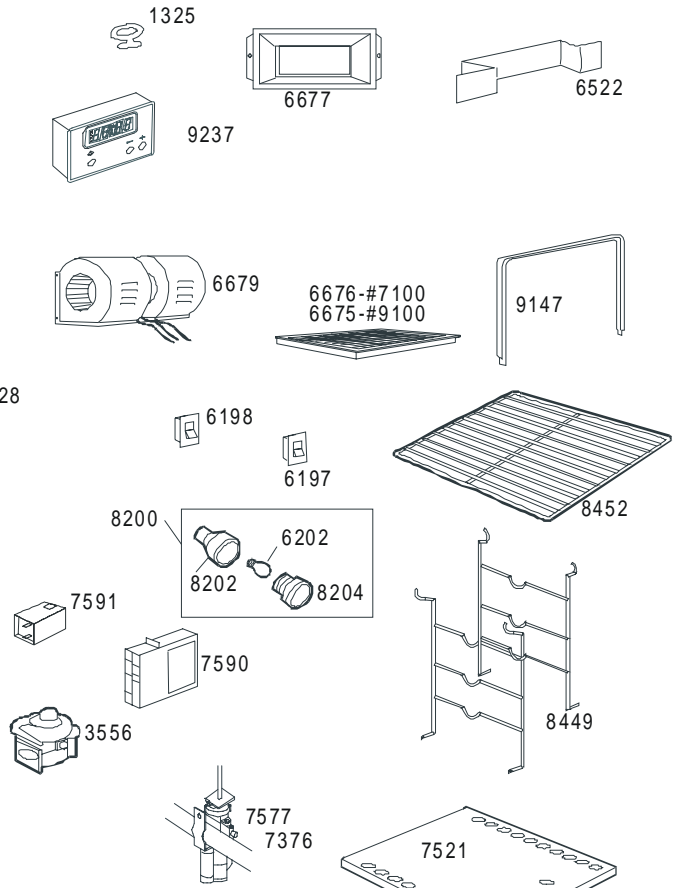
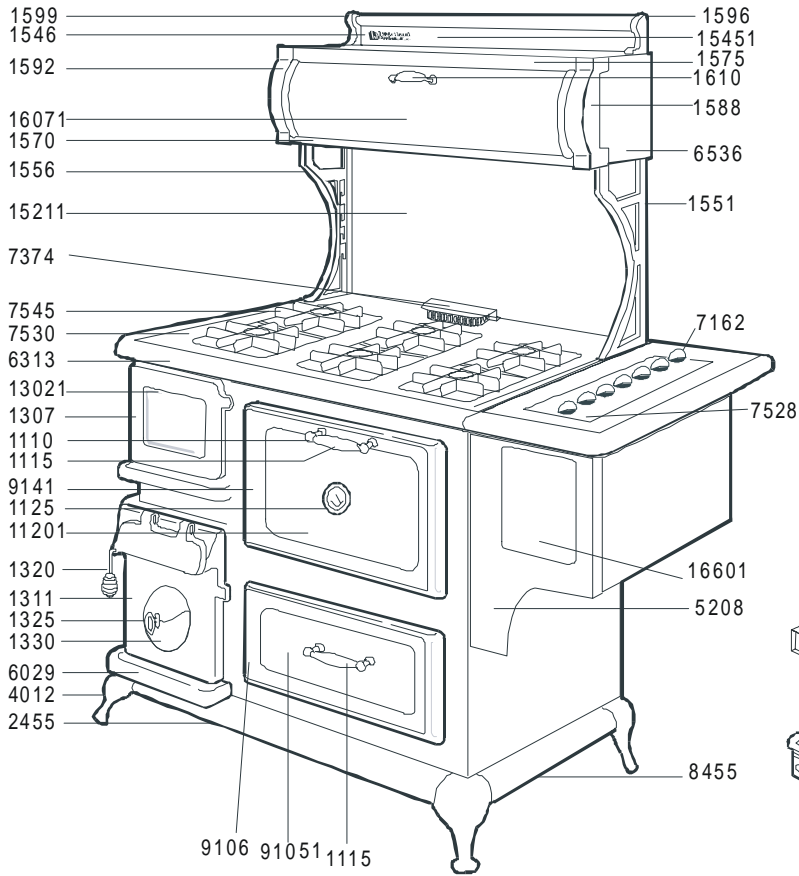
1900 (Oval)- Wood burning cookstove-old fashioned cooking available in two models

2600 (SweetHeart)- Wood burning cookstove-same as the Oval, in a smaller version!

For more information please call your dealer, or call Heartland Appliances:

Phone 1-800-361-1517 or Fax 1-800-327-5609

7100/9100 PARTS CHART



Model 7100 / 9100 Gas Range Parts Chart

TO ENSURE THE CORRECT COLOR MATCH WHEN ORDERING COLORED PANELS, BOTH THE COLOR AND SERIAL NUMBER MUST BE PROVIDED.

1110	Oven Door Handle Stanchion	7551	Control Valve Medium Burner
1120	Outer Oven Door Panel	7552	Control Valve Large Burner
1125	Oven Door Thermometer (Non Functional)	7555	6 burner reignition harness c/w switches
1307	Fire Door Frame (7100 only)	7556	4 burner reignition harness c/w switches
1311	Ash Pan Door - Complete (7100 only)	7557	Medium Burner Cap
1320	Wire Spring Handle (7100 only)	7558	Large Burner Cap
1325	Bell Damper Handle w/rod (7100 only)	7559	Medium Flame Spreader
1327	Cast Bell Damper Handle (7100 only)	7560	Large Flame Spreader
1330	Bell Damper (7100 only)	7561	Medium Burner Base
1546	Heartland nameplate/Clips	7562	Large Burner Base
1551	Right Cabinet Bracket	7569	Ignition Electrode (1200MM Lead)
1556	Left Cabinet Bracket	7570	Ignition Electrode (900MM Lead)
1570	Lower Cabinet Strip (7100 only)	7571	Ignition Electrode (600MM Lead)
1575	Upper Cabinet Strip (7100 only)	7577/7376	Oven Burner Control (serial number required)
1588	Right Cabinet Cast Corner	7580	7100 Manifold Weldment
1592	Left Cabinet Cast Corner	7581	9100 Manifold Weldment
1596	Right Cresting Corner	7590(7304)	Spark Module (0+6)
1599	Left Cresting Corner	7591(7404)	Spark Module 0+2 (7100 only)
1610	Cabinet Door Handle	7917	Broiler Drawer Assembly
2455	Base Rail Front (7100 only)	8200	Light Socket & Housing
2456	Base Rail Rear (7100 only, not shown)	8202	Oven Light Ass'y
3556	Gas Regulator	8204	Oven Lens
4012	Base Leg	8313	Curved Band - Cook Surface (9100 only)
4570	Lower Cabinet Strip (9100 only)	8449	Oven Rack Support
4575	Upper Cabinet Strip (9100 only)	8452	Oven Rack
5208	Reservoir Front (7100 only)	8455	Base Rail Front / Side
6029	Ash Catch (7100 only)	8456	Base Rail Rear (9100 only, not shown)
6197	2 Speed Blower Control Switch	8536	Closet Wrap (9100 only)
6198	Range Light Switch	9106	Utility Drawer Frame
6202	Oven Light Bulb - 40W	9141	Oven Door Frame Weldment
6313	Curved Band - Cook Surface (7100 only)	9147	Gas Oven Door Gasket
6397	Oven Door Handle	9237	Electronic Minute Minder
6437	Oven Door Hinges L&R (not shown)	9530	Stove Top (9100 only)
6455	Broiler Pan & Cover 2 Pc	9533	Valve Cover Plate (9100 only)
6522	Exhaust Hood Deflector	15211	Splash Back (7100 only)(serial number req'd)
6536	Closet Wrap (7100 only)	15451	Cresting Panel (7100 only)(serial number req'd)
6675	Exhaust Filter (9100 only)	16071	Front Cabinet Door Panel (7100 only) - (serial number req'd)
6676	Exhaust Filter (7100 only)	16601	Reservoir Front Insert Panel (7100 only) -(serial number req'd)
6677	Exhaust Adapter Boot to 3 1/4 x 10	45231	Splash Back (9100 only)(serial number req'd)
6679	Exhaust Blower	45451	Cresting Panel (9100 only) (serial number req'd)
7073	Broiler Drawer Rack	46071	Front Cabinet Door Panel (9100 only) - (serial number req'd)
7123	Broiler Drawer Spring	91051	Drawer - Front Panel(serial number req'd)
7161	Oven Control Knob	13021	Fire Door Panel (7100 only) (serial number req'd)
7162	Top Burner Control Knob	H-306	Ash Door Hinge - Pins (7100 only)
7355	Oven Burner	H-976	Spark Ignitor "O" ring
7364	Oven Burner Igniter/Wire		
7374	Flue Deflector		
7518	Gas Oven Drawer Heat Shield		
7521	Oven Bottom Pan		
7528	Valve Cover Plate (7100 only)		
7530	Stove Top (7100 only)		
7545	Grate - Cast		

Please order by part number. Parts may be ordered from your dealer or direct from Heartland Appliances Inc. Phone factory for prices and ordering instruction. Phone 519-650-5501 ask for the order desk.

Heartland Appliances Inc.

**Model
7100 / 9100**

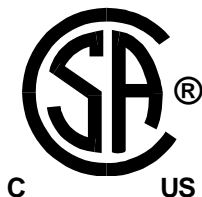
1050 FOUNTAIN ST N. CAMBRIDGE,
ONTARIO CANADA N3H4R7

Serial No. HGS

	Natural Gas	LP/Propane
Medium	8000 BTU/HR	7000 BTU/HR
Large	10000 BTU/HR	9000 BTU/HR
Oven	13500 BTU/HR	13500 BTU/HR
Manifold Pressure	4 IN. W.C.	10 IN. W.C.
Power Requirements	120 Volt 3 amps. 60 Hz	

This appliance can be used with LP/Propane gas and Natural gas. The gas appliance regulator must be set for the gas with which the appliance is used.

Surface adjacent to cook top-left (7100)	1" (25mm)
Surface adjacent to cook top-right (7100)	0" (0mm)
Surface adjacent to cook top (9100)	0" (0mm)
Surface adjacent to warming oven	0" (0mm)
Cook top to underside of adjacent cabinets	18" (457 mm)
Cook top to underside of cabinets	30 1/4" (768 mm)
Maximum depth of overhead cabinets	13" (330 mm)
Maximum depth of counters	24" (610 mm)
Maximum height of counters	36" (914 mm)
Rear clearance	0"



These symbols on the nameplate mean the product has been design certified by American Gas Association Laboratories and Canadian Gas Association Laboratories.

#7285 S#####

Wiring Diagrams

Technical Data

- Voltage 120 v / 60 Hz
- Load 3 amps (model 9100)
- Load 3 amps (model 7100)

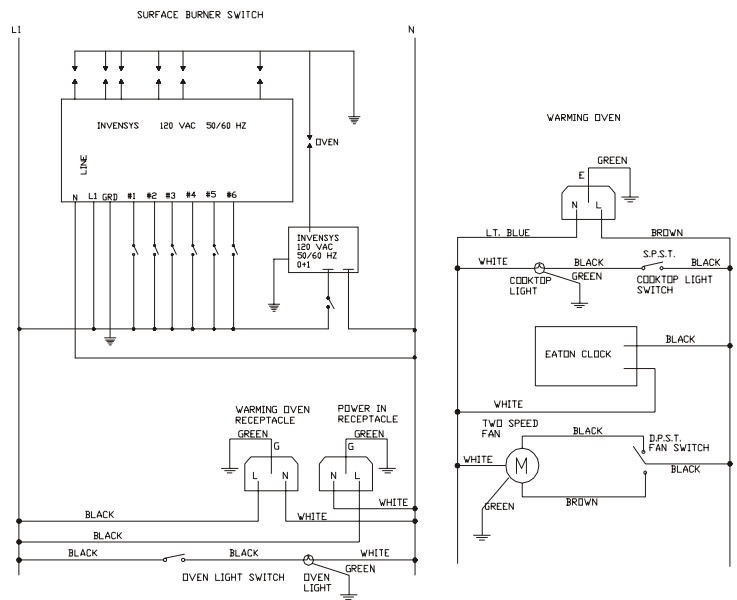
NOTE: Service amperage should be calculated by a qualified electrician.

The maximum propane/natural gas supply inlet must not exceed 14 inches of water column. The minimum gas supply inlet should be at least 5 inches of water column for natural gas or at least 11 inches of water column for LP gas.

NOTE: Gas services should be checked by a qualified gas technician.

7100

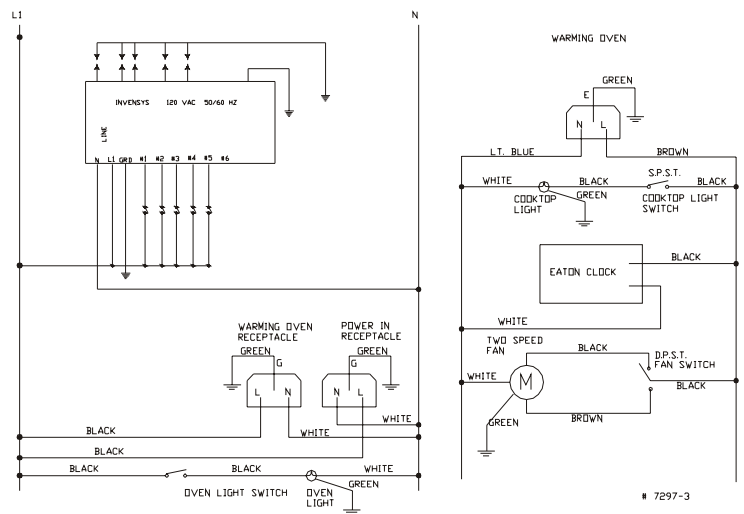
7100 WIRING DIAGRAM - N.A.



7296-4

9100

9100 WIRING DIAGRAM-N.A.



7297-3

