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You can read the recommendations in the user guide, the technical guide or the installation guide for ESTATE TGP305TT. You'll find the answers to all your questions on the ESTATE TGP305TT in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual ESTATE TGP305TT**  
**User guide ESTATE TGP305TT**  
**Operating instructions ESTATE TGP305TT**  
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**Instruction manual ESTATE TGP305TT**

## **INSTALLATION INSTRUCTIONS** **30" (76.2 CM) FREESTANDING GAS RANGE** **with standard clean oven**

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To the installer: Please leave this instruction book with the unit.  
To the consumer: Please read and keep this book for future reference.

W10130782A



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**Manual abstract:**

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**. @@@@Always read and obey all safety messages. This is the safety alert symbol. @@@@You can be killed or seriously injured if you don't follow instructions. All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.**

**2 WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. WHAT TO DO IF YOU SMELL GAS: · Do not try to light any appliance. · Do not touch any electrical switch. · Do not use any phone in your building.**

**· Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions. · If you cannot reach your gas supplier, call the fire department. Installation and service must be performed by a qualified installer, service agency, or the gas supplier. In the State of Massachusetts, the following installation instructions apply: Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gasfitter qualified or licensed by the State of Massachusetts. If using a ball valve, it shall be a T-handle type. A flexible gas connector, when used, must not exceed 3 feet.**

**WARNING Tip Over Hazard A child or adult can tip the range and be killed. Connect anti-tip bracket to rear range foot. Reconnect the anti-tip bracket, if the range is moved.**

**Failure to follow these instructions can result in death or serious burns to children and adults. 3 INSTALLATION REQUIREMENTS Tools and Parts Gather the required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here. Location Requirements**

**IMPORTANT: Observe all governing codes and ordinances. Do not obstruct flow of combustion and ventilation air. It is the installer's responsibility to comply with installation clearances specified on the model/serial rating plate. The model/serial rating plate is located on the oven frame behind the left side of the broiler door. Tools needed Level 3/8" drive ratchet Tape measure Flat-blade screwdriver Phillips screwdriver Hand or electric drill Slip-joint pliers 7 mm combination wrench Pipe wrench 1/8" (3.2 mm) drill bit (for wood floors) 3/8" (4.8 mm) carbide-tipped masonry drill bit (for concrete/ceramic floors) Pipe joint compound resistant to LP gas Non-corrosive leak-detection solution Model/serial rating plate location Parts supplied Check that all parts are included.**

**A B C A. Anti-tip bracket B. Plastic anchors (2) C. #10 x 1 1/2" screws (2) Anti-tip brackets must be securely mounted to subfloor. Thickness of flooring may require longer screws to anchor bracket to subfloor.**

**Longer screws are available from your local hardware store. The range should be located for convenient use in the kitchen. Recessed installations must provide complete enclosure of the sides and rear of the range. 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 range hood that projects horizontally a minimum of 5" (12.**

**7 cm) beyond the bottom of the cabinets. All openings in the wall or floor where range is to be installed must be sealed. Do not seal the range to the side cabinets. Cabinet opening dimensions that are shown must be used. Given dimensions are minimum clearances. The floor anti-tip bracket must be installed.**

**To install the antitip bracket shipped with the range, see "Install Anti-Tip Bracket" section. Grounded electrical supply is required. See "Electrical**

*Requirements" section. Proper gas supply connection must be available.*

*See "Gas Supply Requirements" section. Contact a qualified floor covering installer to check that the floor covering can withstand at least 200°F (93°C). Use an insulated pad or 1/8" (0.64 cm) plywood under range if installing range over carpeting. IMPORTANT: Some cabinet and building materials are not designed to withstand the heat produced by the oven for baking and self-cleaning. Check with your builder or cabinet supplier to make sure that the materials used will not discolor, delaminate or sustain other damage. Parts needed Check local codes and consult gas supplier. Check existing gas supply and electrical supply. See "Electrical Requirements" and "Gas Supply Requirements" sections. Mobile Home - Additional Installation Requirements The installation of this range must conform to 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).*

*When such standard is not applicable, use the Standard for Manufactured Home Installations, ANSI A225.1/NFPA 501A or with local codes. Mobile home installations require: When this range is installed in a mobile home, it must be secured to the floor during transit. Any method of securing the range is adequate as long as it conforms to the standards listed above. 4 Product Dimensions Installation Clearances Cabinet opening dimensions shown are for 25" (64 cm) countertop depth, 24" (61 cm) base cabinet depth and 36" (91.4 cm) countertop height. If the cabinet depth is greater than 24" (61 cm), the oven frame must extend beyond cabinet fronts by 1/8" (13 mm) minimum. 13" (33.0 cm) max. upper cabinet depth 26-3/4" (67.9 cm) depth with handle 36" (91.4 cm) cooktop height 42" (106.7 cm) overall height 18" (45.7 cm) min. clearance upper side cabinet to countertop 30" (76.2 cm) min. cabinet opening width 30-1/8" (76.5 cm) opening width 2" (5.1 cm) min. countertop space to side wall or other combustible material This shaded area recommended for installation of gas pipe.*

*For minimum clearance to top of cooktop, see NOTE. 24-1/4" (61.6 cm) 29-7/8" (75.9 cm) width This shaded area recommended for electrical outlet. 24" (61.0 cm) 10" (25.4 cm) 8" 5" (20.3 cm) (12.7 cm) 3" (7.6 cm) 5" (12.7 cm) 2" (5.1 cm) NOTE: 24" (61 cm) minimum when bottom of wood or metal cabinet is protected by not less than 1/8" (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 unprotected wood or metal cabinet. 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.*



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5 Electrical Requirements Gas Supply Requirements WARNING WARNING Electrical Shock Hazard Plug into a grounded 3 prong outlet. Do not remove ground prong. Do not use an adapter. Do not use an extension cord. Failure to follow these instructions can result in death, fire, or electrical shock. Explosion Hazard Use a new CSA International approved gas supply line. Install a shut-off valve.

Securely tighten all gas connections. If connected to LP, have a qualified person make sure gas pressure does not exceed 14" (36 cm) water column.

@@Failure to do so can result in death, explosion, or fire. Observe all governing codes and ordinances. @@@@A time-delay fuse or circuit breaker is also recommended. @@@@ The wiring diagram is located on the back of the range. NOTE: The metal chassis of the range must be grounded in order for the control panel to work. If the metal chassis of the range is not grounded, no keypads will operate. Check with a qualified electrician if you are in doubt as to whether the metal chassis of the range is grounded. Type of Gas Natural Gas: This range is design-certified by the CSA

International for use with natural gas or, after proper conversion, for use with LP gas.

This range is factory set for use with natural gas. See "Gas Conversions" section. The model/serial rating plate located on the frame behind the broiler door 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 d 3. Take 4 cardboard corners from the carton. Stack one cardboard corner on top of another. Repeat with the other 2 corners. Place them lengthwise on the floor behind the range to support the range when it is laid on its back.

Using 2 or more people, firmly grasp the range and gently lay it on its back on the cardboard corners. 4. Pull cardboard bottom firmly to remove. 5. Use an adjustable wrench to loosen the leveling legs. Adjust the leveling legs to the correct height. @A maximum of 3/16" (5 mm) is needed to engage the anti-tip bracket. NOTE: If height adjustment is made w noncorrosive leak-detection solution. Bubbles will show a leak. Correct any leak found.

5. Close the broiler door. 6. Place burners, burner caps and grates on the cooktop. WARNING 5. Turn the control knob quickly to the "LO" position after the burner lights. If the flame goes out, turn the control knob to the "OFF" position. 6. Check each cooktop burner for proper low flame. The low flame should be a minimum, steady blue flame.

The flame size should be 1/8" to 3/8" (6.4 mm to 9.5 mm) high. If the low flame needs adjusting: 1. Turn control knob to the "LO" setting and remove control knob.

2. Insert a small flat-blade screwdriver into the valve stem. Turn the valve adjusting screw to obtain the smallest flame that will not go out when the control of a cold burner is quickly turned from "HI" to "LO". Turn right to decrease flame height. Turn left to increase flame height.

Repeat for other cooktop burners as needed. Electrical Shock Hazard Plug into a grounded 3 prong outlet. Do not remove ground prong. Do not use an adapter. Do not use an extension cord. Failure to follow these instructions can result in death, fire, or electrical shock. 7. Plug into a grounded 3-prong outlet. 10 A. Valve stem A 3.

Replace control knob. Check Operation of Oven/Broil Burner 1. Open broiler door. 2. Push in and turn the oven control knob to "350°F." The oven pilot should now be larger with the flame burning against a small metal bulb. The oven burner should light in 2040 seconds; this delay is normal. The oven valve requires a certain time before it will open and allow gas to flow. To avoid damaging the hot surface ignitor, do not insert any object into the openings of the protective shield that surrounds the ignitor or clean that area. OFF 140 170 200 250 300 350 OVEN TEMP 400 450 BROIL 350 5.

Turn the oven back on and check for proper flame. @6. @7. Tighten the shutter screw. 8.

Reinstall flame spreader and oven tray. Reinstall the oven racks and close oven door. 9. Close the broiler door. Complete Installation 1.

Check to be sure all parts are now installed. @2. Check to be sure you have all of your tools. 3. Dispose of/recycle all packaging materials. 4. Check to be sure the range is level. See "Level Range." 5. @Dry thoroughly with a soft cloth.

6. For range use and cleaning, read the range Use and Care Guide. 7. Turn on surface burners and oven. @@ Range is plugged in to a grounded 3 prong outlet. Electrical supply is connected. See "Troubleshooting" in your Use and Care Guide. When the range has been on for 5 minutes, feel for heat.

@@@@Check the oven burner for proper flame. @@@@If the flame needs adjusting: 1.

Turn the oven off. Wait for the oven burner to cool down. 2. @Oven tray (lift up at area shown to remove) B. Screws C.

Flame spreader 3. Locate the air shutter near the rear wall of oven and loosen the shutter screw. A B A. Shutter screw B. Air shutter 4.

Adjust the air shutter. 11 GAS CONVERSIONS WARNING 2. Unplug or disconnect power. 3. Open broiler door and remove broiler pan. The gas pressure regulator is located in the back right hand corner of the broiler compartment. A Explosion Hazard Use a new CSA International approved gas supply line. Install a shut-off valve. Securely tighten all gas connections. If connected to LP, have a qualified person make sure gas pressure does not exceed 14" (36 cm) water column.

@@Failure to do so can result in death, explosion, or fire. NOTE: Gas conversions (from natural gas to LP gas or from LP gas to natural gas) must be done by a qualified person. A. @@NOTE: Do not remove the spring beneath the cap. 4. Remove the cap from the gas pressure regulator using a flatblade screwdriver. LP Gas Conversion 5. Turn the cap over so that LP is visible. A WARNING A. @@Connect anti-tip bracket to rear range foot.

Reconnect the anti-tip bracket, if the range is moved. @@Reinstall the cap. To Convert Surface Burners 1. Remove burner grate, burner caps, and burners. A To Convert Gas Pressure Regulator 1.

Ensure that the manual shutoff valve is in the closed position. B A C B A. Shutoff valve in "closed" position B. Gas supply line C. To range A.

Burner cap B. Burner 12 2. Locate LP gas orifice spuds for top burners in the bag containing literature included with the range. Three LP gas spuds are stamped "88" and one "96." 3. Remove natural gas orifice spuds using a 7mm combination wrench. 4. Install LP gas orifice spuds. NOTE: Depending on model, the range cooktop may be equipped with 4 standard burners or 3 standard burners and 1 power burner. Spud size/location remain the same.



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To Convert Oven Burner 1. Open oven door and remove oven racks, oven tray, flame spreader and set aside. 2. Lift oven burner. The orifice spud is behind the oven burner air shutter. A A. Air shutter A B 3. Locate LP gas orifice spud stamped "56" in literature package supplied with range. 4. Use a 3/8" combination wrench and remove the natural gas orifice spud.

5. Install the number "56" LP gas spud. A A. Spud B. Holder A.

@@6. @@7. Reinstall oven burner. 8. @@@@6.

Reinstall burners, burner caps and burner grates. 1. Refer to the "Make Gas Connection" section for properly connecting the range to the gas supply. 2. Turn the manual shutoff valve in the gas supply line to the open position. 3. Refer to the "Check Operation" section for proper burner ignition, operation, and burner flame adjustments. **IMPORTANT:** You may have to adjust the "LO" setting for each cooktop burner. Checking for proper cooktop and oven burner flames is very important. The small inner cone should have a very distinct blue flame 1/8" to 1/4" (6.

4 mm to 13 mm) long. The outer cone is not as distinct as the inner cone. LP gas flames have a slightly yellow tip. 4. Close the broiler door and turn the knob to "OFF". 5. @@Turn the cap over so that N or NAT is visible. A WARNING A. @@Connect anti-tip bracket to rear range foot. Reconnect the anti-tip bracket, if the range is moved.

@@Reinstall the cap. To Convert Surface Burners 1. @@Ensure that the manual shutoff valve is in the closed position. B A C B A. Shutoff valve in "closed" position B.

Gas supply line C. To range 2. Unplug or disconnect power. 3. Open broiler door and remove broiler pan.

The gas pressure regulator is located in the back right hand corner of the broiler compartment. A A. Burner cap B. Burner 2. Locate the natural gas orifice spuds for the top burners in the bag containing literature included with the range. Three natural gas spuds are stamped "149" and one "165." 3. Remove the LP gas orifice spuds using a 7mm combination wrench. A. @@NOTE: Do not remove the spring beneath the cap.

4. Remove the cap from the gas pressure regulator using a flatblade screwdriver. 14 4. Install natural gas orifice spuds. NOTE: Depending on model, the range cooktop may be equipped with 4 standard burners or 3 standard burners and 1 power burner. Spud size/location remain the same. 4. Use a 3/8" combination wrench and remove the LP gas orifice spud. A A. Natural gas oven orifice spud stamped with "47" Std burner 149 Power burner 165 Std burner 149 Std burner 149 5.

Install the number "47" natural gas spud. **IMPORTANT:** Do not over tighten. 6. Place LP gas oven burner spud in plastic parts bag along with LP gas cooktop burner spuds for future use and keep with bag containing literature. 7.

Reinstall oven burner. 8. Reinstall oven racks, oven tray and flame spreader. Complete Conversion A B A. Spud B.

Holder 5. Place LP gas orifice spuds in the plastic parts bag for future use and keep with the bag containing literature. 6. Reinstall burners, burner caps and burner grates. 1. Refer to the "Make Gas Connection" section for properly connecting the range to the gas supply. 2. Turn the manual shutoff valve in the gas supply line to the open position. 3. Refer to the "Check Operation" section for proper burner ignition, operation, and burner flame adjustments.

**IMPORTANT:** You may have to adjust the "LO" setting for each cooktop burner. Checking for proper cooktop and oven burner flames is very important. The small inner cone should have a very distinct blue flame 1/8" to 1/4" (6.4 mm to 13 mm long). The outer cone is not as distinct as the inner cone. Natural gas flames do not have yellow tips. 4. Close the broiler door and press the "OFF" pad. 5. Refer to the "Complete Installation" section to complete this procedure.

To Convert Oven Burner 1. Open oven door and remove oven racks, oven tray, flame spreader and set aside. 2. Lift oven burner. The orifice spud is behind the oven burner air shutter.

A A. Air shutter 3. Locate natural gas orifice spud stamped "47" in literature package supplied with range. 15 W10130752A ©2007 Whirlpool Corporation All rights reserved. Printed in Mexico 03/2007.



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