

Service

This manual is to be used by qualified appliance technicians only. Maytag does not assume any responsibility for property damage or personal injury for improper service procedures done by an unqualified person.

Dual Fuel Range

This Base Manual covers general information
Refer to individual Technical Sheet
for information on specific models

This manual includes, but is
not limited to the following:

PRD3030*
PRD3630*

Important Information

Important Notices for Servicers and Consumers

Maytag will not be responsible for personal injury or property damage from improper service procedures. Pride and workmanship go into every product to provide our customers with quality products. It is possible, however, that during its lifetime a product may require service. Products should be serviced only by a qualified service technician who is familiar with the safety procedures required in the repair and who is equipped with the proper tools, parts, testing instruments and the appropriate service information. **IT IS THE TECHNICIANS RESPONSIBILITY TO REVIEW ALL APPROPRIATE SERVICE INFORMATION BEFORE BEGINNING REPAIRS.**



WARNING

To avoid risk of severe personal injury or death, disconnect power before working/servicing on appliance to avoid electrical shock.

To locate an authorized servicer, please consult your telephone book or the dealer from whom you purchased this product. For further assistance, please contact:

Customer Service Support Center

CAIR Center

Web Site

Telephone Number

WWW.JENNAIR.COM 1-800-536-6247

CAIR Center in Canada 1-800-688-2002

Recognize Safety Symbols, Words, and Labels



DANGER

DANGER—Immediate hazards which **WILL** result in severe personal injury or death.



WARNING

WARNING—Hazards or unsafe practices which **COULD** result in severe personal injury or death.



CAUTION

CAUTION—Hazards or unsafe practices which **COULD** result in minor personal injury, product or property damage.

Table of Contents

Important Information	2	Disassembly Procedures	
Safety Information		Removing and Replacing Unit	16
Safety Practices for Servicer	5	Control Panel	16
Servicing	5	Maintop	16
Receiving Range	5	Burner Switch	16
ALL APPLIANCES	5	Light Switch	16
SELF-CLEANING OVEN	5	Transformer	16
OVEN	6	Terminal Block	17
VENTILATIONHOODS	6	Spark Module	17
Precautions	6	Single Feed Burner Gas Valve	17
In Case of Fire	6	Dual Feed Gas Valve	17
Using the Oven	6	Oven Thermostat	18
Baking, Broiling, and Roasting	7	Single Feed Burner	18
Connecting Range to Gas	7	Dual Feed Burner Base	18
Product Safety Devices	8	Light Socket	18
General Information		Control Box	18
Cooking Nomenclature	9	High Temperature Cutout	18
Rating Label	10	Selector Switch	18
Functional Operation	10	Convection Fan / Capacitor	19
Cooking Guide	10	Cooling Fan	19
Specifications	11	Broil Element	19
Model Identification	11	Bake Element	19
Service	11	Gas Train	19
Parts and Accessories	11	Door Latch	19
Extended Service Plan	11	Oven Door	19
Troubleshooting Procedures	12 - 13	Door Gasket	20
Testing Procedures	14 - 15	Hinge Receptacle	20
		Door Hinge	20
		Door Window Pack	20
		Appendix A	
		Installation Instructions	A-2

Safety Information

As with all appliances, there are certain rules to follow for safe operation. Verify everyone who operates the range is familiar with the operations and with these precautions.

Use appliance only for its intended purpose as described. Pay close attention to the safety sections of this manual.

Recognize the safety section by looking for the symbol or the word safety.

Recognize this symbol as a safety precaution.



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

WHAT TO DO IF YOU SMELL GAS

- Extinguish any open flame.
- 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 an authorized installer, service agency or gas supplier.

WARNING

To avoid risk of electrical shock, property damage, personal injury or death; verify wiring is correct, if components were replaced. Verify proper and complete operation of unit after servicing.

CAUTION

Do not store items of interest to children in cabinets above a range or behind the backguard of a range. Children climbing on the range to reach items could be seriously injured.

WARNING

To reduce the risk of the appliance tipping, it must be secured by a properly installed anti-tip bracket(s). To make sure bracket has been installed properly, remove the storage drawer or decorative panel and look under the range with a flashlight. Bracket(s) must be engaged in the rear corner of the range.



- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT



- INSTALL ANTI-TIP BRACKET(S) PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

WARNING

To avoid personal injury, do not sit, stand or lean on oven door or oven drawer.

WARNING

To avoid risk of electrical shock, personal injury, or death, make sure your range has been properly grounded and always disconnect it from main power supply before any servicing.

WARNING

This appliance contains or produces a chemical or chemicals which can cause death or serious illness and which are known to the state of California to cause cancer, birth defects or other reproductive harm. To reduce the risk from substances in the fuel or from fuel combustion make sure this appliance is installed, operated, and maintained according to the instructions in this booklet.

NOTE: The maximum gas supply pressure for these models must not exceed 14 inches W.C.P.

Safety Information

Safety Practices for Servicer

Safe and satisfactory operation of gas ranges depends upon its design and proper installation. However, there is one more area of safety to be considered:

Servicing

Listed below are some general precautions and safety practices which should be followed in order to protect the service technician and consumer during service and after service has been completed.

1. **Gas smell**—Extinguish any and all open flames and open windows.
2. **Turn gas off**—Service range with gas turned off unless testing requires it.
3. **Checking for gas leaks**—Never check for leaks with any kind of open flame. Soap and water solution should be used for this purpose. Apply solution to suspected area and watch for air bubbles which indicates a leak. Correct leaks by tightening fittings, screws, connections, applying approved compound, or installing new parts.
4. **Using lights**—Use a hand flashlight when servicing ranges or checking for gas leaks. Electric switches should not be operated where leaks are suspected. This will avoid creating arcing or sparks which could ignite the gas. If electric lights are already turned on, they should not be turned off.
5. **Do not smoke**—Never smoke while servicing gas ranges, especially when working on piping that contains or has contained gas.
6. **Check range when service is completed**—After servicing, make visual checks on electrical connection, and check for gas leaks. Inform consumer of the condition of range before leaving.
7. **Adhere to all local regulations and codes when performing service.**

Receiving Range

- Installer needs to show consumer location of the range gas shut-off valve and how to shut it off.
- Authorized servicer must install the range, in accordance with the Installation Instructions. Adjustments and service should be performed only by authorized servicer.
- Connect range into a 240-volt grounded outlet only. Do not remove round grounding prong from the plug. If in doubt about grounding of the home electrical system, it is consumers responsibility and obligation to have an ungrounded outlet replaced with a properly grounded three-prong outlet in accordance with the National Electrical Code. **Do not use an extension cord with this appliance.**
- Insure all packing materials are removed from the range before operating it, to prevent fire or smoke damage should the packing material ignite.

- Ensure range is correctly adjusted by a qualified service technician or installer for the type of gas (Natural or LP). Some ranges can be converted for use with Natural or LP gas.
- With prolonged use of a range, high floor temperatures could result. Many floor coverings will not be able to withstand this kind of use. Never install range over vinyl tile or linoleum that cannot withstand high temperatures. Never install range directly over carpeting.

ALL APPLIANCES

1. **Proper Installation**—Be sure your appliance is properly installed and grounded by a qualified technician.
2. **Never Use Appliance for Warming or Heating the Room.**
3. **Do Not Leave Children Alone**—Children should not be alone or unattended in the area where the 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 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 oven.
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 burners. Do not use a towel or other bulky cloth.

SELF-CLEANING OVEN

1. **Do Not Clean Door Gasket**—The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
2. **Do Not Use Oven Cleaners**—No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the liner.
3. **Clean Only Parts Listed in Manual.** See *Cleaning* section.
4. **Before Self-Cleaning the Oven**—Remove broiler pan, oven racks, and other utensils.
5. **Remove all items from oven top and backguard.**

Safety Information

OVEN

1. Use Care When Opening Door—Let hot air or steam escape before removing or replacing food.
2. Do Not Heat Unopened Food Containers—Build-up of pressure may cause container to burst and result in injury.
3. Keep Oven Vents Ducts Unobstructed.
4. Placement of Oven Racks—Always place oven racks in desired location while oven is cool. If rack is removed while oven is hot, do not let potholder contact hot heating element in oven.

VENTILATION HOODS

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

Precautions

- Do not cook food directly on range top surface, always use cookware.
- Do not mix household cleaning products. Chemical mixtures may interact with objectionable or even hazardous results.
- Do not put plastic items on warm cooking areas. They may stick and melt.
- Do not use damp sponge or dishcloth to clean oven when oven is hot. Steam from sponge or dishcloth can burn.
- Do not leave fat heating unless you remain nearby. Fat can ignite if overheated by spilling onto hot surfaces.
- Do not allow pots to boil dry as this can cause damage to cooking surface and pan.
- Do not use range top surface as a cutting board.
- Do not use range for storage or as a display counter.

In Case of Fire

Fires can occur as a result of over cooking or excessive grease. Though a fire is unlikely, if one occurs, proceed as follows:

Oven Fires

1. If you see smoke from oven, do not open oven door.
2. Turn oven control to *OFF*.
3. As an added precaution, turn off gas supply and power at main circuit breaker or fuse box.
4. Turn on vent to remove smoke.
5. Allow food or grease to burn itself out in oven.
6. If smoke and fire persist, call fire department.
7. If there is any damage to components, call repair service before using oven.

If smoke or fire persist call the local fire department.

To avoid the risk of property damage or personal injury do not obstruct the flow of combustion or ventilation air to the oven.

To avoid the risk of electrical shock, serious personal injury or death: Make sure your oven has been properly grounded and always disconnect the electrical supply before servicing this unit.

Using the Oven

- Do not leave children alone or unattended where a range is hot or in operation. They could be seriously burned.
- Do not allow anyone to climb, stand or hang on the door. They could damage the range and cause severe personal injury.
- Wear proper apparel. Loose fitting or hanging garments should never be worn when using oven. Flammable material could ignite if brought in contact with flame or hot oven surfaces which may cause severe burns.
- Never use range for warming or heating a room. This may cause burns, injuries, or a fire.
- Do not use water on grease fires.
- Do not let grease or other flammable materials collect in or around range.
- Do not repair or replace any part of range unless it is recommended in this manual.
- Use only dry potholders. Moist or damp potholders used on hot surfaces may result in a burn from steam. Do not let a potholder touch the flame. Do not use a towel or a bulky cloth as a potholder.
- Never leave range unattended while cooking. Boilovers can cause smoking and may ignite.

Safety Information

- Only certain types of glass/ceramic, earthenware, or other glazed utensils are suitable for oven use. Unsuitable utensils may break due to sudden temperature change.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Do not heat unopened food containers in oven. Build-up of pressure may cause a container to burst and result in injury.
- Keep range vent ducts unobstructed.
- Place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, use a dry potholder.
- Do not use aluminum foil to line oven bottom or racks. Aluminum foil can cause a fire and will seriously affect baking results, and damage to porcelain surfaces.
- Do not touch interior surfaces of oven during or immediately after use. Do not let clothing or other flammable materials come in contact with bake or broil burners.
- Other areas of the oven can become hot enough to cause burns, such as vent openings, window, oven door and oven racks.
- To avoid steam burns, do not use a wet sponge or cloth to wipe up spills on hot cooking area.
- Do not store combustible or flammable materials, such as gasoline or other flammable vapors and liquids near or in oven.
- Do not clean oven door gasket located on back of the door. Gasket is necessary to seal the oven and can be damaged as a result of rubbing or being moved.
- Do not drape towels or any materials on oven door handles. These items may ignite causing a fire.

Baking, Broiling, and Roasting

- Do not use oven area for storage.
- Stand back from range when opening door of a hot oven. Hot air or steam can cause burns to hands, face, and eyes.
- Do not use aluminum foil anywhere in the oven. This could result in a fire hazard and damage the range.
- Use only glass cookware appropriate for use in gas ovens.
- Always remove broiler pan from oven when finished broiling. Grease left in pan can catch fire if oven is used without removing grease from the broiler pan.
- When broiling, meat that is close to the flame, may ignite. Trim any excess fat to help prevent excessive flare-ups.
- Make sure broiler pan is placed correctly to reduce any possibility of grease fires.
- Should a grease fire occur in the broiler pan, turn off oven, and keep oven door closed until fire burns out.

Connecting Range to Gas

Install manual shut-off valve in gas line for easy accessibility outside range. Be aware of the location of the shut-off valve.



CAUTION

Do not store items of interest to children in cabinets above range. Children may climb on oven to reach these items and become seriously injured.

Safety Information

Product Safety Devices

Safety devices and features have been engineered into the product to protect consumer and servicer. Safety devices must never be removed, bypassed, or altered in such a manner as to defeat the purpose for which they were intended.

Listed below are various safety devices together with the reason each device is incorporated in the gas ranges.

Pressure Regulator

Maintains proper and steady gas pressure for operation of oven controls. Regulator must be set for the type of gas being used **Natural** or **LP**. After servicing regulator, make certain it is set properly before completing service.

Gas Burner Orifices

These products use a fixed orifice fitting that must be installed for **Natural** or **LP**. After servicing a valve or orifice verify it is properly operating before completing service.

Oven Safety Valve

Oven valve is designed to be a safety valve. Two basic designs are used in gas ranges.

Hydraulic type valve
Electric type valve

Both types are safety valves because they are indirectly operated by the oven thermostat, which controls a pilot flame or electric ignitor, to open and close the oven valve.

These products use the Electric Type Valve.

Grounded Oven Frame

Ground prong on power cord is connected to the frame, usually a green lead fastened by a screw. In addition, any part or component capable of conducting an electric current is grounded by its mounting.

If any ground wire, screw, strap, nut, etc. is removed for service, or any reason, it must be reconnected to its original position with original fastener before the appliance is put into operation again.

Failure to do so can create a possible shock hazard.

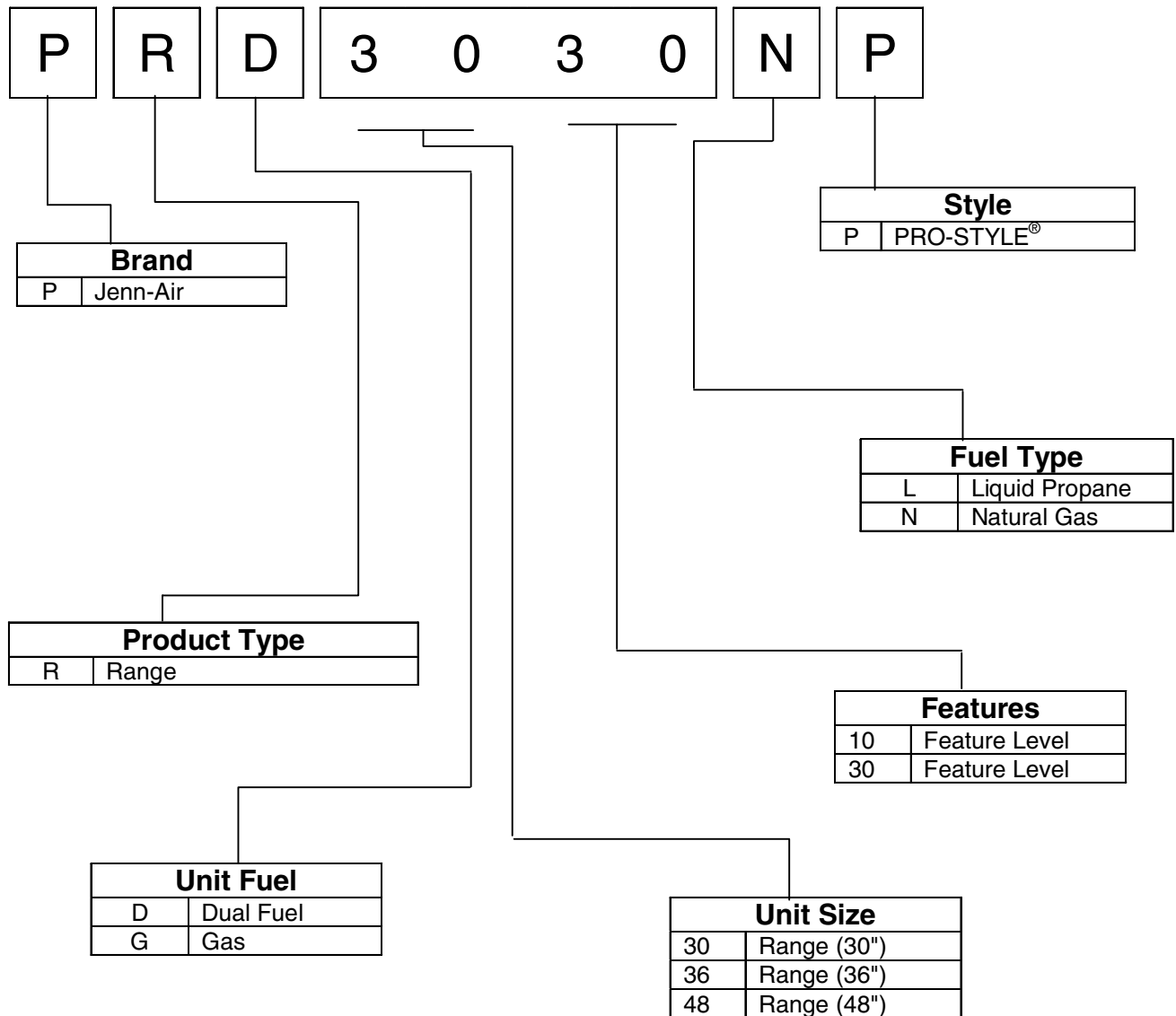
General Information

This manual provides basic instructions and suggestions for handling, installing, and servicing electric ranges.

The directions, information, and warnings in this manual are developed from experience with, and careful testing of the product. If the unit is installed according to the Installation Instructions, it will operate properly and will require minimal servicing. A unit in proper operating order ensures the consumer all the benefits provided by efficient electric cooking.

This manual contains information needed by authorized service technicians to install and service electric ranges pertaining to this manual. There may be, however, some information which needs further explanation. Refer to individual Installation Instructions, Use and Care, Technical Sheets, or toll free technical support line to answer questions from authorized service technicians.

Cooking Nomenclature



General Information

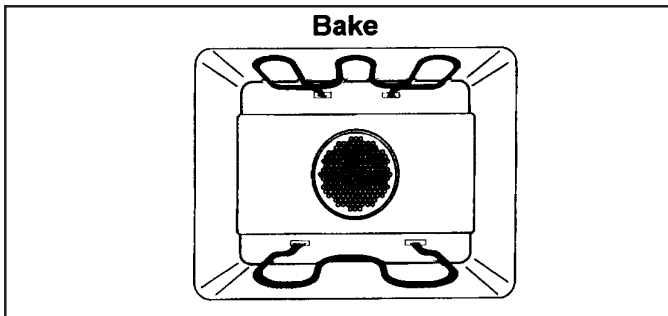
Rating Label

Model numbers are recorded on the rating label. Rating label is located on the rear left side of the interior top burner box (remove the top burner grates and bowls), or on the right side of the burner box on some six burner models. Before ordering parts, write down the correct model and serial number from rating label. This avoids incorrect shipments and delays. Please refer to parts reference material when ordering replacement parts.

Functional Operation

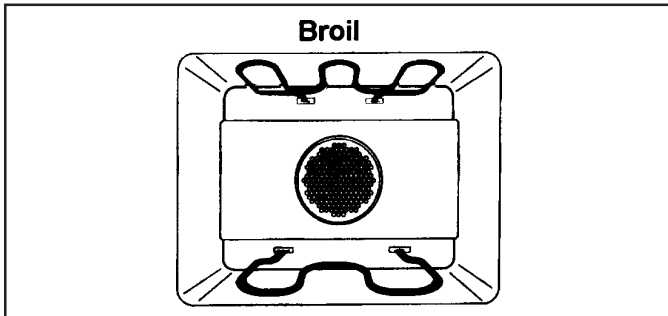
Bake

Top and bottom elements operate during bake. Bake can be used to cook foods which are normally baked. Oven must be preheated.



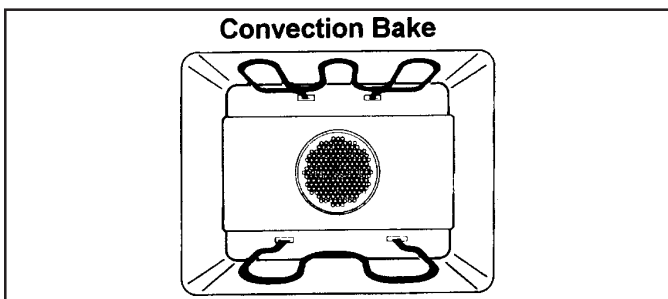
Broil

Top element operates during broil. Broil can be used to cook foods which are normally broiled. Preheating is not required when using broil. All foods should be turned at least once except fish, which does not need to be turned.



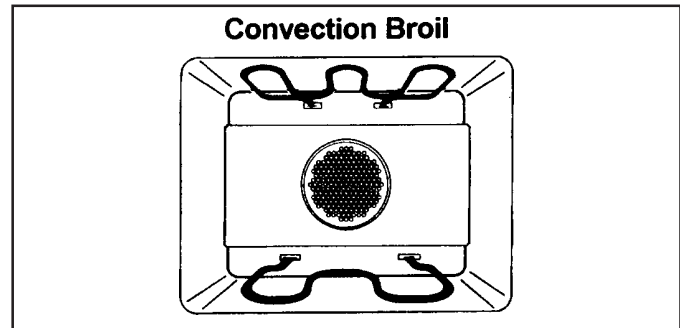
Convection Bake

Upper element, lower element, and fan operate during convection bake. Convection bake should be used for cooking casseroles and roasting meats. Oven should be preheated for best results when using convection bake. Pans do not need to be staggered.



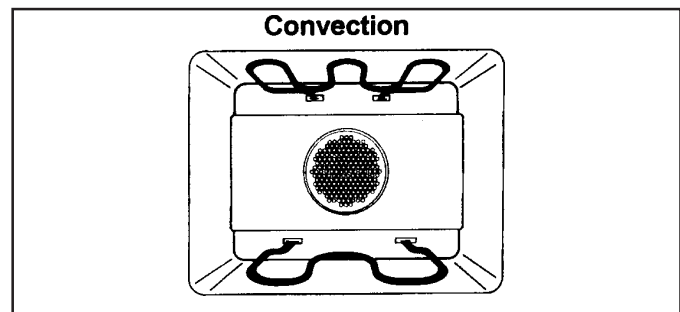
Convection Broil

Top element and fan operate when using convection broil. Convection broil can be used to cook foods that are normally broiled. Oven does not require preheating when using convection broil. Food does not need to be turned during cooking.



Convection

Rear element and fan operate during convection. Convection should be used for cooking pastries, souffles, yeast bread, cakes and cookies. Oven should be preheated for best results when using convection. Pans do not need to be staggered.



Cooking Guide

Refer to owners manual, for following recommendations only as a guide for times and temperature. Times, rack position, and temperatures may vary depending on conditions and food type. For best results, always check food at minimum time. When roasting, choose rack position based on size of food item.

General Information

Specifications

Refer to individual Technical Sheet for information regarding specifications.

Model Identification

Complete registration card and promptly return. If registration card is missing:

- For Amana product call 1-800-843-0304 or visit the Web Site at www.amana.com
- For Maytag product call 1-800-688-9900 or visit the Web Site at www.maytag.com
- For Jenn-Air product call 1-800-536-6247 or visit the Web Site at www.jennair.com
- For product in Canada call 1-866-587-2002 or visit the Web Sites at www.amana.com or www.maytag.com or www.jennair.com

When contacting provide product information located on rating plate. Record the following:

Model Number: _____
Manufacturing Number: _____
Serial or S/N Number: _____
Date of purchase: _____
Dealer's name and address: _____

Service

Keep a copy of sales receipt for future reference or in case warranty service is required. To locate an authorized servicer:

- For Amana product call 1-800-628-5782 or visit the Web Site at www.amana.com
- For Maytag/Jenn-Air product call 1-800-462-9824 or visit the Web Site at www.maytag.com or www.jennair.com
- For product in Canada call 1-866-587-2002 or visit the Web Sites at www.amana.com or www.maytag.com or www.jennair.com

Warranty service must be performed by an authorized servicer. We also recommend contacting an authorized servicer, if service is required after warranty expires.

Parts and Accessories

Purchase replacement parts and accessories over the phone. To order accessories for your product call:

- For Amana product call 1-877-232-6771 or visit the Web Site at www.amana.com
- For Maytag/Jenn-Air product call 1-800-462-9824 or visit the Web Site at www.maytag.com or www.jennair.com
- For product in Canada call 1-866-587-2002 or visit the Web Sites at www.amana.com or www.maytag.com or www.jennair.com

Extended Service Plan

We offer long-term service protection for this new oven.

- Asure™ Extended Service Plan is specially designed to supplement Amana's strong warranty. This plan covers parts, labor, and travel charges. Call 1-866-232-6244 for information.
- Dependability PlusSM Extended Service Plan is specially designed to supplement Maytag's and Jenn-Air's strong warranty. This plan covers parts, labor, and travel charges. Call 1-800-925-2020 for information.

Troubleshooting Procedures



To avoid risk of electrical shock, personal injury or death; disconnect power to oven before servicing, unless testing requires it.

Problem	Possible Cause	Correction
Burners will not ignite; no spark at top burner.	Poor ground on burner cap Weak or failed spark module..... Low gas pressure	<ul style="list-style-type: none"> • Clean burner cap. • Replace spark module. • Verify pressure 4" WCP for natural, 10" WCP for LP.
Burner will not ignite. No spark to burner ignitors when burner knob is rotated to "LITE" position.	No 120 VAC to range Micro switch contacts not closing..... Faulty wiring. Bad connection at burner electrode and electrode socket Inoperative spark module Electrode dirty. Burner cap dirty Cracked or broken electrode, electrode wire or electrode socket	<ul style="list-style-type: none"> • Verify voltage at wall outlet. • Check wiring against appropriate wiring diagram, Verify all terminals and connections are correct and tight. Check micro switch contacts. • Check wiring against appropriate wiring diagram. Verify all terminals and connections are correct and tight. • Check module according to testing procedures information. • Clean electrode or burner cap. • Replace electrode.
No spark or only random spark at one ignitor.	Check for cracked ignitor or pinched ignitor wire Poor continuity to burner cap Bad ground connection or lack of continuity to ground or ignitor Cracked or broken ignitor extension lead....	<ul style="list-style-type: none"> • Replace ignitor lead or electrode. • Clean burner cap and lead. • Tighten ground connection and correct any breaks in ground path from ignitor path to unit ground path. • Replace ignitor lead.
Unit continues to spark after knob is turned to OFF position.	Shorted valve switch/harness..... Switch has slipped off the valve	<ul style="list-style-type: none"> • Replace switch/harness. If shorting is caused by excessive spillovers, customer education is advised. • Carefully reposition switch on valve and rotate from OFF to high, several times to verify switch is not broken.

Troubleshooting Procedures



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to oven before servicing, unless testing requires it.



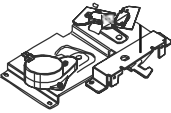
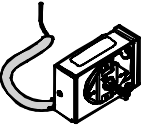
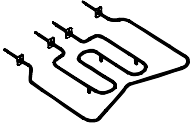
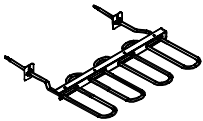
Problem	Possible Cause	Correction
No bake element operation	Open bake element..... Loose wire connection or broken wire.....	<ul style="list-style-type: none"> • Check element for continuity, replace if failed. • Verify all connections are clean and tight, replace broken wire.
No broil element operation	Open broil element..... Loose wire connection or broken wire.....	<ul style="list-style-type: none"> • Check element for continuity, replace if failed. • Verify all connections are clean and tight, replace broken wire.
Oven not operating	Power outage	<ul style="list-style-type: none"> • Verify power is present at unit. Verify that the circuit breaker is not tripped. • Replace household fuse, but do not fuse capacity.
Self-clean cycle not working	Programming error	<ul style="list-style-type: none"> • Shut off power to oven for five minutes by switching off circuit breaker. Reset circuit breaker and try oven again.
Oven door will not unlock	Oven is self-cleaning..... Oven is still hot	<ul style="list-style-type: none"> • Allow cycle to complete. • Will not unlock until unit has cooled to safe temperature. Do not force door open, this will void warranty. Blow cool air on door latch area to quicken process.
Oven light does not operate	Failed oven lamp..... Failed wiring	<ul style="list-style-type: none"> • Check lamp and replace is necessary. • Check for broken, loose or dirty connections.
Oven smokes/odor first few times of usage	Failed light socket..... Failed light plunger.....	<ul style="list-style-type: none"> • Check light socket for continuity. • Check plunger for continuity.
Oven smokes/odor first few times of usage	Normal.....	<ul style="list-style-type: none"> • Minor smoking or odor is normal the first few times of oven usage. • Ventilate area well and perform self-clean cycle.
Fan motor does not operate.	No power to fan motor..... Failed fan motor or winding or frozen shaft.	<ul style="list-style-type: none"> • Check for 120 VAC supplied at fan motor. If no voltage is present, check for broken or loose wiring between fan motor and relay board. If voltage is present at fan motor, go to the next step. • Check motor winding for continuity. Check for a frozen motor shaft. Check for broken wiring between motor and neutral terminal block.

Testing Procedures



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to oven before servicing, unless testing requires power.



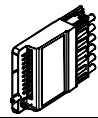


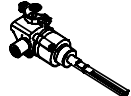

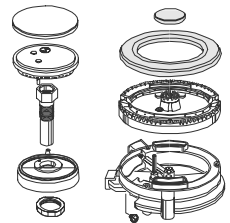
Illustration	Component	Test Procedure	Results
	Oven light socket	Test continuity of receptacle terminals. Measure voltage at oven light.	Indicates continuity with bulb screwed in. 120 VAC, see wiring diagram for terminal identification. If no voltage is present at oven light check wiring.
	Light switch	Measure continuity of switch positions: Closed Open	Continuity Infinite
	Autolatch assembly	Disconnect wires and test for continuity per wiring diagram.	See wiring diagram for schematic layout.
	Convection motor	Verify supply voltage Measure continuity at the following points: Terminal to terminal..... Terminal to ground	120 VAC Continuity Infinite
	Thermostat	Verify supply voltage Measure resistance at the following: Terminal 9 to terminal 6	120 VAC Continuity with thermostat on. No continuity with thermostat off.
	Bake element	Measure voltage at bake element..... Disconnect wire leads to element and measure resistance of terminals: 4000 Watts 5000 Watts	240 VAC, see wiring diagram for terminal identification. If no voltage is present at bake element, check wiring. Approximately 14.4 Ω , if not replace. Approximately 11.5 Ω , if not replace.
	Broil element (8 pass)	Measure voltage at broil element..... Disconnect wire leads to element and measure resistance of terminals: 4000 Watts	240 VAC, see wiring diagram for terminal identification. If no voltage is present at broil element, check wiring. Approximately 14.4 Ω , if not replace.

Testing Procedures



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to oven before servicing, unless testing requires power.

Illustration	Component	Test Procedure	Results						
	Limiter	Normally Closed Verify proper operation. Open320°F Manual Reset- Closed.....	Infinite Continuity						
	Pressure regulator	Verify gas pressure (WCP). If on LP service, verify proper gas supply conversion.	<table border="1"> <thead> <tr> <th>Input</th> <th>Output</th> </tr> </thead> <tbody> <tr> <td>7 - 9" Nat.</td> <td>5" Nat.</td> </tr> <tr> <td>11 -14" L.P.</td> <td>10" L.P.</td> </tr> </tbody> </table>	Input	Output	7 - 9" Nat.	5" Nat.	11 -14" L.P.	10" L.P.
Input	Output								
7 - 9" Nat.	5" Nat.								
11 -14" L.P.	10" L.P.								
	Spark module	Test for voltage at terminals L and N..... Polarity and ground	120 VAC Not subject to polarity						
	Holder orifice	Verify gas pressure (WCP). Check orifice for debris.	6" Natural 11" LP/Propane Clean as needed.						
	Spark ignition electrode	Test for resistance of spark lead Test ignitor to chassis	Continuity No continuity from ignitor to chassis.						
	Valve	Verify gas is supplied. Verify Orifice for Natural or LP. Adjust set screw for simmer control.	Fixed orifices for Natural or LP. See conversion section.						
	Spark switch	Unplug switch harness at rear of range. Test for continuity at wire terminals. Switch in LITE position Switch in any other position.....	120 VAC Continuity Infinite						
	Top surface burner	Verify gas is supplied..... Verify burner cap is positioned correctly.	Check for obstructions in burner ports.						

Disassembly Procedures



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to unit before servicing.

Removing and Replacing Unit

1. Turn off power to the oven at the circuit breaker.

NOTE: To avoid property damage, place a protective covering on the floor.

2. Slide unit forward, out of the installation position.
3. Disconnect or unplug the power cord leading from unit to junction box or outlet depending on connection.
4. Turn off gas supply and disconnect from main gas line.
5. Reinstall the oven using the installation instructions.

Control Panel

1. Disconnect power supply to unit.
2. Remove all burner and thermostat knobs from unit.
3. Remove torx screws (two at each side) securing thermostat bezel.
4. Rotate top portion of control panel forward.
5. To fully remove for convenience remove light switch, and disconnect pilot light wires.



CAUTION

To avoid risk of control panel damage, protect the panel front from scratches by placing rags or cardboard over panel.

6. Reverse procedure to reassemble.

Maintop

NOTE: Unit must be pulled away from the wall for this procedure.

1. Disconnect power and shut off gas supply to unit.
2. Remove burner grates and burner caps from unit.
3. Remove dual feed burner flame spreaders and single feed burner port rings, by lifting straight up.
4. Remove screws securing dual feed burner base to maintop.
5. Remove venturi bolts securing single feed burner bases to maintop.
6. Remove control panel, see "Control Panel" procedure.
7. Remove screws (two on each side) securing landing ledge to chassis.
8. Remove screws securing backguard island trim assembly to maintop.
9. Remove screws securing side panels to chassis.

NOTE: All screws on the rear on each side, all screws on front, and one screw located on each front inside corner of the maintop facing the sides (if equipped).

10. Pull bottom portion of side panel out first, then lift upward to remove.
11. Maintop can now be lifted off.
12. Reverse procedure to reassemble.

Burner Switch

1. Disconnect power and shut off gas supply to unit.
2. Remove control panel, see "Control Panel" procedure.
3. Remove C-clips on valve shaft securing switch.
4. Disconnect and label wire terminals from switch and slide switch off of valve shaft.

NOTE: On dual flow valve, disconnect and label wire terminals from switch, remove screw securing switch, and pull switch off of locating pin.

NOTE: When removing any wires off of terminals, do not pull on wire insulation. This can loosen or damage the crimping connection.

5. Reverse procedure to reassemble.

Light Switch

1. Disconnect power supply to unit.
2. Remove control panel, see "Control Panel" procedure.
3. Disconnect and label wire terminals from light switch.
4. Squeeze locking tabs together on each side of the switch to release from control panel.
5. Pull switch through the front of control panel.
6. Reverse procedure to reassemble.

Transformer

1. Disconnect power supply to unit.
2. Remove control panel, see "Control Panel" procedure.
3. Remove screws securing static handle, located under the static handle and above the lower heat shield.
4. Remove screws securing lower heat shield on the top side of the heat shield.
5. Disconnect and label wires, by untwisting the three wire nuts and removing one ground screw.
6. Remove bolts and nuts securing transformer to chassis.
7. Reverse procedure to reassemble.

Disassembly Procedures



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to unit before servicing.

Terminal Block

1. Disconnect power supply to unit.
2. Remove control panel, see "Control Panel" procedure.
3. Remove screws securing static handle located under the static handle and above the lower heat shield.
4. Remove screws securing lower heat shield on the top side of the heat shield.
5. Remove screws securing terminal block to chassis.
6. Mount new block and transfer wires from old block to new block.

NOTE: Make sure wires are transferred to correct location on terminal block to ensure proper operation.

7. For upper terminal block replacement, maintop needs to be removed, see "Maintop" procedure.
8. Reverse procedure to reassemble.

Spark Module

1. Disconnect power supply to unit.
2. Remove control panel, see "Control Panel" procedure.
3. Locate spark module behind the manifold assembly.
4. Only remove the quick disconnect plug located on spark model at this time.
5. Remove screws securing spark module to the front baffle.
6. Carefully rotate module around the top of the manifold.

NOTE: For easier removal of spark module. Landing ledge may be removed for easier access by removing the screws located on each end.

7. Once spark module is removed, transfer high voltage wires onto the new spark module, ensuring proper wire placement.

NOTE: Failure to transfer high voltage wires correctly will result in improper spark operation.

8. Reverse procedure to reassemble.

Single Feed Burner Gas Valve

1. Disconnect power and shut off gas supply to unit.
2. Remove control panel, see "Control Panel" procedure.
3. Remove screws securing landing ledge located on each end.
4. Remove burner switches, by removing C-clip and sliding switch off of valve shaft.
5. Remove compression nut on backside of valve.

NOTE: Take care not to bend or damage tubing.

6. Remove valve clamp.

NOTE: Check for leaks before installing control panel.

7. Reverse procedure to reassemble.

NOTE: When reinstalling, ensure valve and gasket is seated on manifold and tighten down valve clamp evenly.

Dual Feed Gas Valve

1. Disconnect power and shut off gas supply to unit.
2. Remove control panel, see "Control Panel" procedure.
3. Remove screws securing landing ledge located on each end.
4. Remove any necessary components to gain access to the valve being replace (transformer, terminal block, etc.).
5. Disconnect and label wire terminals from the burner switch.
6. Remove simmer gas line and the main gas line.

NOTE: Take care not to bend or damage tubing.

7. Remove valve clamp.

NOTE: Check for leaks before installing control panel.

8. Reverse procedure to reassemble.

NOTE: When reinstalling, ensure valve and gasket is seated on manifold and tighten down valve clamp evenly.

Disassembly Procedures



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to unit before servicing.

Oven Thermostat

1. Disconnect power and shut off gas supply to unit.
2. Remove control panel, see "Control Panel" procedure.
3. Remove maintop, see "Maintop" procedure.
4. Remove screws securing sensing bulb to bracket, located inside the oven cavity.
5. Gently pull sensing bulb out through the oven cavity.

NOTE: Take care not to disturb the insulation.

6. Remove screws securing selector switch to bracket.
7. Remove screws securing bracket.
8. Remove screws securing thermostat to bracket.
9. Disconnect and label wire terminals from thermostat.
10. Reverse procedure to reassemble.

Single Feed Burner

1. Disconnect power and shut off gas supply to unit.
2. Removing the corresponding grate, burner cap and port ring.
3. Remove venturi bolt securing burner base.
4. Burner base can now be lifted off maintop.
5. Disconnect electrode wire from burner base.
6. Reverse procedure to reassemble.

NOTE: When repairing or replacing burner jet or burner tubing, maintop must be removed.

Dual Feed Burner Base

NOTE: Maintop needs to be removed for burner base replacement.

1. Disconnect power and shut off gas supply to unit.
2. Remove maintop, see "Maintop" procedure.
3. Remove gas lines from burner base.
4. Remove screw securing ground wire, located at the front of the burner hanger.
5. Remove screw securing front baffle to burner hanger.
6. Trace high voltage electrode wire to spark module and disconnect.
7. Pull electrode wire through front baffle.
8. Remove dual feed burner base off of hanger, by removing screws from the bottom of the hanger.
9. Reverse procedure to reassemble.

Light Socket

1. Disconnect power supply to unit.
2. Open the oven door.
3. Unscrew oven light cover, located inside oven cavity.
4. Unscrew light bulb and remove.
5. Gently pry the three locking tabs inward towards center of socket.
6. Once locking tabs are released, remove light socket from oven cavity.
7. Disconnect wire terminals connections and transfer wire terminal connections to new light socket.
8. Reverse procedure to reassemble.

Control Box

1. Disconnect power supply to unit.
2. Remove screws securing kick plate at each top corner.
3. Remove screws securing control box to unit chassis.
4. Carefully slide control box out, to gain access to relays.

NOTE: On replacement of any components in the control box, verify proper wire location.

5. Reverse procedure to reassemble.

High Temperature Cutout

NOTE: High Temperature Cutout is located in the center of the unit, underside of the oven cavity.

1. Reset the switch when needed by pressing in button on bottom of switch.
2. Switch can be replaced, by removing screws, detaching wires, and replacing.

Selector Switch

1. Remove control panel, see "Control Panel" procedure.
2. Remove screws securing landing ledge on each side of landing ledge.
3. Unscrew selector switch from the bracket.
4. Remove screws securing top of bracket.
5. Disconnect and label wire terminals to selector switch.
6. Reverse procedure to reassemble.

Disassembly Procedures



To avoid risk of electrical shock, personal injury or death; disconnect power to unit before servicing.

Convection Fan / Capacitor

1. Disconnect power supply to unit.
2. Remove oven door, see "Oven Door" procedure.
3. Remove bake element, see "Bake Element" procedure.
4. Remove screws securing convection baffle to rear of oven cavity.
5. Remove screws securing convection fan to rear of oven cavity.

NOTE: When removing the last two screws, hold fan assembly in place.

6. Gently lower fan and place on the oven bottom.
7. Disconnect and label wire terminals on fan.

NOTE: When reinstalling, install screws into center holes on convection fan to assist in aligning corner holes.

8. Replacement of capacitor can be done two ways.
 - Removal of convection fan.
 - Accessing through the rear of the unit and removing the rear motor housing.
9. Reverse procedure to reassemble.

Cooling Fan

1. Disconnect power and shut off gas supply to unit.
2. Remove maintop, see "Maintop" procedure.
3. Remove screws securing cooling fan to unit chassis.
4. Disconnect and label wire terminals from cooling fan.
5. Reverse procedure to reassemble.

Broil Element

1. Disconnect power supply to unit.
2. Remove oven door, see "Oven Door Removal" procedure.
3. Remove screws securing broiler element to rear of oven cavity.
4. Remove screws securing broiler element bracket to oven cavity ceiling.
5. Gently pull element out far enough to disconnect wire terminals.

NOTE: When attaching wire connection, verify connections are tight.

NOTE: When handling element, be sure not to bend the element.

6. Reverse procedure to reassemble.

Bake Element

1. Disconnect power supply to unit.
2. Open oven door and remove all oven racks and rack supports from oven cavity.
3. Remove screws securing element to oven cavity located at the rear of the cavity.
4. Gently pull element out far enough to disconnect wire terminals.

NOTE: When attaching wire connection, verify connections are tight.

NOTE: When handling element, be sure not to bend the element.

5. Reverse procedure to reassemble.

Gas Train

1. Disconnect power and shut off gas supply to unit.
2. Remove maintop, see "Maintop" procedure.
3. Remove screws securing kick plate at each top corner.
4. Remove screws securing regulator and gas train brackets in place.
5. Disconnect gas line from regulator.
6. Disconnect gas line at top of unit going to manifold.
7. Remove gas train from unit.
8. Reverse procedure to reassemble.

Door Latch

1. Disconnect power supply to unit.
2. Remove screws securing latch cover.
3. Remove screws on far sides of latch plate.
4. Slide latch assembly out of unit chassis
5. Disconnect and label wire terminals on latch assembly.
6. Reverse procedure to reassemble.

Oven Door

1. Open oven door to the fully opened position.
2. Secure hinge lock by sliding copper clip on lower hinge over the finger located on the underside of the top hinge.
3. While holding the oven door securely, start to close the door and gently lift upward and outward to disengage hinges from receptacles.

Reinstalling Oven Door

- After oven door is placed on hinge receptacles, the door will make a clicking noise when closed for the first time, indicating the oven door is properly aligned.

NOTE: In the event that the oven door is off of the oven and hinges are not closed together, the hinges will need to be compressed and copper clip needs to be closed.

Disassembly Procedures



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to unit before servicing.

Door Gasket

1. Remove door gasket, by gently pulling the ends of the gasket out of the oven bottom front.
2. Release clips by squeezing metal clip together to remove out of the oven front frame.

NOTE: Oven door can be removed for easier replacement.

Installing Door Gasket

1. To install new gasket, start at one of the top corners where there are three holes in a row.

NOTE: The gasket will have three clips closely spaced together to correspond with those holes.

2. Start with the three closest spaced clips and insert the center clip in the center hole of the corner.
3. Work around the oven cavity gently pushing clips in.

NOTE: Verify the clips click into the holes, ensuring that they seat correctly in the hole.

4. Once all clips have been installed. Inserted the ends of the gasket into the holes under the oven bottom center, leaving an 1/2" gap between the two ends.

Hinge Receptacle

1. Remove oven door, see "Oven Door" procedure.
2. Remove lower screw on receptacle completely.
3. Secure center of receptacle and remove top screw completely.

NOTE: Failure to secure hinge, will result in receptacle falling inside oven chassis.

4. Once both screws have been removed, the hinge receptacle can be removed through the front.
 - Start by pushing in on the top and rotating in enough to get the bottom of the receptacle out of the hole.

Hinge Installation

NOTE: Verify roller is located on the top of the hinge.

1. Place hinge into receptacle hole.
2. Loosely tighten top screw on hinge receptacle.

NOTE: Do not fully tighten screw at this time.

3. Place gasket guard into place.
4. Secure bottom screw through the gasket guard and into the hinge receptacle.
5. Tighten both screws securely and reinstall door.

Door Hinge

1. Remove oven door, see "Oven Door" procedure.
2. Remove all torx screws securing top of door skin.
3. Remove all stainless steel screws securing bottom of door skin.
4. Place door skin to the side, ensuring not to damage it.
5. Release tension on hinge for removal from door, by compressing the hinges together and releasing copper clip.



WARNING

To avoid personal injury or product damage, releasing tension on hinge spring before removing.

6. Remove screws securing each hinge to door liner.

NOTE: For replacement, door hinge needs to be compressed together again for proper door installation.

Door Window Pack

1. Remove door hinge, see "Door Hinge" procedure.
2. Remove screws securing compression brackets to insulation retainer.
3. Remove screws securing top of insulation retainer and remove.
4. Remove insulation and place to the side, taking care not to damage insulation.
5. Remove nuts securing window pack in place.
6. Reverse procedure to reassemble.

NOTE: When reassembling window pack, ensure proper placement of insulation.

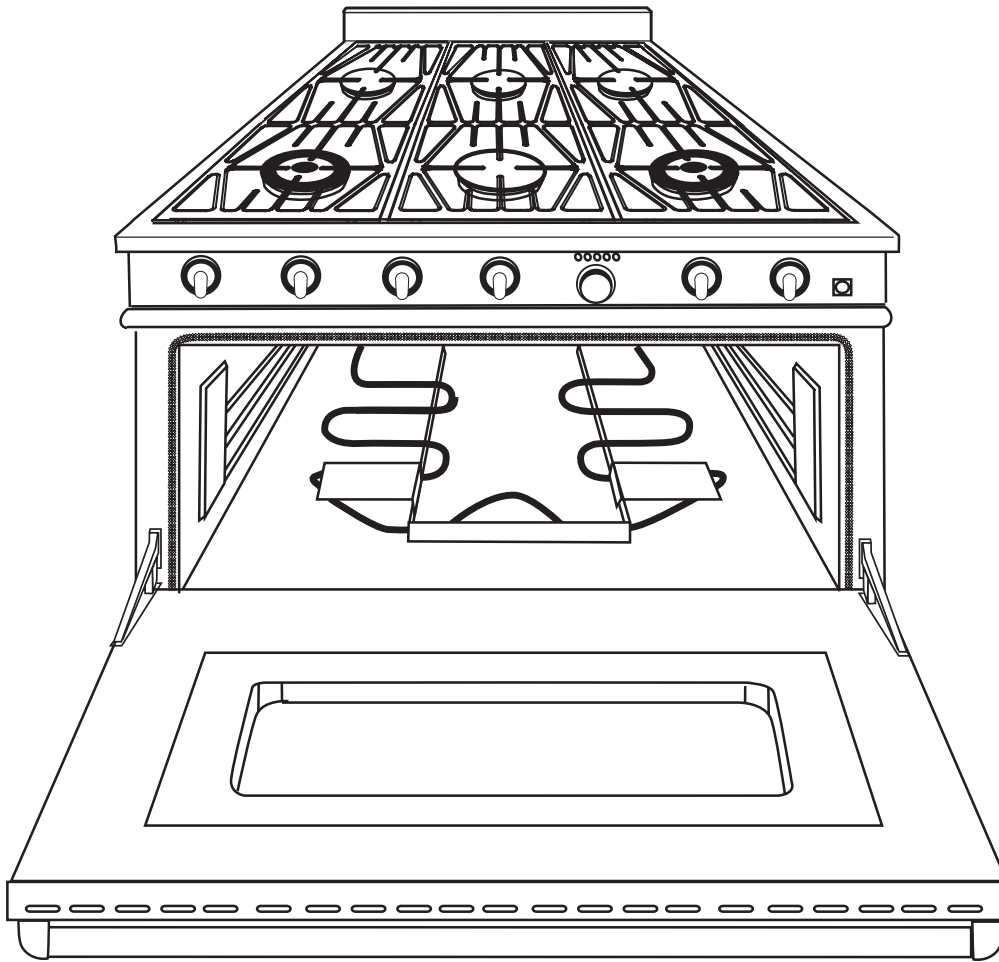
Appendix A

Installation Instructions

INSTALLATION MANUAL

Professional 30" and 36" Dual Fuel Range Models

JENN-AIR
400 WEST FOURTH STREET, NORTH • NEWTON, IA 50208



Retain this manual for future reference.



17665 REV.C 04/2004

Installation Instructions

A MESSAGE TO OUR CUSTOMERS

For your convenience, product questions can be answered by Jenn-Air Customer Assistance
1-800-JENNAIR (1-800-536-6247)
1-800-688-2080 (U.S. TTY for hearing or speech impaired)
Mon. - Fri., 8 am - 8 pm Eastern Time
Internet: www.jennair.com

Maytag Services sm
Attn: CAIRR Center
P.O. Box 2370
Cleveland, TN 37320-2370



WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.



WARNING

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

FOR YOUR SAFETY

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.



WARNING:

Gas leaks may occur in your system and result in a dangerous situation. Gas leaks may not be detected by smell alone. Gas suppliers recommend you purchase and install an UL approved gas detector. Install and use in accordance with the manufacturer's instructions.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.

Installation Instructions

TABLE OF CONTENTS

INTRODUCTION	3
MODEL IDENTIFICATION	4
UNPACKING AND HANDLING	5-6
VENTILATION REQUIREMENTS	7
INSTALLING ANTI-TIP DEVICE	8
CABINET PREPARATION	9-11
BACKGUARD INSTALLATION	12
ELECTRICAL / GAS CONNECTIONS	12-13
HOOK-UP TO GAS SUPPLY	13-14
INSTALLER FINAL CHECKLIST	15
WARRANTY	16-17

Installation Instructions

INTRODUCTION

Jenn-Air Professional Ranges are designed with a number of unique features certain to provide years of cooking enjoyment for the novice or experienced chef. Ranges are available in 30" and 36" widths. The large capacity electric ovens of the Dual Fuel Range are self-cleaning and feature convection baking. All models offer a minimum of (4) 15,000 Btu/hr sealed top burners. Dual-flow simmer burners are provided, and offer a low turn down of 570-1,200 Btu/hr.

IMPORTANT INSTALLATION INFORMATION

The Jenn-Air Professional Series is tested in accordance to UL Standard 858 and ANSI Z21.1. These ranges must be installed in conjunction with a suitable overhead vent hood. Due to the high heat capacity of this unit, particular attention should be paid to the hood and duct work installation to ensure it meets local building codes. To eliminate risk of burns or fire by reaching over heated surface units, cabinet storage located above the surface units should be avoided.

Check local building codes for the proper method of range installation. Local codes vary. Installation, electrical connections, and grounding must comply with all applicable codes. In the absence of local codes, the range should be installed in accordance with the National Fuel Gas Code ANSI Z223.1-1988 and National Electrical Code ANSI / NFPA 70-1990. Be sure that the unit being installed is set up for the kind of gas being used. The dual fuel range is shipped from the factory set and adjusted for Natural Gas. It can be field-converted for LP (propane) by a qualified technician using the orifices provided with the unit. Refer to instructions included with the conversion kit that is packed with the unit. **Verify that the range is compatible with gas supply at the installation site before proceeding further.**

All ranges must be installed with one of three backguards (This piece must be ordered separately) except model PRD3030, which is shipped standard with a 9" low backguard. See figure below for sizes and model numbers.

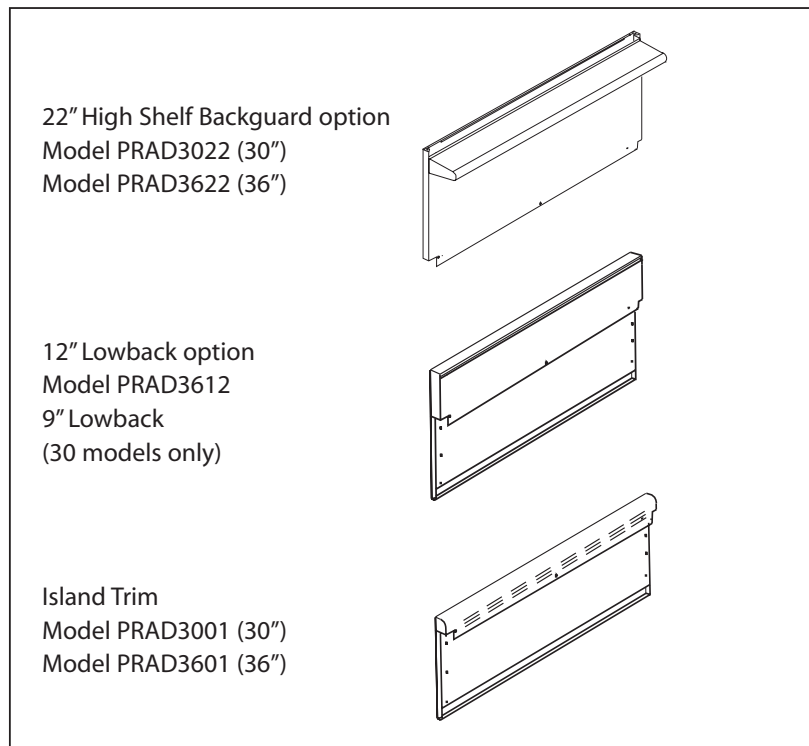
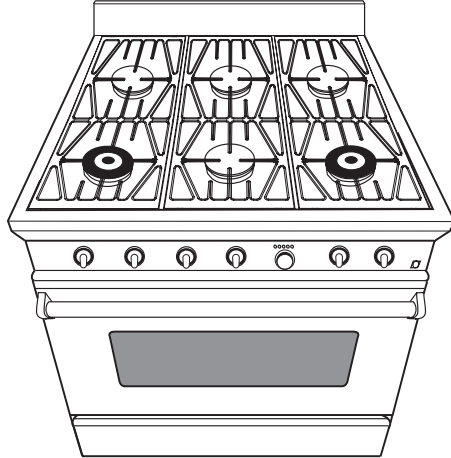


Fig. 1

Installation Instructions

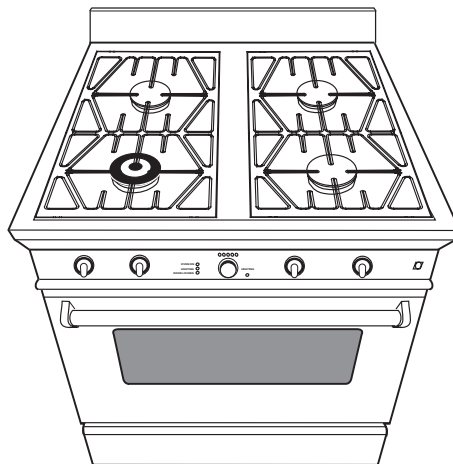
MODEL IDENTIFICATION

36" DUAL FUEL RANGE MODEL



MODEL PRD3630

30" DUAL FUEL RANGE MODEL



MODEL PRD3030

Installation Instructions

UNPACKING AND HANDLING

MOVING AND PLACING THE RANGE

The ranges have shipping weights varying from 420 lbs. to 630 lbs. less approx. 50 lbs. after removal of packing material. It is recommended that the door, grates, and front kick panel be removed to facilitate handling. This will reduce the weight for ease of handling.

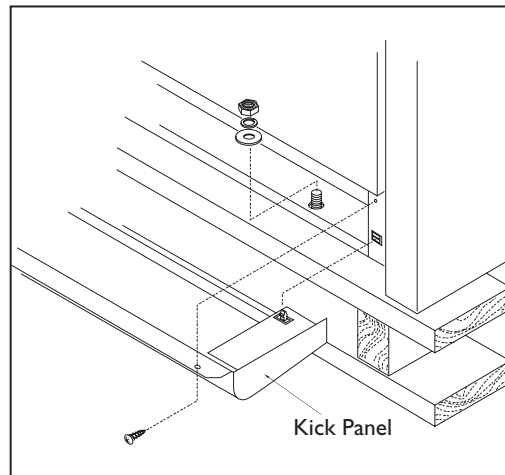


Fig. 2

CAUTION:

Proper equipment and adequate manpower must be used in moving the range to avoid damage to the unit or the floor. The unit is heavy and rests on adjustable steel legs.



WARNING:

DO NOT lift range by the oven door handles!!

It may be necessary to remove the oven doors and knobs to pass through some doorways. With the doors and knobs removed, a 29-1/16" (PRD3630)/28-1/2" (PRD3030) wide opening is required. Without removing the door, a 31-1/2" (PRD3630) / 30" (PRD3030) wide opening is required. Remove the outer carton and packing material from the shipping base.

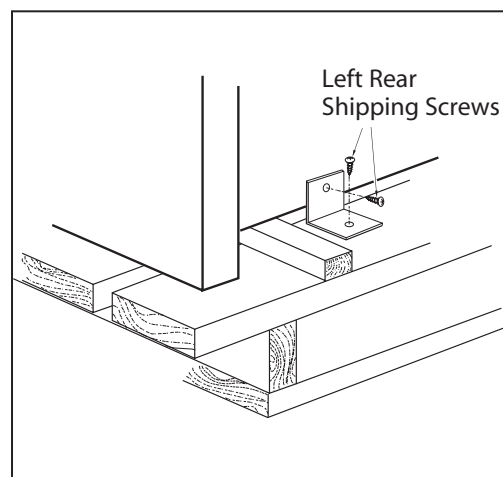


Fig. 3

Installation Instructions

UNPACKING AND HANDLING

Remove the kick panel by removing two screws at the top and pulling forward. The range is held to the skid by two bolts in the front behind the kick panel, (fig. 3) and two L-brackets located on the bottom flange of the range back (fig. 3). After removing the bolts and brackets, the range must be lifted and removed from the skid.

Due to the weight, a dolly with soft wheels should be used to move this unit. The weight must be supported, uniformly across the bottom (fig. 4). To remove the door, open the door and hold it all the way open. Close the hinge latches (fig. 5) and release the door. The door can then be removed by gently lifting and pulling the door, with the hinges up and out of the frame (fig. 6).

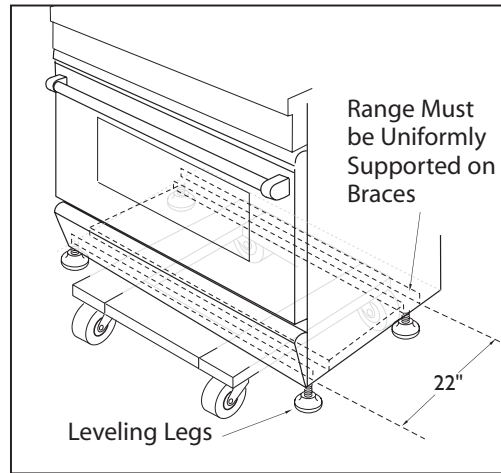


Fig. 4

The professional range should be transported by a dolly close to its final location. The range can be tipped back and supported on the rear legs while the dolly is removed. The floor under the legs should be protected (Wood Strips, Carpet, Paneling, etc.) before pushing the unit back into position.

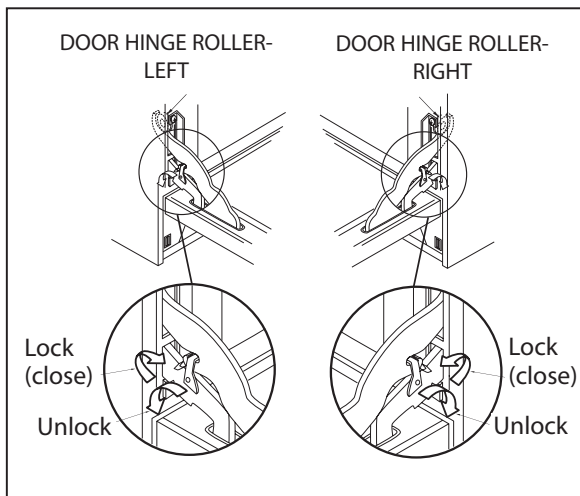


Fig. 5



Fig. 6

MOVING AND PLACING THE RANGE

Electric and gas connections should be made before the range is slid into the cabinet opening (see page 9 & 10). The backguard or island trim should also be installed before the range is placed in its final position (refer to page 12). For proper performance, the professional range should be level. To achieve a flush fit of the range to adjoining countertops, it will be necessary to have level cabinets (front to back, and left to right across opening of the range). After checking the countertops for level and before sliding the range into place, measure the distance from the floor to the top of the counter work surface in the rear left and right corners. Adjust the corresponding rear corner of the range to an equal height of the counter, as the rear leveling legs are not accessible once the range is pushed into place. Once the range is in place, the front leg levelers can be accessed to level the front of the range. Replace the kick panel and oven door by reversing the procedure described previously. It is important that the two screws retaining the kick panel are secure to prevent accidental access to live electrical components and wires (fig. 2).

Installation Instructions

VENTILATION REQUIREMENTS

A suitable exhaust hood must be installed above the range. The following chart indicates the minimum blower capacity recommended for hood ventilation.

VENTILATION UNIT	STANDARD COUNTER INSTALLATION RECOMMENDATIONS	ISLAND INSTALLATION RECOMMENDATIONS
HOOD	(24" Deep x Unit Width)	(30" Deep x 36" at Bottom)
BLOWER	36" RANGE 600-1200 CFM	600-1200 CFM
	30" RANGE 600 CFM	600 CFM

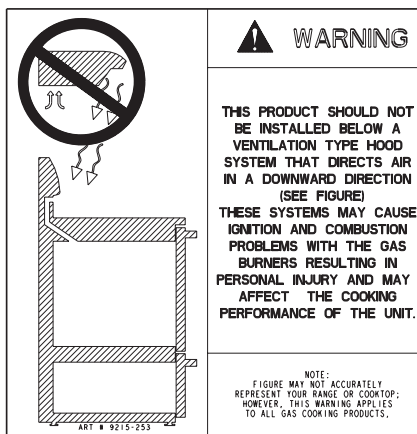
CAUTION:

Ventilation hoods and blowers are designed for use with single wall ducting. However, some local building codes or inspectors may require double wall ducting. Consult local building codes and/or local agencies, before starting, to ensure that hood and duct installation will meet local requirements.

Hood blower speeds should be variable to reduce noise and loss of heated or air conditioned household air when maximum ventilation is not required. Normally, the maximum blower speed is only required when using the grill.

For best smoke elimination, the lower edge of the hood should be installed a minimum of 30" to a maximum of 36" above the range cooking surface, (page 10 & 11). If the hood contains any combustible materials (i.e. a wood covering) it must be a minimum of 36" above the cooking surface.

Due to a high volume of ventilation air, a source of outside replacement air is recommended. This is particularly important for tightly sealed and insulated homes. A reputable heating and ventilating contractor should be consulted.



Installation Instructions

INSTALLING ANTI-TIP DEVICE

All ranges must have an anti-tip device correctly installed as per the following instructions. If you pull the range out from the wall for any reason, make sure that the device is properly engaged when you push the range back against the wall. If it is not, there is a possible risk of the range tipping over and causing injury if you or a child stand, sit or lean on an open oven door.

INCLUDED PARTS:

Included with this kit are:

(4) #10 x 2" wood screws,
(1) Anti-tip bracket, and (1) Installation Instructions.

INSTALLING THE KIT:

Instructions are provided for wood and cement floors. Any other type of construction may require special installation techniques as deemed necessary to provide adequate fastening of the Anti-tip bracket to the floor and wall. The use of this bracket does not preclude tipping of the range when not properly installed.

WOOD CONSTRUCTION:

Place the bracket against the back wall, into the right rear corner where the range is to be located. Leave a gap between the wall (or side of range) and the bracket (see fig.7). Drill (2) 1/8" diameter pilot holes in the center of the small holes. A nail or awl may be used if a drill is not available. Fasten the bracket securely to the floor and wall.

CONCRETE OR CEMENT CONSTRUCTION:

Hardware Required:

(2) sleeve anchors, lag bolts, and washers (not provided). Locate the bracket as described above. Drill the recommended size holes for the hardware. Install the sleeve anchors into the holes and then install the lag bolts through the bracket. The bolts must be properly tightened as recommended for the hardware. Fasten the bracket securely to the floor and wall.

ONCE INSTALLED:

Complete the range installation per the instructions provided with the product. Check for proper installation of the range and Anti-tip device by grasping the back of the unit and carefully attempt to tilt the range forward.

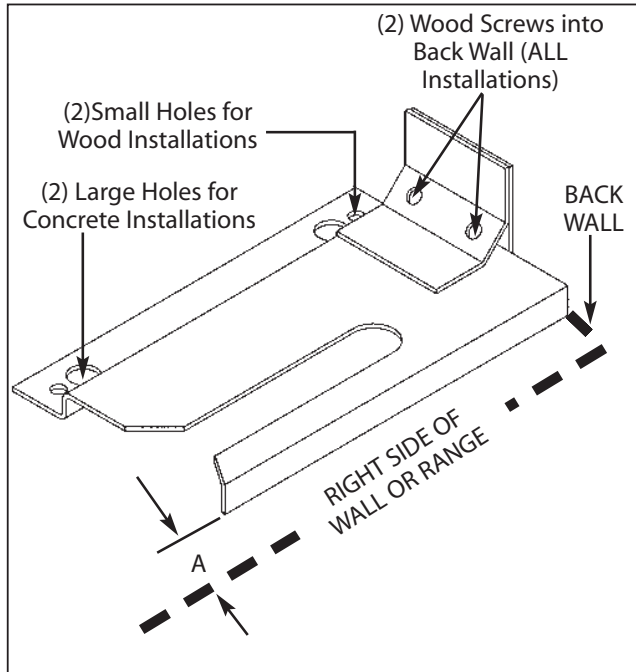


Fig. 7

A=	1/4"	5/8"
Model Series	PRD3030	PRD3630



Fig. 8

Installation Instructions

CABINET PREPARATION

- 1) The range is a free standing unit. If the unit is to be placed adjacent to cabinets, the clearances shown in fig. 9 (PRD3630) & fig. 10 (PRD3030) are required. The same clearances apply to island installations.
- 2) The range can be placed in various positions with respect to the cabinet front, with the front either flush or projecting, depending on the countertop depth.
- 3) The gas and electrical supply should be within the zones shown (fig. 9, 10 & 11).
- 4) The maximum depth of over head cabinets installed on either side of the hood is 13".
- 5) Any openings in the wall behind the range and in the floor under the range must be sealed.
- 6) When there is less than a 12" clearance between combustible material and the back edge of the range (above the cooking surface), a Low backguard or High Shelf backguard must be installed, (fig. 12-Island). When clearance to combustible material is over 12", an island trim may be installed (fig. 12-Standard). These parts must be ordered separately (model PRD3030 is shipped standard with a 9" Low backguard). Fig. 12 indicates the space required for each type of backguard.
- 7) Always keep the appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- 8) Do not obstruct the flow of combustion and ventilation air to the unit.

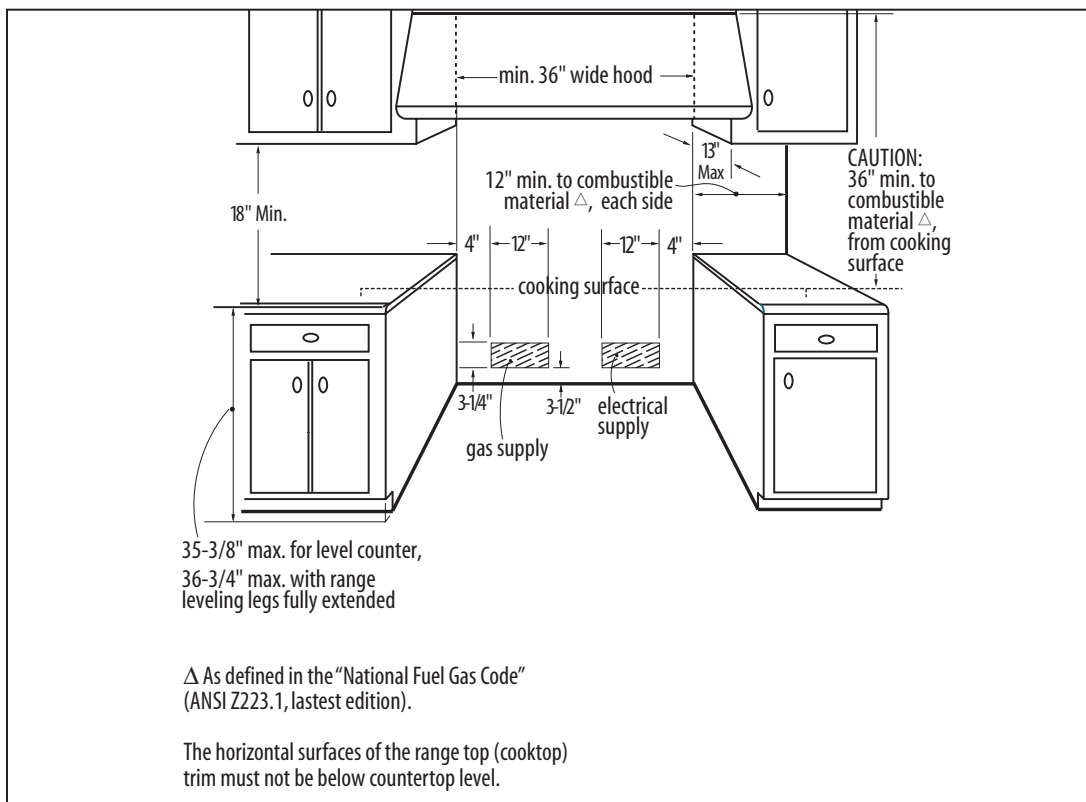


Fig. 9 PRD3630 Model Only

Installation Instructions

CABINET PREPARATION

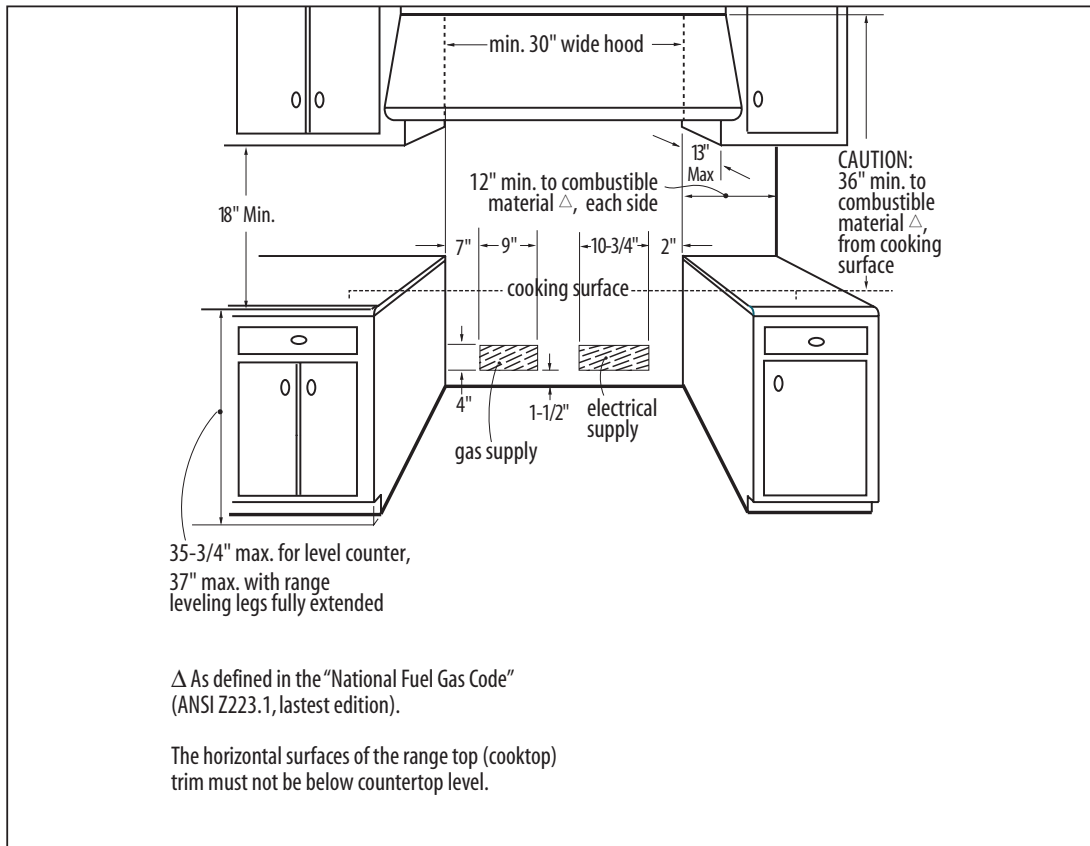


Fig. 10 PRD3030 Model Only

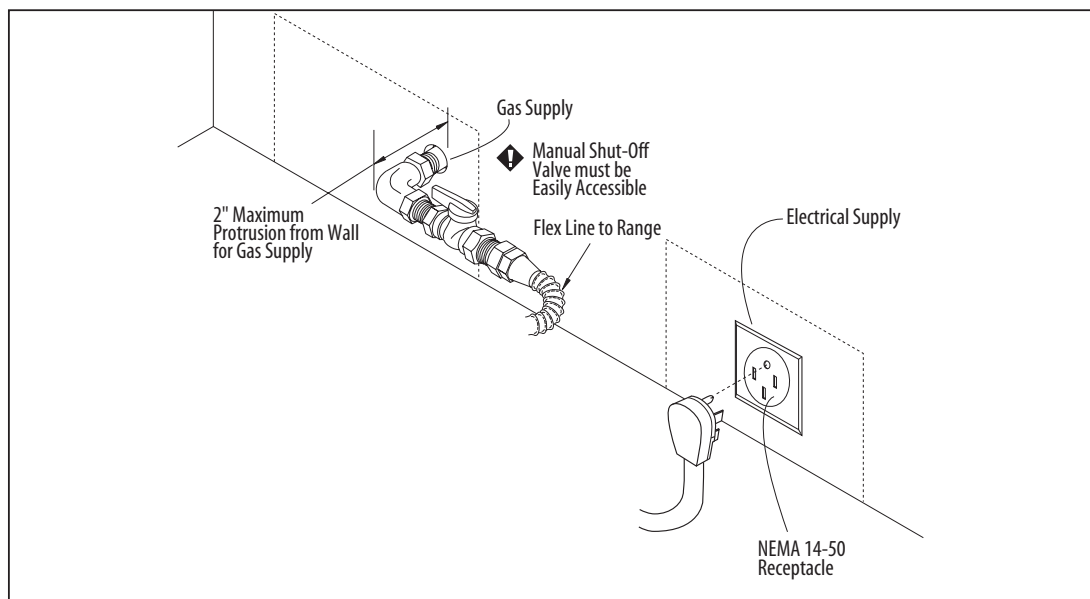


Fig. 11 All PRD Models

Installation Instructions

CABINET PREPARATION

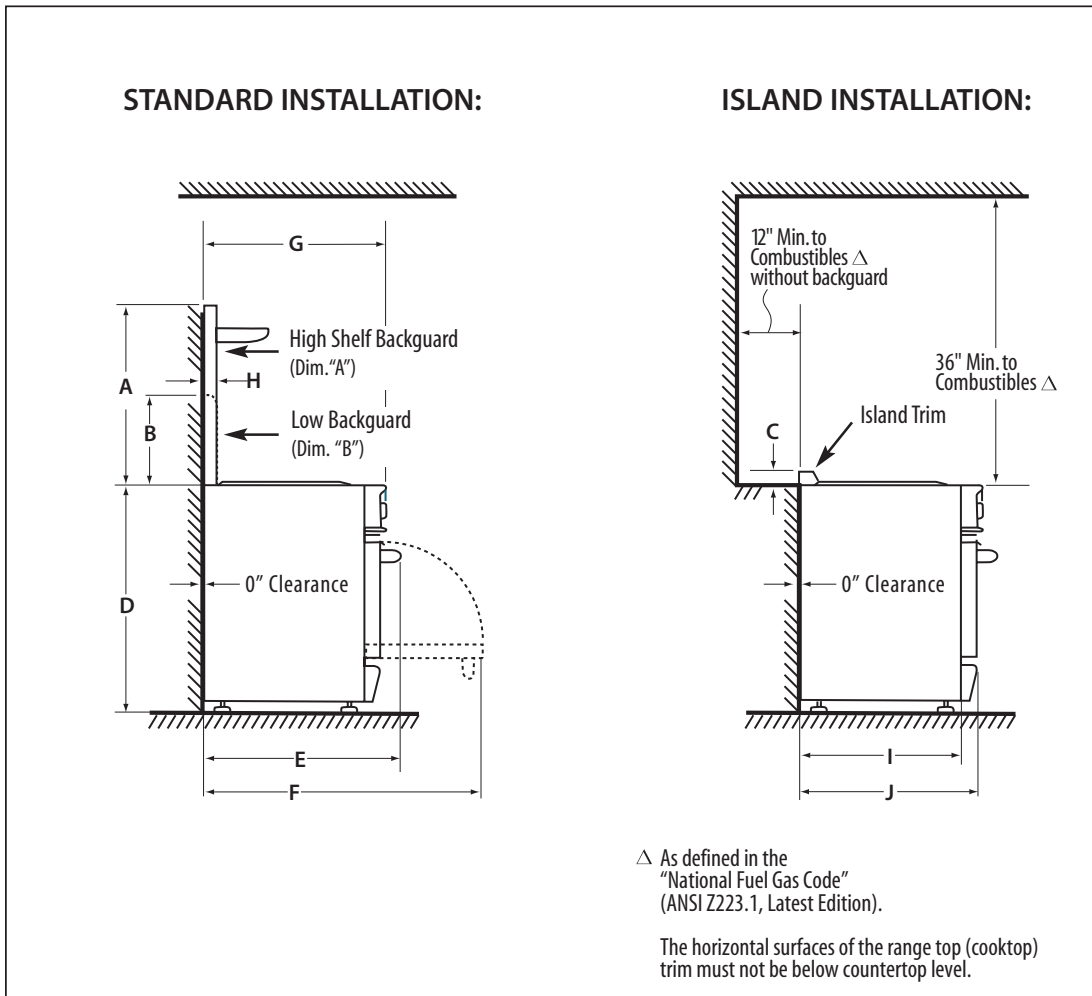
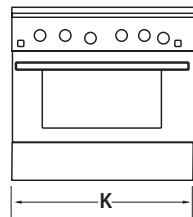
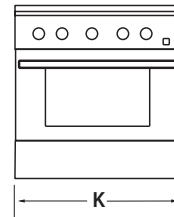


Fig. 12 All PRD Models Product / Installation Clearance Specifications



PRD3630 Model



PRD3030 Model

	A	B	C	D	E	F	G	H	I	J	K
PRD3630	22"	12"	2"	35-1/2" min.-37" max.	30-1/4"	44-1/2"	28-1/4"	1-5/16"	25"	27-3/8"	35-7/8"
PRD3030	22"	9"	2"	35-3/4" min.-37" max.	28-3/16"	43-7/8"	27-3/8"	1-5/16"	24-3/16"	26-3/4"	29-7/8"

Installation Instructions

BACKGUARD INSTALLATION

BACKGUARD KITS:

Model PRD3030 is shipped standard with a 9" Low backguard. High Shelf backguards, Island Trims and the Low Back for Model PRD3630 must be ordered separately. Specific instructions for installation of the High Shelf backguard, Low backguard or Island Trim Backguard can be found packaged with the backguard. All backguards or island trims must be installed on the range before the unit is pushed into the cabinet. A backguard must be installed when there is less than a 12" clearance between combustibles and the back of the range (above the cooking surface). See fig. 12. Refer to page 3 for backguard model numbers.

ELECTRICAL / GAS CONNECTIONS

ELECTRICAL CONNECTIONS

PRD3630 model

Always disconnect electric supply cord from the wall outlet or service disconnect before servicing this appliance. Observe all governing codes and ordinances when grounding, in absence of which, observe National Electrical Code ANSI / NFPA No. 70-1990. The electrical supply must be a 120/240 volt, 3 wire (plus ground) 60 Hz single phase, 50 AMP circuit. The power receptacle must be a NEMA 14-50 device to accept the four prong plug supplied with the unit. The receptacle should be located within the area shown in fig. 9 page 9.

PRD3030 MODEL

The electrical supply must be a 120/240 volt, 3 wire (plus ground), 60 Hz, 30 AMP circuit. The power receptacle must be a NEMA 14-50 device to accept the four prong plug supplied with the unit. The receptacle should be located within the area shown in fig. 10, page 10.

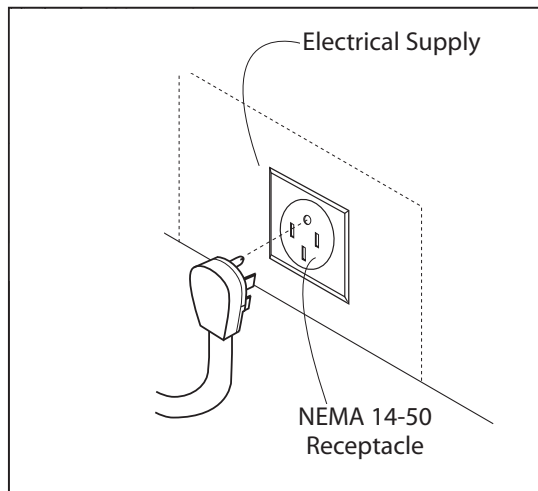


Fig. 13

Installation Instructions

ELECTRICAL / GAS CONNECTIONS

RECOMMENDED GROUNDING METHOD

This appliance is factory equipped with a power supply cord with a four-prong grounding plug. It must be plugged into a mating grounding, type receptacle, connected to a correctly polarized 120/240 volt circuit. If the circuit does not have a grounding type receptacle, it is the responsibility and obligation of the installer to have the existing receptacle changed to a properly grounded and polarized receptacle in accordance with all applicable local codes and ordinances by a qualified electrician. In the absence of local codes and ordinances, the receptacle replacement shall be in accordance with the National Electrical Code.

THE FOURTH PRONG (ROUND GROUNDING PIN) SHOULD NOT, UNDER ANY CIRCUMSTANCES, BE CUT OR REMOVED.

GAS REQUIREMENTS

Verify the type of gas supplied to the location. The range is shipped from the factory set up and adjusted for natural gas. It can be field-converted for LP (propane) gas. Refer to instructions included with the conversion kit that is packed with the unit.

NATURAL GAS

- Connection: 1/2" N.P.T. Minimum 5/8" dia. flex line.
- Supply Pressure: 6" to 14" W.C.

LP GAS

- Connection: 1/2" N.P.T. Minimum 5/8 dia. flex line.
- Supply Pressure: 11" to 14" W.C.

A regulator is required at the LP source to provide a maximum of 14" W.C. to the range regulator.

HOOK-UP TO GAS SUPPLY

HOOK-UP

A manual valve must be installed external to the appliance, in an accessible location from the front for the purpose of shutting off the gas supply. The supply line must not protrude beyond the back of the unit. Make sure the gas supply is turned off at the wall valve before connecting the appliance.

The gas supply connections should be made by a qualified technician and in accordance with local codes or ordinances. In the absence of a local code, the installation must conform to the National Fuel Gas Code ANSI Z223.1-1988, latest edition.

Installation Instructions

HOOK-UP TO GAS SUPPLY

CAUTION:

The appliance must be isolated from the building's gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5kPa.). The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of the system at the test pressures in excess of 1/2 psig (3.5kPa.)." When checking the manifold gas pressure, the inlet pressure to the regulator should be at least 7.0" W.C. (Water Column) for natural gas or 12.0" for LP.

NOTE: *The flex line for the gas supply must be metal and be approved by an approved certifying agency (AGA, CGA, or UL). Never use a hose made of rubber or other synthetic material, as the heat may cause the hose to melt and develop leaks.*

When hooking up the gas supply from range rear hard pipe to wall hard pipe, installation length of flex line between range/wall hard piping must accommodate range being pulled from wall for cleaning or servicing purposes. When range is pulled from wall, no strain should occur at range or wall hard pipe connections (fig. 14).

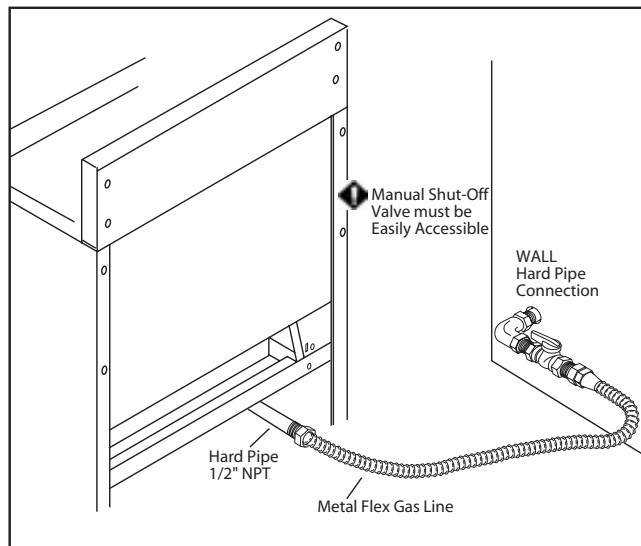


Fig. 14

Installation Instructions

INSTALLER FINAL CHECKLIST

GENERAL

- Placement of unit.
- Specified clearance maintained to cabinet surfaces.
- Unit Level - front to back, side to side.
- All packaging material and tie straps removed, drip pans clean and empty.
- Backguard attached if there is less than 12" clearance above the cooking surface to combustible construction behind unit.
- Island trim attached if there is more than 12" clearance above the cooking surface to the combustible construction behind the unit.

ELECTRICAL

- Receptacle with 50 ampere over-current protection (30A for PRD3030) is provided for service cord connection.
- Adequate ground connection.
- Front kick panel in place and two (2) screws secure.

GAS SUPPLY

- Connection: 1/2 NPT with a minimum 5/8" diameter flex line. Site gas supply is compatible with range model, & sufficient pressure is available (see gas requirements pg. 13).
- The pressure regulator which is connected to the manifold is set for 5.0 W.C. for natural gas or 10.0 W.C. for LP.
- Manual gas shut-off valve installed in an accessible location.
- Unit tested and free of gas leaks.

OPERATION

- All internal packing materials removed. Check below grate, pans and drip drawers.
- If used on LP gas, verify that pressure regulator, orifices, and valve bypass jets have been set for use with LP gas.
- Bezels centered on burner knobs and knobs turn freely.
- Each burner lights satisfactorily, both individually and with other burners.
- Oven door hinges seated and door opens and closes properly.
- Burner grates correctly positioned, level, and do not rock.

Installation Instructions

WARRANTY

FULL ONE YEAR WARRANTY - PARTS AND LABOR

For one (1) year from the original retail purchase date, any part which fails in normal home use will be repaired or replaced free of charge.

Limited Warranties - Parts Only

Second Year - After the first year from the original purchase date, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation, trip charge and diagnostic charge, if required.

Third Through Fifth Year - From the original purchase date, parts listed below which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation, trip charge and diagnostic charge, if required.

- Electronic Controls
- Electric Heating Elements: Broil and bake elements on gas and electric cooking appliances.
- Sealed Gas Burners

CANADIAN RESIDENTS

The above warranties only cover an appliance installed in Canada that has been certified or listed by appropriate test agencies for compliance to a National Standard of Canada unless the appliance was brought into Canada due to transfer of residence from the United States to Canada.

Limited Warranty Outside the United States and Canada - Parts Only

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation, trip charge and diagnostic charge, if required.

The specific warranties expressed above are the ONLY warranties provided by the manufacturer. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.

WHAT IS NOT COVERED BY THESE WARRANTIES:

1. Conditions and damages resulting from any of the following:
 - a. Improper installation, delivery, or maintenance.
 - b. Any repair, modification, alteration, or adjustment not authorized by the manufacturer or an authorized servicer.
 - c. Misuse, abuse, accidents, or unreasonable use.
 - d. Incorrect electric current, voltage, or supply.
 - e. Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.
3. Light bulbs.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to:
 - a. Correct installation errors.
 - b. Instruct the user on the proper use of the product.
 - c. Transport the appliance to the servicer.

Installation Instructions

WARRANTY

6. Consequential or incidental damages sustained by any person as a result of any breach of these warranties. Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply.

IF YOU NEED SERVICE

- Call the dealer from whom your appliance was purchased or call Maytag ServicesSM, Jenn-Air Customer Assistance at 1-800-JENNAIR (1-800-536-6247) to locate an authorized servicer.
- Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information on owner's responsibilities for warranty service.
- If the dealer or service company cannot resolve the problem, write to Maytag ServicesSM, Attn: CAIR[®] Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call 1-800-JENNAIR (1-800-536-6247) .

U.S. customers using TTY for deaf, hearing impaired or speech impaired, call 1-800-688-2080.

NOTE: When writing or calling about a service problem, please include the following information:

- a. Your name, address and telephone number;
 - b. Model number and serial number;
 - c. Name and address of your dealer or servicer;
 - d. A clear description of the problem you are having;
 - e. Proof of purchase (sales receipt).
- User's guides, service manuals and parts information are available from Maytag ServicesSM, Jenn-Air Customer Assistance.

1-800-JENNAIR (1-800-536-6247) 1-800-688-2080 (U.S. TTY for hearing or speech impaired)
Mon. - Fri., 8 am - 8 pm Eastern Time Internet: www.jennair.com

Maytag ServicesSM
Attn: CAIR[®] Center, P.O. Box 2370, Cleveland, TN 37320-2370