HEARTLAND®
APPLIANCES

AGA-HEARTLAND | 1050 FOUNTAIN STREET NORTH | CAMBRIDGE, ON N3H4R7 | CANADA
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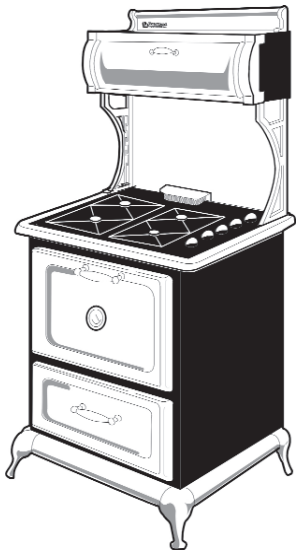
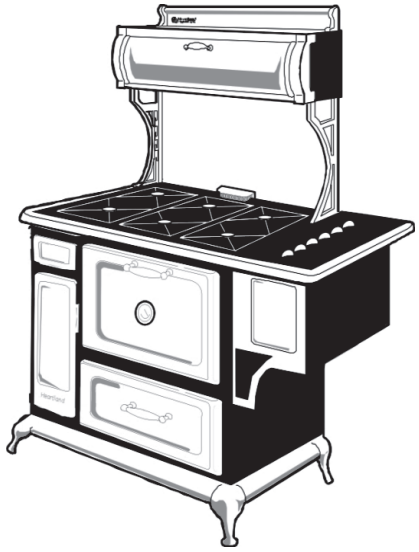
MODEL 9200/7200 GAS RANGE

Installation and Operating Instructions





Model 9200 Model 7200

Note: Please read these instructions thoroughly before attempting to install this unit.
Save these instructions for future use.
ATTENTION INSTALLER: Leave this manual with appliance.

These symbols on the name plate mean the product has been design certified by CSA International. It has been tested to conform to standard ANSI Z21.1 - 2007.

Manual #7716
REV 091808

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⚠ WARNING

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

—FOR YOUR SAFETY—

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

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

⚠ WARNING

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

⚠ WARNING

When moving range for service or cleaning.

1 Disconnect electrical power.

2. Place temporary floor protection in front of range.

3. Slide out from wall and place floor protection under front legs and slowly pull out to gain access to rear.

4. To reinstall, reverse these instructions.

⚠ WARNING

WHAT TO DO IF YOU SMELL GAS!!

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

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

⚠ WARNING

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

⚠ WARNING

NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat , causing a fire hazard.

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical device. (mechanical extractor hood) Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

HEARTLAND®
APPLIANCES

Gas Models 9200/7200

CONSUMER WARRANTY

ENTIRE PRODUCT – LIMITED ONE YEAR WARRANTY

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

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

TERMS AND CONDITIONS

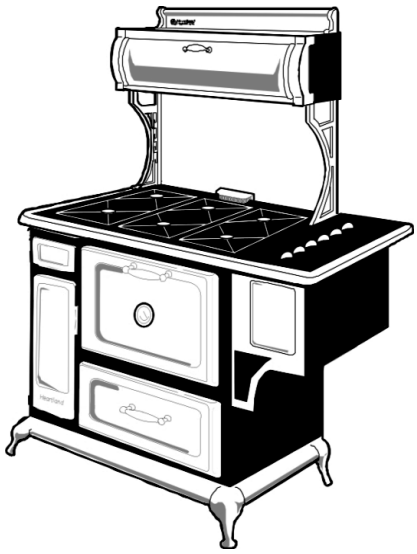
1. This warranty applies only for single family domestic use when the Cookstove has been properly installed according to the instructions supplied by Aga-Heartland and is connected to an adequate and proper utility service. Damage due to faulty installation, improper usage and care, abuse, accident,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

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

If further help is needed concerning this warranty, contact:

Customer Service
AGA-Heartland
1050 Fountain St. N.
Cambridge, Ontario,
Canada N3H 4R7

Business: (877) 650-5775
Fax: (519) 650-3773



PLACE OF PURCHASE_____

DATE OF PURCHASE_____

SERIAL NUMBER_____

MODEL NUMBER_____

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Assembly of Exhaust Hood to Range

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

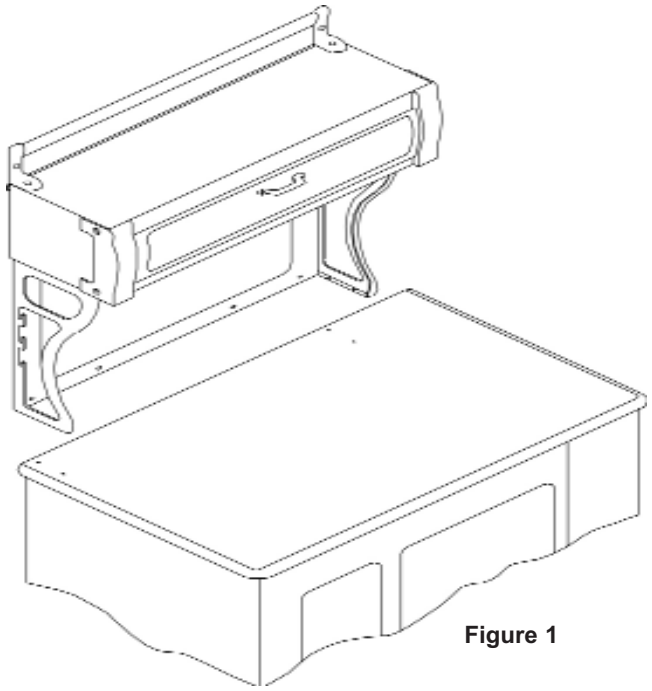


Figure 1

Positioning the Range

1. When the range is fully assembled, recheck all electrical connections especially between the exhaust hood and the back of the range. As well, check that all nuts and bolts have been tightened.

2. Ensure teflon gliders and flooring are clean.

3. **Caution:** On flooring with very rough surfaces or deep, large grooves the appliance may have to be lifted and slowly slid into position.

4. Put both hands on the trim and carefully push the range into place, make sure floor is clear of all debris. **Don't forget to plug in the main power cord and the exhaust hood power cable before the range is in its final position.** See cabinet installation instructions.

5. To level the range, simply adjust the levelling screws with teflon pads located at the bottom of each leg. Using a 5/16” (8 mm) open-end wrench turn the adjusting screw clockwise to raise up the corner, and counter-clockwise to lower the corner. (Don't forget the teflon glider should extend beyond the bottom of the leg by approximately 1/8"-1/4")

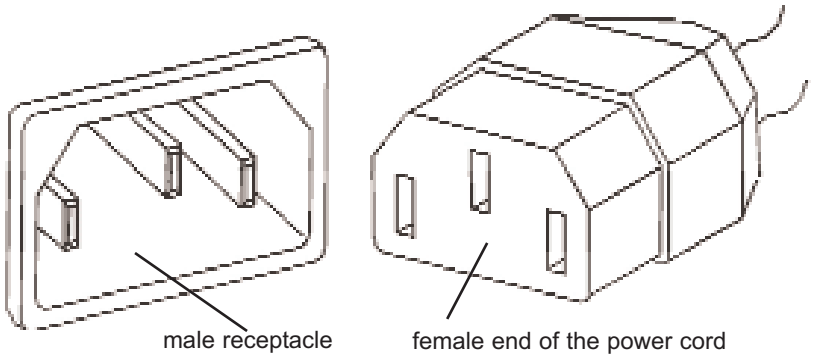
6. **Note:** On soft kitchen flooring, the weight of the stove may cause slight depressions in the flooring. When the range is in position and levelled, you may want to place coasters under the teflon gliders of each leg, to protect the floor. Remove the coasters when moving the range for cleaning or servicing.

Electrical Installation

THE MODEL 7200/9200 GAS RANGE MUST BE ELECTRICALLY GROUNDED IN COMPLIANCE WITH LOCAL CODES AND IN THE ABSENCE OF LOCAL CODES, WITH THE NATIONAL ELECTRICAL CODE ANSI/NFPA 70 “LATEST EDITION” IN THE U.S. OR THE CANADIAN ELECTRICAL CODE, PART I, CSA STANDARD C22.1 IN CANADA or YOUR NATIONAL ELECTRICAL CODE.

Connect the female end of the power cord to the main power (male) receptacle at the rear of the stove. See page 9 for receptacle locations and figure 3 for receptacle illustration.
This range must be plugged into a properly grounded/earth receptacle. The grounding/earth prong must not be removed from the plug. DISCONNECT THE ELECTRICAL SUPPLY BEFORE SERVICING THE APPLIANCE.

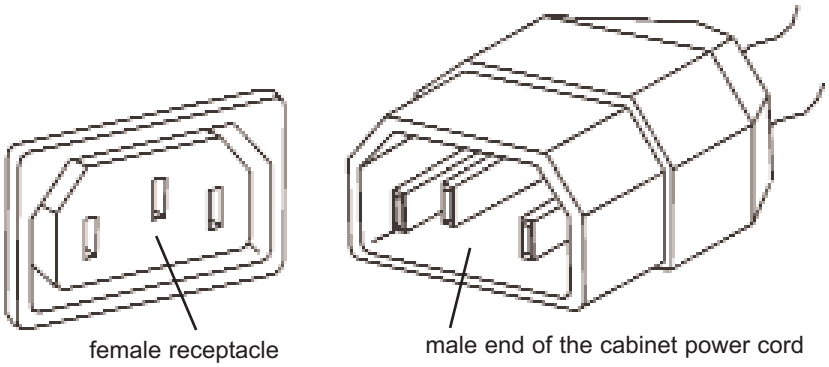
The receptacle to be used for this appliance must be wired to STANDARD WIRING PRACTICES.



Main power hook-up
Figure 3

Exhaust Hood Electrical Connection

After your exhaust hood has been installed the very last thing to do is to connect the special plug to the range. The female receptacle for the exhaust hood is located at the rear of the stove by the main power (male) receptacle (See page 9 for receptacle locations and figure 4 for receptacle illustration). Simply plug the cabinet power cord into the receptacle, be sure to test all functions of the cabinet.



Cabinet power hook-up
Figure 4

Exhaust Hood

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

Ventless Installation

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

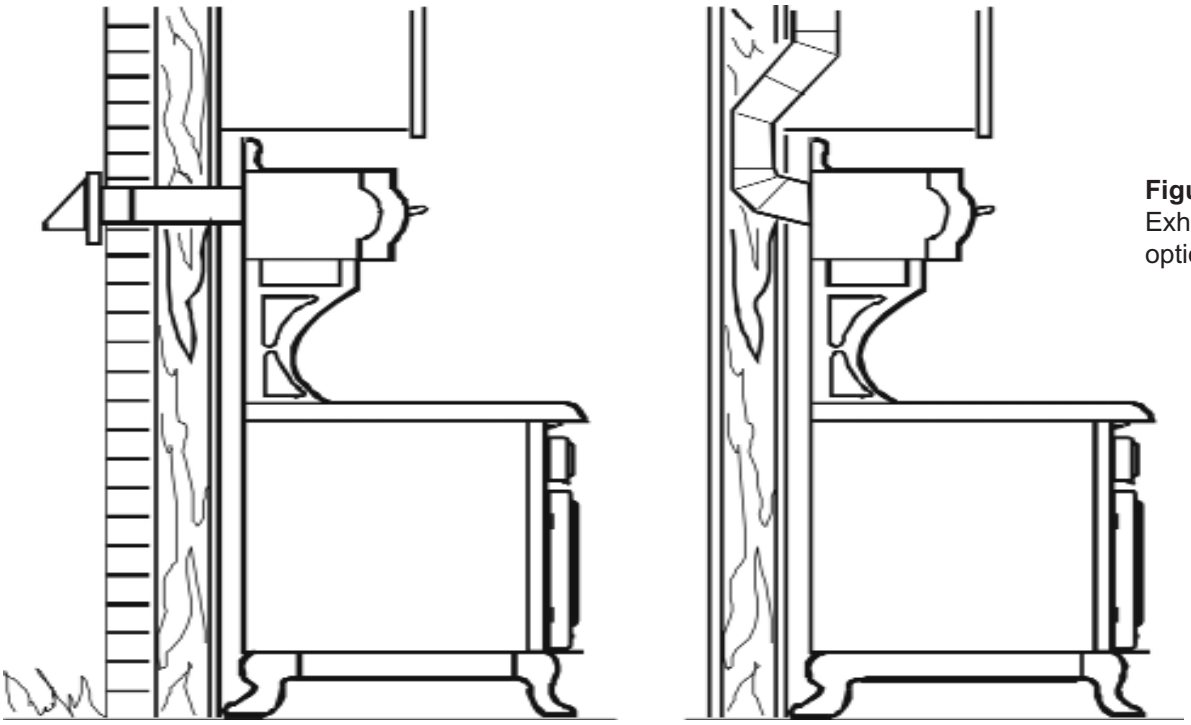


Figure 5
Exhaust venting options

Vented Installation, Tools, Material, and Dimensions

Tools required to install vented hood:

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

Materials Required:

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

Installation of Ducting

Installation through an outside wall

Remove air deflector (used for ventless operation only). Cut appropriate-sized hole through the wall directly behind the range hood outlet (see Figure 5, page 8), making sure no wall studs are cut. Push range into position. From outside of the house, measure distance from the siding to the range outlet. Cut duct pipe that length, plus 1" (25mm) for overlap into outlet. Mechanically attach vent hood to pipe. Caulk the back of vent hood and around pipe where it goes through wall and into range hood outlet so caulking seals against outside siding.
Complete installation by following directions under Ventless Installation.

Installation through an attic to an outside wall

If the vent elbows are embedded in the wall, the range may be positioned as shown in Figure 5, Page 8. Continue the ducting through the ceiling into the attic. Terminate duct either on an outside wall just below the sofit using a vent hood or through the roof with a roof cap. Seal with caulking around and under cap or hood.
Complete your installation by following directions under Ventless Installation.

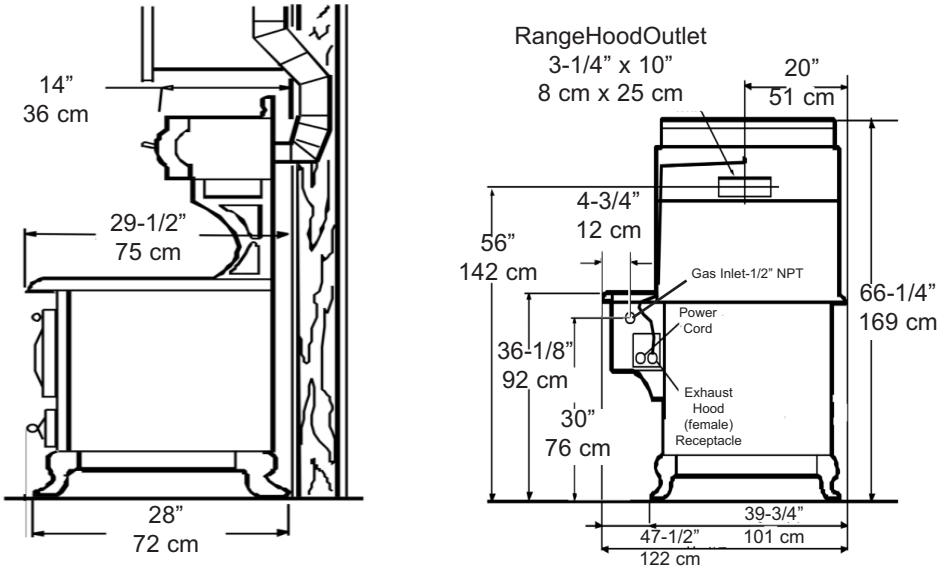


Figure 6
Model 7200

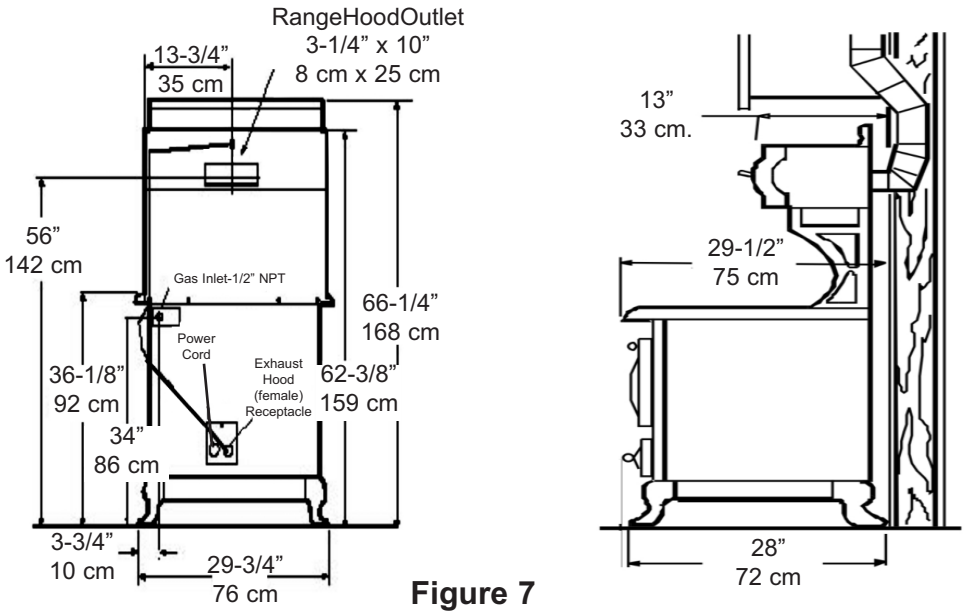


Figure 7
Model 9200

Venting Safety Guidelines

Installation must be done in accordance with all local and national codes. Use only materials which conform to local codes in effect. Be sure power is disconnected before doing any electrical work. All duct work must be metal and mechanically fastened. Do not use plastic duct. The range hood should never be exhausted into a wall cavity or an attic where an accumulation of grease could become a fire hazard. Please ensure cabinet installation above the appliance conforms to local code or in the abscense of local code the National Fuel Gas Code ANSI Z233.1/NFPA 54.
When the installation is completed, turn on the fan and make sure that there are no obstructions in the line.

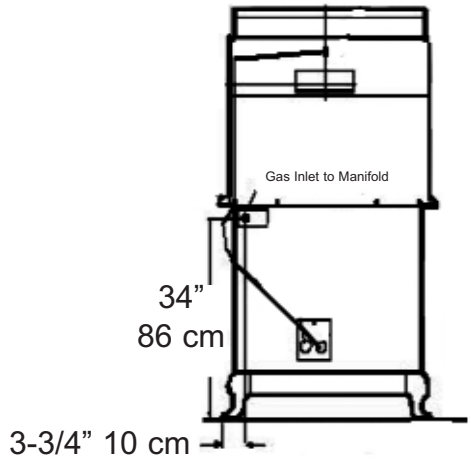
Gas Line Installation

The Model 7200 / 9200 **are set for natural gas (NG) OR propane (LP) gas at the factory**. Be sure your range is correctly installed by a qualified service techician or installer for the type of gas on which it is to be used.

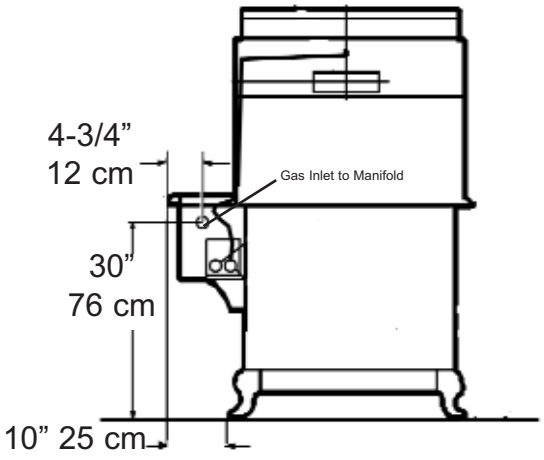
THE RANGE MUST BE INSTALLED IN COMPLIANCE WITH LOCAL CODES, AND IN THE ABSENCE OF LOCAL REQUIREMENTS, THE INSTALLATION MUST COMPLY WITH REQUIREMENTS OF ANSI Z223.1/NFPA 54 IN UNITED STATES AND C.S.A. B149.1 IN CANADA.

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

THE APPLIANCE MUST BE ISOLATED FROM THE GAS SUPPLY PIPING SYSTEM BY CLOSING ITS INDIVIDUAL MANUAL SHUTOFF VALVE DURING ANY PRESSURE TESTING OF THE GAS SUPPLY PIPING SYSTEM AT TEST PRESSURES EQUAL TO OF LESS THAN 3.5 KPS (1/2 PSIG).
The maximum propane/natural gas supply inlet must not exceed 14 inches of water column. The minimum gas supply inlet should be at least 5 inches of water column for natural gas or at least 11 inches of water column for LP gas.



9200 Optional Gas Inlet Locations



7200 Optional Gas Inlet Locations

Figure 8

APPLIANCES

How to Steps

Appliance Clearances (see Page 12 for additional details):

- Sides of stove to adjacent surfaces: 1/2” (1.5 cm) min
- Nickel trim to adjacent surfaces: 0” right and left
- Rear clearance: 0”
- Closet right side to cabinetry: 0”
- Top of counter to underside adjacent cabinetry: 18” (46 cm)
- Cooktop to underside overhead cabinets: 30-1/4” (77 cm)
- Edge of range to combustible wall on either side: 6” (15 cm)
- Cut out width for range’s main body: 30” (76 cm)
- Max. countertop depth: 24” (61 cm); height: 36” (91 cm)
- Max. overhead cabinet depth: 13” (33 cm)

Note: If unit is installed beside a refrigerator it is important that there be at least 5" (13 cm) between the refrigerator and range for proper air circulation.

Gas

- Gas hook-up must be performed by licensed gas fitter.
- Natural Gas/Propane Conversion kits available from dealer or factory and must be performed by a licensed gas fitter.
- Pressure requirements: Nat Gas: 5” W.C. (min); LP gas: 11” W.C. (min)
- 5/8” minimum diameter flex line.
- Connection: 1/2” NPT
- An accessible manual shut off valve must be installed at the appliance.

Stove must be installed in compliance with local codes. In the absence of local codes, with the National Electrical code ANSI Z223.1 in the US or in Canada with the CSA Standard B149.1.

Appliances installed in the state of Massachusetts:

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

Electrical

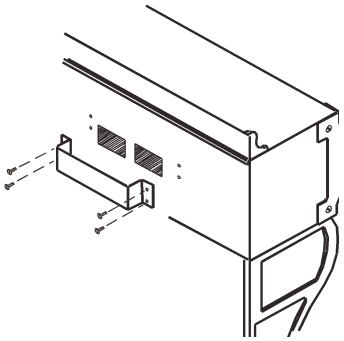
- Electrical hookup must be performed by a licenced electrician.
- 120 Volts 60Hz .375 Kw.
- 5 ft (1.5 m) power cord included with 3 prong plug.
- Stove must be electrically grounded in compliance with local codes. In the absence of local codes, with the National Electrical code ANSI/NFPA 70 “Latest Edition” in the US or in Canada with the Canadian Electrical Code, Part I, CSA Standard C22, or the Local National Electrical Code.

VENTING

How to Steps

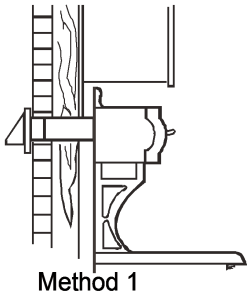
Option 1 - Ventless installation:

- Requires no further set up (cooking fumes are drawn through pre-installed filters and exhausted through rear of hood, back into the room.)

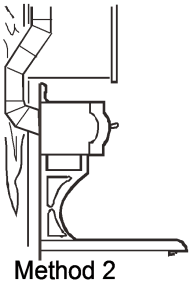


Option 2 - Venting directly outside:

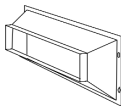
- Method 1 - Installation through outside wall.
- Method 2 - Installation through attic to outside.



Method 1



Method 2



3 1/4" x 10" Exhaust adaptor included with range

Safety

- Maximum ducting run: 25 linear feet - subtract 5' per 90 deg elbow and 2.5' per 45 deg elbow. Do not use more than two elbows. All duct work must be metal. Do not use plastic duct. The range hood should never be exhausted into a wall cavity or an attic where an accumulation of grease could become a fire hazard.
- Installation must be completed in accordance with all local & national codes.
- To eliminate risk of burns or fire, installation of cabinet storage space above range should be avoided. Existing cabinets min clearance 30-1/4” (76 cm).
- Use only materials which conform to local codes in effect.
- Gas cooking appliances produce heat and moisture - ensure kitchen is well ventilated. Prolonged intensive use may require additional ventilation (opening windows or addition of supplemetary air exhaust sources).

Model 9200

Dimensions

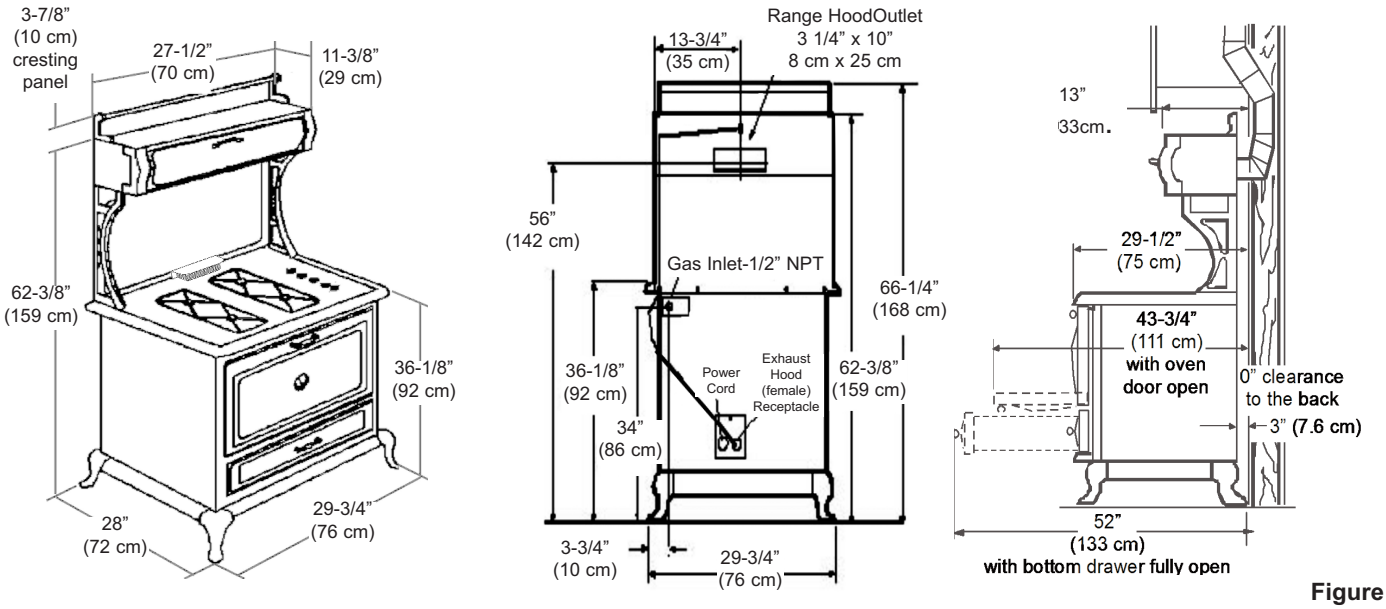


Figure 9

Rough in Measurements

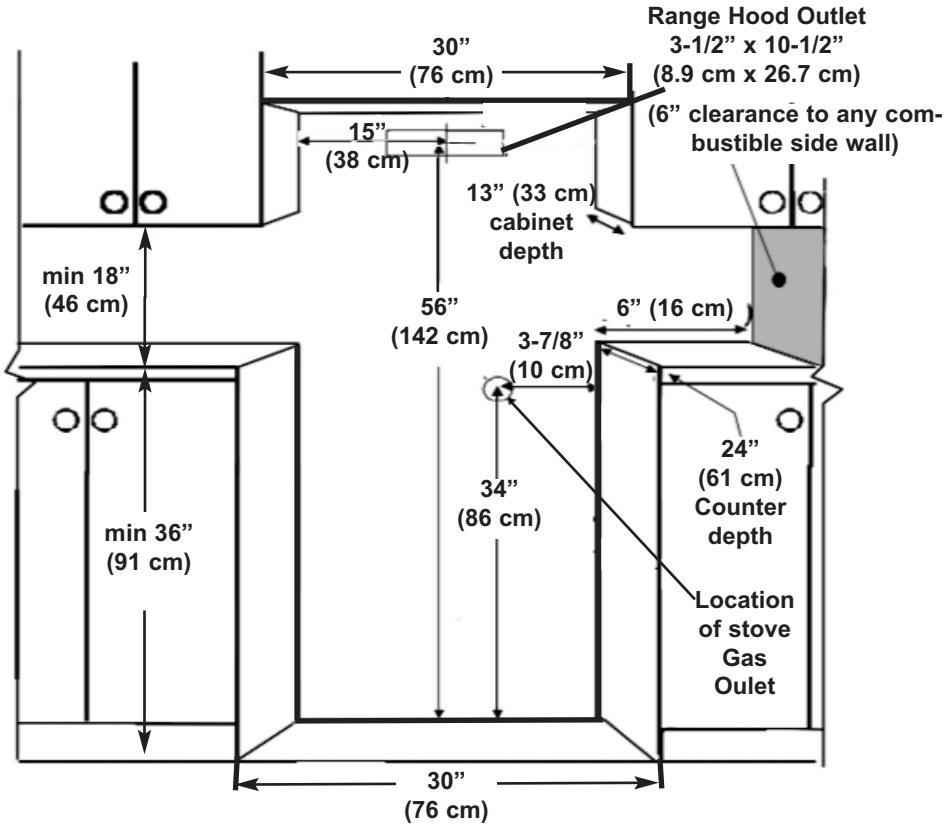


Figure 10

APPLIANCES

How to Steps

Appliance Clearances (see Page 14 for additional details):
- Sides of stove to adjacent surfaces: 1/2” (1.5 cm) min
- Nickel trim to adjacent surfaces: 0” right and 1” (2.5 cm)left
- Rear clearance: 0”
- Closet right side to cabinetry: 0”
- Top of counter to underside adjacent cabinetry: 18” (46 cm)
- Cooktop to underside overhead cabinets: 30-1/4” (77 cm)
- Edge of range to combustible wall on either side: 6” (15 cm)
- Cut out width for range’s main body: 48-1/2” (123 cm)
- Max. countertop depth: 24” (61 cm); height: 36” (91 cm)
- Max. overhead cabinet depth: 13” (33 cm)

Note: If unit is installed beside a refrigerator it is important that there be at least 5" (13 cm) between the refrigerator and range for proper air circulation.

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- Gas hook-up must be performed by licensed gas fitter.
- Natural Gas/Propane Conversion kits available from dealer or factory and must be performed by a licensed gas fitter.
- Pressure requirements: Nat Gas: 5” W.C. (min); LP gas: 11” W.C. (min)
- 5/8” minimum diameter flex line.
- Connection: 1/2” NPT
- An accessible manual shut off valve must be installed at the appliance.

Stove must be installed in compliance with local codes. In the absence of local codes, with the National Electrical code ANSI Z223.1 in the US or in Canada with the CSA Standard B149.1.

Appliances installed in the state of Massachusetts:
- This appliance can only be installed in the state of Massachusetts by a Massachusetts licensed plumber or gas fitter.
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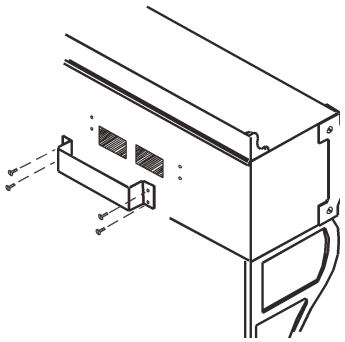
- 5 ft (1.5 m) power cord included with 3 prong plug.
- Stove must be electrically grounded in compliance with local codes. In the absence of local codes, with the National Electrical code ANSI/NFPA 70 “Latest Edition” in the US or in Canada with the Canadian Electrical Code, Part I, CSA Standard C22, or the Local National Electrical Code.

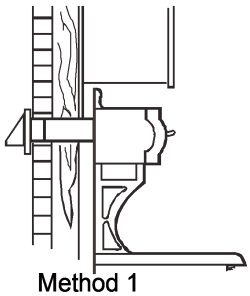
VENTING

How to Steps

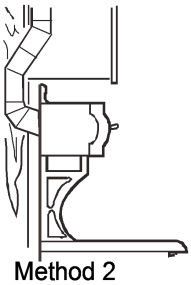
Option 1 - Ventless installation:
- Requires no further set up (cooking fumes are drawn through pre-installed filters and exhausted through rear of hood, back into the room.)



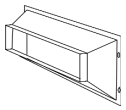
Option 2 - Venting directly outside:
- Method 1 - Installation through outside wall.
- Method 2 - Installation through attic to outside.



Method 1



Method 2



3 1/4" x 10" Exhaust adaptor included with range

Safety
- Maximum ducting run: 25 linear feet - subtract 5' per 90 deg elbow and 2.5' per 45 deg elbow. Do not use more than two elbows. All duct work must be metal. Do not use plastic duct. The range hood should never be exhausted into a wall cavity or an attic where an accumulation of grease could become a fire hazard.
- Installation must be completed in accordance with all local & national codes.
- To eliminate risk of burns or fire, installation of cabinet storage space above range should be avoided. Existing cabinets min clearance 30-1/4” (76 cm).
- Use only materials which conform to local codes in effect.
- Gas cooking appliances produce heat and moisture - ensure kitchen is well ventilated. Prolonged intensive use may require additional ventilation (opening windows or addition of supplemetary air exhaust sources).

Model 7200

Dimensions

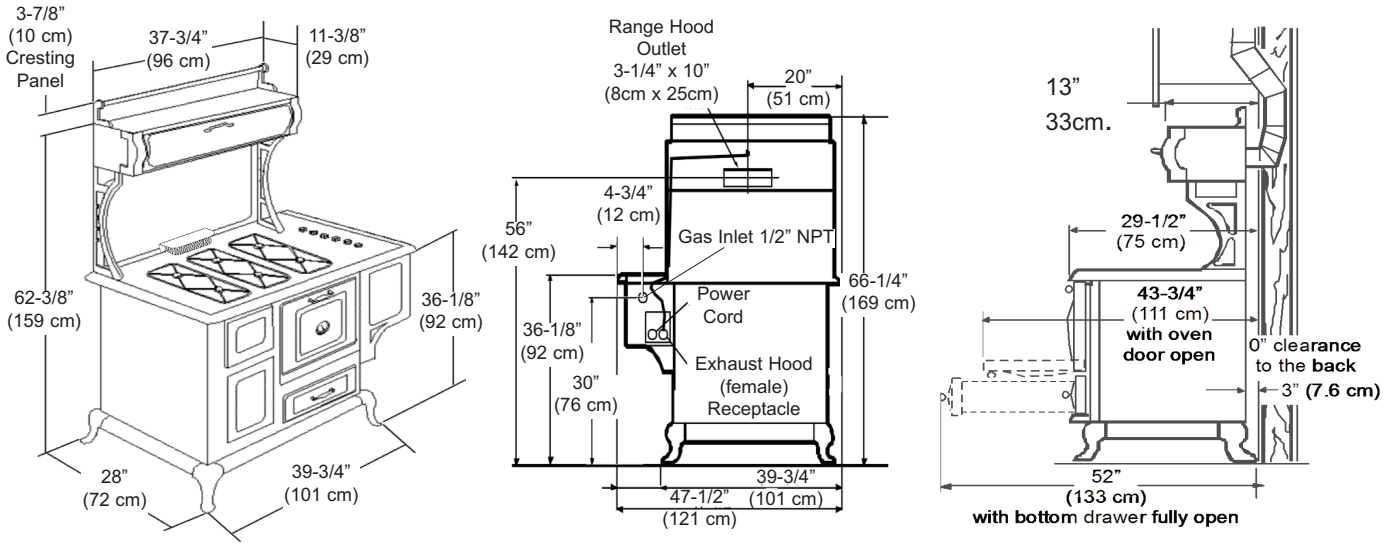


Figure 11

Rough in Measurements

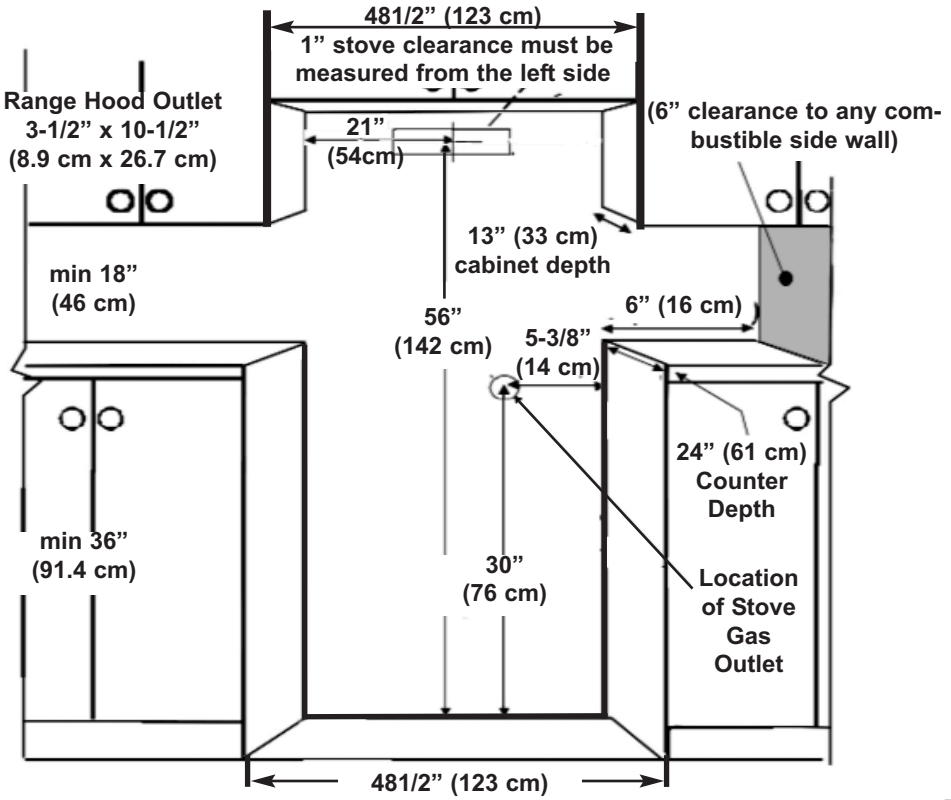


Figure 12

Important Safety Instructions

1. PROPER INSTALLATION—BE SURE YOUR APPLIANCE IS PROPERLY INSTALLED AND GROUNDED BY A QUALIFIED TECHNICIAN.

2. NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in Carbon Monoxide poisoning and in overheating of the oven.

3. Do not leave children alone. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

4. Wear proper apparel—loose-fitting or hanging garments should never be worn while using the appliance.

5. User servicing—do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

6. Storage in or on appliance—flammable materials should not be stored in an oven, near surface units or in range cabinet.

7. Do not use water on grease fires—smother fire or flame or use dry chemical or foam-type extinguisher.

8. Use only dry potholders—moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

9. NEVER cover any slots, holes and passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause Carbon Monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

10. Any opening in the wall behind the appliance and in the floor underneath the appliance must be sealed.

11. There is a potential hazard associated with using a storage cabinet above the appliance - please use caution!

12. It is a good practice to install CO detectors when any gas appliance or furnace is present in the home. Please follow manufacturer's recommendations for location and installation of CO detectors.

Exhaust Hood Safety

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

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

Oven Safety

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

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

Features

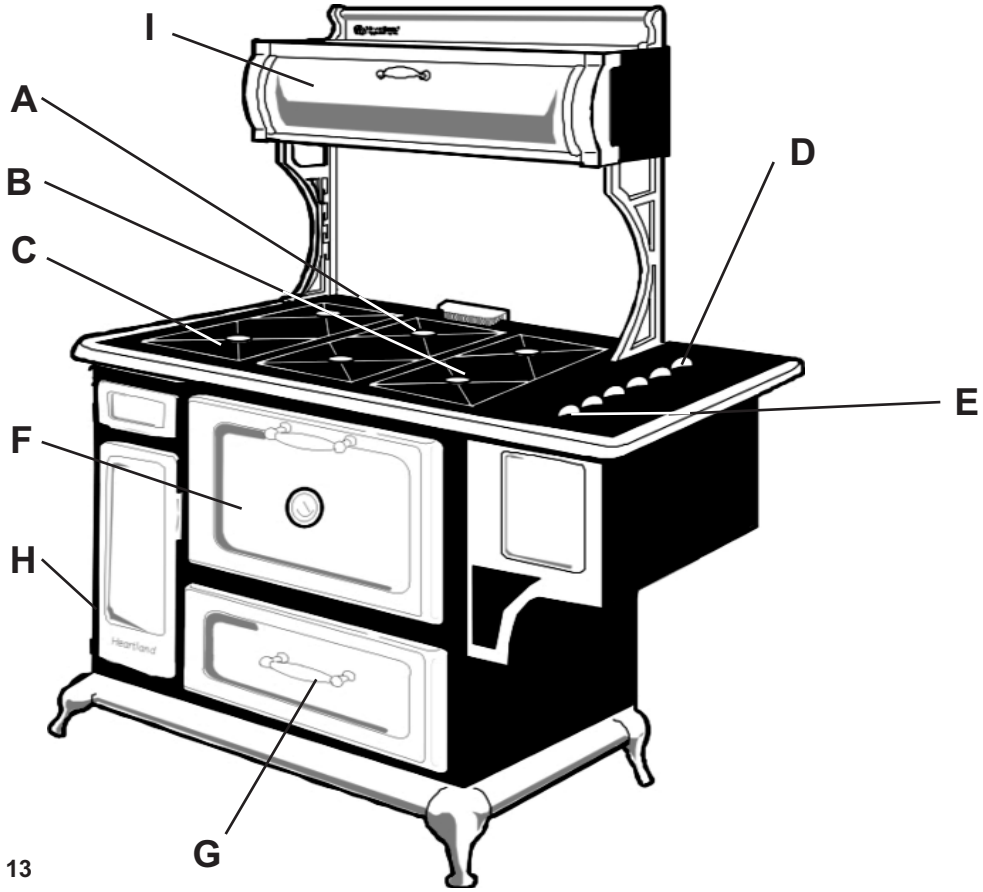


Figure 13

Cooking Controls

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

Sealed Burner Features (see fig. 13)

A) Centre Burners - are two maximum 8,000 BTU (2.34 kW)(L/P 7,000 BTU) with simmer of 600 BTU (.2 kW) sealed gas burners, easy clean, for medium duty cooking tasks.

B) Right Burners (48" models only) - front sealed burner is maximum 10,000 BTU (2.93 kW)(L/P 9,000 BTU) with sim mer of 1000 BTU (.3 kW) and rear is maximum 8,000 BTU (2.34 kW)(L/P 7,000 BTU) with simmer of 600 BTU (.2 kW), one for large jobs, one for small, easy clean.

C) Left Burners - front sealed burner is maximum 10,000 BTU (2.93 kW)(L/P 9,000 BTU) with simmer of 1000 BTU (.3kW) and rear is maximum 8,000 BTU (2.34 kW)(L/P 7,000 BTU) with simmer of 600 BTU (.2 kW) to accurately maintain temperature.

D) Gas Burner Controls - allow an infinite selection of cooking temperatures, 4 controls on model 9200 and 6 controls on model 7200. All models feature "auto-reignition", which means if for any reason the flame goes out, it automatically begins to spark to re-ignite the burner!

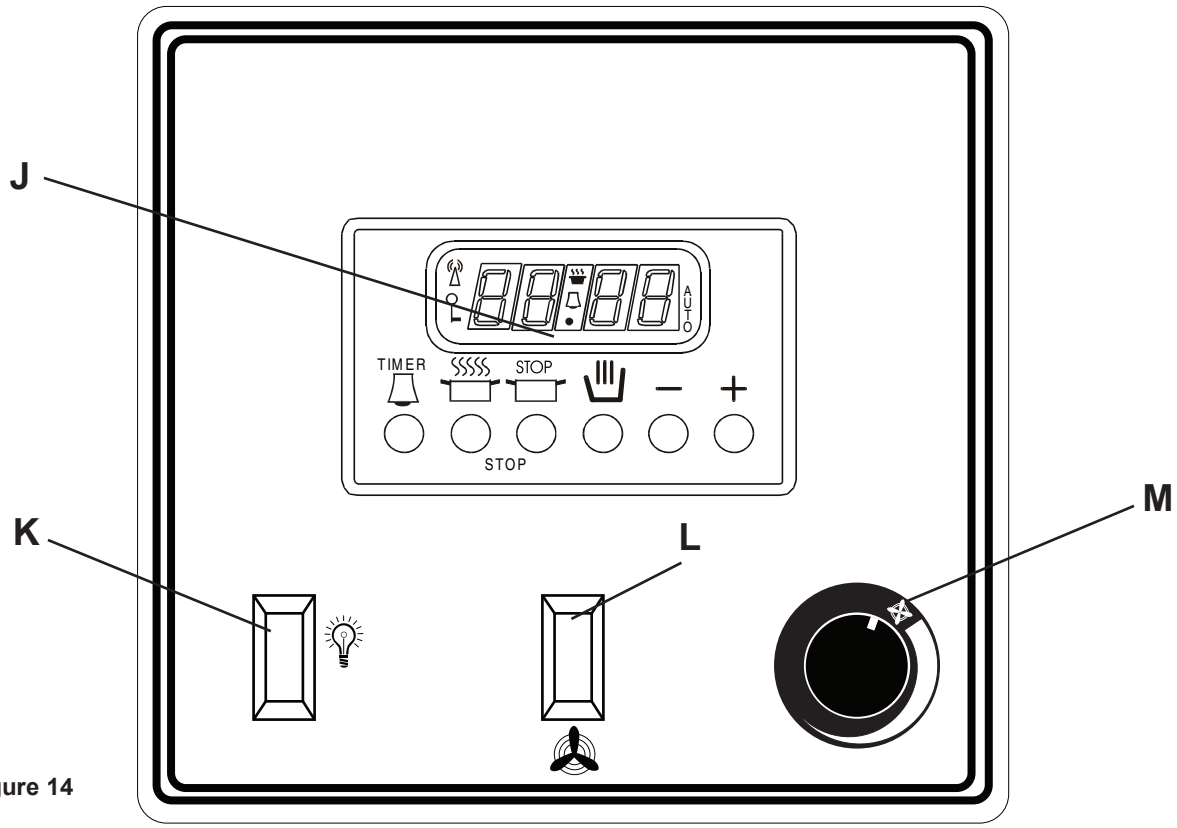


Figure 14

Oven Features

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

F) Gas Oven Features: -4 position racking
-3.6 cubic feet of energy efficient area
-16,500 BTU (4.83Kw) oven burner
- 380in^2 cooking area in broiling drawer

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

H) More Storage - (model 7200 only) open the rack storage door to gain access to more storage area.

Other Features (see fig. 14)

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

J) Digital Clock - With minute minder.

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

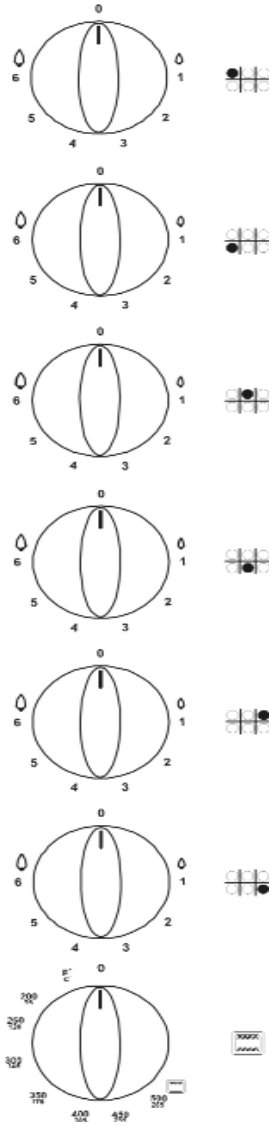
L) Rocker Switch controls convection fan for convection baking/broiling (Not Supplied in this model)

M) Variable speed control for exhaust fan. Switch starts on high when engaged and adjusts down to low.

Control Panel Layout

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

Model 7200 Control Panel



Left Rear Burner Control (Medium)

Left Front Burner Control (Large)

Centre Rear Burner Control (Medium)

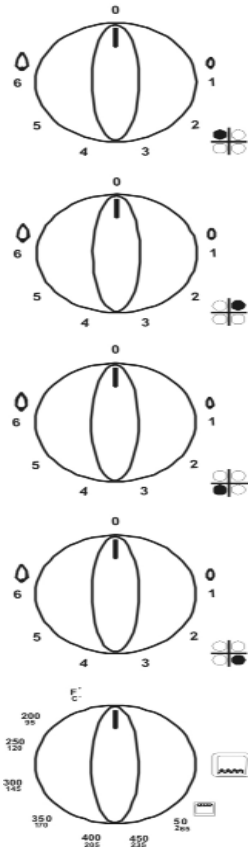
Centre Front Burner Control (Medium)

Right Rear Burner Control (Medium)

Right Front Burner Control (Large)

Oven Control

Model 9200 Control Panel



Left Rear Burner Control (Medium)

Right Rear Burner Control (Medium)

Left Front Burner Control (Large)

Right Front Burner Control (Medium)

Oven Control

Figure 15

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

OPERATION

Top Burner Operation

Lighting the Top Burners
Your range is equipped with a spark ignition system that is electrically operated. You need only to push in and turn the knob to any position and the burner will light. When you turn the knob, you will hear a distinct clicking noise. After the burner lights, the clicking noise will stop.
Note: when lighting any one burner, all burners will spark, but only the burner that you have selected will light. All models feature "auto-reignition", which means if for any reason the flame goes out, it automatically begins to spark to re-ignite the burner!
See page 21 for manual lighting procedure.

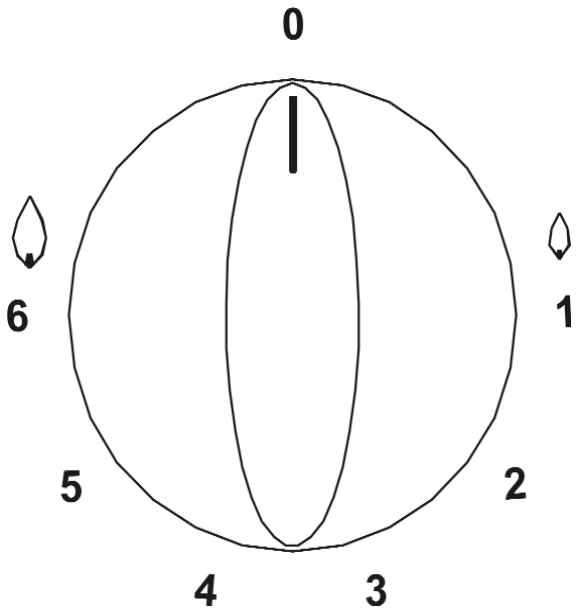
6 (HI) - Quick start for cooking, brings water to boil.

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

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

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

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



Top Burner Control
Figure 16

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

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

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

Oven Cooking

Oven Lighting

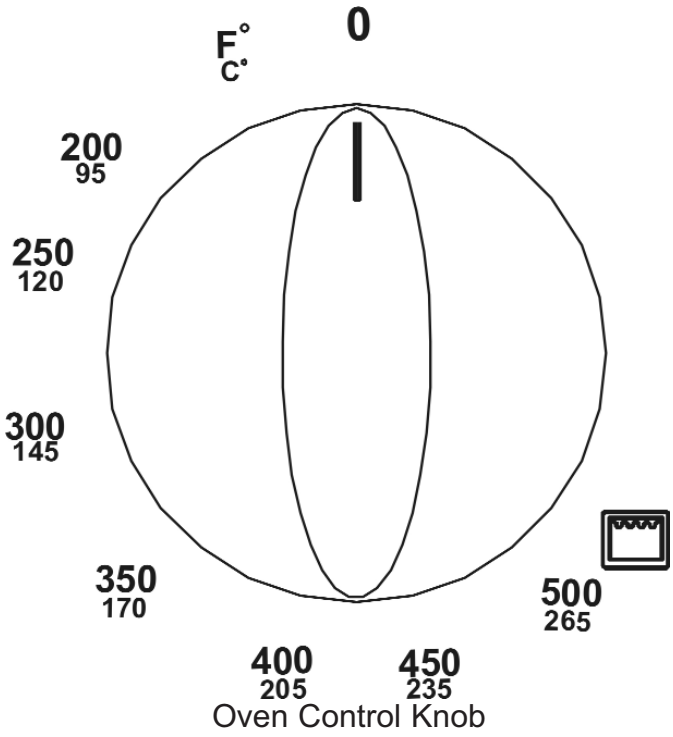
Open oven door. There are 2 holes in the oven bottom so you can view the oven flame. Push in and hold down the oven knob and select the desired oven temperature. You should hear sparking until the oven flame ignites. You must **continue to keep oven knob depressed for 5-6 seconds** after the oven ignition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

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

If the oven flame **does not light** in 5-6 seconds, **STOP**. Release oven knob, this will prevent any further gas from going into the oven. Wait at least 1 minute before trying to light oven again. If you are still not successful see "trouble shooting guide".

Range Thermostat

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



Oven Control Knob

Figure 17

Power Failure Operation

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

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

Manually Lighting the Top Burners

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

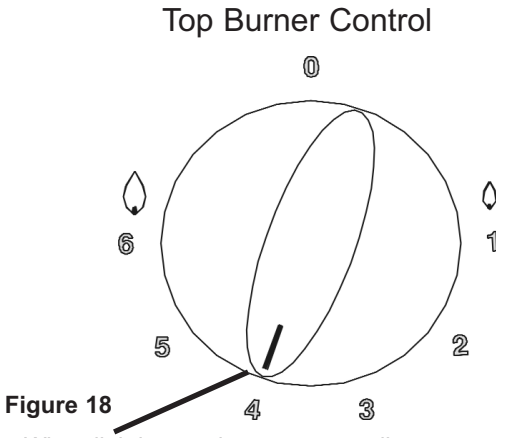


Figure 18

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

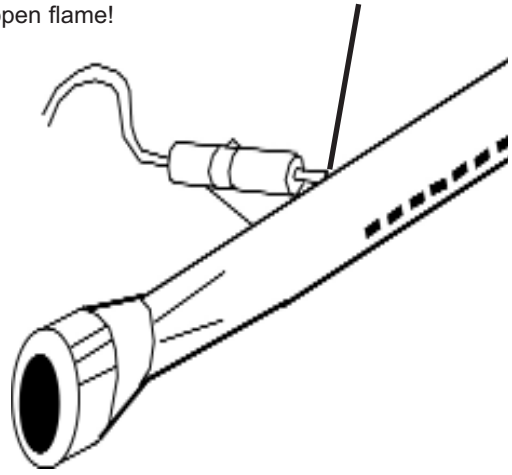
Please note that the "auto reignition" feature will not function without electricity, therefore pay close attention to any burners in use while electrical power is interrupted!

Manually Lighting the Oven Burner

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

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

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



Oven Burner and Igniter

Figure 19

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

Clock / Timer

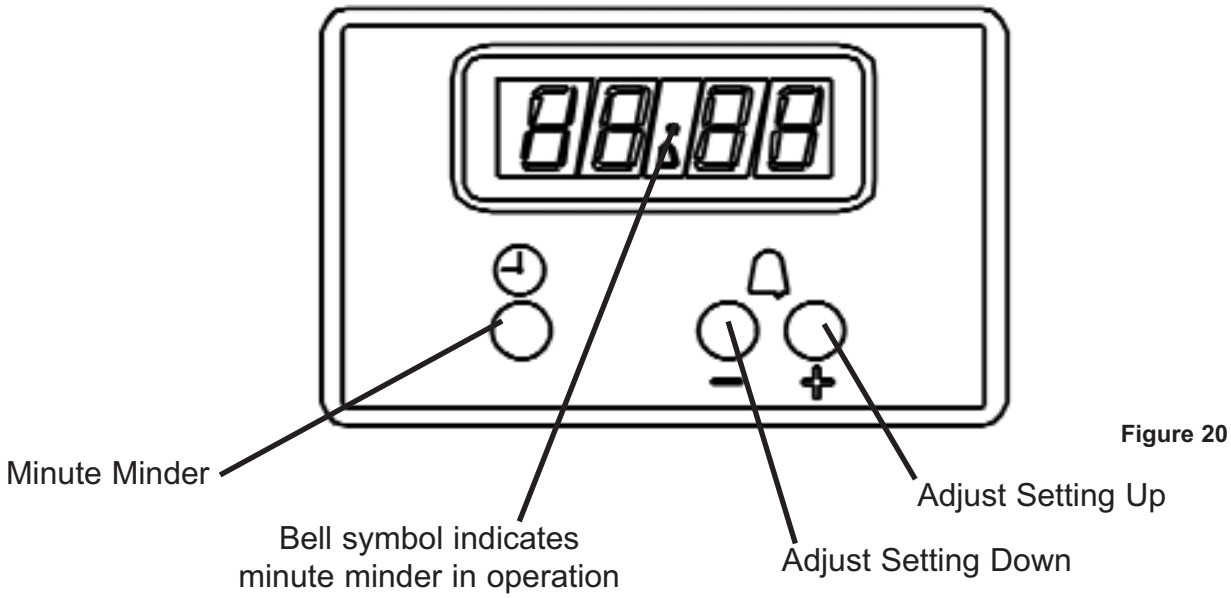


Figure 20

Functions:

Power on
Display is flashing

Set time of day

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

Set minute minder
This function is permanently activated and can be immediately set with "+" and "−" buttons.
During setting, the units are 10 seconds.
During count down the minute minder has priority in the display. The units are seconds.
The maximum time is 99 minutes.

Reset minute minder

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

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

Signal Sound
The sound of the signal can be changed if desired.
When the display shows the time-of-day, the signal frequency can be selected by pressing the "−" button.

Three different frequencies are selectable.

Cooking Guide

Heartland 7200/ 9200 Cooking Guide

Meat Roasting Guide

Food	Temp (°F)	Time	Rack Position
Whole Chicken	**375°F**	**40min/lb**	**3rd**
Chicken Wings	350°F	20min	4th
Fish	**350°F**	**20min**	**2nd**
Roast	325°F	35min/lb	2nd or 3rd
Lamb	**325°F**	**35min/lb**	**2nd**
Turkey - unstuffed	325°F	12-16min/lb	2nd
Turkey - stuffed	**325°F**	**15-18min/lb**	**2nd**

Broiling Guide

Food	Temp (°F)	Time	Rack Position
Steak	**Broil**	**10-15min**	**Broil Drawer**
Chicken Breast	Broil	30min	Broil Drawer
Pork Chops	**Broil**	**20min**	**Broil Drawer**

These times are approximate and should be used in conjunction with a properly placed meat thermometer.

Baking Guide

Food	Temp (°F)	Time	Rack Position
Sugar Cookies	**450°F**	**10min**	**Any**
Oatmeal Cookies	375°F	13min	Any
Cake	**350°F**	**35min**	**Any**
Muffins	375°F	20min	Any
Fruit/ Homemade Pie	**375°F**	**60min**	**3rd**
Pie Crust	425°F	10-12 min	3rd
Pizza	**425°F**	**17-20min**	**1st or 3rd**
Rising Crust Pizza	400°F	20min	3rd or 4th
Lasagna Fresh	**375°F**	**60min**	**2nd or 3rd**
Lasagna Frozen	375°F	120min	2nd or 3rd
Brownies	**375°F**	**30min**	**Any**
French Fries	475°F	35min	3rd

These temperatures are for reference only. Recipe or package directions should take precedence.

Figure 21

Care and Cleaning

CAUTION: When cleaning the cooking surface around the valve stems, be aware that detergents may corrode the electrical contacts on the valve switches (preventing an ignition spark) and may also degrade the gasket seal on the valve itself (causing a gas leak).

Porcelain

Keeping it clean

The porcelain is very serviceable and simple to clean, but because it is glass, it will not withstand rough handling or abuse. Never clean porcelain parts while stove is hot. Porcelain is glass and sudden changes in temperature may cause cracking. Clean porcelain surfaces, using warm soapy water, glass cleaner or non-abrasive cleaner and a soft cloth. Avoid abrasive cleaners.
If any acid-based food or liquid, such as lemon juice or tomato juice is spilled on the range wipe it at once to prevent staining.
Note: Red appliances only - a red wax coating has been added for preparation purposes which may wear off during cleaning - this is normal and does not affect finished product.

WARNING

When moving range for service or cleaning

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

Important

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

Oven Cleaning

Your range must be kept clean and free of accumulations of grease or spillovers which may ignite. This is most important in the oven and broiling compartment. When cleaning the oven, make sure it is turned “Off” and is cool. For simple spills, clean the oven with a strong solution of detergent, then wipe with a clean damp cloth and dry.
When food or grease has burned on the oven lining, apply a strong oven cleaning compound. Follow directions on the package, but avoid applying a strong cleaner to the front flanges or sides of end panels because it may destroy the oven door seals or plated surfaces.
Oven racks, oven rack supports, broiler pan rack, oven bottoms, and broiler pan are all removable for easy cleaning. Oven racks may be cleaned in your sink with dish cloth and detergent. If spillage has remained on the racks for an extended period, more vigorous cleaning with a steel wool soap pad may be required.

Surface Burners

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

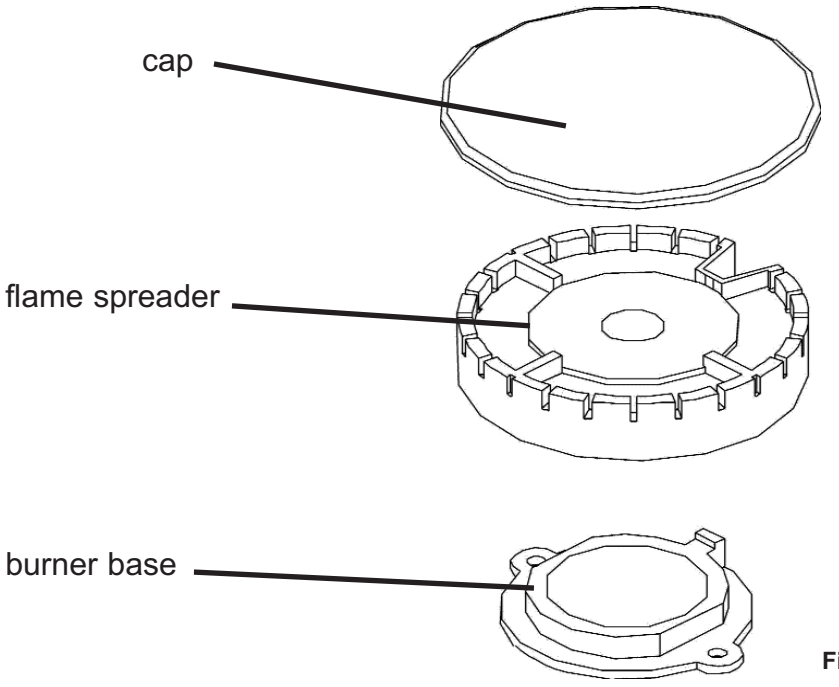


Figure 22

Nickel-Plated Trim

Nickel must be cleaned with warm soapy water and a mirco cloth. If any acid-based food or liquid, such as lemon juice or tomato juice, is spilled on the range, wipe it at once to prevent staining.

Exhaust Hood

An exhaust filter is included with your exhaust hood. The filter may be cleaned periodically in soapy water. The filter should be replaced every 4 months or when they begin to restrict air flow. Extras are available from your dealer or directly from Aga-Heartland. Please order four or more at one time to save freight and handling charges.
See instructions for ordering on page 8 under " EXHAUST HOOD "
The inside of your exhaust hood should be inspected periodically for grease buildup (a fire hazard) and cleaned as required with soap and water.

Oven and Cabinet Light Replacement

Before replacing lamp, disconnect the power at the main fuse or circuit breaker panel. When replacing light bulbs, wait until the oven and bulb are cool. Remove oven light lens by simply unscrewing it counterclockwise. The bulb can then be unscrewed easily. Always handle the bulb with a dry (never wet) cloth to protect hands. If light bulb should break, disconnect power to range by unplugging it or removing the fuse from the panel before touching the bulb. Replace the bulb. Use only a 40 watt oven bulb available at your local hardware store or appliance dealer.
When cleaning the oven, do not touch lens with a wet cloth.

WARNING!

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

Interior Oven Rack Removal

The oven rack is designed with stop-locks so that when placed correctly on the supports, it (a) will stop before coming completely out of the oven, (b) will not tip when placing or removing food.
To install, place the rack "feet" on the rack support and push the oven rack backward along the rack support. (see ①)
Push the oven rack all the way to the back until the oven rack slips off the end of the rack support. (see ②)
Then pull rack support ahead slightly to engage the "feet" with the rack support. (see ③) To remove reverse assembly procedure.

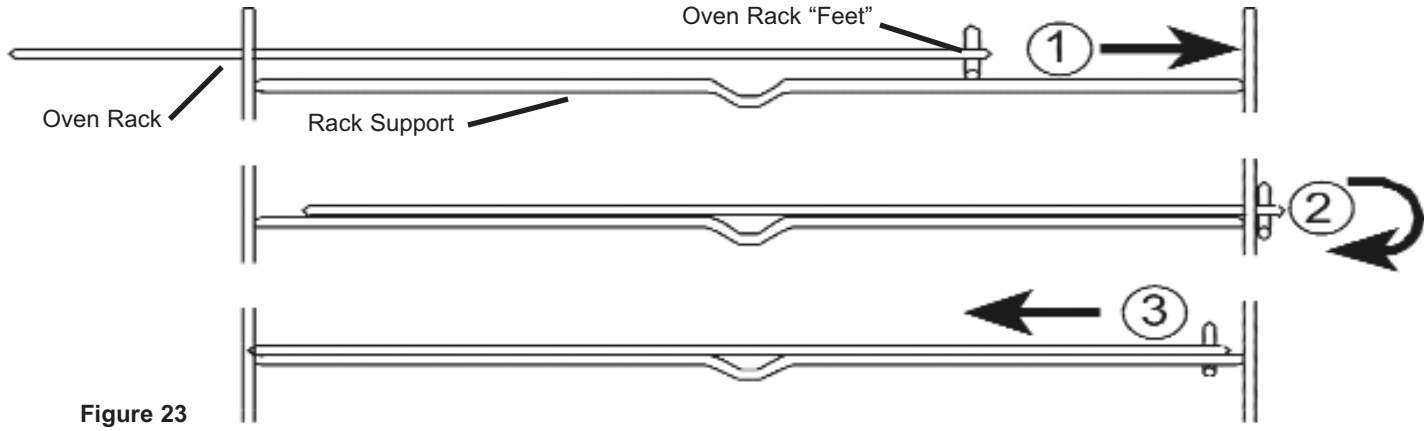


Figure 23

Rack Support Removal

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

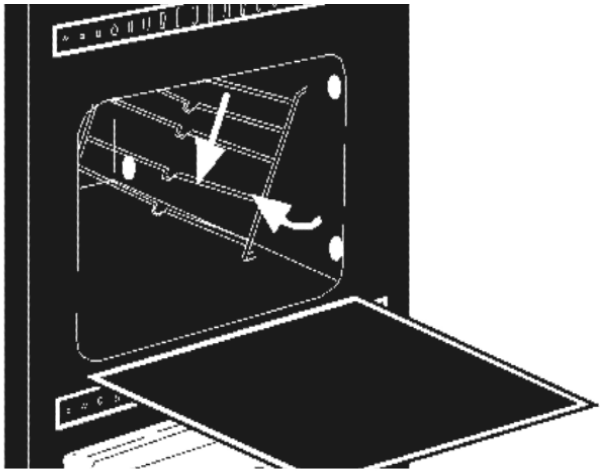


Figure 24

Removal of Oven Door

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

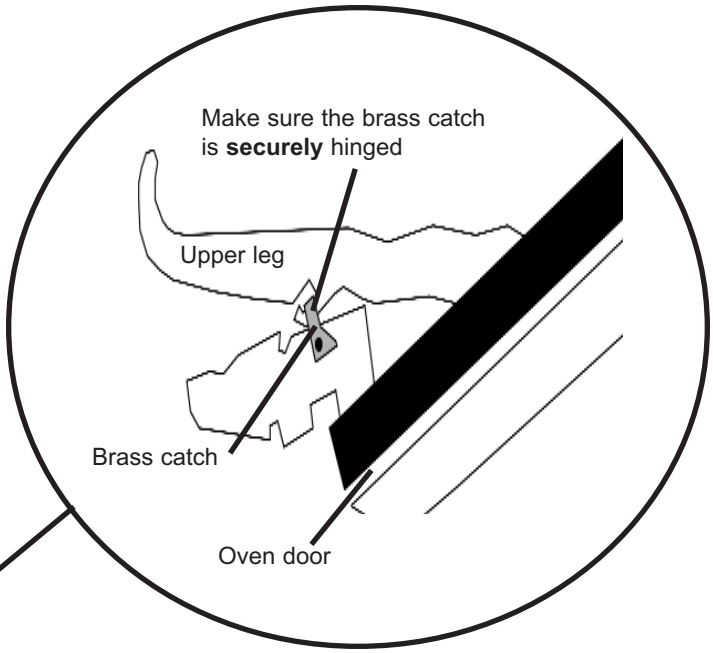
1) Open oven door, and latch the brass catches on to the upper leg of the hinge. (see below). Make sure the catch is **securely** hinged.

2) With a hand on each side of the door lift the door slightly, and pull out.

3) The door weighs about 25 lbs (11 kg), so exercise caution when removing the door.

4) To replace the door reverse this sequence.

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



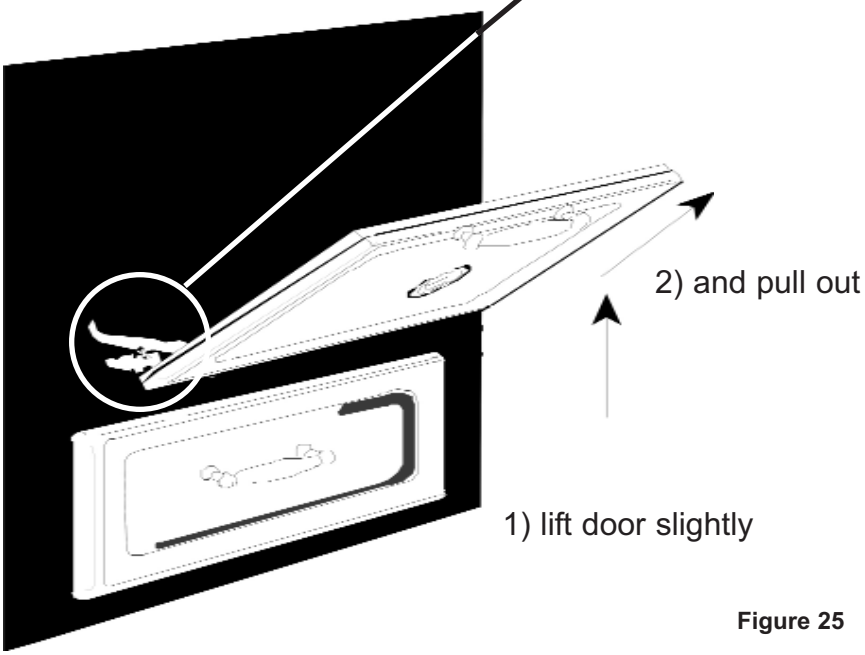


Figure 25

Broiling

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

When broiling, the oven control knob should be set to the broil symbol or the 500°F (265°C) setting on the knob. The broiler oven drawer should be left open 3 inches during broiling to allow the burner to stay on to it's highest position. This allows you to keep an eye on your food. If the door is closed during broiling, the temperature in the oven could reach 500°F causing the oven burner to cycle down to the "low position", which will affect your broiling time.

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

Broiling Pan

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

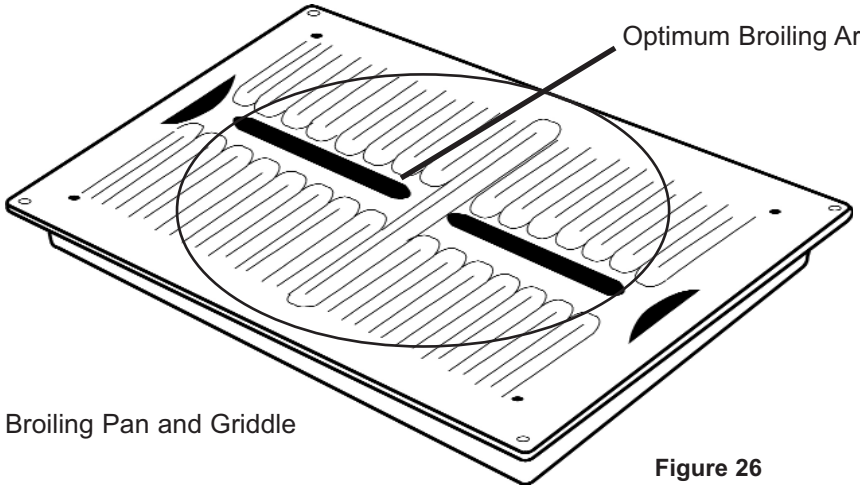


Figure 26

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

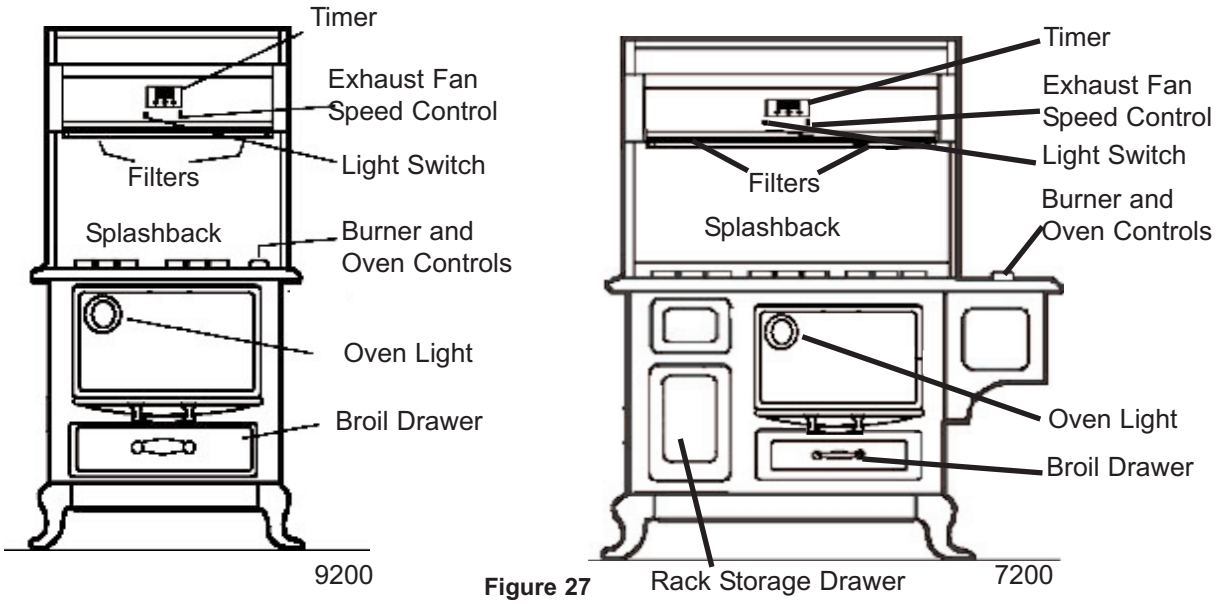


Figure 27

Burner Setup & Adjustment

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

You should check the following:

i) First check to make sure there are no gas leaks. Propane and natural gas have a very distinct smell which is easily detected by the human nose. If in doubt, soak each pipe joint with soapy water and look for bubbles. Do not use an open flame for testing.

ii) Check that all the controls are operating properly by lighting each of the burners. Turn the burn ers on by pushing down and turning counter clockwise. Try them at low, medium and high set tings.

iii) Check the quality of the flame. The top burners should have a steady, relatively quiet flame with a 1/2" (13mm) sharp blue cone. There should be no orange flame. The oven burner should have a clean blue flame with inner cones of 1/4" to 1/2" (6.35mm to 13mm). See figure 28.
If everything checks out, you're "cooking with gas". If not, refer to the trouble shooting guide, page 32.

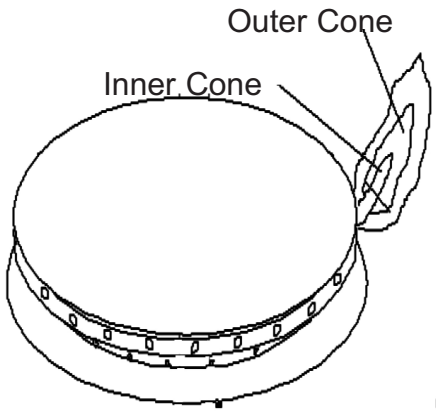


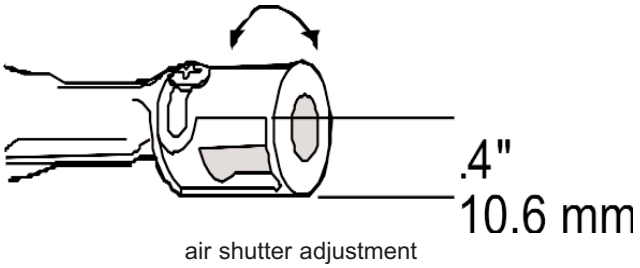
Figure 28

Air Shutter Adjustment (oven burner only)

The quality of the flame can be changed by adjusting the air shutters. Factory setting on the air shutter is 0.40" (10.6mm). (see figure 29)

Reduce the shutter opening if:
- the flame appears unsteady
- is not burning all the way around
- is noisy like a small blow torch.

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

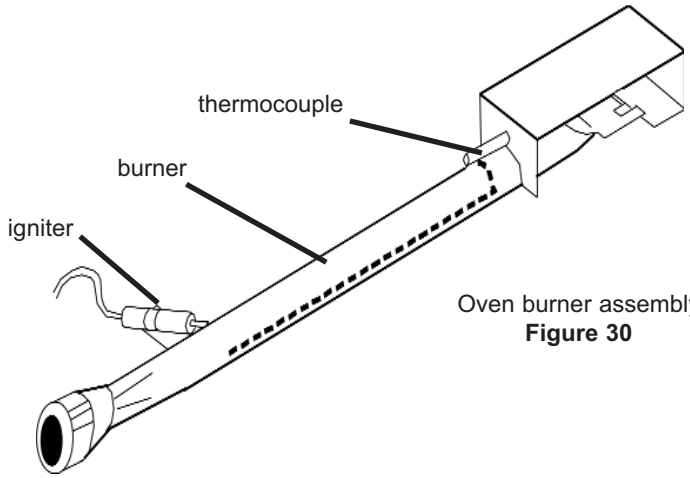


air shutter adjustment
Figure 29

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

Oven Burner Assembly

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



Oven burner assembly
Figure 30

IMPORTANT

The thermocouple and igniter positioning is very important to the operation of the oven. These two items must be checked before putting the appliance into operation. (see figure 31)

NOTE: Before putting the 7200 /9200 Gas Range into service, be sure that all the setup procedures recommended in this manual have been completed.

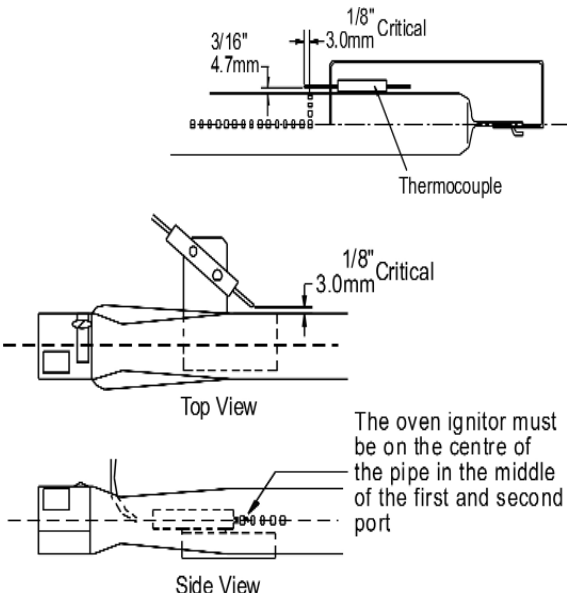


Figure 31

TROUBLESHOOTING GUIDE

FOR ALL BURNERS EQUIPPED FOR REIGNITION
WITH " AUTO RE-IGNITION "

Problem	Cause	Remedy
A. Spark Ignition 1. No sparks when any control knob is turned to “light”.	No power to spark module - module switch faulty.	Check electrical supply to spark module with voltmeter - replace module.
2. No sparks when one or some control knob(s) is (are) turned to “light”.	Reignition electrode controlled by knob switch is grounded or has a high resistance leak.	Check high voltage wires carefully for loose connections or pinches in the wires; if connections are tight, replace high voltage wire.
	Electode to far from burner base.	The igniter is on an eccentric pin, so rotating the igniter in its place will bring the igniter closer to the burner base.
3. Sparking occurs at electrodes when all control knobs are turned off.	Disconnected switch lead or short in switch lead.	Check all switch lead connections for looseness and wires for damage.
4. All burners that are turned on have lighted but electrodes are still sparking.	High resistance or open connection between spark output terminal and H.V. wire receptacle. (spark will jump small gap but sensing current will not.)	Push receptacles firmly onto all terminals Check positioning of shrink sleeving on receptacle - should be flush with end of receptacle - trim if necessary.
	Defective module.	Replace module.
	Ground/Earth lead to module disconnected or range chassis not properly connected to ground/earth lead or through thrid prong of power cord plug, combined with reversed power supply polarity.	Check ground/earth connection of range chassis and ground/earth lead connection to module.
5. One or more burners have lighted but electrodes are still sparking.	Pots or cooking utensils (i.e. griddle plates) are too large and are smothering the flame causing the reignition to spark.	Use smaller sized pots or reduce size of flame. Do not use griddle plate directly over top of grates. Aga-Heartland sells a griddle kit #7602 complete with griddle support.
B. Oven Burner 1. No main burner flame.	Defective safety thermocouple.	Replace thermostat above - always check gas pressure before replacing thrmostat.
	Defective thermostat (unit under oven control knob), no main burner flame at any setting.	Make sure thermocouple is hand tightened +1/4 turn. Replace safety thermocouple - NOTE: There are no field adjustments for this control.
2. Oven will not maintain proper baking temperarture.	Oven bulb not in proper location.	Secure oven bulb in clips that hold it in proper location.
	Oven bulb coated with foreign material. (i.e. oven cleaner etc.)	Use fine steel wool or scouring pad to gently clean the surface of the bulb - NOTE: Replace carefully in locating clips.
	Oven bottom covered with aluminium foil.	If foil blocks holes or slots in oven bottom, oven heat distribution will be affected - remove foil.
	Utensils too large for oven reducing free circulation of air.	Allow at least 1 1/2” to 2” (3.8cm to 5.0 cm) clearance for air circulation between utensils and between utensils and oven surface.

Conversion Kits and Information

Normally, Model 7200 and 9200 are ordered from the factory preset for either Natural Gas or Liquid Propane. However, they can be converted after installation by performing a conversion procedure to the gas components with the appropriate conversion kit.

The components requiring conversion are,
1) the pressure regulator,
2) top burner controls,
3)oven burner control,
4) the top burners
5) oven burner

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

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

The kits available are:

7704	7200 Orifice Kit LP Domestic -SABAF
7705	9200 Orifice Kit LP Domestic -SABAF
7706	7200 Orifice Kit Nat Domestic -SABAF
7707	9200 Orifice Kit Nat Domestic -SABAF

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

Products
See our complete line of kitchen appliances:

3015- 30" Classic II Series Refrigerator, 18 cubic feet capacity, bottom-mount freezer drawer, and convienient top-mount fresh food compartment. Ice maker is available as an option. The Classic series also offers an optional Cowl. Energy efficiency rating 548 kwh/year. Also available in Legend **3065** models.

3115- 36" Classic II Series Refrigerator, 22 cubic feet capacity, top-mount freezer, counter-depth design. Ice maker is standard. The Classic series also offers an optional Cowl. Energy efficiency rating 552 kwh/year. Also available in Legend **3165** models.

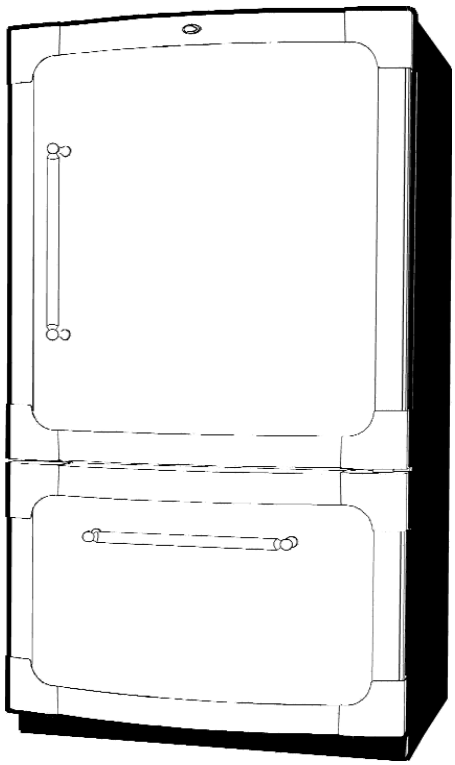
3530- Legend Gas / Electric kitchen range - 4 sealed gas burners, electric convection oven fits in a 30" opening! Cooktop versions for Legend **3800** models are available.

3630- Legend 36" Gas / Electric kitchen range - 6 sealed gas burners or 4 sealed burners and centre grill! Electric convection oven comes standard. Cooktop versions for Legend **3820** models are available.

9800 (Built-in)- 30” electric wall oven. Can also be installed udercounter with a cooktop. Includes self-clean option.

4210- 30" Gas / Electric kitchen range - 4 sealed gas burners, self clean oven feature, electric convection oven fits in a 30" opening!

Model 3015:



Model 1903

5210- 48" Gas / Electric kitchen range- 6 sealed gas burners, self clean oven feature, electric convection oven, dual fuel!

6210- 48" Electric kitchen range- 5 solid element burners, self clean oven feature, convection oven.

8210- 30" Electric kitchen range- 4 solid element burners, self clean oven feature, convection oven fits in a 30" opening!

7200- 48" Gas or propane kitchen range - 6 sealed gas burners, a chef's dream come true!

9200- 30" Gas or propane kitchen range - 4 sealed gas burners, fits in a 30" opening!

1902/03 (Oval)- Wood burning cookstove-old fashioned cooking available in two models

2602/03 (SweetHeart)- Wood burning cookstove-same as the Oval, in a smaller version!

For more information please call your dealer, or call Aga-Heartland:
Phone 1-877-650-5775 or Fax 1-519-650-3773

7200/9200 Parts Diagram

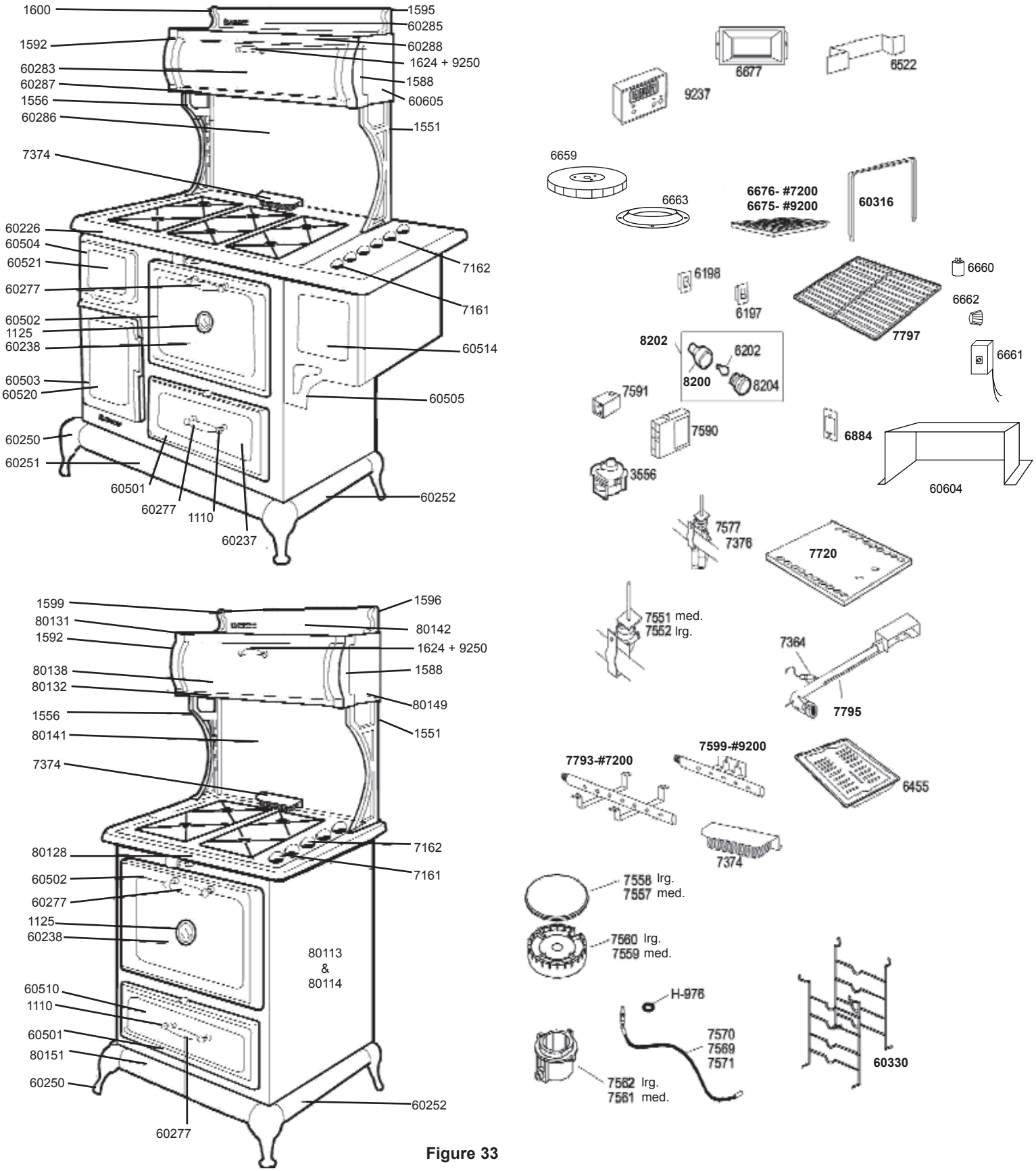


Figure 33

Model 7200/9200 Range Parts List

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

1110 Oven Door Handle Stanchion
1125 Oven Door Thermometer (Non Funtional)
1551 Right Cabinet Bracket
1556 Left Cabinet Braket
1588 Right Cabinet Corner
1592 Left Cabinet Corner
1595 Right Cresting Corner
1600 Left Cresting Corner
1624 Cabinet Door Handle
3556 Gas Regulator
6197 2 Speed Blower Control Switch
6198 Range Light Switch
6202 Oven Light Bulb - 40W
6437 Oven Door Hinges L & R (not shown)
6455 Broiler Pan & Cover
6522 Exhaust Deflector
6659 Blower and Inlet Ring
6660 Capacitor 5UF /370
6661 Speed Control
6662 Blower Knob
6663 Inlet Ring
6675 Exhaust Filter (30”)
6676 Exhaust Filter (48”)
6677 3-1/2” x 10” Exhaust Adaptor
6884 Storage Door Magnet Assembly
7161 Oven Control Knob
7162 Top Burner Control Knob
7331 Thermocouple
7364 Oven Burner Igniter Wire
7374 Flue Deflector
7376 Oven Burner Control Large Burner
7551 Control Valve Medium Burner
7552 Control Valve Large Burner
7558 Large Burner Cap
7557 Medium Burner Cap
7559 Medium Flame Spreader
7560 Large Flame Spreader
7561 Medium Burner Base
7562 Larger Burner Base
7569 Ignition Electrode (1200MM Lead)
7570 Ignition Electrode (900MM Lead)
7571 Ignition Electrode (600MM Lead)
7577 Oven Burner Control Medium Burner
7590 Spark Module 0+6
7591 Spark Module 0+2(7200 only)
7599 Manifold Weldment (9200 only)
7720 Oven Bottom Pan
7793 Manifold Weldment (7200 only)
7795 Oven Burner
7797 Oven Rack
8200 Light Socket & Housing
8204 Oven Lens
9237 Electronic Minute Minder
60501 Warming Drawer Frame
60237 Warming Drawer Bubble Panel (specify color)
60238 Oven Door Bubble Panel (specify color)
60502 Oven Door Frame
60503 Rack Storage Door Frame (48”)
60241 Rack Storage Door Bubble Panel (48”)
60504 Utensil Drawer Frame (48”)
60243 Utensil Drawer Bubble Panel (48”)
60505 Reservoir Front (48”)
60245 Reservoir Bubble Panel (specify color)(48”)
60250 Base leg
60251 48” Base Front Skirt - Nickel
60252 30”/48” Base Side Skirt
60254 48” Base Rear Skirt - Black (not shown)
60226 48” Stove Band
60277 30”/48” Oven/Warning Drawer Handle
60283 48”Cabinet Door Panel (specify color)
60285 48” Cresting Panel (specify color)
60286 48” Splashback(specify color)
60287 Lower Cabinet Strip (48”)
60288 Upper Cabinet Strip (48”)
60293 Cabinet Wrap Weldment (48”)
60316 Oven Gasket
60330 Oven Rack Support (4 Position)
60520 Rack Storage Bubble Panel
60521 Untensil Drawer Bubble Panel
60522 Reservoir Bubble Panel
60604 Blower Mounting Box
60605 Closet Wrap Assembly (48”)
80113 Left Hand Side Panel Classic II
80114 Right Hand Side Panel Classic II
80128 30” Front Band
80131 Upper Cabinet Strip (30”)
80132 Lower Cabinet Strip (30”)
80138 30” Cabinet Door Panel (specify color)
80141 30” Splashback (specify color)
80142 30” Cresting Panel (specify color)
80149 Cabinet Wrap Weldment (30”)
80151 30” Base Front Skirt
80152 30” Base Rear Skirt (not shown)
9250 Cabinet Door Stantion
H-976 Spark Ignitor O-Ring

Please order part by number. Parts may be ordered from you dealer or direct from Aga-Heartland. Telephone for prices and ordering instruction. Call 877-650-5775,and ask for the order desk.

Serial No. **HLG00001**

HLG00001

HLG00001

HEARTLAND

Model 7200/9200

1050 FOUNTAIN ST N. CAMBRIDGE,
ONTARIO, CANADA N3H 4R7

Serial No. HLG00001

	Natural Gas	LP/Propane
Medium	8000 BTU/HR	7000 BTU/HR
Large	10000 BTU/HR	9000 BTU/HR
Oven	16500 BTU/HR	16500 BTU/HR
Manifold Pressure	5 IN. W.C.	10 IN. W.C.
Power Requirements	120 Volt 3 amps. 60 Hz	

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

Surface adjacent to cook top-left (7200)	1” (25mm)
Surface adjacent to cook top-right (7200)	0” (0mm)
Surface adjacent to cook top (9200)	0” (0mm)
Surface adjacent to warming oven	0” (0mm)
Cook top to underside of adjacent cabinets	18”(457 mm)
Cook top to underside of cabinets	30 1/4” (768 mm)
Maximum depth of overhead cabinets	13”(330 mm)
Maximum depth of counters	24”(610 mm)
Maximum height of counters	36”(914 mm)
Rear clearance	0”

Meets household cooking appliance latest Standard.
May be vented. If vented, see installation instructions.

ANSI Z21.1-2005 HOUSEHOLD COOKING APPLIANCE

DESIGN CERTIFIED

C SA US

HLG00001

Wiring Diagrams

Technical Data

- Voltage 120 v / 60 Hz
- Load 3 amps (model 9200)
- Load 3 amps (model 7200)

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

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

Gas services should be checked by a qualified gas technician.

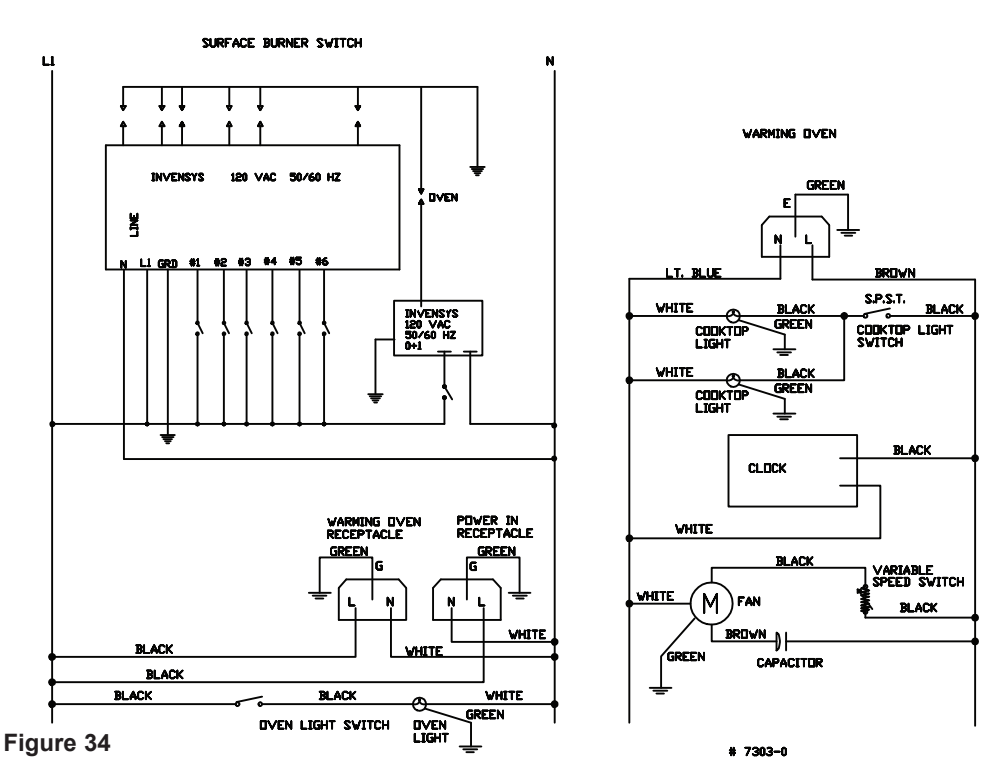


Figure 34

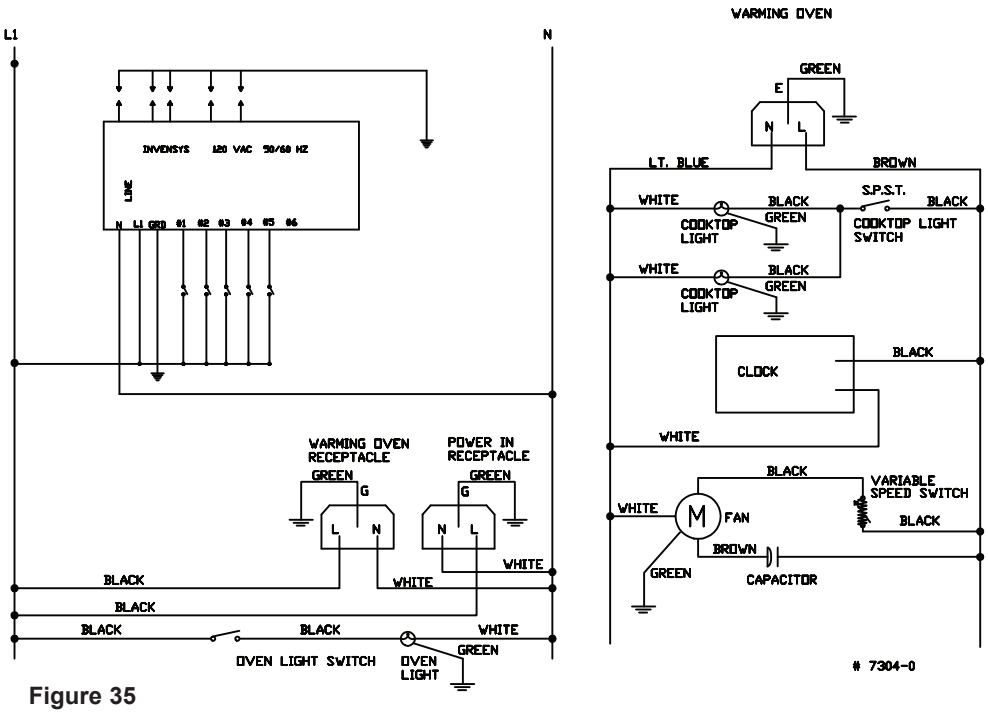


Figure 35