

PROLINE RANGE HOODS



Proline Gas & Dual-Fuel Range Installation & Owner's Manual

INCLUDES:
PLSR 30GE/GG, 36GE/GG & 48GE/GG

INSTALL MANUAL

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Installation Manual

SECTION 1 READ THIS FIRST: SAFETY & CODES

This gas range is designed for safe, reliable residential use when installed and operated according to this manual.

Before beginning installation or operation, read this entire section carefully. Failure to follow safety guidelines may result in fire, explosion, property damage, injury, or death.

1.1 Critical Gas Safety Information

If You Smell Gas:

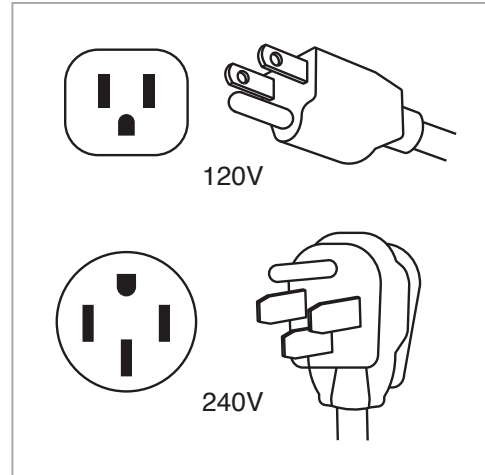
- Do not try to light any appliance
- Do not touch electrical switches
- Do not use phones inside the building
- Immediately leave the building and call your gas supplier from a safe location
- If your supplier is unreachable, contact the fire department

Flammable Vapor Safety

Never store gasoline or other flammable vapors or liquids near the range.

1.2 Electrical Safety

- Range must be properly grounded according to local codes
- Plug into a 120V grounded outlet only (gas models)
- Dual fuel models require a properly grounded 240V electrical connection for the electric oven
- Do not remove the grounding prong
- Do not use adapters or extension cords
- Disconnect power before servicing



1.3 Cooktop Safety

- Never operate surface burners unattended — oils may ignite
- Keep flammable materials away from burners
- Adjust flame to remain under cookware; flames should not flare around the sides
- Do not use the cooktop as a storage area
- Use cookware with flat, stable bottoms

1.4 Oven & Broiler Safety

- Do not use the oven or broiler as a space heater
- Do not block oven vents; proper airflow prevents carbon monoxide buildup
- Never line oven bottom or racks with foil — this traps heat and creates a fire hazard
- Use caution when opening a hot oven door; steam can cause burns
- Keep children away during and after use

1.5 Anti-Tip Device & Tipping Hazard

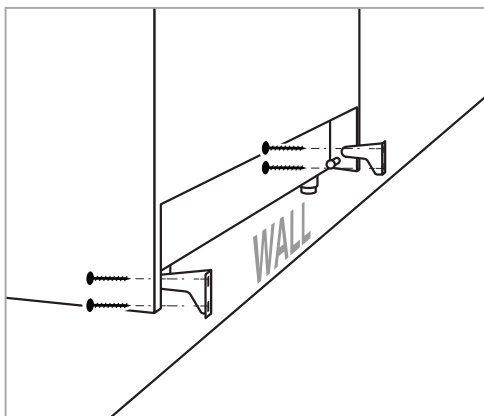
WARNING: A child or adult can tip the range and be seriously injured or killed.

To reduce the risk of tipping:

- The anti-tip bracket must be properly installed and engaged according to the Installation instructions
- Verify the rear leveling leg is fully engaged with the anti-tip bracket after installation
- Recheck anti-tip bracket engagement anytime the range is moved, serviced, or adjusted

- Never allow anyone to sit, stand, or lean on an open oven door

Refer to the Installation section of this manual for complete anti-tip bracket installation instructions.



1.6 Ventilation & Indoor Air Quality

Gas cooking produces heat and combustion byproducts. To ensure safe indoor air quality:

- Use a functioning range hood or ventilation system
- Open a window when possible during high-heat cooking
- Do not obstruct ventilation openings
- Ensure burners maintain a stable blue flame
- Do not use downward-blowing “air curtain” hoods — they interfere with gas burner operation

1.7 Proposition 65 Warning

This product can expose you to chemicals including nickel, known to the State of California to cause cancer.

For more information, visit www.P65Warnings.ca.gov

1.8 General Safety Precautions

- Remove all packaging before use
- Do not store items inside the oven or on the cooktop
- Keep children away during operation and cool-down
- Do not modify the appliance
- Do not remove the model/serial label

1.9 When to Stop and Contact a Professional

Stop installation, shut off gas/electric, and contact a qualified technician if:

- You detect gas odor
- Burners produce yellow flames
- Electrical issues occur (sparks, tripping breaker)

- The oven or burners fail to ignite
- The range appears damaged or unstable
- All gas work must be performed by a licensed technician

SECTION 2 BEFORE YOU BEGIN

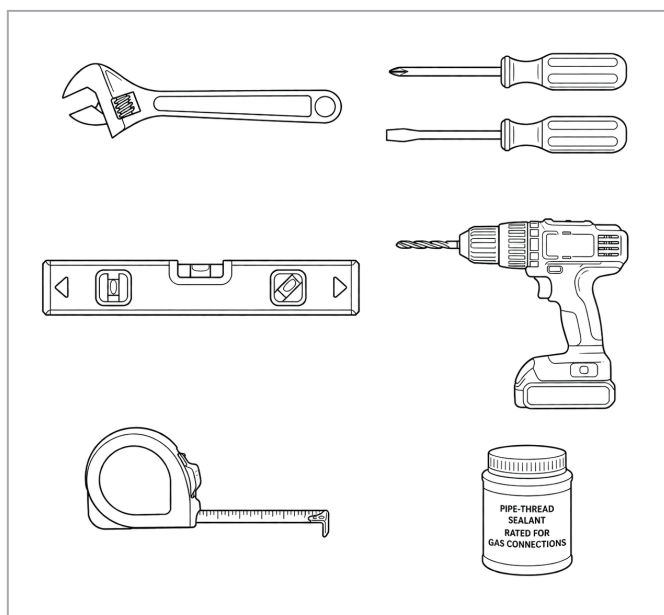
This section covers everything you should do before installing the range, including verifying the gas type, inspecting the appliance for shipping damage, preparing your workspace, and performing basic operational checks. Completing these steps helps ensure a smooth installation and reduces the chance of delays or installation errors.

2.1 Tools and Parts You Will Need

Before starting installation, gather the following commonly required tools:

- Adjustable wrench
- Phillips and flathead screwdrivers
- Level (24" recommended)
- Drill and appropriate bits
- Tape measure
- Pipe-thread sealant rated for gas connections
- Soapy water solution for leak testing

These tools are typical for gas range installation. Some installations may require additional tools depending on cabinetry, gas line access, and local code requirements.



2.2 Included Parts

Your gas range includes:

- Burner grates
- Burner caps and bases
- Oven racks
- Anti-tip bracket and mounting hardware
- Conversion kit for LP

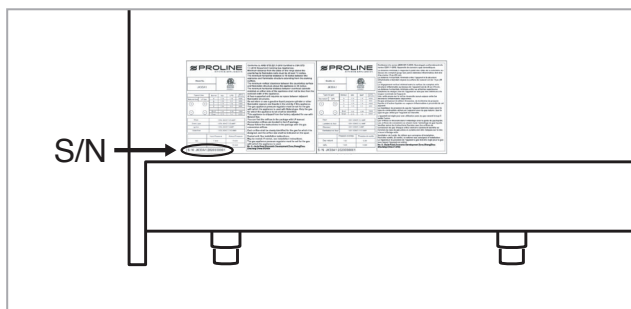
Verify all parts are present before beginning installation. If anything is missing or damaged, contact customer support before proceeding.

2.3 Model Identification and Rating Label

Locate the model/serial rating label on the range. This label contains:

- Model number
- Serial number

You will need this information during installation, for LP conversion (if required), and for any future service needs.



2.4 Gas Type Verification (Natural Gas or LP)

Before installation, confirm that the range is configured for the gas type used in your home.

- All ranges ship factory-configured for Natural Gas (NG)
- If your home uses Liquid Propane (LP), the included LP conversion kit must be installed before connecting the gas supply
- Dual fuel models still use gas for the cooktop and are also shipped configured for Natural Gas
- Gas conversions must be performed by a qualified gas technician

Do not proceed with installation until the correct gas type configuration has been verified.

2.5 Unpacking the Range Safely

Carefully remove all packaging materials from the appliance, including:

- Outer carton
- Plastic wrap
- Corner protection blocks
- Grates, burners, and internal components
- Protective film on stainless surfaces (if present)

Use caution when removing staples from the packaging to avoid injury or scratching nearby surfaces.

2.6 Moving and Handling the Range

Gas ranges are heavy appliances. Use two or more people when moving or positioning the unit.

- Do not lift the range by the door handle
- Protect floors with cardboard or moving blankets
- Tilt gently and use the rear wheels (if equipped) to position the range safely

2.7 Inspecting for Shipping Damage

Before installation, inspect the range carefully for:

- Dents, scratches, or deformation
- Damage to the cooktop surface, burner components, or oven cavity
- Broken or missing parts
- A door that does not open or close smoothly

If any damage is found, do not proceed with installation. Contact customer support immediately. Installation of a damaged appliance may void warranty coverage.

2.8 Testing the Range Before Installation

Before pushing the unit into place, connect the range to the appropriate electrical supply—120V for gas models or 240V for dual fuel models—and perform a basic functional check.

Verify the following:

- Oven light turns on
- Electronic controls respond (if applicable)
- Igniters click when surface control knobs are turned
- No unusual noises or visible issues

Do not connect the gas supply at this time. This step is intended only to verify electrical operation and identify potential issues before installation.

2.9 Preparing the Installation Area

Before setting the range in place:

- Ensure the floor is level, stable, and free of obstructions
- Verify cabinetry and countertop dimensions meet the clearance requirements found in Section 3

- Confirm that the gas shutoff valve is accessible and located where required by local codes
- Confirm that the electrical outlet is accessible
- Remove any obstacles that may interfere with sliding the range into position

2.10 When to Contact a Professional Before Continuing

Stop and contact a qualified installer or service technician if:

- You cannot confirm your home's gas type
- You find damage during inspection
- You discover mismatched components or missing parts
- Your installation area does not meet clearance or code requirements
- You are unsure how to perform any step safely

Proceeding without resolving these issues may result in unsafe operation.

SECTION 3 INSTALLATION REQUIREMENTS

Before installing the range, review all space, clearance, gas, electrical, and ventilation requirements. Proper preparation ensures safe operation, reduces installation difficulties, and helps avoid service issues.

3.1 Clearance and Cabinet Requirements

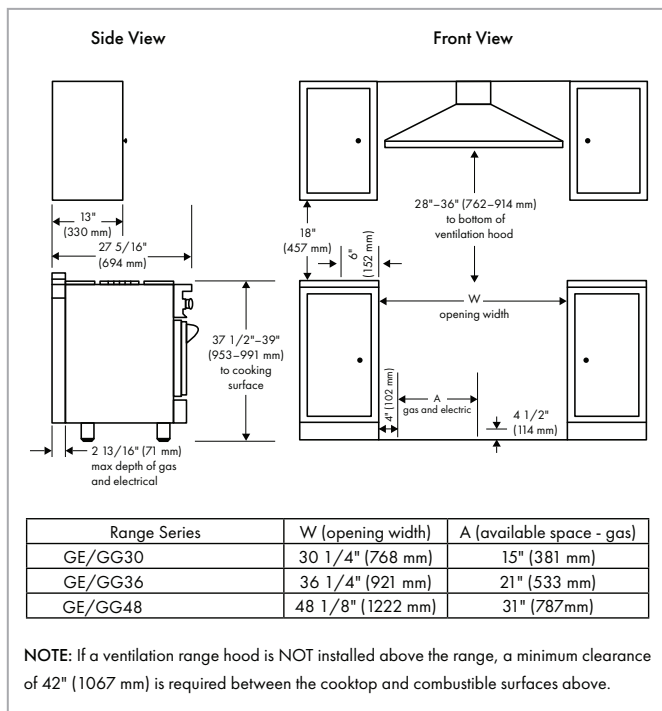
Install the range in a location that meets all required clearance and cabinetry specifications. Proper clearances help prevent heat damage and ensure safe operation.

Minimum installation requirements include:

- Side clearance to vertical combustible surfaces: per model specifications (refer to the supplied dimension chart)
- Rear clearance to wall: per model specifications
- Overhead cabinetry clearance: cabinet bottom must meet the minimum vertical clearance above the cooktop
- Appliances above the cooktop: any ventilation hood or microwave installed above the range must meet the manufacturer's minimum height requirements
- Opening width: must match the range width and required side clearances

- Countertop height: cooktop surface should sit flush with or slightly above the surrounding countertop
- Cabinet construction: surrounding cabinetry must be made of heat-resistant materials
- Base cabinet fit: adjacent cabinets must allow the range to slide fully into place without interference

Refer to the accompanying illustration and dimension chart for all required measurements.



3.2 Floor Requirements

Ensure that the floor under the range is:

- Rigid, level, and capable of supporting the appliance weight
- Free of pits, dips, or uneven sections
- Made of material suitable for high temperatures

Do not install the range over carpet. Ensure all leveling legs rest fully on the floor after installation.

3.3 Ventilation Requirements

Proper ventilation is essential for safe operation of a gas range.

- Install a functioning range hood or ventilation system above the cooktop
- Recommended mounting height for most hoods is 28" to 36" above the cooking surface
- Ensure ventilation ducts, if required by the hood, meet local code requirements

- Avoid installing downward-blowing air-curtain hoods, as they may interfere with burner performance

3.4 Gas Supply Requirements

Your home must have a gas supply line that meets local codes and the range's specifications.

Requirements include:

- A dedicated gas shutoff valve located near the installation area and accessible after installation
- A clean, properly sized gas supply line
- Gas pressure within the accepted range for Natural Gas or LP
- Use of a certified flexible gas connector of appropriate length and diameter

All gas installations must be performed by a qualified technician.

3.5 Electrical Requirements

The range requires a dedicated, properly grounded electrical outlet appropriate for the model configuration.

Requirements:

- Three-prong grounded outlet
- Located within reach of the range's power cord
- Accessible after installation
- Not shared with high-load appliances on the same circuit
- No extension cords or adapters

Gas models require a dedicated, properly grounded 120V, 60 Hz electrical outlet.

Dual fuel models require a dedicated, properly grounded 240V, 60 Hz electrical outlet to power the electric oven.

3.6 Location of Gas and Electrical Connections

Before sliding the range into its final position, confirm that:

- The gas supply connection is positioned so the flex connector will not kink or bind
- The electrical outlet is accessible and properly located
- Neither connection point interferes with the range's rear cover, legs, or anti-tip bracket
- The planned position allows the range to fully engage the anti-tip bracket during installation

3.7 Local Codes and Special Installation Requirements

Installation must comply with all local building, mechanical, and fire codes. Additional requirements may apply in certain jurisdictions.

Examples include:

- Mobile or manufactured home installation standards
- Local altitude considerations affecting burner performance
- State-specific requirements (such as T-handle shutoff valves in certain regions)

Consult your local building authority or a qualified technician if you are unsure which codes apply to your installation.

SECTION 4 INSTALLATION

Installation must be performed by a qualified technician. Follow all local building and gas codes.

This section covers positioning the range, connecting the gas supply, performing an LP conversion (if required), installing the anti-tip device, and sliding the unit into its final position.

4.1 Positioning the Range

Before making any gas or electrical connections:

- Move the range close to the installation area, but leave enough space behind it for working room
- Confirm the floor is level and stable
- Confirm the anti-tip bracket is not yet engaged; installation of that bracket occurs later in this section
- Avoid scratching floors by using cardboard or a moving mat

4.2 Gas Connection

All gas work must be performed by a licensed gas technician.

Requirements:

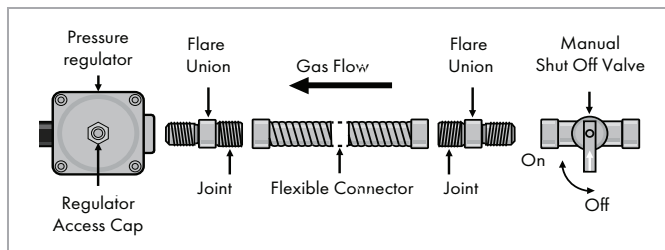
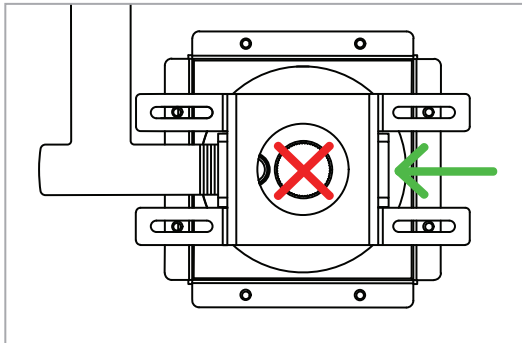
- A dedicated shutoff valve located in the installation area
- A certified flexible gas connector
- Pipe-thread sealant rated for gas connections
- No kinking or excessive bending of the flex connector

Step-by-step gas connection procedure:

1. Shut off the household gas supply
2. Apply pipe-thread sealant to male threads on the supply pipe

3. Attach the pressure regulator to the range's gas inlet. Ensure the arrow on the regulator points toward the range
4. Connect the flexible gas connector to the regulator
5. Connect the other end of the flex connector to the household gas supply
6. Tighten all fittings securely but do not overtighten
7. Turn on the gas supply and perform a leak test using a soapy water solution on all joints. Look for bubbles indicating leaks
8. If leaks are present, tighten fittings and retest until no bubbles form

Never use an open flame to check for gas leaks.



4.3 Liquid Propane (LP) Conversion Procedure

All ranges ship factory-configured for Natural Gas (NG). Homes using Liquid Propane (LP) require conversion before installation is completed. This procedure must be performed by a qualified technician.

Refer to the separate Liquid Propane (LP) Conversion Guide for detailed instructions.

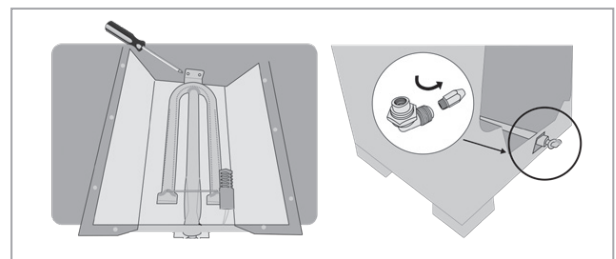
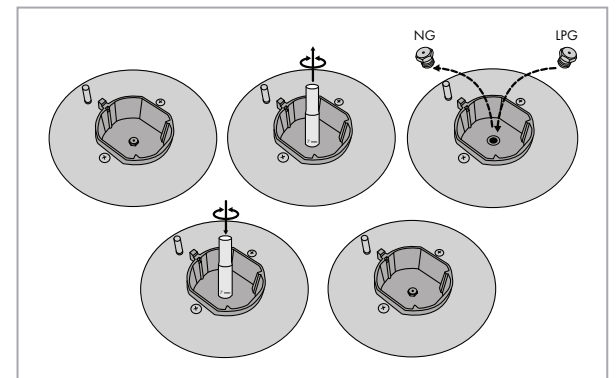
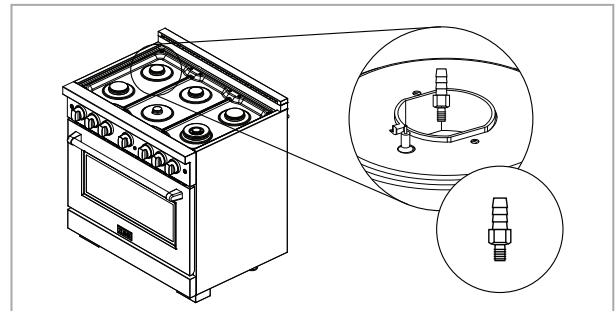
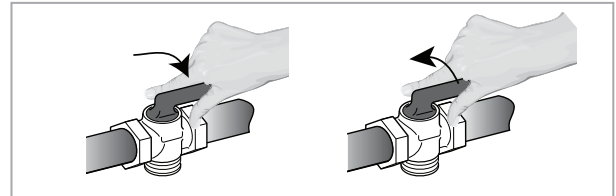
LP conversion includes:

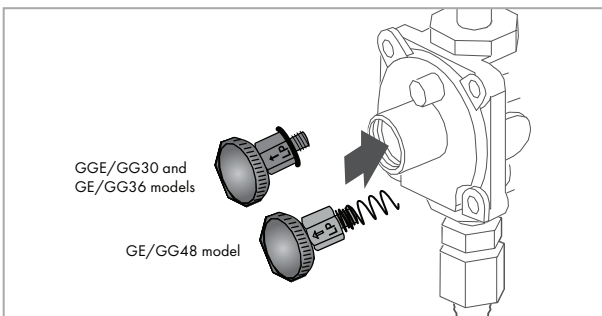
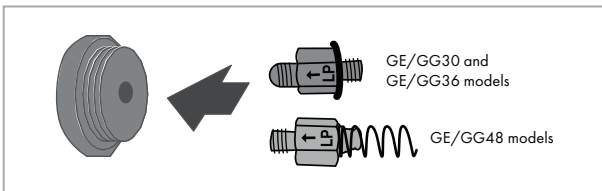
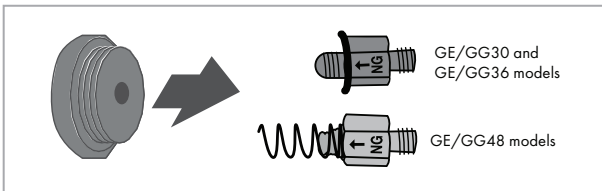
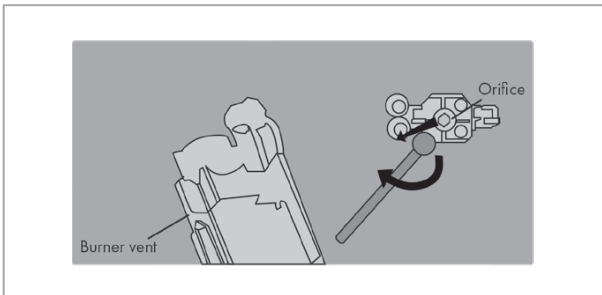
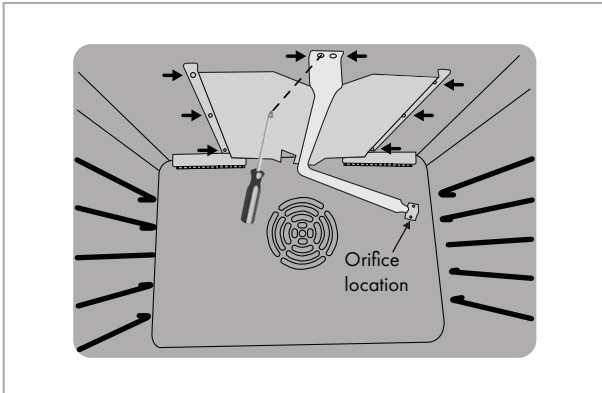
- Changing surface burner orifices
- Changing oven orifices (bake and broil)
- Reversing the pressure regulator cap to LP mode

General LP conversion process:

1. Disconnect power and shut off the gas supply
2. Remove burner caps and bases to access the surface burner orifices

3. Replace each natural gas orifice with the correct LP orifice from the conversion kit
4. Convert the oven bake and broil burners according to model-specific instructions
5. Remove the pressure regulator cap and reverse it to the LP setting
6. Restore gas and electrical power, then test ignition and flame appearance



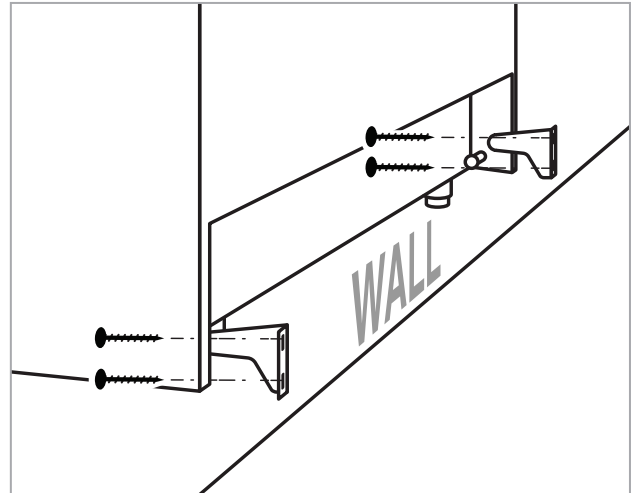


4.4 Electrical Connection

The range requires a grounded 120V, 60 Hz electrical outlet for gas models or a 240V electrical connection for dual fuel models.

Steps:

- Ensure the outlet is within reach of the power cord and accessible after installation
- Plug the range directly into the outlet. Do not use an adapter or extension cord
- Confirm that the outlet is not controlled by a wall switch

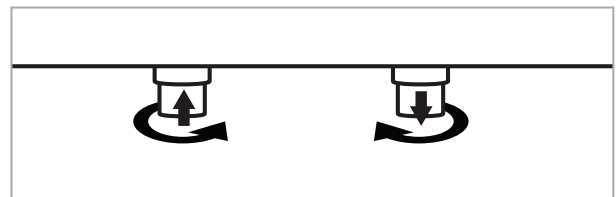


4.5 Installing the Anti-Tip Bracket

This is a required safety feature that prevents the range from tipping forward.

Steps to install:

1. Place the anti-tip bracket on the floor or wall according to the installation template
2. Mark and drill pilot holes
3. Secure the bracket using the provided screws
4. Slide the range toward the wall so the rear leveling leg fully engages the bracket
5. Confirm proper engagement by attempting to gently pull the range forward; it should not tip



4.6 Leveling the Range

Proper leveling ensures even cooking and correct engagement of the anti-tip bracket.

Steps:

- Place a bubble level on the cooktop surface

- Adjust the front and rear leveling legs until the range is level left-to-right and front-to-back
 - Rotate the leveling legs clockwise to shorten
 - Rotate the leveling legs counterclockwise to lengthen
- Continue adjusting until the range is level left-to-right and front-to-back
- Re-check level after sliding the range fully into position

4.7 Sliding the Range Into Final Position

- Slowly slide the range toward the wall, guiding the gas connector to avoid kinks
- Confirm the electrical cord is not pinched
- Ensure the rear range engages the anti-tip bracket
- Push the range until it is flush with surrounding cabinetry
- Perform a final level check

SECTION 5 FINAL SETUP & TESTING

After the range is installed, leveled, connected, and properly engaged with the anti-tip bracket, perform the following tests to ensure safe operation. These steps must be completed before the appliance is used for cooking.

5.1 Surface Burner Ignition (All Models)

Each surface burner must ignite promptly and produce a steady blue flame.

Steps:

1. Ensure the gas supply is turned on
2. Turn one burner knob to the ON position
3. Confirm that the igniter clicks and the burner lights within a few seconds
4. After ignition, turn the knob to a medium setting and verify that the flame remains stable
5. Repeat for all burners on the cooktop

If a burner fails to ignite, turn the knob to OFF, wait at least one minute to allow gas to dissipate, and retry. If ignition issues persist, contact a qualified technician.

5.2 Testing Gas Oven Ignition and Operation (Gas Models Only)

After the range is installed, leveled, connected to gas and electrical supply as applicable, and properly engaged with the anti-tip bracket, perform the following tests to ensure safe operation.

Bake Burner Test:

1. Set the oven to Bake mode at a moderate temperature
2. The igniter should glow or spark (model dependent), followed by burner ignition
3. Check for a steady blue flame after several seconds
4. Verify warm air is released from the oven vent

Broil Burner Test:

1. Set the oven to Broil mode
2. The igniter should activate, followed by burner ignition
3. Confirm that the broil burner remains lit and stable

5.3 Testing Electric Oven Operation (Dual Fuel Models Only)

Dual fuel models use an electric oven. Confirm that the heating elements operate correctly before use.

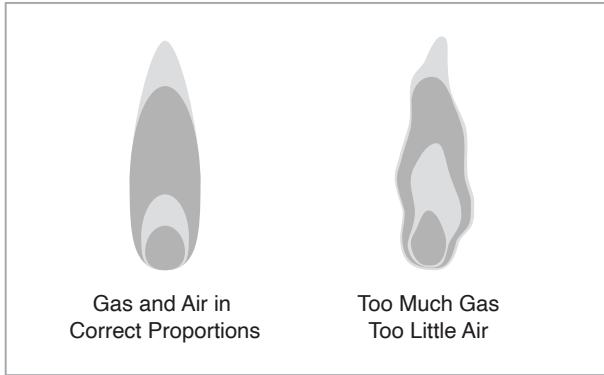
Bake Element Test:

1. Set the oven to Bake mode at a moderate temperature
2. Allow several minutes for the element to begin heating
3. Verify that warm air is released from the oven vent
4. Confirm that the oven temperature increases steadily

Broil (Grill) Element Test:

1. Set the oven to Broil mode
2. Confirm that the broil element begins heating within several minutes
3. Allow the element to glow red, indicating normal operation

If the oven does not heat properly, verify that the appliance is connected to the correct electrical supply and that the circuit breaker is ON. If issues persist, contact a qualified technician.



Owner's Manual

SECTION 6 GETTING TO KNOW YOUR RANGE

5.4 Verifying Proper Flame Appearance (All Models)

A properly adjusted flame will be:

- Blue in color
- Steady and quiet
- Without yellow tips (slightly yellow flickers may occur with LP)
- Evenly distributed around the burner head

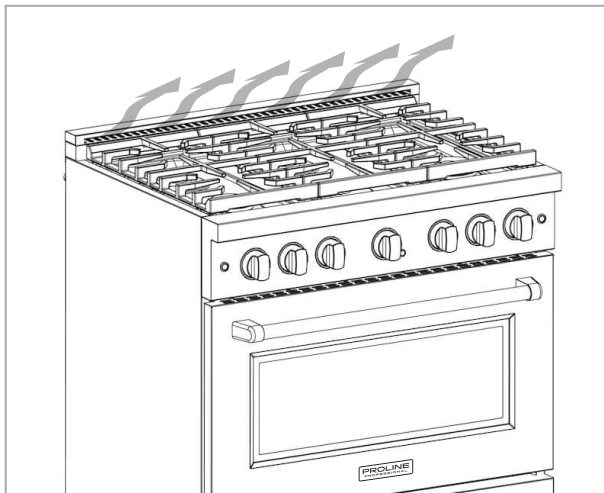
If flames are noisy, listing, or mostly yellow, adjustments may be necessary to the air shutter or gas supply. These adjustments must be made only by a qualified technician.

5.5 Confirming Oven Vent Operation (All Models)

During operation, warm air will exit through the oven vent at the rear of the cooktop.

Check the following:

- Airflow should be warm but not excessively hot
- Air should rise vertically from the vent opening
- The vent must not be blocked by cookware, utensils, or foil



This section provides an overview of the main components, controls, and features of your range. Reviewing these elements before use will help you operate the appliance confidently and safely.

6.1 Product Overview

Your range includes several key components designed for reliable performance and ease of use. These include surface burners, burner grates, oven controls, interior oven components, and built-in safety systems such as the anti-tip device.

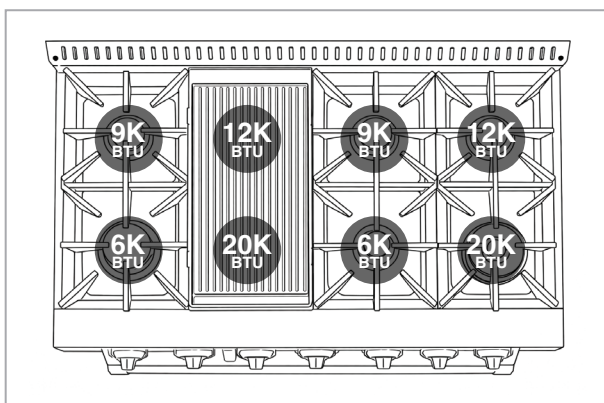
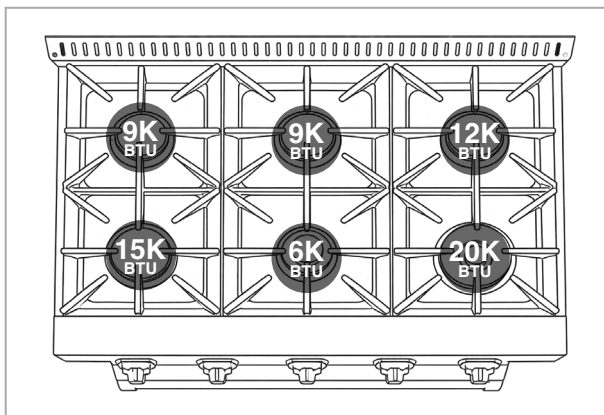
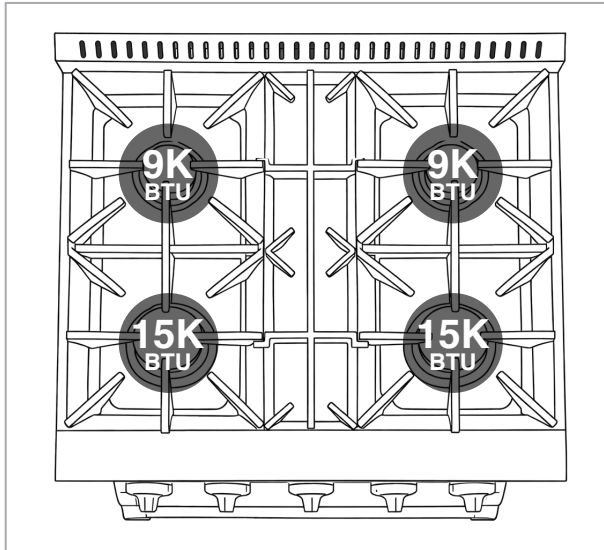
6.2 Cooktop Layout and Burner Functions

The cooktop features multiple sealed burners designed to support a wide range of cooking tasks, from gentle simmering to high-heat boiling.

Common cooktop components and burner types may include:

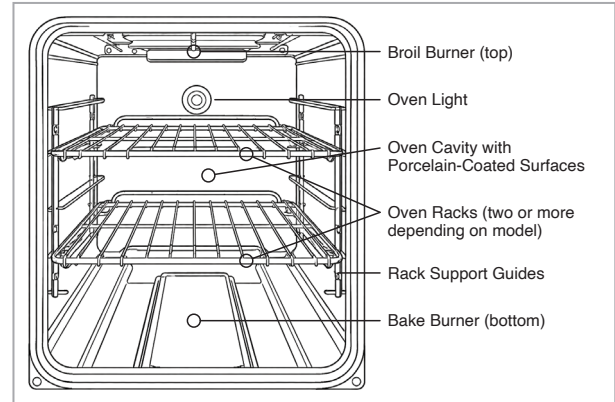
- High-output burner: Ideal for rapid boiling, searing, and high-heat cooking
- Medium-output burners: Suitable for everyday cooking tasks
- Low-output or simmer burner: Designed for delicate heating and sauces
- Cast-iron grates: Provide stable support for cookware
- Sealed burner caps and bases: Help contain spills and simplify cleaning
- Ignition electrodes: Automatically ignite the burners when turned on

Burner sizes and heat output vary by model. Refer to your model specifications for exact burner ratings.



6.3 Oven Interior Layout

The oven cavity includes adjustable rack positions, an interior light, and an upper heating element used for the Grill (Broil) function. Some models also include a convection fan for improved heat circulation.



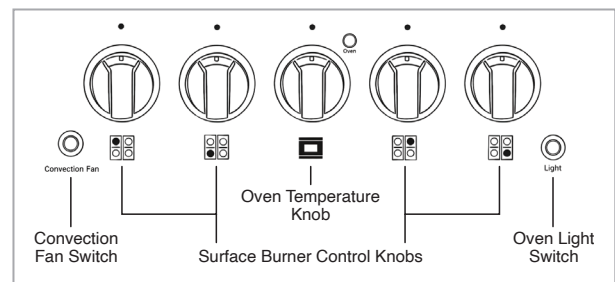
6.4 Control Panel Overview

The control panel varies by model but typically includes:

- Surface burner control knobs
- Oven temperature knob or oven mode selector (includes Bake and Grill functions)
- Oven light switch
- Convection fan switch

Note: On gas models, the upper heating function is labeled Broil. On dual-fuel models, this function is labeled Grill, but operates the same way.

On models equipped with convection, the convection fan is controlled by a dedicated button and operates independently from the oven temperature knob.



6.5 Model Configurations (Gas vs Dual Fuel)

This range is available in gas and dual fuel configurations.

- Gas models use a gas-powered cooktop and a gas-powered oven
- Dual fuel models use a gas-powered cooktop with an electric oven

Operating instructions, electrical requirements, and some features may vary depending on model configuration.

SECTION 7

USING THE COOKTOP

This section explains how to operate the surface burners, use cookware effectively, and understand basic ignition and flame behavior. Review these instructions before cooking for the first time.

7.1 Surface Burner Operation

Your range uses an electronic ignition system that lights each burner when the corresponding control knob is turned to the ON position.

To light a surface burner:

1. Push and turn the burner knob to the ON position
2. The igniter will click and the burner should ignite within a few seconds
3. After ignition, turn the knob to your desired flame level
4. If the burner does not light after several attempts, turn the knob to OFF and wait at least one minute before trying again

The igniter will continue to click as long as the knob is pushed in and in the ON position. Once the flame appears, you may adjust the flame size as needed.

7.2 Adjusting Flame Size

The flame should be adjusted so it stays under the cookware and does not extend beyond the sides.

General flame settings:

- High flame: boiling, searing, rapid heating
- Medium flame: general cooking and sautéing
- Low flame: simmering, melting, warming

The flame should always be blue and steady. Slight yellow tipping may occur when using LP gas.

7.3 Using the Burner Grates

The cooktop includes heavy-duty cast-iron grates designed to provide stable support for cookware.

Grate usage guidelines:

- Ensure the grates are seated correctly before use
- Do not operate burners without the grates in place
- Allow grates to cool before removing them for cleaning
- Avoid dropping cookware onto the grates to prevent damage

7.3 Cookware Recommendations

Proper cookware improves performance and helps prevent damage to the cooktop.

Recommended cookware:

- Flat-bottom stainless steel or heavy aluminum
- Cast iron with flat bases
- Oven-safe cookware (for broiler-safe items, check manufacturer guidelines)

Not recommended:

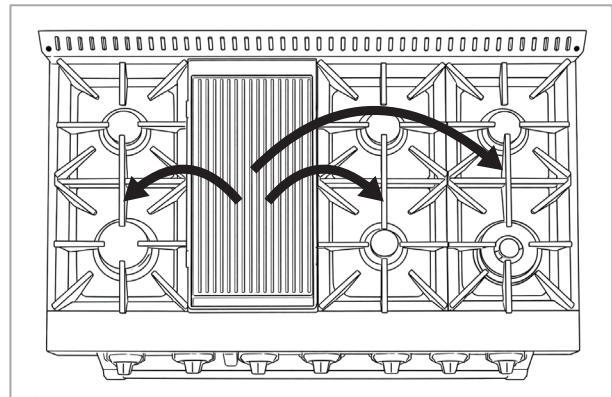
- Cookware with warped or rounded bottoms
- Oversized pots that extend beyond the grate footprint
- Lightweight or unstable cookware that may tip

7.4 Griddle Use (If Applicable)

Some models may include a dedicated griddle accessory designed for use over the cooktop burners.

Griddle guidelines:

- Place the griddle over the selected grate so the support feet nest securely into position
- The griddle may be positioned over any compatible burner location on the cooktop
- Ensure the griddle sits level and stable before use
- Preheat on a medium setting for best results
- Adjust the flame so it does not extend beyond the edges of the griddle
- Do not use metal utensils if the griddle has a nonstick surface



7.5 Understanding Ignition Behavior

During normal operation:

- You may hear clicking when lighting burners
- Clicking should stop as soon as the burner ignites
- Moisture or residue on the igniter can delay ignition

If ignition becomes slow or inconsistent, clean the burner caps and bases as described in Section 10.

7.6 Power Outages

If your home experiences a power outage:

- You may manually light the surface burners using a match or lighter
- Turn the knob to the ON position and carefully bring a match to the burner head
- Once lit, adjust the flame normally
- The oven cannot be operated during a power outage (ignition requires electricity)

SECTION 8 USING THE OVEN

This section explains how to operate the oven's Bake and Grill modes, select rack positions, use oven features, and understand airflow and heat distribution. Review all instructions before using the oven for the first time.

8.1 Oven Modes

Your oven offers several cooking modes depending on the model. Understanding how each mode works will help you achieve the best cooking results.

The control panel labels the broil function as "Grill." These terms refer to the same cooking mode.

Gas Oven Models:

Bake

- The bake mode uses the lower burner to provide consistent, all-around heat
- Ideal for baking, roasting, and casseroles.

Broil

- The Grill mode uses the upper burner to deliver intense, direct heat.
- Best for browning, searing, and finishing dishes

Dual Fuel Models (Electric Oven):

Bake

- Uses electric heating elements to provide even, consistent heat
- Ideal for baking, roasting, and casseroles

Grill (Broil)

- Uses the upper electric heating element to deliver intense, direct heat

- Best for browning, searing, and finishing dishes

Convection (if equipped)

Benefits include:

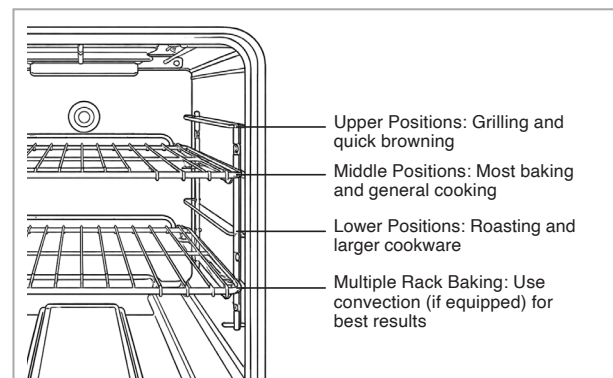
- more even baking
- reduced cooking times
- improved browning

8.2 Oven Rack Positions

The oven includes multiple rack positions for different cooking needs. Proper rack placement ensures even cooking and reduces the chance of burning or undercooking.

General guidelines:

- Upper positions: Grilling and quick browning
- Middle positions: Most baking and general cooking
- Lower positions: Roasting and larger cookware
- Multiple rack baking: Use convection (if equipped) for best results



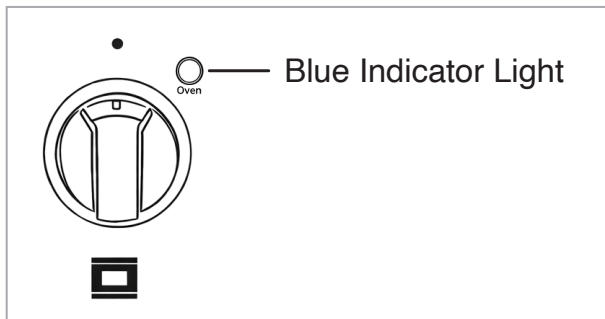
8.3 Preheating the Oven

Preheat the oven before placing food inside for best results.

To preheat:

1. Select the desired cooking mode
2. Set the temperature using the control knob
3. Allow the oven to reach set temperature before loading food

Typical preheat time is approximately 30–35 minutes. The blue indicator light will turn off once the oven has reached the selected temperature. Avoid opening the oven door during preheating, as this will extend heating time.



8.4 Using Bake Mode

Bake mode uses the lower burner to distribute heat evenly throughout the oven cavity.

Guidelines for best results:

- Place cookware in the center of the rack
- Avoid placing cookware directly on the oven bottom
- Use light-colored bakeware to prevent over-browning
- Rotate pans halfway through baking for uniform results
- For multiple-rack baking, use convection if available

8.5 Using Broil Mode (Called Grill on Dual-Fuel Models)

Grilling uses high, direct heat from the upper burner. Foods placed close to the upper heating element will cook and brown quickly.

To use Grill mode:

1. Select the Broil (Grill) setting
2. Position the rack according to recipe guidelines—usually upper positions
3. Monitor food closely; grilling can char quickly
4. Keep the oven door closed

Tips:

- Use a broiler-safe pan or baking sheet
- Trim excess fat from meats to reduce flare-ups
- Do not use glass cookware in Grill mode

8.6 Convection Baking (If Equipped)

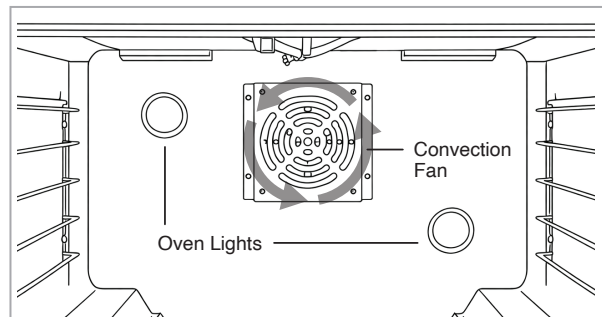
Convection baking circulates heated air throughout the oven cavity when the convection fan is switched on using the convection button to promote faster and more even cooking.

Benefits:

- Reduced cooking times
- Even browning on multiple racks
- Improved crisping

Guidelines:

- Lower recipe temperatures by about 25°F unless otherwise specified
- Avoid covering racks with foil, which disrupts airflow
- Use low-sided pans to maximize air circulation



8.7 Oven Vent Operation

During baking and grilling, hot air escapes through the oven vent.

Important notes:

- The vent must remain unobstructed
- Surfaces near the vent may become warm
- Avoid placing items on top of the vent area
- Steam and moisture may be visible during operation

8.8 Using the Oven Light

Most models include an interior oven light.

To use:

- Press the oven light button or switch on the control panel

The light allows you to check food progress without opening the door, helping maintain consistent heat.

8.9 Converting Recipes for Convection

When cooking with convection:

- Lower baking temperature by approximately 25°F
- Check food earlier than recipe suggests
- Use shallow pans for best air movement
- Avoid covering dishes tightly, which restricts airflow
- Space items evenly when using multiple racks

SECTION 9

COOKING GUIDES

This section provides general guidelines to help you achieve the best results when using your cooktop and oven. These recommendations complement, but do not replace, individual recipe instructions. Factors such as cookware type, food moisture, and oven loading can affect results, so adjust settings as needed.

9.1 Cooktop Cooking Guide

Different burners provide different heat outputs. Matching the burner to the task ensures better performance and efficiency.

Recommended Cooktop Uses:

- **High-Output Burner**
Rapid boiling, searing, wok cooking, reducing liquids quickly
- **Medium-Output Burner**
General sautéing, simmering after boiling, everyday cooking tasks
- **Low-Output or Simmer Burner**
Melting chocolate, warming sauces, delicate or low-heat tasks

General Tips:

- Adjust the flame so it does not extend beyond the cookware's base
- Use lids to retain heat and speed up boiling
- Stabilize round-bottom cookware with appropriate accessories
- Avoid using oversized pans that extend past the grate footprint

9.2 Baking Guide

Consistent heat from the lower burner (gas models) or lower heating element (dual-fuel models) provides reliable baking performance.

The following guidelines apply to common baking tasks.

Cookies:

- Rack Position: Middle
- Bake Mode: Standard Bake or Convection Bake (if available)
- Tips: Use light-colored pans for even browning; rotate pans halfway through

Cakes:

- Rack Position: Middle
- Bake Mode: Standard Bake

- Tips: Avoid opening the oven door during the first half of baking

Quick Breads & Muffins:

- Rack Position: Middle
- Bake Mode: Standard Bake
- Tips: Use shiny pans for best rise

9.3 Roasting Guide

Roasting relies on consistent heat from the lower oven heating source.

Poultry:

- Rack Position: Lower or Lower-Middle
- Cookware: Shallow roasting pan
- Tips: Place meat thermometer in the thickest part; allow a resting period after cooking

Beef or Pork Roasts:

- Rack Position: Lower-Middle
- Bake Mode: Standard Bake
- Tips: Use a rack inside the pan to promote air circulation

Vegetables:

- Rack Position: Middle
- Cookware: Rimmed baking sheet
- Tips: Toss with oil; spread out evenly for better browning

9.4 Broiling Guide

Broiling exposes food to intense direct heat from the upper heating source.

General Rules:

- Position food close to the broiler, but not touching the burner
- Preheat the broiler for best browning
- Monitor food continuously; broiling is fast
- Use broiler-safe pans only

Suggested Rack Positions:

- Steaks or chops: Upper rack
- Fish fillets: Upper-middle rack
- Toasting or browning: Middle rack

9.5 Food Safety Temperatures

Always follow safe minimum internal cooking temperatures as recommended by food safety authorities.

Common Guidelines:

- Poultry (whole or ground): 165°F

- Ground meats (beef, pork, turkey): 160°F
- Whole cuts of beef or pork: 145°F with a 3-minute rest
- Fish: 145°F
- Leftovers and casseroles: 165°F
- Lamb or veal (whole cuts): 145°F with a 3-minute rest
- Egg dishes: 160°F

Use a reliable food thermometer to verify internal temperatures.

SECTION 10 CARE & CLEANING

Regular cleaning keeps your range performing well, maintains appearance, and helps prevent buildup that can affect ignition, airflow, or cooking results. Always allow the appliance to cool completely before cleaning.

10.1 General Cleaning Guidelines

- Allow all surfaces to cool before cleaning
- Use mild, nonabrasive cleaners and soft cloths or sponges
- Avoid harsh chemicals, steel wool, or abrasive pads
- Wipe spills promptly to prevent staining or baked-on residue
- Do not use oven cleaners on the cooktop, grates, burner caps, or any stainless-steel surface

10.2 Cleaning Stainless-Steel Surfaces

Stainless steel requires gentle care to maintain its appearance.

Recommended:

- Mild soap and warm water
- Microfiber cloth
- Stainless-steel cleaner or polish (applied lightly and wiped with the grain)

Avoid:

- Bleach
- Ammonia-based cleaners
- Abrasive powders or pads
- Spraying cleaners directly onto control panels
- Wipe in the direction of the grain to prevent streaking

10.3 Cleaning the Cooktop Surface

Steps:

1. Remove burner grates and burner caps
2. Wipe the cooktop surface with warm, soapy water
3. Dry thoroughly before reinstalling grates and caps
4. Do not allow water to enter burner bases or ignition components

If spills harden or burn onto the surface, gently loosen residue with a nonabrasive pad or a mixture of baking soda and water.

10.4 Cleaning Burner Caps and Burner Bases

Keeping burner components clean is essential for proper ignition and flame performance.

Burner Caps:

- Clean with warm, soapy water and a soft cloth
- Dry completely before reinstalling
- Ensure caps are seated properly on the burner bases

Burner Bases:

- Wipe gently with a damp cloth
- Avoid using excessive water
- Do not attempt to remove the ignition electrode
- Ensure holes and ports are free of debris

10.5 Cleaning the Grates

Cast-iron grates can be cleaned with warm, soapy water. For heavier soil:

- Soak grates in warm water to loosen residue
- Use a nonabrasive scrub pad if needed
- Dry thoroughly to prevent rusting
- Do not place hot grates in cold water; thermal shock may cause damage

10.6 Cleaning the Oven Interior

The oven cavity is coated with a durable porcelain finish.

For light soil:

- Wipe with warm, soapy water after each use

For baked-on soil:

- Use a nonabrasive oven cleaner formulated for porcelain interiors
- Avoid getting cleaner on the gasket, vent, or burner openings
- Remove oven racks before using any chemical cleaner

Do not line the oven bottom with foil; this traps heat and can damage the finish.

10.7 Cleaning Oven Racks

- Remove racks from the oven before cleaning
- Wash with warm, soapy water and a nonabrasive pad
- Rinse and dry thoroughly
- Racks may discolor slightly from oven heat over time; this is normal

10.8 Cleaning the Oven Door and Glass

The oven door consists of both exterior and interior surfaces that require appropriate care.

Exterior Glass:

- Clean with mild glass cleaner and a soft cloth
- Avoid abrasive cleaners that may scratch the surface

Interior Glass:

- Use warm, soapy water or a nonabrasive cleaner
- Do not use oven cleaner on the glass
- Avoid excessive scrubbing to prevent scratching

10.9 Cleaning the Oven Door Gasket

The oven door gasket ensures proper sealing during operation and should not be scrubbed aggressively.

Guidelines:

- Wipe gently with a damp cloth only
- Do not pull, stretch, or remove the gasket
- Avoid applying any chemical cleaners
- Damage to the gasket may result in heat loss and uneven cooking

SECTION 11 MAINTENANCE

Regular maintenance helps ensure long-lasting performance, reliable ignition, proper airflow, and safe operation of your gas range. The following checks and procedures should be performed at the recommended intervals or whenever performance appears diminished.

11.1 Routine Maintenance Schedule

To maintain peak performance, complete the following at regular intervals:

Component / Area	Frequency	Action	Performed By
Burner Caps and Bases	Monthly	Check for debris and proper seating	User
Burner Grates	Monthly	Wipe clean to remove grease and residue	User
Ignition Electrodes	Monthly	Inspect for buildup and clean if needed	User
Oven Interior	Every 3–6 months	Clean thoroughly to remove baked-on residue	User
Door Gasket	Every 3–6 months	Inspect for wear, damage, or looseness	User
Burner Ignition Performance	Every 3–6 months	Confirm burners ignite smoothly and consistently	User
Gas Connections	As needed	Inspect supply line and fittings for leaks or wear if damage is suspected	Qualified Technician
Pressure Regulator	As needed	Verify proper operation if performance issues occur	Qualified Technician
Burner Alignment	As needed	Confirm burners are correctly positioned and stable after cleaning or service	User or Qualified Technician

11.2 Inspecting Burner Components

Proper burner performance depends on clean, unobstructed components.

Steps:

1. Remove burner grates and caps
2. Inspect burner ports for clogs or debris
3. Check that the igniter electrode is clean and free of residue
4. Wipe the burner bases gently; ensure all ports are open
5. Reassemble components carefully, ensuring proper seating

11.3 Checking Ignition Performance

Consistent ignition is essential for safe and reliable operation.

Check for:

- Delayed ignition
- Excessive clicking
- Burners lighting unevenly
- Flames appearing weak or lifting off the ports

If ignition issues occur:

- Clean burner caps and bases thoroughly (see Section 10)
- Make sure burner caps are fully seated
- Verify there is no moisture on or around the igniter

If problems persist, contact a qualified technician.

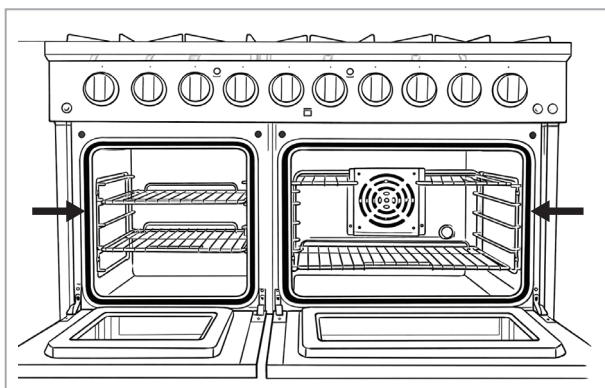
11.4 Inspecting the Oven Door Seal

The oven door gasket must be in good condition for proper heat retention.

Steps:

- Open the oven door fully
- Inspect the gasket for cracks, tears, or loose sections
- Wipe gently with a damp cloth if residue is present
- Do not pull or stretch the gasket

A damaged gasket should be replaced by a qualified technician.



11.5 Maintaining the Convection Fan (If Equipped)

If your model has a convection system:

- Ensure the fan cover remains clean and unobstructed
- Do not attempt to remove or disassemble the fan
- If unusual noises occur during convection operation, contact a qualified technician

11.6 Checking Leveling and Stability

Over time, movement or floor settling may affect range alignment.

Steps:

- Place a level on the cooktop surface
- Adjust the leveling legs if the range is no longer square
- Confirm the anti-tip bracket remains fully engaged
- Check door alignment and ensure it closes securely

11.7 Gas Connection Inspection (Recommended)

To help maintain safe and efficient operation, periodic inspection by a licensed technician is recommended, especially if performance issues are observed:

- Gas supply connection
- Flexible gas connector
- Pressure regulator
- Burner flames for proper appearance

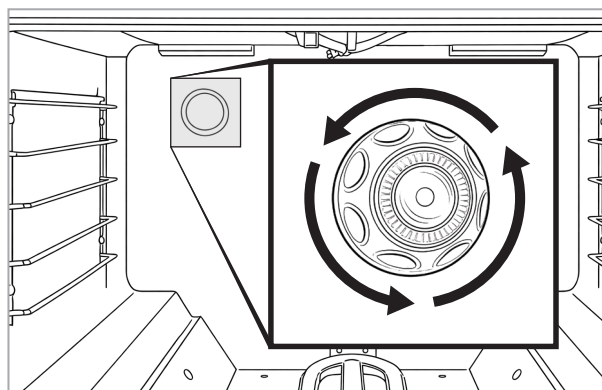
Regular inspection can help identify potential issues and support safe operation.

11.8 Replacing the Oven Light Bulb

Most models include a replaceable oven light.

Steps:

- Disconnect power to the range
- Allow the oven to cool completely
- Remove the protective lens (screw-off or clip-on design depending on model)
- Replace the bulb with the specified high-temperature appliance bulb
- Reinstall the lens and restore power



11.9 When to Call for Service

Contact a qualified technician if any of the following occur:

- Persistent ignition problems
- Strong gas odor or suspected leak
- Oven temperature inconsistencies
- Loud or unusual noises from convection fan or burners
- Damage to the oven cavity, door, or control panel
- Burner flames that remain mostly yellow or unstable after cleaning

Do not attempt to service internal components yourself.

SECTION 12

TROUBLESHOOTING

The following charts and explanations can help diagnose and correct common issues related to burner ignition, oven performance, flame appearance, and control behavior. Before requesting service, review these troubleshooting steps to determine whether the issue can be resolved through simple adjustments or cleaning.

12.1 Surface Burner Troubleshooting

Issue: Burner will not ignite

Possible causes:

- Burner cap not seated properly
- Moisture or cleaning residue on igniter
- Burner ports clogged with debris
- Gas supply turned off
- Power supply disconnected

Solutions:

1. Re-seat burner caps so they lie flat on the burner base
2. Ensure igniter and ports are clean and dry
3. Clean burner ports with a soft brush or toothpick (do not enlarge holes)
4. Verify household gas supply is turned on
5. Ensure the unit is plugged into a grounded 120V or 240V outlet

Issue: Burner ignites slowly or unevenly

Possible causes:

- Residue on burner cap or base
- Moisture entering the burner during cleaning
- Restricted gas flow
- Weak ignition spark

Solutions:

- Clean burner components thoroughly
- Allow burners to dry completely after cleaning
- Inspect gas connection for kinks or obstructions
- If issue persists, contact a qualified technician

Issue: Flame is yellow or noisy

Possible causes:

- Incorrect air-to-gas mixture
- Dirty burner ports
- LP conversion not performed correctly

- Drafts from nearby windows or ventilation

Solutions:

- Clean burner ports
- Check for drafts
- Have a technician adjust air shutters if necessary
- Verify LP conversion was completed properly (if applicable)

12.2 Oven Troubleshooting

Gas Oven Models — Possible causes:

- Gas supply shut off
- Igniter not functioning
- Oven control not set properly

Gas Oven Models — Solutions:

- Verify gas supply is turned on
- Check that electronic controls are set correctly
- Listen for the igniter clicking or glowing; if absent, contact a qualified technician

Dual Fuel Models (Electric Oven) — Possible causes:

- Power supply interrupted
- Heating element not functioning
- Oven control not set properly

Dual Fuel Models (Electric Oven) — Solutions:

- Verify the range is connected to a properly grounded 240V power supply
- Confirm the circuit breaker has not tripped
- Check that electronic controls are set correctly
- If the oven does not heat, contact a qualified technician

Issue: Oven temperature seems inaccurate

Possible causes:

- Oven not fully preheated
- Incorrect rack position
- Frequent door opening
- Calibration needed

Solutions:

- Allow full preheat time
- Verify rack placement matches recipe
- Avoid opening the door unnecessarily
- Contact service if temperature calibration is required

Issue: Food cooks unevenly

Possible causes:

- Incorrect rack placement
- Crowded oven
- Using dark pans on Bake mode
- Poor airflow when using multiple racks

Solutions:

- Center cookware on the rack
- Leave space around dishes
- Use lighter cookware for standard baking
- For multiple-rack baking, use convection if equipped

Issue: Broiler does not operate

Possible causes:

- Door not fully closed
- Incorrect rack position
- Control not set properly

Solutions:

- Ensure oven door is fully shut unless specified otherwise
- Move food to an appropriate rack height
- Verify the control is set to Broil mode

12.3 Control Panel and Electrical Troubleshooting

Issue: Control panel not responding (if applicable)

Possible causes:

- Power outage or tripped circuit
- Loose plug connection
- Internal electronics fault

Solutions:

- Check household breaker
- Verify the power cord is plugged in securely
- Reset power by unplugging for several seconds
- If unresponsive, contact service

Issue: Oven light does not turn on

Possible causes:

- Burned-out bulb
- Loose bulb
- Power issue

Solutions:

- Replace the bulb with a high-temperature appliance bulb
- Verify the bulb is fully seated
- Check that the unit has power

12.4 Odors, Smoke, and Unusual Conditions

Issue: Smoke during first use

Cause:

- Manufacturing residues burning off

Solution:

- Run the oven empty at 400°F for 30–45 minutes to burn off residues

Issue: Odor during broiling

Causes:

- Spilled food or grease
- High-fat foods splattering
- Dirty broiler pan

Solutions:

- Clean broiler pan
- Trim excess fat before cooking
- Position rack correctly

Issue: Excessive moisture on oven door

Cause:

- Normal moisture release during cooking

Solution:

- This is normal; moisture dissipates as cooking continues

12.5 When to Stop Troubleshooting and Call a Technician

Discontinue troubleshooting immediately and contact a qualified technician if:

- You smell gas
- Burners fail to ignite after cleaning and inspection
- The oven repeatedly shuts off or will not maintain temperature
- You see sparks, exposed wiring, or damaged components
- Flames are excessively large, unstable, or mostly yellow
- You suspect incorrect LP conversion
- A component appears broken, warped, or severely damaged

SECTION 13

WARRANTY & SUPPORT

This section explains the warranty coverage for your range, outlines what is and is not included, and provides important information on obtaining service or support. Please read these details carefully to understand your protection and responsibilities as an owner.

13.1 Warranty Coverage Overview

Your gas range is backed by a one-year limited warranty covering defects in materials and workmanship under normal residential use.

Standard Coverage Includes:

- Parts coverage for manufacturing defects
- Labor coverage for defects discovered within the initial warranty period
- Replacement components when required and approved by Proline

Coverage begins on the original date of purchase.

13.2 What the Warranty Does Not Cover

The warranty does not cover:

- Damage from misuse, improper installation, abuse, or unauthorized modifications
- Damage resulting from incorrect gas or electrical connections
- Cosmetic damage after installation
- Accidental damage, including drops or impacts
- Normal wear and tear
- Damage caused by using improper cleaning agents
- Service calls for issues related to installation not performed by qualified professionals
- Consumable parts such as light bulbs, racks, or accessories

13.3 Customer Responsibilities

To maintain your warranty protection:

- Keep your proof of purchase
- Install the range following all instructions in this manual
- Ensure installation is performed by a qualified technician
- Perform basic maintenance as recommended in Sections 10 and 11
- Do not modify or alter the appliance

- Use the appliance only for residential cooking applications

13.4 How to Obtain Warranty Service

If your range requires service under warranty:

1. Locate your model and serial number on the product rating label
2. Have your proof of purchase available
3. Contact Proline Customer Support using one of the available methods
4. A representative will help diagnose the issue and determine if service is required
5. If eligible, an authorized technician will be scheduled for repair or component replacement

13.5 Out-of-Warranty Support

Proline offers assistance and replacement parts even after the warranty period has expired.

Services include:

- Replacement burners, grates, oven racks, and knobs
- Replacement igniters and electrodes
- Technical support for troubleshooting
- Recommended service providers in your area

13.6 Ordering Replacement Parts

To order replacement parts:

- Locate your model and serial number
- Contact Proline Customer Support
- Provide the part name or description if known
- A representative will assist in identifying correct components and placing an order

13.7 Customer Support Contact Information

If you need assistance, Proline's customer support team is here to help.

Contact Methods:

- Email: support@prolinerangehoods.com
- Phone: (801) 973-3959
- Online Help Center: prolinerangehoods.com
- Hours of Operation: 8:30 AM to 5:00 PM Mountain Standard Time (MST)

For faster service, have your model number, serial number, and proof of purchase available when contacting support.



4375 W 1980 S, Salt Lake City, UT 84104

Call (801) 973-3959

support@prolinerangehoods.com

www.prolinerangehoods.com

Our Support team hours are:
Mon-Fri 8:30 am – 5:00 pm MST
