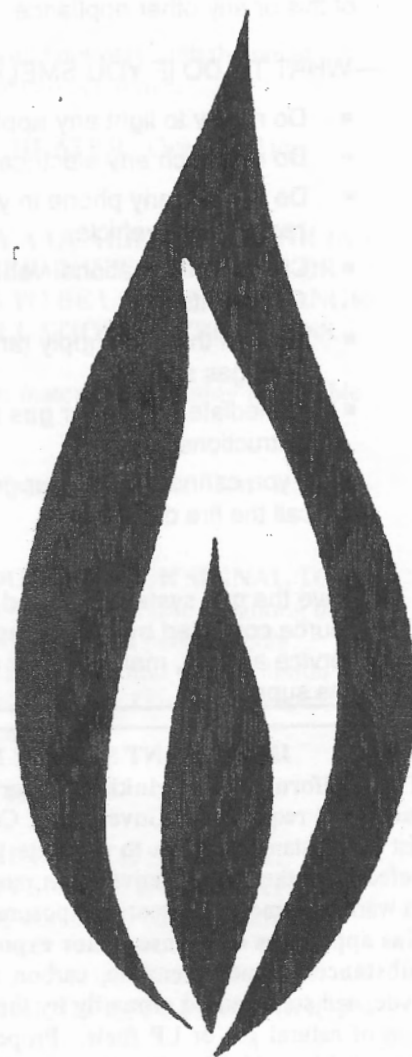


USE AND CARE MANUAL AND INSTALLATION INSTRUCTIONS

RECREATIONAL VEHICLE

GAS RANGE

Important Safety Instructions	Inside front cover
General Safety Precautions	1-2
Use and Care	
Surface Cooking	3
Using your Oven	4-5
Using your Broiler	6
Operating your Range during an Electrical Power Failure	7
Clock and Timer (Some Models)	8
Care and Cleaning	9-11
Before you start installing	12
Installation	
Backguard Installation	13-14
Clearances and Location	15
Vent Hoods	15
Connecting the Range to Gas	16
Testing for Gas Leaks	17
Connecting the Range to Electricity (Some Models)	17
To Light Top Pilots	18
To Light Oven Pilots	18
Powering Cordless Ranges (Some Models)	19
Low Battery Audible Signal	19
Replacing Weak Batteries	19
Anti-tip bracket installation	20
Anchor bracket installation	21
Checking Burners and Adjusting Air Shutters	22
Low Burner Flame Adjustment	23
Electrical Wire Diagram	23
Before you Call for Service	24-26



NOTE TO CONSUMER:

Please retain this manual for future reference.

NOTE TO INSTALLER:

Please leave this manual and other literature with the consumer for future use.



IMPORTANT SAFETY INSTRUCTIONS

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

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

—WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your recreational vehicle.
- Clear the recreational vehicle of all occupants.
- Turn off the gas supply tank valve(s) or main gas supply.
- Immediately call your gas supplier for instructions.
- If you cannot reach your gas supplier, call the fire department.

—Have the gas system checked and leakage source corrected by a qualified installer, service agency, manufacturer or dealer or the gas supplier.

IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde, and soot, caused primarily by the incomplete combustion of natural gas or LP fuels. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can also be minimized by venting with an open window or using a ventilation fan or hood.



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 air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

To reduce the risk of the appliance tipping, it must be secured by a properly installed anti-tip device. To check if this device is installed properly, remove the broiler drawer to inspect the anti-tip bracket or grasp the top rear edge of the range and carefully attempt to tilt it forward to make sure the range is properly anchored.



WARNING



ALL RANGES CAN TIP

INJURY TO PERSONS COULD RESULT

INSTALL ANTI-TIP DEVICE PACKED WITH RANGE

SEE INSTALLATION INSTRUCTIONS



WARNING

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



WARNING

To avoid the possibility of electrical shock, disconnect the power supply before servicing this unit.



WARNING

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

GENERAL SAFETY PRECAUTIONS

▲ WARNING: READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

- 1. CAREFUL THOUGHT SHOULD BE GIVEN TO THE LOCATION OF THE RANGE.** Avoid placement in these areas: in a main "traffic path"; in an isolated area with no counter space nearby; where open range doors could create a hazard; in a drafty location which could cause the pilot to blow out.
- 2. KEEP CHILDREN AND PETS AWAY FROM THE RANGE.** Children should not play with the range controls. Range surfaces are hot. The range should not be used as a step stool to the cabinet above.
- 3. FOR SAFETY REASONS, DO NOT USE THE RANGE AS A KITCHEN HEATER.** Ovens and top burners are not designed for heating use.
- 4. BE SURE THE RANGE IS PROPERLY INSTALLED AND GROUNDED BY A QUALIFIED TECHNICIAN. BE SURE YOUR RANGE IS CORRECTLY ADJUSTED BY A QUALIFIED SERVICE TECHNICIAN OR INSTALLER FOR THE TYPE OF GAS (NATURAL OR LP) ON WHICH IT IS TO BE USED. YOUR RANGE CAN BE CONVERTED FOR USE ON EITHER TYPE OF GAS. SEE INSTALLATION INSTRUCTIONS.**
- 5. NEVER INSTALL RANGE OVER KITCHEN CARPETING.** Some carpet materials are highly flammable and some absorb grease which could be a fire hazard.
- 6. REMEMBER, FABRIC IS FLAMMABLE.** Long flowing sleeves have no place in a kitchen. Don't lean on a range. If the range is near a window, use an appropriate window treatment.
- 7. IF THE PILOT GOES OUT, YOU SHOULD DETECT A FAINT GAS ODOR AS YOUR SIGNAL TO RELIGHT THE PILOT.** As a safety measure, open a window or door to ventilate the room before relighting the pilot. If the range connections are not perfectly tight, you can have a small leak and therefore a faint gas odor. NEVER use a match or other flame to locate such a leak. Use a liquid detergent or thick soap and water solution in the areas where you think the leak might be. If a bubble develops, it indicates a possible leak. Gas supply should be turned off immediately and you should call your gas company and/or service company.
- 8. NEVER LEAVE A BURNER ON AND UNLIT FOR MORE THAN 5 SECONDS.**
- 9. ▲ WARNING: SERIOUS HAZARDS ARE ASSOCIATED WITH REACHING INTO STORAGE CABINETS ABOVE THE RANGE WHEN THE TOP BURNERS AND/OR OVEN ARE IN OPERATION.** Do not store items that are attractive to children above the range. Do not let clothing come into contact with top burners when range is in operation.
- 10. POSSIBLE HAZARDS OR INJURIES MAY RESULT FROM THE MISUSE OF APPLIANCE DOORS OR DRAWERS** such as stepping, leaning or sitting on the doors or drawers.
- 11. DO NOT USE THE TOP OF THE RANGE OR THE OVEN AS A STORAGE AREA.** Items stored on the range top can become too hot and melt. Do not store flammable materials in the oven.
- 12. USE A GOOD POTHOLDER WHEN PULLING OUT OVEN RACKS TO ADD OR REMOVE FOOD.** Dish towels or other substitutes can cause bad burns. Use only dry potholders. Damp or moist potholders on hot surfaces may result in burns from steam. Do not let a potholder touch a flame.
- 13. KEEP ALL PLASTICS AWAY FROM THE RANGE,** as plastics are vulnerable to heat.
- 14. AVOID UNSTABLE, EASILY TIPPED PANS.** Pan handles should be turned to the back or side of the range – not out into the room or over adjacent burners. Only use utensils that are suitable for range and oven use.

GENERAL SAFETY PRECAUTIONS

15. **DO NOT HEAT UNOPENED CONTAINERS OR FOOD ON SURFACE BURNERS OR IN THE OVEN.** Buildup of pressure may cause the container to burst and result in serious personal harm and/or damage to the range.
16. **ALUMINUM FOIL WHEN USED IMPROPERLY IS A CAUSE OF MANY RANGE PROBLEMS.** See the oven and broiler sections of this book for instructions for proper use.
17. **GREASE IS FLAMMABLE AND SHOULD BE HANDLED CAREFULLY.** Avoid letting grease deposits collect around the range or in vent fans. Let quantities of hot fat, a pan of deep fat for example, cool before attempting to move it. If a grease fire should occur in a pan, put out the flame by placing a lid on the pan. **DO NOT** throw water on a grease fire. Do not turn on the vent hood. Use a dry chemical or foam type fire extinguisher. If a fire should occur in the oven or broiler, turn off the oven, close the oven door and broiler door to allow the food or grease to burn itself out in the oven. If smoke or fire persist, call you local fire department.
18. **AVOID THE USE OF AEROSOL SPRAYS NEAR A RANGE AS MOST ARE FLAMMABLE.**
19. **NEVER LEAVE SURFACE BURNERS UNATTENDED AT HIGH OR MEDIUM FLAME SETTINGS.** Adjust top burner flame size so it does not extend beyond the edge of the cookware. Excessive flame is hazardous.
20. **DO NOT TOUCH THE INTERIOR SURFACES OF THE OVEN DURING OR IMMEDIATELY AFTER USE.** Do not let clothing or other flammable materials contact burners. Although these surfaces may be dark in color they can still be hot enough to burn. Other areas of the range can become hot enough to cause burns, such as vent openings, main top, window, oven door, broiler door and oven racks.
22. **DO NOT OBSTRUCT THE FLOW OR COMBUSTION OR VENTILATION AIR.**
23. **BE SURE ALL PACKING MATERIALS ARE REMOVED FROM THE RANGE** before operating it to prevent fire or smoke damage should the packing material ignite.
24. **LEAK TESTING OF THE APPLIANCE SHALL BE CONDUCTED ACCORDING TO THE MANUFACTURER'S INSTRUCTIONS.**
25. **THIS RANGE IS NOT TO BE INSTALLED WITH OVERHEAD RANGE HOODS WHICH OPERATE BY BLOWING A DOWNWARD AIRFLOW OR AIR CURTAIN ONTO THE RANGE.** This type of ventilation system may cause ignition and combustion problems with your gas cooking appliance resulting in personal injury or unintended operations.



UNPACKING:

Remove all tape, wrapping paper, and packing material from the exterior of the range. Be sure to remove the protective plastic from control panel and all stainless parts of the range.

Remove all packing from the oven or broiler compartments.

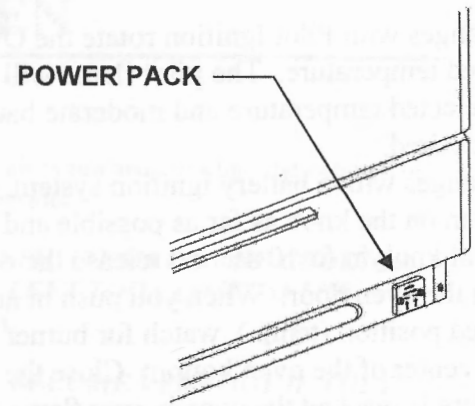
SURFACE COOKING

BURNER LIGHTING SOURCE

Your new range is equipped with automatic ignition top burners. Each burner can be controlled to provide heat from the highest "full on" to the very low "keep warm". The burner knob can be set to any position for the flame desired.

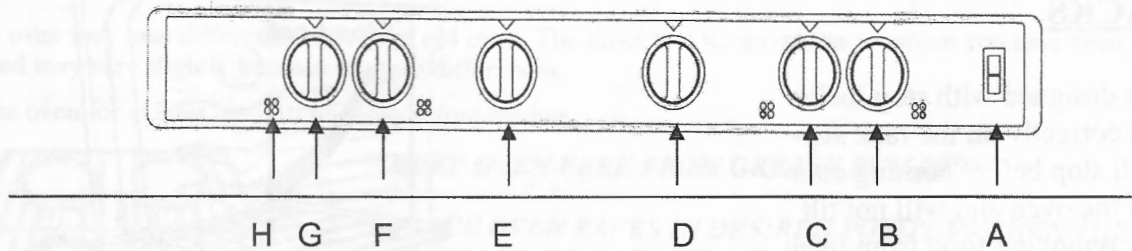
There are 3 possible ignition systems for lighting the top burners:

- 120 Volt Ac power source (ranges with power cords).
- 12 Volt Dc power pack located in lower front corner of range.
- Standing Pilots that ignite the top burners when needed.



CONTROL PANEL located on front of range to allow easy reach of all range controls.

- A. LIGHT SWITCH (OPTIONAL)
- B. RIGHT FRONT CONTROL KNOB
- C. RIGHT REAR CONTROL KNOB
- D. OVEN CONTROL KNOB
- E. GRIDDLE CONTROL KNOB-OPT.
- F. LEFT FRONT CONTROL KNOB
- G. LEFT REAR CONTROL KNOB
- H. SURFACE BURNER LOCATION INDICATOR



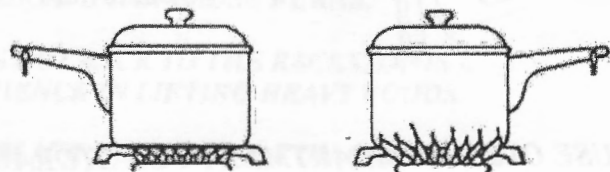
TO LIGHT A SURFACE BURNER

Push the control knob in and turn it to the LITE or START position. On Electric Spark Ignition Models, you may hear a clicking sound indicating the proper operation of the spark module. After the burner ignites, turn the knob to adjust the flame size. **NOTE: ALL IGNITORS WILL SPARK WHEN ANY CONTROL KNOB IS TURNED TO THE LITE POSITION.**

FOR BEST RESULTS

The gas burner adjust to any flame desired and allows you to tailor the flame to fit any pan large or small.

Always position the utensil on the burner grate **BEFORE** lighting the burner. **FOR YOUR SAFETY**, the flame should not extend beyond the sides of the pan.

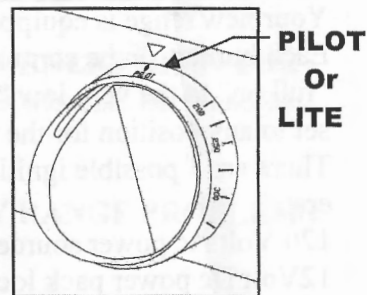


USING YOUR OVEN

On ranges with Pilot Ignition rotate the Oven Control Knob counterclockwise to the desired temperature. The pilot flame will ignite the oven burner which will heat to the selected temperature and moderate back to a minimum flame to hold the temperature desired.

For ranges with a battery ignition system, rotate to the "PILOT" or "LITE" position. Push in on the knob as far as possible and hold for 10 seconds. After holding the control knob in for 10 second release the oven knob. The pilot flame will remain lit. Open the oven door. When you push in and rotate the oven control knob to the desired position (temp.), watch for burner ignition through the hole located at the front center of the oven bottom. Close the oven door. When the selected temperature is reached the oven burner flame will reduce in size and hold the oven temperature steady at the desired setting.

For ranges employing an electrical cord, rotate the oven control to the desired temperature. The oven will light after approximately 30 seconds and heat to the desired temperature. The oven burner cycles off and on during the cooking process holding the temperature at the selected cooking temperature.



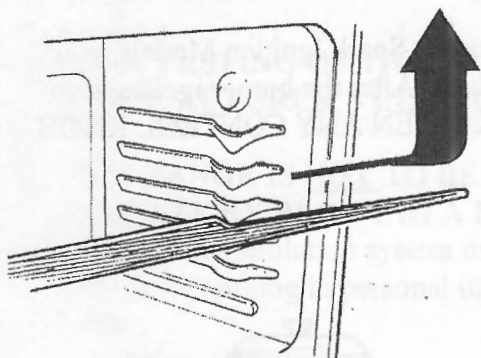
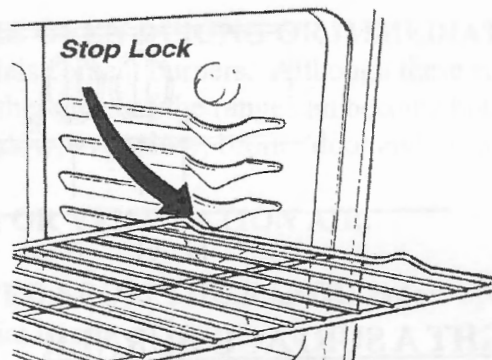
TEMPERATURE CONTROL

INITIAL OVEN OPERATION

Slight odor or smoke from the insulation around the oven lining is normal for the first few times the oven is used. This is temporary.

OVEN RACKS

The racks are designed with stop locks. When placed correctly on the rack supports they will stop before coming completely out of the oven and will not tilt when you are removing food from them or placing food on them.



To remove the racks from the oven, pull them toward you, tilt front end upward.

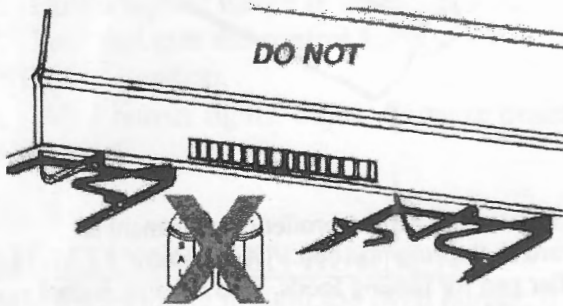
DO NOT USE OVEN COMPARTMENT FOR STORAGE AREA. ITEMS STORED IN THE OVEN CAN IGNITE.

PLACE OVEN RACKS IN THE DESIRED POSITION WHILE OVEN AND OVEN RACKS ARE COOL.

USING YOUR OVEN

OVEN VENT

The oven is vented at the back of the cooktop. When the oven is on, warm air is released through the vents. This venting is necessary for proper air circulation in the oven for good baking results.



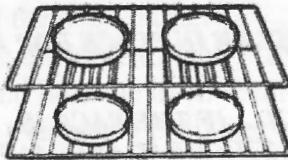
- * **DO NOT LEAVE PLASTIC ITEMS ON THE COOKTOP. THEY MAY MELT IF LEFT TOO CLOSE TO THE VENTS OR BURNERS.**
- * **METAL ITEMS WILL BECOME VERY HOT IF THEY ARE LEFT ON THE COOKTOP AND COULD CAUSE BURNS.**
- * **VENT OPENINGS AND NEARBY SURFACES MAY BECOME HOT. DO NOT TOUCH THEM.**
- * **HANDLES OF POTS AND PANS ON THE COOKTOP MAY BECOME HOT IF LEFT TOO CLOSE TO THE VENTS.**

▲ WARNING: THE COOKTOP WILL BECOME HOT FROM THE OVEN VENTING WHEN THE OVEN IS IN OPERATION.

BAKING

Your new oven may heat differently than your old oven. The times and temperatures to which you have been accustomed may vary slightly because of these differences.

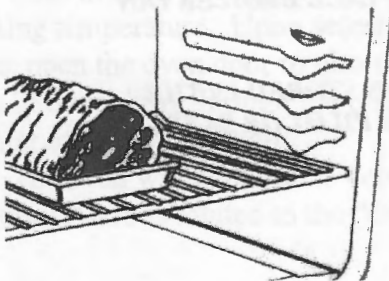
Preheat the oven for at least ten (10) minutes before baking.



- * **KEEP OVEN FREE FROM GREASE BUILDUP.**
- * **PLACE OVEN RACKS IN DESIRED POSITION WHEN THE OVEN AND OVEN RACKS ARE COOL.**
- * **WHEN USING COOKING OR ROASTING BAGS IN OVEN, FOLLOW THE MANUFACTURER'S DIRECTIONS.**

ROASTING

Roasting is oven cooking of tender cuts of meat and poultry. Low temperature roasting cooks meat to an appetizing brown without undue loss of juices and minimum shrinkage. It also reduces spattering and keeps oven cleanup at a minimum.



- * **STAND AWAY FROM THE RANGE WHEN OPENING THE DOOR OF A HOT OVEN. THE HOT AIR AND STEAM WHICH ESCAPE CAN CAUSE BURNS.**
- * **PULLING OUT RACK TO THE RACKSTOP IS A CONVENIENCE IN LIFTING HEAVY FOODS.**
- * **DO NOT PLACE HEAVY FOODS ON OVEN DOOR.**

USING YOUR BROILER

OVEN MOISTURE

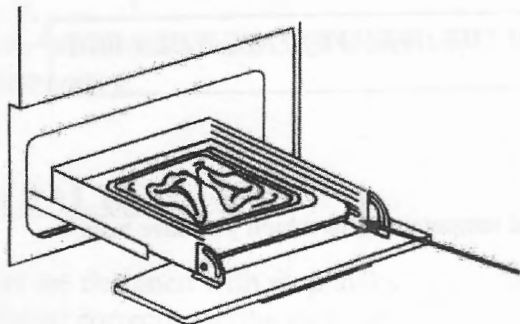
As your oven heats up, the temperature change of the air in the oven may cause water droplets to form on the door glass. These droplets are harmless and will evaporate as the oven continues to heat up.

- * **NEVER USE FOIL TO COMPLETELY COVER OVEN RACKS OR BLOCK ANY OF THE OPENINGS IN THE OVEN BOTTOM.**



BROILING

Broiling is a fast method for cooking tender cuts of meats, poultry, ham and fish. The broiler compartment is located beneath the oven. Pull the entire broiler compartment forward to the stop position. The broiler compartment door folds down to allow for easy removal of the broiler pan for turning foods. Gas broiling is cool and clean since broiling is done with the broiler door closed and any smoke is consumed by the flame. To operate broiler, Push-turn the oven control counterclockwise to the BROIL position.



- * **WHEN BROILING, IF MEAT IS TOO CLOSE TO THE FLAME, THE FAT MAY IGNITE.**

Cooking times for broiled food vary considerably. There are differences in thickness of meat, in fat content, and in personal preferences. Generally, the distance between the top of the meat and the broiler flame regulates the degree of doneness and the broiling time.

Different broiler tray locations are provided to accomplish your cooking needs.

- * **BROILER PAN AND TRAY MUST BE IN PLACE FOR ANY COOKING OPERATION.**

NEVER COVER THE BROILER RACK OPENINGS WITH ALUMINUM FOIL. IF THE RACK IS COVERED BY ALUMINUM FOIL, THE FAT CANNOT DRIP AWAY FROM THE MEAT AND MAY EASILY IGNITE.

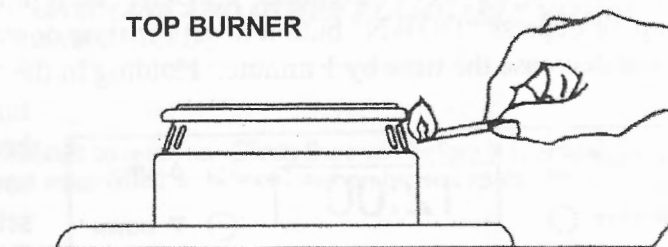
- * **IF YOU SHOULD HAVE A GREASE FIRE IN THE BROILER, TURN OFF THE BROILER AND KEEP THE DRAWER CLOSED TO CONTAIN THE FIRE UNTIL IT BURNS OUT.**
- * **ALWAYS REMOVE THE BROILER PAN FROM THE BROILER COMPARTMENT AS SOON AS BROILER PAN COOLS. GREASE LEFT IN THE PAN CAN CATCH FIRE IF THE OVEN IS USED WITHOUT REMOVING THE GREASE FROM THE BROILER PAN. REPLACE BROILER PAN AND TRAY AFTER CLEANING.**
- * **DO NOT USE BROILER COMPARTMENT AS A STORAGE AREA. ITEMS STORED IN THE BROILER COMPARTMENT CAN IGNITE OR CAUSE DAMAGE TO THE PILOT OR SAFETY VALVE SENSING BULB.**
- * **DO NOT USE PANS OR DISHES IN THE BROILER COMPARTMENT.**

OPERATING YOUR RANGE DURING AN ELECTRICAL POWER FAILURE

WARNING: USE EXTREME CAUTION WHEN LIGHTING BURNERS THIS WAY

LIGHTING TOP BURNERS

1. Hold a lighted match to the desired burner head.
2. Push and turn the control knob to the "LITE" or "START" position.
3. After burner lights, adjust flame to desired size as required.

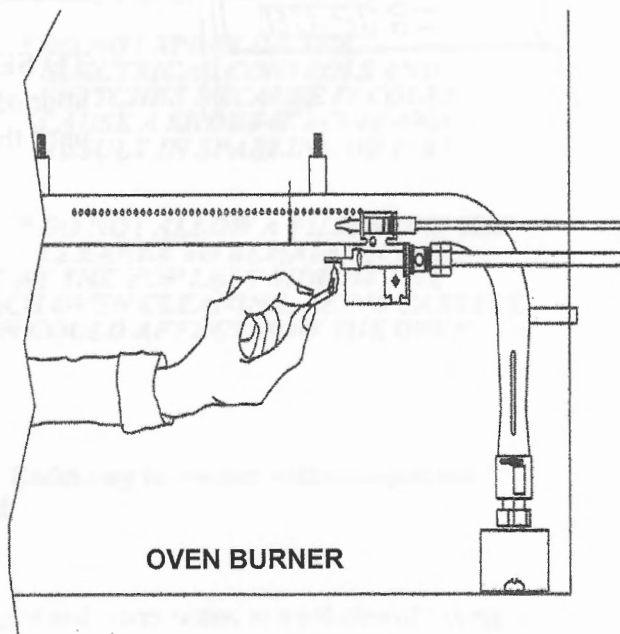


LIGHTING OVEN BURNER

Before attempting to light the oven burner, it is important to determine whether the oven in your range will operate during an electrical outage. To make this determination it is necessary to identify the type of oven system that your range employs. The easiest way to check this is to look at the first letter of your range model number. **If your range model number starts with an "S" the oven can not be operated during a power outage.** Refer to the back cover of your manual to find the location of the model number rating plate. For other models follow the Lighting Oven Burner instructions.

LIGHTING OVEN BURNER

1. Remove the oven bottom (See page 10). After removing the oven bottom, remove the oven burner baffle plate from the top of the oven burner.
2. Rotate the knob to the "PILOT" or "LITE" position. Push in and hold the oven control knob.
3. Place a lit match or lighter at the pilot to light it. Continue to hold in on the control knob for 10 seconds. See drawing.
4. After the 10 sec. hold period release the knob. The pilot flame should remain lit. Once the pilot is lit, replace the burner baffle and oven bottom. If the oven pilot does not remain lit repeat steps 2-4.
5. Push in and rotate the oven control knob to the desired baking temperature. Upon selecting the cooking temperature, open the oven door to observe that the burner flame has lit by looking through the observation hole in the front center of the oven bottom.
6. The oven will continue to cook normally until the Oven Control Knob is rotated to the "OFF" position.

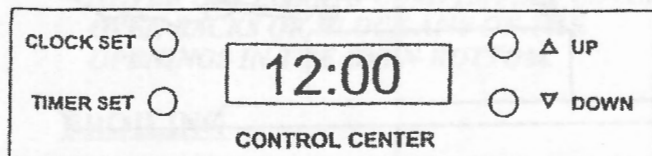


NOTICE: The surface and oven burners in use when an electrical power failure occurs will continue to operate normally until shut off.

CLOCK AND TIMER (Optional on Some Models)

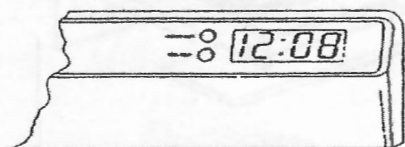
ELECTRONIC CLOCK AND TIMER

TO SET TIME OF DAY: Depress "CLOCK" button (a tone will sound). Depress "UP" button to set the time up, or depress "DOWN" button to set the time down. Tapping the "UP" OR "DOWN" button will increase or decrease the time by 1 minute. Holding in the "UP" or "DOWN" button will increase or decrease the time in 10 minute intervals. After the correct time has been set, depress the "CLOCK" button (a tone will sound) or wait 7 seconds and the correct time will be set.



depress "DOWN" button will increase or decrease the time by 1 minute. Holding in the "UP" or "DOWN" button will increase or decrease the time in 10 minute intervals. 7 seconds after the last programming input, the timer becomes active. When 1 minute is remaining on the timer, a 1 second tone will sound. When the timer reaches zero (00:0), there will be three tones 1 second apart, then a tone every 10 seconds for 10 minutes.

NOTES: The colon flashes when the timer is active whether the timer or the time of day is displayed. To display the time of day when in the timer mode, depress the "CLOCK" button. To cancel the timer, depress the "TIMER" button once when the timer is displayed or twice when the time of day is displayed.



ELECTRONIC CLOCK-NO TIMER

TO SET TIME OF DAY: Depress hour set button until the correct hour of the day is displayed on the clock. Depress minute set button until the correct minute of the day is displayed.

CARE AND CLEANING

CLEANING PORCELAIN OVEN INTERIOR

Porcelain has a smooth finish, and is a type of glass fused to metal. With proper care, the porcelain enamel walls in these ovens will retain their good looking finish for many years.

▲ WARNING: KEEP APPLIANCE AREA CLEAR AND FREE FROM COMBUSTIBLE MATERIALS, GASOLINE AND OTHER FLAMMABLE VAPORS AND LIQUIDS.

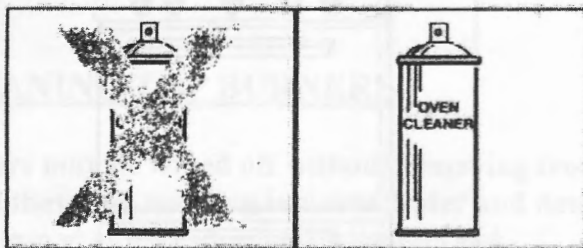
Food soil that is allowed to harden and bake on can be difficult to remove. Clean the oven before it is entirely cool (not while it is hot) with detergent and water - using a soap-filled steel wool pad on burned spots. Rinse and wipe dry.

COMMERCIAL OVEN CLEANER

Commercial oven cleaners may be used on conventional porcelain lined ovens. Follow instructions carefully. After using cleaners, thoroughly rinse the oven with a solution of one tablespoon vinegar to one cup water. Oven cleaners can coat or damage the thermostat sensing device (long tube in the oven) so that it will not sense temperature correctly. If you are using an oven cleaner, try to avoid any contact with the rod-shaped bulb of the thermostat. Be sure that any residue that touches the bulb is carefully removed.

GENERAL PRECAUTION:

CAUSTIC AEROSOL CLEANERS



Continuous-clean surface

Porcelain

*** DO NOT SPRAY ANY OVEN CLEANER ON THE OVEN DOOR HANDLES OR ANY EXTERIOR SURFACE OF THE OVEN, WOOD OR PAINTED SURFACES. THE CLEANER CAN DAMAGE THESE SURFACE.**

*** DO NOT SPRAY ON THE ELECTRICAL CONTROLS AND SWITCHES BECAUSE IT COULD CAUSE A SHORT CIRCUIT AND RESULT IN SPARKING OR FIRE.**

*** DO NOT ALLOW A FILM FROM THE CLEANER TO REMAIN ON THE**

TEMPERATURE SENSING BULB (THE BULB IS LOCATED AT THE TOP LEFT SIDE OF THE OVEN). CAREFULLY WIPE THE BULB CLEAN AFTER EACH OVEN CLEANING, BEING CAREFUL NOT TO MOVE THE BULB AS A CHANGE IN ITS POSITION COULD AFFECT HOW THE OVEN BAKES.

OVEN RACKS

Oven racks are removed by pulling forward, tilting and lifting up. Racks may be washed with detergent and water. Scour heavily soiled areas with a soap-filled steel wool pad.

OVEN WINDOW

Oven windows may be washed with a damp cloth dipped in detergent and warm water, or a solution of baking soda and water.

Note of Caution: Spray-on/wipe-off cleaners should not be sprayed on a hot or warm oven because they will leave a hard to remove stain. When used on a cold oven, the cleaner should be completely rinsed away to avoid any possibility of staining.

CARE AND CLEANING

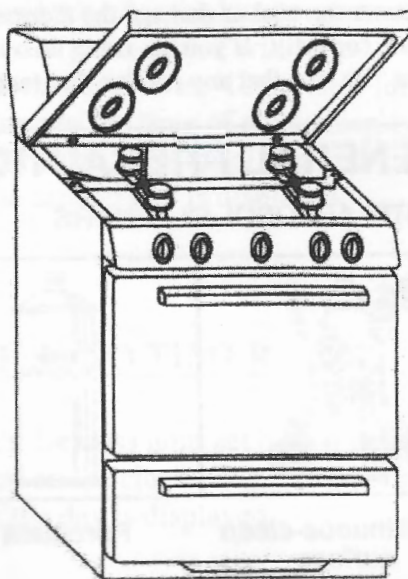
CLEANING OVEN BOTTOM

Clean using warm, sudsy water, a mild abrasive cleaner, a soap filled abrasive pad or commercial oven cleaner following the manufacturers instructions.

On 20" models the oven bottom can be removed by pushing the oven bottom toward the back wall while lifting straight up. Once oven bottom is free of rear tabs pull bottom forward till it clears the oven cavity. The oven bottom on the 24", 30", and 36" models can be removed for cleaning by sliding the oven bottom towards the oven rear wall, lifting the front end up to clear the front frame, and gently pulling the oven bottom up and out.

CLEANING PORCELAIN OVEN DOOR AND MAIN TOP

Clean using hot, sudsy water, a soap filled abrasive pad, or a mild abrasive cleaner following the manufacturer's instructions.



REMOVING MAIN TOP

1. Remove top burner grids and tray inserts (if any).
2. Grasp the cooktop at the front corners and remove by lifting up and pulling away from the range.
3. Replace in reverse order.

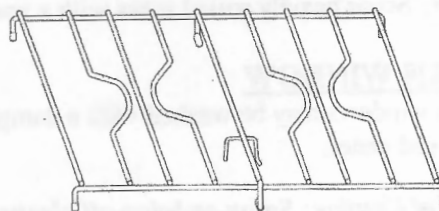
CLEANING STAINLESS STEEL OVEN DOORS

Clean using hot, sudsy water, a soap filled abrasive pad, or a mild abrasive cleaner followed by a Stainless Steel Cleaner.

CLEANING BURNER GRATES

Wash burner grates in warm, soapy water. Dry the grates with a cloth. When replacing the grates, be sure they are positioned properly over the burners.

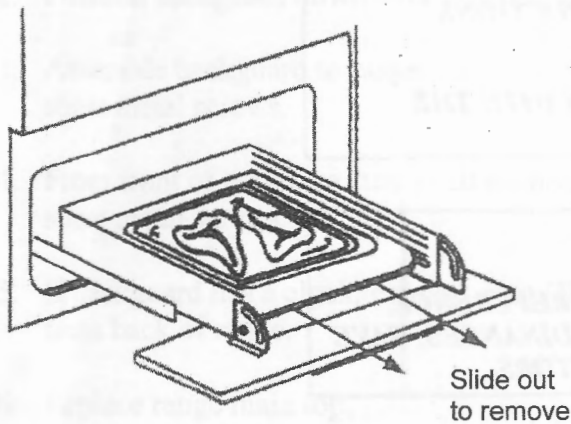
Note: Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.



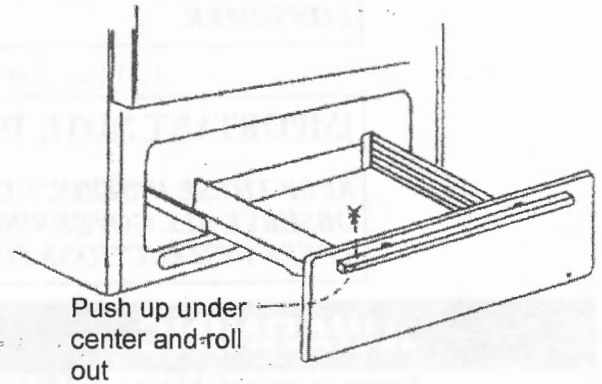
CARE AND CLEANING

CLEANING BROILER PAN (if equipped):

After broiling, remove the broiler pan and tray after allowing them to cool. Wash in warm, soapy water.



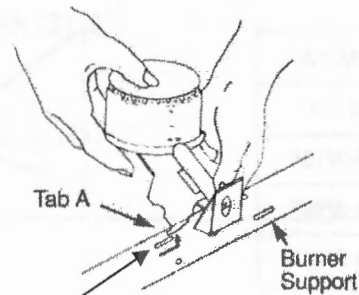
*** BROILER PAN AND TRAY MUST BE IN PLACE FOR ANY COOKING OPERATION.**



DO NOT USE STEEL WOOL PADS, COMMERCIAL OVEN CLEANER, SILICONE OVEN SPRAYS, COARSE PADS OR COARSE BRUSHES ON THE BROILER CARRIAGE.

CLEANING TOP BURNERS

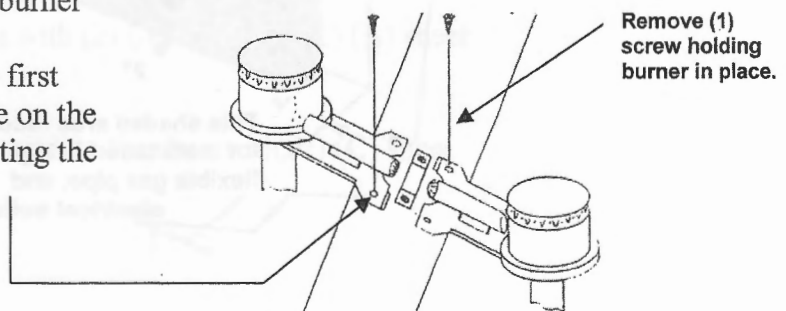
Burners may be wiped off without removing from the range. However, they are removable for an occasional thorough washing in warm water and detergent. The holes in the burners of your range must be kept clean at all times for proper ignition and flame performance. You should clean the burners routinely, and especially after bad spills. If the food doesn't wash off completely, scrub the burners with soap and water and a brush or plastic pad. **DO NOT USE STEEL WOOL OR ABRASIVE CLEANERS.**



REMOVING TOP BURNERS

To remove a top burner, turn slightly to release tab marked (A). Then lift out. When replacing, be sure tab (A) is locked securely in position on the burner support.

For **Recreational Vehicles** it is necessary to first remove the screw holding the burner in place on the burner support. Replace screw after re-inserting the burner.



BEFORE YOU START INSTALLING

IMPORTANT NOTE TO INSTALLER:

BEFORE YOU BEGIN – READ THESE INSTRUCTIONS COMPLETELY AND CAREFULLY.

BE SURE TO LEAVE THESE INSTRUCTIONS WITH THE CONSUMER.

IMPORTANT NOTE TO CONSUMER:

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE. OBSERVE ALL GOVERNING CODES AND ORDINANCES. SAVE THESE INSTRUCTIONS FOR LOCAL INSPECTORS.

⚠ WARNING

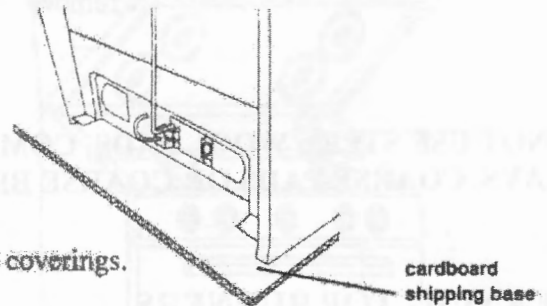
Excessive Weight Hazard

Use two or more people and wear gloves and safety glasses to move and install the range. Failure to do so can result in back or other injury.

Keep cardboard shipping base under range to prevent damage to floor coverings.

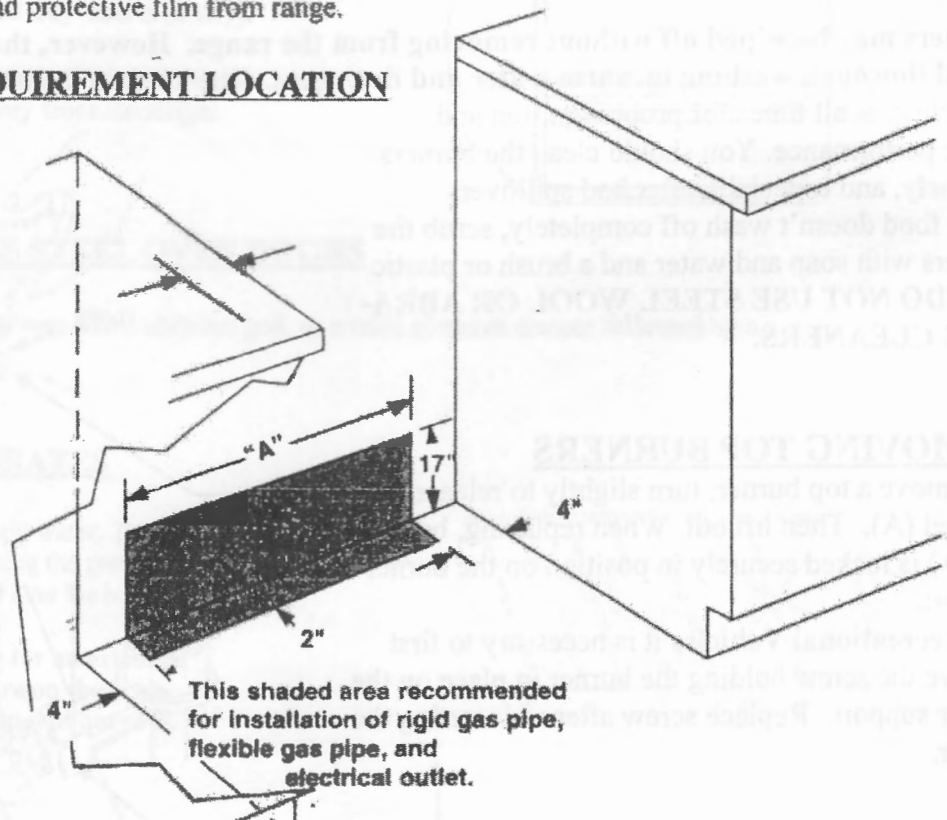
Remove oven racks and parts package from inside oven.

Remove shipping materials, tape and protective film from range.



GAS AND ELECTRIC REQUIREMENT LOCATION

MODEL	DIM. "A"
20	12-1/4"
24"	16-3/16"
30"	22-3/16"
36"	28-3/16"



INSTALLATION INSTRUCTIONS

PORCELAIN BACKGUARD INSTALLATION

1. Remove range main top. See Page 11.
 2. Position backguard down over flue box and onto the range main sides.
 3. Attach backguard to range main sides with (2) (A) bolts and (2) (B) nuts each side.
 4. Assemble backguard to top edge of the flue box with (2) (A) bolts and (2) (B) nuts.
 5. If backguard has a clock, connect plug from backguard to plug from back of range.
 6. Replace range main top.
-

THERMOPLASTIC END CAP BACKGUARD INSTALLATION

1. Remove range main top. See page 11.
 2. Position backguard down over backguard support and flue box.
 3. Screw (2) (A) sheet metal screws through backguard end caps into backguard support ends.
 4. From rear of unit, screw (2) (B) long sheet metal screws through the backguard end caps into the backguard support.
 5. Assemble backguard to top edge of the flue box with (2) (A) bolts and (2) (B) nuts.
 6. If backguard has a clock, connect plug from backguard to plug from back of range.
 7. Replace range main top.
-


VENT RAIL BACKGUARD INSTALLATION


1. Remove range main top. See page 11.
2. Lower vent rail over flue box and down on range main side matching up holes in vent rail with holes on top rear flange of range main sides.
3. Fasten vent rail to top flange of main side with (2) (A) bolts and (2) (B) nuts each side as shown and fasten tightly.
4. Assemble backguard to top edge of the flue box with (2) (A) bolts and (2) (B) nuts.
5. Replace range main top.

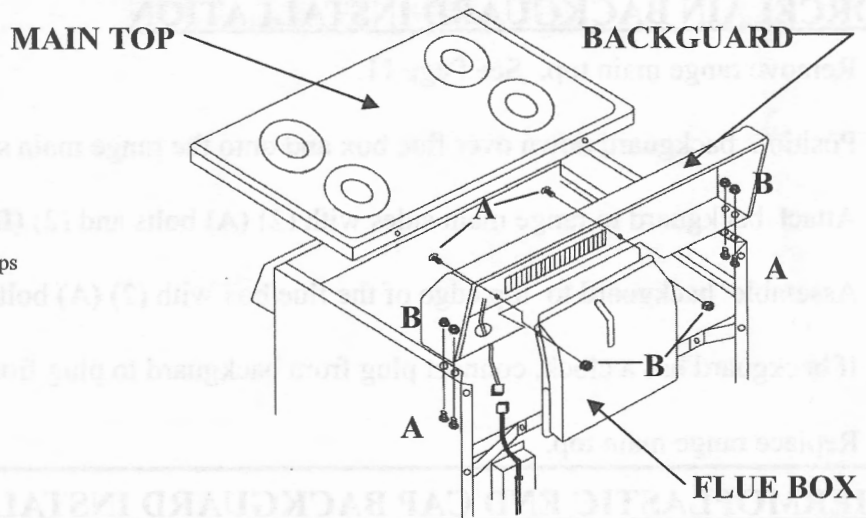
INSTALLATION INSTRUCTIONS

PORCELAIN BACKGUARD

FASTENERS REQUIRED


A- 
#10-24 X 3/8"
Phillips Truss Hd
bolt


B- 
#10-24 Hex Keps
Nut




THERMOPLASTIC END CAP BACKGUARD

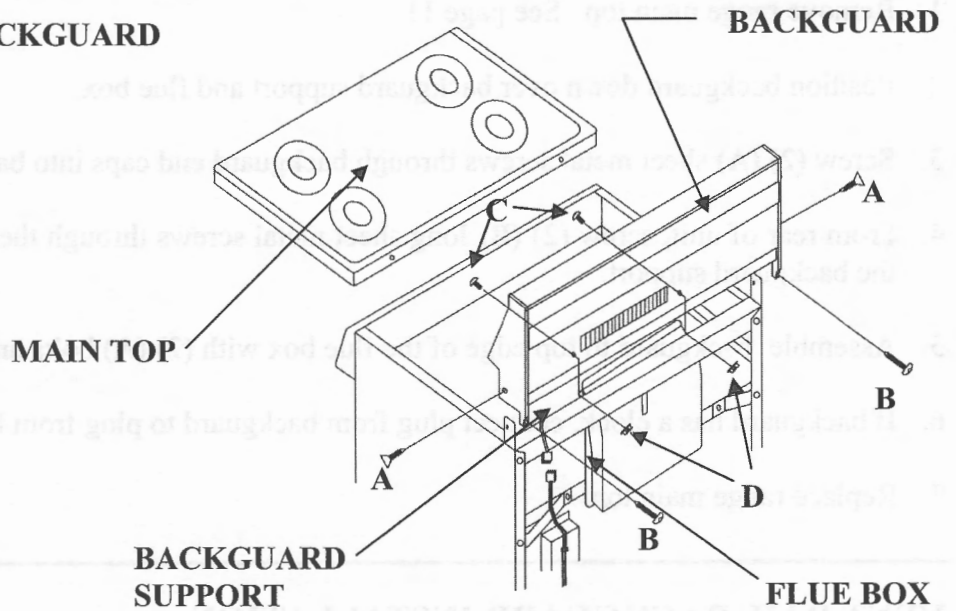
FASTENERS REQUIRED

A- 
#8 X 1/2" Phillips
Countersink Hd
screw

C- 
#10-24 X 3/8"
Phillips Truss Hd
bolt


B- 
#10-24 X .75"
Phillips Pan Hd
screw

D- 
#10-24 Hex Keps
Nut

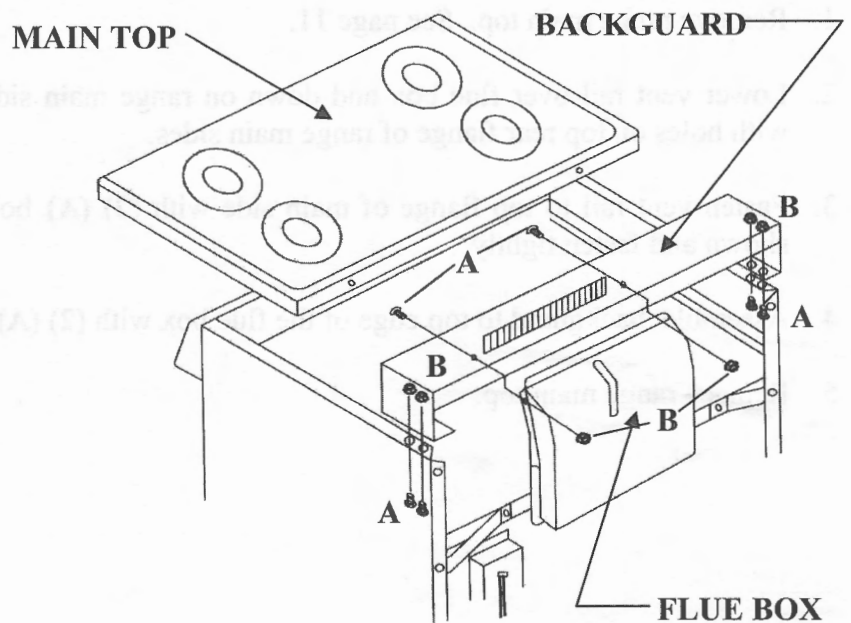


VENT RAIL BACKGUARD

FASTENERS REQUIRED

A- 
#10-24 X 3/8"
Phillips Truss Hd
bolt

B- 
#10-24 Hex Keps
Nut



INSTALLATION INSTRUCTIONS

MAXIMUM AND MINIMUM CLEARANCES

The sides of the range can be flush to combustible material below the cooking top. The back of the range can be flush to combustible material. A minimum clearance of 5 inches is required between the range and combustible construction extending from the cooking surface to 18 inches above the level of the cooking surface. A minimum clearance of 30 inches is required between the cooking surface and any combustible material directly above the cooking surface.

LOCATION

Do not locate the range where it may be subject to strong drafts. Any openings in the floor or wall behind the range should be sealed. Make sure the openings around the base of the range that supply fresh air for combustion and ventilation are not obstructed by carpeting or woodwork.

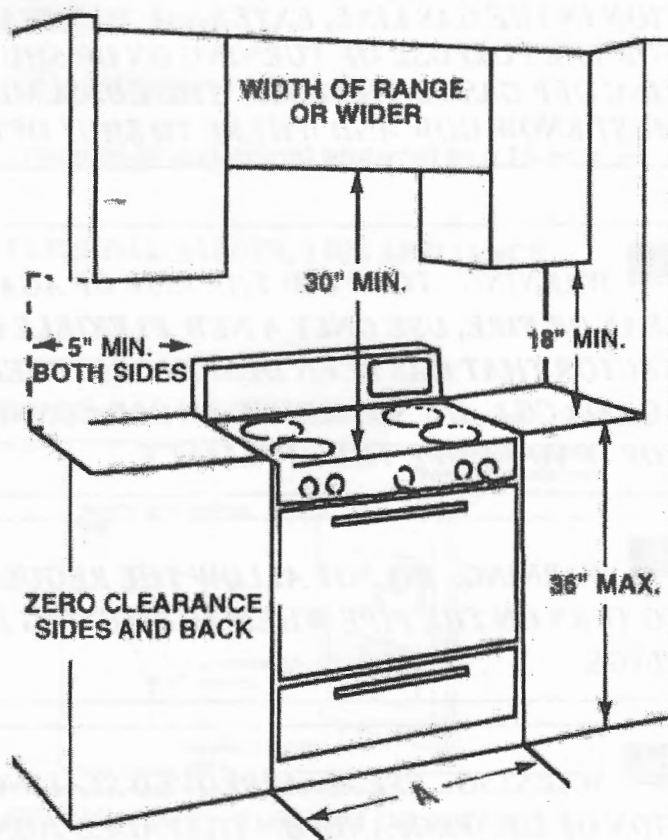
IMPORTANT: THE RANGE SIDE PANELS SHOULD STICK OUT BEYOND THE CABINET FRONTS AT LEAST 1/4" WHERE 0" CLEARANCE (FLUSH) OF SIDE WALLS IS DESIRED.

CAUTION: NOT ALL CABINET AND BUILDING MATERIALS ARE DESIGNED TO WITHSTAND THE HEAT PRODUCED DURING THE NORMAL SAFE OPERATION OF A LISTED APPLIANCE. DAMAGE SUCH AS DISCOLORATION OR DELAMINATION MAY OCCUR.

VENT HOODS

IMPORTANT: THIS RANGE IS NOT INTENDED FOR USE IN CONJUNCTION WITH A VENTILATION SYSTEM WITH PROVISIONS TO DIRECT AIR IN A DOWNWARD DIRECTION, TOWARD THE RANGE. THIS TYPE OF VENTILATION SYSTEM MAY CAUSE IGNITION AND COMBUSTION PROBLEMS WITH YOUR GAS COOKING APPLIANCE RESULTING IN PERSONAL INJURY OR UNINTENDED OPERATIONS.

13" MAXIMUM CABINET DEPTH INSTALLED ABOVE THE RANGE



Nominal Width of Range	Recommended Minimum Installation Clearance (Dim. A)
20"	20-1/4"
24"	24-3/16"
30"	30-3/16"
36"	36-3/16"

CONNECTING THE RANGE TO GAS

The installation of this gas range must conform with the local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1- "Latest Edition" in the U.S.A.

In the case of a Recreational Vehicle the installation must conform with state or other codes or, in the absence of codes, with the *Standard for Recreational Vehicles, ANSI/NFPA 1192*.

The installation of this gas range in a manufactured (mobile) home must conform with the Manufactured Home Construction and Safety Standard, Title 24 HUD (Part 280) or, when such standard is not applicable, the Standard for Manufactured Home Installations ANSI A225.1/NFPA 501A or with local codes.

The inlet pipe connection is a 1/2" National Pipe Tread. The gas connection can be made using an AGA or CGA design certified flex connector as illustrated below.

NOTE: When installed in the Commonwealth of Massachusetts the Flexible Connector used to supply gas to the range **must not exceed 36 inches in length** and a **T-Handle Gas Shutoff is required**.



WARNING: A MANUAL SHUT-OFF VALVE MUST BE INSTALLED IN AN ACCESSIBLE LOCATION IN THE GAS LINE, EXTERNAL TO THE UNIT, FOR THE PURPOSE OF TURNING ON OR SHUTTING OFF GAS TO THE UNIT. THE CONSUMER MUST KNOW HOW AND WHERE TO SHUT OFF



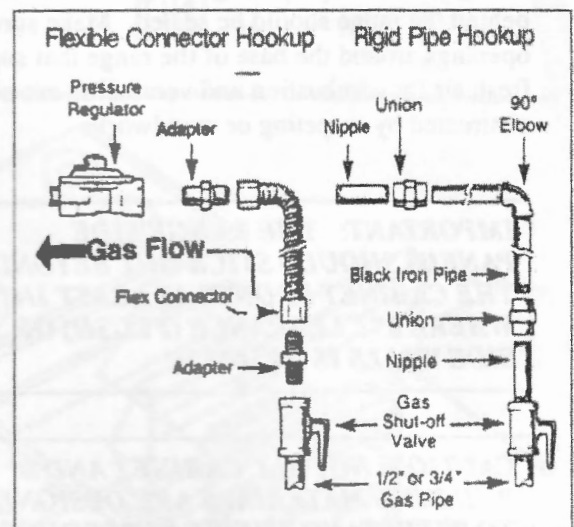
WARNING: TO AVOID THE RISK OF AGAS LEAK OR FIRE, USE ONLY A NEW FLEXIBLE CONNECTOR THAT HAS BEEN DESIGN CERTIFIED BY AGA OR CGA. DO NOT REUSE AN OLD CONNECTOR IF YOU MOVE THE APPLIANCE.



WARNING: DO NOT ALLOW THE REGULATOR TO TURN ON THE PIPE WHEN TIGHTENING FITTINGS.



WARNING: USE AN APPROVED SEALING COMPOUND THAT IS RESISTANT TO THE ACTION OF L.P. (PROPANE) ON THREADED JOINTS.



GAS PRESSURE REGULATOR

With the regulator adjusted for use with liquefied petroleum gas (propane), the pressure at the outlet side of the regulator is 10" water column.

When checking the pressure regulator setting, the inlet pressure to the regulator must be at least 11 inches water column for liquefied petroleum gas (propane). **The maximum inlet pressure to the regulator is 14 inches water column for L.P. (propane) gases.**

INSTALLATION INSTRUCTIONS

TESTING FOR GAS LEAKS

▲WARNING: DO NOT USE A FLAME TO CHECK FOR GAS LEAKS

Before turning on the gas, be sure that all range valves are in the "OFF" position. Turn on the gas and check each joint or connection with a soap and water solution, including the inlet and outlet sides of the regulator. Never test for leaks with a lighted match or open flame.

- * **THE APPLIANCE MUST BE ISOLATED FROM THE GAS SUPPLY PIPING SYSTEM BY CLOSING ITS INDIVIDUAL MANUAL SHUT-OFF VALVE DURING ANY PRESSURE TESTING OF THE GAS SUPPLY PIPING SYSTEM AT TEST PRESSURES EQUAL TO OR LESS THAN 1/2 PSIG (3.5 kPa).**
- * **THE APPLIANCE AND ITS INDIVIDUAL SHUT-OFF VALVE MUST BE DISCONNECTED FROM THE GAS SUPPLY PIPING SYSTEM DURING ANY PRESSURE TESTING OF THAT SYSTEM AT TEST PRESSURES IN EXCESS OF 1/2 PSIG (3.5 kPa).**

CONNECTING THE RANGE TO ELECTRICITY (SOME MODELS)

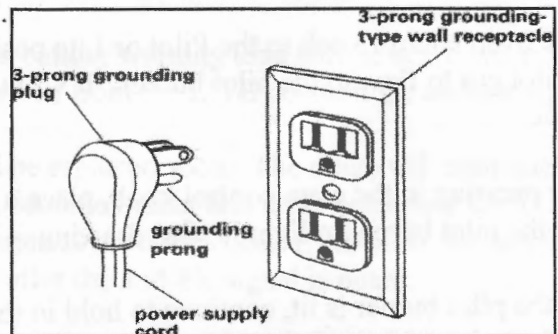
Electrical Requirements: 120-volt, 60 Hertz, properly grounded branch circuit protected by a 15-amp. or 20-amp. circuit breaker or time delay fuse.

IMPORTANT: Please read this section carefully. FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.

GROUNDING

This range must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA No 70—"Latest Edition".

An external electrical house current is required to operate the electrical parts of your range. The range cord has a three prong plug and must be used with a properly grounded three hole outlet. If such an outlet is not available, have a qualified electrician change your present outlet or install a new one.



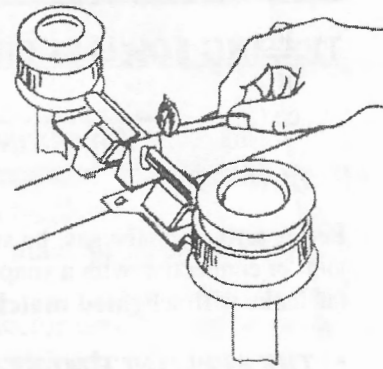
▲ WARNING: TO AVOID THE RISK OF ELECTRICAL SHOCK, BURNS OR SERIOUS PERSONAL INJURY THIS UNIT MUST BE PROPERLY GROUNDED AND PLUGGED INTO A PROPERLY GROUNDED THREE-PRONG WALL RECEPTACLE. DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE GROUNDING PRONG FROM THE RANGE CORD. FAILURE TO PROVIDE PROPER POLARIZATION MAY CREATE A HAZARDOUS CONDITION.

Have a qualified electrician verify that the outlet meets all requirements. Remember to disconnect power at the main circuit breaker and remove the electrical plug from the outlet before repairing any electrical component of your range. When removing the plug, grasp the plug, not the cord.

INSTALLATION INSTRUCTIONS

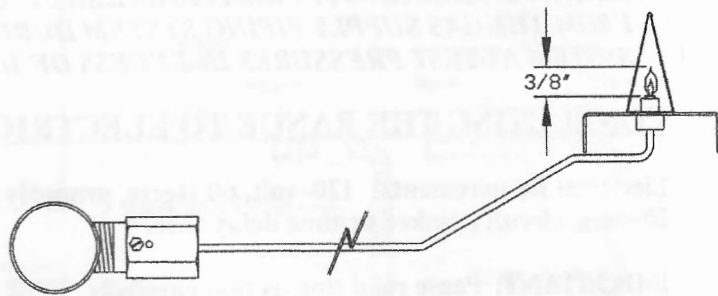
TO LIGHT TOP PILOTS (Standing Pilot Models Only)

1. **Be sure** the surface burner control knobs are in the "OFF" position.
2. **Remove** the grates and tray inserts (if any) and remove the cooktop. **See Page 10.**
3. **Locate** the pilot ports and light each of them with a match. **Replace the cooktop, tray inserts (if any), and grates.**



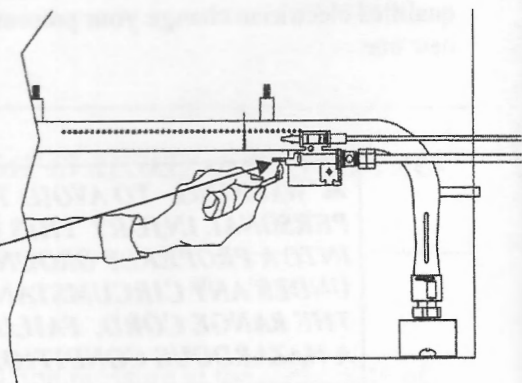
NOTE: PILOT SHOULD BE 3/8" HIGH. IF THE PILOT IS TOO HIGH OR LOW, YOU CAN ADJUST IN THE FOLLOWING MANNER:

1. Locate the pilot adjustment screw. It can be found by following the pilot line back from the pilot to the gas supply pipe.
2. To adjust, use a blade-type screwdriver. Turn the pilot adjustment screw until the pilot is 3/8" high. Do not reduce the flame to less than 3/8" or pilot outage may occur. A larger than recommended pilot flame may generate soot (carbon



TO LIGHT OVEN PILOT (Standing Pilot Models Only)

1. **Rotate** oven control knob to the Pilot or Lite position. Fully press in and hold the oven control knob to allow pilot gas to flow to the pilot burner. It will take 30 to 60 seconds to bleed all the air out of the pilot supply line.
2. **While pressing in** the oven control knob, place a lit match or lighter under the pilot burner to light it. See drawing.
3. **Once the pilot burner is lit**, continue to hold in the oven control knob for at least 10 seconds. If the flame extinguishes when the oven control knob is released, repeat the above procedure.
4. **Adjust the size of the oven pilot if needed.**



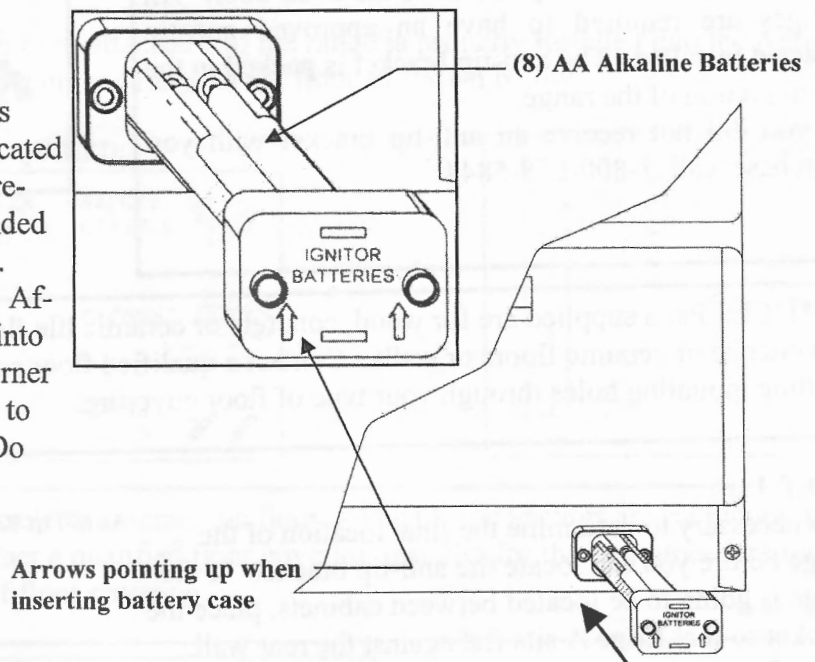
INSTALLATION INSTRUCTIONS

RANGES WITH BATTERY POWER PACKS

It is not necessary to connect your range to a plug-in outlet in your home. The burner ignition comes from a DC source (battery power pack).

INSTALLING THE DC POWER PACK

Before any of the burners can be lighted, it is necessary to locate the power pack that is located in the range oven section. The power pack requires (8) AA size batteries. It is recommended that a good quality Alkaline Battery be used. Insert the batteries as described on the case. After loading the battery pack, insert the pack into the battery case located at the lower front corner of the range. Screw the power supply cover to the battery case with the screws provided. Do not over tighten.



LOW BATTERY AUDIBLE SIGNAL

Under normal use a good alkaline battery will provide 2 to 3 years of battery life. Because battery shelf life is limited, the battery life may vary.

Your range is equipped with a low battery audible signal. The battery warning tone will be heard whenever a burner is initially turned on. As soon as the burner knob is moved from the LITE position the audible signal will stop until the next time the burner is lit.

The low battery signal is an indicator that the batteries should be replaced soon. The range will continue to light and operate normally. The audible tone will continue to become louder and more consistent each time the range is used providing an occasional reminder that the batteries need replaced. Eventually the batteries will fail. It is a good idea to replace them as soon as possible after the audible signal is heard.


REPLACING WEAK BATTERIES

1. Remove two screws holding battery case/cover in place. Note: The battery case is located in the front lower corner of the range.
2. Slide the cover/case out of the unit.
3. Replace the weak batteries with (8) fresh Double A Alkaline type batteries paying note to the battery instructions printed on the case.
4. Slide the case back into the unit with the arrows on the case cover facing up.
5. Replace two screws holding cover in place.

INSTALLATION INSTRUCTIONS

ANTI-TIP BRACKET INSTALLATION

The **anti-tip** bracket is installed to prevent the range from **tipping** forward as the result of excessive **downward** pressure on the open end of the oven door. All **ranges** are required to have an approved **anti-tip bracket** installed. The anti-tip bracket is packed in the **oven** section of the range. If you did not receive an anti-tip bracket with you **purchase**, call 1-800-858-5844.

	WARNING
	A child or adult can tip the range and be killed. Install the anti-tip device to the floor or the wall of the structure.
	Engage the range to the anti-tip device that is fastened to the wall or the floor. Re-engage the anti-tip device if the range is moved. Failure to do so can result in death or serious burns to children or adults.

NOTICE: Parts supplied are for wood, concrete or ceramic tile floors. The **plastic anchors** are for mounting to concrete or ceramic floors or walls. Contact a qualified floor covering installer for the best procedure for drilling mounting holes through your type of floor covering.

STEP 1

It is necessary to determine the final location of the **range** before you can locate the anti-tip bracket. If the **range** is going to be located between cabinets, place the **bracket** so that **Edge A** sits flat against the rear wall. **Edge B** should just touch the side of the cabinet sitting to the **right side** of the range. If there are no adjacent cabinets, align **Edge B** of the **bracket** with the edge of the range side. After the **bracket** has been placed mark the hole locations with a **marker**.

STEP 2

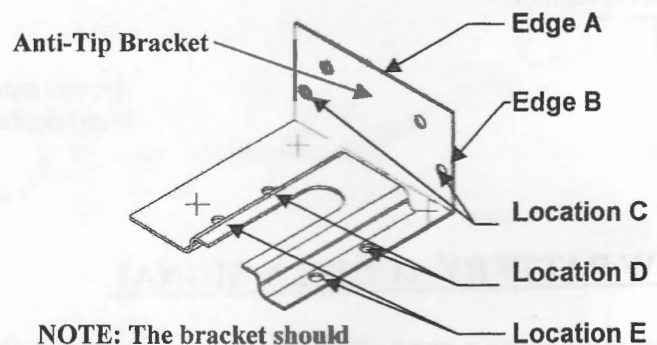
The anti-tip bracket can be attached to the floor or the **wall**. For wall mount application use **Location C**. When using location C, the screws must penetrate the **wall sill plate** located within the wall. For floor mount application use **Location D or E**. One screw on each side of the bracket is sufficient.

STEP 3

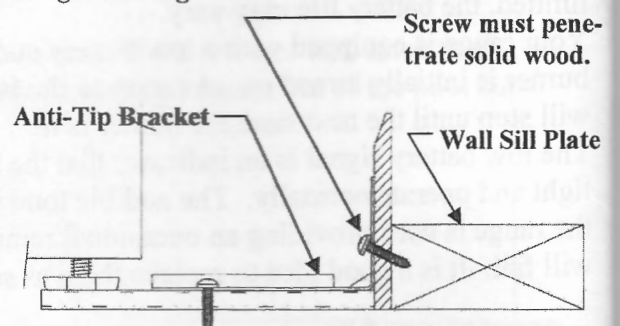
To mount anchor bracket to concrete or ceramic floor, use a drill with a 3/16" masonry bit to drill the two holes. Tap plastic anchor into mounting holes in floor with **hammer**. Line up holes in anti-tip bracket to holes in floor. Use the two screws provided to fasten anti-tip bracket to floor.

STEP 4

Unscrew the rear leg levelers approximately 1/2" so that the rear leg levelers will slide in under the anti-tip bracket. Slide range into the final position after completing the gas and electrical connections to the range.



NOTE: The bracket should engage the right rear leg leveler.



WARNING: IF RANGE IS EVER MOVED TO A DIFFERENT LOCATION, THE ANTI-TIP BRACKET MUST ALSO BE MOVED AND INSTALLED WITH THE RANGE.

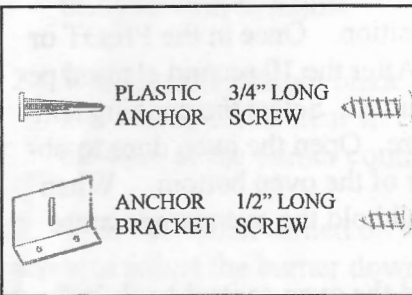
INSTALLATION INSTRUCTIONS

ANCHOR BRACKET INSTALLATION

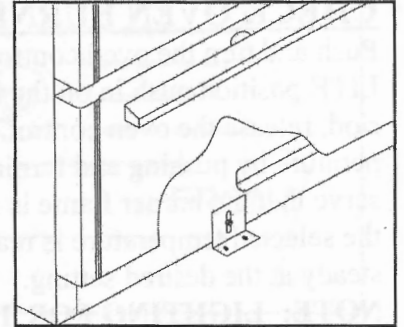
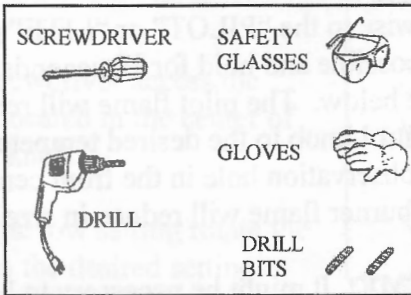
The range must be fastened in place when installed in a recreational vehicle. Included in the oven section is an anchor bracket and fastening equipment.

Once the units gas and electrical supply have been attached and the range is properly installed into the Anti-tip Bracket, the anchor bracket must be used to secure the range to the floor as shown below.

PARTS SUPPLIED:



TOOLS REQUIRED:

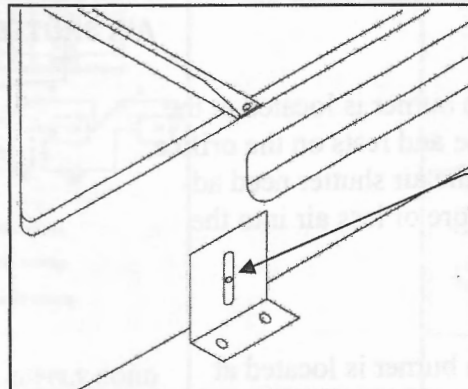


NOTICE: Parts supplied are for wood, concrete or ceramic tile floors. The plastic anchors are for mounting to concrete or ceramic floors or walls. Contact a qualified floor covering installer for the best procedure for drilling mounting holes through your type of floor covering.

STEP 1

Remove range broiler door and rollout carriage. See Page 12 for removal instructions.

Position the anchor bracket on the floor in front of the range. Align the slot in the anchor bracket with the 1/8" diameter hole in the base of the front frame as shown.



STEP 2

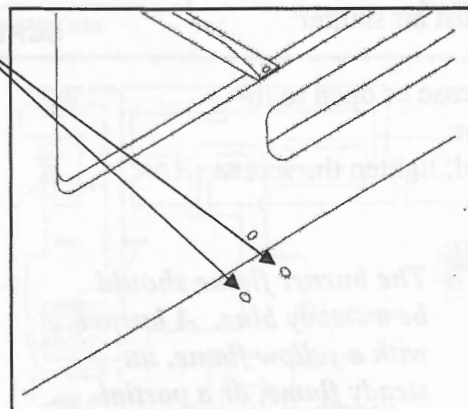
Attach anchor bracket with (1) No.10 screw provided, into the 1/8"D. hole in the range front frame.

STEP 3

Mark the mounting holes in the floor to allow for pre-drilling of the mounting holes.

STEP 4

Temporarily remove anchor bracket to pre-drill holes in floor to accept the anchor bracket mounting screws provided. For wood surfaces use a 1/8" drill bit. For concrete or ceramic floors, use a 3/16" carbide tipped masonry bit.



STEP 5

With two 3/4" long screws provided attach the anchor bracket to the floor.

STEP 6

With the 1/2" screw provided screw the anchor bracket to the range front frame.

STEP 7

Replace the rollout carriage assembly.

INSTALLATION INSTRUCTIONS

CHECK SURFACE BURNER IGNITION

Simultaneously push in and turn a top burner knob to the LITE position. On Electric Spark Ignition Models, you will hear a clicking sound indicating the proper operation of the spark module. Once the air has been purged from the supply lines, the burner will light. Rotate the knob out of the LITE position after the burner lights. Try each burner in succession until all burners have been checked.

CHECK OVEN BURNER IGNITION

Push and turn the oven control counterclockwise to the "PILOT" or "LITE" position. Once in the PILOT or LITE position push in on the knob as far as possible and hold for 10 seconds. After the 10 second elapsed period, release the oven control knob. See note below. The pilot flame will remain lit. Select the cooking temperature by pushing and turning the oven control knob to the desired temperature. Open the oven door to observe that the burner flame is lit through the observation hole in the front center of the oven bottom. When the selected temperature is reached the oven burner flame will reduce in size and hold the oven temperature steady at the desired setting.

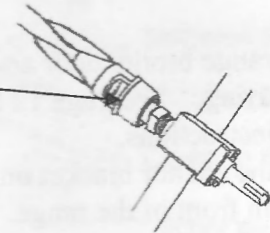
NOTE: LIGHTING FOR THE FIRST TIME: It might be necessary to hold the oven control knob in for as much as 60 seconds to allow the burner pilot to stay lit after the oven control knob has been rotated to the "PILOT" or "LITE" position and held in. If first attempt fails, repeat the lighting procedure.

ADJUST AIR SHUTTERS, IF NECESSARY

TOP BURNERS:

The air shutter adjustment for each top burner is located at the Open end of the top burner venturi tube and rests on the orifice hood of the top burner valve. Should the air shutter need adjusting, slide the air shutter to allow more or less air into the burner flame as needed.

AIR SHUTTER



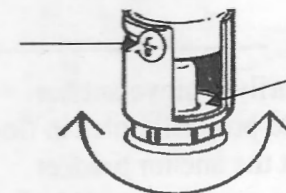
OVEN BURNER:

The air shutter adjustment for the oven burner is located at the open end of the oven burner venturi tube and sits on the hood of the oven burner valve. To adjust air shutter:

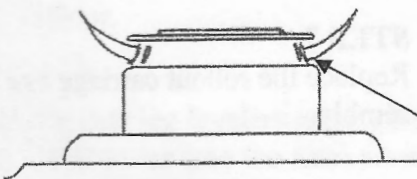
1. Loosen the screw on the air shutter.
2. Move the air shutter closed to decrease or open to increase the amount of air to the flame.
3. When the flame is properly adjusted, tighten the screw.

SCREW

AIR SHUTTER



NO YELLOW TIPS

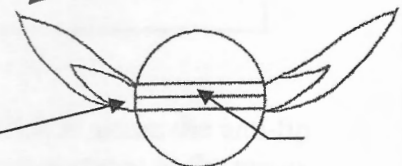


TOP BURNER

The burner flame should be a steady blue. A burner with a yellow flame, unsteady flame, or a partial flame is in need of an air shutter adjustment.

NO LIFTING

NO YELLOW TIPS



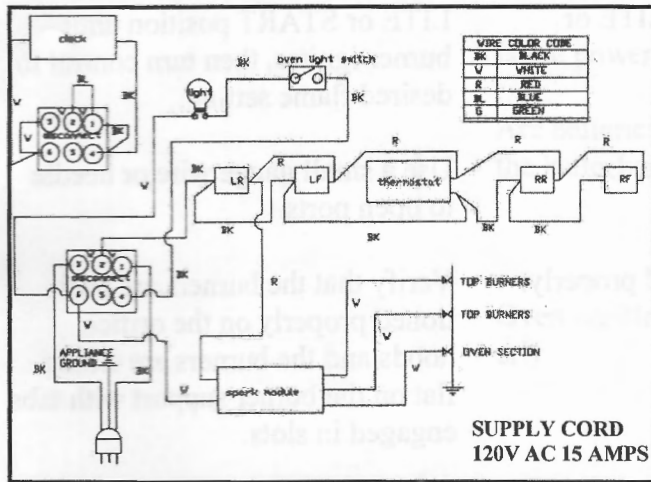
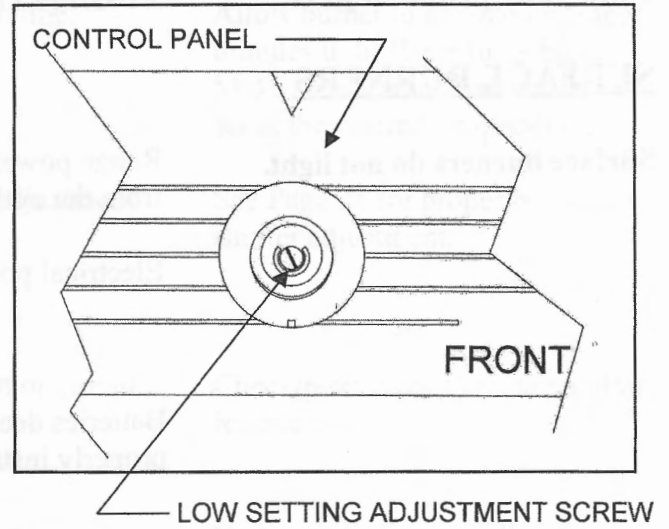
OVEN BURNER

INSTALLATION INSTRUCTIONS

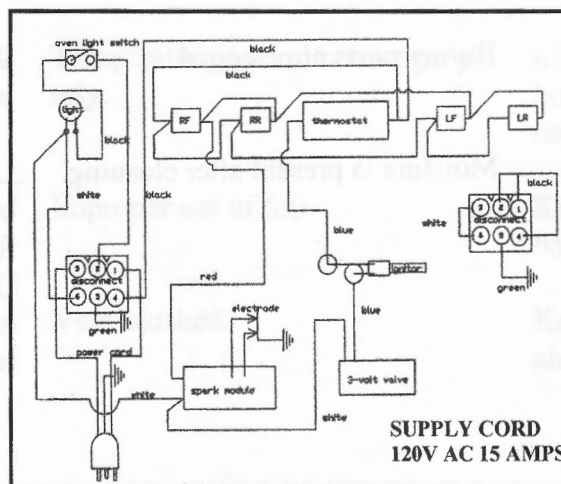
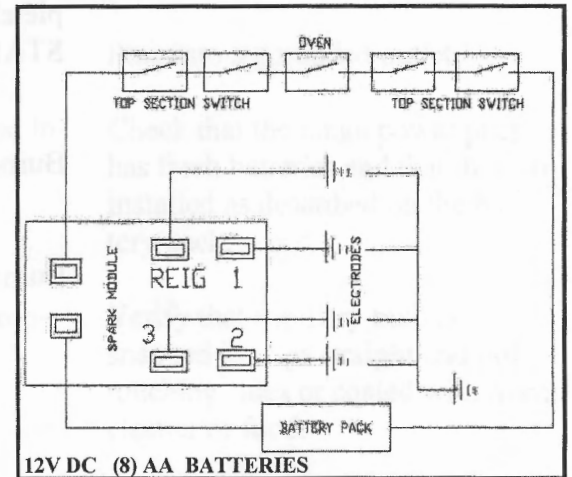
LOW BURNER FLAME ADJUSTMENT

Each top burner can be adjusted separately to allow for varied low temperature setting across the top burner cooking section. To adjust the low setting:

1. Remove the top burner control knob for the burner that you wish to adjust.
2. With a small straight blade screwdriver access the low setting adjustment screw located in the center of the stem of the burner control knob.
3. With the burner turned on to the low setting rotate the screw to adjust the burner down to the desired setting. When adjusted to the minimum flame the burner should maintain a constant blue flame across all of the top burner ports. This procedure can be repeated for each top burner if desired.



SPARK/THERMOCOUPLE IGNITION SYSTEM



HOT SURFACE IGNITION SYSTEM

BEFORE YOU CALL FOR SERVICE

Before you call for service, review this list. It may save you time and expense. This list includes common occurrences that are not the result of defective workmanship or materials in this appliances.

Find your problem here

Possible cause

How to fix it

SURFACE BURNERS

Surface burners do not light.

Range power cord is disconnected from the outlet.

Be sure **power cord** is plugged into **grounded outlet**.

Electrical power outage.

Burners can be lit **manually**. See "Operating your range during an electrical power failure" section.

Batteries dead, missing or improperly installed.

Check that the **range power pack** has **fresh batteries** and that they are installed as **described** on the **battery pack**.

Surface control has not been completely turned to the LITE or START position.

Push in and **turn control** to the **LITE** or **START** position until **burner ignites**, then **turn control** to **desired flame setting**.

Burner ports are clogged.

Use a **small gauge wire** or **needle** to **open ports**.

Burners not positioned properly.

Verify that the **burners** are positioned **properly** on the **orifice hoods** and the **burners** are sitting flat on the **burner support** with **tabs engaged in slots**.

Pilot light not lit

Light pilot. (See Page 18)

Flame burns half-way around

Burner ports are clogged.

With **burner off**, use a **small-gauge wire** or **needle** to **open ports**.

Moisture is present after cleaning.

Lightly fan the flame and allow **burner to operate** until **flame is full**.
Dry burners thoroughly following **instructions** in range "Cleaning" section.

BEFORE YOU CALL FOR SERVICE

Find your problems here

continued:

Flame is orange.

Possible cause

Dust particles in main line.

Improper air shutter adjustment.

How to fix it

Allow burner to operate for a few minutes until flame turns blue. Make sure temperature control is set at the desired temperature.

See Page 21 for proper burner air shutter adjustment.

OVEN AND BROILER

Oven or broiler does not heat.

House fuse has blown or circuit breaker has tripped.

Electrical power outage.

Is the power cord unplugged.

Are batteries properly installed in the battery power pack.

Oven capillary bulb not set properly.

Pilot light not lit.

Check/reset circuit breaker and/or replace fuse.

Oven can be lit manually. See "Operating your range during an electrical power failure" section.

Plug into a grounded outlet.

Check that the range power pack has fresh batteries and that they are installed as described on the battery pack.

Verify that capillary bulb is snapped in clips straight and not touching sides or coated with oven cleaner or food.

Light Pilots. (See Page 18)

Oven temperature inaccurate

Temperature control not set properly.

Improper use of foil.

Vent blocked.

Make sure the temperature control knob is set at the desired temperature.

Keep foil clear of holes in oven bottom and off of oven racks.

Keep vent at front of backguard clear.

BEFORE YOU CALL FOR SERVICE

Find your problems here

Possible cause

How to fix it

Nuisance sparking while oven is in operation.

Improperly grounded or reversed polarity electrical outlet.

Have outlet corrected by a qualified electrician.

Smoke or odor on initial oven operation.

This is normal.

This will stop after the range has been heated the first time.

INSTALLATION

Range not level.

Poor installation.

Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs.

Weak unstable floor.

Be sure floor is level and can adequately support range.

BROILING

Oven smokes excessively.

Meat too close to broiler burner.

Reposition the broiler pan to provide more clearance between the meat and the broiler burner. (See broiler section.)

Broiler drawer needs to be cleaned.

Excessive smoking is caused by old grease or food spatters. If the broiler is use often, clean on a regular basis.

Dear Homemaker:

Your range will give you years of satisfactory service and pleasure when properly cared for and used. Producing an efficient range that conserves energy requires a considerable investment of time, effort and money.

Your range is engineered to surpass all performance and safety requirements. However, safety is also YOUR responsibility through proper use and care.

With this in mind, it is important that you read this booklet. Acquaint yourself with features and follow the use and care suggestions for complete satisfaction.

For questions concerning parts or service, refer to the enclosed limited warranty certificate. If you need assistance, call us at 1-800-858-5844 or contact us at www.premierrange.com.

The model and serial number is found on the number plate located beneath the Main Top next to the top burners. Always include the complete model number, serial number, and color of range when ordering parts.

RECORD HERE FOR EASY REFERENCE:

Range Model Number _____ Color _____

Range Serial Number _____

Installation Date _____

Dealer's Name and Address _____

See our entire product line at:
www.PremierRange.com

UNITED STATES & CANADA LIMITED WARRANTY

PEERLESS-PREMIER APPLIANCE COMPANY WARRANTS TO THE ORIGINAL UNITED STATES & CANADA DOMESTIC PURCHASER THAT THIS APPLIANCE IS FREE FROM DEFECTS IN MATERIAL AND WORKMANSHIP. ANY PARTS FOUND TO BE DEFECTIVE WILL BE REPAIRED OR REPLACED AT OUR OPTION SUBJECT TO THE FOLLOWING LIMITATIONS:

LIMITED 30 DAY WARRANTY: ANY FINISHES (PORCELAIN OR ENAMEL) AND GLASS PARTS FOUND TO BE DEFECTIVE SHALL BE REPAIRED OR REPLACED DURING THE FIRST THIRTY (30) DAYS FROM THE DATE OF PURCHASE.

LIMITED ONE YEAR WARRANTY: ALL OTHER PARTS FOUND TO BE DEFECTIVE (EXCLUDING THE FINISH AND GLASS PARTS) SHALL BE REPAIRED OR REPLACED DURING THE FIRST YEAR FROM DATE OF PURCHASE.

TO OBTAIN REPAIR OR REPLACEMENT UNDER
THE TERMS SET FORTH ABOVE, PLEASE CONTACT YOUR SELLING DEALER
FOR THE AUTHORIZED SERVICER IN YOUR AREA.

SHOULD YOU HAVE ANY QUESTIONS CONCERNING THIS WARRANTY, PLEASE CONTACT:
CUSTOMER SERVICE DEPARTMENT
PEERLESS-PREMIER APPLIANCE CO.
P.O. BOX 387
BELLEVILLE, ILLINOIS 62222

ANY REPAIRS MUST BE PERFORMED BY A SERVICER AUTHORIZED BY PEERLESS-PREMIER APPLIANCE COMPANY.

LIMITED LIFETIME WARRANTY (PARTS ONLY): DURING THE LIFETIME OF THE ORIGINAL PURCHASER ALL GAS RANGE TOP BURNERS FOUND TO BE DEFECTIVE UNDER NORMAL USE WITHIN UNITED STATES & CANADA SHALL BE REPLACED (SHIPPING AND HANDLING NOT INCLUDED).

TO OBTAIN REPLACEMENT OF A DEFECTIVE BURNER UNDER THE LIMITED LIFETIME WARRANTY, THE PURCHASER MUST (1) FILL OUT THE ATTACHED GAS-TOP BURNER WARRANTY COUPON; AND (2) MAIL THE COUPON AND A MONEY ORDER FOR SIX DOLLARS (\$6.00 US) TO COVER POSTAGE AND HANDLING TO:

GAS WARRANTY DEPARTMENT
PEERLESS-PREMIER APPLIANCE COMPANY
119 SOUTH 14TH STREET
BELLEVILLE, ILLINOIS 62220

NOTE: LEAVE THE DEFECTIVE BURNER IN ITS PROPER PLACE ON THE RANGE UNTIL THE REPLACEMENT IS RECEIVED. TO REPLACE BURNER, MAKE SURE THE GAS CONTROL KNOB IS IN THE OFF POSITION, REMOVE DEFECTIVE BURNER, THEN PLACE THE NEW BURNER IN POSITION.

* * * * *

THE EXCLUSIVE REMEDY UNDER THIS WARRANTY IS REPAIR OR REPLACEMENT OF PARTS FOUND TO BE DEFECTIVE. THIS WARRANTY APPLIES ONLY TO PRODUCTS PROPERLY INSTALLED, ADJUSTED AND OPERATED IN ACCORDANCE WITH INSTRUCTIONS FOUND IN THE PRODUCT LITERATURE. THIS WARRANTY DOES NOT APPLY TO ANY PRODUCT WHICH HAS BEEN SUBJECTED TO ALTERATION, MISUSE, IMPROPER INSTALLATION OR DELIVERY DAMAGE AND DOES NOT APPLY TO COSTS FOR ANY SERVICE REQUESTED FOR DEMONSTRATION OR TO CONFIRM PROPER OPERATION OF APPLIANCE. REPLACEMENT PARTS ARE WARRANTED ONLY FOR THE UNEXPIRED PORTION OF THE ORIGINAL WARRANTY PERIODS SET FORTH HEREIN.

UNDER NO CIRCUMSTANCES SHALL PEERLESS-PREMIER APPLIANCE COMPANY BE LIABLE UNDER THIS WARRANTY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES. **ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY, ARE LIMITED TO THE SAME TIME PERIODS STATED HEREIN FOR PEERLESS-PREMIER APPLIANCE COMPANY EXPRESS WARRANTIES.**

IF YOU WRITE OR CALL PLEASE FURNISH COMPLETE MODEL AND SERIAL NUMBER OF APPLIANCE AND DATE OF PURCHASE.

GAS TOP BURNER WARRANTY COUPON

DATE _____
CUSTOMER NAME _____ STREET _____
CITY _____ STATE _____ ZIP _____
MODEL NO. _____ SERIAL NO. _____
PURCHASED FROM (DEALER) _____ CITY _____ STATE _____

WARRANTY REGISTRATION CARD

PURCHASER'S NAME _____
STREET _____ CITY _____ STATE _____ ZIP _____
DATE OF PURCHASE _____
DEALER _____
CITY _____ STATE _____
MODEL _____ SERIAL NO. _____