

Care and Use of Your Recreational Vehicle Range



MAGIC CHEF

Welcome to Magic Chef's wonderful new world of gas cooking!

Cooking ease, clean modern styling and Magic Chef's dependability are all yours with your new recreational vehicle range.

Follow the helpful tips on proper care. You will be able to make minor adjustments quickly, when needed, and eliminate the necessity for a service call.

All of the Magic Chef people are pleased to welcome you to the ever-growing "family". Your Magic Chef dealer will always be happy to help you in any way to assure full enjoyment of your new Magic Chef range.

NOTE: The features and instructions covered in this book are for various model ranges. Please disregard portions pertaining to features that are not on your particular range.

Using Natural Gas

Some models may be used with natural gas, read the specification nameplate and installation sheet for instructions.

TABLE OF CONTENTS

	Page
HELPFUL HINTS FOR BETTER COOKING	
Broiling, Roasting, Baking	3
USING THE TOP BURNERS	
Models with top burner lighter pilot. Models without top burner pilot	3
USING THE OVEN	
Lighting instructions	4
Operating the thermostat	4
Shut down instructions	4
Using the timer	4
DO'S AND DON'TS	5
PILOT ADJUSTMENTS	
Top burner lighter pilot	5
Oven pilot	5
Non-Adjustable Thermostats. Adjustable Thermostats	6
Select-A-Gas Key	6
Heater-Pilot adjustment. Air shutter adjustment	6
WHAT TO DO TO SAVE UNNECESSARY SERVICE CALLS	
Problem—Corrections	7, 8, 9
PROCEDURE FOR ORDERING PARTS	10
CARE AND CLEANING	11

HELPFUL HINTS FOR BETTER COOKING

BROILING—Broiling in your recreational vehicle range is very much like broiling in your kitchen range at home. Generally, the distance between the meat and the burner flame regulates degree of doneness and broiling time. Set thermostat dial to Broil (“B”) position. Place food to be broiled on broiler grille and pan. Place pan in broiler (area directly below oven burner). On some models there are two broiler pan positions. You can count on your gas range broiler to provide smokeless, “closed-door” broiling.

ROASTING—Season meat, if desired. Place meat fat side up, on the rack in an uncovered pan. Turn oven thermostat dial to the desired temperature. Most meats can be cooked at 300-325°F but pork should be cooked at 350°F. Small poultry may be cooked at 375°F for best browning. The only accurate way to tell internal doneness of meat (rare, medium, well done) is with a meat thermometer. Be sure thermometer is inserted into solid meat portion of the roast with tip not resting in fat or against bone. Add no water. Roast in oven to the doneness desired. No basting is necessary.

BAKING—Make sure your oven is level, otherwise you may have uneven baking. After turning the oven thermostat dial to the desired temperature, let the oven operate for about 10 minutes for preheating. When baking in one pan place it in the center of the oven. If a flat cookie sheet is used, allow two inches space between back, side, and front of oven. When glass or very dark metals are used for baking, reduce the temperature setting recommended in the recipe by 25°.

USING THE TOP BURNERS

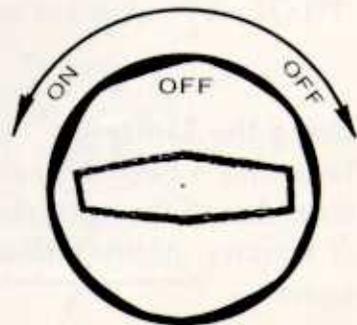
Models with top burner lighter pilot

This control has no pre-set positions but the flame can be adjusted to any desired height between full on and off. To light the top burners, turn the control knob left (counter-clockwise) to full on position. From the full on position the flame may be lowered by turning the knob back to the right (clockwise).

Models without Top Burner Pilot

Light match, turn control knob left (counter-clockwise) to the full on position, apply lighted match immediately to the burner. Adjust the flame height by turning knob back toward the off position.

CAUTION—Do not turn control knob on and allow gas to escape before lighting match.



USING THE OVEN

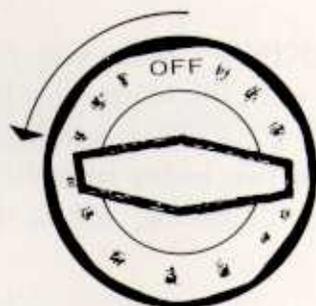
The oven is controlled by a Harper-Wyman low temperature thermostat. This thermostat has no by-pass setting and will cycle off and on at all temperature settings except broil ("B"). No by-pass adjustment is necessary.

Lighting Instructions

1. Be sure all valves are in the off position. The oven thermostat dial should be in the *PILOT OFF* position.
2. Turn on main gas supply to the range.
3. Lift main cook top panel and light top burner lighter pilots with a match, (if equipped).
4. To turn on oven pilot. Depress and turn the thermostat dial to the "OFF" position.
5. Open oven door and light oven pilot with a match. A small flame will be noted at the top of the pilot burner.

Operating the thermostat

Depress and turn the thermostat dial left (counter-clockwise) to the desired temperature setting. There is a delay of about 45 seconds before the main burner ignites. This is normal and there is no gas escaping during this delay. It is also normal for the oven burner flame to cycle off and on, at all set temperatures except broil. This maintains a constant temperature in the oven.



Shut Down Instructions

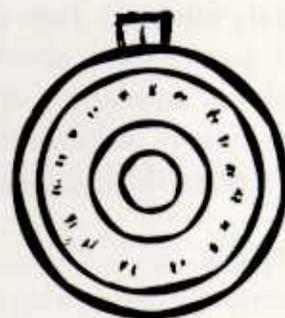
When oven cooking is finished, turn the thermostat dial to the "OFF" position. In this position, the oven standby pilot flame will remain lit.

When the recreational vehicle is not in use or while traveling, turn the thermostat dial to the "PILOT OFF" position and turn off main gas supply

Using the Timer

To set the 1-hour timer on models so equipped, turn the timer dial to the right (clockwise) to the desired number of minutes. At the end of the pre-set period a bell will sound.

NOTE: If the timer is to be set for less than 15 minutes, first turn the dial to 15 and then dial back (counter-clockwise) to the lower setting.



DO'S AND DON'TS

- Never light matches in the vicinity if the odors of gas are noted.
- A window or other air vent should be open slightly while using the range. Gas flame consumes oxygen which has to be replaced to assure proper combustion.
- Do not tamper with the burner orifices or change their size.
- Do not leave the gas burning while traveling and especially while refueling your vehicle at a gasoline service station.
- Do not leave the top burners on without a utensil for any length of time. Overheating of the grates may cause the porcelain enamel to craze and chip.
- If your range is equipped with a top cover, do not leave it down with the top burners on. Turning on the top burners with the cover down may not only cause permanent discoloration of the cover, but could cause incomplete combustion, or put the burner out.
- Under no circumstances use your gas range as a space heater.
- Do not allow an excess amount of spillovers to accumulate in the oven. It may cause smoking or may become hot enough to ignite.
- Improper use of aluminum foil can affect the performance of your oven. If foil is used to catch spillovers allow at least two (2) inches space around foil on all four sides of the oven bottom. Do not cover air holes.
- Do not use broiler area to store utensils as the oven burner and pilot may become damaged, or knocked out of proper alignment.

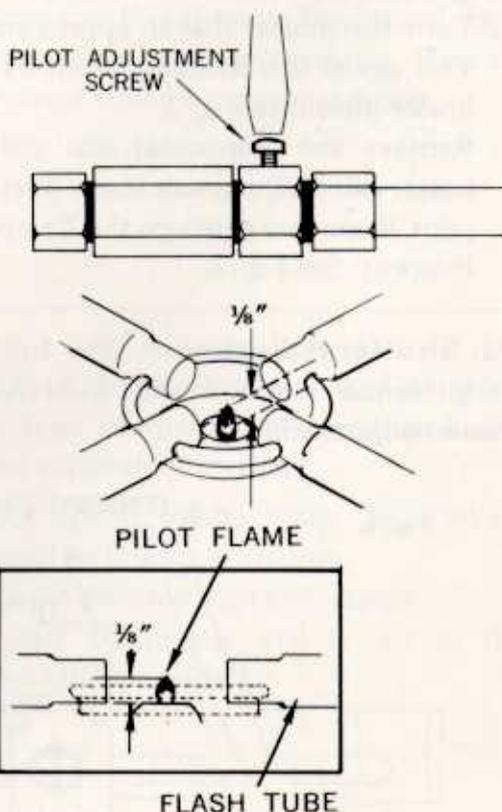
PILOT ADJUSTMENTS

Top Burner Lighter Pilot—Some models are equipped with a top burner pilot. To adjust, raise main top and turn adjustment screw with a screwdriver as shown in the illustration.

Note. Do not use the pilot adjustment screw as a shut-off valve.

The top pilot flame should be about one-eighth of an inch above the lower edge of flash tube (see illustration).

Oven Pilot—your Magic Chef recreational vehicle range is equipped with one of the two oven thermostats shown on page 6. From the illustrations you will be able to tell which of the thermostats you have.



Non-Adjustable Thermostat—This type of thermostat has been factory pre-set for use on LP gas and has no pilot adjustment screws. See Fig. 1.

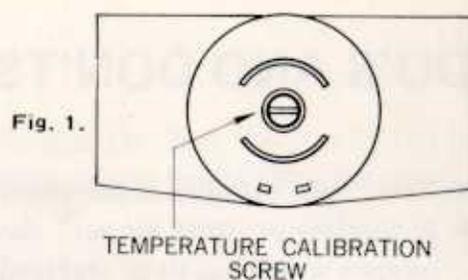
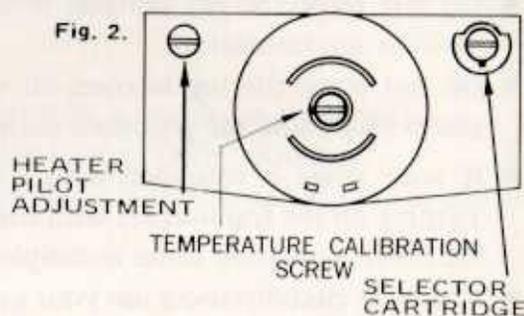
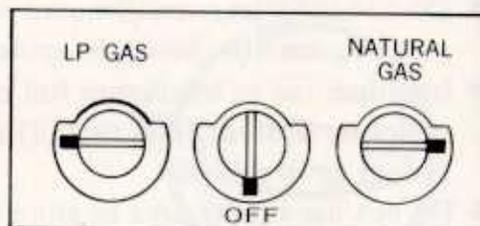


Fig. 1. This is not a pilot adjustment screw.

Adjustable Thermostat—If your range is equipped with this type thermostat, you have a pilot SELECT-A-GAS KEY cartridge with a pin stop and two pilot adjustment screws (see illustration for their location). See Fig. 2.



Select-A-Gas Key—Be sure this selector is turned to the type of gas being used, natural ("N") or liquid petroleum ("L.P."). The cartridge is "OFF" when screw slot is in the vertical position. Turn clockwise for L.P. gas, counter-clockwise for natural gas. **IMPORTANT**—failure to set this gas selector can cause the range to function erratically. For example, if selector key is on natural gas when using L.P. gas, the oven temperature will be excessive (burns food), or oven burner flame will not cycle off.

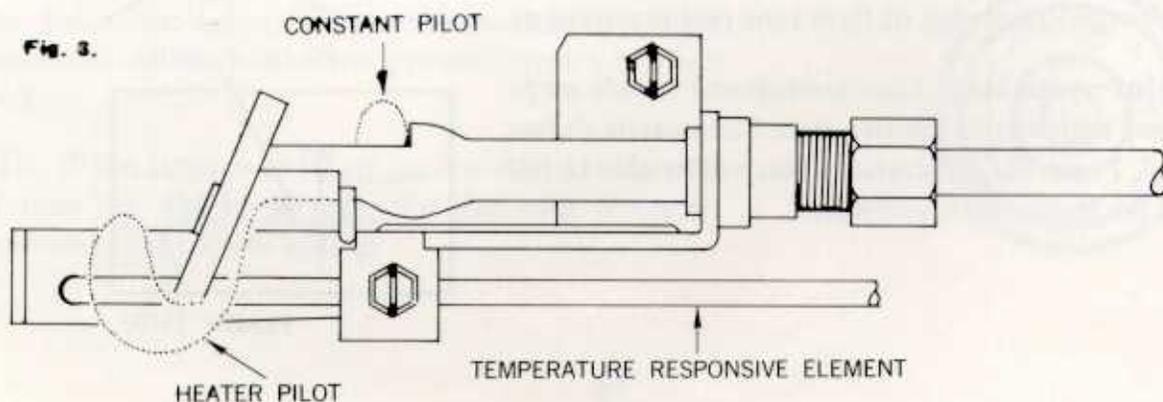


Heater-Pilot Adjustment

(Adjustable type thermostat only.)

1. Turn thermostat dial to approximately 350° setting. This opens thermostat and allows gas to flow to the heater pilot. See Fig. 2.
2. Remove the thermostat dial and turn the slotted, heater pilot adjustment screw in either direction until pilot flame just envelops the Temperature Responsive Element. See Fig. 3.

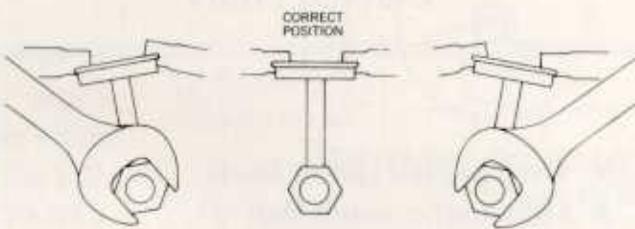
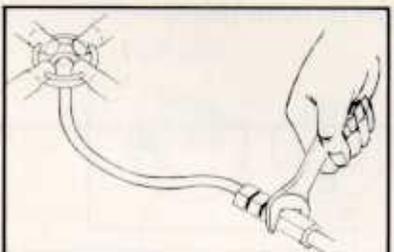
Air Shutter Adjustment—See Installation and Operating Manual supplied with your range for proper air shutter adjustment.



WHAT TO DO TO SAVE UNNECESSARY SERVICE CALLS

Covered in this section are some of the most common complaints—their causes and corrections. By making a few simple checks you may save the bother and expense of a service call.

CONDITION	CORRECTION
<p>1. ■ Oven too hot (burns food)</p> <ul style="list-style-type: none"> ■ Oven burner won't shut off ■ No gas to oven pilots 	<p>A. Check the pilot Select-A-Gas Key cartridge to be sure it's set for the type of gas being used. (See pilot adjustment for instructions.) See Fig. 2.</p>
<p>2. ■ Oven slow heating up</p> <ul style="list-style-type: none"> ■ Poor baking ■ Poor ignition of burners ■ Pilots won't stay lit ■ Popping sound from top burners ■ Carbon on pilot shield ■ Burner flame too low or too high 	<p>A These conditions may be caused by a defective gas pressure regulator. Have the regulator tested by your gas dealer.</p>
<p>3. ■ Oven pilots will not light or stay lit.</p>	<p>A. Be sure the pilots are adjusted correctly for type of thermostat being used. See pilot adjustment section.</p> <p>B Check pilot tubing; may be kinked, clogged or leaking at fittings.</p> <p>C Have gas pressure regulator tested.</p> <p>D Be sure thermostat dial <i>is not</i> in the "Pilot Off" position.</p>

CONDITION	CORRECTION
<p>4. ■ Top burner pilot will not light or stay lit.</p>	<p>A Pilot flame too high or too low. Adjust and relight (see pilot adjustment section).</p> <p>B Pilot cup assembly not level. Turn pilot filter clockwise or counter-clockwise until cup assembly is level (see illustration below).</p>   <p>C May be caused by defective gas pressure regulator.</p>
<p>5. ■ Top burners won't light.</p>	<p>A Check and position top burners and flash tubing.</p> <p>B Check pilot flame.</p> <p>C Adjust air shutter, if equipped. See air shutter adjustment section.</p> <p>D Clogged burner parts, clean with a toothpick.</p> <p>E Loose igniter port insert. Tighten by pressing in or replace.</p>
<p>6. ■ Oven burner won't light.</p>	<p>A. Check to see that the constant pilot is lit.</p> <p>B. Pilot assembly may be out of position. Position pilot assembly. See Fig. 4.</p>

CONDITION	CORRECTION
<ul style="list-style-type: none"> ■ Excessive oven temperature burns food. ■ Pilot outage 	<p style="text-align: center;">EYE-LEVEL WALL OVEN ONLY</p> <p>C. Oven pilot bracket not positioned properly could result in oven burner not cycling off at desired temperature. Bend pilot bracket to position pilot properly. Oven pilot should be approximately 5/32" below port holes on oven burner and the pilot lip at the third port hole.</p>

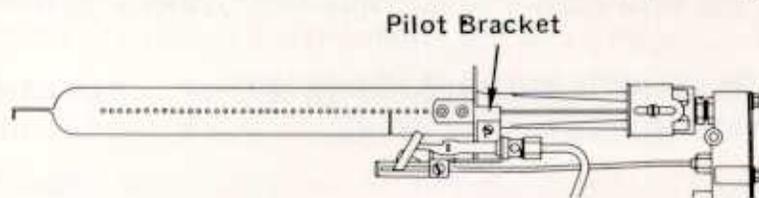
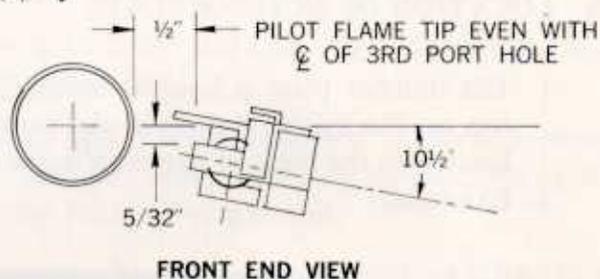


Fig. 4.



<p>7. ■ Gas smell.</p>	<p>A Check all connections with soapy water. This should be done at least every six months in recreational vehicles as vibrations due to travel may loosen connections.</p>
<p>8. ■ Cakes rise higher on one side.</p>	<p>A Pans set too close to side of oven. Allow two inches from side. B Range not level.</p>
<p>9. ■ Cakes burn on bottom.</p>	<p>A Oven too full for proper circulation (see baking instructions). B Using pan with dark bottom.</p>
<p>10. ■ Oven door not closing properly.</p>	<p>A Because of expansion and contraction of metal, sometimes the oven door will slightly open at left or right hand corner. Adjustment can be made as follows:</p> <ol style="list-style-type: none"> 1. Open oven door and slightly loosen four sheet metal screws holding the door panel to the liner.

PROCEDURE FOR ORDERING PARTS

IMPORTANT: The correct information will help us in expediting part orders and service to you.

A. HOW TO ORDER PARTS

1. Please give the complete model and serial number of the range when ordering parts or requesting service.
2. This information includes all prefix and suffix letters and all code numbers.
3. This information is found on the number plates.

B. LOCATION OF NUMBER PLATE

1. The number plate is located on the bottom side of the burner box, underneath the main top on the eye-level drop-in and surface units. On the built-in models the number plate is located in the back of the oven burner compartment.
2. Example:



C. IDENTIFICATION OF PARTS

1. All parts should be properly identified.
2. Use the parts breakdown description to properly identify part or parts. This information is shipped with every range.

CARE AND CLEANING

To keep your range looking bright and new wipe all surfaces after use with a warm detergent solution and soft cloth. This should be done as soon as the range cools.

PORCELAIN ENAMEL—Some foods contain acid which will dull the finish of the Porcelain. Vinegar, lemon juices, tomatoes, and milk are only a few. To avoid this happening, simply wipe-up spills immediately.

Remember, the surface is glass and must be given consideration in cleaning. Steel-wool pads, wire scourers, or gritty cleansers will scratch and wear down the surface. Any gentle kitchen cleansing powder or chemical grease remover will do a good job, yet not harm the finish.

CHROME—The best way to clean chrome surfaces on the range is to wipe them with a damp cloth and then dry thoroughly. Stubborn stains may be removed with chrome polish.

GLASS—Wipe cooled glass with detergent and hot water. Rinse and polish with soft cloth.

ALUMINUM—A light steel-wool soap pad will bring back luster and clean any stubborn stains or food spots. Avoid use of lye or caustic solution on aluminum parts.

BROILER PAN AND INSERT—As soon as food has been transferred to serving plates, sprinkle pan and insert with soap powder or liquid detergent and cover with damp cloth or wet paper towels. Drippings will steam and loosen while your meal is being served.

NOTE: If oven bottom is removed for cleaning or servicing, be sure that oven bottom is locked in place when it is put back into the range. Oven bottom can be removed for cleaning by pushing in on both sides and lifting front to release from side supports.

Caution: If a commercial oven cleaner is used, protect aluminum gas tubing, thermostat sensing bulb and electrical components from the cleaners. (Masking tape is good for this.) Thoroughly rinse oven with a solution of 1 tablespoon vinegar to 1 cup of water.

If top burners are cleaned with any cleaning compound, care should be taken to see that all ports are opened up with a toothpick to insure proper operation. It is especially important that the lighter ports on the side of the burner head are kept clear.

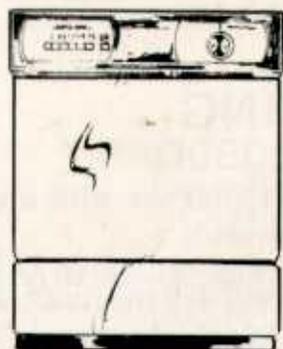
IMPORTANT: CHROME FINISHED MAIN TOPS

Due to certain atmospheric conditions and because of oxidation from the top pilot, the chrome top on your range may show signs of rust on the underneath side. This is especially true in areas of very high humidity and salt air areas.

To help eliminate this condition, caution should be taken to make sure that the underneath side of the main top is kept dry in areas of high humidity where moisture accumulates. If you detect signs of rust, we have found it to be helpful to spray the underneath side with a coat of high heat tested rustolium or silicone paint.

CAUTION: Remove top from range and spray in well vented area.

GAFFERS & SATTLER offers these other fine home convenience product lines



DISHWASHERS

Choose from 3 different models. Deluxe 9-cycle superwash, standard 6-cycle and the economy 4-cycle washer. All waste disposing action eliminating messy clean-up required with many dishwashers.

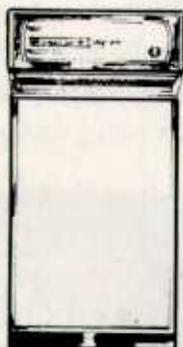
DISPOSERS

A full line of models to fit most any need. Super-silent action, automatic reverse on some models, warranty protection plan too.



RANGE VENT HOODS

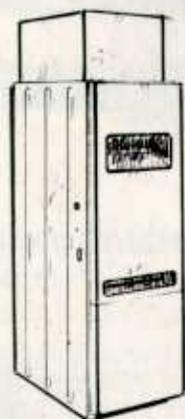
A series of four different types of range hoods are available in 30", 36", and 42" widths, chrome and colors.



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The neat solution to your trash disposal problem. Reduces most trash to about one-fourth the original size.

Since one disposable bag holds a week's trash, you'll use less space for trash collection. And there's no blowing trash to worry about because it's all neatly bagged.



HEATING & AIR CONDITIONING

Gaffers & Sattler manufactures a full line of residential central heating and air conditioning equipment. Furnaces come in upflow, counterflow and horizontal configurations, either straight heating, or heating and air conditioning models. Air conditioning units are available in a variety of sizes and combinations from 1½ to 5 tons. Gaffers & Sattler builds residential air conditioning equipment to suit almost every need and type of application.

RANGES

Gaffers & Sattler manufactures a full line of both gas and electric built-in ranges, eye-levels, wall ovens, and drop-in types.

In any communication please write to the following address:



GAFFERS & SATTLER

A subsidiary of MAGIC CHEF INC.
4851 So. Alameda St.,
Los Angeles, Calif. 90058



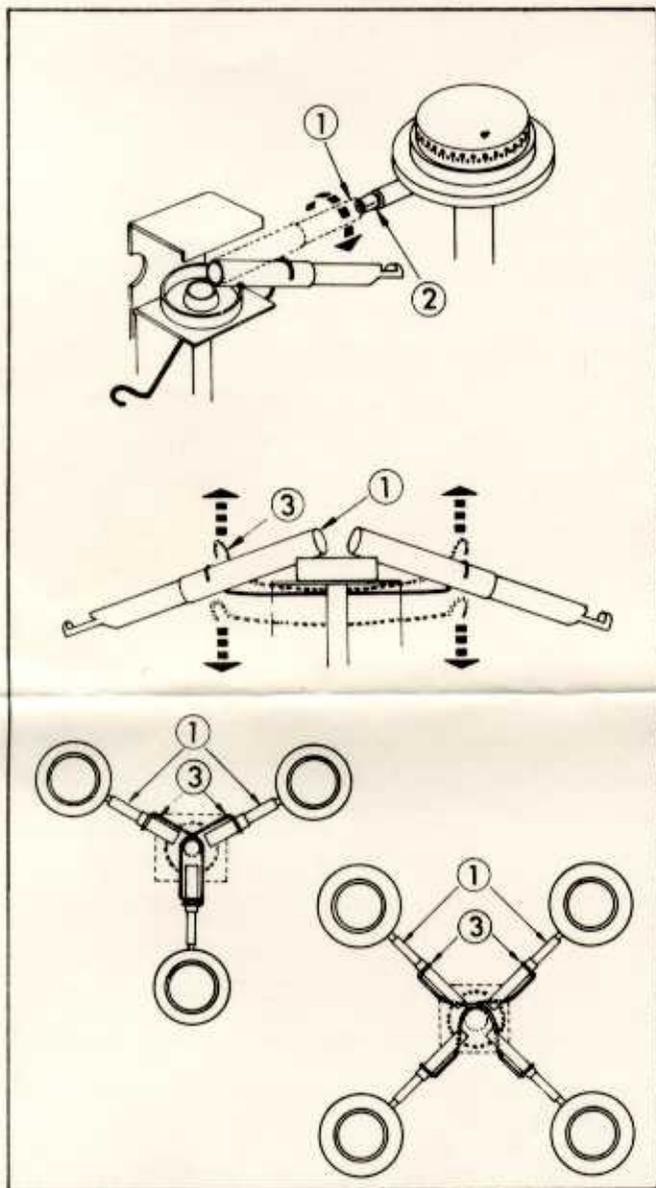
MAGIC CHEF, INC.

2825 Phillips St. Elkhart, Ind. 46514

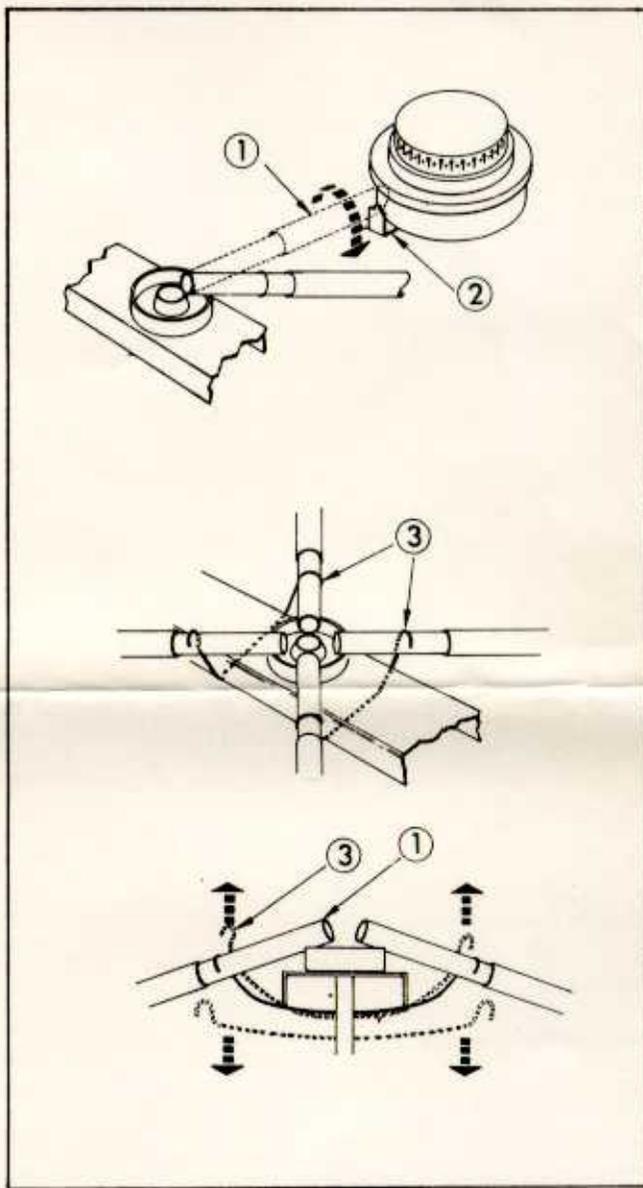
INSTRUCTIONS

FLASHTUBE HOLD-DOWN CLIPS

3 and 4 BURNER MODELS



4 BURNER MODELS



1. Remove flashtubes ① from lighter jets ② as shown in the illustration.
2. Lift clips ③ up carefully removing one end at a time from flashtube ②
3. To install clips reverse procedure.

Installation Instructions

FOR R.V. RANGES BT16G & BT18G SERIES

NOTE TO INSTALLER

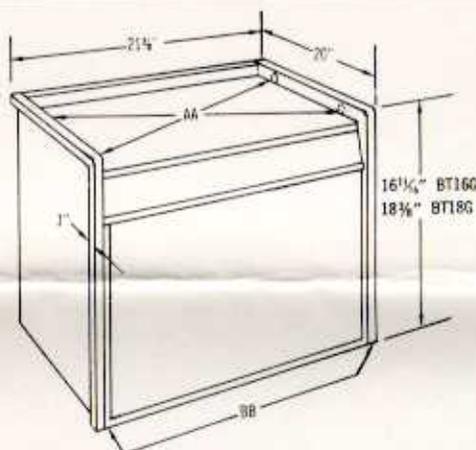
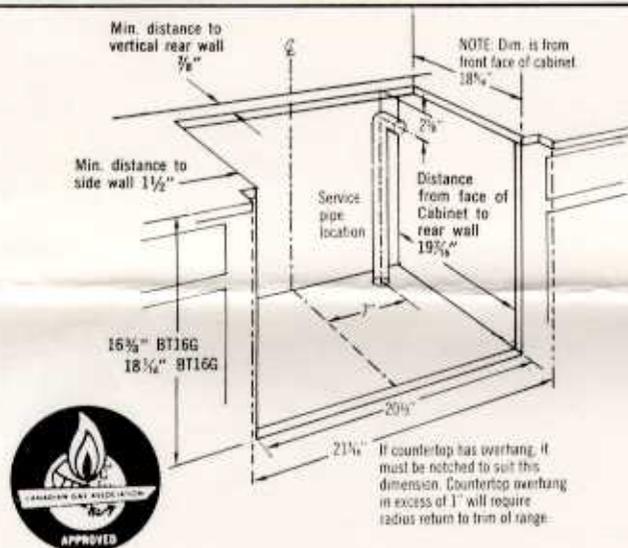
Always check with local and state codes before installation. Requirements beyond those as shown may affect these instructions, for which the manufacturer is not responsible.

C.G.A. range must be installed in accordance with C.G.A. 10.1/CSA Z 240.4 Standards, "Gas equipped recreational vehicles and mobile homes" and/or local codes having jurisdiction. Minimum clearance from counter top to combustible ceiling as approved by C.G.A. and U.L. is 24".

WARNING: Porcelain Enamel is glass which has been fused to metal. It is thoroughly inspected and will give good service if carefully handled, but it is breakable and cannot be guaranteed. Like all glass or porcelain articles, we cannot replace enamel parts that are damaged after delivery to carriers except at customer's expense.

INSTALLATION

1. Cut opening in accordance with diagram shown below.
2. Place range in opening and fasten to cabinet. The six screw holes that are to be used to fasten range in place are located at point A-A (top of range) and B-B (bottom of range). Use #8 flat head chrome wood screws.
3. Connect gas supply line.
4. Check all gas connections for leaks with soap and water solution. **DO NOT USE OPEN FLAMES FOR CHECKING GAS LEAKS.**



NOTE: Clearance spaces shall be framed in or guarded to prevent storage space within the clearance specified. Cabinet must provide complete enclosure for range when cabinet has outside openings which could cause drafts.

INSTRUCTIONS FOR PROPER ADJUSTMENT

OVEN THERMOSTATS

The oven thermostat will enable you to turn off the Oven Constant Pilot by simply turning the thermostat to the "PILOTS OFF" position. When dial is in "OFF" position the oven pilot is on.

On ranges with top burner lighters the oven thermostat will turn off the Oven Constant Pilot and top burner pilot when knob indicates "PILOTS OFF." In "OFF" position both pilots are on.

TOP SECTION

1. Models with top pilots: Adjust top pilot so that the tip of the flame is just over the edge of the inner cone and the lighting of the burners is within 4 seconds. Adjusting screw is located at bottom right corner of thermostat.

OVEN SECTION

1. There are no oven pilot adjustments on the thermostat. Control has been factory pre-set for use on L.P. gas. No field adjustment necessary.
2. To adjust main oven burner air shutter: The air shutter has been adjusted at the factory, however, it may require additional adjustment when used at high altitudes.

To adjust, open air shutter to the full open position where you have a blowing condition. Begin closing the shutter slowly, when you reach the correct adjustment blowing will stop. Burner should have a sharp blue flame approximately 3 inches long.

IMPORTANT: There is no bypass adjustment for oven burner on this control. Below 550° F. the oven burner will turn on and off automatically to maintain proper temperature. At the broil position, a constant modulated burner flame is maintained.

NOTE: If oven bottom is removed for cleaning or servicing, be sure that oven bottom is locked in place when it is put back into the range.

CAUTION: If a commercial oven cleaner is used, protect aluminum gas tubing, thermostat sensing bulb and electrical components from the cleaners (masking tape is good for this). Thoroughly rinse oven with a solution of 1 tablespoon vinegar to 1 cup of water.

HOW TO OPERATE YOUR RANGE

NOTE: The thermostat on this range is equipped with shut-off means for oven and top burner pilots.

The oven is controlled by a Harper-Wyman low temperature thermostat. This thermostat has no by-pass setting and will cycle off and on at all temperature settings except broil ("B"). No by-pass adjustment is necessary.

LIGHTING INSTRUCTIONS

1. Be sure all valves are in the off position. The oven thermostat dial should be in the "PILOTS OFF" position.
2. Turn on main gas supply to range.
3. Depress and turn the thermostat dial to the "OFF" position.
- 4.*Lift main cook top panel and light top burner pilot with a match.
- 5.*Open oven door and light pilot with a match. A small flame will be noted at the top of the pilot burner.

*If the range has not been operating for a long period of time a longer waiting period for ignition of the pilot may be necessary due to air in the gas lines.

OPERATING THE THERMOSTAT

Depress and turn the thermostat dial (counter-clockwise) to the desired temperature setting. There is a delay of about 45 seconds before the main burner ignites. This is normal and there is no gas escaping during this delay. It is also normal for the oven burner flame to cycle off and on, at all set temperatures except broil. This maintains a constant temperature in the oven.



SHUT DOWN INSTRUCTIONS (Oven Thermostat)

When oven cooking is finished, turn the thermostat dial to the "OFF" position. In this position, the oven standby pilot flame and top burner pilot will remain lit.

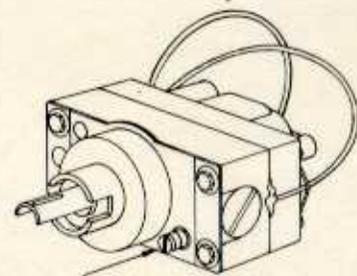
When the recreational vehicle is not in use or while traveling, turn the thermostat dial to the "PILOTS OFF" position and turn off main gas supply, this will turn off the oven and top burner pilot.

PILOT ADJUSTMENT

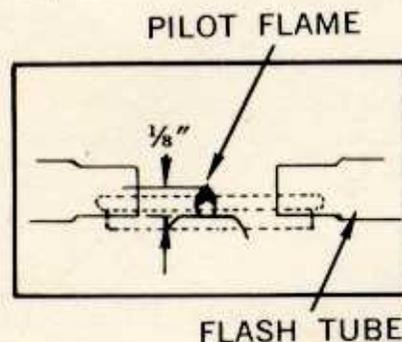
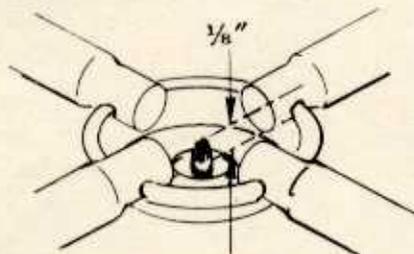
TOP BURNER LIGHTER PILOT — To adjust top burner pilot remove thermostat knob and turn adjustment screw in thermostat body with a screw driver. The top pilot flame should be about one-eighth of an inch above the lower edge of flash tube (see illustration).

OVEN PILOT — Oven pilot has been preset for use on L.P. gas and has no pilot adjustment.

AIR SHUTTER ADJUSTMENT — See installation and operating manual supplied with range for proper air shutter adjustment.



PILOT ADJUSTMENT SCREW





MAGIC CHEF

SERVICE PARTS LIST

GAS RANGE BT16G & BT18G SERIES 3 & 4 BURNER MODELS

PARTS MAY BE PURCHASED
AT ANY OF THE FOLLOWING
LOCATIONS:

MAGIC CHEF, INC.
740 King Edward Ave., S.E.
Cleveland, Tennessee 37311
(615) 472-3371

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MAGIC CHEF, INC.
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Los Angeles, Calif. 90058
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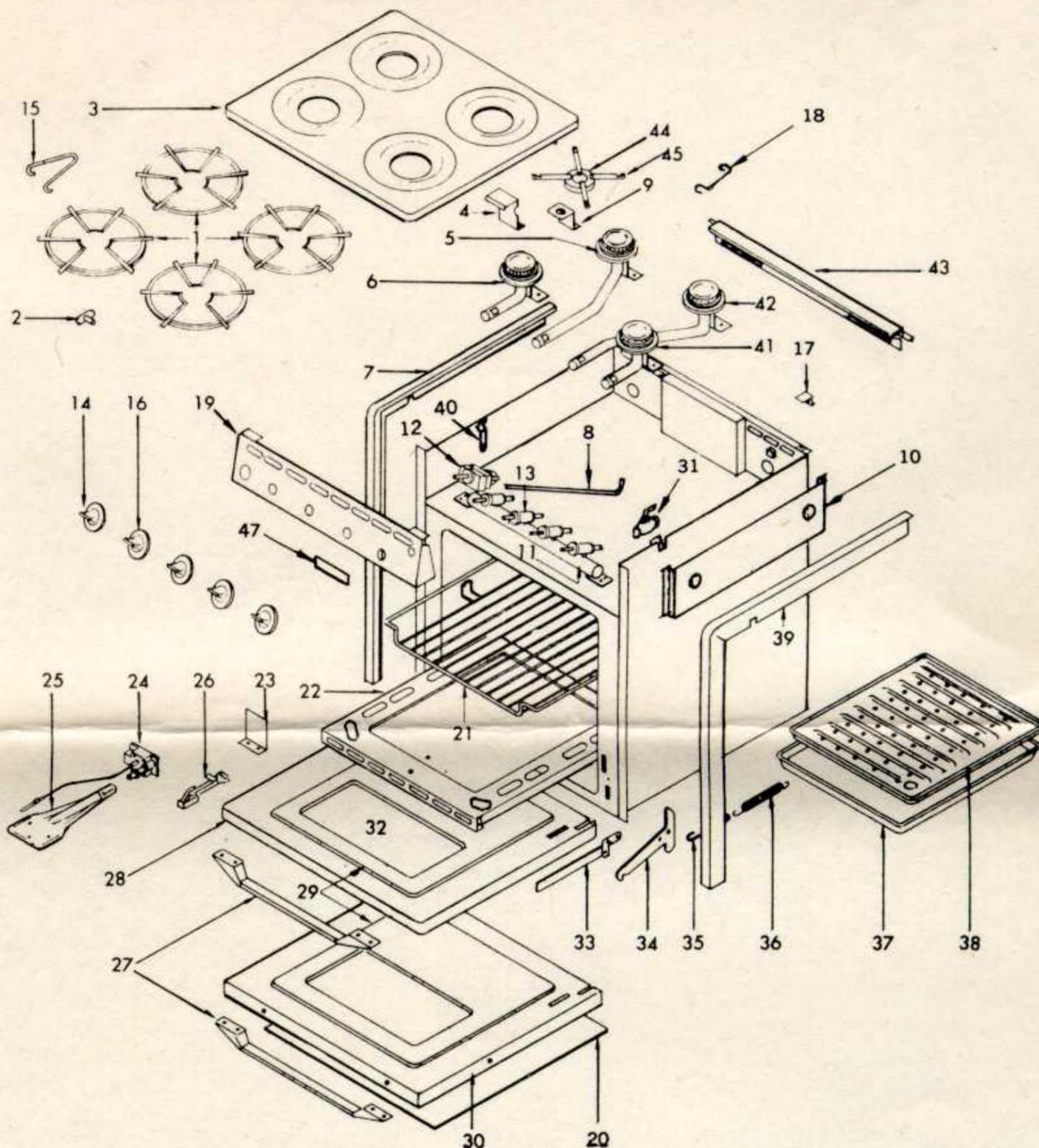
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PARTS SUPPLY
12515 Venice Blvd.
Los Angeles, Calif. 90066
(213) 397-2117

TRAILER EQUIPMENT
DISTRIBUTORS
14561 Aurora Ave., North
Seattle, Wash. 98133
(206) 364-1020

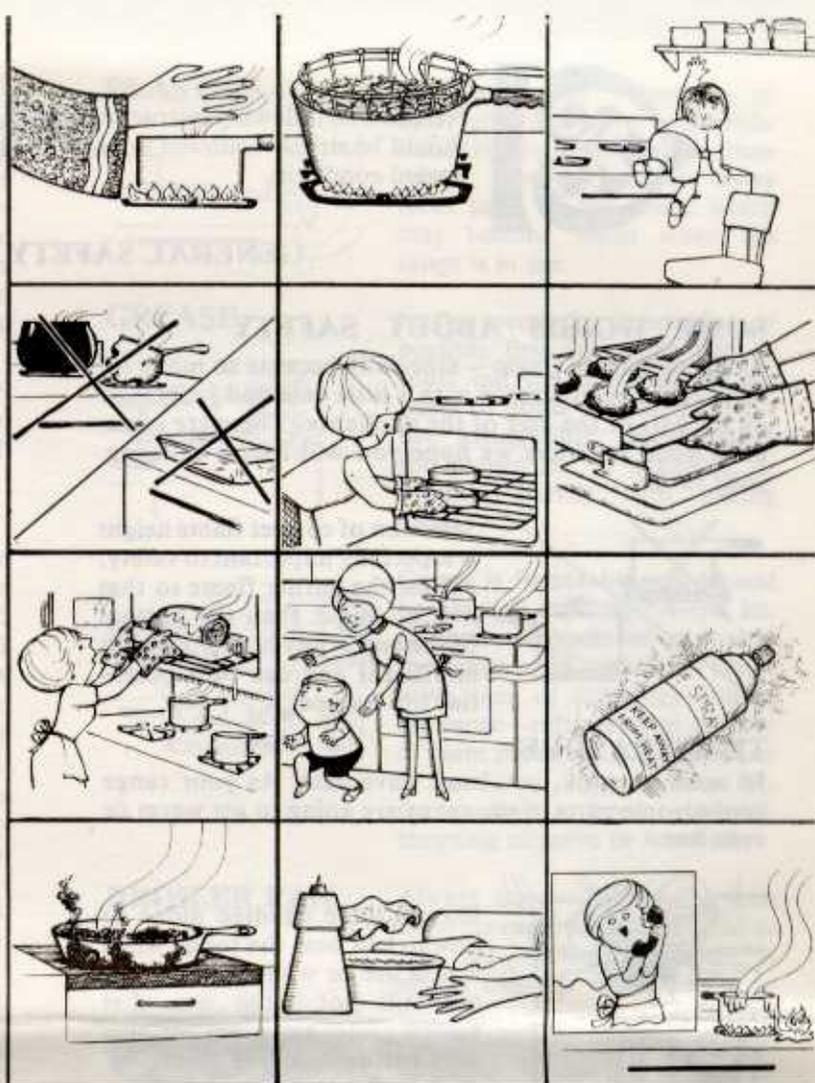


KEY NO.	DESCRIPTION
1	Top grates
2	Tee nut (4)
3	Main top
4	Top pilot shield
5	Left rear burner
6	Left front burner
7	Left side trim
8	Pilot tube
9	Top pilot support
10	Heat shield
11	Manifold pipe
12	Thermostat (all models)
13	Top burner valve
14	Thermostat dial
15	Grate clip
16	Top burner knobs - Front
17	Main top rear spring
18	Flashtube hold down clip
19	Manifold panel
20	Front glass
—	Half union
21	Oven rack
22	Oven bottom
23	Broiler pan stop
24	Oven burner valve

KEY NO.	DESCRIPTION
25	Oven burner
—	Oven burner Air Shutter
26	Oven pilot
27	Oven door handle
28	Oven door panel
29	Oven door liner ass'y
30	Glass door frame
31	Shutoff valve (Suffix "S" Model)
32	Window ass'y
33	Door hinge ass'y R.H. or L.H.
34	Spring hinge arm
35	Oven door spring hook
36	Door spring
37	Broiler pan
38	Broiler pan insert
39	Side trim - Right
40	Main top hold down clip
41	Right front burner
42	Right rear burner
43	Flue deflector
44	Lighter cup ass'y
45	Flashtube extension
46	Thermostat inlet fitting
47	Name plate
*48	Indicator button

*Not shown in drawing

Safety Manual For Your R.V. Range



Unfortunately, statistics prove that the home is the most unsafe place you can be. This is even more sad because so many home accidents could have been prevented with just a little care and thought. Become familiar with your NEW range. It may have features with which you may not be familiar. READ THE CARE & USE MANUAL CAREFULLY BEFORE USING THE RANGE. Then please follow these precautions for safe use of the range — and train the whole family to observe them too. Don't learn the hard way!

SAFETY PRECAUTIONS TO BE OBSERVED WHEN USING YOUR RANGE

Learn the correct use of the range by reading the Care & Use Manual

In case of future emergency, know where the main range gas shut-off valve and electric disconnect are located.

Use range only for cooking operations. It will work better and longer if treated with care and used as intended. Do not overload.

Do not operate a range that is partially disassembled or when some part is missing or broken.

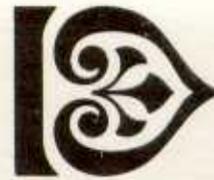
Keep your range clean and in good repair. Repairs should be done only by qualified personnel. Attempts to repair your range by others could result in damage or hazard.

Use preventative measures to avoid injury to children. Do not leave small children unattended near a range when the range is in use. As children mature enough to learn, instruct them in the safe, correct use of the range.

Remember, your range is a cooking device and some parts are intended to get hot. Train yourself to avoid the hot surfaces.



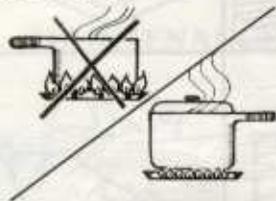
NOTE: The following instructions are based on safety considerations and should be strictly followed in order to eliminate potential fire and shock hazard condition.



GENERAL SAFETY PRECAUTIONS

SOME WORDS ABOUT SAFETY

Accidents can be tragic -- especially because so many of them could be prevented with a little care and judgment on the part of the user of the appliance. There are some basic good practices we hope you will follow in using your range.



Selection of correct flame height is especially important to safety. Adjust the burner flame so that it is no larger than the bottom of the pan -- any higher flame is inefficient and can be a potential fire hazard.

TEMPERATURE

In order to cook, you must have heat. As your range cooks, some parts of the range are going to get warm or even hot.



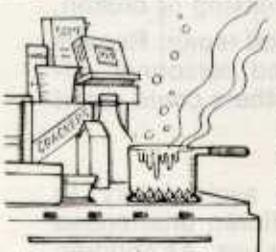
Do not leave children alone or unwatched near the range when it is in use or while the surfaces are still hot from use. Let burner grates and other surfaces cool before touching them.

DO NOT USE RANGE AS HEATER



Never use the range as a kitchen heater. Prolonged use for heating without adequate ventilation can be dangerous. Also, ovens and top burners are not designed for heating use and can fail with such abuse.

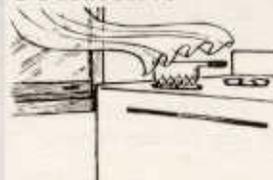
DO NOT USE RANGE AS STORAGE AREA



Do not permit the top burner section or the oven/broiler section of the range to become a storage area for flammable or plastic items which may ignite or melt.

5. **Type of gas.** There are two major types of gas -- Natural and LP (bottled gas). Appliances designed for one gas cannot be used on the other without some adjustments. Be sure your range is correctly adjusted by a qualified serviceman for the type of gas on which it is to be used.

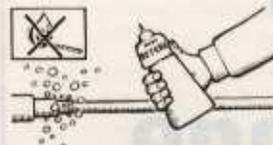
CURTAINS



If your range is near a window, use an appropriate window treatment -- no long curtains which could blow over the range and catch fire.

WHEN YOU SMELL GAS

If a pilot goes out, you should detect a faint odor of gas as your signal to relight the pilot. As a safety measure, open a window or door to ventilate the room before relighting the pilot.



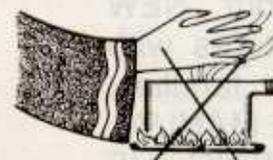
If the range connections are not perfectly tight, you can have a small leak and therefore a faint gas smell. **NEVER** use a match or other flame to locate such a leak. Use a liquid detergent or thick soap and water solution in the area where you think the leak might be. If a bubble develops, it indicates a possible leak, and you should call a qualified LP Service Agency for an immediate service check on the range.

CHILDREN



Children must be taught that the range and pans on it can be hot, that they should not play with range controls, and that the range should not be used as a stepstool to the cabinet above. Avoid storing items attractive to children in cabinets over or near the range.

CLOTHING



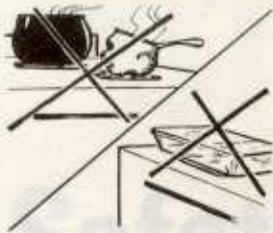
Clothing fires are a real kitchen hazard. Long, flowing sleeves have no place in a kitchen - they are too easily caught on pan handles, are easily ignited by range burners and are generally in the way. Highly flammable clothing especially some synthetic fabric robes and flannel pajamas, can also be most unsafe.

POT HOLDERS



Buy good, sturdy pot holders and use them. Dish towels or other substitutes can cause bad burns when they are too thin or become entangled. Keep pot holders dry -- wet holders create steam and cause burns. Keep pot holders away from open flames when lifting or moving utensils.

UTENSILS



Use utensils only as intended. This is particularly important for glass cookware. Some glass cookware should be used only in the oven; other pans are classified as flammable and may be used on top of the range.

1. Type

Avoid pans that are unstable and easily tipped. In choosing pans, look for easily-grasped handles that will stay cool. Pans that are too heavy to move easily when filled with food can also present a hazard. If pan handles twist and cannot be tightened, discard the pan.

2. Size

Select the right size utensil for the size of the burner, being sure the utensil is large enough to avoid boil-overs or spill-overs. This will both save cleaning and prevent accumulations of food, since heavy spattering or spill-overs left on a range can catch fire.

Pan size is especially important in deep fat frying. Always be certain the pan is large enough to allow for the volume of food to be added and for the fat to bubble up. A deep kettle is best for this. Foods high in water content, such as potatoes, bubble more than those low in water content. Never leave a deep fat frying operation unattended.

3. Handles

To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.

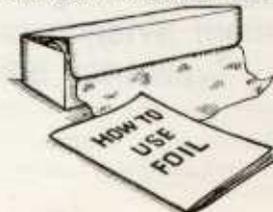
4. Hot Utensils

Let hot pans cool in a safe place -- out of reach of younger children. Never set hot pans on a combustible surface.

5. Use of High Flame

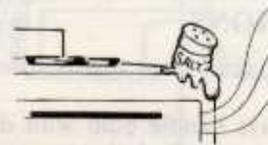
When using a high flame, never leave the range unattended. Don't use a high flame setting for long periods of time. Hot fat is hazardous because it can catch fire.

ALUMINUM FOIL



Aluminum foil, used improperly, is a cause of many range fires—as well as baking problems. Use foil only as instructed—particularly in the broiler. Holes in the broiler pan or the air openings in the oven bottom should never be covered with foil.

PLASTICS



All plastics are vulnerable to heat, although some will withstand higher temperatures than others. Keep all plastics away from parts of the range which may become warm when the range is in use.

GREASE

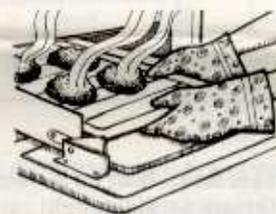


In the event of a grease fire, if possible first cover the pan to snuff out the fire. Do not use water to douse the flame. Use a fire extinguisher recommended for kitchen use, if available, or sprinkle heavily with baking soda.



Grease is flammable and should be handled carefully. Avoid letting grease deposits collect around the range or in vent fans. Don't leave cans of drippings around the range—refrigerate or dispose of them promptly. Let quantities of hot fat — a pan of deep fat, for example — cool before attempting to move or handle it.

BROILER PAN



Always remove the broiler pan from the compartment as soon as you are finished broiling. It makes the pan much easier to wash and then there is no chance that the pan and drippings will be forgotten. Grease left in the pan can catch fire if the oven is used without removing the broiler pan. In using the broiler, remember too that if meat is too close to the flame the fat may ignite.

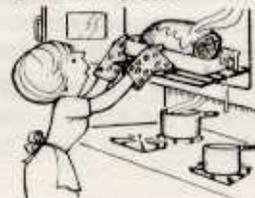
OVEN USE

Do not heat an unopened glass or metal container of food in the oven. Buildup of pressure may cause the container to burst and result in serious personal harm and/or damage to the range.



Always use a pot holder to pull the oven rack out, rather than reaching into the hot oven to add or remove food. Be sure to put racks and any removable oven rack supports back into the oven correctly after cleaning. They are designed to lock and not tilt when properly inserted.

EYE-LEVEL OVEN USE



Extreme caution is necessary when preparing heavy food items in an elevated oven, especially if considerable amounts of hot fat are involved; for example, a heavy roast with drippings.

WHEN REPLACING OVEN LIGHT BULB, TAKE THESE PRECAUTIONS:

1. Wait until oven and bulb are cool.
2. Always handle bulb with dry (never a wet) cloth to protect hands.
3. If light bulb should break, before changing bulb disconnect power to the range by unplugging from outlet or by removing fuse or throwing circuit breaker.



MAINTENANCE



Your range must be kept clean and free of accumulations of grease or spill-overs which may ignite.

AEROSOL SPRAYS



Avoid their use near a range as most are highly flammable. Follow instructions on the container label.



And please don't lean on a range. Loose fitting clothing might catch fire.



The vents or air openings above and below the oven must be unobstructed. They provide air that is needed for the range to operate properly; do not block them with foil or any other material.



MAGIC CHEF[®] INC.

Dear Consumer:

Your Magic Chef recreational vehicle range was carefully inspected and tested before shipping. To assure you further, we provide you with the Limited Consumer Protection Warranty set forth below.

LIMITED CONSUMER PROTECTION WARRANTY MAGIC CHEF RECREATIONAL VEHICLE RANGE

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Subject to the limitations set forth below, we warrant your recreational vehicle range under normal use and repair against defects in workmanship or material for a period of one year from the date of installation.

Under this warranty we will replace any defective part at no cost or expense to you except for the costs of delivery and labor involved in the removal of the defective part and the installation of the replacement. The replacement part assumes the unused portion of this warranty.

This warranty applies only within the contiguous 48 states of the continental United States.

LIMITATIONS

1. Porcelain Enamel and Decorative Finishes. Porcelain enamel is actually glass fused on steel and will chip or craze if not properly cared for. This warranty does not apply to porcelain enamel or other finishes or to scratches in or discoloration of decorative finishes.

2. Consumable Items. This warranty does not apply to light bulbs or fluorescent tubes which must be periodically replaced in the course of routine maintenance.

3. External Factors. This warranty does not apply to

damage to the recreational vehicle range caused by misuse, failure to maintain the unit properly, accident, or act of God.

4. EXCLUSIVE WARRANTY. This limited written warranty is the only warranty made by Magic Chef, Inc. This limited warranty is in lieu of any other warranties or liabilities on the part of Magic Chef, Inc. except for implied warranties which are limited as to duration. Magic Chef, Inc. does not authorize any person to provide any other warranty or to assume any further obligation in connection with the sale of this Magic Chef range.

5. LIMITATION ON IMPLIED WARRANTIES. Implied warranties of merchantability or, to the extent applicable, fitness for a particular purpose are limited to one year, the same duration as the basic limited written warranty provided hereby. Some states do not allow limitations on how long an implied warranty lasts, so the above limitations may not apply to you.

6. CONSEQUENTIAL DAMAGES. Magic Chef shall not be responsible for any consequential damages caused by any defect in the range. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

If the range fails to operate properly, we ask you to do the following:

1. When requesting service, please be sure to give the model and serial numbers which are found on the rating plate of your range.
2. Contact your recreational vehicle dealer or contact a Magic Chef/Gaffers & Sattler Service Agency in your area or contact us directly to obtain the name, telephone number and address of your nearest Magic Chef/Gaffers & Sattler Service Agency.
West of the Rockies contact: Gaffers & Sattler/Magic Chef
4851 S. Alameda St., Los Angeles, CA 90058 (213) 232-4711
East of the Rockies contact: Magic Chef, Inc.
28812 Phillips St., Elkhart, Indiana 46514 (219) 264-9578
3. If our service agency does not repair your range to operate properly within the warranty period, please write or telephone us directly giving us all pertinent information so that we can assist you. We assure you of delivery of any replacement functional part of the range within 30 days after our receipt of such notification from you.

If you still do not receive satisfactory service after following the above steps, you may wish to contact the Major Appliance Consumer Action Panel, 20 North Wacker Drive, Chicago, Illinois 60606.

Sincerely,
MAGIC CHEF, INC.