

## 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.

In any communication please write to the following address:



**GAFFERS & SATTLER**

A subsidiary of **MAGIC CHEF INC.**  
4851 South Alameda Street,  
Los Angeles, Calif. 90058

Part No. 50-10092



**MAGIC CHEF, INC.**

2825 Phillips St. Elkhart, Ind. 46514

12

# 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
<b>HELPFUL HINTS FOR BETTER COOKING</b>	
Broiling, Roasting, Baking .....	3
<b>USING THE TOP BURNERS</b>	
Models with top burner lighter pilot. Models without top burner pilot .....	3
<b>USING THE OVEN</b>	
Lighting instructions .....	4
Operating the thermostat .....	4
Shut down instructions .....	4
Using the timer .....	4
<b>DO'S AND DON'TS</b> .....	5
<b>PILOT ADJUSTMENTS</b>	
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
<b>WHAT TO DO TO SAVE UNNECESSARY SERVICE CALLS</b>	
Problem—Corrections .....	7, 8, 9, 10
<b>PROCEDURE FOR ORDERING PARTS</b> .....	11
<b>CARE AND CLEANING</b> .....	12

## 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

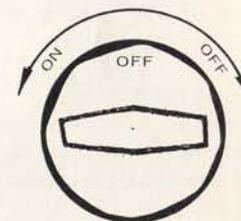
### Models with top burner lighter pilot

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

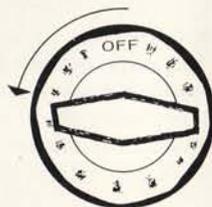
The oven is controlled by a Harper-Wyman low temperature thermostat. This thermostat has no by-pass setting and will cycle off and on at all temperature settings except broil ("B"). No by-pass adjustment is necessary.

### 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.

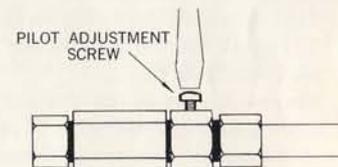


## DO'S AND DON'TS

- 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.

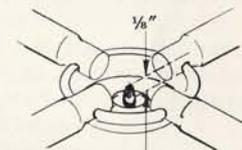
## PILOT ADJUSTMENTS

**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.

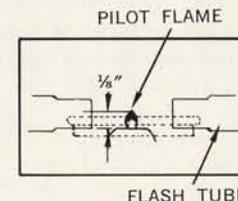


**Note.** Do not use the pilot adjustment screw as a shut-off valve.

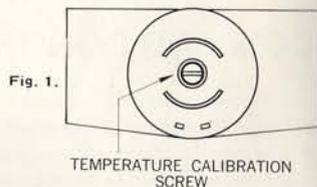
The top pilot flame should be about one-eighth of an inch above the lower edge of flash tube (see illustration).



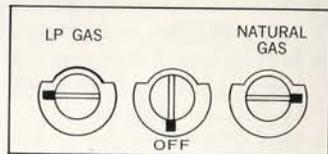
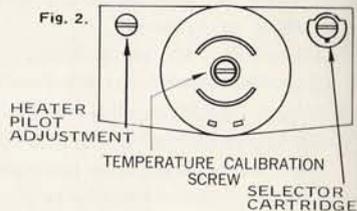
**Oven Pilot**—your Magic Chef recreational vehicle range is equipped with one of the two oven thermostats shown on page 6. From the illustrations you will be able to tell which of the thermostats you have.



**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.



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.

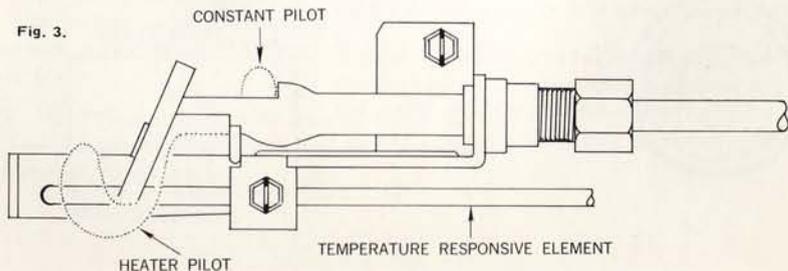
**Select-A-Gas Key**—Be sure this selector is turned to the type of gas being used, natural (“N”) or liquid petroleum (“L.P.”). The cartridge is “OFF” when screw slot is in the vertical position. Turn clockwise for L.P. gas, counter-clockwise for natural gas. **IMPORTANT**—failure to set this gas selector 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.

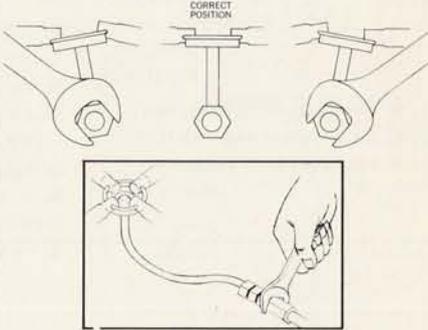
**Air Shutter Adjustment**—See Installation and Operating Manual supplied with your range for proper air shutter adjustment.

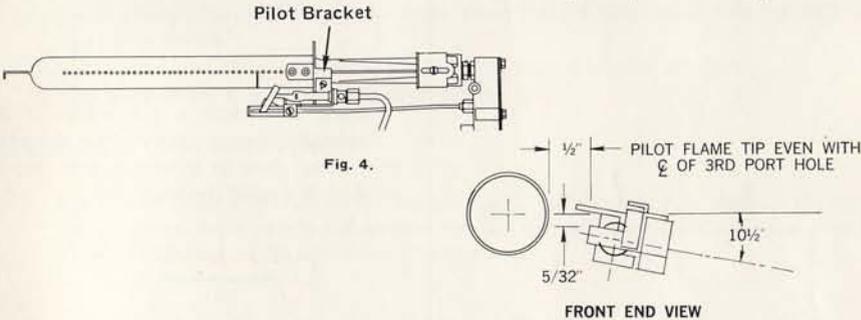


## WHAT TO DO TO SAVE UNNECESSARY SERVICE CALLS

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
<ol style="list-style-type: none"> <li>1. ■ Oven too hot (burns food) <ul style="list-style-type: none"> <li>■ Oven burner won't shut off</li> <li>■ No gas to oven pilots</li> </ul> </li> </ol>	<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>
<ol style="list-style-type: none"> <li>2. ■ Oven slow heating up <ul style="list-style-type: none"> <li>■ Poor baking</li> <li>■ Poor ignition of burners</li> <li>■ Pilots won't stay lit</li> <li>■ Popping sound from top burners</li> <li>■ Carbon on pilot shield</li> <li>■ Burner flame too low or too high</li> </ul> </li> </ol>	<p>A. These conditions may be caused by a defective gas pressure regulator. Have the regulator tested by your gas dealer.</p>
<ol style="list-style-type: none"> <li>3. ■ Oven pilots will not light or stay lit.</li> </ol>	<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 is <i>not</i> in the "Pilot Off" position.</p>

CONDITION	CORRECTION
4. ■ Top burner pilot will not light or stay lit.	<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>
5. ■ Top burners won't light.	<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>
6. ■ Oven burner won't light.	<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
<p>■ Excessive oven temperature burns food.</p> <p>■ Pilot outage</p>	<p><b>EYE-LEVEL WALL OVEN ONLY</b></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> 
7. ■ Gas smell.	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.
8. ■ Cakes rise higher on one side.	A Pans set too close to side of oven. Allow two inches from side. B Range not level.
9. ■ Cakes burn on bottom.	A Oven too full for proper circulation (see baking instructions). B Using pan with dark bottom.
10. ■ Oven door not closing properly.	<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> <p>1. Open oven door and slightly loosen four sheet metal screws holding the door panel to the liner.</p>



# ADJUSTMENT INSTRUCTIONS

## 6000 SERIES ALL-TEMP

### OVEN HEAT CONTROL

### SINGLE TUBE PILOT SYSTEM

#### FOR THE INSTALLER

**IMPORTANT:** These controls have no by-pass setting. They will cycle off and on at all temperature settings. No by-pass adjustment is necessary.

Gas conditions vary in different localities. To insure proper operation of the 6000 SERIES ALL-TEMP SYSTEM, two basic adjustments should be checked when the range is installed: (1) the Constant Pilot and (2) the Heater Pilot of the Pilot Unit.

Gas flow to the Constant Pilot is controlled by the red Constant Pilot Selector Cartridge on the front of the control body (FIGURE 1). Gas flow to the Heater Pilot is controlled by the green Heater Pilot Adjusting Cartridge (FIGURE 1). NOTE: 6000 SERIES ALL-TEMP SYSTEM thermostats may also have one or two other adjustment cartridges (FIGURE 1), in addition to the two mentioned above, to control filtered pilot gas to top burner, griddle or broiler pilots.

#### CONSTANT PILOT ADJUSTMENT

1. Remove Control Knob and Bezel.
2. **CONSTANT PILOT SELECTOR CARTRIDGE MUST BE SET FOR CORRECT GAS.** It is "OFF" when slot is in *horizontal* position (FIGURE 1 - Inset). Using screwdriver, turn clockwise to stop for LP Gas, counterclockwise to stop for Natural Gas. (The LP position may also be used on extremely high pressure Natural Gas to obtain the proper constant pilot flame.)

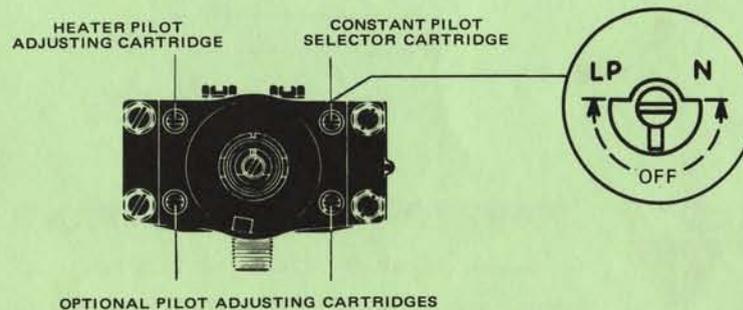


FIGURE 1

(See diagrams on reverse side)

## HEATER PILOT ADJUSTMENT

1. Replace Control Knob. Push Knob in and turn to 300° setting. This opens the thermostatic valve in the thermostat and allows gas to flow to the Heater Pilot.
2. Remove Control Knob and Bezel.

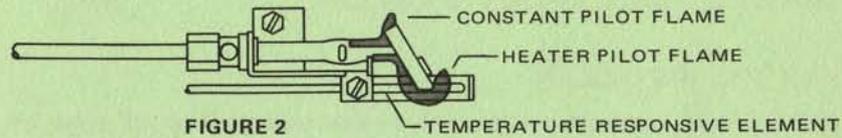


FIGURE 2

3. Using screwdriver, turn green slotted Heater Pilot Adjusting Cartridge (FIGURE 1) in either direction until pilot flame just envelops Temperature Responsive Element (mercury bulb) (FIGURE 2).
4. Replace Bezel and Control Knob.
5. Make any necessary air shutter adjustment for oven burner flame as recommended in range manufacturer's burner adjustment instructions.

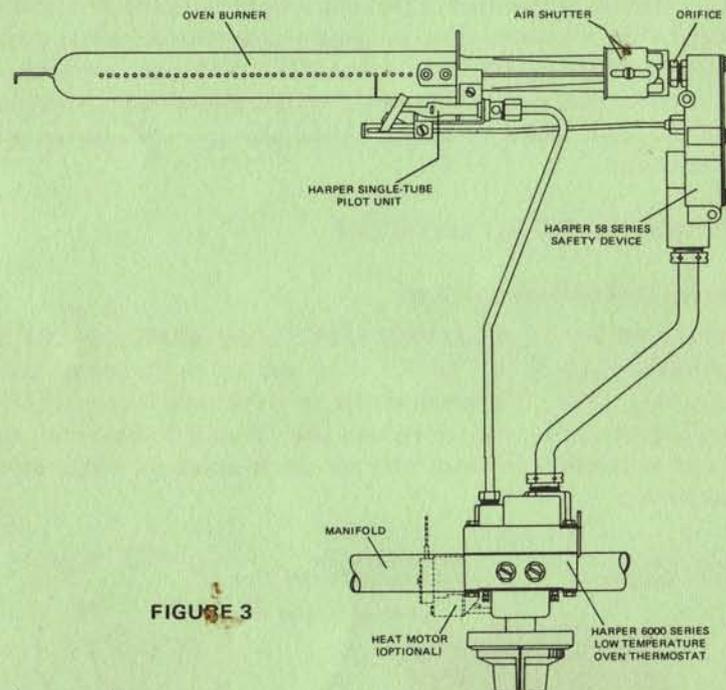
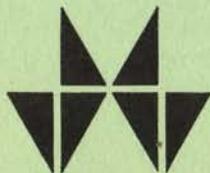


FIGURE 3



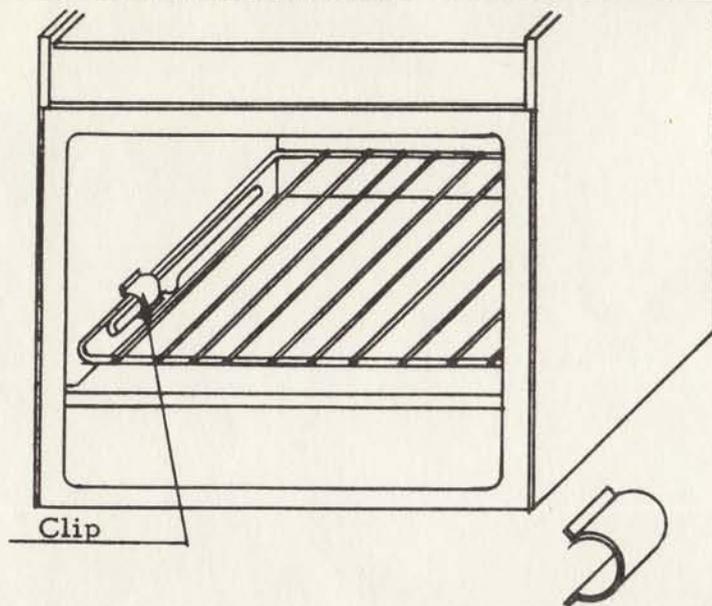
**HARPER-WYMAN COMPANY**

A SUBSIDIARY OF OAK ELECTRO/NETICS CORP

930 North York Road, Hinsdale, Illinois 60521

# MAGIC CHEF CLIPS

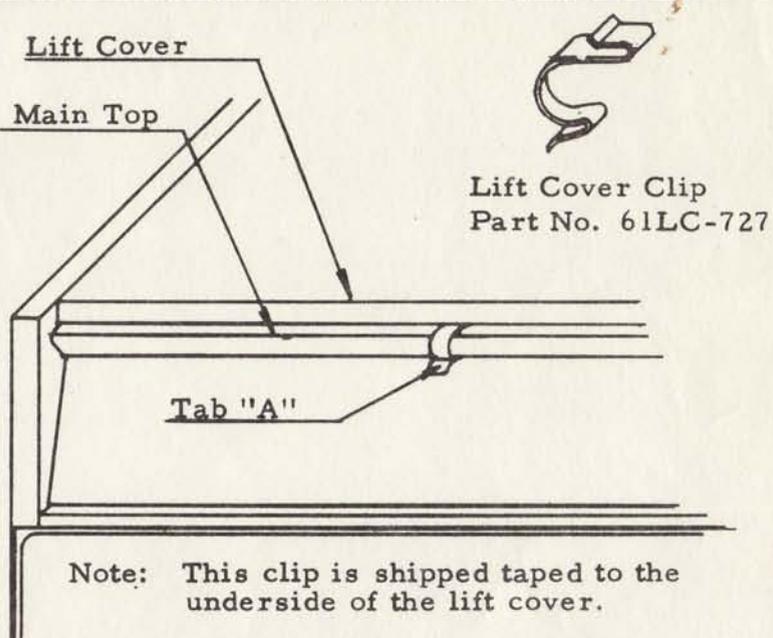
## OVEN RACK CLIPS



Oven Rack Clip  
Part No. 61-OR-727

1. Place oven rack in position & push to rear of range.
2. Install clips by hooking on top of oven rack & pushing down & to the side of the oven. Rack will remain loose until clip is installed on opposite side.
3. To remove these clips reverse the above procedure.

## LIFT COVER CLIP



Note: This clip is shipped taped to the underside of the lift cover.

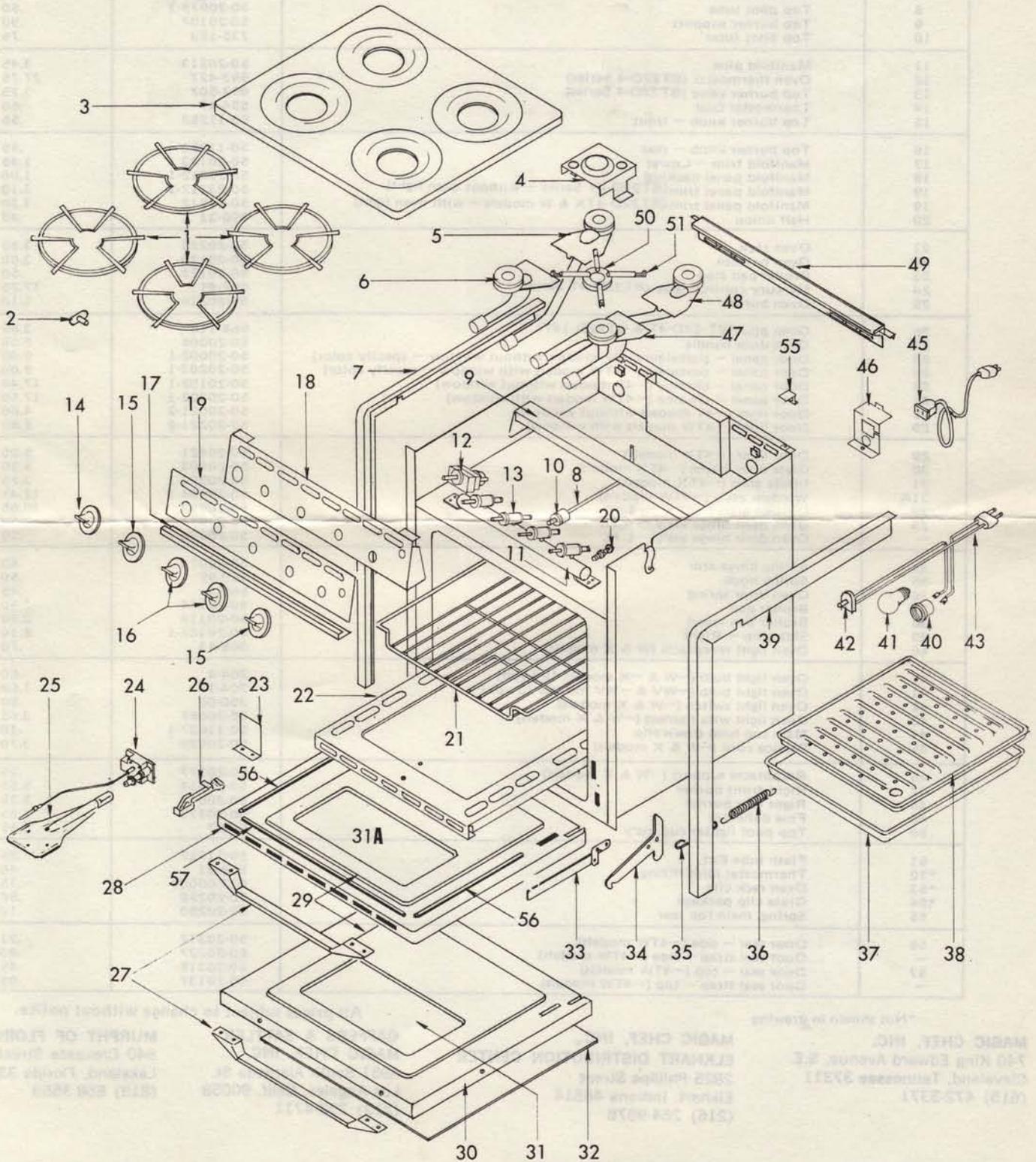
1. Raise lift cover & hook clip on bottom of front flange.
2. Place forefinger under tab "A" & pull the clip out to clear the main top as the cover is lowered.
3. Push clip forward until it locks under the front flange of the main top.
4. To remove this clip reverse the above procedure.



# MAGIC CHEF<sup>®</sup>

## SERVICE PARTS LIST

Range Series T22D-4T



KEY NO.	DESCRIPTION	PART NUMBER	LIST PRICE
1	Top burner grate	50-20138	2.30
2	Tee-nut	499-00144	.15
3	Main top — porcelain (specify color)	50-20136	9.00
3	Main top — chrome	50-20236	14.45
4	Top pilot shield	50-11027	.45
5	Left rear burner	50-20018	5.75
6	Left front burner	50-20016	5.55
7	Left side trim	50-20184-1	8.10
8	Top pilot tube	50-20979-1	.50
9	Top burner support	50-20107	.90
10	Top pilot filter	735-123	.75
11	Manifold pipe	50-20213	3.45
12	Oven thermostat (BT22D-4 Series)	993-427	27.75
13	Top burner valve (BT22D-4 Series)	997-507	3.25
14	Thermostat Dial	554-47	.60
15	Top burner knob — front	50-11282	.55
16	Top burner knob — rear	50-11283	.55
17	Manifold trim — Lower	50-20183	1.45
18	Manifold panel back-up	50-20312-1	1.00
19	Manifold panel trim (BT22D-4T Series — without oven light)	50-23312-1	3.10
19	Manifold panel trim (BT22D-4TX & W models — with oven light)	50-11812	3.20
20	Half union	896-31	.40
21	Oven rack	50-20226	3.85
22	Oven bottom	50-20126	3.60
23	Broiler pan stop	50-20122	.50
24	Mercury control valve (BT22D-4T Series)	997-411	17.25
25	Oven burner	50-20216	1.10
26	Oven pilot (BT-22D-4T & BT22D-14T)	968-116	3.65
27	Oven door handle	50-20008	2.00
28	Door panel — porcelain (—4T models without window — specify color)	50-20002-1	9.00
28	Door panel — porcelain (—4TW models with window — specify color)	50-20202-1	8.00
28	Door panel — chrome (—4T models without window)	50-20102-1	17.40
28	Door panel — chrome (—4TW models with window)	50-20302-1	17.50
29	Door liner (—4T models without window)	50-20021-2	4.60
29	Door liner (—4TW models with window)	50-20221-2	5.65
29	Door liner (—4TX models)	50-20421	5.05
30	Glass door frame (—4TX models)	50-20403	5.50
31	Inside glass (—4TX models)	50-20992-1	3.85
31A	Window ass'y (—4TW models)	50-20994-1	12.45
32	Outside glass (—4TX models)	50-20993	10.05
33	Oven door hinge ass'y — R.H.	50-20071	.50
—	Oven door hinge ass'y — L.H.	50-20076	.50
34	Spring hinge arm	50-20073	.80
35	Spring hook	559-92	.50
36	Oven door spring	566-3	.45
37	Broiler pan	50-20114	2.50
38	Broiler pan insert	50-20119	2.20
39	Side trim — Right	50-20182-1	8.10
40	Oven light receptacle (W & X models)	368-43	.70
41	Oven light bulb (—W & —X models 120 volt)	304-3	.60
41	Oven light bulb (—WV & —XV models 12 volt)	304-17	1.60
42	Oven light switch (—W & X models)	390-90	.80
43	Oven light wire harness (—W & X models)	50-20087	3.65
44	Main top hold down clip	50-11637-1	.10
45	Service cord (—W & X models)	50-20926	3.70
46	Receptacle support (—W & X models)	50-20177	.25
47	Right front burner	50-20014	5.55
48	Right rear burner	50-20017	5.75
49	Flue deflector	50-20273	1.85
50	Top pilot lighter cup ass'y	968-7	1.55
51	Flash tube Ext.	50-11757	.25
*52	Thermostat inlet fitting	559-91	.40
*53	Oven rack clip	413-00009	.15
*54	Grate clip package	50-20252	.80
55	Spring, main top rear	50-20253	.10
56	Door seal — side (—4TW models)	50-20317	.21
—	Door seal strap — side (—4TW models)	50-20237	.03
57	Door seal — top (—4TW models)	50-20318	.49
—	Door seal strap — top (—4TW models)	50-20137	.09

\*Not shown in drawing

All prices subject to change without notice.

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

**MAGIC CHEF, INC.,**  
**ELKHART DISTRIBUTION CENTER**  
2825 Phillips Street  
Elkhart, Indiana 46514  
(216) 264-9578

**GAFFERS & SATTLER**  
**MAGIC CHEF, INC.**  
4851 South Alameda St.  
Los Angeles, Calif. 90058  
(213) 232-4711

**MURPHY OF FLORIDA**  
940 Crevasse Street  
Lakeland, Florida 33802  
(813) 858-3559

**ALL APPLIANCE PARTS**  
**OF NEW YORK, INC.**  
1985 New York Avenue  
Huntington Station, New York 11746  
(516) 427-2341

**DEY'S APPLIANCE PARTS**  
150 East 13th Street  
Saint Paul, Minnesota 55101  
(612) 225-7865

**HUGHES**  
**APPLIANCE PARTS SUPPLY**  
12515 Venice Boulevard  
Los Angeles, California 90066  
(213) 397-2117

**TRAILER EQUIPMENT**  
**DISTRIBUTORS**  
14561 Aurora Avenue North  
Seattle, Washington 98133  
(206) 364-1020

## For R.V. Ranges T22D 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.S.A. Standard No. B149, "installation code for gas burning appliance and equipment," and/or local codes having jurisdiction.

### INSTALLATION

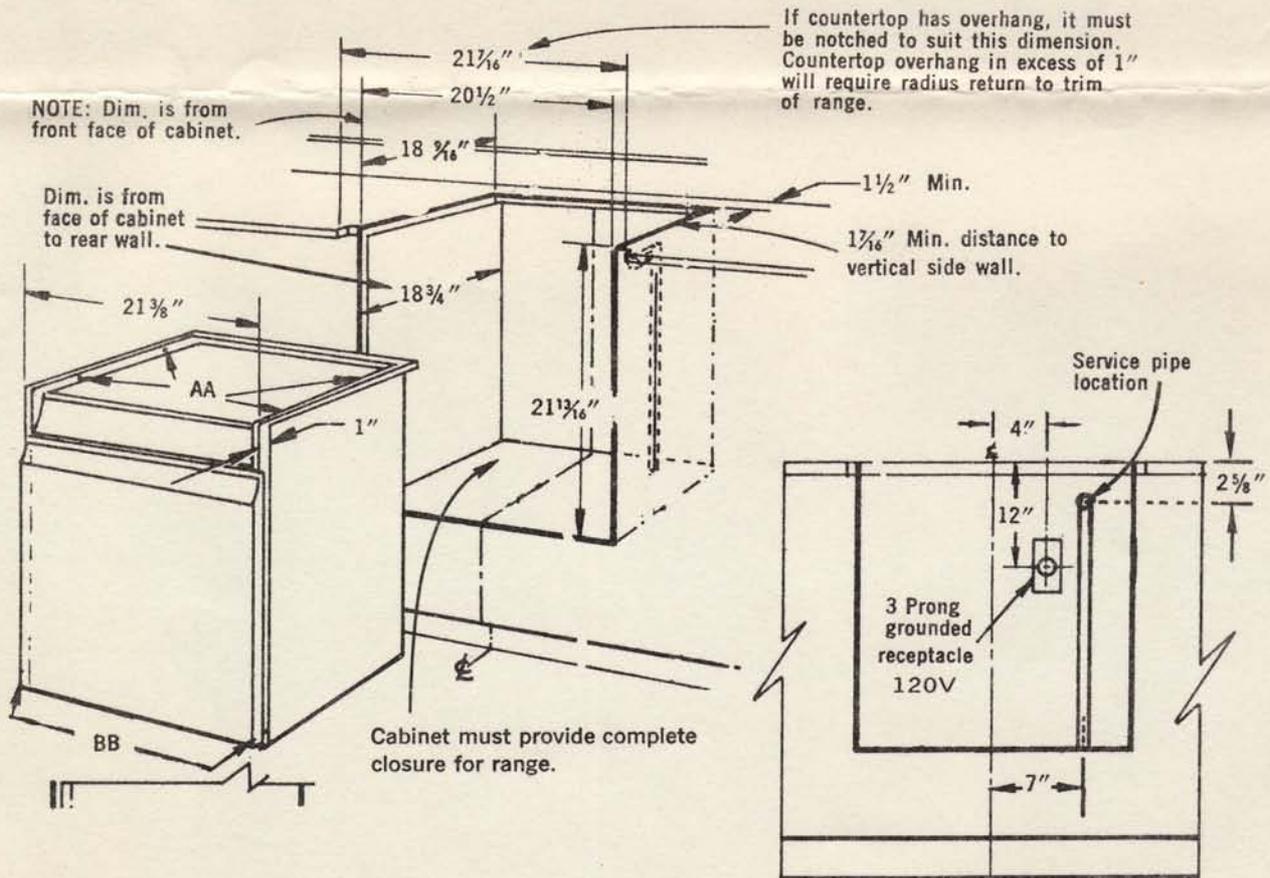
1. Cut opening as shown below (Range can be suspended from top flange; no other support is necessary).
2. The installation must conform with American National Standard Installation of Gas Appliances and Gas Piping, Z21.30-1964.
3. Range equipped with glass door and a 120 volt light in the oven will require the installation of a 120V three prong

grounded receptacle directly behind range (for correct location see sketch below).

4. Place range in opening and fasten in place. The six screw holes that are to be used to fasten range in place are located at point AA and BB. Use No. 8 flat head chrome wood screws.

5. Make gas connection and check for leaks with soapy water. (Do not check for leaks with open flame.)

**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.



**FRONT VIEW**  
Location of receptacle on ranges with oven light.

# INSTRUCTIONS FOR PROPER ADJUSTMENT

## TOP SECTION

1. Ranges shipped from the factory for use on L.P. gas only, have fixed orifices. No adjustment necessary.
2. Air shutters on top burners are to be adjusted so that each cone of the flame is separate and distinct and appears as illustrated in Figure A. Air shutters set too far open will cause flame to lift away from burner head and will be difficult to light. If air shutters are closed too much the flame will look hazy and the distinct cone will be missing.
3. Top Pilot: Adjust top pilot so that the tip of the flame is just over the edge of the inner cone and the lighting of top burner is within 4 seconds. See number 2 above if lighting is difficult.

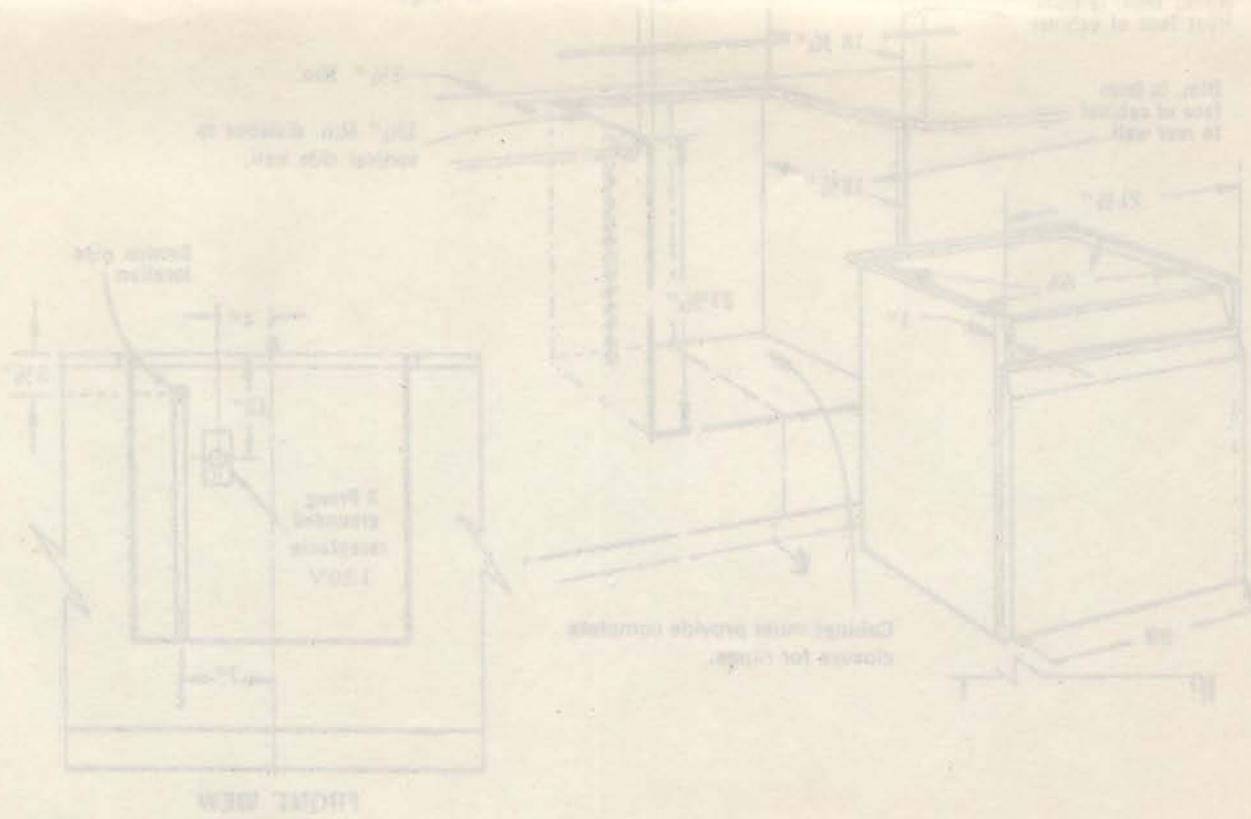


FIGURE A

## OVEN SECTION

1. The oven thermostat on this range will enable you to turn off the Oven Constant Pilot by simply turning the thermostat Dial to the "PILOT OFF" position. When the Dial is in the "OFF" position, the pilot is on.
2. To adjust main oven burner air shutter: The air shutter has been adjusted at the factory, however, it may require some additional adjustment when used at high altitude. To adjust, open the air shutter to the full open position where you will have a blowing condition. Begin closing the shutter slowly, when you reach the correct adjustment point the blowing will stop and the burner should have a sharp blue flame approximately 3 inches long.
3. Ranges shipped for use on L.P. gas only have no pilot adjustment on thermostat control. The control has been factory preset for use on L.P. gas, no field adjustment necessary.

**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.





# MAGIC CHEF<sup>®</sup> INC.

Dear Customer:

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

## *Consumer Protection Warranty Magic Chef Recreational Vehicle Range*

Subject to the limitations set forth below, we guarantee your recreational vehicle range under normal use and repair against defects in workmanship or material for a period of ninety days 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.

Magic Chef does not authorize any person to assume any other liability in connection with the sale of the Magic Chef recreational vehicle range.

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

Magic Chef reserves the right to make changes in design and changes or improvement on its products without imposing any obligation on itself to install the same upon its products previously manufactured.

### 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 similar items 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.** There are no other warranties, including but not limited to any implied warranties of merchantability or fitness for a particular purpose, which extend beyond the description on the face hereof. Magic Chef shall not be responsible for any consequential damages caused by any defect in the recreational vehicle range.

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

1. 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 South Alameda Street  
Los Angeles, California 90058  
(213) 232-4711

East of the Rockies contact:  
Magic Chef, Inc.  
2825 Phillips Street  
Elkhart, Indiana 46514  
(219) 264-9578

2. Whenever requesting service, please be sure to give the model and serial numbers which are found on the rating plate of your recreational vehicle range.

We suggest that you retain this letter with your operating instructions. We know that you will enjoy using your Magic Chef recreational range; and would like you to know that we are always at your service.

Sincerely,

MAGIC CHEF, INC.

*more women cook on MAGIC CHEF than on any other range*

**DO NOT THROW AWAY!**

Contains **VALUABLE** owner's information

**Warranty & owner's instructions inside**



**MAGIC CHEF**

Part No. 804-9

**DO NOT THROW AWAY!**

**VALUABLE** owner's information