



Service

This manual is to be used by qualified appliance technicians only. Maytag does not assume any responsibility for property damage or personal injury for improper service procedures done by an unqualified person.

RV Freestanding Gas Ranges and Gas Cooktops

This Base Manual covers general information

Refer to individual Technical Sheet
for information on specific models

This manual includes, but is
not limited to the following:

ALY1680BD*
ALY2280BD*
ALY2289BD*
ALZ8580AD*
ALZ8589AD*
ALZ8590AD*
CG11000AD*
CLY1610BD*
CLY1620BD*
CLY1628BD*
CLY2210BD*
CLY2220BD*
CLY2260BD*
CPL1110AD*
YPL1110AD*

MAYTAG

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Important Information

Pride and workmanship go into every product to provide our customers with quality products. It is possible, however, that during its lifetime a product may require service. Products should be serviced only by a qualified service technician who is familiar with the safety procedures required in the repair and who is equipped with the proper tools, parts, testing instruments and the appropriate service information. **IT IS THE TECHNICIANS RESPONSIBILITY TO REVIEW ALL APPROPRIATE SERVICE INFORMATION BEFORE BEGINNING REPAIRS.**

Important Notices for Servicers and Consumers



WARNING

To avoid risk of severe personal injury or death, disconnect power before working/servicing on appliance to avoid electrical shock.

To locate an authorized servicer, please consult your telephone book or the dealer from whom you purchased this product. For further assistance, please contact:

Customer Service Support Center

CAIR Center

<u>Web Site</u>	<u>Telephone Number</u>
WWW.AMANA.COM	1-800-843-0304
WWW.MAYTAG.COM	1-800-688-9900
CAIR Center in Canada	1-800-688-2002
Amana Canada Product	1-866-587-2002

Recognize Safety Symbols, Words, and Labels



DANGER

DANGER—Immediate hazards which **WILL** result in severe personal injury or death.



WARNING

WARNING—Hazards or unsafe practices which **COULD** result in severe personal injury or death.



CAUTION

CAUTION—Hazards or unsafe practices which **COULD** result in minor personal injury, product or property damage.

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Important Safety Information

As with all appliances, there are certain rules to follow for safe operation. Verify everyone who operates the oven or cooktop is familiar with the operations and with these precautions.

Use appliance only for its intended purpose as described. Pay close attention to the safety sections of this manual. Recognize the safety section by looking for the symbol or the word safety.

Recognize this symbol as a safety precaution.



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

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

Installation and service must be performed by an authorized installer, service agency or gas supplier.

WARNING

To avoid risk of electrical shock, property damage, personal injury, or death, verify wiring is correct, if components were replaced. Verify proper and complete operation of unit after servicing.

WARNING

This gas appliance contains or produces a chemical or chemicals which are known to the state of California to cause cancer, birth defects, or other reproductive harm. To reduce the risk from substances in the fuel or from fuel combustion make sure this appliance is installed, operated and maintained according to the instructions in this manual.

Due to the nature of cooking, fires can occur as a result of overcooking or excessive grease. Although a fire is unlikely, if one occurs proceed as follows:

Oven Fires

1. Do not open the oven door.
2. Turn all controls to OFF.
3. As an added precaution turn off the electricity at the main circuit breaker or fuse box and the gas at the main supply valve.
4. Allow the food or grease to burn itself out in the oven.

If smoke or fire persists, call the local fire department.

To avoid the risk of property damage or personal injury, do not obstruct the flow of combustion or ventilation air to the oven.

To avoid the risk of electrical shock, serious personal injury or death: Make sure your oven has been properly grounded and always disconnect the electrical supply before servicing this unit.

NOTE: The maximum gas supply pressure for these models must not exceed 14 inches W.C.P.

Safety Practices for Servicer

Safe and satisfactory operation of gas ranges depends upon its design and proper installation. However, there is one more area of safety to be considered:

Servicing

Listed below are some general precautions and safety practices which should be followed in order to protect the service technician and consumer during service and after service has been completed.

1. Gas smell—Extinguish any and all open flames and open windows.
2. Turn gas off—Service range with gas turned off unless testing requires gas.

Important Safety Information

3. Checking for gas leaks—Never check for leaks with any kind of open flame. Soap and water solution should be used for this purpose. Apply solution to suspected area and watch for air bubbles which indicates a leak. Correct leaks by tightening fittings, screws, connections, applying approved compound, or installing new parts.
 4. Using lights—Use a hand flashlight when servicing ranges or checking for gas leaks. Electric switches should not be operated where leaks are suspected. This will avoid creating arcing or sparks which could ignite the gas. If electric lights are already turned on, they should not be turned off.
 5. Do not smoke—Never smoke while servicing gas ranges, especially when working on piping that contains or has contained gas.
 6. Check range when service is completed—After servicing, make visual checks on electrical connections, and check for gas leaks. Inform consumer of the condition of range before leaving.
 7. Adhere to all local regulations and codes when performing service.
- Never use range for warming or heating a room. This may cause burns, injuries, or a fire.
 - Do not use water on grease fires.
 - Do not let grease or other flammable materials collect in or around range or cooktop.
 - Do not repair or replace any part of range or cooktop unless it is recommended in this manual.
 - Use only dry potholders. Moist or damp potholders used on hot surfaces may result in a burn from steam.
 - Do not let a potholder touch the flame. Do not use a towel or a bulky cloth as a potholder.
 - Never leave range or cooktop unattended while cooking. Boilovers can cause smoking and may ignite.
 - Only certain types of glass/ceramic, earthenware, or other glazed utensils are suitable for oven use. Unsuitable utensils may break due to sudden temperature change.
 - Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
 - Do not heat unopened food containers in oven. Build-up of pressure may cause a container to burst and result in injury.
 - Keep range vent ducts unobstructed.
 - Place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, use a dry potholder.
 - Do not use aluminum foil to line oven bottom or racks. Aluminum foil can cause a fire will seriously affect baking results, and damage to porcelain surface's.
 - Do not touch interior surfaces of oven during or immediately after use. Do not let clothing or other flammable materials come in contact with bake or broil burners.
 - Other areas of the range can become hot enough to cause burns, such as vent openings, window, oven door and oven racks.
 - To avoid steam burns, do not use a wet sponge or cloth to wipe up spills on hot cooking area.
 - Do not store combustible or flammable materials, such as, gasoline or other flammable vapors and liquids near or in range or cooktop.
 - Do not clean oven door gasket located on back of the door. Gasket is necessary to seal the oven and can be damaged as a result of rubbing or being moved.
 - Do not drape towels or any materials on oven door handles. These items may ignite causing a fire.

Receiving Oven or Cooktop

- Installer needs to show consumer location of the range gas shut-off valve and how to shut it off. Cooktop units are not equipped with a shut-off valve.
- Authorized servicer must install the range or cooktop in accordance with the Installation Instructions. Adjustments and service should be performed only by authorized servicer.
- Insure all packing materials are removed from the range or cooktop before operating it, to prevent fire or smoke damage should the packing material ignite.
- Ensure range or cooktop is correctly adjusted by a qualified service technician or installer for the type of gas (Natural or LP). Some ranges can be converted for use with Natural or LP gas.
- With prolonged use of a range, high floor temperatures could result. Many floor coverings will not be able to withstand this kind of use. Never install range over vinyl tile or linoleum that cannot withstand high temperatures. Never install range directly over carpeting.

Using the Oven or Cooktop

- Do not leave children alone or unattended where a range or cooktop is hot or in operation. They could be seriously burned.
- Do not allow anyone to climb, stand or hang on the oven door. They could damage the range and cause severe personal injury.
- Wear proper apparel. Loose fitting or hanging garments should never be worn when using range or cooktop. Flammable material could ignite if brought in contact with flame or hot oven surfaces which may cause severe burns.



Do not store items of interest to children in cabinets above range or cooktop. Children may climb on oven to reach these items and become seriously injured.

Important Safety Information

Baking, Broiling, and Roasting

- Do not use oven area for storage.
- Stand back from range when opening door of a hot oven. Hot air or steam can cause burns to hands, face, and eyes.
- Do not use aluminum foil anywhere in the oven. This could result in a fire hazard and damage the range.
- Use only glass cookware appropriate for use in gas ovens.
- Always remove broiler pan from oven when finished broiling. Grease left in pan can catch fire if oven is used without removing grease from the broiler pan.
- When broiling, meat that is close to the flame, may ignite. Trim any excess fat to help prevent excessive flare-ups.
- Make sure broiler pan is placed correctly to reduce any possibility of grease fires.
- Should a grease fire occur in the broiler pan, turn off oven, and keep oven door closed until fire burns out.

Connecting Range to Gas

Install manual shut-off valve in gas line for easy accessibility outside range. Be aware of the location of the shut-off valve. This does not apply to cooktops.

Product Safety Devices

Safety devices and features have been engineered into the product to protect consumer and servicer. Safety devices must never be removed, bypassed, or altered in such a manner as to defeat the purpose for which they were intended.

Listed below are various safety devices together with the reason each device is incorporated in the gas ranges.

Pressure Regulator

Maintains proper and steady gas pressure for operation of oven controls.

Regulator must be set for the type of gas being used **Natural** or **LP**. After servicing regulator, make certain it is set properly before completing service.

Gas Burner Orifices

Universal orifices are used on most valves. They must be adjusted for the type of gas being used **Natural** or **LP**. After servicing a valve or orifice verify it is adjusted properly before completing service.

Oven Safety Valve

Oven valve is designed to be a safety valve. Two basic designs are used in gas ranges:

Hydraulic and Electric

Both types are safety valves because they are indirectly operated by the oven thermostat, which controls a pilot flame or electric ignitor, to open and close the oven valve.

Cooktops are not equipped with an oven shut-off valve.

Grounded Oven Frame

Ground prong on power cord is connected to the frame, usually a green lead fastened by a screw. In addition, any part or component capable of conducting an electric current is grounded by its mounting.

If any ground wire, screw, strap, nut, etc. is removed for service, or any reason, it must be reconnected to its original position with original fastener before the appliance is put into operation again.

Failure to do so can create a possible shock hazard.

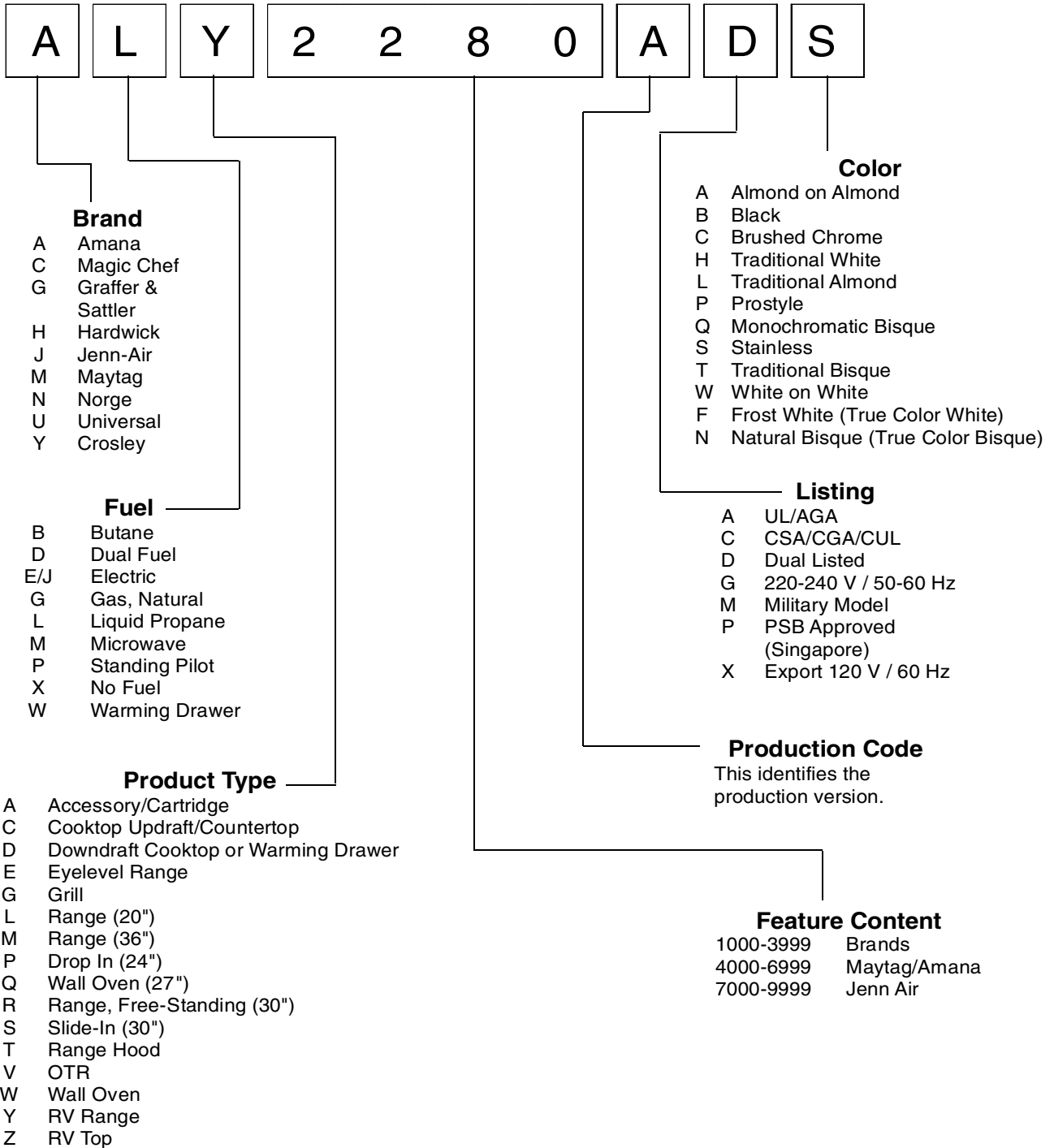
General Information

This manual provides basic instructions and suggestions for handling, installing and servicing gas ranges and cooktops.

The information and warnings in this manual were developed from experience with, and careful testing of the product. If the unit is installed according to this manual, it will operate properly and will require minimal servicing. A unit in proper operating order ensures the consumer all the benefits provided by clean gas cooking.

This manual contains information needed by authorized service technicians to install and service gas ranges and cooktops. There may be, however, some parts which need further explanation. Refer to the Installation Instructions, Use and Care, Technical Sheets or the toll-free technical support line.

Cooking Nomenclature



General Information

Specifications

Refer to individual Technical Sheet for specification information.

Placement of the Oven or Cooktop

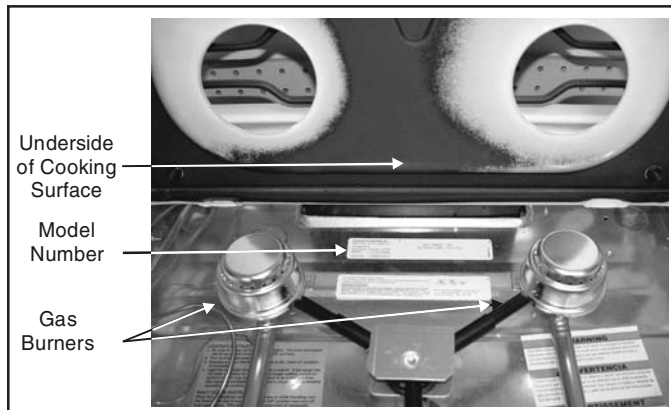
The freestanding range or cooktop must be placed in the kitchen or comparable room. All safety guidelines must be followed and free air flow around the range is essential (see Chapter 2).

Do Not Block Air Vents

All air vents must be kept clear during cooking. If air vents are covered during operation, the oven may overheat. If this occurs, a sensitive, thermal safety device automatically removes power to the oven, rendering the oven inoperable. The oven will remain in this state until it has sufficiently cooled.

Location of Model Number

To request service information or replacement parts, the service center will require the complete model, serial, and manufacturing number of your freestanding range or cooktop. The number can be found under the cooking surface. Tilt the cooktop up to view the data.



Model Identification

Complete enclosed registration card and promptly return. If registration card is missing:

- For Amana product call 1-800-843-0304 or visit the Web Site at www.amana.com
- For Maytag product call 1-800-688-9900 or visit the Web Site at www.maytag.com
- For product in Canada call 1-866-587-2002 or visit the Web Site at www.maytag.com

When contacting provide product information located on rating plate. Record the following:

Model Number: _____
Manufacturing Number: _____
Serial or S/N Number: _____
Date of purchase: _____
Dealer's name and address: _____

Service

Keep a copy of sales receipt for future reference or in case warranty service is required. To locate an authorized servicer:

- For Amana product call 1-800-628-5782 or visit the Web Site at www.amana.com
- For Maytag product call 1-800-462-9824 or visit the Web Site at www.maytag.com
- For product in Canada call 1-866-587-2002 or visit the Web Site at www.maytag.com

Warranty service must be performed by an authorized servicer. We also recommend contacting an authorized servicer, if service is required after warranty expires.

Parts and Accessories

Purchase replacement parts and accessories over the phone. To order accessories for your product call:

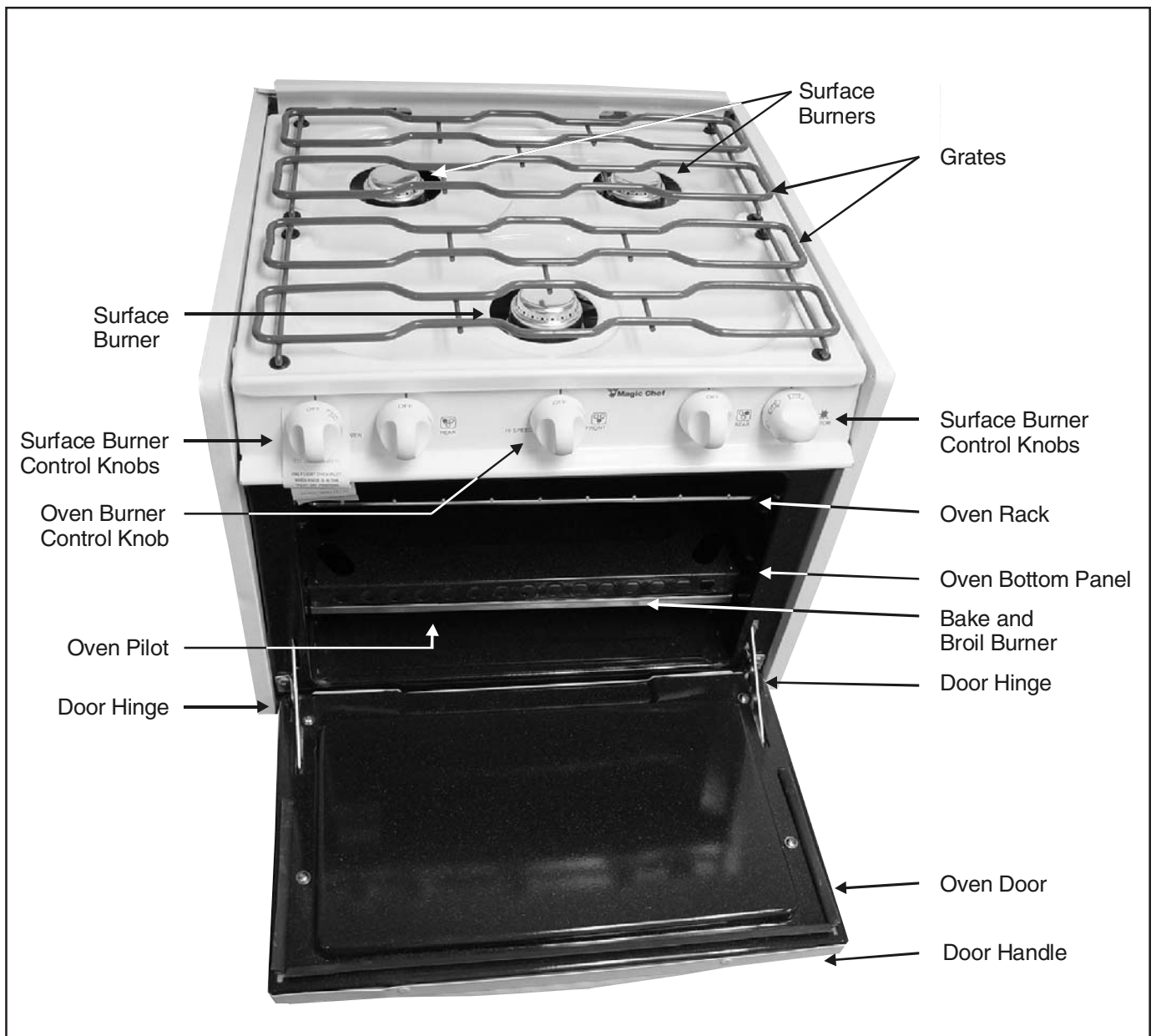
- For Amana product call 1-877-232-6771 or visit the Web Site at www.amana.com
- For Maytag product call 1-800-688-9900 or visit the Web Site at www.maytag.com
- For product in Canada call 1-866-587-2002 or visit the Web Sites at www.maytag.com

Extended Service Plan

We offer long-term service protection for this new oven and cooktop.

- Dependability PlusSM Extended Service Plan is specially designed to supplement Maytag's warranty. This plan covers parts, labor, and travel charges. Call 1-800-925-2020 for information.

Range Description



Troubleshooting Procedures



WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect power and gas before servicing, unless testing requires power and/or gas.

Troubleshooting Chart

Problem	Possible Cause	Correction
Surface burner fails to light.	Clogged burner port(s) Surface control not completely turned to the LITE position, or turned too quickly from the LITE position Damaged, wet or soiled burner	<ul style="list-style-type: none"> • Clean burner ports. • Continue to turn the LITE control in the direction indicated until the burner ignites. • Clean and/or dry burner, replace burner if damaged.
Burner flame is uneven.	Clogged burner port(s)	<ul style="list-style-type: none"> • Clean burner ports.
Surface burner flame lifts off port or is yellow in color.	Air/gas mixture	<ul style="list-style-type: none"> • Adjust burner flame (some yellow tipping with LP gas is acceptable).
Oven burner fails to light.	Oven pilot not lit..... Improper oven control setting.....	<ul style="list-style-type: none"> • Light oven pilot. (See "Lighting Pilot Burner," page C-4.) • Push in and turn oven control to desired temperature.
Popping sound heard when burner extinguishes.	This is a normal sound that occurs with some types of gas when a hot burner is turned off	<ul style="list-style-type: none"> • This is not a safety hazard and will not damage the appliance.
Moisture condensation on oven window (if equipped) when oven is in use.	Moisture in oven Moisture in oven window	<ul style="list-style-type: none"> • Leave oven door ajar for one or two minutes to allow moisture to escape. • Use a damp cloth to clean window to prevent excess water from seeping between the panels of glass.
Baking results are not satisfactory.	Oven not preheated or set to correct temperature Oven thermostat sensing device not inserted into clips..... Oven bottom panel incorrectly installed ...	<ul style="list-style-type: none"> • Preheat oven 10 to 15 minutes, or set oven temperature to correct temperature. • Reinstall thermostat sensing device. • Replace oven bottom correctly.
Oven smokes excessively during broil.	Oven temperature set too high..... Broil pan, broil area or oven soiled.....	<ul style="list-style-type: none"> • Lower oven temperature. • Clean broiler pan, broiler area or oven.
Oven pilot will not light or stay lit.	Pilot tubing..... Gas pressure regulator..... Oven knob	<ul style="list-style-type: none"> • Pilot tubing may be clogged, kinked or leaking at the fitting. • Test pressure regulator, see Chapter 5, "Testing Procedures." • Knob must be in PILOT ON position. (See "Lighting Pilot Burner," page C-4.)
Oven smokes/odor first few times of usage.	Normal.....	<ul style="list-style-type: none"> • Minor smoking and/or odor is normal the first few times of oven usage.

Troubleshooting Procedures



WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect power and gas before servicing, unless testing requires power and/or gas.

Problem	Possible Cause	Correction
Gas odor.	Gas leak	• Check all gas connections for leaks (see note below).
	Loose fittings	• Check all gas fittings for leaks.
Oven slow to heat, poor baking results, poor burner ignition, pilot won't stay lit, carbon on pilot shield, flame too high or too low.	Pressure regulator.....	• Test pressure regulator, see Chapter 5, "Testing Procedures."

NOTE: Due to vibrations that occur when traveling in a recreational vehicle, gas connections may loosen. Periodically check all gas connections and gas fittings for leaks.



DANGER

Never test for gas leaks using an open flame.

TESTING FOR GAS LEAKS:

To test for a gas leak, apply a non-corrosive leak detection fluid to all joints and fittings in the gas connection between the supply line, shut-off valve, and range or cooktop. Include gas fittings and joints in the range or cooktop if connections were disturbed during installation. Bubbles appearing around fittings and connections indicates a leak. If a leak is present, turn off supply line gas shut-off valve, tighten connections, turn on the supply line gas shut-off valve, and retest for leaks. When finished, wipe off all residue.


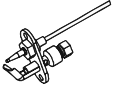





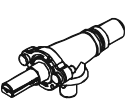

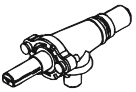

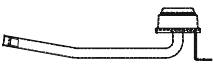


Testing Procedures



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing, unless testing requires power and/or gas.

Component Testing Procedures

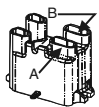
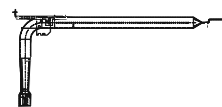
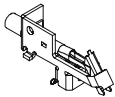

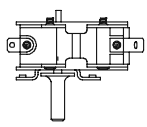
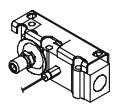
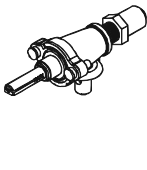
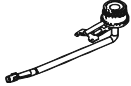
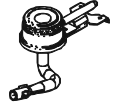
Illustration	Component	Test Procedure	Results
	Burner, bake (Not applicable to cooktop models.)	Verify gas is supplied. Check for obstructions, contamination in ports or damage	Air shutter opening: .438" to .498". Blue flame with some yellow tipping is normal (burner should not soot). Replace if punctured or torn.
	Burner, pilot (Not applicable to cooktop models.)	Verify gas is supplied. Check for obstructions, contamination in ports or damage	Orifice diameter: .0078" to .0086". Blue flame with some yellow tipping is normal (burner should not soot). Replace if punctured or torn.
	Thermostat, gas (Copreci) (Not applicable to cooktop models.)	Verify gas is supplied	Gas is supplied.
	Spark ignitor, top burners	Measure resistance from tip of spark ignitor to wire terminal	Continuity.
	Ignitor, Piezo (All models except ALZ8590AD*, CG11000AD*, CPL1110AD*, YPL1110AD*, CLY2210BD*, CLY1610BD*)	Verify operation by rotating dial in the direction indicated on the knob	Ignitor clicks and top burner spark ignitor emits a spark.
	Electrode, top burner electrode (Models ALZ8580AD*, ALZ8589AD*)	Measure resistance from tip of electrode to wire terminal	Continuity.
	Regulator, pressure	Verify gas pressure (WCP)	10" LP/Propane.
	Valve, top burner (6.5K burners)	Verify gas is supplied	Gas is supplied. 
	Valve, top burner (9.1K burner)	Verify gas is supplied	Gas is supplied. 
	Burner, top rear, sealed (6.5K burners)	Verify gas is supplied	Gas is supplied.
	Burner, top front, sealed (9.1K burner)	Check for obstructions or contamination in burner ports	Clean/remove any foreign objects.
	Burner, top, sealed (Models ALY1680BD*, ALY2280BD*, ALY2289BD*, ALZ8580AD*, ALZ8589AD*, ALZ8590AD*)	Verify gas is supplied	Gas is supplied.
		Check for obstructions or contamination in burner ports	Clean/remove any foreign objects.

Testing Procedures



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing, unless testing requires power and/or gas.

Illustration	Component	Test Procedure	Results
	Switch, lighter (Model ALZ8590AD*)	Verify operation by rotating dial in the direction indicated on the knob	Ignitor clicks and top burner spark ignitor emits a spark.
	Module, spark (Model ALZ8590AD*)	Test for voltage at terminals A and B Check polarity and ground	12 VDC. See schematic drawing.
	Burner, bake (Models CPL1110AD*, YPL1110AD*, CG11000AD*)	Verify gas is supplied. Verify air shutter adjustment Verify proper orifice installed-Nat or LP.. Check for obstructions, contamination in ports or damage	Air shutter opening: .349" to .411". Refer to LP/Nat. conversion instructions. Blue flame with some yellow tipping is normal (burner should not soot). Replace if punctured or torn.
	Lighter, pilot (Models CPL1110AD*, YPL1110AD*, CG11000AD*)	Verify gas pressure (WCP)	4" Natural 10" LP/Propane
	Burner, pilot (Models CPL1110AD*, YPL1110AD*, CG11000AD*)	Verify pilot selector cartridge is set to the proper gas.....	LP or Natural
	Thermostat, gas (Models CPL1110AD*, YPL1110AD*, CG11000AD*)	Verify gas is supplied	Gas is supplied.
	Safety valve, oven, shut-off (Models CPL1110AD*, YPL1110AD*, CG11000AD*)	Verify gas supply is turned on.....	Gas is turned on.
	Valve, top burner (Models CPL1110AD*, YPL1110AD*, CG11000AD*)	Verify gas is supplied Orifice adjusted for Natural or LP Adjust set screw for simmer control.	Gas is supplied. Refer to LP/Nat. conversion instructions.
	Burner, open, top rear (Models CPL1110AD*, YPL1110AD*, CG11000AD*)	Verify gas is supplied Verify air shutter adjusted properly.....	Gas is supplied. Air shutter opening: .420" to .460"
	Burner, open, top front (Models CPL1110AD*, YPL1110AD*, CG11000AD*)	Verify gas is supplied Verify air shutter adjusted properly.....	Gas is supplied. Air shutter opening: .420" to .460"

Disassembly Procedures



To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing.

Replacing Range/Cooktop

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.

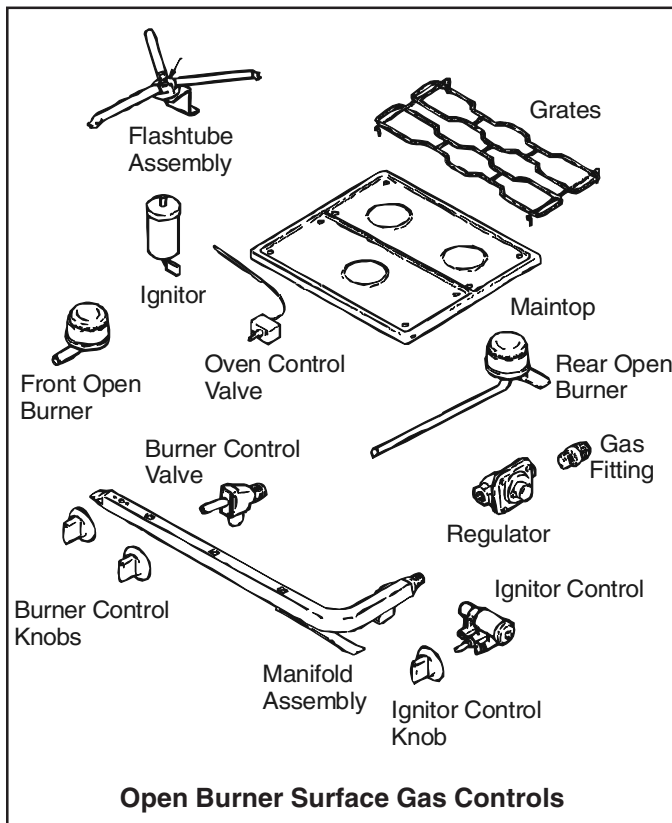
NOTE: To avoid countertop damage, do not move range forward or cooktop up until raised enough to clear all cabinetry.

3. Pull the range forward out of the cabinet opening, or pull the cooktop up and out of the installation location.
4. Replace the range/cooktop using the installation instructions and anti-tip bracket(s).

Replacing Open Surface Burner (Select Models)

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Remove surface grates and lift cooking surface.
4. Remove burner flashtube extender from burner.
5. Remove screw securing burner to chassis.
6. Remove burner gas tubing from burner control valve.
7. Reverse procedures to reassemble.

NOTE: Perform gas leak test.



Replacing Sealed Surface Burner (Select Models)

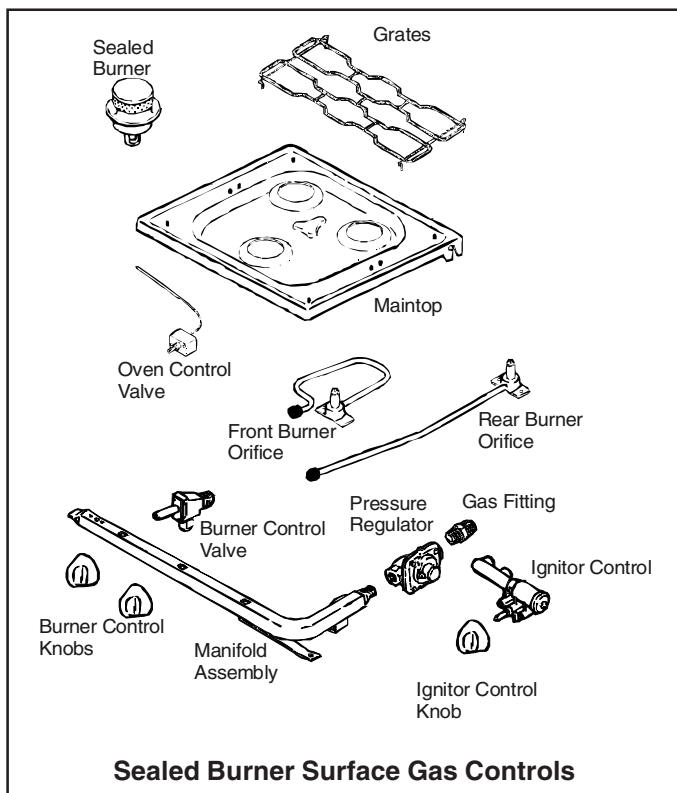
1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Remove surface grates from cooking surface.

4. Place Burner Wrench removal and installation tool (Part Number 8312D075-60) over sealed burner (see wrench label for proper alignment).
5. Once the wrench is placed properly on the burner, turn wrench counterclockwise with steady and even pressure. Turn the burner no more than two inches to loosen.

NOTE: Some minor crunching or grinding sounds may be heard. This is normal. Be careful not to chip the finish in visible areas.

6. Once loose, lift the burner straight up and out of the mounting hole.
7. Disconnect ignitor wire.
8. Reverse procedures to reassemble.

NOTE: Perform gas leak test.



Replacing Sealed Surface Burner Orifice (Select Models)

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.

Disassembly Procedures



CAUTION

To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing.

3. Remove maintop assembly, see "Replacing Maintop Assembly" procedure.
4. Remove screws securing burner orifice assembly to burner box.
5. Disconnect orifice assembly from burner control valve.
6. Reverse procedures to reassemble.

NOTE: Perform gas leak test.

Replacing Maintop Assembly

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Lift left side of top up and slide top off guide pin.
4. Slide right side of top toward the left and off guide pin.
5. Set maintop assembly in a safe location.
6. Reverse procedures to reassemble.

Replacing Manifold Assembly

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Remove maintop assembly, see "Replacing Maintop Assembly" procedure.
4. Remove gas supply line from pressure regulator.
5. Remove surface burners. Depending on model, see either "Replacing Open Surface Burner" procedure or "Replacing Sealed Surface Burner Assembly" procedure.
6. Remove gas valve control knobs from control panel.
7. Disconnect all gas lines from oven control valve.
8. Remove screws securing manifold to chassis.
9. Open oven door and remove thermostat sensor from retaining clip.
10. Gently slide sensor up and out of oven cavity using the installation hole located in the top of the oven cavity.
11. Slide manifold assembly from burner box.
12. Reverse procedures to reassemble.

Replacing Surface Burner Valve Control Assembly (Select Models)

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Remove manifold assembly, see "Replacing Manifold Assembly" procedure.
4. Remove screw securing surface burner control valve to manifold.
5. Slide surface burner control valve from manifold assembly.
6. Reverse procedures to reassemble.

Replacing Igniter Assembly (Select Models)

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Remove ignitor control knob.
4. Remove screws securing assembly to control panel.

5. Remove wire to electrode.
6. Slide igniter assembly from control panel/burner box.
7. Reverse procedures to reassemble.

Replacing Control Panel Assembly

1. Remove unit from installation position, see "Replacing Range/Cooktop" procedure.
2. Remove maintop, see "Replacing Maintop Assembly" procedure.
3. Remove valve control knobs.
4. Remove ignitor control knob (select models).
5. Remove screws securing control panel to chassis.
6. Reverse procedures to reassemble.

NOTE: Perform gas leak test.

Replacing Regulator

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Disconnect gas supply lines from regulator.
4. Remove manifold assembly, see "Replacing Manifold Assembly" procedure.
5. Remove regulator from manifold assembly.
6. Reverse procedures to reassemble.

NOTE: When reconnecting supply line to regulator, use pipe dope compound to seal the connection. Once connected, perform gas leak test.

Replacing Flashtube Assembly (Select Models)

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Lift up on maintop assembly to access burner box.
4. Disconnect flashtube extensions from burners.
5. Disconnect ignitor wire.
6. Remove screws securing flashtube assembly to chassis.
7. Slide flashtube assembly from burner box.
8. Reverse procedures to reassemble.

NOTE: Perform gas leak test.

Replacing Oven Control Valve (Select Models)

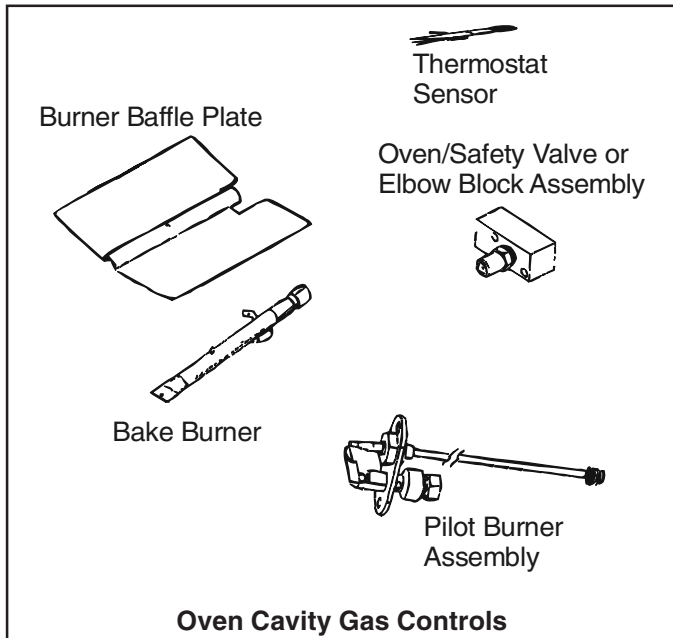
1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Remove manifold assembly, see "Replacing Manifold Assembly" procedure.
4. Remove screw securing oven control valve to manifold.
5. Slide oven control valve from manifold assembly.
6. Reverse procedures to reassemble.

Disassembly Procedures



CAUTION

To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing.



6. Disconnect gas lines to oven and pilot burners.
7. Remove screws securing burner holder to oven chassis.
8. Remove screws securing pilot burner assembly to bake burner.
9. Gently slide pilot assembly toward the front of the oven to remove.
10. Reverse procedures to reassemble.

Replacing Oven Bottom Plate (Select Models)

1. Turn oven off.
2. Open oven door and remove baking racks.
3. Push oven bottom plate in, slide up, then pull plate toward the front of the oven once the plate has cleared the guide pins.
4. Slide oven bottom plate out of oven cavity.
5. Reverse procedures to reassemble.

Replacing Elbow Block Assembly (Select Models)

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Open oven door and remove baking racks.
4. Remove oven bottom plate, see "Replacing Oven Bottom Plate" procedure.
5. Disconnect gas supply line from elbow block assembly.
6. Remove screws securing elbow block assembly to rear wall of oven cavity.
7. Remove elbow block assembly from oven cavity.
8. Reverse procedures to reassemble.

Replacing Oven/Safety Valve (Select Models)

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Open oven door and remove baking racks.
4. Remove oven bottom plate, see "Replacing Oven Bottom Plate" procedure.
5. Disconnect gas supply lines from oven/safety valve.
6. Remove screws securing oven/safety valve to rear wall of oven cavity.
7. Remove oven/safety valve from oven cavity.
8. Reverse procedures to reassemble.

Replacing Bake Burner (Select Models)

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Open oven door and remove baking racks.
4. Remove oven bottom plate, see "Replacing Oven Bottom Plate" procedure.
5. Remove screw securing baffle to burner.
6. Disconnect gas lines to oven and pilot burners.
7. Remove screws securing burner holder to oven chassis.
8. Remove screws securing pilot burner assembly to bake burner. Gently slide pilot assembly out.
9. Slide bake burner toward front of oven and remove.
10. Reverse procedures to reassemble.

Replacing Oven Pilot Burner (Select Models)

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Open oven door and remove baking racks.
4. Remove oven bottom plate, see "Replacing Oven Bottom Plate" procedure.
5. Remove screw securing baffle to burner.

Replacing Thermostat Sensor (Select Models)

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Remove manifold assembly, see "Replacing Manifold Assembly" procedure.
4. Remove screw securing oven control valve to manifold.
5. Slide oven control valve from manifold assembly.
6. Reverse procedures to reassemble.

NOTE: The individual sensor cannot be replaced. The complete oven control valve assembly must be replaced.

Replacing Oven Flue Box Assembly (Select Models)

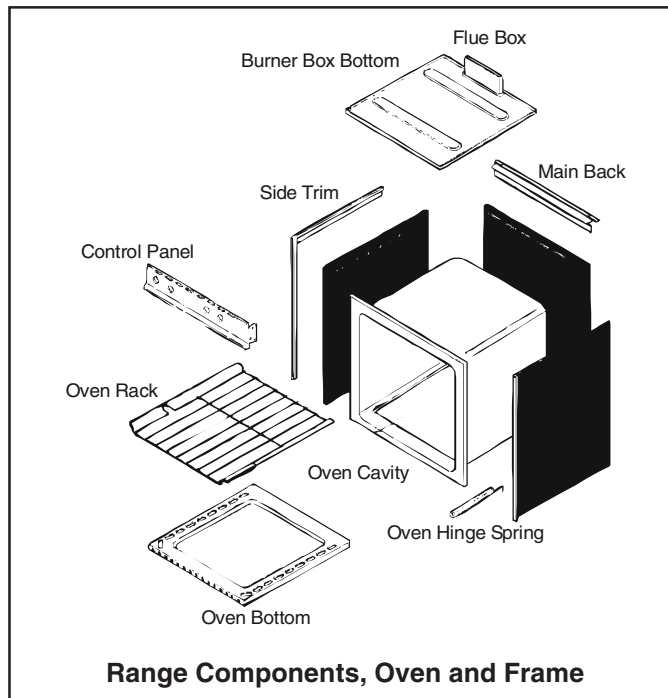
1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Open oven door and remove baking racks.
4. Remove screws securing bottom of oven flue box assembly to rear wall of oven cavity.

Disassembly Procedures

CAUTION

To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing.

5. Slide vent up and out to remove flue box.
6. Reverse procedures to reassemble.



Replacing Main Back

1. Remove unit from installation position, see "Replacing Range/Cooktop" procedure.
2. Remove maintop, see "Replacing Maintop Assembly" procedure.
3. Remove screws securing main back to chassis.
4. Reverse procedures to reassemble.

Replacing Side Trim

1. Remove unit from installation position, see "Replacing Range/Cooktop" procedure.
2. Remove maintop, see "Replacing Maintop Assembly" procedure.
3. Remove screws securing maintop guide pins to side trim.
4. Remove bolt and nut securing side trim to chassis.
5. Remove screws securing side trim to chassis.
6. Slide side trim up and toward the front to remove.
7. Reverse procedures to reassembly.

Oven Door Removal (Select Models)

WARNING

To avoid risk of personal injury or property damage, do not lift oven door by the handle.

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Open oven door.

4. Remove screws securing door panel to inner door (also glass panel on select models).
5. Remove screws securing bottom oven door bracket to oven chassis.
6. Remove screws securing inner door to hinge receptacles.
7. Pull and slide hinge spring arms away from hinge receptacles.
8. Hook spring arms into oven chassis hinge slots until reassembly.
9. Reverse procedures to reassemble.

Replacing Oven Door Handle (Select Models)

WARNING

To avoid risk of personal injury or property damage, do not lift oven door by the handle.

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Open oven door.
4. Remove screws securing door panel to inner door (also glass panel on select models).
5. Remove screws securing oven door handle to oven door (also glass panel on select models).
6. Reverse procedures to reassemble.

Replacing Oven Door Hinge (Select Models)

WARNING

To avoid risk of personal injury or property damage, do not lift oven door by the handle.

1. Remove oven door, see "Oven Door Removal" procedure.
2. Slide hinge out from inner door assembly.
3. Reverse procedures to reassemble.

Disassembly Procedures

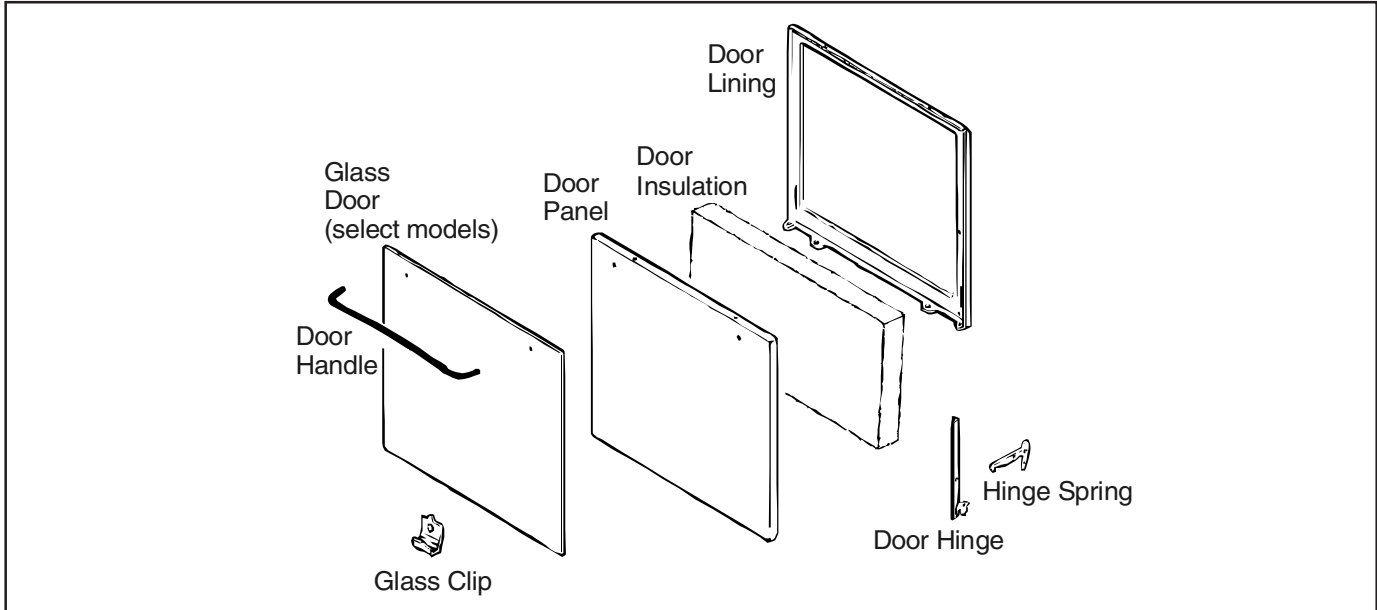


CAUTION

To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing.

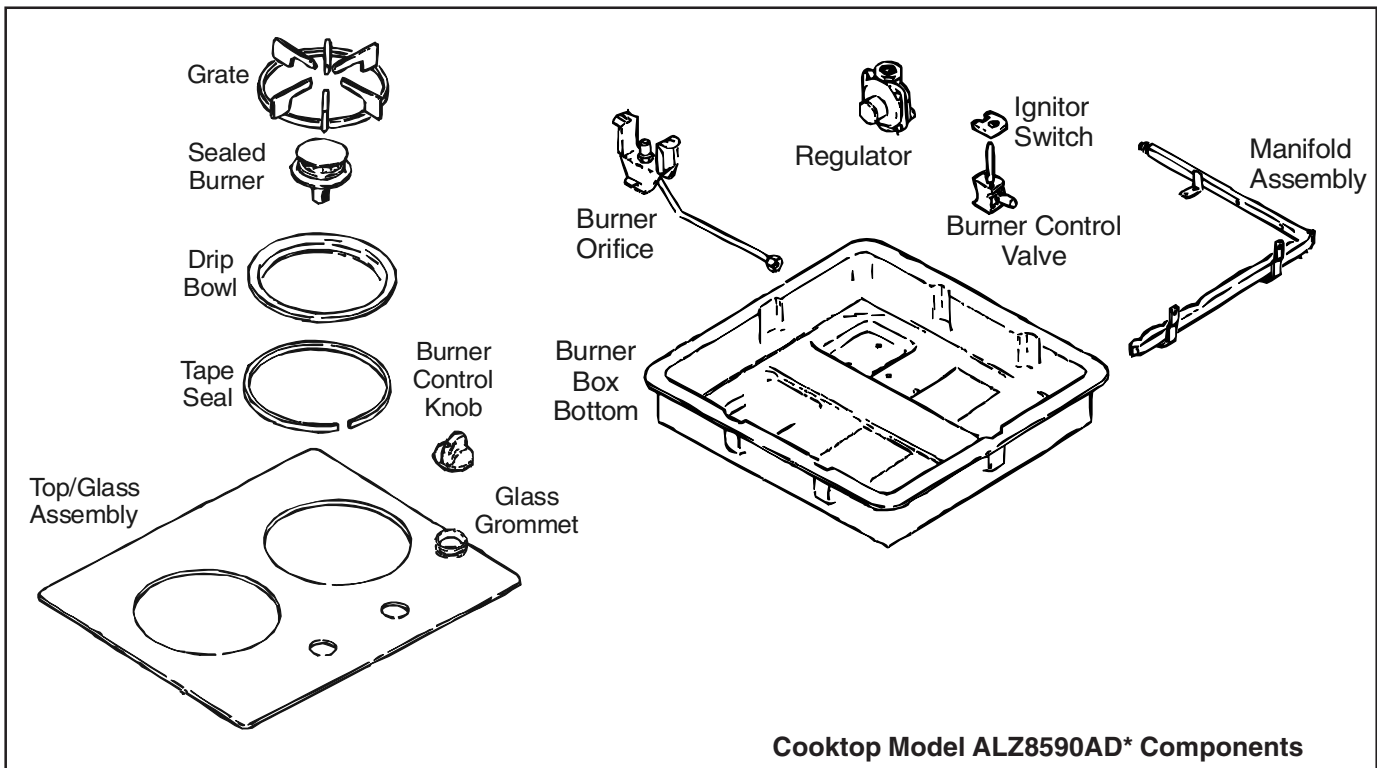
Oven Door Disassembly (Select Models)

1. Remove oven door, see "Replacing Oven Door" procedure.
2. Remove oven door handle, see "Replacing Oven Door Handle" procedure.
3. Reverse procedure to reassemble oven door.



Replacing Spark Module (Model ALZ8590AD*)

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Remove maintop, see "Replacing Maintop Assembly" procedure.
4. Remove screws securing spark module to chassis.
5. Slide spark module up to remove.
6. Reverse procedures to reassemble.



Cooktop Model ALZ8590AD* Components

Appendix A

Installation Instructions (All models except ALZ8590AD*, CPL1110AD*, YPL1110AD*, CG11000AD*)

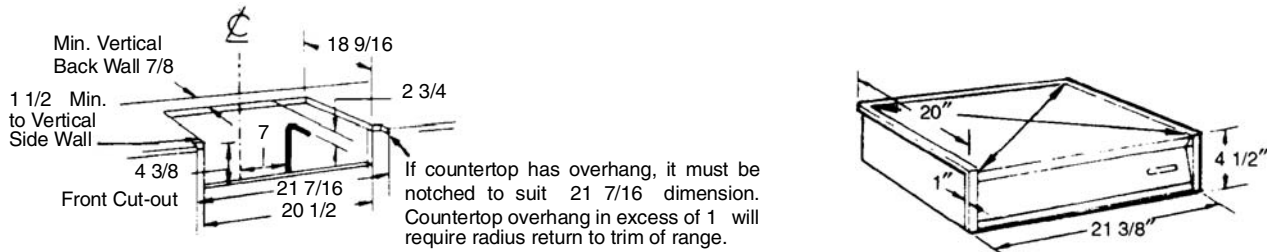
For RV Cooktops

INSTALLATION

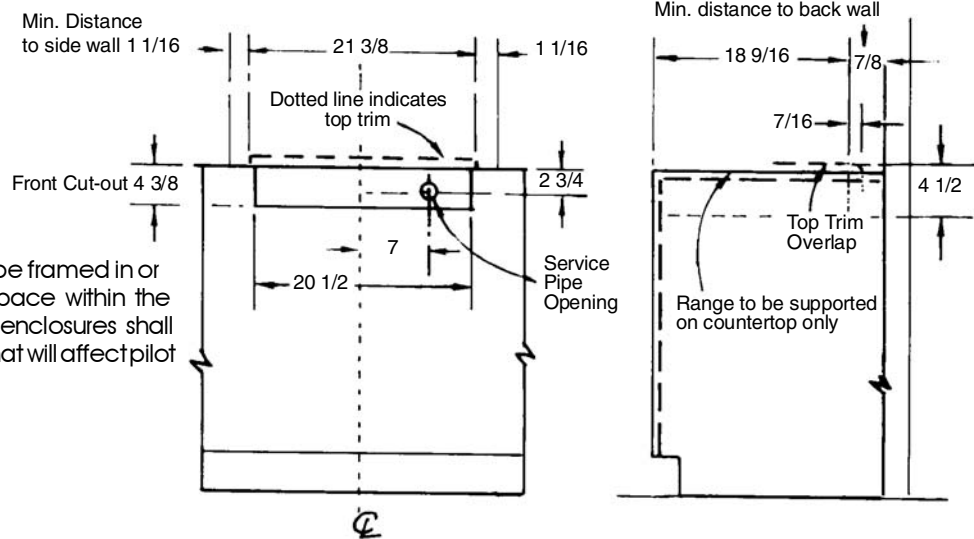
1. Cut opening in accordance with diagram shown below.
2. Align the 3/8" gas supply line with the hole provided in burner box so it will slide into place when the range is placed into the opening.
3. Place the range in position and fasten down with four wood screws through holes provided in the side trim.
4. Connect gas supply line.
5. Check all gas connections for leaks with non-corrosive leak detection fluid. **Do not use open flames for checking gas leaks.**

6. **CAUTION:** LIQUIFIED PETROLEUM (L.P.)/PROPANE GAS SUPPLY LINE MUST HAVE A L.P. GAS PRESSURE REGULATOR. INLET PRESSURE TO THIS APPLIANCE SHOULD BE REDUCED TO A MAXIMUM OF 14 INCHES WATER COLUMN (0.5 P.S.I.) INLET PRESSURES IN EXCESS OF 0.5 P.S.I. CAN DAMAGE THE APPLIANCE PRESSURE REGULATOR AND OTHER GAS COMPONENTS IN THIS APPLIANCE AND CAN RESULT IN A GAS LEAK.

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.



Minimum clearances zero from intergral casing spacers below countertop.



NOTE: Clearance spaces shall be framed in or guarded to prevent storage space within the clearance specified. Cabinet enclosures shall be designed to prevent drafts that will affect pilot stability.

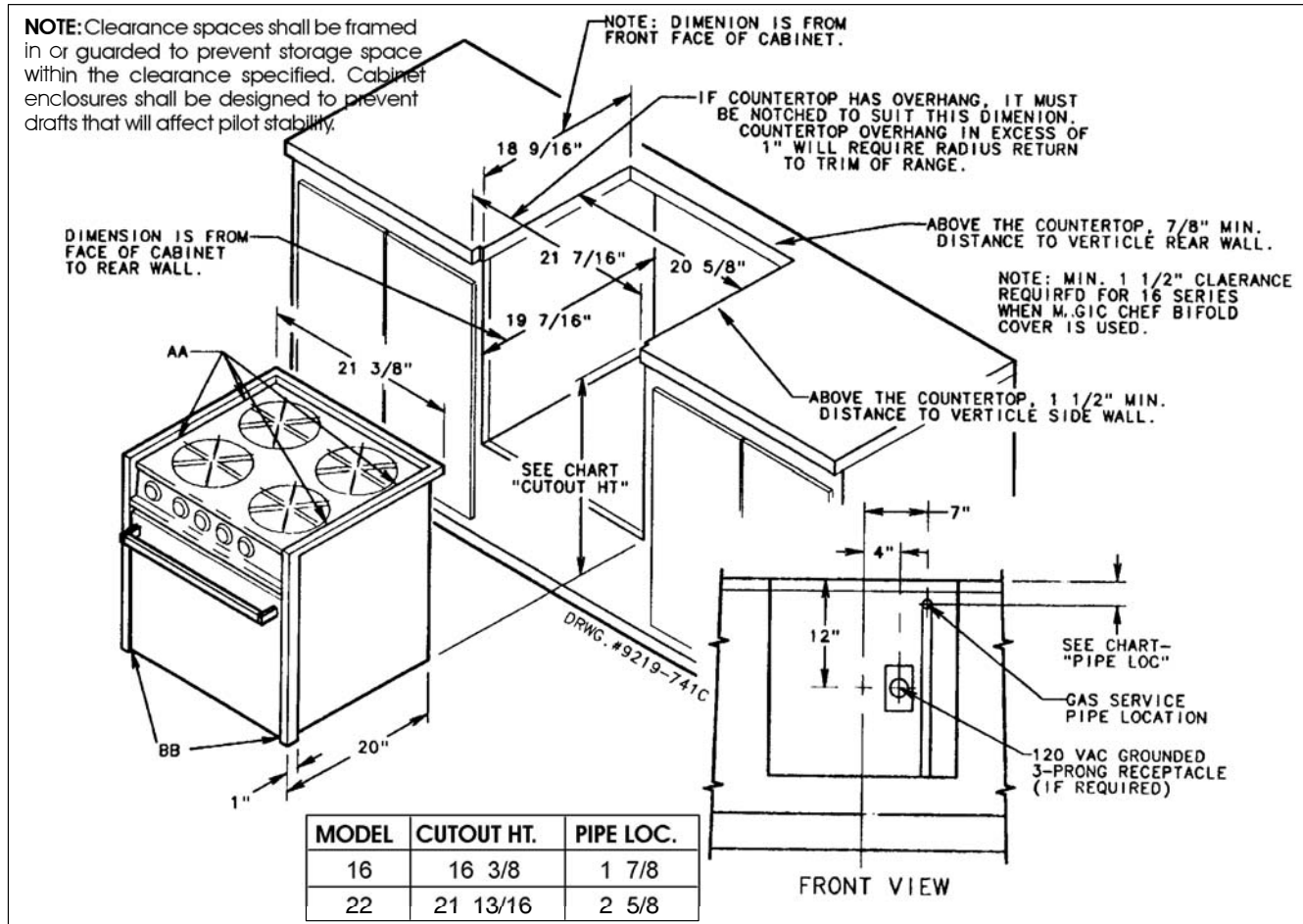
Installation Instructions (All models except ALZ8590AD*, CPL1110AD*, YPL1110AD*, CG11000AD*)

For RV Ranges

INSTALLATION

1. Cut opening as shown below (range can be suspended from top flange; no other support is necessary.)
2. Range equipped with a 120 volt light in the oven will require the installation of a 120V three prong grounded receptacle directly behind the range (for correct location see sketch below.) On range with BX cable and marked for 12 volt DC power supply connect 12 volt DC power to the tagged wires.
3. Place range in opening and fasten in place. Six screw holes that are provided are located at points AA and BB. A minimum of four screws must be used to fasten range. Recreational vehicle manufacturers may use appropriate holes as found necessary to suit the application. Use No. 8 flat head wood screws.
4. Make gas connections and check for leaks with non corrosive leak detection fluid. **Do not check for leaks with open flame.**
5. **CAUTION:** LIQUIFIED PETROLEUM (L.P.)/PROPANE GAS SUPPLY LINE MUST HAVE A L.P. GAS PRESSURE REGULATOR. INLET PRESSURE TO THIS APPLIANCE SHOULD BE REDUCED TO A MAXIMUM OF 14 INCHES WATER COLUMN (0.5 P.S.I.) INLET PRESSURES IN EXCESS OF 0.5 P.S.I. CAN DAMAGE THE APPLIANCE PRESSURE REGULATOR AND OTHER GAS COMPONENTS IN THIS APPLIANCE AND CAN RESULT IN A GAS LEAK.

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 Instructions (All models except ALZ8590AD*, CPL1110AD*, YPL1110AD*, CG11000AD*)

OVEN SECTION

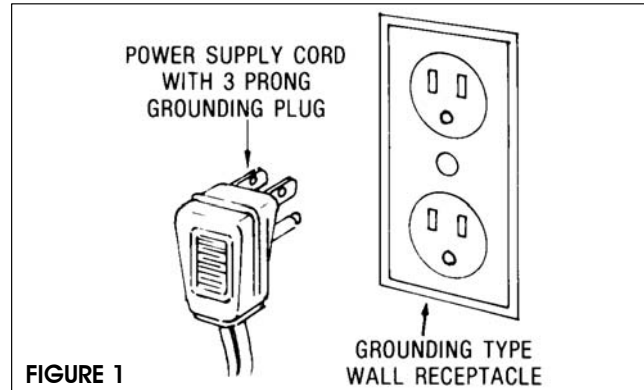
1. The oven thermostat in this range will enable you to turn off the Oven Constant Pilot by simply turning the thermostat dial to the "OFF" position. To light oven pilot, push the Control knob and rotate counter clockwise to the "OVEN PILOT ON" position. Push and hold the control knob while lighting the oven standing pilot.
2. The air shutter has been adjusted at the factory, however, it may require some additional adjustment when used at high altitudes.
3. 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 the blowing will stop and the burner should have a sharp blue flame approximately 3 inches long.
4. There is no oven pilot adjustment on the thermostat, the control has been factory preset for use on LP gas, no field adjustment necessary.

RECOMMENDED GROUNDING METHOD

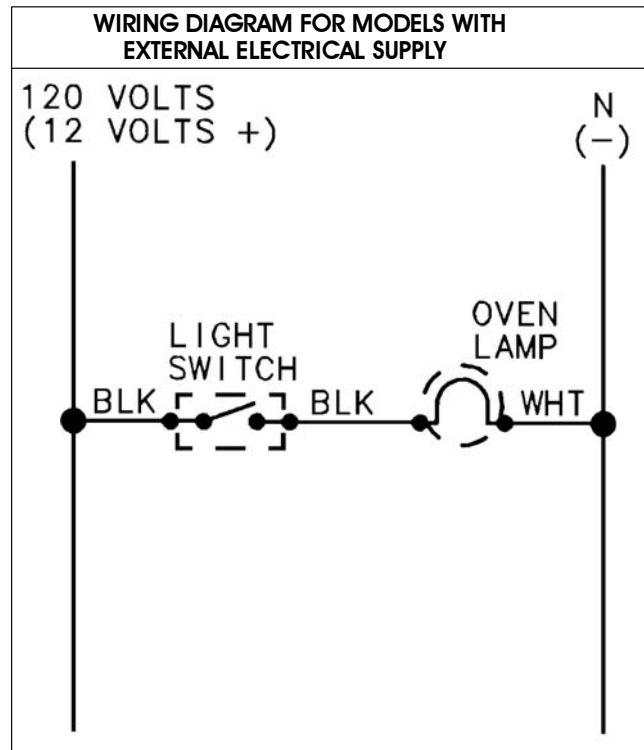
ELECTRICAL REQUIREMENTS AND GROUNDING INSTRUCTIONS FOR 120V 60HZ AC, if equipped.

Observe all governing codes and ordinances. All ranges requiring electrical supply must be grounded.

If this appliance is factory equipped with a power supply cord it has a three-pronged grounding plug. It must be plugged into a mating grounding type receptacle in accordance with National Electrical Code and applicable local codes and ordinances. If the circuit does not have a grounding type receptacle, it is the responsibility and obligation of the customer to change the existing receptacle to a proper grounded receptacle in accordance with the National Electrical Code and applicable local codes and ordinances. **THE THIRD GROUNDING PRONG SHOULD NOT, UNDER ANY CIRCUMSTANCES, BE CUT OR REMOVED** as it provides protection against shock hazard.



NOTE: A unit having an external electrical supply must be electrically grounded in accordance with National Electric Code. ANSI/NFPA No. 70-1990. In Canada CAN/CSA - C22.2 Electrical Code.



Installation Instructions (Model ALZ8590AD*)

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.

The installation of appliances designed for recreational vehicles must conform with state or provincial codes, or in the absence of such codes, with the latest edition of the Standard for Recreational Vehicles ANSI/NFPA No. 501C.

CUL appliance must be installed in accordance with CAN/CSA Z240.4 Series Standards, "Gas equipped recreational vehicles and mobile homes" and/or local codes having jurisdiction. Minimum clearance from countertop to combustible ceiling as approved by U.L. is 24", CUL is 19".

Rating Plate Location

The rating plate is located under the cooktop. The following information is listed on this plate:

The model and serial numbers.

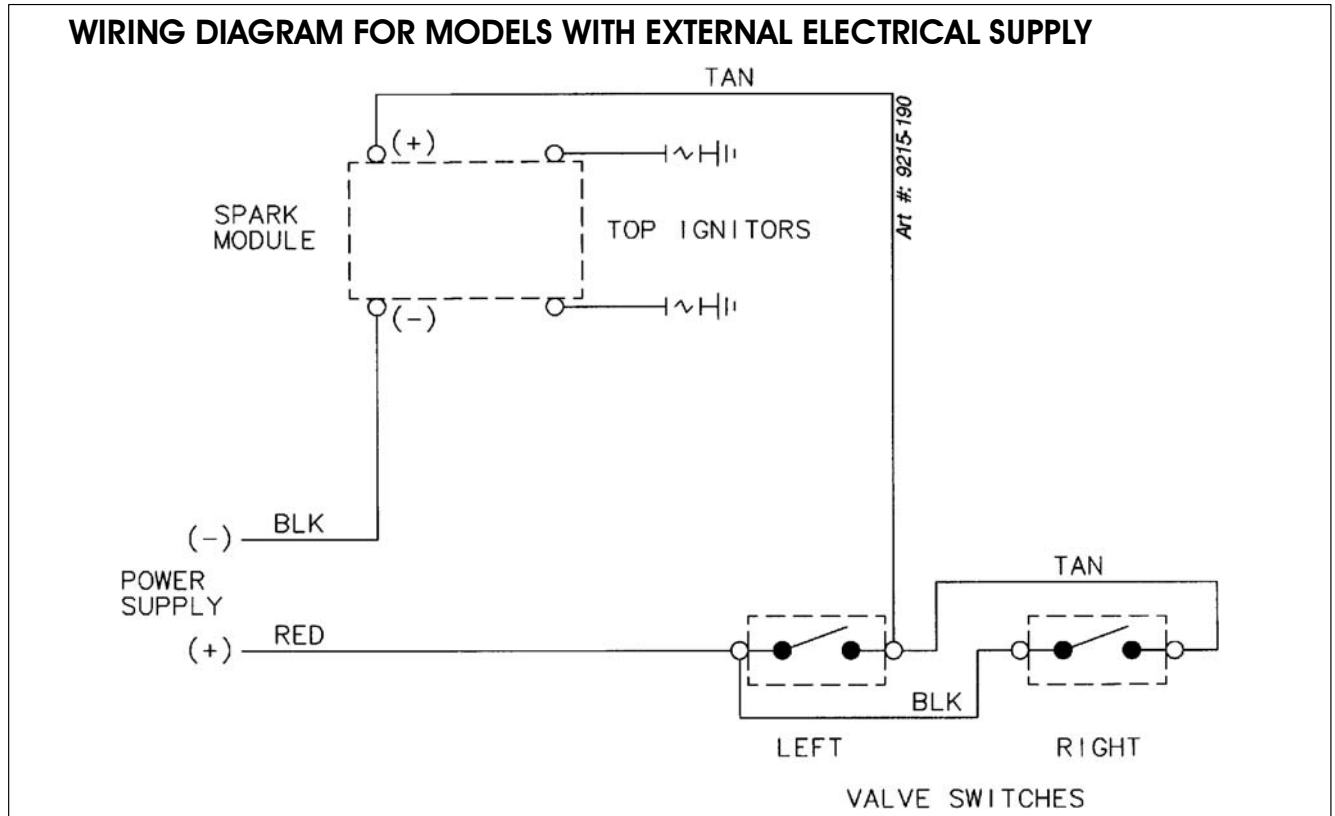
When inquiring about your appliance be sure to include these numbers with your inquiry.

For your convenience please record these numbers in the space provided below.

1. Model number: _____

2. Serial number: _____

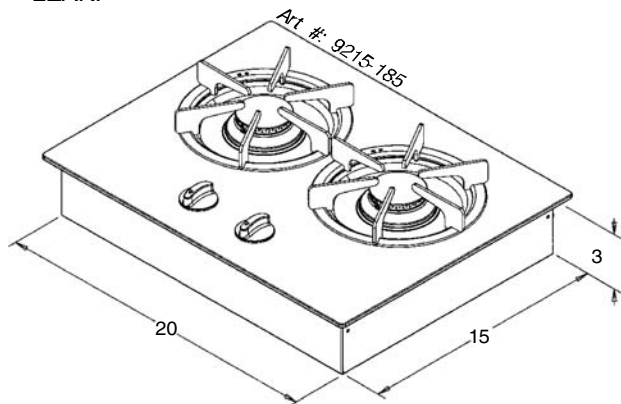
WIRING DIAGRAM FOR MODELS WITH EXTERNAL ELECTRICAL SUPPLY



Installation Instructions (Model ALZ8590AD*)

Installation For RV Cooktops

- CAUTION:** LIQUIFIED PETROLEUM (L.P.)/PROPANE GAS SUPPLY LINE MUST HAVE A L.P. GAS PRESSURE REGULATOR. INLET PRESSURE TO THIS APPLIANCE SHOULD BE REDUCED TO A MAXIMUM OF 14 INCHES WATER COLUMN (0.5 P.S.I.) INLET PRESSURES IN EXCESS OF 0.5 P.S.I. CAN DAMAGE THE APPLIANCE PRESSURE REGULATOR AND OTHER GAS COMPONENTS IN THIS APPLIANCE AND CAN RESULT IN A GAS LEAK.



- Cut opening in accordance with figure 1 shown below.

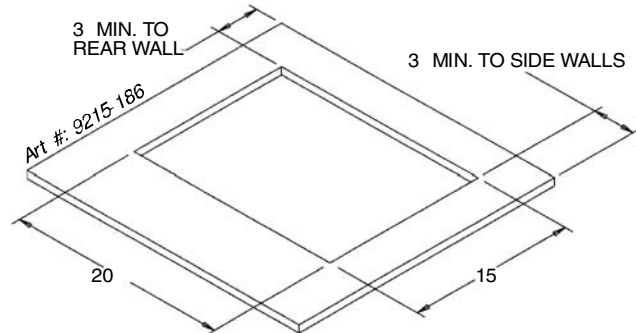


Figure 1

- Place the cooktop upside down on a protected surface and place the 1/2 x 1/2 foam strip on the underside of the glass around the perimeter of cooktop to seal between cooktop and counter. (See figure 2).
- Place the cooktop in position and fasten down with screws and mounting brackets. (See figure 2).

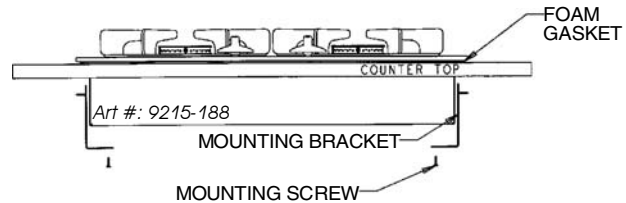


Figure 2

PRIOR TO STEPS 5 & 6, MAKE SURE BOTH KNOBS ARE IN THE "OFF" POSITION.

- Connect ignition wires to 12 VOLT DC power source, as shown in figure 3. (Black to negative and Red to positive).
- Connect gas supply line to .625-18UNF-2A nipple at back of unit. (See figure 3).

NOTE: If local codes and ordinances permit, A.G.A. design certified, new flexible metal tubing is recommended for connecting cooktop to the gas supply line.

- Check all gas connections for leaks with non corrosive leak detection fluid. **Do not use open flames for checking gas leaks.**

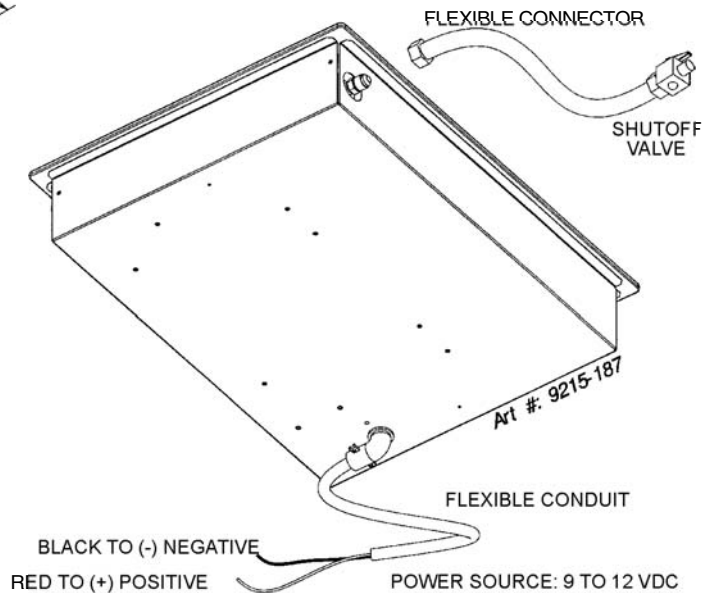


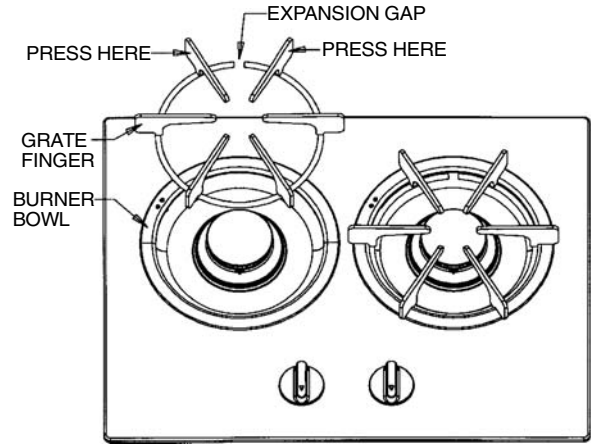
Figure 3

Installation Instructions (Model ALZ8590AD*)

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.

Insertion And Removal Of Squeeze Grate

Press on two grate fingers on both sides of expansion gap and insert or remove squeeze grate from burner bowl. (See figure 4).



Art #: 9215-189

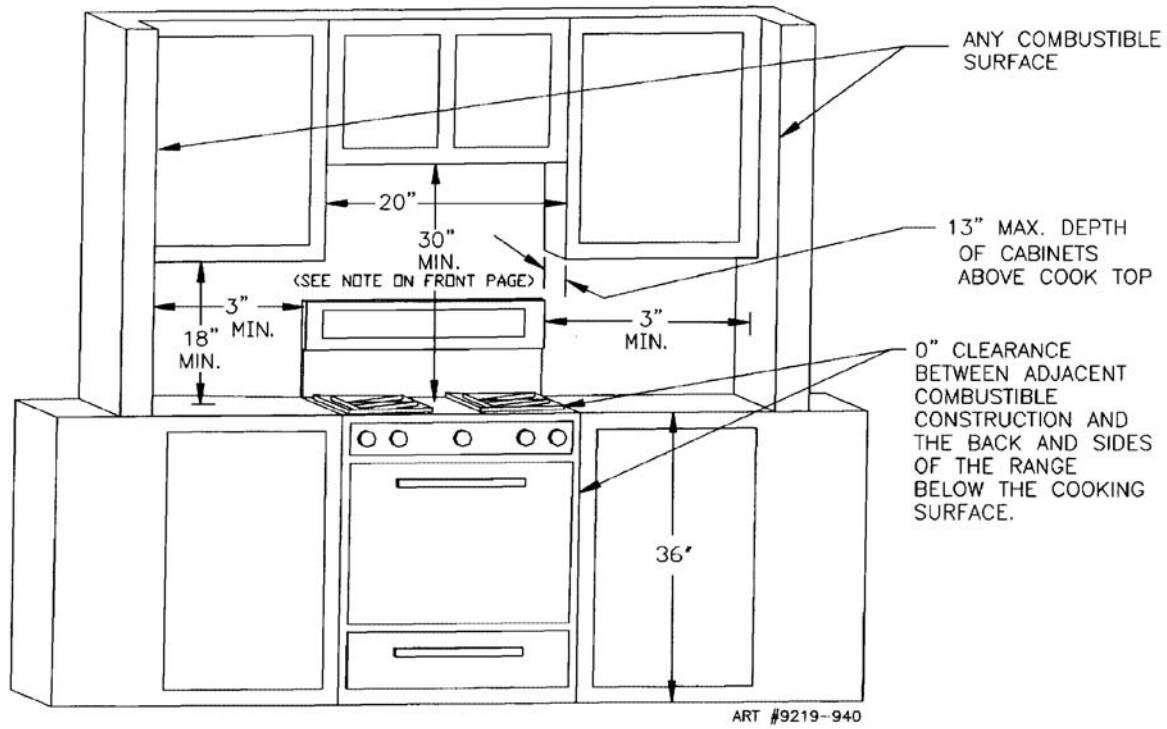
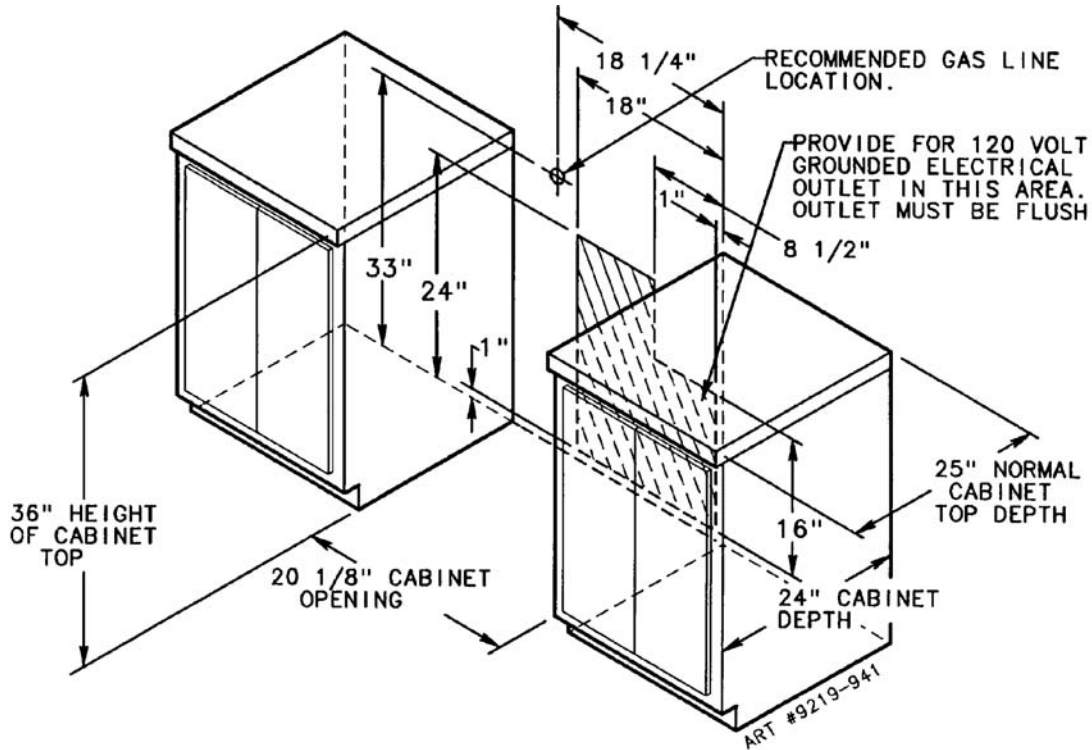
Figure 4

CHECK THESE POINTS BEFORE YOU CALL FOR SERVICE

PROBLEM	CAUSE	CORRECTION
Surface burner fails to light.	a. Clogged burner port(s). b. Surface control not completely turned to the LITE position or turned too quickly from the LITE position. c. Burner will not light if the ignitor is damaged, soiled, wet or if the port directly below the ignitor is blocked.	a. Clean ports with straight pin. b. Turn control to the LITE position until the burner ignites, then turn control to desired flame size. c. Clean and dry burner head. If broken or damaged, call a serviceman.
Burner flame is uneven.	Clogged burner port(s).	Clean ports with straight pin.
Surface burner flame lifts off port or is yellow in color.	Air/gas mixture not proper. NOTE: Some yellow tipping with LP gas is normal and acceptable.	Call serviceman to adjust burner. NOTE: Be sure installer properly adjusted range at time of installation.
Popping sound heard when burner extinguishes.	This is a normal sound that occurs with some types of gas when a hot burner is turned off. The popping sound is not a safety hazard and will not damage the appliance.	
Gas odor	Possible leak or loose fittings.	See boxed statements on front cover. Because of vibrations due to travel, connections on a recreational vehicle may loosen. Therefore, periodically check all connections for leaks. See the installation instructions for proper procedures on leak testing. NEVER use a match or flame to check for leaks.

Installation Instructions (Models CG1100AD*, CPL1110AD*, YPL1110AD*)

INSTALLATION DRAWINGS



Installation Instructions (Models CG1100AD*, CPL1110AD*, YPL1110AD*)

BACKGUARD INSTALLATION

(if not installed)

The backguard fits on the range as shown in figure 1 and is secured with a bracket, 2 bolts and nuts on each side.

Set the backguard on the rear of the range. Bolt the backguard to the end panel flanges.

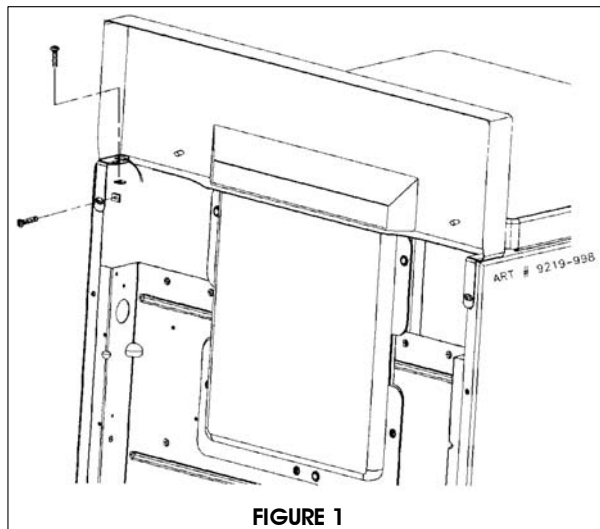


FIGURE 1

WARNING

DISCONNECT ELECTRICAL POWER TO AVOID SHOCK HAZARD.

CLEARANCE DIMENSIONS

All free-standing ranges can be installed with the back against (0 inches) a vertical combustible wall, and the sides below the cooking surface against (0 inches) combustible base cabinets. For complete information in regard to the installation of wall cabinets above the range and clearances to combustible surfaces see the installation drawings and/or the model number plate on the range. For **SAFETY CONSIDERATIONS** do not install a range in any combustible cabinetry which is not in accord with the installation drawings and the clearance given on the range Model Number Plate.

LOCATING THE RANGE

Do not set range over holes in the floor or other locations where it may be subject to strong drafts. Any opening in the wall behind the range and in the floor under the range should be sealed. Make sure the flow of cooling/ventilation air is not obstructed below the range.

NOTE: A range should **NOT** be installed directly over kitchen carpeting.

CONNECTING THE RANGE

Electric Supply

The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70.

In Canada the range must be installed in accordance with the current CSA Standard C22.1 - Canadian Electrical Code Part 1.

ELECTRICAL SUPPLY CONNECTION:

The range requires 120 volts, 60 cycle alternating current from an outlet capable of supplying 15 amperes.

User may experience occasional circuit tripping if Ground Fault Circuit Interrupter (GFCI) outlet or breaker is in use.

WARNING

Electrical Grounding Instructions

This appliance is equipped with a (three-prong) grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

WARNING

DISCONNECT ELECTRICAL SUPPLY BEFORE SERVICING THE APPLIANCE.

Installation Instructions (Models CG1100AD*, CPL1110AD*, YPL1110AD*)

Gas Supply

Installation of this range must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1-latest edition.

In Canada the range must be installed in accordance with the current CGA Standard CAN/CGA-B149 - Installation Codes for Gas Burning Appliances and Equipment and/or local codes.

In The Commonwealth Of Massachusetts

This product must be installed by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.

A "T" handle type manual gas valve must be installed in the gas supply line to this appliance.

A flexible gas connector, when used, must not exceed a length of three (3) feet / 36 inches.

GAS SUPPLY CONNECTION: (see figure 4)

A QUALIFIED SERVICEMAN OR GAS APPLIANCE INSTALLER MUST MAKE THE GAS SUPPLY CONNECTION. Leak testing of the appliance shall be conducted by the installer according to the instructions given in section h.

NATURAL GAS SUPPLY LINE MUST HAVE A NATURAL GAS SERVICE REGULATOR. INLET PRESSURE TO THIS APPLIANCE SHOULD BE REDUCED TO A MAXIMUM OF 14 INCHES WATER COLUMN (0.5 POUNDS PER SQUARE INCH (P.S.I.)) LIQUEFIED PETROLEUM (L.P.)/PROPANE GAS SUPPLY LINE MUST HAVE A L.P. GAS PRESSURE REGULATOR. INLET PRESSURE TO THIS APPLIANCE SHOULD BE REDUCED TO A MAXIMUM OF 14 INCHES WATER COLUMN (0.5 P.S.I.). INLET PRESSURES IN EXCESS OF 0.5 P.S.I. CAN DAMAGE THE APPLIANCE PRESSURE REGULATOR AND OTHER GAS COMPONENTS IN THIS APPLIANCE AND CAN RESULT IN A GAS LEAK.

- a. A GAS CUTOFF VALVE SHOULD BE PUT IN AN ACCESSIBLE LOCATION IN THE SUPPLY LINE AHEAD OF THE RANGE, FOR TURNING ON AND TURNING OFF GAS SUPPLY. If range is to be connected to house piping with flexible or semi-rigid metal connectors for gas appliance, CONNECTOR NUTS MUST NOT BE CONNECTED DIRECTLY TO PIPE THREADS. THE CONNECTOR MUST BE INSTALLED WITH ADAPTORS PROVIDED WITH THE CONNECTOR.
- b. The house piping and/or range connector used to connect the range to the main gas supply must be clean, free of metal shavings, rust, dirt and liquids (oil or water). Dirt, etc. in the supply lines can work its way into the range manifold and in turn cause failure of the gas valves or controls and clog burners and/or pilot orifices.
CAUTION: DO NOT LIFT OR MOVE RANGE BY DOOR HANDLES, OR BACKGUARD.
- c. Turn off all pilots and main gas valve of other gas appliances.
- d. Turn off main gas valve at meter.

- e. Before connecting range, apply pipe thread compound approved for LPG to all threads.

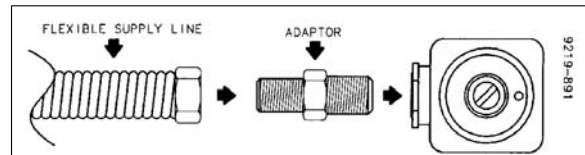


FIGURE 4

APPLIANCE PRESSURE REGULATOR & ALTERNATE CONNECTORS

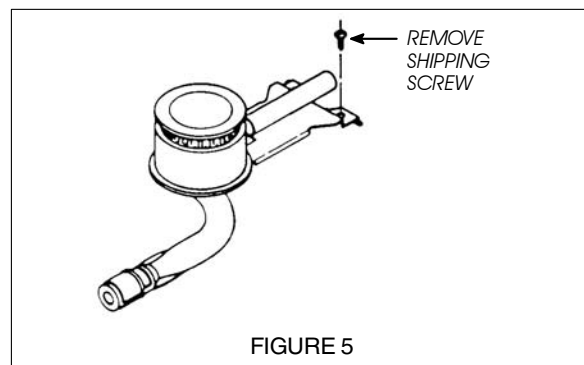
* THE APPLIANCE PRESSURE REGULATOR ON YOUR RANGE MAY DIFFER FROM THIS ILLUSTRATION.

- f. Connect range to gas supply. Use a backup wrench when twisting on end of manifold. CAUTION: MAKE SURE THE CONNECTION DOES NOT SHIFT THE MANIFOLD PIPE OUT OF POSITION. THIS COULD CAUSE THE VALVE HANDLES AND KNOBS TO BIND.
- g. Turn on main gas valve at meter, and relight pilots at other gas appliances.
- h. Apply a non-corrosive leak detection fluid to all joints and fittings in the gas connection between the supply line shut-off valve and the range. Include gas fittings and joints in the range if connections were disturbed during installation. Check for leaks! Bubbles appearing around fittings and connections will indicate a leak. If a leak appears, turn off supply line gas shut-off valve, tighten connections, turn on the supply line gas shut off valve, and retest for leaks.

CAUTION: NEVER CHECK FOR LEAKS WITH A FLAME.

WHEN LEAK CHECK IS COMPLETE, WIPE OFF ALL RESIDUE.

- i. Remove shipping screw from ALL top burners. (See figure 5). This is to hold the burners in place on the burner bracket for shipping purposes only.
- j. Adjust burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold.



Appendix B

Use and Care Information, Gas Range

USING THE COOKTOP

IGNITION SYSTEM

The surface burners will feature either **matchlit** ignition or **Piezo pilotless** ignition. Be sure all control knobs are in the OFF position before supplying gas to the appliance. Be sure gas supply to appliance is on before lighting burner.

HOW TO LIGHT SURFACE BURNER

To prevent damage to the cooktop or pan:

- S Never operate the surface burner without a pan in place.
- S Never allow a pan to boil dry.
- S Never operate a surface burner on HIGH for extended periods of time.

CAUTION: If the burner does not light within about 4 seconds or if the flame should go out during cooking, turn the burner off. If gas has accumulated and a strong gas odor is detected, open a window and wait 5 minutes for the gas odor to disappear before relighting the burner.

If the appliance has not been operated for a period of time, the surface burner may be difficult to light due to air in the gas line.

To bleed off air from the line:

1. Hold a lighted match next to the burner.
2. Turn the surface burner control knob to the LITE position.
3. When the burner lights, turn the knob back to the OFF position.
4. Proceed as directed below.

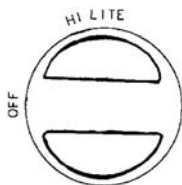
To light surface burner with matchlit ignition:

1. Place a pan on the burner grate.
2. Hold a lighted match next to the desired surface burner head.

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

3. Push in and turn the surface burner control knob to the LITE position.

4. When the burner lights, adjust the knob between HI and LOW to select the desired flame size.



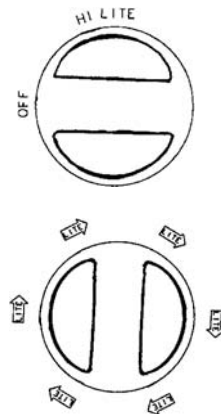
5. After cooking, turn the surface burner control knob to the OFF position.

To light surface burner with Piezo ignition:

1. Place a pan on the burner grate.
2. Push in and turn the surface burner control knob to the LITE position.

IMPORTANT: Only light one surface burner at a time.

3. Immediately, rotate the TOP BURNER IGNITOR knob to the right (clockwise) several clicks until the burner lights. The burner should light within 6 clicks or one full rotation of the knob.



4. When the burner lights, adjust the surface burner control knob between HI and LOW to select the desired flame size.

5. After cooking, turn the surface burner control knob to the OFF position.

To operate burner if the Piezo ignitor is not functional:

1. Be sure all controls are in the OFF position.
2. Hold a lighted match to the desired surface burner head.

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

3. Push in and turn the surface burner control knob to the LITE position.

4. When the burner lights, adjust the knob between HI and LOW to select the desired flame size.

5. After cooking, turn the knob to the OFF position.

SHUTDOWN INSTRUCTIONS

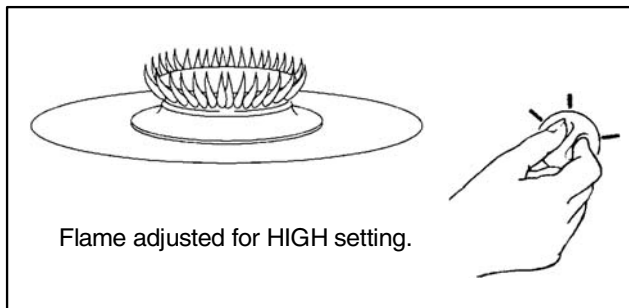
When the recreational vehicle is not in use or while traveling, turn all knobs to the OFF position and turn off the main gas supply.

Use and Care Information, Gas Range

USING THE COOKTOP

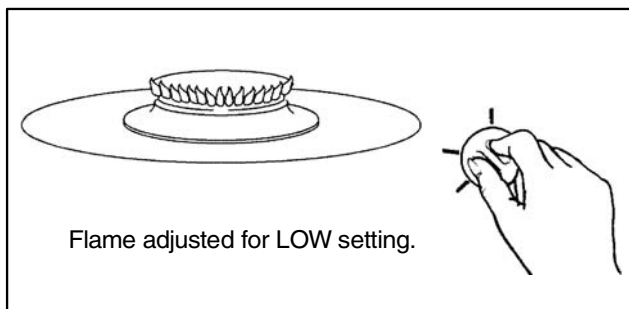
SELECTING FLAME SIZE

Use a HIGH flame setting to quickly bring liquids to a boil or to begin a cooking operation. Then reduce to a lower setting to continue cooking. **Never leave food unattended when using a HIGH flame setting.**



An intermediate flame size is used to continue a cooking operation. **Food will not cook any faster when a higher flame setting is used than needed to maintain a gentle boil.** Remember, water boils at the same temperature whether boiling gently or vigorously.

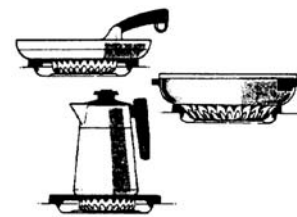
Use LOW to simmer or keep foods at serving temperatures.



If a knob is turned very quickly from the HI to the LOW setting, the flame may go out, particularly if the burner is cold. If this occurs, turn the knob to the OFF position. Wait several seconds, then light the burner again.

ADJUSTING THE FLAME

Adjust the flame size so it does not extend beyond the edge of the cooking utensil. This is for personal safety and to prevent possible damage to the appliance, pan, or cabinets above the appliance. This also improves cooking efficiency.



COOKWARE CONSIDERATIONS

Cookware which extends more than one inch beyond the grate, rests on two grates, or touches the cooktop will cause a build up of heat and result in damage to the the burner grate, burner and cooktop.

CAUTION: The maximum pan size is a 10-inch skillet.

To prevent damage to the cooktop and the burner valves, do not use canners or oversized cookware. The pan should not be more than one inch larger than the burner grate.

Cookware, such as a wok with a support ring, which restricts air circulation around the burner will cause heat to build up and may result in damage to the burner grate, burner or cooktop.

Foods cook faster when the cookware is covered because more heat is retained. Lower the flame size when cookware is covered. This also improves cooking efficiency.

The cooking performance is greatly affected by the type of cookware used. Proper cookware will reduce cooking times, use less energy and produce more even cooking results. For best results use a heavy gauge metal pan with a smooth flat bottom, straight sides and a tight fitting lid. Select a material, such as aluminum or copper, that conducts heat quickly and evenly.

Use and Care Information, Gas Range

USING THE OVEN

IGNITION SYSTEM

The oven features pilot ignition. Be sure all control knobs are in the OFF position before supplying gas to the appliance. Be sure gas supply to appliance is on before lighting pilot or oven burner.

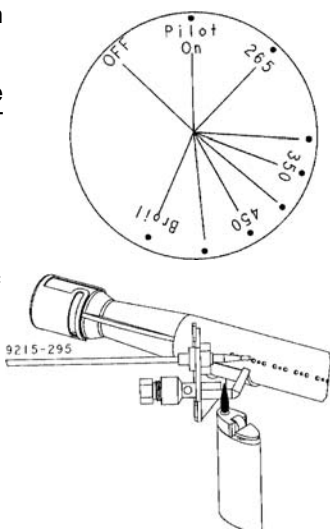
HOW TO LIGHT OVEN PILOT

If the appliance has not been operated for a period of time, the oven pilot may be difficult to light due to air in the gas line. To bleed air from the line, follow instructions from page 6 under the section "HOW TO LIGHT SURFACE BURNER" where it specifically details how to bleed off air from the line.

To light oven pilot:

1. Be sure all controls are in the OFF position.
2. Push in and turn the OVEN knob to the PILOT ON position.

3. Open the oven door, and locate the oven pilot (beneath the oven bottom, on the left side of the burner). **While pushing in the knob,** hold a match next to the oven pilot (see illustration) for 10-15 seconds or until a small flame is visible without needing to continue pushing in the knob.



NOTE: A delay in the time it takes to light the pilot may signal a need to bleed air from the line. Reference the above paragraph "HOW TO LIGHT OVEN PILOT" for detailed instructions.

4. Once the pilot is lit, leave the OVEN knob in the PILOT ON position if you wish to use the oven.

The standing pilot will remain lit if the OVEN knob is left in the PILOT ON position. If the OVEN knob is turned to the OFF position, gas supply to the pilot will be turned off and the standing pilot flame will extinguish.

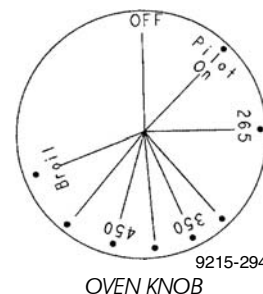
OVEN CHARACTERISTICS

Because each oven has its own personal baking characteristics, do not expect that your new oven will perform exactly like your previous oven. You may find that the cooking times, oven temperatures, and cooking results differ somewhat from your previous range. Allow a period of adjustment. If you have questions concerning baking results, please refer to pages 9, 10 and 11 for additional information.

OVEN KNOB

The OVEN knob is used to select and maintain the oven temperature. Push in and turn this knob just to the desired temperature - not to a higher temperature and then back. This provides more accurate oven temperatures.

Turn this knob to the PILOT ON position if you wish to use the oven. The oven standby pilot will remain lit. Turn the knob to OFF if the oven will not be used or when traveling.



SHUTDOWN INSTRUCTIONS

When the recreational vehicle is not in use or while traveling, turn the OVEN knob to the OFF position and turn off the main gas supply. This will turn off the oven pilot.

Use and Care Information, Gas Range

USING THE OVEN

HOW TO SET OVEN

1. When cool, position the rack in the oven.
2. Push in and turn the OVEN knob to the desired temperature for baking or roasting or to broil for broiling.

For baking: Selecting a temperature higher than desired will NOT preheat the oven any faster, and may have a negative effect on baking results.

For broiling: The OVEN knob can be turned to a lower temperature (400 to 450 F) for broiling longer cooking meats or poultry or if excessive smoking or splattering occurs.

3. For baking: Place the food in the center of the oven, allowing one to two inches between the utensil and the oven walls.

For broiling: Place the broiler pan in the broiler area directly below the oven burner.

When the oven is in use, the oven vent area may feel warm or hot to the touch. Do not block this area or the vent opening as this may affect cooking results.

4. Check the food for doneness at the minimum time in the recipe. Cook longer if necessary.
5. Remove the food from the oven and turn the OVEN knob to the PILOT ON or the OFF position.

PREHEATING

Preheating is necessary for baking. Turn the OVEN knob to the desired temperature and allow about 10 to 15 minutes for the oven to preheat.

Selecting a higher temperature will not shorten the preheat time and may affect baking results. It is not necessary to preheat for roasting or broiling.

USE OF ALUMINUM FOIL

Do not cover the oven bottom or the entire oven rack with foil .

BAKING TIPS

Use a reliable recipe and accurately measure fresh ingredients. **Carefully follow directions** for oven temperature and cooking time. Preheat oven if recommended.

Use the correct rack position . There are two or three rack positions, depending on the model. Baking results may be affected if the wrong rack position is used.

S Use the lower rack position for most baking. Use the middle rack (if equipped) or upper rack for cookies or cakes.

S Top browning may be darker if food is located toward the top of the oven.

S Bottom browning may be darker if food is located toward the bottom of the oven.

Cookware material and size. Always use the type and size of pan called for in the recipe. Cooking times or cooking results may be affected if the wrong size is used.

The maximum recommended pan size is a 13 x 9 x 2-inch cake pan or a 14 x 10 x 2-inch cookie sheet.

S **Shiny metal pan** reflects heat away from the food, produces lighter browning and a softer crust. Use shiny pans for baking cakes or cookies. For optimum baking results, bake cookies and biscuits on a **flat** cookie sheet. If the pan has sides, such as a jelly roll pan, browning may not be even.

S **Dark metal pan or a pan with an anodized (dull) bottom** absorbs heat, produces darker browning and a crisper crust. Use this type of pan for pies, pie crusts or bread.

S If using **oven-proof glassware** , or **dark pans such as Baker's Secret** reduce the oven temperature by 25F except when baking pies or bread. Use the same baking time as called for in the recipe.

Allow hot air to flow freely through the oven for optimum baking results. Large pans or improper placement of pans in the oven will block air flow and may result in uneven browning. For optimum browning and even cooking results:

S Do not crowd a rack by placing several pans on a rack. Also, do not block air flow by using too large of a pan.

S Allow one to two inches between the pan and the oven walls.

Check the cooking progress at the minimum time. If necessary, continue checking at intervals until the food is done. If the oven door is opened too frequently, heat will escape from the oven; this can affect baking results and wastes energy.

Cleaning Information, Gas Range

CARE AND CLEANING CHART

PARTS	CLEANING AGENTS	DIRECTIONS
Grates	Soap and water Non-abrasive plastic pad	Grates are made of porcelain-coated steel. They can be cleaned at the sink with soap and water or in the dishwasher. To clean baked on soil, place a damp soapy paper towel over the grate and let stand for 30 minutes. Use a non-abrasive plastic pad to scour stubborn soil. NOTE: Never operate burner without a grate in place. To protect the porcelain finish on the grate from excessive heat, never operate surface burner without a cooking utensil on the grate. It is normal for grates to lose their shine over a period of time.
Metal finishes Trim parts Manifold panel Cooktop Oven door	Soap and water Glass cleaner	Wash with soap and water. Use a glass cleaner and a soft cloth to remove fingermarks or smudges. Do not use oven cleaners, abrasive or caustic agents. They will damage the finish. CAUTION: Protect aluminum gas tubing from exposure to caustic cleaners such as oven cleaners.
Oven bottom		Protect the oven bottom by (1) using large enough cookware to prevent boilovers; (2) place a piece of aluminum foil, that is slightly larger than the cookware, on the lower rack. NEVER place foil directly on the oven bottom as foil may melt onto oven bottom. Protect oven bottom against acid spills (milk, cheese, tomato, lemon juice, etc.) or sugary spills (pie filling) as they may pit or discolor the oven bottom. See porcelain enamel for additional information.
Oven rack	Soap and water Cleansing powders Plastic pad Soap filled scouring pad	Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry.
Plastic finishes Door handles Overlays Knobs End caps	Soap and water Non-abrasive plastic pad or sponge	When surface is cool, clean with soap and water; rinse, and dry. Use a glass cleaner and a soft cloth. NOTE: Never use oven cleaners, abrasive or caustic liquid or powdered cleansers on plastic finishes. These cleaning agents will scratch or mar finish. NOTE: To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel or cloth.
Porcelain enamel Cooktop Oven cavity	Soap and water Mild abrasive cleaners Plastic pad Oven cleaner, oven only Soap filled scouring pad	Clean porcelain with soap and water; rinse. Use cleansing powders or a plastic scouring pad to remove stubborn soil. Wipe acid or sugar stains as soon as area is cool as these stains may discolor or etch the porcelain. Do not use metallic scouring pads as they will scratch the porcelain. To make cleaning the oven easier, place 1/2 cup household ammonia in a shallow glass container and leave in a cold oven overnight. The ammonia fumes will help loosen the burned on grease and food. Oven cleaners can be used on the porcelain oven only. Follow manufacturer's directions. If oven cleaner was used, thoroughly rinse oven cavity and capillary tube which is located at the top of the oven.

Cleaning Information, Gas Range

CARE AND CLEANING CHART

PARTS	CLEANING AGENTS	DIRECTIONS
Silicone rubber Door gasket	Soap and water	Wash with soap and water, rinse and dry. Do not remove door gasket.
Stainless steel, select models Cooktop Oven door	Soap and water Glass cleaner Mildly abrasive cleaner	DO NOT USE ANY CLEANING PRODUCT CONTAINING CHLORINE BLEACH. ALWAYS WIPE WITH THE GRAIN WHEN CLEANING. Wash with soap and water. Use a glass cleaner and a soft cloth to remove finger marks or smudges. Use cleansing powders or plastic scouring pad to remove moderate/heavy soils. Rinse and dry. Do not use oven cleaners, abrasive or caustic agents. They will damage the finish. NOTE: For discoloration, use a stainless steel cleaner and a soft cloth. Rinse immediately and dry.
Surface burners, sealed select models	Soap and water Paste of baking soda and water Plastic scouring sponge or pad Mildly abrasive cleaner	For ease of cleaning, clean burners each time the cooktop is used with warm soapy water. If a boilover occurs, remove pan to another burner; cool burner and clean. To remove stubborn soil, use a dry cloth and mildly abrasive cleanser. Use care to prevent cleaner from clogging ports. Burner must be dry before use. NOTE: Yellow tipping or distortion of the flame may occur until the burner is completely dry. Clean burner ports with a straight pin or small metal paper clip. Do not enlarge or distort ports. Do not use a wooden toothpick as it may break off and clog port. If ports are clogged or soiled, the burner may not light properly or the flame may not be even. Sealed burner can not be removed by the consumer. When cleaning burner, use care to prevent damage to the ignitor. Surface burner will not light properly if ignitor is damaged, broken, soiled, or wet. When cleaning the ports, be sure to clean the port directly below the ignitor.
Surface burners, conventional, select models	Soap and water Paste of baking soda and water Plastic scouring sponge or pad Mildly abrasive cleaner	For ease of cleaning, remove soil from the burner as soon as burner has cooled. If food boils over, remove pan to another burner. Then, cool soiled burner and clean. Clean, when cool, after each use with warm soapy water. Remove stubborn soil by scouring with a non-abrasive plastic scouring pad and a paste of baking soda and water. Clean ports with a straight pin. Do not enlarge or distort the ports. Do not use a wooden toothpick. It may break off and clog port. Surface burners can be dried in the oven set at 170 F. Burner must be dry before use.

Use and Care Information, Gas Cooktop

Using Your Cooktop

Surface Controls

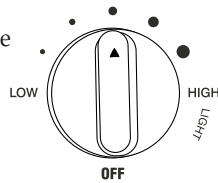
CAUTION

- If flame should go out during a cooking operation, turn the burner off. If a strong gas odor is detected, open a window and wait five minutes before relighting the burner.
- Be sure all surface controls are set to the OFF position prior to supplying gas to the cooktop.
- NEVER touch cooktop until it has cooled. Expect some parts of the cooktop, especially around the burners, to become warm or hot during cooking. Use potholders to protect hands.

Surface Control Knobs

Use to turn on the surface burners. An infinite choice of heat settings is available from **LOW** to **HIGH**.

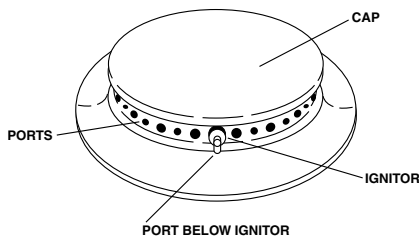
At the **HIGH** setting a detent or notch may be felt.



Pilotless Ignition

Pilotless ignition eliminates the need for a constant standing pilot light. Each surface burner has a spark ignitor. Use care when cleaning around the surface burner.

If the surface burner does not light, check if ignitor is broken, soiled or wet. If clogged, clean the small port beneath the ignitor using a straight pin.



Setting the Controls

1. Place a pan on the burner grate. (To preserve the grate finish, do not operate the burners without a pan on the grate to absorb the heat from the burner flame.)
2. Push in knob and turn immediately counterclockwise to the **LIGHT** position.
 - A clicking (spark) sound will be heard and the burner will light. (All ignitors will spark when any surface burner knob is turned on. However, only the selected burner will light.)
3. After the burner lights, turn knob to desired flame size.
4. Do not leave the cooktop unattended.

Operating During a Power Failure

1. Hold a lighted match to the desired surface burner head.
2. Push in and turn the control knob slowly to the **LIGHT** position.
3. Adjust flame to the desired level.

CAUTION

- When lighting the surface burners, be sure all of the controls are in the OFF position. Strike the match first and hold it in position before turning the knob.
- Do not leave the cooktop unattended when cooking during a power failure.

Shutdown Instructions

When the recreational vehicle is not in use or while traveling, turn all knobs to the **OFF** position and turn off the main gas supply.

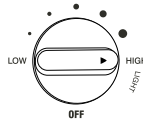
Suggested Heat Settings

The size and type of cookware will affect the heat setting.

Settings

Uses

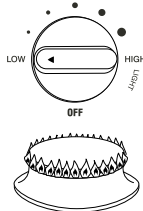
HIGH



Use **HIGH** to bring liquid to a boil, or reach pressure in a pressure cooker. Always reduce setting to a lower heat when liquids begin to boil or foods begin to cook.

An intermediate flame size is used to continue cooking. Food will not cook any faster when a higher flame setting is used than needed to maintain a gentle boil. Water boils at the same temperature whether boiling gently or vigorously.

LOW

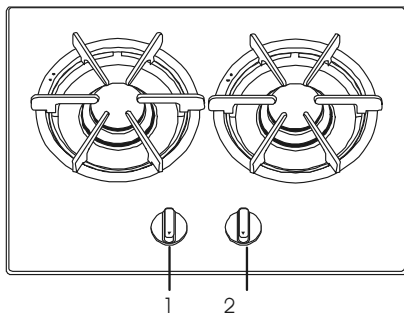


Use **LOW** to simmer foods, keep foods warm and melt chocolate or butter.

Some cooking may take place on the **LOW** setting if the pan is covered.

Use and Care Information, Gas Cooktop

Cooktop at a Glance



MODEL ALZ8590ADB/S

1. Left surface burner (9,100 BTUs).
2. Right surface burner (9,100 BTUs).

To prevent the cooktop from discoloring or staining:

- Clean cooktop after each use.
- Wipe acidic or sugary spills as soon as the cooktop has cooled as these spills may discolor the surface.

Sealed Burners

The sealed burners are secured to the cooktop and are not designed to be removed. Since the burners are sealed into the cooktop, boilovers or spills will not seep underneath the cooktop.

However, the burners should be cleaned after each use. (See page 5 for cleaning instructions.)

Cookware Considerations

Cookware which extends more than one inch beyond the grate, rests on two grates, or touches the cooktop will cause a build up of heat and result in damage to the burner grate, burner and cooktop.



- **The maximum pan size is a 10-inch skillet.**
- To prevent damage to the cooktop and the burner valves, do not use canners or oversized cookware. The pan should not be more than one inch larger than the burner grate.

Cookware, such as a wok with a supporting ring, which restricts air circulation around the burner will cause heat to build up and may result in damage to the burner grate, burner or cooktop.

Foods cook faster when the cookware is covered because more heat is retained. Lower the flame size when cookware is covered. This also improves cooking efficiency.

The cooking performance is greatly affected by the type of cookware used. Proper cookware will reduce cooking times, use less energy and produce more

even cooking results. For best results use a heavy gauge metal pan with a smooth flat bottom, straight sides and a tight fitting lid. Select a material, such as aluminum or copper, that conducts heat quickly and evenly.

Burner Grates

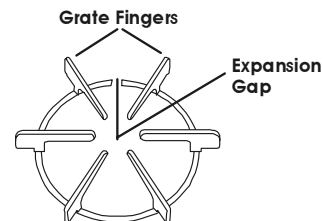
The grates must be properly positioned before cooking. Improper installation of the grates may result in chipping of the cooktop.

Do not operate the burners without a pan on the grate. The grate's porcelain finish may chip without a pan to absorb the heat from the burner flame.

Although the burner grates are durable, they will gradually lose their shine and/or discolor, due to the high temperatures of the gas flame.

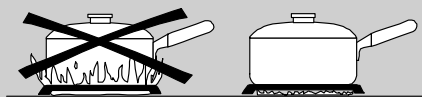
To Insert or Remove Grate:

Press on the two grate fingers on either side of the expansion gap.



NOTES:

- **A properly adjusted burner with clean ports will light within a few seconds.**
With LP gas, some yellow tips on the flames are acceptable. This is normal and adjustment is not necessary.
- **With some types of gas, you may hear a "popping" sound when the surface burner is turned off. This is a normal operating sound of the burner.**
- **To improve cooking efficiency and to prevent possible damage to the cooktop or pan, the flame must be adjusted so it does not extend beyond the edge of the pan.**



Cleaning Information, Gas Cooktop

Care & Cleaning

Cleaning CAUTIONS:

- Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.
- To prevent staining or discoloration, clean appliance after each use.
- If a part is removed, be sure it is correctly replaced.

Cleaning Chart

Parts	Cleaning Procedure
Sealed Gas Burners	<ul style="list-style-type: none"> • Clean frequently. Allow burner to cool. Clean with soap and plastic scouring pad. For stubborn soils, clean with a soap-filled, nonabrasive pad. Try to prevent the cleaner from seeping into the gas ports as this will affect the flame. If the cleaner does enter the ports, clean with a soft bristle brush or a straight pin, especially the port below the ignitor. Do not enlarge or distort holes. • Be careful not to get water into the burner ports. • Use care when cleaning the ignitor. If the ignitor is wet or damaged the surface burner will not light.
Burner Grates - Porcelain on Steel	<ul style="list-style-type: none"> • Wash grates with warm, soapy water and a nonabrasive, plastic scrubbing pad. For stubborn soils, clean with a soap-filled, nonabrasive pad or Cooktop Cleaning Creme (Part #20000001)** and a sponge. If soil remains, reapply Cooktop Cleaning Creme, cover with a damp paper towel and soak for 30 minutes. Scrub again, rinse and dry. • Do not clean in dishwasher or self-cleaning oven.
Control Knobs	<ul style="list-style-type: none"> • Remove knobs in the OFF position by pulling up. • Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish. • Turn on each burner to be sure the knobs have been correctly replaced.
Cooktop - Glass	<ul style="list-style-type: none"> • Avoid using excessive amounts of water which may seep under or behind glass causing staining. • Wash with soap and water. Rinse with clear water and dry. • Do not use abrasive materials such as scouring pads, steel wool or powdered cleaners as they will scratch glass.
Cooktop - Stainless Steel (select models)	<ul style="list-style-type: none"> • DO NOT USE ANY CLEANING PRODUCT CONTAINING CHLORINE BLEACH. • ALWAYS WIPE WITH THE GRAIN WHEN CLEANING. • Daily Cleaning/Light Soil — Wipe with one of the following - soapy water, white vinegar/water solution, Formula 409 Glass and Surface Cleaner* or a similar glass cleaner - using a sponge or soft cloth. Rinse and dry. To polish and help prevent fingerprints, follow with Stainless Steel Magic Spray (Part No. 20000008)**. • Moderate/Heavy Soil — Wipe with one of the following - Bon Ami*, Smart Cleanser*, or Soft Scrub* - using a damp sponge or soft cloth. Rinse and dry. Stubborn soils may be removed with a damp Scotch-Brite* pad; rub evenly with the grain. Rinse and dry. To restore luster and remove streaks, follow with Stainless Steel Magic Spray. • Discoloration — Using a damp sponge or soft cloth, wipe with Cameo Stainless Steel Cleaner*. Rinse immediately and dry. To remove streaks and restore luster, follow with Stainless Steel Magic Spray.
Drip Pans - Porcelain	<ul style="list-style-type: none"> • Porcelain may discolor or craze if overheated. This is normal and will not affect cooking performance. • When cool, wash after each use, rinse and dry to prevent staining or discoloration. • To clean heavy soil, use a mild abrasive cleaner such as Soft Scrub* and a plastic scouring pad.

* Brand names for cleaning products are registered trademarks of the respective manufacturers.

** To order direct, call 1-800-688-8408.

Appendix C

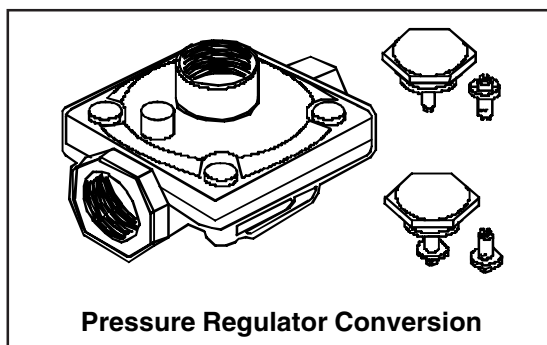
LP Conversion Instructions (Models CG1100AD*, CPL1110AD*, YPL1110AD*)

Pressure Regulator Conversion

1. Remove range from installation position.
2. Turn off range gas supply.
3. Remove top grates and range top.
4. Remove gas line from pressure regulator.
5. Remove regulator converter cap and force plastic plunger from bottom of cap.
6. Turn plunger over and snap back into cap.

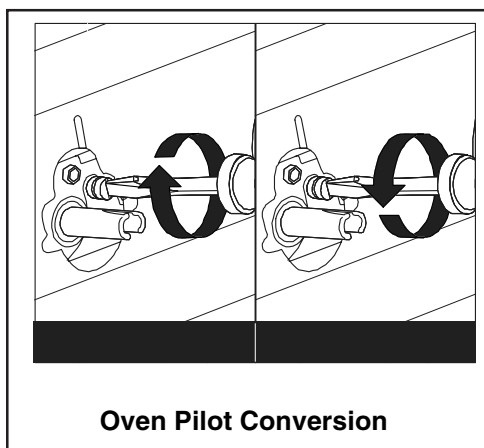
NOTE: Plunger must snap into position, and the type of gas being supplied (**NAT** or **LP**) must be visible on lower side of plunger.

7. Insert converter cap back into regulator.



Oven Pilot Conversion

1. Remove oven control knob.
2. Turn gas selector screw to **N** (Natural) or **L** (LP).
3. Reattach knob.



Type of Gas

LP

Natural

Top Burner Orifice Hoods

#54

Orifice Hood Table

.0355

Oven Orifice Hood

#46

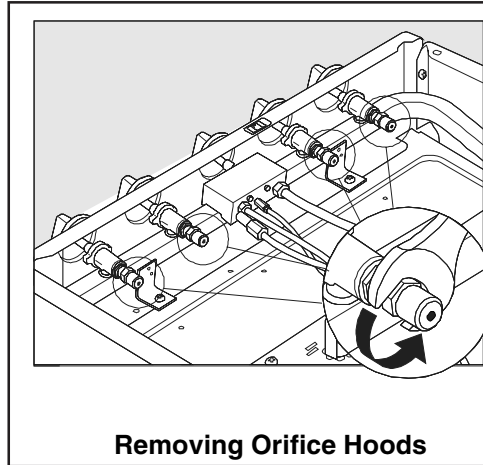
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LP Conversion Instructions (Models CG11000AD*, CPL1110AD*, YPL1110AD*)

Top Burner Conversion

1. Remove four (4) burners from valve orifice hoods.

NOTE: Remove burner shipping screws if installed.



2. Remove four (4) orifice hoods from burner valves.

3. Apply sealant.

4. Attach four (4) orifice hoods to valve (see table).

5. Adjust top burner air shutters. For Natural Gas, open air shutter approximately $\frac{1}{4}$ (one-fourth) of total air shutter opening. For LP, fully open air shutter.

6. Reattach four (4) burners to valve orifice hoods.

Oven Burner Conversion

1. Remove broiler pan, lift broiler safety stop and remove broiler drawer.

2. Remove oven rack(s). Loosen, but do not remove, screws securing bottom oven panel. Remove bottom oven panel.

3. Remove burner bar screws. Lift and remove oven burner and lay to one side.

4. Remove oven orifice from oven valve/safety valve.

5. Apply sealant and attach oven orifice (see table).

6. Adjust oven burner air shutter. For Natural Gas, open air shutter approximately $\frac{1}{4}$ (one-fourth) of total air shutter opening. For LP, fully open air shutter.

7. Attach oven burner to oven valve/safety valve, and attach burner bar screws.

8. Replace oven bottom panel, tighten screws, and replace oven rack(s).

9. Replace broiler drawer (lift safety pin and install). Replace broiler pan.

10. Apply sealant to gas supply connector and attach gas supply line to pressure regulator.

11. Turn on gas supply and check for leaks. Return range to installation position and proceed to "Lighting Pilot" procedure.

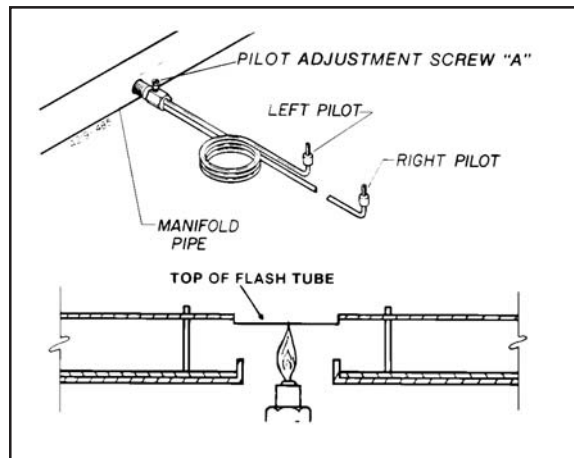
Lighting Pilot Burner (Models CG1100AD*, CPL1110AD*, YPL1110AD*)

Lighting Pilots

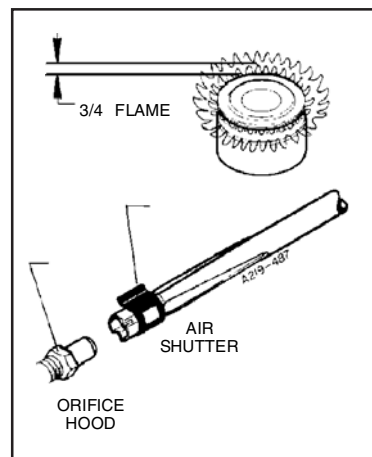
1. Purge system of air by holding a match or lighter next to front surface burner and turning burner control knob to "LO." When burner ignites, turn burner control knob back to "OFF."
2. **OVEN PILOT:** With the thermostat in the "OFF" position, hold a match or lighter near the oven pilot port located near the rear of the oven burner. Remove match or lighter once pilot ignites.
3. **SURFACE PILOTS:** Hold a match or lighter near the two (2) top surface pilot ports. Remove match or lighter once pilot ignites.

Adjusting Top Surface Pilot and Burner Flames

1. Top surface pilot flame should be even with top of flash tube. Adjust flame height using pilot adjustment screw "A" (see graphic below).



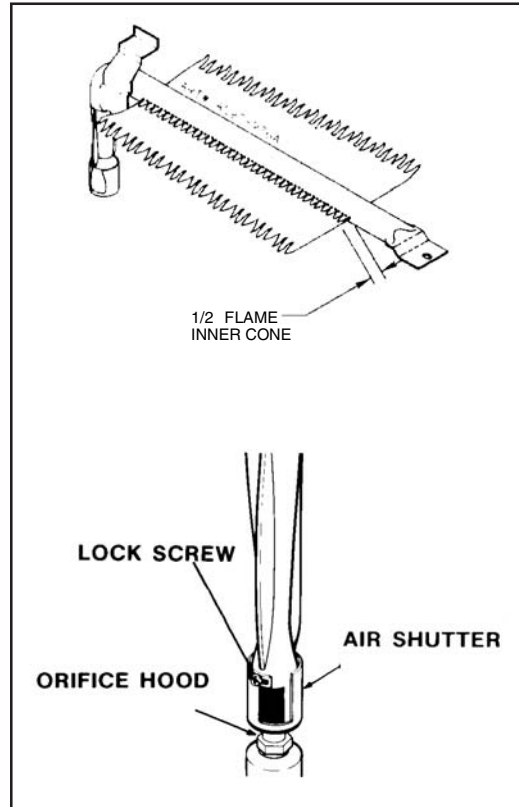
2. Once proper pilot flame height is achieved, ignite burner and adjust burner flame.
3. Adjust burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold (see graphic below).



Adjusting Flame (Models CG1100AD*, CPL1110AD*, YPL1110AD*)

Adjusting Oven Burner Flame

1. The approximate length of the flame of the oven burner is a 1/2" distinct inner blue flame.
2. To adjust the oven air shutter, loosen the air shutter lock screw, adjust shutter until desired flame is achieved and tighten lock screw (see graphic below).



NOTE: Oven burner flame can be checked as follows:

Yellow flame on burner: Open air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold.

Distinct blue flame but lifting: Close air shutter to the point where it will not cause the flame to lift or blow off the burner when cold.

NOTE: High Altitude Notice:

The specified gas burner ratings typically apply to elevations up to 2000 feet. For higher altitudes, the rates may need to be reduced to achieve satisfactory operation. A local, certified gas servicer will be able to advise if a reduction is necessary.

3. Replace range top and grates.