

# Care and Use of Your Recreational Vehicle Range



**MAGIC CHEF**

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

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

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

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

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

## Using Natural Gas

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

## TABLE OF CONTENTS

<b>HELPFUL HINTS FOR BETTER COOKING</b>	<b>Page</b>
Broiling, Roasting, Baking	3
<b>USING THE TOP BURNERS</b>	
Models with top burner lighter pilot	3
<b>USING THE OVEN</b>	
Lighting instructions	4
Operating the thermostat	4
Shut down instructions	4
Using the timer	4
<b>DO'S AND DON'TS</b>	5
<b>PILOT ADJUSTMENTS</b>	
Top burner lighter pilot	5
Oven pilot	5
Non-Adjustable Thermostats, Adjustable Thermostats	6
Select-A-Gas Key	6
Heater-Pilot adjustment, Air shutter adjustment	6
<b>WHAT TO DO TO SAVE UNNECESSARY SERVICE CALLS</b>	7, 8, 9
Problem—Corrections	10
<b>PROCEDURE FOR ORDERING PARTS</b>	10
<b>CARE AND CLEANING</b>	11

## HELPFUL HINTS FOR BETTER COOKING

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

**ROASTING**—Season meat, if desired. Place meat fat side up, on the rack in an uncovered pan. Turn oven thermostat dial to the desired temperature. Most meats can be cooked at 300-325°F but pork should be cooked at 350°F. Small poultry may be cooked at 375°F for best browning.

The only accurate way to tell internal doneness of meat (rare, medium, well done) is with a meat thermometer. Be sure thermometer is inserted into solid meat portion of the roast with tip not resting in fat or against bone. Add no water. Roast in oven to the doneness desired. No basting is necessary.

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

## USING THE TOP BURNERS

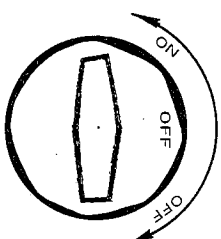
### Models with top burner lighter pilot

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

### Models without Top Burner Pilot

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

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



## USING THE OVEN

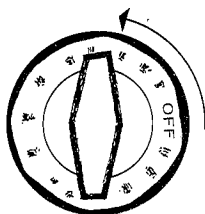
The oven is controlled by a Harper-Wyman low temperature thermostat. This thermostat has no by-pass setting and will cycle off and on at all temperature settings except broil ("B"). No by-pass adjustment is necessary.

### Lighting Instructions

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

### Operating the thermostat

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



### Shut Down Instructions

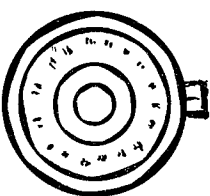
When oven cooking is finished, turn the thermostat dial to the "OFF" position. In this position, the oven standby pilot flame will remain lit.

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

### Using the Timer

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

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



## DO'S AND DON'TS

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

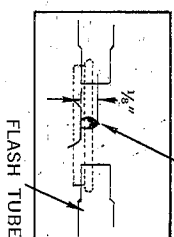
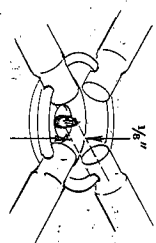
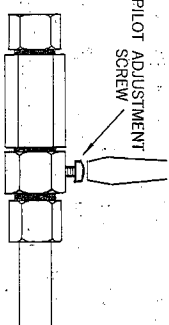
## PILOT ADJUSTMENTS

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

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

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

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



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

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

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

#### Heater-Pilot Adjustment

(Adjustable type thermostat only.)

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

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

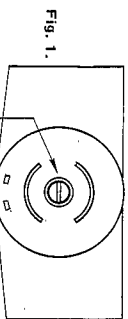


Fig. 1.

TEMPERATURE CALIBRATION SCREW  
This is not a pilot adjustment screw.

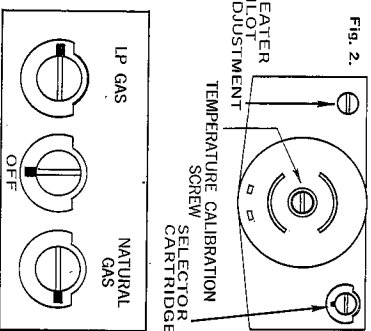


Fig. 2.

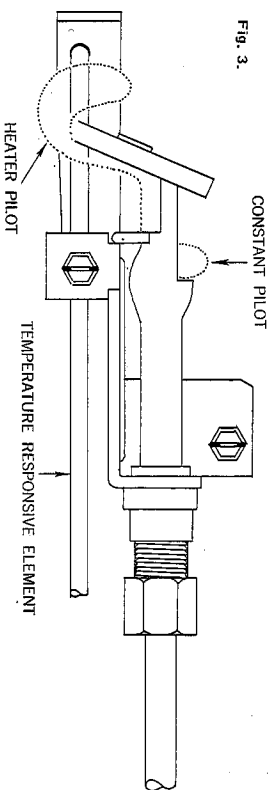
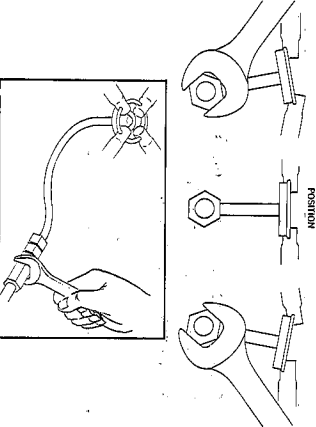


Fig. 3.

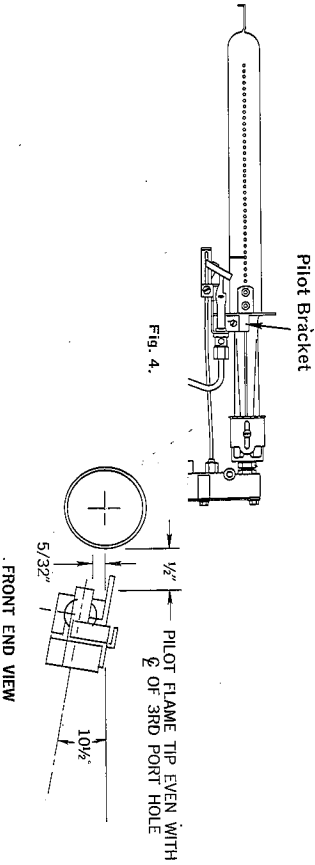
## WHAT TO DO TO SAVE UNNECESSARY SERVICE CALLS

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

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

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

8

CONDITION	CORRECTION
<p>■ Excessive oven temperature burns food.</p> <p>■ Pilot outage</p>	<p>C. Oven pilot bracket not positioned properly could result in oven burner not cycling off at desired temperature. Bend pilot bracket to position pilot properly. Oven pilot should be approximately 5/32" below port holes on oven burner and the pilot lip at the third port hole.</p> <p>EYE-LEVEL WALL OVEN ONLY</p>  <p>Pilot Bracket</p> <p>Fig. 4.</p> <p>1/2" PILOT FLAME TIP EVEN WITH 3RD PORT HOLE</p> <p>5/32" 10 1/2"</p> <p>FRONT END VIEW</p>
7. ■ Gas smell.	<p>A Check all connections with soapy water. This should be done at least every six months in recreational vehicles as vibrations due to travel may loosen connections.</p>
8. ■ Cakes rise higher on one side.	<p>A Pans set too close to side of oven. Allow two inches from side.</p> <p>B Range not level.</p>
9. ■ Cakes burn on bottom.	<p>A Oven too full for proper circulation (see baking instructions).</p> <p>B Using pan with dark bottom.</p>
10. ■ Oven door not closing properly.	<p>A Because of expansion and contraction of metal, sometimes the oven door will slightly open at left or right hand corner. Adjustment can be made as follows:</p> <p>1. Open oven door and slightly loosen four sheet metal screws holding the door panel to the liner.</p>

9

## PROCEDURE FOR ORDERING PARTS

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

### A. HOW TO ORDER PARTS

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

### B. LOCATION OF NUMBER PLATE

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



### C. IDENTIFICATION OF PARTS

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

## CARE AND CLEANING

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

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

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

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

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

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

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

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

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

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

### IMPORTANT: CHROME FINISHED MAIN TOPS

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

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

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