INSTRUCTIONS FOR PROPER ADJUSTMENT & CLEANING

cone and the lighting of burners is within 4 seconds 1. Top Pilot: 215, 275, and 295 ranges only - Adjust top pilot so that the tip of the flame is just over the edge of the inner

To adjust pilot:

For

distinct. See Figure A. manufacturer of pilot. The air shutter on the main burner is to be adjusted so that each To adjust main oven burner: The oven burner will have a flame approximately 3/8" long on L.P.

adjustment of automatic pilot see separate lighting cone of the flame is separate and instructions



a tooth pick to insure proper operation. It is especially important that the lighter ports on the side of the burner head are kept

2. If top burner heads are cleaned with any cleaning compound, care should be taken to see that all ports are opened up with

completed be sure the flash tubes are all in place.

To assist in cleaning the area under the top burners, the main top has been hinged from should be taken during the cleaning operation that you do not touch the hot pilot cup.

been hinged from the back so it can be raised.

Care

Also when the cleaning operation is

1. To assist in cleaning the area under the top burners, CLEANING INSTRUCTIONS AFTER RANGE IS IN USE

adjustment is necessary.

IMPORTANT:

The thermostat on this range DOES NOT have a by-pass setting.

It will cycle off and on at all temperature settings. No by-pass

Spill overs or spotting in oven or broiler are more easily removed if done promptly after they occur while warm. Never use cleaning powder containing grit or acid.

If oven bottom is removed for cleaning or servicing, be sure that oven bottom is locked in place when it is put back into range. The front return flange on the oven bottom must lock into the side support angles to prevent warpage.

SQUARE GRATE MODELS 175,275/195,295/210,215 WHEN ORDERING PARTS GIVE COMPLETE MODEL NO. AND SERIAL NO. OF RANGE AS INDICATED ON NAMEPLATE MAIN TOP (SPECIFY COLOR) BURNER BOX SHIELD (SPECIFY LEFT OR RIGHT) FLASH TUBE -FLUE DEFLECTOR PILOT CUP ASSEMBLY REAR TOP TRIM PILOT FILTER AND VALVE-TOP PILOT SUPPORT-REAR TOP TRIM SPACERS RIGHT REAR TOP BURNER ASSEMBLY LEFT REAR TOP BURNER ASSEMBLY FRONT TOP BURNER ASSEMBLY
BURNER BOX TRIM (LEFT)
THERMOSTAT
THERMOSTAT "T" FITTING OVEN FLUE BOX TEE NUT THERMOSTAT DIAL-THERMOSTAT BEZEL-VALVE HANDLE (SPECIFY FRONT OR REAR)--REAR HEAT SHIELD MANIFOLD PANEL MANIFOLD PIPE-BURNER BOX TRIM (RIGHT) TOP BURNER VALVE-MAGIC CHEF NAMEPLATE OVEN SHUTOFF VALVE MANIFOLD PANEL LOWER TRIM-FRONT TRIM (RIGHT OR LEFT)-MAIN TOP HOLD DOWN CLIP OVEN RACK - HALF UNION AND NUT BROILER PAN-BROILER PAN INSERT-BURNER BOX BOTTOM AUTOMATIC OVEN SHUTOFF VALVE -BODY SIDE (SPECIFY LEFT OR RIGHT)
-OVEN DRUM ASSEMBLY CAN BOTTOM HEAT SHIELD-OVEN PILOT SUPPORT-MAIN BOTTOM AUTOMATIC OVEN PILOT-OVEN BURNER FLAME SPREADER OVEN DOOR SPRING OVEN DOOR HOOK SPRING ARM FRONT TRIM (RIGHT OR LEFT) HINGE ASSEMBLY OVEN BURNER SUPPORT-OVEN BOTTOM OVEN DOOR HANDLE-OVEN DOOR LINER
OOOR PANEL (SPECIFY COLOR) OVEN DOOR HANDLE SPACER-