

## INSTRUCTIONS FOR PROPER ADJUSTMENT & CLEANING

### TOP SECTION

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 cone and the lighting of burners is within 4 seconds.

### OVEN SECTION

1. To adjust pilot: For adjustment of automatic pilot see separate lighting instructions furnished by manufacturer of pilot.

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

### 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 adjustment is necessary.

### CLEANING INSTRUCTIONS AFTER RANGE IS IN USE

1. To assist in cleaning the area under the top burners, the main top has been hinged from the back so it can be raised. Care should be taken during the cleaning operation that you do not touch the hot pilot cup. Also when the cleaning operation is completed be sure the flash tubes are all in place.
2. If top burner heads are cleaned with any cleaning compound, care should be taken to see that all ports are opened up with a tooth pick to insure proper operation. It is especially important that the lighter ports on the side of the burner head are kept clear.
3. Spill overs or spotting in oven or broiler are more easily removed if done promptly after they occur. Never wash porcelain while warm. Never use cleaning powder containing grit or acid.

### 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. The front return flange on the oven bottom must lock into the side support angles to prevent warpage.



**MODELS 175,275/195,295/210,215**  
**WHEN ORDERING PARTS GIVE COMPLETE**  
**MODEL NO. AND SERIAL NO. OF RANGE**  
**AS INDICATED ON NAMEPLATE**

