



RV



INSTALLATION and OPERATING INSTRUCTIONS

Coleman R.V. Gas Range

Model 2209 F



CONTENTS

INSTALLATION INSTRUCTION	1
GENERAL INFORMATION	5
Getting Acquainted With Your Range	5
Top Burner Section	5
Oven Section	5-6
CARE AND CLEANING	6-7
THINGS NOT TO DO	7
PARTS LIST	8
TIPS TO BETTER OVEN COOKING	9-10
COOKING CHARTS	10
Roasting Chart	11
Baking Chart	12

INSTALLATION INSTRUCTIONS

I. GENERAL

All models listed, in any of their configurations, are designed certified for installation and operation in recreational vehicles, on LP gas only, by the American and Canadian Gas Associations. The installation of these units must conform with local and/or state codes. In the absence of such codes, the installation must conform with the American National Standard for Recreational Vehicle A119.2-1974. If an external electrical source is utilized, the appliance must be grounded in accordance with the National Electrical Code, ANSI-CI-1975.

In Canada, it must conform with Canadian Standard B210.1 Gas Equipped Recreational Vehicles and Mobile Homes.

II. SPECIFICATIONS

The minimum horizontal distance from the sides and back of the unit to adjacent vertical combustible walls extending above the top panel are as follows:

Side wall	1 inch
Opposite side wall	10 inches
Rear wall	0 inch

The alternate minimum horizontal distances from the sides and back of the unit to adjacent vertical combustible walls extending above the top panel are as follows:

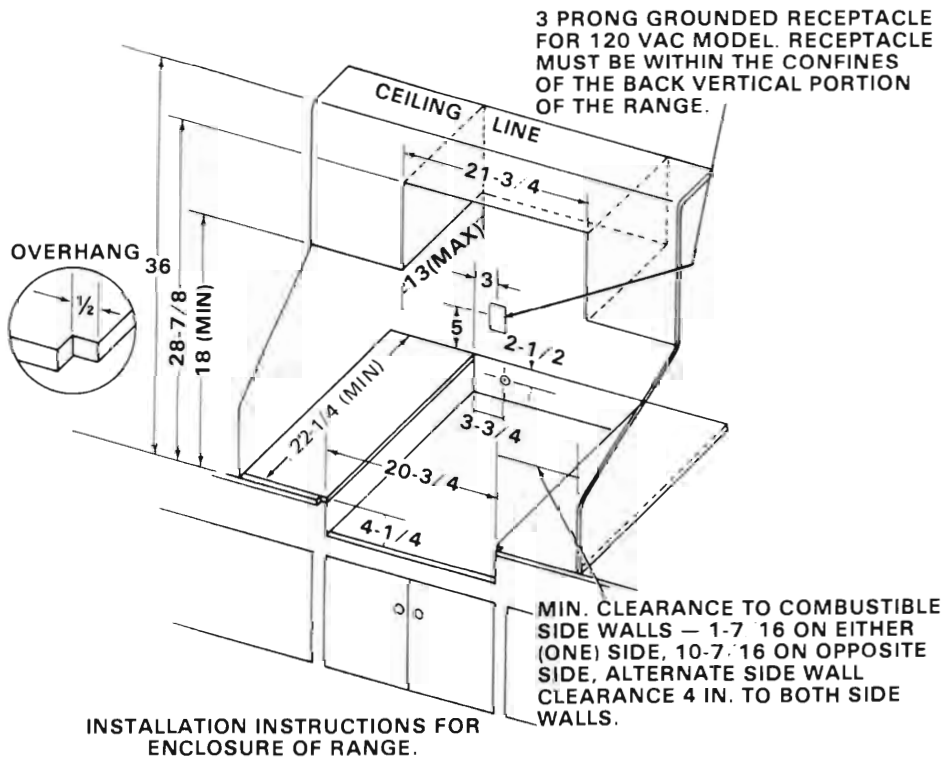
Side walls	3 5/16 inches
Rear wall	0 inches

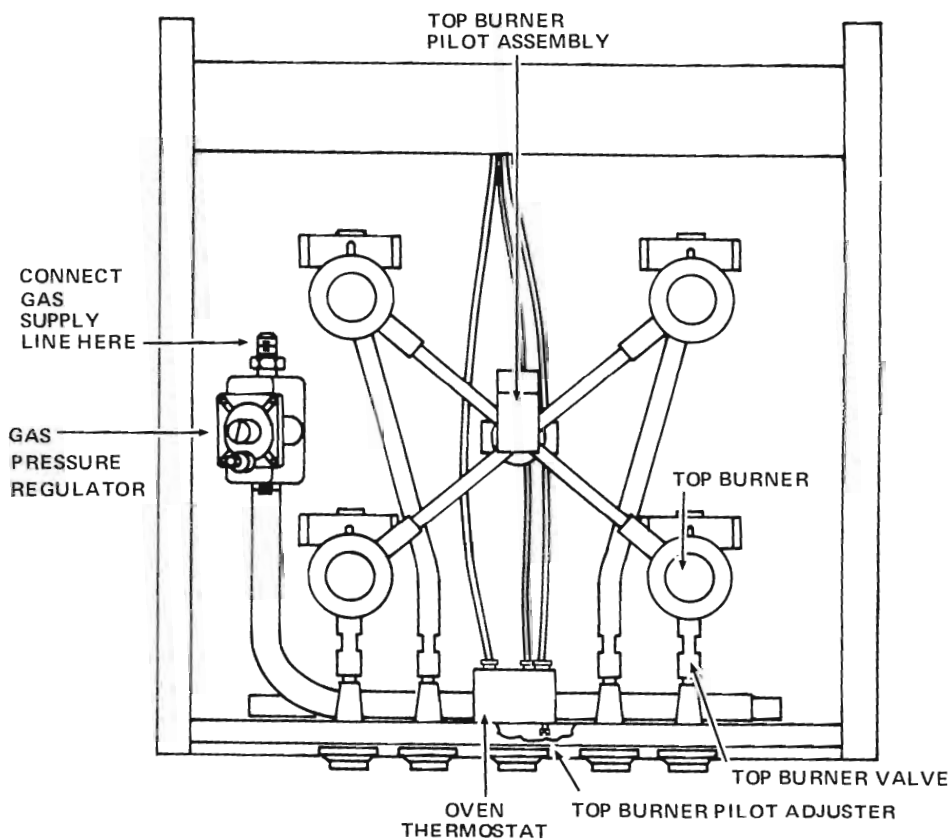
For cabinet cutout dimensions, see diagram.

III. INSTALLATION

1. Cut cabinet opening as shown in diagram.
2. The recessed portion in which the cook top section is installed shall be framed in. Openings around the gas line service outlets must be closed.
3. Slide range partially into cabinet outlet.
4. (a). If range is equipped with 120V AC wiring, plug in service cord to electrical outlet.
(b). If range is equipped with 12V DC wiring, insert leads into openings at rear of burner box and connect pigtailed provided on range.
5. Slide range completely into cutout.
6. Secure range to cabinet by using flat head screws through holes provided in the top side trims (two on each side). Holes may be found by lifting cooking top.
7. Connect gas supply line to 3/8 in. SAE flare fitting on left side of manifold in the top burner section. Do not over-tighten connection, and in no case should 250 in. lb. torque be exceeded.
8. With all top burners turned off and the thermostat set at "Pilot(s) off" position, pressurize the system at 10 in. water column and check gas connections for leaks using a soap solution. NEVER CHECK FOR LEAKS WITH AN OPEN FLAME.
9. Gas Pressure Regulator
 - (a). Every range is equipped with a Class II regulator limited to a maximum inlet pressure of 21.0 inches water column.

- (b). The outlet setting of the regulator is factory set to give 10.0 inches water column manifold pressure. To check the setting of the regulator, the gas inlet pressure must be at least 1 inch water column greater than the 10.0 inch water column pressure specified for the manifold.
- (c). The regulator has provisions for venting. If state or other codes specify such venting, a 1/8 in. dia tube must be attached to the vent of the regulator and vented to the outside of the vehicle.





LIGHTING INSTRUCTION

1. Be sure all valves are in the OFF position. The oven thermostat dial should be in the PILOTS OFF position.
2. Wait 5 minutes before lighting or relighting.
3. Turn on main gas supply to appliance.
4. Turn thermostat dial to OFF or OVEN BURNER OFF position. This permits gas to flow to the top burner pilot and oven pilot standby.
5. Lift cook top panel and light top burner pilot.
6. Open oven door and light the oven pilot standby. When lit, a small flame will be observed at the top of the pilot burner.
7. To light the oven burner, press in and turn thermostat dial counter clockwise to the desired temperature setting. It will take approximately 45 seconds before the safety valve opens and the burner ignites.

CAUTION

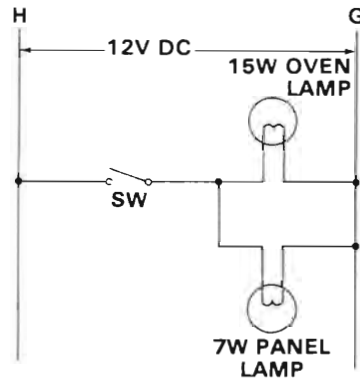
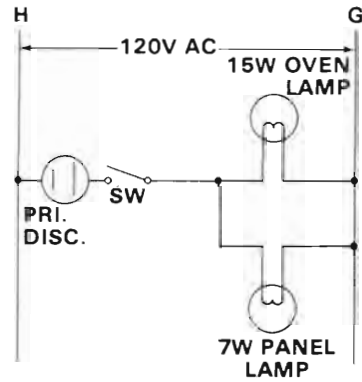
Be sure to light both top and oven pilots as gas is turned on to both pilots when the dial is turned from PILOTS OFF to OFF or OVEN BURNER OFF position.

SHUT DOWN INSTRUCTION

When finished using the oven, turn dial to OFF or OVEN BURNER OFF position. In this position, the top burner pilot and oven burner pilot will remain lit.

When traveling or when not in use for an extended period of time, turn thermostat dial to the PILOTS OFF position.

WIRING DIAGRAM



GENERAL INFORMATION

GETTING ACQUAINTED WITH YOUR RANGE

If you have a gas range in your home, you are well acquainted with all the benefits of a gas range.

If you have an electric range, you will find that this gas range will give you the following features not found on electric ranges:

1. Instant heat from the top burners. There is no waiting for the element to warm up.
2. Infinite heat control on the top burners. You can visually adjust the burner to any flame size you like.
3. No residual heat when you turn off the top burners. This prevents boil-overs and over-cooking.
4. Smokeless broiling. There is no need to keep the oven door open when broiling, filling the room with smoke. The oven flames will burn up all of the smoke.

An R.V. (recreational vehicle) range differs from a conventional residential range in several ways:

1. The unit is more compact.
2. This unit is also equipped with a thermostat control where you can manually shut off the gas to the oven pilot (and also to the top pilot when provided) when traveling.
3. Clips are provided for the top burner grates and oven rack to prevent rattles and dislodgement while traveling.

TOP BURNER SECTION

The top panel can be raised by lifting up at the front for easy cleaning and lighting of the top pilot.

The top pilot should burn with a blue flame having a slight yellow tip. The tip of flame should extend to approximately the top of the lighter body. Adjustment screw is located on the thermostat control at the top. Screw is accessible by removing the thermostat dial.

For use of the top pilot, see LIGHTING and SHUT DOWN INSTRUCTIONS outlined in the oven section portion of these instructions.

Do not leave the top burners on without any utensil. Overheating of the grates may cause the porcelain to craze and chip.

OVEN SECTION

NOTE: Before using oven for the first time, clean broiler pans with warm detergent solution.

LIGHTING INSTRUCTIONS

1. Be sure all valves are in the OFF position. The oven thermostat should be in the PILOTS OFF position. (This is obtained by turning the thermostat dial counterclockwise beyond the BROIL position.)
2. Wait 5 minutes before lighting or relighting.
3. Turn on main gas supply to the appliance.
4. Turn thermostat dial to OVEN BURNER OFF position.
5. Lift cook top panel and light top burner lighter pilot with a match.

6. Open oven door and light the oven pilot with a match. A small flame will be noted at the top of the pilot burner.

7. To light the oven burner, depress and turn thermostat dial counter-clockwise to the desired temperature setting. It will take approximately 45 seconds before the safety valve will open and the oven burner ignite.

NOTE

Be sure to light BOTH top and oven pilots, as gas is available to both pilots when the valve is turned from PILOTS OFF to the OVEN BURNER OFF position.

SHUT DOWN INSTRUCTIONS

When use of the oven is finished, turn thermostat dial to OVEN BURNER OFF position. In this position, the top burner pilot and the oven standby pilot flames will remain lit.

When traveling or when the recreational vehicle is not in use, return the thermostat dial to the PILOTS OFF position. This will turn off the gas to both pilots and oven burner.

PILOT ADJUSTMENT

The oven pilot flame is preset and does not require adjustment.

NOTE

The thermostat control on this range does not have a by-pass setting except in the BROIL position. The burner will cycle on and off to maintain the proper oven temperature.

OVEN RACK

The non-tilt oven rack slides out without tipping. To remove for cleaning, lift the rack at the front, disengage the rear clip by sliding the rack forward slightly and lift out.

When traveling, place the rack on the support having the rack clips.

CARE AND CLEANING

GENERAL

Regular cleaning with warm detergent solution and a soft cloth will keep your range looking bright and new. This should be done as soon as the range cools.

PORCELAIN ENAMEL — Wipe surface clean immediately. Do not use metal scouring pads or cleanser containing grit or acid.

CHROME — Wipe surface with damp cloth and dry thoroughly. Stubborn stains may be removed with mild detergent — rinse thoroughly and dry.

ALUMINUM — Clean with a detergent solution, or a special aluminum cleaner. Rinse thoroughly and wipe dry.

BROILER PAN

Remove from oven immediately after use. Drain fat. Sprinkle rack with detergent and cover with wet paper towels and let soak, before washing in hot soapy water.

Clean as soon as possible after use and when the oven is cool. Grease splatters that are allowed to become hard and baked on become very difficult to remove.

Care must be taken to avoid bending the tube clipped to the top of the oven. This is the thermal sensing element and could cause a variation between the oven temperature and dial setting.

If oven cleaners are used, be sure to rinse the tube thoroughly and wipe dry.

TOP BURNERS

Top burners may be cleaned with a detergent solution. If any burner port should become clogged, clean with a toothpick. Never use pins or other metal objects to clean the ports, as they may become enlarged. If the burner is washed in a sink, dry immediately by shaking off all excess water and lighting the burner until all water has evaporated.

THE FOLLOWING WARNINGS ARE IN THE INTEREST OF HEALTH AND SAFETY

To insure against possible ignition of clothing or any other combustible material, the user should always adjust the top burner flame size so that it does not extend beyond the edge of the cooking utensil and also that extremely flammable liquids or materials not be stored in cabinet areas above the cooking appliance.

A gas range is not and should never be used as a space heater nor should the oven be used for a storage space.

Do not leave the oven door open while the oven is on.

Do not leave the gas burning while traveling or 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 when using the top burners. Turning on the top burner(s) with the cover down will, most likely, create incomplete combustion. Flue products produced by incomplete combustion may be a health hazard.

If your range has an oven light bulb, do not clean it while hot. After it is cooled, wipe it clean with a damp cloth.

California residents contact:

The Coleman Co., Inc.
9511 Ann St.
Santa Fe Springs, CA 90670
(213) 945-3527

Should service be required contact:

The Coleman Co., Inc.
RV Products Division
410 E. 37th St. N.
Wichita, Kansas 67203
(316) 261-2428

PARTS LIST

This parts list is provided in order to simplify the ordering of repair parts, should it ever become necessary. Whenever placing order, be certain to have your complete model number and serial number available, due to the fact that the part numbers may vary from one model to another. (Model and serial numbers may be found on name plate located in top burner box.)

PART NUMBER	DESCRIPTION
2209D 5941	Manifold Cover, Blk. Leathergrain
2209A 5071	Oven Support, Right
2209A 1851	Front Trim
2209A 3401	Knob Thermostat
2209A 3411	Valve Knob.
2202A3391	Grate
2204-4451	Flash Tube Connector
2204-4931	Flash Tube
2209A5471	Cook Top, Br. Chrome
2209A1831	Oven Body Side (Left & Right)
2226-3121	Gas Pressure Regulator
2228-3311	Safety Valve
2209-5451	Top Lighter Assy.
2209A3481	Oven Rack
2209A3991	Oven Door Handle
2209-4001	Oven Door Glass (Inside)
2209-4011	Oven Door Glass (Outside)
2209A4041	Door Frame
2209-4251	Oven Light Bulb (12 volt)
2209-4261	Oven Light Bulb (120 volt)
2209-4691	Bulb, Panel Light (12 volt)
2209-4701	Bulb, Panel Light (120 volt)
2209A5141	Support Assy.. Left
2209F5271	Complete Manifold Assy.
2209-5801	Top Side Trim, Right
2209-5811	Top Side Trim, Left

TIPS TO BETTER OVEN COOKING

PREHEATING THE OVEN — Accurate timing of cooking or baking requires a preheated oven. Set the oven heat control to the needed temperature about ten or fifteen minutes before placing food to be cooked in oven.

For roasts, broiling and whole meat cooking, preheating is unnecessary.

PLACEMENT OF PANS IN OVEN — Pans should be arranged in oven to allow free circulation of heat on all sides. Pans should not touch the sides of the oven or each other.

BROILING — Broiling is cooking by direct heat. Place food to be broiled on rack of broiler pan. Set dial at BROIL. Place pan in broiler (area directly below oven). Broiling in a gas range is done with oven doors closed.

ROASTING — Season meat, if desired. Place meat, fat side up, on a rack in an uncovered pan. Insert meat thermometer into the raw meat so that the bulb reaches the thickest part of the lean and does not rest in fat or on bone. Add no water, no cover. Roast in oven to the doneness desired. No basting is necessary.

COOKING FROZEN MEATS — Most frozen meat can be cooked without prethawing. There is usually no appreciable difference in shrinkage or flavor between meat cooked from the frozen or from the thawed state if proper thawing temperatures, cooking times and methods are used.

Frozen meat requires an extra cooking time to allow for thawing during the cooking process. Frozen large roasts and other cuts may take about one and one-half times as long to cook as the time required for the thawed meat cut. Small roasts and thin cuts require less additional cooking time depending on the size and shape of the cut.

Completely thawed meat cuts may be cooked by the same method and in the same time as similar cuts of meat that have not been frozen.

TOASTING — Sandwiches or bread slices can be toasted either in the oven at 450° or broiler area with the dial set at BROIL.

WHOLE MEAL COOKING — Plan an oven meal for unique flavor and economical use of fuel. Whole meals of meat or fish, vegetables, desserts and breads can be prepared and cooked together in the oven with practically no attention during cooking period.

Here's How:

1. Select a vegetable, dessert and/or bread that can be cooked at the same temperature and in the same length of time as the meat.

Or:

2. If meat requires longer cooking time, place vegetables, dessert and/or bread in oven so that all foods will be cooked and ready to serve at the same time.

You Will Find:

1. It is important to cook meat at the recommended temperature. If necessary, vegetables and desserts can be cooked satisfactorily at temperatures 25° lower (for a longer time) or 25° higher (for shorter time) than the recipes or baking chart suggests.

2. Place foods to be browned on top rack when cooking whole meal at once. Pans should not touch each other or oven sides.

BAKING UTENSILS — To insure good baking results, select the proper baking utensil. Use the pan size recommended in the recipe. Remember that warped and darkened utensils cause uneven browning and baking. When glass or very dark metals are used for baking, reduce the temperature setting recommended in the recipe by 25°.

CLEAN OVEN COOKS BEST — Keep your oven fresh and clean. It will cook better. After each use when the oven has cooled, simply wipe oven surfaces with a sudsy cloth.

Spillovers that have baked on can be softened by covering the area (after it has cooled) either with commercial oven cleaner or with a cloth that has been dampened in household ammonia.

USE OF ALUMINUM FOIL

IN OVEN

Oven performance can be affected by improper use of aluminum foil. Do not place foil directly on the oven bottom.

To catch spillovers a piece of foil may be placed on the shelf below the food. Do not cover entire shelf. Be sure to allow at least 2 inches space around foil on all four sides of oven so oven will heat evenly.

IN BROILER

To aid in easy clean-up, the broiler pan may be lined with foil. Be sure to cut slits for drainage if the foil is used to cover the broiler rack. Proper drainage of juices from the rack to the pan is important to avoid spattering and smoking of juices.

SET DIAL FOR CORRECT TEMPERATURES

Recipes sometimes suggest an oven heat without specifically recommending a dial setting. The following terms may be used:

TERM	TEMPERATURE
degrees F.	
250 and 275	Very Slow
300 and 325	Slow
350 and 375	Moderate
400 and 425	Hot
450 and 475	Very Hot
500 and 525	Extremely Hot

COOKING CHARTS ARE GUIDES

The cooking charts on pages 10 and 11 have been compiled carefully. However, you may want to cook certain foods a bit longer or less long according to your preference and your recipe. Also types and sizes of pans influence baking times and temperatures. For example: Cupcakes need much less time to bake than loaf or layer cakes. Also, with a shiny roasting pan, meats take more time to roast than with a dark roasting pan.

ROAST MEATS TO THESE INTERNAL TEMPERATURES:

Beef:	Rare — 140°	Medium — 160°	Well done — 170°
Lamb:		Medium — 175°	Well done — 180°
Pork, fresh			Well done — 185°
Pork, cured			Well done — 160-170°
Poultry			Well done — 190-195° at thigh 165° in stuffing

ROASTING TIMETABLE

Kind and Cut	Approximate Weight Pounds	Approximate Cooking Time at 325°—Hrs.		
		Rare	Medium	Well Done
BEEF , Standing Ribs	4	1-3/4	2	2-1/2
	6	2	2-1/2	3-1/2
	8	2-1/2	3	4-1/2
Rolled Ribs	4	2	2-1/2	3
	6	3	3-1/4	4
Rolled Rump	5	2-1/2	3	3-1/2
Sirloin Tip	3	1-1/2	2	2-1/4
LAMB , Leg	6		3	3-1/2
	8		4	4-2/3
Cushion Shoulder	5			3
Rolled Shoulder	3			2-1/2
	5			3

Kind and Cut	Weight	Hours to	Kind and Cut	Weight	Hours to
		Cook at 325°			Cook at 325°
VEAL ,			POULTRY ,		
Leg	5	2-1/3 - 3	(ready to cook)		
	8	3-1/2	Chicken	1-1/2 - 2-1/2	1-1/4 - 2
Loin	5	3		2-1/2 - 3-1/2	2 - 3
Shoulder	6	3-1/2		3-1/2 - 4-1/2	3 - 3-1/2
Rolled Shoulder	3	3	Duck	3 - 4	2-1/2 - 2-3/4
	5	3-1/2		4 - 5	2-3/4 - 3
PORK ,			Goose	8 - 10	3-1/2 - 4
Leg (Fresh Ham)	6	4		10 - 12	4 - 4-1/2
	4	6			
Loin	5	3			
Cushion Shoulder	5	3-1/2			
Shoulder Butt	5	3-1/2			
PORK ,					
Cured, Ham, whole	12	3-1/2			
	6	4-1/4			
Ham, piece	6	2-1/2			
Picnic Shoulder	6	3-1/2			

BAKING CHART

Food

	Baking Temperature	Time in Minutes
BREADS (Yeast)		
Loaves	375 to 400	45 to 60
Rolls	400	15 to 20
Sweet Rolls, Coffeecakes	350 to 375	20 to 30
BREADS (Quick)		
Baking Powder Biscuits	425 to 450	10 to 15
Corn Bread	400 to 425	20 to 35
Cream Puffs	375	60
Gingerbread	350 to 375	35
Loaf, Nut Bread, etc.	350 to 375	60 to 75
Muffins	400 to 425	20 to 25
Popovers	375 to 400	45 to 60
CAKES		
Angel Food	375	35 to 45
Sponge	350 to 375	35 to 45
Cup Cakes	350 to 375	15 to 25
Layer	375	20 to 30
Loaf	350	45 to 60
Chocolate Layer	350	30 to 35
Pound	325	60 to 75
Fruit Cake (Large)	250 to 275	3 to 4 hrs.
Fruit Cake (Small)	275 to 300	1½ to 2½ hrs.
COOKIES		
Brownies	350	25 to 30
Drop	350 to 400	8 to 15
Molasses	350 to 375	10 to 15
Refrigerator	400 to 425	8 to 12
Rolled	375	8 to 10
PASTRY		
Pie Shell only	450	10 to 12
One Crust Pie (custard type)	400 to 425	30 to 40
Two Crust Pie with uncooked (fruit) filling	400 to 425	45 to 55
Two Crust Pie with cooked (fruit) filling	425 to 450	30 to 45
Meringue (on cooked filling in prebaked shell)	425	4 to 4½
MISCELLANEOUS		
Apples, Baked	375	30 to 45
Custard (cup) baked in pan of hot water	350	20 to 25
Custard (casserole) in pan of hot water	350	30 to 45
Macaroni & Cheese	350	30
Meat Loaf	350	60
Meat Pie	425	20 to 25
Potatoes, Baked	400 to 450	50 to 60
Potatoes, Scalloped	350	60
Rice Pudding	350	45 to 60
Scalloped Dishes (cooked food)	350	25 to 35
Souffles	300 to 325	45 to 60