

Installation Instructions

FOR R.V. RANGES BT22G SERIES

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.

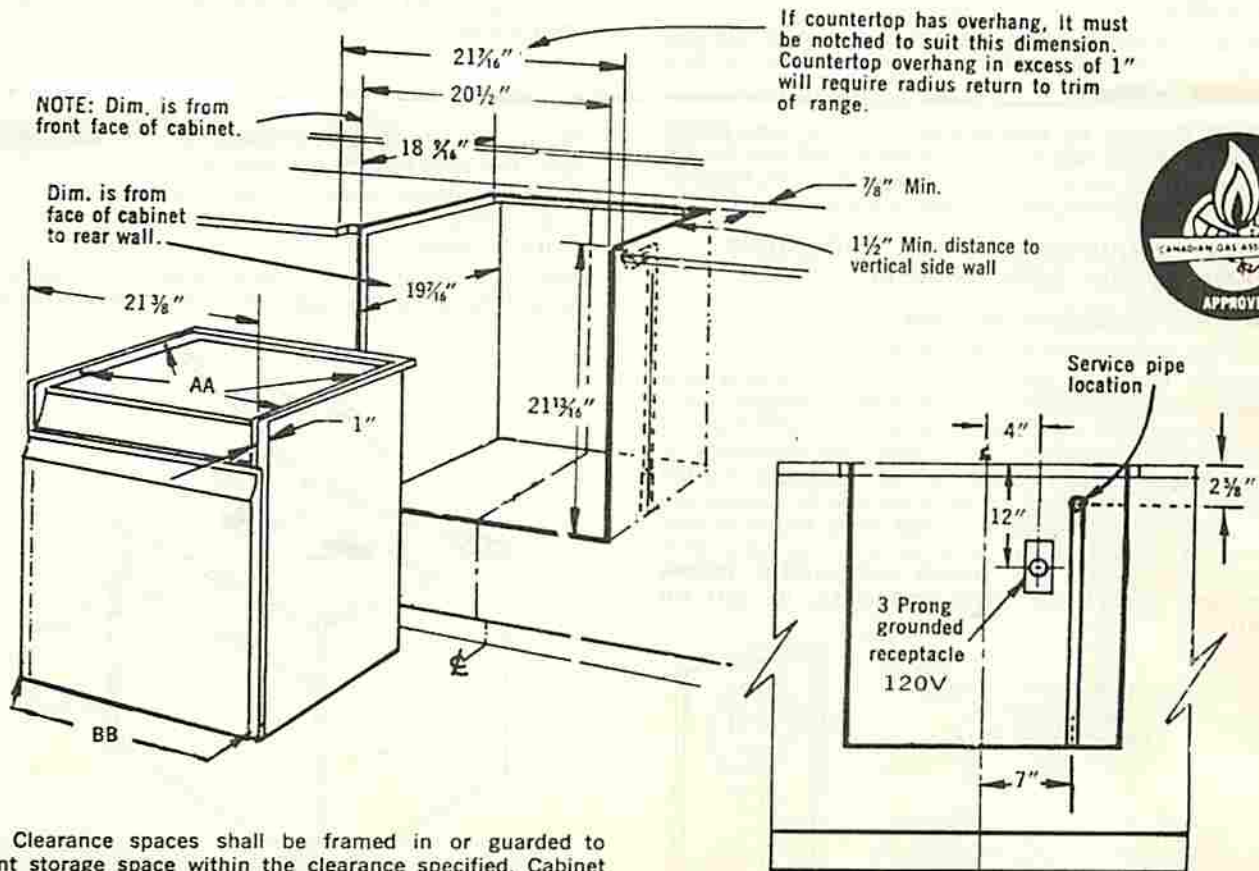
C.G.A. range must be installed in accordance with C.G.A. 10.1/CSA Z 240.4 Standards, "Gas equipped recreational vehicles and mobile homes" and/or local codes having jurisdiction. Minimum clearance from counter top to combustible ceiling as approved by C.G.A. and U.L. is 24".

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 120 V. three prong grounded receptacle directly behind the range (for correct location see sketch below). On Range with suffix letter "V" in model number connect 12 volt DC power to the tagged wires.
3. Place range in opening and fasten in place. The six screw holes that are to be used to fasten range in place are located at point AA and BB. Use No. 8 flat head chrome wood screws.
4. Make gas connections and check for leaks with soapy water. **Do not check for leaks with open flame.**

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.



FRONT VIEW
Location of receptacle on ranges with oven light.

Note: Clearance spaces shall be framed in or guarded to prevent storage space within the clearance specified. Cabinet must provide complete enclosure for range when cabinet has outside openings which could cause drafts.

INSTRUCTIONS FOR PROPER FLAME ADJUSTMENT

TOP SECTION

1. Ranges shipped from the factory for use on L.P. gas only, have fixed orifices. No adjustment necessary.
2. Models with air shutters on top burners are to be adjusted so that each cone of the flame is separated and distinct and appears as illustrated in Figure A. Air shutters set too far open will cause flame to lift away from burner head and will be difficult to light. If air shutters are closed too much the flame will look hazy and the distinct cone will be missing.
3. Top Pilot: Adjust top pilot so that the tip of the flame is just over the edge of the inner cone and the lighting of top burner is within 4 seconds. See number 2 above if lighting is difficult. Adjusting screw is located at bottom right corner of thermostat.



FIGURE A

OVEN SECTION

1. The oven thermostat on this range will enable you to turn off the Oven Constant Pilot and Top Burner Pilot by simply turning the thermostat dial to the "PILOTS OFF" position. When the dial is in the "OFF" position, both pilots are on.
2. To adjust main oven burner air shutters: The air shutter has been adjusted at the factory, however, it may require some additional adjustment when used at high altitude.

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.

3. There is no oven pilot adjustment on thermostat, the control has been factory preset for use on L.P. gas, no field adjustment necessary.

IMPORTANT: There is no bypass adjustment for oven burner on this control. Below 550°F, the oven burner will turn on and off automatically to maintain proper temperature. At the low position, a constant modulated burner flame is maintained.

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

RECOMMENDED GROUNDING METHOD

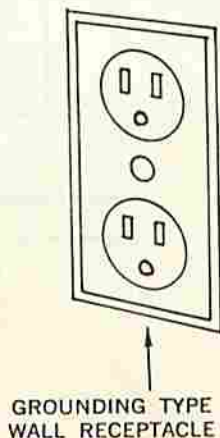
Observe all governing codes and ordinances.

This appliance is factory equipped with a power supply cord with 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.**

POWER SUPPLY CORD WITH 3-PRONG GROUNDING PLUG



Figure 1

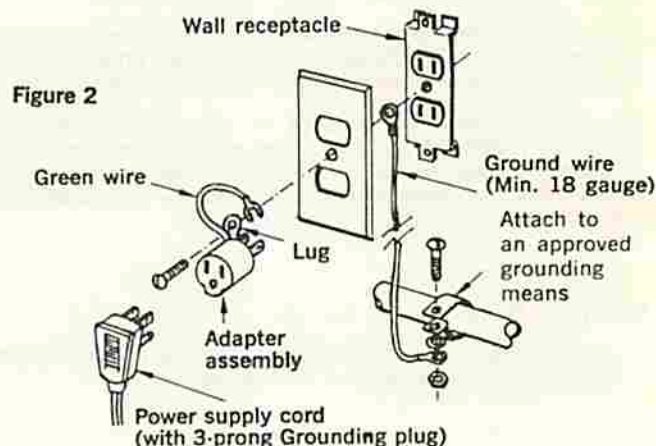


ALTERNATE GROUNDING METHOD

If installing properly grounded wall receptacle is impossible at the time of installation, consult your local electrical inspector for permission to connect to a temporary adapter (with polarized blades) which could be plugged into your present 2-wire receptacle. This however, is not recommended.

If this is done, you must attach the lug and/or the green adapter wire to the receptacle cover plate screw. Ground this cover plate screw by connecting a separate ground wire to an approved grounding means. (See figure 2.) Do not ground to a gas supply pipe.

You must permanently ground the adapter before connecting the appliance to the power supply.



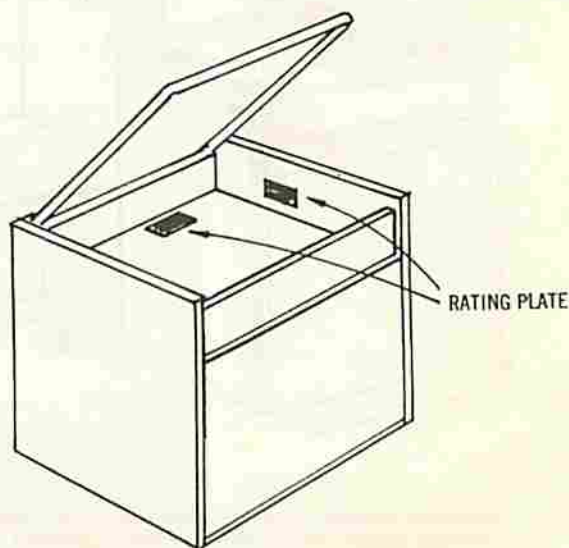
NOTE: A unit having an external electrical supply must be electrically grounded in accordance with National Electric Code, ANSI, C1-1971.

RATING PLATE LOCATION

The rating plate is located under the cook top. (See illustration). This plate lists the following information:

1. Model number, serial number and spec. code number of your range.
2. B.T.U. rating.

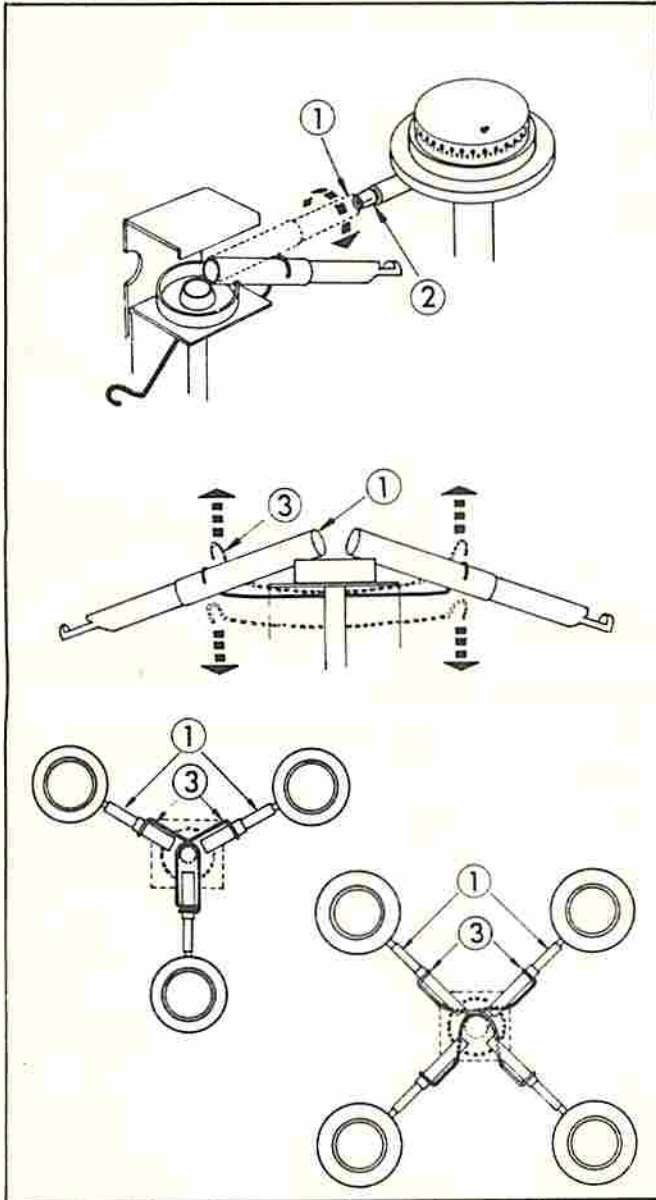
When inquiring about your range, be sure to include the model number, serial number and spec. code along with your inquiry.



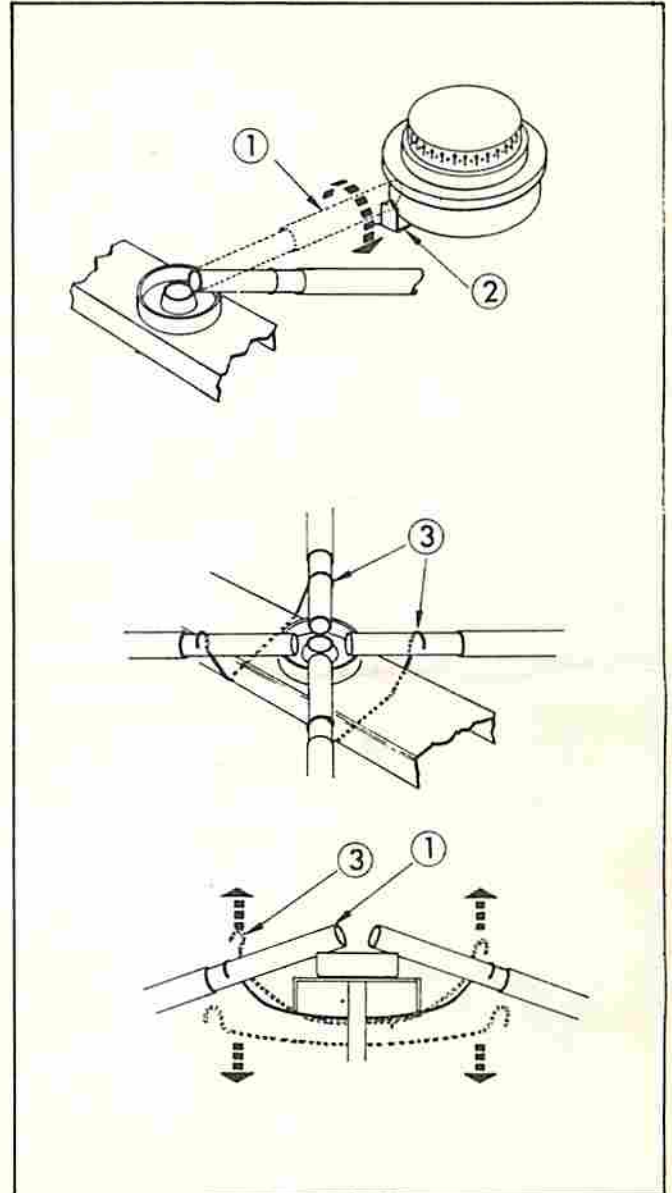
INSTRUCTIONS

FLASHTUBE HOLD-DOWN CLIPS

3 and 4 BURNER MODELS



4 BURNER MODELS



1. Remove flashtubes ① from lighter jets ② as shown in the illustration.
2. Lift clips ③ up carefully removing one end at a time from flashtube ②
3. To install clips reverse procedure.

HOW TO OPERATE YOUR RANGE

NOTE: The thermostat on this range is equipped with shut-off means for oven and top burner pilots.

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 "PILOTS OFF" position.
2. Turn on main gas supply to range.
3. Depress and turn the thermostat dial to the "OFF" position.
- 4.*Lift main cook top panel and light top burner pilot with a match.
- 5.*Open oven door and light pilot with a match. A small flame will be noted at the top of the pilot burner.

*If the range has not been operating for a long period of time a longer waiting period for ignition of the pilot may be necessary due to air in the gas lines.

OPERATING THE THERMOSTAT

Depress and turn the thermostat dial (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 (Oven Thermostat)

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

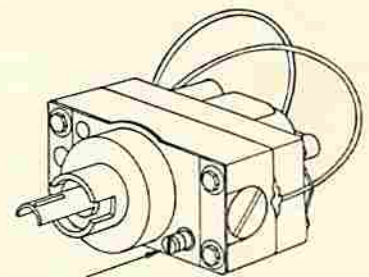
When the recreational vehicle is not in use or while traveling, turn the thermostat dial to the "PILOTS OFF" position and turn off main gas supply, this will turn off the oven and top burner pilot.

PILOT ADJUSTMENT

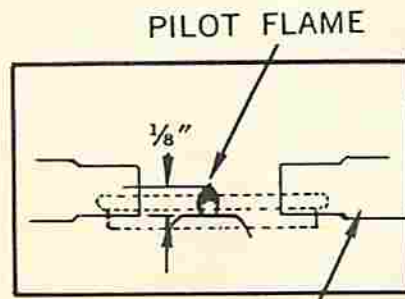
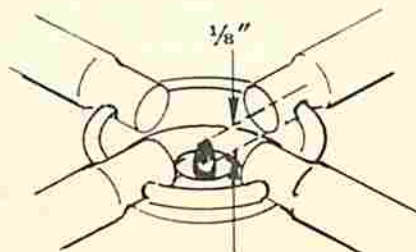
TOP BURNER LIGHTER PILOT — To adjust top burner pilot remove thermostat knob and turn adjustment screw in thermostat body with a screw driver. The top pilot flame should be about one-eighth of an inch above the lower edge of flash tube (see illustration).

OVEN PILOT — Oven pilot has been preset for use on L.P. gas and has no pilot adjustment.

AIR SHUTTER ADJUSTMENT — See installation and operating manual supplied with range for proper air shutter adjustment.



PILOT ADJUSTMENT SCREW



PILOT FLAME

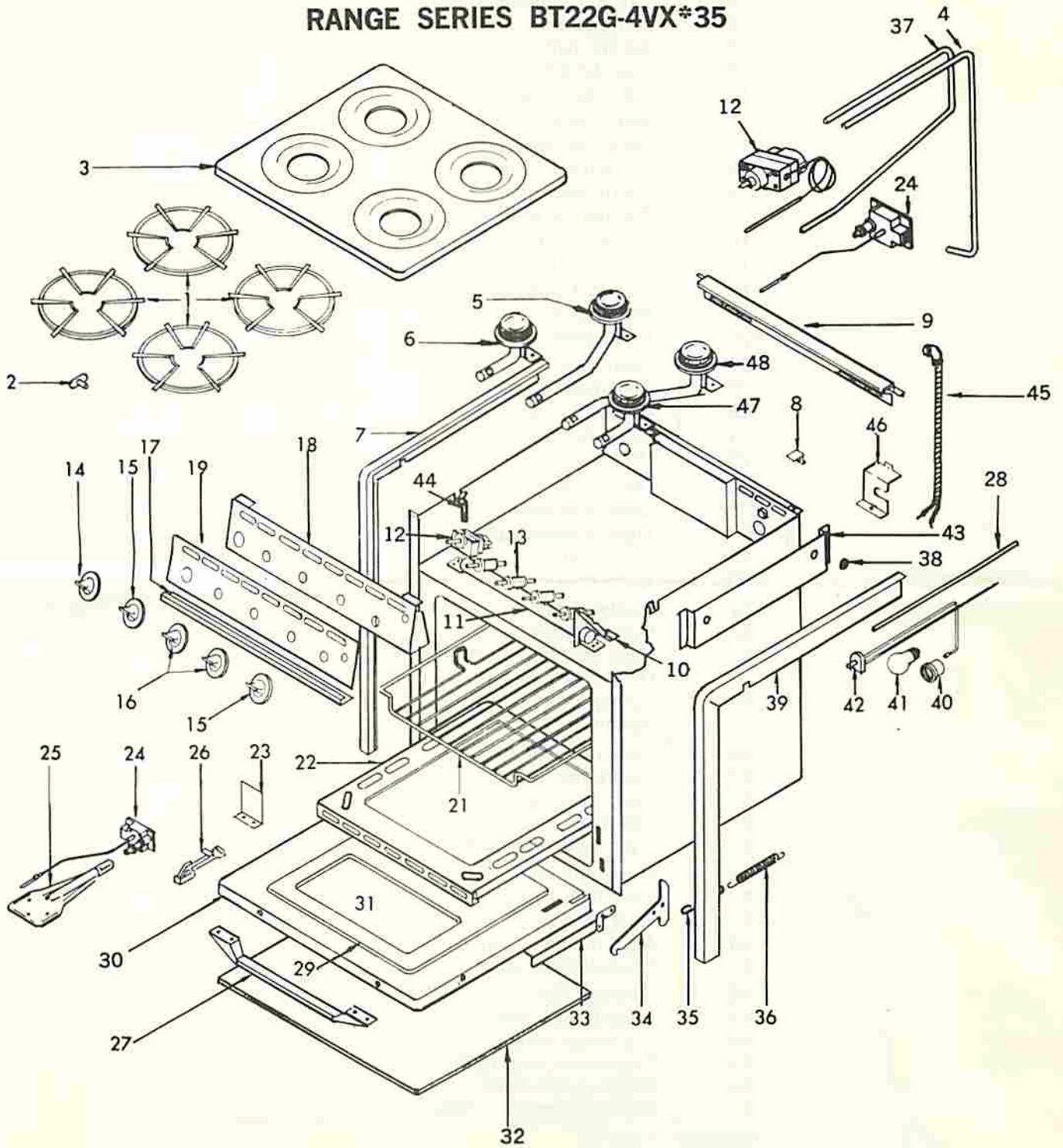
FLASH TUBE



MAGIC CHEF[®]

SERVICE PARTS LIST

RANGE SERIES BT22G-4VX*35



KEY NO.	DESCRIPTION
1	Top burner grate
2	Tee-nut
3	Main top
4	Gas supply tubing
5	Left rear burner
6	Left front burner
7	Left side trim
8	Spring main top rear
9	Flue deflector
10	Light switch shield
11	Manifold pipe
12	Oven thermostat
13	Top burner valve
14	Thermostat dial
15	Top burner knob—front
16	Top burner knob—rear
17	Manifold trim—lower
18	Manifold panel back-up
19	Manifold panel trim
*20	Half union
21	Oven rack
22	Oven bottom
23	Broiler pan stop
24	Mercury control valve
25	Oven burner
26	Oven pilot
27	Oven door handle
28	Light harness tubing
29	Door liner
30	Glass door frame
31	Inside glass
32	Outside glass
33	Oven door hinge ass'y—R.H.
—	Oven door hinge ass'y—L.H.
34	Spring arm
35	Spring hook
36	Oven door spring
37	Pilot tubing
38	Heat shield spacer
39	Side trim—right
40	Oven light receptacle
41	Oven light bulb
42	Oven light switch
43	Heat shield
44	Main top hold-down clip
45	Conduit assembly
46	Junction box
47	Right front burner
48	Right rear burner
*49	Thermostat inlet fitting
*50	Grate clip package
*51	Glass retainer assembly

*Not shown in drawing.



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