

INSTRUCTION MANUAL



HOLIDAY RANGES

by

SATTLER MFG. CORPORATION

9313 Sorensen Avenue
Code 213 - Overbrook 5-7930

Santa Fe Springs
California, 90670

Welcome to the ever increasing family of users of the Holiday Gas Ranges. They are built with an excellence of quality and design and are manufactured by Sattler with the thought of utility and simplicity of operation in mind.

This owners manual is for your convenience. Do not discard it but put away. It will help you to become familiar with your range and by referring to it you may be able to avoid or correct small unforeseen troubles that may arise.

If for any reasons you cannot correct any failure in operation and cannot get any response from your dealer or supplier please contact.

SATTLER MFG. CORPORATION
9313 SORENSEN AVENUE
SANTA FE SPRINGS, CALIFORNIA, 90670
Code 213 - Overbrook 5-7930

Even though this range has been checked and tested by the installer, a cursory check should be made before using.

TOP BURNER SECTION

Inspection of the top burner section can be accomplished by raising the hinged top, made this way to make cleaning more easy.

The top burner pilot light should be burning with a blue flame that has a slightly yellow tip. The tip of the flame should extend to approximately the top of the body of the lighter. If it needs adjustment the adjustment screw is located on the pilot filter at the front of the manifold.

CAUTION: A flame adjustment that is too high could cause sooting of the top.

All burner valves on this range are made to burn either natural gas or liquefied petroleum gas when adjusted to the proper gas. When leaving the plant they are set to burn L.P.G. and the orifices for natural gas are closed.

Instructions for making this change are on the number plate. For further assistance refer to Diagram "B". Turn the hoods open approximately one and one half turns or until flames are the proper height.

The air shutter seen in Diagram "A" should be set so that the flames have an inner cone, bluish green in color, and with a rounded tip and an outer mantle of a darker blue.

If the inner cone is definitely pointed at the tip, it is an indication that the air mixer is too wide open. If the tip of the flame has any indication of yellow, not enough air is being added to the mixture and the shutter is to be opened to admit more air.

After the adjustments are made, tighten the mixer screw to maintain this position.

Check valves and mix tubes for proper alignment. These burners are designed to operate if slightly out of line, but proper alignment is the ideal condition.

OVEN PILOT AND BURNER

Adjustments should be made on oven burner pilots only when it becomes absolutely necessary, and then according to the instructions on the card provided by ROBERTSHAW which accompanies every range.

The adjustment screw for the constant burning pilot is located on the body of the safety valve at the rear of the broiler compartment. The adjustment screw for the heater pilot is on the thermostat body and can be found by carefully removing the dial and bezel. This pilot should be just high enough to hold the valve open when it is burning.

NOTE: Do not be disturbed if you should open the oven door while baking and find both the oven burner and pilot not burning. The burner and heater pilot cycles comes on and goes off in accordance with the rise and fall of the oven temperature. By this method you are now able to reach much lower temperatures in the oven for the purpose of holding food warm and also thawing frozen foods.

The oven burner is secured in position but it can be removed by taking key from locating pin at each side. This is not necessary as all adjustments can be made with burner in it's regular position by simply removing the oven bottom panel.

If range is to be used for L.P.G., no adjustments need be made. Means of conversion to natural gas are on the number plate located in the top burner section. To follow these instructions refer to Diagram "D". Turn hood "a", open approximately one and one half turns until a proper flame has been reached. Loosen screw "b" and adjust mixer "c" until the flames burn with a distinct blue flame cone in the center. When this has been accomplished lock mixer in place with the screw.

A Word of Caution:

Do not try to calibrate the oven thermostat unless you have the proper knowledge. This cannot be done properly with a common oven thermometer and requires at least one or one and one half hours to do the job properly. If oven does not seem to correspond in temperature to the setting on the dial, try and compensate by using a higher or lower dial setting until some one familiar with this service can be contacted.

If these suggestions are followed carefully, you will have very little trouble with your range.

Illustrations and diagrams to help you follow these directions will be found on the following page.

DIAGRAM A
TOP BURNER VALVE AND PILOT FILTER

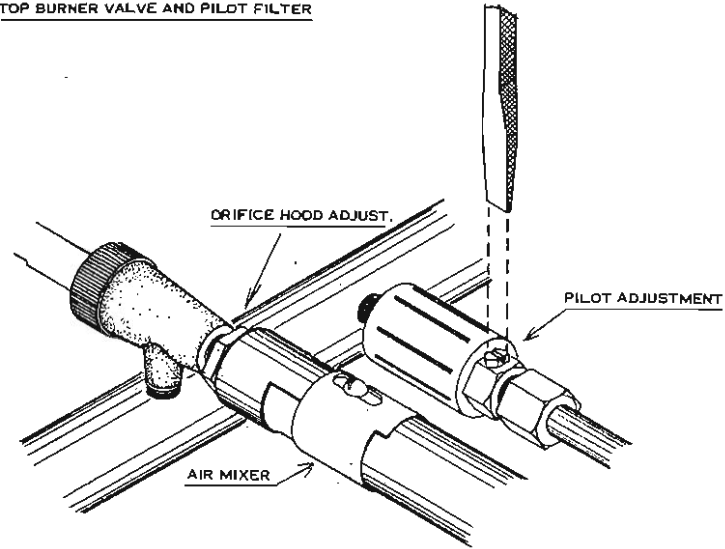


DIAGRAM C
ALIGNMENT

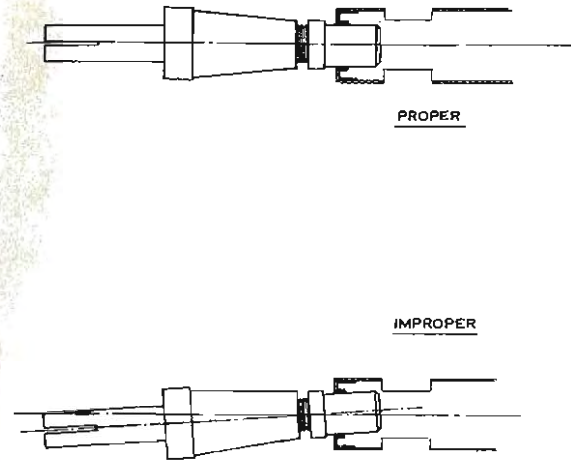
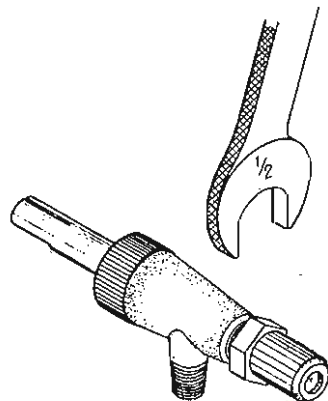


DIAGRAM B

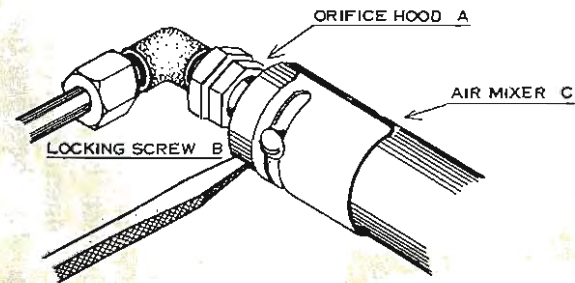


FOR USE WITH NATURAL GAS THE ORIFICE SHALL BE ADJUSTED UNTIL SPECIFIED RATE TO EACH BURNER IS OBTAINED.

FOR LIQUEFIED PETROLEUM GASES CLOSE UNTIL HOOD BECDMES TIGHT.

ORIFICE HOOD

DIAGRAM "D"
OVEN ORIFICE AND AIR MIXER ADJUSTMENT



CARE AND CLEANING

Regular cleaning with warm detergent solution and a soft cloth is all that is necessary to keep your range in a new looking and sparkling condition. This should be done as soon as the range cools.

Grease spatters and dirt that are allowed to become hard will eventually bake on and become very difficult to remove.

Burner caps may be cleaned by removing them from the burner heads and washing them along with the dishes. Be sure they are clean and dry before replacing them on the heads.

If any ports are stopped up, clean with a tooth pick. Do not use metal instruments as they may distort or enlarge the ports. Windows can be cleaned the same as any other window.

CAUTION: Never use steel wool to clean burner caps or bright chrome trim as it will dull the finish. Do not use a wet or damp cloth to clean the porcelain surface while it is still hot. It is glass fused onto steel and may craze. While cleaning oven be careful to avoid bending the tube clipped to the rear lining below the vent opening. This is the thermal sensing element and distortion could cause a variation between the oven temperature and the dial setting.

TROUBLES AND POSSIBLE SOLUTION

If minor troubles arise the following suggestions may help to clear them without necessitating a service call.

Yellow tips on burner flames:

This is due to improper mixture of air and gas. To correct, open the air mixer or reduce the gas supply or both. Orifice hoods out of alignment with the mix tubes could also be the cause. Check alignment as shown on Diagram "D".

Flames blowing off of ports:

This indicates too much pressure in gas line, orifice hood or air mixer opened too much, or some of each.

Close air shutters slightly, reduce gas volume — either or both. If this does not correct the condition have your gas regulator checked for too much pressure.

Flames flashing back in mix tube:

This condition is caused usually by too lean a mixture of air and gas.

Reducing air opening or increasing gas flow should correct this fault.

Orange colored flames:

This is almost always caused by fine particles of dust that are drawn into the air opening and usually will burn out in a very short while.

Burners fail to light:

Close air mixer slightly or raise pilot flame some, but not enough to cause sooting.