

## WARRANTY

This range was thoroughly examined before shipment from our factory.

Any part or portion of this gas range, which the company's examination shall disclose to be defective in workmanship or material, during a period of one year from date of purchase will be replaced. The company's obligation under the warranty shall be limited to furnishing, without charge, any such part which such examination shall disclose to thus be defective. The company shall not be responsible for labor charges or transportation charges incidental to replacement.

The porcelain enamel on this range has been inspected and found to be commercially acceptable. Porcelain enamel is actually glass fused onto steel and cannot be guaranteed against excessive abuse.

The company reserves the right to reject any charges or fees for repairing or changing unit made without prior authorization.

by

**HOLIDAY RANGES**

Santa Fe Springs, California



## HOLIDAY RANGES

by

**SATTLER MFG. CORPORATION**

### INSTALLATION INSTRUCTIONS

Herewith are the installation instructions for your New

## HOLIDAY RANGE

This range has been built with care and inspected with care. With care in its operation it will give you many years of pleasant and satisfactory service.

This range is fully guaranteed as set forth in the Warranty set forth on the back page of this instruction booklet.

**SATTLER MFG. CORPORATION**

9313 Sorensen Avenue, Santa Fe Springs, California 90670

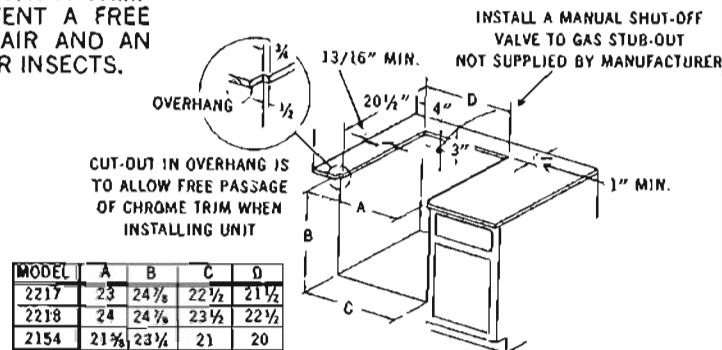
(213) 685-7930

**ENCLOSURE:**

ALL INTERIOR SURFACES OF COMPARTMENT MUST BE FLAT, SQUARE AND SMOOTH. TOP, REAR, SIDES AND BOTTOM MUST BE ADEQUATELY JOINED TOGETHER TO PREVENT ANY FREE AIR PASSAGE INTO COMPARTMENT. BOTTOM OF COMPARTMENT MUST BE SOLID AND SUBSTANTIAL ENOUGH TO SUPPORT ENTIRE WEIGHT OF YOUR HOLIDAY UNIT. (3/4" PLYWOOD IS RECOMMENDED WITH 2" x 4" SUPPORTS).

SPACE BELOW UNIT SHOULD NOT BE USED FOR A STORAGE COMPARTMENT AND SHOULD BE COVERED BY A SOLID FRONT PANEL. (AS SHOWN BELOW)

CUT-OUT AROUND GAS STUD-IN SHOULD BE CLOSED UP WITH A THIMBLE TO PREVENT A FREE PASSAGE OF AIR AND AN ENTRANCE FOR INSECTS.



**STEP 1:** ALWAYS CHECK WITH LOCAL AND STATE CODES BEFORE INSTALLATION. REQUIREMENTS BEYOND THOSE AS SHOWN MAY AFFECT THESE INSTRUCTIONS TO WHICH THE MANUFACTURER IS NOT RESPONSIBLE.

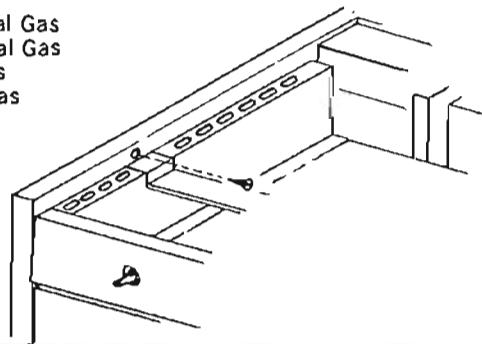
**STEP 2:** ATTACH GAS LINE TO MANUAL GAS VALVE AT STUB OUT SO THAT IT LINES UP WITH CLEARANCE HOLE IN THE BACK OF THE TOP BURNER SECTION.

**STEP 3:** SLIDE RANGE INTO CABINET CUT-OUT.

**STEP 4:** SECURE RANGE TO CABINET BY USING FLAT HEAD SCREWS THROUGH HOLES PROVIDED IN THE TOP TRIM. HOLES MAY BE FOUND BY LIFTING COOKING TOP. (AS SHOWN BELOW).

**GAS INPUT RATING**

Top Burners 5,200 BTU/HR Natural Gas  
 Oven Burner 10,500 BTU/HR Natural Gas  
 Top Burner 5,200 BTU/HR L.P. Gas  
 Oven Burner 10,500 BTU/HR L.P. Gas



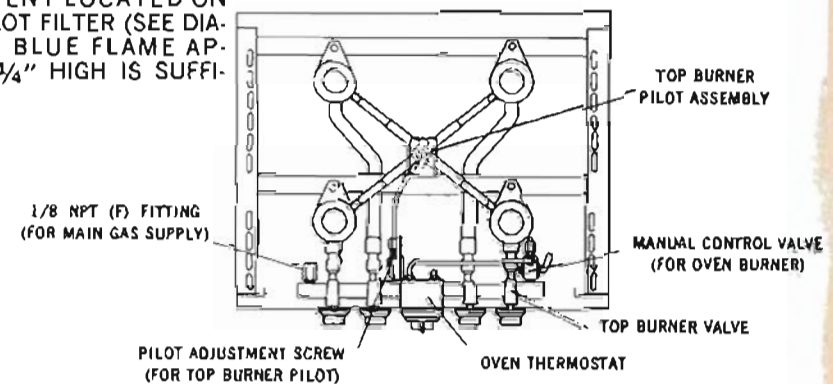
**STEP 5:** CONNECT GAS SUPPLY LINE TO 1/8" NPT(F) FITTING ON LEFT SIDE OF MANIFOLD IN THE TOP BURNER SECTION. (SEE DIAGRAM) DO NOT USE SUPPLY TUBING SMALLER THAN 3/8" O.D.

**STEP 6:** THIS UNIT CAN BE USED WITH LP (BOTTLE OR TANK) GAS OR NATURAL GAS. UNIT IS SHIPPED FROM FACTORY ADJUSTED FOR USE WITH LP GAS. ORIFICE HOODS MUST BE LEFT SCREWED TIGHT WHEN LP GAS IS USED.

FOR USE WITH NATURAL GAS, ORIFICE HOODS MUST BE ADJUSTED UNTIL SPECIFIED RATE FOR EACH BURNER IS OBTAINED. THIS IS DONE BY TURNING ORIFICE HOOD APPROX. 1 1/2 TURN TO THE RIGHT. (OVEN & TOP BURNERS MAY BE DIFFERENT).

TO ADJUST OVEN PILOT, SEE ROBERT SHAW INSTRUCTION MANUAL SUPPLIED WITH UNIT.

TO ADJUST TOP BURNER PILOT (LOCATED IN TOP SECTION) THERE IS AN ADJUSTMENT LOCATED ON THE PILOT FILTER (SEE DIAGRAM) BLUE FLAME APPROX. 1/4" HIGH IS SUFFICIENT.



**LIGHTING INSTRUCTIONS**

- STEP 7:**
- (a) BE SURE ALL CONTROLS ARE IN THE OFF POSITION. (WAIT APPROX. 5 MINUTES) TO LIGHT OR RELIGHT.
  - (b) TURN ON MAIN GAS SUPPLY TO APPLIANCE.
  - (c) TO LIGHT TOP BURNER PILOT, LIFT COOKING TOP, PILOT IS LOCATED IN THE CENTER OF BURNER SECTION. (SEE DIAGRAM)
  - (d) TO LIGHT OVEN PILOT, TURN ON OVEN MANUAL CONTROL VALVE LOCATED IN TOP BURNER SECTION (SEE DIAGRAM) THEN LIGHT PILOT IN THE OVEN COMPARTMENT. NOTE: OVEN CAN BE SHUT OFF COMPLETELY BY SHUTTING OF MANUAL CONTROL VALVE (FOR SERVICING, ETC.)
  - (e) TURN TOP BURNER VALVE TO "ON" OR OVEN THERMOSTAT TO DESIRED TEMPERATURE.