

Care & Maintenance of Atwood® Cooking Appliances



CARE AND MAINTENANCE OF OVEN AREA

Clean all surfaces quickly after boil-overs or spills. To protect the oven bottom from excessive spills use the appropriate cooking pan/utensil size.

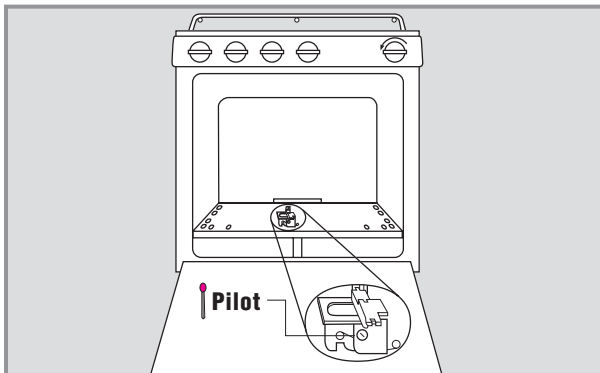
- Do not allow pans/utensils to touch the temperature-sensing element in the back of the oven.
- Never place pan/utensils or aluminum foil directly on the oven bottom.
- A piece of aluminum foil slightly larger than the cooking pan/utensil (but still 2" from oven wall) may be put under the pan on the rack below the cooking pan/utensil.
- Clean oven with soap and water and rinse. You may use a mild abrasive cleaner or plastic pad for the more stubborn soil.
- Oven racks may be cleaned with soapy water or for stubborn soil, use cleansing powder or soap filled scouring pads. Rinse and dry.

USING THE OVEN

IGNITION SYSTEM

The oven features a Pilot ignition System. The PILOT must be lit in order for the burner system to function.

HOW TO LIGHT BURNER



Lighting the Oven Pilot

- Push in oven control knob and rotate counter-clockwise to PILOT—PUSH/HOLD.
- PUSH in the knob and HOLD it in while holding a lit match under the pilot (see drawing above).
- Continue to hold the oven control knob in for 5 seconds after pilot is lit. Release knob and verify pilot stays lit.
- Set the oven control knob to maintain the pilot flame. The oven and broiler are now ready for use. The oven pilot flame has been factory set and requires no additional adjustment.

⚠ WARNING

- When traveling or refueling the Pilot burner must be turned off. To extinguish the flame, push in the oven knob and rotate clockwise to OFF.

Lighting the Oven Burner

- Be certain the pilot burner is ON (see above instructions).
- With the oven knob set to PILOT ON, push in and rotate the knob counter clockwise to the desired oven temperature setting or BROIL.

NOTE: Oven heats to approximately 450°F. Broil is approximately 550°F. Temperatures may vary slightly up or down during the cooking process.

- Always pre-heat the oven. It will take approximately 15 minutes to adequately pre-heat the oven.
- The oven is equipped with a safety ignition system. Initially the oven burner requires a minimum of 30 seconds to operate after turning the oven control on.
- To extinguish the oven burner, rotate the knob clockwise to PILOT ON. The oven pilot will remain on.

Using the Broiler

- Be certain the pilot light is ON (see “Lighting the Oven Pilot” instructions).
- Push in and rotate oven knob counter clockwise to BROIL.
- Center the broiler pan under the broiler flame.

OVEN HEAT CONTROL AND GENERAL USE

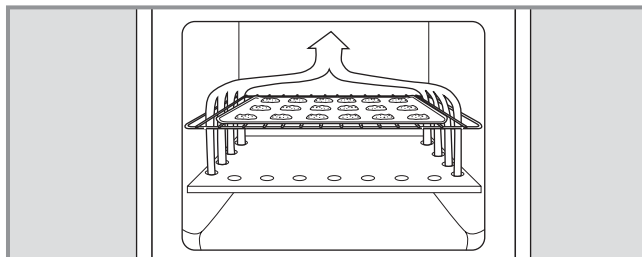
Preheating Oven

For best results, preheat the oven for 15 minutes before use. For baking, do not select a higher than required temperature to preheat the oven faster, it may have a negative effect on baking results.

Air Circulation

Warmed air must circulate freely throughout the oven for food to cook properly. To prevent undercooked or burned food:

- Do not cover the bottom of the oven with aluminum foil to catch "over flow".
- Do not cover or block ventilation holes in the oven broiler shelf (shelf above the burner).
- Do not cover oven racks with aluminum foil.
- Place the food to be baked in the center of the oven with 1" - 2" inches space from the oven wall on all sides allowing at least 1"-2" of space on all sides of the container.
- Do not crowd the oven with assorted pans or block air passage with an oversized pan.

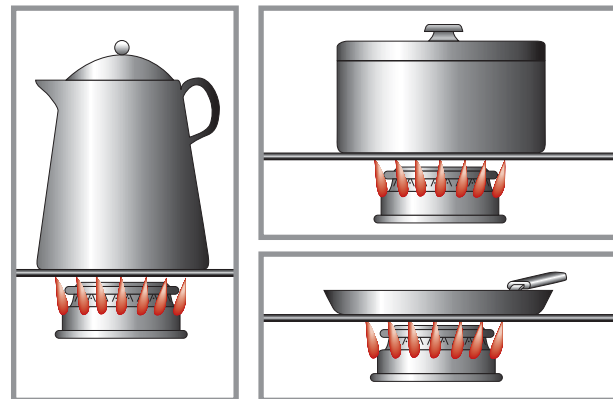


- Maximum pan – 13 x 9 x 2 inch.
Maximum cookie sheet – 14 x 10 inches.
- Shiny metal pans reflect the heat; lighter browning will occur. Best used for cookies.
- Dark pans or pans with anodized bottoms will absorb heat.
- Ovenproof glassware will reduce the oven temperature unless used for pies or bread. Simply follow the baking recipe.

Do not use cookware that extends over the ventilation holes or rests too close to the oven walls. They will ultimately distort the cooking time or cooking results of your food.

COOKWARE

Match the flame to the cookware. Use only cookware that is under 10" in diameter. Proper cookware will reduce cooking time, use less energy, and produce better cooking results.



Troubleshooting and maintenance tips for ranges manufactured by Atwood Mobile Products

Consult the manual provided with your Atwood product for complete instructions. If a manual is not available, contact your local dealer or Atwood Service representative.

USING THE COOKTOP

Ignition System

The surface burners may feature Matchlit ignition, Piezo-Electric ignition or Electronic ignition.

How to Light Burners

Surface burner with Matchlit ignition:

- Hold a lighted match to the desired surface burner head.
- Place pan on the burner.
- Push in and turn the surface burner control knob to the LITE position.
- When the burner lights, adjust the knob to select the desired flame size.
- To extinguish the burner flame, turn the knob clockwise to the OFF position.

Surface burner with a Piezo ignition:

- Place pan on the burner.
- Push in and turn the surface burner control knob to the LITE position.
- Immediately rotate the SPARK knob clockwise several clicks until the burner lights.
- To extinguish the burner flame, turn the knob clockwise to the OFF position.

Surface burners with a Electronic ignition:

- Place pan on the burner.
- Turn the desired burner knob counterclockwise to the LITE position. The system will automatically activate the ignition system and the burner will begin to spark repeatedly. This is the "clicking" sound you will hear.
- The burner will light within five seconds and then you can turn the knob to the desired flame size.
- To extinguish the burner flame, turn the knob clockwise to the OFF position.

BURNER FLAME CONTROL

Flame Control:

Ranges are supplied with (proportional flow) burner valves that allow for smooth adjustment. Start cooking from a high setting and adjust according to the cooking level desired. Use the following table as a guide.

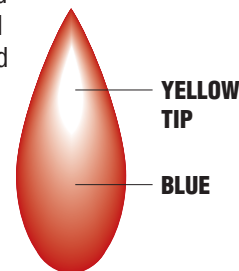
SETTING	RECOMMENDED USE
Lite	• To light the burner
Hi	• To start food cooking • To bring liquids to a boil
Med 9 - 6	• To hold liquids to a boil • To fry chicken or prepare pancakes • To cook large amounts of vegetables
Low 5 - Low	• To keep food warm

Simmer Flame

To warm - adjust the burner to a very low flame setting. The flame should not be more than 1/4 inch above the burner head.

Higher Flame

Flame size should not extend beyond the edge of the cookware. This will reduce damage to the cookware and contribute to improved cooking efficiency. The flame should be cone shaped and burn with a light blue color. A small amount of yellow may appear at the tip of the cone and is normal.



GENERAL COOKING INSTRUCTIONS

To quickly bring liquids to a boil or to begin a cooking procedure use a high flame setting. Reduce the flame to a lower setting to continue cooking. Using a higher flame setting than is necessary to maintain a gentle boil will not cook food more quickly. After top burners have been on for a period of time, you may experience a popping sound when the burner is turned off. This is normal and does not create a safety hazard.

COOKWARE

Acquire cookware that fits the RV environment. Proper cookware will reduce cooking time, using less energy with better cooking results.

ACCEPTABLE

- A heavy gauge (aluminum or copper) metal pan with a smooth flat bottom (no more than 10" diameter), straight sides, and a tight fitting lid.
- Cover pan with a lid, food cooks faster when covered, because more heat is retained.
- Lowering flame size, increases cooking efficiency.
- Use cookware with appropriate utensils.

UNACCEPTABLE - WILL VOID YOUR WARRANTY

Oversized cookware causes a build up of excessive heat, which results in damage to the burner grate, burners, and cook top. In addition to other unacceptable cookware avoid:

- Any cookware that extends beyond 1" of the grate edge.
- Any cookware that comes into contact with the cook top.
- Woks with support rings which restrict air circulation around the burners.

Excessive heat will cause grates and tops to lose their protective coating, becoming unsightly in appearance. Airflow is important for cooking, the warmed air must be allowed to mix with air around the burner.

CLEANING

Clean all surfaces as quickly as possible after boil-overs or spills. Use a dry cloth to first soak up liquid. After the surface has cooled, use warm soapy water to completely clean your cook top or grate system.

NEVER USE STEEL WOOL, ABRASIVE CLEANERS, OR ACID-TYPE CLEANERS SUCH AS CHLORINE BLEACH ON ANY PART OF YOUR COOK TOP OR GRATE SYSTEM.

Black Cooktop: use white vinegar to remove spillover from starchy foods immediately.

Control Knobs: pull the knobs straight off the stems; wash, rinse and dry with soft cloth.

Control Panel: wash, rinse and dry with soft cloth. May use spray glass cleaner applied to a paper towel (do not spray directly on panel.)

Cook Top Surface: wash, rinse and dry with soft cloth. May use a mild liquid cleaner or spray glass cleaner.

Surface Burner Grates: wash, rinse and dry with soft cloth. Clean as soon as they become dirty. Use a non-abrasive plastic scrubbing pad.

NOTE: Heavy burned on soils may require repeated cleaning until the soil is completely removed.

CARE OF PORCELAIN/STAINLESS STEEL

The grates and surface of the cook tops are coated with porcelain (except on ranges with stainless steel tops.) Porcelain is a glass/ceramic coating glazed to the surface of the metal. Porcelain is designed to provide a surface that withstands high temperatures, has an attractive appearance and is easy to care for and clean.

UNACCEPTABLE - WILL VOID YOUR WARRANTY

- **NEVER USE STEEL WOOL, ABRASIVE CLEANERS, OR ACID-TYPE CLEANERS SUCH AS CHLORINE BLEACH OR DISH DETERGENTS WITH LEMON FRUIT ACID ON ANY PART OF YOUR COOK TOP OR GRATE SYSTEM.**
- Do not drop pans on the cook top surface, you may crack or chip the porcelain surface.

Should the porcelain become cracked, chipped or affected by excessive heat, the porcelain surface will become unsightly and its effectiveness will be reduced.

CARE OF BURNERS

Normal – clean when cool, after each use with warm soapy water.

Clogged Burners - gently brush perforated areas with light weight brush (toothbrush) or clean holes out with a toothpick (carefully, do not enlarge or distort the ports.)

BURNER TROUBLE SHOOTING GUIDE

- CHECK LP TANK GAUGE FOR SUFFICIENT GAS -

Burner(s) won't light or stay lit

Insufficient gas pressure	Check for gas leak. Check regulator - (Qualified LP gas technician)
Blocked orifice	Carefully clean with toothpick
Control Knob - Not turned to LITE position. Turned too quickly from LITE position.	Follow steps described under "How to Light Burners"

Burner lights, but flame too small or uneven

Insufficient gas pressure	Check for gas leak. Check regulator - (Qualified LP gas technician)
Problem burner valve	Replace burner valve
Blocked orifice	Clean carefully with toothpick

Burner flame lifts off burner head

Gas pressure too high	Check regulator - (Qualified LP gas technician)
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Gas odor

Possible leak or loose fitting	Vibrations due to travel may loosen connections. Periodically have a qualified LP gas technician check all connections.
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Oven pilot lights, but oven burner does not

Improper gas pressure	Adjust
Problem thermostat	Replace thermostat
Problem safety valve	Replace safety valve

OVEN TROUBLE SHOOTING GUIDE

- CHECK LP TANK GAUGE FOR SUFFICIENT GAS -

Oven burner lights, but flame remains very small and oven heats very slowly

Insufficient gas pressure	Check for gas leak. Check regulator - (Qualified LP gas technician)
Blocked Orifice	Clean with alcohol and cotton swab.
Incorrect oven burner	Air/gas needs adjustment (Qualified LP Gas Technician)

Oven burner flame lifts off burner and oven cycles too frequently

Gas pressure too high	Check regulator - (Qualified LP gas technician)
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Cooks unevenly and/or food burns on the bottom

Poor oven ventilation	Oven too full for proper circulation, and/or ventilation holes in oven bottom (shelf above burner) are covered.
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Problem thermostat	Replace thermostat
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Oven pilot outage

Problem thermostat	Replace thermostat
Blocked oven vent	Remove obstruction from vent
Incorrect oven burner gas/air	Readjust air mixture

Baking results are not satisfactory

- Browning is too pale. Too dark, or is uneven
- Food cooks unevenly
- Food is under done or overdone.
- Pan touching thermostat capillary tube.
- a. Oven not preheated or set at incorrect temperature
- b. Used incorrect rack position
- c. Incorrect use of aluminum foil
- d. Too many pans on one rack or pan is too large.

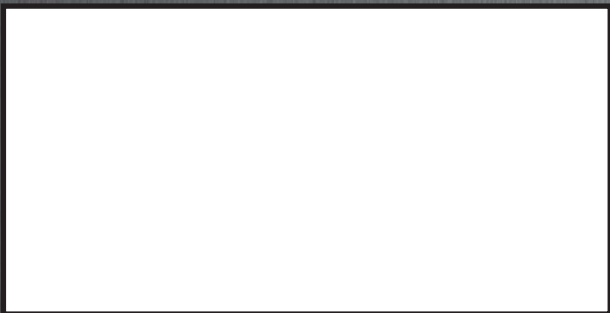
Oven broiler smokes excessively when using broiler

Temperature too high	Lower temperature
Meat splatters excessively	Trim excess fat
Sauce applied too soon	Apply sauce last few minutes or if meat was marinated, drain thoroughly before cooking.
Soiled broiler pan	Be certain broiler pan is clean
Broiler pan insert covered with fats or foil	Never cover with foil, prevents fat from dripping to pan below.

Gas odor

Possible leak or loose fitting	Vibrations due to travel may loosen connections. Periodically have a qualified LP gas technician check all connections.
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For more information contact your dealer/distributor at:



Atwood's website also has information on a wide variety of products available, including: water heaters, furnaces, ranges and cooktops, glass products and chassis components including jacks, couplers, hitch balls, 5th wheel systems and more. To learn more, visit Atwood online, at:

www.atwoodmobile.com

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1120 North Main Street • Elkhart, IN 46514

PHONE: 574•264•2131 **FAX:** 574•262•2550

INTERNET: <http://www.atwoodmobile.com>