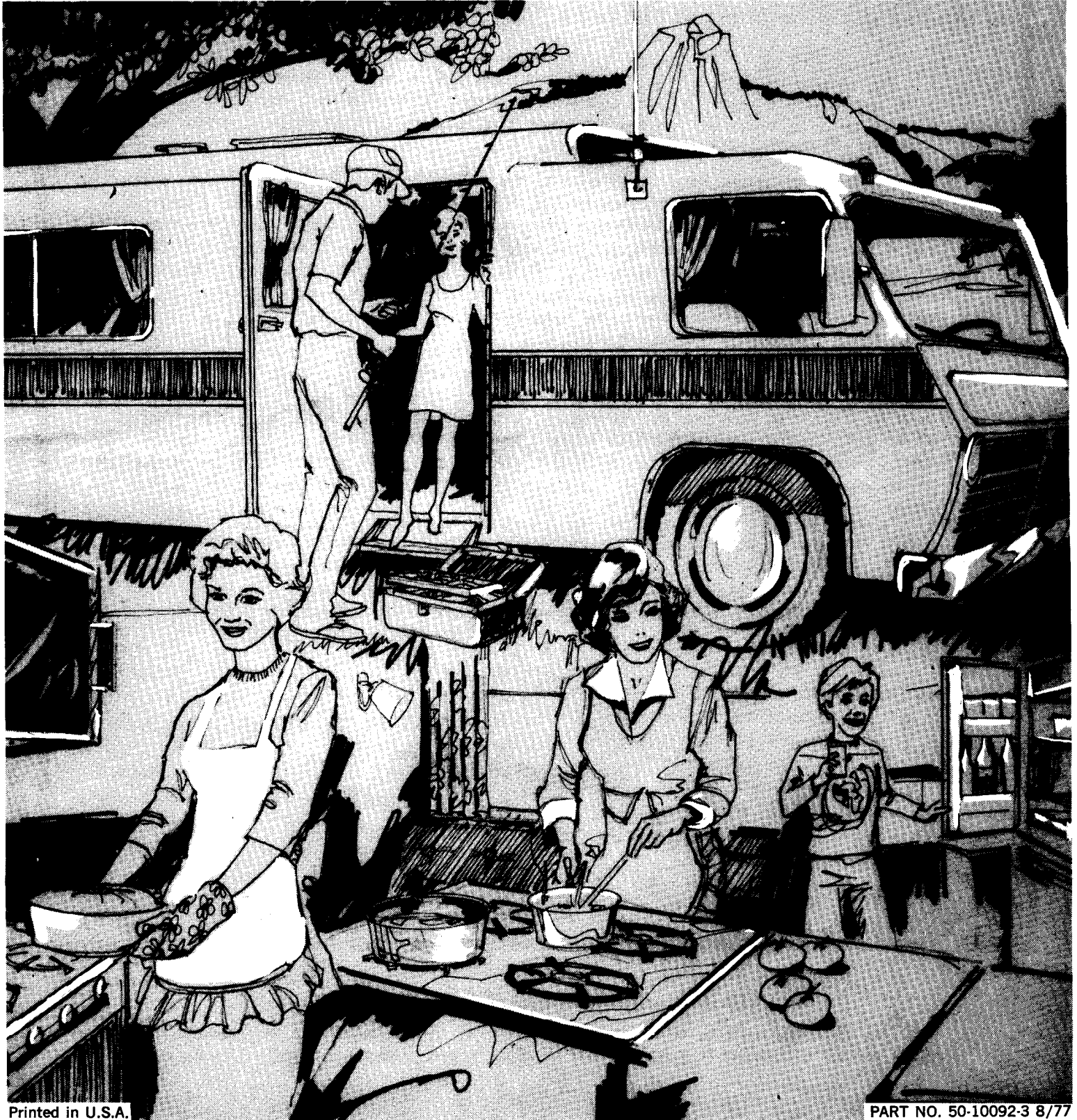




# MAGIC CHEF

## Care and Use of your Recreational Vehicle Range





# MAGIC CHEF

Dear Magic Chef Customer:

We're so delighted that you have selected Magic Chef as your new range, and it is my personal pleasure to assure you that you have made a wise purchase. Generations of good cooks have learned to know and trust the performance and workmanship of their Magic Chef, and today we feel very strongly our responsibility to perpetuate the outstanding reputation of our products.

Although every part, feature and system has been manufactured with care and precision, you will not enjoy your range to the fullest extent possible unless you are prepared to use it properly. Although our Dealer or Builder will provide basic instructions about its use, we have painstakingly prepared this "Care and Use" manual so that you will have all necessary information right at your finger tips. We urge you to study it carefully before you attempt to use the range; the time required to do so will more than pay for itself in the extra success and pleasure you will derive from your range.

We want you to be a satisfied customer. No matter which model you have chosen, your Magic Chef range will give you years of good service. If you have any questions concerning its installation or performance, call your Magic Chef dealer. If you are not satisfied with the response you get and wish to contact Magic Chef directly, please address your inquiry or complaint to Magic Chef, Inc. at one of the locations listed below. In any correspondence please include the complete model and serial number of the appliance, the name and address of the dealer from whom you purchased the range, and date of purchase.

We want you to know also that Magic Chef, Inc. fully endorses the activity of the Major Appliance Consumer Action Panel, a non-partisan agency which exists solely for the purpose of resolving Consumer complaints when dealer/manufacturer process does not perform satisfactorily. We do not believe that recourse to this agency ever will be necessary, but we do want you to know of its existence if the need should ever arise.

**S. B. RYMER, JR.**

*President*

Magic Chef, Inc.

**GAFFERS & SATTLER/MAGIC CHEF**

4851 So. Alameda St.  
P.O. Box 58468  
Los Angeles, Calif. 90058  
(213) 232-4711

**MAGIC CHEF, INC.**

28812 Phillips St.  
P.O. Box 1145  
Elkhart, Indiana 46514  
(219) 264-9578

## Be sure to read safety manual before using range

**NOTE:** The features covered in this manual are for various model ranges. Please disregard portion pertaining to features that are not on your particular range . . . Thank You.

# Do's and Dont's

- Never light matches in the vicinity if the odors of gas are noted.
- A window or other air vent should be open slightly while using the range. Gas flame consumes oxygen which has to be replaced to assure proper combustion.
- Do not tamper with the burner orifices or change their size.
- Do not leave the gas burning while traveling and especially 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 grate may cause the porcelain enamel to craze and chip.
- If your range is equipped with a top cover, do not leave it down with the top burners on. Turning on the top burners with the covers down may not only cause permanent discoloration of the cover, but could cause incomplete combustion, or put the burner out.
- Under no circumstances use your gas range as a space heater.
- Do not allow an excess amount of spillovers to accumulate in the oven. It may cause smoking or may become hot enough to ignite.
- Improper use of aluminum foil can affect the performance of your oven. If foil is used to catch spillovers allow at least two (2) inches space around foil on all four sides of the oven bottom. Do not cover air holes.
- Do not use broiler area to store utensils as the oven burner and pilot may become damaged, or knocked out of proper alignment.



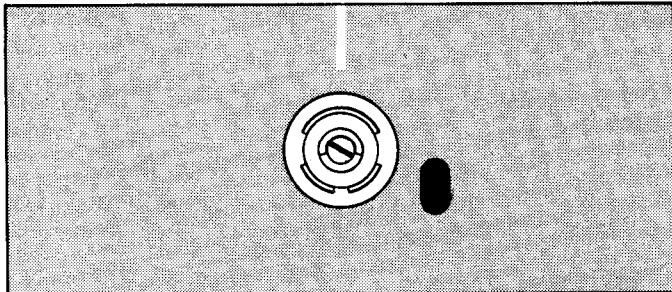
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# Controls and Adjustments

To learn all about the controls and adjustments on your range, just remove the oven control knob and select the drawing below that matches the control on your range and follow those instructions.

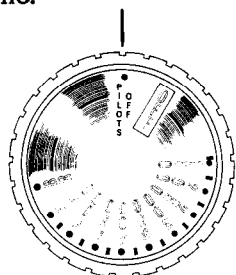
## CONTROL STYLE 1.



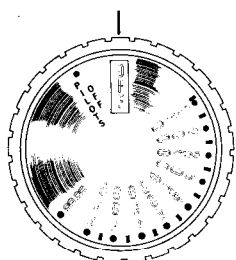
Control has been factory pre-set for use with L.P. gas and has no pilot adjustment screws.

### LIGHTING OVEN PILOT

NOTE: If range has not been operated for a long period of time a longer waiting period for ignition of the pilot may be necessary due to air in the gas line.



Oven Control knob in pilot off position



Oven Control knob in off position

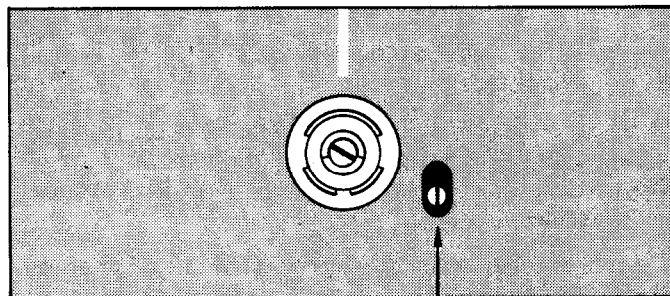
1. Be sure all valves are in the "OFF" position. The oven control knob should be in "PILOT OFF" position.
2. Turn on main gas supply to range.
3. Depress and turn control knob to the "OFF" position. This will allow gas to oven pilot.
4. Open oven door and light oven pilot with a match. small flame will be noted at the top of the pilot burner.

### SHUT DOWN INSTRUCTIONS

When oven cooking is finished, turn the oven control knob to the "OFF" position, the oven standby pilot will remain lit.

When the Recreational Vehicle is not in use or while traveling, turn the oven control knob to "PILOT OFF" position and turn off main gas supply, this will turn off the oven pilot.

## CONTROL STYLE 2.



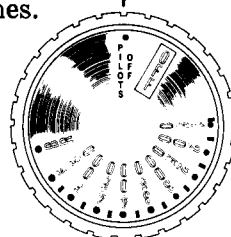
Top burner pilot adjustment screw

Top burner pilot adjustment only, oven pilot is non-adjustable. For use on L.P. gas only.

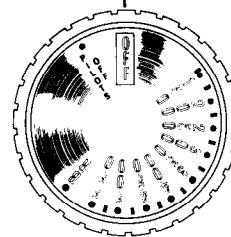
### LIGHTING PILOTS

NOTE: If range has not been operated 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.

NOTE: Before turning on the main gas supply to the range be sure all top burner control knobs are in the "OFF" position.

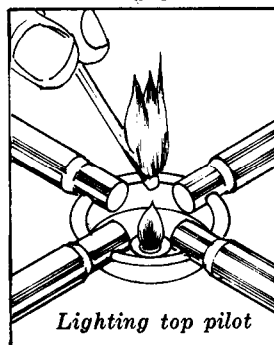


Oven Control knob in pilot off position

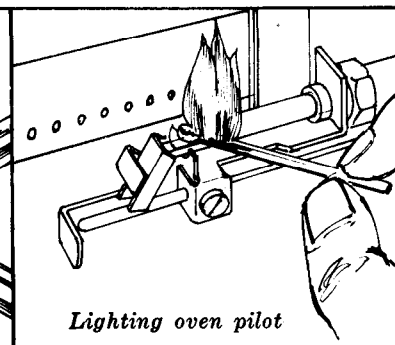


Oven Control knob in off position

1. Turn oven control knob to "PILOT OFF" position.
2. Turn on main gas supply to range.
3. Depress and turn the oven control knob to the "OFF" position.
4. Lift main top panel and touch lighted match to pilot.
5. Open oven door and light oven pilot as shown.



Lighting top pilot



Lighting oven pilot

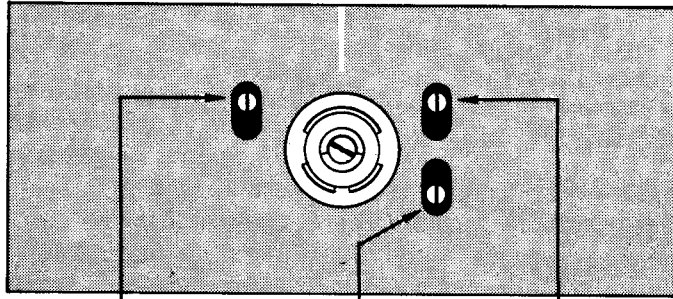
### SHUT DOWN INSTRUCTIONS

When cooking is finished the oven control knob should be turned to "OFF" position, the oven standby pilot and top burner pilot will remain lit.

When the Recreation Vehicle is not in use or while traveling, turn the control knob to "PILOT OFF" position and turn off main gas supply, this will turn off all pilots.

## CONTROL STYLE 3.

Control style 3 has adjustment screws for both top burner pilot and oven pilot and is adjustable for use on L.P. or natural gas.



Oven heater pilot adjustment      Top burner pilot adjustment screw      Selector cartridge

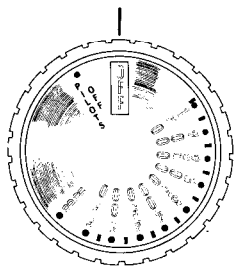
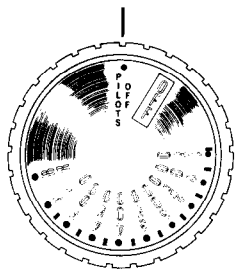


Selector cartridge

Select-A-Gas Key — be sure this selector is turned to the type of gas being used, natural ("N") or liquid petroleum ("L.P."). The cartridge is "OFF" when the screw slot is in the vertical position. Turn clockwise for L.P. gas, counter-clockwise for natural gas. **IMPORTANT** — failure to set this gas selector can cause the range to function erratically. For example, if selector key is on natural gas when using L.P. gas the oven temperature will be excessive (burns food), or oven burner flame will not cycle off.

## LIGHTING PILOTS

**NOTE:** If range has not been operated 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.



**NOTE:** Before turning on the main gas supply to the range be sure all top burner control knobs are in the "OFF" position.

1. Turn oven control knob to "PILOT OFF" position.
2. Turn on main gas supply to range.
3. Depress and turn the oven control knob to the "OFF" position.
4. Lift main top panel and touch lighted match to pilot.
5. Open oven door and light oven pilot as shown.

## SHUT DOWN INSTRUCTIONS

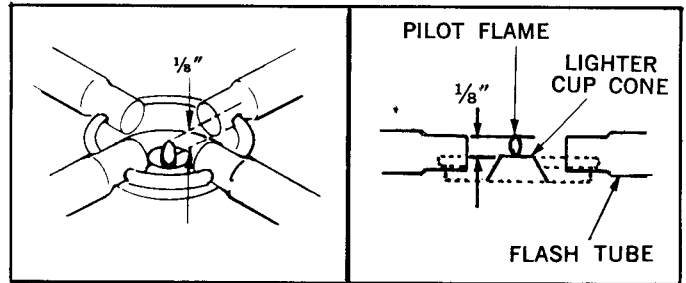
When cooking is finished the oven control knob should be turned to "OFF" position, the oven standby pilot and top burner pilot will remain lit.

When the Recreation Vehicle is not in use or while traveling, turn the control knob to "PILOT OFF" position and turn off main gas supply, this will turn off all pilots.

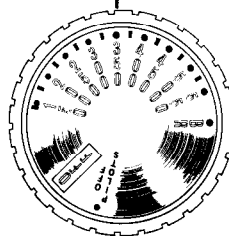
## Pilot Adjustments

### TOP BURNER PILOT

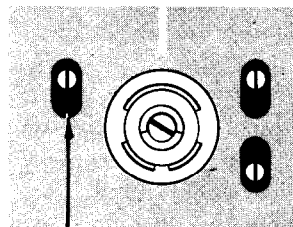
To adjust the top burner pilot remove the thermostat control knob and turn the adjustment screw with a screwdriver. The top burner pilot flame should be about  $\frac{1}{8}$  of an inch above the lighter cup cone as shown in illustration.



### OVEN PILOT ADJUSTMENT FOR MODELS WITH CONTROL STYLE 3

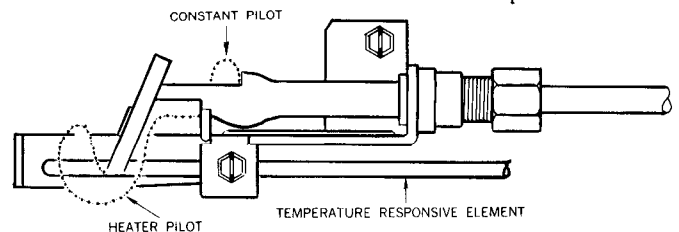


1. Turn oven control knob to approximately 350° setting. This opens thermostat and allows gas to flow to the heater pilot.



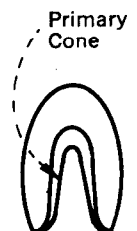
Oven heater pilot adjustment screw

2. Remove the control knob and turn the slotted, heater pilot adjustment screw in either direction until pilot flame just envelops the Temperature Responsive Element as shown in illustration.



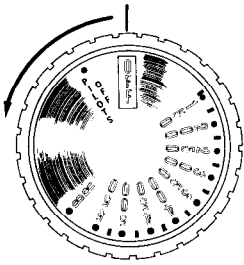
### AIR SHUTTER ADJUSTMENT

Air shutters when provided on top burners are to be adjusted so that each cone of the flame is separate and distinct and appears as illustrated. 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.



# How To Operate Your Range Controls

## OPERATING THE OVEN CONTROL



Depress and turn the oven control knob (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.

NOTE: No by-pass adjustment is necessary.

## HELPFUL HINTS FOR BETTER COOKING

### BROILING

Broiling in your recreational vehicle range is very much like broiling in your kitchen range at home. Generally, the distance between the meat and the burner flame regulates degree of doneness and broiling time. Set oven control knob to broil "BR" position. Place food to be broiled on broiler grille and pan. Place pan in broiler (area directly below oven burner). You can count on your gas range broiler to provide smokeless, "closed-door" broiling.

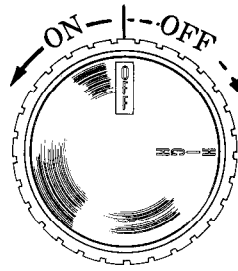
### ROASTING

Season meat, if desired. Place meat fat side up on the rack in an uncovered pan. Turn oven control knob to the desired temperature. Most meats can be cooked at 300-325° F., but pork should be cooked at 350° F. Small poultry may be cooked at 375° F. for best browning. The only accurate way to tell internal doneness of meat (rare, medium, well done) is with a meat thermometer. Be sure thermometer is inserted into meat portion of the roast with tip not resting in fat or against bone. Add no water. Roast in oven to the doneness desired. No basting is necessary.

### BAKING

Make sure your oven is level, otherwise you may have uneven baking. After turning the oven control knob to the desired temperature, let the oven operate for about 10 minutes for preheating. When baking in one pan place it in the center of the oven. If a flat cookie sheet is used, allow two inches space between back, side, and front of oven. When glass or very dark metals are used for baking, reduce temperature setting recommended in the recipe by 25°.

## USING THE TOP BURNERS



### Models with top burner lighter pilot

This control has no pre-set position but the flame can be adjusted to any desired height between full on and off. To light the top burners, turn the control knob left (counter-clockwise) to full on position. From the full on position the flame may be lowered by turning knob back to the right (clockwise).

### Models without top burner pilot

Light match, turn control knob left (counter-clockwise) to the full on position, apply lighted match immediately to the burner. Adjust the flame height by turning the knob back toward the off position.

**CAUTION — DO NOT TURN CONTROL KNOB ON AND ALLOW GAS TO ESCAPE BEFORE LIGHTING MATCH.**

## USING THE TIMER

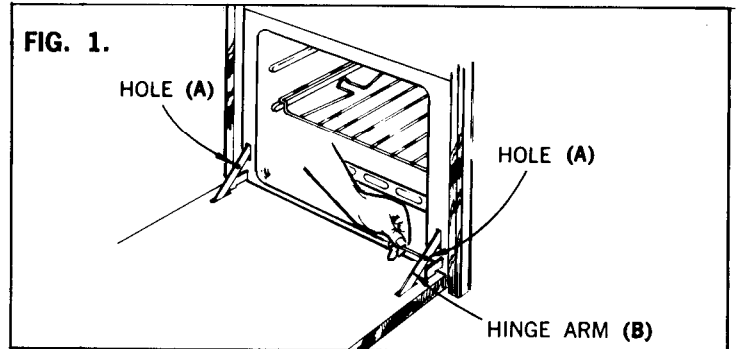
To set the 1-hour timer on models so equipped, turn the timer dial to the right (clockwise) to the desired number of minutes. At the end of the pre-set period a bell will sound.

NOTE: If the timer is to be set for less than 15 minutes, first turn the dial to 15 and then dial back (counterclockwise) to the lower setting.

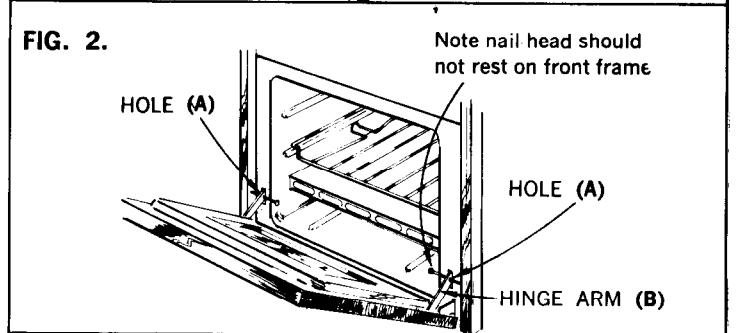
# Instructions For Removing Oven Door On Magic Chef R.V. Drop-In Ranges

1. With oven door in the full open position, insert nails into holes (A) in hinge arms (B).

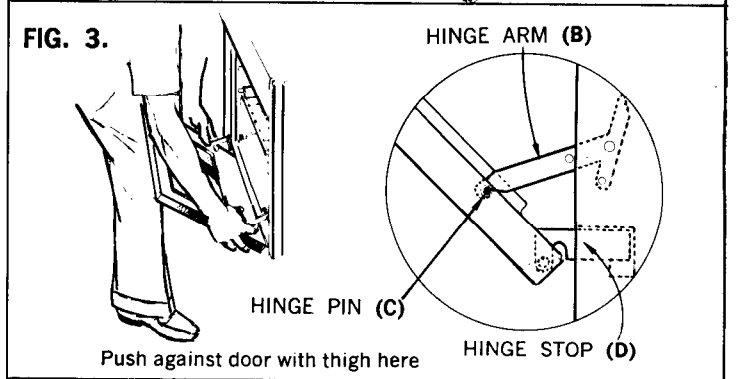
**NOTE:** To avoid chipping front frame, position nails so that the head does not rest on front frame (See Fig. 1.).



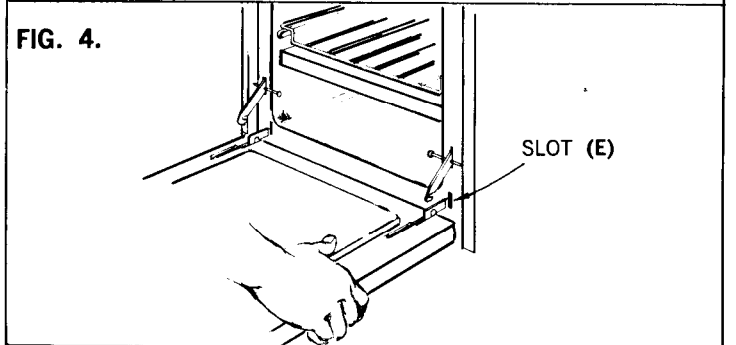
2. Close oven door until nails rest against front frame as shown in Fig. 2.



3. While pressing oven door toward the closed position with your thigh, lift up and snap out hinge arms (B) from hinge pin (C) as shown in Fig. 3.

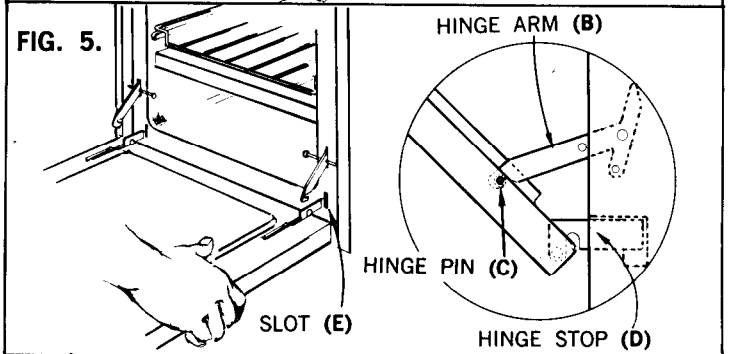


4. With hinge arms free from hinge pin, lower door and lift off as shown in Fig. 4.



## REINSTALLING OVEN DOOR

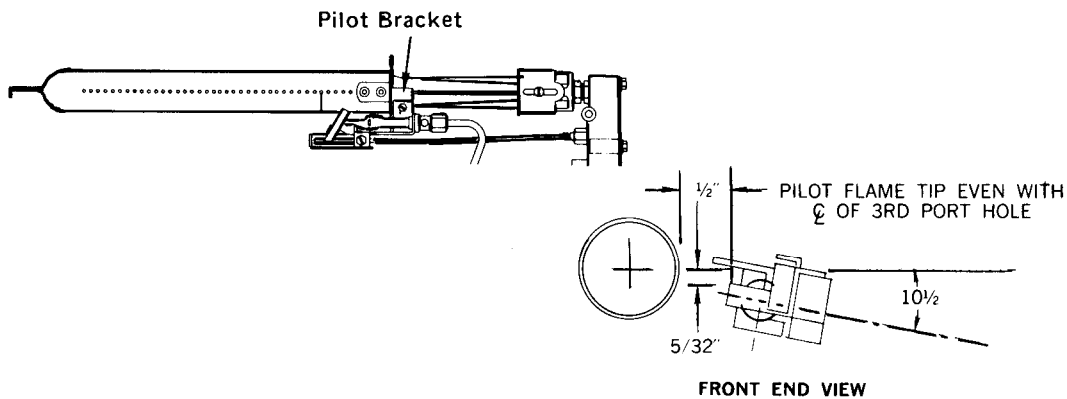
1. With oven door in open position insert the two hinge stops (D) into slots (E).
2. Begin closing door while lifting and guiding hinge arms (B) until they snap over hinge pin (C).
3. Remove nails and close door.



# What To Do To Save Unnecessary Service Calls

Covered in this section are some of the most common complaints — their causes and corrections. By making a few simple checks you may save the bother and expense of a service call.

CONDITION	CORRECTION
1. ■ Oven too hot (burns food) ■ Oven burner won't shut off ■ No gas to oven pilots	A. Check the pilot Select-A-Gas Key cartridge to be sure it's for the type of gas being used. (See pilot adjustment for instructions.)
2. ■ Oven slow heating up ■ Poor baking ■ Poor ignition of burners ■ Pilots won't stay lit ■ Popping sound from top burners ■ Carbon on pilot shield ■ Burner flame too low or too high	A. These conditions may be caused by a defective gas pressure regulator. Have the regulator tested by your gas dealer.
3. ■ Oven pilots will not light or stay lit	A. Be sure the pilots are adjusted correctly for type of thermostat being used. See pilot adjustment section. B. Check pilot tubings: may be kinked, clogged or leaking at fittings. C. Have gas pressure regulator tested. D. Be sure oven control knob is not in the "Pilot Off" position.
4. ■ Top burners won't light	A. Check and position top burners and flash tubing. B. Check pilot flame. C. Adjust air shutter, if equipped. See air shutter adjustment section. D. Clogged burner ports, clean with a toothpick.
5. ■ Oven burner won't light ■ Excessive oven temperature burns food ■ Pilot outage	A. Check to see that the constant pilot is lit. B. Pilot assembly may be out of position. Position pilot assembly. See illustration. (Eye-Level Range or Wall Oven Only) C. Oven pilot bracket not positioned properly could result in oven burner not cycling off at desired temperature. Bend pilot bracket to position pilot properly. Oven pilot should be approximately $5/32''$ below port holes on oven burner and the pilot lip at the third port hole. (Eye-Level Range or Wall Oven Only).





CONDITION	CORRECTION
6. ■ Gas smell	A. Check all connections with soapy water. This should be done at least every six months in recreational vehicles as vibrations due to travel may loosen connections.
7. ■ Cake rises higher on one side	A. Pans set too close to side of oven. Allow two inches from side. B. Range not level.
8. ■ Cakes burn on bottom	A. Oven too full for proper circulation (see baking instructions). B. Using pan with dark bottom
9. ■ Oven door not closing properly	A. Because of expansion and contraction of metal, sometime the oven door will slightly open at left or right hand corner. Adjustments can be made as follows:  Open oven door and slightly loosen four sheet metal screws holding the door panel to the liner.

## Care and Cleaning

To keep your range looking bright and new, wipe all surfaces after use with a warm detergent solution and soft cloth. This should be done as soon as the range cools.

### PORCELAIN ENAMEL

Some foods contain acid which will dull the finish of the porcelain. Vinegar, lemon juices, tomatoes, and milk are a few. To avoid this happening, simply wipe-up spills immediately.

Remember, the surface is glass and must be given consideration in cleaning. Steel-wool pads, wire scourers, or gritty cleansers will scratch and wear down the surface. Any gentle kitchen cleansing powder or chemical grease remover will do a good job. Yet not harm the finish.

### CHROME

The best way to clean chrome surface on the range is to wipe them with a damp cloth and then dry thoroughly. Stubborn stains may be removed with chrome polish.

### GLASS

Wipe cooled glass with detergent and hot water. Rinse and polish with soft cloth.

### ALUMINUM

A light steel-wool soap pad will bring back luster and clean any stubborn stains or food spots. Avoid use of lye or caustic solution on aluminum parts.

### BROILER PAN AND INSERT

As soon as food has been transferred to serving plates, sprinkle pan and insert with soap powder or liquid detergent and cover with damp cloth or wet paper towels. Drippings will steam and loosen while your meal is being served.

**NOTE:** If oven bottom is removed for cleaning or servicing, be sure that oven bottom is locked in place when it is put back into the range. Oven bottom can be removed for cleaning by pushing in on both sides and lifting front to release from side supports.

**CAUTION:** If a commercial oven cleaner is used protect aluminum gas tubing, thermostat sensing bulb and electrical components from the cleaners. (Masking tape is good for this.) Thoroughly rinse oven with a solution of 1 tablespoon vinegar to 1 cup of water.

If top burners are cleaned with any cleaning compound, care should be taken to see that all ports are opened up with a toothpick to insure proper operation. It is especially important that the lighter ports on the side of the burner head are kept clear.

### IMPORTANT: CHROME FINISHED MAIN TOPS

Due to certain atmospheric conditions and because of oxidation from the top pilot, the chrome top on your range may show signs of rust on the underneath side. This is especially true in areas of high humidity and salt air areas.

To help eliminate this condition, caution should be taken to make sure that the underneath side of the main top is kept dry in areas of high humidity where moisture accumulates. If you detect signs of rust, we have found it to be helpful to spray the underneath side with a coat of high heat tested rust-olium or silicone paint.

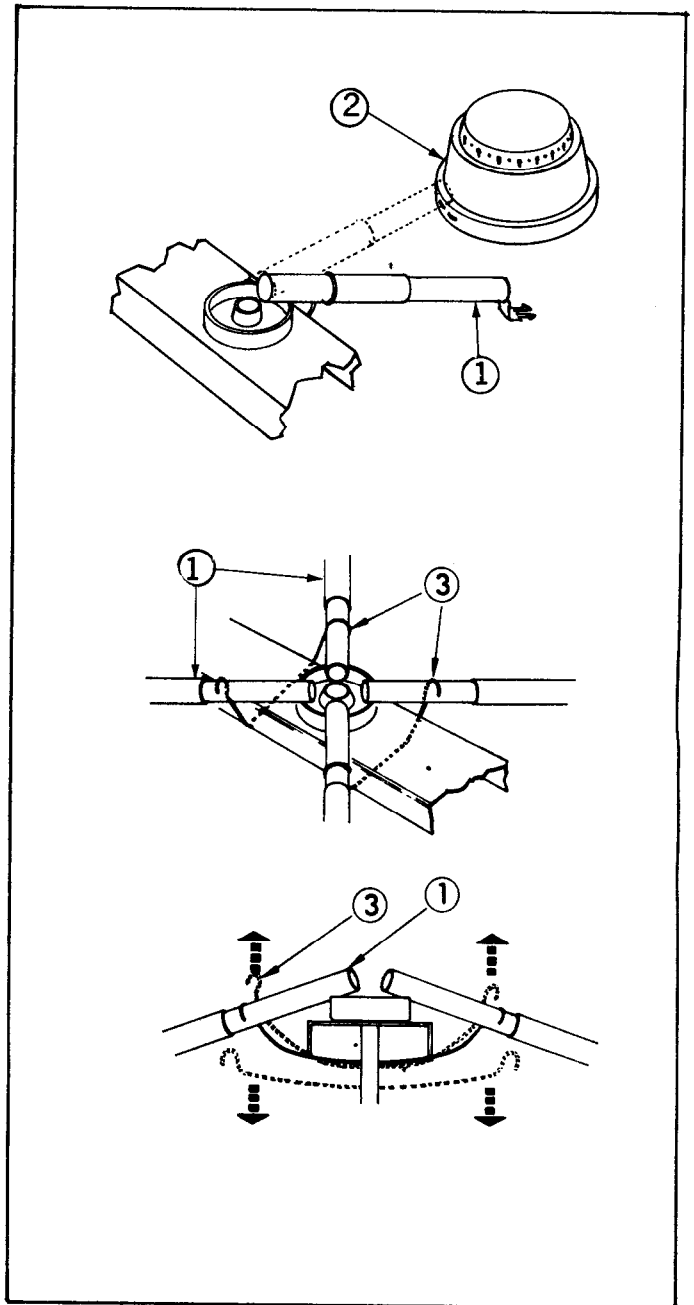
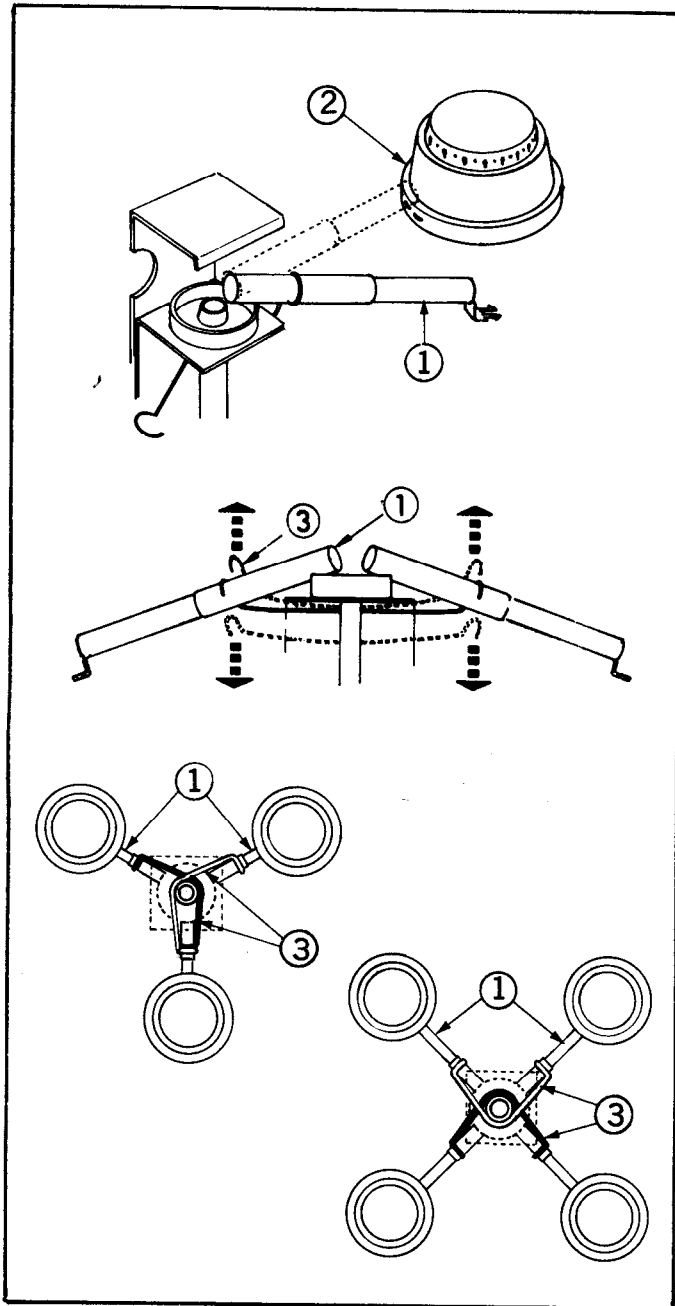
**CAUTION:** Remove top from range and spray in well vented area.

# INSTRUCTIONS

## FLASHTUBE HOLD-DOWN CLIPS

### 3 AND 4 BURNER MODELS

### 4 BURNER MODELS



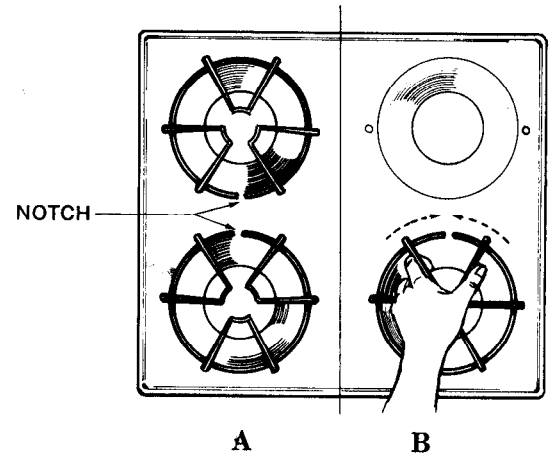
1. Remove flashtubes ① from top burners ② as shown in illustration.
2. Lift clips ③ up carefully removing one end at a time from flashtube ①.
3. To install clips reverse procedure.

## TOP BURNER GRATE REMOVAL

First note that the ring of the grate has been cut to allow spring back tension. This gap must always face toward the center of the main top (see illustration "A").

**CAUTION:** Care should be taken to see that all grates have been cooled before attempting to remove them.

To remove the top burner grates, grasp the cooled grate with either hand using your thumb and two or more fingers, place them inside the enclosed grate fingers (see illustration "B") then while lifting up, compress the grate ring together.



## Procedure For Ordering Parts

**Important:** The correct information will help us in expediting part orders and service to you.

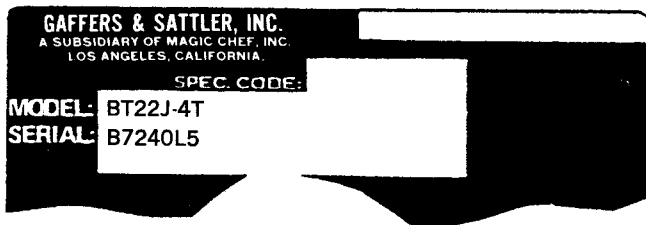
### A. HOW TO ORDER PARTS

1. Please give the complete model and serial number of the range when ordering parts or requesting service.
2. This information includes all prefix and suffix letters and all code numbers.
3. This information is found on the number plates.

### B. LOCATION OF NUMBER PLATE

1. The number plate is located on the bottom side of the burner box, underneath the main top on the Eye-level drop in and Surface units. On the Built-in models the number plate is located on the front frame behind the oven door.

2. Example:



### C. IDENTIFICATION OF PARTS

1. All parts should be properly identified.
2. Use the parts breakdown description to properly identify part or parts. This information is shipped with every range.

### SERVICE DATA

Enter all the information below and retain for handy reference. Copy the following information from the Rating Plate.

MODEL NO. \_\_\_\_\_

SERIAL NO. \_\_\_\_\_

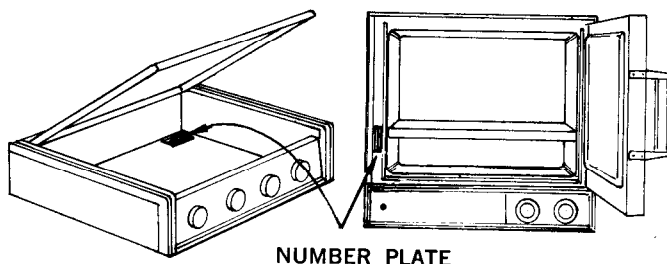
SPEC. CODE NO. \_\_\_\_\_

Be sure to mention all above numbers any time you call or write the company.

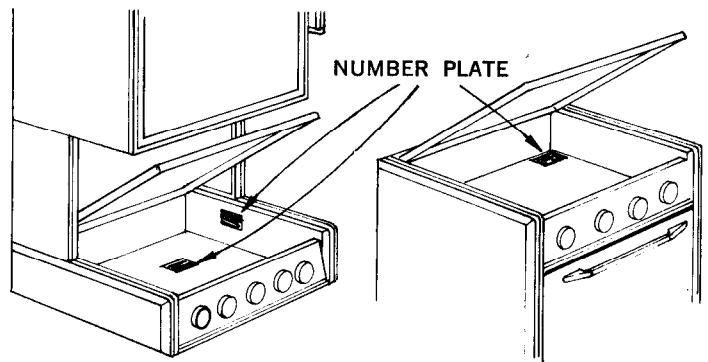
DEALER \_\_\_\_\_

DATE INSTALLED \_\_\_\_\_

SERVICE AGENCY \_\_\_\_\_



NUMBER PLATE



## PARTS DISTRIBUTORS

### *West of Rocky Mountains*

**GAFFERS & SATTLER/MAGIC CHEF**  
4851 So. Alameda Street  
P.O. Box 58468  
Los Angeles, California 90058  
(213) 232-4711

**SERVEX CORPORATION**  
*(Refrigerator parts only)*  
9620 Klingerman Street  
P.O. Box 3665  
So. El Monte, California 91733  
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**DON ERICKSON, INC.**  
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(213) 439-6858

### *East of Rocky Mountains*

**MAGIC CHEF, INC.**  
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P.O. Box 1145  
Elkhart, Indiana 46514  
(219) 264-9578

**MURPHY OF FLORIDA**  
940 Crevasse Street  
1-4 at U.S. 98 Exit  
Lakeland, Florida 33801  
(813) 853-3502

**SERVEX CORPORATION**  
*(Refrigerator parts only)*  
1601 Highland Blvd.  
P.O. Box 177  
Elkhart, Indiana 46514  
(219) 262-1541

**ALLTEX APPLIANCE**  
2710 Fiedler Court  
Dallas, Texas 7532  
(214) 358-4681

**PAUL'S AUTO GLASS CO.**  
221 Governor Street  
East Hanford, Conn. 06108

Printed in U.S.A.

# Installation Instructions

## FOR R.V. RANGES BT22J 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.

The installation of appliances designed for recreational vehicles must conform with state or provincial codes, or in the absence of such codes, with American National Standard for recreational vehicles, A119.2.

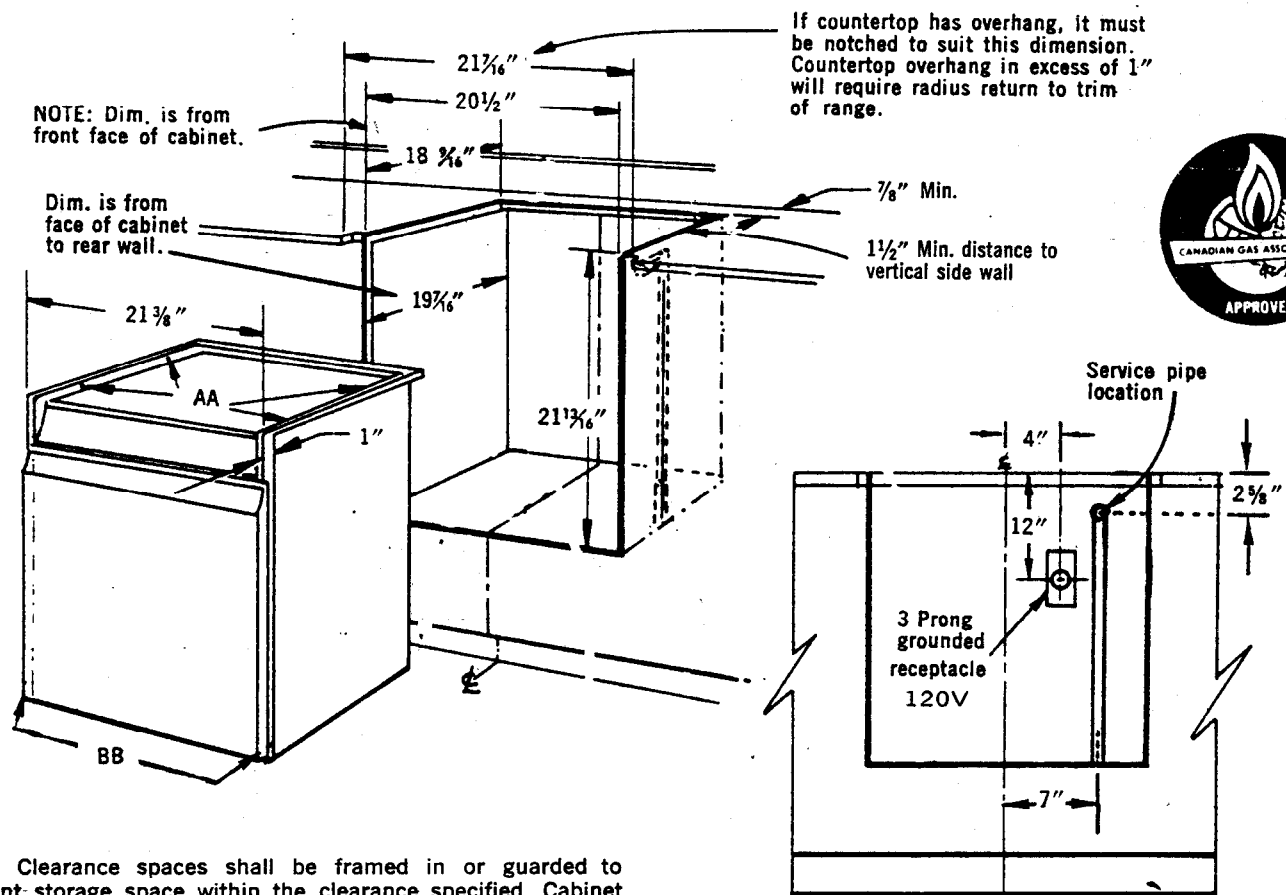
C.G.A. range must be installed in accordance with C.G.A. 10.1/CSAZ240.4 Standards, "Gas equipped recreational vehicles and mobile homes" and/or local codes having jurisdiction. Minimum clearance from countertop to combustible ceiling as approved by U.L. is 24" C.G.A. is 19".

### 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.



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.

**FRONT VIEW**  
Location of receptacle on ranges with oven light.

## INSTRUCTIONS FOR PROPER ADJUSTMENT

### THERMOSTAT

The oven thermostat in 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.

### TOP SECTION

1. Ranges shipped from the factory for use on L.P. gas only, have fixed orifices. No adjustment necessary.
2. **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. Remove thermostat knob to adjust top burner pilot.

### OVEN SECTION

1. **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 altitudes. 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.
2. There is no oven pilot adjustment on the 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 broil position, a constant modulated burner flame is maintained.

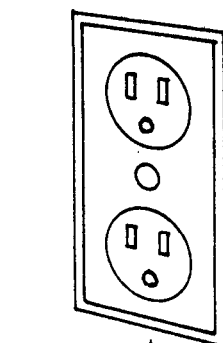
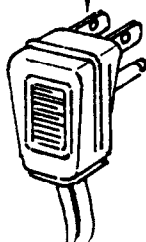
## ELECTRICAL REQUIREMENTS AND GROUNDING INSTRUCTIONS FOR 120V. 60HZ AC

### 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



GROUNDING TYPE WALL RECEPTACLE

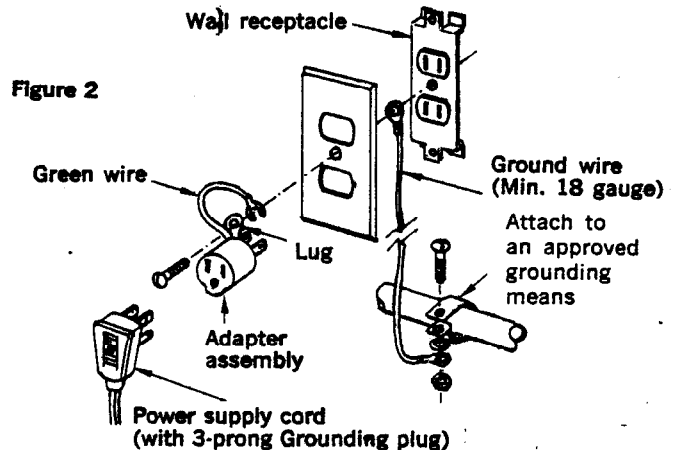
Figure 1

### ALTERNATE GROUNDING METHOD

If installing a 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.**



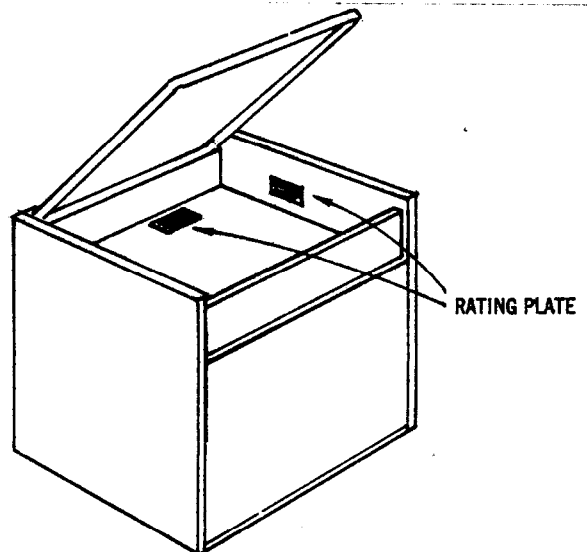
**NOTE:** A unit having an external electrical supply must be electrically grounded in accordance with National Electric Code, ANSI, C1-1975

### 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.

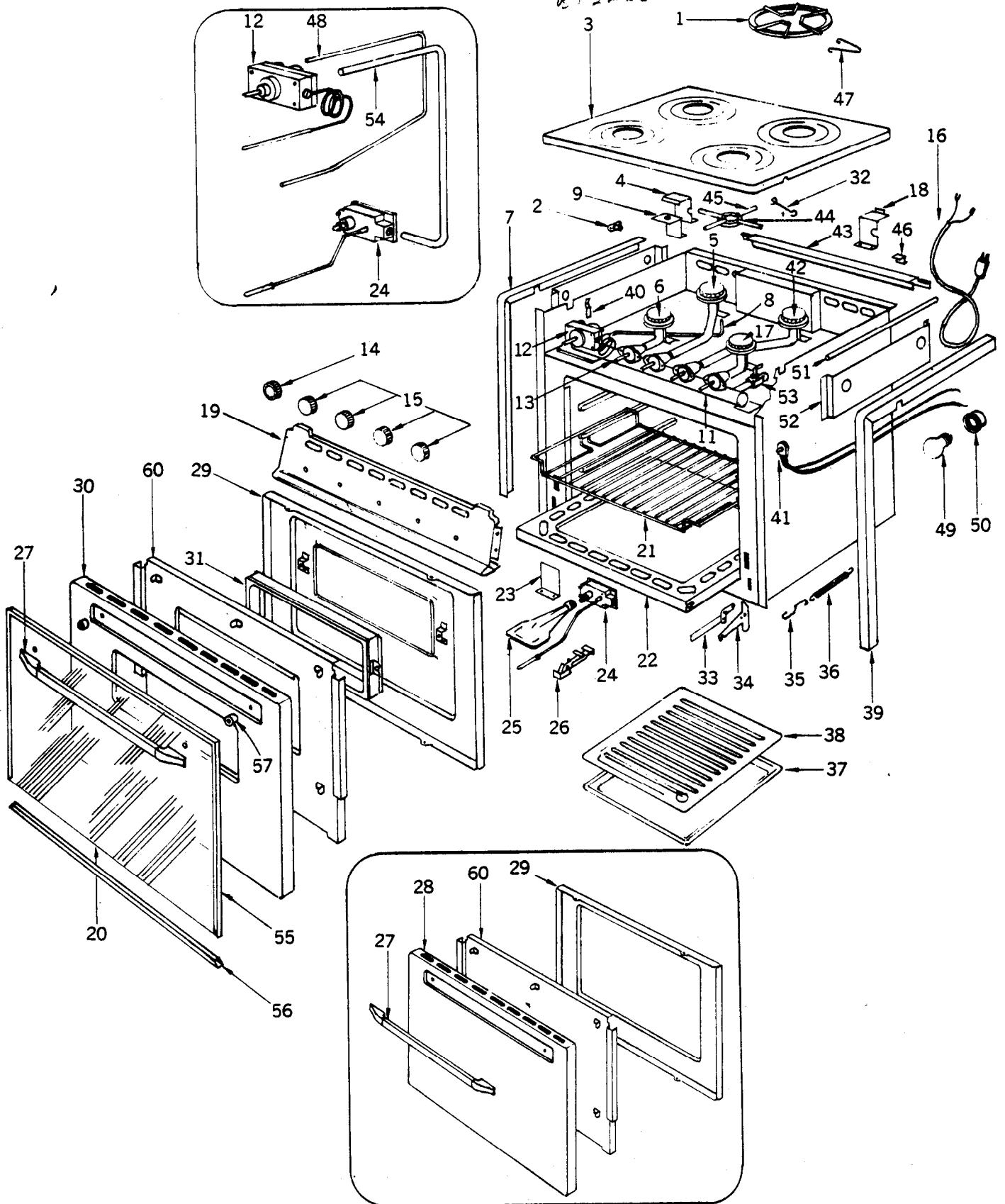


RATING PLATE

# MAGIC CHEF SERVICE PARTS LIST

RANGE SERIES BT22J-4T

BT22JS-4TVX



## RANGE SERIES BT22J-4T

KEY NO.	DESCRIPTION
1	Top grates
2	Tee nut (4)
3	Main Top
4	Top pilot shield
5	Left rear burner
6	Left front burner
7	Left side trim
8	Top pilot tube
9	Top pilot support
*10	Light switch shield
11	Manifold pipe
12	Thermostat
13	Top burner valve
14	Thermostat dial
15	Top burner knobs
16	Supply cord
17	Right front burner
18	Junction box
19	Manifold panel
20	Outside glass
21	Oven rack
22	Oven bottom
23	Broiler pan stop
24	Oven burner valve
25	Oven burner
—	Oven burner air shutter
26	Oven pilot
27	Oven door handle
28	Oven door panel
29	Oven door liner
30	Oven door panel (with window)
31	Window assembly
32	Flashtube hold down clip
33	Door hinge assembly R.H.
—	Door hinge assembly L.H.

KEY NO.	DESCRIPTION
34	Spring hinge arm
35	Oven door spring hook
36	Door spring
37	Broiler pan
38	Broiler pan insert
39	Side trim—Right
40	Main top hold down clip
41	Oven light switch
42	Right rear burner
43	Flue deflector
44	Lighter cup assembly
45	Flash tube
46	Main top rear spring
47	Grate clip
48	Pilot tubing
49	Oven light bulb
50	Oven light receptacle
51	Oven light harness tubing
52	Heat shield
53	Shut off valve
54	Gas supply tubing
55	Upper glass frame
56	Lower glass frame
57	Nylon spacer
*58	Vertical door seal
*58	Horizontal door seal
*59	Vertical Door seal strap
*59	Vertical door seal strap
60	Insulation retainer
*61	Thermostat inlet fitting

\*Not shown in drawing

### PARTS DISTRIBUTORS

#### *West of Rocky Mountains*

**GAFFERS & SATTLER/MAGIC CHEF**  
4851 So. Alameda Street  
P.O. Box 58468  
Los Angeles, California 90058  
(213) 232-4711

**SERVEX CORPORATION**  
*(Refrigerator parts only)*  
9620 Klingerman Street  
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# MAGIC CHEF®

Dear Consumer:

Your Magic Chef recreational vehicle range was carefully inspected and tested before shipping. To assure you further, we provide you with the Limited Consumer Protection Warranty set forth below.

## LIMITED CONSUMER PROTECTION WARRANTY MAGIC CHEF RECREATIONAL VEHICLE RANGE

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Subject to the limitations set forth below, we warrant your recreational vehicle range under normal use and repair against defects in workmanship or material for a period of one year from the date of installation.

Under this warranty we will replace any defective part at no cost or expense to you except for the costs of delivery and labor involved in the removal of the defective part and the installation of the replacement. The replacement part assumes the unused portion of this warranty.

This warranty applies only within the contiguous 48 states of the continental United States.

### LIMITATIONS.

1. Porcelain Enamel and Decorative Finishes. Porcelain enamel is actually glass fused on steel and will chip or craze if not properly cared for. This warranty does not apply to porcelain enamel or other finishes or to scratches in or discoloration of decorative finishes.

2. Consumable Items. This warranty does not apply to light bulbs or fluorescent tubes which must be periodically replaced in the course of routine maintenance.

3. External Factors. This warranty does not apply to

damage to the recreational vehicle range caused by misuse, failure to maintain the unit properly, accident, or act of God.

4. EXCLUSIVE WARRANTY. This limited written warranty is the only warranty made by Magic Chef, Inc. This limited warranty is in lieu of any other warranties or liabilities on the part of Magic Chef, Inc. except for implied warranties which are limited as to duration. Magic Chef, Inc. does not authorize any person to provide any other warranty or to assume any further obligation in connection with the sale of this Magic Chef range.

5. LIMITATION ON IMPLIED WARRANTIES. Implied warranties of merchantability or, to the extent applicable, fitness for a particular purpose are limited to one year, the same duration as the basic limited written warranty provided hereby. Some states do not allow limitations on how long an implied warranty lasts, so the above limitations may not apply to you.

6. CONSEQUENTIAL DAMAGES. Magic Chef shall not be responsible for any consequential damages caused by any defect in the range. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

If the range fails to operate properly, we ask you to do the following:

1. When requesting service, please be sure to give the model and serial numbers which are found on the rating plate of your range.
2. Contact your recreational vehicle dealer or contact a Magic Chef/Gaffers & Sattler Service Agency in your area or contact us directly to obtain the name, telephone number and address of your nearest Magic Chef/Gaffers & Sattler Service Agency.

West of the Rockies contact: Service Department, Gaffers & Sattler/Magic Chef

4851 S. Alameda St., Los Angeles, CA 90058

East of the Rockies contact: Service Department, Magic Chef, Inc.

28812 Phillips St., Elkhart, Indiana 46514

3. If our service agency does not repair your range to operate properly within the warranty period, please write us directly giving us all pertinent information so that we can assist you.

Sincerely,

MAGIC CHEF, INC.