



MAGIC CHEF, INC.

PAN PACIFIC DIVISION

INSTALLATION AND SERVICE MANUAL

MODEL NO. **727**, **727**_{WR}, **P727**, **P727**_{WR}

YOUR RANGE has been designed to give you dependable and economical service. Read these instructions and suggestions carefully. Keep them for ready reference in the future. You are assured that we have a continuous interest in the satisfactory operation of your range. Please write us at any time if we can be of assistance to you.

THE MODEL NUMBER of your range is stamped on the number plate. ALWAYS give this model number complete with SERIAL NUMBERS in any communication concerning your range.

In any communication please
write to the following address:

SERVICE DEPT.
MAGIC CHEF, INC., PAN PACIFIC DIVISION
245 N. VINELAND
CITY OF INDUSTRY, CALIF. 91744
TELEPHONE: (213) 330-6878

warranty ON YOUR MAGIC CHEF RANGE

We guarantee the original purchaser of every MAGIC CHEF range that all parts of our manufacture are free from defects in material and workmanship, under normal use and service; our obligation under this guarantee being limited to exchanging any part or parts which may prove defective within 90 days from date of delivery to the original purchaser, and which our examination shall disclose to our satisfaction to be thus defective. This guarantee does not apply to porcelain enamel or other finishes, any porcelain part appearing to have defects in material or workmanship beyond commercially accepted standards, upon our examination and as determined by us, will be replaced without charge provided it has not been subjected to abuse of any kind and has not been in use for a period exceeding ninety days. Operating parts "not of our manufacture" including thermostats, timers, clocks, rotisseries, et cetera, are subject to no-charge replacement if, when properly adjusted they fail within one year after date of range installation. We will not be responsible for labor charges or transportation charges incidental to the replacement of any part or parts.

These guarantees herein are in lieu of all other warranties, expressed or implied, and of all other obligations or liabilities on our part, and we neither assume nor authorize any other person to assume for us other liability in connection with the sale of MAGIC CHEF ranges.

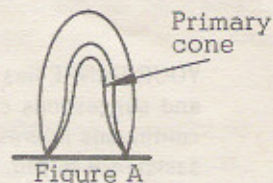
This guarantee will not apply to any range which has been subject to accident, abuse, misuse, or installed or subjected to voltage or circuit characteristics differing from those shown on the serial plate.

 **MAGIC CHEF**
PAN PACIFIC DIVISION

INSTRUCTIONS FOR PROPER ADJUSTMENT & CLEANING

TOP SECTION

1. When range is equipped with coaxial orifices, it is shipped from the factory for use on L.P. gas. On natural gas, the orifices are to be opened approximately $7/8$ of a turn counter-clockwise to get the proper rate. The flame (primary cone) will be approximately $5/8$ inch long on natural gas and $1/2$ inch long on L.P..
2. Air shutters on top burners are to be adjusted so that each cone of the flame is separate 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 cones 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 burners is within 4 seconds. See Number 2 above if lighting is difficult.



OVEN SECTION

1. To adjust pilot: For adjustment of automatic pilot see separate lighting instructions furnished by manufacturer of pilot.
2. To adjust main burner: When oven is equipped with a coaxial orifice it is sent from the factory for use on L.P. gas. On natural gas the orifice is to be opened approximately $7/8$ of a turn counter clockwise to get the proper rate. The main burner when adjusted to the proper rate will have a flame (primary cone) approximately $7/16$ inch long on natural gas and $3/8$ inch long on L.P.. The air shutter on the main burners is to be adjusted so that each cone of the flame is separate and distinct. See Figure A.

IMPORTANT: The thermostat on this range does not have a by-pass setting. It will cycle off and on at all temperature settings. No by-pass adjustment is necessary.

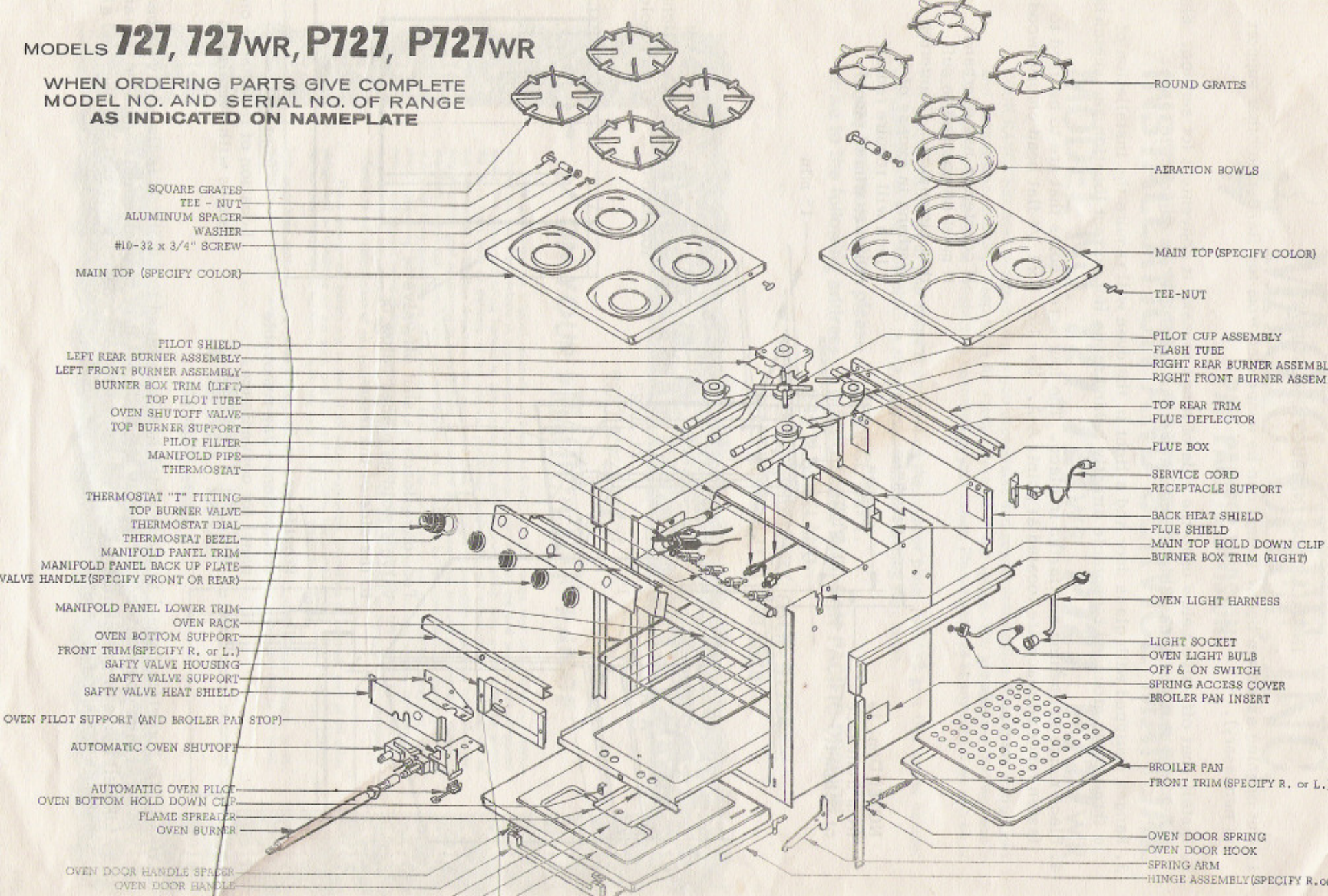
CLEANING INSTRUCTIONS AFTER RANGE IS IN USE

1. To assist in cleaning the area under the top burners, the main top has been hinged from the back so it can be raised. Care should be taken during the cleaning operation that you do not touch the hot pilot shield. Also when the cleaning operation is completed be sure the flash tubes are all in place.
2. If top burner heads are cleaned with any cleaning compound, care should be taken to see that all ports are opened up with a tooth pick to insure proper operation. It is especially important that the lighter ports on the side of the burner head are kept clear.
3. Spill overs or spotting in oven or broiler are more easily removed if done promptly after they occur. Never wash procelain while warm. Never use cleaning powder containing grit or acid.

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. The front return flange on the oven bottom must hook under the front support and locked into place to prevent warpage.

MODELS 721, 721WR, P721, P721WR

WHEN ORDERING PARTS GIVE COMPLETE
MODEL NO. AND SERIAL NO. OF RANGE
AS INDICATED ON NAMEPLATE



ROUND GRATES

AERATION BOWLS

MAIN TOP (SPECIFY COLOR)

TEE-NUT

PILOT CUP ASSEMBLY

FLASH TUBE

RIGHT REAR BURNER ASSEMBLY

RIGHT FRONT BURNER ASSEMBLY

TOP REAR TRIM

FLUE DEFLECTOR

FLUE BOX

SERVICE CORD

RECEPTACLE SUPPORT

BACK HEAT SHIELD

FLUE SHIELD

MAIN TOP HOLD DOWN CLIP

BURNER BOX TRIM (RIGHT)

OVEN LIGHT HARNESS

LIGHT SOCKET

OVEN LIGHT BULB

OFF & ON SWITCH

SPRING ACCESS COVER

BROILER PAN INSERT

BROILER PAN

FRONT TRIM (SPECIFY R. or L.)

OVEN DOOR SPRING

OVEN DOOR HOOK

SPRING ARM

HINGE ASSEMBLY (SPECIFY R. or L.)

SQUARE GRATES

TEE - NUT

ALUMINUM SPACER

WASHER

#10-32 x 3/4" SCREW

MAIN TOP (SPECIFY COLOR)

PILOT SHIELD

LEFT REAR BURNER ASSEMBLY

LEFT FRONT BURNER ASSEMBLY

BURNER BOX TRIM (LEFT)

TOP PILOT TUBE

OVEN SHUTOFF VALVE

TOP BURNER SUPPORT

PILOT FILTER

MANIFOLD PIPE

THERMOSTAT

THERMOSTAT "T" FITTING

TOP BURNER VALVE

THERMOSTAT DIAL

THERMOSTAT BEZEL

MANIFOLD PANEL TRIM

MANIFOLD PANEL BACK UP PLATE

VALVE HANDLE (SPECIFY FRONT OR REAR)

MANIFOLD PANEL LOWER TRIM

OVEN RACK

OVEN BOTTOM SUPPORT

FRONT TRIM (SPECIFY R. or L.)

SAFETY VALVE HOUSING

SAFETY VALVE SUPPORT

SAFETY VALVE HEAT SHIELD

OVEN PILOT SUPPORT (AND BROILER PAN STOP)

AUTOMATIC OVEN SHUTOFF

AUTOMATIC OVEN PILOT

OVEN BOTTOM HOLD DOWN CLIP

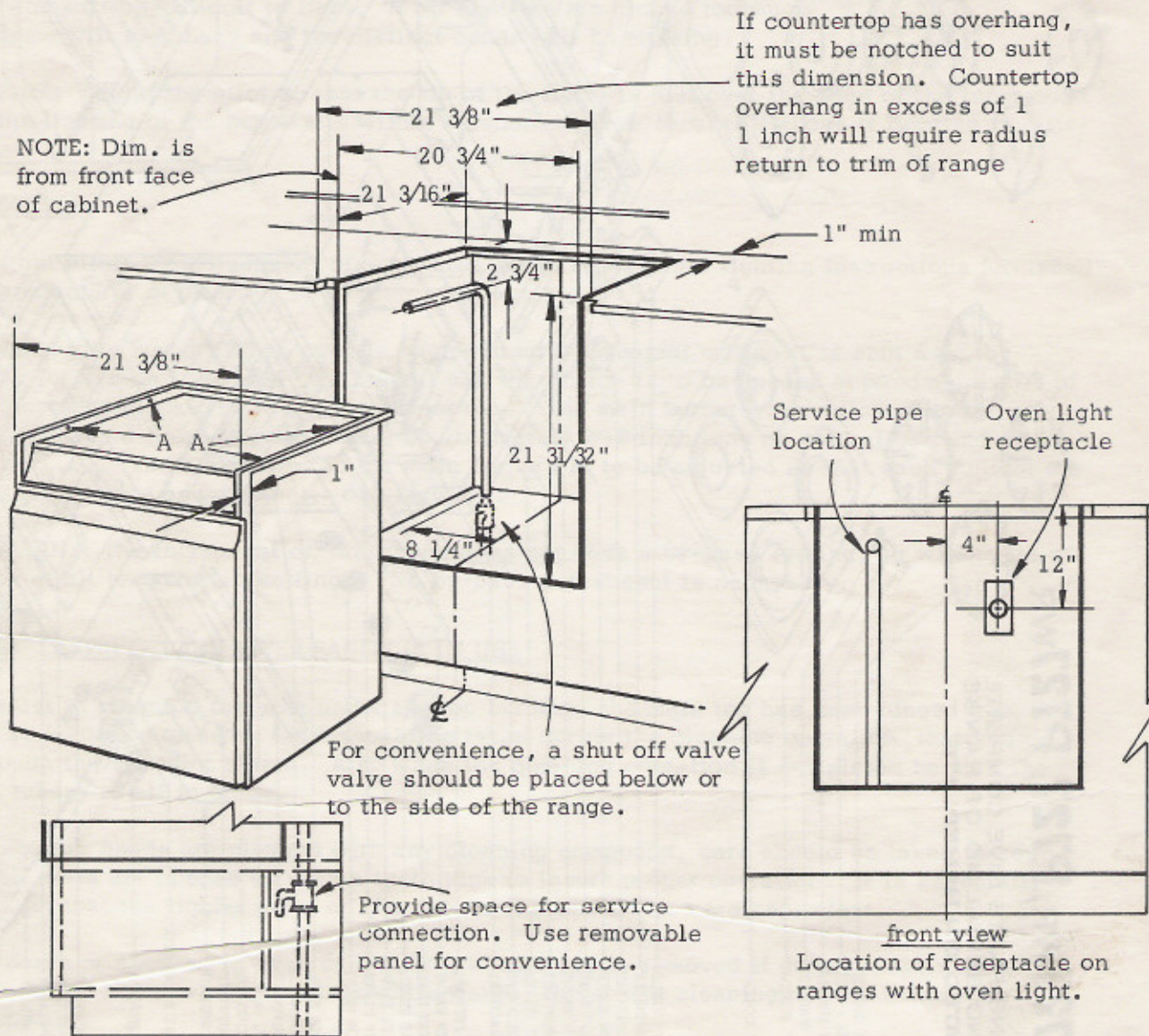
FLAME SPREADER

OVEN BURNER

OVEN DOOR HANDLE SPACER

OVEN DOOR HANDLE

1. Cut opening as shown below (Range can be suspended from top flange; no other support is necessary).
2. Install shut off valve below or to the side of range to make it convenient for service. Shut off valve should be accessible through drawers or doors that are adjacent to range.
3. Ranges equipped with glass door and a light in the oven will require the installation of a three prong grounded receptacle directly behind range (for correct location see sketch below).
4. Place range in opening and fasten in place. The four screw holes that are to be used to fasten range in place are located at points A-A. Use No. 8 x 1/4 flat head chrome wood screws.



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.

ADJUSTMENT INSTRUCTIONS

COMPACT ALL-TEMP

OVEN HEAT CONTROL

FOR THE INSTALLER

IMPORTANT: THESE CONTROLS HAVE NO BY-PASS SETTING. THEY WILL CYCLE OFF AND ON AT ALL TEMPERATURE SETTINGS. NO BY-PASS ADJUSTMENT IS NECESSARY.

Because gas conditions vary in different localities, two basic adjustments for the COMPACT ALL-TEMP system should be made to insure proper operation when the range is installed. These two adjustments, which are for the PILOT UNIT, are the Constant Pilot and the Heater Pilot. The gas flow to the Constant Pilot is controlled by either the Constant Pilot Adjusting Screw on the 58 SERIES SAFETY CONTROL or the red-colored Constant Pilot Adjusting Screw on the thermostat. Check your particular range on this. (If in doubt, trace the $\frac{1}{8}$ " Constant Pilot tubing to the Constant Pilot Adjusting Screw.) The Heater Pilot gas is controlled by the green-colored Heater Pilot Adjusting Screw on the Compact thermostat.

CONSTANT PILOT

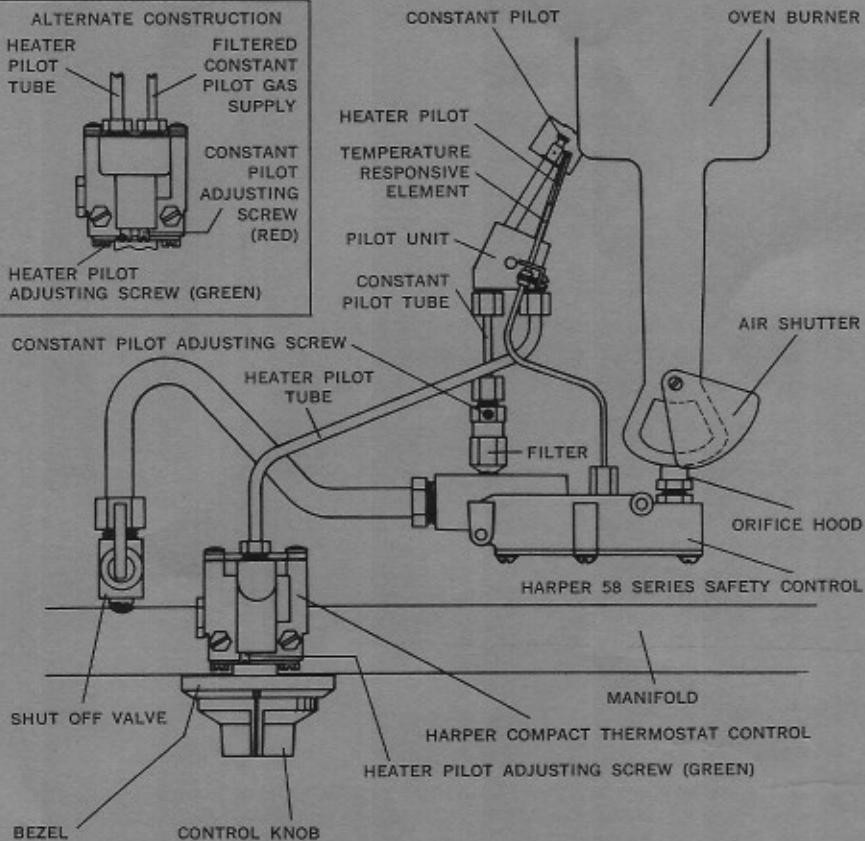
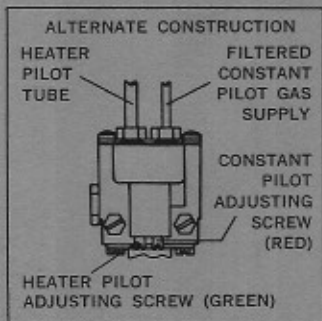
- A. Open Shut Off Valve on SAFETY CONTROL gas supply line.
- B. Using screwdriver, open Constant Pilot Adjusting Screw by turning counterclockwise. (If Constant Pilot Adjusting Screw is located on the thermostat, the Control Knob and Bezel will have to be removed to make this adjustment.) Light Constant Pilot with a match.
NOTE: The air must be bled from the system in order to light the Constant Pilot.
- C. Adjust Pilot Valve for maximum flame without yellow tipping.

HEATER PILOT

- A. Turn Control Knob to the 300°F. temperature setting on the Control Knob dial. This permits gas to flow through the Heater Pilot Tube to the Heater Pilot where gas is ignited by the Constant Pilot.
- B. Remove Control Knob and Bezel.
- C. Using screwdriver, rotate slotted Heater Pilot Adjusting Screw (Green) until pilot flame just envelopes Temperature Responsive Element. Turning counterclockwise increases the flame.
- D. Replace Bezel and Control Knob.

Make any air shutter adjustment for oven burner flames as recommended in range manufacturer's burner adjustment instructions.

(See diagram on reverse side)



HARPER-WYMAN COMPANY

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