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MPD 56281

LP GAS DROP-IN COOKTOPS

D, DA, DA-PE Except HP Models
 PROTECTED BY U.S. PATENTS D393,774, D393,567, D393,501, D393,502

ENGLISH

•Installation •Operation •Maintenance

Effective 8/23/04

SAFETY ALERT SYMBOLS

Safety Symbols alerting you to potential personal safety hazards. Obey all safety messages following these symbols.

WARNING
 avoid possible injury or death

CAUTION
 avoid possible injury and/or property damage

FOR YOUR SAFETY

READ ALL INSTRUCTIONS BEFORE OPERATING APPLIANCE

Installer: Provide these instructions to the consumer.
Consumer: Keep documents for future reference.

WARNING FIRE OR EXPLOSION

FOR YOUR SAFETY WHAT TO DO IF YOU SMELL GAS

- Open windows.
- DO NOT touch any electrical switch, or use any phone or radio in vehicle.
- Extinguish any open flame.
- Evacuate ALL persons from vehicle.
- Shut off gas supply at gas container or source.
- DO NOT start vehicle's engine or electric generator.
- Contact nearest gas supplier or qualified Service Technician for repairs.
- If you cannot reach a gas supplier or qualified Service Technician, contact the nearest fire department.
- DO NOT turn on gas supply until gas leak(s) has been repaired.

FOR YOUR SAFETY

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WARNING

- Improper installation, adjustment, service or maintenance can cause injury, property damage or death. Refer to this manual. For assistance or additional information, consult a qualified installer, service agency, manufacturer or the gas supplier.

WARNING EXPLOSION OR FIRE

- Shut off all gas appliances and pilot lights when refueling gasoline tanks, LP tanks or when vehicle is in motion.
- Atwood/Wedgewood gas operated cooking appliances are for use with LP gas only, and for installation in recreational vehicles only (e.g. travel trailers, motor homes, tent campers, etc.).

WARNING

CARBON MONOXIDE POISONING

- Do not use any cooking appliance for space heating because of potential danger to occupants of the vehicle and damage to operating components of the cooktop.
- A window or air vent should be open slightly while using any cooking appliance. Gas flame consumes oxygen which must be replaced to assure proper combustion.

NOTE TO CONSUMER:

Have the installer or dealer show you where the main gas shut off valve is located so that you will know how and where to turn off the gas supply when necessary.

CONTENTS

Safety Information	1
Installation	1-2
Cabinet & Counter Cut Out Chart	2
Operation	2-3
Storage	3
Maintenance	3
Parts Identification	4-6
Warranty	10

INSTALLATION

Appliance intended for use inside or temporary use outside the recreational vehicle. Appliance for use only with recreational vehicle with which it is supplied. Do not store appliance outdoors. **Electronic Ignition models are for indoor use only.**

Installation must conform with local codes or in the absence of local codes, with the American National Standard for Recreational Vehicles, ANSI/A119.2 and Article 551, ANSI/NFPA 70. In Canada, installation must conform with CSA Z240.4.2-M.

WARNING

FIRE, EXPLOSION, BURN INJURY CARBON MONOXIDE POISONING

- The cooking appliance must be completely separated and/or sealed from other air moving or air consuming devices such as, but not limited to, furnaces, microwave ovens, clothes dryers, cooling fans and doors or drawers in common cabinets. Failure to do so will affect the appliance(s) combustion air supply by creating either a negative or positive draft.
- NEGATIVE DRAFT caused by air moving appliances may draw the top burner flame down into or toward the cooktop resulting in cooktop damage, burn hazard, explosion possibility and/or carbon monoxide buildup.
- POSITIVE DRAFT may blow out the top burner flame during use resulting in an explosion and/or fire hazard and/or injury to the occupants of the vehicle.
- Do not operate the appliance in excessive windy conditions as this may cause a negative or positive draft.

- For proper operation of your cooking appliance:
THE CABINET MUST BE
 - properly constructed.
 - squared to the countertop and cabinet face
 THE OPENING IN CABINET MUST BE
 - level from side to side and front to rear
- The cabinet opening must be constructed so that no combustible material can be placed next to the cooktop sides. If there is a gap between the cooktop and an adjacent cabinet, the gap must be closed prior to installing the cooktop.

**⚠ WARNING
FIRE**

- 30 inches is the *minimum vertical distance to combustible material* above the cooktop stove. This distance may be reduced by using non-combustible construction in accordance with Table 2-6.7.2 in ANSI A119.2.

- Cabinet dimensions needed for each model are shown in **CABINET & COUNTER CUT OUT CHART**. The cabinet cut-out must be located with respect to the minimum clearances to combustible materials as noted. When planning the location consider curtains or other combustible materials installed around the cooktop.
- When the cabinet has been prepared according to the dimensions given and the gas line is in place, remove the cooktop from its packaging and position the cooktop in the opening.
- Verify that the cooktop is level from side to side and front to rear.
- Drop-In:** Secure the burner box assembly in place with wood screws (not supplied).
D26-SV: Slip right hand of unit under counter so that the valve shafts protrude through the two 1" diameter holes in the counter. Secure to the counter with (4) sheet metal screws (not supplied).
D26-SLG: Drop unit into cutout, secure to counter with (4) #6 flat head wood screws (not supplied).
- Make the gas connection. All openings in the cabinetry around the gas line must be closed at time of installation. DA-PE models with electronic ignition: Complete the electrical connections as shown in the **WIRING DIAGRAM**. For galley slide-out applications, it is highly recommended that the negative 12 volt connection be connected directly to the battery. Voltage supply must be between 9 and 13 VDC. Appliance electrical rating is 12VDC, 0.6A during sparking.

- Turn on the gas supply.

**⚠ WARNING
EXPLOSION OR FIRE**

- Do not use matches, candles or other sources of ignition to test fittings and gas lines for leaks.

- Check all connections for gas leaks using a non-corrosive leak detection fluid. Do not use a soap and water solution. Leak test in excess of 8 oz. per square inch (1/2 psi) of air pressure will invalidate warranty.
- a. **D-26SV:** Attach cam lock fastener (supplied) to a bracket constructed by the manufacturer (not supplied). Determine area to mount bracket in upper portion of van that is secure and unobstructed. Unfold the cover and guards to determine the location of the keyhole shaped slot in the upper guard. Attach assembly. Apply control label to counter before installing burner knobs.
- b. **Drop-In:** Remove the cooktop top and burner grates from packaging and install grates:
- a. **SINGLE & DUAL RECTANGULAR WIRE grate models**
3 burner Install the rubber feet on corner grate legs, and install the grates on the stove top. From the underside of the cooktop, install the spring clips over the protruding grate legs. Squeeze the edges of the clips together and slip over the ends of the burner grate as needed.
2 burner Install rubber feet on corner grate legs. From the top, press spring clips into holes of cooktop. Install grate onto cooktop, engaging middle legs into spring clips.
- b. **ROUND WIRE grate models** - squeeze opposite sides of the grate together and insert the legs into the holes in the stove top from above the stove top.
- c. **STAMPED STEEL grate models** - place one side of the grate in the burner well, ensuring that the clip engages the emboss in the side. Gently press the other end of the grate downward to "snap" the grate into place.
- REPLACE THE COOKTOP TOP**
Drop-In: Position the cooktop top in place; install the thumb screws (supplied) through the cooktop top. Tighten securely. On DAS models, press the top downward until it "snaps" in place on both sides. Slide the knobs over the valve stems to complete the installation. Your cooktop is now ready for operation.

**⚠ CAUTION
PRODUCT DAMAGE HAZARD**

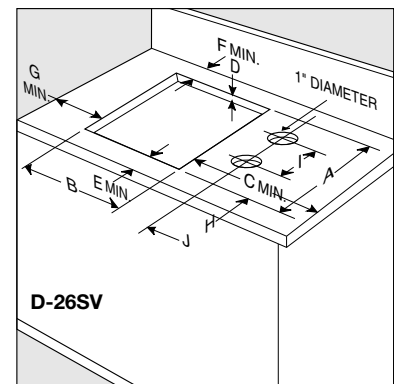
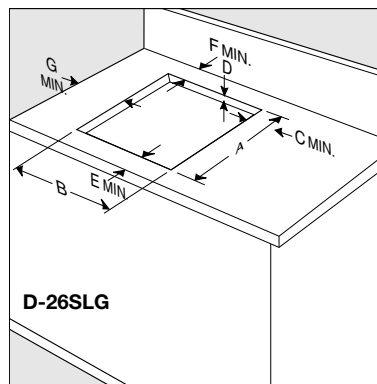
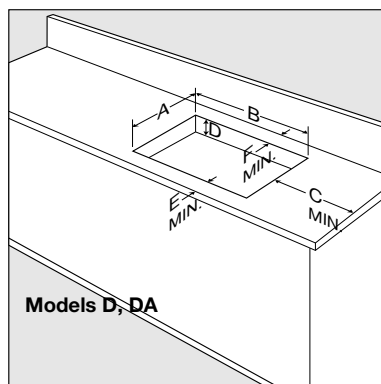
- Connect to 12VDC service only.
- Do not connect to a circuit fused for more than 3 amps.
- Do not hi-pot cooktop unless electronic ignition system has been disconnected.

**⚠ WARNING
FIRE**

- Gas line material inside the burner box must be rated for a minimum of 300°F operation.

ADDITIONAL WARNING ADDED 8.23.04

CABINET & COUNTER CUT OUT CHART



CUT OUT DIMENSIONS	A	B	C	D	E	F	G	H	I	J
D, DA Models - 2 Burners	11-5/8"	16-3/8"	2-1/4" ♦	3-1/8" ▶	3/4" ♦	4-3/4" ♦				
D, DA Models - 3 Burners	16-1/16"	19-3/16"	2-1/2" ♦	3-1/8" ▶	2-3/8" ♦	4" ♦				
D-26SLG	19"	14-1/8"	5/8" ♦	4-1/2" ▶	3/4" ♦	2-3/4" ♦	3"			
D-26SV	11-5/8"	16-3/8"	4-3/8" ♦	3-1/8" ▶	1" ♦	1-1/8" ♦	4-1/4"	3-1/4"	4-3/4"	2-1/4"

♦ Minimum dimension ▶ Overall depth of cooktop

BURNER OPERATION



WARNING BURN INJURY, FIRE AND/OR EXPLOSION

- Do not heat unopened containers. They could explode. The hot contents may cause burns and container particles may cause injury.
- Do not use the cooktop for warming or heating the vehicle. You could be burned or injured, or a fire could start.
- Do not store flammable materials on, in, or near cooktop. Any fumes can create an explosion and/or fire hazard.
- Do not operate cooktop if it is damaged or not working properly.
- Know where your vehicle's main LP gas shutoff is located.
- Verify sufficient gas supply before attempting to light any top burner. Air in the gas supply line will significantly delay burner ignition, and a burner may light unexpectedly as the air in the line clears out and is replaced by LP gas; this unexpected ignition may burn you. Air may be introduced into the supply line when the vehicle gas bottle is replaced, during servicing of other gas appliances, etc.
- If any burner should extinguish (after initially lighting or due to accidental blow-out), turn all burner knobs clockwise ↻ to OFF and WAIT FIVE (5) MINUTES before again attempting to light the burner.
- Do not touch top burners, burner grates, or areas near top burners during and after use. Do not let clothing or other flammable materials contact top burners or areas near top burners until they have sufficient time to cool.
- Pans must be large enough to contain food. Heavy splattering or spillovers left on the cooktop can ignite and burn you.
- Be sure that glass cooking utensils are safe for use on the cooktop. Only certain kinds of glass utensils are suitable for surface or top burner use without breaking due to sudden changes in temperature.
- Never leave top burners unattended. A boil over may result, causing smoke or grease spillovers that may ignite.
- Turn pan handles inward, but not over other top burners. This reduces the chance of burns due to bumping pan.
- Grease is flammable. Never allow grease to collect around top burners or on cooktop surface. Wipe spillovers immediately.
- Do not use water on grease fires. Never pick up a flaming pan. Smother a flaming pan with a tight-fitting lid or cookie sheet. Flaming grease outside of the pan can be extinguished with baking soda or a multipurpose dry chemical or foam-type fire extinguisher.
- Use care when lighting a top burner by hand. If the burner lights unexpectedly, or your hand is close to burner, you may be burned.
- Burner flame should not extend beyond the edge of the cooking utensil. The flame could burn you and cause poor cooking results.
- Control knobs must be turned OFF when not cooking. Someone could be burned or a fire may start if a burner is accidentally left ON.
- Do not touch top burners, burner grates, or areas near top burners during and after use. Do not let clothing or other flammable materials contact top burners or areas near top burners until they have sufficient time to cool.
- Pans must be large enough to contain food. Heavy splattering or spillovers left on the cooktop can ignite and burn you.
- Be sure that glass cooking utensils are safe for use on the cooktop. Only certain kinds of glass utensils are suitable for surface or top burner use without breaking due to sudden changes in temperature.
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- Do not use water on grease fires. Never pick up a flaming pan. Smother a flaming pan with a tight-fitting lid or cookie sheet. Flaming grease outside of the pan can be extinguished with baking soda or a multipurpose dry chemical or foam-type fire extinguisher.
- Use care when lighting a top burner by hand. If the burner lights unexpectedly, or your hand is close to burner, you may be burned.
- Burner flame should not extend beyond the edge of the cooking utensil. The flame could burn you and cause poor cooking results.
- Control knobs must be turned OFF when not cooking. Someone could be burned or a fire may start if a burner is accidentally left ON.

1. Check that gas is on at shutoff valve.

2. LIGHTING Top Burners:

- All burner controls operate counter-clockwise ↺ and must be pressed inward (toward the cooktop) to turn ON or LITE. Do not attempt to light more than one burner at a time.
- IMMEDIATELY light the burner by holding a lit match or a hand-held spark igniter designed for this purpose near the burner ports.
- To extinguish the top burner flame, turn the appropriate burner knob clockwise ↻ to OFF.

LIGHTING Top Burners with electronic ignition:

- Turn the appropriate burner knob counterclockwise ↺ to ON or LITE. This will automatically activate the ignition system, and all burners will begin to spark repeatedly. This is the "clicking" sound you will hear. The burner will light within five (5) seconds.
- To extinguish the top burner flame, turn the appropriate burner knob clockwise ↻ to OFF.
- If 12 VDC power is not available to the ignition module for any reason, the top burners may be lit manually. See instructions in "Lighting Top Burners".



CAUTION PRODUCT DAMAGE HAZARD

- Do not cook with the control knob set in the LITE position. Damage to the ignition module and burner electrodes may result.
- Do not use oversized cookware. The pan should not be more than one inch larger than the burner grate. The maximum pan size is a 10-inch skillet. Oversized cookware will cause excessive heat build-up in the stove top and will result in damage to the burner grate, burner and cooktop.
- Do not use a broiler pan, griddle, or any other large utensil which covers more than one (1) top burner at a time. This will create excessive heat which may cause melting, sooting or discoloration damage to the burner grates, cooktop top, or utensils.
- Do not leave an empty utensil, or one which has boiled dry, on a hot top burner. The utensil could overheat and damage the utensil or the cooking appliance.

STORAGE

Dry all surfaces and burner box, then spray surfaces with PAM or oil base substance to preserve the surface from rusting during storage. Before using, clean oil off surface of appliance.

MAINTENANCE

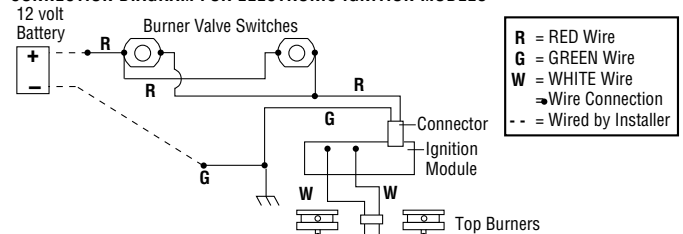
The owner's cooking habits and cleanliness will affect the operation of the cooktop. Proper installation and care will help keep your cooktop looking and operating like new. Most cleaning can be performed using normal household items.



WARNING BURN INJURY, FIRE AND/OR EXPLOSION

- All controls must be OFF, the cooktop cool before cleaning.
- All cooktop surfaces, burner grates and burners must be cool before cleaning or disassembling cooktop.
- Do not use oven cleaners, bleach, or rust removers on the cooktop or burner grates.
- Do not obstruct the flow of combustion and ventilation air.
- Keep appliance area clear of combustible materials, gasoline and other flammable vapors and liquids.

CONNECTION DIAGRAM FOR ELECTRONIC IGNITION MODELS





CAUTION
PRODUCT DAMAGE HAZARD

- Clean all surfaces quickly after boil overs or spillovers.
- Use warm soapy water only to clean the burner grates, cooktops, painted surfaces, porcelain surfaces, stainless steel surfaces and plastic items on your cooktop. Do not use grit or acid-type cleaners.
- Do not use steel wool or abrasive cleaners, they will damage your cooktop. Use only non-abrasive plastic scrubbing pads.
- Do not allow foods containing acids (such as lemon or tomato juice, or vinegar) to remain on porcelain or painted surfaces. Acids may remove the glossy finish. Wipe up egg spills when cooktop is cool.
- Do not wash warm porcelain surfaces. Allow porcelain to cool before cleaning. You may burn yourself, or porcelain may crack.
- Pitting and discoloration will result if spills are allowed to remain for any length of time on stainless steel.
- Do not allow spillovers to remain on burner caps. Caps could be permanently stained if spillovers are not cleaned up promptly.

2. To remove the burner grates:
 - a. On models with round wire grates, squeeze opposite sides of the grate together and lift free of the cooktop top.
 - b. On 2 burner models with rectangular wire grates, pull grate straight up releasing them from spring clips.
 - c. On 3 burner models with rectangular wire grates, remove the cooktop top (see Step 1 above). From the underside of the cooktop top, remove the clips from the grates by squeezing the ends of the clips together to release the tension on the grate.
 - d. On models with stamped steel grates, pull up on one end of grate to “unsnap” it from cooktop.
 - e. Replacement is a reversal of the above procedure.

ALL COOKTOPS

If any of the burner ports or the orifices are clogged, carefully clean with a toothpick. Never use a wire brush or metallic item for cleaning burner ports or orifices. Never use any brush which may “shed” bristles, which may become lodged in the orifice or burner ports and cause a fire or explosion.

DROP-IN COOKTOPS:

1. To remove the stove top:
 - a. Remove the two (2) side screws, if provided, from the cooktop. Lift the cooktop clear of the burner box. Replacement is a reversal of this procedure.
 - b. On DA models, pull the knobs straight up, removing them from the valve stems, before removing the stove top.
 - c. On DAS models, remove knobs, then “unsnap” top by inserting finger(s) in valve stem openings and pulling up.

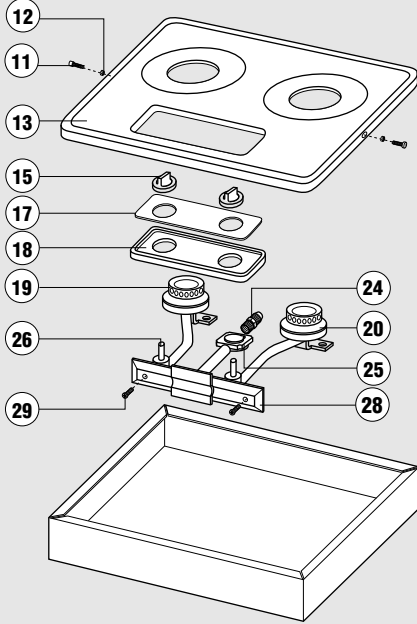
COOKING APPLIANCE LIMITED WARRANTY

Atwood Mobile Products warrants to the original owner and subject to the below mentioned conditions, that this product will be free of defects in material or workmanship for a period of two years from the original date of purchase. Atwood’s liability hereunder is limited to the replacement of the product, repair of the product, or replacement of the product with a reconditioned product at the discretion of the manufacturer. This warranty is void if the product has been damaged by accident, unreasonable use, neglect, tampering or other causes not arising from defects in material workmanship. This warranty extends to the original owner of the product only and is subject to the following conditions:

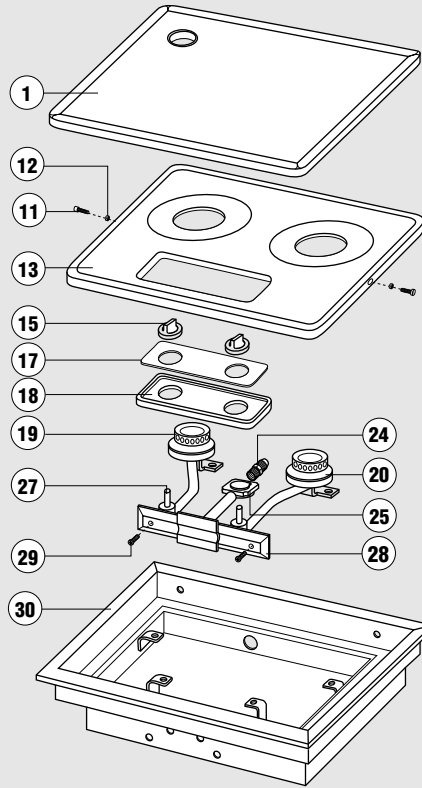
1. For two years from the date of purchase Atwood warrants that this product will be free of defects in material and workmanship with the exceptions noted below. This warranty includes reasonable labor charges required to remove and replace the part. Service calls to the customer’s location are not considered part of these charges and are therefore the responsibility of the owner.
2. This warranty does not cover the following items classified as normal maintenance and/or customer damage.
 - a. Damage, discoloration or scratches to porcelain enamel or other finishes from improper use and care.
 - b. adjustment of gas pressure
 - c. cleaning or adjustment of any burners
 - d. cleaning or replacement of burner orifices
 - e. cleaning or adjustment of pilot and thermocouple
 - f. damage to glass
 - g. products purchased for commercial, industrial or rental use.
3. In the event of warranty claim the owner must contact in advance either an authorized Atwood Service Station or the Atwood Service Department. Warranty claim service must be performed at an authorized Atwood Service Station (a list will be provided at no charge) or as approved by the Atwood Service Department Atwood Mobile Products, 1120 North Main, Elkhart, IN 46514 USA. Phone 574-262-2655.

4. Return parts must be shipped to Atwood Mobile Products “prepaid”. Credit for shipping costs will be included with the warranty claim. The defective parts become the property of Atwood Mobile Products and must be returned to the Consumer Service Department, Atwood Mobile Products, Greenbrier Operations, 6320 Kelly Willis Road, Greenbrier, TN 37073 USA.
 5. This warranty applies only if the unit is installed according to the installation instructions provided and complies with local and state codes.
 6. The warranty on replacement parts is the unused portion of the original warranty period.
 7. Damage or failure resulting from misuse (including failure to seek proper repair service) misapplication, alterations, water damage or freezing are owner’s responsibility.
 8. Atwood does not assume responsibility for any loss of use of vehicle, loss of time, inconvenience, expense for gasoline, telephone, travel, lodging, loss or damage to personal property or revenues. Some States do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you.
 9. Any implied warranties are limited to two (2) years. Some States do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which may vary, from State to State.
 10. Replacement parts purchased outside the original cooking warranty carry a 90 day warranty. This includes the part at no charge and reasonable labor charges to replace it.
- This Atwood product is designed for use in recreation vehicles for the purpose as stated in the ‘data plate’. Any other use, unless authorized in writing by the Atwood Engineering Department, voids the warranty. Atwood/Wedgewood Vision Products include range/oven, drop-in, slide-in and high pressure stoves.

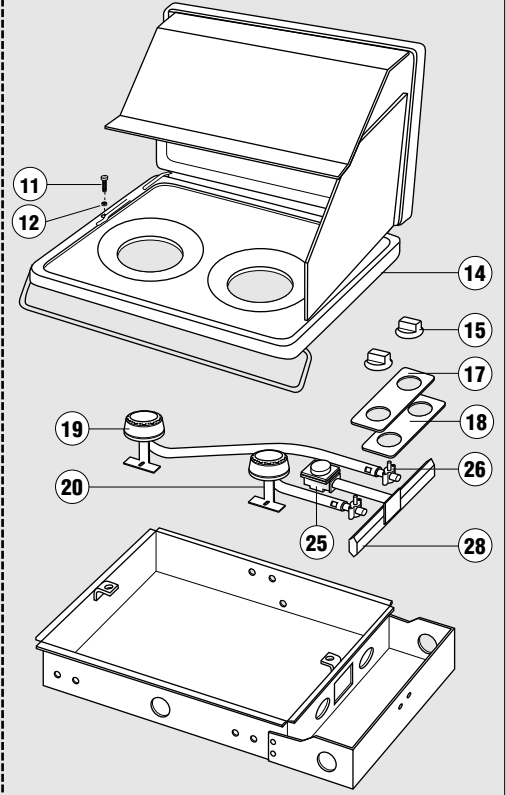
D-21 / D-26



D-26 SLG

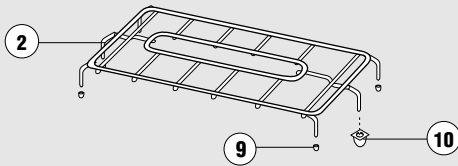


D-26 SV

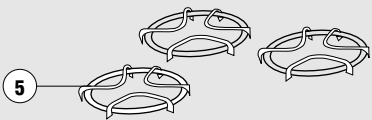


WEDGEWOOD DROP-IN'S

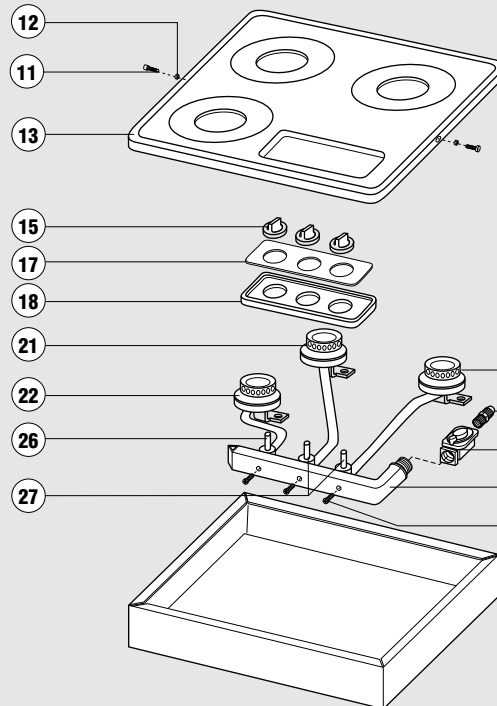
D-21 / D-26 D-26 SV D-26SLG



D-21 / D-31



D-31

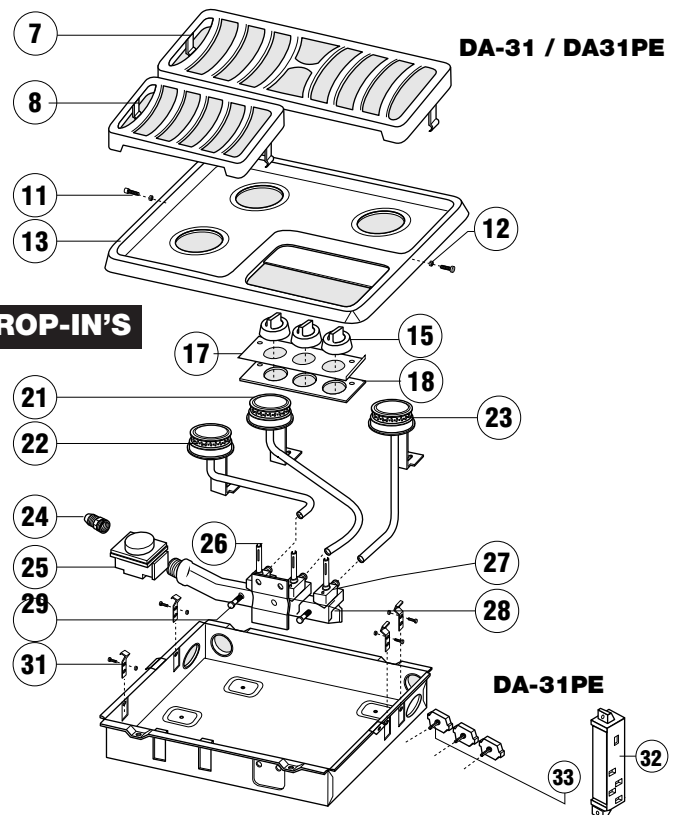
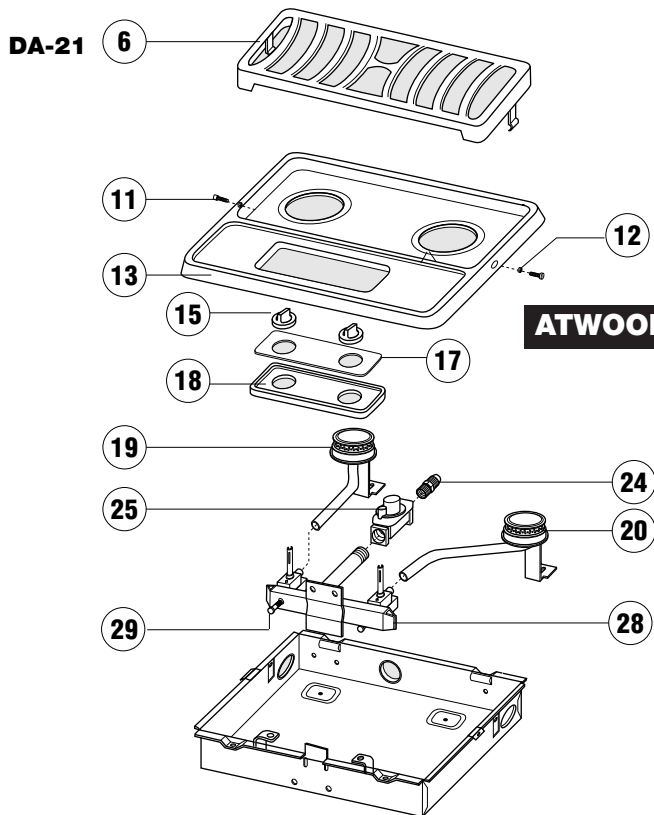


DROP-IN COOKTOP PARTS IDENTIFICATION

PIÈCES DÉTACHÉES TABLE DE CUISSON ENCASTRABLE

ITEM	D-21 D-26	D-26SV	D-26SLG	D-31	DA-21	DA-31	DA-31PE	DESCRIPTION	
1			56204					COVER	COUVERCLE
2	53304	53304	53304					DESIGNER GRATE	GRILLE DESIGN
5	51007 (2)			51007 (3)				MEDALLION GRATE	GRILLE EN MÉDAILLON
6					53436			STAMPED STEEL GRATE	GRILLE EN TÔLE
7						53437	53437	STAMPED STEEL GRATE, REAR	GRILLE EN TÔLE, ARRIÈRE
8						53438	53438	STAMPED STEEL GRATE, FRONT	GRILLE EN TÔLE, AVANT
9	53008 (4)	53008 (4)	53008 (4)	53008 (8)				GRATE BOOT	EMBOUT DE GRILLE
10	53301 (2)	53301 (2)	53301 (2)	50005 (4)				GRATE CLIP	ETRIER DE GRILLE
11	52537	52537	52537	52537	52016	52016		THUMB SCREW (2)	VIS À PAPILLON (2)
12	52434	52434	52434	52434	52434	52434		WASHER, NYLON (2)	RONDELLE EN NYLON (2)
13	*	*	52444	*	*	*	*	COOK TOP	TABLE DE CUISSON
14		51443						COOKTOP & COVER ASBLY	TABLE DE CUISSON AVEC COUVERCLE
15	53000 (2)	53000 (2)	53000 (2)	53000 (3)	56129 (2)	56129 (3)	56129 (3)	BURNER KNOB	BOUTON DE COMMANDE DE BRÛLEUR
17	52539	52437	52437	52540	57700	57051	57050	CONTROL LABEL (BLACK)	ETIQUETTE DE COMMANDE (NOIR)
18	52516		52523	52524	52516	52523	52523	MANIFOLD COVER	COUVRE-SOUPAPE
19	56073	56077	56075		56212			BURNER, LEFT	BRÛLEUR, GAUCHE
20	56074	56078	56076		56213			BURNER, RIGHT	BRÛLEUR, DROIT
21				56083		56215	56234	BURNER, LEFT REAR	BRÛLEUR, ARRIÈRE GAUCHE
22				56082		56214	56235	BURNER, LEFT FRONT	BRÛLEUR, AVANT GAUCHE
23				56084		56216	56233	BURNER, RIGHT REAR	BRÛLEUR, ARRIÈRE DROIT
24	52294	52294	52294	52294	52294	52294	52294	BRASS FITTING	RACCORD EN LAITON
25	51062	51062	51062	51062	51062	51062	51062	REGULATOR	RÉGULATEUR
26	56090 (2)	56090 (2)		56090 (1)	56090 (2)	56090 (1)	53114 (1)	VALVE, 6500 BTUH	SOUPAPE, 6500 BTUH
27			56089 (2)	56089 (2)		56089 (2)	53124 (2)	VALVE, 5200 BTUH	SOUPAPE, 5200 BTUH
28	56079	56079	56079	56080	56079	50160	50160	MANIFOLD PIPE	TUYAU DE COLLECTEUR
29	56091 (2)	56091 (2)	56091 (2)	56091 (3)	56091 (2)	56091 (3)	56091 (3)	BOLT FOR VALVE	BOULON DE SOUPAPE
30			56205					FRAME	CHÂSSIS
31							51410 (4)	CLIP, TOP	ETRIER, SUPÉRIEUR
32							56162	12V IGNITION MODULE	MODULE D'ALLUMAGE
33							57055 (3)	VALVE IGNITION SWITCH	COMMUTATEURS DE LA VALVE
N/S							57622	WIRING HARNESS	CABLE AVEC CONNEXION
N/S							56184	ELECT. IG GROUND LEAD	ÉLECTRONIQUE FIL DE MASSE
N/S							57621	ELECT. IG ELECTRODES LEAD	ÉLECTRONIQUE CABLE

♦ order by color / iquer couleur
N/S not shown in illustration / non-représenté



Wedgewood Accessories

Save on these popular accessories!

Order a broiler pan, a lift-up cooktop cover or a bi-fold cover/backsplash direct from Wedgewood and save.

Full-Size Broiler Pan

This beautiful two-piece broiler pan, designed especially for your Wedgewood range, has a durable, easy-to-clean porcelain enamel finish for trouble-free broiling.



Bi-Fold Range Cover and Backsplash

This two-in-one accessory provides extra counterspace when closed and protects the wall behind the stove while you are cooking.

CA/RA and CV/RV Models Available in white or black.



Lift-Up Drop-in Cover

This attractive cover for Wedgewood drop-in units adds valuable counter space—a must for camping. Available for two-and-three burner units in stainless steel. The cover comes completely assembled, with mounting screws and rubber corner guards.

(D Models Only)



▼ COPY ORDER FORM AND MAIL IN WITH PAYMENT ▼

Qty.	Description	Price	Sub Total
_____	<input type="checkbox"/> 2-Piece broiler pan	\$25.95	_____
_____	CA/RA & CV/RV Bifold Range Cover		
_____	<input type="checkbox"/> White	\$44.95	_____
_____	<input type="checkbox"/> Black	\$44.95	_____
_____	Lift-Up Drop-In Cooktop Cover		
_____	<input type="checkbox"/> 2-burner stainless steel	\$29.95	_____
_____	<input type="checkbox"/> 3-burner stainless steel	\$32.95	_____
_____	<input type="checkbox"/> 2-burner stainless steel w/windguard	\$44.95	_____
_____	<input type="checkbox"/> 3-burner stainless steel w/windguard	\$49.95	_____
Prepaid UPS Charges of \$4.50 per item			
	TOTAL		_____

**Please send me these Wedgewood accessories.
Mail in orders only. No C.O.D.s or charge card orders**

WEDGEWOOD MODEL # _____

NAME _____

ADDRESS _____

CITY _____

ST _____

ZIP _____

Offer void outside the United States.
Residents of IL, IN, MI, TN & UT must add sales tax.
Enclose check or money order in U.S. dollars.
Allow 4-6 weeks for delivery.

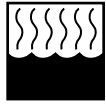


Atwood Mobile Products
6320 Kelly Willis Road
Greenbrier, TN 37073

PHONE: 615•643•4556 FAX: 615•643•4616
INTERNET: <http://www.atwoodmobile.com>

Atwood Extended Service Contract Provides These Extras!

for



ATWOOD WATER HEATER inner tank



HYDRO FLAME FURNACE combustion chamber



ATWOOD/WEDGEWOOD RANGE gas valves & manifold

extends coverage to full five years

one price covers parts and labor

in-shop service
(read complete information on form below)



Also available... Service Related Travel

Includes mileage travel expense by authorized service center

Up to 200 miles total of service travel

One full year of coverage

PLEASE USE ORDER FORM BELOW TO BEGIN EXTENDED SERVICE CONTRACT OF YOUR PRODUCT(S).

ATWOOD EXTENDED SERVICE CONTRACTS



\$45



Water Heater Tank—An extended service contract is available covering the parts and labor for replacement of the **inner tank** in the event the water heater tank develops leaks due to corrosion. This extends the original (2) two year warranty an additional (3) three years for a total of (5) five years to the original owner from the original date of purchase of the water heater or vehicle.



\$25



Furnace Combustion Chamber—An extended service contract is available covering the parts and labor for the replacement of the **combustion chamber** in the furnace in the event the combustion chamber were to prematurely fail due to defects in material or workmanship. This extends the original (2) two year warranty an additional (3) three years for a total of (5) five years to the original owner from the date of purchase of the furnace or vehicle.



\$15



Range Gas Valves and Manifold—An extended service contract is available covering the parts and labor for the replacement of **range burner valves and manifold** in the event of premature failure due to defects in material and workmanship. This extends the original (2) two year warranty an additional (3) three years for a total of (5) five years to the original owner from the original date of purchase of the range or vehicle.

All 3

\$75



Save \$10.00 by selecting all three Extended Service Contracts.

SERVICE RELATED TRAVEL MILEAGE—\$20.00 (See Explanation)



\$20



Mileage Travel Expense—Mileage travel expense is not covered by the Limited Warranty issued with each product. If it is anticipated that it may be inconvenient to transport your vehicle or Atwood product to obtain service you may choose to purchase this Service Mileage option. This will pay up to 200 miles of service travel at 20 cents per mile to an authorized Atwood Service Center whose service personnel travels to your location to perform in-warranty service work on your Atwood product. This is for (1) one year from the original date of purchase of the vehicle or Atwood water heater, furnace or range.

To qualify for any of these options, they must be purchased within 90 days of the vehicle or product purchase. Prices listed are in **US DOLLARS**—please make check amount accordingly. Upon receipt of this completed card together with your check or money order, Atwood will send you a written confirmation of the options you selected.

EXTENDED SERVICE ORDER FORM

Today's Date _____

Date of Purchase _____

Name _____

Address _____

City _____ ST ____ ZIP _____

Phone _____

Your RV Manufacturer's Brand Name _____

Your Dealer's Company Name _____

CONTRACT DESIRED

THE MODEL AND SERIAL NUMBER OF EACH COVERED APPLIANCE IS REQUIRED.

Model No. Serial No.

ATWOOD Water Heater Tank _____ \$45.00

HYDRO FLAME Furnace _____ \$25.00

ATWOOD/WEDGEWOOD Range _____ \$15.00

Save \$10—Select All Three from above

MILEAGE TRAVEL EXPENSE \$20.00



Atwood Mobile Products
1120 North Main
Elkhart, IN 46514