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LP GAS RANGE & SLIDE-IN COOKTOPS

RV, CV, RA, CA Models

MAY BE PROTECTED BY THE FOLLOWING US PATENT D397,909

ENGLISH

•Installation •Operation •Maintenance

Effective 5/19/00

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

EXPLOSION OR FIRE

Directions in this manual must be followed exactly for proper installation, adjustment, service and maintenance.

- ▶ Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- ▶ **WHAT TO DO IF YOU SMELL GAS —**
 - Evacuate all persons from the vehicle.
 - Shut off the gas supply at the gas container or source.
 - Do not touch any electrical switch, or use any phone or radio in the vehicle.
 - Do not start the vehicle's engine or electric generator.
 - Contact the 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 the gas supply until the gas leak(s) has been repaired.
- ▶ Installation and service must be performed by a qualified installer, service center or 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 range or 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.

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INSTALLATION

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.

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



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.

3. 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 range or cooktop.

Note: For models having suffix "N" i.e. (RA1731 BGP)N Countertops with an overhang must be notched as shown in the illustrations. The notch should be 7/16" minimum, both sides.

4. When the cabinet has been prepared according to the dimensions given and the gas line is in place, remove the range or cooktop from its packaging and position the range or cooktop in the opening.
5. Verify the range or cooktop is level from side to side and front to rear.
6. Remove the range top by pulling upward on its front surface; the range top will "snap" loose from its mounting. Fasten the range or cooktop in place with wood screws (not supplied) through holes in burner box.

At the installer's option, the (2) holes on the oven frame beneath the door hinges may be used to secure the range to the cabinet. Use care to avoid damage to the porcelain enamel.

7. Make the gas connection. All openings in the cabinetry around the gas line must be closed at time of installation. RA, CA series 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.

**⚠ 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 range unless electronic ignition system has been disconnected.

8. 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.

9. 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.

10. Replace the range top. Range or cooktop is now ready for operation.

TOP BURNER OPERATION

**⚠ WARNING
BURN INJURY, FIRE AND/OR EXPLOSION**

- Use range or cooktop only for use as described in this manual.
- Do not leave children alone or unattended in area where range or cooktop is in use. Never allow anyone to sit, stand, or climb on any part of the range cooktop. They could be burned or injured.
- Do not store things children might want above the range or cooktop. Children could be burned or injured while climbing on it.
- Do not wear loose or hanging garments when using the range or cooktop. They could ignite if they touch an open flame and you could be burned.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let the potholder touch an open flame. Do not use a towel or bulky cloth for a potholder. It could catch on fire.
- Do not heat unopened containers. They could explode. The hot contents may cause burns and container particles may cause injury.
- Do not use the range or cooktop for warming or heating the vehicle. You could be burned or injured, a fire could start, or deplete the oxygen in the vehicle.
- Do not store flammable materials on, in, or near the range or cooktop. Any fumes can create an explosion and/or fire hazard.
- Do not operate range or cooktop if it is damaged or not working properly.
- Know where your vehicle's main LP gas shutoff is located.

**⚠ WARNING
BURN INJURY, FIRE AND/OR EXPLOSION**

- 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 other areas near top burners during and after use. Do not let clothing or other flammable materials to contact top burners or areas near top burners until they have had sufficient time to cool.
- Make sure the utensils you use are large enough to contain food and avoid boil overs and spillovers. Heavy splattering or spillovers left on the cooktop can ignite and burn you.
- DO NOT drop pans on the porcelain surface. Cracks or chips in the porcelain surface may result.
- 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 the sudden changes in temperature.
- Never leave top burners unattended. A boil over could result and cause smoking and greasy 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 the 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.
- Be sure all control knobs are turned to OFF when you are not cooking. Someone could be burned or a fire could 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 spark ignition:

- Turn the appropriate burner knob counter-clockwise ↺ to ON or LITE. Do not attempt to light more than one burner at a time.
- Turn the SPARK knob clockwise ↻ one "click". If the burner fails to light, continue turning the SPARK knob clockwise ↻ until the burner lights.
- 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. Once the burner is lit, turn the knob counterclockwise ↺ to the desired setting.
- 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.

3. Ranges are supplied with proportional flow (linear) top burner valves. Start cooking at the HI setting, then turn the control knob counter-clockwise ↶ to continue cooking to obtain best results. Use the following table as a guide until you get used to the setting.

SETTING	RECOMMENDED USE
LITE	• To light the burner
HI	• To start foods cooking • To bring liquids to a boil
MED 9-6	• To hold liquids at a boil • To fry chicken or pancakes • To cook large amounts of vegetables
LOW 5- Low	• To keep food warm



CAUTION
PRODUCT DAMAGE HAZARD

- 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, range 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.

OVEN OPERATION



WARNING
FIRE, EXPLOSION, BURN INJURY,
CARBON MONOXIDE POISONING

- Do not touch any inner surfaces of the oven or oven door, or the wire rack inside, or any utensils inside the oven during and after use until these areas have had sufficient time to cool. You could be burned or injured. During and after use, do not let clothing or other flammable materials contact these areas until they have had sufficient time to cool.
- Do not touch the outer surface of the oven door or the oven vent while the oven is in use. These areas become hot enough to cause burns. During and after use, do not let clothing or other flammable materials contact these areas until they have had sufficient time to cool.
- Do not cover the ventilation holes in the oven broiler shelf (shelf above oven burner). The air circulation inside the oven will be interrupted and cooking times will vary from normal; food may be burned or undercooked.
- Do not cover the oven vent openings while the oven is in operation; restricting the flow of combustion air may create a carbon monoxide poisoning hazard.
- Do not use oven as a storage area.
- If oven pilot should extinguish after initial lighting or due to accidental blowout, turn oven knob clockwise ↷ to OFF and wait five (5) minutes before again attempting to light oven.

1. Check that gas is on at shutoff valve.

2. LIGHTING THE OVEN PILOT:

- Push in oven control knob FIG 1-A and rotate counter-clockwise ↶ to PILOT ON.
- Light oven pilot FIG 1-C located near the back of the oven, under the broiler shelf FIG 1-B and to the left of the oven burner FIG 1-D.

- Set the oven control knob to PILOT ON to maintain pilot flame. The oven and broiler are now ready for operation; see #3 below before proceeding. The oven pilot has been factory set and requires no further adjustment.
- To extinguish the oven pilot, push in the oven control knob FIG 1-A and rotate clockwise ↷ to OFF. Extinguish all pilots when refueling or traveling.

3. LIGHTING THE OVEN BURNER:

- Light the oven pilot as described in #2 above.
- With the oven control knob set to PILOT ON, push in and rotate the knob counter-clockwise ↶ to the desired temperature setting or to BROIL. The oven will pre-heat in approximately 10 minutes. For best results, always pre-heat the oven before use.
- The oven is equipped with a safety ignition system that requires a minimum of 30 seconds to operate after turning the oven control ON. This delay is normal.
- To extinguish the oven burner, rotate the knob clockwise ↷ to PILOT ON. The oven pilot will remain lit.
- For complete shutdown, push in and rotate the knob clockwise ↷ to OFF.

4. USING THE BROILER:

- Light the oven pilot as described in #2 (above).
- Push in and rotate the oven control knob counter-clockwise ↶ to BROIL.
- Center the broiler pan under the broiler flame.
- Move and turn the food over frequently to ensure even browning and cooking.

Note: A 2-piece enameled broiler pan can be purchased from Atwood.

Note: Cooking times will be longer at higher altitudes (+4000 feet).

MAINTENANCE



WARNING
BURN INJURY, FIRE AND/OR EXPLOSION

- Make sure all controls are OFF and the range or cooktop is cool before cleaning.
- Make sure that all cooktop surfaces, burner grates and burners are 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.
- Clean oven with oven cleaner only. Follow directions on the container.
- Never use a wire brush or metallic item for cleaning burner ports or orifices. Brush may "shed" bristles, that may lodge in the orifice or burner ports and cause a fire or explosion.



CAUTION
PRODUCT DAMAGE HAZARD

- Clean all surfaces as soon as possible after boil overs or spills.
- Use warm soapy water only to clean the burner grates, cooktops, painted surfaces, porcelain surfaces, stainless steel surfaces and plastic items on your range or cooktop. Do not use grit or acid-type cleaners.
- Do not use steel wool, or abrasive cleaners, or acid type cleaners such as chlorine bleach on your cooktop or grate systems. They will damage your range or 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 these areas to cool before cleaning. You could burn yourself, or the porcelain could crack.
- Pitting and discoloration will result if spills are allowed to remain for any length of time on stainless steel.
- Do not allow spills to remain on the burner caps. The caps could become permanently stained.
- When cleaning around the burners, use care to prevent damage to the electrode (if so equipped). If a sponge or cloth should catch the metal igniter electrode, it could damage or break the electrode. If this occurs, the burner will not light.

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

RANGE & SLIDE-IN COOKTOP: FIG 3

1. To remove the range top:
 - a. Lift the top upward by front edge. The top will "snap" loose from the clips mounted in the burner box.
2. To replace the range top:
 - a. Lower the range top into place while centering the three holes in the top around the burners.
 - b. The top must be centered around all three burners.
 - c. Apply downward pressure on both sides to "snap" the top into place and secure the range top.
3. To remove burner grates:
 - a. RV and CV Models - simply lift grate up and remove. Replace by placing two legs at a time into the retaining grommets.
 - b. RA & CA model
 1. Grasp one side of the grate (left or right-hand side) and pull straight up until grate "snaps" out of its retaining groove.
 2. To replace, place one side of the grate in the burner well, ensure that the clip engages the emboss in the side.
 3. Gently press other end of the grate downward to "snap" the grate into place FIG 2.

Clean all surfaces quickly after boil over or spills. Use a dry towel or cloth to soak up spills.

ALL SURFACES - When surface is cool, clean with warm soapy water, rinse and dry with soft cloth. Additional cleaning measures:

- Control Knobs - pull the knobs straight off the stems to clean.
- Control Panel - May use a spray glass cleaner, applying cleaner to a paper towel (do not spray directly on panel.)
- Cook Top Surface - May use a mild liquid cleaner or glass cleaner.
- Surface Burner Grates - They should be cleaned as soon as they become dirty. You may need touse a non-abrasive plastic scrubbing pad.
- Surface Burners, Burner Ports or Orifices - if clogged, gently brush perforated areas with a lightweight brush (toothbrush) or carefully clean holes out with a toothpick.

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

NOTE: The grate and surface of the cook top is covered with porcelain coating. Porcelain is a glass/ceramic coating glazed to the surface of the metal. Porcelain is designed to provide a surface that can withstand high temperatures and maintain an attractive appearance and make it easier to clean.

STORAGE

Dry all surfaces and burner box, then spray surfaces with PAM or oil base substance to preserve the surface from rusting during long term storage. Wipe off oil coating before reuse.

COVERS INSTALLATION

All Models BI-FOLD COVER FIG 4

1. A phillips screwdriver is required for installation.
2. Remove the top and grate from the range.
3. Fold the cover together, then install the cover brackets to the burner box with the screws provided FIG 4.
4. Replace the top and grate.

All Models RECESSED BI-FOLD COVER FIG 5

1. Follow **Recessed Bi-Fold Cover - CUTOUT DIMENSION CHART** for the appropriate Recessed Bi-Fold Cover installation.
2. a. After permanently fastening the counter top material to the bi-fold cover, place the bi-fold over the range in the recessed cavity.
- b. Position the cover so the vent section is directly above the range vent. The front section should be flush with the front edge of the range.
- c. Raise the cover and fasten the vent section in the front (left and right side) with two screws. Two additional screws are to be used to fasten the rear. An access hole is located at the rear of the vent. Fasten with a screw through the tab located on the bottom of the vent section. Insert the supplied plastic plug into the access hole.
- d. Apply the instruction label to the inside of the cover over the vent section.

OPERATION

**⚠ WARNING
PERSONAL INJURY**

- When surface burners are in use, cover must be in the locked, open position.
- Never use cooking appliances while RV is in motion.

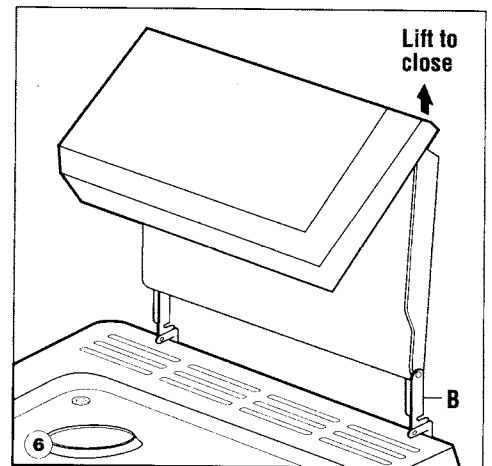
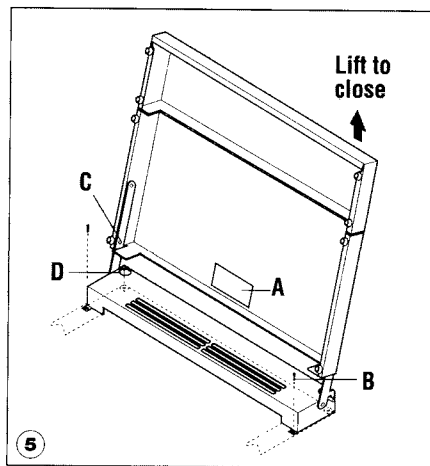
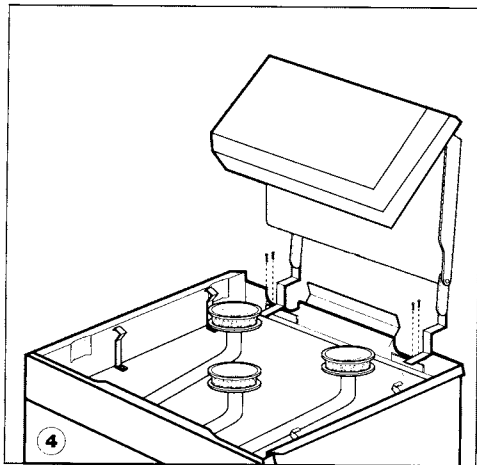
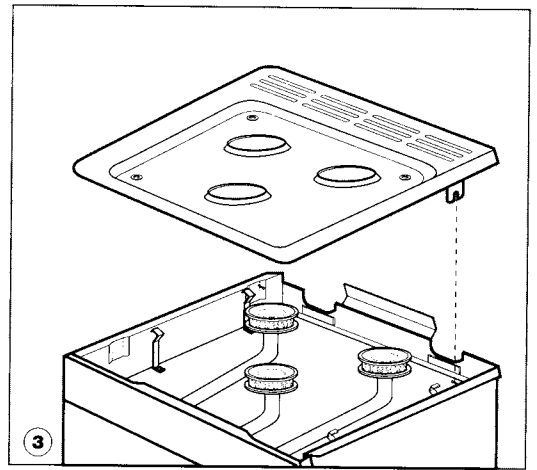
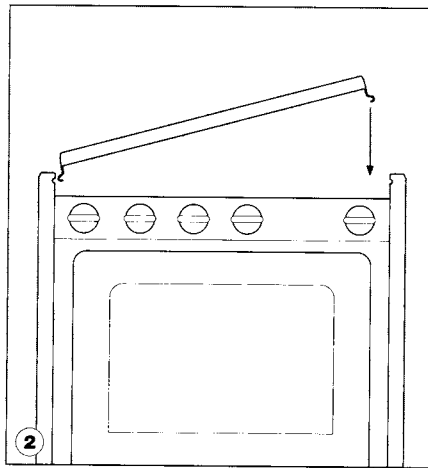
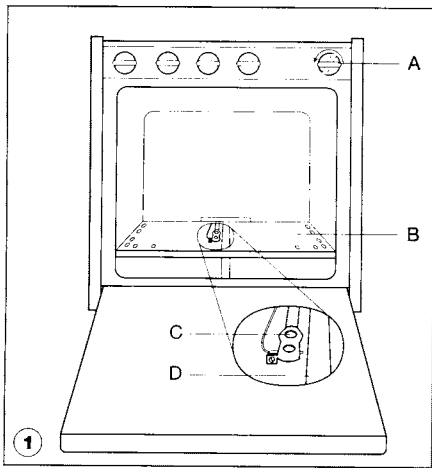
**⚠ CAUTION
PRODUCT DAMAGE**

- Never close the cover while burners are in use or the surface is hot.
- Never use the cover as a griddle
- Cover must be closed when vehicle is in motion.
- This cover is designed for use only with Atwood/Wedgewood brand RV ranges and slide-ins. **DO NOT USE WITH OTHER BRANDS** - Bi-fold models are not interchangeable.

ALL Bi-Fold & Recessed Bi-Fold Covers

OPERATION

1. Before cooking on range top, cover must be locked in its fully pivoted position. This will prevent the cover from accidentally falling forward during cooking FIG 6.
2. To lock the bi-fold cover, push cover up and fully pivot it away from you to the back of the range. The cover is designed to lock in place at the hinges FIG 6-B.
3. To determine if proper locking has been accomplished, gently pull the cover toward you. If it is locked, you will not be able to pivot the cover down.
4. After you determine that the cover is locked, again make sure that it is completely pivoted away from you and to the back of the range.
5. The oven may be used with the cover is closed.
6. **TO CLOSE** -
RECESSED BI-FOLD COVER: Lift the cover up so the hinges clear the *metal pins* and *lower the cover into the closed position* FIG 5.
BI-FOLD COVER: Lift the cover until the hinges clear the metal bracket, then lower the cover into the closed position FIG 6.



COOKING APPLIANCE LIMITED WARRANTY

Atwood Mobile Products warrants to the original consumer purchaser 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 the original 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. Porcelain enamel or painted finish on covers, tops, doors and grates carry a ninety-day warranty from the original date of purchase. 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.
3. This warranty does not cover the following items classified as normal maintenance and/or customer damage.
 - a. adjustment of gas pressure
 - b. cleaning or adjustment of any burners
 - c. cleaning or replacement of burner orifices
 - d. cleaning or adjustment of pilot and thermocouple
 - e. damage to glass
 - f. products purchased for commercial, industrial or rental use.
4. 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, 4750 Hiawatha Drive Rockford, IL 61103-12998 USA. Phone 815-877-5700.

5. 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.
6. This warranty applies only if the unit is installed according to the installation instructions provided and complies with local and state codes.
7. The warranty on replacement parts is the unused portion of the original warranty period.
8. Damage or failure resulting from misuse (including failure to seek proper repair service) misapplication, alterations, water damage or freezing are owner's responsibility.
9. 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.
10. 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.
11. 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.

4/00