

RECREATIONAL VEHICLE RANGE AND COOKTOPS



LISTED

INSTALLATION, OPERATION AND SERVICE MANUAL

For

All SR3 Model Variations
(Short and Long Oven)

All SC3 Slide-In Cooktop Model Variations



FOR YOUR SAFETY

WARNING! IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR LOSS OF LIFE. REFER TO THE INSTALLATION INSTRUCTIONS AND/OR OWNERS MANUAL PROVIDED WITH THIS APPLIANCE. INSTALLATION AND SERVICE MUST BE PERFORMED BY A QUALIFIED INSTALLER, SERVICE AGENCY OR THE GAS SUPPLIER.

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

- DO NOT TRY TO LIGHT ANY APPLIANCE. EXTINGUISH ANY OPEN FLAME INCLUDING CIGARETTES.
- EVACUATE ALL PERSONS FROM THE VEHICLE.
- DO NOT START THE VEHICLE'S ENGINE OR ELECTRIC GENERATOR.
- DO NOT TOUCH ANY ELECTRICAL SWITCH (INCLUDING LIGHTS) OR USE ANY PHONE OR RADIO IN THE VEHICLE.
- SHUT OFF THE GAS SUPPLY AT THE GAS CONTAINER (BOTTLE) OR SOURCE.
- IMMEDIATELY CALL YOUR GAS SUPPLIER FROM A NEIGHBOR'S PHONE. FOLLOW THE GAS SUPPLIER'S INSTRUCTIONS.
- IF YOU CANNOT REACH YOUR GAS SUPPLIER, CALL THE FIRE DEPARTMENT.
- DO NOT TURN ON THE GAS SUPPLY UNTIL THE GAS LEAK(S) HAVE BEEN REPAIRED.

IMPORTANT:

INSTALLER: PROVIDE THIS MANUAL TO THE OWNER/USER OF THE RECREATIONAL VEHICLE.

OWNER: RETAIN THESE INSTRUCTIONS AND WARRANTY FOR FUTURE REFERENCE.

READ THIS MANUAL CAREFULLY BEFORE OPERATING APPLIANCE.

FOLLOW ALL SAFETY NOTICES AND WARNINGS.

ALL TECHNICAL AND WARRANTY QUESTIONS SHOULD BE DIRECTED TO THE COMPANY LISTED ON THE WARRANTY, OR RATING PLATE LOCATED UNDERNEATH THE MAIN TOP.



SUBURBAN MANUFACTURING COMPANY
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INTRODUCTION

1. These units are certified by Underwriters Laboratories (UL) for the U.S.A. and Canada.

2. To determine your exact model, use the chart shown below:

1	2	3	4	5	6	7
			Oven	Top Color	Door Color	Ignition
S=Suburban	R=Range C=Slide in Cooktop - no oven	3=3 Burner	S=Short L=Long	B=Black A=Almond W=white	B=Black A=Almond W=White G=Black Glass	M=Match E=Piezo

3. The complete model, serial number and stock number are located on the UL label located under the top. This information will be needed when servicing appliance or ordering parts. Record the information below and retain for future reference. Replacement parts can be ordered through your local dealer or Suburban Service Center. To obtain information on locating a local service agency, call Suburban Manufacturing Company, Customer Service Department, 423-775-2131 or Fax: 423-775-7015.

Model No. _____ Stock No. _____

Serial No. _____ Date of Purchase _____

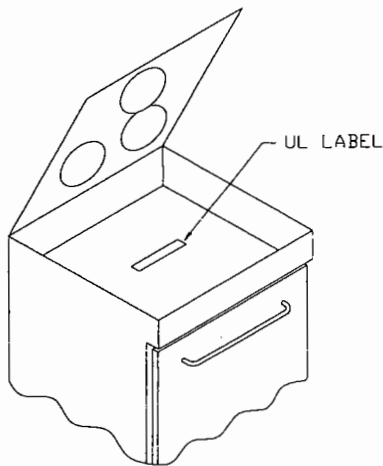


Figure 1

4. These units are designed certified for use with LP/Propane gas only. **Do not attempt to convert to natural gas.**

5. Gas supply pressure for checking of the regulator setting shall be at least 1" W.C. above the suggested manifold pressure.

Minimum Gas Supply Pressure - 11" W.C.
Maximum Gas Supply Pressure - 14" W.C.

INSTALLATION

WARNING! Installation of this appliance must be made in accordance with the written instructions provided in this manual. No agent, representative or employee of Suburban or other person has the authority to change, modify or waive any provision of the instructions contained in this manual.

1. In the U.S.A., the installation must conform with state or other codes or in the absence of such codes, refer to the latest edition of:

- Standard for Recreational Vehicles ANSI A119.2/AFP 501C
- National Fuel Gas Code ANSI Z223.1

In Canada, the installation must be in accordance with:

- Standard CAN/CSA Z-240.4.2-M86, Installation Requirements for Propane Appliances and Equipment in Recreational Vehicles.
- Any applicable local codes and regulations

2. Minimum clearances from combustible walls above and below counter:

Models	Below Counter	Center of Burner Head(s) to adjacent vertical combustible material above the cooking surface burners.		
	Sides, Rear and Bottom	Right Sidewall	Left Sidewall	Backwall
SC	0"	6"	6"	9"
SR	0"	6"	6"	9"

3. Cut-out dimensions illustrated in Figure 2 are as follows:

Model	Dimensions				
	A	B	C	D	E
SR3S	18 5/8"	16"	2"	20 5/8"	7/8"
SR3L	18 5/8"	21 3/4"	2"	20 5/8"	7/8"
SC3	18 5/8"	3 5/8"	2"	20 5/8"	7/8"

4. Ensure the cabinets are properly constructed. The cabinets must be squared with respect to the counter top and the cabinet face. For proper operation of these units the cabinet must be level.

CAUTION: The minimum vertical distance to combustible material above the range cooking top is 24 inches provided the overhead construction does not extend 13 inches from the rear wall.

NOTE: UL and cUL certified with a minimum top clearance of 19 1/2" to overhead combustible construction when installed with a range hood spaced a minimum of 1/4" from the construction.

NOTE: Counter tops with an overhang must be notched 3/8 inch minimum as shown in Figure 2.

5. After the cabinet has been prepared per the dimensions given and the gas connection is in place, remove main top and position the unit in the cabinet opening. NOTE: Be sure all opening in the cabinetry around the gas lines are sealed at the time of installation.

CAUTION: It is imperative that the cabinet in which the unit is placed be separated from other appliances so that the combustion air supply to the top burners can not be affected in any way by any forced-air heating appliance or its return air system or by any source of positive or negative air pressure. A negative air pressure created by another forced air appliance may draw the flame down around the top burners and into the main top resulting in damage to the burners and cooktop, as well as possible personal injury and/or damage to vehicle. A positive draft could cause the burner flame to lift-off the burner and go out resulting in an uncontrolled escape of gas. Whenever the gas fumes reach an open flame or another ignition source, an explosion and/or fire will occur resulting in property damage, personal injury and/or loss of life.

6. Fasten unit in place with wood screws through holes provided in top and side trims with a minimum of four screws.

7. Be sure burner knobs are in "off" position. Secure gas connection and turn on gas supply. Check all connections for leaks using soapy-water solution.

WARNING: Never check for leaks with an open flame or any ignition source for this purpose.

NOTE: The appliance must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 1/2 PSIG.

The appliance must be isolated from the gas supply piping during any pressure testing of the gas supply piping system at test pressure equal to, or less than, 1/2 PSIG.

8. Replace main top.

9. Your unit is now ready for operation. Before operating, read the safety information and operating instructions contained in the manual.

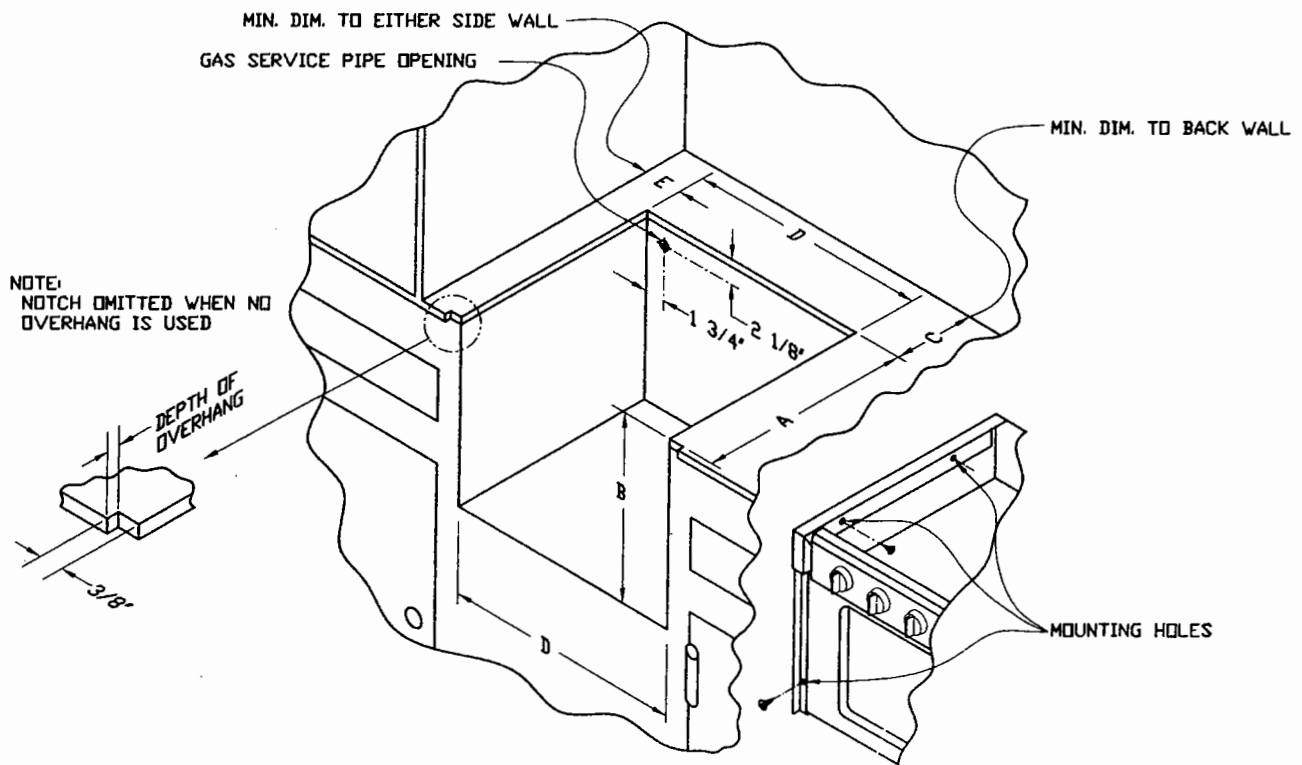


Figure 2

SAFETY INFORMATION

WARNING! If the user of this appliance fails to maintain it in the condition in which it was shipped from the factory or if the appliance is not used solely for its intended purpose or if appliance is not maintained in accordance with the instructions in this manual, then the risk of a fire and/or the production of carbon monoxide exists which can cause personal injury, property damage or loss of life.

Listed below are some very important facts that you should follow. They are listed for your protection and safety.

1. Never attempt to repair the appliance yourself. Any repairs to or installation of this appliance must be performed by a qualified installer, service agency or the gas supplier and in accordance with the instructions in this manual. Service of your appliance by a non-approved service person or agency could result in failure of the integrity of the appliance and could lead to property damage, serious injury or loss of life.
2. Have your dealer show you where the main gas shut-off valve is located and how to shut it off in an emergency.
3. Use your range/cooktop only for its intended use. It is not to be used as a means to heat your RV. Using your appliance in this manner can result in personal injury/property damage and/or loss of life.
4. If the range/cooktop is near a window, proper precautions should be taken to prevent curtains from blowing over burners creating a fire hazard.
5. Keep the area around the cooktop clean and clear of any combustible materials, gasoline or other flammable vapors and liquids.
6. Do not leave children alone or unsupervised in area where range/cooktop is being used. The top burners, burner grates and other areas near the burners become hot enough to cause severe burns.
7. Children should be taught that the range/cooktop is not a toy. They should not be allowed to play with the controls or any other parts of the appliance.
8. Do not store items of interest to children in cabinets above or near the appliance. Children climbing on the appliance to reach items could be seriously injured.
9. Do not wear loose fitting clothing or long-hanging sleeved clothing while using the appliance. If they contact the open flame of the burner, they could ignite and cause severe burns.
10. Use only dry potholders to remove hot utensils. Using damp potholders on hot surfaces could result in burns to hands. Do not use a towel or bulky cloth for a pot holder. The cloth could contact open flame and catch fire.
11. Never heat an unopened container. Pressure build-up within the container can cause it to explode.
12. Keep appliance clean. The build-up of grease and food boil-over and/or spillage can create a fire hazard.
13. Avoid using your range/cooktop or any other appliance if you smell gas. Do not assume that the smell of gas in your RV is normal. Any time you detect the odor of gas, it is to be considered life threatening and corrected immediately. Extinguish any open flames including cigarettes and evacuate all persons from the vehicle. Shut off gas supply at LP gas bottle. (See safety notice on front cover of this manual.)
14. Turn pan handles inward or toward back of cooktop and out of the way of people walking past cooktop and/or out of the reach of children. Do not turn handles to where they are over the burners.
15. Do not use water on grease fires. Never pick-up a flaming pan. Smother a flaming pan with a lid or flat pan. Flaming grease outside the pan can be extinguished with baking soda or a multipurpose dry chemical fire extinguisher.

16. Never leave top burner(s) unattended.
 - a. For such reasons as down drafts that could be created by opening and closing of cabinet doors or doors within the RV or by positive or negative air pressures affecting burners due to improper installation. (See paragraph 6 under Installation.) The burner could extinguish resulting in gas escaping into the RV. Remember, gas flow to each burner is controlled manually, you must turn gas flow "ON" and "OFF".
 - b. A boil over could occur and the spill could ignite.
17. Flame size
 - a. Never extend the flame beyond the outer edge of the utensil. A higher flame simply wastes heat and energy.
 - b. Correct flame size is determined by utensil size and material, what you are cooking and whether or not you are cooking with liquid.

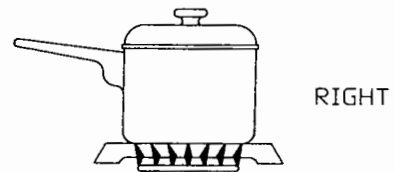
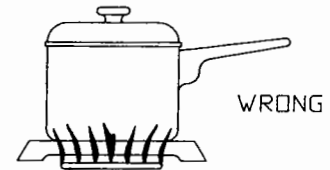


Figure 3



18. To prevent damage to the cooktop or the top grate, never operate a top burner without a pan in place and never operate a top burner, especially the high input burner, on **High** for an extended period of time. Use the high flame setting to quickly bring liquids to a boil or to begin cooking, then reduce the flame to a **lower** setting to continue boiling or cooking.

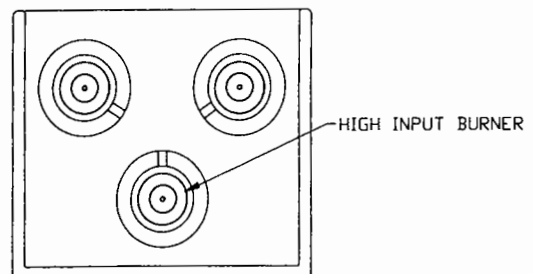


Figure 4

OPERATING INSTRUCTIONS

A. TOP BURNERS

1. Know which knob controls which burner. Always be sure the correct burner is turned on.
2. Depress knob and turn fully counter-clockwise ↶ to "Lite" position.
 - a. Verify sufficient gas supply before attempting to light the burner. Air in the gas line will significantly delay burner ignition. The burner may light unexpectedly as the air in the line clears and is replaced by LP gas. This unexpected ignition could burn you. Air in the gas lines may occur after the vehicle gas bottle and/or tank is refilled, during and after servicing other appliances on same gas line, etc.
 - b. **Do not attempt to light more than one burner at a time.**
 - c. Immediately light burner on those models ending with "M" (example: SR3SABM; SC3AM) hold a long match near the burner ports. **CAUTION: Hand held igniters may be used but be sure they are the type designed for lighting open flame burners.**

If your model ends with "E" (example: SR3SABE; SC3AE) the burner can be lit by rotating piezo knob clockwise ↷ rapidly. This produces a spark at the burner which ignites the gas.

3. If any burner should extinguish after initial lighting or due to accidental blow-out, turn gas off by turning control knob clockwise ↷ to "OFF", wait five (5) minutes before attempting to relight the burner. Failure to follow these instructions could result in a fire or explosion.

If the burner should go out while cooking, or if there is an odor of gas, turn control knob(s) clockwise ↷ to "OFF". Wait five (5) minutes for gas odor to disappear. If gas odor is still present - Do not relight burners. See "What To Do if You Smell Gas" on the front cover of this manual.

4. To turn burner(s) "OFF", turn the appropriate control knob clockwise ↷ to "OFF".

WARNING! Be sure all control knobs are turned "OFF" when you are not cooking. Someone could be burned or a fire could start if a burner is accidentally left on or unattended even if only momentarily.

B. OVEN BURNER

NOTE: Before the oven burner will operate, the oven pilot must be lit.

1. Lighting Oven Pilot
 - a. Be sure **ALL** valves are in the "OFF" position. The oven control knob should be in the "OFF" position.
 - b. Be sure main gas supply is on.
 - c. Open oven door; smell for gas - If you smell gas **STOP!** Read and follow the instructions on front of your manual.
 - d. If you do not smell gas, depress and turn oven control knob to "Pilot On". This will allow gas to flow to oven pilot.
 - e. Immediately light oven pilot with a match. A small flame will be noted at the top of the pilot burner. NOTE: If the appliance 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.
2. Operation of Oven Burner
 - a. Depress and turn the oven control knob counter-clockwise ↶ to the desired setting. There will be a delay of approximately 45 seconds before the oven burner comes on. This is normal and no gas escapes during this delay. It is also normal for the oven burner flame to cycle off at all temperature settings except "Broil". This maintains a constant temperature within the oven.
 - b. For broiling, a 2-piece porcelain broiler pan can be purchased from Suburban:
 1. Center the broiler pan underneath the oven burner flame.
 2. Turn the food over frequently to ensure even browning.

3. To Shut Down Oven Burner
Turn oven control knob clockwise ↷ to "Pilot On" position. At this position, the oven pilot will remain lit.

4. To Shut Down Oven Pilot
Turn oven control knob to "OFF", at this position, the oven pilot will go out.

CAUTION: When the recreational vehicle is not in use or while traveling, it is recommended that the gas supply also be turned off.

MAINTENANCE

1. Make sure all controls are "OFF" and the range cooktop and oven are cool before cleaning.
2. Make sure that all cooktop surfaces, burner grates and burners are cool before cleaning or disassembling cooktop.
3. Do not use oven cleaners, bleach or rust removers on the cooktop or burner grates.
4. Do not obstruct the flow of combustion and ventilation air.
5. Clean all surfaces as soon as possible after boil overs or spillovers.
6. Use warm soapy water only to clean the burner grates, cooktops, painted surfaces, porcelain surfaces, stainless steel surfaces and plastic items on your drop-in cooktop. Do not use grit or acid-type cleaners.
7. Do not use steel wool or abrasive cleaners. They will damage the cooktop and oven finish. Use only non-abrasive plastic scrubbing pads.
8. 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.
9. Do not wash warm porcelain surfaces. Allow these areas to cool before cleaning. You could burn yourself or the porcelain could crack.
10. Pitting and discoloration will result if spills are allowed to remain for any length of time on stainless steel.
11. Do not allow spillovers to remain on the burner caps. The caps could be permanently stained if spillovers are not cleaned up promptly.
12. If any of the burner ports or the orifice are clogged, carefully clean with a small wire or needle. Be sure not to enlarge ports. Never use a wire brush for cleaning burner ports or orifice. Never use any brush which may "shed" bristles, which may become lodged in the orifice or burner ports and cause a fire or explosion.

TO REMOVE THE MAIN TOP FOR SERVICE AND CLEANING

1. Raise main top up by the front edge, approximately 6", and slide main top forward off of the rear shoulder pins.
2. To reinstall main top, reverse the procedure.

TO REMOVE GRATE

1. Remove the main top.
2. From the underside of the top, remove the clips (2) from the grate by squeezing the ends of the clips together to release the tension of the grate.
3. To reinstall grate, reverse the procedure.

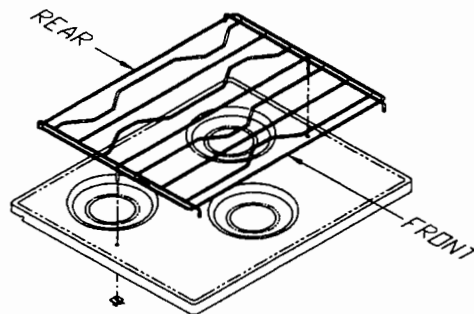


Figure 5

OVEN DOOR

Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could cause the range to tip over, break the door, or cause serious injury to the user.

When opening the oven door, allow steam and hot air to escape before reaching in oven to check, add or remove food.

OVEN RACK

Your RV range features one oven rack with a choice of two or three rack positions. The oven rack is designed with a safety lock-stop position to keep the rack from accidentally coming completely out of the oven when pulling the rack out to add or remove food. The rack also features two tabs to keep the rack from rattling during travel. See Figure 6.

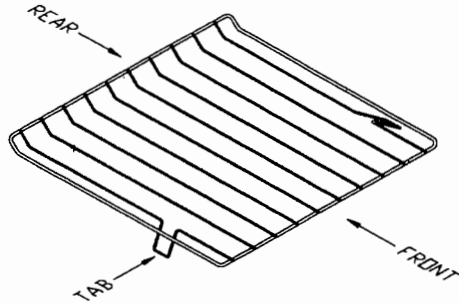


Figure 6

CAUTION: Do not attempt to change the rack position when the oven is hot.

To Remove: Be sure the rack is cool. Pull the rack straight out until it stops. This releases the two tabs on the sides of the rack. Lift the front end of the rack up, then pull and remove from the oven.

To Replace: Place the oven rack in the oven on top of the rack supports. Slide the rack to the stop position and lift upward then, as you push the rack back past the two tabs it will anchor the rack into place and prevent it from rattling during transit.

OVEN BOTTOM

Protect the oven bottom against excessive spillovers, especially acid or sugary spillovers, as they may discolor the porcelain. Use the correct size cooking utensil to avoid boilovers. Never place utensils or aluminum foil directly on the oven bottom.

To remove and replace the oven bottom, please follow the procedure below for either the short oven or long oven model.

For Short Oven

To Remove: When cool, remove the oven rack. Then remove the three (3) screws on the front flange of oven bottom. Hold the oven bottom firmly and slide it out of the oven. See Figure 7.

To Replace: Position the oven bottom pins to align with the holes located on the back wall of the oven and slide oven bottom rearward. Make sure the oven burner is securely on the orifice hood located at the rear of the oven, and rests on the front flange of oven bottom. Secure the oven bottom and burner with the three (3) screws.

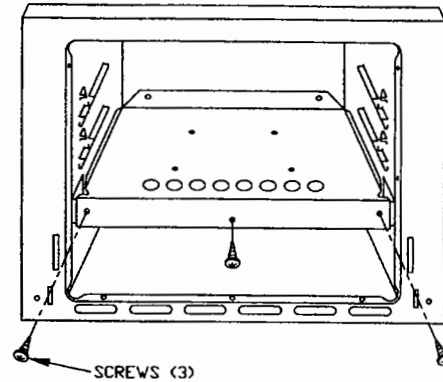


Figure 7

For Long Oven

To Remove: When cool, remove the oven rack. Then remove the two screws securing the oven bottom to the rear of the wall of oven, and the screw that holds the oven bottom to the flange of the front flange. See Figure 8. To lift up the oven bottom, place both hands on the sides of the oven bottom. Lift the rear of the panel up and back until it clears the lip at the front frame. Lift the oven bottom up and out.

To Replace: Place the oven bottom in the oven with the back raised about 6 inches or until you can insert the front of the oven bottom under the hold-down lip at the front frame. Push the back of the oven bottom down fully into place on the metal tabs, and replace the screws at rear and front.

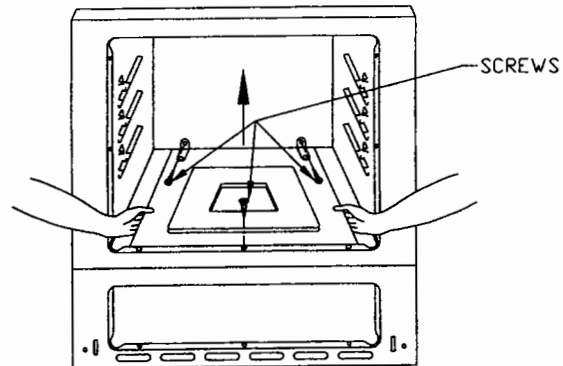


Figure 8