



Atwood
 Atwood Mobile Products
 Wedgewood Operations
 P.O. Box R, Kelly Willis Rd., Greenbrier, TN 37073
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Wedgewood Ranges

T212, T214, T214EL, T2122, T2130, T2150

- **INSTALLATION**
- **OPERATION**
- **MAINTENANCE**
- **WARRANTY**

Effective 7/87

Contents

WEDGEWOOD RANGES

Safety Information.....	1
Installation.....	2
Operation.....	3
Maintenance.....	5
Warranty.....	12

Wedgewood Ranges

SAFETY INFORMATION

Installer: Provide these instructions to the consumer.

Consumer: Thoroughly read and understand this manual before attempting to use your Wedgewood range. Keep these instructions for future reference.

WARNING: For Your Safety!

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

WARNING: For Your Safety!

- If you smell gas:
- Open windows.
 - Don't touch electric switches.
 - Extinguish any open flame.
 - Shut gas off at L.P. gas bottle.
 - From a neighbor's phone, immediately call your L.P. gas supplier or a qualified L.P. gas appliance service person.
 - If you cannot reach your gas supplier, call the Fire Department.

WARNING: For Your Safety!

Do not store or use gasoline or other flammable vapors and liquids near this or any other appliance.

WARNING: For Your Safety!

Shut off all gas appliances when refueling or traveling. This includes pilot lights.

Wedgewood gas operated ranges are for use with L.P. gas only, and installation in recreational vehicles only (e.g. travel trailers, motor homes.)

Ranges must not be used as space heaters because of potential danger and possible damage to operating components of the unit. Death by asphyxiation due to carbon monoxide poisoning may result.

A window (or air vent) should be open slightly while using any range. Gas flame consumes oxygen which has to be replaced to assure proper combustion.

Do not use oven as a storage area.

NOTE:

Have the installer show you where the gas shut off valve for the range and all other appliances is located, so that you will know how and where to turn off the gas supply when necessary.

• INSTALLATION

NOTE:

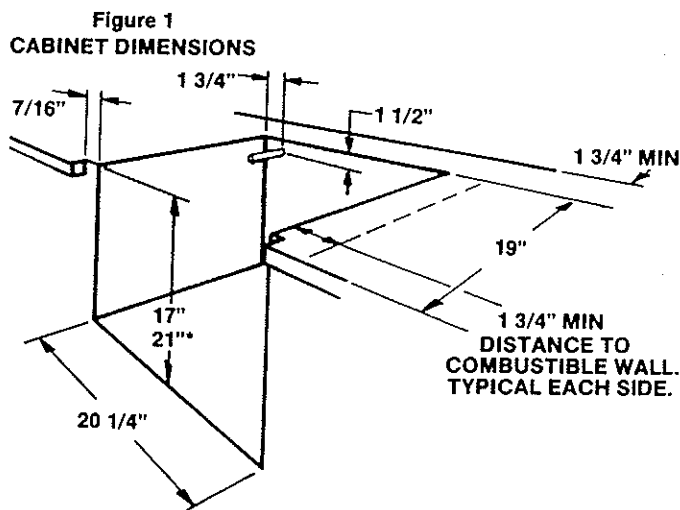
Installation must conform with local codes or in the absence of local codes American National Standard for Recreational Vehicles, ANSI/A119.2-1982 and Article 551, ANSI/NFPA 70-1984. In Canada, installation must conform with CSA Z240.4.2-M 1981.

1. When selecting the cabinet location for a range, ensure that the cabinets are properly constructed. The cabinet must be squared with respect to the countertop and the cabinet face. The cabinet opening for the range must be level; both from side to side and front to rear.

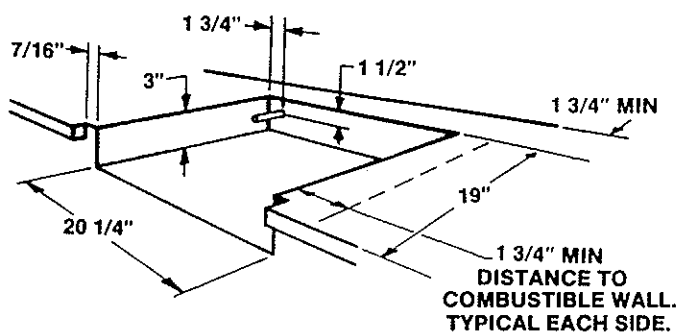
NOTE:

An oven will not operate properly if it is not level.

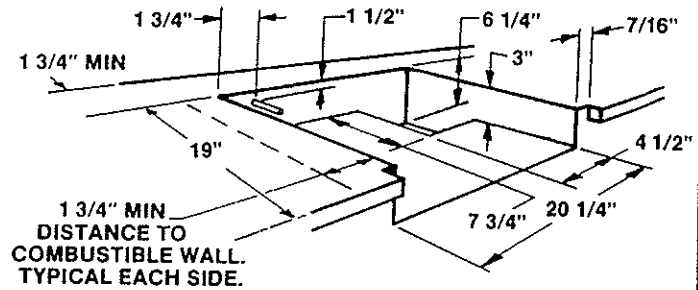
2. The cabinet opening must be constructed so no combustible material can be placed next to the range sides. If there is a gap between the range side and an adjacent cabinet, the gap must be closed prior to installing the range.
3. Cabinet dimensions needed for each model are given in Figure 1.



MODEL T2122, T2130, T2150*



MODEL T212, T214



MODEL T214EL

CAUTION:

The minimum vertical distance to combustible material above the range cooking top is 30 inches, however, this distance may be reduced to 24 inches if the overhead construction does not extend beyond 13 inches from the rear wall.

NOTE:

Countertops with an overhang must be notched as shown in the illustrations. The notch should be 7/16 inch minimum (both sides).

4. Models with electronic ignition require a 12 VDC power source fused for not more than 3 amps. A proper electrical source must be installed prior to installing the range. Installation must conform with National Electrical Code ANSI/NFPA 70-1984. In Canada electrical installation must conform with CSP C22.2 No. 148/Z240.6.2.

NOTE:

Allow an additional 3/4" below cutout to accommodate the electronic ignition spark module.

5. When the cabinet has been prepared according to the dimensions given and the gas line is in place, position range in opening.

NOTE:

All openings around gas and electrical outlets must be closed at time of installation.

6. On models with electronic ignition, installer must provide suitable connectors. Connect red wire to positive, and black wire to negative on the power source wire.

CAUTION:

Ensure no live wires are exposed. Make sure electrical cords are not pinched between range and the cabinet.

7. Verify that the range is level from side to side and front to rear.
8. Fasten range in place with wood screws through holes provided in frame assembly.

9. Make gas connection.
10. Turn gas supply on.
11. Using soapy-water solution, check all connections for gas leaks.

WARNING:

Do not use matches, candles or other source of ignition for this purpose.

12. When certain there are no gas leaks, light pilot(s). Refer to Operation Instructions on page 3.
13. Replace range top. Your Wedgwood range is ready for operation.

• OPERATION

NOTE:

A range pilot (top lighter) is an optional feature. An oven pilot is standard on all range models with an oven.

WARNING:

If pilot should extinguish (after initially lighting or due to accidental blow-out), turn gas supply off and wait (5) minutes before again attempting to light the pilot.

CAUTION:

For safe operation, top burners should always be adjusted so that flame never extends beyond the edge of the cooking utensil.

1. To light range pilot:
 - a. Verify gas supply is sufficient.
 - b. Turn all controls to OFF.
 - c. Lift or remove range top.

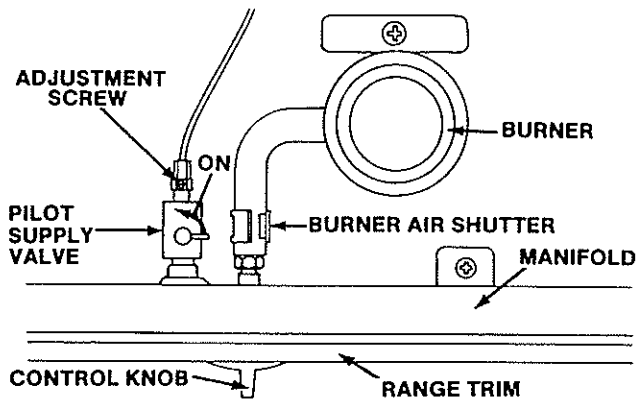


Figure 2
PILOT SUPPLY VALVE

- d. Turn pilot supply valve on (Figure 2).
- e. Light pilot.

NOTE:

The range pilot can be adjusted by the brass screw on the pilot supply valve. Turn screw clockwise to decrease flame; counterclockwise to increase flame. Pilot flame should extend 3/8 inch above pilot assembly cup.

- f. Close (or replace) range top.
 - g. To extinguish range pilot, simply turn pilot supply valve off.
2. To light oven pilot:
 - a. Verify gas supply is sufficient.
 - b. Push in oven control knob and rotate counterclockwise to PILOT ON.
 - c. Light oven pilot located at back of oven to the left of the oven burner (Figure 3).

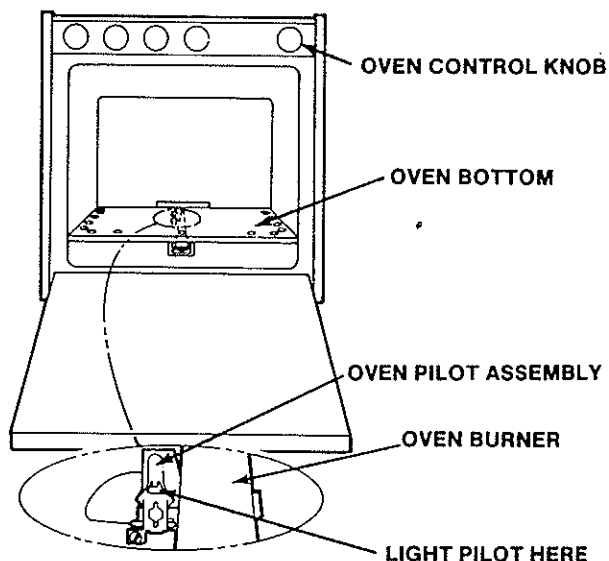


Figure 3
LIGHTING OVEN PILOT

NOTE:

The oven pilot may be slow in lighting due to initial air in the gas lines.

NOTE:

The oven pilot has been factory adjusted, and requires no further adjustment.

- d. To extinguish oven pilot, push in oven control knob and turn clockwise to OFF.
3. To light Spark Ignition range models:
 - a. Verify gas supply is sufficient.
 - b. Turn desired top burner on.
 - c. Wait approximately (7) seconds and push red igniter button.
 4. All burner and oven controls operate counterclockwise, and must be pressed inward to turn control on. The oven control must also be pressed inward to turn control to OFF, past PILOT ON position.

• OPERATION (Continued)

5. Check flames of top burners and oven burner; adjust air mixture if necessary. To adjust burner flame, turn burner's air-shutter (see Figure 2) to increase air mixture until flame has yellow tips but does not lift off burner ports. Then, adjust air-shutter until the yellow tips of the flame are eliminated. This will provide maximum flame efficiency without flame blow-out.

NOTE:

Top burner flames are preset at the factory on all models without optional range pilot, (top lighter).

6. To operate the oven, turn oven control counter-clockwise to the desired temperature. The oven will pre-heat in approximately 10 minutes.

NOTE:

The oven is equipped with a safety ignition system that requires a minimum of 30 seconds to operate after turning oven knob on.

NOTE:

Do not cover the ventilation holes in oven bottom (shelf above oven burner).

7. When broiling use the aluminum broiler pan supplied with the range, (or the optional 2-piece enamel broiler pan available from Wedgewood Operations).
 - a. center the broiler pan under the flame.
 - b. move and turn the food over frequently to ensure even browning and cooking.

● MAINTENANCE

The owner's cooking habits and cleanliness will affect the operation of a range. Wedgwood ranges are all factory tested. With proper installation and care this range should provide many years of maintenance-free performance.

CAUTION:

When conducting a gas pressure/leak test do not use any pressure in excess of 14 inches Water Column (equivalent to 8 oz./sq. inch). Pressure in excess of this amount will permanently damage the thermostat, safety valve, and other range components.

- Some of the more common range operating difficulties (their probable causes and remedies) are detailed in the Fault Isolation Chart (Figure 5, Page 6).
- Clean all surfaces as soon as possible after spills or spotting. Use warm soapy water only. Grit or acid-type cleaners should never be used.
 - never wash warm porcelain surfaces.
 - Pitting and discoloration will result if spills are allowed to remain for any length of time on stainless steel.
 - use oven cleaner on oven interior. Follow directions on the can.

Removal and Replacement of Subassemblies

WARNING:

Whenever there is a gas odor near the range, check for leaks with soapy water solution before troubleshooting any range components.

WARNING:

When removing or replacing any range part, the gas supply must be turned off, and all controls set to OFF position.

For the removal and replacement of sub-assemblies refer to the following pages:

- | | |
|--|----|
| 1. Range Top | 5 |
| 2. Top Burners | 5 |
| 3. Top Burner Valves | 7 |
| 4. Oven Door | 7 |
| 5. Oven Burner | 8 |
| 6. Safety Valve | 8 |
| 7. Oven Pilot Orifice | 9 |
| 8. Thermostat (Oven Control Valve) | 10 |

1. RANGE TOP.

To remove:

- remove all burner grates.
- lift top upward by front edge and pull out, away from rear vent trim.

To replace:

- insert lip on rear edge of range top beneath the rear vent trim.
- lower range top into place.
- apply a slight downward pressure on both sides in order to engage the retaining clips.

CAUTION:

On models with a range pilot, be sure burner pilot flash tubes are in place and the pilot is burning before replacing top.

2. TOP BURNERS

- remove range top [Refer to #1 pg. 5].
- remove burner retaining screw (Figure 4).

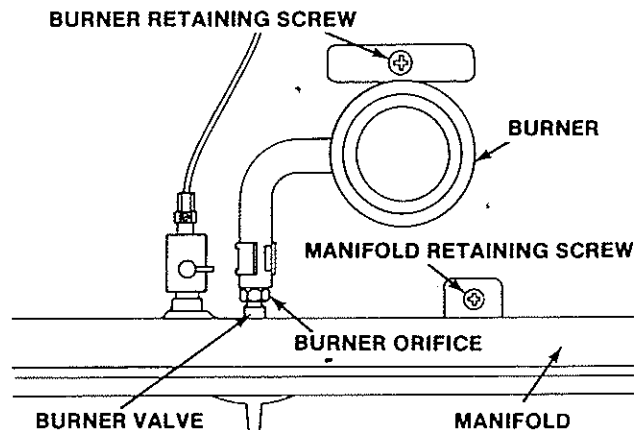


Figure 4
REMOVAL OF TOP BURNER

- lift the burner up and away from the burner orifice.
- when cleaning top burners, be sure all ports are open before using. A toothpick is an ideal tool for this purpose.

CAUTION:

When cleaning any orifice or the burner assembly, care must be used to prevent damaging or enlarging the openings. Never use a wire or other metallic implement to clean an orifice or burner port. Any enlargement of an orifice or the burner ports will affect the gas flow and, consequently, the burner function.

• MAINTENANCE (Continued)

FAULT ISOLATION CHART

Malfunction	Probable Cause	Remedy
A. Range pilot won't light or stay lit.	<ol style="list-style-type: none"> 1. Supply Valve closed. 2. Insufficient gas supply. 3. Insufficient gas pressure. 4. Blocked pilot orifice, or blocked flash tubes. 5. Pilot flame too high or too low. 6. Pilot flame cover out of position, and/or coated with carbon. 7. Pilot flame blow-out. 	<ol style="list-style-type: none"> 1. Turn valve on. 2. Check gas supply. 3. Check for gas leaks and have regulator checked. 4. Clean pilot orifice with toothpick; clean flash tubes. 5. Adjust pilot flame. Refer to #5 pg. 4. 6. Reposition pilot flame cover, and/or remove carbon buildup. 7. If range is installed near an open window, the pilot may not stay lit on a windy day. <p>CAUTION: Turn off gas and wait 5 minutes before relighting.</p>
B. Burner(s) won't light or stay lit.	<ol style="list-style-type: none"> 1. Insufficient gas pressure. 2. Incorrect air/gas mixture. 3. Burner ports, flash tube(s) and/or burner orifice hood blocked. 	<ol style="list-style-type: none"> 1. Check for gas leaks, and have regulator checked. 2. Adjust air shutter. 3. Clean as necessary. Refer to #2 pg. 5 and/or #3 pg. 7.
C. Burner lights, but flame is too small.	<ol style="list-style-type: none"> 1. Improper gas pressure. 2. Improper air/gas mixture (on range pilot models only). 3. Restriction in gas line. 	<ol style="list-style-type: none"> 1. Check for gas leaks, and have regulator checked. 2. Adjust air shutter. 3. Check gas line for kinks or blockage. Replace if necessary.
D. Burner flame lifts off burner head.	<ol style="list-style-type: none"> 1. Gas pressure too high. 2. Incorrect air/gas mixture (on range pilot models only). 	<ol style="list-style-type: none"> 1. Have regulator checked. 2. Adjust air shutter (on range pilot models only).
E. Oven burner won't light or doesn't stay lit.	<ol style="list-style-type: none"> 1. Refer to Step B above. 2. Clogged oven pilot orifice. 3. Possible defective oven safety valve or sensing element out of position. 4. Possible defective thermostat. 	<ol style="list-style-type: none"> 1. Refer to Step B above. 2. Clean oven pilot orifice, Refer to #7 pg. 9 3. Refer to "NOTES" on pg. 9 and replace safety valve, if necessary. Refer to #6 pg. 8. 4. Replace thermostat, Refer to #8 pg. 10.
F. Oven burner lights, but flame remains very small and oven heats very slowly.	<ol style="list-style-type: none"> 1. Improper gas pressure. 2. Restriction in gas line. 	<ol style="list-style-type: none"> 1. Check for gas leaks, and have regulator checked. 2. Check gas lines for kinks or blockage. Replace if necessary.
G. Oven burner flame lifts off burner and oven cycles too frequently.	<ol style="list-style-type: none"> 1. Gas pressure too high. 	<ol style="list-style-type: none"> 1. Have regulator checked.
H. Oven cooks unevenly and/or food burns on the bottom.	<ol style="list-style-type: none"> 1. Poor oven ventilation. 	<ol style="list-style-type: none"> 1. Oven too full for proper circulation, and/or ventilation holes in oven bottom (shelf above burner) are covered.

Figure 5
FAULT ISOLATION CHART

3. TOP BURNER VALVES

To replace:

- a. If range has an oven, set oven control to OFF.
- b. turn gas supply to range off.
- c. remove range top [Refer to #1 pg. 5] and all top burners [Refer to #2 pg. 5].
- d. unscrew gas line input connection to manifold, (Figure 6).

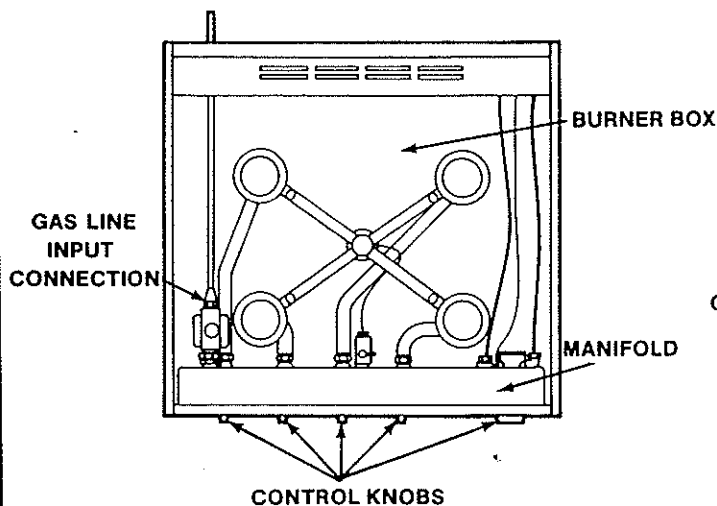


Figure 6
REMOVAL OF TOP BURNER VALVES

- e. remove all control knobs.
- f. remove retaining screws which secure manifold to burner box.
- g. raise manifold just enough to remove defective burner valve.

CAUTION:

Do not raise manifold more than necessary as the interconnecting gas lines to the pilot(s) can be damaged.

- h. remove bolts securing burner valve to manifold.
- i. install new burner valve, torque to 20-25 inch pounds.
- j. replace manifold, top burners, and reconnect gas supply line.
- k. replace and set all control knobs to OFF.
- l. light pilot(s) [Refer to #1 and #2 pg. 3].
- m. using soapy water solution check burner valve and manifold connections for leaks.

4. OVEN DOOR.

To remove:

- a. open oven door and insert a nail (or rod) into the hole in each arm that connects the door to the range, (Figure 7).
- b. push inward on the door as if you are closing it.
- c. using pliers, grasp the connecting arms close to the door liner and raise them upward. This will unlock the arms from the door.

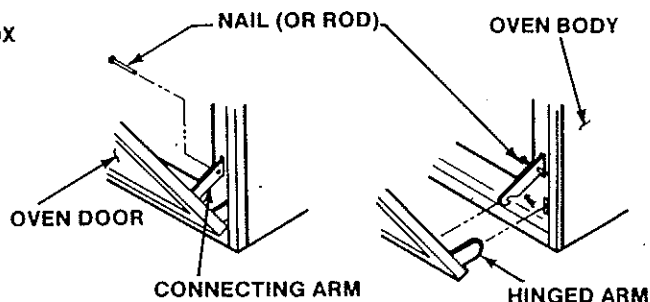


Figure 7
REMOVAL OF OVEN DOOR

NOTE:

Do not remove the nails (or rods) from the connecting arms until the door is replaced and the arms are engaged. The arms are springloaded and will retract into the range if the nails (or rods) are prematurely removed. If this should happen the entire range must be removed from the cabinet enclosure and the side panel(s) removed to get the arms back in place.

- d. pull door outward until hinged arms clear the openings in the frame.

NOTE:

Due to tight tolerances, removal of the door will require a moderate amount of pressure.

To replace:

- a. set door in place with the hinged arms placed into slots on the front frame.
- b. raise the door up and rehook the connecting arms into the door frame.
- c. make sure both connecting arms are securely rehooked, then remove nails (or rods).

• MAINTENANCE (Continued)

5. OVEN BURNER

- set oven control to OFF.
- turn gas supply off.
- remove oven rack and oven bottom (shelf above oven burner).
- remove screw which secures burner to front support bracket, (Figure 8).

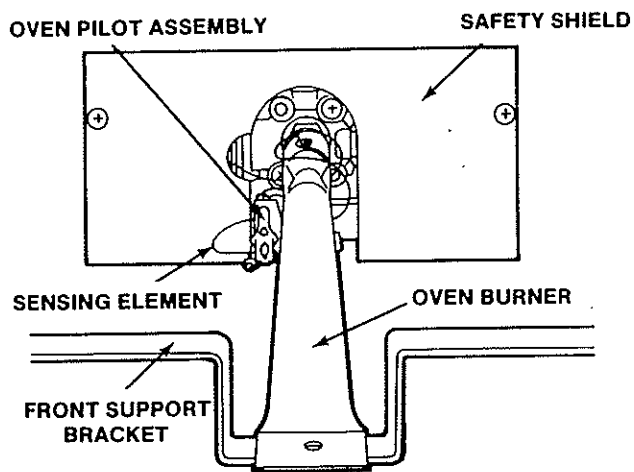


Figure 8
REMOVAL OF OVEN BURNER

NOTE:

Observe the position of the oven pilot assembly, and routing of the sensing element (capillary tube) around oven burner and into pilot assembly. Return them to the same position when replacing the oven burner.

- lift and turn oven burner just enough to enable removal of the screw anchoring oven pilot assembly to oven burner.

CAUTION:

Do not raise the oven burner more than necessary while removing oven pilot assembly or the gas input line to the pilot may be damaged.

- with the oven pilot assembly detached, the oven burner can be removed.

CAUTION:

When cleaning any orifice or the burner assembly, care must be used to prevent damaging or enlarging the openings. Never use a wire or other metallic implement to clean an orifice or burner port. Any enlargement of an orifice or the burner ports will affect the gas flow and, consequently, the burner function.

To replace, reverse the above procedures.

6. SAFETY VALVE

The safety valve is located in the rear of the oven behind a galvanized shield. To determine if it is defective:

- light oven pilot [Refer to #2 pg. 3].
- while watching pilot, turn the oven control to BROIL position.
- the pilot flame should increase in size and cover the sensing bulb located at the front of the pilot assembly.
 - If the pilot increases and the oven burner does not light within 30-60 seconds, the safety valve is defective and must be replaced.
 - If the pilot does not increase, clean the oven pilot orifice [Refer to #7 pg. 9] and check thermostat [Refer to #8 pg. 10].

To replace safety valve:

- remove oven burner [Refer to #5 pg.8].
- remove safety valve's sensing element (capillary tube) from oven pilot assembly. The element is held in place by a single screw on the side of the oven pilot assembly, (Figure 9).
- remove safety shield from rear of oven interior.
- remove mounting screws retaining safety valve to the rear panel of oven unit, (Figure 9).

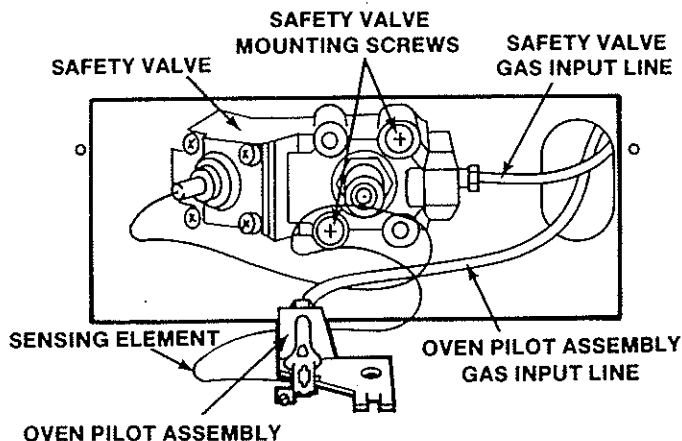


Figure 9
OVEN PILOT ASSEMBLY

- pull safety valve forward into oven interior and remove gas input line on safety valve assembly.

CAUTION:

The safety valve can be pulled forward only a few inches. Use care to avoid damaging the gas input line.

f. connect a new safety valve to gas input line.

WARNING:

Do not replace sensing element into oven pilot assembly while testing for leaks.

g. to verify that the connection is properly seated and will not leak:

- I. turn gas supply on.
- II. set oven control to PILOT ON.
- III. light pilot(s) [Refer to #1 and #2 pg.3]

WARNING:

When lighting oven pilot, be sure the safety valve's sensing element cannot be heated by the pilot flame. This will prevent the safety valve from opening and allowing gas flow through oven burner orifice.

- IV. set oven control to 400° .
- V. apply soapy water solution to safety valve's gas input line connections and check for leaks.
- VI. when certain the connections are properly seated, turn oven control to OFF.
- VII. turn gas supply off.

h. after performing the leak test, replace the various components by reversing the instructions above.

NOTE:

When replacing the safety valve's sensing element, be sure it has been inserted through both holes and is resting against the "stop-tab" of the oven pilot assembly before tightening the retaining screw, (Figure 10).

NOTE:

If the sensing element (capillary tube) becomes kinked or out of place, it will not function properly. Any damage to the sensing element will require replacing the entire safety valve. Individual parts of the safety valve cannot be repaired or replaced.

7. OVEN PILOT ORIFICE

The oven pilot orifice is a common area of blockage and should be cleaned periodically.

To remove oven pilot orifice:

- a. set oven control to OFF.
- b. turn gas supply off.
- c. remove oven rack and oven bottom (shelf above oven burner).
- d. disconnect oven pilot assembly gas input line.
- e. remove oven burner [Refer to #5 pg.8].
- f. using a small screwdriver, (inserted through the hole in the back of the pilot assembly), pop the orifice out of the pilot assembly (Figure 10).

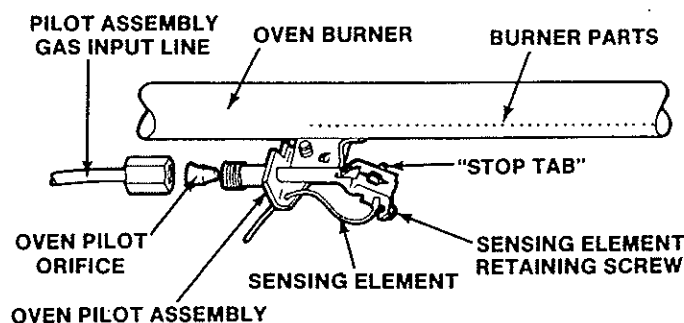


Figure 10
SAFETY VALVE

g. thoroughly clean the orifice of soot and other foreign matter. Use a toothpick to clean the small hole in the orifice and any clogged ports in the oven burner.

CAUTION:

When cleaning any orifice or the burner assembly, care must be used to prevent damaging or enlarging the openings. Never use a wire or other metallic implement to clean an orifice or burner port. Any enlargement of an orifice or the burner ports will affect the gas flow and, consequently, the burner function.

- h. make sure pilot assembly gas input line is clean and free of obstructions.
- i. replace orifice in pilot assembly.
- j. replace burner.
- k. reconnect pilot assembly gas line.
- l. turn gas supply on.
- m. turn oven control to PILOT ON.
- n. light pilot(s) [Refer to #1 and #2 pg. 3].
- p. when certain no leaks exist, check operation of oven.

• MAINTENANCE (Continued)

8. THERMOSTAT (OVEN CONTROL VALVE)

NOTE:

The thermostat, or oven control is very difficult to replace. Carefully review the Fault Isolation Chart (Figure 5), also check and eliminate the safety valve and oven pilot orifice as the source of the problem before deciding to change the thermostat.

If the thermostat must be replaced:

- set oven control to OFF.
- turn gas supply off.
- remove range top and all top burners [Refer to #1 and #2 pg.5].

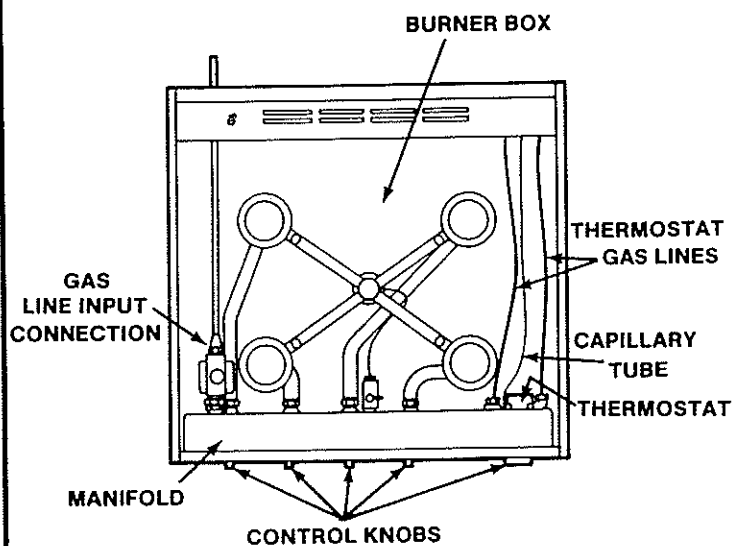


Figure 11
REMOVAL OF THERMOSTAT

NOTE:

On models with range pilot (top lighter), remove two screws which secure pilot assembly to burner box.

- disconnect gas supply line input connection to manifold, (Figure 11).
- remove all screws which secure the range to the cabinet or wall.
- remove all control knobs.
- at manifold, remove both gas lines to thermostat.
- at rear wall of oven interior, just under flue opening, remove thermostat's capillary tube from tension clip.
- slide range forward enough to feed capillary tube through entry hole in oven's rear wall up through rear vent trim of burner box.

- remove manifold from burner box.
- remove bolts securing thermostat to manifold.
- connect new thermostat to manifold, torque to 20-25 inch pounds.
- reinstall manifold in burner box.
- carefully feed capillary tube back into oven and replace in tension clip so that it is directly centered beneath the flue opening.

NOTE:

If the capillary tube becomes kinked or out of place, it will not function properly. Any damage to the capillary tube requires replacing the whole thermostat. Individual parts of the thermostat cannot be repaired or replaced.

- continue reassembling the range by reversing the removal instructions as outlined above [Steps d-g].
- after reconnecting gas supply line to manifold, replace all top burners.
- turn gas supply on.
- set thermostat control knob to PILOT ON.
- light pilot(s) [Refer to #1 and #2 pg. 3].
- coat all connections with soapy water solution. Be sure to include thermostat to manifold, pilot(s) and oven safety valve gas lines and gas supply input connection.
- check connections for indication of leaks.

WARNING:

If any leaks occur at any connection, turn thermostat control knob to OFF and gas supply off before tightening or reseating any connection. Repeat leak test after repairs.

- when certain there are no leaks, check oven operation.

WEDGEWOOD RANGE LIMITED WARRANTY

Atwood Mobile Products, Wedgewood Operations warrants to the original purchaser only that Wedgewood ranges are free from defects in material or workmanship under the following conditions.

1. For one (1) year from the date of purchase Wedgewood Operations will repair or replace any part defective in material or workmanship. This 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 original purchaser.
2. IN THE EVENT OF A WARRANTY CLAIM, THE ORIGINAL PURCHASER **MUST CONTACT IN ADVANCE**, EITHER THE NEAREST AUTHORIZED WEDGEWOOD SERVICE STATION OR THE WEDGEWOOD CONSUMER SERVICE DEPARTMENT. WARRANTY CLAIM SERVICE MUST BE PERFORMED AT AN AUTHORIZED WEDGEWOOD SERVICE STATION OR AS APPROVED BY THE CONSUMER SERVICE DEPARTMENT, ATWOOD MOBILE PRODUCTS, WEDGEWOOD OPERATIONS, P.O. BOX R, KELL. WILLIS RD., GREENBRIER, TN, 37073. PHONE: 615/643-4556.

A current list of Wedgewood Service Stations can be obtained by writing to the above address. To speed service, write RE: Service Station List, on the outside of your envelope.

3. Upon request of such notification, Wedgewood Operations shall decide whether to repair or replace the defective item, reserving at all times the right to inspect and verify any claimed defects. If the examination, in the sole judgement of Wedgewood Operations, proves that any part of the Wedgewood range failed because of defective material or workmanship, Wedgewood Operations will, at its option, either repair or replace the part. The original purchaser must pay the cost of examination to determine whether or not the part is defective.
4. Each range, or replacement part, covered under this Warranty shall be furnished at the nearest Wedgewood Service Station. The original purchaser is responsible for all handling, transportation, and shipping charges on replacement parts from the factory. Every defective range or part replaced under this Warranty shall become the property of Wedgewood Operations, and at our request must be returned to the Consumer Service Department, Atwood Mobile Products, Wedgewood Operations, P.O. Box R, Kelly Willis Rd., Greenbrier, TN, 37073. The original purchaser bears the cost of shipping and postage.
5. The warranty period on replacement parts (or range) is the unused portion of the original warranty period.
6. This warranty applies only to the original purchase, and only if installed according to the installation instructions provided and complies with local and state codes.
7. Damage or failure resulting from misuse (including failure to seek prompt repair service), misapplication or alterations are the original purchaser's responsibility.
8. Porcelain enamel finished parts are warranted as commercially acceptable only as of the date the product was manufactured. Porcelain is breakable; its care or treatment in use is beyond the control of Wedgewood Operations.
9. Wedgewood Operations 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 one (1) year. 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 vary from state to state.



Atwood
Atwood Mobile Products
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