

# RECREATIONAL VEHICLE RANGE AND COOKTOPS



LISTED

## INSTALLATION, OPERATION AND SERVICE MANUAL

For

All SRN3 and SRS3 Model Variations  
(Short and Long Oven)

All SCN3 and SCS3 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

a subsidiary of AIRXCEL, Inc.

SUBURBAN MANUFACTURING COMPANY  
Post Office Box 399  
Dayton, Tennessee 37321  
423-775-2131  
FAX: 423-775-7015

## 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 Oven	6 Top Color	7 Door Color	8 Ignition
S = Suburban	R = Range C = Slide in cooktop - no oven	N = Conventional Burner S = Sealed Burner	3 = 3 Burner	S = Short L = Long	B = Black W = White S = Stainless	B = Black W = White S = Stainless 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 \_\_\_\_\_

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:
  - a. Standard for Recreational Vehicles ANSI A119.2/AFPA 501C
  - b. National Fuel Gas Code ANSI Z223.1
- In Canada, the installation must be in accordance with:
  - a. Standard CAN/CSA Z-240.4.2-M86, Installation Requirements for Propane Appliances and Equipment in Recreational Vehicles.
  - b. 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
SCN3 SCS3	0"	6"	6"	9"
SRN3 SRS3	0"	6"	6"	9"

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

Models	Dimensions				
	A	B	C	D	E
SRN3S SRS3S	18 5/8"	16"	2"	20 5/8"	7/8"
SRN3L SRS3L	18 5/8"	21 3/4"	2"	20 5/8"	7/8"
SCN3 SCS3	18 5/8"	3 5/8"	2"	20 5/8"	7/8"

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.

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 and the bottom of the range must be supported.
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.

**WARNING: 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, such as, but not limited to, power vents, fans, etc. A negative air pressure created by another forced air moving 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 side flanges of burner box and front frame bottom tabs with a minimum of six 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 or a non-corrosive leak detection solution. Do not use a soapy-water solution containing ammonia.

**CAUTION:** Gas supply tubing within the confines of the appliance connection shall be rigid or semi-rigid metallic tubing.

**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.

## 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. Not doing so can cause an explosion and/or fire.
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. Do not allow anyone to stand or sit on top of the range. Not only can this damage the range, but personal injuries could result.
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. Do not use the oven as a storage area.
17. Do not cover the oven vent openings whenever oven is being used. Covering the vents restricts the flow of combustion air to the oven burner and could cause poor combustion and the formation of carbon monoxide.
18. 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.
19. 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.
20. To prevent damage to the cook top, top burners, or top grate, never operate a top burner without a pan in place. The top burners, especially the high input burner, should not be operated on high for an extended period of time. The high setting should be used only to start the food cooking or to bring liquids to a boil, then reduce the flame to a lower setting to continue cooking. Use the low flame setting to keep food warm. Remember, a gas range heats quicker than an electric range; therefore, experiment with various settings until you feel comfortable cooking with gas.


Never use cookware which extends beyond one inch of the grate (maximum pan size 10" diameter). Never place cooking utensil on grate to where it rests over two operating top burners. This will cause excessive heat buildup, which results in damage to the grate, top burner(s) and cook top.


## 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: SRN3LWBM; SRS3SWBM) 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: SRN3LWBE/ SRS3SWBE), 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.

- Lighting Oven Pilot
  - Be sure ALL valves are in the "OFF" position. The oven control knob should be in the "OFF" position.
  - Be sure main gas supply is on.
  - Open oven door, smell for gas - If you smell gas STOP! Read and follow the instructions on front of your manual.
  - If you do not smell gas, depress and turn oven control knob to "Pilot On". This will allow gas to flow to oven pilot.
  - 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.

- Operation of Oven Burner
  - 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.
  - For broiling, a 2-piece porcelain broiler pan can be purchased from Suburban:
    - Center the broiler pan underneath the oven burner flame.
    - Turn the food over frequently to ensure even browning.
- To Shut Down Oven Burner  
Turn oven control knob clockwise  to "Pilot On" position. At this position, the oven pilot will remain lit.
- 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

- Make sure all controls are "OFF" and the range cooktop and oven are 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.
- Clean all surfaces as soon as possible 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 range. Do not use grit or acid-type cleaners. Do not use cleaners with ammonia. Cleaners of these types are corrosive and could damage component parts in the range.
- Do not use steel wool or abrasive cleaners. They will damage the cooktop and oven finish. 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.
- 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 spillovers to remain on the burner caps. The caps could be permanently stained if spillovers are not cleaned up promptly.
- 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 WIRE GRATE AND MAIN TOP FOR SERVICE AND CLEANING

- Remove the wire grate by raising straight up. Use caution not to dislodge the grommets in the top (one at each corner).
- Grasp top in the center and raise front up approximately 3", then slide top forward off the two spring clips at rear of top. Lift up top.

### TO REINSTALL

- Align slots in rear flange of top with the tabs on the spring clips. Push top in and press front of top down until the spring clip snaps into place.
- Reinstall wire grate by aligning the four (4) legs on the wire grate with the four (4) grommets in the top. Press wire grate down into each grommet, being careful not to dislodge the grommets.

### 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 or damage the door to the extent that the range would be unsafe to use, 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.

**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

When baking, use an adequate size cooking utensil to avoid boil overs or spillovers.

Never place cooking utensils or aluminum foil directly on the oven bottom. This will restrict the openings in the oven bottom, reducing the air circulation inside the oven which will cause uneven baking, food may burn or be undercooked.

**To Remove:** When cool, remove the oven rack. Remove the one (1) screw and nut that secures the oven burner assembly to the oven bottom (A Figure 7). Remove the four (4) screws that secure oven bottom to the oven sides and back (B Figure 7). Hold oven bottom and slide it out of the oven.

**To Replace:** Position oven bottom rear flange to align with the two holes in back of the oven. Secure with (2) screws. Secure oven bottom to oven sides with the two (2) screws (see B Figure 7).

Secure oven burner assembly to oven bottom with screw and nut.

# **TWO YEAR LIMITED WARRANTY**

## **SUBURBAN RECREATIONAL VEHICLE COOKING APPLIANCE**

### **TWO YEAR LIMITED WARRANTY**

This Suburban product is warranted to the original purchaser to be free from defects in material and workmanship under normal use and maintenance for a period of two years from date of purchase whether or not actual use begins on that date. All porcelain parts, including top burner grates, are warranted as commercially acceptable only as of the date the product was manufactured. It is the responsibility of the consumer/owner to establish the warranty period. Suburban does not use warranty registration cards for its standard warranty. You are required to furnish proof of purchase date through a Bill of Sale or other payment record.

Suburban will replace any parts that are found defective within the first two years and will pay a warranty service allowance directly to the authorized Suburban Service Center at rates mutually agreed upon between Suburban and its authorized service centers. Replacement parts will be shipped FOB the shipping point within the Continental United States, Alaska and Canada to authorized service centers performing such repairs. All freight, shipping and delivery costs shall be the responsibility of the owner. The exchanged part or unit will be warranted for only the unexpired portion of the original warranty. Before having warranty repairs made, confirm that the service agency is an authorized service center for Suburban. DO NOT PAY THE SERVICE AGENCY FOR WARRANTY REPAIRS; SUCH PAYMENTS WILL NOT BE REIMBURSED.

Suburban reserves the right to examine the alleged defect in the range appliance or component parts, and it is the owner's obligation to return the range appliance and/or component parts to Suburban or its representative. When returning a range appliance, it must include all component parts and the serial number plate. Returned component parts must be individually tagged and identified with the range appliance's model number, serial number and date of installation.

For warranty service, the owner/user should contact the nearest authorized Suburban Service Center, advising them of the model and serial numbers (located underneath the main top) and the nature of the defect. Transportation of the unit to and from the Service Center and/or travel expenses of the Service Center to your location is the responsibility of the owner/user. If you cannot locate an authorized service center locally, the service agency chosen to perform warranty repairs must contact our Service Department at 423-775-2131 for authorization. Unauthorized repairs made will not be paid by Suburban.

### **LIMITATION OF WARRANTIES**

ALL IMPLIED WARRANTIES (INCLUDING IMPLIED WARRANTIES OF MERCHANTABILITY) ARE HEREBY LIMITED IN DURATION TO THE PERIOD FOR WHICH EACH LIMITED WARRANTY IS GIVEN. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS SO THE ABOVE LIMITATIONS MAY NOT APPLY TO YOU. THE EXPRESSED WARRANTIES MADE IN THIS WARRANTY ARE EXCLUSIVE AND MAY NOT BE ALTERED, ENLARGED, OR CHANGED BY ANY DISTRIBUTOR, DEALER OR OTHER PERSON WHOMSOEVER.

### **SUBURBAN WILL NOT BE RESPONSIBLE FOR:**

1. Normal maintenance as outlined in the installation, operating and service instructions owner's manual including cleaning of component parts and cleaning or replacement of the burner orifice.
  2. Initial checkouts and subsequent checkouts which indicate the range appliance is operating properly, or diagnosis without repair.
  3. Damage or repairs required as a consequence of faulty or incorrect installation or application not in conformance with Suburban instructions.
  4. ANY DAMAGE (CRACKS, CHIPS, SCRATCHES, ETC.) TO ANY PAINTED OR PORCELAIN ENAMEL PARTS.
  5. Failure to operate due to loose or disconnected wires; water or dirt in controls, fuel lines and gas tanks; improper gas pressure; low voltage.
  6. Cleaning or adjustment of components; electrode, burner tube, pilot and thermocouple.
  7. Costs incurred in gaining access to the range appliance.
  8. Parts or accessories not supplied by Suburban.
  9. Freight charges incurred from parts replacements.
  10. Damage or repairs needed as a consequence of any misapplication, abuse, unreasonable use, unauthorized alteration, improper service, improper operation or failure to provide reasonable and necessary maintenance.
  11. Suburban products whose serial number has been altered, defaced or removed.
  12. Suburban products installed or warranty claims originating outside the Continental U.S.A., Alaska, Hawaii and Canada.
  13. Damage as a result of floods, winds, lightning, accidents, corrosive atmosphere or other conditions beyond the control of Suburban.
  14. ANY SPECIAL, INDIRECT OR CONSEQUENTIAL PROPERTY, ECONOMIC OR COMMERCIAL DAMAGE OF ANY NATURE WHATSOEVER. Some states do not allow the exclusion of incidental or consequential damages, so the above limitation may not apply to you.
- NO REPRESENTATIVE, DEALER OR OTHER PERSON IS AUTHORIZED TO ASSUME FOR SUBURBAN MANUFACTURING COMPANY ANY ADDITIONAL, DIFFERENT OR OTHER LIABILITY IN CONNECTION WITH THE SALE OF THIS SUBURBAN PRODUCT.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

### **IF YOU HAVE A PRODUCT PROBLEM**

#### **FIRST:**

If your RV has its original range appliance and is still under the RV manufacturer's warranty, follow the steps described in your RV owner's manual.

#### **SECOND:**

Contact a conveniently located recommended Suburban Service Center. Describe to them the nature of your problem, make an appointment, if necessary, and provide for delivery of the range appliance to the selected service center.

#### **THIRD:**

To obtain information on locating a local service agency, contact:  
Suburban Manufacturing Company  
Customer Service Department  
Post Office Box 399  
Dayton, Tennessee 37321  
(423) 775-2131, Ext. 1

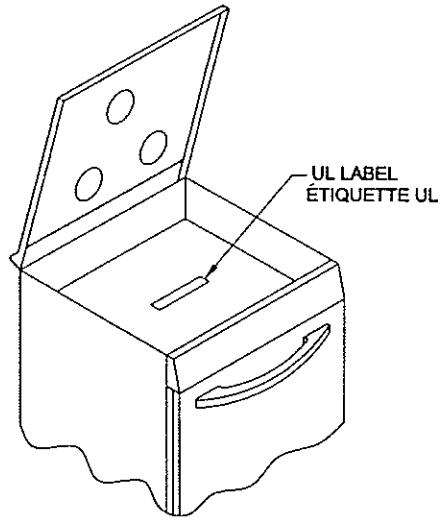


Figure 1

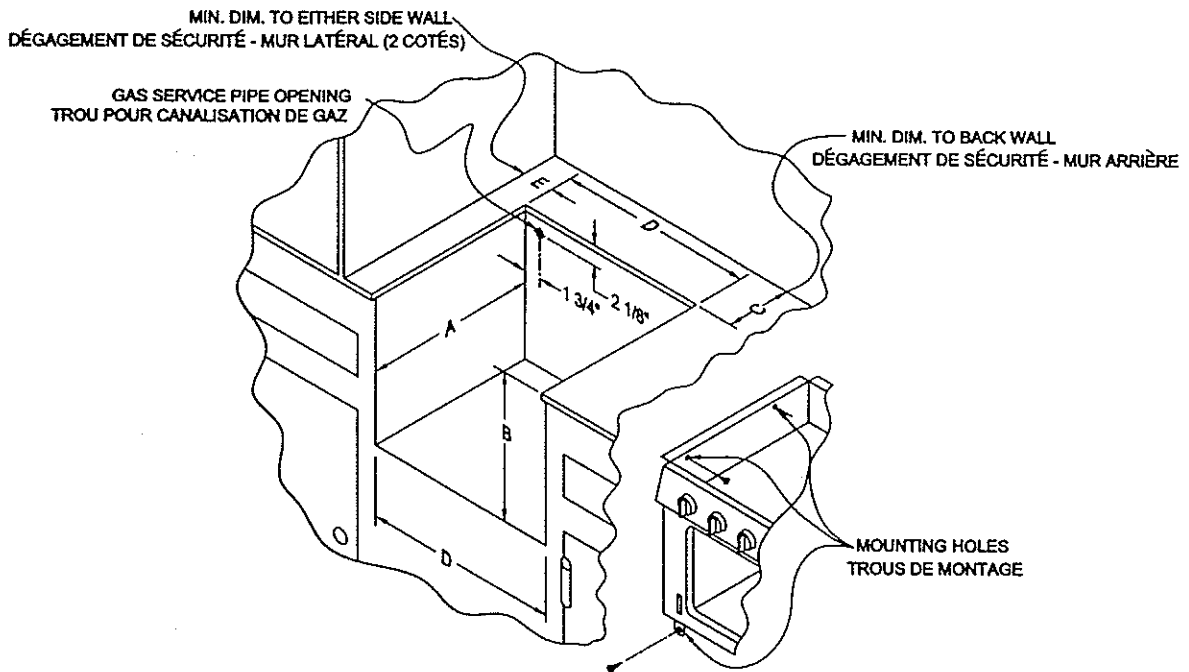


Figure 2

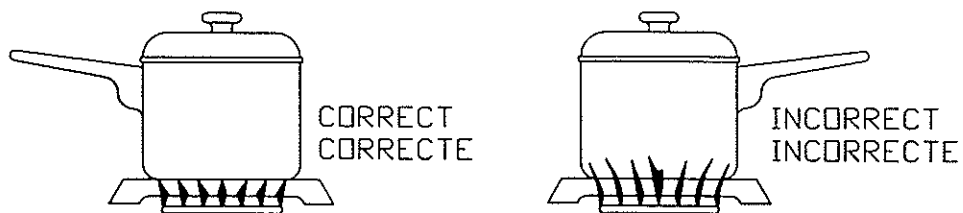


Figure 3

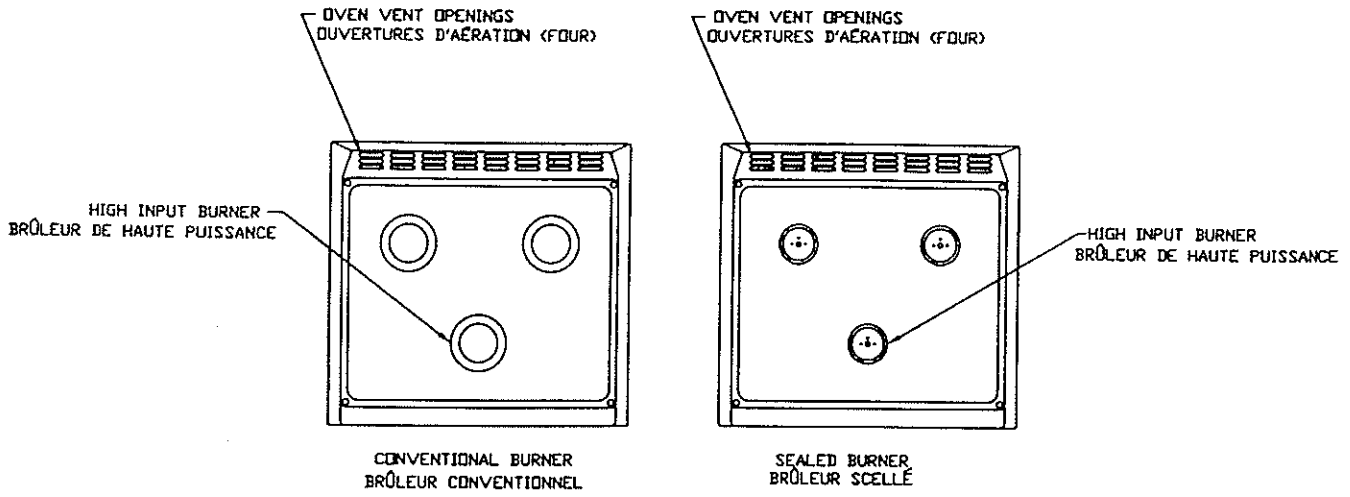


Figure 4

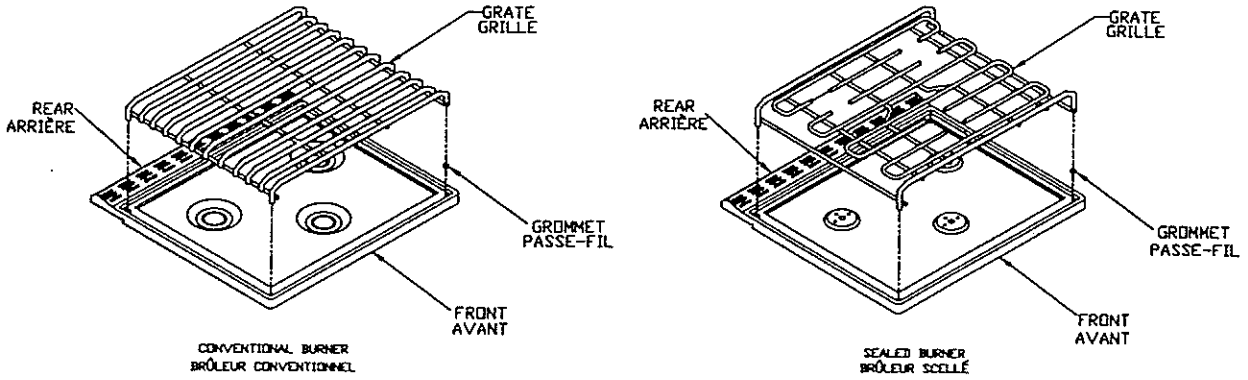


Figure 5

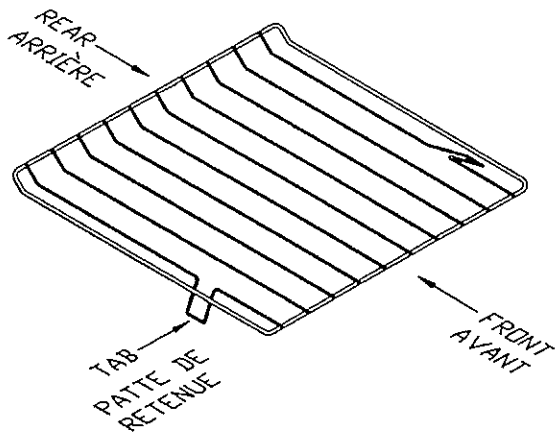


Figure 6

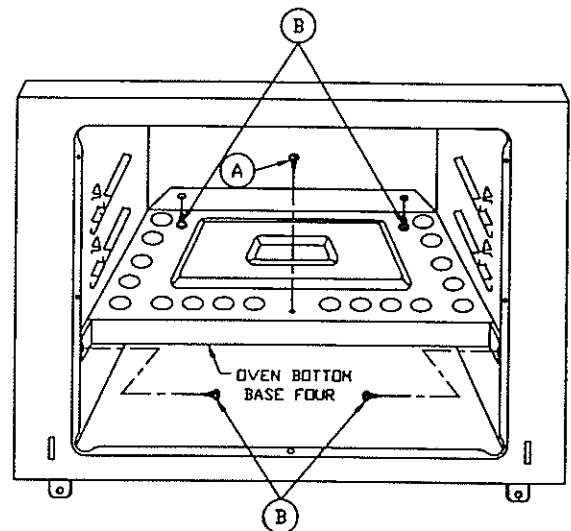


Figure 7