

owners manual

RANGE WITH OVEN

FILE FOR
FUTURE
REFERENCE

RANGE WITH OVEN FOR RECREATIONAL VEHICLES MODELS 163-50 & 164-50

CAUTION:
Read Rules for
Safe Operation
and instructions
Carefully



- Assembly
- Installation
- Repair Parts
- Operation

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instructions

RULES FOR SAFE OPERATION

1. Read the Owners Manual and these Rules for Safe Operation carefully.
2. Check that all applicable state and local codes regarding installation have been followed. The supplier of the propane gas is usually an expert in this regard.
3. Check that minimum clearances to combustible materials have been maintained.
4. When igniting the burners, have lighted match ready when the burners are turned on, if not equipped with lighters.
5. Never light matches in the vicinity if the odors of gas are noted.
6. A window or other air vent should be opened slightly while using the range counter unit. Gas burner flames consume oxygen which has to be replaced to assure proper combustion.
7. Do not tamper with the burner orifices or change their size.

GENERAL

1. Your Range with Oven has been Certified for Performance and Safety by The Underwriters Laboratory for use with liquefied petroleum (gases) only.
2. Burner inputs are shown on a plate attached to each appliance. Refer to this plate for ratings and minimum clearances. The orifices have been sized at the factory at a pressure of 11 inches water column (6-1/2 ounces approximately) for liquefied petroleum gases.

ASSEMBLY

Your new range is fully assembled with the exception of the burner grates, and grate clip holddowns. These will be placed on unit after range installation is completed.

INSTALLATION

1. Consider the following when selecting the location for your range with oven:
 - A. Location of gas supply and routing of gas line.
 - B. Minimum clearances of unit from combustible materials. These clearances are:

3 BURNER RANGE

Sides - 6 inches minimum as measured from center of closest burner head.

Rear - 7 inches minimum as measured from center of closest burner head.

Top - 24 inches minimum as measured from top of unit to bottom of any overhanging cabinet or shelf.

4 BURNER RANGE

Sides - 7 inches minimum as measured from center of closest burner head.

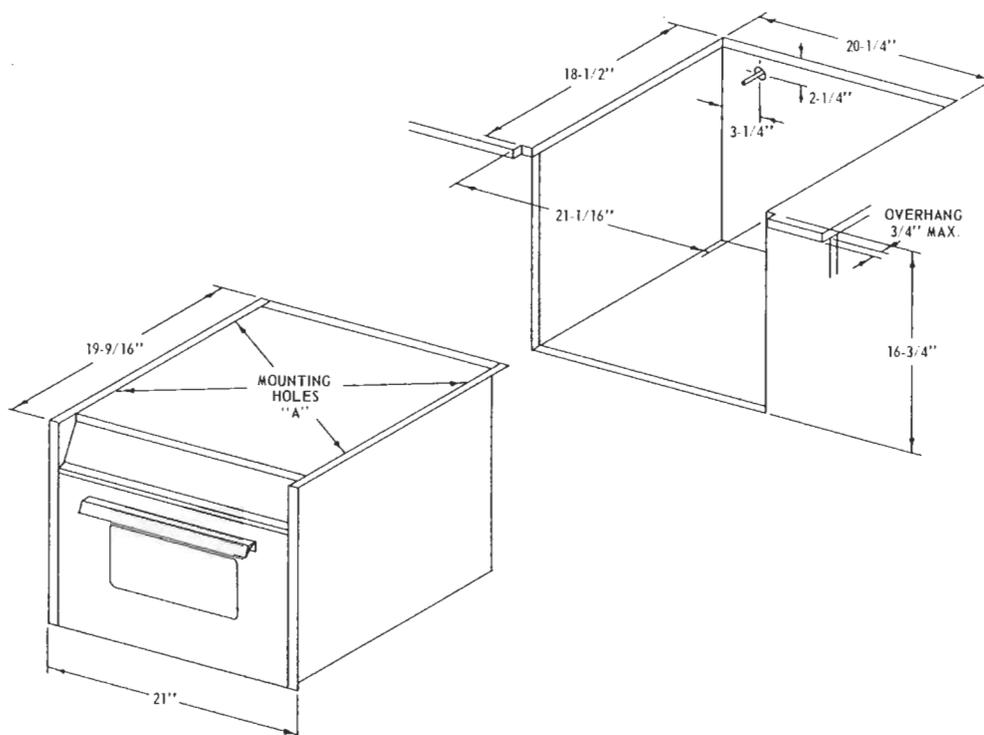
Rear - 8 inches minimum as measured from center of closest burner head.

Top - 24 inches minimum as measured from top of unit to bottom of any overhanging cabinet or shelf.

2. After selecting the best location, cut opening in countertop as shown.
3. Install gas supply and route gas line (not furnished) to range. Here you should seek the assistance of a qualified service man. Usually the supplier of the gas will be able to provide expert help in this respect. Too, he will be able to provide the necessary parts, including the copper gas line. The following should be carefully considered:
 - A. The gas tank must be located in a protected place and cannot UNDER ANY CIRCUMSTANCES be located within the confines of the trailer or camper. The supplier of the gas will be acquainted with the applicable codes with respect to the location of the gas supply tank.
 - B. Gas supply line should be copper and should be routed in protected locations so as not to be damaged. A single, continuous line is recommended.
 - C. No connections should be made in the gas line where the connections would be concealed after completion of the installation. All parts used in making connections must be of type acceptable for this purpose. Gas line should not make any sharp bends nor have any kinks. The line should not be under strain.
 - D. Install a manual shutoff valve in an accessible location in the gas supply line external to the range for the purpose of turning the gas on and off during servicing.
4. Remove burner knobs, and main top assembly. This will expose gas manifold on unit.
5. Place unit in installation area.

- Secure in place with 4 No. 8 wood screws indicated as item "A" in cabinet cutout drawing.
- Make gas connection.
- After installing the gas supply and making all connections, check thoroughly for possible gas leaks. Turn the valves on your unit to their "off" positions. Open valve on gas supply tank. Using a soap and water solution, check each gas connection one-at-a-time by brushing the soap and water solution over the connection. Presence of bubbles will indicate a leak. Tighten fitting and recheck for leaks. If impossible to correct leak, replace fitting. **UNDER NO CIRCUMSTANCES USE MATCHES OR FLAME FOR CHECKING LEAKS.**

9. Slide main top assembly in place. Push burner knobs onto valve stems. Place burner grates in place with the clips provided. Instructions are provided on the envelope in which the clips are shipped. These grate clips will hold the grate in place while traveling.
10. Light both pilots (one in oven and one in range unit if so equipped). If the range is equipped with a pilot, it is not necessary to lift top to light. Turn Thermostat dial to "off" position and light any 2 top burners.
11. Your range with oven is now ready for use. Sometimes the burners will not ignite immediately and seem to "blow" slightly when they do ignite. This is usually due to the presence of air in the gas lines which will clear itself within seconds.



OPERATING INSTRUCTIONS

operate the oven in your Trav'ler range, please do the following:

Turn the temperature control knob from the "PILOTS OFF" position to the "OFF" position. After this has been done, light the pilot in the oven (constant pilot). If the range is equipped with a top lighting pilot, light it at the same time.

After the oven pilot is lit, turn the oven temperature control knob to the desired temperature (example, 350 degrees).

You will notice the constant pilot grow in size. It is being used as a heater pilot. The heater pilot will heat the sensing bulb from the mercury control valve located in the rear of the range (back side). Once this sensing bulb has reached a sufficient temperature, it will operate the mercury valve permitting it to release gas to the main burner.

When the oven has reached the desired temperature the thermostat will stop the supply of gas to the heater pilot and once again it will become the constant pilot, thus causing the sensing bulb from the mercury control valve to cool. The mercury valve will close and stop gas supply to the main burner.

When the oven requires more heat, the same cycle will repeat itself. The only time the oven will operate

differently would be when the thermostat would be in the broil position. The main burner flame would then decrease in size and not shut off until the thermostat was turned down or the off position.

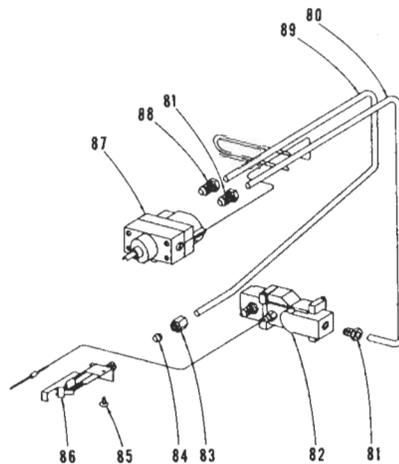
The Harper-Wyman "Debbie" control has no by-pass setting. It will cycle off and on at all temperature settings except broil. No by-pass adjustment is necessary.

IMPORTANT

The Oven Thermostat on this range is designed to enable you to turn off the Oven Constant Pilot and the Top Burner Pilot by simply turning the Thermostat Dial to the "PILOTS OFF" position. When the Dial is in this position you cannot light the Top Pilot or Oven Constant Pilot. When the Dial is in the "OFF" position both of the Pilots are on.

AUTOMATIC OVEN BURNER PILOT

A cycling type automatic oven burner pilot is used with the "Debbie" system. It has two pilots in one. The Constant Pilot, which should be burning all of the time with a small flame, and the Heater Pilot. The combination of the two ignites the oven burner.



Key No.	Part No.	Description	Key No.	Part No.	Description
80	1268	Aluminum Tubing (1/4 x 34)	86	4077	Oven Pilot
81	1303	1/4 Inch Loxit Fitting	87	4074	Oven Thermostat
82	4076	Mercury Control		4075	Oven Thermostat (With Lighters)
83	1306	3/16 Inch Compression Nut	88	1331	3/16 Inch Loxit Fitting
84	1305	3/16 Inch Compression Ferrule	89	1267	Aluminum Tubing (3/16 x 38)
85	0095	10 - 24 x 1/4 Machine Screw			