

Use And Care

Instructions for your recreational vehicle appliance



- Cooktops
- Ranges

CONTENTS

SAFETY INSTRUCTIONS	1-4	OVEN	7-8
Electrical connection	4	Oven control	7
COOKTOP	5-6	Oven pilot	7
Cooktop	5	Shutdown instructions	7
Burner grates	5	Cooking hints	8
Surface burners	5	CLEANING CHART	9
Surface burner pilot	6	SERVICE	10-11
Pilot adjustment	6	Service chart	10
Shutdown instructions	6	Service	11
		WARRANTY	11

INSTALLER

Please leave this manual with this appliance.

CONSUMER

To save you time, energy and money, read and keep this manual for future reference.

8112P055-60
(6/90)

ABOUT YOUR NEW COOKING APPLIANCE

Congratulations on your choice of this cooking appliance! As you use your new appliance we know that you will appreciate the many features that provide excellent performance, ease of cleaning, convenience and dependability.

New features have dramatically changed today's cooking appliances and the way we cook. It is therefore very important to understand how your new appliance operates before you use it. On the following pages, you will find a wealth of information regarding all aspects of your appliance. By following the instructions carefully, you will be able to fully enjoy and properly maintain your new appliance.

Be sure to read the safety and operation instructions before using your appliance.

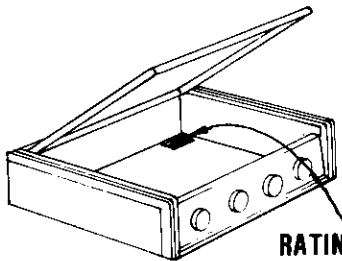
ABOUT THIS BOOKLET:

This booklet covers both ranges and cooktops. You may find information pertaining to features that are not on your appliance. In our continuing effort to improve the quality of our products, it may be necessary to make changes to the product without revising this booklet. For example, the knob on your appliance may not look like the illustration in this book.

RATING PLATE

Complete model and serial numbers are found on the rating plate which is located under the cooktop.

MAGIC CHEF CLEVELAND, TN 37311	SPEC. CODE
MODEL: BT22XX-XXX SERIAL: 05CXXXXXXXX	
GIVE MODEL, SERIAL & SPEC. CODE WHEN ORDERING PARTS.	
OP-101-083-99	8102P079-60



RATING PLATE

SERVICE DATA

Enter all the information on rating plate below and retain for handy reference.

MODEL NO. _____

SERIAL NO. _____

SPEC. CODE NO. _____

Be sure to mention all above numbers any time you call or write the company.

DEALER

DATE INSTALLED

SERVICE AGENCY

**FOR YOUR SAFETY
DO NOT STORE OR USE
GASOLINE OR OTHER
FLAMMABLE VAPORS
AND LIQUIDS IN THE
VICINITY OF THIS OR
ANY OTHER APPLIANCE.**

**FOR YOUR SAFETY
IF YOU SMELL GAS:
1. OPEN WINDOWS.
2. DO NOT TOUCH ELEC-
TRICAL SWITCHES.
3. EXTINGUISH ANY
OPEN FLAME.
4. IMMEDIATELY CALL
YOUR GAS SUPPLIER.**

WARNING

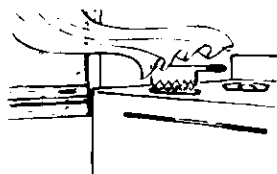
Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information consult a qualified installer, service agency, manufacturer (dealer) or the gas supplier.

SAFETY INSTRUCTIONS

The following instructions are based on safety considerations and must be strictly followed to eliminate potential fire and shock hazard conditions.

INSTALLATION

If range is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners creating a FIRE HAZARD.



Have the installer show you the location of the main gas shut off valve and how to shut it off in an emergency.

Before turning on the main gas supply to the appliance be sure all burner control knobs are in the "OFF" position.

Be certain all packing materials are removed from the range before operating, to prevent fire or smoke damage should the packing material ignite.

Observe all instructions for minimum clearances to any combustible surfaces. These should be in accordance with information on the rating plate. Also, some types of wall tile may melt when exposed to excessive heat.

IN CASE OF FIRE:

1. Turn off appliance controls and ventilating hood, if equipped.
 2. Smother fire or flame with baking soda, dry chemical, or a foam-type extinguisher. Do not use water on grease fires.
- If the fire is in the oven, smother it by closing the oven door.
 - If the fire is in a pan on a surface burner, cover the pan.



SERVICING

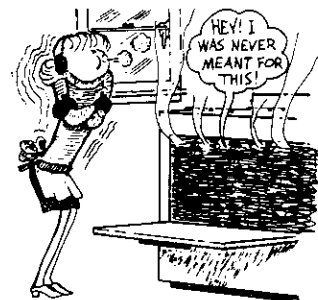
Electrical supply must be disconnected before servicing appliance.

Do not repair adjust or tamper with orifices, or replace any part of your range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

If for any reason the replacement component cannot be assembled mechanically and/or electrically, contact the Magic Chef service engineer. Do not rework the component and/or appliance wiring.

GENERAL

No cooking appliance should be used as a space heater. Prolonged use of heating without adequate ventilation can be dangerous. This instruction is based on safety considerations to prevent potential hazard to the consumer as well as damage to the appliance.



Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.

Never use a match if a gas odor is noted or to check for a gas leak. Never block oven vent or air intakes. Do not obstruct the flow of combustion and ventilation air. Restriction of air flow to the burner prevents proper performance. Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns.

Do not leave the gas burning while traveling and especially while refueling your vehicle at a gasoline service station. All control valves, including pilot shut off valve, must be in the "OFF" position.

SAFETY INSTRUCTIONS

If your range is equipped with a top cover, do not leave it down with the top burners on. Turning on the burners with the covers down could cause incomplete combustion, or put the burner out. It is a hazard.

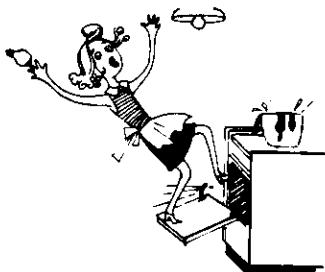
Do not use broiler area to store utensils as the oven burner and pilot may become damaged, or knocked out of proper alignment.

Do not operate a range that is partially disassembled or when some part is missing or broken.

Make sure top burner, oven control knobs, and top pilot shut off valve (when provided) are all in "OFF" position while filling the propane/butane tanks.

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

Misuse of appliance doors, such as stepping, leaning or sitting on the door, may result in possible tipping of the appliance, breakage of door, and serious injuries.



STORAGE ABOVE APPLIANCE

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit.

If such storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures in storage areas above the unit may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

CLEANING

Turn off all controls and wait for appliance parts to cool before touching or cleaning them. Do not touch the burner grates or surrounding areas until they have had sufficient time to cool.

Touching a hot oven light bulb with a damp cloth could cause the bulb to break. Should the bulb break, disconnect power to the range before trying to remove the bulb to avoid electrical shock.

Clean range with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

IMPORTANT SAFETY NOTICE AND WARNING

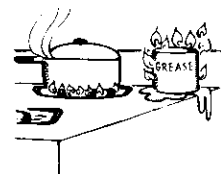
The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can also be minimized by properly venting the burners to the outdoors.

GREASE

Use extreme caution when moving the grease kettle or disposing of hot grease.

Hot grease is flammable. Avoid letting grease deposits collect around appliance, range hood, or vent fan. Do not leave container of grease around a cooking appliance. Always let



quantities of hot fat used for deep fat frying cool before attempting to move or handle. In the event of a grease fire, DO NOT attempt to move pan. Cover pan with a lid to extinguish flame and turn surface burner off. Do not douse flame with water. Use a dry chemical or foam-type fire extinguisher, if available, or sprinkle heavily with baking soda.

Spills or boilovers which contain grease should be cleaned up as soon as possible. If they are allowed to accumulate, they could create a FIRE HAZARD.

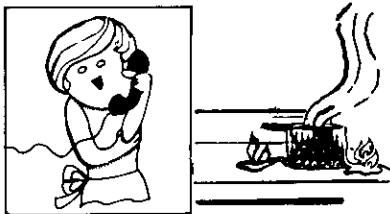
ALUMINUM FOIL

Use aluminum foil ONLY as instructed. Improper use of aluminum foil may cause damage to the range, affect cooking results and can also result in shock and/or fire hazards.

SAFETY INSTRUCTIONS

COOKING SAFETY

Never leave a surface cooking operation unattended especially when using a high heat setting. Boilovers cause smoking and greasy spillovers may ignite.

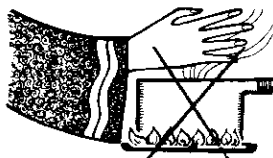


For safe operation of surface burners, periodically check surface cooking operations to insure that burner is lit and properly adjusted. Do not leave burners unattended for long periods of time, even when using a low setting.

Be sure you know which knob controls which surface burner. Always make sure the correct burner is turned on and that the burner has ignited. Then, adjust flame to correct size. When cooking is completed, turn burner off.

Do not use cooktop or oven as a storage area for food or cooking utensils. This instructions is based on safety considerations to prevent potential hazard to user and to the appliance.

Use caution when wearing garments made of flammable material to avoid clothing fires. Loose fitting or long-hanging-sleeved apparel should not be worn while cooking. Clothing may ignite or catch utensil handles.



Never heat an unopened container on the surface burner or in the oven. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the appliance.

Slide oven rack out to add or remove food, using dry, sturdy pot holders. Always avoid reaching into oven to place or remove food.

Use dry, sturdy pot holders. Damp pot holders may cause burns from steam. Dish towels or other substitutes should never be used as pot holders because they can trail across hot surface burners and ignite or get caught on appliance parts.

Use care when opening oven door. Let hot air or steam escape before removing or replacing food. Always place oven racks in the desired positions while oven is cool. If a rack must be moved while hot, be careful to avoid contact of pot holders with oven burner flame.

UTENSIL SAFETY

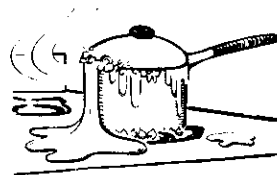
Use only pans that have flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose handled pans. Do not use pans if their handles twist and cannot be tightened. Pans that are too heavy to move when filled with food may also be hazardous.

Always place a pan of food on a surface burner before turning it on, and turn it off before removing the pan.

Always turn pan handles to the side or back of appliance, not out into the room where they are easily hit or reached by small children. To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface burners.



Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the



bubble action of fat. Never leave a deep fat frying operation unattended. Use extreme caution when moving the grease kettle or disposing of hot fat.

Always adjust surface burners flame so that it does not extend beyond the bottom of utensil. This instruction is based on safety considerations.

Never let a pan boil dry as this could damage the utensil and the appliance.

BROILER PAN, OPTIONAL

Always remove the broiler pan from the oven after cooking. The pan is much easier to clean. If the pan is left in the oven, grease in the pan may catch fire if the oven is used without removing the broiler pan. In using the broiler, remember too that if meat is too close to the flame the fat may ignite.

AEROSOL SPRAYS

Many aerosol-type spray cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Avoid their use or storage near a hot appliance.

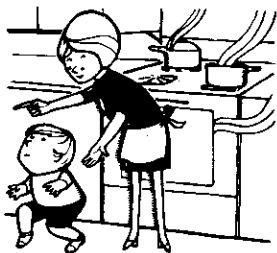
PLASTICS

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot.

SAFETY INSTRUCTIONS

CHILD SAFETY

1. Do not leave children alone or unsupervised near the appliance when it is in use or is still hot.
2. Children should never be allowed to sit or stand on any part of the appliance.
3. Children **MUST** be taught that the appliance and utensils in or on it can be hot.

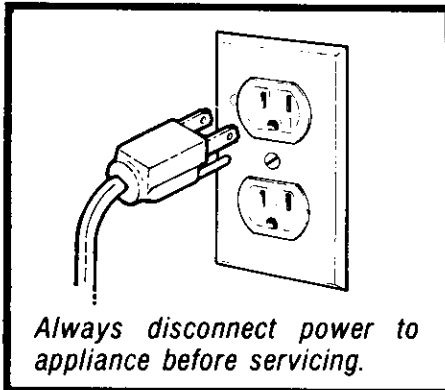


4. Children should be taught that an appliance is not a toy. They should not be allowed to play with controls or other parts of the unit.
5. Let hot utensils cool in a safe place, out of reach of small children.
6. **CAUTION:** Do not store items of interest to children in cabinets above an appliance. Children climbing on the appliance to reach items could be seriously injured. An appliance should not be used as a step stool to cabinets above.



ELECTRICAL CONNECTION

Appliances which require electrical power are equipped with a three-prong grounding plug which must be plugged directly into a properly grounded three-hole 120 volt electrical outlet.



CAUTION: ALL RANGES REQUIRING ELECTRICAL SUPPLY MUST BE GROUNDED.

If an ungrounded, two-hole or other type electrical outlet is encountered, IT IS THE PERSONAL RESPONSIBILITY OF THE APPLIANCE OWNER TO HAVE RECEPTACLE REPLACED WITH A PROPERLY GROUNDED THREE HOLE ELECTRICAL OUTLET. The three-prong grounding plug is provided for protection against shock hazards. **DO NOT CUT OR REMOVE THE THIRD GROUNDING PRONG FROM THE POWER CORD PLUG.**

OPERATION - COOKTOP

STAINLESS FINISH COOKTOP

Due to certain atmospheric conditions and because of oxidation from the surface burner pilot, the stainless top on your appliance may show signs of rust on the underneath side. This is especially true in areas of high humidity and salt air areas.

To help eliminate this condition, caution should be taken to make sure that the underneath side of the main top is kept dry. This is especially important in areas of high humidity where moisture accumulates. If you detect signs of rust, we have found it helpful to spray the underneath side with a coat of high-heat tested rustolium or silicone paint.

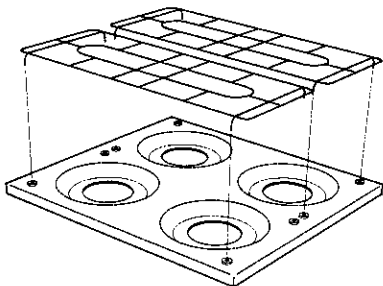
CAUTION: Remove top from appliance and spray in well vented area.

BURNER GRATES

Burner grates must be properly installed. Do not operate burners without a pan on the grate. The porcelain finish may chip without a pan to absorb the heat.

To install grates:

1. Place grate on cooktop, locating each of the four grate legs on top of the four black plastic grommets.



2. Press down at each corner to secure burner grate to cooktop.

SURFACE BURNERS

The surface burner control has no pre-set position. The flame can be adjusted to any desired height between "OFF" and "HI".

Models with lighter pilots:

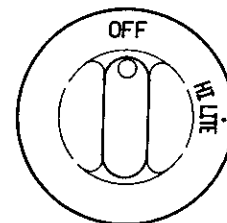
To light surface burners, turn the knob to the left (counter-clockwise) to the "Hi Lite" position. When the burner lights, adjust knob to desired flame size.

Models without surface burner pilots:

Light match. Turn control knob to the left (counter-clockwise) to the "Hi Lite" position and apply lighted match immediately to the burner. Adjust knob to the desired flame size.

CAUTION

Do not turn control knob on and allow gas to escape before lighting match.



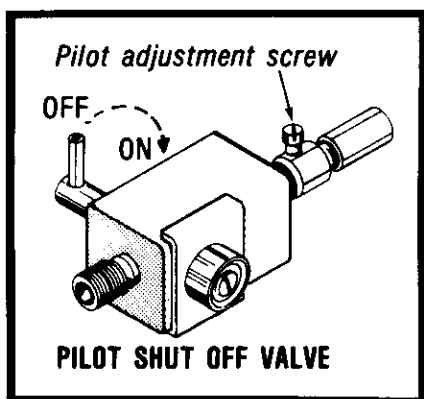
OPERATION - COOKTOP

SURFACE BURNER PILOT, *if equipped*

If 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.

To light pilot:

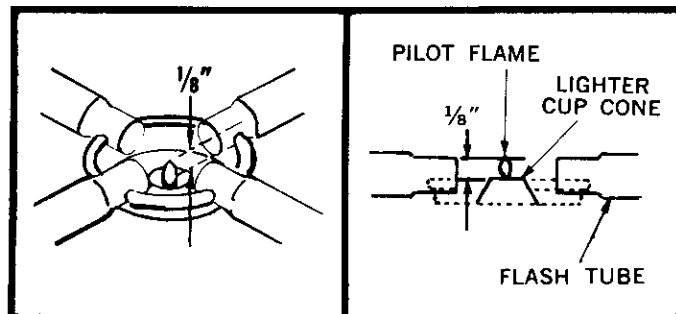
1. Be sure all control valves are in the "OFF" position before turning on main gas supply to the range.
2. Turn on main gas supply to range.
3. Lift cooktop and turn pilot shut off valve to "ON" position.



PILOT ADJUSTMENT

To adjust pilot:

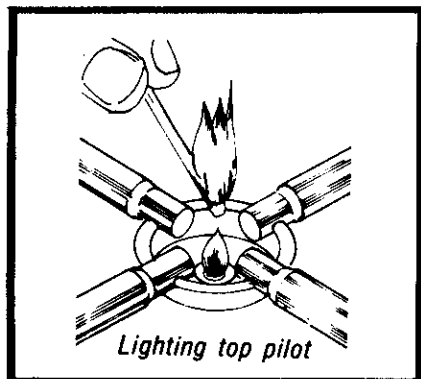
Lift the main top. Turn pilot adjustment screw with a screwdriver. The surface burner pilot flame should be about 1/8-inch above the lighter cup as shown in illustration.



SHUTDOWN INSTRUCTIONS

When surface burner cooking is finished, the control knob should be turned to "OFF" position. The top burner pilot will remain lit. When the Recreation Vehicle is not in use or while traveling, lift the cooktop and turn pilot shut-off valve handle to "OFF" position and turn off main gas supply.

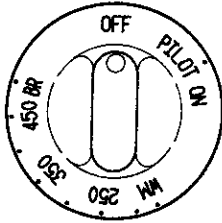
4. Touch lighted match to pilot.



OPERATION - OVEN

OVEN CONTROL

Depress and turn the oven control knob (counter-clockwise) to the desired temperature setting. There is a delay of about 45 seconds before the main burner ignites. This is normal and no gas escapes during this delay. It is also normal for the oven burner flame to cycle off and on at all set temperatures except broil. This maintains a constant temperature in the oven.

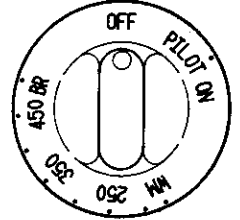


OVEN PILOT

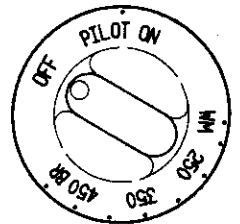
If appliance has not been operated for a long period of time, a longer waiting period for ignition of the pilot may be necessary due to air in the gas line.

To light pilot:

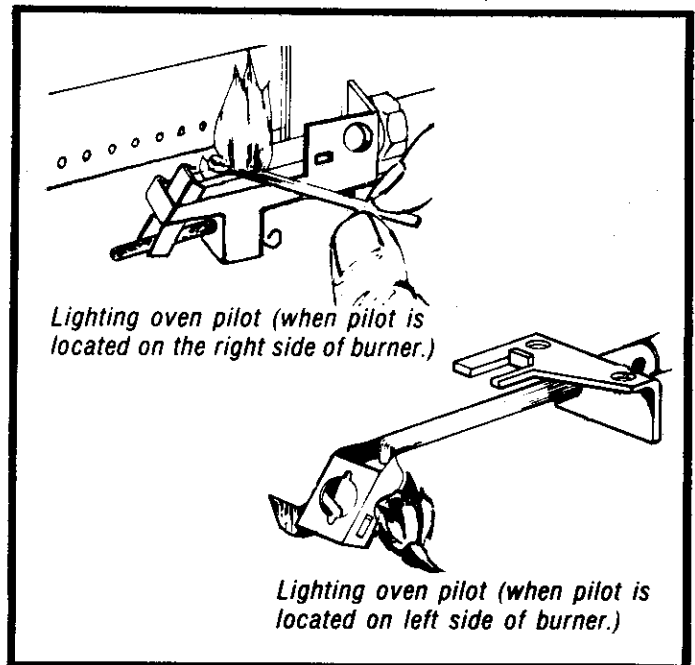
1. Be sure all valves are in the "OFF" position. The oven control knob should be in "OFF" position.
2. Turn on main gas supply to appliance.
3. Depress and turn control knob to the "PILOT ON" position. This will allow gas to oven pilot.
4. Open oven door and light oven pilot with a match. Small flame will be noted at the top of the pilot burner.



Oven Control Knob in "OFF" position.



Oven Control Knob in "PILOT ON" position.



Lighting oven pilot (when pilot is located on the right side of burner.)

Lighting oven pilot (when pilot is located on left side of burner.)

SHUTDOWN INSTRUCTIONS

When oven cooking is finished, turn the oven control knob to the "PILOT ON" position. The oven standby pilot will remain lit.

When the Recreational Vehicle is not in use or while traveling, turn the oven control knob to "OFF" position and turn off main gas supply, this will turn off the oven pilot.

OPERATION - OVEN

COOKING HINTS

BAKING

Make sure oven is level, otherwise baking may be uneven. After turning the oven control knob to the desired temperature, let the oven preheat for about 10 minutes.

When baking in one pan place it in the center of the oven. If a flat cookie sheet is used, allow two inches of space between back, side, and front of oven. When glass or very dark metals are used for baking, reduce temperature setting recommended in the recipe by 25°.

ROASTING

Season meat, if desired. Place meat fat side up on the rack in an uncovered pan. Turn oven control knob to the desired temperature. Most meats can be cooked at 300-350°F. Small poultry may be cooked at 375°F., for best browning. Cook pork to an internal temperature of 170°F. The only accurate way to tell internal doneness of meat (rare, medium, well done) is with a meat thermometer. Be sure thermometer is inserted into meat portion of the roast with tip not resting in fat or against bone. Add no water. Roast in oven to the doneness desired. No basting is necessary.

BROILING

Broiling in your recreational vehicle appliance is very much like broiling in your kitchen appliance at home. Generally, the distance between the meat and the burner flame regulates degree of doneness and broiling time. Set oven control knob to broil "BR" position. Place food to be broiled on a broiler grille and pan. Place pan in broiler (area directly below oven burner.) You can count on your gas appliance broiler to provide smokeless, "closed-door" broiling.

CLEANING CHART

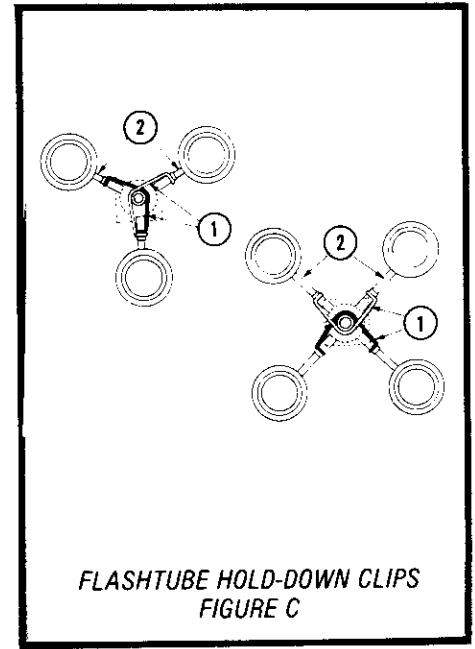
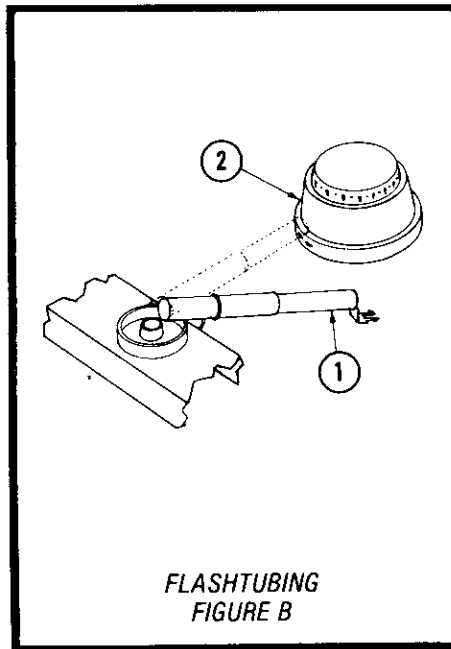
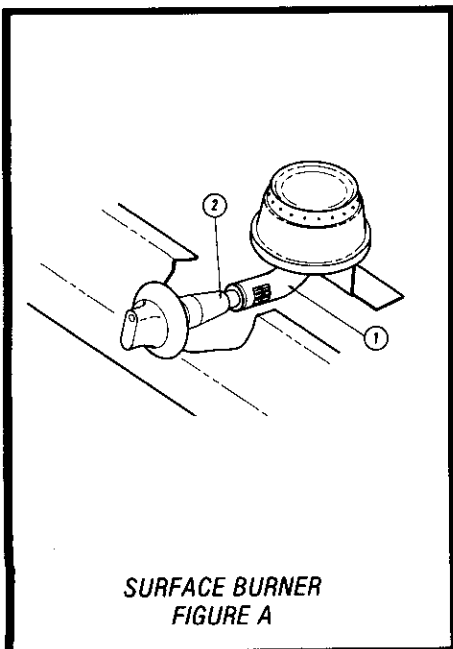
PARTS	CLEANING AGENTS	DIRECTIONS
Burner box	Soap & water	Burner box, located under cooktop, should be cleaned frequently to remove spillovers. If soil is not removed and is allowed to accumulate, it may damage the finish. To clean, remove surface burners and clean with soap and water, rinse and dry.
Control knobs	Soap & water	To remove knobs for cleaning, gently pull forward. Wash in mild detergent and water. Do not use abrasive cleaning agents. They will scratch finish and remove markings. Rinse, dry and replace. Turn each burner ON to see if knobs have been replaced correctly.
Door gasket Silicone rubber	Soap & water	Wash with soap and water, rinse and dry. Do not remove door gaskets.
Glass, oven window	Soap & water Paste of baking soda & water Window cleaning fluid or ammonia	Wash with cloth wrung out in soapy water. Remove stubborn soil with paste of baking soda and water. To avoid inside staining of oven door glass, do not oversaturate cloth. Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. They will damage glass. Rinse with clear water and dry.
Metal finishes Aluminum - backguard & control panel Chrome & stainless steel - trim parts	Soap & water Paste of baking soda & water	Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use abrasive or caustic agents. They will damage the finish. Use a chrome polish to remove stubborn stains on chrome parts. See page 6 for cooktop instructions. CAUTION: Protect aluminum gas tubing from exposure to caustic cleaners such as oven cleaners. See note below.
Oven racks	Soap & water Cleansing powders & plastic pads Soap filled scouring pad	Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry.
Porcelain finish, exterior	Mild soap & water Paste of baking soda & water	Porcelain enamel is glass fused on metal. It may crack or chip with misuse. Clean with soap and water when parts are cool. All spillovers, especially acid spillovers, should be wiped up immediately with a dry cloth. When surface is cool, clean with warm soapy water. NEVER WIPE OFF A WARM OR HOT ENAMEL SURFACE WITH A DAMP CLOTH. THIS MAY CAUSE CRACKING AND CHIPPING. Never use abrasive or caustic cleaning agents on exterior finish of appliance.
Porcelain finish, interior	Soap & water Cleansing powders & plastic pads Commercial oven cleaner	Clean oven interior with soap and water. Use cleansing powders or a plastic scouring pad to remove stubborn soil. Wipe acid or sugar stains as soon as the oven is cool as these stains may discolor or etch the porcelain. Do not use metallic scouring pads as they will scratch the porcelain. Oven cleaners can be used on the porcelain oven but follow manufacturer's directions. See note below. Thoroughly rinse oven with a solution of 1 tablespoon vinegar to 1 cup water.
Surface burners	Soap & water Paste of baking soda & water Plastic scouring pad such as Tuffly®	Clean as necessary with warm soapy water. Remove stubborn soil by scouring with a non-abrasive plastic scouring pad and a paste of baking soda and water. Clean ports with a straight pin. Do not enlarge or distort the ports. Do not use a wooden toothpick. It may break off and clog port. DO NOT CLEAN BURNERS WITH THE FOLLOWING caustic cleaners: oven cleaners, steel wool or abrasive cleaning agents. These may damage finish. CAUTION: Burner and burner tube must be dry before use.
Vinyl finishes Door handles Manifold panel	Soap & water	Never use abrasive or caustic agents on vinyl finishes.

NOTE: Commercial Oven Cleaners - Never use cleaners on the oven burner, exterior finishes, trim parts. These parts will be permanently damaged by the cleaner.

SERVICE

BEFORE CALLING A SERVICE TECHNICIAN, CHECK THE FOLLOWING:

1. No gas to oven pilot	A. Check and make sure oven control knob is in "PILOT ON" position.
2. Oven slow heating up Poor baking Poor ignition of burners Pilots won't stay lit Popping sound from top burners Carbon on pilot shield Burner flame too low or too high	A. These conditions may be caused by a defective gas pressure regulator. Have the regulator tested by your gas dealer.
3. Oven pilot will not light or stay lit	A. Check pilot tubings: may be kinked, clogged or leaking at fittings. B. Have gas pressure regulator tested. C. Be sure oven control knob is not in the "OFF" position.
4. Surface burners won't light	A. Check installation of surface burners. (See figure A below.) Does burner tube fit over orifice hood? B. Check installation of flashtubing. (See figure B below.) Are the two tabs on the flashtube ¹ securely inserted into the two slots on the burner head ² ? C. Check installation of flashtube hold-down clips. (See figure C below.) Do the clips ¹ hold the flashtubes ² securely in place? D. Check pilot flame. E. Clogged burner ports, clean with a toothpick.
5. Gas smell	A. Check all connections with soapy water (never use a match or flame to check for leaks.) This should be checked periodically in recreational vehicles as vibrations A. due to travel may loosen connections.
6. Cake rises higher on one side	A. Pans set too close to side of oven. Allow two inches from all sides. B. Range not level.
7. Cakes burn on bottom	A. Oven too full for proper circulation (see baking instructions.) B. Using pan with dark bottom.
8. Oven will not operate	A. Check and make sure oven pilot is lit.



SERVICE

HOW TO OBTAIN SERVICE AND ORDER PARTS

Do not attempt to service the appliance yourself unless directed to do so in this book. Contact the dealer who sold you the appliance for service.

When your appliance requires service or replacement parts, contact your Dealer or Authorized Service Agency. Use only genuine factory or Maycor parts if replacement parts are necessary. Be sure to include your name, address, and phone number, along with the model and serial numbers of the appliance. These numbers are found on the rating plate.

If you are not satisfied with the local response to your service requirements, call or write MAYCOR Appliance Parts and Service Company, 240 Edwards Street, S.E., Cleveland, TN 37311, (615) 472-3500. (In California 818/961-3674). Include or have available the complete model and serial numbers of the appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

If you did not receive satisfactory service through your service agency or Maycor you may contact the Major Appliance Consumer Action Panel by letter including your name, address, and telephone number, as well as the model and serial numbers of the appliance.

Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

MACAP (Major Appliance Consumer Action Panel) is an independent agency sponsored by three trade associations as a court of appeals on consumer complaints which have not been resolved satisfactorily within a reasonable period of time.

LIMITED CONSUMER PROTECTION WARRANTY MAGIC CHEF RECREATIONAL VEHICLE RANGE

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

Subject to the limitations set forth, we warrant your recreational vehicle range under normal use and repair against defects in workmanship or material for a period of one year from date of installation.

Under this warranty we will replace any defective part at no cost or expense to you except for the costs of delivery and labor involved in the removal of the defective part and the installation of the replacement. The replacement part assumes the unused portion of this warranty.

LIMITATIONS

1. Porcelain Enamel and Decorative finishes. Porcelain enamel is actually glass fused on steel and will chip or craze if not properly cared for. This warranty does not apply to porcelain enamel or other finishes or to scratches in or discoloration of decorative finishes.
2. Consumable Items. This warranty does not apply to light bulbs or fluorescent tubes which must be periodically replaced in the course of routine maintenance.
3. External Factors. This warranty does not apply to damage

to the product caused by misuse, failure to maintain the unit properly, accident or act of God.

4. **EXCLUSIVE WARRANTY.** This limited written warranty is the only warranty made by Magic Chef. This limited warranty is in lieu of any other warranties or liabilities on the part of Magic Chef except for implied warranties which are limited as to duration. Magic Chef does not authorize any person to provide any other warranty or to assume any further obligation in connection with the sale of this Magic Chef range.

5. **LIMITATION ON IMPLIED WARRANTIES.** Implied warranties of merchantability or, to the extent applicable, fitness for a particular purpose are limited to one year, the same duration as the basic limited written warranty provided hereby. Some states do not allow limitations on how long an implied warranty lasts, so the above limitations may not apply to you.

6. **CONSEQUENTIAL DAMAGES.** Magic Chef shall not be responsible for any consequential damages caused by defect in the range. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.