

INSTRUCTION MANUAL

FOR

U. L. Listed Models

OF

HOLIDAY RANGES

by

SATTLER MFG. CORPORATION

9313 Sorensen Avenue
Code 213 - Overbrook 5-7930

Santa Fe Springs
California, 90670

Welcome to the ever increasing family of users of the Holiday Gas Ranges. They are built with an excellence of quality and design and are manufactured by Sattler with the thought of utility and simplicity of operation in mind.

This owner's manual is for your convenience. Do not discard it but put away. It will help you to become familiar with your range and by referring to it you may be able to avoid or correct small unforeseen troubles that arise.

If for any reasons you cannot correct any failure in operation and cannot get any response from your dealer or supplier please contact:

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Even though this range has been checked and tested by the installer, a cursory check should be made before using.

TOP BURNER SECTION

Inspection of the top burner section can be accomplished by raising the hinged top, made this way to make cleaning more easy.

If equipped for top burn ignition, the top burner pilot light should be burning with a blue flame that has a slightly yellow tip. The tip of the flame should extend to approximately the top of the body of the lighter. If it needs adjustment the adjustment screw is located on the pilot filter at the front of the manifold.

CAUTION: A flame adjustment that is too high could cause sooting of the top.

All burners on this unit have fixed orifices to burn propane at the proper input rating, no adjustment is necessary.

The air shutter seen in Diagram "A" should be set so that the flames have an inner cone, bluish green in color, and with a rounded tip and an outer mantle of a darker blue.

If the inner cone is definitely pointed at the tip, it is an indication that the air mixer is too wide open. If the tip of the flame has any indication of yellow, not enough air is being added to the mixture and the shutter is to be opened to admit more air.

After the adjustments are made, tighten the mixer screw to maintain this position.

Check valves and mix tubes for proper alignment. These burners are designed to operate if slightly out of line, but proper alignment is the ideal condition.

ADDITIONAL INSTRUCTIONS FOR MODELS WITH OVENS

Adjustments should be made on oven burner pilots only when it becomes absolutely necessary, and then according to the instructions on the card provided by ROBERTSHAW which accompanies every range.

Oven burner pilots are equipped with limiting orifices, but do have some adjustment.

Adjustment screws are located on body of thermostat and can be found by carefully removing dial knob. Left screw adjusts constant burning pilot and right hand screw adjusts heater pilot. Heater pilot adjustment should be just high enough to hold valve in open position when burning.

NOTE: Do not be disturbed if you should open the oven door while baking and find both the oven burner and pilot not burning. The burner and heater pilot cycles; comes on and goes off in accordance with the rise and fall of the oven temperature. By this method you are now able to reach much lower temperatures in the oven for the purpose of holding food warm and also thawing frozen foods.

The oven burner is secured in position but it can be removed by taking key from locating pin at each side. This is not necessary as all adjustments can be made with burner in it's regular position by simply removing the oven bottom panel.

A Word of Caution:

Do not try to calibrate the oven thermostat unless you have the proper knowledge. This cannot be done properly with a common oven thermometer and requires at least one or one and one half hours to do the job properly. If oven does not seem to correspond in temperature to the setting on the dial, try and compensate by using a higher or lower dial setting until some one familiar with this service can be contacted.

If these suggestions are followed carefully, you will have very little trouble with your range.

Illustrations and diagrams to help you follow these directions will be found at the bottom of page.

CARE AND CLEANING

Regular cleaning with warm detergent solution and a soft cloth is all that is necessary to keep your range in a new looking and sparkling condition. This should be done as soon as the range cools.

Grease spatters and dirt that are allowed to become hard will eventually bake on and become very difficult to remove.

Burner caps may be cleaned by removing them from the burner heads and washing them along with the dishes. Be sure they are clean and dry before replacing them on the heads.

If any ports are stopped up, clean with a tooth pick. Do not use metal instruments as they may distort or enlarge the ports. Windows can be cleaned the same as any other window.

CAUTION: Never use steel wool to clean burner caps or bright chrome trim as it will dull the finish. Do not use a wet or damp cloth to clean the porcelain surface while it is still hot. It is glass fused onto steel and may craze. While cleaning oven be careful to avoid bending the tube clipped to the rear lining below the vent opening. This is the thermal sensing element and distortion could cause a variation between the oven temperature and the dial setting.

TROUBLES AND POSSIBLE SOLUTION

If minor troubles arise the following suggestions may help to clear them without necessitating a service call.

Yellow tips on burner flames:

This is due to improper mixture of air and gas. To correct, open the air mixer. Orifice hoods out of alignment as shown on Diagram "C".

Flames blowing off of ports:

This indicates too much pressure in gas line, or air mixer opened too much, or some of each.

Close air shutters slightly. If this does not correct the condition have your gas regulator checked for too much pressure.

Flames flashing back in mix tube:

This condition is caused usually by too lean a mixture of air and gas.

Reducing air opening should correct this fault.

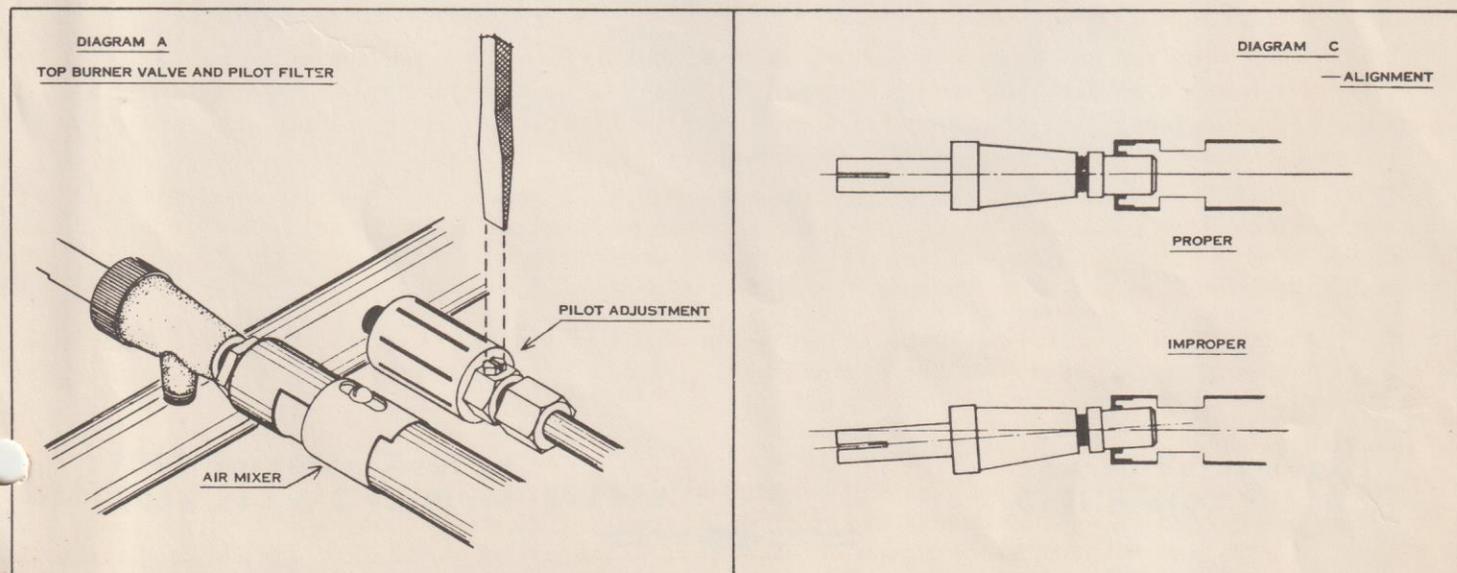
Orange colored flames:

This is almost always caused by fine particles of dust that are drawn into the air opening and usually will burn out in a very short while.

Burners fail to light:

Close air mixer slightly or raise pilot flame some, but not enough to cause sooting.

Where trailer is used extensively, all tubing fittings should be checked occasionally for possible leaks due to vibration.



WARRANTY

This range was thoroughly examined before shipment from our factory.

Any part or portion of this gas range, which the company's examination shall disclose to be defective in workmanship or material, during a period of one year from date of purchase will be replaced. The company's obligation under the warranty shall be limited to furnishing, without charge, any such part which such examination shall disclose to thus be defective. The company shall not be responsible for labor charges or transportation charges incidental to replacement.

The porcelain enamel on this range has been inspected and found to be commercially acceptable. Porcelain enamel is actually glass fused onto steel and cannot be guaranteed against excessive abuse.

The company reserves the right to reject any charges or fees for repairing or changing unit made without prior authorization.

by

HOLIDAY RANGES

Los Angeles, California