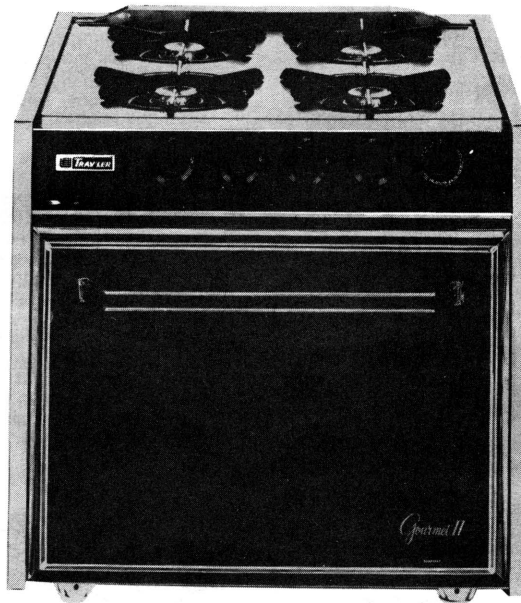


FILE  
FOR FUTURE  
REFERENCE

owners manual

# RANGE WITH OVEN FOR RECREATIONAL VEHICLES

MODEL 163-80B, 164-80B  
MODEL 183-80B, 184-80B



Assembly • Installation • Repair Parts • Operation

## CAUTION:

Carefully Read Instructions and Rules for Safe Operation

MANUFACTURED BY

 **ELIXIR  
INDUSTRIES**

640 Collins Rd., Elkhart, Indiana 46516

## RULES FOR SAFE OPERATION

1. Read the Owner's 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 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 (6½ ounces approximately) for liquefied petroleum gases.

## ASSEMBLY

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

## INSTALLATION

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.

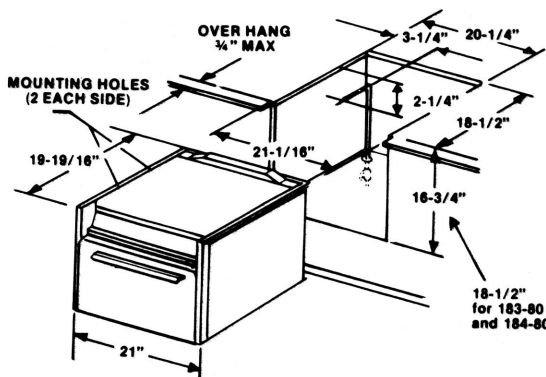
Rear — 8 inches minimum as measured from center of closest burner head.

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

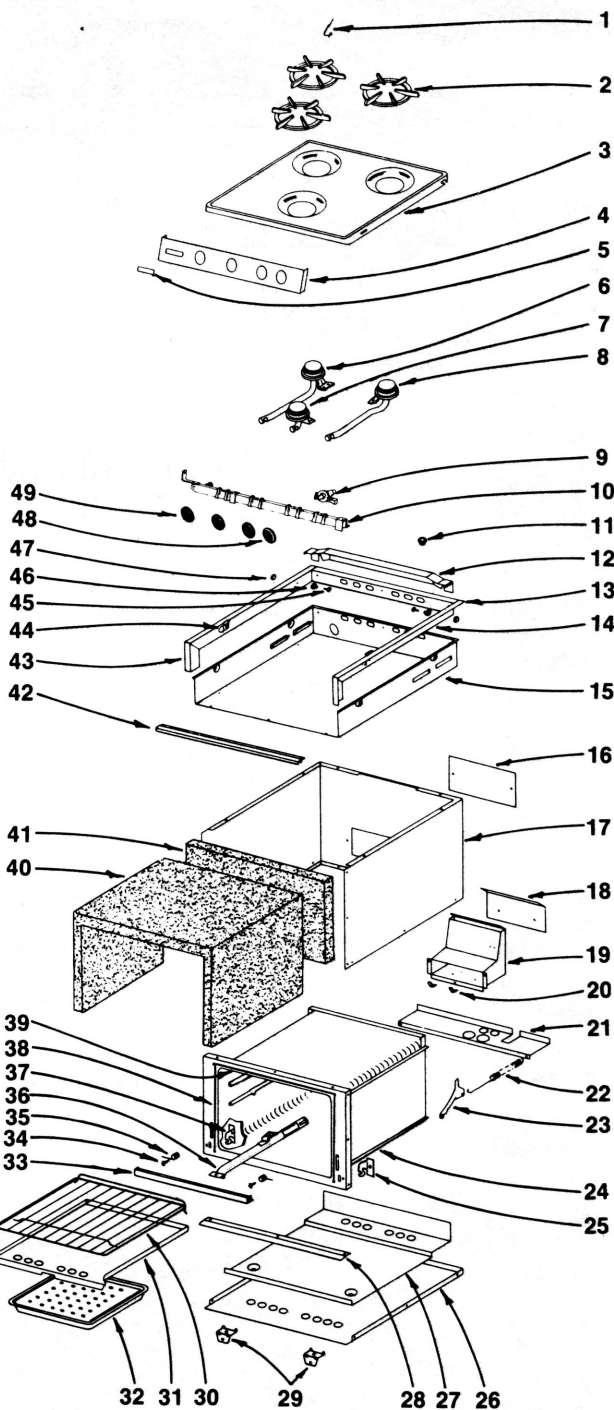
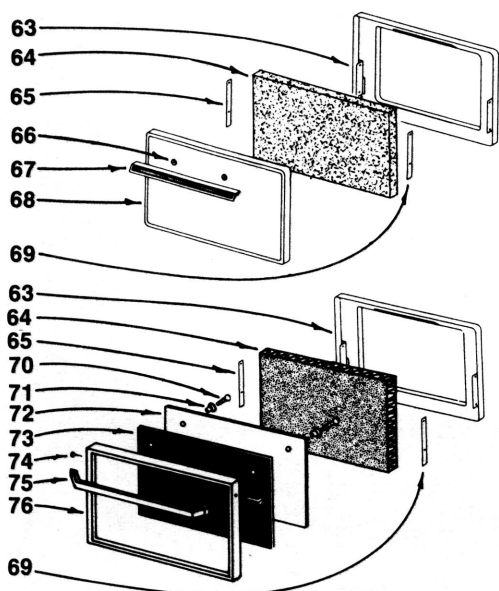
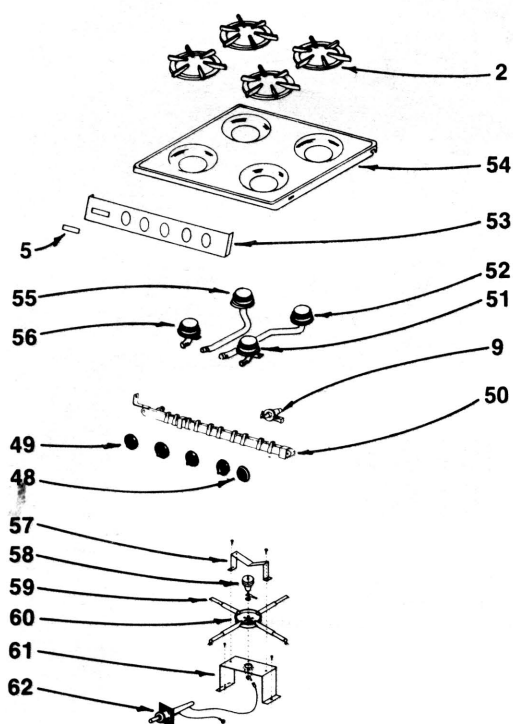
2. After selecting the best location, cut opening in counter-top as shown.
3. Install gas supply and route gas line (not furnished) to range. Here you should seek the assistance of a qualified serviceman. Usually the supplier of the gas will be able to provide expert help in this respect. Too, he will 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 sup-

plier of the gas will be acquainted with the applicable codes with respect to the location of the gas supply tank.

- B. The 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. The gas line should not make any sharp bends nor have any kinks. The line should not be under strain.
  - D. For convenience, we recommend 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. To remove top, lift upward. This will expose gas manifold on unit.
  5. Place unit in installation area.
  6. Secure in place with 4 No. 8 wood screws indicated as item "A" in cabinet cutout drawing.
  7. Make gas connection.
  8. 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. Place the top back in original position. Set 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 oven pilot. Refer to operating instructions.
  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.



# repair parts



## RULES FOR SAFE OPERATION

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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.

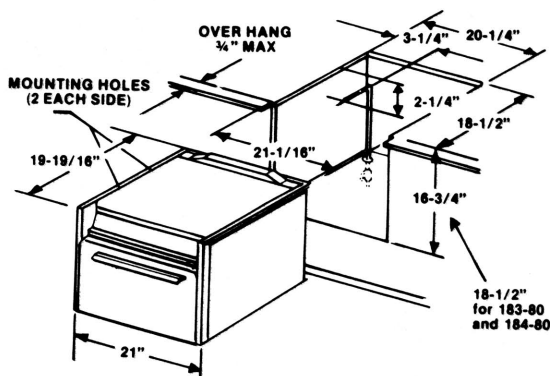
Top — 24 inches minimum as measured from top of unit to bottom of any overhanging cabinet or shelf.

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# operating instructions

## OPERATING INSTRUCTIONS

To operate the oven in your Trav'ler range, please do as follows:

1. Turn on and ignite the right rear top burner; leave this burner on approximately two minutes. (This will enable the air in the system to escape.)
2. Turn temperature control knob from "off" position to the "light" position.
3. The oven door must be open to light the pilot.
4. Light the pilot in the oven with a match. Or, if this oven pilot is equipped with a piezo igniter, push the igniter button.
5. Turn the thermostat knob to the desired setting. The oven burner will ignite in about one minute.
6. If pilot goes out, turn the thermostat knob to "off" position and wait 5 minutes; then repeat steps 2 thru 5.

To shut off:

1. Turn all burner valves to "off".
2. Turn oven control to "off".

You will notice the constant pilot grow in size. It is now 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 open 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 the gas supply to the main burner.

When the oven requires more heat, the same cycle will again 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 to the "off" position.

## IMPORTANT

The Oven Thermostat on this range is designed to enable you to turn off the Oven Constant Pilot by simply turning the Thermostat Dial to the "OFF" position. When the dial is in this position, you cannot light the Oven Constant Pilot. When the dial is in the "PILOT ON" position, the Oven Pilot is on and must be lit.

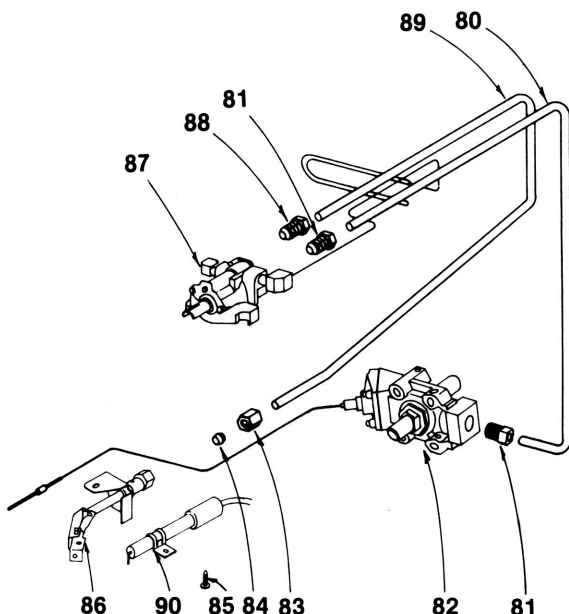
## TOP BURNER IGNITION

If your range is equipped with top burner piezo ignition, simply turn the desired burner valve on, wait approximately three seconds and fully depress igniter button. If top burner fails to light after first attempt immediately push button again. If ignition fails to occur turn burner off, wait 60 seconds and repeat ignition procedure.

## CARE AND MAINTENANCE

The finish on this range can be preserved by cleaning with a solution of water and mild dishwashing soap. After cleaning and at frequent intervals furniture polish or a light coat of oil must be applied.

## repair parts



Key No.	Part No.	Description
80	8300	Aluminum Tubing (1/4" x 27")
81	1086	1/4-Inch Loxit Fitting
82	8354	Mercury Control
83	1306	3/16-Inch Compression Ferrule
84	1305	3/16-Inch Compression Nut
85	8391	10 - 24 x 1/4 Machine Screw
86	8350	Oven Pilot
87	8352	Oven Thermostat
88	1085	3/16-Inch Loxit Fitting
89	8301	Aluminum Tubing (3/16" x 30")
90	8360	Probe Assembly



# **RANGE WITH OVEN FOR RECREATIONAL VEHICLES**

## **MODEL 163-80B, 164-80B MODEL 183-80B, 184-80B**

### **HOW TO ORDER REPAIR PARTS**

The Model and Serial Number will be found stamped on the rating plate located inside the burner box on the back left side. Always mention the Model and Serial Number when requesting service for your Range Counter Unit.

All parts listed herein may be ordered through Elixir Industries, or any of its authorized service centers. When ordering parts by mail, selling prices will be furnished on request or parts will be shipped at prevailing prices and you will be billed accordingly.

**WHEN ORDERING REPAIR PARTS, ALWAYS GIVE THE FOLLOWING INFORMATION AS SHOWN IN THIS LIST.**

1. The PART NUMBER.
2. The PART DESCRIPTION.
3. The MODEL NUMBER.
4. The SERIAL NUMBER.
5. The NAME of ITEM — Range Counter Unit.

When you wish to order parts or contact Customer Service please write or phone Elixir at the following address:

**ELIXIR INDUSTRIES**  
Customer Service  
640 Collins Road  
Elkhart, Indiana 46516  
(219) 294-5685